

INSTRUCTION MANUAL

AIR FRYER

دليل التعليمات

قلاية هوائية

EN

AR



Important information for the user معلومات هامة للمستخدم



Recommendations / تحذيرات



Description / الوصف



Use / الإستعمال



Cleaning and care / التنظيف و الصيانة



Safety instructions / تحذير للسلامة



Information / معلومات



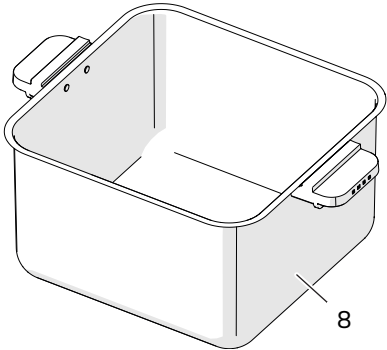
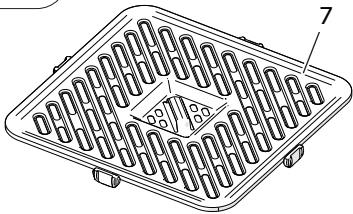
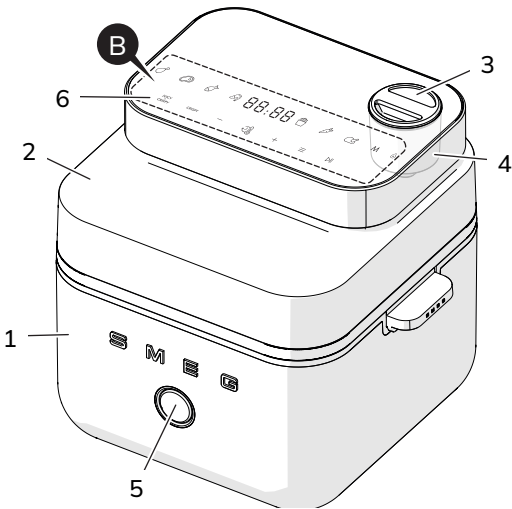
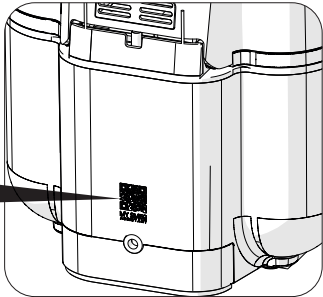
Advice / اقتراحات

Dear Customer, Thank you for purchasing one of our appliances. Our products are unique because they combine iconic style with innovative technical solutions. They match perfectly with other products in our range and work equally well as a standalone design objects in your kitchen. We hope you enjoy using your new appliance! Best regards.

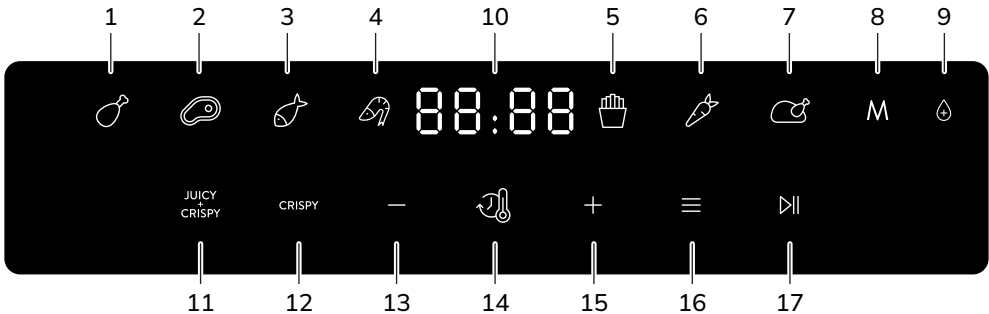
تحتفظ جهة التصنيع بحقها في إجراء أية تغييرات تراها ضرورية لتحسين منتجاتها دون إخطار مسبق. لذا، تعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل غير ملزمة ولكنها إرشادية فقط.

SMEG S.p.A.

A



B





1 Instructions

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

1.1 Intended use

Failure to comply with the safety instructions and failure to read the instructions for air fryer may lead to the appliance being used incorrectly and cause personal injury.

- Do not use the appliance for purposes other than those for which it was designed. Improper use could cause injury.
- The appliance is not designed to operate with external timers or with remote-control systems.
- Use the appliance indoors, protected from weather conditions.
- This appliance is intended for cooking food in domestic and similar environments, such as:
 - staff kitchen areas in shops, offices and other working environments
 - by guests in hotels, motels and other residential accommodation
 - bed and breakfast facilities / farm accommodation
 - any other use, for example in restaurants, bars and coffee shops is considered improper.

1.2 General safety instructions

Follow all safety instructions in order to use the appliance safely:

- The appliance and its accessible parts become very hot during use. Keep small children away from the appliance. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never attempt to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of 8 away from the appliance and power cable unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire.
- Be very careful.
- Do not pour water directly onto a very hot rack.
- Keep the lid closed during cooking.
- Allow the appliance to cool down after use. Do not touch the inside surfaces of the air fryer or its heating elements. Danger of burns or scalds!



Instructions

- Switch off the appliance immediately after use.
- Do not use or store flammable materials near the appliance.
- Do not use aerosols in the vicinity of this appliance whilst it is in use.
- Do not modify this appliance, as this will invalidate the warranty.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Insert the plug into a compliant, earthed socket.
- Do not remove the earth prong.
- Do not pull the cable to unplug the appliance.
- Children aged at least 8 can carry out cleaning or maintenance tasks, but only under adult supervision.

1.3 Caution when using this appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Do not sit on the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: Do not leave objects inside the appliance.
- Do not use the appliance to heat rooms for any reason.
- Do not use plastic cookware or containers that are not suitable for cooking food.
- Do not put sealed tins or containers in the oven.
- Do not exert too much pressure on the lid.
- Do not lean or sit on the lid.
- Do not install/use the appliance outdoors.
- Do not place the appliance on hot surfaces or near operating gas or electric burners.
- Do not immerse the appliance, its power cable, plug or base in water or any other liquid.
- Avoid spilling liquids onto the power plug and base.
- Do not use an adapter.
- Do not use an extension cord.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Before performing any work on the appliance, switch off the power supply.



- Allow the appliance to be disconnected after installation, via an accessible plug.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.



Hot surface

The temperatures of accessible surfaces can be high during appliance operation.

Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at "www.smeg.com" under the page corresponding to the product in question.

1.4 Connecting the appliance

Make sure that the voltage and frequency of the power supply correspond to those indicated on the data plate on the bottom of the appliance.

If the plug of the appliance is not compatible with the socket, contact our Technical Assistance service for a replacement.

- Children must not play with this appliance.
- Keep the appliance and its power cable out of the reach of children.
- Always unplug the appliance from the power socket if it is to be left unattended and before assembly, disassembly or cleaning.

1.5 Manufacturer liability

The manufacturer declines any liability for damage to persons or property caused by:

- Use of the appliance other than the one envisaged
- Not having read the user manual
- Tampering with any part of the appliance
- Use of non-original spare parts
- Failure to comply with the safety instructions



Please store these instructions carefully. If the appliance is transferred to others, they should also be given this instructions booklet.

These instructions can be downloaded from the Smeg website "www.smeg.com".

1.6 Disposal

Electrical appliances must not be disposed of together with household waste.



Devices marked with this symbol are subject to European Directive 2012/19/EU requirements.

- All waste electrical and electronic appliances must be disposed of separately from household waste and taken to authorised waste disposal facilities. Disposing of the used appliance correctly will help to safeguard the environment and human health. For further information regarding the disposal of used appliances, please contact your local authority waste disposal department or the shop where the appliance was purchased.



Description

2 Appliance description (Fig. A)

- 1) Body
- 2) Lid
- 3) Water container cap
- 4) Water container
- 5) Open button
- 6) Control panel
- 7) Rack
- 8) Removable basket

2.1 Before first use



Danger of burns

High appliance temperature

- Failure to follow these instructions may result in fire, burns or scalds.
- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate).
- Remove all items and wash them (see section "4 Cleaning and maintenance").
- It is normal for some components (e.g. handles) to have viscous residues on them when unpacked, and these can easily be removed with a damp cloth.



Before use, make sure that all the components are intact.

2.2 Description of the parts

Water container (4)

Water container used for the JUICY+CRISPY function.

Open button (5)

Lid opening button.

Control panel (6)

It allows you to start cooking and set the mode, functions and parameters.

Rack (7)

Rack to be inserted into the basket (8) and used as a food support surface.

Removable basket (8)

Basket fitted with two handles to make it easy to remove, ensuring you won't come into contact with hot surfaces.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



2.3 Description of the display (Fig. B)

	Icon	Meaning
1		Chicken wings / legs
2		Meat (chops, steaks)
3		Fish (whole, fillets)
4		Shrimps
5		Chips
6		Vegetables
7		Roast chicken
8	M	Manual mode
9		Water container to be filled
10	88:88	Displays the time and/or temperature

	Button	Action
11	JUICY CRISPY	Enable the JUICY+CRISPY function
12	CRISPY	Enable the CRISPY function
13	—	Decreases the time and/or temperature
14		Allows you to switch between setting the temperature and setting the cooking time (and vice versa)
15	+	Increases the time and/or temperature
16	≡	Menu presets
17	⏮	Start / Stop / Pause cooking



Use

3 Use

3.1 First use

- Place the appliance on a stable, horizontal and flat surface.
- Do not place the appliance on non-heat resistant surfaces.
- Place the rack in the basket.
- Do not fill the basket with oil or other liquids.
- Do not place anything above the fryer as this could obstruct the airflow and affect the hot air frying result.



Clean the rack before using it for the first time to remove any residues left by the manufacturing process.



Never touch the basket during or immediately after use, as it will be very hot.



It is recommended to use the rack supplied, placed in the internal basket during cooking.

3.2 Switching on

At each switch-on:

When you switch the appliance on, all the buttons and icons on the control panel light up and the **M** icon flashes to indicate that the cooking mode is set to Manual (the default setting).

The appliance has two cooking modes:

- Manual (see section “3.4 Manual mode”).
- Preset (see section “3.5 Preset mode”).



Do not operate the product without food: use while empty may impair its performance.



During cooking, the cooking window inner light turns on and off automatically. This behaviour is completely normal and predictable during correct use of the product.



3.3 JUICY+CRISPY and CRISPY functions

The device has with two alternative cooking functions:

- **JUICY+CRISPY:** This keeps food soft and juicy on the inside while making it crunchy on the outside, which is ideal for meats and other dishes that require a tender texture.
- **CRISPY:** This enhances crispiness and is perfect for chips, snacks, and dishes that need to be golden and fragrant.

The two functions cannot be activated at the same time.



The JUICY+CRISPY function is not available for all presets. In this case, you can only use the CRISPY function.

If the selected preset supports both functions, both the JUICY+CRISPY and CRISPY buttons will be visible.

Press the corresponding button to select your preferred function. It will flash until cooking starts.

JUICY+CRISPY function

The JUICY+CRISPY function automatically draws water from the dedicated container (4 - Fig. A) and releases it inside the cooking compartment in the form of micro-drops.

This process stops food drying out, resulting in tender dishes with a crunchy exterior.



When the JUICY+CRISPY function is selected, the  icon lights up to remind you to fill the container.



The temperature and the cooking time cannot be adjusted in the JUICY+CRISPY function.



During cooking, when the JUICY+CRISPY function is activated, a small amount of steam may leak from the top of the lid. This is part of the product's normal operation and is related to its standard ventilation.

CRISPY Function

The CRISPY function enables homogeneous browning without the need for excess oil, resulting in a crisp, golden surface.



The CRISPY function is available in both manual mode and in preset mode (on all presets). You can adjust the temperature and cooking time in this function.



Use

3.4 Manual mode

Manual mode is the default setting each time the fryer is switched on.



Only the **CRISPY** function is available in this mode.

Default settings

JUICY CRISPY	CRISPY
-----------------	--------

M - 10 min. - 200°C

To start cooking, see section "3.9 Start cooking".

3.5 Preset mode

In preset mode you can choose from a range of preset parameters (presets) depending on the type of food you are cooking.

Default settings



- Suggested temperatures and times are intended for fresh ingredients. The thickness, quantity and moisture of the food can affect the result. Adjust the time and temperature as needed.
- If you cook large amounts of food, remember to stir several times to obtain uniform cooking results.

Ingredients		Recommended Min.- Max. Quantity	Function	 (min.)	°C	Notes
	Chicken wings, 125 g each	1-10 pcs	JUICY + CRISPY	35	200	For best results, initially place the side with the skin in contact with the grill and turn halfway through cooking.
	Chicken legs, 300 g each	1-9 pcs				
	Chicken thighs, 190 g each	1-8 pcs	CRISPY	30		
	Whole chicken breast, 850 g	half - one whole breast				
	Beef sirloin, 250g per slice	2-4 slices	JUICY + CRISPY	25	200	Recommended settings for cooking meat until it is well done.
	Pork chops, 180 g each, at least 2 cm thick	2-5 pcs				
	Pork sausages, 150 g each	2-8 pcs	CRISPY	30		
	Pork ribs, 115 g each	4-12 pcs				

Use



EN

	Ingredients	Recommended Min.- Max. Quantity	Function	 (min.)	°C	Notes
	Steak, 200 g each	1 - 4 mins max.	JUICY + CRISPY	15	180	-
	Fillets, 150 g each	1 - 4 mins max.				
	Whole, 450 g	1 fillet	CRISPY	20		
	-	100-600 g	JUICY + CRISPY	10	180	-
			CRISPY	15		
	-	250-600 g	CRISPY	27	180	If cooking the maximum weight, shake or stir several times during cooking for the best results.
	-	250-600 g	CRISPY	20	180	The settings may need to be adjusted depending on the type of vegetable.
	-	1 kg	CRISPY	45	200	-



Use

3.6 Browsing presets

Press the  button repeatedly until you reach the required preset. The preset will flash once it is selected.

3.7 Modifying the cooking time and temperature

Press the  button to switch between time and temperature, and vice versa.

Decreasing the Time / Temperature

Press the  icon to decrease the time or temperature.

Increasing the Time / Temperature

Press the  icon to increase the time or temperature.

3.8 Standby mode

The product enters standby mode after 2 minutes of inactivity.

The display shows the  button with a steady light.

Pressing the  button returns the display to manual mode (see section “3.4 Manual mode”).

3.9 Start cooking

To start cooking, press the  button.

During cooking, a sound will be emitted halfway through the total cooking time to remind you to turn the food inside the basket.



No sound will be emitted if the set timer is less than 3 minutes.

At the end of the countdown, the fryer switches off automatically.

3.10 Pause cooking

You can pause cooking by pressing the  button during cooking.

3.11 Stop cooking

To stop cooking, press and hold the  button. The 'Menu presets' display will then appear (see section “3.6 Browsing presets”).



3.12 Changing the settings

Units of measurement

To change the unit of measurement, from °C (EU) to °F (US) or vice versa, press and hold the  and  icons simultaneously.

The display will show **UNIT**.

After 3 seconds, the screen will show the current selection (EU/US).

To change the unit of measurement press  or .

Confirm the unit by pressing the  button. The menu navigation screen will then appear.

Sound

To turn the sound setting from ON to OFF or vice versa, press and hold the  and  icons simultaneously.

The display will show **SND**.

After 3 seconds, the screen will show the current selection (ON/OFF).

To set the sound unit, press  or .

Confirm the unit by pressing the  button. The menu navigation screen will then appear.

3.13 Delayed start cooking

To schedule delayed start cooking:

- 1) Press and hold the  icon.

The display will show the default delayed start timer (5 minutes).

- 2) Set the timer for an interval between 5 minutes and 24 hours.

To set the time:

- press  or  to increase or decrease the timer by 10 minutes.
- press and hold  or  to increase or decrease the timer by 30 minutes.

- 3) Press the start icon .

The countdown will start, and the display will show the timer at 50% brightness.

To cancel the timer, press and hold the start icon  and the 'Menu presets' display will appear (see section "3.6 Browsing presets").

If the user presses the 'Open' button (5 - Fig. A) while the delayed start cooking function is active, the timer pause until the lid of the air fryer is closed. While paused, the digit area displays "--:--" at 50% brightness.



Cleaning and maintenance

4 Cleaning and maintenance

The instructions manual contains cleaning and maintenance instructions and recommendations from the manufacturer to the customer. Any other intervention should be carried out by an authorised service centre.

Before cleaning, ALWAYS remove the plug from the mains power supply and allow the appliance to cool down.



Caution

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia, bleach or alcohol on steel parts or parts with a metallic surface finish (e.g. anodised, nickel-plated or chrome-plated).
- Do not use abrasive or corrosive detergents.
- Do not use rough or abrasive materials or sharp metal scrapers.

Ordinary daily cleaning

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Food stains or residues

Clean the rack and basket after each use to prevent damage to the coating caused by food residue and grease build-up.

Do not allow residues to fry inside the basket, as this could damage the enamel lining of the appliance.

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Cleaning the accessories

- Cleaning the basket and rack

Wash the basket and rack in a dishwasher or in warm soapy water with a soft sponge or a soft cloth. Rinse and dry thoroughly.

- Cleaning the fryer

Pour the product onto a damp cloth and wipe the surface of the fryer. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not wash the fryer in a dishwasher.

- Cleaning the cooking window

It is recommended to keep the window clean at all times. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

What to do if...

Problem	Cause	Solution
The air fryer will not switch on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	The cable is defective.	Contact your local service centre.
	No power.	Make sure that the power supply is working properly. If the problem persists, contact a qualified electrician.
The display does not turn on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	Possible electronic board failure.	Contact your local service centre.
The touch controls on the display are not responding.	The product may enter standby mode after 2 minutes of inactivity.	Press the ▷ button to reactivate the display and return to Manual Mode.
The dishes prepared with the air fryer are not cooked.	The temperature is too low.	Try increasing the temperature for better results. To increase the temperature, see section "3.7 Modifying the cooking time and temperature".
	The timer is set for too short a time.	For better results, try setting the timer for a longer time. To increase the timer, see section "3.7 Modifying the cooking time and temperature".
	The amount of food in the basket is excessive.	

What to do if...

Problem	Cause	Solution
There is a burning smell when the oven is in operation.	There may be a burning smell when using the appliance for the first time.	Make sure you have followed the instructions when using the appliance for the first time (see section "3.1 First use").
	There may be food residues left inside the appliance.	Make sure you follow the cleaning and maintenance instructions correctly (see section "4 Cleaning and maintenance").
The JUICY+CRISPY function is not activated.	The selected preset does allow you to set the JUICY+CRISPY function.	Make sure you have selected a preset that allows you to set the JUICY+CRISPY function (see section "3.5 Preset mode").
The — and + buttons do not adjust the time or temperature in the JUICY+CRISPY function.	The time and temperature are not adjustable in the JUICY+CRISPY function.	Select the CRISPY function to adjust the time and temperature.
It is not possible to set a timer of more than 1 hour.	If selected temperature is above 80°C, the maximum timer is limited to 1 hour.	Reduce the temperature to 80°C or below to set a time for more than 1 hour.
The display shows one of the following error codes: - E1, E2, C4		Contact your local Technical Assistance Service.
The display shows C4	Internal basket not detected.	Reposition the internal basket. If the absence exceeds 10 minutes, the device goes into standby and turns off the display.

The manufacturer reserves the right to make any changes deemed necessary for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

عميلنا العزيز، شكرًا لك على شراء أحد أجهزتنا. تعد منتجاتنا فريدة لأنها تجمع بين الأسلوب المميز والحلول التقنية المبتكرة. وهي تتناسب تمامًا مع المنتجات الأخرى في مجموعتنا وتعمل بنفس القدر كتصميمات قائمة بذاتها في مطبخك. نأمل أن تستمتع باستخدام هذا الجهاز الجديد! وتفضلوا بقبول وافر الاحترام والتقدير.