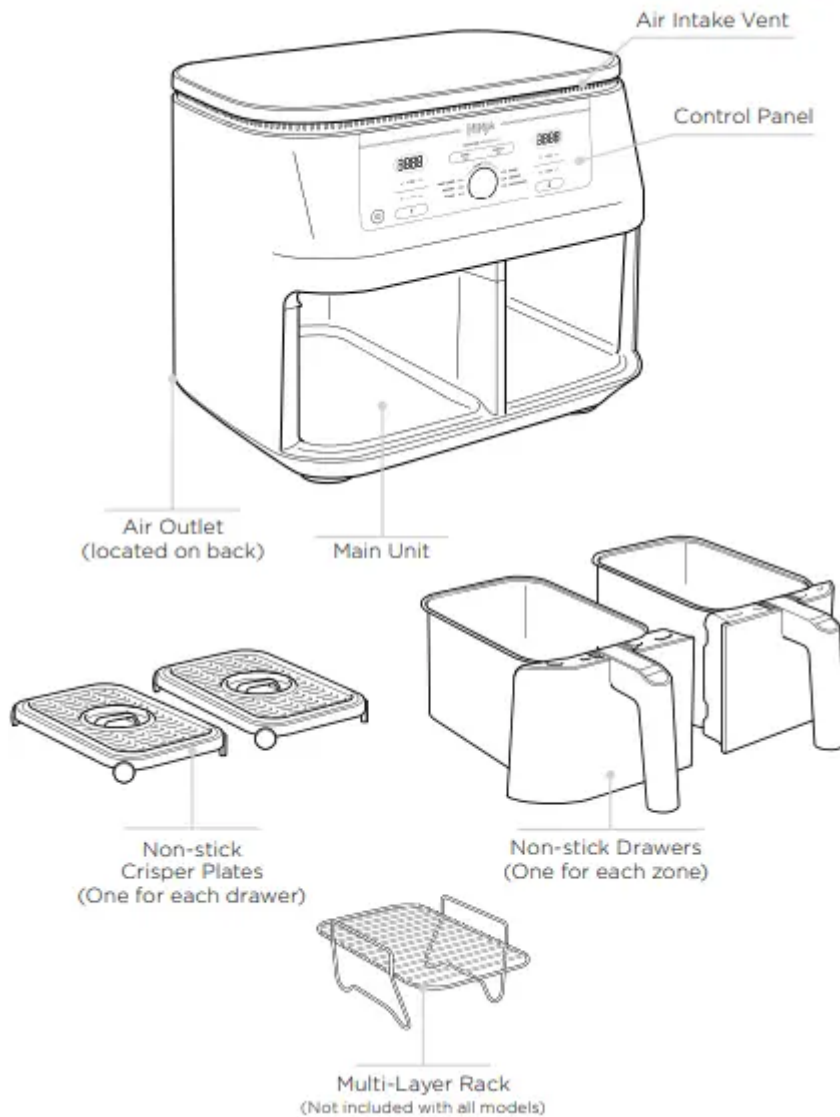
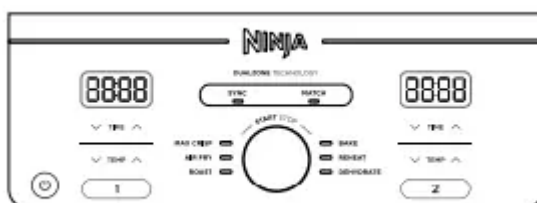


## PARTS



## GETTING TO KNOW YOUR AIR FRYER



When setting time, the digital display shows HH:MM.

### FUNCTION BUTTONS

**MAX CRISP:** Best for cooking smaller quantities of frozen food such as French fries and chicken nuggets, which may need a high temperature.



**AIR FRY:** Use this function to give your food crispiness and crunch with little to no oil.

**ROAST:** Use the unit as an oven for tender meats and more.

**REHEAT:** Revive leftovers by gently warming them, leaving you with crispy results.

**DEHYDRATE:** Dehydrate meats, fruits and vegetables for healthy snacks.

**BAKE:** Create decadent baked treats and desserts.

## **OPERATING BUTTONS**

1. Control the output for the drawer on the left (Zone 1).
2. Control the output for the drawer on the right (Zone 2).

**TEMP arrows:** Use the up and down arrows to adjust the cook temperature before or during cooking.

**TIME arrows:** Use the up and down arrows to adjust the cook time in any function before or during the cook cycle

**SYNC button:** Automatically syncs the cook times to ensure both zones finish at the same time, even if they have different cook times.

**MATCH button:** Automatically matches zone 2 settings to those of zone 1 to cook a larger amount of the same food or cook different foods using the same function, temperature and time.

**START/STOP dial:** Rotate the dial from side to side to select desired function. During cook cycle, press dial for START/PAUSE.

**Power button:** The button turns the unit on and also shuts it off and stops all cooking functions.

**STANDBY MODE:** After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

**HOLD MODE:** Hold will appear on the unit while in SYNC mode. One zone will be cooking, while the other zone will be holding until the times sync together.

## **BEFORE FIRST USE**

1. Remove and discard any packaging material, promotional labels and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings and important safeguards to avoid any injury or property damage.
3. Wash the drawers and crisper plates in hot, soapy water, then rinse and dry thoroughly. The drawers and crisper plates are the ONLY dishwasher safe parts.

However to extend the life of the drawers we recommend hand-washing. NEVER clean the main unit in the dishwasher.

## COOKING IN YOUR AIR FRYER

### REFERENCE QUICK START GUIDE FOR RECIPES AND COOKING CHARTS

#### COOKING WITH DUALZONE™ TECHNOLOGY

DualZone Technology utilises two cooking zones to increase versatility. The Sync feature ensures that, regardless of different cook settings, both zones will finish ready to serve at the same time.

For detailed instructions on using each function, see pages 9-12.

#### SYNC

To finish cooking at the same time when foods have different cook times, temperatures, or even functions:

1. Place ingredients in the drawers, then insert drawers in unit.
2. Zone 1 will remain illuminated. Select the desired cooking function using the dial. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time.

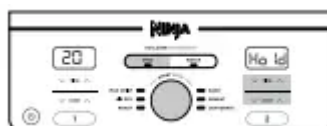


3. Select zone 2, then select the desired cooking function using the dial. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time



**NOTE:** You can select a different function for zone 2.

4. Press SYNC, then press the dial to begin cooking in the zone with the longest time. The other zone will display Hold. The unit will beep and activate the second zone when both zones have the same time remaining



**NOTE:** If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/STOP. See page 9 for further instructions.

5. When cooking is complete, the unit will beep and “End” will appear on the display.



6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils. **DO NOT** place drawer on top of unit.

### **MATCH**

To cook a larger amount of the same food, or cook different foods using the same function, temperature, and time:

1. Place ingredients in the drawers, then insert drawers in unit.
2. Zone 1 will remain illuminated. Select the desired cooking function using the dial. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time.



3. Press the MATCH button to copy the zone 1 settings to zone 2. Then Press the dial to begin cooking in both zones.



4. “End” will appear on both screens when cooking ends at the same time



5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### **Starting both zones at the same time, but ending at different times:**

1. Select zone 1, then select the desired function using the dial. Use the TEMP arrows to set the temperature.



2. Use the TIME arrows to set the time.



3. Select zone 2 and repeat steps 1 and 2.



4. Press the dial to begin cooking in both zones.



**NOTE:** If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/STOP. See page 9 for further instruction

5. When cooking is complete in each zone, the unit will beep and "End" will appear on the display.

6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### **ENDING THE COOK TIME IN ONE ZONE (WHILE USING BOTH ZONES)**

1. Select the zone you would like to stop.



2. Press START/STOP to end cooking.



3. "End" will appear on the display. Cooking will continue in the other zone



### **PAUSING COOKING**

Cooking will automatically pause when a drawer is removed. Re-insert drawer to resume cooking.

## WHEN USING IN SYNC or MATCH MODE

If you open a drawer, the other drawer will automatically pause so that cooking will still finish at the same time. Reinsert drawer to continue cooking in both zones.

**NOTE:** If during cooking when using SYNC a drawer is removed for longer than 2 minutes, then the program will be cancelled. You will need to re-program each zone to resume cooking.

## COOKING IN A SINGLE ZONE

To turn on the unit, plug the power cord into a wall socket, then press the power button.

### Max Crisp

**NOTE:** There is no temperature adjustment available or necessary when using the Max Crisp function. The temperature is preset to 240°C

1. Install crisper plate in the drawer, then place ingredients in the drawer, and insert drawer in unit.



2. The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select MAX CRISP.



3. Use the TIME arrows to set the time in minute increments up to 30 minutes. Press the dial to begin cooking.



4. When cooking is complete, the unit will beep and "End" will appear on the display.



5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### Air Fry

**NOTE:** The temperature is preset to 200°C.

1. Install crisper plate in the drawer, then place ingredients in the drawer, and insert drawer in unit.



2. The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select AIR FRY using the dial.



3. Use the TEMP arrows to set the desired temperature.



4. Use the TIME arrows to set the time in 1-minute increments up to 1 hour. Press the dial to begin cooking.

**NOTE:** During cooking, you can remove the drawer and shake or toss ingredients for evening crisping



5. When cooking is complete, the unit will beep and “End” will appear on the display.



6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## Roast

**NOTE:** The temperature is preset to 190°C

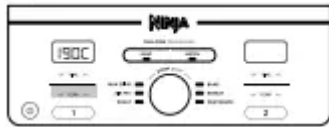
1. Install crisper plate in the drawer optional), then place ingredients in the drawer and insert drawer in unit.



2. The unit will default to zone 1 to use zone 2 instead, select zone 2). Select ROAST using the dial



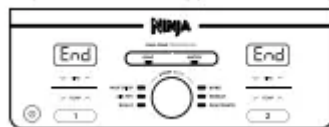
3. Use the TEMP arrows to set the desired temperature.



4. Use the TIME arrows to set the time in minute increments up to 1 hour and in minute increments from 1 to 4 hours. Press the dial to begin cooking.



5. When cooking is complete, the unit will beep and “End” will appear on the display.



6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### Reheat

**NOTE:** The temperature is preset to 170°C

1. Install crisper plate in the drawer (optional), then place ingredients in the drawer, and insert drawer in unit.



2. The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select REHEAT using the dial.



3. Use the TEMP arrows to set the desired temperature.



4. Use the TIME arrows to set the time in 1-minute increments up to 1 hour. Press the dial to begin reheating.



5. When reheating is complete, the unit will beep and "End" will appear on the display.



6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils

### Dehydrate

**NOTE:** The temperature is preset to 60°C

1. Place a single layer of ingredients in the drawer. Then install the crisper plate in the drawer on top of the ingredients and place another layer of ingredients on the crisper plate.
2. The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select DEHYDRATE using the dial. The default temperature will appear on the display. Use the TEMP arrows to set the desired temperature.



3. Use the TIME arrows to set the time in minute increments from 1 to 12 hours. Press the dial to begin dehydrating.



4. When cooking is complete, the unit will beep and "End" will appear on the display.



5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### Bake

**NOTE:** The temperature is preset to 160°C

1. Install crisper plate in the drawer optional), then place ingredients in the drawer and insert drawer in unit.



2. The unit will default to zone 1 (to use zone 2 instead, select zone 2).  
Select BAKE using the dial

**NOTE:** To convert recipes from a traditional oven, reduce the temperature by 10°C



3. Use the TEMP arrows to set the desired temperature.



4. Use the TIME arrows to set the time in 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours.  
Press the dial to begin cooking.



5. When cooking is complete, the unit will beep and “End” will appear on the display.



6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils

## CLEANING & MAINTENANCE

The unit should be cleaned thoroughly after every use. Unplug the unit from the plug socket and wait until the unit is fully cooled before cleaning.

### Main Unit

- To clean the main unit and the control panel, wipe them clean with a damp cloth  
**NOTE:** NEVER immerse the main unit in water or any other liquid. NEVER clean the main unit or drawer in a dishwasher.

◦ No

## Drawers and Crisper Plates

- These can be washed in the dishwasher or by hand. If handwashed air-dry or towel-dry all parts after use. To extend the life of the drawers we recommend hand-washing them.
  - Yes

If food residue is stuck on the crisper plates or drawers, place them in a sink filled with warm, soapy water and allow to soak.

## HELPFUL TIPS

1. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the drawer with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time.
2. Cook temperature and time can be adjusted at any time during cooking. Simply select the zone you want to adjust, then press the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
3. To convert recipes from your conventional oven, reduce the temperature by 10°C. Check food frequently to avoid overcooking.
4. Occasionally, the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with cocktail sticks.
5. The crisper plates elevate ingredients in the drawers so air can circulate under and around ingredients for even, crisp results.
6. After selecting a cooking function, you can press the dial to begin cooking immediately. The unit will run at the default temperature and time.
7. For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
8. For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. We recommend using an instant-read thermometer to monitor the internal temperature of meat & fish.
9. For best results, remove food immediately after the cook time is complete to avoid overcooking

## TROUBLESHOOTING GUIDE

### How do I adjust the temperature or time while using a single zone?

- Select the active zone, then use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.

### **How do I adjust the temperature or time while using dual zones?**

- Select the desired zone, then use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.

### **Does the unit need to pre-heat?**

- The unit does not need to be pre-heated.

### **Can I cook different foods in each zone and not worry about cross contamination?**

- Yes, both zones are self-contained with separate heating elements and fans.

### **How do I pause the countdown?**

- The countdown timer will pause automatically when you remove the drawers from the unit. Reinsert drawer within 10 minutes to resume cooking or the zone with the drawer open will be cancelled.

### **How do I stop one zone when using both zones?**

- To stop one zone, first press the zone button then press the dial. To stop both zones simply press the the dial.

### **Is the drawer safe to put on my worktop?**

- The drawer will heat up during cooking. Use caution when handling, and place on heat resistant surfaces only.

### **When should I use the crisper plate?**

- Use the crisper plate when you want food to come out crispy. The plate elevates the food in the drawer so that air can flow under and around it to cook ingredients evenly.

### **Why didn't my food cook fully?**

- Make sure the drawer is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the drawer with no overlapping. Shake drawer to toss ingredients for even crispiness. Cook temperature and time can be adjusted at any time during cooking. Simply use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.

### **Why is my food burned?**

- For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.

### **Why do some ingredients blow around when air frying?**

- Occasionally, the fan from the air fryer will blow lightweight foods around. Use wooden cocktail sticks to secure loose lightweight food, like the top slice of bread on a sandwich.

### **Can I air fry wet, battered ingredients?**

- Yes, but use the proper breading technique. It is important to coat foods first with flour, then with egg, and then with breadcrumbs. Press breadcrumbs firmly onto the battered ingredients, so crumbs won't be blown off by the fan.

### **Why is the unit beeping?**

- Either the food is finished cooking or it indicates that the other zone has started cooking.

### **Why did the display screen go black?**

- The unit is in standby mode. Press the power button to turn it back on.

### **Why is there an “E” message on the display screen?**

- The unit is not functioning properly. Please contact Customer Service at 0800 862 0453.

#### **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.