# Warranty description

In order to ensure the satisfactory after-sales service of consumers and safeguard the legitimate rights and interests of consumers, our company, in accordance with the product quality law of the people's Republic of China, the provisions on the responsibility for repair, replacement and return of some goods and relevant regulations, has the following three guarantee standards:

The company's small household appliances are calculated from the date when they are directly sold to consumers (valid for consumers)The bill shall prevail). The whole machine is guaranteed for one year.

1) The company's small appliances send warranty cards to consumers:
2) Within the validity period of the "Three Guarantees", the product cannot be normal except for the content in paragraph 3 of this standard Outside of use. Implement free repair service (including labor cost, material cost, etc.) of the companyThe authorized maintenance center is required to ensure that the repaired parts of the household appliances can be used normally for more than 30 days.
3) Under one of the following circumstances, the "Three Guarantees" will not be implemented, but the collection repair can be implemented.
1. Consumers are damaged due to improper use, maintenance and storage.
2. Damage caused by the use of three guarantees for repair of small household appliances not undertaken by the company.
3. There is no valid voucher or valid bill.
4. The model of the Three Guarantees certificate is inconsistent with the model of the repaired product or is altered.
5 due to force majeure.
6. The warranty expires.

# Warranty card

Note：if you have any questions or information requiring service and consultation，please contact us or your dealer。(subject to the agreement of the dealer)

| Product Name | AIR FRYER | Date of purchase: |
|---|---|---|
| Customer | Address : | |
| | Telephone : | |
| | Name : | |
| Business | Address : | |
| | Telephone : | |
| | Name : | |

Welcome to use our air fryer. Please read this manual carefully before use, pay special attention to safety precautions, and keep this manual properly for future reference.
If you need to transfer this product, please transfer this manual along with it. If the product is upgraded and the specifications and parameters are updated, we will not inform you. The actual product form and color may be slightly different from that shown in the physical object, and the physical object shall prevail.

According to the regulations of the people's Republic of China on the administration of restricted use of hazardous substances in electrical and electronic products. List the names and contents of possible toxic and harmful substances or elements in the electrical and electronic products in the following table:

| Part name | Toxic substances or elements | | | | | |
|---|---|---|---|---|---|---|
| | ( Pb ) | ( Hg ) | ( Cd ) | (Cr ( VI ) ) | (PBB) | (PBDE) |
| Power cord and plug | × | O | O | O | O | O |
| Hardware | O | O | O | O | O | O |
| Plastic parts | O | O | O | O | O | O |
| Carbon pipe | × | O | O | O | O | × |
| Power supply board | × | O | O | O | O | O |
| Screws | O | O | O | × | O | O |
| Packaging and stickers | O | O | O | O | O | O |
| stainless steel | O | O | O | O | O | O |
| Internal connection line | × | O | O | O | O | O |

This form is prepared in accordance with SJ / 11364
O：It means that the content of the toxic and harmful substances in all homogeneous materials of the component is below the limit specified in GB / t26572.
×：It means that the content of the toxic and harmful substances in at least one homogeneous material of the component exceeds the limit specified in GB / t26572.

**Note:** the materials of the products produced by our company shall be non-toxic and harmless as far as possible. The parts with substances or elements can not be replaced by toxic and harmful substances due to the global development level and the current process level of the industry. In case of technology and material upgrading, we will not inform you otherwise.

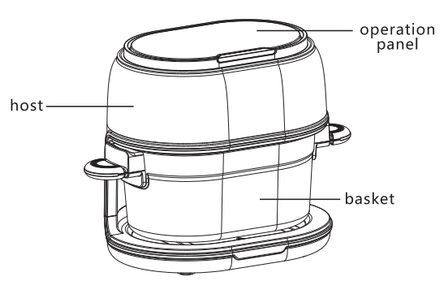
Information sheet of food contact materials

This product complies with the requirements for food contact materials and products G84806.1-2016. The compliance information of food contact materials and their executive standards is as follows:

| NO | Product Name | Texture of material | Executive standard | Detection result | Remarks |
|---|---|---|---|---|---|
| 1 | Air fryer | Glass I off the cup | GB 4806.5-2016 | Meet the requirements | |
| | | Plastic parts (PBT) | GB 4806.7-2016 | Meet the requirements | |
| | | Stainless steel 304 ( screw, carbon pipe, terminal, fan blade, stainless steel cover, nut) | GB 4806.9-2016 | Meet the requirements | |
| | | Oil filter rack (coated) | GB 4806.1-2016 | Meet the requirements | |

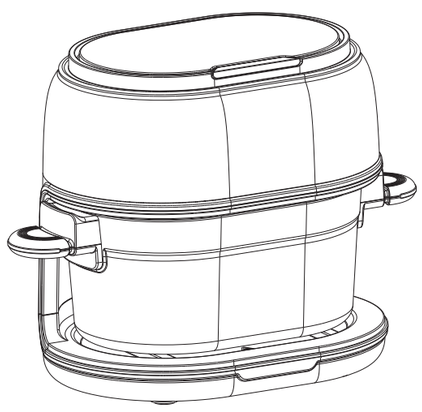
| | | | |
|---|---|---|---|
| ① | French fries | 13min | 190℃ |
| ② | Sweet potato | 35min | 190℃ |
| ③ | Fish | 13min | 170℃ |
| ④ | Cake | 20min | 170℃ |
| ⑤ | Shrimp | 13min | 170℃ |
| ⑥ | Chicken wings | 15min | 180℃ |
| ⑦ | Meat | 20min | 180℃ |
| ⑧ | Nut | 12min | 175℃ |
| ⑨ | Appointment time | min-h | —— |

**Note**：the default procedures of the above functions are for reference only. Customers can adjust the time and temperature accordingto the size of the food materials to avoid the food materials being immature.




# AIR FRYER

## USER MANUAL



# Tips

## Danger

-Do not immerse in water or rinse under the faucet because there are electrons in the housing elements and heating elements.
-Avoid any liquid entering the product to prevent electric shock and short circuit.
-Put all the materials under the highest indication line of the glass to prevent contact with any heating components. Burning produces odor and smoke.
-When a product is working, do not cover the air inlet and outlet.
-do not pour oil into the product glass because it may cause fire hazards.
-Do not touch the inside of a product while it is working.

## Warning

-check whether the voltage of the product is suitable for the local power supply voltage.
-if the plug, main wires or other parts of the product are damaged, please do notTo use.
-if the power cord or plug is damaged, in order to avoid danger, the manufacturer mustReplace with the professional personnel of the maintenance department.
-place the product and its power cord out of the reach of children.
-the air outlet of the appliance will become hot during use.
-keep the power source away from the heat source.
-do not use wet hands when the product is powered on or the control panel is operated.
-the product must be inserted into the grounded socket. Always keep the plug in the correct socket.
-do not connect the product to the external timing switch.
-do not put the product close to flammable materials such as tablecloths or curtains.
-do not put the product on the wall or other electrical appliances, keep a distance of at least 10cmSpace.
-do not put anything on the product.
-do not use this product for purposes other than those specified in this manual.
-when using the product, someone must take care of it.
-hot air, hot steam released through the air outlet, keep your hands and face at a safe distance, especially when you take out the glass, be careful to steam itSteam and hot air.If you see black smoke coming out, please unplug the electrical appliance immediately. In smoke emission Do not move the product and the glass before finishing.

-If you see black smoke coming out, please unplug the electric appliance immediately. Do not move the product and glass until the smoke is discharged.

## Be careful

1. The product shall be used according to the instructions of the manual. If it is not used according to the instructions, it may be invalid or dangerous. And keep it properly for future reference
2. This product is designed for family use. It may not be suitable for staff kitchens, farms, motels and other non residential environments.
3. Please ensure that the product is placed on a balanced and heat-resistant surface

## Before use

1. Remove all packaging materials and stickers or labels.
2. Clean the glass and oil filter frame with hot water, liquid detergent and sponge.
3. Wipe the inside and outside of the product with clean cloth.

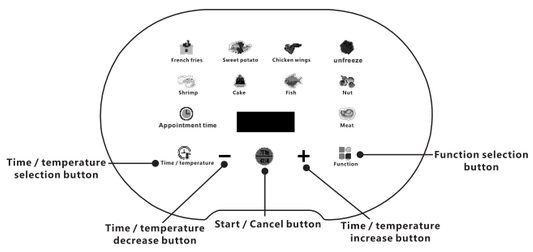
## When used

1. Do not put oil or any liquid in the glass.
2. Carefully pull the glass out of the air fryer.
3. Put the oil filter rack into the glass, put the food into the oil filter rack and slide the glass back into the frying pan.
4. some raw materials need to be constantly turned during the production process. Please hold the handle to pull the glass out of the product, then shake or turn the raw materials, and then slide the glass back.
5. Do not touch the pot and glass during shaking to avoid scalding
6. Please refer to "operation guide" for specific operation

## Key description

1.Time/temperature selection button: to set or adjust the baking time or temperature, firstPress this key to switch to the time or temperature adjustment state, and then press"⊖" or"⊕" key to decrease/increase the time or temperature.
2.Time/temperature decrease key"⊖" and increase key"⊕"：
Set the baking time, adjustable from 1 minute to 120 minutes.
Set baking temperature, adjustable range is 80 ° C - 190 ° C
3. Function selection button: the preset 8 function menus can be selected cyclically. When a function menu is selected, the function icon will flash and work automatically after 3 seconds.
4. Start / Cancel button: after the machine is connected to the power supply, press once to enter the function selection state. During the machine operation, press for 3 seconds to cancel the machine operation.
5. Display screen: the screen circularly displays the current working temperature and remaining time.

**Note:** during the operation of the air fryer, when the temperature in the cavity is higher than the preset value, the heating pipe will stop heating。When the temperature in the cavity is lower than the preset value, the heating pipe starts heating again。This cycle is repeated Ensure that the temperature in the cavity is maintained at the preset value。




## Operating instructions:

1 touch the "start / cancel" button to start using the air fryer.
2 touch "function" to select the cooking function. The functions are as follows: French fries, sweet potatoes, fish, cake, shrimp, chicken wings, meat , nuts.
3. Determine the temperature required for cooking ingredients, touch the time "+" / "-" key to adjust the time, and touch the temperature + "/" - "Key to adjust the temperature, (temperature adjustment range 80-190°C)
4 if you need to shut down halfway, you can long touch the "start / cancel" button for 3s. After the work is finished, if you need to continue the work, please operateEach key is readjusted according to the above steps.
5 the timer gives a prompt sound, indicating that the set cooking time has expired. At this time, pull the glass out of the product, and then Which is placed on a heat-resistant table top.
6 when the work is completed, the machine will give a prompt sound, the screen will display "BB", and automatically switch to the insulation function. The default time is 2 hours and the temperature is 80°C. To shut down, press and hold the start / Cancel button for 3 seconds.

**Note** if the product is running and heating, the time and temperature need to be adjusted. You can directly touch the time "+" - "and temperature "+" "-" to adjust the time and temperature. You can press the start / Cancel button for 5 seconds to turn off the power supply. After turning off, the start / Cancel button is flashing

## Clean

1.A product needs about 30 minutes of cooling and cleaning.
2.Clean the product after each use. Please take out the oil filter when cleaning. Do not use metal kitchenware or abrasive cleaning materials to clean the product and the internal glass and oil filter, as this may damage their non stick painting.

## Store

1.unplug the product and allow it to cool completely.
2.Ensure that all parts are clean and dry. If you have any questions or information requiring service and consultation, please contact us or your dealer.

## Troubleshooting

| Fault phenomenon | Reason | Resolvent |
|---|---|---|
| Product does not work | The power plug is not plugged in properly | Insert the power cord plug into the grounded socket |
| | The fried basket is not in place | Make sure the frying basket is pushed into place correctly |
| The food is not well done | Too many ingredients in the frying basket | If there are too many ingredients, please put them into the frying basket in batches |
| | The set temperature is too low | Increase the frying temperature |
| | Setting time is too short | Increase the time for baking and frying food |
| Uneven frying effect | Uneven heating of food materials | The food piled up in a piece needs to be turned during baking and frying |
| The food is not crunchy | No traditional fried ingredients are used | The food surface can be properly coated with oil for better effect |
| The fried basket is not installed in place | The fried basket contains too much food | Take out appropriate ingredients and fry them in batches |
| | The direction of putting the frying basket is skewed | The frying basket shall be placed directly into the inner cavity of the machine |
| Emit white smoke | Grease splashed on the heating pipe | It is normal for cooking and frying oily food to emit a small amount of white smoke occasionally |
| | Leftover food from the last time in the frying pan or cavity | Please be sure to clean it after baking |
| Display screen E1 / E2 / E3 | E1: open circuit of temperature sensor<br>E2: short circuit of temperature sensor<br>E3: heating pipe fault | Contact the after-sales department for maintenance |