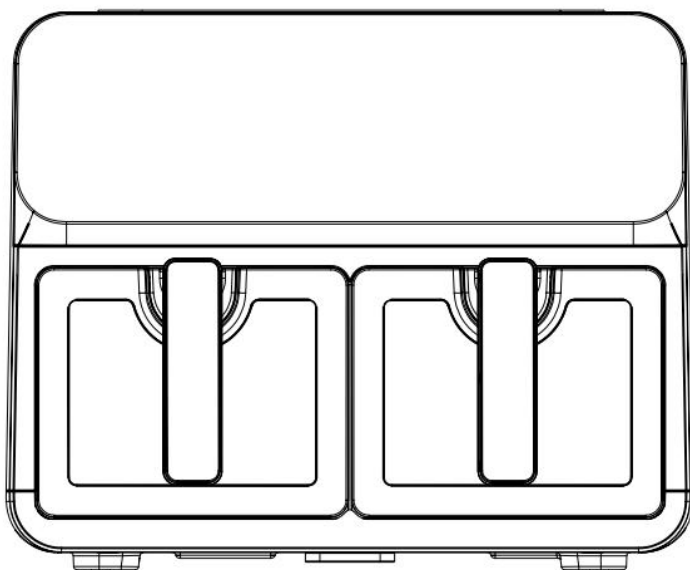


Instruction Manual

MODEL: AF802E2TK

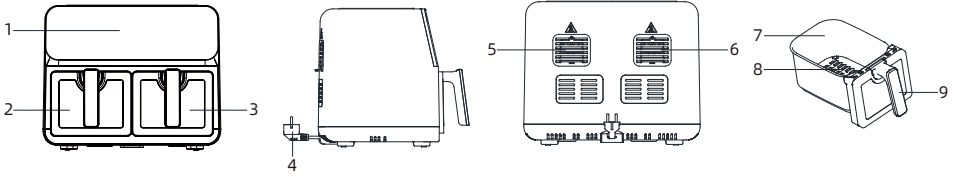
120V~ 60Hz 1700W



Warning

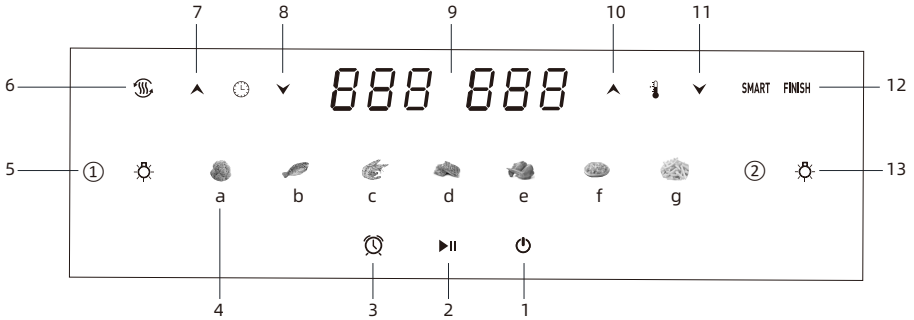
1. Before connecting the product with the electric power, please check if the power provided in accordance with the rated power of the product.
2. If there are damages to the plugs, power wire or the product, you should no longer use the product.
3. If the power wire is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, manufacturer repairing department or similar departments.
4. This product can be used by child over the age of 8 and persons with imperfect limbs, lack of relevant experience and knowledge (Except for psychopath), but the specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
5. Take care of the children, do not let them play the product as toy.
6. When the product is in power or is cooling, the product and the power wire must be placed at a location out of reach of children under the age of 8.
7. Do not let the power wire touch surfaces with high temperature.
8. Never insert wet hands into the plugs and controlling panel of the product.
9. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
10. Never connect the product with external timer, in case danger might occur.
11. Never put the product on or near combustible material like the table cloth, or the curtain etc.
12. Never put the product against the wall or other products. There should be at least 10cm of free space for the back side, left/ right sides, and the upper side of the product. Do not put things on top of the product.
13. Never use the product for purposes not illustrated in the manual.
14. The product must be watched by someone while operating.
15. During the period of air frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening. And one should take care of the hot steam and air while moving the fryer away from the product.
16. When using the product, the surface that it touches might become very hot.
17. If the product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.
18. The appliances are not intended to be operated by means of an external timer of separate remote-control system.

PARTS DESCRIPTION



1. Digital Display
2. Left pan (transparent window)
3. Right pan (transparent window)
4. Power cord
5. Right air outlet
6. Left air outlet
7. Pan
8. Tray
9. Handle

CONTROL PANEL AND DISPLAY



1. On/off button
2. Start/pause button
3. Appointment time button
4. Preset menu
5. Left light
6. Preheat
7. Timer increase button
8. Timer decrease button
9. Digital display
10. Temperature increase button
11. Temperature decrease button
12. Smart finish
13. Right light

Menu: a), vegetables, b). fish, c). shrimps, d). ribs, e). chicken wings, f). pizza, g). chips

BEFORE FIRST USE

1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying tank and the frying tray thoroughly with hot water, detergent and non-abrasive sponge.
4. When using it for the first time, the handle assembly needs to be installed in place, see the schematic diagram for details.
5. Clean the inside and outside of the product with warm wet cloth.
6. The air fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.
7. Place the appliance on a dry, stable and heat-resistant surface.
8. Since the appliance becomes hot during use, make sure that it is not too close to other objects.
9. Pull out the pan from the appliance by the pan handle. Put the frying grill into the pan.
10. Place the ingredients into the pan. Slide the pan into the appliance. Make sure they are placed correctly and closed completely. Otherwise the appliance will not work. Caution: Do not touch the pan during use or after use in short time as it gets very hot. Only hold the pan by the handle.

USE

1. Plug in the power supply, click the start button, the display will light up.
2. Press the left or right button alone, the left pan and the right pan work separately; click smart finish, the two pans work at the same time, and the corresponding icon flashes when working.
3. Click the preset menu to directly select the corresponding menu, or click the time on the left to increase or decrease the adjustment time, click once to add or subtract one minute, long press to quickly increase or decrease the time, the time range is 1-60 minutes.
4. Click the temperature increase or decrease button on the right to adjust the temperature, click once to increase or decrease 5 degrees, long press to quickly increase or decrease the temperature, the temperature range is 160-400°F.
5. Click the start button to start working, the icon flashes when working, click again to suspend work, the machine stops heating, and the fan continues to work for 20 seconds before stopping.
6. Click the reservation button and repeat steps 2-4 to enter the reservation function. The default reservation time is 1 hour, the minimum is 10 minutes, and the maximum is 720 minutes; the icon flashes when the reservation function is working.
7. Click the preheat button and repeat steps 2-4 to enter the preheat function. The default preheat temperature is 90 degrees, 5 minutes, and the icon flashes during work.
8. Display instructions: If you only click the left or right button, the screen will display the time and temperature. If you click smart finish, when the two pans are working at the same time, the screen will display the time or temperature of the left and right pans at the same time, and the time and temperature will be displayed alternately. .
9. Long press the left light button, the light in the left pan is on; long press the right light button, the light in the right pan is on.

10. Standby: In the following cases, the machine will enter the standby state after 20 seconds, and all lights will go out.

- A. No action after the first power on;
- B. The machine work is completed without any operation.

TIPS

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger quantity of ingredients only requires a slightly longer preparation time than smaller quantities.
3. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help to prevent unevenly-fried food.
4. Apply some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes of adding the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
6. You can also use the air fryer to reheat ingredients. To do this, set the device to 300°F for up to 10 minutes.
7. When the product is working, the internal light is on, and the cooking status of domestic ingredients can be viewed through the transparent window.

CAUTION:

1. Do not immerse the housing in water or rinse it under the tap.
2. Avoid any liquid entering the appliance to prevent from electric shock or short circuit.
3. Keep all ingredients in the pan to prevent any contact with heating elements.
4. Do not cover the air inlet and the outlet when the appliance is working. Leave at least 10cm free space around and above the appliance.
5. Filling the pan with oil may cause a fire hazard!
6. Do not touch the inside of the appliance when it is in operation.
7. Be careful of the hot steam and air when you remove the pan from the appliance.
8. During operation, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the steam and the air outlet.
9. Immediately turn off and unplug the appliance if you see any dark smoke coming out of the appliance, which means the food is overcooked or the appliance broke down.

FRYING TABLE

This table shows the food product quantities and required temperature and frying times. If the instructions on the product pack should deviate from the values shown in this table, the instructions on the pack should be followed.

Type	Minimum-Maximum food ingredients amount (g)	Time (minutes)	Temperature (°F)	Overturning	Additional information
Vegetables	100-450	12-18	360	Overturning	
Fish	100-450	12-15	360	Overturning	
Shrimps	100-450	10-15	360	Overturning	
Ribs	100-450	18-22	360	Overturning	Adding 1/2 spoon of oil
Chicken wings	100-600 1-6pcs	18-22	360	Overturning	Adding 1/2 spoon of oil
Pizza	100-450	6-10	400	Overturning	Adding 1/2 spoon of oil
Chips	200-650	25-30	400	Overturning	Adding 1/2 spoon of oil

CLEANING AND MAINTENANCE

1. Before handling or cleaning the appliance, let it cool down for approximately 30 minutes. Clean the appliance on all the inside and outside regularly.
2. Clean the outside and inside of the appliance with a damp cloth and dry with a soft clean cloth.
3. Never use abrasive cleaners or sponges.
4. Remove the pan to let the appliance cool down more quickly. Clean the pan and frying grill in hot water with a washing liquid and a non-abrasive sponge. Dry well before use.

Note: The frying grill is dishwasher safe.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The appliance does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not pressed the on/off button to turn on the machine.	Press the on/off button to turn on the appliance.
The ingredients are not fried completely.	The amount of the food in the pan is too high.	Put smaller batches of ingredients in the pan. Smaller batches are fried more evenly.
	The temperature is too low or the time is not enough.	Increase the temperature or cook more time.
The ingredients are fried unevenly.	Different types of food may need to be shaken halfway during cooking.	Shake food halfway during the cooking time.
Fried snacks are not crispy	You used a type of snacks which shall be cooked in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients, oil will leak into the pan. The oil produces white smoke and the pan may heat up. This does not affect the cooking result or hurt the appliance.
	The pan still contains grease residue from previous use.	Clean the pan properly after each use.
Fresh fries are fried unevenly.	You haven't used the right potato type.	Use fresh potatoes.
	You haven't rinsed the potato sticks properly before frying.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy.	The crispness of the fries depends on the amount of oil and water in the fries	Make sure the potato sticks have been dried properly before adding the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

