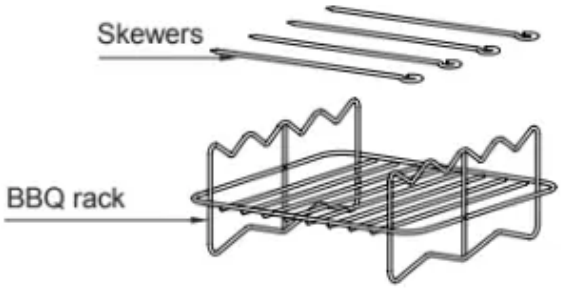
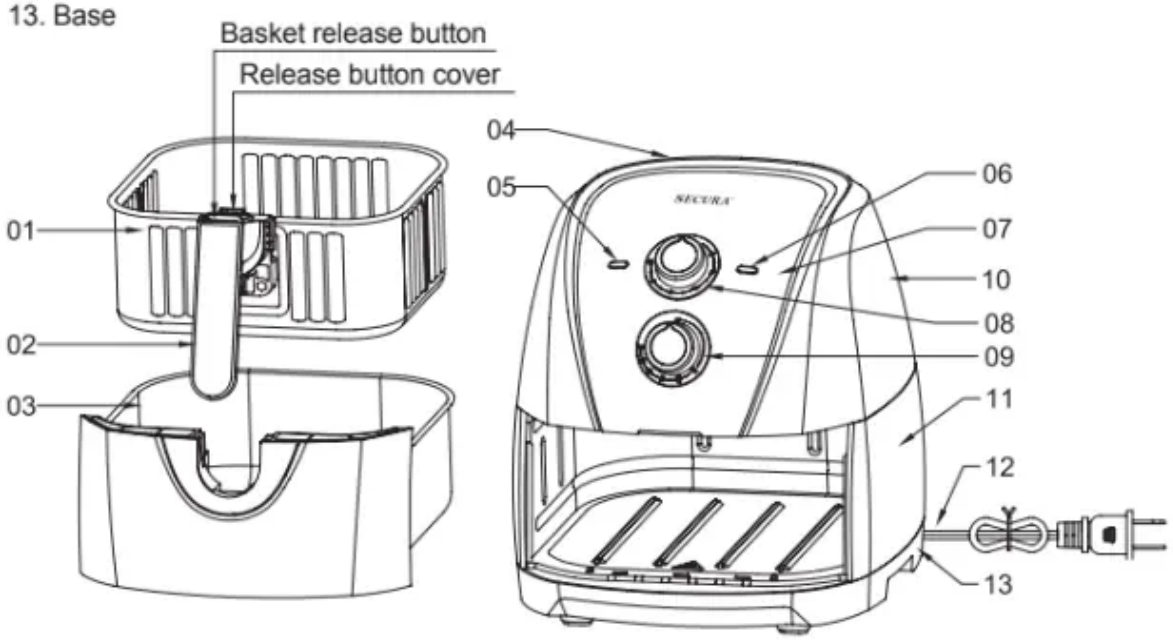
User Manual Electric Hot 'n Crispy 5L Hot Air Fryer

GENERAL DESCRIPTION OF MAIN PARTS

1. Basket
2. Basket handle
3. Pan
4. Air inlet
5. Power light
6. Heating light
7. Plate
8. Timer knob
9. Temperature control knob
10. Upper housing
11. Main housing
12. Power cord
13. Base





BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the air fryer.
3. Thoroughly clean the basket and pan with hot soapy water and a non-abrasive sponge.
   Note: These parts are also dishwasher safe.
4. Wipe the inside and outside of the air fryer with a moist cloth.

PREPARING FOR USE

1. Place the air fryer on a heat-resistant stable, horizontal and level surface. **Do not place the air fryer on non heat-resistant surfaces.**
2. Place the basket into the pan. It will "lock" into place.
3. Put the pan into the machine. **Note**: The pan MUST be put into the air fryer properly, otherwise the air fryer will not work!
4. Plug the air fryer into a grounded power outlet.

    This air fryer works on hot air. Do not fill the pan with oil or any other liquid.

    Do not put anything on top of the air fryer.

    Do not block the air inlets on either side of the air fryer - this disrupts the airflow and affects the hot air frying results.

During the initial use of the air fryer, you may notice a slight odor. This is from the test material on parts of the air fryer that heat up. This is a normal reaction. It is recommended that before using the air fryer for the first time, you should operate the air fryer with no food in the basket or pan. To do this, place the fryer basket with the fryer pan in the air fryer, turn the temperature control knob to 400°F, then turn the timer control knob to 30 minutes. Allow the air fryer to run through this cycle.

USING THE AIR FRYER

The air fryer can prepare a large range of ingredients. Please refer to the tables in the "Settings" section for recommended cooking temperatures, times and additional information about air frying.

Hot air frying

1. Connect the power cord to a grounded power outlet.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket and make sure the basket is "locked" in place in the pan.

    Note: Never overfill the basket or exceed the recommended amount (see the "Settings" section), as this could negatively affect the quality of the end results.

4. Slide the pan back into the air fryer (you will feel a “catch” when it has been inserted correctly).

    Never use the pan without the basket in it. If the pan is not inserted into the air fryer properly, the air fryer won’t work!

    Caution: Do not touch the pan during and immediately after use, as it gets very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the desired temperature. See the "Settings" section to determine the recommended temperature.

6. The timer knob acts as the “ON/OFF” switch for the air fryer. Turn the timer knob to the desired preparation time. See the "Settings" section for more information.

> ***Tip***: *Add 3 minutes to the preparation time when the air fryer is cold or preheat the air fryer without any ingredients in it. To preheat, turn the temperature control knob to the temperature you will be frying, turn the timer knob to just past 3 minutes, then wait until the heating light goes out (after approximately 3 minutes). Next, remove the empty pan and basket, fill the basket with your choice of ingredients, insert the filled pan and basket assembly into the air fryer, then turn the timer knob to the desired preparation time. The pan and basket will be hot at this time, so be careful when handling it and filling it with ingredients.*
>
> a. The power light and the heating light illuminate.
>
> b. The timer starts counting down from the set preparation time, and the cooking process begins.
>
> c. During the hot air frying process, the heating light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the correct (set) temperature.
>
> d. Excess oil from the ingredients is collected on the bottom of the pan.
>
> 7. Some ingredients require shaking or flipping halfway through the cooking process (see the "Settings" section). To shake the ingredients, pull the pan out of the air fryer by the handle and shake it. Then slide the pan back into the air fryer and continue cooking.
>
> **Caution**: Do not press the basket release button on the handle during shaking as this will cause the basket to separate from the pan.
>
> ***Tip****: To reduce the weight of the basket, remove the basket from the pan and shake the basket only. To do so, pull the pan out of the air fryer, place it on a heat- resistant surface and press the basket release button on the handle to release the basket.*
>
> ***Tip****: If you set the timer to half the preparation time, the timer bell will go off when you have to shake the ingredients. However, this means that you have to set the timer again for the remaining preparation time after shaking.*
>
> ***Tip****: If you set the timer to the full desired preparation time, there will be no timer bell halfway through cooking. You will need to monitor the cooking process to determine the halfway point for shaking the pan. You can pull the pan out at any time to check the ingredients cooking condition - the power will shut down automatically and resume after you slide the pan back into the air fryer (the timer always continues to count down in this situation).*

8. When you hear the timer bell, the set cooking time has elapsed. Pull the pan out of the air fryer and place it on a heat-resistant stable, horizontal, and level surface.

> **Note**: *You can also switch off the air fryer manually. To do this, turn the temperature control knob counterclockwise to 0, then remove the pan.*

9. Check if the ingredients are ready. If the ingredients are not yet ready, simply slide the pan back into the air fryer and set the timer for a few extra minutes.

10. When the ingredients are ready, place the pan on a heat-resistant, stable, horizontal, and level surface.

11. To remove smaller ingredients (e.g. fries), slide the release button cover open, press the release button to separate the basket from the pan, and lift the basket out of the pan.

> **Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.**
>
> **After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.**
>
> **After hot air frying, the pan, basket and the inside of the air fryer are hot - avoid touching them.**

12. Empty the contents of the basket into a bowl or onto a plate.

> ***Tip**: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.*

13. The air fryer is instantly ready for cooking additional food and does not need to cool down between cooking batches of food.

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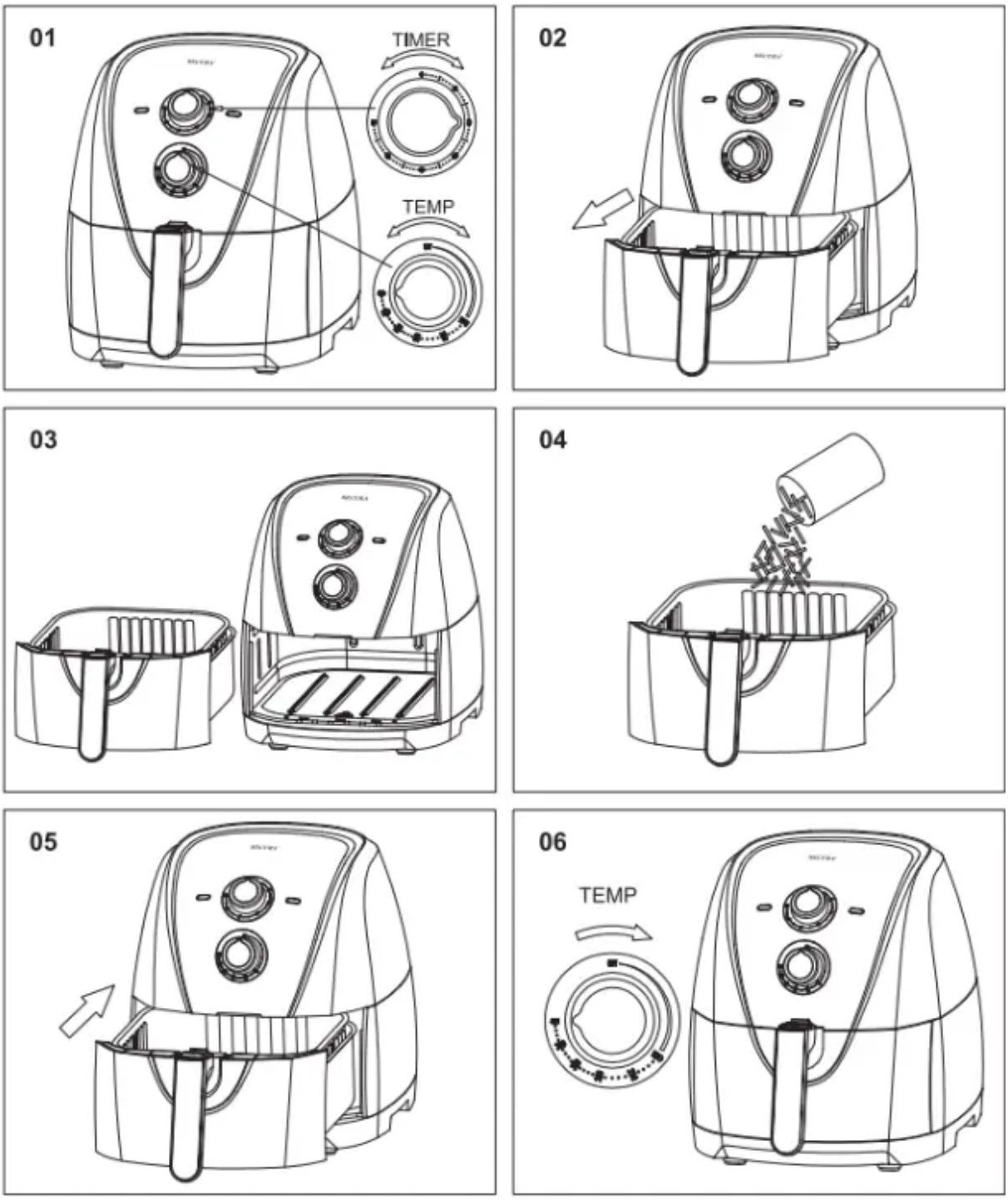

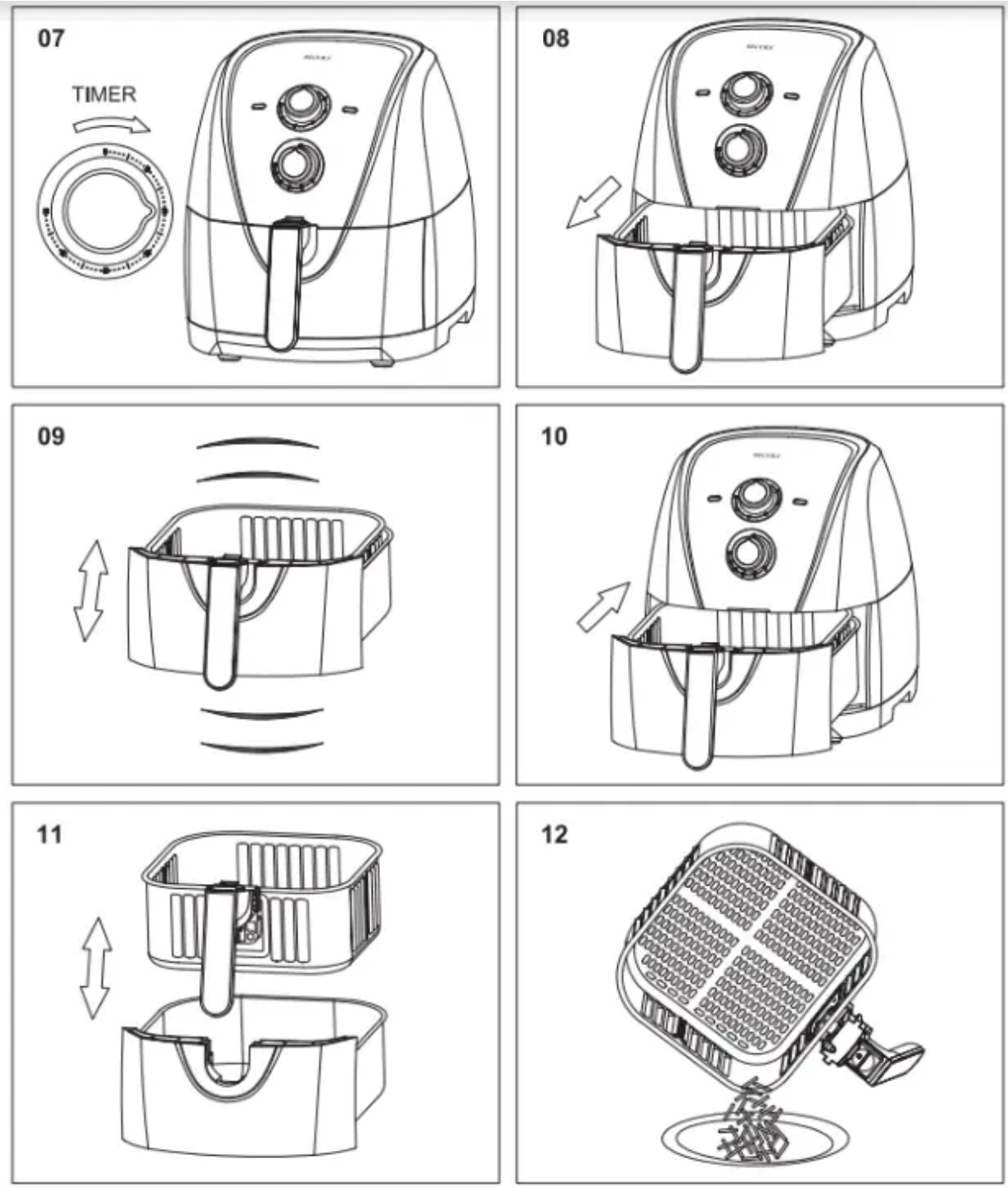

Settings

The following tables provide recommendations for preparing basic ingredients.

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

Because the rapid hot air technology instantly reheats the air inside the air fryer, pulling the pan briefly out of the air fryer during hot air frying barely disturbs the process.

Tips:

- *Shaking smaller ingredients halfway through the cooking process optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you add the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the air fryer.*
- *Many snacks that can be prepared in an oven can also be prepared in the air fryer.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.*
- *Use an oven-safe dish in the air fryer basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients. Never place a dish directly in the air fryer pan, as this eliminates the airflow in the pan and only the top of the food will be heated.*
- *You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.*

CLEANING

Clean the air fryer after every use.

Always allow the air fryer to cool down before cleaning.

Do not use metal utensils to remove or stir ingredients in the basket, or abrasive cleaning materials on the pan or the basket, as this may damage the non-stick coating.

1. Remove the power cord from the wall socket and let the air fryer cool down.

    Note: Remove the pan to let the air fryer cool down more quickly.

2. Wipe the outside of the air fryer with a moist cloth.

3. Clean the pan and the basket with warm soapy water and a non-abrasive sponge or wash them in the dishwasher.

    Tip: If food is stuck to the basket or the bottom of the pan, fill the pan with hot soapy water, put the basket in the pan, and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the air fryer with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work.	The air fryer is not plugged in.	Plug the air fryer into a grounded electrical socket.
	You have not set the timer.	Turn the timer knob to the required cooking time to switch on the air fryer.
	The pan was not placed in the air fryer properly.	Slide the pan into the air fryer properly.
The ingredients fried with the air fryer are not done.	The basket is too full.	Put smaller batches of ingredients in the basket. Smaller batches fry faster and more evenly.
	The temperature is set too low.	Turn the temperature control knob to the required temperature setting (see the “Settings” section in Using the Air Fryer").
	The cooking time is too short.	Turn the timer knob to the required cooking time (see the “Settings” in "Using the Air Fryer").
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the cooking process.	Ingredients that lie on top of or across each other e.g. fries) need to be shaken halfway through the preparation time. See the “Settings” section in "Using the Air Fryer").
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the air fryer properly.	There are too many ingredients in the basket.	Do not fill the basket beyond full. Refer to the tables in the section "Using the Air Fryer."
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.

Problem	Possible cause	Solution
White smoke comes out of the air fryer.	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 air fryer 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 type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse and dry 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 crispier result.
		Add slightly more oil for a crispier result.

STORAGE

1. Unplug the air fryer and let it cool down.
2. Wash and dry the basket and pan. Wipe the outside of the fryer with a damp cloth.
3. Put the air fryer in a clean and dry place.

DISPOSAL

When this air fryer has reached the end of its life, please dispose of the unit properly. This and other electrical air fryers contain valuable materials that can be recycled. Electronic waste may be harmful to our environment if not disposed of properly. We ask that

you follow your governing agency's rules and regulations when disposing of electronic air fryers. Please find an authorized recycling facility near you.

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.

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