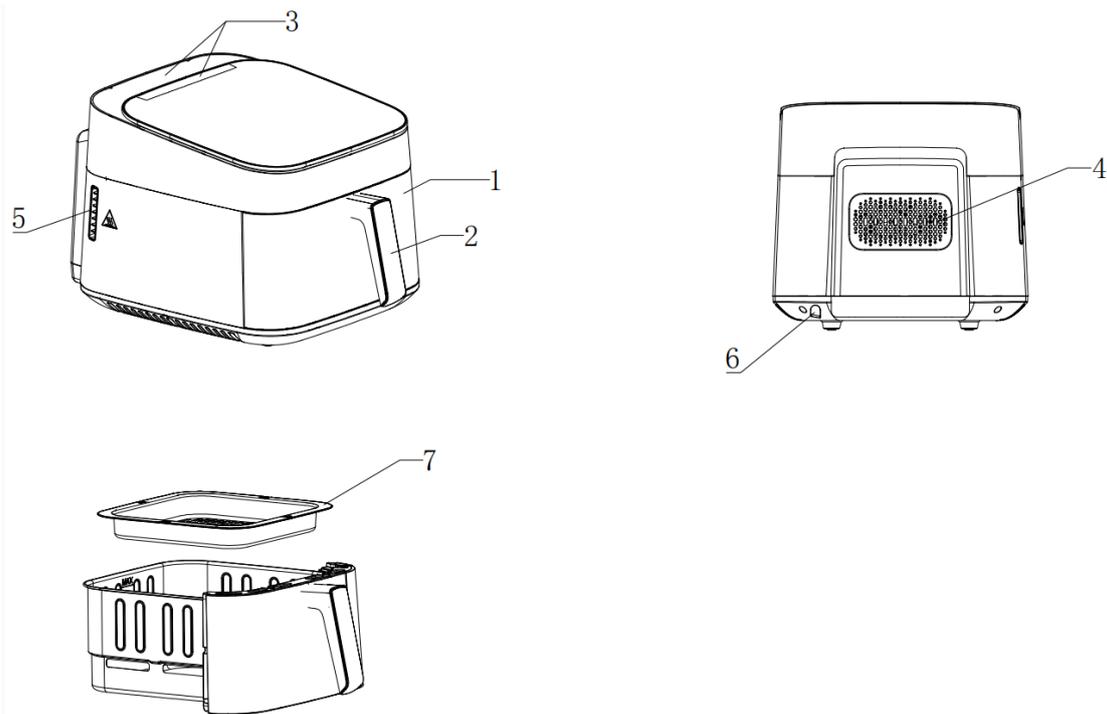


BLADELESS AIR FRYER



220-240V~50/60HZ,1700W

General description



1. Basket
2. Basket handle
3. Digital display & touch panel
4. Air inlet
5. Air outlet
6. Mains cord
7. Frying tray

Significance

Please read this manual carefully before using the appliance as damage may occur under incorrect operations. Pls keep this manual for future reference.

Danger

-Do not immerse the housing in water or rinse under the tap due to the Multi-electrical and heating components

- Do not let liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning:

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. 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 leave the appliance 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.
- 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 that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional Purposes, or it is not used according to instructions. (never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic switch-off

The appliance has a built in timer, it will automatically shut down the appliance when count down

reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF).

Under proper handling there is no harm for human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Using the appliance

- 1 Connect the mains plug into an earthed wall socket.
- 2 Carefully pull the pan out of the air fryer
- 3 Put the basket into pan.
- 4 Place the ingredients in the basket.
- 5 Slide the pan into the AIR FRYER. Note: Do not exceed the MAX indication (see **Caution: Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.** Do not fill the pan with oil or any other liquid.

6. Finger touch Power on/off to light the screen
7. Finger touch Menu

Control panel presentation



Notes: 12 functions are provided: Grill, Airfry, Veg, Egg, Broil, Reheat, Steak, Fries, Roast,

Chicken, Bake and Fish. Finger touch menu button to choose and change the cooking function. More flexible time & temperature setting can be adjusted, and adjustment can be made easily by touching corresponding icons. When you want to adjust time, kindly press the time icon  on screen first, then press the   icons to increase/decrease 1 minute per a press. When you want to adjust temperature, kindly press the temperature icon  on screen first, then press the   icons to Increase/Decrease 5 degrees per a press.

Menu presetting:

Menu	Icon Button	Default Temp	Default Time	Shake
Default	/	180°C	15min	Shake
Grill	/	195°C	20min	Shake
Airfryer	/	200°C	18min	Shake
Veg	/	180°C	10min	Shake
Egg	/	160°C	18min	/
Broil	/	200°C	10min	Shake
Reheat	/	175°C	4min	/
Steak	/	200°C	10min	Shake
Fries	/	200°C	20min	Shake
Roast	/	200°C	10min	Shake
Chicken	/	195°C	22min	Shake
Bake	/	160°C	20min	/
Fish	/	190°C	10min	Shake
Temp Range	80°C~200°C	/	/	/
Time Range	1min~60min	/	/	/

8. After choosing the function, Please finger press Start/Pause button  to start cooking

Notes: During the hot air frying process, the LED lamp will be running, then if you want to change to another cooking recipe, for example, now you are cooking Bake function, pls press the

Start/Pause button , the LED lamp will blink. Here, this button acts as a pause function. In the pause state, you can change the menu to choose another presetting. Then, you press this button again, the air fryer will continue cooking. Here, this button acts as a re-start function.

During the cooking process, you can adjust the time and temperature.

9. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter). By this way, pull the basket out of the pan by the handle and shake it. Then put the basket into the pan and slide the pan back into the air fryer.

Menu button : Touch this button to choose different cooking functions. After you choose the menu, press the Start/Pause button . When during the cooking period, if you want to change fries to cake, then first press the Start/Pause button , then touching this menu button to switch to a different cooking function.

Shake indicator (**SHAKE**): The shake indicator will blink when the cooking cycle has reached its halfway point. This halfway time gives you the opportunity to shake or flip your food in the appliance, which helps ensure even cooking. But for fries, the shake indicator will blink when it's running at 60%, kindly note this.

Note: If you do not remove the basket and shake the food, the shake light on the control panel will remain blinked.

10. Machine will have an auto ready bell after cooking. When you hear the bell for 5 times, this means the cooking cycle is finished. Pull the pan out of the appliance and place it on the heat-resistant holder.

Note: After the time ends, the heating element stops working, but the fan will continue to run about 20 seconds to blow away the hot air as a safety. Finally, the timer bell will ring for 5 times as the ending alarm.

11. Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature control knob to adjust the temperature setting, and press the timer control knob to adjust the time setting. And then press the start knob to run the appliance.

12. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients one by one.

Note: Do not turn the pan over, the oil collected on the bottom of the pan will leak onto the ingredients.

13. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please release the basket, and pour ingredients to tableware.

14. When a batch of ingredients is ready, the 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 and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

Tips

- Small 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 during the preparation time optimizes the end Result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please a baking tin or oven dish in the 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 air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

Making home-made fries

To make home-made fries, follow the steps below:

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.

Note: Remove the pan to let the 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 remove any remaining dirt by degreasing liquid.

Note: The pan and basket are dishwasher-proof.

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 about 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 thoroughly.
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 official collection point for recycling. By doing this, you do contribution to environmental protection.

Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor.

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 haven't pressed the start button	Press the start/power button after you set the temp&time or choose the quick recipe
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 to the required Temperature setting

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.
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 crisper result.
I can't slide the basket into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
White smoke Comes out from 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 basket. The oil produces while smoke and the basket may heat up More than usual. This does not affect the appliance Or the end result.
	The basket still contains grease residues from previous use	White smoke is caused by grease heating up in the basket. Make sure you clean the basket 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 that 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 crisper result.