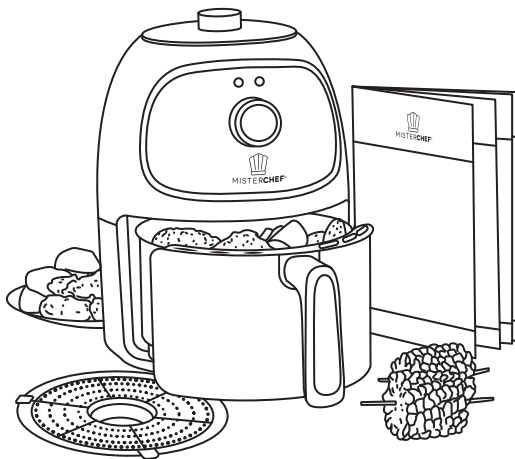




MISTER**CHEF**®

2 LITRE AIR FRYER

Operating and Safety Instructions



WARNING:

This electrical appliance has a heating function. The entire surface can get very hot during use. This appliance must be used with CAUTION. Do not touch any part of the appliance during use except the gripping handles. Heat protection gloves are recommended. Allow the appliance to cool completely after use before handling.

IMPORTANT SAFEGUARDS:

When using electrical appliances, you should follow basic safety precautions including:

1. Read and follow manufacturer's instructions
2. Do not touch hot surfaces
3. Do not immerse cords, plugs, or base in water or any other liquid
4. Unplug appliance when not in use and before cleaning. Allow to cool before handling.
5. If the supply cord is damaged, it must be replaced by the manufacturer or authorised agent.
6. Use of accessories or attachments not recommended by manufacturer may cause injury and void the warranty.
7. Do not use outdoors
8. Do not let the cord hang loose over the edges of tables or worktops.
9. The cord should not touch any hot surfaces
10. Do not place the appliance near a hot gas, electric burner or heated oven.
11. Extreme caution must be taken when moving an appliance containing hot oil
12. Always attach cord to appliance before plugging in to outlet. To disconnect, turn any controls to "off" and then unplug.
13. Do not use appliance for anything other than its intended use
14. Children or persons with reduced physical, sensory, or mental capabilities, should be supervised at all times when using or cleaning the appliance.
15. Children should not play with the appliance.
16. Keep appliance and the cord out of reach of babies and young children.
17. The appliance is not intended to be operated by means of external timer or remote-control system.

SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and retain for future reference.

DANGER:

- Never immerse the housing, which contains electrical components and heating elements, in water or rinse under the tap.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit
- Keep all ingredients in the basket and prevent any contact from heating elements.
- Do not cover the air inlet or the air outlet when the appliance is in use.
- Filling the pan with oil may cause a fire hazard
- Do not touch the inside of the appliance while in operation.

WARNING:

- Check that the appliance voltage fits the local mains voltage
- Do not use the appliance if any part is damaged
- Appliance should only be repaired by authorised persons
- Keep mains supply away from hot surfaces
- Do not plug in or operate the appliance with wet hands
- Ensure to leave at least 10cm of space all around the appliance while in use
- Do not place anything on top of the appliance
- Do not use this appliance for anything other than its intended use
- Do not leave appliance unattended when in use
- Keep hands and face clear from steam and air outlet openings
- Take caution of steam when removing pan from appliance
- Accessible surface areas may become hot during use (Figure 2)
- Unplug the appliance immediately if you see any smoke coming from the appliance. Wait for smoke emission to stop completely before attempting to remove pan.

CAUTION:

- Ensure appliance is placed on an even, horizontal surface
- The appliance is for private domestic use only. It may not be safe to use in non-residential environments, such as hotels or staff kitchens
- If the appliances is improperly used for professional or semi-professional purposes, or is not used according to the manufacturer's instructions, the warranty becomes void and we may refuse liability for damage caused.
- Keep appliance unplugged when not in use
- Allow approximately 60 minutes for appliance to cool completely before handling or cleaning.

AUTOMATIC SWITCH-OFF:

This appliance is equipped with a timer. When the timer reaches 0 the appliances will produce a bell sound and switch off automatically. To switch off manually, turn the timer knob clockwise to 0.

Specification and Feature:

- Voltage: 220-240V~50/60Hz
- Wattage: 1000 Watts
- Basket Capacity: 3.5 Litre
- Adjustable Temperature: 80°C-200°C
- Timer: 0-30mins

OPERATING INSTRUCTIONS: (fig. 1)

- | | |
|-----------------------------|----------------|
| 1. Upper housing | 6. Cooking pot |
| 2. Time knob | 7. Handle |
| 3. Temperature control knob | 8. Oil tray |
| 4. Power light | 9. Air outlet |
| 5. Working light | 10. Power cord |

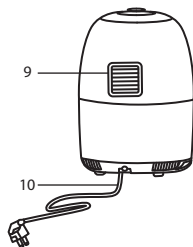
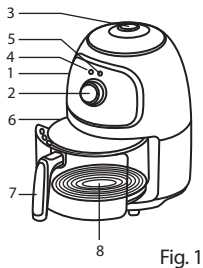


Fig. 2



Fig. 3



Fig. 4

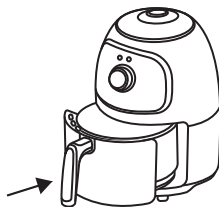


Fig. 5

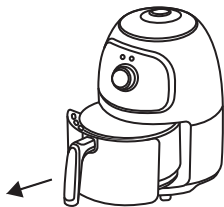


Fig. 6

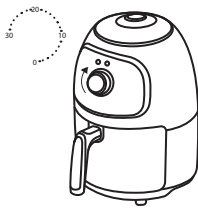


Fig. 7

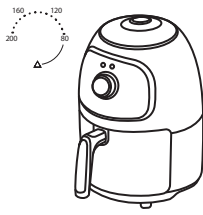


Fig. 8

Introduction:

This hot-air fryer offers an easy and healthy way of preparing your favourite meals. The combination of hot air circulation and top grill distributes the heat evenly in all directions, thereby allowing to cook without the use of oil.

Before First Use:

1. Remove all packaging materials
2. Remove all stickers or labels from the appliance
3. Clean the grill and pan with hot water, mild soap, and a non-abrasive sponge
4. Clean the basket (Figure 3)
5. Wipe inside and outside of appliance with a damp cloth
6. This is an oil-free fryer that works with hot air. **Do not fill the pan with oil, frying fat, or any other liquid.**
7. **Do not put anything on top of the appliance.**

Using the appliance:

The oil-free fryer can prepare a range of ingredients. See included recipe booklet for ideas.

Hot air frying:

1. Connect the mains plug into an earthed wall socket
2. Place ingredients in the grill (Figure 4)
3. Carefully pull the pan out of the hot-air fryer (Figure 6)
4. Insert ingredients into pan
5. Carefully slide the pan back into the hot air fryer (Figure 5)

Never use the pan without the grill in it.

Caution: Do not touch the pan during use as it gets very hot. Wait approximately 60 mins after use for it too cool down completely.

6. Determine the required frying time (see 'Settings' in this chapter).
7. Switch on the appliance by turning timer knob to required frying time (Figure 7). The POWER light will come on and the fan will start.

8. Turn the temperature control knob to required temperature (Figure 8). See 'Settings' section to determine correct temperature.

Add 3 minutes to the frying time if the appliance is cold.

Note: You may preheat the fryer prior to placing ingredients. To do so, turn the timer knob past the three-minute mark, wait until the heating-up light goes out (approx. 3 mins). You can then fill the pan and turn the timer to required cooking time.

9. The timer will begin counting down

10. The heating light will come on and off during the frying process. This indicates that the heating element is working maintain set temperature.

11. Some ingredients require shaking halfway through the cooking time (See 'Settings' section). To do so, carefully pull the pan out of the appliance by the handle, shake, and then slide back into the fryer. **The pan will be very hot. ONLY touch on the handle.**

Tip: You can set the timer to half the preparation time as a reminder to shake. Remember to reset the timer when you replace the pan into the fryer.

12. Your timer bell will ping at the end of the frying time. Pull the pan out of the fryer and place on a heat resistant surface. You can switch off the appliance manually by turning the timer control knob to 0.

13. Check if the ingredients are ready. If not, simply slide back into the appliance and set timer for a few extra minutes.

14. Carefully remove ingredients from pan. Do not turn pan upside down as excess oil from ingredients pools at the bottom of the pan and may pour out and cause injury.

15. To remove large or fragile ingredients, lift them out of the basket using tongs.
16. You can place a new batch of ingredients into the hot-air fryer immediately after removing the previous batch.

Settings:

The table below will help you select basic settings for various ingredients.

Note: As ingredients vary in size, origin, shape etc, these settings are for guidance only. You can take the pan out midway through to check progress. This will not disturb the cooking process as the Rapid Air Technology will immediately reheat the air inside the appliance.

Tips:

- Smaller ingredients will require a shorter cooking time than larger ingredients
- A larger amount of ingredients only requires a slightly longer cooking time, and a smaller amount will require only a slightly shorter cooking time.
- Shaking smaller ingredients will optimise cooking and prevent uneven frying.
- Add some oil to fresh potatoes for a crispy result. Fry ingredients in Hot-air fryer within a few minutes after adding oil.
- Do not cook extremely greasy ingredients e.g. sausages in the Hot-air fryer.
- Snacks that can be prepared in the oven can also be prepared in the Hot-air fryer.
- The optimal amount for crispy chips is 300g.
- Use pre-made dough for quick snacks. Pre-made dough requires shorter cooking time than home-made dough.
- To bake a cake, quiche, or pie, place a baking tin or oven dish in the Hot-air fryer grill.
- You can use the Hot-air fryer to reheat ingredients. To reheat set the temperature to 150°C for up to 10 minutes.

	Min-Max amount (g)	Time (min)	Temperature (°C)	Shake	Additional Information
Potatoes and Fries					
Thin frozen fries	200-300	18-20	200		
Thick frozen Fries	200-300	20-25	200		
Potato gratin	300	20-25	200		
Meat & Poultry					
Steak	100-300	10-15	180		
Pork chops	100-300	10-15	180		
Hamburger	100-300	10-15	180		
Sausage roll	100-300	13-15	200		
Drumsticks	100-300	25-30	180		
Chicken breast	100-300	15-20	180		
Snacks					
Spring rolls	100-250	8-10	200		Use oven ready
Frozen chicken nuggets	100-300	6-10	200		Use oven ready
Frozen fish fingers	100-250	6-10	200		Use oven ready
Frozen bread crumbed cheese snacks	100-250	8-10	180		Use oven ready
Stuffed vegetables	100-250	10	160		
Baking					
Cake	250	20-25	160		Use baking tin
Quiche	300	20-22	180		Use baking tin/oven dish
Muffins	250	15-18	200		Use baking tin
Sweet snacks	250	20	160		Use baking tin/oven dish

Note: Add three minutes cooking time if you begin frying when the Hot-air fryer is still cold.

Cleaning:

Clean the appliance after every use.

Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.

- Remove mains plug from wall socket and allow fryer to call down completely. Remove the pan to allow for faster cooling.
- Wipe outside of appliance with a damp cloth.
- Clean the pan and grill with hot water, dish soap, and a non-abrasive sponge.

Tip: if there is dirt stuck to the bottom of the pan, fill the pan with water and washing up liquid and allow the pan and basket to soak for a few minutes.

- Clean inside of appliance with hot water and a non-abrasive sponge
- Clean heating element with a soft cleaning brush to remove food residue.
- Make sure appliance is completely cool, clean, and dry before storing.

Guarantee or service:

For appliance service or for more information contact your local authorised service centre.

Problem	Possible Cause	Solution
Hot-air fryer doesn't work	Appliance is not plugged in	Put mains plug into an earthed wall socket
	You have not set the timer	Turn timer knob to required cooking time
Ingredients are not properly done	Amount of ingredients in the grill is too large	Put smaller batches of ingredients in the grill. Smaller batches fry more evenly
	Set temperature is too low	Turn temperature knob to required temperature setting
	Cooking time is too short	Turn timer knob to required setting
Ingredients are fried unevenly	Some ingredients need to be shaken halfway through	Ingredients that sit in layers e.g. fries, need to be shaken halfway through. See 'Settings' section.
Fried snacks are not crispy when they come out of the air fryer	You used a type of snacks meant to be prepared in a traditional deep fat fryer	Use oven snacks or lightly brush some oil onto the snacks for crispier result
I cannot slide pan into appliance properly	You have overfilled the basket	Do not fill the pan beyond MAX indication line
White smoke is coming out of the appliance	You are preparing greasy ingredients	When you fry greasy ingredients, the oil will leak into the pan causing white smoke. It will also cause the pan to heat up more than usual. This does not affect the appliance or the end result.
	The pan contains grease residue from previous use	Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly	You did not use the right type of potato	Use fresh potatoes and make sure they stay firm during frying
	You did not rinse the potato stick properly prior to frying	Rinse potatoes to remove any extra starch
Fresh fries are not crispy	The crispiness depends on the amount of oil and water in the fries	Make sure to dry potato sticks properly before adding the oil.
		Cut potato sticks smaller for a crispier result
		Add slightly more oil for a crispier result