

Turbo Air Fryer RA-131



USER MANUAL

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

Specifications:

Voltage:	220~240V
Frequency:	50-60Hz
Power :	1300W
Temperature Range :	50~230℃
Time Range :	1~60 Mins
Non-stick bowl Capacity :	11L

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

26. The appliance is not to be used 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.

27. Children being supervised not to play with the appliance.

28. This appliances is intended to be used in household and similar applications such as:

-staff kitchen areas in shops, offices and others working environments;

-farm houses;

-by clients in hotels, motels and other residential type environments;

-bed and breakfast type environments.

29. To prevent the risk of electric shock, DO NOT USE the set with damaged power cord or plug. It must be replaced by a professional (authorized distributor). NEVER TRY TO REPAIR the cable or plug by yourself. Please take the damaged set to your local authorized maintenance center.

Parts List and Accessories



- 1. Control panel
- 2. Viewing window
- 3. Lid handle
- 4. Air inlet hood
- 5. Shaft assembly
- 6. Rotary grill bracket
- 7. Non-stick coating bowl
- 8. Base

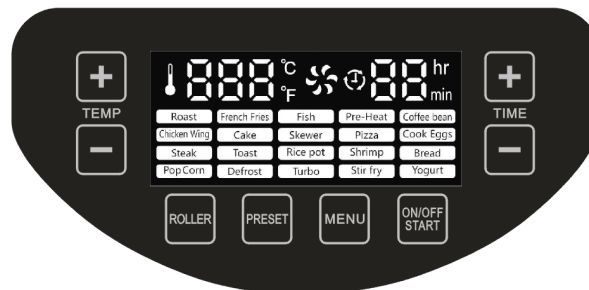
- 9. Lid release switch
- 10. Inner bowl handle
- 11. Chicken fork
- 12. Rolling cage
- 13. Tongs
- 14. Dual rack
- 15. Steak rack
- 16. Skewer rack

- 17. Grill pan

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, the product enters stand-by mode.
“ON/OFF 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 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 “ON/OFF 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:



Function programs details:

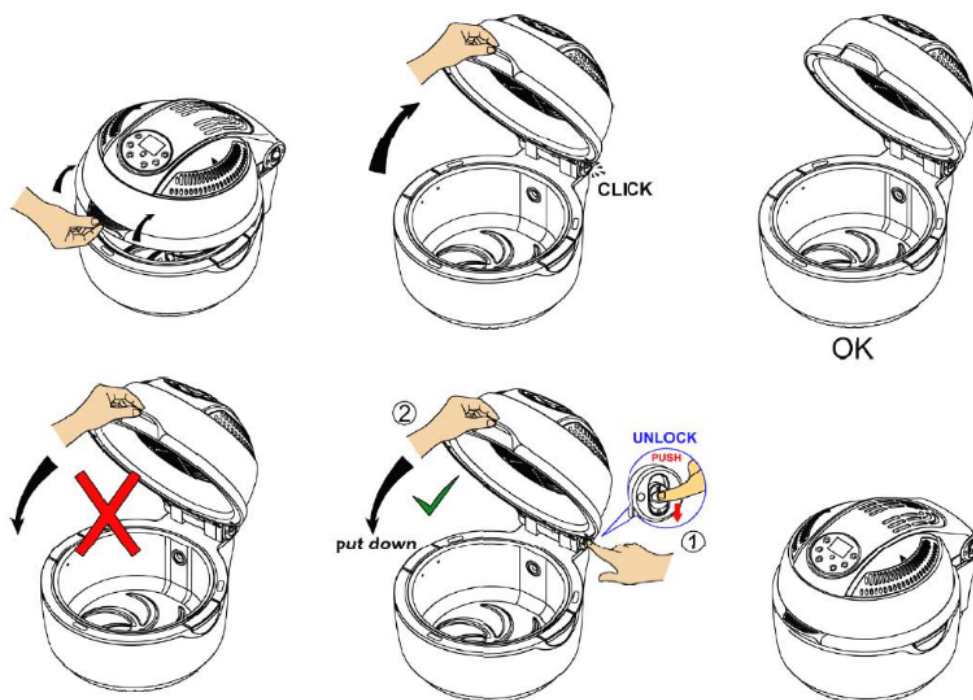
No.	Functions	Setting Temp(°C)	Roller	Max Temp.(°C)	MinTemp.(°C)	Setting Time(min)	Max Time(min)	Min Time(min)
1	Roast	200	√	230	40	25	60	1
2	French Fries	230	√	230	40	25	60	1
3	Fish	180	√	230	40	12	60	1
4	Pre-Heat	230	√	230	40	8	60	1
5	Coffee Bean	230	√	230	40	15	60	1
6	Chicken wing	200	√	230	40	20	60	1
7	Cake	160		230	40	20	60	1
8	Skewer	200	√	230	40	12	60	1
9	Pizza	190	√	230	40	15	60	1
10	Cook Eggs	200		230	40	10	60	1
11	Steak	200	√	230	40	10	60	1
12	Toast	190	√	230	40	5	60	1

13	Rice pot	180	√	230	40	10	60	1
14	Shrimp	200	√	230	40	10	60	1
15	Bread	180	√	230	40	20	60	1
16	PopCorn	230	√	230	40	25	60	1
17	Defrost	40	√	100	30	15	60	1
18	Turbo	230	√	230	40	15	60	1
19	Stir fry	200	√	230	40	20	60	1
20	Yogurt	40				8hr	12hr	1hr
21	Preset					1hr	12hr	1hr

Safety Lid Lock:

Ensure to use the correct method to open/ close the lid of the Air Fryer. Press down the lid release switch(7) before you close the lid.

WARNING: DO NOT force the lid without pressing the lid release switch(9), otherwise it will cause damage to the machine.



1. Start/Cancel

Put the plug into outlet, press "ON/OFF START" to start the appliance, then according to the food you cook, press the "menu" key to choose the pre programmed cooking setting, press the "ON/OFF START" key. If you want to cancel or pause the cooking process, press the "ON/OFF START" key. When cooking has finished, press the "ON/OFF START" key to cancel the device. The appliance will power off after 3 mins.

2. Menu Selection

There are a number of default cooking settings to choose from. Press the "Menu" key to choose the default setting. The control panel will display the different cooking icons to choose from. Once select press the "ON/OFF START" key and the Air Fryer will commence cooking.

3. Set the cooking time and temperature

Time and temperature can be adjusted by "Temp/Time" key. Press the "Temp/Time" key, The icon flash, Press "+" "-" to set the desired temperature. Every click is an adjustment of 10 degrees.

Temperature range: 40-230°C. The icon will flash, press "+" "-" to set the desired cooking time.

Every click is an adjustment of 1 minute. The cooking time range is 1-60 min.

Pause Function:

If you open the lid, the unit pauses cooking. Only the "ON/OFF START" key and "Roll" key will work, all other keys are locked. Close the lid correctly, the unit will resume cooking.

Rotation Function:

To baste foods whilst roasting, open the lid. The heat function will stop but the roller function will work to allow you to baste the food with your desired sauce.

Preset Function:

Plug in, "--" shows on LED, touch "ON/OFF START", shows "0000", touch PRESET it shows "00 1hr", you can set the preset working time from through "+" "-", time range: 1-12hrs, then through touch MENU to choose functions, touch "ON/OFF START" to start working.

Cooking Table:

The cooking times are guide only. They may vary depending on quantity, taste, electricity supply

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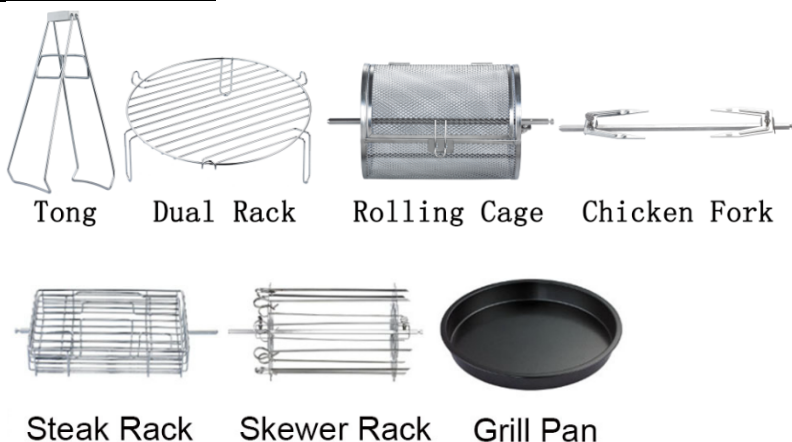
The cooking times are guide only. They may vary depending on quantity, taste, electricity supply etc.

Function	Temperature(°C)	Time(mins)	Accessories
Roast Chicken	200	25-30	Chicken Fork or Low Rack
French fries	230	20-25	Rolling Cage
Fish	230	10-15	Grill pan/ High Rack
Coffee beans	230	15-20	Rolling Cage
Chicken wings	200	10-15	Rolling Cage
Cake	180	10-15	Dual Rack/ Skewer Rack/ Steak Rack/Pan
Skewers	200	10-15	Skewer rack /Chicken Fork
Pizza	200	10-15	High Rack
Eggs	180	12-15	High Rack
Steak	190	12-16	High Rack
Toast	230	5-8	Steak Rack/ Dual rack/ Grill Pan
Rice	200	10-15	Low Rack/ Pot
Shrimp	200	5-8	High Rack
Bread	180	15-20	Dual rack/ Steak rack/ Skewer Rack

* Add 5 minutes to the cooking to cook frozen food.

* The maximum weight of food must not exceed 5kg.

Accessories:



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

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.



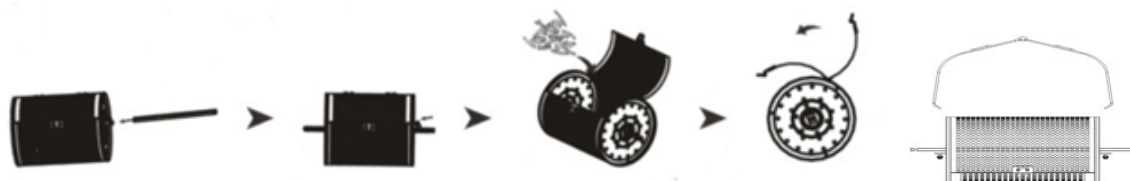
1.Dual rack and Fryer Pan 's combination: Low rack + Grill pan:



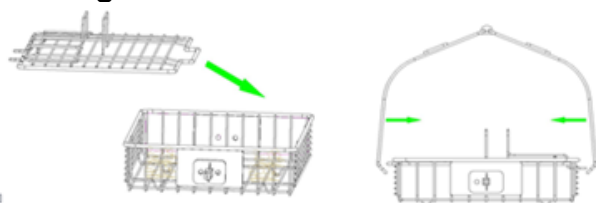
2.Fork for whole chicken :



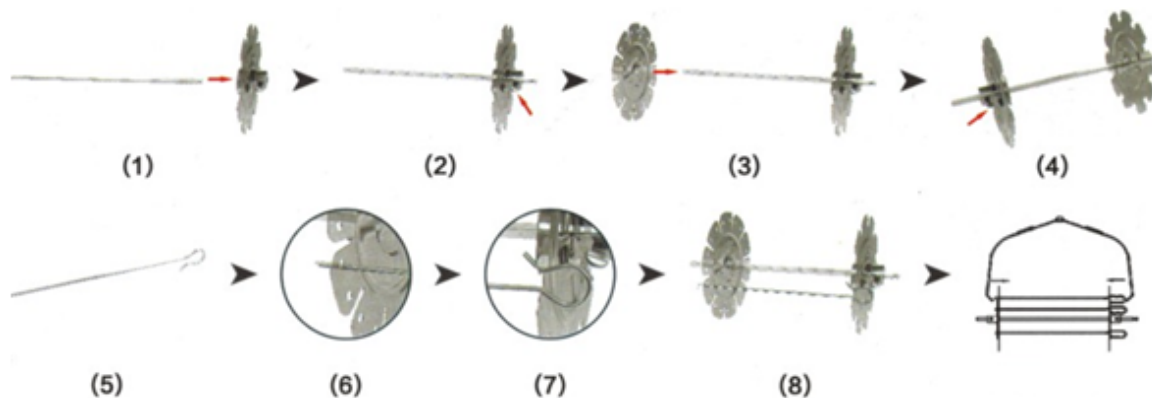
3.Tong and Rolling Cage



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 form 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 van 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
Not working/ No Power	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

