



# User Manual

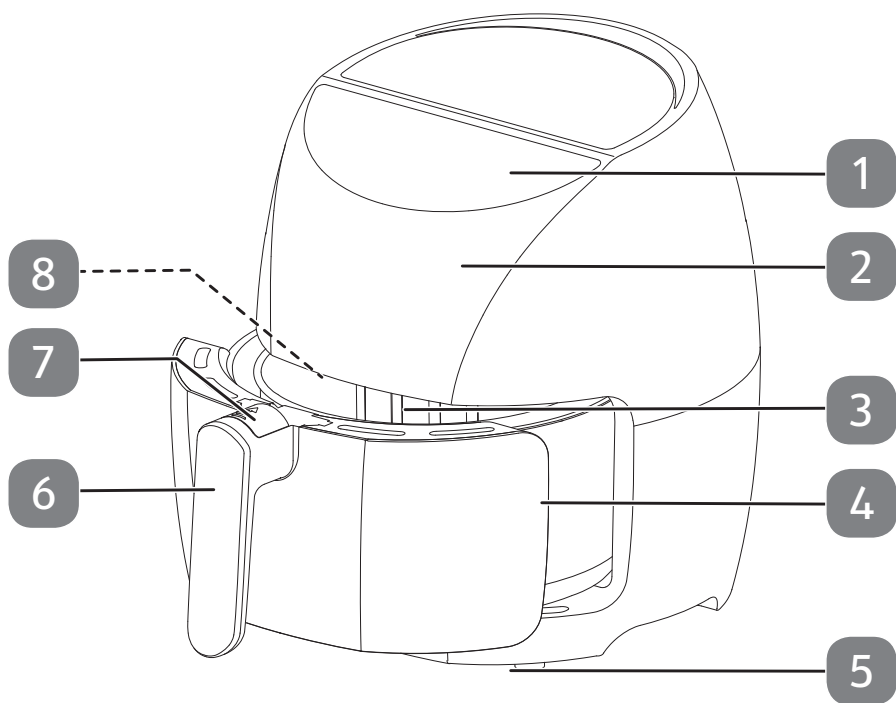
## AMBIANO® AIR-FRYER

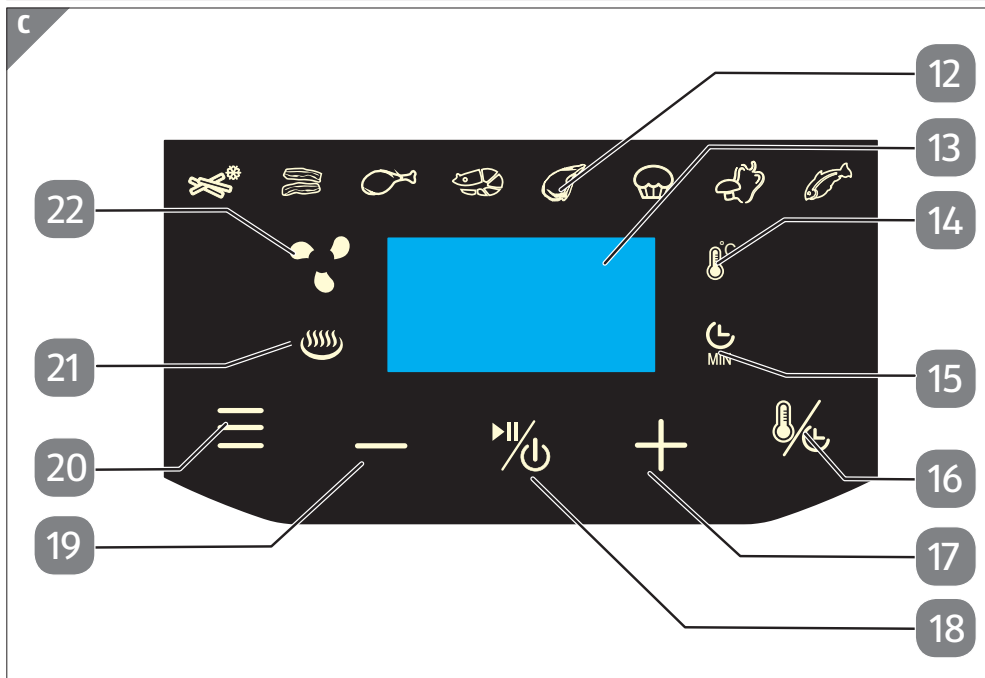
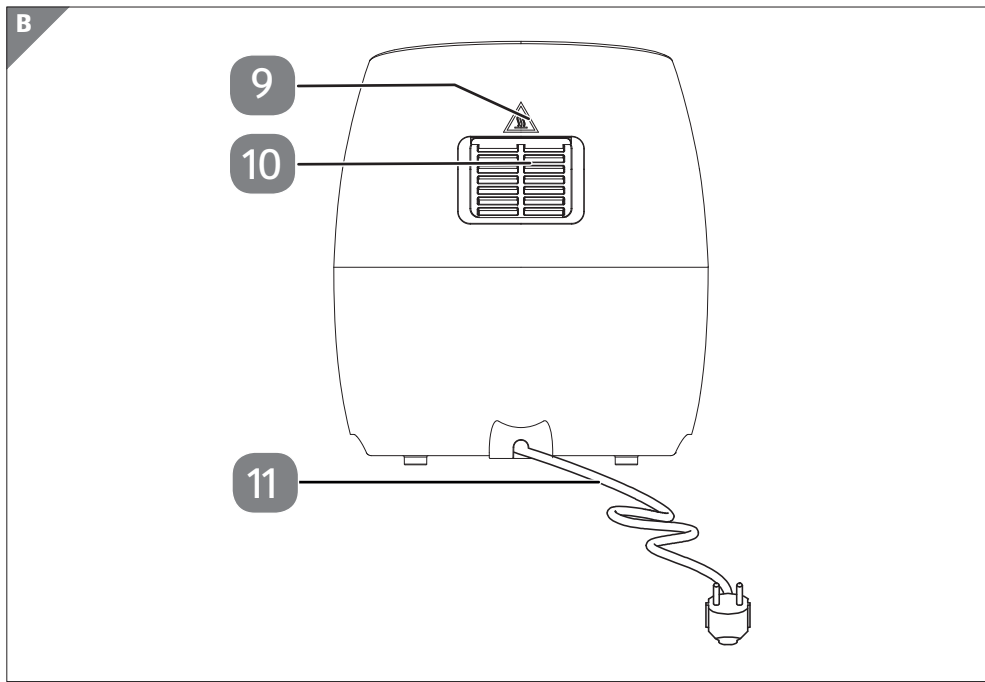


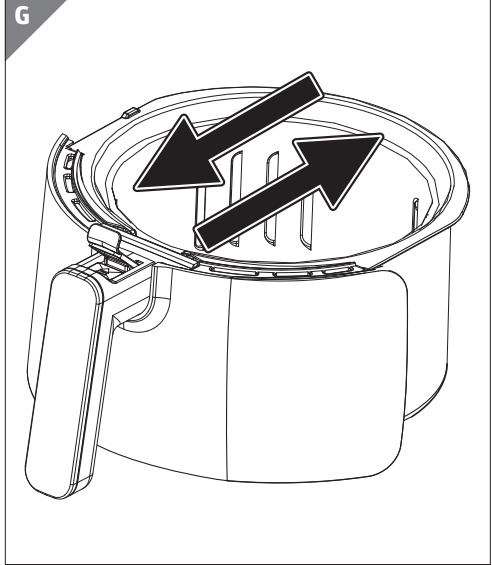
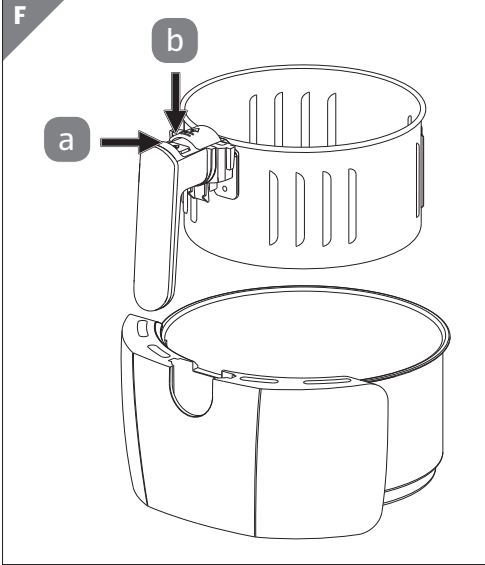
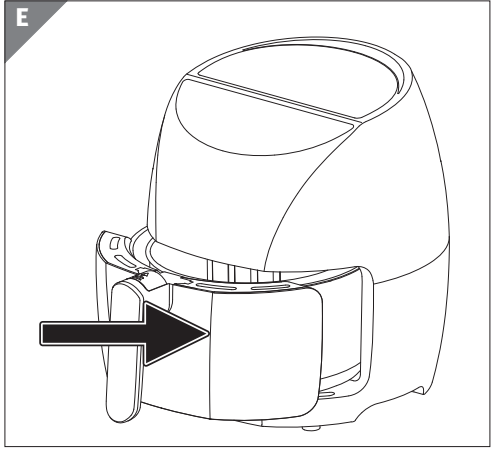
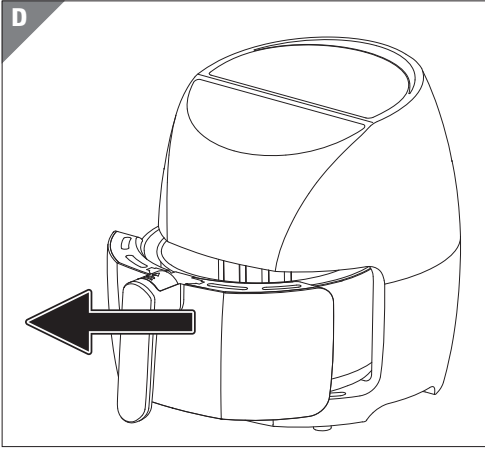
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## Appliance parts

Fig. A

- 1 Controls/display
- 2 Housing
- 3 Frying basket
- 4 Fryer pan
- 5 Adjustable foot
- 6 Frying basket handle
- 7 Protective flap with release button
- 8 Heating element (inside the appliance, not shown)

Fig. B

- 9 Warning sign "Hot surfaces"
- 10 Steam outlet
- 11 Mains cable with mains plug

Fig. C

- 12 Automatic programme active (varies according to the programme set)
- 13 Display for temperature/cooking time
- 14 Cooking temperature display
- 15 Cooking time display
- 16 Switch between temperature/cooking time settings
- 17 Increase cooking temperature/cooking time
- 18 Switch appliance on/off, interrupt heating process
- 19 Decrease cooking temperature/cooking time
- 20 Programme selection
- 21 Heating process running operating light
- 22 Fan active operating light

## 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.



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!



Symbol for alternating current (AC)



**CE labelling**

Products that feature this symbol meet the requirements of the EU directives (see section entitled “Declaration of conformity”).



**Tested Safety**

Products labelled with this symbol meet the requirements of the German Product Safety Act.



Warning: danger due to hot surfaces!



Dispose of the appliance/packaging in compliance with environmental regulations (see “Disposal” on page 25)



## Proper use

This appliance is suitable for baking, cooking and grilling food such as vegetables, chips, potato wedges (home made or oven-ready), as well as for the preparation of fish, meat, poultry and cakes.

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.



The appliance is only intended for private use and not for industrial/commercial use.

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 information. Any other use is considered improper and can cause personal injury or property damage.

## Safety information

IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND KEEP FOR FUTURE REFERENCE!



### Risk of injury!

Risk of injury to children and persons with limited physical, sensory or mental abilities (for example, partially disabled people or older people with limited physical and mental abilities) or to those without experience and knowledge (such as older children).

- Keep the appliance and its accessories out of the reach of children.
- This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental abilities or by those with limited experience and/or knowledge, provided that they are supervised or have been instructed in the safe use of the appliance and have understood the associated risks.
- Children must not be allowed to play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Children younger than 8 should be kept away from the appliance and the mains cable.



**DANGER!**

### **Risk of injury!**

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

- Do not store any of the packaging material used (bags, polystyrene etc.) within the reach of children.
- Do not let children play with the packaging material.



**WARNING!**

### **Risk of electric shock!**

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

- Only connect the appliance to a properly installed, earthed and fused socket.
- Before using the appliance, check that the voltage information on the appliance matches the local supply voltage.
- The power socket must be easily accessible so that you can unplug the appliance from the mains quickly if necessary.
- Do not use an extension cable.
- Always switch off the power socket and pull out the plug after each use, before cleaning and during periods when the appliance is left unattended.
- When unplugging the mains cable from the socket, always pull on the plug rather than on the cable.
- Do not kink or crush the mains cable.
- Make sure that the mains cable is not damaged and does not run underneath the appliance or over hot surfaces or sharp edges.

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- Position the mains cable so that no-one can tread on or trip over it.
  - Do not operate the appliance on wet surfaces or with wet hands.
  - Do not touch the mains plug with wet hands.
  - Never use the appliance if it is damaged or if you discover damage to the mains cable or plug.
  - Contact the Service Centre without delay in the event of a fault or if the appliance has been damaged during transport.
  - The mains cable should only be repaired by an authorised repair workshop. Otherwise, contact our Service Centre, to avoid risks.
  - Never try to open and/or repair an appliance component yourself.
  - Never immerse the appliance in water or other liquids.
  - Unplug the appliance from the power socket if:
    - you are cleaning the appliance
    - liquid has penetrated the appliance
    - you are no longer using the appliance.
  - Protect the appliance from water in droplet and spray form. 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 or similar. Should liquid ever penetrate into the appliance, disconnect the plug from the earthed mains socket immediately. Have the appliance checked by a qualified specialist workshop.
  - 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
    - open flames.

## Initial operation and use



### **Risk of fire!**

Hot surfaces pose a risk of fire.

- To avoid to hazards resulting from an unintentional reset of the safety temperature limiter, the appliance must not be supplied via an external contactor such as a timer or connected to an electrical circuit that is regularly switched on and off via a device.
- Place the appliance on a heat-resistant, dry and level surface.
- Do not place the appliance on surfaces that can become hot (e.g. on hotplates, open flames).
- Ensure that the appliance does not come into contact with any other objects during operation. Maintain a distance of at least 10 cm to other objects. Above all, do not set up the appliance near easily flammable materials (curtains, drapes, paper etc.).
- Do not operate the appliance beneath wall cupboards or other objects that could hinder the free upwards flow of steam.
- Do not cover the appliance.
- Do not place any objects on the appliance.
- Never leave the appliance unattended while it is in use.
- Never use the appliance near explosive or highly flammable steam.
- When preparing food, always use the basket in the fryer pan to prevent the food from burning.
- Always place the hot fryer pan and frying basket on a heat-resistant surface.
- Do not fill the fryer pan with fat or oil.
- If the appliance starts to give off dark smoke, pull the mains plug out of the socket immediately. Wait until the appliance has stopped smoking before removing the fryer pan from the appliance.

**WARNING!****Risk of injury!**

There is a risk of injury due to burning on hot surfaces.

The touchable surfaces on the appliance and accessories may become hot during operation.

- As the ventilation grille on the side of the appliance becomes hot during operation, the grille must not be touched when the appliance is in use in order to prevent burns.
- During operation, touch the appliance only by the handles and control elements.
- Do not touch the inside of the appliance, the fryer pan or the heating plate.
- Do not move the appliance while it is in use.
- Do not move the appliance while it is hot, instead allow the appliance to cool down completely first.
- Risk of burns from steam escaping when you remove the fryer pan with frying basket during or after food preparation. Do not put your head directly above the appliance and do not touch the steam.
- The fryer pan becomes extremely hot during use, do not touch it. Use oven gloves.

**CAUTION!****Risk to health!**

Baking, cooking or grilling at excessive temperatures may produce substances harmful to health.

- Remove burnt residues from the food.
- Do not overbrown the food when baking or grilling.

**NOTICE!**

**Possible material damage!**

Chemical additives in furniture coatings may corrode the material of the appliance feet and cause residue on the furniture surface.

- Place the appliance on a heat-resistant surface if necessary.

**Package contents**



**DANGER!**

**Risk of choking and suffocation!**

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

- Keep the plastic packaging out of the reach of children.

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:

- Hot air fryer
- User manual with warranty information

**Getting started**

- Remove all packaging, stickers and plastic wrap from the appliance.
- Place the appliance on a heat-resistant, dry and level surface.
- Pull the fryer pan **4** out of the appliance. Slide the protective flap **7** forward and press the release button **7** to remove the frying basket **3**.
- Rinse the frying basket, divider and fryer pan with hot water. Dry the parts thoroughly.
- Wipe the housing **2** using a damp cloth.

**CAUTION!**

### Risk of injury!

The high temperatures that occur during operation would result in food burning if the appliance is used without the frying basket. The surfaces become extremely hot and can cause burn injuries due to the lack of handle on the basket.

- Always use the frying basket **3** together with the fryer pan **4**.
- Only use the appliance when the handle is correctly fitted on the frying basket.
  - Place the hot air fryer on a heat-resistant surface.
  - Only connect the hot air fryer to a properly installed, earthed and fused socket. The local mains voltage must correspond to the technical specifications for the appliance.



When using the appliance for the first time, odour or smoke may develop due to manufacturing residues. However, this is not dangerous and will quickly disappear. Ensure adequate ventilation.

## Operation

**WARNING!**

### Risk of fire!

Oil and other liquids can catch fire as a result of the high temperatures.

- Do not fill the appliance with oil or other liquids.
- Extremely fatty foods, e.g. sausages, are not suitable for preparation in the appliance. The fat would drip into the fryer pan **4** and burn.
- Do not overfill the frying basket **3**. Observe the MAX marking. However, we recommend filling the frying basket 3/4 full for ease of use.



## Risk of injury!

There is a risk of burns if the frying basket is released unintentionally.

- Do not press the release button while shaking the food.
- Pull the fryer pan out of the appliance (see **Fig. D**).
- Slide the protective flap **7** **a** forward over the release button and press the release button **b** to remove the frying basket from the fryer pan (see **Fig. F**).
- Place the frying basket into the fryer pan so that the handle catch fits into the recess on the fryer pan and clicks into place.
- Fill the frying basket with the food. For more information on the recommended fill levels, see the table in section “Setting the appliance” on page 18.
- Hold the fryer pan firmly and push it from the front until it is completely inside the appliance (see **Fig. E**).



## Setting the cooking time and temperature


- Press the  button for a few seconds to switch on the appliance.




The default setting is a cooking temperature of 200°C and a cooking time of 15 minutes.

- Press the  button to select the cooking time or temperature setting.

The symbols  for the temperature setting and  for the cooking time setting are displayed alternately.

- Use the **+** and **–** buttons to change the cooking temperature  in 5°C increments.
- Press and hold the **+** or **–** button longer to set the required temperature more quickly.


Cooking temperatures of between 80°C and 200°C can be set.



- Use the **+** and **–** buttons to set the cooking time  you require in minutes increments.



- Press and hold the **+** or **–** button longer to set the required cooking time more quickly.

It is possible to set a total cooking time of 60 minutes.

- Start the cooking process by briefly pressing the  button.

The cooking temperature and remaining cooking time are shown alternately when the appliance is in use. The blades of the fan symbol  **22** light up in a clockwise direction. The  **21** symbol lights up as soon as the set temperature is reached.

You can remove the fryer pan **4** from the appliance at any time during preparation to avoid burning the food. The appliance switches off automatically.

- Shake the frying basket **3** halfway through the cooking time to redistribute the food. This helps to ensure that the food is evenly cooked.







Either shake the fryer pan together with the basket (see **Fig. G**) or, if you find this is too heavy, you can also place the fryer pan on a heat-resistant surface and remove the frying basket.

- To do so, use the handle to pull the fryer pan from the appliance. Shake the food carefully and push the fryer pan back into the appliance.

The time continues automatically.




- If you would like to replenish the food, use the handle to pull the fryer pan from the appliance.
- Replenish the food carefully and push the frying basket back into the appliance. The cooking process continues.

## Interrupting the cooking process

- To interrupt the cooking process briefly without removing the frying basket, press the  button **18**.
- The  button flashes and the  **21** symbol disappears. The fan continues to operate for approx. 2 minutes and is indicated by the rotating light of the blades of the fan symbol  **22**. After approx. 2 minutes of no button being pressed, the appliance switches off.

## End of the cooking process

Once the cooking time has elapsed, a tone will sound and the appliance switches itself off. The fan will continue to run for a few minutes.

- To stop the cooking process early, press the  button for a few seconds until the appliance switches off.
- Pull the mains plug  out of the mains socket.
- Use the handle to pull the fryer pan from the appliance. Place the fryer pan on a heat-resistant surface and remove the frying basket by pressing the release button .

## Setting the appliance

### Recommended settings

Refer to the table below for the recommended settings. The times given are for guidance only. They may vary by volume, by the fried food itself or by your own wishes and taste.

Food	Weight (g)/pcs	Time (min.)	Temperature (°C)	Shake	Additional information
<b>Potatoes and chips</b>					
Thin-cut frozen chips	250–350	18–20	200	2 x	Add a splash of oil
Thick-cut frozen chips	250–350	20–25	200	2 x	Add a splash of oil
Potato wedges	400	20–25	200	1 x	Add a splash of oil
<b>Meat and poultry</b>					
Steak	100–400	10–15	180	No	Turn once
Pork chops	100–400	10–15	180	No	Turn once
Hamburgers	100–400	10–15	180	No	Turn once
Chicken leg	100–400	25–30	180	No	Turn once
Chicken breast	100–400	15–20	180	No	Turn once

Food	Weight (g)/pcs	Time (min.)	Temperature (°C)	Shake	Additional information
<b>Snacks</b>					
Frozen chicken nuggets	100-400	6-10	200	2 x	Oven-ready food, Shake once
Frozen fish fingers	100-350	6-10	200	No	Oven-ready food, Turn once
Stuffed vegetables	100-350	10	160	No	
<b>Baking</b>					
Cakes	250	8-15	180	No	Use a suitable baking tin
Quiche	350	20-22	180	No	Use a suitable baking tin/ ovenproof dish
Muffins	2	15-18	200	No	Use a suitable baking tin



The hot air fryer is also perfect for heating up meals: heat up the food for 10 minutes at 150°C.











If you have not pre-heated the hot air fryer, leave the food to cook for an extra 3 minutes.






The baking tins for baking in the hot air fryer are not supplied with the appliance.


## Setting an automatic programme

With the automatic programmes, you can cook certain foods at a preset temperature and cooking time. The following programmes are available:

-  Frozen chips
-  Fried bacon
-  Chicken legs
-  Shrimps
-  Meat
-  Muffins/cakes
-  Vegetables
-  Fish

- Press the  **18** button to switch on the appliance.
- Press the  **20** button several times to set the required automatic programme.
- Start the cooking process by briefly pressing the  button.

Once the cooking time has elapsed, a tone will sound and the appliance switches itself off. The fan will continue to run for a few minutes.

- To stop the cooking process early, press the  button for a few seconds until the appliance switches off.
- Pull the mains plug **11** out of the mains socket.

## Cleaning



**WARNING!**

### **Risk of electric shock!**

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

- Always disconnect the mains plug before cleaning.
- Never immerse the appliance in water or other liquids.
- If the appliance does fall into liquid, under no circumstances should you attempt to touch it. First, unplug from the mains socket.



**WARNING!**

### **Risk of injury!**

Hot surfaces pose a risk of injury from burning.

- Allow the appliance to cool down for at least 60 minutes before cleaning. Remove the fryer pan and frying basket to enable the appliance to cool down more quickly.

**NOTICE!**

### **Possibility of damage to the appliance!**

There is a risk of damage to the appliance if it is used improperly.

- Do not use any rough or abrasive cleaning agents on or in the housing of the appliance.
- Do not clean the hot air fryer housing and accessories in the dishwasher.
- A soft, slightly damp cloth is suitable for cleaning the control element and outer surfaces of the appliance.

## End of operation

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- Clean the fryer pan **4** and frying basket **3** using a sponge and a small amount of mild soap solution. Rinse out the containers well and dry everything thoroughly. If the parts are very dirty, leave them to soak in warm water with a little washing-up liquid for about 10 minutes beforehand.
- Clean the appliance interior using hot water and a damp sponge.
- Carefully remove food residue from the grille cover over the heating elements using a sponge and a small amount of mild soap solution.

## End of operation


If you do not plan to use the appliance for a long period of time, disconnect the mains plug from the power socket and store the appliance in a dry location.


## Storing/transporting

- When you are not using the appliance, switch off the power point and pull out the plug, 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.

## 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.

<b>Problem</b>	<b>Possible cause</b>	<b>Troubleshooting</b>
The appliance is not working.	The appliance is not plugged into a power socket.	Only connect the appliance to a properly installed power socket.
	Incomplete entry.	Start the cooking process by pressing the  button.

Problem	Possible cause	Troubleshooting
The food is not cooked.	The fill level is too high.	Fill the frying basket with small pieces. Smaller pieces cook more evenly.
	The cooking temperature is too low.	<ul style="list-style-type: none"> <li>- Press the  button to select the cooking time or temperature setting.</li> <li>- Use the <b>+</b> and <b>-</b> buttons to change the cooking temperature or cooking time.</li> </ul>
	The cooking time is too short.	
The food is not evenly cooked.	The pieces of food are too close together.	Shake the frying basket to distribute the food evenly. Many foods need to be shaken after half the cooking time has elapsed.
The fried foods are not crisp enough.	The food is unsuitable for cooking in the hot air fryer.	Use oven-ready or lightly oiled snacks for crispier results.
The appliance cannot be closed.	The frying basket is too full.	Fill the frying basket to the max. marking.
White smoke comes out of the appliance.	The food is very fatty.	During preparation, fat from these extremely fatty foods drips into the fryer pan. The fat causes a higher temperature than usual to develop in the fryer pan – this does not impair the appliance or the cooking result.
	The fryer pan still contains oil/fat residue from a previous cooking process.	Oil/fat residue burns in the frying chamber. Clean the fryer pan after every use.

## Technical specifications

<b>Problem</b>	<b>Possible cause</b>	<b>Troubleshooting</b>
Fresh chips are not evenly fried.	The chips have not been sufficiently soaked.	Place the chips in cold water for around 30 minutes to remove the starch. Dry the chips using kitchen paper before adding to the basket.
	The variety of potato is unsuitable.	
Fresh chips do not go crisp.	The potatoes are too moist.	The crispiness is dependent on the water and starch content of the variety of potato used and the quantity of oil.
		Dry the potatoes carefully and cover them with about 1/2 tablespoon of oil.
		Cut the potatoes into smaller pieces.

## Technical specifications

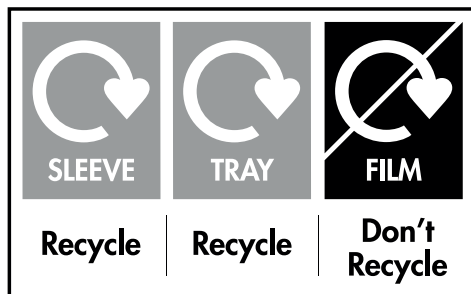
Power supply:	220–240 V ~ 50/60Hz
Output:	1400 W
Frying basket volume:	2.6 litre
Fryer pan volume:	3.3 litre
Temperatures that can be set:	80–200°C
Timer:	60 minutes
Dimensions (W x H x D):	26.6 x 30.2 x 35 cm



www.tuv.com  
ID 111223471



## Disposal



### PACKAGING

Your appliance has been packaged to protect it from damage in transit. The packaging is made of materials that can be recycled in an environmentally friendly manner.



### APPLIANCE

Old appliances that carry the symbol illustrated may not be disposed of in ordinary household waste.

In accordance with Directive 2012/19/EU, these appliances must be disposed of correctly at the end of their service life.

This involves separating the materials in the appliances for the purpose of recycling and minimising the environmental impact.

Take old appliances to a collection point for electrical scrap or a recycling centre.

Contact your local waste disposal company or your local authority for more information on this subject.

## Declaration of conformity



The manufacturer hereby declares that this appliance complies with the fundamental requirements and the other relevant provisions of:

- 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](http://community.medion.com).
- Alternatively, use our contact form at [www.medion.com/contact](http://www.medion.com/contact).
- You can also contact our Service team via our hotline or by post.

<b>Opening times</b>	<b>Hotline number UK</b>
Mon – Fri: 08.00 – 20.00	☎ 0333 3213106
Sat – Sun: 10.00 – 16.00	<b>Hotline number Ireland</b>
	☎ 1 800 992508
<b>Service address</b>	
<b>MEDION Electronics Ltd.</b> <b>120 Faraday Park, Faraday Road, Dorcan</b> <b>Swindon SN3 5JF, Wiltshire</b> <b>United Kingdom</b>	



You can download this and many other sets of operating instructions from our service portal at [www.medion.com/gb/service/start/](http://www.medion.com/gb/service/start/).

You will also find drivers and other software for a wide range of devices there.

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.

## Privacy statement

Dear customer,

We wish to inform you that we, MEDION AG, Am Zehnthof 77, 45307 Essen, Germany process your personal data as a data controller.

For matters regarding data protection, we are supported by our company data protection officer who can be contacted at MEDION AG, Datenschutz, Am Zehnthof 77, D – 45307 Essen; [datenschutz@medion.com](mailto:datenschutz@medion.com). We process your data for the purpose of warranty processing and associated processes (e.g. repairs) and therefore rely on processing your data for the sales contract concluded with us.

Your data will be provided to repairers contracted to us for the purpose of warranty processing and associated processes. We generally store your personal data for a period of three years in order to fulfil your legal warranty rights.

You have the right to be informed of the personal data concerned as well as the right to rectification, deletion, restriction of processing, the right to object to processing, as well as the right to data portability.

In case of access and cancellation rights, restrictions apply according to S 34 and S 35 of BDSG (Federal Data Protection Act) (Art. 23 GDPR). In addition, there is a right of appeal to a competent data protection supervisory authority (Article 77 GDPR in conjunction with S 19 BDSG). The state official for data protection and freedom of information for MEDION AG is Nordrhein Westfalen, P box 200444, 40212 Düsseldorf, Germany. [www.lidi.nrw.de](http://www.lidi.nrw.de).

The processing of your data is necessary for warranty processing: it is not possible to process the warranty without the provision of the required data.

## Legal Notice

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Date: 30.06.2020

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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.

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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.



**PRODUCED IN CHINA FOR:**

ALDI STORES LTD. PO BOX 26, ATHERSTONE  
WARWICKSHIRE, CV9 2SH.

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ALDI STORES (IRELAND) LTD.  
PO BOX 726, NAAS, CO. KILDARE.  
VISIT US AT [WWW.ALDI.COM](http://WWW.ALDI.COM)

**AFTER SALES SUPPORT**

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