



AIR FRYER OVEN

(120V 1500W 10L)

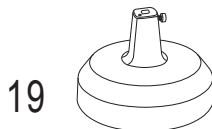
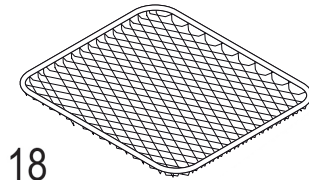
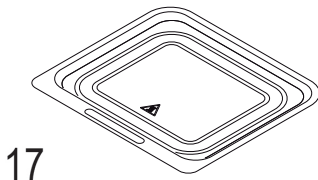
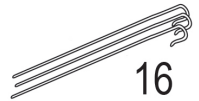
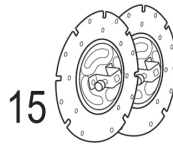
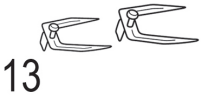
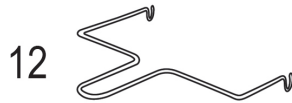
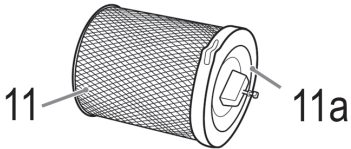
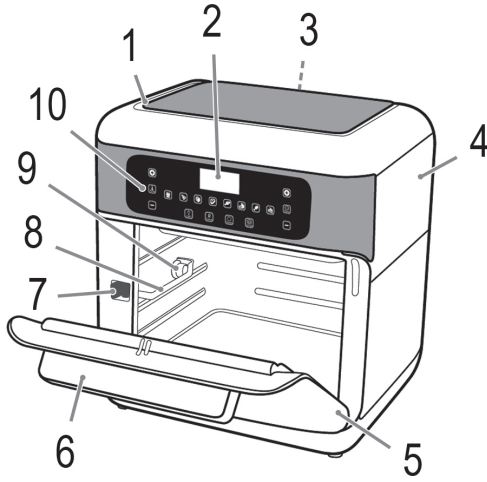
Manufacturer: Zhejiang Tianxi Kitchen Appliance Co.,Ltd

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY INSTRUCTION

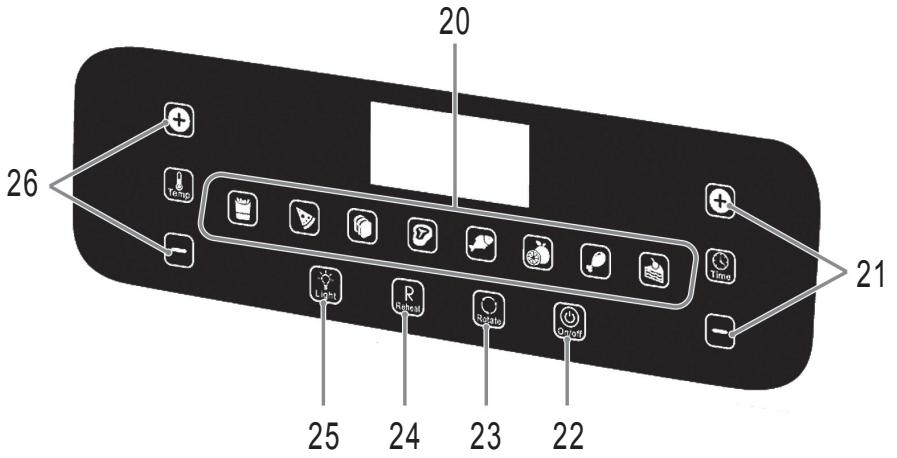
Overview of the Components

A



Control Panel

B



Instruction Manual

Thank you for choosing our product. We hope you will enjoy using the appliance.

Symbols in these Instruction Manual

Important information for your safety is specially marked. It is essential to comply with these instructions in order to avoid accidents and prevent damage to the appliance:



WARNING:

This warns you of dangers to your health and indicates possible injury risks.



CAUTION:

This refers to possible hazards to the appliance or other objects.



NOTE:

This highlights tips and information.

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General Notes

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this appliance to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories.
- Do **not** operate the appliance without supervision. If you leave the room you should always turn the appliance off. Remove the plug from the socket.
- The appliance and the mains lead have to be checked regularly for signs of damage. If damage is found the appliance must not be used.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.



WARNING:

Do not allow small children to play with the plastic foil.

There is a danger of suffocation!

Special Safety Precautions for this Appliance



WARNING: Hot surface!

Danger of burns!

During operation and afterwards, the temperature of the accessible surfaces will be very high.

- Therefore, only touch the appliance at the door handle as well as the control panel. If necessary, use oven gloves.
- During operation, hot steam may escape from the air outlet opening. Keep a sufficient distance.
- Do not cover the air inlet opening and air outlet opening, in order to ensure sufficient air circulation.
- Keep sufficient distance (15 cm) to highly flammable objects such as furniture, curtains, etc.!
- Due to rising heat and vapours do not place the appliance under wall cupboards.
- Do not operate the appliance with an external timer or separate remote control system.
- Do not tamper with the safety switch.
- 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 should not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are 8 years or older and supervised.

- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not repair the appliance by yourself. Always contact an authorized technician. 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.

CAUTION:

This appliance is not intended to be immersed in water during cleaning. Please observe the instructions that we have included for you in the chapter “Cleaning”.

Unpacking the Appliance

1. Remove the appliance from its packaging.
2. Remove all packaging materials like foils, filling materials, cable holders, and carton packaging.
3. Check the scope of deliveries for completeness.
4. If there are missing parts or obvious damage, do not use the appliance. Return it to your retailer immediately.

Scope of Delivery

- 1 × Hot air fryer
- 1 × Frying basket with lid
- 1 × Removal tool
- 2 × Fixing clips
- 1 × Rotisserie
- 2 × Fixing discs for spits
- 8 × Spits
- 1 × Baking tray/Grease drip tray
- 2 × Slide-in grid











Overview of the Components

Picture A, Page 3

- 1 Air inlet opening
- 2 Display
- 3 Air outlet opening
- 4 Housing
- 5 Door
- 6 Door handle
- 7 Release
- 8 Guide rail
- 9 Mount for the rotisserie/frying basket
- 10 Control panel
- 11 Frying basket
- 11a Lid

- 12 Removal tool
- 13 Fixing clips
- 14 Rotisserie
- 15 Fixing discs for spits
- 16 Spits
- 17 Baking tray/Grease drip tray
- 18 Slide-in grid
- 19 Cage stand

Picture B, Page 4: Symbols on the Control Panel

- 20 Buttons for program selection
- 21  and  buttons for the time setting ()
- 22  button (Switching the appliance on/off)
- 23  button (Add rotisserie)
- 24  button (Warm up food)
- 25  button (Turn on the lighting)
- 26  and  buttons for the temperature setting ()

Notes for Use


Location

- Set the appliance onto a non-slip, level, and heat-resistant surface.
- Take care that the appliance and the mains cable never are placed onto hot surfaces or near heat sources (e. g. range, hob).

CAUTION: Overload!


- Do not use this appliance with socket splitters, as this appliance uses a lot of power

Electric Connection


1. Before inserting the power plug into the outlet, check that the mains voltage to be used matches that of the appliance. You can find the required information on the nameplate.
2. Connect the appliance to a properly installed earthed socket. You will hear a beep sound and all symbols light up briefly. The  button lights red.

Standby (Standby Mode)

NOTE:


The appliance is in standby, if the  button lights red.

When faced with the following situations, the appliance will switch into standby:

- When the power plug is inserted.
- If no button is pressed for approx. 60 seconds.
- When the time has elapsed.
- When you press and hold the  button for approx. 3 seconds.

You exit the standby mode by pressing the  button. All symbols light up and the  button flashes red.

Switching the Appliance On/Off

Turn the appliance on and off by using the  button.

NOTE:

Operation is only possible when the door is closed.

Before Initial Use

- There is a protective layer on the heating element. To remove this, operate the appliance for about 10 minutes without any contents.

WARNING:

Allow the appliance to cool down before you clean it!

- Disconnect the mains plug from the wall socket.
- Wipe the inside of the appliance and clean the accessories before using the appliance.



Useful Hints for Use

- A safety switch prevents the use of the appliance when the door is not closed. The lighting of the control panel goes out.
- Do not overfill the basket. Always make sure the food has enough space in the basket to get the best results.
- In order to achieve crispy results, you can baste the food with a little oil.
- Do not prepare the appliance for high-fat foods (e. g. sausages).

- All foods can be prepared in the appliance, which are also suitable for the oven.
- Frozen meals or liquid foods such as soups can be prepared in appropriate containers.
- Note that the dough expands during baking of cakes, bread or similar. Nothing must come into contact with the heating element.
- Pour water on homemade potato products after cutting at least 30 minutes to reduce the potato starch. Then dry the potato pieces with paper.
- The cooking time depends on several factors: Size, condition, quantity of food and set temperature. For standard values, see "Function Buttons" ⇔ "Auto functions".
- If you do not preheat the hot air fryer, add 3 minutes to the cooking time.
- Fry steaks/larger quantities of meat in a pan previously before leaving to cook in the hot air fryer. Time and temperature are dependent on the desired degree of doneness.









Function Buttons

NOTE:


- The buttons on the appliance are touch keys. Gently touch the buttons with a finger to execute the function. Whenever a button is pressed, it will be confirmed by a beep sound.
- If you keep the  or  buttons pressed, fast mode will start.

Auto Functions



Select your desired automatic program on the control panel. The set program can be identified by the flashing of the respective button.







Button	Mode	Pre-set temperature in °F	Pre-set time in min.
	French fries	400	15
	Pizza	350	25
	Bread	330	15
	Meat	360	15
	Fish	350	30
	Drying	100	120
	Poultry	380	30
	Cakes	320	30

i NOTE:

- These shall be considered as guide values. Depending on the size and weight, the time and temperature may be longer and higher or shorter and lower.
- You may, however, change the pre-set temperature and time of the auto functions.
- If you would like to select another program after starting a program, first press the  button.

Change of Temperature and Time


The  and  buttons are available twice each on the appliance.

- Use the  or  buttons above and below the  symbol to set the temperature. (In all programs - except Drying - 160°F to 400°F, Drying: 80°F to 160°F)
- Use the  or  buttons above and below the  symbol to set the cooking time. (In all programs - except Drying - 1 to 90 minutes, Drying: 1 to 24 hours)


i NOTE:

The display alternates between the remaining running time and the set temperature



Turn On the Lighting

Use the  button to switch the lighting in the interior of the appliance on and off. After approx. 2 minutes, the lighting switches off automatically. In addition, the lights go on when the door is opened.


Lighting on =  button flashes


Lighting off =  button lights continuously

Warm Up Food

Use the  button to warm up food. The  button flashes once you have pressed it. The preset temperature is 230 °F and the time 6 minutes.

Add Rotisserie



Use the  button to switch the rotisserie on and off. You need this one for the rotisserie as well as the frying basket.



Rotisserie on =  button flashes

Rotisserie off =  button lights continuously

Preparation

Use with the Frying Basket

1. Open the door.
2. Slide the grease drip tray onto the bottom of the hot air deep fryer.
3. Hold the frying basket by the black plastic surfaces. Open the lid of the frying basket by turning it in the direction of . The  symbol must be exactly above the detent. Remove the lid.

4. Fill the basket with the desired food.
5. Close the lid. Place the lid in such a way that the  symbol is above the detent. Tighten the lid in the direction of .
6. Lift the frying basket with the removal tool onto the guide rails. Hold the release button (7) in the direction of the arrow and slide the basket toward the end of the rail. Unhand the release. The frying basket must snap into place.

Use with the Rotisserie and the Fixing Clips

i NOTE:

Do not select a roast which is too large. The food being grilled must be far enough away from the internal walls and the heating elements and must not touch them.

1. Open the door.
2. Slide the grease drip tray onto the bottom of the hot air deep fryer.
3. Rub edible oil on to the revolving spit and spit forks.
4. Poultry has to be dressed before grilling. To do so, tie the wings and the legs closely to the body using kitchen yarn.

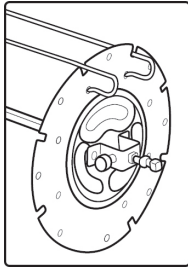


5. Place the dressed poultry or the piece of roast meat carefully on to the revolving spit. Push the spit forks on to the revolving spit and use them to fix the roast meat in place. Tighten the fixing clips by means of the screws.
6. Lift the ready-made rotisserie with the removal tool onto the guide rails. Hold the release button (7) in the direction of the arrow and slide the basket toward the end of the rail. Unhand the release. The rotisserie must snap into place.

Use with the Rotisserie, Fixing Discs and Spits

1. Open the door.
2. Slide the grease drip tray onto the bottom of the hot air deep fryer.
3. Stuff the spits at will.
4. Slide the fixing discs onto the rotisserie. Pay attention to the inscription **L** (left) and **R** (right) on the inside of the discs as well as to the recesses for the screws on the rotisserie spit. Tighten the fixing discs with the screws.

5. Insert the stuffed spits into the fixing discs. Refer to the adjacent figure. Place the spit with the curved side in a notch of a fixing disc. Insert the end of the spit into the opposite hole of the other fixing disc. Hook the curved side of the spit into the hole under the notch.
6. Lift the ready-made rotisserie with the removal tool onto the guide rails. Hold the release button (7) in the direction of the arrow and slide the basket toward the end of the rail. Unhand the release. The rotisserie must snap into place.



Use with the Baking Tray and the Slide-in Grids

1. Open the door.
2. Slide the baking tray and/or the slide-in grids into the slide rails.

Using the Appliance

1. Close the door.
2. Press the button to exit standby mode. You will see the preset setting 400°F and 15 minutes.
3. Select an automatic program and, if necessary, change the cooking time and the temperature with the or buttons.
4. If you use the frying basket or the rotisserie, additionally press the button to add the rotisserie.
5. Press the button to start the cooking process.

Pause Operation

- Press the button to pause the operation. The button is flashing. Press the button again to resume the operation. The button is continuously lit again.
- However, the operation will be interrupted when you open the door. Close the door to resume operation.

NOTE:

The appliance will start from the spot it has been paused.

End of Operation

NOTE:

When the cooking time has elapsed, the fan continues to run to cool down the appliance. flashes in the display. After approx. 20 seconds, 3 beeps will sound and disappears on the display. The appliance is again in standby mode.

WARNING: Danger of burns!

- Hot steam can escape!
- Use oven gloves!

1. Open the door.
2. **If you have used the frying basket or the rotisserie spit**, remove it with the removal tool. To do this, unlock the frying basket or the rotisserie spit using the unlocking mechanism (7) and remove it.
If you have used the baking sheet or the slide-in grids, pull them out.
3. Place the accessories only on heat-resistant surface!
4. Close the door.

Cleaning

WARNING:

- Always turn the appliance off and unplug it before cleaning it. Wait until the appliance has cooled down.
- Do not immerse the appliance in water! Doing so may result in an electric shock or fire.

CAUTION:

- Do not use any wire brush or other abrasive objects.
- Do not use any acidic or abrasive detergents.

Accessories

The accessories can be cleaned in a warm rinse bath.

Housing

Clean the appliance inside and outside with a slightly moist, not a wet cloth.

Storage

- Clean the appliance as described. Let the accessories dry completely.
- We recommend that you store the appliance in its original packaging when it is not to be used for a longer period.
- Always store the appliance at a well ventilated and dry place outside the reach of children.

Troubleshooting

If a problem occurs, it is often an easy fix. Before you contact customer service, please note the following information:

Problem	Possible Cause	Remedy
The appliance is not working.	The appliance has no power supply.	Check the socket with another appliance.
		Plug in the mains plug correctly.
		Check the main circuit breaker.
	The door is not closed properly.	Close the door until it audibly snaps into place.
The lighting in the interior does not light up anymore.	The appliance is defective.	Contact our service or a repair centre.
	The lighting is defect.	
The food is not cooked to the end.	The basket is too full.	Reduce the amount of food. Smaller quantities are cooked evenly.
	The temperature is set too low.	Set a higher temperature.
	The cooking time is set too low.	Set a longer period of time.
The food is not crisp.	Foods are used, which is only suitable for a conventional fryer.	Use oven-ready food or sprinkle it with a little oil.
Smoke comes out of the appliance.	You are preparing very fatty foods.	Fat splashes inside the appliance may cause the emission of fumes. Provide adequate ventilation.
	On the baking sheet / fat drip tray are still fat residues from previous use.	Clean the baking sheet / fat drip tray after each use as described in the chapter "Cleaning".

Disposal

Meaning of the "Dustbin" Symbol



Protect our environment: do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of re-utilisation of electrical and electronic equipment.

Information concerning where the equipment can be disposed of can be obtained from your local authority.

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