

MEDION MD18430

MEDION Kitchen Machine MD18430 User Manual

Your versatile 3-in-1 kitchen assistant with meat grinder and mixer attachments.

1. INTRODUCTION

Thank you for choosing the MEDION Kitchen Machine MD18430. This powerful and versatile appliance is designed to simplify your cooking and baking tasks. With its 1200 Watt motor, 5-liter stainless steel bowl, and included meat grinder and mixer attachments, it offers a wide range of functionalities from kneading dough to blending smoothies and grinding meat.

Please read this user manual carefully before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- Ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands and utensils away from moving parts during operation.
- Do not operate the appliance with a damaged cord or plug.
- This appliance is for household use only. Do not use outdoors.
- Supervise children when the appliance is in use.
- Always ensure the appliance is placed on a stable, flat, and dry surface.
- Do not overload the appliance. Refer to the maximum capacities in the operating section.

3. PACKAGE CONTENTS

Upon unpacking, please verify that all items are present and undamaged:

- MEDION Kitchen Machine MD18430 (Main Unit)
- 5-Liter Stainless Steel Mixing Bowl
- Splash Guard
- Dough Hook
- Flat Beater
- Whisk
- Meat Grinder Attachment (with various discs)
- Blender Attachment
- Instruction Manual (this document)



Image: The MEDION Kitchen Machine MD18430 main unit shown alongside its comprehensive set of accessories, including the stainless steel bowl, splash guard, whisk, flat beater, dough hook, meat grinder attachment with various discs, and the blender attachment.

Praktisches Zubehör für mühelose Zubereitung

Essenzielles Zubehör eröffnet vielseitige Einsatzmöglichkeiten und unterstützt bei jeder Zubereitung



Image: A detailed view of the practical accessories provided with the kitchen machine, highlighting the whisk, flat beater, dough hook, stainless steel bowl, splash guard, meat grinder components, and the blender jug.

4. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your kitchen machine:

- **Motor Unit:** Contains the powerful 1200 Watt motor and control panel.
- **Mixing Arm:** Pivots up for easy access to the bowl and attachment changes.
- **Attachment Hubs:** Front hub for meat grinder/blender, bottom hub for mixing attachments.
- **Digital Touch Display:** For speed control and timer settings.
- **Speed Control Knob:** Adjusts between 8 speed settings.
- **5-Liter Stainless Steel Bowl:** Large capacity for various preparations.



Image: The main unit of the MEDION Kitchen Machine MD18430, showcasing its sleek black design, stainless steel bowl, and digital control panel.

Benutzerfreundliche Steuerung dank digitalem Sensor-Touch-Display

Komfortable Bedienung und präzise Kontrolle
aller Funktionen auf einen Blick



Image: A close-up view of the user-friendly digital sensor-touch display, illustrating the intuitive controls for comfortable operation and precise monitoring of all functions.

5. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
3. **Placement:** Place the motor unit on a clean, dry, stable, and level surface. Ensure there is enough space around the appliance for ventilation and operation.
4. **Attaching the Bowl:** Place the stainless steel bowl onto the base and turn it clockwise until it locks securely into place.
5. **Attaching Accessories:**
 - **For Mixing/Kneading/Whisking:** Lift the mixing arm. Select the appropriate attachment (dough hook, flat beater, or whisk). Insert the attachment into the shaft and turn slightly until it clicks into place. Lower the mixing arm until it locks.
 - **For Meat Grinder/Blender:** Open the cover of the front attachment hub. Insert the meat grinder or

blender attachment into the hub and secure it according to its specific instructions.

6. **Power Connection:** Plug the power cord into a suitable wall outlet.

6. OPERATING INSTRUCTIONS

The MEDION Kitchen Machine features a digital touch display and a speed control knob for intuitive operation.

6.1 General Operation

- **Power On/Off:** Press the power button on the digital display to turn the appliance on or off.
- **Speed Control:** Turn the speed control knob to select one of the 8 available speed settings. Start with a lower speed and gradually increase as needed.
- **Pulse Function:** Use the pulse function for short bursts of maximum power, ideal for chopping or quick mixing.
- **Timer Function:** The digital display allows you to set a timer for precise operation. Consult the display's specific icons for setting and monitoring the timer.

6.2 Using the Mixing Attachments

Ensure the splash guard is in place before operating to prevent spills.

Maximale Vielfalt für jede Teig- und Speisekreation



Für Rührkuchen, Hackfleisch und Füllungen



Für Eier, Eiweiß und Schlagsahne



Für Brot-, Pizza- und Nudelteig

Image: A visual guide to the versatility of the kitchen machine, showing the flat beater for cakes and fillings, the whisk for eggs and cream, and the dough hook for bread and pizza dough.

- **Dough Hook:** Ideal for heavy doughs like bread, pizza, or pasta dough. Use speeds 1-3.
- **Flat Beater:** Suitable for medium-heavy mixtures such as cake batter, cookie dough, mashed potatoes, or fillings. Use speeds 2-5.
- **Whisk:** Perfect for light mixtures like whipping cream, egg whites, or light batters. Use speeds 6-8.

6.3 Using the Meat Grinder Attachment

The meat grinder is perfect for preparing fresh minced meat, sausages, or even pasta.

1. Assemble the meat grinder attachment according to its specific instructions, selecting the desired grinding disc.
2. Attach the assembled meat grinder to the front attachment hub.
3. Cut meat into small pieces that fit the feeding tube.
4. Turn on the machine at a low to medium speed (e.g., speed 3-5).
5. Feed the meat into the tube using the food pusher. Never use your fingers or other utensils.



Image: The meat grinder attachment connected to the kitchen machine, with a bowl of freshly ground meat and ingredients like tomatoes and herbs, demonstrating its capability for preparing various dishes.

6.4 Using the Blender Attachment

The blender is ideal for smoothies, soups, sauces, and crushing ice.

1. Assemble the blender jug onto its base with the blades securely in place.
2. Add ingredients to the blender jug. Do not exceed the maximum fill line.
3. Attach the assembled blender to the front attachment hub.
4. Secure the lid on the blender jug.
5. Turn on the machine and select a suitable speed (e.g., speed 5-8 or pulse for crushing ice).

Vielseitige Funktionen für kreative Küchenerlebnisse

Vom Fleischwolf und der Zubereitung von Würsten bis hin zu frischen Smoothies, Nudeln und Keksen.



Image: A collage showcasing the versatile functions of the kitchen machine, including freshly ground meat, homemade pasta, baked cookies, and a green smoothie, illustrating the wide range of culinary possibilities.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your kitchen machine.

- **Always unplug the appliance before cleaning.**
- **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water.
- **Stainless Steel Bowl:** The 5-liter stainless steel bowl is dishwasher safe. For manual cleaning, use warm soapy water and a non-abrasive sponge.
- **Attachments (Dough Hook, Flat Beater, Whisk):** These attachments are generally dishwasher safe. For best results and to prolong their life, hand wash with warm soapy water.
- **Splash Guard:** Hand wash with warm soapy water.
- **Meat Grinder & Blender Attachments:** Disassemble these attachments completely after use. Wash all parts with warm soapy water. Ensure all meat residue is removed from the grinder parts. Dry thoroughly before reassembling or storing.
- **Storage:** Store the clean and dry appliance and its accessories in a cool, dry place, away from direct sunlight.

8. TROUBLESHOOTING

If you encounter issues with your MEDION Kitchen Machine, refer to the table below:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; power button not pressed.	Check power cord connection; test outlet with another appliance; press power button firmly.
Mixing arm does not lock.	Not fully lowered or bowl not correctly seated.	Ensure mixing arm is pushed down until it clicks; ensure bowl is twisted and locked into place.
Attachments not reaching ingredients at bottom of bowl.	Bowl not correctly seated or too small quantity of ingredients.	Ensure bowl is fully locked; increase ingredient quantity to minimum recommended level.
Meat grinder/blender not working.	Attachment not correctly installed in the front hub.	Refer to specific attachment instructions for correct assembly and installation.
Loud noise during operation.	Overload; improper assembly; normal operation at high speed.	Reduce load; check all parts are correctly assembled; some noise is normal at higher speeds.

If the problem persists after trying these solutions, please contact MEDION customer support.

9. SPECIFICATIONS

Feature	Detail
Model Number	MD18430
Power	1200 Watts
Bowl Capacity	5 Liters
Material (Bowl)	Stainless Steel
Control Type	Digital Touch Display, Knob
Speed Settings	8 Speeds + Pulse
Dimensions (L x W x H)	23.7 x 44.2 x 35.4 cm (approx.)
Weight	4.53 Kilograms (approx.)
Special Features	Splash Guard, Digital Display, Meat Grinder, Blender

10. WARRANTY AND SUPPORT

MEDION products are built to high-quality standards. In the unlikely event of a defect, please refer to your purchase receipt for warranty details. The standard warranty period is typically 2 years from the date of

purchase.

For technical support, spare parts, or service inquiries, please visit the official MEDION website or contact their customer service directly. You may need your product model number (MD18430) and proof of purchase when contacting support.

Online Support: www.medion.com/gb/service/

Please note that unauthorized repairs or modifications will void the warranty.

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