

AIR FRYER

Operating and Safety Instructions

Model: AF-11A-2



- FOR INDOOR
HOUSEHOLD USE ONLY-

Specification & Feature:

-----Voltage:120V~ 60Hz

-----Wattage: 1500Watts

-----Capacity of basket: 3.2Litre

-----Adjustable temperature:170°F—400°F

----- Timer (0-60 min)

General description (Fig.1)

1. Control panel
2. Lid inner cover
3. Lid ornament
4. Main housing
5. Basket
6. Button cover
7. Basket release button
8. Basket handle
9. Air outlet openings
10. Power cord

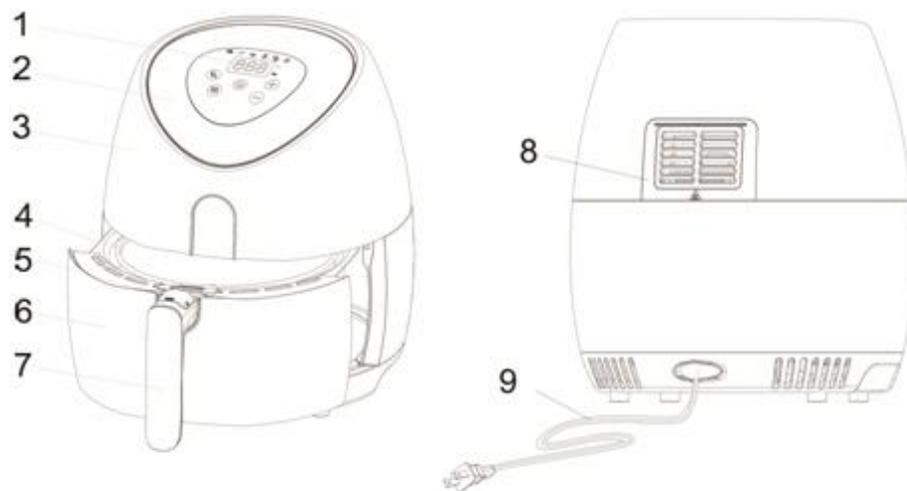


Fig.1

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with **CAUTION**. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Type Y: 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

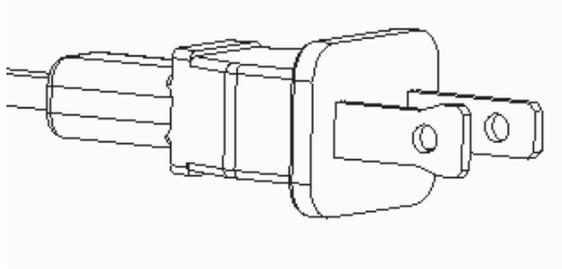
SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

No user-serviceable parts inside. Do not attempt to service this product.



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet

Introduction

This all now Hot-air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Hot-air fryer heats food at all directions and most of the ingredients do not need any oil.

Important

Please read this manual carefully before you use the appliance and save it for future reference.

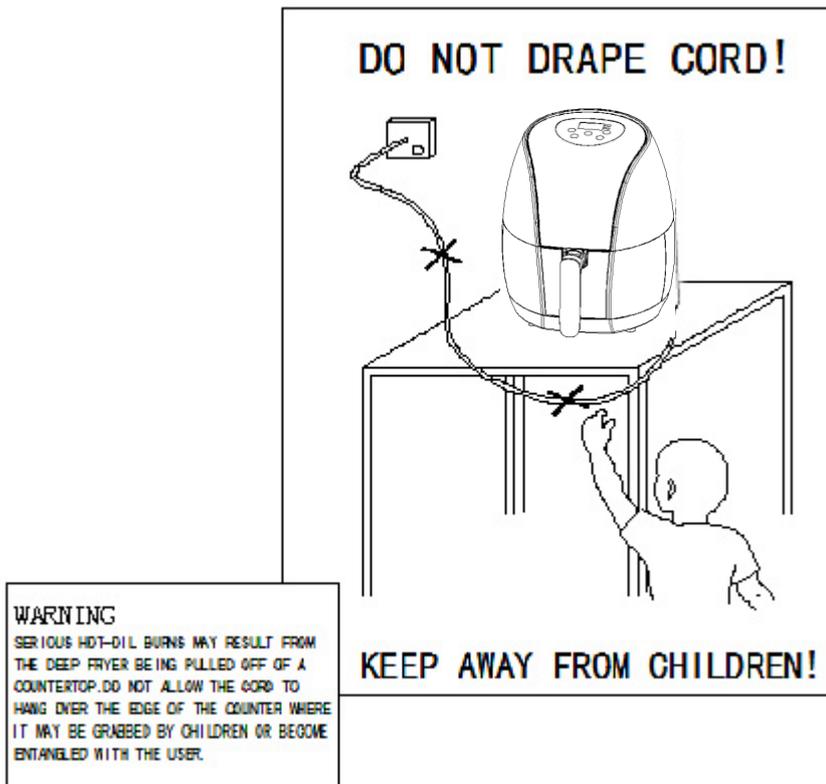
Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.

Warning

- 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.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands..

- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings.
Also, be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.



Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Automatic switch-off

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, press the button “” for more than 3 seconds (Fig.8).

Before first use

1. Remove all packaging materials
2. Remove any stickers or labels from the appliance
3. thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air, Do not fill the pan with oil or frying fat.

Preparing for use

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

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

- 2 Place the basket in the pan (Fig.3).

- 3 Pull the cord from the storage compartment which locates on the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

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

Using the appliance

The oil-free can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

Hot air frying

1. Plug in the mains plug..
2. Carefully pull the pan out of the Hot-air fryer (Fig.6)
3. Put the ingredients in the basket. (Fig.5)

Note: Do not exceed the MAX indicator (see section "settings" in this chapter), as it may effect the quality of the food.

Tip: Use the separator to separate ingredients when you want to prepare different ingredients at the same time. Place the separator in the basket and fill up each side of the basket with the ingredients. Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.

4. Slide the pan back into the Hot-air fryer (Fig 4)

Noting to carefully align with the guides in the body of the fryer.

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

Add 5 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. Then fill the basket and turn the timer knob to the required preparation time.

- a. The timer starts counting down the set preparation time.
- b. Excess oil from the ingredients is collected on the bottom of the pan.

6. Control panel instructions

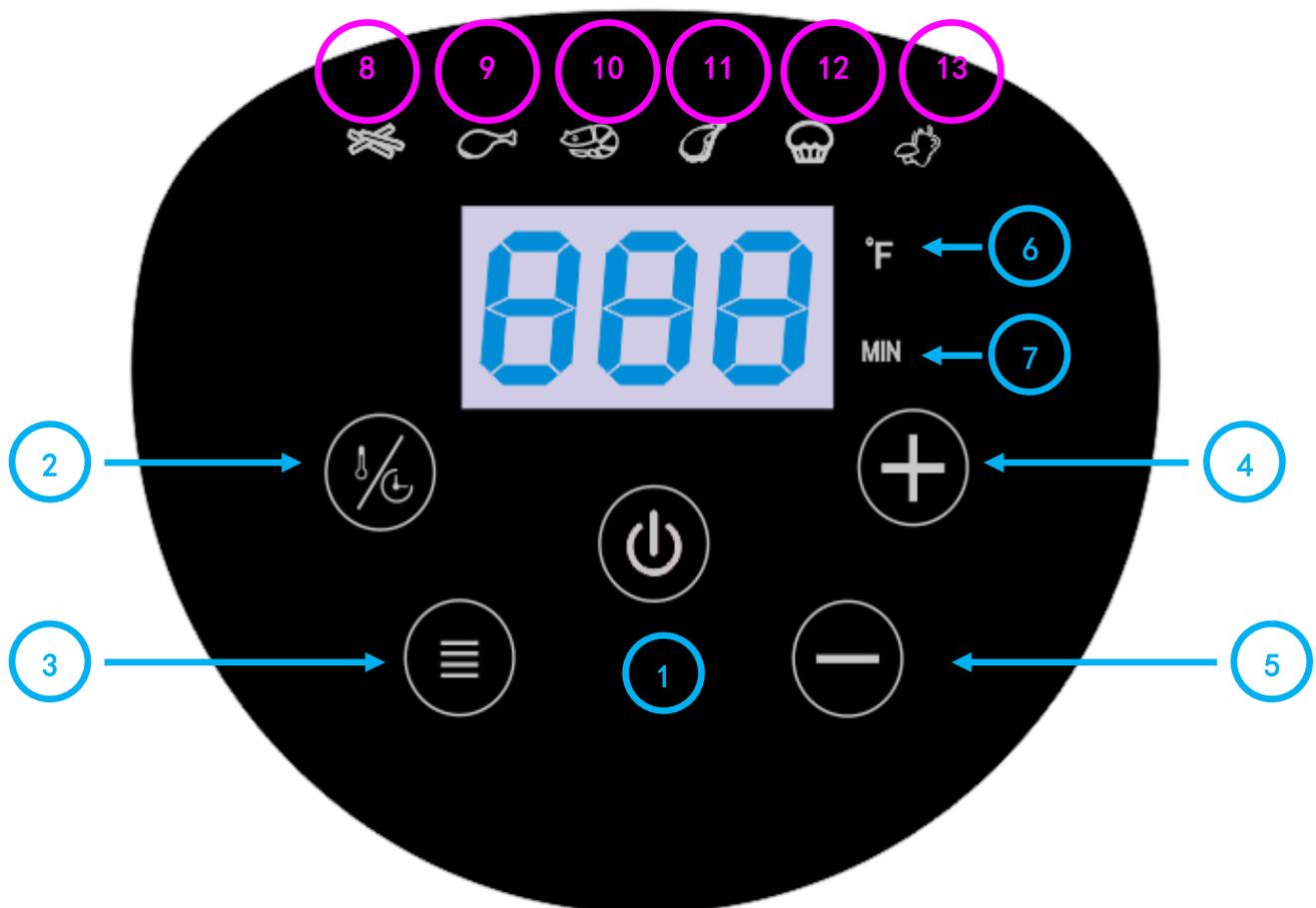


Fig.8

Operate the control panel as follows(Fig. 8)

Button 1 –Power Button

Once the Outer Basket and Fry Basket are properly placed in the main Unit housing, the Power Button will be illuminated. Selecting the power button for 3 seconds will make the unit's

default temperature 360°F, while the cooking time will be set to 15 minutes. The machine is in standby mode. Selecting the Power Button a second time will start the cooking process. Pressing the power button for 3 seconds to close the entire device during cooking. The power lamp is always bright, the fan stops working.

Note: During cooking, you can touch the button to control the pause and start of cooking.

Button 2 – Temperature and time change icon

Touch this icon, time adjust mode and temperature adjust mode can be entered.

Button 3

Selecting the “MEAU” Preset Button enables you to scroll through the six popular food choices. Once selected, the pre-setting time and cooking temperature function begins.

Note: You can override the preset function by increasing or decreasing time and temperature manually.

Button 4&5 –Timer and Temperature Control Buttons

When entering temperature adjust mode, The + and – symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature Control range: 170°F- 400°F.

When entering time adjust mode, The + and – symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

8-13 Button 8 through 13 – Preset Choices

Seven preset to choose from including: fries, chicken, shrimp, meat, bread and vegetable.

Indicator light 6

When this light is on, the digital display is temperature.

Indicator light 7

When this light is on, the digital display is time.

Remark: once unit on mode waiting or stop, no any operation for 1 minute, unit is closed down.

7. Some ingredients require shaking halfway through the preparation time (see section “Settings” in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pan(Fig.3)

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

8. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a the trial framework.

Note: You can also switch off the appliance manually. Press “1” Power' key 3 seconds, unit turns off.

9.. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

10. To remove ingredients (e.g. fries), pull the pan out of the Hot-air fryer and place it on trial framework, and press the basket release button and lift the basket out of the pan. (Fig.3)

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

the pan and the ingredients are hot and hot fryer. Depending on the type of the ingredients in the I fryer, steam may escape from the pan.

11. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs

12. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

Settings

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

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly

Pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .*
- *Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer*
- *The optimal amount for preparing crispy fries is 500 grams.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.*
- *Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients*
- *You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.*

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	400-500	18-20	200	shake	
Thick frozen fries	400-500	20-25	200	shake	
Potato gratin	600	20-25	200	shake	
Meat & Poultry					
Steak	100-600	10-15	180		
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180		
Chicken breast	100-600	15-20	180		
Snacks					
Spring rolls	100-500	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-600	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-500	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-500	8-10	180		Use oven-ready
Stuffed vegetables	100-500	10	160		
Baking					
Cake	400	20-25	160		Use baking tin
Quiche	500	20-22	180		Use baking tin/oven dish
Muffins	400	15-18	200		Use baking tin
Sweet snacks	500	20	160		Use baking tin/oven dish

Note: Add 5 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

Cleaning

Clean the appliance after every use.

The pan and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the Hot-air fryer cool down more quickly.

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

3 Clean the pan and basket with hot water, some 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 basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for

approximately 10 minutes.

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

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

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 center

Troubleshooting

problem	Possible cause	Solution
The Hot-air fryer does not work	The appliance is not plugged in.	Put the mains plug in polarized outlet.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob 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.
	The basket is not placed in the pan correctly.	Push the basket down into the pan 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 pan. The oil produces white smoke and the pan may heat up

		more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. make sure you clean the pan 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.