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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PRODUCED IN CHINA FOR:
ALDI STORES LTD. PO BOX 26, Atherstone
WARWICKSHIRE, CV9 2SH.

ALDI STORES (IRELAND) LTD.
PO BOX 726, Naas, Co. Kildare.

VISIT US AT WWW.ALDI.COM

AFTER SALES SUPPORT
www.medion.co.uk
0333 32 13 106 1 800 99 25 08

MODEL:
MD 17656

10/2017

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MODEL:
MD 17656

78153
10/2017

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Device parts

1. Display with control buttons
2. Operating light
3. Handle
4. Symbol: Unlocked (not shown)
5. Symbol: Locked
6. Marking
7. MAX mark
8. Stainless steel casing
9. MIN mark
10. Thermostat with heating element and rotary threading tool (not shown)
11. Protective cover
12. Fixing clamp
13. Mains adapter (not shown)
14. On/Off switch
15. Temperature display
16. Cooking time display
17. Temperature and cooking time button
18. Setting dial
Device parts

1. Display with control buttons
2. Operating light
3. Handle
4. Symbol: Unlocked (not shown)
5. Symbol: Locked
6. Marking
7. MAX mark
8. Stainless steel casing
9. MIN mark
10. Thermostat with heating element and rotary threading tool (not shown)
11. Protective cover
12. Fixing clamp
13. Mains adapter (not shown)
14. On/Off switch
15. Temperature display
16. Cooking time display
17. Temperature and cooking time button
18. Setting dial
Device parts

1. Display with control buttons
2. Operating light
3. Handle
4. Symbol: Unlock (not shown)
5. Symbol: Locked
6. Marking
7. MAX mark
8. Stainless steel casing
9. MIN mark
10. Thermostat with heating element and rotary threading tool (not shown)
11. Protective cover
12. Fixing clamp
13. Mains adapter (not shown)
14. On/Off switch
15. Temperature display
16. Cooking time display
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About these operating instructions

About these operating instructions

Read the safety instructions carefully before using the device for the first time. Note the warnings on the device and in the operating instructions. Always keep the operating instructions close to hand. If you sell the device or give it away, please ensure that you also pass on these instructions.

Warning symbols and key words used in these operating instructions

**DANGER!**

This signal word indicates a hazard with a high level of risk which, if not avoided, will result in death or serious injury.

**WARNING!**

This signal word indicates a hazard with a medium level of risk which, if not avoided, could result in death or serious injury.

**CAUTION!**

This signal word indicates a hazard with a low level of risk which, if not avoided, could result in minor or moderate injury.

**NOTICE!**

This signal word warns of possible damage to property.

This symbol gives you useful additional information on assembly or operation.

Recycling symbol
Proper use

WEEE symbol (in accordance with the directive on electrical waste)

Declaration of conformity (see section ‘Declaration of conformity’): Products that feature this symbol meet the requirements of the EC directives.

Proper use

This appliance is suitable for gently cooking food such as meat, fish or vegetables that has been packed in a vacuum-sealed bag over a long period of time.

This appliance is intended to be used in private households or in similar situations, such as the following:

− In staff kitchens in shops, offices and other businesses
− On agricultural estates
− In hotel and motel rooms and other residential facilities
− In bed & breakfast accommodation

The appliance is not suitable for commercial or industrial use.

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

• Do not modify the product without our consent and do not use any auxiliary equipment which we have not approved or supplied.
• Use only spare parts and accessories that we have supplied or approved.
Safety instructions

• Heed all the information in these operating instructions, especially the safety information. Any other use is deemed improper and can cause personal injury or property damage.

• Do not expose the appliance to any extreme conditions. The following should be avoided:
  – High levels of humidity or moisture
  – extremely high or low temperatures
  – direct sunlight
  – naked flames

• This product is for indoor use only - do not use outdoors!

Safety instructions

People not permitted to use this appliance

− Keep the appliance and its accessories out of the reach of children.
− These appliances may be used by children over the age of 8 and by persons with reduced physical, sensory or mental abilities or by those without experience and/or knowledge, if they are supervised or have been instructed in the safe use of the appliance and have understood the potential risks.
− Children must not play with the appliance.
− Cleaning and user maintenance must not be carried out by children, unless they are aged 8 or over and are supervised.
− Children younger than 8 should be kept away from the appliance and the mains cable.
**Safety instructions**

### DANGER!

**Risk of suffocation!**
There is a risk of suffocation from plastic packaging!
- You should therefore keep plastic packaging out of the reach of children.

### WARNING!

**Risk of injury!**
There is a risk of injury from electric shock.
- Before using the appliance for the first time and after each use, check the mains cable for damage.
- If damage has occurred, DO NOT use the appliance. Contact the Medion Service Centre for advice and repair.

### Electrical Safety

**WARNING!**

**Risk of injury!**
There is a risk of injury from electric shock.
- Only connect the appliance to a properly installed power socket. The local mains voltage must correspond to the technical data for the appliance. Do not use an extension cable.
- Make sure that the mains cable does not present a trip hazard. Do not allow the connecting cable to become trapped or squashed.
- Do not operate the appliance if there appears to be any damage to the machine or the mains cable.
- There are dangerous voltages inside the appliance. Never open the housing or insert objects into the ventilation slots.
Safety instructions

− Never immerse the operating elements on the appliance or the mains cable in water or other liquids. Only the heating element may be immersed in water.
− This appliance should not be operated on an external timer or a remote control system.
− Always disconnect the mains plug in the event of malfunctions during operation.
− The mains cable must not be hung over the edge of the worktop.
− In order to disconnect the appliance completely from the power supply, remove the plug from the socket. Always remove the plug using the plug, never by pulling on the cable.
− Ensure that a defective appliance is repaired immediately by a specialist workshop. In order to reduce risks: if the mains cable for this appliance is damaged then it must be replaced by the Medion Service Centre or a similarly qualified person.

NOTICE!

Storm damage to the appliance
− Appliances left connected to the mains power supply during thunderstorms may be damaged. Therefore, always remove the mains plug if there is a thunderstorm.

CAUTION!

Risk of injury!
There is a risk of scalding due to hot surfaces.
− When touching the appliance during and after operation, only use the handle provided for this purpose.
− Always allow the appliance to cool down properly before cleaning, touching or storing it away.
− The heated water can cause burns. Use a protective cloth to move the pot.
Safety instructions

- Use heat-resistant tongs to remove the cooked food from the pot.

**WARNING!**

**RISK OF FIRE!**

Hot surfaces pose a risk of fire.
- The heating element becomes very hot during operation.
- Do not leave the appliance unattended during operation.
- Do not cover the appliance during operation.
- Do not place or lay the appliance on highly flammable materials (drapes, curtains, paper, etc.).
- Do not operate the appliance near to gas stoves or electric ovens.
- The cooking stick may only be used in heat-resistant cooking pots.

**CAUTION!**

**Possible material damage!**

The appliance may be damaged if used improperly.
- Do not use any abrasive cleaning agents for cleaning. The surface may get scratched.
- The appliance may only be used for heating water. Other liquids could damage the appliance.
- Avoid contact between the appliance and hot surfaces.
- Never operate the appliance with accessories from other appliances.
- The appliance may only be positioned vertically in a pot or a heat-resistant container.
- Only place food in suitable vacuum bags.
NOTICE
Observe the maximum and minimum water levels to avoid damaging the appliance.

NOTICE!
Observe all important instructions about the safe processing of food.
- Adhere to the temperature values and cooking times, as well as the recommendations for further processing of the food.
- Only use the appliance for preparing vacuum-packed food.

Cooking with the Sous Vide Wand
Food such as meat, fish or vegetables packaged in vacuum-sealed bags is gently cooked at a low and constant temperature below 100 °C over a long period of time. The temperature and cooking time are precisely controlled in sous vide cooking so that overcooking is almost impossible. The bags ensure that no liquid can escape. In particular, meat is able to cook in its own juices and barely loses any weight. Food prepared in this way retains its full aroma.

The ideal temperature range is between 50 °C and 65 °C. The cooked food will be pasteurised at a temperature of 62 °C. However, the desired effect of pasteurisation (killing of microorganisms) on the food is only achieved following the correct combination of time and temperature. If you wish to store food that has been cooked using the sous vide process, it should generally be immediately placed in ice water after cooking and cooled down. The bag can then either be frozen or stored in a fridge at a temperature below 3 °C for a few days. Please observe here, where relevant, the corresponding recipes and recommendations for individual dishes.

If sensitive or vulnerable people (immunocompromised people, pregnant women, small children, etc.) are also eating the food, please always ensure that the food has been cooked for a sufficient length of time and at the highest possible temperature. Only then can it be guaranteed that all of the bacteria have been killed.

When selecting the vacuum bags, ensure that they are suitable for both heating and freezing in order to avoid damage to the bags.
Package contents

Please check your purchase to ensure that all items are included. If anything is missing, please contact us within 14 days of purchase.

- Sous Vide Wand
- Operating instructions inc. guarantee documents

Using the appliance for the first time

DANGER!

Risk of suffocation!
There is a risk of suffocation from plastic packaging!
- You should therefore keep plastic packaging out of the reach of children.
- Remove all packaging materials and transport protection.
- Before using the appliance for the first time, clean it using a soft cloth that has been slightly dampened with water to remove any production residues.

Assembling the heating element

- Firstly attach the protective lid to the stainless steel casing by turning it in an anti-clockwise direction until it clicks into place.
- Place the stainless steel casing onto the heating element so that the symbol is parallel to the symbol.
- Turn the stainless steel casing in an anti-clockwise direction until the marking on the stainless steel casing clicks into place parallel to the symbol on the handle. (Fig. C)

The heating element has now been completely assembled and the appliance is ready to use.
Operating the appliance

Operating the appliance

CAUTION!

Risk of injury!
There is a risk of scalding due to hot surfaces and rising steam.
- The appliance, the cooking vessel and the food will become very hot during and after operation.
- Use a protective cloth to avoid burns.
- The water can reach a temperature of over 95 °C when the contents of the pots over 19cm tall. Do not reach into the rising steam. There is a risk of scalding.

NOTICE!

Avoid contact with the food.
Only use the appliance for preparing vacuum-packed food in a water bath. Do not allow the food to come into direct contact with the water. Do not cook any soups or similar items with the Sous Vide Wand.

1. Fill a pot with approx. 6 to 15 litres of hot water.
2. The water level should be kept between the two markings MIN and MAX and a distance to the base of the pot of at least 1 cm should be maintained so that the water can circulate unhindered.

NOTICE
Please note that the water level will rise a little when you place the food into the pot.

3. Open the fixing clamp by pressing it.
4. Fix the appliance to the pot, whereby the wall of the pot must be positioned between the appliance and the fixing clamp (Fig. D). This ensures that the appliance is fixed in place and cannot tip over.
Operating the appliance

5. Only connect the appliance to a properly installed power socket. The local mains voltage must correspond to the technical data for the appliance. If the operating light is red, the appliance is in standby mode.

6. Briefly press the button to switch on the appliance. In operating mode, a beep will sound every time the sensor buttons are pressed.

7. To set the cooking time, press the button until the timer flashes and use the dial to set the hours (up to 99 hours).

8. Press the button again and use the dial to set the minutes (up to 59 minutes).

9. To set the cooking temperature, press the button. As soon as the temperature display flashes, you can use the dial to set the temperature (0°C - 95°C).

10. Press the button to confirm the settings. The water begins to circulate and is heated. The operating light flashes blue during this process. The timer will begin to count down as soon as the water has reached the set cooking temperature.

NOTICE!

Pay attention to the water level
The appliance has a built-in sensor that recognises whether the water level has dropped below the MIN mark. If there is no or too little water in the pot, a beep will sound and the error code EE1 appears on the display. The appliance switches itself off automatically.

If necessary, top up the water so that the water level is always between the MIN and MAX marks and then switch on the appliance again. Please note that topping up the water may lower the temperature of the water and the appliance will need to reheat it to the set temperature.
Cooking time

**NOTICE**
You can season or add herbs to the food before it is vacuum packed. Season the food carefully because the original taste of the seasoning will be retained when preparing food using the sous vide cooking process.

11. When the water has reached the set temperature, add the vacuum-packed food to the pot.

If filling with cold water, the times stated will need to be increased by approx. 30 minutes.

**NOTICE**
The food must always be covered with water. If the food is not surrounded by water due to an air bubble, place a weight (e.g. a heat-resistant plate) onto the bag.

12. If you want to change the settings, press the button for three seconds and then proceed as described above.

13. As soon as the timer has expired, three beeps will sound and END will be shown on the display. The operating light will be lit in red.

14. Switch off the appliance by pressing the button.

15. Disconnect the mains plug from the power socket.

16. Carefully remove the bag containing the food using heat-resistant tongs.

17. In order to release the appliance from the pot, press the fixing clamp and carefully lift the appliance out of the pot.

**Cooking time**
The cooking time is dependent on the thickness of the food. The cooking time increases by at least 20% if cooking frozen food.

All times stated are approximate values and should be adapted to your own taste. The cooking time should be doubled for tough meat.

**Meat**

**Temperature 58°C- 62°C**

<table>
<thead>
<tr>
<th>Thickness</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mm</td>
<td>30 minutes</td>
</tr>
<tr>
<td>20 mm</td>
<td>45 minutes</td>
</tr>
<tr>
<td>30 mm</td>
<td>95 minutes</td>
</tr>
</tbody>
</table>
## Cooking time

### Meat

**Temperature 58°C - 62°C**

<table>
<thead>
<tr>
<th>Thickness</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 mm</td>
<td>120 minutes</td>
</tr>
<tr>
<td>50 mm</td>
<td>180 minutes</td>
</tr>
<tr>
<td>60 mm</td>
<td>250 minutes</td>
</tr>
</tbody>
</table>

### Fish

**Temperature 55°C - 58°C**

<table>
<thead>
<tr>
<th>Thickness</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mm</td>
<td>10 minutes</td>
</tr>
<tr>
<td>20 mm</td>
<td>20 minutes</td>
</tr>
<tr>
<td>30 mm</td>
<td>30 minutes</td>
</tr>
<tr>
<td>40 mm</td>
<td>40 minutes</td>
</tr>
<tr>
<td>50 mm</td>
<td>50 minutes</td>
</tr>
<tr>
<td>60 mm</td>
<td>60 minutes</td>
</tr>
</tbody>
</table>

### Poultry

**Temperature 63°C - 65°C**

<table>
<thead>
<tr>
<th>Thickness</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 mm</td>
<td>20 minutes</td>
</tr>
<tr>
<td>20 mm</td>
<td>40 minutes</td>
</tr>
<tr>
<td>30 mm</td>
<td>75 minutes</td>
</tr>
<tr>
<td>40 mm</td>
<td>90 minutes</td>
</tr>
</tbody>
</table>

### Vegetables

**Temperature 80°C - 85°C**

<table>
<thead>
<tr>
<th>Thickness</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus*</td>
<td>35 minutes</td>
</tr>
<tr>
<td>Potatoes*</td>
<td>70 minutes</td>
</tr>
<tr>
<td>Root vegetables</td>
<td>110 minutes</td>
</tr>
</tbody>
</table>

* diced
After cooking

**After cooking**

The meat or pieces of meat can be briefly fried after the cooking process to give them a typical roasted flavour.

**Immediate consumption**

- Remove the meat or pieces of meat from the bag.
- Fry the food in a pan with a little oil at the highest temperature on each side for approx. one minute.

**Cooking in reverse**

- You can briefly fry the raw meat and season it before it is vacuum packed so that the meat is then completely ready to consume after the sous vide cooking process.
- In addition, you could prepare a seasoned red wine and balsamic vinegar stock, add the meat, vacuum pack it and cook it using the sous vide cooking process.

**Preserving the food**

- You can immediately cool down the bags in ice water in order to store them in the freezer.
- To defrost, warm up the food in the closed vacuum bag at a temperature of approx. 55 °C. Fry if desired and consume immediately.

**Tip**

If you place several bags with different cooking times and meat qualities into the pot, the bags should be marked in advance. You can leave the meat in the pot at 62 °C and remove it, if desired, without affecting the pieces of meat.
Cleaning and caring for the appliance

**WARNING!**

**Risk of injury!**
There is a risk of injury from electric shock.
- Disconnect the mains cable from the power socket before cleaning.
- Do not pull on the cable but rather the mains plug.
- The appliance must never be completely immersed in water.

**CAUTION!**

**Risk of injury!**
There is a risk of scalding due to hot surfaces.
- Always allow the appliance to cool down properly before cleaning it.

**CAUTION!**

**Possible material damage!**
The appliance may be damaged if used improperly.
- Do not use any abrasive cleaning agents for cleaning.
- Protect the handle against splashing water.
  - Dismantle the stainless steel casing and the protective lid: Twist the stainless steel casing off the heating element by turning it in a clockwise direction until it reaches the \[ \textbullet \] symbol (**Fig. E**).
  - Remove the stainless steel casing.
  - Twist the protective lid off the stainless steel casing (**Fig. F**).
  - Use a dry, soft cloth to clean the handle.
  - The heating element can be carefully cleaned under running water (**Fig. G**).
  - Clean the stainless steel casing and the protective lid with water and washing-up liquid.
End of operation

− Then dry everything thoroughly.

**NOTICE**
The stainless steel casing and the protective lid are dishwasher safe.

**Descaling**

Descaling the appliance regularly depending on the water hardness, although at least once a month.

− Place the Sous Vide Wand in a container.
− Fill the container with water up to the MIN mark and add vinegar at a ratio of 1/4 e.g. 50 ml vinegar diluted with 200 ml water.

Alternatively, you can also add citric acid to the container.

**CAUTION!**

**Risk of injury!**

There is a risk of chemical burns when using vinegar.

− If vinegar should come into contact with your eyes, rinse out your eyes immediately with water.
− If after rinsing them out your eyes are still red, painful, tearful or sensitive to light, consult a doctor without fail.
− Switch on the appliance, set the temperature to 80 °C and the timer to one hour.
− If the limescale has not been completely removed, repeat the process again.
− Thoroughly wash the appliance after descaling using fresh water and dry the appliance properly before storing it.

**End of operation**

If you do not plan to use the appliance for a long period of time, disconnect the mains plug from the socket and store the appliance in a dry location.
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 these do not work, contact our Customer Services Department.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Troubleshooting</th>
</tr>
</thead>
<tbody>
<tr>
<td>The product does not work.</td>
<td>The mains plug is not connected to a power socket.</td>
<td>Only connect the appliance to a properly installed power socket. The local mains voltage must correspond to the technical data for the appliance.</td>
</tr>
<tr>
<td>Grinding noises</td>
<td>Stainless steel casing or circulation pump not correctly assembled.</td>
<td>Assembly the stainless steel casing and circulation pump as described in Seite 15.</td>
</tr>
<tr>
<td>Error code EE1</td>
<td>Too little water in the container.</td>
<td>Fill the container with water so that the water level is always between the two marks MIN and MAX. Switch on the appliance again.</td>
</tr>
</tbody>
</table>

Disposal

PACKAGING
Your device is packaged to protect it from transportation damage. Packaging is raw material and can be reused or added to the recycling system.

APPLIANCE
According to Directive 2012/19 / EU do not dispose of the product in the household rubbish at the end of its service life. Take it to a local collection point for used appliances in order to comply with environmental regulations. Contact your local authority to find out where your nearest collection point is located.
Technical data

**Rated Input:** 220-240V ~, 50/60Hz

**Power:** 800 W

**Degree of Protection:** IPX1

**Suitable for:** Pots over 19 cm tall

**Temperature range:** max. 95 °C

**Temperature deviation:** +/- 3 degrees C

**Timer:** up to 99 hours 59 minutes

**External power cord length (excluding plug):** approx. 90 cm

**Unit size:** approx. 105 mm x 78 mm x 377 mm

*Subject to technical changes.*

**Symbols on the type plate and on the appliance/mains adapter**

**Indoor use**

Devices with this symbol are only suitable for use indoors.

**Degrees of protection**

The designations for the different degrees of protection always consist of the letters IP followed by two digits (usually without a space). The digits indicate the degree of protection provided by an enclosure against contact or foreign objects (first digit) and moisture or water (second digit).

If one of these two digits does not need to be or should not be given, this digit is replaced by the letter X (e.g. “IPX1”).

<table>
<thead>
<tr>
<th>2. Code</th>
<th>Meaning:</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIN EN 60529</td>
<td>Protection against water</td>
</tr>
<tr>
<td>1</td>
<td>Protection against dripping water</td>
</tr>
</tbody>
</table>
Declaration of conformity

Medion AG hereby declares that this product 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.

Legal notice

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45307 Essen
Germany

The operating manual can be reordered via the service hotline and is available for download via the service portal at www.medion.com/gb/service/start/.
You can also scan the QR code above and download the operating manual onto your mobile device via the service portal.
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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