



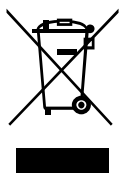
Air fryer oven

Household use only

220-240V 50/60Hz 1400W

UK
CA

CE



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

INSTRUCTION MANUAL

IMPORTANT SAFETY INSTRUCTIONS


READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

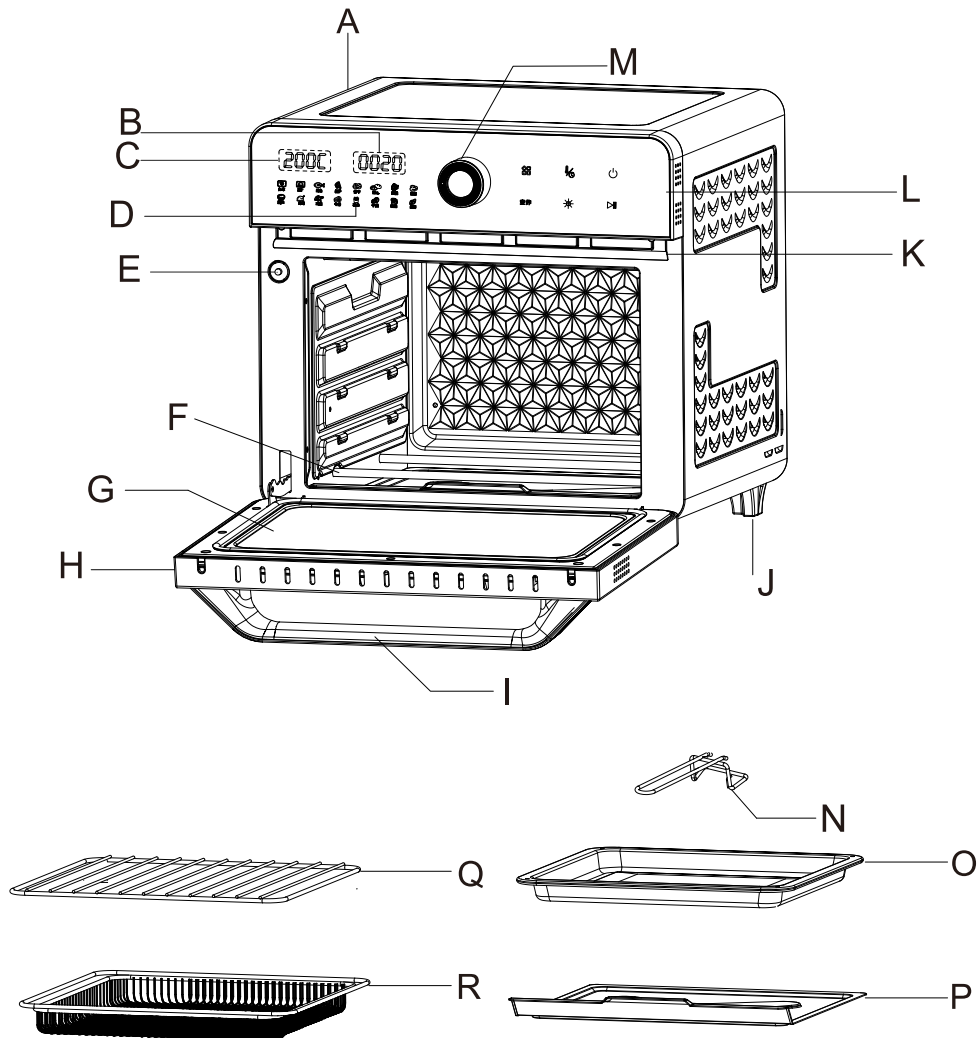
WARNING: To prevent injury and property damage, read this entire manual carefully.

1. Before connecting the appliance, ensure the voltage indicated on the appliance matches the mains voltage.
2. This appliance is not intended for use by persons (including children younger than eight years) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have supervision.
3. For household use only.
4. To prevent electric shock, do not immerse the appliance, its cord or plug into water or other liquid. Never plug in or use the appliance with wet hands.
5. If the appliance, its cord or plug is damaged or the appliance malfunctions in any way, do not use it. Return the appliance to the nearest authorised service centre for examination, repair or adjustment.
6. Do not touch hot parts of the appliance - use the handle. When air frying, hot steam is released through the air outlet openings - keep hands and face away to prevent injuries. Be cautious of hot air and steam when removing items from the appliance.
7. Accessories, which are not recommended by the manufacturer, can cause damage or injury.
8. Do not disassemble, repair or refit this appliance by yourself. This must be done by qualified personnel.
9. Before using the product, if the package is damaged, do not use it; return it to the retailer for disposal.
10. This product is not a mobile electrical appliance. When in use, it must be placed on a horizontal and stable surface.
11. Keep this appliance away from curtains, tablecloths, clothing and other flammable materials. Keep the appliance away from hot gas, electric burners, heated ovens and other heat sources.
12. Keep the appliance away from walls and other appliances. Ensure there is at least 10cm of space on the back, sides and top of the appliance. Do not place anything on top of the appliance.
13. Do not use this appliance for anything other than its intended purpose. Do not use accessory attachments, which are not recommended by the manufacturer. This can cause product damage or injury to persons.
14. Whilst in use, do not leave this appliance unattended.
15. If using containers that are NOT made from metal or glass, extreme caution must be taken.
16. Do not place any of the following materials in the oven: paper, cardboard, plastic or anything similar.
17. To prevent fires and electric shocks, never place oversized foods or metal utensils inside the appliance.
18. Before first-time use, wipe the appliance with a dry cloth.
20. When in use, the oven rack, baking pan and fry basket may become hot. To prevent scalding, do not touch these items.
21. Ensure the cord does not hang over the edge of tables or countertops, where it could be tripped over. To prevent damaging the cord, keep it away from hot surfaces.
22. To avoid hazards, never use this appliance through an external timer switch or a separate remote control system.

23. After use, clean the appliance and store it in a dry and ventilated area, away from direct sunlight.

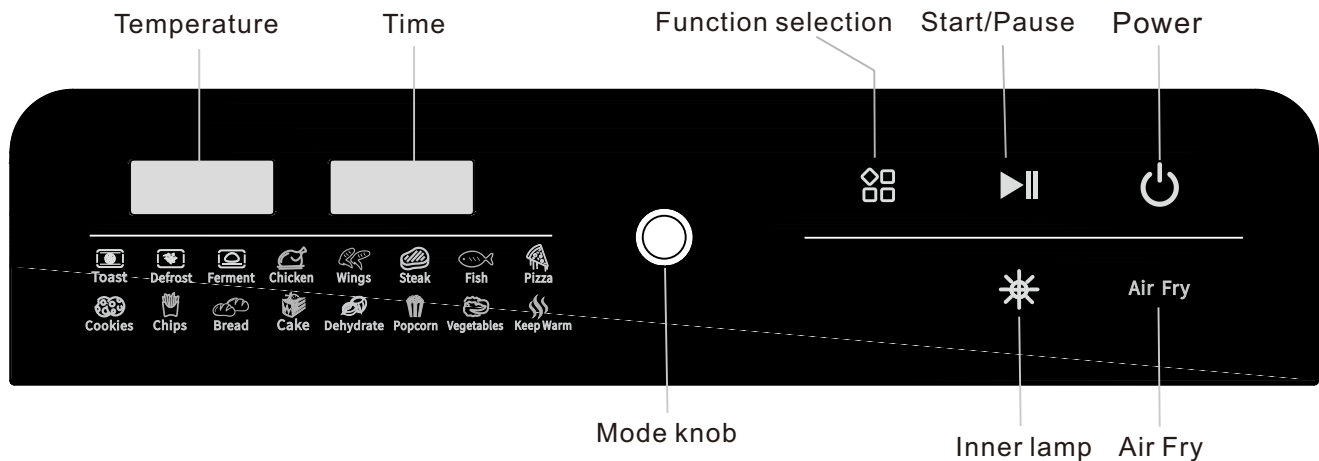
24.  This symbol means: Caution, hot surface!

PRODUCT STRUCTURE DIAGRAM




- | | |
|------------------------|----------------------|
| A. Housing | J. Oven foot |
| B. Time display | K. Sealing strip |
| C. Temperature display | L. Control interface |
| D. Function menu | M. Adjusting knob |
| E. Door control switch | N. Tray handle |
| F. Heating element | O. Bake tray |
| G. Door glass | P. Crumb tray |
| H. Door frame | Q. Bake rack |
| I. Door frame | S. Frying basket |

CONTROL PANEL



OPERATION INSTRUCTION

1. When you plug in, touch the “

When you use the item for the first time, better preheat around 10 minutes with open door, when you cook the food with much water and oil, better insert the bake tray on the oven inside bottom to catch the water and oil, and a little of smoke and vapour is the normal phenomenon.

BEFORE USING FOR THE FIRST TIME

1. Remove all packaging stickers and labels from the unit.
2. Clean the fry basket, oven rack, baking pan and crumb tray with hot water, some washing-up liquid and a non-abrasive sponge.
3. Place the crumb tray at the bottom of the air fryer oven.

CAUTION

- Do not place the appliance against a wall or other appliances. There must be at least 10cm of space on the back, sides and above the appliance to allow proper ventilation.
- Do not place anything on top of the appliance.
- Place the appliance on a stable, horizontal and heat-resistant surface.
- Plug the appliance into an electrical wall outlet.
- Where specific food should go:
 - Oven rack: Bread and fish.
 - Fry baskets: Chips, chicken, chicken wings and popcorn chicken.
 - Baking pan: Beefsteak, beef chop, pork chop, pork steak and shrimp.

FUNCTION MENU

| Menu | Temperature adjustment instructions | Time adjustment instructions | Function description |
|---------|---|--|--|
| Toast | Default temperature: 180 °C. Adjustable temperature: 100-220 °C. | Default time: 30 minutes. Adjustable time: 0-60 minutes. | Strong wind + The outside upper tube 2 heating tubes + Lower heating tubes |
| Air Fry | Default temperature: 200°C. Adjustable temperature: 100-220°C. | Default time: 20 minutes. Adjustable time: 0-60 minutes. | Strong wind + The upper 4 heating tubes |
| Defrost | Default temperature: 60°C. Adjustable temperature: 40-80°C. | Default time: 10 minutes. Adjustable time: 0-30 minutes. | Upper one heating tube + Weak wind work together |
| Ferment | Default temperature: 40 °C. | Default time: 60 minutes, Adjustable time: 30 minutes -12 hours. Note: Within 2 hours, adjust in five-minute increments; more than 2 hours, use 30-minute increments. | The lower one heating tube work |
| Chicken | Default temperature: 210°C. Adjustable temperature: 100-220°C. | Default time: 40 minutes. Adjustable time: 0-60 minutes. | Strong wind + Upper tube 4 heating tubes |
| Wings | Default temperature: 210°C. Adjustable temperature: 100-220°C. | Default time: 20 minutes. Adjustable time: 0-60 minutes. | Strong wind + The upper 4 heating tubes |
| Steak | Default temperature: 200°C. Adjustable temperature: 150-220°C. | Default time: 10 minutes. Adjustable time: 0-40 minutes. | Strong wind + The upper 4 heating tubes |
| Fish | Default temperature: 210°C. Adjustable temperature: 140-220°C. | Default time: 25 minutes. Adjustable temperature: 0-60 minutes. | Weak wind + The out side upper tube 2 heating tubes + Lower heating tubes |
| Pizza | Default temperature: 210°C. Adjustable temperature: 170-220°C. | Default time: 16 minutes. Adjustable time: 0-60 minutes. | Weak wind + The out side upper tube 2 heating tubes + Lower heating tubes |

| Menu | Temperature adjustment instructions | Time adjustment instructions | Function description |
|------------|---|--|---|
| Cookies | Default temperature: 180°C. Adjustable temperature: 140-220°C. | Default time: 18 minutes. Adjustable time: 0-60 minutes. | Strong wind + Upper tube 4 heating tubes |
| Chips | Default temperature: 200°C. Adjustable temperature: 150-220°C. | Default time: 18 minutes. Adjustable time: 0-60 minutes. | Strong wind + The upper 4 heating tubes |
| Bread | Default temperature: 180°C. Adjustable temperature: 120-250°C. | Default time: 18 minutes. Adjustable time: 0-45 minutes. | Weak wind + The out side upper tube 2 heating tubes + Lower heating tubes |
| Cake | Default temperature: 150°C. Adjustable temperature: 120-220°C. | Default time: 45 minutes. Adjustable time: 0-60 minutes. | Weak wind + The out side upper heating tubes + Lower heating tubes |
| Dehydrate | Default temperature: 50°C. Adjustable temperature: 40-80°C. | Default time: 60 minutes. Adjustable time: 30 minutes -12 hours. Note: Within 2 hours, adjust in five-minute increments; more than 2 hours, use 30-minute increments. | Strong wind + The out side 2 heating tubes + Work together |
| Popcorn | Default temperature: 200°C. Adjustable temperature: 150-220°C. | Default time: 15 minutes. Adjustable time: 0-60 minutes. | Strong wind + Upper tube 4 heating tubes |
| Vegetables | Default temperature: 180°C. Adjustable temperature: 120-200°C. | Default time: 15 minutes. Adjustable time: 0-40 minutes. | Weak wind + The out side upper tube 2 heating tubes + Lower heating tubes |
| Keep Warm | Default temperature: 60°C. | Default time: 60 minutes. Adjustable time; 10-120 minutes. | Lower heating tubes work |

CLEANING AND MAINTENANCE

WARNING: Never immerse the appliance, its cord or plug into water or other liquid. Never plug in or use the appliance with wet hands.

- Clean the appliance after every use.
- Before cleaning, unplug the appliance and let it cool down completely.
- When cleaning this appliance, never use abrasive utensils or corrosive products.
- Add cleaning agent to a cloth, then wipe down the outside of the appliance.
- To clean the interior, add a mild liquid soap solution to a damp cloth or sponge, then remove any residue from the inside.
- Clean accessories in the dishwasher or hand wash them, using a nylon scouring pad or brush and warm, soapy water.

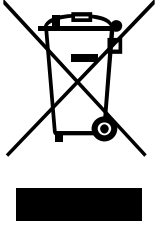
STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

TROUBLE SHOOTING

| Problem | Cause | Solution |
|--|--|--|
| The appliance does not work. | The power cord is not plugged into a power outlet. | Ensure the unit is plugged into a dedicated power outlet. |
| White smoke is coming out of the appliance. | Remaining residue from the last use. | After each use, clean the appliance and its accessories. |
| Food is overcooked or undercooked. | Temperature knob has not been adjusted. | Rotate the temperature knob to adjust the temperature to the highest position. |
| Bread becomes burnt while baking. | Baking bread takes different times depending on whether it's cold or hot. It takes longer when the bread is cold. | If the bread is hot, shorten the baking time. |
| After working for some time, the appliance stops suddenly. | The maximum for the timer is 60 minutes. Once the set time is reached, the appliance automatically turns off. | Turn the timer knob again. The indicator will light up. |
| Food is not fried evenly. | <ul style="list-style-type: none"> • Food differs in size. • Different types of food are being cooked at the same time. • During the frying process, the food is not turned over. | <ul style="list-style-type: none"> • Ensure food is the same size. • Cook the same type of food. • When frying, turn the food over. |

| Problem | Cause | Solution |
|----------------------------------|----------------------|---|
| Grilled steak with burnt surface | Steak is overcooked. | <ul style="list-style-type: none"> • Cooking time: 6-15 minutes. • Midway through cooking, turn the steak over. |

| Correct Disposal of this product | |
|---|---|
|  | <p>Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority or retailer for recycling advice.</p> |

If you have any questions, please contact our customer care center.
Our contact details are below:



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