

Zenchef™

Air Fryer

Instruction Manual

MODEL NO. : AF10



Introduction

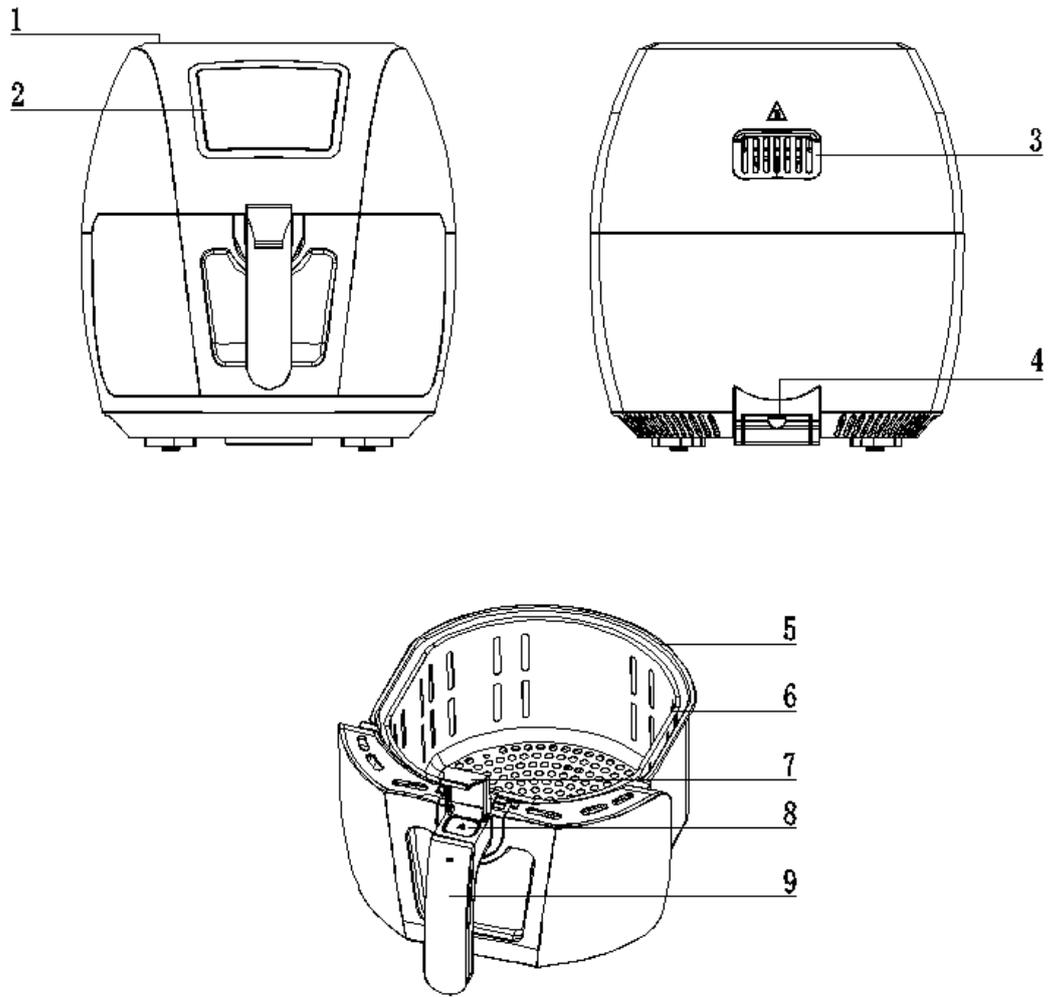
Congratulations on your purchase and welcome to use this appliance.

The new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way.

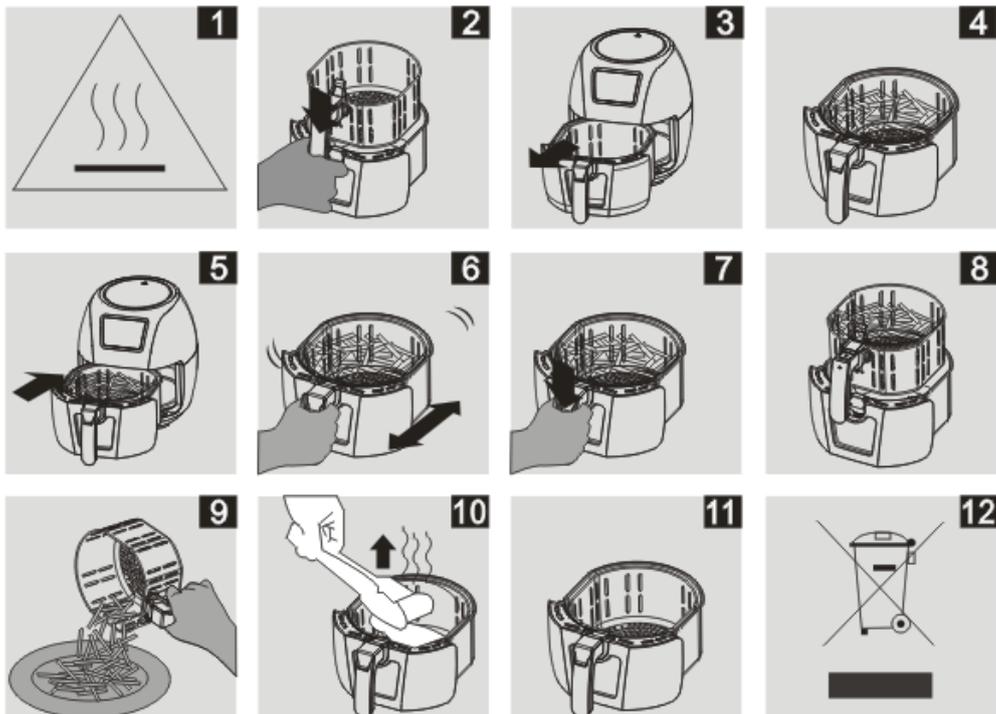
The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. The ingredients are heated from all sides at once and is designed to reduce the use of oils to most of the dishes, allowing for cakes, quiches and delicate foods to be cooked in a more simple, convenient method.

Product Components

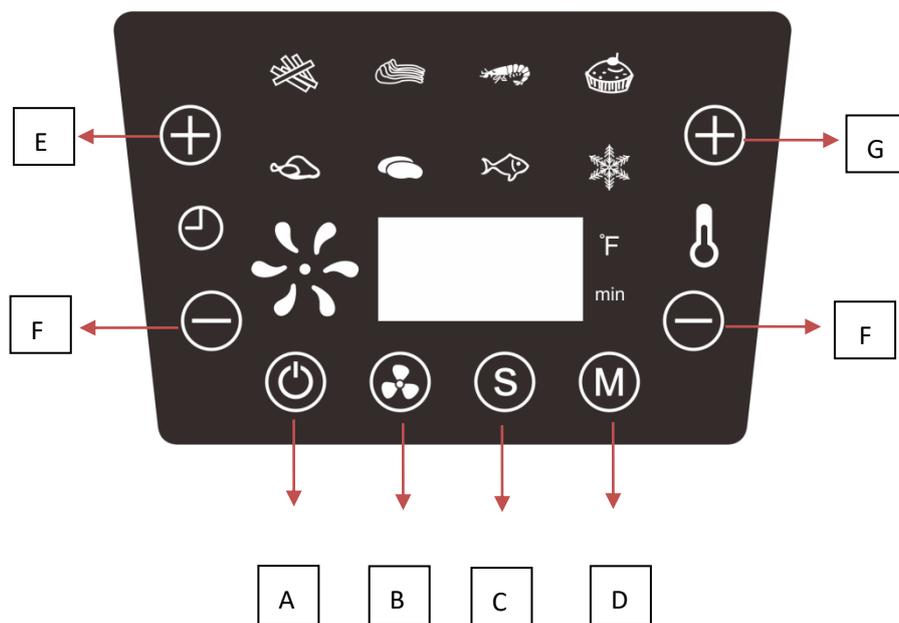
1. Air Inlet
2. Control Panel
3. Air Outlet
4. Power Outlet
5. Frying Pan
6. Frying Basket
7. Basket Release Button Cover
8. Basket Release Button
9. Frying Pan Handle



Operation Diagram



How to Use the Control Panel



A) POWER BUTTON:

Tap 'Power' button to turn the air fryer ON/OFF.

B) RAPID COOL BUTTON:

Press to speed up the cooling process of hot food for immediate consumption after cooling.

C) START/STOP BUTTON:

Tap this button to START or STOP cooking. The time and temperature will be displayed alternately every 5 seconds.

D) MENU BUTTON:

Use this button to toggle through the different menu functions.

E) TIMER INCREASE BUTTON:

Tap "Timer Increase" button to increase cooking time by one minute. Up to a maximum of 60-minutes can be added. (hold button for rapid increase).

F) TIMER DECREASE BUTTON:

Tap "Timer decrease" button to decrease cooking time by one minute. (hold button for rapid decrease).

G) TEMPERATURE INCREASE BUTTON:

Press to increase the temperature setting by 5-degree increments up to a maximum of 400°F (hold button for rapid increase of cooking temperature).

F) TEMPERATURE DECREASE BUTTON:

Press decrease the temperature setting by 5-degree increments to a minimum of 140°F (hold button for rapid decrease cooking temperature).

How to Select a Quick Menu Function

Quick Menu Chart

	Menu	Default Temperature(°F)	Default Cook time(min)
-----	Default	360	15
	French Fries	400	20
	Ribs	360	25
	Shrimp	320	20
	Cake	320	30
	Chicken Leg	400	25
	Potato Chips	360	20
	Fish	320	25
	Thaw	100	20

Notice

Before using this product, please read the instructions carefully and keep them for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, into water nor rinse it under the tap.
- To prevent the risk of electrical shock, do not allow any water or other liquid enter the appliance.
- Always put the ingredients to be fried in the basket, avoiding contact with the heating elements.
- Do not cover the air inlet and the air outer while the appliance is working.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced. You may also take it to an authorized service center or similarly qualified technician to avoid a hazard.
- This appliance cannot be used by children ages 8 or under and by persons with reduced physical ability.
- Children should be supervised to ensure that they do not play with or operate the appliance in a hazardous way.
- Keep the appliance and its main power cord out of reach of children younger than 8 when the appliance is powered on or is cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket, always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch to avoid a hazardous situation.
- Do not place the appliance on or near combustible/flammable materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances, leave at least 4 inches (10cm) free space on the back and sides and 4 inches (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 leave the appliance operating while 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 you remove the pan from the appliance.

- The accessible surfaces may become hot during use(Fig.1).



Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Place the appliance on a horizontal, flat, level 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 warranty becomes invalid and any liability for damage caused will be denied.
- Always return the appliance to an authorized service center for examination or repair.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes prior to handling or cleaning.
- For best results, make sure the dishes prepared in this appliance come out golden-yellow instead of dark or brown. Remove any burnt remnants.

EMF

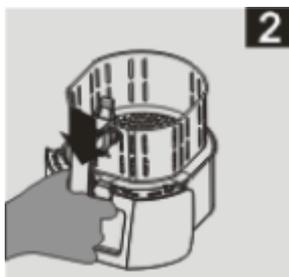
This appliance complies with all standards regarding electromagnetic fields(EMF). The appliance is safe for use if operated properly and according to the instructions in this user manual.

Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some mild soap and a non-abrasive sponge. (Note: These parts are dishwasher safe.)
4. Wipe the inside and outside of the appliance with a moist cloth.
5. This is an air fryer that works on hot air circulation. Do not fill the with oil or frying fat.

Preparing for Use

1. Place the appliance on a horizontal, flat, level and stable surface. (Do not place the appliance on non-heat-resistant surfaces.)
2. Place the basket in the pan properly(Fig.2).



3. Do not put anything on top of the appliance. This will restrict the airflow and affects the hot air frying performance.

Using the Appliance

The air fryer can prepare a large range of foods. The recipe provided will help you get to know the appliance.

Hot Air Frying

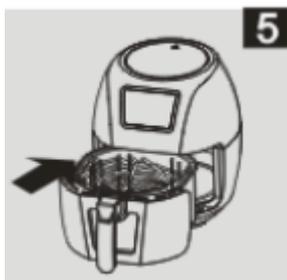
1. Plug the power cord in a grounded wall socket.
2. Carefully pull the pan out of the air fryer(Fig.3)



3. Put the foods on the basket.(Fig.4)



4. Put the out pan into the air fryer(Fig.5)



The air fryer cannot operate without basket.

Caution: Do not touch the pan immediately after use, as it may be very hot. It is best to only hold the pan by the handle.

5. Using the menu selection button to set the preset cooking time depending on the dish. You can manually adjust the temperature and time if no proper preset option is available. Press the Power button of the display, set the desired time using the time increase or decrease buttons and set temperature using temperature increase or decrease buttons. By default the air fryer will set to show 360°F and 15min.

6. Press the (START/STOP) button to start cooking. The cooking time should be 3mins more if the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, press the time key to more than 3 minutes and wait until the warming-up light turns off (after approx. 3minutes). When the warming up light turns off, fill the basket and refer to the recommended cooking time.

◆The display shows countdown from the setting time.

◆Extra oil of foods will be collected on bottom of out pot.

7. Some foods require change rotation at the halfway mark of the cooking time. Pull the pan out of the appliance with holding the handle and change the food sides. Then slide the pan back into the air fryer. (Fig.6)

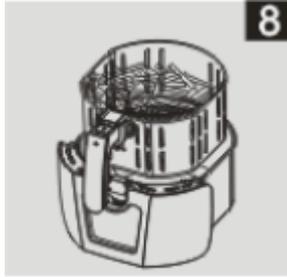


Caution: Never press the basket release button while rotating the dish's side. (Fig.7)



Tip: If the timer is set to half the preparation time, the timer bell will chime when it is time to rotate/shake the dish, however, this will require the timer to be set again to the remaining preparation time after shaking.

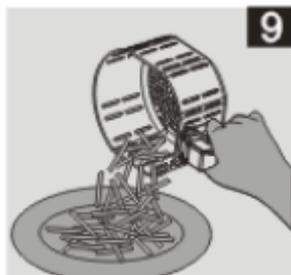
8. When the display shows “0”, the set preparation time has elapsed. Remove the pan from the appliance and place it on a heat-resistant surface.
Note: You can also turn off the appliance manually. Please press the (START/STOP) button.
9. Check if the foods are ready. If the dish is not ready yet, simply slide the pan back into the appliance and set the timer to a few more minutes.
10. To remove the small size foods, example: French fries, please press the button to release the basket, then take the basket out of the pan. (Fig.8)



It is important not to turn over the basket before releasing the pan, as this will cause extra oil collected on bottom of the pan leak onto the dish.

After hot air frying, the pan may still be hot. There might be steam released from the pot depending on the different dish types.

11. Empty the foods from the basket into a bowl or onto a plate. (Fig.9)



Tip: To remove large or fragile foods, nip the foods from the basket with tongs. (Fig.10)



12. Once a dish is complete, the air fryer is instantly ready to prepare the next dish. (Fig.11)



Settings

The chart below can help determine the most appropriate settings for the foods you want to prepare.

Note: Keep in mind that these settings are for reference only. As the dishes will differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your foods.

As the rapid air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying will hardly disrupt the cooking process.

	Min-max amount (g)	Time (min)	Temperature (°F)	Shake/turn over	Add oil
Potato & fries					
Thin French fries	300-1400	12-32	400	3x shake	1/2 tbsp
Thick French fries	300-1400	14-36	400	3x shake	1/2 tbsp
Home-made fries (8x8mm)	300-1600	16-38	400	3x shake	1 tbsp
Home-made potato wedges	300-1600	12-32	360	3x shake	1 tbsp
Home-made potato cubes	200-1200	11-30	360	3x shake	1 tbsp
Potato gratin	200-1200	12-30	400		
Meat & poultry					
Steak	100-800	8-16	360	1x turn over	
Pork chops	100-1000	10-20	360	1x turn over	
Hamburger	100-1000	7-20	360	1x turn over	
Drumsticks	100-1200	18-32	360	1x turn over	
Chicken breast	100-1000	10-25	360	1x turn over	
Snacks					
Spring rolls	100-800	8-15	400	1x turn over	1/2 tbsp
Frozen chicken nuggets	100-800	8-12	400	3x shake	1/2 tbsp
Frozen fish fingers	100-800	8-13	400	1x turn over	
Sausage roll	100-800	13-20	400		

Frozen bread crumbed cheese snacks	100-800	8-13	360	1x turn over	
Stuffed vegetables	100-1000	8-20	360		
Baking					
Bake-off roles	4 pieces	5	320		
Bake-off croissants	4 pieces	4	320		
Cake	600	20-30	320		
Quiche	800	20-28	360		

Note: add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

Tips

- Smaller foods usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of food only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- It is recommended to rotate, shake or flip smaller foods halfway through the cooking process as this can help prevent unevenly fried ingredients.
- Add small amounts of oil to fresh potatoes for a crispier texture. Fry your foods in the air fryer after a few minutes since you added the oil.
- Do not cook extremely greasy foods in the air fryer. (Sausages, etc.)
- Snacks that can be cooked in an oven can also be prepared using the air fryer.
- The optimal amount for preparing crispy fries is 24 ounces (700 grams). The maximum amount is 56 ounces (1600 grams).
- It is less time consuming and easier to cook bread with pre-fermentation dough, this requires less cooking time compared to self-made dough.
- You can also use the air fryer to reheat food. To reheat the dish, please set the temperature to 300°F for up to 10 minutes.

Cleaning

Clean the appliance after every use.

The pan, 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 mains 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 exterior of the appliance with a wet cloth.
3. Clean the pan and basket with hot water, with some mild soap and a non-abrasive sponge.
You can use a degreasing liquid to clean any remaining particles.
Note: The pan and basket are dishwasher safe.
4. Clean the interior using hot water and a non-abrasive sponge.
5. Clean the heating tube with a brush to remove food residue.

Storage

- 1、 Unplug the appliance and let it cool down.
- 2、 Make sure all parts are clean and dry.

Environment Protection

Dispose of the appliance at the appropriate electronic waste facility. By doing so, you will help to preserve the

environment. (Fig.12)



Warranty and Service

If you need service or information or if you have a problem, please contact the Consumer

Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, please go to your local dealer.

Troubleshooting

ISSUE	Possible cause	Solution
The food is cooked unevenly.	Certain foods/preparations cook more evenly if shaken halfway through the cooking time.	Foods that are piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results. See the 'Ingredients guide' section in this book.
Snacks are not crispy when they come out of the air fryer.	Some snacks meant to be prepared in a deep fryer will not crisp as well in the air fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
		For fresh-cut fries: Cut the potatoes into smaller, thinner sticks. Add a little more oil.
The pan won't slide into the air fryer properly	The basket is too full.	Remove some ingredients from the basket.
	The basket is not fully inserted.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Make sure the handle release cover is completely closed.
The air fryer produces white smoke during cooking.	The fat content of the ingredients is too high.	White smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the basket and pan properly after each use and avoid cooking ingredients high in fat.
	Grease has accumulated from previous uses.	
Fresh-cut fries are fried unevenly in the air fryer.	The potato sticks were not properly soaked before cooking.	Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.
	The wrong type of potato was used.	Always use fresh potatoes for the best results.
Chips are not crispy.	There may be a lack of oil or too much water.	Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking.
	Chip size may be too large.	Try cutting the potato into smaller pieces for a crispier result.
	You may be using incorrect type of potato.	When making homemade chips/fries, the best type of potato to use are the floury varieties.