

2. Safety Instructions

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

- Read all instructions before operating the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the head is locked down before operating the machine.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. Product Overview

3.1 Components

The MEDION Kitchen Machine comes with several components designed for various culinary tasks.

- **Main Unit:** The motor housing with control panel and attachment ports.
- **Stainless Steel Mixing Bowl:** 5-liter capacity bowl for mixing ingredients.
- **Splash Guard:** Prevents splashing during operation.
- **Dough Hook:** For heavy doughs like bread or pizza.
- **Flat Beater:** For medium-heavy mixtures like cake batter, cookies, or mashed potatoes.
- **Whisk:** For light mixtures like whipped cream, egg whites, or light batters.
- **Meat Grinder Attachment:** For grinding meat and making sausages. Includes various grinding plates and sausage stuffer.
- **Blender Attachment:** For blending liquids, making smoothies, or pureeing ingredients.



Figure 3: The main unit of the MEDION Kitchen Machine.

3.2 Controls and Display

The appliance features an intuitive digital touch display and a control knob for easy operation.

- **Digital Touch Display:** Shows current speed, time, and other operational indicators.
- **Control Knob:** Used to adjust speed settings and select functions.
- **Head Release Button:** Releases the mixer head for attaching/detaching the bowl and accessories.

Benutzerfreundliche Steuerung dank digitalem Sensor-Touch-Display

Komfortable Bedienung und präzise Kontrolle
aller Funktionen auf einen Blick



Figure 4: Close-up of the digital touch display and control knob.

4. Setup

Follow these steps to set up your kitchen machine for first use.

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food.
 - Wash the stainless steel mixing bowl, splash guard, dough hook, flat beater, whisk, meat grinder parts, and blender jug in warm soapy water.
 - Rinse thoroughly and dry all parts completely.
 - Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the main unit on a stable, flat, and dry surface. Ensure there is enough space around the appliance for ventilation. The suction cups on the base will help secure it.
4. **Attaching the Mixing Bowl:**

- Lift the mixer head by pressing the head release button.
- Place the stainless steel mixing bowl onto the base, aligning the grooves, and turn it clockwise until it locks securely into place.
- Lower the mixer head until it clicks into position.

5. Attaching Accessories (Dough Hook, Flat Beater, Whisk):

- Ensure the mixer head is lifted.
- Align the accessory (dough hook, flat beater, or whisk) with the shaft and push upwards, then turn slightly to lock it into place.
- Attach the splash guard by placing it over the mixing bowl and rotating it until it fits securely.
- Lower the mixer head.

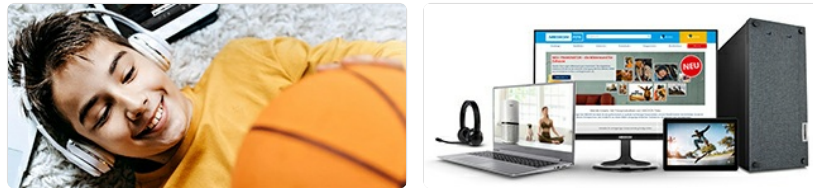


Figure 5: Mixing bowl and various accessories for attachment.

5. Operating Instructions

5.1 General Operation

1. Ensure the appliance is properly assembled and the mixer head is locked down.
2. Plug the power cord into a suitable electrical outlet.
3. Use the control knob to select the desired speed. The digital display will show the current setting.
4. To stop the appliance, turn the control knob to the "OFF" position or press the stop button on the display.

5.2 Using the Mixing Attachments (Dough Hook, Flat Beater, Whisk)

Select the appropriate attachment based on your recipe:

- **Dough Hook:** Ideal for heavy doughs such as bread, pizza, or pasta dough. Use low speeds (1-3).
- **Flat Beater:** Suitable for medium-heavy mixtures like cake batter, cookie dough, frostings, or mashed vegetables. Use medium speeds (3-6).
- **Whisk:** Perfect for whipping egg whites, cream, or preparing light batters and sauces. Use high speeds (6-8).

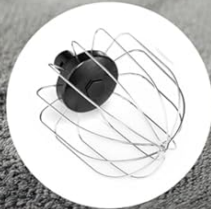
Steps:

1. Attach the desired accessory and mixing bowl as described in the Setup section.
2. Add your ingredients to the mixing bowl.
3. Lower the mixer head and ensure it is locked.
4. Select the appropriate speed and start the machine.
5. Use the splash guard to prevent ingredients from splattering.

Maximale Vielfalt für jede Teig- und Speisekreation



Für Rührkuchen, Hackfleisch und Füllungen



Für Eier, Eiweiß und Schlagsahne



Für Brot-, Pizza- und Nudelteig

Figure 6: Recommended uses for the dough hook, flat beater, and whisk.



Figure 7: Examples of mixing tasks: cake batter, dough, and whipped cream.

5.3 Using the Meat Grinder Attachment

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

Steps:

1. Ensure the main unit is unplugged.
2. Attach the meat grinder assembly to the front port of the main unit, securing it by turning the locking knob.
3. Assemble the meat grinder components: feeding screw, blade, desired grinding plate, and locking ring.
4. Place a bowl under the output.
5. Cut meat into small pieces that fit the feeding tube.
6. Plug in the machine and select a low to medium speed (e.g., 2-4).
7. Feed meat into the tube using the food pusher. Never use your fingers.



Figure 8: Meat grinding with the MEDION Kitchen Machine.

5.4 Using the Blender Attachment

The blender is ideal for smoothies, soups, sauces, and purees.

Steps:

1. Ensure the main unit is unplugged.
2. Attach the blender jug to the top port of the main unit, securing it by turning.
3. Add ingredients to the blender jug. Do not exceed the MAX fill line.
4. Secure the lid on the blender jug.
5. Plug in the machine and select a medium to high speed (e.g., 4-8) depending on desired consistency.
6. For best results, start with lower speeds and gradually increase.

Vielseitige Funktionen für kreative Küchenerlebnisse

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



Figure 9: The kitchen machine can prepare various items, including smoothies.

6. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your appliance.

- **Always unplug the appliance** before cleaning.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Mixing Bowl and Attachments (Dough Hook, Flat Beater, Whisk):** These parts are **dishwasher safe**. For hand washing, use warm soapy water, rinse thoroughly, and dry immediately.
- **Meat Grinder Parts:** Disassemble all parts immediately after use. Wash in warm soapy water, rinse, and dry thoroughly. Some metal parts may discolor in the dishwasher; hand washing is recommended for these.
- **Blender Jug:** Disassemble the blade assembly from the jug. Wash all parts in warm soapy water, rinse, and dry. The jug itself is often dishwasher safe, but check specific instructions for your model.
- **Storage:** Store the clean and dry appliance and its accessories in a cool, dry place, away from direct sunlight and out of reach of children.

7. Troubleshooting

If you encounter any issues with your MEDION Kitchen Machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power switch off; head not locked down; safety mechanism engaged.	Check power connection; ensure head is fully lowered and locked; unplug and re-plug.
Motor sounds strained or stops.	Overloaded with ingredients; mixture too thick; prolonged operation.	Reduce ingredient quantity; add liquid if mixture is too thick; allow appliance to cool down.
Attachments not reaching bottom of bowl.	Attachment not properly installed.	Ensure attachment is pushed up and twisted firmly into place.
Excessive vibration or noise.	Appliance not on a stable surface; uneven load in bowl.	Place on a flat, stable surface; redistribute ingredients in the bowl.
Meat grinder not grinding effectively.	Meat not cut small enough; blade or plate clogged; parts not assembled correctly.	Cut meat into smaller pieces; disassemble and clean blade/plate; reassemble correctly.

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

8. Specifications

Feature	Detail
Brand	MEDION
Model Number	MD18430
Color	Titan
Power	1200 Watts
Mixing Bowl Capacity	5 Liters
Product Dimensions (L x W x H)	23.7 x 44.2 x 35.4 cm
Item Weight	4.53 Kilograms
Control Type	Touch (Digital Display)
Blade Material (Blender/Grinder)	Stainless Steel
Dishwasher Safe Parts	Yes (Mixing bowl, whisk, flat beater, dough hook, blender jug. Meat grinder parts recommended hand wash.)

9. Warranty and Support

MEDION products are manufactured to high quality standards. In the unlikely event of a defect, your product is covered by a manufacturer's warranty.

- **Warranty Period:** Please refer to your purchase documentation or the MEDION website for specific warranty terms and duration applicable in your region.
- **Claiming Warranty:** To make a warranty claim, please contact the retailer where you purchased the product or the MEDION customer service directly.
- **Customer Support:** For technical assistance, spare parts, or general inquiries, please visit the official MEDION website or contact their customer support hotline. Contact details can typically be found on the MEDION website or in your product's quick start guide.
- **Online Resources:** For additional information, FAQs, and updated manuals, please visit the official MEDION support page: www.medion.com/de/service/ (Please note: Link provided for general reference, actual support page may vary by region).

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