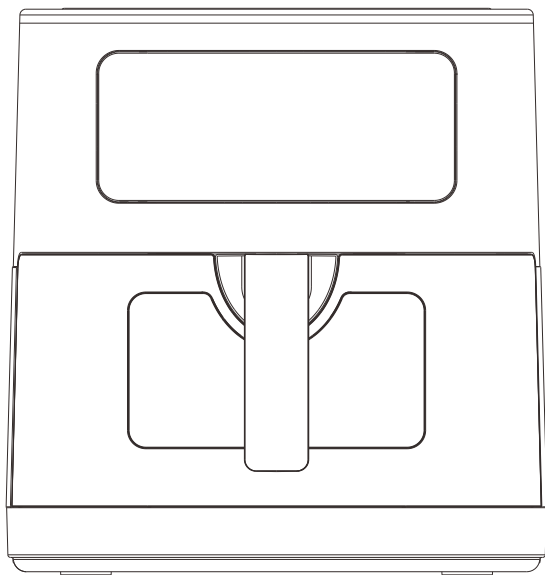


EMPHYSISM

KDF-562DW-4



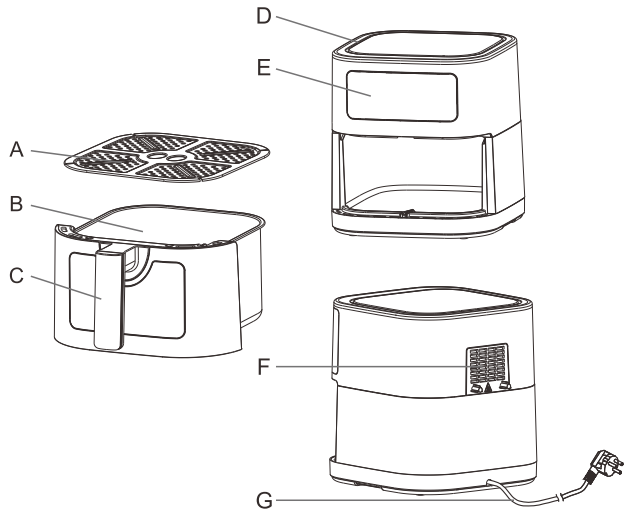
General Description

Unit Specifications

Model No.	Supply Power	Power	Capacity	Display
KDF-562DW-4	220~240V/50Hz	1600~1800W	7.5L	LED Touch Screen

Items Supplied

- A: The tray
- B: Basket
- C: Basket handle
- D: Air inlet
- E: Control panel
- F: Vent windows
- G: Power cord



Control Panel

A: Pre-heat

B: Temperature plus/minus

C: French fries

D: Drumsticks

E: Time/Temperature

F: Steak

G: Cake

H: Time plus/minus

I: PAUSE

J: START

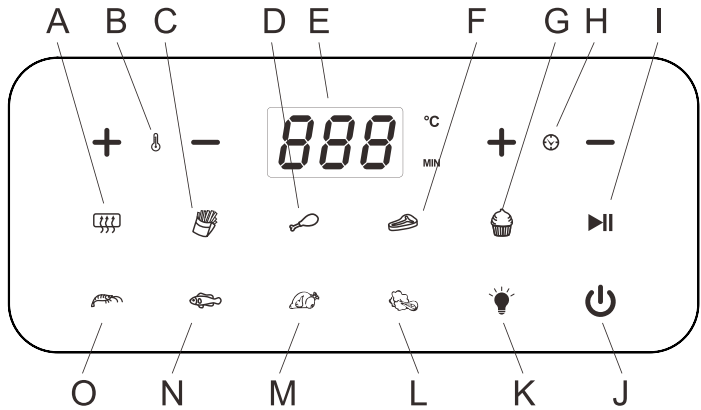
K: Light

L: Vegetables

M: Chicken

N: Fish

O: Shrimp



Important

Read this user manual carefully, before you use the appliance, and keep it safely for future reference.

Danger

1. Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.

2. Do not let any water or other liquid enter the appliance – to prevent electric shock.
3. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
4. Do not cover the air inlet and the air exhaust openings while the appliance is operating.
5. Do not fill the frying tray with oil as this may cause a fire hazard.
6. Never touch the inside of the appliance while it is operating.
7. Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
8. Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
9. If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
10. This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
11. Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
12. Keep the mains cord away from hot surfaces.
13. Do not plug in the appliance or operate the control panel with wet hands.
14. Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
15. Never connect this appliance to an external timer switch.
16. Do not place the appliance on or near combustible materials such as a tablecloth or curtains.

17. Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and 10cm freespace above the appliance. Do not place anything on top of the appliance.
18. Do not use the appliance for any purpose other than described in this manual.
19. Do not let the appliance operate unattended.
20. During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air

when you remove the frying tray from the appliance.

21. The surface below the appliance may become hot during use.
22. 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 frying tray from the appliance.

Caution

1. Place the appliance on a horizontal, level and stable surface.
2. This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
3. If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.
4. Always unplug the appliance after use.
5. Let the appliance cool down for approx. 30 minutes before you handle or clean it.
6. Remove burnt remnants.

Before First Use

1. Remove all packing material.
2. Remove any stickers or labels from the appliance –other than the rating label.
3. Thoroughly clean the basket, and frying tray, with hot water and some liquid washing soap using a non-abrasive sponge. (Note: You can also clean these parts in the dishwasher.)
4. Wipe the inside and outside of the appliance with a moist cloth.

Preparing For Use

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the basket in the frying tray properly.

Warning



- Do not fill the frying tray with oil or any other liquid.
- Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

Using The Appliance

1. Power on

Plug in, there is BEEPS sounds. Light up. 1 seconds will be back to standby mode: all light will be off expect  .






2.Menu selection/Temperature/Time

Plug in, it is at the standby mode. press  , default temperature and default time of the program are 180°C, 15 min respectively, at that time you can adjust the time and temperature freely by using time +/- and temperature +/- button. You can also press any function icon to cook different food. When press the function icon, the lights flickered,  unit start to work. Every function have its own default time and temperature (As shown in the table).

Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

- a. The temperature control range is 50-200°C, every click on the + / - temperature will increase or reduce 10°C. At 200°C, , press the "+", will loop back to a temperature of 50°C, press the "-" at 50°C temperature will cycle back to 200°C. In the process of temperature control, temperature digital display will flicker on the screen (not flashing during working), after flickering 3 times, the temperature has been done of setting.
- b. The adjusting time range is 1 to 60 mins. every click on the + / - time will increase or reduce 1 min. At 60 min if you press "+", the time will cycle back to 01 min,. At 01 min , if you press "-", the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen (not flashing during working), after flickering 3 times, the time has been done of setting.

3. Start, pause/stop

After select function, set the right time and right temperature, press  , the  start to flicker, after BEEPS sounds, machine start to work. During the machine working, press  , after BEEPS sounds,machine stop working,  stop flickering.during the machine working,press  , after BEEPS,machine stop working,and machine back to standby mode.










Notice:

- a. During working, you can take frying tray out, stop working,and you can check cooking result or add more food, machine continue to work on the program if pull in the frying tray.
- b. Power cut or unplug during working,machine stop working,all light off, machine continue to work on the program when power on or plug in again.
- c. During work, five red lights flicker on by one all the time.

4. End of program

Heating element stop working when working time is done ,show 00 min,motor continues to work, buzzer warning. Motor continues to work 1 min,cooling machine, then machine enter the standby mode.

Menu table

Program logistics			
	menu	Default time(min)	Default temperature (°C)
function	 pre-heat	3	180
	 french fries	18	200
	 drumsticks	20	200
	 steak	12	180
	 cake	25	160
	 shrimp	8	180
	 fish	10	180
	 chicken	30	200
	 vegetables	10	160

Caution: Do not touch the pan during and about 30mins after use, as it gets very hot. Only hold the pan by the handle.

Operation step

1. Put the mains plug in an earthed wall socket.
 2. Put the ingredients into the basket and put basket in frying tray
 3. put the frying tray in the right position. Choose function from menu and press START/PAUSE to start cooking.
 4. screen display. It will show temperature and time. Temperature is the setting temperature and time is remain working time.
 5. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then slide the frying tray back into the air fryer.
- **Caution:** *Do not press the basket release button during shaking.*
6. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the 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 frying tray back into the appliance and cook it extra minutes
 8. **Tip:** *To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.*
 9. To remove small ingredients, press the basket release button and lift the basket out of the frying tray.

Warning

- **Do not turn the basket upside down with the frying tray still attached to it, as any excess oil that has collected on the bottom of the frying tray will spill out and leak onto the ingredients.**
 - **After hot air frying, the frying tray and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape form the frying tray.**
10. Empty the basket into a bowl or onto a plate.
 - **Tip:** *To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.*
 11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Notice: When using the Health Fryer for the first time, a slight smoke or odor may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the health fryer.

Cleaning

Clean the appliance after every use.

The frying tray, 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.

Notice: *Remove the frying tray to let the air fryer cool down more quickly.*

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying tray and basket with hot water, some washing liquid soap and a non-abrasive sponge. You can use a washing liquid to remove any remaining dirt.

Notice: *The frying tray and basket are dishwasher-proof.*

Tip: If dirt is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.
2. Clean the heating element with a cleaning brush to remove any food residues.

Storage

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

Troubleshooting

If the device does not work properly, first check whether a problem can be solved by yourself. If the problem cannot be solved with the following steps, contact customer service.

Do not attempt to repair an electrical device on your own!

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required Preparation time to switch on the appliance.
The ingredients fried with the air fryer are	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There is too much food in the basket.	Do not fill the basket beyond the Max amount indicated in the table on the earlier page.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.