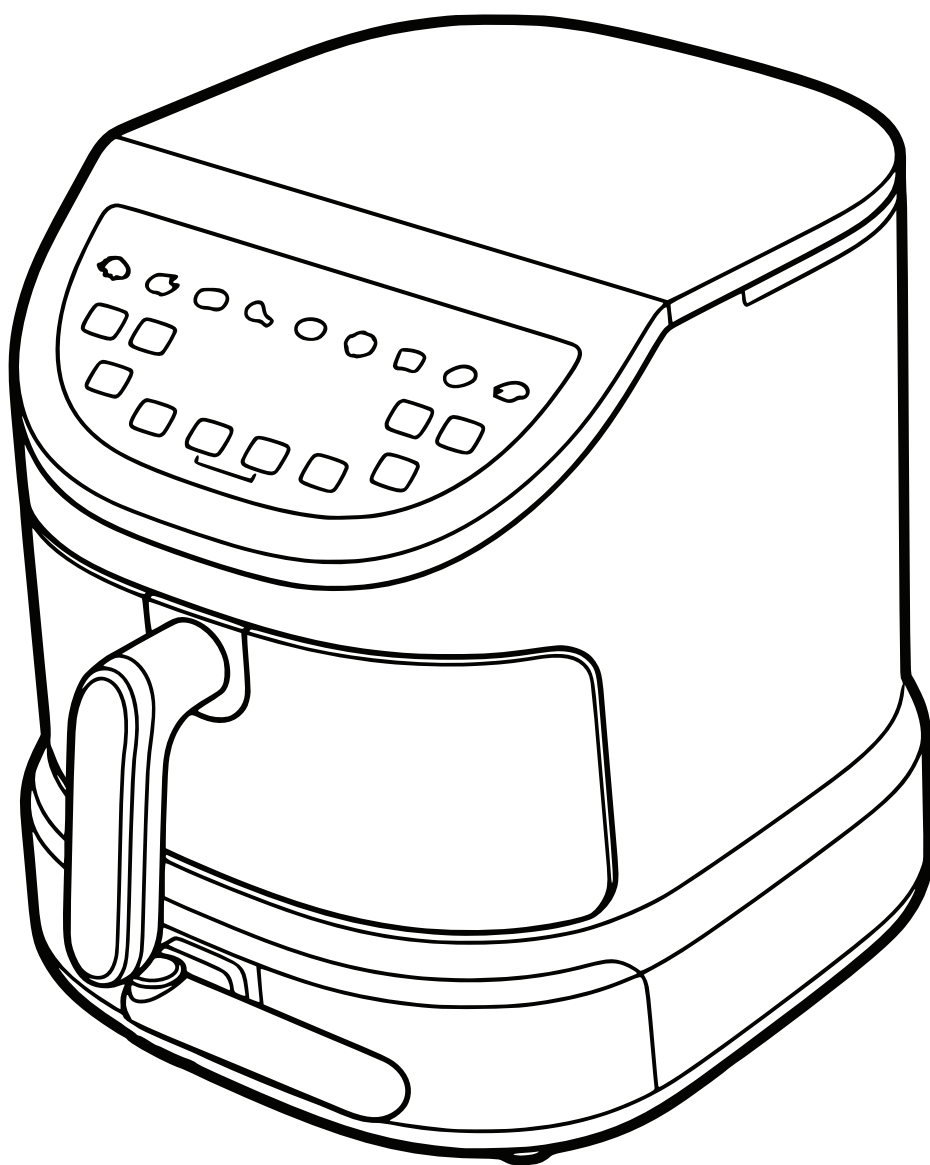




8.5L AIR FRYER WITH PIZZA TRAY

Product Instructions

Product No. 2000314

vonshef

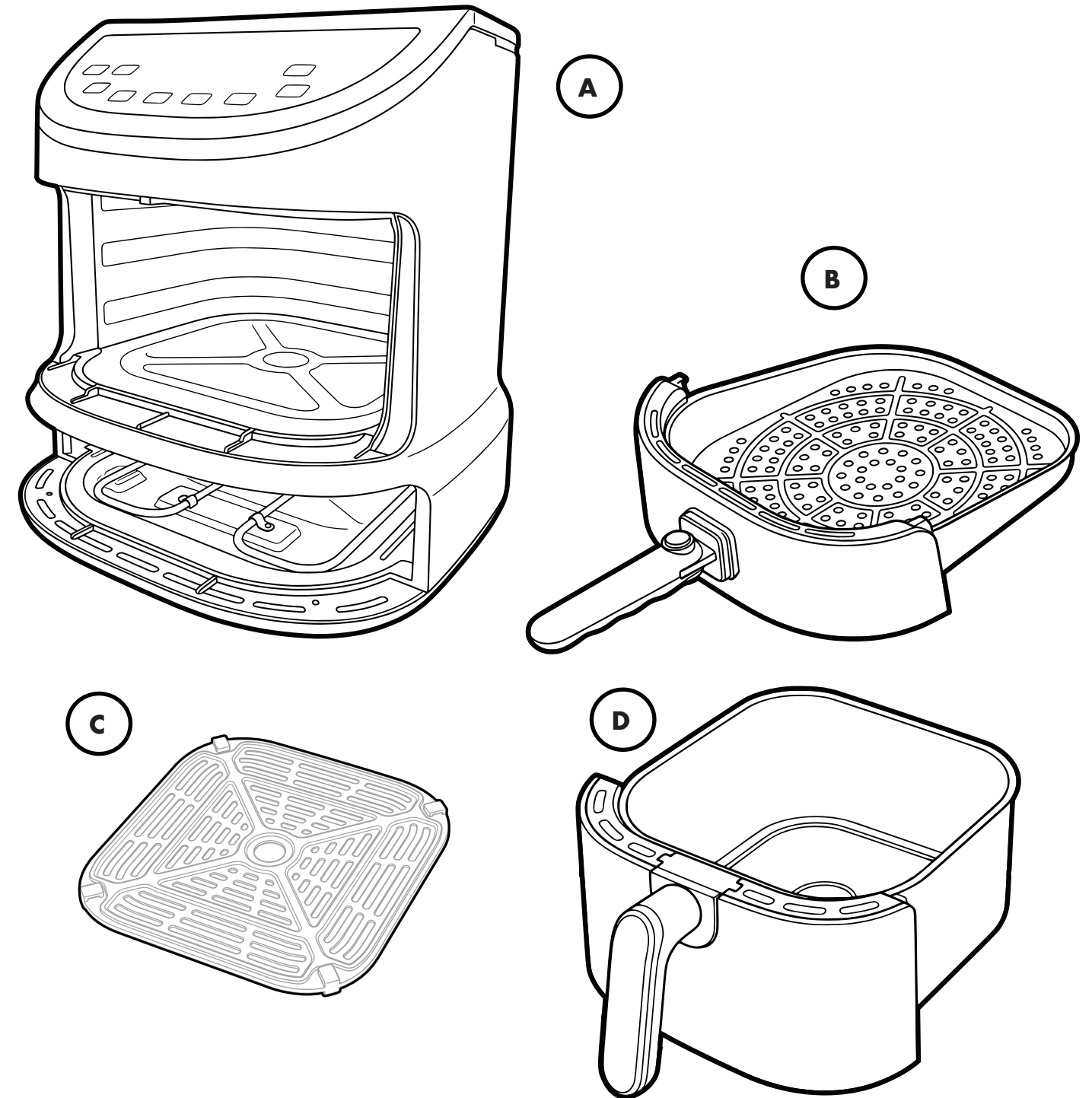
Let's get started!

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Components



- A. Main Unit
- B. Pizza Tray

- C. Crisping Plate
- D. Frying Basket

Need further help?
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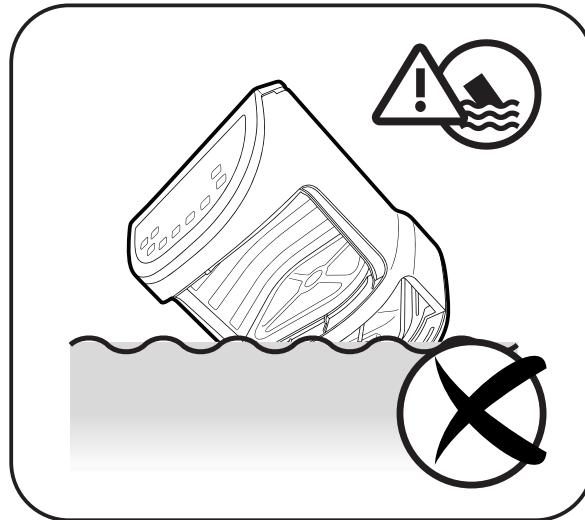
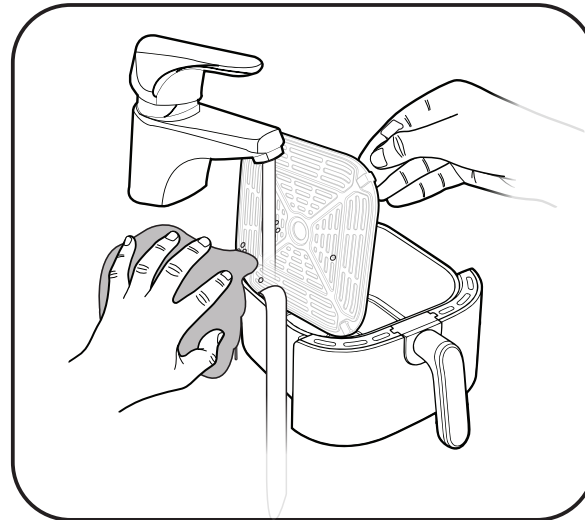
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Getting Started

Before First Use

Remove all packaging, then rinse the frying basket, pizza tray and crisping plate with warm soapy water. Dry all parts thoroughly before placing them back into the main unit.

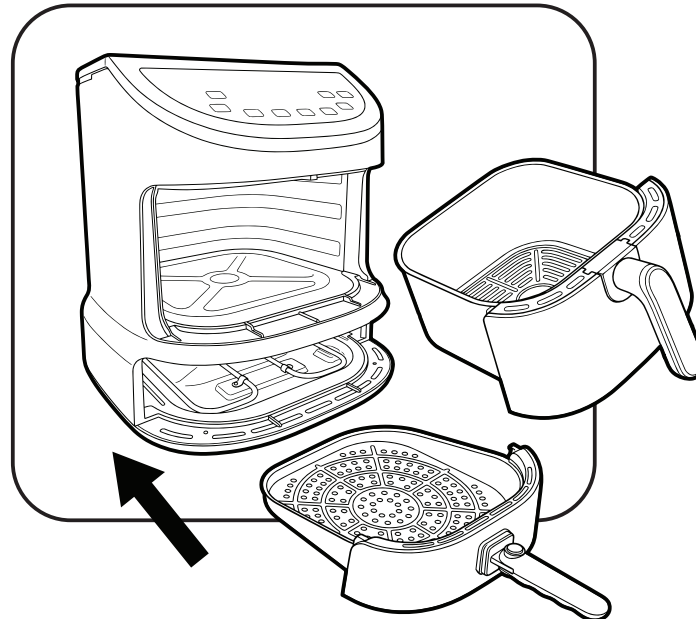
The frying basket, pizza tray and crisping plate are dishwasher safe. The main unit must never be immersed in water — wipe it clean with a slightly damp cloth and ensure it is completely dry before use.



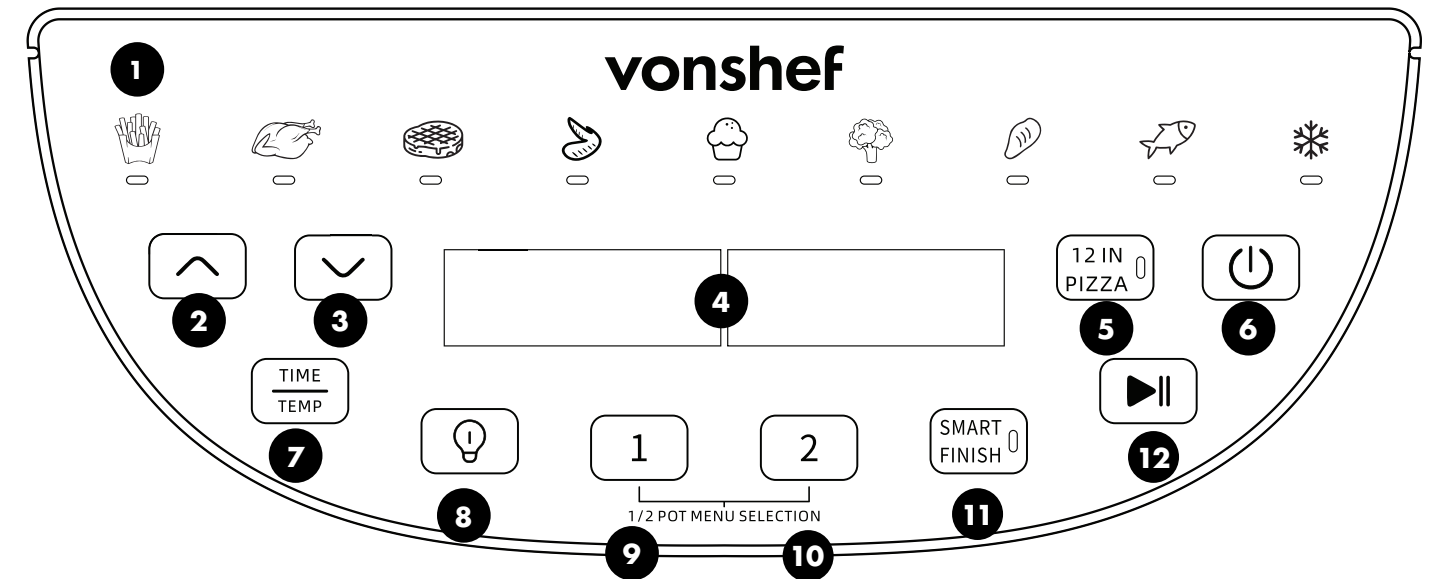
Preparation

Place the appliance on a flat, stable, heat-resistant surface with at least 30cm of clear space around it for ventilation.

Insert the frying basket and pizza tray into the main unit and run a dry heat cycle at 200°C for 10 minutes to pre-heat. A small amount of smoke or a slight odour during the first few minutes is normal. Ensure the room is well ventilated.



Control Panel



- 1. Preset Functions** - The light beneath the food icon will illuminate when you select the desired preset function
- 2. Up** - Press once to increase time by 1 minute or temperature by 5°C. Long hold for continuous increase
- 3. Down** - Press once to decrease time by 1 minute or temperature by 5°C. Long hold for continuous decrease
- 4. Digital Display Screens** - Shows time, temperature and status messages e.g Pre Heat, Add Food, Pause, Open & End
 - Left Screen** - Display screen for main compartment
 - Right Screen** - Display screen for pizza tray compartment
- 5. 12IN Pizza** - Press to select the pizza mode (only applicable for the pizza tray)
- 6. Power** - Press to turn the appliance on or off
- 7. Time/Temp** - Press to adjust either the time or temperature. Once you have clicked this, use the Up or Down buttons to adjust to your desired setting
- 8. Light** - Press to turn the light on/off in the upper basket
- 9. 1** - Press to operate the upper basket. Press to select and cycle through the 12 preset functions
- 10. 2** - Press to operate the lower pizza tray. Press to select and cycle through the preset functions. Please note, only steak, chicken and fish are applicable for the pizza tray
- 11. Smart Finish** - When using the upper and lower basket simultaneously, press to sync so they both finish at the same time
- 12. Start/Pause** - Press once to start or pause cooking. Press and hold to cancel the current function

Usage

Upper Basket

1. Place the crisping plate in the bottom of the frying basket, then use the handle to insert the basket into the main unit.
2. Position the appliance on a flat, stable, heat-resistant surface with at least 30cm of clear space around it for ventilation.
3. Remove the basket and add food, then insert the basket back into the main unit.
4. When you press the **Power** button, **button 1** will remain lit, while all other indicator lights will go off. The display will show "----".
5. Press **1** to enter the menu mode. At this time, the first menu item will light up, with only the upper zone active. Press **1** again to cycle through the menu options. Once the target menu is selected, press ►|| to begin.

Alternatively, press **TIME/TEMP** and use the ▲/▼ buttons to set your desired time and temperature. Then press ►|| to start cooking.

6. When cooking is complete, the appliance will beep five times and the display will show **End**.
7. Using the handle, remove the basket from the main unit and place it on a stable, heat-resistant surface.
8. Use tongs to remove the food and take care to avoid burns.

Cancel Function

When a function is running and you need to exit the current operation, first press the **button 1 (Upper Basket)** or **button 2 (Pizza Tray)** button, then press and hold the ►|| button to stop the current operation. The corresponding basket indicator and digital display will turn off. You can then select and start another function.

Pizza Tray

1. Position the appliance on a flat, stable, heat-resistant surface with at least 30cm of clear space around it for ventilation.
2. Add your food to the pizza tray, then use the handle to insert the tray into the main unit.
3. When you press the **Power** button, the **button 1** will remain lit, while all other indicator lights will go off. The display will show "----".
4. When you press **button 2**, it will remain lit while all other indicator lights turn off. The display will show "----". At this time, there is only lower zone work. You can press **2** again to switch to the target menu, or press **12IN Pizza** to select pizza mode, then press ►|| to begin.

Alternatively, press **TIME/TEMP** and use the ▲/▼ buttons to set your desired time and temperature. Then press ►|| to start cooking.

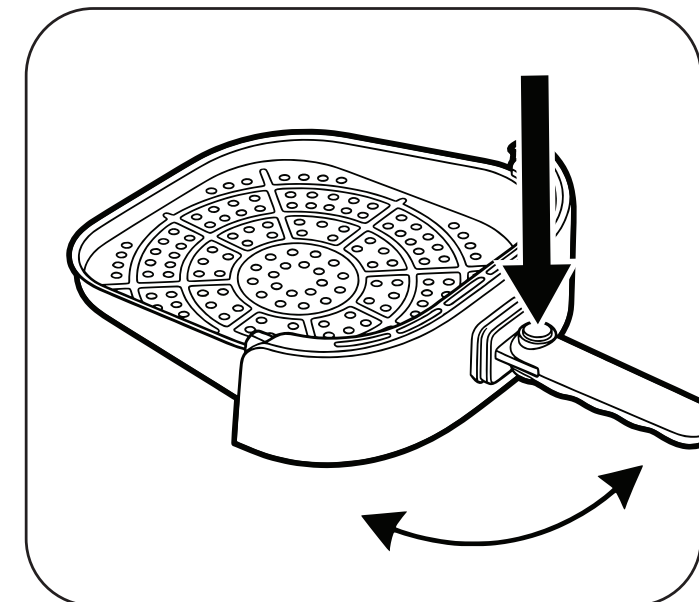
5. When cooking is complete, the appliance will beep five times and the display will show **End**.
6. Using the handle, remove the pizza tray from the main unit and place it on a stable, heat-resistant surface.
7. Use tongs to remove the food and take care to avoid burns.

Usage

Upper Basket and Pizza Tray Work Together

1. Press the **Power** button and **button 1** will light up. The display will show "----".
2. Press **button 1** to select the desired menu.
3. Then press **button 2** and **button 2** will light up. The display will show "----".
4. Press **button 2** again to choose the desired menu.
5. Finally, press ►|| to start or pause cooking.

When finished, press the button on top of the handle to fold it flat for compact storage.



Presets

Single Zone Mode – Upper Zone Only

Function	Default Time	Default Temp	Adjustable Range
French Fries	18 min	200°C	40°C-200°C / 1-60 min
Roast Chicken	35 min	200°C	40°C-200°C / 1-60 min
Steak	15 min	200°C	40°C-200°C / 1-60 min
Wings	15 min	200°C	40°C-200°C / 1-60 min
Cake	20 min	155°C	40°C-200°C / 1-60 min
Vegetables	6 min	180°C	40°C-200°C / 1-60 min
Chicken	18 min	190°C	40°C-200°C / 1-60 min
Fish	15 min	200°C	40°C-200°C / 1-60 min
Defrost	30 min	60°C	40°C-200°C / 1-60 min

Single Zone Mode – Lower Zone Only

Function	Default Time	Default Temp	Adjustable Range
Chicken	25 min	190°C	40°C-200°C / 1-60 min
Steak	15 min	200°C	40°C-200°C / 1-60 min
Fish	15 min	200°C	40°C-200°C / 1-60 min
Pizza	15 min	200°C	40°C-200°C / 1-60 min

Dual Zone Mode – Upper Zone

Function	Default Time	Default Temp	Adjustable Range
French Fries	25 min	200°C	40°C-200°C / 1-60 min
Roast Chicken	35 min	200°C	40°C-200°C / 1-60 min
Steak	18 min	200°C	40°C-200°C / 1-60 min
Wings	20 min	200°C	40°C-200°C / 1-60 min
Cake	25 min	155°C	40°C-200°C / 1-60 min
Vegetables	6 min	180°C	40°C-200°C / 1-60 min
Chicken	25 min	190°C	40°C-200°C / 1-60 min
Defrost	30 min	60°C	40°C-200°C / 1-60 min
Fish	18 min	200°C	40°C-200°C / 1-60 min

Presets

Dual Zone Mode – Lower Zone

Function	Default Time	Default Temp	Adjustable Range
Chicken	25 min	200°C	40°C-200°C / 1-60 min
Steak	20 min	200°C	40°C-200°C / 1-60 min
Fish	20 min	200°C	40°C-200°C / 1-60 min
Pizza	20 min	200°C	40°C-200°C / 1-60 min

Information

Important Safety Notice

This product is not suitable for use by children or by individuals with physical, sensory, or mental impairments that may limit their ability to operate the equipment safely, unless they have been given supervision or instruction concerning the safe use of the product by a person responsible for their safety.

Improper use may result in serious injury. Always ensure the operator is capable of understanding and following all safety instructions provided in this manual.

Surfaces become very hot during use.

General Safety

Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the appliance. If the appliance is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact Customer Services. Do not use the appliance if any parts appear to be faulty, missing or damaged. Ensure all parts are securely attached as instructed by this instruction manual before use.

Cables and Plugs

Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device RCD (UK/EU) Ground Fault Indicator (US). Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorised service agent in order to avoid a hazard. The use of an extension cable is not recommended. Do not handle

the plug or appliance with wet hands. Keep the cable away from heated surfaces. Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets. Do not pull the cable around sharp edges or corners. Do not leave unattended when plugged in. Unplug from outlet when not in use. Turn off all controls before unplugging. Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable. Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories. Ensure the cable is stored safely to prevent hazards.

Risk of Personal Injury

Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides (at least 10cm). Do not insert any objects into openings or cover the appliance. Do not place any cardboard, plastics or paper inside or on the appliance unless stated in the instructions. Do not use the appliance near any combustible surfaces or items. Only use suitable cookware where applicable. Do not use outdoors or near heat sources. Take care not to touch any surfaces that may remain hot for a period of time after use. Never operate the appliance when empty. Do not overload/overfill the appliance. Do not fill the frying Basket with oil as this is a fire hazard. When using for the first time your appliance may give off a 'new' smell or vapour. This will dissipate after a few uses. Do not lift or move the appliance whilst in use. Do not operate continuously for periods longer than those marked on the product or indicated in the instructions. Do not leave the appliance unattended. Check regularly to avoid burning foods. Avoid touching any of the inner surfaces after use as they remain hot for some time.

Information

CAUTION! When removing the Frying Basket from the appliance, hot steam may be released. Keep your hands and face at a safe distance to avoid injury. Ensure the appliance is switched off and unplugged before changing accessories or cleaning.

Cleaning & Maintenance

Allow the appliance to cool for 30-60 minutes for cleaning. Never soak or immerse electrical or heating components and or a component that has a plug attached. Hand washing recommended; soak in warm soapy water and wipe down using a soft sponge. To remove stubborn stains, use a non abrasive cleaning brush. Do not use abrasive, harsh cleaning solutions or metal scouring pads. Never wash any electrical or heating components and or a component that has a plug attached in a dishwasher.

Technical Specifications

Rated Voltage: 220-240V
Rated Power: 2100W
Rated Frequency: 50Hz

Troubleshooting

Issue	Possible Cause	Solution
Product not working	Power not plugged in	Plug into a grounded socket
Left display shows E1/E2	Top sensor open/short circuit	Contact us
Right display shows E1/E2	Bottom sensor open/short circuit	Contact us
Display shows OPEN	Basket not seated properly	Pull out basket and firmly reinsert until properly placed
Fan not rotating	Not plugged in, or motor/component fault	Check power connection. If fault persists, contact us
Fan making abnormal noise	Fan blade deformed	Contact us
Cannot insert pot smoothly	Pot edge deformed	Contact us
White smoke during cooking	Cooking greasy food	When cooking greasy foods, keep the temperature below 180°C to avoid burning. Ensure the frying basket and rack are cleaned thoroughly after every use to prevent a build-up of food residue.

Usage & Safety



Please read all instructions carefully before use and retain for future reference.



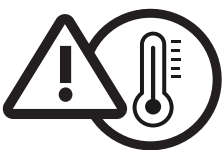
CAUTION: Hot surfaces.



Do not immerse in water.



Do not cover.



ATTENTION This appliance has a thermal cut out switch
The thermal cut out will activate and shut down the appliance should the appliance overheat.

Unplug from the mains and or battery and allow to cool for 30-40 minutes before re-use.

Information

Customer Service

If you are having difficulty using this product and require support, please contact support@vonhaus.com

Warranty

To register your product and find out if you qualify for a free extended warranty please go to www.vonhaus.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in the warnings page of this manual, and all other instructions have been followed accurately.

Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returns

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring the appliance second-hand or for commercial or communal use.

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Thank You

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Should you require assistance with your purchase, please contact us at support@vonhaus.com

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