



Read this manual carefully before use, and retain it for future reference.

This product is for household use only.

Illustrations of product, accessories, and user interface in the user manual are for reference purposes only. Actual product and functions may vary due to product enhancements.

## Safety Instructions

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To ensure your safety and minimize the risk of personal injury or property damage, please observe and obey the following safety precautions.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Please keep the air fryer and the power cord out of the reach of children aged under 8.
- If the power cord is damaged or broken, it must be replaced by professionals from the manufacturer, after-sales service department, or departments of similar functions to avoid safety hazards.
- Do not allow people who lack the physical, sensory, or intellectual ability, or those without the necessary experience or common sense, to use this product without supervision or guidance.
- Do not use any power source other than 220–240 V to avoid fire or electric shocks.
- Do not use a power strip to connect the power cord. Please connect the power cord plug to the wall socket.
- Do not block the air fryer's air inlet and outlet, nor the heat dissipation vents during use to avoid affecting its normal heat dissipation.
- Do not use charcoal or other similar fuel sources to heat the basket and frying plate.
- Do not plug or unplug the power cord with wet hands to avoid the risk of electrical shock.
- Do not use a power cord with loose connection or poor contact.
- Do not let the power cord cross through sharp objects to avoid damage to the power cord.

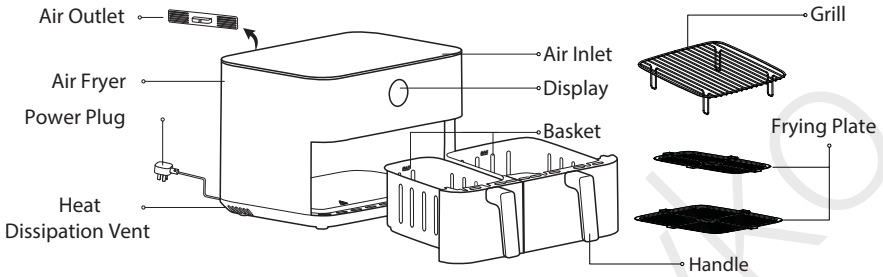
- Do not use the air fryer to store any items, especially flammable, explosive, or corrosive items.
- Do not excessively pinch, bend, twist, or place heavy objects on the power cord to prevent from exposing or breaking its core.
- The air fryer cannot be used with an external timer or independent remote control.
- Only use a grounded electrical outlet with a rated current of 16 A to avoid the risk of fire and other potential hazards.
- Stop using the air fryer immediately and unplug it from the power source if it doesn't function normally or malfunctions.
- The air fryer cannot be started without the basket being in place. Do not let children near the air fryer during or right after usage to avoid them from getting scalded.
- Do not allow children to get close to or play with the cling wrap and packaging to avoid suffocation accidents.
- Do not touch the basket directly with your hands during or right after use to avoid getting scalded.
- Do not use any plastic utensils or normal paper wrapping materials to wrap food for cooking.
- Do not drop this air fryer or bump it against hard objects to avoid damage or malfunction.
- Do not insert pins, wires or other objects into any of the openings of the air fryer to avoid electrical shock or injury.
- Do not use any accessories that are not recommended by the manufacturer.
- The normal operating altitude range of this product is 0–2000 meters.
- Keep a distance of 30 cm or more between the air outlet and other devices during use.
- Please ensure that the electrical outlet the air fryer is plugged into is well grounded to avoid electrical shock or other safety hazards.
- This product must be used on a level, heat-resistant surface to avoid damage to the product or accidents.
- Do not move or shake the air fryer during use.
- Do not insert any foreign objects into the safety switch to avoid causing any danger.
- When placing the air fryer in a kitchen cabinet, etc., please ensure that it is well ventilated.
- Please be sure to unplug the air fryer before cleaning or repairing it.
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- Ensure that the silicone parts of the air fryer do not come into contact with ethanol or solutions that contain more than 50% of alcohol.



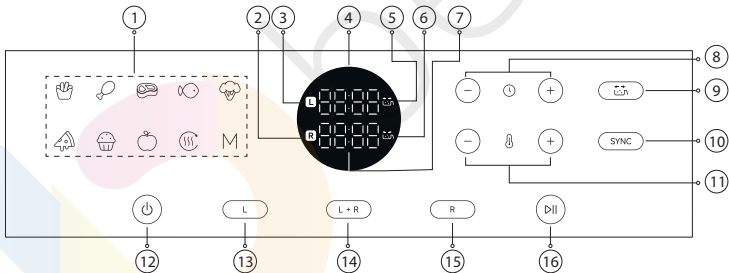
**CAUTION:** Hot surfaces.

## Product Overview



Note: The silicone rubber on the frying plate is made of high temperature resistant food-grade materials to prevent the edges of the frying plate from scratching the coating of the basket and to improve the stability of the frying plate. Do not remove the silicone rubber from the frying plate.

## Control Screen



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| <ol style="list-style-type: none"> <li>1. Recipe Button</li> <li>2. Right Basket Indicator</li> <li>3. Left Basket Indicator</li> <li>4. Time and Temperature Display for Left Basket</li> <li>5. Food Turn-over Reminder Indicator for Left Basket</li> <li>6. Food Turn-over Reminder Indicator for Right Basket</li> <li>7. Time and Temperature Display for Right Basket</li> <li>8. Time Adjustment Buttons</li> </ol> | <ol style="list-style-type: none"> <li>9. Food Turn-over Reminder Button</li> <li>10. SYNC Button</li> <li>11. Temperature Adjustment Buttons</li> <li>12. Stand-by Button</li> <li>13. Left Basket Button</li> <li>14. Two-Basket Button</li> <li>15. Right Basket Button</li> <li>16. Start/Stop Button</li> </ol> |
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## Operating Instructions

### Powering on

After powering on, the air fryer display lights up for one second, then enters the shutdown mode. Press the stand-by button to enter the initial status.

Note: The air fryer may give off a minor odor on first use. It is recommended to run the air fryer with an empty basket at the maximum temperature (230°C) for five minutes to remove the odor. The air fryer may emit a small amount of white smoke or an odor while running with an empty basket, which is normal.

### Shutdown mode

The air fryer will enter the shutdown mode and the display will turn off if there is no operation for ten minutes in non-cooking mode. Pressing the stand-by button in any mode can enter the shutdown mode manually.

# Cooking

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## Before use

The ingredients can be marinated to taste before cooking.

Note: Do not cook foods containing sodium hydroxide, such as pretzel buns, to prevent damage to the air fryer's coating.

## Starting cooking

1. Place the air fryer on a stable, level surface and ensure that there is air circulation around the air fryer.
2. Place the frying plate at the bottom of the air fryer and put the prepared food onto the plate. For the amounts of ingredients, refer to the recommended amounts of ingredients in the recipes.  
Note: Overstuffing the air fryer with ingredients might interfere with the hot air convection inside it, which could prevent the food from heating evenly. It may be necessary to adjust the amounts of ingredients and cooking time to achieve the ideal cooking effect.
3. Insert the basket completely into the air fryer.
4. The grill is suitable for the right basket. An extra layer of ingredients can be put using the grill after the ingredients are placed on the frying plate. The same ingredient can be cooked on both the upper and lower levels, or different ingredients can be cooked on each level. For cooking methods for different ingredients, scan the QR code sticker on the air fryer body to view the cloud recipes.

## Choosing a basket for cooking

1. Press the recipe button to enter the cooking setting mode by default for the left basket.
2. Press the left basket button to directly enter the cooking setting mode for the left basket, and press the right basket button to directly enter the cooking setting mode for the right basket.
3. Press the recipe button to select the desired recipe after the basket is chosen.
4. The display shows the default cooking time after the basket is chosen. Press the time "+" or "-" button to adjust the cooking time, and press the temperature "+" or "-" button to adjust the cooking temperature. The time and temperature can be adjusted during cooking without pausing. After adjustment, cooking continues directly according to the new parameters.
5. The recipe cannot be changed after cooking starts. To change the recipe, press and hold the start/stop button to cancel cooking and then select again.
6. After cooking is paused, the air fryer will exit cooking mode and return to the initial mode if no operation is performed within ten minutes, or if the start/stop button is pressed and held.
7. When the air fryer's basket is pulled out during cooking, cooking will be paused and can continue automatically if the basket is placed back into the air fryer within ten minutes. The air fryer will exit and return to the initial mode if the basket is not placed back into the air fryer within ten minutes, or if the start/stop button is pressed and held.

## Choosing two baskets for cooking

### 1. Two baskets for cooking different recipes

- ① Select a basket and set the cooking parameters first, then select another basket and set the parameters, and press the start/stop button to start cooking together.
- ② After the cooking parameters are set for the two baskets, press the "SYNC" button, and the basket with the longer cooking time will start cooking first and the waiting basket will join in and start cooking when its cooking time is reached. The two baskets will approximately end cooking simultaneously.
- ③ When cooking with the function that allows both baskets to finish cooking at the same time, press the SYNC button to disable it.
- ④ When cooking is canceled for the active basket, the waiting basket will start cooking.

Note: The SYNC function can be enabled within one minute after cooking begins. If both baskets are already cooking, one basket must be paused before you can enable the SYNC function.

### 2. Two baskets for cooking the same recipe

Press the "L+R" button to enter the cooking setting mode for the two baskets. Press the recipe button to select the desired recipe, or press the time adjustment buttons "+" or "-" and the temperature adjustment buttons "+" or "-" to customize the required parameters. After the settings are completed and start/stop button is pressed, both baskets will start cooking according to the same recipe parameters.

3. When a basket is pulled out during cooking, both baskets enter the cooking pausing mode:

- If both baskets are placed back into the air fryer within ten minutes, the basket that has started cooking will resume cooking, while the waiting basket will continue waiting.
- If both baskets are placed back into the air fryer after 10 minutes and within 20 minutes, the basket that has started cooking will exit cooking, while the waiting basket will start cooking.

- If both baskets are not placed back into the air fryer after 20 minutes, the basket that has started cooking will exit cooking, while the waiting basket will exit waiting, and both baskets will return to the initial mode.

#### Cautions:

- When cooking is just completed, the basket is very hot, so do not touch it to avoid getting scalded. During two-basket cooking, do not let low-temperature cooking such as fermentation work at the same time as high-temperature recipes, otherwise the cooking effect will be impacted.

### Time and temperature adjustment range

- Adjustable time range: 0–8 hours.
- When the cooking temperature is between 80°C and 230°C, the adjustable cooking time is up to 1 hour; when the cooking temperature is below 80°C, the adjustable cooking time is up to 8 hours. When the set time is less than 60 minutes, pressing and holding the time adjustment buttons will increase or decrease the time by 10 minutes, and pressing once will increase or decrease the time by 1 minute. When the set time is 60 minutes or more, pressing and holding the time adjustment buttons will increase or decrease the time by 30 minutes, and pressing once will increase or decrease the time by 1 minute. The temperature can be adjusted between 40°C and 230°C.
- When the cooking time is 1 hour or less, the adjustable cooking temperature is between 40°C and 230°C; when the cooking time is between 1 hour and 8 hours, the adjustable cooking temperature is up to 80°C. Pressing and holding the temperature adjustment buttons will increase or decrease the temperature by 10°C, and pressing once will increase or decrease the temperature by 5°C.

### Turning on/off the food turn-over reminder

Before cooking, the food turn-over reminder can be turned on/off by pressing the food turn-over reminder button.

- The food turn-over reminder is turned on by default for fries, chicken drumstick, steak and vegetables, and it can be turned off by pressing the food turn-over reminder button.
- The food turn-over reminder is turned off by default for DIY mode, roasted fish and reheating, and it can be turned on by pressing the food turn-over reminder button. The food turn-over reminder cannot be turned on if the cooking time is less than 8 minutes.
- The food turn-over reminder is not supported for pizza, cake and dried fruits.
- The food turn-over reminder can be enabled or disabled during cooking. However, it cannot be enabled if the remaining cooking time for the recipe is less than or equal to its food turn-over interval.

When it's time to turn the food, the food turn-over reminder indicator will blink, and the buzzer will beep twice, three times in a row. Cooking continues uninterrupted. Once you have removed the basket and turned the food, the food turn-over reminder indicator will go off. (If the indicator stays on, the food turn-over reminder will repeat.)



## Cooking recommendations

Ingredients (Defrosted)	Cooking Zone	Recommended Amounts of Ingredients	Temperature	Reference Time	Food Turn-over Reminder Frequency
Frozen Fries 1/4"	Left Basket	300–350 g	200°C	21–23 minutes	Every 12 minutes
	Right Basket	600–650 g			
Chicken Drumstick	Left Basket	3–4 pieces	200°C	23–25 minutes	Every 13 minutes
	Right Basket	5–6 pieces			
Steak	Left Basket	1 piece (approx. 150–200 g)	200°C	13–15 minutes	Every 8 minutes
	Right Basket	2 pieces (approx. 300–500 g)			
Fish	Left Basket	150–200 g	180°C	14–16 minutes	Every 8 minutes
	Right Basket	300–400 g			
Vegetables	Left Basket	150–200 g	190°C	7–9 minutes	Every 4 minutes
	Right Basket	300–400 g			
Pizza	Left Basket	100 g	160°C	14–16 minutes	/
	Right Basket	7" (approx. 200 g)			
Homemade Cupcakes	Left Basket	4 (approx. 35–50 g each)	160°C	18–20 minutes	/
	Right Basket	9 (approx. 35–50 g each)			
Dried Fruits	Left Basket	30–40 g	40°C	5 hours	/
	Right Basket	50–70 g			

### Notes:

- If the meat to be cooked is frozen, it is recommended to defrost it completely before cooking.  
As high-speed convection presents in the basket during cooking, overstuffing the air fryer with ingredients might interfere with the hot air convection inside it, which could prevent the food from heating evenly. If the fries weigh more than 500 g, they need to be turned over halfway and the cooking temperature should be adjusted according to the actual situation to achieve the ideal cooking effect. If the ingredients are too light, they may float or rotate, so it is not recommended to place ingredients that are too light.

### Error messages

If the air fryer detects a fault or abnormality, the display will show a fault code E1 or E2, accompanied by three beeps indicating a fault. The air fryer will then stop operating. To resolve the issue, please refer to the Troubleshooting section in the manual.

#### Note:

For stains adhered to the inside of the air fryer, apply a suitable amount of diluted detergent with hot water to its surface, let it sit for about ten minutes, and then use a soft sponge moistened with clean water to wipe away the detergent residue. The frying plate can be cleaned in the dishwasher; the basket can be washed in water, and can also be cleaned in the dishwasher; however, the main body of the air fryer can neither be washed in water nor be cleaned in dishwasher.

# Troubleshooting

Issue	Possible Cause	Solutions
The air fryer doesn't function.	The air fryer is not connected to a power supply.	Plug the power cord into a grounded electrical outlet.
	The basket is not pushed into place.	Pull out the basket and push it back into place.
Display shows E1.	The sensor has a broken circuit.	Contact the after-sales service team.
Display shows E2.	The sensor has a short circuit.	Contact the after-sales service team.
The fan doesn't rotate.	The fan blade is stuck.	Contact the after-sales service team.
	The motor is damaged or other components have a broken circuit.	Contact the after-sales service team.
White smoke is coming out.	Cooking oily ingredients.	When you fry ingredients containing more fat, there will be a lot of smoke, which is normal.
	The air fryer still contains grease residue from the previous cooking program.	Ensure that you clean the air fryer after each cooking program.
Can't insert the basket into the air fryer smoothly.	Too many ingredients in the basket.	The ingredients in the basket can't exceed the maximum mark.
	The basket is not properly inserted.	Properly insert the basket.

## Maintenance Notes

Only professionally trained personnel, who have been certified to repair the air fryer, are authorized to repair the air fryer. Others should not repair the air fryer without permission to avoid causing serious consequences.

If you experience any errors with the air fryer, refer to the Troubleshooting section before contacting the after-sales service team.

If the error persists, please unplug the power cord to disconnect from power and contact the after-sales service team.

## Cleaning Precautions

- After using the air fryer, please unplug the power plug in time. Do not place the air fryer near a source of fire and do not immerse it in water. Do not place the power plug directly on the air fryer to prevent the plug from scratching its surface.
- Cleaning and maintenance should only be done after the air fryer has cooled down.
- Do not use any corrosive or abrasive cleaning materials or detergents.

Note: Regular cleaning and maintenance of the air fryer will help to extend its service life.

## Cleaning & Maintenance

Unplug the power cord before cleaning and maintaining the air fryer, and wait for it to cool down to a safe temperature before proceeding. Please remove the basket from the air fryer when cleaning the air fryer.

- Surface of the air fryer: The surface of the air fryer can be wiped with a dry, soft cloth or a sponge moistened with a neutral cleaning detergent.
  - Cavity: To remove stains from the inside of the air fryer, apply a suitable amount of detergent diluted in hot water to its surface and let it sit for about 10 minutes, then use a soft sponge moistened with water to wipe away the detergent residue.
  - Basket: Clean the air fryer after each use. The basket of the air fryer is coated, so do not use any steel wool or other abrasive cleaning materials to clean it as they may damage the coating.
- Frying plate and grill: Use a soft, cotton cloth or sponge moistened with neutral detergent to wipe it clean, then moisten it with water to wipe away the detergent residue.

Note: The frying plate and grill can be separated and placed in the dishwasher for cleaning; the basket can be washed in water or cleaned in a dishwasher; however, the air fryer can neither be washed in water nor be cleaned in the dishwasher.

## Specifications

Name: Oven (Air Fryer)	Capacity: 10 L	Color: Black
Model: MAF-D1001	Rated Frequency: 50–60 Hz	Net Weight: 9.3 kg
Rated Power: 2700 W	Rated Voltage: 220–240 V~	Gross Weight: 11.0 kg
Package Dimensions: 480 × 450 × 344 mm		

### Power Consumption

Off mode: ≤ 0.5 W

### Time to Enter the Condition

Off mode: ≤ 20 min



Hereby, Xiaomi Communications Co., Ltd. declares that the radio equipment type Oven (Air Fryer) MAF-D1001 is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: <https://www.mi.com/global/service/support/declaration.html>



All products bearing this symbol are waste electrical and electronic equipment (WEEE as in directive 2012/19/EU) which should not be mixed with unsorted household waste. Instead, you should protect human health and the environment by handing over your waste equipment to a designated collection point for the recycling of waste electrical and electronic equipment, appointed by the government or local authorities. Correct disposal and recycling will help prevent potential negative consequences to the environment and human health. Please contact the installer or local authorities for more information about the location as well as terms and conditions of such collection points.

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User Manual Version: V1.0

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