

User Manual

AMBIANO[®] CLASSIC STAND MIXER



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About this user manual



Thank you for choosing our product. We hope you enjoy using this appliance.

Read the safety instructions carefully before using the appliance for the first time. Note the warnings on the appliance and in the user manual.

Always keep the user manual close to hand. If you sell the appliance or give it away, please ensure that you also pass on this user manual. It is an essential component of the product.

Explanation of symbols

If a block of text is marked with one of the warning symbols listed below, the hazard described in that text must be avoided to prevent the potential consequences described there from occurring.



This keyword denotes a high-risk hazard situation which will result in death or serious injury if it is not avoided.



This keyword denotes a medium-risk hazard situation which can result in death or a serious injury if it is not avoided.



This keyword denotes a low-risk hazard situation which can result in moderate or minor injuries if it is not avoided.

NOTICE!

This keyword serves as a warning for possible damage to property.



This symbol provides useful additional information for assembling or operating the appliance.



Follow the instructions in the user manual!

- Bullet point/information on steps during operation
- Instruction to be carried out
- Safety instructions to be observed



CE labelling

Products that feature this symbol meet the requirements of the EU directives (see EU declaration of conformity section).



Protection class II

Electrical appliances in protection class II are electrical appliances that permanently have double and/or reinforced insulation and do not have the option of connecting a protective earth.



Symbol for alternating current (AC)



Symbol used in the EU to indicate materials that come into contact with food such as packaging or appliance surfaces.

Proper use

This appliance is intended for processing foods in normal household quantities: kneading or stirring foods such as dough, crèmes, cream or egg whites.

This appliance is designed for use in private households and similar household applications, such as:

- in staff kitchens in retail outlets, offices and other commercial or work environments
- on agricultural estates
- by customers in hotels, motels and other accommodation facilities
- in bed-and-breakfast establishments.

When used in commercial areas, the regulations that apply there must be observed.

Please note that we shall not be liable in cases of improper use:

- Do not modify the appliance without our consent and do not use any auxiliary equipment that we have not approved or supplied.
- Only use replacement parts or accessories that we have supplied or approved.
- Comply with all the information in this user manual, especially the safety instructions. Any other use is considered improper and can cause personal injury or property damage.

Safety instructions

- This appliance must not be used by children. Keep the appliance and its mains cable out of reach of children.
- This appliance may be used by persons with reduced physical, sensory or mental abilities or by those without experience and/or knowledge, as long as they are supervised or have been instructed in the safe use of the appliance and have understood the dangers involved.
- Children must not be allowed to play with the appliance.
- Always unplug the appliance from the mains if it is to be left unattended, and before you assemble, disassemble or clean it.



Risk of electric shock!

There is a risk of electric shock due to live parts.

- Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance.
- The power socket must be easily accessible so you can unplug the appliance from the mains quickly if necessary.
- Check the appliance and the mains cable for damage before using the appliance for the first time and after each use.
- Do not use the appliance if you notice that it, or its mains cable, is damaged.
- Contact our Service team without delay if the appliance has been damaged during transport (see "Service information" on page 23).
- Do not, under any circumstances, make any unauthorised modifications to the appliance or try to open and/or repair a component yourself.
- If there is damage to the mains connection cable on this appliance, it must be replaced by the manufacturer, its

- customer service department, or another suitably qualified person. This is necessary to avoid hazards.
- Ensure that the mains cable does not come into contact with hot appliance parts or other heat sources.
- Never open the housing.
- Always unplug the appliance plug from the power socket before cleaning or servicing and before fitting or removing accessories.
- Do not kink the mains cable or wrap it around the appliance. Unwind the cable fully when using the appliance. Do not kink or crush the mains cable.
- Appliances connected to the mains during a thunderstorm may be damaged by power surges. You should therefore always unplug the mains plug during thunderstorms.
- Do not use the appliance outdoors.
- Do not expose the appliance to extreme conditions. Avoid:
 - high humidity or wet conditions
 - extremely high or low temperatures
 - direct sunlight
 - naked flames.

The appliance must not be submerged in water or other liquids, nor exposed to running water or used in damp environments, as this may result in an electric shock.

- Unplug the appliance from the socket:
 - when you are cleaning the appliance
 - if the appliance is damp or wet
 - when the appliance is unattended
 - when you are no longer using the appliance

- Do not let the appliance come into contact with water or other liquids. Keep the appliance, the mains cable and the mains plug away from wash basins, sinks and similar.
- Do not place any objects filled with liquid (e.g. vases or drinks) on or near the appliance.
- Never touch the appliance or the mains cable with wet hands.
- Use the appliance indoors only.



Risk of injury!

Touching moving parts results in injuries.

- Avoid touching the moving parts.
- Only when the stirrer is completely stopped should you remove any dough stuck to the edge of the mixing bowl with a spatula.
- Keep hair, clothing, hands, cutlery, cooking spoons or similar away from the appliance while you are using it, to avoid injuring yourself or damaging the appliance.
- Always disconnect accessories from the swivel arm before cleaning.
- The appliance must be switched off and disconnected from the mains before assembling and disassembling accessories or other parts that are moved during operation.



Risk of burns!

You may scald yourself if you use the appliance with food that is hotter than 60°C.

■ Do not put hot food into the appliance.



Risk of injury!

Injuries may result from using the appliance carelessly.

- Ensure the mains cable does not become a tripping hazard do not use an extension cable.
- Place the appliance on a stable, level surface.
- Never place the appliance on the edge of a table it could tip over and fall.

NOTICE!

Possible damage to the appliance!

Using the appliance in a way that was not intended may damage it.

- Do not use the stand mixer without food.
- Do not use the appliance for more than 4 minutes without interruption to avoid the motor overheating.
- After this period of use, allow the appliance to cool down to room temperature for approx. 10 minutes before using it again.
- Do not process dough which is too firm in the appliance.
- Do not use any harsh or abrasive cleaning agents or objects to clean the accessories and the housing because they could damage the surfaces.
- The splash guard is not heatproof. Do not set the temperature of the dishwasher to above 50°C.

Package contents



Risk of choking and suffocation!

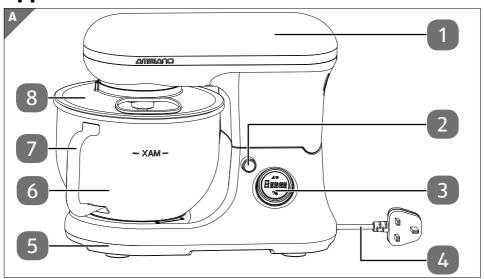
There is a risk of choking and suffocation due to swallowing or inhaling small parts or plastic wrap.

- Keep all packaging materials used (bag, pieces of polystyrene etc.) out of the reach of children.
- Do not let children play with the packaging material.
 - ▶ Remove the product from the packaging and remove all packaging materials.
 - ▶ Please check your purchase to ensure that all items are included and in perfect condition. If anything is missing or damaged, please contact us within 14 days of purchase.

The following items are supplied with your product:

- Stand mixer
- Beater
- Dough hook
- Whisk
- Splash-guard lid with filler opening
- · User manual, warranty card

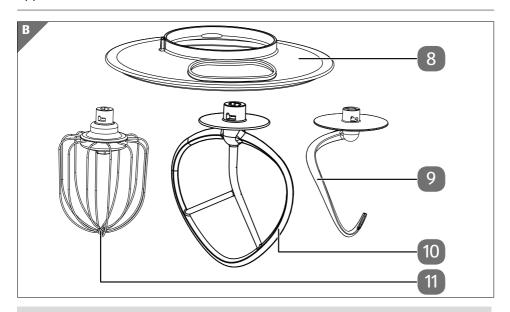
Appliance overview



Appliance (Fig. A)

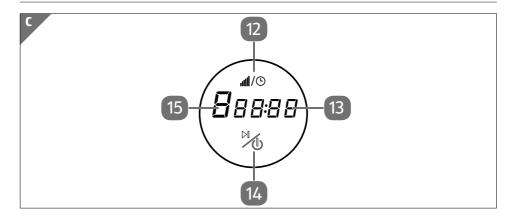
- Swivel arm
- Swivel arm release button
- Speed regulator (turning)
 Controls (see Fig. C for details)
 Display field
- Mains cable with plug
- Appliance base (with cable winder at the bottom)
- 6 Mixing bowl
- Handle
- Splash guard

Appliance overview



Accessories (Fig. B)

- 8 Splash guard
- 9 Dough hook
- 10 Beater
- 11 Whisk



Display field/controls (Fig. C)

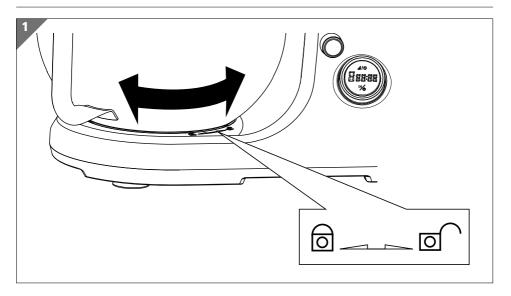
- 12 Timer: automatic switch-off/set speed
- 13 Stir time display, error code display
- 14 Switch the device on/off, start/interrupt stirring process
- 15 Speed display

Before using the appliance for the first time

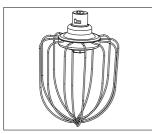
▶ Before first use, rinse the accessories (mixing bowl 6), splash guard 8, dough hook 9, beater 10, whisk 11) thoroughly with warm water and washing-up liquid. After cleaning, dry the accessories thoroughly before switching on the appliance.

Inserting and changing stirrers

- ▶ Press the release button ② to lift the swivel arm ①. Make sure that the swivel arm engages in the upper position.
- ▶ Place the mixing bowl 6 on the appliance base mount.
- ► Turn the mixing bowl up to the stop in the direction indicated by the arrow (clockwise) until it engages (see **Fig. 1**).



Areas of application

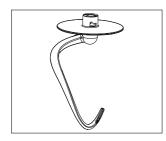


Whisk 1

Use the whisk for lightly beaten foods:

- Eggs
- · Egg whites
- Whipping cream
- Pudding
- · Cake icing
- Some cakes & sweets ...

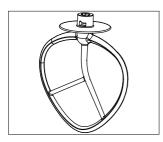
Recommended speed: 6 to 8, depending on the thickness of the dough/food mixture



Use the dough hook for mixing and kneading yeast dough:

- Loaves of bread
- Bread rolls
- Raisin bread
- Shortcrust pastry
- Some cakes ...

Recommended speed: 1 to 3, depending on the thickness of the dough/food mixture



Beater 10

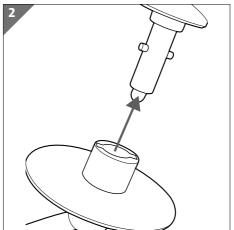
Use the beater for normal to thick doughs or food mixtures:

- Cakes
- Pancake batter
- Sweets
- Cookies
- Pastry goods ...

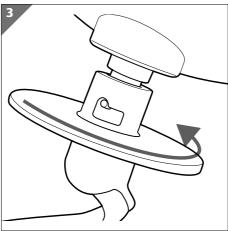
Recommended speed: 3 to 5, depending on the thickness of the dough/food mixture

▶ Place the splash guard ⑧ on the swivel arm until it engages. It prevents the drive shaft from coming into contact with the dough.

- ► Mount the stirrer on the stand mixer as shown:
- ▶ Place the stirrer from below into the holder in the swivel arm (1) (see Fig. 2).



► Push the stirrer up and turn it clockwise until it engages. A stirrer can only be inserted and turned correctly if the guide nose is in the corresponding guide slot (see **Fig. 3**).



▶ Press the release button ② and fold the swivel arm down to the operating position.

Using the stand mixer

The stand mixer is prepared as described above and the ingredients are placed in the mixing bowl 6. You can subsequently add food through the filler opening on the splash guard 8.

▶ Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance (see Page 22).

The button lights up.

- ▶ Make sure that the swivel arm is engaged in the operating position.
- ▶ Press the button to switch on the appliance. The display panel shows
 0000 bin the stir time display and bin the speed display.



The speed regulator is a rocker switch: Gently turn the speed regulator once up to the stop for each speed setting/30-second interval until the desired value is displayed. Do not turn the speed regulator all the way round!

- ► Set the speed regulator 3 to the desired level:
 - Turn right: Increase speed
 - Turn left: Reduce speed

The recommended speed settings for different applications are listed under "Areas of application" on page 14. The levels **0** (off) to **8** (fast) can be set.

- ▶ Press the 🖖 🚺 button to start the process.
- ▶ Press the 10 the button briefly to interrupt the stirring process.
- Press and hold the [⋈] ¼ button to switch the device off.



If the release button ② is pressed during the stirring process and the swivel arm is raised, the speed is immediately set to **0** and **E:01** is displayed in the stir time display. If the swivel arm is lowered again and it is engaged, the stirring process is continued and the remaining stir time is displayed.

- ► Unplug the mains plug 4.
- ► Press the release button ② and the swivel arm lifts; remove the stirrer from the holder on the swivel arm.
- ► Turn the mixing bowl anti-clockwise to remove.
- ▶ When the dough is ready, remove it from the mixing bowl with a spatula.
- ▶ Remove the splash guard from the swivel arm.
- ► Clean the bowl, stirrer and splash guard (see Page 19).

Pre-setting stir time/speed

- Press the | | (1) button to set the stir time. After the set time, the appliance switches off automatically.
 - Turn right: Extend stir time by 30 seconds at a time
 - Turn left: Reduce stir time by 30 seconds at a time

If you do not set a stir time, the device automatically switches off after 15 minutes.

- ▶ Press the / D button again to set the speed.
 - Turn right: Increase speed
 - Turn left: Reduce speed
- ▶ Press the 1/10 button to start the process.

Practical tips

Mixing and kneading dough

Use the beater 10 or the dough hook 9 to knead dough.

- ► The best dough mixture for kneading is a ratio of 5 parts flour to 3 parts water. Fill the mixing bowl 6 to 3/4 full.
- ▶ When filling the mixing bowl, make sure that the maximum flour quantity of 1.5 kg is not exceeded.

Use the dough hook or beater for mixing.

- ▶ When using the dough hook or beater, switch to speed setting 1 for at least 30 seconds, followed by at least 30 seconds for speed setting 2 and finally to speed setting 3 for up to 3 minutes.
- ▶ Do not operate for longer than 4 minutes. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

Beating eggs

Use the whisk 11 to beat eggs (yolks or egg whites).

- ▶ Use the speed setting 6 to 8 and beat the egg whites continuously until stiff for approx. 4 minutes.
- ▶ Do not beat the egg whites from more than 12 eggs at once.
- ▶ Do not operate for longer than 4 minutes. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

Whipping cream

- ▶ Use the whisk to whip cream.
- Use fresh cream.
- ► For whipped cream, use speed setting 6 to 8 and whip for 3 to 4 minutes.
- Be careful not to overfill the mixing bowl when adding fresh milk, cream or other ingredients to the mixing bowl.
- ▶ Do not operate for longer than 4 minutes. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

Mixing milkshakes, cocktails or other liquids

Use the whisk to mix milkshakes, cocktails and other liquids.

- Mix the ingredients according to the desired recipe for about 4 minutes at a speed of 1 to 6.
- ▶ Be careful not to overfill the mixing bowl.
- ▶ Do not operate for longer than 4 minutes. If more time is needed, wait 10 minutes with the appliance switched off and then continue using it.

Cleaning



Risk of electric shock!

The appliance must not be immersed in water or other liquids, or held under running water, because this could cause an electric shock.

- Unplug the appliance's main plug from the power socket when cleaning the appliance.
- Always hold the plug to pull it out and never pull the cable.
- Never expose the appliance to water drops or water spray.

NOTICE!

Possible damage to the appliance!

Using the appliance in a way that was not intended may damage it.

- Never use acidic, abrasive or granular, acetic-acid-, soda- or solvent-based cleaning agents. These may damage the appliance surfaces or the printing on it.
- The splash guard is not heatproof. Do not set the temperature of the dishwasher to above 50°C.
 - ▶ Press the release button for the swivel arm to lift it.
 - ▶ Remove the stirrer by turning it anti-clockwise and pulling it downwards.
 - ► Clean the mixing bowl 6, stirrer and splash guard 8 with a mild washing-up liquid or in the dishwasher and dry the parts thoroughly before reinserting.
 - ▶ Wipe the surface of the appliance with a soft, slightly damp cloth.
 - ▶ After cleaning, return the swivel arm to the lowered position.

Troubleshooting

The product left our warehouse in perfect condition. If you do, however, discover a problem, see if you can solve it by using the solutions offered in the following table. If you do not succeed, contact our Customer Service department (see chapter "Service information" on page 23).

Problem	Possible cause	Troubleshooting
The appliance is not working.	The mains plug 4 is not plugged into a power socket.	Only connect the appliance to a properly installed power socket. The mains voltage must match the technical specifications for the appliance.
	The appliance has overheated.	Allow the appliance to cool to room temperature.
	Swivel arm swivelled up; not in correct position	Lower the swivel arm until it is engaged

Storing/transporting

- ▶ If you are not going to use the appliance for an extended period of time, unplug the mains plug, wind the mains cable around the cable winder, clean the appliance and store the appliance in a dry, dust-free and frost-free environment that is not exposed to direct sunlight.
- ▶ Do not store the appliance within the reach of children.
- ► To avoid damage during transport, we recommend that you use the original packaging.

Disposal

Disposal of packaging





Sort packaging before disposal. Dispose of card and cardboard with waste paper and dispose of film with recyclable materials.



Observe the following **labels on the** packaging materials regarding waste separation with the abbreviations (a) and numbers (b):

1-7: plastics/20-22: paper and cardboard/80-98: composite materials

Disposal of old appliances

(Applicable in the European Union and other European states with systems for separate collection of recyclable materials)



Do not dispose of old appliances in normal household waste!If the appliance can no longer be used, please **dispose of the old appliance separately from household waste**, e.g. at a local authority/district collection point. This guarantees that old appliances are recycled correctly and avoids negative effects on the environment. For this reason, electrical appliances are marked with the above symbol.

Technical specifications

Model: MD 18410

Rated voltage: 220-240 V~50-60 Hz

Protection class:

Rated power: 800 W
Mixing bowl: 5 litres
Max. capacity (flour): 1.5 kg

Dimensions

Appliance with bowl: approx. 39 x 31.4 x 23 cm (W x H x D)

Appliance without bowl: approx. 37.4 x 31.4 x 19.4 cm (W x H x D)

Net weight with accessories: 4.59 kg
Net weight without accessories: 3.7 kg

EU Declaration of conformity



MEDION AG hereby declares that the product MD 18410 conforms with the essential requirements and the remaining relevant regulations:

- EMC Directive 2014/30/EU
- Low Voltage Directive 2014/35/EU
- Ecodesign Directive 2009/125/EC
- RoHS Directive 2011/65/EU.

Service information

Please contact our Customer Service team if your device ever stops working the way you want or expect it to. There are several ways for you to contact us:

- In our Service-Community, you can meet other users, as well as our staff, and you
 can exchange your experiences and pass on your knowledge there.
 You will find our Service-Community at community.medion.com.
- Alternatively, use our contact form at www.medion.com/contact.
- You can also contact our Service team via our hotline or by post.

Opening times	Hotline number UK		
Mon – Fri: 08.00 – 20.00	① 0333 3213106		
Sat – Sun: 10.00 – 16.00	Hotline number Ireland		
	① 1800 992508		
Service address			
MEDION Electronics Ltd.			
120 Faraday Park, Faraday Road, Dorcan			
Swindon SN3 5JF, Wiltshire			
United Kingdom			



You can download this and many other sets of operating instructions from our service portal at www.medionservice.com.

We have stopped providing printed copies of our warranty terms and conditions as part of our commitment to sustainability, but you can access the warranty terms and conditions on our service portal.

You can also scan the QR code on the side of the screen, to download the operating instructions onto your mobile device from the service portal.

Legal Notice

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Am Zehnthof 77

45307 Essen

Germany

Please note that you cannot use the address above for returns. Please always contact our Customer Service team first.



Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



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