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1. IMPORTANT SAFEGUARDS



Read these instructions carefully and retain them for future use. If this product is passed to a third party, then these instructions must be included.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

⚠ WARNING Potential injury from misuse.

⚠ CAUTION Risk of electric shock!

Cook only in removable basket.

⚠ CAUTION Risk of burns!

When in operation, hot air is released through the air outlet on the back of the product. Keep hands and face at a safe distance from the air outlet. Never cover the air outlet.



⚠ CAUTION Risk of burns! Hot surface!

This symbol indicates that the marked item can be hot and should not be touched without taking care. The surfaces of the appliance are liable to get hot during use.

- ▶ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- ▶ Keep the appliance and its cord out of reach of children less than 8 years.
- ▶ The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ▶ Always disconnect the appliance from the socket-outlet if it is left unattended and before assembling, disassembling or cleaning.
- ▶ Do not touch hot surfaces. Use handles or knobs.
- ▶ Leave at least 10 cm of space in all directions around the product to ensure sufficient ventilation.
- ▶ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

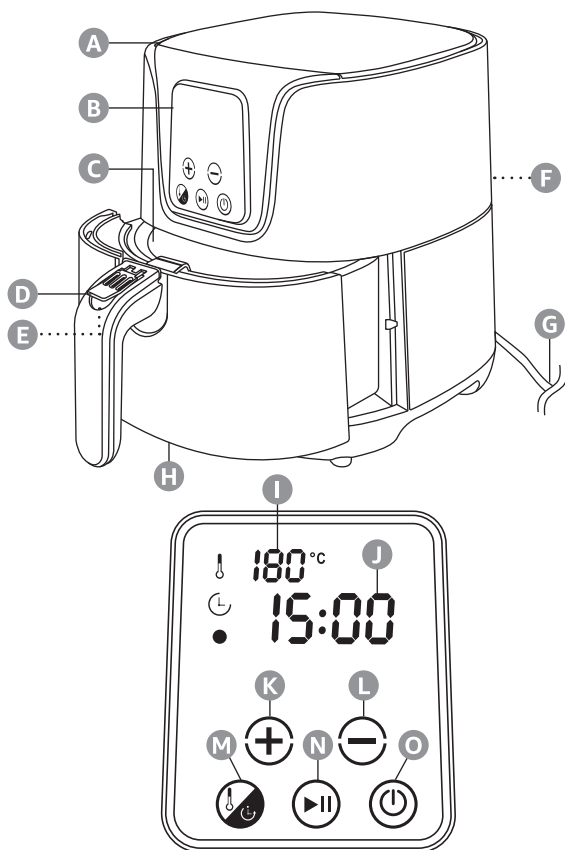
- After frying, do not place the basket or the pan directly on the table to avoid burning the table surface.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

2. Symbols Explanation



This symbol identifies that the materials provided are safe for food contact and comply with European Regulation (EC) No 1935/2004.

3. Product Description



- | | |
|-------------------------------|---|
| A Air inlet | I Temperature display |
| B Control panel | J Time display |
| C Basket | K + Increase time/temperature |
| D Protective cover | L — Decrease time/temperature |
| E Release button | M Settings button |
| F Air outlet | N ► Start/pause button |
| G Power cord with plug | O ⏻ Stop button |
| H Pan | |

4. Intended Use

- ▮ This product is intended for preparing foods that require a high cooking temperature and would otherwise require deep-frying. The product is intended only for preparing foods.
- ▮ This product is intended for household use only. It is not intended for commercial use.
- ▮ This product is intended to be used in dry indoor areas only.
- ▮ No liability will be accepted for damages resulting from improper use or non-compliance with these instructions.

5. Before First Use

- ▮ Check the product for transport damages.
- ▮ Remove all the packing materials.
- ▮ Clean the product before first use.

⚠ DANGER Risk of suffocation!

Keep any packaging materials away from children – these materials are a potential source of danger, e.g. suffocation.

6. Operation

6.1 Connecting to a power source

- ▮ Pull out the power cord to its full length from the cord storage tube at the back of the product.
- ▮ Connect the plug to a suitable socket-outlet. A red light lights up on the control panel (B).
- ▮ After use, unplug and stow the power cord in the cord storage tube.

6.2 Switching on/off

- ▮ Press the ⏻ button (O) once to switch the product on. The control panel (B) lights up.
- ▮ Press the ⏻ button (O) once to switch the product off. The control panel (B) turns off.

6.3 Preparing for frying

- ▶ Hold the handle and pull out the pan (H).
- ▶ Fill the basket (C) with the food of choice.

NOTICE Do not fill the basket (C) beyond the | **MAX** | marking. This may affect the quality of the cooking process.

- ▶ Place the pan (H) back into the product. The pan (H) clicks into place.

6.4 Adjusting the temperature

- ▶ Press the settings button (M) until the temperature display (I) blinks.
- ▶ Adjust the cooking temperature by pressing either the **+** button (K) to increase and the **-** button (L) to decrease (80 °C – 200 °C) .

NOTICE Use the cooking chart to estimate the cooking temperature.

NOTICE To change the cooking temperature halfway through cooking, press the ►II button (N) to pause. Press the ►II button (N) again to resume cooking process.

6.5 Adjusting the time

- ▶ Press the settings button (M) until the time display (J) blinks.
- ▶ Adjust the cooking time by pressing either the **+** button (K) to increase and the **-** button (L) to decrease (1 minute – 60 minutes).

NOTICE Use the cooking chart to estimate cooking time.

NOTICE If the pan (H) is cold, preheat the product for 5 minutes.

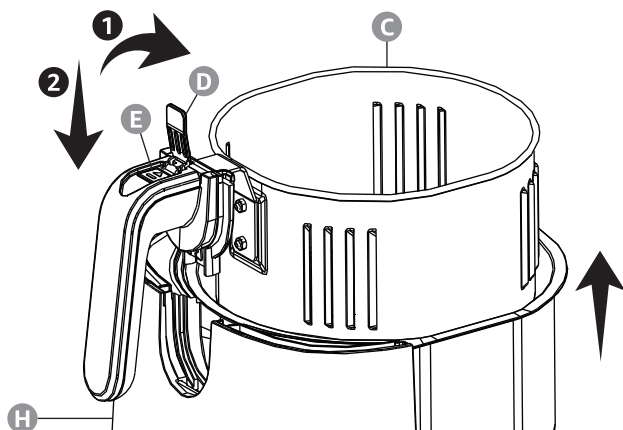
NOTICE To change the cooking time halfway through cooking, press the ►II button (N) to pause. Press the ►II button (N) again to resume cooking process.

6.6 Starting cooking

⚠ CAUTION Risk of burns!

The product is hot during and after cooking. Do not touch the air inlet (A), air outlet (F), the pan (H) or the basket (C) with bare hands.

- ▶ After setting the time and temperature, press the ►II button (N) to start cooking.
- ▶ Halfway through the cooking time, press the ►II button (N) to pause the cooking.
- ▶ Hold the handle and pull out the pan (H).
- ▶ Place the pan (H) on a heat-proof surface.



- ▶ Flip the protective cover (D) upwards.
- ▶ Hold the release button (E) to lift up the basket (C) from the pan (H).
- ▶ Shake the basket (C) to toss the food inside for even cooking.
- ▶ Place the basket (C) back into the pan (H). The basket clicks into place.
- ▶ Place the pan (H) back into the product. The pan (H) clicks into place.
- ▶ Press the ►|| button (N) to resume cooking.
- ▶ The cooking process ends when the cooking timer sounds.
- ▶ Take out the pan (H) and place it on a heat-proof surface. Let it cool for 30 seconds.
- ▶ Take out the basket (C). To serve, slide the cooked food out on a plate or use kitchen tongs to pick up the cooked food.

NOTICE The heating function of the product automatically stops if the pan (H) is taken out from the product. Heating resumes when the pan (H) is placed back into the product.

NOTICE Check the doneness of the food either by cutting a big piece open to check if it is cooked through or using a food thermometer to check the internal temperature. We recommend the following minimum internal temperatures:

Food	Minimum internal temperature
Beef, pork, veal and lamb	65 °C (rest for at least 3 minutes)
Ground meats	75 °C
Poultry	75 °C
Fish and shellfish	65 °C

6.7 Cooking chart

NOTICE For best results, some foods require cooking through on a low temperature (par-cooking) before air frying.

Food	Temperature	Time	Action
Mixed vegetables (roasted)	200 °C	15 – 20 mins	shake
Broccoli (roasted)	200 °C	15 – 20 mins	shake
Onion rings (frozen)	200 °C	12 – 18 mins	shake
Cheese sticks (frozen)	180 °C	8 – 12 mins	-
Fried sweet potato chips (fresh, hand cut, 0.3 to 0.2 cm thick)			
Par-cook (step 1)	160 °C	15 mins	shake
Air fry (step 2)	180 °C	10 – 15 mins	shake
French fries (fresh, hand cut, 0.6 to 0.2 cm, thick)			
Par-cook (step 1)	160 °C	15 mins	shake
Air fry (step 2)	180 °C	10 – 15 mins	shake
French fries, thin (frozen, 3 cups)	200 °C	12 – 16 mins	shake
French fries, thick (frozen, 3 cups)	200 °C	17 – 21 mins	shake
Meatloaf, 450 g	180 °C	35 – 40 mins	-
Hamburgers, 110 g (up to 4)	180 °C	10 – 14 mins	-
Hot dogs/sausages	180 °C	10 – 15 mins	flip
Chicken wings (fresh, thawed)			
Par-cook (step 1)	160 °C	15 mins	shake
Air fry (step 2)	180 °C	10 mins	shake
Chicken tenders/fingers			
Par-cook (step 1)	180 °C	13 mins	flip
Air fry (step 2)	200 °C	5 mins	shake
Chicken pieces	180 °C	20 – 30 mins	flip
Chicken nuggets (frozen)	180 °C	10 – 15 mins	shake
Catfish fingers (thawed, battered)	200 °C	10 – 15 mins	flip
Fish sticks (frozen)	200 °C	10 – 15 mins	flip

Food	Temperature	Time	Action
Apple turnovers	200 °C	10 mins	-
Donuts	180 °C	8 mins	flip
Fried cookies	180 °C	8 mins	flip

6.8 Cooking tips

- ▶ For a crispy surface, pat the food dry then lightly toss or spray with oil to encourage browning.
- ▶ To estimate cooking time for foods that are not mentioned in the cooking chart, set the temperature 6 °C lower and the timer with 30 % – 50 % less cooking time than what is stated in the recipe.
- ▶ When frying high fat foods (e.g. chicken wings, sausages) pour away excess oils in the pan (I) in between batches to avoid the oil smoking.

7. Cleaning and Maintenance

WARNING Risk of electric shock!

To prevent electric shock, unplug the product before cleaning.

WARNING Risk of electric shock!

During cleaning do not immerse the electrical parts of the product in water or other liquids. Never hold the product under running water.

CAUTION Risk of burns!

The product is still hot after cooking. Let the product cool down for 30 minutes before cleaning.

7.1 Cleaning the main body

- ▶ To clean the product, wipe with a soft, slightly moist cloth.
- ▶ Dry the product after cleaning.
- ▶ Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

7.2 Cleaning the pan (H) and the basket (C)

- ▶ Remove the pan (H) and the basket (C) from the main body.
- ▶ Pour accumulated oils from the pan (H) away.
- ▶ Place the pan (H) and the basket (C) into the dishwasher or wash them in mild detergent with a soft cloth.
- ▶ Dry the product after cleaning.
- ▶ Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

7.3 Storage

Store the product in its original packaging in a dry area. Keep away from children and pets.

7.4 Maintenance

Any other servicing than mentioned in this manual should be performed by a professional repair centre.

8. Troubleshooting

Problem	Solution
The product does not switch on.	Check if the power plug is connected to the socket-outlet. Check if the socket-outlet works.
For UK only: Fuse in the plug is blown.	Use a flat screwdriver to open the fuse compartment cover. Remove the fuse and replace with the same type (10 A, BS1362). Refit the cover. See chapter 9. UK Plug Replacement .

9. UK Plug Replacement

WARNING

Read these safety instructions thoroughly before connecting this appliance to the mains supply.

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This appliance is designed to operate on 220-240 V. Connecting it to any other power source may cause damage.

This appliance may be fitted with a non-rewireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted, following the wiring instructions shown below. The old plug must be disposed of safely, as insertion into a 10 A socket could cause an electric hazard.

The wires in the power cable of this appliance are coloured in accordance with the following code:

A. Green/Yellow = Earth

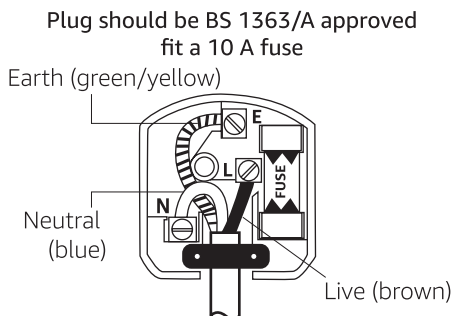
B. Blue = Neutral

C. Brown = Live

The appliance is protected by a 10 A approved (BS 1362) fuse.

If the colours of the wires in the power cable of this appliance do not correspond with the markings on the terminals of your plug, proceed as follows.

The wire which is coloured **Green/Yellow** must be connected to the terminal which is marked **E** or by the earth symbol  or coloured **Green** or **Green/Yellow**. The wire which is coloured **Blue** must be connected to the terminal which is marked **N** or coloured **Black**. The wire which is coloured **Brown** must be connected to the terminal which is marked **L** or coloured **Red**.



The outer sheath of the cable should be firmly held by the clamp

10. Disposal (for Europe only)



The Waste Electrical and Electronic Equipment (WEEE) laws aim to minimise the impact of electrical and electronic goods on the environment and human health, by increasing re-use and recycling and by reducing the amount of WEEE going to landfill. The symbol on this product or its packaging signifies that this product must be disposed separately from ordinary household wastes at its end of life. Be aware that this is your responsibility to dispose of electronic equipment at recycling centres in order to conserve natural resources. Each country should have its collection centres for electrical and electronic equipment recycling. For information about your recycling drop off area, please contact your related electrical and electronic equipment waste management authority, your local city office, or your household waste disposal service.

11. Specifications

Rated voltage:	220-240 V~, 50-60 Hz
Power input:	1300 W
Protection class:	Class I

12. Feedback and Help

We would love to hear your feedback. Please consider leaving a rating and review through your purchase orders. If you need help with your product, log in to your account and navigate to the customer service / contact us page.