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800-094V70



Digital Air Fryer

(220-240V 1700W 5.5L)

Manufacturer: Zhejiang Tianxi Kitchen Appliance Co., Ltd

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY INSTRUCTION

SAFETY INSTRUCTIONS

- **Carefully and fully read the instruction manual prior to using the appliance and carefully store the manual for future reference.**

Caution! Avoid contact with hot surfaces within the appliance, when it is switched on.

- **Never cover the air inlet and outlet openings when using the appliance.**
- **Always place the ingredients to be fried in the basket, to prevent them from making contact with the heating elements.**
- **Never fill the appliance with oil, this could cause a fire hazard.**
- **Never submerge the appliance, cord or plug in water.**
- Only use this appliance for the purposes described in the instruction manual.
- Only connect the appliance to alternate current, to a grounded wall socket, with a main voltage that corresponds with the information provided on the information plate of the appliance.
- Keep the appliance out of reach of children. Children do not see the dangers when handling electrical appliances. Therefore, never allow children to work with electrical appliances without supervision. Keep the appliance and cord out of reach of children younger than 8 years of age.
- The appliance can be used by children of 8 years and older and persons with a limited physical, sensory or mental capacity or lack of experience or knowledge, provided they use the appliance under supervision or have been instructed about its safe use and understand the hazards involved.
- Children are not allowed to play with the appliance.
- The appliance may not be cleaned or maintained by children, unless this is done under supervision.
- Do not use the appliance if the plug, cord or appliance are damaged, or if the appliance no longer functions properly or if it is damaged in any other way. If this is the case, consult our technical service center. Never replace the plug or cord yourself. Repairs to electrical appliances should only be performed by skilled persons.
- In correct repairs could cause considerable hazards for the user. Never use the appliance with parts that are not recommended or supplied by the manufacturer.
- Never bend the power cord sharply or allow it to run across hot parts.
- Connect the appliance only to a grounded socket. Always check that the plug is properly inserted in the socket.
- Do not pull the cord and/or appliance to remove the plug from the wall socket. Never touch the appliance with wet or moist hands.
- Never connect the appliance to an external timer or a separate remote control system, in order to prevent hazardous situations.
- Never place the appliance near appliances that give off heat, such as ovens, gas cookers, hotplates, etc. Keep the appliance away from walls or other objects that could catch fire, such as curtains, towels (cotton or paper, etc.).
- Place the appliance on a sturdy, flat surface and make sure there is enough space

around it for sufficient ventilation. A minimum space of 10 cm is required between the appliance and the walls. Place nothing on top of the appliance.

- Do not leave the appliance unsupervised when it is working.
- **Caution!** A lot of steam is released via the outlet openings during hot air frying. Keep your hands and face away from the steam coming out of the outlet openings. Watch out for the steam, when removing the pan.
- After use, the interior is very hot. Therefore avoid contact with the interior.
- Always make sure the appliance is placed on an even, flat surface and is only used indoors.
- This appliance is only intended for household use and not for use:
 - in staff kitchens, shops, offices and other work environments.
 - by guests of hotels, motels and other residential environments.
 - in Bed & Breakfast type environments
 - farms
- If the appliance is not being used or is being cleaned, switch off the appliance and remove the plug from the socket.
- Allow the appliance to cool down for 30 minutes before storing or cleaning it
- Ensure that the ingredients being prepared in the appliance come out golden-brown and not dark or brown. Remove burnt parts.
- In case of a breakdown, do not make repairs yourself; a blown safety device in the appliance could indicate a defect that cannot be resolved by removing or replacing this safety device. Only original parts should ever be used.
- This appliance is only suitable for household use. When the appliance is used for any other use than intended, no claims for compensation can be made in case of any defects and the warranty is invalidated.

OVERHEATING SAFETY SYSTEM

The hot air fryer has been provided with an overheating safety system. If the interior temperature is too high, the appliance is switched off automatically by the safety system. In that case, the appliance can no longer be used. Remove the plug from the socket, allow the appliance to cool down and contact the service center or your retailer.

AUTOMATIC DEACTIVATION

This appliance has been provided with a timer. Once the timer has counted down to 0, a beep sound can be heard and the appliance switches off automatically. To switch off the appliance manually, press the on and off key ① once to stop the frying process, and then press the on and off key ① a second time to switch off the display.

ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all requirements relating to electromagnetic fields (EMF).

PRODUCT DESCRIPTION

- 1. Operating panel
- 2. Basket
- 3. Basket handle
- 4. Pan
- 5. Air inlet openings
- 6. Heating element



- 2. Basket
- 3. Basket handle
- 4. Pan
- 7. Release button- basket



- 8. "+" and "-" keys for setting the temperature
- 9. Easy control menu button
- 10. Automatic menus
- 11. Standby and on-and-off key
- 12. "+" and "-" keys for setting the time ⌚
- 13. Display (temperature and preparation time)
- 14. Thermostat indicator 🌀



PRIOR TO FIRST USE

Before using the appliance for the first time, you should proceed as follows: carefully unpack the hot air fryer and remove all packaging material and any promotional stickers. Keep the packaging (plastic bags and cardboard) out of the reach of children. After unpacking the appliance, check it for external damage that may have occurred during transport. Place the hot air fryer on a sturdy, flat and heat-resistant surface.

The buttons used for operating the hot air fryer; are touch controls and an easy control rotary knob. Carefully touch the touch controls with a finger to activate. Each time the touch control is touched and the rotary knob is turned, you can hear a sound signal.

STANDBY

As soon as you insert the plug in the socket, the hot air fryer is in the standby position. The standby key ① lights up.

In the following situations, the hot air fryer automatically switches to the standby position:

- when you insert the plug in the socket
- when the set time has elapsed
- when you press the standby key ① for 4 seconds

SWITCHING ON AND OFF

Switch on the hot air fryer with the standby key ①

- The hot air fryer only functions if the basket has been placed in the pan correctly.
- As soon as the set time has elapsed, the hot air fryer automatically switches to the standby position: The fan does not continue to run in order to allow the hot air fryer to cool down. After approximately 20 seconds, 5 beeps will sound and the thermostat indicator is switched off.
- Attention: during cooling it is not possible to operate the display.

PRIOR TO FIRST USE

Check that the voltage corresponds with what is stated on the information plate and insert the plug in a grounded socket. The heating element is provided with a protective layer that must be removed prior to first use. This is done by setting the hot air fryer to the maximum position for approximately 10 minutes without any food in the appliance. A little smoke may be generated due to the protective layer being burnt off the heating element. Therefore ensure sufficient ventilation in the room. After removing the protective layer you can switch off the hot air fryer.

Remove the plug from the socket. Allow the hot air fryer to cool down properly and clean loose components prior to actually using the hot air fryer. Clean the basket and pan with warm water; a mild washing-up liquid and a soft sponge.

Tip: these components may also be cleaned in the dishwasher.

Clean the interior and exterior of the appliance with a damp cloth.

This fryer works with hot air. Do not fill the pan with oil or frying fat.

- Place the hot air fryer on a heat-resistant flat surface.
- Properly place the basket in the pan.
- Place the pan in the hot air fryer.

CAUTION! Properly place the pan in the hot air fryer; otherwise it will not function.

Do not fill the pan with oil or other liquids.

Place nothing on top of the appliance.

Do not place anything over the air inlet openings. This will disrupt the air circulation and will have a negative effect on the frying result.

SETTING TEMPERATURE AND TIME

Use the **+** and **-** keys to set the temperature °C and the time MIN. The display changes every 5 seconds if no key is operated.

HOTAIR FRYING

The hot air fryer can be used to prepare a wide range of dishes.

1. Check that the voltage corresponds with what is stated on the information plate and insert the plug in a grounded socket. The full display briefly lights up and the hot air fryer is in the standby position. The standby key ① lights up.
2. Carefully remove the pan from the hot air fryer by its handle.
3. Place the ingredients in the basket. Caution: never exceed the recommended volume and never fill the basket above the maximum, because in that case the food could make contact with the heating element.
4. Properly slide the pan back in the hot air fryer. **Never use the pan without the basket. If the pan is not properly placed in the hot air fryer, the appliance will not function.**
Caution: do not touch the pan during and shortly after use, as it gets very hot. Only hold the pan by its handle.
5. Press the standby key ① to switch on the hot air fryer. The display shows the preset of 190°C and 15 minutes.
6. Select an automatic menu with the easy control menu button or set the time MIN (1 - 60 minutes) and temperature °C (80 - 200°C) yourself using the accompanying **+** and **-** keys.
Tip: add 3 minutes to the cooking time when the hot air fryer is cold.
7. Then press the easy control menu button to switch on the hot air fryer.
 - The display alternates between the set time and set temperature.
 - The display shows the remaining time. Time and temperature can be adjusted during frying by pressing the accompanying **+** or **-** keys.
During hot air frying, the thermostat indicator flashes.
 - Excess oil dripping from the ingredients is collected in the pan.

8. Some ingredients must be shaken halfway the cooking time. Take the pan from the hot air fryer by its handle and place it on a heat-resistant surface, such as a pan coaster. Press the release button of the handle and lift the basket from the pan. Shake the contents of the basket above the pan to prevent leaking and click back the basket in the pan. When you remove the pan from the hot air fryer; the hot air frying process is interrupted.

Caution: the display switches off completely. When you place the pan back in the hot air fryer; the display switches on and hot air frying is resumed automatically.

9. Then slide back the pan in the hot air fryer to continue frying. When you place the pan back in the hot air fryer; the display switches on and hot air frying is resumed automatically.

10. As soon as the set time has elapsed, the hot air fryer automatically switches to the standby position: The fan does continue to run order to allow the hot air fryer to cool down. After approximately 20 seconds, 5 beeps will sound and the thermostat indicator is switched off. Pull the pan from the hot air fryer by its handle and place it on a heat-resistant surface, such as a pan coaster.

Check that the ingredients are cooked.

If the ingredients are not yet cooked, place the pan back in the hot air fryer; add a number of extra minutes to the timer and then press the easy control menu button.

11. To remove small ingredients (such as fries), press the button of the handle and lift the basket from the pan.

Do not hold the basket upside down while the pan is still attached. The excess fat accumulated on the bottom of the pan will spread all over the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients, it is possible that steam comes out of the pan.

After hot air frying, the pan and the metal interior are very hot, avoid contact with these components.

12. Empty the basket onto a dish or plate. In case of large ingredients, use tongs.

PAUSE









- Press the easy control menu button to pause the hot air frying process. Press the easy control menu button once more to resume the hot air frying process.
- The hot air frying process is also paused when you remove the pan from the hot air fryer.

Caution: *the display switches off completely.*

When you place the pan back in the hot air fryer; the display switches on and the hot air frying process is resumed.

AUTOMATIC MENUS

Turn the easy control menu button on to select the following functions:

Preset Menu		Set Temperature	Set Time
Standard setting		190°C	15 minutes
Fries		200°C	12 minutes
Chicken		180°C	20 minutes
Steak		200°C	9 minutes
Fish		200°C	10 minutes
baking		170°C	3 minutes
Frozen Snacks		200°C	12 minutes
Vegetables		150°C	16 minutes
Shrimps		200°C	8 minutes
Preheating	P	200°C	10 minutes
Quick 5	5	190°C	5 (5-30) minutes

The temperatures and times in the table are indications. Depending on size and weight, it may be necessary to adjust temperature and time.

You can change the set temperature and time of the automatic menus by pressing the accompanying + and - keys.

After selecting an automatic menu, press the easy control menu button to switch on the hot air fryer.

The time in the QUICK 5 menu can only be adjusted in steps of 5 minutes: 5-10-15-20-25-30 minutes.

TIPS

- Smaller ingredients usually require a slightly shorter cooking time.
- A larger amount of ingredients only requires a little more time, and a smaller amount requires a little less cooking time.
- Shaking smaller ingredients several times during the cooking time results in a better and more even end result.
- Do not cook extremely fat ingredients such as sausages in the hot air fryer.
- Snacks that can be cooked in the oven, can also be cooked in the hot air fryer.
- The optimum amount for preparing crispy fries is 1500g. The maximum amount is 2000g.
- If necessary, use an oil spray to lightly oil the ingredients and make them even more crispy.
- Use ready-made dough for a fast and simple preparation of filled snacks. Ready-made dough cooks faster than home-made dough.
- Place a baking tin or oven dish in the basket if you want to make a cake or quiche, or if you want to cook delicate or filled ingredients.
- The hot air fryer can also be used to reheat ingredients. For this, set the temperature to 150°C for 10 minutes.
- Add 3 minutes to the cooking time if the hot air fryer is still cold.
- As the turbo hot air technology immediately reheats the air in the appliance, briefly removing the pan from the hot air fryer does not have an effect on the end result.

CLEANING AND MAINTENANCE

Clean the hot air fryer after every use.

Before cleaning the hot air fryer, allow it to cool down fully.

Do not touch the metal interior in order to clean it, when frying has just been completed.

When cleaning the pan and basket, do not use metal kitchenware or abrasive agents, as these could damage the anti-stick coating.

1. Remove the plug from the socket and allow the hot air fryer to cool down fully.

Tip: remove the pan from the hot air fryer to allow the appliance to cool down faster.

2. Clean the exterior of the hot air fryer with a damp cloth.

3. Clean the pan and basket with hot water containing a little soap and a sponge. The pan and basket may also be cleaned in the dishwasher.

A degreaser can be used to remove remaining dirt.

Tip: fill the pan with hot water and a little bit of washing-up liquid and allow it to soak for 10 minutes to remove persistent dirt.

4. Clean the interior of the appliance with hot water and a soft sponge.

5. Clean the heating element with a soft brush to remove any food residues. Be careful with washing-up liquid. This could be left behind on the heating element and give a foreign taste to the ingredients.

Never submerge the appliance, cord or plug in water or other liquids •

Before storing the hot air fryer; allow it to cool down fully and remove the plug from the socket. Check that all components are clean and dry. Store the hot air fryer in a clean and dry location.

PROBLEMS AND SOLUTIONS

Problems	Possible cause	Solutions
The hot air fryer does not function.	The plug is not in the socket.	Insert the plug in an earthed socket.
	The pan is not properly placed in the appliance.	Properly slide the pan in the appliance
The ingredients are not cooked.	The amount of ingredients in the basket is too much.	Place smaller amounts of ingredients in the basket. Smaller portions can be fried more evenly.
	The set temperature is too low.	Set the hot air fryer to a higher temperature.
	The cooking time is too short.	Set a longer time.
The ingredients are not fried evenly.	Certain ingredients must be shaken halfway the cooking time.	Ingredients lying on top of one another (such as fries), must be shaken halfway the cooking time.
Fried snacks are not crispy when they leave the hot air fryer.	The snacks are not suitable for a hot air fryer; but should be fried in oil.	Use oven snacks or cover the snacks with a little oil for a more crispy result.
It is not possible to slide the pan in the appliance properly.	The basket is overfilled.	Do not fill the basket above the maximum, but observe the recommended amounts.
	The basket is not properly attached in the pan.	Press the basket in the pan until you hear a click sound.
There is white smoke coming from the appliance.	You are cooking fatty ingredients.	When fatty ingredients are being cooked in the hot air fryer; it is possible that a lot of fat drips in the pan. The fat causes white smoke and the pan can
	The pan still contains fat residues from a previous preparation.	Clean the pan after every use. Fat residues that become hot can cause white smoke.
Fresh fries are not evenly fried in the hot air fryer.	An unsuitable potato variety has been used.	Use fresh potatoes that are a little floury when cooked.
	The fries have not been properly rinsed prior to frying.	Properly rinse the cut fries to remove starch.

DISPOSAL OF ELECTRICAL APPLIANCES



- This symbol means that this product shall not be disposed of with normal household waste.
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

UK

If you have any questions, please contact our customer care center.

Our contact details are below:



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