



Owner's Manual



AIR FRYER



HOUSEHOLD USE ONLY

Item No.: AF005

Model No.: AF005

Product Code: 4NPGGB0000010

Made in China



PRODUCT SPEC: AC120V 60Hz 1000W

INSTRUCTIONS MANUAL

Before operating your new appliance, please read all instructions carefully and save it for future reference.

IMPORTANT SAFEGUARDS.

1. Read all instructions before using. 
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse the cord, plugs, or appliance in water or other liquid.
4. 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 for safe use of the appliance.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair, or electrical or mechanical adjustment.
8. The use of accessory attachments is not recommended by the appliance manufacturer may result in fire, electric shock, or injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter. Do not t the cord touch hot surfaces.
11. Do not place on or near hot gas, an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
15. Make sure to use on a heat resistant and even surface. Keep at least 15 cm away from walls and other flammables.
16. Notice that the tray only can put food or liquid at the 2/3 of capacity.

- 17. Turn the thermostat knob to the "0", then the appliance will stop working.
- 18. Before the appliance stops working, the heater surface keeps warm for a long time. Do not touch the surface before cooling.

19. CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE PROVIDED REMOVABLE CONTAINER.

20. CAUTION-HOT SURFACE.

21. CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY.

WARNING:

2-WIRE POLARIZED ATTACHMENT PLUG:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

WARNING: When the appliance provided with a flexible cord  is than 4-1/2 feet (1.4m) in length, the extension cord should be a grounding-type 3-wire cord and meet the following requirements:

- 1) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords are available. They may be used if care is exercised in their use.
- 3) If a longer extension cord is used:
 - a) The marked electrical rating of the extension cord should be as great as the electrical rating of the appliance.
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance is intended for Household Use Only

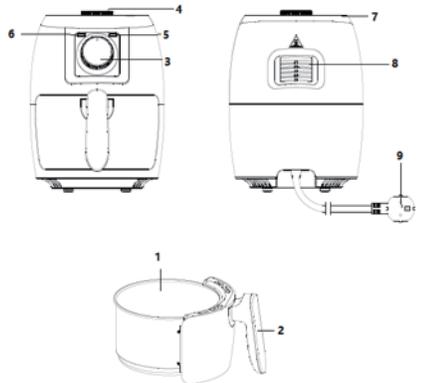
SAVE THESE INSTRUCTIONS

INTRODUCTION

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

General description (Fig.1)

- 1. Pan
- 2. Basket handle
- 3. Timer (0-30 min)
- 4. Temperature control knob (80-200°C)
- 5. Heating-up light
- 6. Power on light
- 7. Air inlet
- 8. Air outlet
- 9. Main cord



IMPORTANT

Please read this manual carefully before using the appliance as dangers may occur under incorrect operations.

DANGER

- Do not immerse the housing in water or rinsing under the tap due to the multi electrical and heating components.
- Avoid any liquid that will enter the appliance to prevent electric shock or a 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 oil catch plate 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 corresponds to the local main voltage before connecting the appliance.
- Do not use the appliance if the plug, main cord  or the appliance itself is damaged.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- 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 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 removing the pan from the appliance.
- The 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 removing the pan from the appliance.
- The baking tray becomes hot all over when it is used in the air fryer so always use oven gloves when handling the baking tray.

▲CAUTION

- Place the appliance on a horizontal, even, and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms, or other work 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 refuses any liability for damage caused.
- Always return the appliance to a service center for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use. 
- Let the appliance cool down for approximately  minutes before handling or cleaning it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 200°C /395°F (to minimize production of acrylamide).

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some detergent, 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 an air 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 level surface. Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket in the pan properly (Fig.3).
3. Pull the main cord out of the cord storage compartment in the bottom of the appliance.
4. Do not fill the pan with oil or any other liquid.
5. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

USING THE APPLIANCE

The air fryer can prepare a large range of ingredients. The recipe bookle luded help to get to know the appliance.

HOT AIR FRYING

1. Put the main plug in an earthed wall socket.
2. Carefully pull the pan out of the air fryer. (Fig.6)
3. Put the ingredients in the basket. (Fig.5)

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings' in this chapter), as this could affect the quality of the end result.

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 to check the preparation time and the temperature required for the different ingredients before starting 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 air fryer. (Fig.4)

Never use the pan without the basket in it.

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

5. Rotate the temperature control and timer knob to set the baking temperature and the time needed for baking.
6. Determine the required preparation time for the ingredients (see section 'Settings' in this chapter)
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 air fryer.

Caution: Do not press the basket release button during shaking.

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 basket release button.

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

8. 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.

9. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

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.

After hot air frying, the pan and the ingredients will be hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

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

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

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

SETTINGS

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.

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

| | Min-Max Amount(g) | Time (min.) | Temp. (°C/°F) | Shake | Extra information |
|------------------------------------|--------------------------|--------------------|----------------------|--------------|--------------------------|
| Potato & fries | | | | | |
| Thin frozen fries | 300-400 | 18-25 | 200/395 | Yes | |
| Thick frozen fries | 300-400 | 20-25 | 200/395 | Yes | |
| Potato gratin | 500 | 20-25 | 200/395 | Yes | |
| Meat & Poultry | | | | | |
| Steak | 100-500 | 10-20 | 180/355 | No | |
| Pork chops | 100-500 | 10-20 | 180/355 | No | |
| Hamburger | 100-500 | 10-20 | 180/355 | No | |
| Sausage roll | 100-500 | 13-15 | 200/395 | No | |
| Drumsticks | 100-500 | 25-30 | 180/355 | No | |
| Chicken breast | 100-500 | 15-20 | 180/355 | No | |
| Snacks | | | | | |
| Spring rolls | 100-400 | 8-10 | 200/395 | Yes | Use oven-ready |
| Frozen chicken nuggets | 100-500 | 10-15 | 200/395 | Yes | |
| Frozen fish fingers | 100-400 | 6-10 | 200/395 | No | |
| Frozen bread crumbed cheese snacks | 100-400 | 8-10 | 180/355 | No | |
| Stuffed vegetables | 100-400 | 10 | 160/320 | No | |

| | Min-Max Amount(g) | | Temp. (°C/°F) | Shake | Extra information |
|---------------|-------------------|-------|---------------|-------|--------------------------------------|
| Baking | | | | | |
| Cake | 300 | 20-25 | 160/320 | No | Use additional baking tin |
| Quiche | 400 | 20-22 | 180/355 | No | |
| Muffins | 300 | 15-18 | 200/395 | No | Use additional baking tin/ oven dish |
| Sweet snacks | 400 | 20 | 160/320 | No | |

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.
- Shaking smaller ingredients halfway through the preparation time can optimize the end result and can help prevent unevenly fried ingredients.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the 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 the baking tray or oven dish in the 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 air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C /302°F for up to 10 minutes.

Note: When you use ingredients that rise (such as with cake, quiche, or muffins) the baking tray should not be filled more than halfway.

Making home-made fries:

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
3. Remove the sticks from the bowl with your fingers or a kitchen utensil behind in the bowl. Put the sticks in the basket.
4. Fry the potato sticks according to the instructions in this chapter.

Note: Add 3 minutes to the preparation time when you start frying while the AIR FRYER is still cold.

CLEANING

Clean the appliance after every use.

The pan, baking tray, separator, basket, 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 main plug from the wall socket and let the appliance cool down.

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

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

3. Clean the pan, baking tray, separator and basket with hot water, detergent, and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The pan, baking tray, separator and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, the baking tray, or the bottom of the pan, fill the pan with hot water with some detergent. 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 a non-abrasive sponge.

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

STORAGE

Unplug the appliance and let it cool down.

Make sure all parts are clean and dry.

Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

ORDERING ACCESSORIES

If you have any difficulties obtaining accessories for your appliance, please contact the Consumer Care Centre in your country. You find its contact details in the worldwide guarantee leaflet.

ENVIRONMENT

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

DISPOSAL

If you want to dispose of equipment with this symbol on the appliance and/or in the user manual, follow the below procedure: Make sure that the appliance is processed in a responsible manner at the end of its service life to guarantee the maximum reuse of (parts of) the appliance. Do not dispose of the appliance with unsorted waste, but hand it in at the store or take it to a recognized collection point. Contact your municipality for information about the reception and collection systems in your area. Make sure that the appliance can be reused if you want to dispose of the appliance while it is still in good working condition or if it needs only a minor repair.