

## General description

1 *Timer/power-on knob*

2 *Heating-up light*

3 *Air inlet*

4 *Pan*

5 *Temperature control knob*

6 *Air outlets*

7 *Cord storage wrap*

8 *Power cord*

9 *Splatter-proof lid (HD9622/45, HD9621/45 only)*

10 *Double-layer rack (HD9627, HD9622 only)*

11 *Basket with fixed mesh bottom (HD9620 only)*

12 *MAX indication*

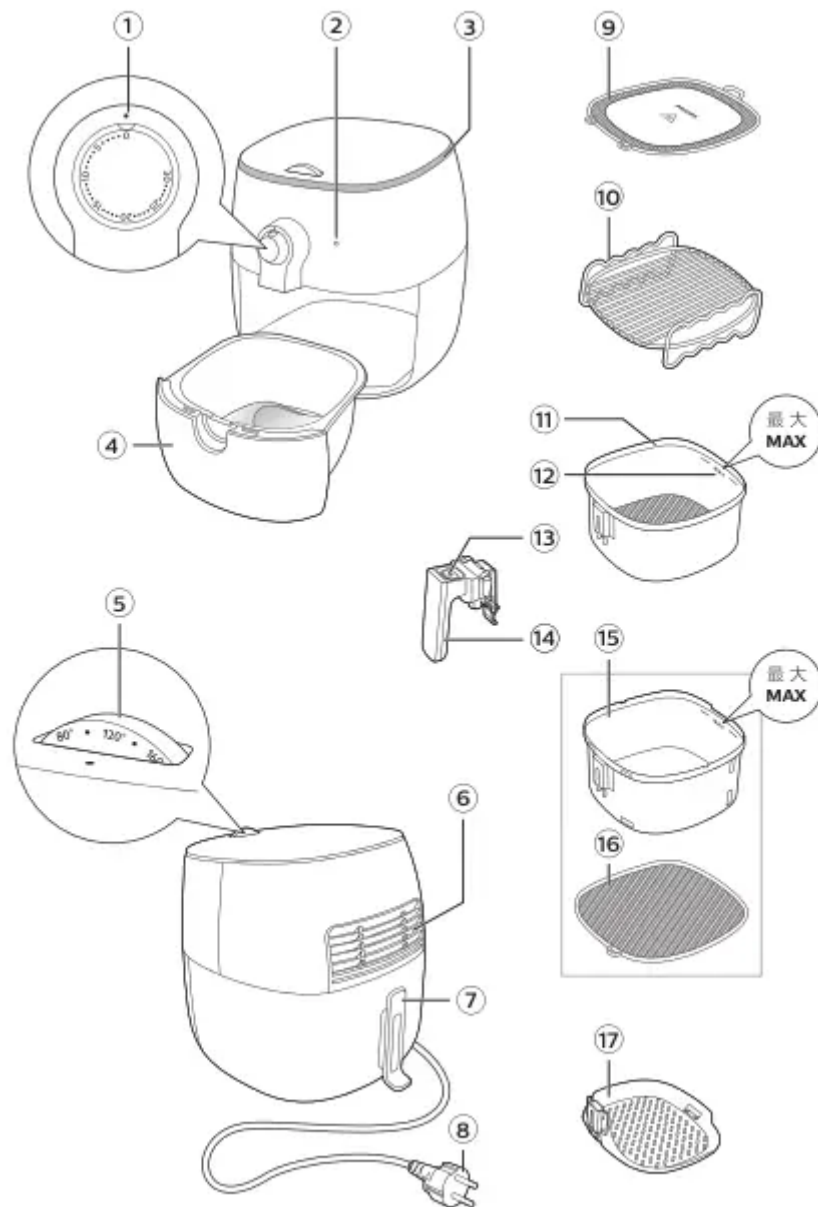
13 *Basket release button*

14 *EasyClick handle*

15 *Basket with removable mesh bottom (HD9627, HD9623, HD9622, HD9621 only)*

16 *Removable mesh bottom (HD9627, HD9623, HD9622, HD9621 only)*

17 *Non-stick grill pan (HD9627, HD9623 only)*



## Before first use

- 1 Remove all packing material.
- 2 Remove any stickers or labels from the appliance.
- 3 Thoroughly clean the appliance before first use, as indicated in the cleaning table.

## Preparing for use

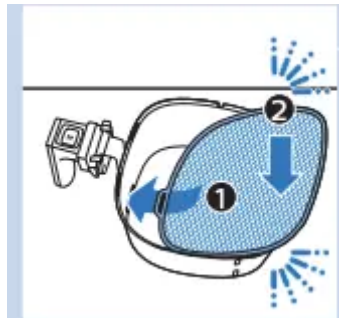
### Placing the removable mesh bottom (HD9627, HD9623, HD9622, HD9621 only)



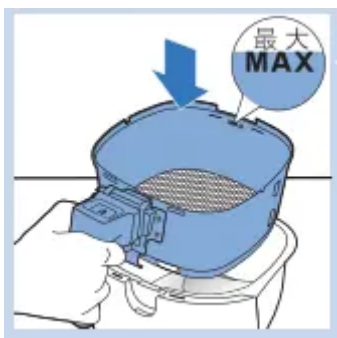
- 1 Remove the pan from the appliance.



- 2 Put the pan with the basket on a suitable surface, press the basket release button and lift the basket out of the pan.



- 3 Insert the hook of the mesh bottom into the slot on the right bottom side of the basket. Push the mesh bottom down until it locks into position ('click' on both sides).



- 4 Put the basket back into the pan.

#### **Note**

- Never use the pan without the basket in it.



- 5 Slide the pan back into the appliance.

### **Placing the EasyClick handle**

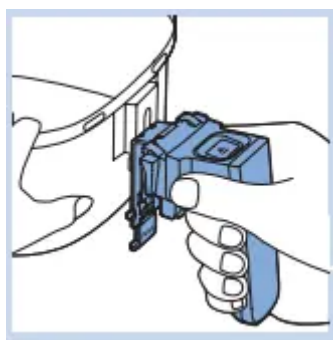
#### **Warning**

- Always make sure the basket and the handle have cooled down before you attach or detach the EasyClick handle.

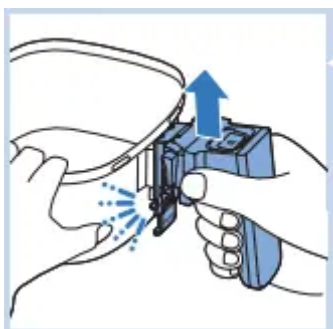
#### **Note**

- The EasyClick handle also fits to the non-stick grill pan (HD9627/ HD9623 only). It helps you clean and store the appliance in an easy way

#### **To attach the EasyClick handle:**

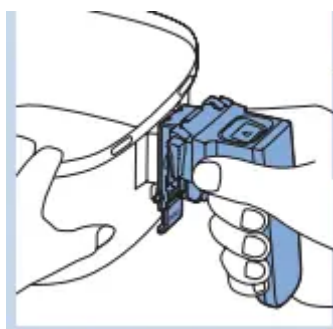


- 1 Hold the basket with one hand and hold the handle with the other hand.

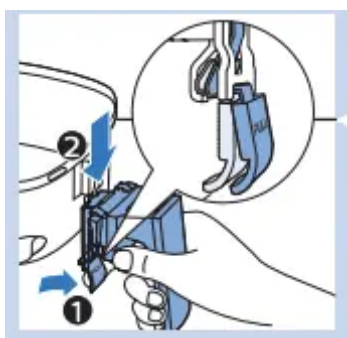


- 2 Slide the handle into the opening on the basket from below until it locks into place ('click').

**To detach the EasyClick handle:**



- 1 Hold the basket with one hand and hold the handle with the other hand.



- 2 Pull gently with your finger on the red release tab while pulling the handle straight down.

**Food table**

The table below helps you select the basic settings for the types of food you want to prepare.

**Note**

- Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.



Ingredients	Min.- max. amount (grams)	Time (minutes)	Temperature (°C)	Shake/ Turn	Additional information
Frozen fries	200-800	11-25	180	Shake halfway	
Home-made fries (1/2cm / 1/4 in thick)	200-800	12-25	180	Shake halfway	Soak 30 min. in water, dry then add 1/2 tbsp of oil.
Potato wedges	200-800	15-27	180	Shake halfway	Soak 30 min. in water, dry then add 1/2 tbsp of oil.
Frozen snacks (e.g. spring rolls, chicken nuggets)	100-400	6-10	200	Turn or shake halfway	For the cooking times, refer to the instructions on the packaging of the snack. Time compared to oven should be halved.
Pork chops	100-500	8-14	200		
Hamburger	100-500	7-14	160		
Sausages	100-500	3-15	160		
Drumsticks	100-500	15-22	180		
Chicken breast	100-500	10-15	180		
Quiche	300	20-25	160		Use a baking tray or oven dish.
Muffins	80-300	8-13	180		Use heat-proof silicone muffin cups.
Cake	200-400	15-25	160		Use a cake pan.
Mixed veggies	100-500	8-12	180		
Pre-baked toast/bread rolls	50-200	3-6	200		
Fresh bread rolls/bread	100-500	12-25	180		

Ingredients	Min.- max. amount (grams)	Time (minutes)	Temperature (°C)	Shake/ Turn	Additional information
Fish	150-400	10-18	200		
Shellfish	100-400	7-15	180		
Chicken bread crumbed	100-300	8-15	180		Add oil to the breadcrumbs.

## Using the appliance

### Airfrying

#### Caution

- This is an Airfryer that works on hot air. Do not fill the pan with oil or frying fat.
- Do not touch hot surfaces. Use handles or knobs. Only hold the pan by the basket handle.
- This appliance is for household use only.

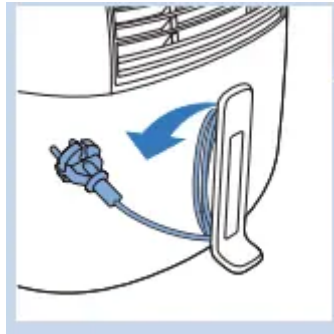
- This appliance may produce some smoke when you use it for the first time. This is normal.
- Preheating of the appliance is not necessary.



- 1 Place the appliance on a stable, horizontal, level and heat-resistant surface.

**Note**

- Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and affect the frying result.



- 2 Unwind the power cord from the cord storage wrap.
- 3 Put the plug in the wall outlet.



- 4 Remove the pan from the appliance.



- 5 Put the ingredients in the basket.

### Note

- The Airfryer can prepare a large range of ingredients. Consult the 'Food table' for the right quantities and approximate cooking times.
- Do not exceed the amount indicated in the 'Food table' section or overfill the basket beyond the 'MAX' indication as this could affect the quality of the end result.
- If you want to prepare different ingredients at the same time, make sure you check the suggested cooking time required for the different ingredients before you start to cook them simultaneously. Home-made fries and drumsticks, for example, can be cooked simultaneously because they require the same settings.



- 6 If the basket or non-stick grill pan (HD9627, HD9623 only) is placed back into the pan, slide the pan back into the appliance. Turn the temperature control knob to the required temperature.



- 7 Turn the timer knob to the required cooking time to switch on the appliance.

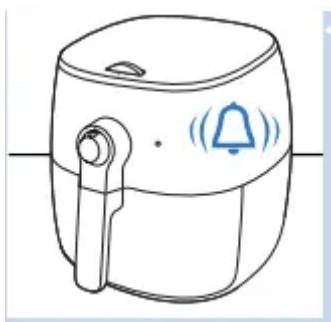


### Note

- The heating-up light goes on. During use the heating-up light goes on from time to time. This indicates that the appliance is heating up to the right temperature.
- The timer continues to count down the set cooking time.
- Some ingredients require shaking or turning halfway through the cooking time (see 'Food table'). To shake the ingredients, remove the pan from the appliance and shake it over the sink. Then slide the pan back into the appliance. To reduce the weight, you can also remove the basket from the pan.
- Be careful not to press the basket release button while shaking.

### Tip

- If you set the timer to half the cooking time, when you hear the timer bell it is time to shake or turn the ingredients. Be sure to reset the timer to the remaining cooking time.



- 8 When you hear the timer bell, the set cooking time has elapsed. You can also switch off the appliance manually. To do this, turn the power-on knob to 0 (counterclockwise); this requires some more force than turning clockwise.

### Note

- Excess oil from the ingredients is collected on the bottom of the pan.
- If you prepare several batches of fatty ingredients (e.g. drumsticks, sausages or hamburgers), carefully pour off any excess oil or rendered fat from the pan after each batch or before shaking or replacing the basket in the pan.



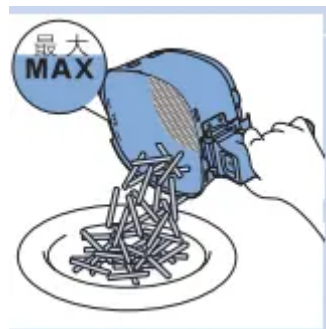
- 9 Remove the pan from the appliance and place it on a heat-resistant surface.
- 10 Check if the ingredients are ready

### Note

- If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes.
- After hot airfrying, the pan, basket, accessories, housing and ingredients are hot. Depending on the type of ingredients in the basket, steam may escape from the pan.



- 11 Press the basket release button and lift the basket out of the pan.



- 12 Empty the basket contents into a bowl or onto a plate. Always remove the basket with ingredients from the pan to serve as hot oil or rendered fat may be in bottom of the pan.

### Note

- To remove large or fragile ingredients, use a pair of tongs to lift out ingredients.

## Making home-made fries

To make great home-made fries in the Airfryer:

- Choose a potato variety suitable for making fries, e.g. fresh, slightly floury potatoes.
- It is best to air fry the fries in portions of up to 500 grams for an even result. Larger fries tend to be less crispy than smaller fries.
- Shake the basket 2-3 times during the airfrying process.
  - 1 Peel the potatoes and cut into sticks (1/2cm / 1/4 in thick).
  - 2 Soak the potato sticks in a bowl of water for at least 30 minutes.
  - 3 Empty the bowl and dry the potato sticks with a dish towel or paper towel.
  - 4 Pour a half tablespoon of cooking oil in the bowl, put the sticks in the bowl and mix until the sticks are coated with oil.
  - 5 Remove the sticks from the bowl with your fingers or a slotted kitchen utensil so excess oil remains in the bowl.

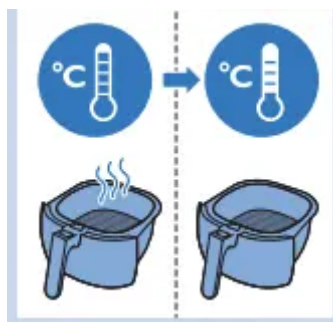
#### Note

- Do not tilt the bowl to pour all the sticks in the basket at once to prevent excess oil from going into the pan.
  - 6 Put the sticks in the basket.
  - 7 Fry the potato sticks and shake the basket halfway through the airfrying process. Shake 2-3 times if you prepare more than 400g of fries.

#### Note

- Consult the chapter “Food table” for the right quantities and cooking times.

### Cleaning

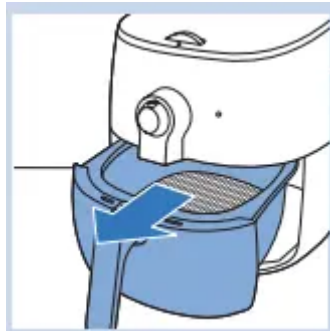


#### Warning

- Let the basket, pan, accessories and the inside of the appliance cool down completely before you start cleaning.
- The pan, basket and inside of appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.

Clean the appliance after every use. Remove oil and fat from the bottom of the pan after every use to prevent smoke.

- 1 Turn the timer knob to 0, remove the plug from the wall outlet and let the appliance cool down for 10 minutes.



### Tip

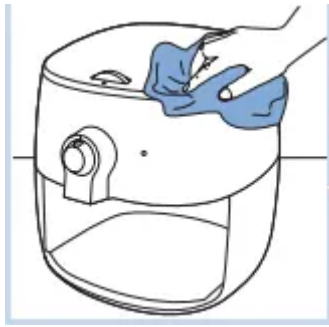
- Remove the pan and the basket to let the Airfryer cool down more quickly



- 2 Clean the pan, basket, non-stick grill pan and splatterproof lid in a dishwasher. You can also clean them with hot water, dishwashing liquid and a non-abrasive sponge (see 'cleaning table').

### Tip

- If food residues stuck to the pan, double-layer rack or basket, you can soak them in hot water and dishwashing liquid for 10-15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dishwashing liquid that can dissolve oil and grease. If there are grease stains on the pan or basket and you have not been able to remove them with hot water and dishwashing liquid, use a liquid degreaser.
- If necessary, food residues stuck to the heating element can be removed with a soft to medium bristle brush. Do not use a steel wire brush or a hard bristle brush, as this might damage the coating on the heating element.












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



- 6 Clean the inside of the appliance with a moist cloth.

## Cleaning table

			
HD9622/45 , HD9621/45 	✓	✓	✓
HD9627, HD9623 HD9622, HD9621 	✓	✓	✗
HD9620 	✓	✓	✗
	✓	✓	✗
HD9627, HD9623 	✓	✓	✗
HD9627, HD9622 	✓	✗	✓

## Storage

- 1 Unplug the appliance and let it cool down.
- 2 Make sure all parts are clean and dry before storing.
- 3 Wrap the power cord onto the cord storage wrap.

### Note


- Always hold the Airfryer horizontally when you carry it. Make sure that you also hold the drawer on the front part of the appliance as it can slide out of the appliance if accidentally tilted downwards. This can lead to damaging of the drawer.
- Always make sure that the removable parts of the Airfryer e.g. EasyClick handle, removable mesh bottom, etc. are fixed before you carry and/or store it.

### Troubleshooting

**The outside of the appliance becomes hot during use.**

The heat inside radiates to the outside walls.

- This is normal. All handles and knobs that you need to touch during use stay cool enough to touch.
- The pan, basket, double-rack layer, non-stick grill pan and the inside of the appliance always become hot when the appliance is switched on to ensure the food is properly cooked. These parts are always too hot to touch.
- If you leave the appliance switched on for a longer time, some areas get too hot to touch.

These areas are marked on the appliance with the following icon:  As long as you are aware of the hot areas and avoid touching them, the appliance is completely safe to use.

### **My home-made fries do not turn out as I expected.**

You did not use the right potato type.

- To get the best results, use fresh, slightly floury potatoes. If you need to store the potatoes, do not store them in a cold environment like in a fridge. Choose potatoes whose package states that they are suitable for frying.

The amount of ingredients in the basket is too big.

- Follow the instructions in this user manual to prepare home-made fries (see 'Food table' or download the free Airfryer App).

Certain types of ingredients need to be shaken halfway through the cooking time.

- Follow the instructions in this user manual to prepare home-made fries (see 'Food table' or download the free Airfryer App).

### **The Airfryer does not switch on.**

The appliance is not plugged in.

- When you switch on the appliance, you hear the sound of the working fan. If you do not hear this sound, check if the plug is inserted in the wall outlet properly.

You have set the timer to a time shorter than 5 minutes.

- Set the timer to a time of 5 minutes or more.

Several appliances are connected to one outlet.

- Try a different outlet and check the fuses. The Airfryer has a power of 1425W.

### **I see some peeling off spots inside my Airfryer.**

Some small spots can appear inside the pan of the Airfryer due to the incidental touching or scratching of the coating (e.g. during cleaning with harsh cleaning tools and/or while inserting the basket).

- You can prevent damage by lowering the basket into the pan properly. If you insert the basket at an angle, its side may knock against the wall of the pan, causing small pieces of coating to chip off. If this occurs, please be informed that this is not harmful as all materials used are food-safe.

**White smoke comes out of the appliance.**

You are preparing fatty ingredients.

- The oil or rendered fat in the pan may cause white smoke and the pan may get hotter than usual. You can carefully pour off any excess oil or fat from the pan and then continue cooking. You can also place the splatter-proof lid on the basket.

The pan still contains greasy residues from previous use.

- White smoke is caused by greasy residues heating up in the pan. Always clean the pan and basket thoroughly after every use.

Marinade, liquid or meat juices are splattering in the rendered fat or grease.

- Place the splatter-proof lid on the basket.

Breading or coating did not adhere properly to the food.

- Tiny pieces of airborne breading can cause white smoke. Firmly press breading or coating to food to ensure it sticks.

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.