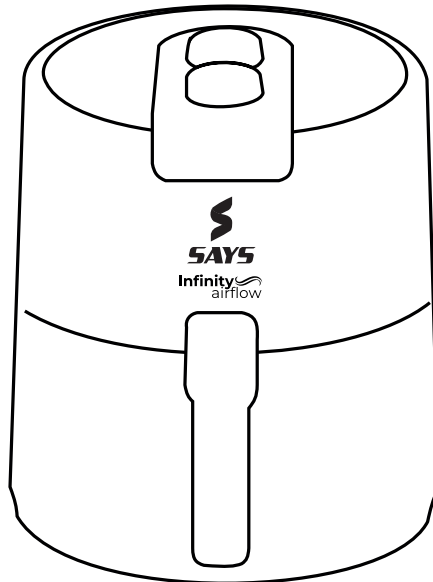




User Manual

Air Fryer
AFR-4500LTB



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Please, read carefully this manual before to use this unit.
Keep safe this manual for future references.

AFR-4500LTB

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 top grill, it is able to make numerous dishes. The best part is that the Air FRYER heats food at all directions and most of the ingredients do not need any oil.

General description(Fig.1)

- 1 .PAN**
- 2 BASKET**
- 3.handle**
- 4 air outlet**
- 5.air inlet**



Important

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

Danger

- Do not immersing the housing in water or rinsing under the tap due to the multi electrical and heating components.
- Avoid any liquid enter the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.

- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the oil catch plate with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- 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.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- 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 from the air outlet openings.
Also be careful of hot steam and air when you remove the basket from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.

Caution

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

Automatic switch-off

The appliance has a built-in timer, it will automatically shut down the appliance when count down to zero. You can manually switch off the appliance by turning timer knob to zero anticlockwise.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). 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 basket and oil catch plate 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 Oil catch plate with oil and frying fat as the appliance works on hot air.

Preparing for use

Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.

Using the appliance

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

Hot air frying

- 1 Connect the mains plug into an earthed wall socket.
- 2 Use the basket handle and pull the basket out of air fryer
- 3 Place the ingredients in the basket

Note: Do not exceed the MAX indication (see section 'settings' in this chapter), as it may effect the quality of the food.

- 4 Slide the Basket back into the Air fryer and close the door
- 5 Turn the temperature control knob to the proper temperature. See section 'Settings' in this chapter to determine the right temperature
- 6 Determine the required preparation time for the ingredient (see section 'Settings' n this chapter).
- 7 To switch on the appliance, turn the timer knob to the required preparation time Add 3 minutes to preparation time if the appliance is cold

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light goes out (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a The power-on light and the heating-up light go on.
 - b The timer starts counting down the set preparation time.
 - c During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- 8 Some ingredients require to shake halfway during the preparation time (see section 'Settings' in this chapter). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the magic fryer

Tip: If you set the timer half of the preparation time, you have to shake the ingredients when you hear the timer bell ringing. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9 When you hear the timer bell, the set preparation time has elapsed. Pull the basket out of the appliance and place it on the heat-resistant holder

Note: You can also switch off the appliance manually. Do like this, turn the temperature control knob to 0.

10 Check if the ingredients are ready.

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

11 Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

12 When a batch of ingredients is ready, the magic fryer is instantly ready for preparing another batch.

Settings

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. Because the Rapid Air technology reheats the air inside the appliance instantly, pull the basket 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 during the preparation time 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 i fryer within a few minutes after you adding the oil.

-Do not prepare extremely greasy ingredients such as sausages in the i FRYER.

-Snacks can be prepared in an oven can also be prepared in the i FRYER.

-The optimal amount for prepare 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.

-Place a baking tin or oven dish in i FRYER basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

-You can also use the i FRYER to reheat ingredients. To reheat ingredients, set the temperature to 150 for up to 10 minutes.

Note: Add 3 minutes to the preparation time when you start frying while the i FRYER is still cold.

Cleaning

Clean the appliance after every use.

Do not clean basket 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.

2 Wipe the outside of the appliance with a moist cloth.

3 Clean the oil catch plate and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The oil catch plate and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the oil catch plate, fill the plate with hot water with

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 wait for complete cooled down

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

Warranty and customer service

The warranty does not apply in case of:

- Normal wear and tear of the product.
- Improper use, for example, overloading the device and the use of non-approved accessories.
- If the product has been tampered with; damaged, repaired by unauthorized persons or any wrong use.
- Does not apply if there was use of force or any damage caused by external or internal influences.
- Damage caused by non-observance of the instruction manual, for example, connection to a network improper power supply or failure to follow installation instructions.
- Device partially or totally dismantled.
- This warranty is limited to manufacturing defects.

Please attach your sales receipt to this manual and save it for future use if needed.

Proof of purchase is required under these warranty conditions.

Warranty and more information please contact us at:

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