



Brief Introduction

Thank you for choosing our Air Fryer. The newly developed Air Fryer allows you to prepare your favourite foods in a healthier way. By using rapid hot air circulation technology, it provides even and efficient heating, so no/minimal oil is required. With our Oil-Free Air Fryer, you can conveniently prepare delicious and healthy food for your entire family.

General Instructions

Important Safety Information

Before using this product, please read this instruction manual carefully and keep it for future reference.

Danger

1. Before connecting the appliance, ensure the power supply matches the rated specifications of the product.
2. Do not use the appliance if the plug, power cord, or unit is damaged.
3. If the power cord is damaged, it must be replaced by the manufacturer, their service department, or a qualified technician to avoid hazards.
4. This appliance can be used by children aged 8 years and above, and by persons with reduced physical or mental capabilities, provided they are supervised or instructed in safe use. Children must not use the appliance as a toy.
5. Keep the power cord out of reach of children under 8 years old.
6. Do not allow the power cord to come into contact with hot surfaces.
7. Never operate the appliance with wet hands or insert wet objects into the plug or control panel.
8. Always connect the appliance to a grounded outlet.

9. Do not connect the product to an external timer or remote-control system.
10. Place the appliance on a flat, stable, and heat-resistant surface, leaving at least 10 cm of free space around the top and sides of the appliance.
11. Do not place the unit near combustible materials (e.g., curtains, tablecloths).
12. Always supervise the appliance while in use.
13. Be cautious of hot steam emitted from the air outlet during operation. Keep hands and face away from vents.
14. Surfaces of the appliance may become hot during use.
15. If smoke is observed, unplug immediately and wait until it stops before handling the fryer.

Notice

1. This appliance is designed for household use only and is not intended for commercial or professional use.
2. Misuse or failure to follow instructions may void the warranty.
3. Do not attempt to repair the appliance yourself. Contact an authorized service centre.
4. Always unplug the appliance after use and allow at least 30 minutes to cool before cleaning.
5. Ensure food is cooked to a golden colour, not black or burnt.

Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Wash the frying basket and tray thoroughly with warm soapy water and a non-abrasive sponge.
4. Wipe the inside and outside of the unit with a damp cloth.
5. Do not pour oil directly into the fryer.

Operation Preparation

- Place the appliance on a stable, flat, heat-resistant surface.
- Insert the frying tray correctly into the fryer basket.
- Do not cover the air inlet or outlet.

Operating Instructions

1. Plug the appliance into a grounded socket.
2. Set the desired temperature (80°C–200°C) using the Temp +/- buttons.
3. Set the desired cooking time (1–60 minutes) using the Time +/- buttons.
4. Select a cooking program if applicable.
5. During cooking, the basket may be removed briefly without affecting the process.
6. Press the power icon to switch off. Unplug after use.

Notes on Cooking

- Smaller food items cook faster than larger items.
- Adjust time slightly depending on quantity.
- Shake or turn ingredients halfway through cooking for even results.
- A small amount of oil can improve crispiness, especially with fresh potatoes.
- Maximum recommended load for chips is 600 g.
- The air fryer can also be used to reheat food at 160°C for up to 10 minutes.

Cleaning & Storage

- Always unplug and allow the unit to cool completely before cleaning.
- Do not use metal utensils or abrasive cleaners.
- Clean the basket and tray with warm soapy water and a non-abrasive sponge.
- Wipe the heating element and interior with a damp cloth.
- Store in a dry, cool place after cleaning and drying all components.

Troubleshooting

- Unit not working: Ensure plug is inserted and timer is set.
- Food undercooked: Reduce batch size, increase temperature/time.
- Uneven cooking: Shake or turn food midway through.
- Excess smoke: Food too oily or fryer not cleaned after last use.
- Chips not crisp: Drain thoroughly, cut thinner, or add a small amount of oil.

