Appliance Parts

1. Tilting arm
2. Release knob tilting arm
3. Control knob
4. Base plate with feet
5. Mixing bowl
6. Splash guard
Use

C

D

E
Egg whisk
Use the egg whisk for mixtures that need air incorporated:
- eggs
- egg whites
- heavy cream
- boiled frostings
- some cakes & candies ...

Dough hook
Use the dough hook for mixing and kneading yeast dough:
- breads
- rolls
- some cakes
- buns ...

Flat beater
Use the flat beater for normal to heavy mixtures:
- cakes
- creamed frostings
- candies
- cookies
- pie pastry
- biscuits
- quick breads ...
Introduction

Please read the user guide, and in particular the safety instructions, thoroughly before using the appliance. You will find a range of important and useful information that should be understood and followed by everyone using the appliance. Keep the guide in a safe place and be sure to enclose it with the appliance if you give it to another user.

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.**
- **Follow the guidelines in the operating instructions!**
- **Recycling symbol**
- **WEEE symbol (in accordance with the directive on electrical waste)**
- **Declaration of conformity (See chapter “Declaration of Conformity”): products marked with this symbol meet EC directive requirements.**
- **36 month warranty**
Protection class II

Electrical appliances in protection class II are electrical appliances that permanently have double and/or reinforced insulation and do not have any connection options for a protective earth. The housing of an electrical appliance in protection class II that is enclosed in insulated material can partially or fully act as the additional or reinforced insulation.

Proper use

The appliance may only be used for kneading or mixing foodstuffs such as dough, mousse, cream or egg whites.
The appliance is not suitable for commercial or industrial use.
This product is for indoor use only - do not use outdoors!
Please note that we shall not be liable in cases of improper use:
− Do not modify the appliance without manufacturer’s consent.
− Do not use any replacement parts or accessories that have not been supplied or approved by the manufacturer.
− 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.

Safety information

WARNING!

Risk of injury!
There is a risk of injury due to improper handling.
− This appliance shall not be used by children. Keep the appliance and it’s cord out of reach of children.
− Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been give supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
− Children shall not play with the appliance.

Unpacking the appliance

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.
- 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.
- 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.
- 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

**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.

**WARNING!**

**Risk of injury!**
There is a risk of injury by rotating and moving parts.
- DO NOT TOUCH moving parts. Keep hair, clothing, hands, cutlery, mixing spoons or similar items away from the appliance during operation to avoid injuries or damage to property.
- The appliance must be switched off and disconnected from the supply before changing accessories or attachments that move when in operation.
- Before switching on, make sure that the accessory attachment is correctly fitted and firmly seated.
- As soon as you turn on the appliance, the drive shaft will rotate. During operation, do not reach into the area of the drive shaft! For your own safety, always fit the mixing bowl.
NOTICE!

Risk of damage!
There is a risk of damage to the appliance due to improper installation.
- Place the appliance on a firm, level surface.
- Do not use an extension cable.
- Never place the appliance on the edge of a table - it could tip over and fall.
- Remove the plug from the mains socket after each use, before cleaning and during periods when the appliance is left unattended.
- Unwind the cable fully when using the appliance.
- Do not allow the mains cable to come into contact with hot objects or surfaces (e.g. cooker hob).

DANGER!

Risk of injury!
There is a risk of injury due to improper handling
- Do not allow the mains cable to come into contact with water or other liquids.
- Never immerse the appliance in liquids!
- Do not use the appliance outdoors.
- Do not leave the appliance unattended during operation.
- Ensure that no foreign objects (spoon, dough scraper or similar items) are in the mixing bowl during operation.
- Do not unlock the tilting arm when the mixer is in operation.
- There is a risk of scalding if the appliance is being used with foodstuffs that are hotter than 60°C. Do not fill the mixing bowl with hot foodstuffs.

Cleaning

WARNING!

Risk of injury!
There is a risk of injury from electric shock.
- Before cleaning, turn the control knob to speed setting 0 and remove the plug.
- Before cleaning, remove all attachments.
- Never immerse the appliance in water or other liquids!
- Always unplug the appliance from the outlet before removing attachments and cleaning.
Operating Times

NOTICE!

Risk of damage!
There is a risk of overheating due to excessive operation.
- Do not operate the appliance continuously for longer than the times stated below.
- Maximum Operating Time: approx. 4 minutes
- After operating for 4 minutes, allow to cool for 10 minutes before using again.

Package contents

DANGER!

Risk of choking and suffocation!
Risk of choking and suffocation from swallowing or inhaling small parts or plastic wrap.
- Keep the plastic wrap out of the reach of children.

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

The following items are supplied with your product:
- Stand mixer
- 1 Mixing bowl
- 1 Flat beater
- 1 Dough hook
- 1 Egg whisk (stainless steel)
- 1 Splash cover with filler hole
- Operating instructions and warranty documents

Using the appliance for the first time

- Remove the packaging materials and all protective wraps.
- Clean the accessories of the appliance thoroughly before using for the first time (see “Cleaning” on page 14).
- After cleaning, dry the accessories thoroughly before switching the appliance on for the first time.
- Connect the appliance only to a properly installed electrical outlet that matches the technical specifications for this appliance on page 15.
- Set the control knob 3 to 0 and press the tilt lever 1 to raise the tilting arm.
- Place the mixing bowl 5 on the bracket in the base 4 and rotate it as far as it will go in the direction indicated by the LOCK arrow to lock it in place (see fig. E).

WARNING!

Risk of injury!
There is a risk of injury by rotating and moving parts.
- Before changing accessories or attachments that move when in operation, the appliance must be switched off and unplugged. There is a risk of a crushing injury!
1. Fit the tool to the machine as illustrated. The mixing tools can only be inserted in the machine and rotated if the guidance lug are seated in the corresponding guide groove (see fig. C and D). The guard disc on the tools prevents the drive shaft from coming into contact with dough.

2. The splash guard 7 for the mixing bowl is ready to fit and can simply be placed over the bowl after it has been locked in place.

3. Press the release knob 2 and lower the tilting arm 1. Make sure that it is latched home on the bottom part of the housing. Reconnect the appliance to the outlet.

4. The control knob 3 can now be set for the required speed. The recommended speed settings for various uses are listed below.
   - Use the dough hook 8 at speed 1, 2 or 3 for heavy doughs like bread, shortcrust pastry or pasta.
   - You can use the beater 9 for many ingredients ranging from medium-weight doughs, such as cake mixes, to lighter mixtures, such as pancake batter or stir-fry dough. Use the beater at speed 4, 5 or 6 as required.
   - If you are whipping cream, eggs (whole, yolks or whites), or pudding, use the whisk 10 at high speed (4 or 6).
   - For short, powerful and continuous pulse movements, turn the control knob repeatedly to the P position.

5. After operation, turn the control knob to 0.

6. Press the release knob 2 and lift the tilting arm 1, then remove the mixing tool from the bayonet fitting. Return the tilting arm to its lowered position.

7. Unplug the cord.

### Operation

### Getting started

1. Fit the dough hook 8, whisk 10 or beater 9 to the machine and then insert the mixing bowl 5.

2. Fit the splash guard 7 on the mixing bowl.

3. Now put the ingredients into the mixing bowl. Take care not to overfill the mixing bowl (about 12 ½ cups flour maximum).

4. Press the release knob 2 and lower the tilting arm 1. Make sure that it is latched in place on the bottom part of the housing.

### Speed control guide

<table>
<thead>
<tr>
<th>Speed</th>
<th>Use for</th>
</tr>
</thead>
</table>
| 1     | **Stirring**  
Use speed 1 to start all kind of mixing processes like stirring, mashing or combining. Use this to add liquids to dry ingredients or to add dry ingredients (e.g. flour) to batter and to combine heavy mixtures. |
| 2-3   | **Slow Mixing**  
Use speed 2 for faster stirring, mashing and slow mixing. Applicable to mix heavy batters and candies, start mashing potatoes or vegetables, cut shortening into flour, mixing thin, splashy, heavy batters. Also use it to mix and knead yeast dough. |
| 3-5   | **Mixing, Beating**  
Use speed 3-4 to mix semi-heavy batters (e.g. cookies) and cake mixes at mid-level speed. Also use it to combine sugar and shortening or to add sugar to egg whites for meringues. |
<table>
<thead>
<tr>
<th>Speed</th>
<th>Use for</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-6</td>
<td><strong>Beating, Creaming</strong></td>
</tr>
<tr>
<td></td>
<td>Use speed 5 for mid-level beating, creaming or whipping. It is appropriate to finish cake mixes, doughnut and other batters. High speed for cake mixes.</td>
</tr>
<tr>
<td></td>
<td><strong>Fast Beating, Whipping</strong></td>
</tr>
<tr>
<td></td>
<td>Use speed 5-6 for whipping cream, egg whites and boiled frostings.</td>
</tr>
<tr>
<td>P</td>
<td>For short, powerful and continuous pulse movements, turn the control knob repeatedly to the <strong>P</strong> position.</td>
</tr>
</tbody>
</table>

**Mixing and kneading dough**

Use the dough hook (8) or the beater (9) for kneading dough.
- The best dough mixture for kneading is a ratio of 5 parts flour to 3 parts water. Fill the mixing bowl (5) to a maximum level of 3/4 full.
- When filling the mixing bowl, be sure not to exceed the maximum quantity of 12.5 cups.
- Use the dough hook or beater for mixing.
  - If you use the dough hook or beater, switch to speed setting 1 for at least 30 seconds, followed by at least 30 seconds at speed setting 2 and, finally, speed setting 3 for up to 4 minutes.

Do not operate for longer than 4 minutes. If more time is necessary, wait 10 minutes with the appliance turned off and then resume use.

**Beating eggs**

To beat eggs (whole yolks or whites), use the whisk (10).
- Use speed setting 4 or 6 and beat the egg white continuously for some 4 minutes until stiff.

Do not beat the whites of more than 12 eggs at once.

Do not operate for longer than 4 minutes. If more time is necessary, wait 10 minutes with the appliance turned off and then resume use.

**Whipping cream**

To whip cream, use the whisk (10). Use fresh cream.
- For whipped cream, use speed setting 4 or 6 and whip for some 3 to 5 minutes.

Be sure not to exceed the maximum quantity when adding fresh milk, cream or other ingredients to the mixing bowl.

Do not operate for longer than 4 minutes. If more time is necessary, wait 10 minutes with the appliance turned off and then resume use.

**Mixing shakes, cocktails or other liquids**

To mix shakes, cocktails and other liquids, use the whisk (10).
- Mix the ingredients in accordance with the required recipe for some 4 minutes at a speed setting of 1 to 6.

Do not exceed the maximum volume of in the mixing bowl.

Do not operate for longer than 4 minutes. If more time is necessary, wait 10 minutes with the appliance turned off and then resume use.
End of operation

1. Switch off the appliance.
2. Unplug the cord.
3. Press the release knob to allow the arm to raise itself.
4. Remove the mixing tool. To release the tool, rotate it counterclockwise.
5. Rotate the mixing bowl slightly clockwise to remove it.
6. When the dough is ready, use a spatula to remove it from the mixing bowl.
7. Clean the parts used as described under “Cleaning”.

Cleaning

![WARNING!]

Risk of injury!
There is a risk of injury from electric shock.
− Before cleaning, turn the control knob to speed setting 0 and remove the plug.
− Before cleaning, remove all attachments.
− Never immerse the appliance in water or other liquids!
− Always unplug the appliance from the outlet before removing attachments and cleaning.

![NOTICE!]

Risk of damage to the appliance if handled incorrectly
− Do not use a wire brush, scouring pad or scouring cleaning agents.
− The splash guard is not heat-resistant. Do not set the dishwasher temperature higher than 50 °C.

Motor housing:
− Only clean the external housing of the appliance, using a damp cloth with a small amount of soap. Dry off with a cloth.

Whisk, dough hook, beater and mixing bowl:
− These parts can be cleaned with hot water and soap or in the dishwasher. Do not use any scouring agents.

Plastic accessories, beater and mixing bowl:
− These parts can be cleaned with hot water and soap or in the dishwasher. Do not use any scouring agents.

Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance will not start</td>
<td>The mains plug is not properly inserted.</td>
<td>Pull out the plug, wait 10 seconds and then plug it back in again.</td>
</tr>
<tr>
<td></td>
<td>The socket is defective.</td>
<td>Check the socket by connecting another appliance.</td>
</tr>
</tbody>
</table>
Disposal

Disposal of packaging

Sort packaging before disposal. Dispose of card and cardboard with waste paper and dispose of film with recyclable 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, the consumer is **obliged by law to 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.

- Before disposal cut off the cable.

Technical specifications

Model: MD 18684
Nominal voltage: 220–240 V~50/60 Hz
Protection Class: II
Nominal power: 800 W
Mixing bowl: 5 litres
Max. capacity (flour): 1.5 kg

Dimensions

Appliance with bowl: approx. 31.2 x 22.8 x 39.3 cm (H x W x L)
Appliance without bowl: approx. 31.2 x 19.4 x 37.4 cm (H x W x L)
Net weight with accessories: 4.36 kg
Net weight without accessories: 3.7 kg

Conformity information

Medion AG hereby declares that the product MD 18684 conforms to the following European requirements:

- EMC Directive 2014/30/EU
- Low Voltage Directive 2014/35/EU
- 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 http://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.

<table>
<thead>
<tr>
<th>Opening times</th>
<th>Hotline number UK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mon – Fri: 08.00 – 20.00</td>
<td>0333 3213106</td>
</tr>
<tr>
<td>Sat – Sun: 10.00 – 16.00</td>
<td>1 800 992508</td>
</tr>
</tbody>
</table>

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.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.

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MEDION AG
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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MODEL: MD 18684
04/2019

3 YEAR WARRANTY