

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

This product is for household use only.

Safety Instructions

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. (EN 60335)
- Please keep the air fryer and the power cord out of the reach of children aged under 8. (EN 60335)
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. (IEC 60335) Children should be supervised to ensure that they do not play with the appliance. (IEC 60335)
- If the power cord is damaged or broken, it must be replaced by the manufacturer or after-sales service department to avoid safety hazards.
- The temperature of the accessible surface may rise while the air fryer is working.
- The surface will heat up easily while the air fryer is in use.
- The air fryer should not be operated via an external timer or a separate remote control.
- 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.
- Any non-professionally trained technicians should not modify the internal wiring of the air fryer.
- Do not use charcoal or other similar fuel sources to heat the basket, frying plate, or grill.

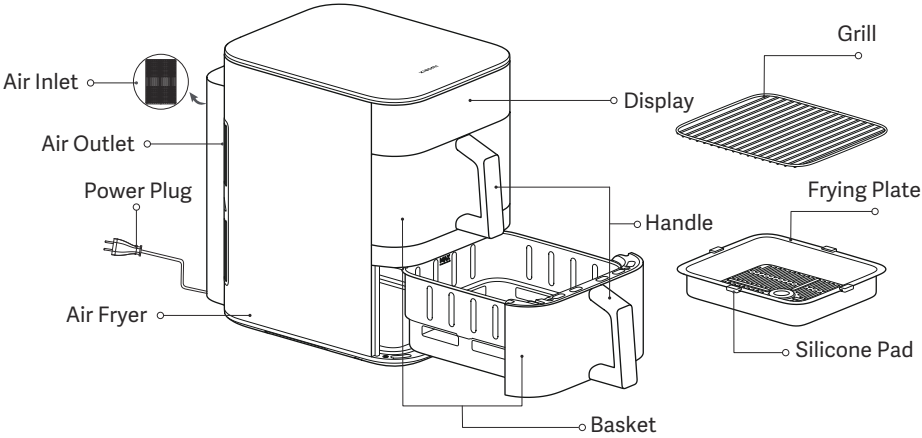
- Do not place the basket on any other heat sources, such as an induction cooker or gas stove.
- Do not plug or unplug the power cord with wet hands to avoid the risk of an electrical shock.
- Do not use a power cord with loose connection or poor contact.
- Do not let the power cord cross through sharp 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.
- 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 touch the basket directly with your hands during or right after use to avoid getting scalded.
- Do not allow children to get close to or play with the cling wrap and packaging to avoid suffocation accidents.
- 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 an 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.
- 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.

- This product must be used on a level, heat-resistant surface to avoid damage to the product or accidents.
- 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.
- Please ensure that the electrical outlet the air fryer is plugged into is well grounded to avoid an electrical shock or other safety hazards.
- Only use a grounded electrical outlet with a rated current of 16 A to avoid the risk of fire and other potential hazards.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- For household use only.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **WARNING** - Do not use baking paper in the air fryer. The use of baking paper poses a risk of fire.



CAUTION: Hot surfaces.

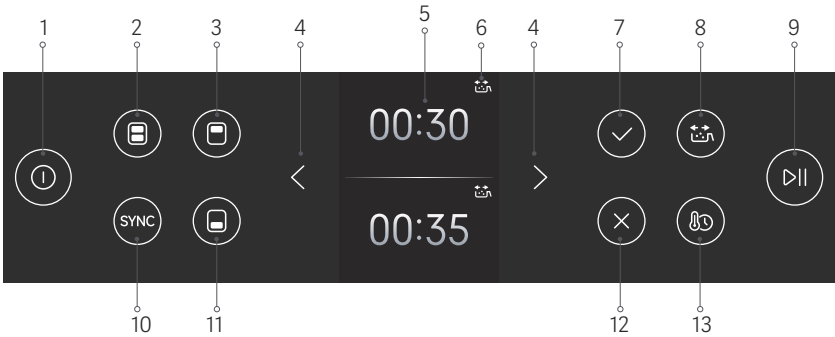
Product Overview



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.

1. The silicone pads on the frying plate are made of high temperature resistant, food-grade material. They can prevent the edges of the frying plates from scratching the coating of the baskets and help the frying plates stay stable. Do not remove the silicone pads.
2. Ingredients that are too small are not suitable for use on the grill. Please make sure that ingredients don't fall through the gaps in the grill.

Control Panel



1. On/Off Button
2. Dual Basket Button
3. Upper Basket Button
4. L/R Adjustment Buttons
5. Display
6. Food Turn-over Indicator
7. Confirm Button
8. Food Turn-over Reminder Button
9. Start/Stop Button
10. SYNC Button
11. Lower Basket Button
12. Cancel Button
13. Time/Temp Button

How to Use

Plug in the power cord and press the on/off button to enter the initial state.

Notes: 1. Upon initial power on, press the on/off button, and the display will light up. After 2 seconds, the language selection interface will appear. Use the L/R adjustment buttons to select your language, and then press the confirm button. You will enter the Wi-Fi confirmation screen; press the confirm button again to enter Wi-Fi connection waiting status, where the connection indicator will blink. Once successfully connected, press the confirm button to proceed to the basket selection screen.

2. The air fryer may give off a slight odor on first use. It is recommended to run the air fryer with empty baskets at the maximum temperature (230°C) for 5 minutes to remove the odor. It is normal for the air fryer to emit a small amount of white smoke or smell while running with empty baskets.

Initial state

Plug in the power cord and press the on/off button to power on the air fryer and enter the basket selection screen.

Turning off

Pressing the on/off button in any state will enter off mode.

Setting Wi-Fi





• Resetting Wi-Fi:

- ① On the Wi-Fi screen, press the confirm button to enter Wi-Fi reset mode. Press the confirm button again to reset Wi-Fi, or press the cancel button to exit Wi-Fi reset.
- ② When Wi-Fi is enabled and the air fryer is idle, press and hold the dual basket button for 7 seconds to reset Wi-Fi.

• Enabling/disabling Wi-Fi:

- ① When Wi-Fi is on/off and the air fryer is idle, press and hold the upper basket button for 5 seconds to disable/enable Wi-Fi.
- ② Wi-Fi can also be enabled/disabled via the Wi-Fi settings under the settings menu.

Wi-Fi status indicator

			
Awaiting fast connection...	Reconnecting after a disconnection...	Connected successfully	Updating...
Wi-Fi indicator blinks slowly	Wi-Fi indicator blinks quickly	Wi-Fi indicator stays on	Wi-Fi indicator blinks quickly

Note: If the air fryer does not connect to the Wi-Fi for 30 minutes, the Wi-Fi indicator will turn off.

Firmware update

During a firmware update via the Xiaomi Home app, the display will show "Updating...". Once the update is complete, the air fryer will restart automatically.

Note: The Xiaomi Home app will be able to update the firmware in all states except the following: 1. Power is disconnected; 2. The device is off, or 3. Wi-Fi is disconnected.

No other operations can be performed when the firmware update is in progress.

Connecting with the Xiaomi Home App

This product works with the Xiaomi Home app. Use the Xiaomi Home app to control your device, and to interact with other smart home devices.



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- Scan the QR code to download and install the app. You will be directed to the connection setup page if the app is installed already. Or search for "Xiaomi Home" in the app store to download and install it.
- Open the Xiaomi Home app, tap "+" on the upper right, and then follow the instructions to add your device.

Note: The version of the app might have been updated, please follow the instructions based on the current app version.

Cooking

Preparations

The ingredients can be marinated to your personal preferences before cooking.

Note: Do not cook foods containing sodium hydroxide, such as pretzel bread, to prevent damage to the basket coating.

Starting cooking

1. Starting cooking

- ① Place the air fryer on a stable, level surface and ensure proper air circulation around it.
- ② Place the frying plate at the bottom of the basket and put the prepared food onto the plate, using the amount of ingredients recommended in the recipe.

Note: Overfilling the baskets with food can affect the hot air circulation inside, which could prevent even heating. Adjust the amounts of food and cooking time as needed to achieve desired results.

- ③ Push the baskets completely into the air fryer.
- ④ Grill instructions

The grill can be used in both the upper and lower baskets. After placing the food on the frying plate, using the grill allows you to add an extra layer of food. You can cook the same or different foods on different layers.

2. Single-basket cooking

- ① Press the upper basket/lower basket button to access the upper/lower basket settings.
- ② After selecting a basket, press the L/R adjustment buttons to cycle through the recipes. Press the confirm button to select your desired recipe.
- ③ Once a recipe is selected, the display will show the default cooking time and temperature. Adjust these values using the L/R adjustment buttons, and then press the confirm button to confirm.
- ④ You cannot switch recipes once cooking begins. To change the recipe, exit the current cooking process and return to the initial state to set up a new one.
- ⑤ Cooking will automatically end if there is no operation within 10 minutes after cooking is paused.

3. Dual-basket cooking

- Cooking the same recipe in both baskets

- ① Press the dual basket button to access settings for dual basket cooking. Press the L/R adjustment buttons to select the desired recipe and cooking parameters. Once set, press the start/stop button to begin cooking in both baskets using the same recipe and parameters.
- ② The air fryer will exit the dual-basket mode if any parameter for either basket is modified.

Note: Once you exit the dual-basket mode, it cannot be reactivated even if both baskets' parameters are reset to the same values.

- Cooking different recipes in both baskets

Select one basket and set the cooking parameters. Then select the other basket and set its parameters. Press the start/stop button to start cooking in both baskets at the same time.

4. Instructions to the SYNC function

- Press the SYNC button after setting the cooking parameters for both baskets. The basket with longer cooking time will start cooking first. When its remaining cooking time equals the total cooking time of the standby basket, the second basket will start cooking, and both baskets will finish cooking at the same time.

- When cooking with the SYNC function enabled, you can disable it by pressing the SYNC button before synchronized cooking begins, and the standby basket will begin cooking immediately.
- You can enable the SYNC function by setting up the second basket within the first minute after the first basket starts cooking. After setting the parameters for the second basket, press the start/stop button to begin cooking. The basket with longer cooking time will start cooking first, while the other waits. You can press the SYNC button at this stage to disable the SYNC function.

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.

5. Basket removal during cooking

- During cooking, if any one or two baskets are removed, the air fryer will pause the cooking process.
- If both baskets are placed back into the air fryer within ten minutes, the actively cooking basket will resume cooking, while the standby basket will continue waiting.
- If both baskets are placed back into the air fryer after 10 minutes and within 20 minutes, the actively cooking basket will exit cooking, while the standby basket will start cooking.
- If any basket (or both) remains outside the air fryer for more than 20 minutes, cooking will automatically cancel for both.

CAUTIONS:

- When removing the baskets, the baskets and their inner cavity may be very hot, so do not touch them to avoid getting scalded.
- After removing the baskets, please place them back into the air fryer promptly to avoid affecting the cooking process.

6. Time and temperature adjustment range

- The temperature can be adjusted between 40°C and 230°C; the time can be set from 1 minute to 8 hours.
- The cooking time could be adjusted using the L/R adjustment buttons. When the adjustable time range is 60 minutes or more, a short press will increase or decrease the time by 1 minute, and a long press will increase or decrease the time by 30 minutes. When the adjustable time range is less than 60 minutes, a short press will increase or decrease the time by 1 minute, and a long press will increase or decrease the time by 10 minutes.
- The cooking temperature could be adjusted using the L/R adjustment buttons. A short press will increase or decrease the temperature by 5°C, and a long press will increase or decrease the temperature by 10°C.
- When adjusting or modifying the time and temperature settings in the recipe cooking mode: if the cooking temperature is above 80°C (up to 230°C), the cooking time can be set for up to 1 hour; if the cooking temperature is 80°C or below, the cooking time can be set for up to 8 hours. If the cooking time is 1 hour or less, the cooking temperature can be set between 40°C and 230°C; if the cooking time is between 1 and 8 hours, the cooking temperature can be set to a maximum of 80°C.

7. Turning on/off food turn-over reminder

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

- The food turn-over reminder is enabled by default for fries, chicken drumstick, steak, vegetables, roasted fish, and double-layer cooking recipes, and you can disable it by pressing the food turn-over reminder button.
- The food turn-over reminder is disabled by default in manual mode and reheat, and you can enable it by pressing the food turn-over reminder button.
- The food turn-over reminder is not available for pizza, cake, and dried fruit.
- The food turn-over reminder is disabled by default for cloud/custom recipes, and it can be enabled in the app. The food turn-over reminder cannot be enabled if the cooking time is 8 minutes or less.
- When it's time to turn the food, the food turn-over 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 indicator will go off. (If the indicator stays on, the food turn-over reminder will repeat.)

Keep-warm function

- The keep-warm feature is enabled by default. You can enable or disable it by navigating to Settings > Thermostat settings and pressing the confirm button.
- The keep-warm duration is 30 minutes at 80°C. Recipes using the keep-warm function will automatically enter the keep-warm mode after cooking. Press the cancel button to exit the keep-warm mode.

Note: The keep-warm function will only be activated after cooking when keep-warm is enabled and the cooking temperature is set to 80°C or higher. Otherwise, the air fryer will immediately display the cooking finished screen after cooking is finished.

- With keep-warm mode off, the fan will continue running for 30 seconds after cooking to dissipate heat. The process cannot be canceled, and removing the basket midway will automatically stop the cooling process.

Cloud recipe mode

When selecting and executing a cloud recipe via the Xiaomi Home app, you can start cooking immediately or set the schedule function to schedule cooking. The cloud recipe will begin cooking once the remaining scheduled time matches the required cooking time.

CAUTION: Cloud recipes cannot be executed in the following states:

- ① Power is disconnected; ② Wi-Fi is disconnected; ③ Cooking/scheduled/keep-warm modes; ④ Basket is removed.

Error messages

When the air fryer detects a fault or error, the display will show an error code, accompanied by three beeps. The air fryer will then stop operating. Please refer to the Troubleshooting section in this manual for solutions.

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 detached and cleaned in a dishwasher; the baskets can be washed in water or cleaned in a dishwasher; however, the air fryer can neither be washed in water nor cleaned in a dishwasher.

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.

Troubleshooting

Issues	Possible Causes	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 NTC short-circuited	The sensor has a short circuit.	Contact the after-sales service team.
Display shows NTC disconnected	The sensor has a broken circuit.	Contact the after-sales service team.
Display shows AD Sampling Chip Failure	AD sampling chip failure	Contact the after-sales service team.
	The fan blade is stuck.	Contact the after-sales service team.
The fan doesn't rotate.	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 cannot exceed the maximum mark.
	The basket is not properly inserted.	Properly insert the basket.
The schedule function doesn't function as requested.	The scheduled time is too short.	The scheduled time should be longer than the cooking time.
Wi-Fi can't be connected.	The Xiaomi Home app is not the latest version.	Update the Xiaomi Home app to the latest version.
	The Wi-Fi signal is weak.	Move to a location where the signal is strong enough.
Unable to connect the air fryer	Wi-Fi cannot be connected.	Check whether the Wi-Fi is connected normally or reset the Wi-Fi to reconnect.

Maintenance Tips

- Only professionally trained and qualified technicians should repair the air fryer.
- Others should not repair the air fryer without permission to avoid serious consequences.
- When the air fryer malfunctions, please refer to Troubleshooting before contacting the after-sales service team.
- If the issue persists, please unplug the power cord to disconnect it and contact the after-sales service team.

Cooking recommendations

* The listed ingredients are for one basket. When cooking with dual baskets, double the ingredients while using the same temperature and time.

Ingredients (Defrosted)	Cooking Zone	Recommended Amounts of Ingredients	Temperature	Recommended Cooking Time
Fries 1/4"	Single basket	400–500 g	190°C	22–24 minutes
Chicken Drumsticks	Single basket	3–5 pieces	180°C	27–29 minutes
Steak	Single basket	150–200 g	230°C	14–16 minutes
Fish	Single basket	300–400 g	230°C	13–16 minutes
Vegetables	Single basket	300–400 g	180°C	9–11 minutes
Pizza	Single basket	7" (approx. 200 g)	160°C	14–16 minutes
Cupcakes	Single basket	5–6	150°C	14–16 minutes
Dried Fruits	Single basket	70–80 g	60°C	5 hours

Ingredients (Defrosted)	Cooking Zone		Recommended Amounts of Ingredients	Temperature	Recommended Cooking Time
Recommended combination 1	Single basket	Upper layer	Chicken breasts: 300–400 g	180°C	23–25 minutes
		Lower layer	Potato chunks: 350–400 g		
Recommended combination 2	Single basket	Upper layer	Chicken drumsticks: 200–300 g	180°C	15–17 minutes
		Lower layer	Broccoli: 300–400 g		
Recommended combination 3	Single basket	Upper layer	Salmon: 150–200 g	180°C	13–14 minutes
		Lower layer	Asparagus: 150–200 g		
Recommended combination 4	Single basket	Upper layer	Steak: 150–200 g	200°C	15–17 minutes
		Lower layer	Asparagus: 150–200 g		
Recommended combination 5	Single basket	Upper layer	Boneless chops: 250–300g	180°C	18–20 minutes
		Lower layer	Brussels sprouts: 300–400 g		

Notes:

- Dual-layer recipes require the use of the grill to cook two different foods simultaneously in vertically stacked layers within the same basket.
- For frozen meat, it is recommended to thaw it completely before cooking.
- For better results, enable the food turn-over reminder. Avoid using overly light ingredients as they may float or rotate during cooking.

Specifications

Name: Oven (Air Fryer)	Capacity: 12 L	
Model: MAF-DS1201	Rated Frequency: 60 Hz	Net Weight: 10.0 kg
Rated Power: 1700 W	Rated Voltage: 120 V~	Gross Weight: 12.0 kg
Output Power: < 20 dBm	Package Dimensions: 520 × 335 × 457 mm	
Operating Temperature: -10°C to 40°C		
Wireless Connectivity: Wi-Fi IEEE 802.11 b/g/n 2.4 GHz, Bluetooth 4.2		
Bluetooth Operation Frequency: 2402–2480 MHz		
Wi-Fi Operating Frequency: 2412–2472 MHz		

Keep at least 20 cm away from the air fryer in normal use.



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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For further information, please go to www.mi.com
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