

Air Fryer



Save these instructions
For Household Use Only

Instruction Manual
EN AF4.0L

Attentions

Please read this instruction manual carefully before using this appliance, save it and make sure it's in good condition for future reference.

Warning

- 1.For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture (Low-voltage Directive, Electromagnetic Compatibility, Food Contact Materials Regulations, Environment...).
- 2.Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- 3.Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.
- 4.This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will be void.
- 5.Read and follow the instructions for use. Keep them for future use.
- 6.Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to your point of purchase. Do not take the appliance apart yourself.
- 7.Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition and is suited to the power of the appliance.

8. Do not leave the cord hanging.
9. Do not unplug the appliance by pulling on the cord.
- 10.Always unplug the appliance immediately after use; when moving it; prior to any cleaning or maintenance.
- 11.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.
- 12.Children shall not play with the appliance.
- 13.Keep the appliance and its cord out of reach of children less than 8 years.
- 14.The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 15.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.
- 16.The appliance is for indoor use only.

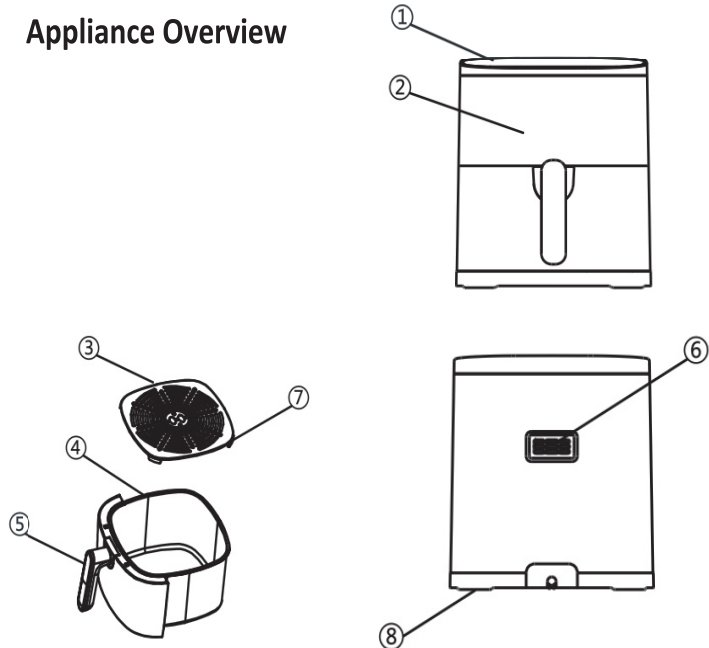
Danger:

- Never immerse the housing, which contains electrical components and the heating elements in water nor rinse the unit under the tap.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the tank or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Do not fill the tank with oil as this may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.

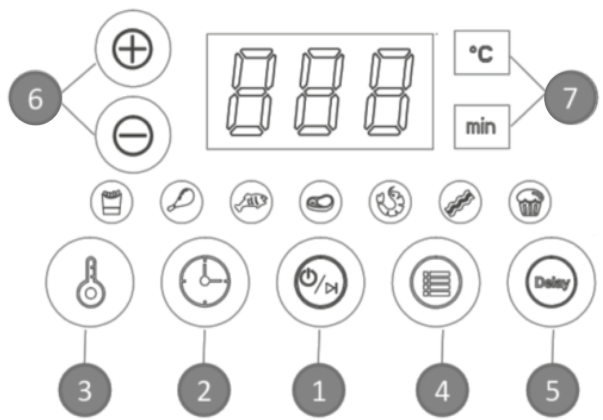
Automatic closing

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, turn the timer knob anticlockwise to 0.

Appliance Overview



1. Top cover
2. Housing
3. Oil separator
4. Pot
5. Handle
6. Air outlet
7. Silicone feet
8. Feet



1. Power (long press on/off; short press pause/start)
2. Time
3. Temperature
4. 7 preset programs selection button
5. Delay function
6. Temperature and time increase/decrease
7. Temperature and time display

Before the first use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance. (Except the rating label!)
3. Thoroughly clean the tank and oil separator with hot water, some washing-up liquid and a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth. This is a Healthy Electric Oil Free fryer that works on hot air. Do not fill the tank with oil or frying fat.

During the use

1. Use on a flat and stable, heat resistant work surface, away from any water splashes or any sources of heat.
2. When in operation, never leave the appliance unattended.
3. This electrical appliance operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (tank, air outlet...).
4. Do not switch on the appliance near flammable materials (blinds, curtains...) or close to an external heat source (gas stove, hot plate ...etc.).
5. In the event of fire, never try to extinguish the flames with water. Unplug the appliance. Close the lid, if it is not dangerous to do so. Smother the flames with a damp cloth.
6. Do not move the appliance when it is full of hot food.
7. Never immerse the appliance in water!

CAUTION: Do not fill the tank with oil or any other liquid. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the Healthy Oil Free Electric Fryer

The healthy oil free electric fryer can be used to prepare a large range of ingredients.

Step 1

1. Connect the mains plug to an earthed wall socket.
2. Carefully pull the tank out of the airfryer
3. Put the ingredients into the tank.

Note: Never fill the tank exceed the amount indicated in the table, as this could affect the quality of the end result.

4. Slide the tank back into the airfryer.

Never use the tank without the Oil separator in it.

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

5. Turn the temperature control knob to the required temperature. See section 'Temperature' in this chapter to determine the right temperature.
6. Determine the required preparation time for the ingredient.
7. To switch on the appliance, turn the timer knob to the required preparation time, the power indicator light will go on, also the heating indicator light will go on, when the temperature reach the setting temperature, the heating indicator light will go off, after the temperature come down, the heating indicator light will go on, the heating indicator light will go on and go off several times during frying.
8. Add 3 minutes to the preparation time when the appliance is cold, or you can also let the appliance preheat without any ingredients inside approx. 4 minutes.
9. Some ingredients require shaking halfway through the preparation time. To shake or turn over the ingredients, pull the tank out of the appliance by the handle and shake it or turn over the ingredients by fork (or tongs). Then put the tank back into the airfryer.

10. When you hear the timer bell, the set preparation time has elapsed.

Pull the tank out of the appliance and place it on a heat-resistant surface. And check if the ingredients are ready. If the ingredients are not ready yet, simply slide the tank back into the appliance and set the timer to a few extra minutes.

11. To remove the ingredients, pull the tank out of the air fryer. The tank and the ingredients are hot. You can use a fork (or tongs) to take out the ingredients. To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the tank. Empty the tank into a bowl or onto a plate.

Step 2

This table below helps you to select the basic settings for the ingredients you want to prepare.

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.

Table : Menu

Type	Min to Max (g)	Time (mins)	Temp. (°C)	Remark
Frozen chips	200-450	12-20	200	Shake
Home –made chips	200-450	18-30	180	add ½ spoon of oil, Shake
Breadcrumbsed cheese snacks	200-450	8-15	190	
Chicken Nuggets	100-450	10-15	200	
Fillet of Chicken	100-450	18-25	200	Turn over if needed
Drumsticks	100-450	18-22	180	Turn over if needed

Steak	100-450	8-15	180	Turn over if needed
Hamburger	100-450	7-14	180	add ½ spoon of oil
Frozen fish fingers	100-450	6-12	200	add ½ spoon of oil
Cup cake	6 units	15-18	200	

Tips for cooking

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
3. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
4. Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the airfryer within a few minutes after you added the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the airfryer.
6. Snacks that can be prepared in an oven can also be prepared in the airfryer.
7. The optimal amount for preparing crispy fries is 500 grams.
8. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
9. You can also use the airfryer to reheat ingredients.

Care & Cleaning

Clean the appliance after every use.

The tank,oil separator and the inside of the appliance have a non-stick coating. 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 tank to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the tank, oil separator with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.
- Note:** The tank and oil separator are dishwasher-proof.
- Tip:** If dirt is stuck to the oil separator, or the bottom of the tank, fill the tank with hot water with some washing-up liquid in the tank and soak for put the oil separator 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 residues.
6. Unplug the appliance and let it cool down.
7. Make sure all parts are clean and dry.

Waste Management



The symbol above and on the product means that the product is classed as Electrical or Electronic equipment and should not be disposed with other household or commercial waste at the end of its useful life.

The Waste of Electrical and Electronic Equipment (WEEE) Directive(2012/19/EU) has been put in place to recycle products using best available recovery and recycling techniques to minimise the impact on the environment, treat any hazardous substances and avoid the increasing landfill. Contact local authorities for information on the correct disposal of Electrical or Electronic equipment.