

User Manual



THANK YOU FOR PURCHASING

We hope it will delight you and that it will get a special place in your home. Enjoy!

IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed, including but not limited to the following:

- Do not immerse the main body in water or rinse under the tap due to the electronic and heating elements.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all food ingredients in the frying pots to avoid any contact with the heating elements.
- Do not cover the air inlet or outlet while in operation.
- Do not fill the frying pots with oil, as it may cause a fire hazard.
- Do not touch the inside of the appliance while in operation.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Never let the power cord hang over the edge of a counter table or touch hot surfaces.
- Keep the appliance and its power cord out of reach of children.
- 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 other appliances. Leave at least 10cm free space around the appliance.
- Do not place anything on the top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- During operation, 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.
- Be careful of hot steam and air when you remove the frying pots from the appliance.
- If you see dark smoke coming out of the appliance, immediately unplug the appliance and wait for the smoke emission to stop before you remove the frying pots from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface. The use of accessories not recommended by the appliance manufacturer may cause injuries.
- Always unplug the appliance when not in use.

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- If the supply cord is damaged, contact our customer service.
- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not use the appliance outdoors.
- Let the appliance cool down for approximately 30 minutes before handling or cleaning.
- Remove any burnt residue.
- The appliance is intended for normal household use only. It is neither intended for use in staff kitchens, offices, farms or other working environments, nor intended to be used by clients in hotels or the like.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the seller refuses any liability for any damage that may cause.

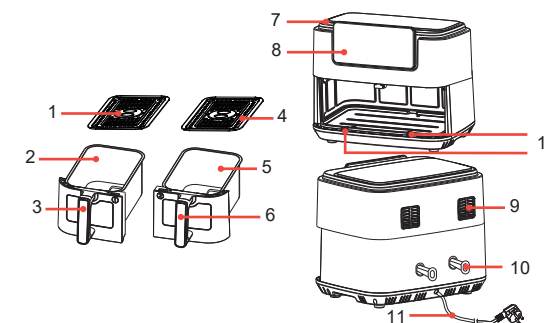
CAUTION: Do not leave the appliance unattended when in operation. To reduce the risk of fire, keep the interior completely clean and free of food residue, oil, grease and any other combustible materials.

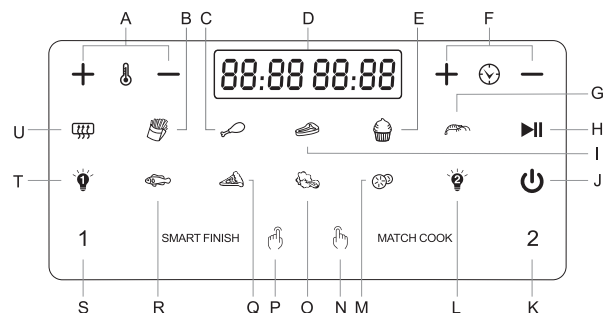
CAUTION: A fire may occur if the appliance is covered or touching flammable materials including curtains, draperies, walls and the like when in or after operation, when still hot. Do not place any of the following materials in the appliance, on the top of the appliance, or in contact with the sides or bottom surfaces of the appliance: paper, cardboard, plastic or the like.

**KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.
FOR HOUSEHOLD USE ONLY, NOT INTENDED FOR COMMERCIAL USE.**

GETTING TO KNOW YOUR APPLIANCE

- 1/4: Frying Grill
- 2/5: Frying Pot
- 3/6: Handle
- 7: Air Inlet
- 8: Control Panel
- 9: Air Outlet
- 10: Power Cord Storage
- 11: Power Cord
- 12: Micro Switch





A	Temperature + / -	B	Fries	C	Drumsticks
D	Timer/Temperature Display	E	Cake	F	Timer + / -
G	Shrimps	H	Start/Pause	I	Steak
J	ON/OFF	K	Zone 2	L	Lamp 2
M	Dehydrate	N	Match Cook	O	Vegetables
P	Smart Finish	Q	Pizza	R	Fish
S	Zone 1	T	Lamp 1	U	Pre-heat

PRIOR TO THE FIRST USE

- Remove all packing materials.
- Remove any stickers or labels from the appliance, other than the rating label.
- Thoroughly clean the frying pots, with hot water and some washing-up liquid using a non-abrasive sponge.
Note: The frying pots and grills are dishwasher safe.
- Wipe the inside and outside of the appliance with a damp cloth.

PREPARING FOR USE

- Place the appliance on a stable, horizontal, and heat-resistant surface.
- Place the frying grills in the frying pots properly.
Do not fill the frying pots with oil or any other liquid.
Do not put anything on the top of the appliance, which disrupts the airflow and affects the air-frying result.

USING THE APPLIANCE

- **Power on**
Plug in, the appliance beeps and lights up. In 1 second, the appliance goes back to standby mode: all buttons go out except

- **Zone settings**

Zone 1 or Zone 2 working individually

Plug in, the appliance is in the standby mode. Press , then press **1** or **2**, select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

Zone 1 and Zone 2 working together

(1) Plug in, the appliance is in the standby mode. Press , then press **1**, select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

(2) After finishing settings for **1**, press **2** and select the cooking function. You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

(3) Every function has its own default time and temperature (as shown in the table below). You can adjust the time and temperature freely by using the buttons Timer and Temperature + / -.

Note: use of lamp and

When the appliance is working or in the standby mode, press to light up Zone 1 and for Zone 2. The lamp automatically turns off in 3 minutes, or you can turn it off at any time.

(4) The temperature control range is 50-200°C, and every tap on the Temperature + / - will increase or decrease 10°C. At 200°C, press the button Temperature "+", it loops back to a temperature of 50°C; press the button Temperature "-" at 50°C, it loops back to 200°C. In the process of temperature setting, the digital display flashes on the screen. After flashing 3 times, the temperature setting is complete.

The time adjustment range is 1-60 minutes, every tap on the Timer + / - will increase or decrease 1 minute. At 60 mins, press the button Timer "+", it loops back to 01 min; at 01 min, press the button Timer "-", it loops back to 60 mins. In the process of time setting, the digital display flashes on the screen. After flashing 3 times, the time setting is complete.

- **Start/pause**

After selecting the desired function, set the proper time and temperature, press , the icon starts to flash. After a beep sound, the appliance starts to cook.

To pause during cooking, press , after a beep sound, the appliance stops working. To restart the appliance, press and it stops flashing while working. Press , the appliance stops working after a beep sound, and it goes back to standby mode.

Note:

During cooking (while the appliance is working), you can take the frying pots out and the appliance will automatically pause and stop cooking, and you can check

the cooking result or add more food. Once you put the frying pots back in the appliance, it will continue to work based on the program you have already set.

● End of program

The heating elements stop working at the end of the cooking time. It reads 00 min, and with an acoustic signal, the motor/fan continues to work for 1 minute to cool down the appliance, then the appliance enters standby mode.



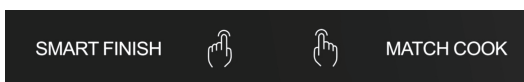
SMART FINISH

Use SMART FINISH when cooking 2 types of foods with 2 different functions, temperature and/or cooking time settings. You can program each zone and use SMART FINISH to sync the finish times, so that both frying pots could be ready at the same time.

Step 1: Program Zone 1, place ingredients in the frying pot (with the frying grill), and select the desired cooking function (adjust cooking temperature and time if required).

Step 2: Program Zone 2, place ingredients in the frying pot (with the frying grill), and select the desired cooking function (adjust cooking temperature and time if required).

Step 3: Press SMART FINISH  Press ► to start cooking.













MATCH COOK

Use MATCH COOK when cooking the same food with the same cooking function, temperature and time setting. You can select the desired function and MATCH COOK to have both zones to start cooking and finish at the same time. When you finish settings for Zone 1, press MATCH COOK to automatically match the settings to Zone 2.

Step 1: Press MATCH COOK, place ingredients in the frying pots (with the frying grills).

Step 2: Select the desired cooking function and press ► to start cooking.

Preset Menu Table

	Function	Default time(min)	Default temperature (°C)
	Pre-heat	3	180
	Fries	18	200
	Drumsticks	20	200
	Steak	12	180
	Cake	25	160
	Shrimps	8	180
	Fish	10	180
	Pizza	20	180
	Vegetables	10	160
	Dehydrate	360 (Adjustable time: 0.5 hour to 24 hours)	60

Caution: Do not touch the frying pots or grills during and within 30mins after use, as it gets very hot. Only hold the pot by the handle.

OPERATION STEPS

- Plug into a power socket, ensuring the appliance is on a stable, horizontal and heat-resistant surface.
- Put the frying grills in the frying pots, add ingredients into the frying pots.
- When you hear the "click" sound, the frying pot is located in the right position; choose the desired function from the menu and press ► to start cooking.
- It reads the temperature and time on the screen. The temperature is the set temperature and the time is the remaining cooking time. The function selected flashes.
- Some ingredients require shaking halfway through cooking (see "Settings" below). To shake the ingredients, you can pull the frying pots out of the appliance with the handle and shake it. Then, you can push the frying pots back into the appliance.
- When you hear an acoustic signal, the set time is over. You can pull the frying pots out of the appliance and place them on a heat-resistant surface.

- Check whether the food is ready.
If the food is not ready yet, you can simply push the frying pots back into the appliance and cook for extra minutes using the same function.
- Remove the cooked food onto a plate or serving dish.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch.

Tip: To remove large or fragile ingredients, you can use a pair of tongs to lift the food out of the frying pots.

Note: When you use the appliance for the first time, light smoke or odour may come out. This is normal and will soon disappear. It is essential to ensure that there is sufficient ventilation around the appliance.

SETTINGS

Apart from the preset menu, you can also use the appliance to make other foods by setting the time and temperature. The charts below help you to select the basic settings for the food you want to prepare.

Due to the separate working mode for each pot, the cooking time is slightly shorter using one pot than that when using two pots. These proper time settings are indicated accordingly.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying pots briefly out of the appliance during hot air frying barely interferes with the cooking process.

COOKING TIPS

The appliance and its parts will become hot during cooking.

Do not over fill the frying pots with ingredients.

Do not directly place food into the frying pots without the frying grills in the bottom.

USING OIL

Adding a small amount of oil to food can make them crispier.

Oil sprays are good for applying small amounts of oil evenly to food.

FOOD TIPS

You can air fry frozen food that can be cooked in an oven.

Pat dry food with marinade or sauces before adding to the frying pots.

Pre-heat

It is better to operate the appliance with the Pre-heat function before you start air frying if the appliance is cold.

CLEANING

Clean the appliance after every use.

The frying pots, frying grills 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.

- Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the frying pots to let the appliance cool down more quickly.

- Wipe the outside of the appliance with a damp cloth.
- Clean the frying pots and grills with hot water, some washing-up liquid and a non-abrasive sponge. You can use some washing-up liquid to remove any remaining dirt.

Note: The frying pots and grills are dishwasher safe.

Tip: If any dirt is stuck to the frying grills, or the bottom of the frying pots, fill the pots with hot water and with some washing-up liquid. Put the frying grills in the pots and let them soak for about 10 minutes.

- Clean the heating elements with a cleaning brush to remove any food residue.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.

AIR FRY COOKING CHART

VEGETABLES						
INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP (°C)	SINGLE ZONE	DUAL ZONE
Asparagus	1 bunch	Whole, stems trimmed	2 tsp.	200	8-12 mins	20-25 mins
Beets	6-7 small	Whole	None	200	30-35 mins	35-40 mins
Bell peppers (for roasting)	3 small peppers	Whole	None	200	10-15 mins	15-20 mins
Broccoli	1 head	Cut into 2cm florets	1 Tbsp.	200	8-10 mins	15-17 mins
Brussels sprouts	500gms	Cut in half, stems removed	1 Tbsp.	200	15-20 mins	20-25 mins
Carrots	500gms	Peeled, cut into 2cm pieces	1 Tbsp.	200	13-16 mins	25-30 mins

Cauliflower	1 head	Cut into 2cm florets	2 Tbsp.	200	17-20 mins	20-25 mins
Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp.	200	12-15 mins	18-20 mins
Green beans	350gms	Trimmed	1 Tbsp.	200	8-10 mins	10-15 mins
Kale (for chips)	5 cups	Torn in pieces, stems removed	None	200	7-9 mins	15-20 mins
Mushrooms	230gms	Rinsed, cut into quarters	1 Tbsp.	200	7-9 mins	13-15 mins
Potatoes, russet	680gms	Cut into 2cm wedges	1 Tbsp.	200	20-22 mins	35-38 mins
	500gms	Hand-cut fries, thin	1/2-3 Tbsp. canola oil	200	20-24 mins	30-35 mins
	500gms	Hand-cut fries, thick	1/2-3 Tbsp. canola oil	200	19-24 mins	35-40 mins
	3 whole (200-230 gms)	Pierced with fork several times	None	200	30-35 mins	37-40 mins
Potatoes, sweet	680gms	Cut into 2cm chunks	1 Tbsp.	200	15-20 mins	30-35 mins
	3 whole (200-230 gms)	Pierced with fork several times	None	200	36-42 mins	40-45 mins
Zucchini	500gms	Cut into quarters lengthwise, then cut into 2cm pieces	1 Tbsp.	200	15-18 mins	25-28 mins

POULTRY

Chicken breasts	2 breasts	Bone in	Brushed with oil	200	25-30 mins	30-35 mins
	4 breasts	Boneless	Brushed with oil	200	22-24 mins	25-28 mins
Chicken thighs	2 thighs	Bone in	Brushed with oil	200	22-28 mins	26-29 mins
	4 thighs	Boneless	Brushed with oil	200	18-22 mins	25-28 mins
Chicken wings	1KG	Drumettes & flats	1 Tbsp.	200	18-22 mins	43-47 mins

FISH & SEAFOOD

Crab cakes	2 cakes (200-230 gms each)	None	Brushed with oil	200	5-10 mins	10-13 mins
Lobster tails	4 tails (100-115gms each)	Whole	None	200	5-8 mins	15-18 mins
Salmon fillets	3 fillets (115gms each)	None	Brushed with oil	200	7-12 mins	13-17 mins
Shrimps	500gms	Whole, peeled, tails on	1 Tbsp.	200	7-10 mins	10-13 mins

BEEF

Burgers	230gms patties, 80% lean	1cm thick	Brushed with oil	200	8-10mins	10-13 mins
Steaks	2 steaks (220gms each)	Whole	Brushed with oil	200	10-20 mins	14-18 mins

PORK

Bacon	3 strips, cut in half	None	None	170	8-10 mins	9-12 mins
Pork chops	2 thick-cut, bone-in chops (280-300gms each)	Bone in	Brushed with oil	200	15-17 mins	23-27 mins
	2 boneless chops (280gms each)	Boneless	Brushed with oil	200	14-17 mins	17-20 mins
Pork tenderloins	500gms	None	Brushed with oil	190	15-20 mins	20-25 mins
Sausages	5 sausages	None	None	200	7-10 mins	17-22 mins

FROZEN FOODS						
Chicken cutlets	3 cutlets	None	None	200	18-21 mins	20-25 mins
Chicken nuggets	1 box (350gms)	None	None	200	10-13 mins	18-21 mins
Fish fillets	1 box (6 fillets)	None	None	200	14-16 mins	17-22 mins
Fish sticks	18 fish sticks (320gms)	None	None	200	10-13 mins	16-19 mins
French fries	450gms	None	None	200	18-22 mins	28-32 mins
Mozzarella sticks	1 box (320gms)	None	None	190	8-10 mins	10-12 mins
Pot stickers	2 bags (280gms)	None	1 Tbsp.	200	12-14 mins	16-18 mins
Pizza rolls	1 bag (500gms or 40 count)	None	None	200	12-15 mins	15-18 mins
Popcorn shrimps	1 box (480-450gms)	None	None	200	9-11 mins	14-18 mins
Sweet potato fries	500gms	None	None	200	20-22 mins	30-32 mins
Tater tots	500gms	None	None	190	18-22 mins	25-27 mins
Onion rings	320gms	None	None	190	13-16 mins	18-22 mins

DEHYDRATE CHART

INGREDIENT	PREPARATION	TEMP(°C)	SINGLE ZONE DUAL ZONE
FRUITS & VEGETABLES		TIMES ARE THE SAME FOR BOTH ZONES	
Apples	Cored, cut into 1cm slices, rinsed in lemon water, patted dry	60	7-8 hours
Asparagus	Cut into 2cm pieces, blanched	60	6-8 hours
Bananas	Peeled, cut into 1cm slices	60	8-10 hours
Beets	Peeled, cut into 1/3cm slices	60	6-8 hours
Eggplants	Peeled, cut into 1-2cm slices, blanched	60	6-8 hours
Fresh herbs	Rinsed, patted dry, stems removed	60	4 hours
Ginger roots	Cut into 1cm slices	60	6 hours

Mangoes	Peeled, cut into 1cm slices, pip removed	60	6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	60	6-8 hours
Pineapples	Peeled, cut into 1-2cm slices	60	6-8 hours
Strawberries	Cut in half or into 1-2cm slices	60	6-8 hours
Tomatoes	Cut into 1cm slices	60	6-8 hours
	MEAT, POULTRY, FISH		TIMES ARE THE SAME FOR BOTH ZONES
Beef	Cut into 1-2cm slices, marinated overnight	70	5-7 hours
Chicken	Cut into 1-2cm slices, marinated overnight	70	5-7 hours
Turkey	Cut into 1-2cm slices, marinated overnight	70	5-7 hours
Salmon	Cut into 1-2cm slices, marinated overnight	70	3-5 hours

USING DUAL ZONE TECHNOLOGY: SMART FINISH

CHOOSE ANY TWO	ADD ONE RECIPE PER ZONE			SET BOTH ZONES AND USE SMART FINISH
RECIPE	AMOUNT	MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME
Crab cakes	2 crab cakes	Brush with melted butter	Shrimps	195°C/15 mins
Balsamic roasted tomatoes	600gms cherry tomatoes	1/2 cup balsamic vinegar 1 Tbsp. canola oil	Fries	195°C/15 mins
Maple sage pork chops	2-3 boneless pork chops (100gms each)	4 tsp. maple syrup, 2 Tbsp. finely chopped fresh sage, 2 tsp. olive oil	Steak	195°C/17-20 mins
Cajun russet potatoes	4 medium potatoes, diced	2 Tbsp. canola oil 2 Tbsp. Cajun seasoning	Fries	200°C/30 mins

Classic meatloaf	450gms meatloaf mix (beef, pork, veal)	1/4 cup ketchup, 1/4 cup yellow mustard, 1 egg, 1/2 cup Panko breadcrumbs, 1/4 cup Parmesan cheese	Drumsticks	165°C/35 mins
Green beans with almonds	450gms green beans, ends trimmed	Tbsp. canola oil 1/2 cup sliced almonds	Vegetables	195°C/15 mins
Miso glazed salmon	3 salmon fillets (150gms each)	2 Tbsp. miso paste, 1 tsp. canola oil, rub onto salmon	Fish	195°C/15 mins
Honey hazelnut Brussels sprouts	500gms Brussels sprouts, cut in half	2 Tbsp. canola oil, 1/4 cup honey, 1/2 cup chopped hazelnuts	Vegetables	195°C/23 mins
Buffalo chicken thighs	4 boneless skin-on chicken Thighs (120-150gms each)	1cup buffalo sauce, toss over chicken	Drumsticks	200°C/27 mins
Plants based "meat" burger	450gms plant-based ground "meat" (4 x 100gms patties)	1 Tbsp. minced garlic, 1 Tbsp. minced onion	Drumsticks	185°C/20 mins
Mediterranean	1 head cauliflower, cut in 2-4cm florets	1/2 cup tahini, 2 Tbsp. canola oil	Vegetables	195°C/35 mins
French fries	500gms French fries	Season as desired	Fries	200°C/30 mins

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
It does not work.	Unplugged.	Plug to an earthed wall socket.
	You have not set the timer.	Set the required cooking time.
	The frying pot is not properly pushed in its position.	Push the frying pot to its position properly.
	The already worn micro switch fails to detect the frying pot when it is pushed in.	Use a screwdriver or other similar tools to press the micro switch and turn on the appliance to see if it's malfunctioning on the body or the frying pot. Contact our customer service for more advice if it does not help.

The ingredients are not fully cooked.	The amount of the ingredients in the frying pots is too much.	Put smaller batches of ingredients to cook. Smaller batches should be fried more evenly.
	The set temperature is too low.	Set the required temperature (see "Settings").
	The cooking time is too short.	Set the required cooking time (see "Settings").
The ingredients are fried unevenly.	The certain types of ingredients need to be shaken halfway through cooking .	The ingredients that lie on the top of or overlaps with others (e.g. fries) need to be shaken halfway through cooking (see "Settings").
The fried snacks are not crispy.	You used a type of snack meant to be cooked in a traditional deep fryer.	Use the ingredients that are suitable to be cooked in an air fryer or lightly brush some oil onto the snacks for a crispier result.
The frying pots can not be pushed into the appliance properly.	There are too many ingredients in the frying pots.	Do not fill the frying pots beyond the maximum amount indicated in the chart on the earlier page.
The white smoke comes out of the appliance.	You are preparing greasy food.	Note that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the appliance.
	There are still greasy residues in the frying pot from the previous use.	The white smoke is caused by grease heating up in the frying pot. Make sure you clean the frying pot properly after each use.
The fresh potato strips are fried unevenly.	You did not rinse the potato strips properly before you fried them.	Rinse the potato strips in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You used the wrong variety of potatoes.	Use fresh potatoes and make sure they stay firm during frying.
The fried potato strips are not crispy.	The crispiness of the strips depends on the amount of oil and water in them.	Make sure you dry the potato strips properly before brushing oil.
		Cut the potato into smaller strips for a crispier result.
		Add slightly more oil for a crispier result.

SPECIFICATIONS

Rated voltage/frequency: 220-240V~ 50Hz Rated power: 2100-2400W

DISPOSAL CONSIDERATIONS

To protect the environment and human health, the waste electrical and electronic equipment should not be disposed of together with household waste. Instead, it must be taken to a designated collection point for recycling of your waste electrical and electronic equipment. For more information about the recycling and disposal of this appliance, please contact your local authority or your household waste disposal service.