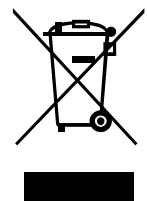


Air fryer

-FOR INDOOR HOUSEHOLD USE ONLY-

**UK
CA**

CE



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

INSTRUCTION MANUAL

SAVE THESE INSTRUCTIONS

This appliance is not intended to be used in locations 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.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near small children. Keep the appliance and cord out the reach of children.
5. Before cleaning, maintenance and when not in use, ensure the appliance is unplugged and has cooled down. To disconnect, turn controls off, then unplug from the outlet by grasping the plug – do not pull the cord.
6. Do not use any appliance with a damaged cord, plug or after the appliance malfunctions. Do not attempt to replace or splice a damaged cord. Return the appliance to the manufacturer (see warranty) for examination, repair or adjustment.
7. Using accessories not recommended by the manufacturer may cause injuries.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over the edge of tables or counters or touch hot surfaces.
10. Keep away from wet surfaces and heat sources, such as hot gas, electric burners and heated ovens.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. The heating base is subject to residual heat from the cooking cycle. Do not touch heating base immediately after using. Allow to cool before handling.
13. Use caution when opening the lid during or after a cooking cycle. Steam can cause burns.
14. Do not use appliance for anything other than its intended purpose. Improper use can cause injuries or damage to property.
15. Intended for household use only. Ensure there is at least 6 inches (152mm) of space between the wall and all sides of the appliance. Place the appliance on a dry, stable and level surface.
16. If the appliance is tilted, the lid will not stay open on its own. Ensure the appliance is upright before opening the lid.
17. Never use an external timer or separate remote control system to operate this appliance.
18. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use an outlet below the counter.

INTRODUCTION

This air fryer provides an easy and healthy way of preparing your favourite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. It heats food in all directions, so most ingredients do not need oil.

TECHNICAL DATA:

- Voltage:220-240V,~50/60Hz
- Wattage:1350 Watts (1350W)
- Capacity of pot: 6.5 Litre(6.5QT)
- Adjustable temperature:0°C-200°C
- Timer: 0-60 min

General description

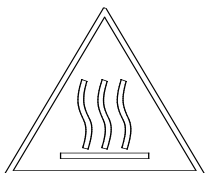
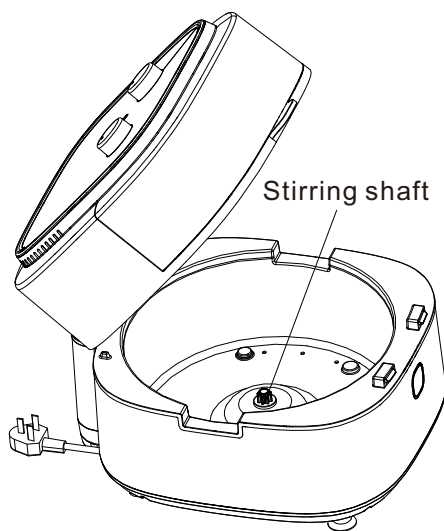
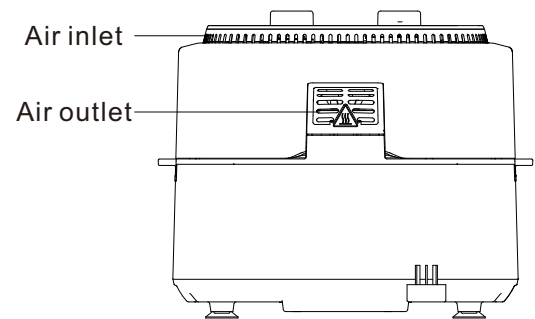
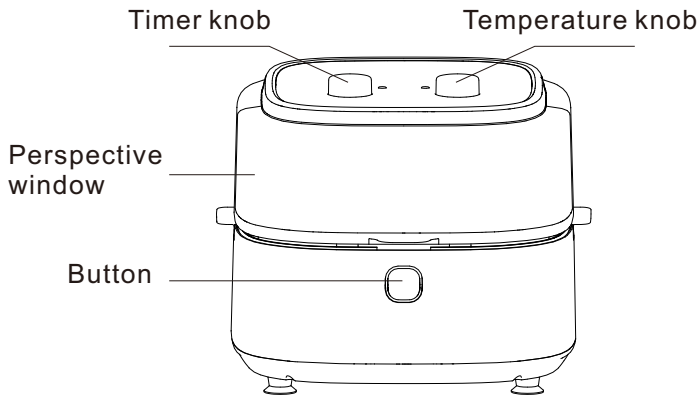
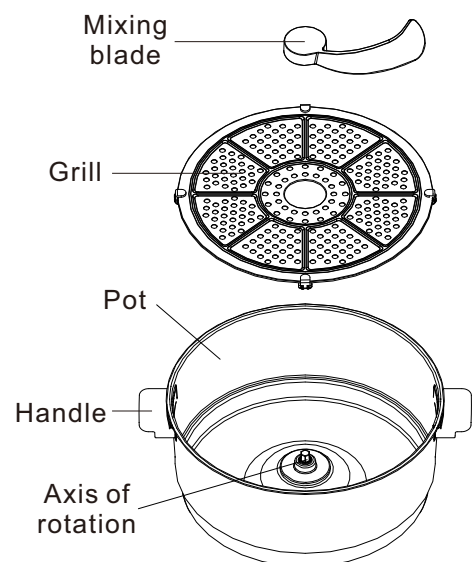


Fig 2



Important

Danger

Under guided supervision, this appliance can be used by children aged eight years and above, provided they understand the potential risks and hazards. Under guided supervision, this appliance can be used by persons with disabilities or persons without experience, provided they understand the potential risks and hazards.

- Small children must not clean or maintain this appliance, unless they are older than eight years and are under adult supervision.
- Keep the appliance and cord out the reach of small children.
- Never immerse the housing in water or rinse under a tap – it contains electrical components and heating elements.
- Do not let water or other liquids enter the appliance to prevent electric shock.
- Always put the ingredients into the pot, so it doesn't touch the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Surfaces may be hot when the appliance is in use.

WARNING

- Check if the voltage indicated on the appliance matches the local mains voltage.
- If the plug, mains cord or other parts are damaged, do not use this appliance.
- Unauthorised persons must not replace or fix damaged cords.
- Keep the mains cord away from hot surfaces.
- Never plug in or use the appliance with wet hands.
- Do not place the appliance against the wall or other appliances. Ensure there is at least 10cm of space between the wall and all sides of the appliance.

Do not place anything on top of the appliance.

- Do not use the appliance for anything any other than the purpose described in this manual.
- When in use, never leave the appliance unattended.
- During use, hot steam is released through the air outlet openings. Keep your hands and face away from the steam and openings.

Be careful of hot steam and air when removing the pot.

- If you see dark smoke coming from the appliance, unplug it immediately. Wait for the smoke to stop before removing the pot.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable for staff kitchens, farms, motels and other non-residential environments.
- If this appliance is used improperly or for professional or semi-professional purposes, the warranty will be void. We could refuse any liability for damage caused.
- Unplug the appliance when not in use.
- Wait for 30 minutes before touching, so the appliance can cool down completely.

Automatic switch-off

The appliance has a timer and when it counts down to 0, it will ring and switch off automatically. To switch off manually, turn the timer knob anticlockwise to 0.

Before first use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the grill and pot with hot water, washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a damp cloth.

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table.
2. During initial use of this appliance, slight smoke and/or odour may be detected. This is normal and should go away after a few uses.

Preparing for use

1. Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

2. Place the grill in the pot.

Do not fill the pot with oil or other liquids.

Do not put anything on top of the appliance – the airflow will be disrupted and affects the hot air frying result.

3. The grill is installed in the pot first, then mixing blade is mounted on the shaft(Fig.5).
4. When food does not need to be mixed, it can be used directly without installing a mixed blade

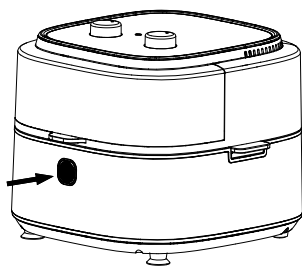


Fig 3

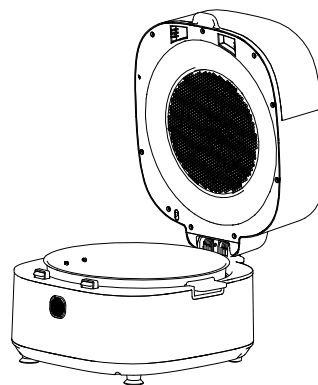


Fig 4

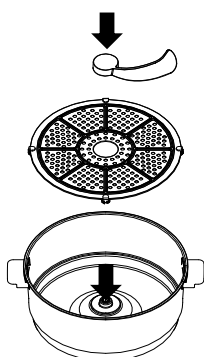


Fig 5

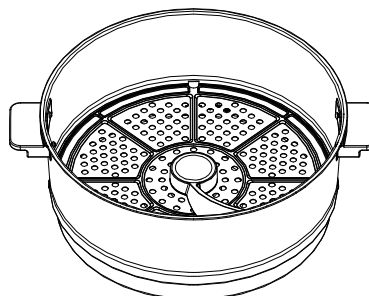


Fig 6

USING THE APPLIANCE

This oil-free appliance can prepare a large range of ingredients.

Hot air frying

1. Connect the mains plug into an earthed wall socket
2. Open the air fryer by pushing the button(Fig.3)
3. Carefully put the pot into the air fryer.(Fig. 4)
4. Put grill into the pot before put the ingredients into the grill. Insert the mixing blade if the food need to be mixed.(Fig.5)
5. Close the cover after installing the fryer, Set the time and temperature needed by turning the knob.
6. Once the temperature and time is confirmed, the red power light besides the knob will lit up. The air fryer will begin cooking.

Caution: This product gets very hot – do not touch during and straight after use. Only hold the appliance with the handle.

The pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pot.

Settings

This table below will help select the basic settings for ingredients.

Note: As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

The Rapid Air technology instantly reheats the air inside the appliance.

Put the pot briefly into the appliance when preheating.

To set time and temperature, refer to below Fig.7

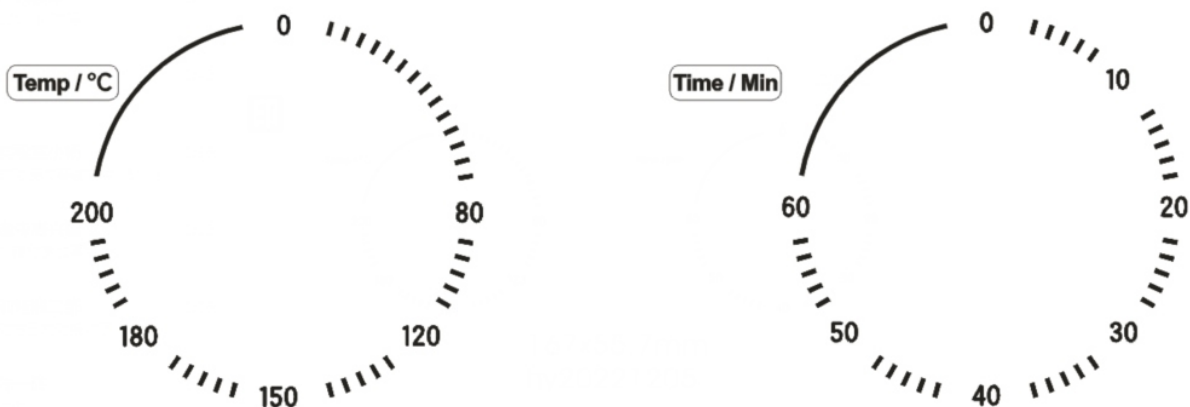


Fig 7

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients require a slightly longer preparation time. A smaller amount of ingredients require a slightly shorter preparation time.*
- *The mixing blade can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients, such as sausages.*
- *Snacks that can be prepared in an oven can also be cooked in the air fryer.*
- *The optimal amount for preparing crispy fries is 400 grams.*

- Use premade dough to prepare filled snacks quickly and easily. Premade dough is quicker to cook than homemade dough.
- For baking cakes, quiche or for frying fragile or filled ingredients, place a baking tin or oven dish in the pot.
- To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

| | | Steak | Wings | Shrimp | Fish | Snacks | Fries | Bake | Vegetables |
|-------------------|----------|---------|---------|---------|---------|---------|---------|---------|------------|
| Temperature | 0-200 °C | 180 | 180 | 180 | 180 | 200 | 200 | 160 | 160 |
| Timer | 1-60Min | 16 | 15 | 12 | 18 | 20 | 25 | 17 | 30 |
| Min-max Amount(g) | | 100-800 | 100-800 | 100-800 | 100-800 | 100-800 | 100-800 | 100-800 | 100-800 |

Cleaning

Clean the appliance after every use.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pot and grill – this may damage the non-stick coating.

1. Unplug the appliance and let it cool down completely.

Note: Remove the pot to let the air fryer cool down quickly.

2. Wipe the outside of the appliance with a damp cloth.

3. Clean the pot and grill using hot water, washing up liquid and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the grill or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the grill into the pot and let it soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residue.

Storage

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment

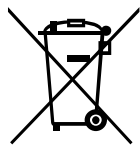
Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre.

Troubleshooting

| Problem | Possible cause | Solution |
|--|--|---|
| The air fryer does not work. | The appliance is not plugged in. | Put the mains plug in an earthed wall socket. |
| | You have not set the timer. | Set the timer key to the required preparation time to switch on the appliance. |
| The ingredients are not fried properly. | The amount of ingredients in the pot is too big. | Put smaller batches of ingredients in the pot. Smaller batches are fried more evenly. |
| | The set temperature is too low. | Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance'). |
| | The preparation time is too short. | Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance'). |
| The ingredients are fried unevenly in the air fryer. | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'. |
| Fried snacks are not crispy when they come out of the air fryer. | You used a type of snacks meant to be prepared in a traditional deep fryer. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| I cannot slide the pot into the appliance properly. | There are too much ingredients in the pot. | Do not fill the pot beyond the MAX indication. |
| | The grill is not placed in the pot correctly. | Push the pot down into the pot until you hear a click. |
| White smoke comes out of the appliance. | You are preparing greasy ingredients. | When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result. |
| | The pot still contains grease residues from previous use. | White smoke is caused by grease heating up in the pot. make sure you clean the pot properly after each use. |
| Fresh fries are fried unevenly in the air fryer. | You did not use the right potato type. | Use fresh potatoes and make sure they stay firm during frying. |
| | You did not rinse the potato sticks properly before you fried them. | Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the air fryer. | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil. |
| | | Cut the potato sticks smaller for a crispier result. |
| | | Add slightly more oil for a crispier result. |

Correct Disposal of this product



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority or retailer for recycling advice.

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

Our contact details are below:



0044-800-240-4004



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