Before Using The Air Fryer

For The First Time
1. Before using the Air Fryer for the first time, please read this manual carefully.
2. Thoroughly clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge. Rinse well and dry completely.
3. Carefully read and follow the instructions in the manual.
4. Never use the Air Fryer without the pan, separator and basket.
5. If you use the Air Fryer for the first time, it might have an unusual smell. This is normal and will disappear after a few uses.
6. Keep the Air Fryer cool and dry. Avoid exposing it to water or moisture.
7. Do not immerse the appliance in water. Only clean with a damp cloth and mild detergent.
8. When the Air Fryer is hot, do not touch the hot surfaces. Only handle with the handles provided.
9. The Air Fryer has a timer and temperature display. Make sure you understand how to use them.
10. When you are ready to use the Air Fryer, always ensure it is switched off and unplugged from the power socket.

PREPARING FOR USE
1. Place the pan on the Heat-resistant Surface.
2. Do not place the pan, basket or separator near the walls.
3. Make sure the pan, separator and basket are clean and dry.
4. Check the timer and temperature settings before use.
5. Always use the Air Fryer on a level surface.
6. Do not place the Air Fryer on or near a heat source.
7. Do not use the Air Fryer with a power cord that shows signs of damage.
8. Do not use the Air Fryer with a damaged power plug or outlet.

TECHNICAL DATA
Air Fryer Model: 2.5L
Voltage: 220V-240V
Frequency: 50-60Hz
Power: 1300W

GENERAL DESCRIPTION
- Control Panel
- Display
- Power icon
- Temperature icon
- Time Controls
- Basket Release Button
- Ventilation outlet
- Temperature adjustable knob
- Timer knob
- Control panel

CLEANING
- Always clean the Air Fryer after use.
- Use a soft, damp cloth to wipe down the Air Fryer. Do not use abrasive cleaners or solvents.
- Do not immerse the Air Fryer in water. Wipe it dry with a clean, dry cloth.
- Keep the Air Fryer in a cool, dry place when not in use.

WARRANTY INFORMATION
- The warranty period is 12 months from the date of purchase.
- The warranty is only applicable to the original owner of the Air Fryer.
- The warranty does not cover damage caused by misuse or negligence.
- The warranty is void if the Air Fryer is not used according to the instructions.

NOTE:
- Air Fried food retains its nutritional value, but still has the taste of delicious fried food.
- Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Frozen bread requires a shorter preparation time than home-made dough.
- Ingredients that lie on top of or close to hot surfaces may heat up more than usual. This produces white smoke and the pan might not be able to regulate the temperature.
- Ingredients that require a lower temperature might not be able to regulate the temperature.
- When you fry greasy ingredients in the Air Fryer, it might heat up more than usual. This produces white smoke and the pan might not be able to regulate the temperature.

STORAGE
- Store the Air Fryer in a dry, cool place.

NOTE:
- The crispiness of the fries can be influenced by the freshness of the potatoes.
- Rinse the potato sticks properly before use.
- Make sure you dry the potato sticks before frying.
- Quality potatoes will give an even cook.
- Fresh fries are not crispy before you fried them.
- The crispiness of the fries depends on the type of potato used.
- The crispiness of the fries can be influenced by the temperature setting.
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- The crispiness of the fries can be influenced by the size of the fries.
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