

INALSA

AIR FRYER

NUTRI FRY
NUTRI FRY **DIGITAL**

Instruction Manual
Cum
Warranty Card

Dear Customer,

Congratulations on the purchase of your INALSA Air Fryer! This has been designed to include many superior features that permit you the fullest expression of your skill and enthusiasm. You are now on the threshold of a whole new world of cooking pleasure.

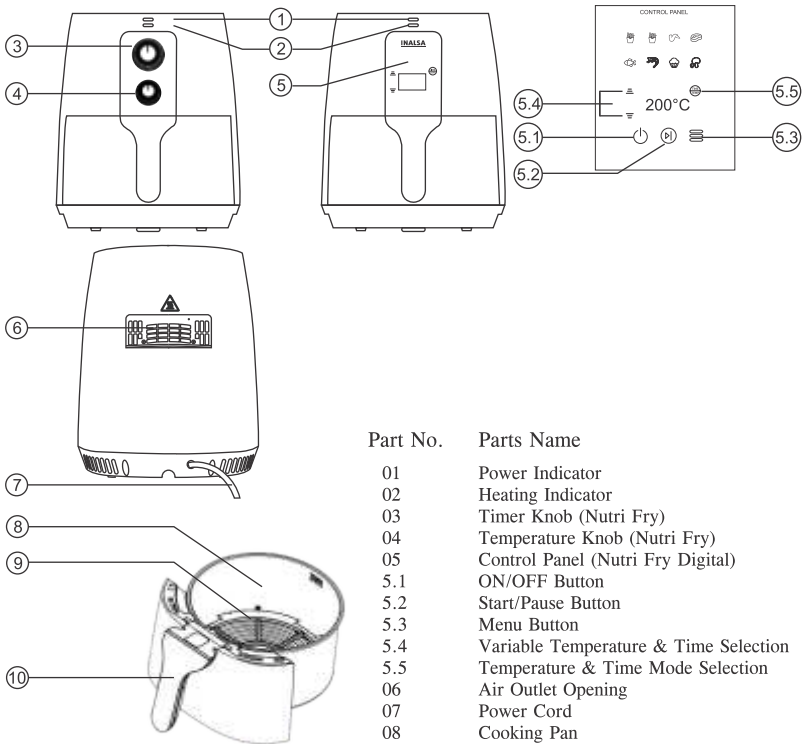
At INALSA, we have a reputation of selling innovative, high quality appliances such as Food Processors, Mixer Grinders, Juicer Mixer Grinders, Cooking Ranges, Juice Extractors, Cooktops, Oven Toaster Grillers, Hand Blenders, Electric Kettles, Rice Cookers, and Electric Chimneys. Your newly acquired INALSA Air Fryer bears the same distinctive hallmark of excellence.

It is all the result of vigorous quality consciousness in INALSA's design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

Your INALSA Air Fryer has a lot of thoughtful features built in to make your tea making convenient. Please read these instructions carefully, so that you may get the best out of the power packed features in your INALSA Air Fryer .

Welcome to the INALSA world of cooking pleasure!

Part Identification



Part No.	Parts Name
01	Power Indicator
02	Heating Indicator
03	Timer Knob (Nutri Fry)
04	Temperature Knob (Nutri Fry)
05	Control Panel (Nutri Fry Digital)
5.1	ON/OFF Button
5.2	Start/Pause Button
5.3	Menu Button
5.4	Variable Temperature & Time Selection
5.5	Temperature & Time Mode Selection
06	Air Outlet Opening
07	Power Cord
08	Cooking Pan
09	Food Separator
10	Pan Handle

Technical Specification

Product	Air Fryer	
Model	Nutri Fry	Nutri Fry Digital
Power	1400 Watt	
Voltage	240V, 50Hz, AC	
Capacity	4.0 L, Cooking Pan	
Time Range	0-30 min	1-60 min
Temperature Range	80-200°C	40-200°C

* Due to continuous improvements in product, specifications are subject to change without prior notice.

Introduction

This all new AIR FRYER provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a grill, it is able to make numerous dishes. The best part is that the a AIR FRYER heats food at all directions and most of the ingredients do not need any oil.

Important

Please read this manual carefully before any using of the appliance as dangers may occur under incorrect operations.

Danger

1. Do not immerse the housing in water or rinse under the tap due to the electronic and heating components.
2. Avoid any liquid enter the appliance to prevent from electric shock or short-circuit.
3. Keep all ingredients in the basket to prevent any contact from heating elements.
4. Do not cover the air inlet and the air outlet when the appliance is working.
5. Fill the pan with oil may cause a fire hazard.
6. Do not touch the inside of the appliance while it is operating.

Warning

1. Check if the voltage indicated on the appliance fits the local mains voltage.
2. Do not use the appliance if there is any damage on plug, main cord or other parts.
3. Do not go to any unauthorized person to replace or fix damaged main cord.
4. Keep the appliance and its mains cord out of the reach of children.
5. Keep the mains cord away from hot surfaces.
6. Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
7. Do not connect appliance to an external timer switch.
8. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
9. Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
10. Do not place anything on top of the appliance.
11. Do not use the appliance for any other purpose than described in this manual.
12. Do not let the appliance operate unattended.
13. 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 form the air outlet openings.
14. Also be careful of hot steam and air when you remove the pan from the appliance.
15. Any accessible surfaces may become hot during use
16. Immediately unplug the appliance if you see dark smoke coming out of the appliance.
17. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

1. Ensure the appliance is placed on a horizontal, even and stable surface.
2. This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
3. The guarantee is invalid if the appliance is used for professional or semi-professional purposes or it is not used according to instructions.
4. Always unplug the appliance while not using.
5. The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Automatic Switch OFF

Nutri Fry - The appliance has a build in timer, it will automatically shut down the appliance when count down to zero. You can manually switch off the appliance by setting timer to zero.

Nutri Fry Digital - The appliance has a build in electronic control, it will automatically shut down the appliance when count down to zero. You can manually switch off the appliance by pressing the power ON/OFF button.

Electromagnetic Fields (EMF)

1. The appliance complies with all standards regarding Electro-Magnetic fields (EMF).
2. Under proper handling, there is no harm for human body based on available scientific evidence.

Before First Use

1. Remove all packaging materials and stickers or labels.
2. Clean the cooking pan & food separator with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Preparing for Use

1. Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.
2. Put the food separator in the cooking pan .
Do not fill the pan with oil or any other liquid.
Do not put anything on top of the appliance, the airflow will be disrupted.

Using the appliance

1. This appliance is able to prepare a huge range of dishes, you may get help from the recipe book.

Use for Air Fryer (Nutri Fry)

1. Plug the appliance to the power socket and the power indicator light will light up green..
2. Carefully pull the cooking pan out of the air fryer
3. Put food separator in cooking pan and fill ingredients in the cooking pan.

Note: Never fill the cooking pan beyond the described limit indicated in the table shown ahead, as this could affect the quality of the end result.

4. Slide the cooking pan back into the air fryer
5. Turn the temperature dial to set the required temperature. See table shown ahead to determine the right temperature.
6. To switch the appliance, turn the timer dial to required preparation time. Add 3 minutes to the preparation time when appliance is cold (See table shown ahead to determine the right time), then the heating indicator light will light up orange.
 - Timer starts counting down the set preparation time.
 - During the hot air frying process, the heating indicator light will on and go off time to time.. This indicates the heating element is switched on and off to maintain the set temperature.
 - Excess oil from the ingredients is collected on the bottom of the cooking pan.
7. Some ingredients may require shaking halfway through the cooking time (See table ahead). To shake this, pull the cooking pan out of the appliance by the handle and shake it. then slide the cooking pan back into the air fryer.
8. 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.

NOTE: You can also switch off the appliance manually by turning the temperature dial to 0.

9. Check if the ingredients are ready.
 - If they are not ready yet, slide the cooking pan back into the appliance and set the timer for a few extra minutes.
 - To remove small ingredients, take food out from cooking pan and lift the food separator out of the cooking pan.
 - After hot air frying, the cooking pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the cooking pan.
10. Transfer food into a bowl or onto a plate.
11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.



Use for Air Fryer (Nutri Fry Digital)

1. Plug the appliance to the power socket and the power indicator light will light up green.
2. The control panel ON button will light up white.
3. Pull the cooking pan and put food separator into cooking pan, place the ingredients you wish to fry, roast or cook.
4. Put the Cooking pan into the appliance.





Note- Never fill the cooking pan beyond the described limit indicated in the table shown ahead, as this could affect the quality of the end result.

5. Press the On button on the control panel, the control panel will light up white.
6. The control panel will display the pre-set 15 minutes and 180°C program.

Temperature and Time:

- You can change the time and temperature using the up and down arrows.  
- Press the TIME/TEMP. button to switch between temperature/time.

Pre-set Programs:

- This appliance has 8 pre-set programs.
- To select the program, press the menu button.
-  You can move from one program to the next program by pressing this button.
- If you wish, you can also change the temperature(40-200°C) and time(1-60) setting for the preset programs.
- Once the program has been selected, press the start/pause button  to start heating. You will see that the operation indicator light will light up orange.
- To change any settings while cooking, first pause, modify and then resume.
- To start the heating, press the button .
- Note- During the cooking phase, you can press the pause button  to stop the appliance, the timer will also stop and display whatever time remains. Press this button again to resume the cooking please.
- The Appliance will beep when the cooking time has finished and check to see that the food is cooked.
- If it is not, you have to put the container back in the air fryer and program the timer to cook for a few more minutes.
- Once cooking has finished, transfer the food into bowl or a plate.

Note: When using the Air Fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Air Fryer.

Setting

1. This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

2. Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
3. Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
4. Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you adding the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the AIR FRYER.
6. Snacks can be prepared in an oven can also be prepared in the AIR FRYER.
7. The optimal amount for prepare crispy fries is 900 grams.
8. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
9. Place a baking tin or oven dish in AIR FRYER basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
10. You can also use the AIR FRYER to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-Max Amount (g)	Time (min)	Temperature (°C)	Shake (Yes/No)	Extra Information
POTATOES & FRIES					
Thin Frozen Fries	500-700	20-25	200	Yes	
Thick Frozen Fries	500-700	25-30	200	Yes	
Home - Made Fries (5x8 mm)	500-900	28-35	180	Yes	Add Spoon of Oil
Home - Made Potato Wedges	300-900	18-22	180	Yes	Add Spoon of Oil
Home - Made Potato Cubes	300-750	12-18	180	Yes	Add Spoon of Oil
VEGETABLES					
Scalvied Peppers, aubergine	200	20	200	Yes	Add Spoon of Oil
MEAT & POULTRY					
Hamburguer	100-500	13-15	180		
Sausage Roll	100-500	15-20	200		
Drumsticks	100-500	15-20	180		
Chicken Breast	100-500	25-30	180		
SNACKS					
Spring Rolls	100-400	10-12	200		
Frozen Chicken Nuggets	100-500	10-12	200	Yes	
Forzen Fish Fingers	100-400	10-12	200	Yes	
Frozen Creadcrumbed Chees Snacks	100-400	10-15	180		
Croissant	150-230	15-20	160		

Making Home-Made Fries

To make home-made fries, follow the steps below.

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the pan.

Note: Do not tilt the bowl to put all the sticks in the basket in one go to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter

Cleaning

Clean the appliance after every use.

Do not clean the pan, food separator and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket and make the appliance cool down.

Note: Remove the pan to let the AIR FRYER cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and food separator with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The pan and food separator are dishwasher safe.

Tip: If dirt is stuck to the food separator or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the food separator in the pan and let the pan and the food separator soak for about 10 minutes.

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

Storage

1. Unplug the appliance from mains supply.
2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at official collection point for recycling. By doing this, you do contribution to environmental protection.

Troubleshooting Guide

Problem	Possible cause	Solution
The AIR FRYER does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Set the timer to the required preparation time to switch on the appliance
The ingredients fried with the AIR FRYER are not done	The amount of ingredients in the pan is too big	Put smaller batches of ingredients in the pan. Smaller batches are fried more evenly
	The set temperature is too low	Set the temperature to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the AIR FRYER	Certain types of 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.
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 crisper result
I cannot slide the pan into the appliance properly	There are too much ingredients in the pan	Do not fill the pan beyond the MAX indication
White smoke comes out from the Appliance	You are preparing greasy ingredients	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use
Fresh fries are fried Unevenly in the AIR FRYER	You did not use the right potato type	Use fresh potatoes and make sure that they stay firm during frying
	You did not rinse the potato sticks properly before you fried them	Rinse the potato sticks properly to remove starch from the outside of the sticks
Fresh fries are not crispy when they come out of the AIR FRYER	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potato sticks properly before you add the oil
		Cut the potato sticks smaller for a crisper result
		Add slightly more oil for a crisper result

Warranty

The “**INALSA Air Fryer**” is fully warranted against any manufacturing defect for a period of **Two Years** from the date of purchase. Should any defect develop in the **Air Fryer** during the warranty period, **Tuareg Marketing Pvt. Ltd.** undertakes to get the **Air Fryer** or any part thereof, repaired at any of its Authorized Service Center.

The above warranty shall be subject to the following terms and conditions:-

1. Any defective product or part thereof will be repaired within the above stated warranty period on receipt of the same with this card duly filled in and stamped by dealer from whom the product was purchased along with the purchase bill/ invoice, provided the product is brought to our nearest service center freight paid and packed securely.
2. In the event of repairs/ replacement of any part of product, this warranty will thereafter continue and remain in force only for the unexpired period of warranty.
3. This warranty is valid only when:-
 - The product is purchased from the company's authorized dealer and accompanied by this warranty card / cash memo.
 - The product has been serviced by the authorized service personnel.
 - The product has been used and maintained in accordance with the instruction manual.
4. The warranty does not apply to :-
 - Normal wear and tear of the product
 - Damage due to chipping, peeling, plating and denting.
 - Damages arising due to running of the appliances on the alternate sources of power such as Inverter, generator or any such auxiliary power supply aid resulting in variation/ fluctuating voltage
 - Breakage or damage to components made of ABS, SAN, Bakelite, Glass and such plastic/rubber parts, cord, bulbs and surface coating.
 - Damages resulting from accidents, mishandling or negligence on the part of the customer
 - Product if used for the commercial purposes.
 - Product, the serial number of which has been removed obliterated or altered on the specification plate.
5. The warranty is in lieu of all other warranty, expressed or implied and does not cover indirect or consequential damages/ loss.

WARRANTY CARD

Product : Air Fryer
Model : Nutri Fry / Nutri Fry Digital
Serial No :
Date of Purchase :
Bill/ Cash Memo No. :
Purchaser' Name :
Address :
.....
.....

Dealer's stamp and Signature



Customer Care Number (Timing: 9:30 to 5:30) (Mon - Sat)

9773982065

INALSA

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