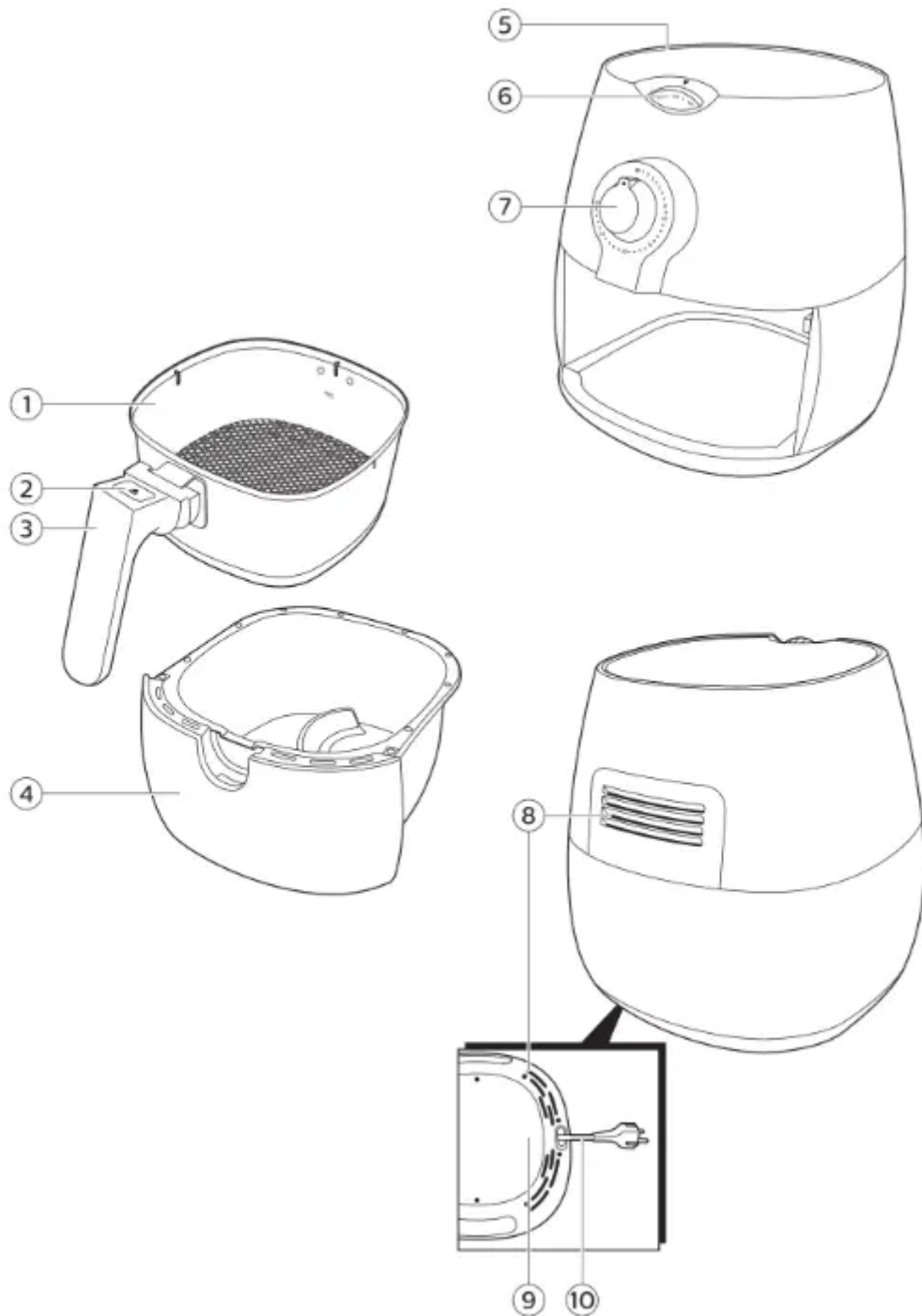


General description (Fig. 1)

1. Basket
2. Basket release button
3. Basket handle
4. Pan
5. Air inlet
6. Temperature control knob (80-200°C)
7. Timer (0-30 min.)/power-on knob
8. Air outlet openings
9. Cord storage compartment
10. Mains cord



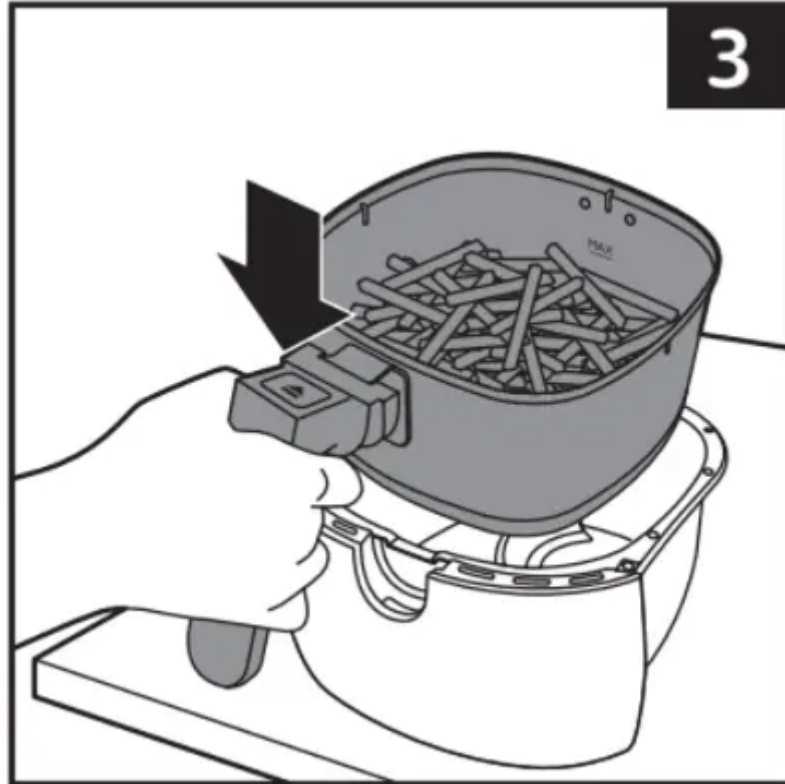
Before first use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a moist cloth.

This is an Airfryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

1. Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket in the pan properly (Fig. 3).



3. Pull the mains cord out of the cord storage compartment in the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

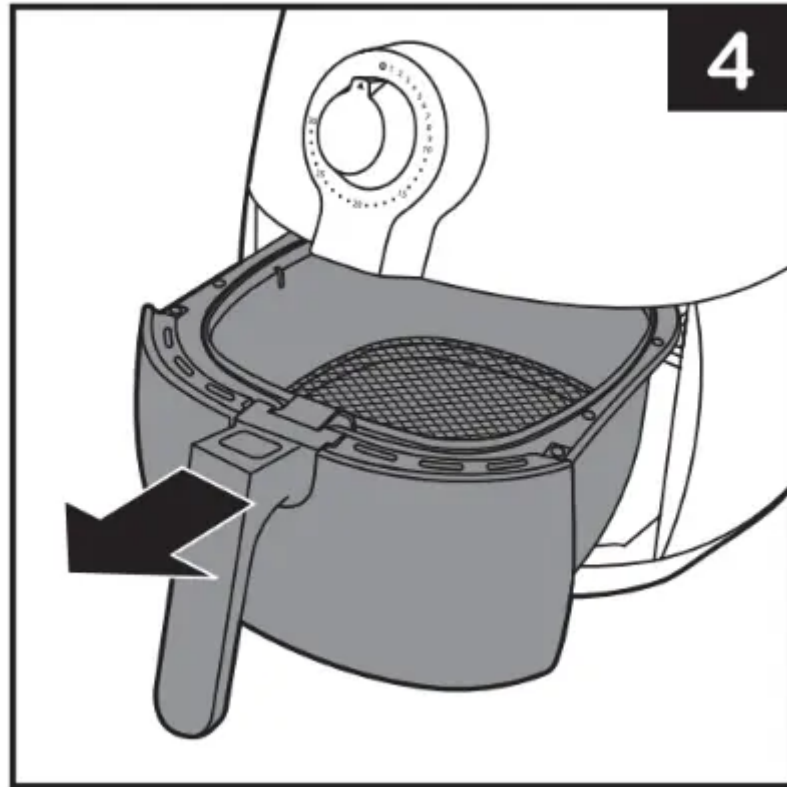
Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

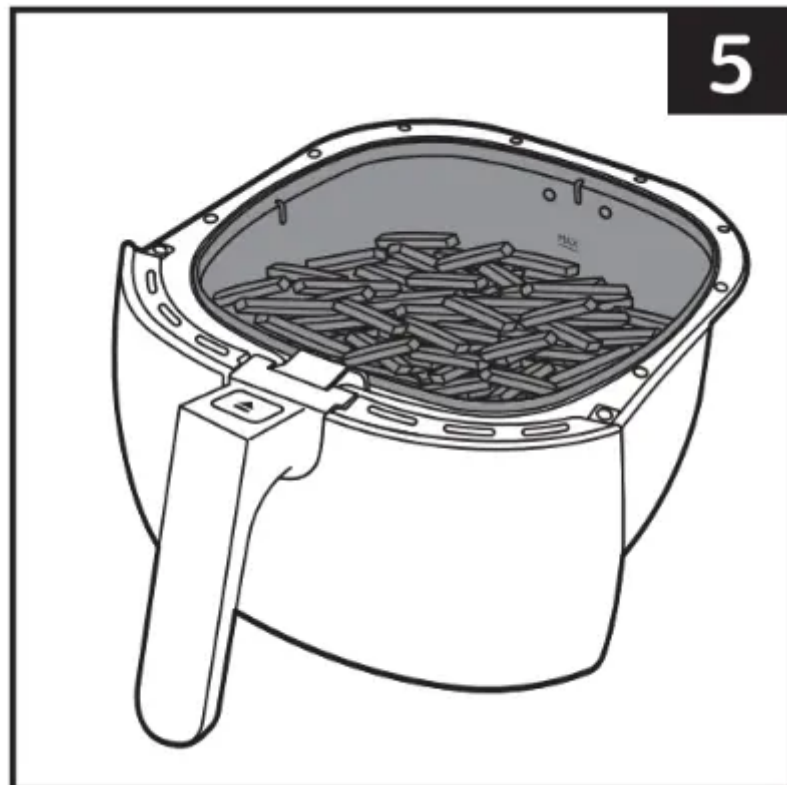
The Airfryer can prepare a large range of ingredients.

Hot air frying

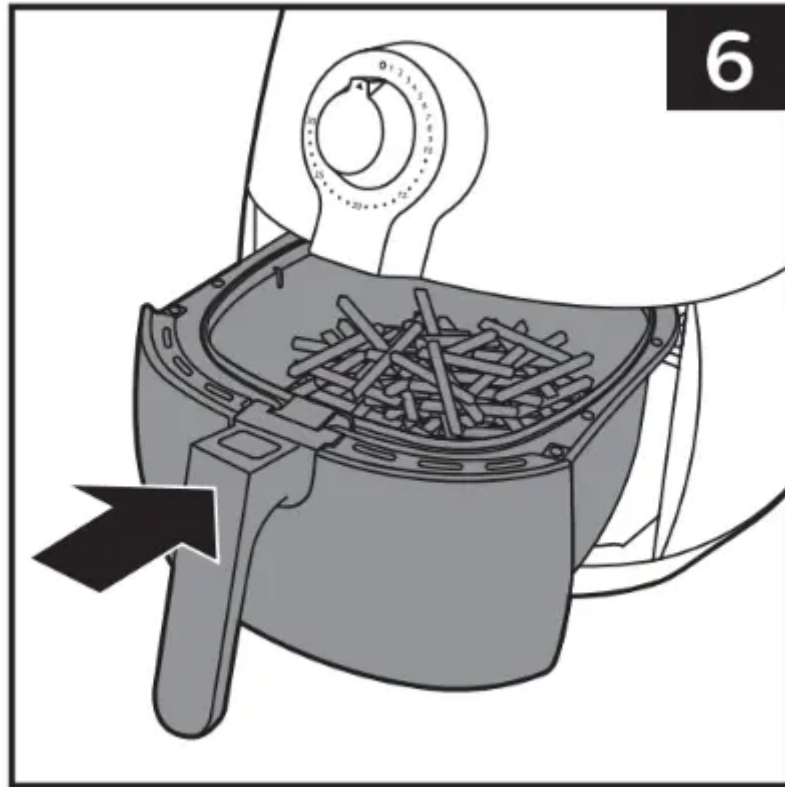
1. Put the mains plug in an earthed wall socket.
2. Carefully pull the pan out of the Airfryer (Fig. 4).



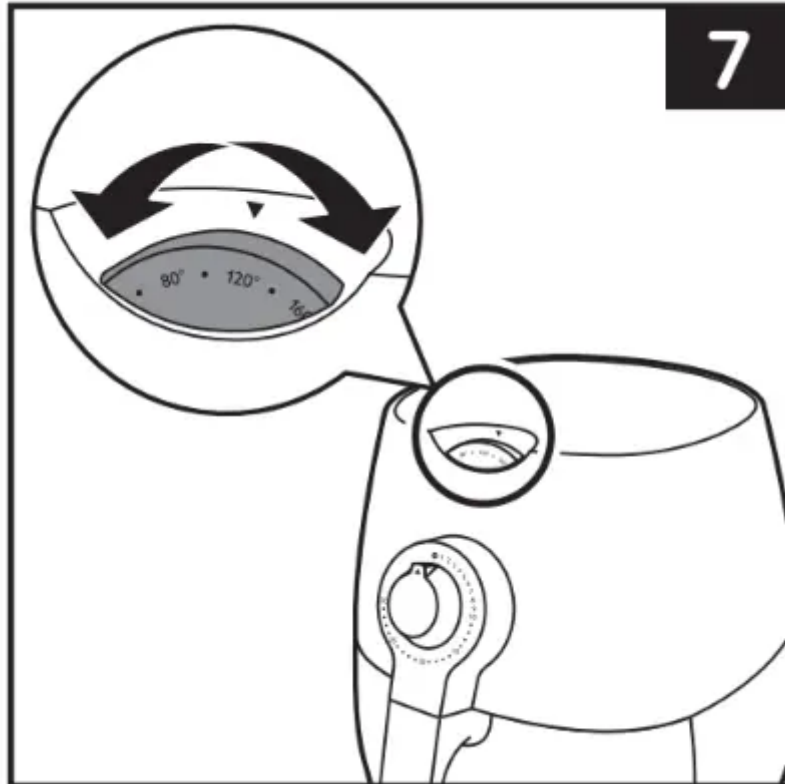
3. Put the ingredients in the basket (Fig. 5).



4. Slide the pan back into the Airfryer (Fig. 6). Never use the pan without the basket in it.

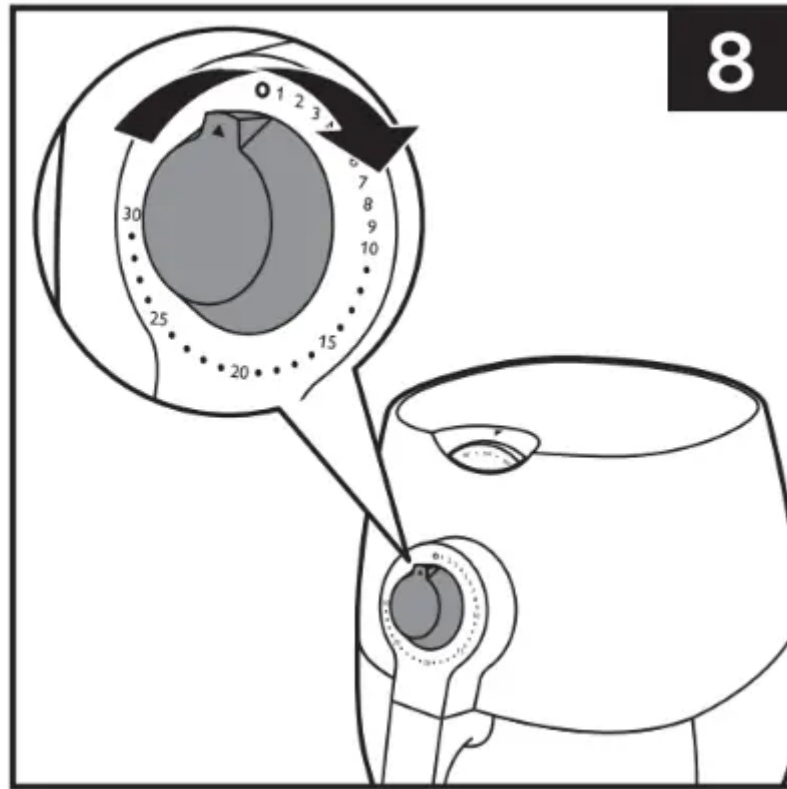


5. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig. 7).

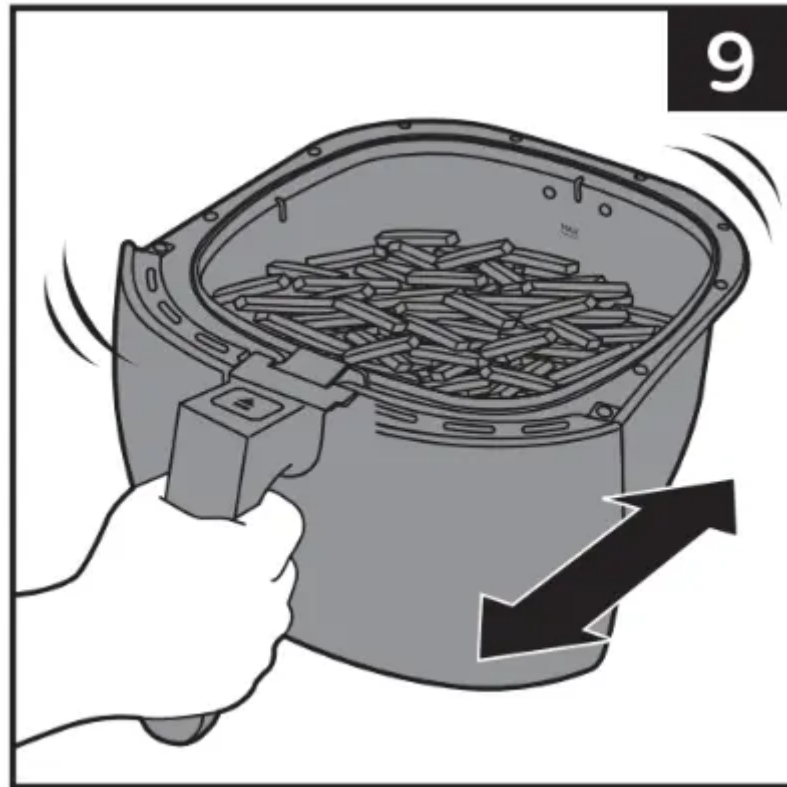


6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

7. To switch on the appliance, turn the timer knob to the required preparation time (Fig. 8). Add 3 minutes to the preparation time when the appliance is cold.



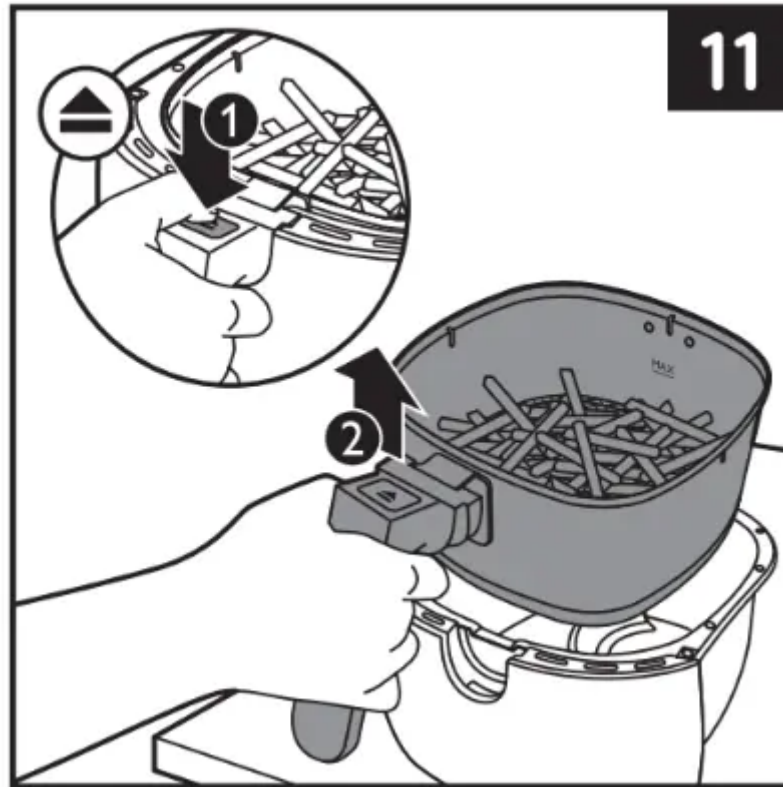
8. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the Airfryer (Fig. 9).



9. 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.

10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

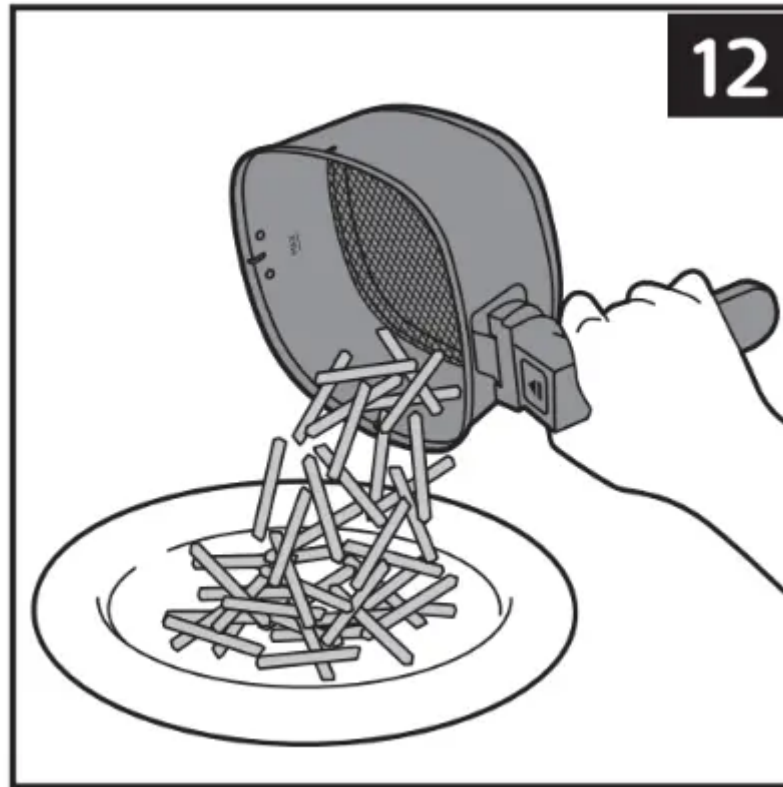
To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (Fig. 11)



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 ingredients in the Airfryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate. (Fig. 12)



13. When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.

Settings













This table below helps you to select the basic settings for the ingredients you want to prepare.













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

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimises 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 Airfryer within a few minutes after you added the oil.
- Snacks that can be prepared in an oven can also be prepared in the Airfryer.
- The optimal amount for preparing crispy fries is 500 grams.

- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the Airfryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	 g	 min	 °C
	200-800	11-25	180
	200-800	12-25	180
	200-800	15-27	180
	100-400	6-10	200
	100-500	8-14	200
	100-500	7-14	160
	100-500	3-15	160
	100-500	15-22	180
	100-500	10-15	180

	 g	 min	 °C
	300	20-25	160
	80-300	8-13	180
	200-400	15-25	160
	100-500	8-12	180
	50-500	3-6	200
	100-500	12-25	180
	150-400	10-18	200
	100-400	7-15	180
	100-300	8-15	180

Making home-made fries

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl for at least 30 minutes, take them out 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 basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

The pan, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan, and basket with hot water, some washing-up liquid and a non- abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

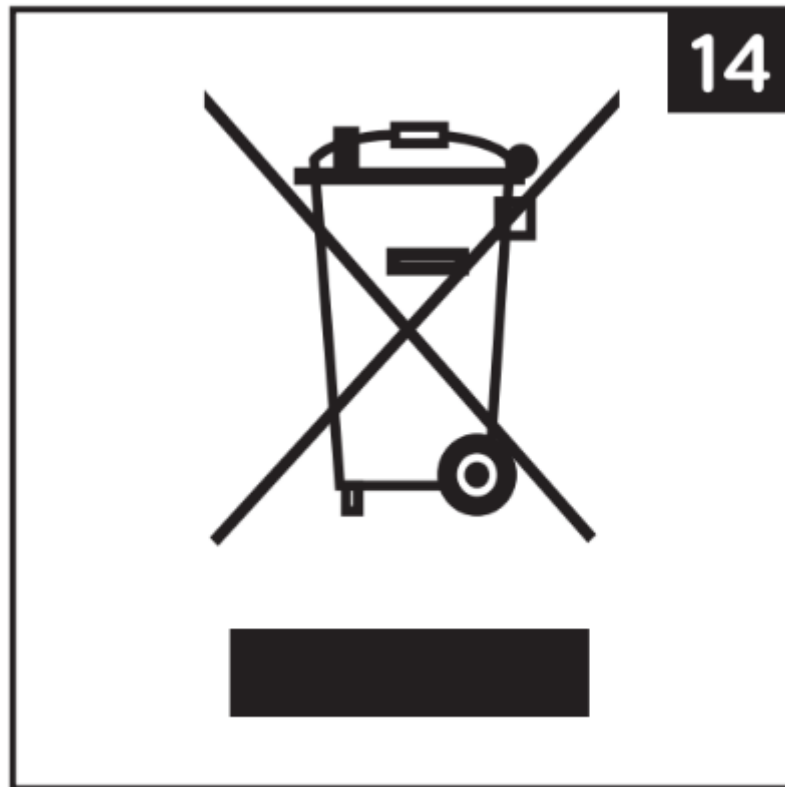
4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU). (Fig. 14)



- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

Troubleshooting

This chapter summarises the most common problems you could encounter with the appliance.

Problem	Possible cause	Solution
The Airfryer does not work.	<p>The appliance is not plugged in.</p> <p>You have not set the timer.</p>	<p>Put the mains plug in an earthed wall socket.</p> <p>Turn the timer knob to the required preparation time to switch on the appliance.</p>
The ingredients fried with the Airfryer are not done.	<p>The amount of ingredients in the basket is too big.</p> <p>The set temperature is Airfryer too low.</p> <p>The preparation time is too short.</p>	<p>Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.</p> <p>Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance').</p> <p>Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').</p>
The ingredients are fried unevenly in the Airfryer.	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. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the Airfryer.	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 crispier result.
I cannot slide the pan into the appliance properly.	<p>There are too much ingredients in the basket.</p> <p>The basket is not placed in the pan correctly.</p> <p>The handle of the baking tray is obstructing the pan.</p>	<p>Do not fill the basket beyond the MAX indication.</p> <p>Push the basket down into the pan until you hear a click.</p> <p>Push the handle to a horizontal position, so it does not stick out on top of the basket.</p>

<p>White smoke comes out of the appliance.</p>	<p>You are preparing greasy ingredients.</p> <p>The pan still contains grease residues from previous use.</p>	<p>When you fry greasy ingredients in the Airfryer, 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.</p> <p>White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.</p>
<p>Fresh fries are fried unevenly in the Airfryer.</p>	<p>You did not soak the potato sticks properly before you fried them.</p> <p>You did not use the right potato type.</p>	<p>Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.</p> <p>Use fresh potatoes and make sure they stay firm during frying.</p>
<p>Fresh fries are not crispy when they come out of the Airfryer.</p>	<p>The crispiness of the fries depends on the amount of oil and water in the fries.</p>	<p>Make sure you dry the potato sticks properly before you add the oil.</p> <p>Cut the potato sticks smaller for a crispier result.</p> <p>Add slightly more oil for a crispier result.</p>

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.

