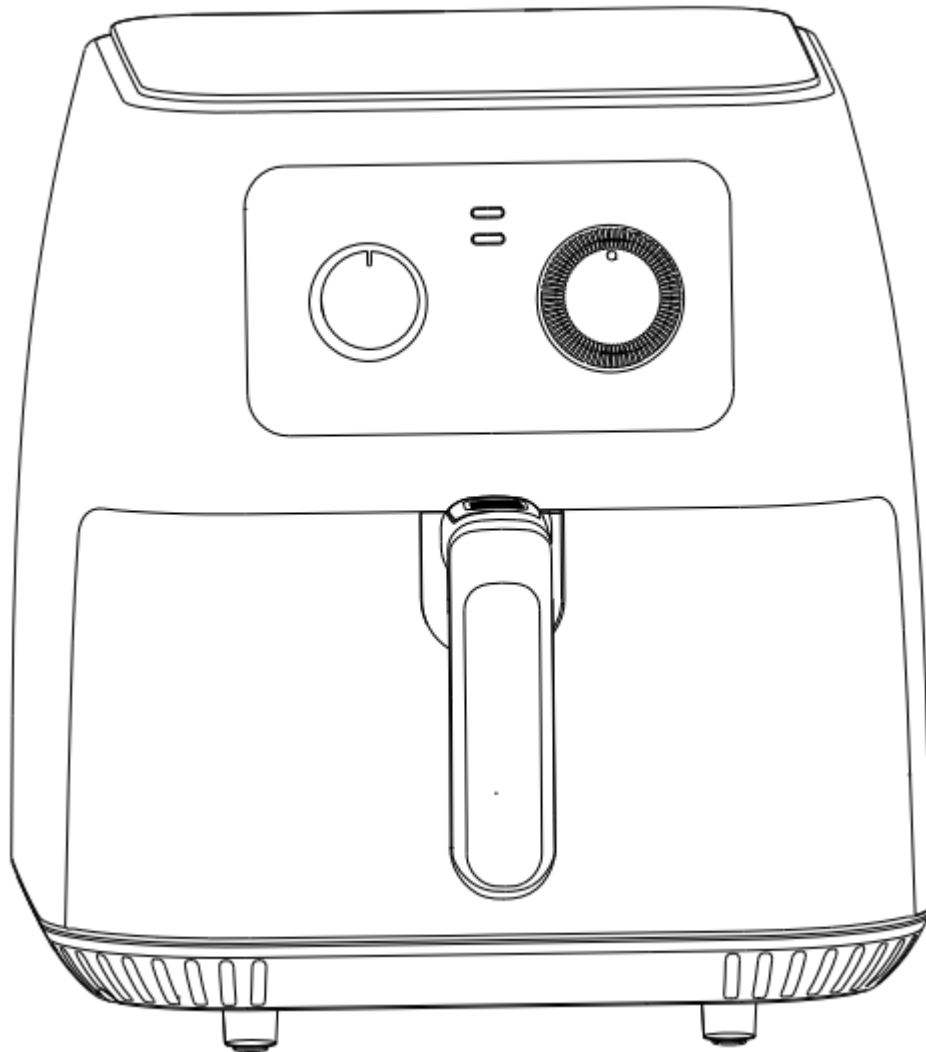


AIR Fryer (OIL FREE FRYER)

Instruction Manual

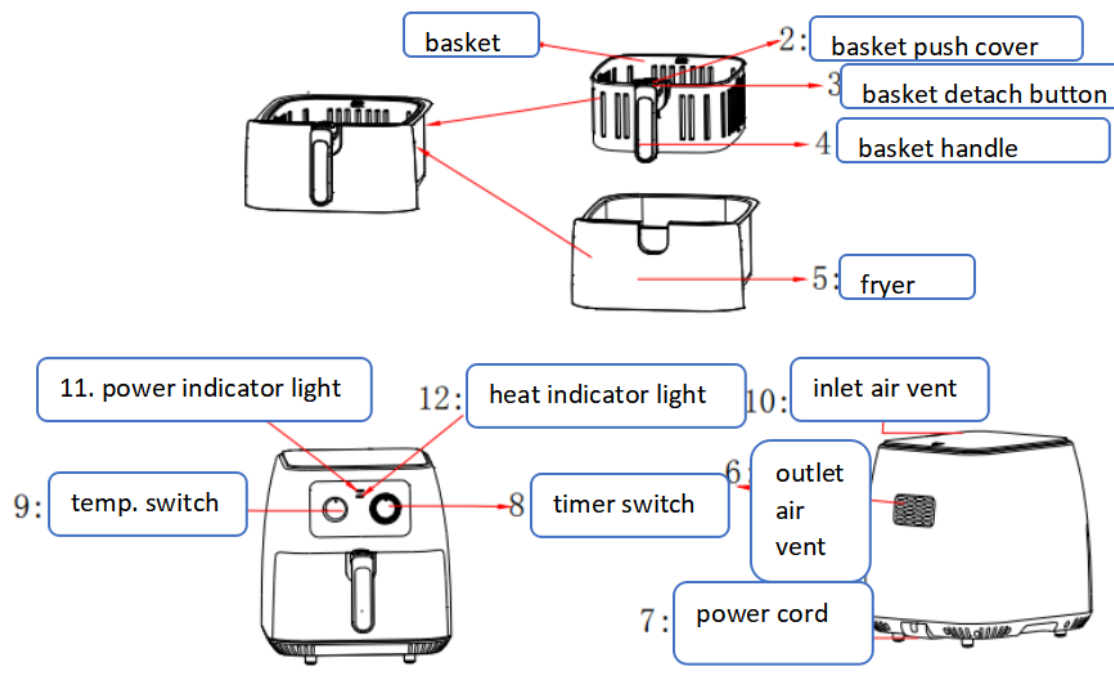
Model: AF-005



- **Easy & good life**

Please carefully read the instruction manual, before using the appliance. Keep the manual for reference in future.

Product Structure Diagram:



Cautions:

- Please carefully ready the instruction manual, before using the appliance. Keep the manual for reference in future;
- Never fill the pot with oil, or it may cause a fire hazard
- The appliance contains electronic elements and heating elements. Do not put it in water or wash by water;
- Do not cover the air inlet and outlet on the operating process. Do not touch the inside of the

appliance to avoid burns and scalding.

- The surfaces are liable to get hot during use. Do not touch the hot surfaces. Use handle or knob.
- High temperature air will flow out through the outlet with the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces, Do not close to the air outlet. When pulling out the pot, please be careful of high temperature air.

Security Warning:

- Please keep the plug clean to avoid disaster
- Do not damage, strongly pull or twist the power cord, use it carry heavy loads, or transform it, let cord hang over edge of table or counter, or touch hot surfaces, to avoid electric shock, fire and other accidents. Damaged power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock;
 - Plug tightly, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers;
- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and affecting the function.
- Do not place the appliance in the presence of explosive and /or flammable fumes.
 - Do not place the appliance on or near the flammable material, such as tablecloths, curtains and others, to avoid fire hazard;
 - Be sure to use on a heat resistant and even surface, keep the appliance at least 30cm away the wall, furniture or other flammables;
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance for other than intended use;
- 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 concerning use of the appliance by a person responsible for their safety.
- Children being supervised not to play with the appliance.
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children;
- 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.
- This appliances is intended for Household Use Only.
 - 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.

Before the first use

- Remove all packaging material.
- Remove an stickers or labels from the appliance
- Thoroughly clean the tray and the pan with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal and level surface. Do not place the appliance on on-heat-resistant surface.

The appliance with good air circulation and away from hot surface, and any combustible materials.

- Place the tray in the pan properly. Slide the pan back to the appliance.
- **This is an appliance that works on hot air. Don not fill the pan with oil or frying fat.**
- **Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.**

Use

1. Put the mains plug in an earthed wall socket.
2. Turn the Temperature Controller Knob to proper temperature
3. Turn the Timer to for preheating. After this, the device is ready for use.
4. When the time to 0, carefully pull the fry pot out of the appliance, place the ingredients inside the fry tray (Attention: do not exceed the maximum line); slide the pan back to the appliance. Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.
5. Set the timer to the proper cooking time; then the appliance start to work
6. When you hear the timer bell, the set preparation time has elapsed. Pull the pot out of appliance and place it on a heat-resistant surface.
7. 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.
8. If the ingredient ready, carefully pull out the pan to remove the ingredients. Don not turn the pan upside down, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
9. Empty the pan into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.
10. Tips:
 - Add some oil on the ingredients for a crispy result.
 - Shaking ingredients halfway during the preparation time optimize the end result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the appliance.

Care and Maintenance

1. Before cleaning, turn the timer to 0, unplug the appliance and waiting for the appliance to cool down. Don't touch the surface before cooling.
2. Never immerse the device in water or any other liquid. The device is not dishwasher proof.

3. Clean the surface of the fryer pot and tray with hot water, some washing-up liquid and a non-abrasive sponge.

If dirt is stuck to the tray or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the tray in the pan and let the pan and tray soak for about 10 minutes.

4. Used damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.

5. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

Technical Specifications:

1. Rated Voltage: **220-240V**
2. Rated frequency: **50-60Hz**
3. Rated power: **1700W**
4. Fry capacity: **6.0L basket & 8.0L pot**
5. Net weight: **6.3KG**
6. Product Size: **314*398*342mm**

Troubleshooting:

Problem	Possible Cause	Solution
Does not work	● Power cord has not been inserted into the power socket	● Closely insert the power cord into the grounded power socket.
	● Did not set the timer	● Set the timer to desired cooking time, then the appliance able to connect with power.
Food is rare when time out	● Too much food in the pot	● Fry food in turns
	● Temperature set is too low	● Set to an appropriate temperature, re-fry food.
	● Cooking time is short	● Set an appropriate cooking time, re-fry food.
Did not fry food evenly	● Certain foods need to be shaken in the middle of cooking.	● In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.
Fried food is not crisp	● Some food materials have to be fried with oil	● Add a thin layer of oil on the surface of the food first, then start to fry them.
Can not smoothly push the pot back to appliance	● The pot with too many food materials is too heavy	● The food material in the pot can not exceed the max. line.
	● Handle bar stuck	● Place the handle bar in horizontal position.

Smoking	● Frying oily food	● Normal phenomenon.
	● Fryer contain oil from last use	● Please clean the pot and tray after use.



Correct Disposal of this appliance:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

Cook menu



1. Asian Spicy Fries

- Potato -----4 pcs/ 600g
- Oil -----2 teaspoons
- Salt -----1 teaspoon
- Pepper powder -----1 teaspoon
- Scallion powder -----1 teaspoon
- Red chilli powder -----1/2 teaspoon

- Peel potatoes and cut into strips;

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- Dip potato strips into salt water for at least 20mins, and then dry with paper towels ;
- Well mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder; Stir in potato strips;
- Set temperature to 180°C and timer to 5 minutes for preheating the air cooker;
- Place potato strips into the fry tray, put the fry tray back to air cooker, and set the timer for 15-20minutes (depending on the amount of fries), or until the fries become golden brown.

*optional: turn over the fries by shaking the tray in the middle of cooking process, for better cooking result.



2. Chicken wings

- Chicken wings -----500g
- Garlic-----2 pc
- Ginger powder -----2 teaspoon -
- Cumin powder -----1 teaspoon
- Black pepper powder -----1 teaspoon -
- Sweet chilli sauc -----100 mg

- Set temperature to 200 °C and timer to 5 minutes for preheating the air cooker;
- Stir Garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and

then coat in the chicken wings;

- Put chicken wings into the fry tray evenly, set time for 15-20 minutes or until become golden brown



3. Fried chicken nuggets

- Fresh chicken nuggets -----500g
- Egg -----3 pcs
- Flour -----1 cup
- Olive oil -----1 spoon
- White pepper powder-----1 teaspoon

- Set temperature to 200 °C and timer to 5 minutes for preheating the air cooker;
- Pat the chicken for 5 minutes with a knife

blade;

- Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat in the chicken nuggets;
- Put chicken nuggets into the fry tray evenly, set time for 15-20 minutes or until become golden brown.



4. Fried Lamb Chops

- Lamb chops -----500g (at room temperature)
- Brand -----little
- Oi -----2 soup-spoon
- Ground pepper powder -----1 teaspoon
- Crushed black pepper -----1 teaspoon
- Soy sauce -----1 teaspoon

- Set temperature to 200°C and timer to 2 minutes for preheating the air cooker;
- Well mix seasoning

- Completely wipe lamb chops with well mixed seasoning and marinate for 20 minutes
- Put the lamb chops into the fry tray, push the pot back to the air cooker. And set the timer for 10-12 minutes
- Then open and turn over leg. Reduce temperature to 300 °F and bake for more 10 minutes or until brown



5. Fried Lamb Kebabs

- Lamb Kebab (room temperature) ----500g
- Onion-----appropriate amount
- Egg -----1
- Cumin powder -----1 teaspoon
- Chili powder -----1 teaspoon

-Oil-----2 teaspoon

- Set temperature to 200°C and timer to 5 minutes for preheating the air cooker
- Stir onion, egg, chili powder, salad oil, salt, cumin powder together, and then coat in the Lamb Kebab;
- Leave the seasoned Lamb Kebab 20 minutes;
- Put Lamb Kebab into the fry tray evenly, push the fry pot back to the air cooker, fry for 15-20 minutes or until brown.



6. Fried Pork Chops

- Pork chops -----500g (at room temperature)
- Eggs (beaten) -----2pcs
- Starch -----1 cup
- Ginger powder -----1/2 teaspoon
- Garlic-----1/2 teaspoon
- Chicken power -----1/2 teaspoon
- Soy sauce-----1/2 teaspoon

-Salt-----1/2 teaspoon

-Oil-----1/2 teaspoon

- Set temperature to 200°C and timer to 5 minutes for preheating the air cooker;
- Well mix seasoning and then coated pork chops, marinate 20 minutes;
- Put the pork chops into the fry tray, push the fry pot back to the air cooker. And set the timer for 10-12 minutes;
- Then open and turn over leg. Reduce temperature to 150°C and bake for more 10 minutes or until brown.



7. Fried squid

- Squid (Freezing) -----500g
- Oil -----2 spoon
- Salt -----1 teaspoon
- Cumin powder-----1 teaspoon
- Chicken powder -----1 teaspoon
- Pepper powder-----1 teaspoon

- Set temperature to 200°C and timer to 5 minutes for preheating the air cooker;● Stir Seasoning together, and then coat the squid, place for 20 minutes;
- Put squid into the fry tray, push the fry pot back to the air cooker, set the timer for 12-15 minutes or until brown.



8. Spicy Shrimps

- Thawed prawns -----10 pcs
- Oil -----2 spoon
- Garlic Minced -----1 pc
- Black pepper -----1 teaspoon
- Chili powder -----1 teaspoon
- Sweet chili sauce -----100mg

- Set temperature to 200°C and timer to 5 minutes for preheating the air cooker;
- Rinse the prawns after thawing;
- Apply a thin layer of salad oil to the prawns. Put prawns into the fry tray, push the fry pot back to the air cooker, and set the timer set for 5-8 minutes or until crunchy golden layer;
- Mix sweet chili sauce with salt and pepper in a pan, ready to serve.



9. Fried lotus root

- Oil-----2 teaspoon
- Lotus root.-----500g
- Starch-----1 cup
- Flour-----1 cup
- Set temperature to 200°C and timer to 5 minutes for preheating the air cooker;
- Mix the flour, starch, salad oil and water into

paste, then coat in the lotus root ;

- Put coated lotus root into the fry tray, push the pot back to the air cooker and the timer set for 12-15 minutes or baked until crunchy.



10. Fried Corn

- Corn -----2 pcs
- Olive oil -----2 teaspoon
- Set temperature to 200 °C and timer to 5 minutes for preheating the air cooker;
- Apply a thin layer of olive oil to the corn, put the corn into the fry tray, push the pot back into the air cooker and the timer set for 10 minutes or until Golden.

11. Fried dumplings



- Dumplings (thawed)-----10 pcs
- Olive oi -----2 teaspoon
- Set temperature to 180 °C and timer to 5 minutes for preheating the air cooker;
- Put dumplings into the tray evenly;
- Apply a thin layer of olive oil to the dumplings, place the dumpling into the fry pot, push the fry pot into the air cooker, and set time for 12-15 minutes or until golden brown.