

# Operating Instructions

## Multifunction Electric Air Fryer



**MODEL NO.: RA-001L**

Read this user manual carefully before you use the appliance and save it for future use.

## **Specifications:**

Voltage:	220~240V
Frequency:	50Hz
Power:	1300W
Temperature Range:	50 ~ 230°C
Time Range :	1 ~ 60 Mins
Non-stick bowl Capacity:	10L

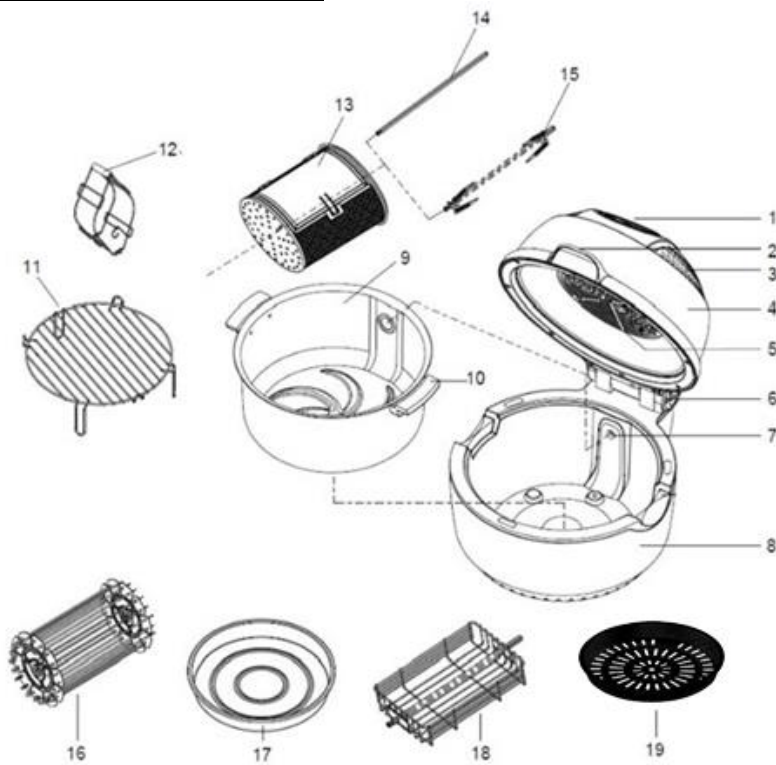
## **Safety Cautions:**

1. Read all instructions thoroughly.
2. DO NOT touch hot surfaces. Use the handles or knobs.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance rating plate located under the appliance.
4. Do not turn the power on unless this appliance is properly assembled. Also make sure to place the top unit/lid onto the pot correctly before plugging the power cord and switching on.
5. To protect against electric shock do not immerse cord, plugs, or this appliance in water or any other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from plug from outlet when not in use and before cleaning. Allow unit to cool down before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries, or damage to the unit.
10. Do not use appliance for anything other than intended use.
11. Unit is for indoor use only and do not use in outdoor.
12. Unit is for personal use only and not for commercial use.
13. 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.
14. The unit should be operated on a separate electrical circuit. If the electric circuit is overloaded with other appliances, this appliance may not work properly.
15. Extreme caution must be used when moving an appliance containing hot food.
16. Do not place on or near a hot gas or electric burner, or in a heated oven. Also keep away from the flammable material such as curtains, draperies when it is working.
17. Leave enough open space around unit, when in use.
18. Do not let cord hang over edge of table or counter, or touch hot surfaces.
19. Do not leave the cord hanging.
20. Do not unplug the appliance by pulling on the cord.
21. Do not overload stainless steel bowl, the maximum weight of the food is 5kg.
22. Do not cover the appliance while in use.
23. Clean the lid, windows, odor/splash guard with a sponge and soapy water. Take care pieces may break off pad and touch electrical parts creating risk of electric shock.
24. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience,

unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

25. SAVE THESE INSTRUCTION, for future reference

## Product Over View



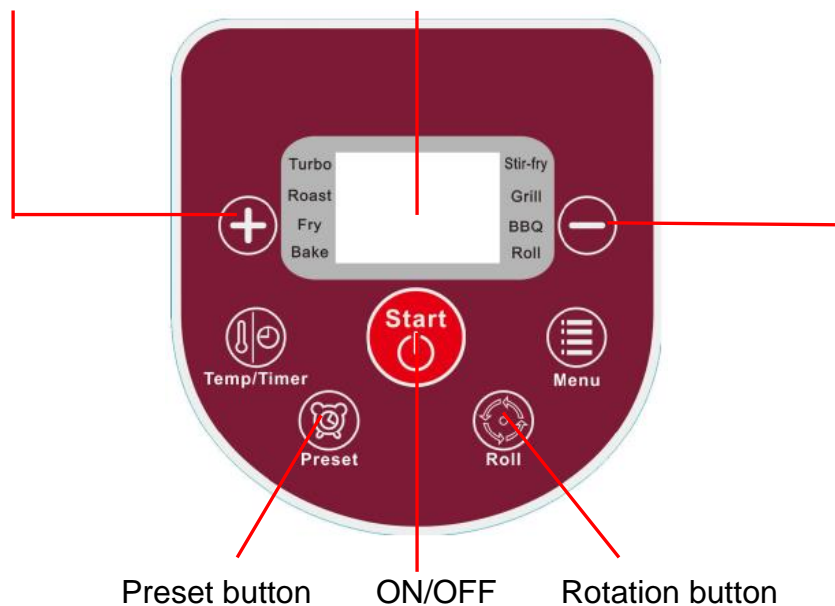
1 . Control Panel	2 . Lid Handle
3 . Heat emission hole / Louver	4 . Transparent Cover
5 . Heating Fan	6 . Fixed Switch
7 . Spindle Hole	8 . The Base
9 . Non-stick Bowl	10 . Bowl Handle
11 . Dual Rack	12 . Tong
13. Rolling Cage	14. Spindle
15 . Chicken Fork	16 . Skewer Rack
17 . Grill Pan	18 . Steak Rack
19. Steamer	

## **Basic Procedures:**

1. Pull up the Lid to the designated angle by holding the lid handle.
2. Base on the cooked food use the suitable accessories(if required),Put in the non-stick inner bowl.
  - If rotation is available for the chosen function, please make sure that the fork has been connected properly.
  - Do not stack the food close to the heating element or the food may get charred.
3. Switch the lid release to unlock position and pull down the lid to close.
4. Connect the product to the power supply.
5. With power supply, press the power button on side, the product enters stand-by mode. "Start" key can be used for function confirmation & cancel as well.
6. Press the Relative key to select appropriate mode, the corresponding default time and temperature will be shown on the LCD display screen.
7. The time and temperature may be set to the individual needs.  
(If no mode setting is assigned, the product still can operate if the time and temperature setting is made.)
8. Press the "Start" key and the machine starts operation.
9. When a certain temperature is reached, the heating element may pause. The heating element will restart after the temperature has dropped. The process repeats until the set time is reached.
10. If other food to be added during cooking, Open the lid directly, the product will stop heating immediately(but the rotation continues). Close the lid after the food is added and the process will continue.
11. When the set time is reached, the product will give an indicating sound. Remove the plug and take out the food. Handle the hot items with care to avoid scald. Place the hot lid and pot on an insulating pad to avoid causing damage to the table tap.

## **How to use:**

Temp./ Time adjustment button (+)      LCD      Temp./ Time adjustment button(-)



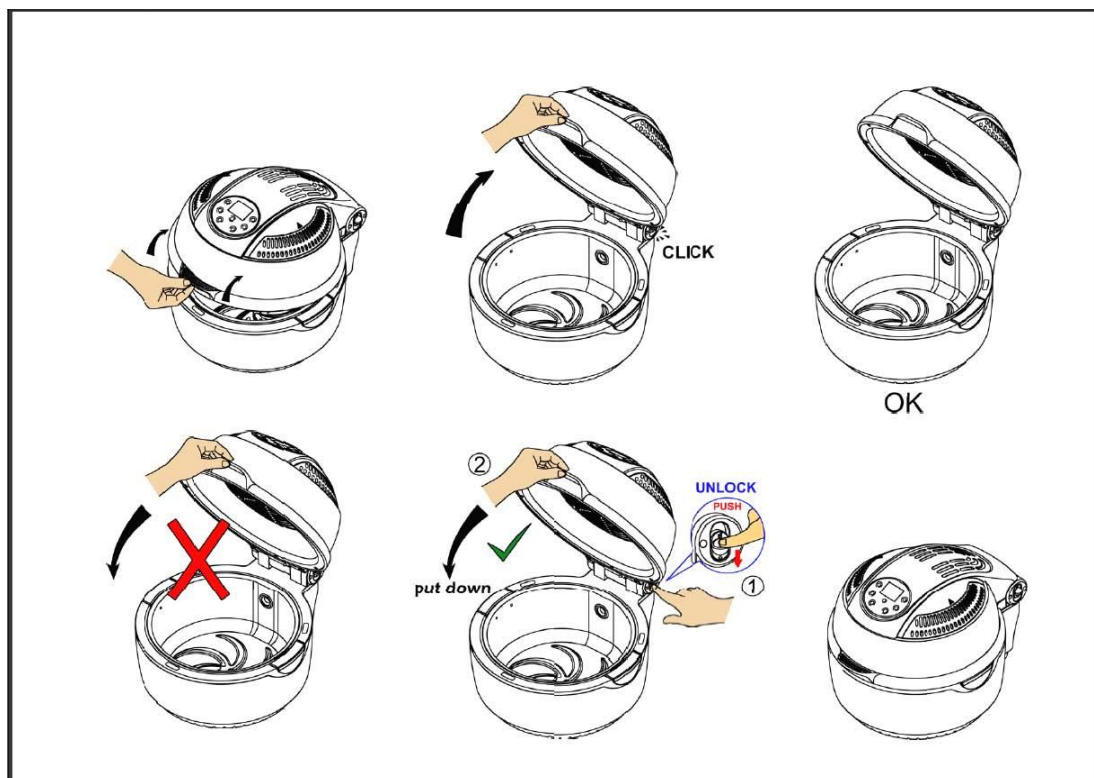
Different function button's data:

Function	Default Temp.(°C)	Default Time(Mins)	Suggest Accessories	Rotation
ROAST	200	25	Chicken Fork	·
BAKE	180	15	Grill Pan / Steamer	
BBQ	200	12	Skewer Rack	·
ROLL				·
TURBO	230	15	Steamer	
STIR FRY	200	10	Rolling Cage	·
FRY	230	25	Rolling Cage	·
GRILL	190	15	Steak Rack	·

It is recommended that the total weight of food should not exceed 5kg.

## Safety Lid Lock:

Please use the correct method to open/close the lid of the Machine RA-001L. Press down the fix switch first before you close the lid. **DO NOT** force the lid without pressing switch, otherwise it will cause the damage to the machine.



## Accessories:



Tong



Dual Rack



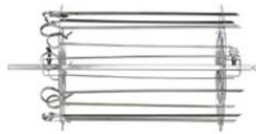
Rolling Cage



Chicken Fork



Steak Rack



Skewer Rack



Grill Pan

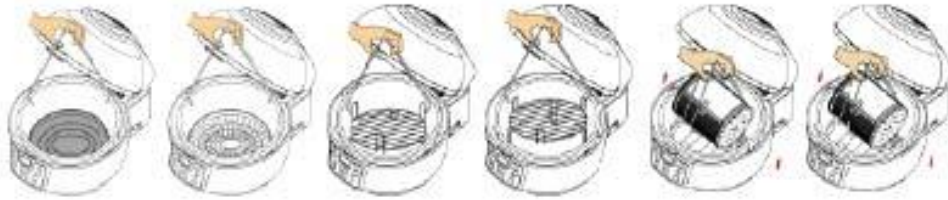


Steamer

Item	Description
Tong	A handy tool for carrying food or plate in and out of the cooking
Dual rack	Low Rack: Good for cooking larger food items such as roast poultry (full size), rice casserole, vegetables, etc. High Rack: Suitable for cooking food with the medium size. Such as chicken wing and pizza.
Rolling Cage	Suitable for French fries or other small size food to cook more even. Crispy and less fat.
Chicken Fork	Suitable for A whole chicken or A big steak .
Steak Rack	Suitable for grilled fillet steak and seafood
Skewer Rack	Suitable for the brochette
Grill Pan	Be Used with the dual Rack, can bake the cake or grilled some small food
Steamer	Use for steam cake or other food

## How to use the accessories:

Extreme caution must be used when moving the hot dish; we suggest you use the Tong to carry the food. Also when you take off or put back the inner pot (stainless steel bowl). Please pay attention that whether the temperature of the inner pot is too high or not, use both hands to carry to prevent any accident.



**1. Dual rack, Steamer and Fryer Pan 's combination: Low rack + Grill pan:**



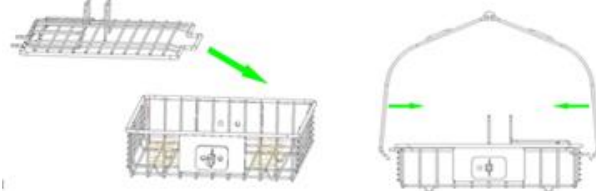
**2. Fork for whole chicken :**



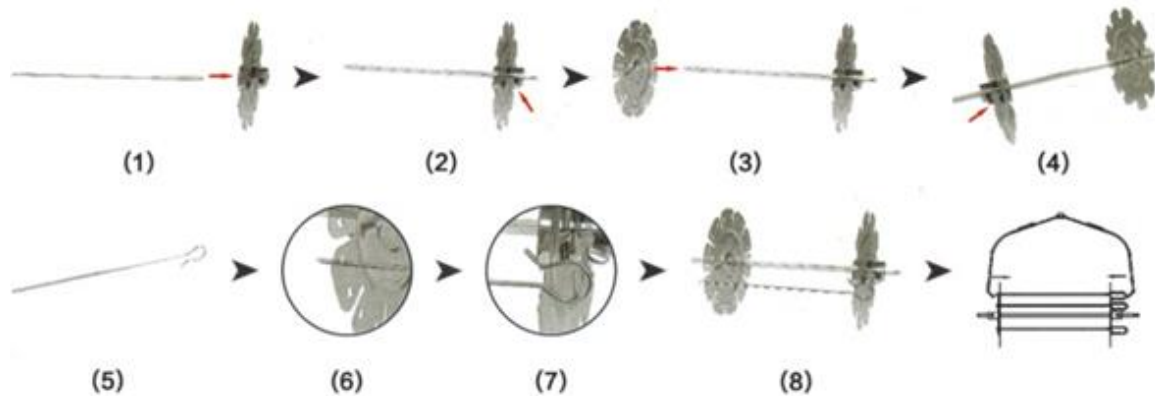
**3. Tong and Rolling Cage**



**4. Tong and Steak Rack**



**5. Tong and Skewer Rack**



**How to clean:**

Prevent scald, please let the body cool down before cleaning.

- Please remove the plug from the power outlet before cleaning.



- The housing of the machine can be cleaned with a mildly damp cloth.
- Inner pot and accessories like, fry basket, steam rack can be washed and cleaned in water with mild detergent.
- Do not immerse the machine in water.

Please make sure the accessories is dry before using it again.

Please pay attention that the top lid can not be disassembled to clean.

## **Trouble shooting:**

Question	Possible Reason	Suggested solution	
<b>Not working/ No Power</b>	No power supply	Check the power supply	
	Power cord, plug or socket damaged. Or they are not well connected	Check the status of plug and socket and confirm they are well connected.	
	Abnormal voltage	Check if the voltage of power supply too high or too low	
		Check if the plug/socket are overheat	
		Check if the socket overload or extend socket damaged	

Please contact our customer service centre for further assistance.

Do not use this unit in the following environment:

- Moist place like bathroom or basement.
- Place exposed to direct sun light or rain.
- Place for storage explosive materials.
- Extremely hot or cold place.



