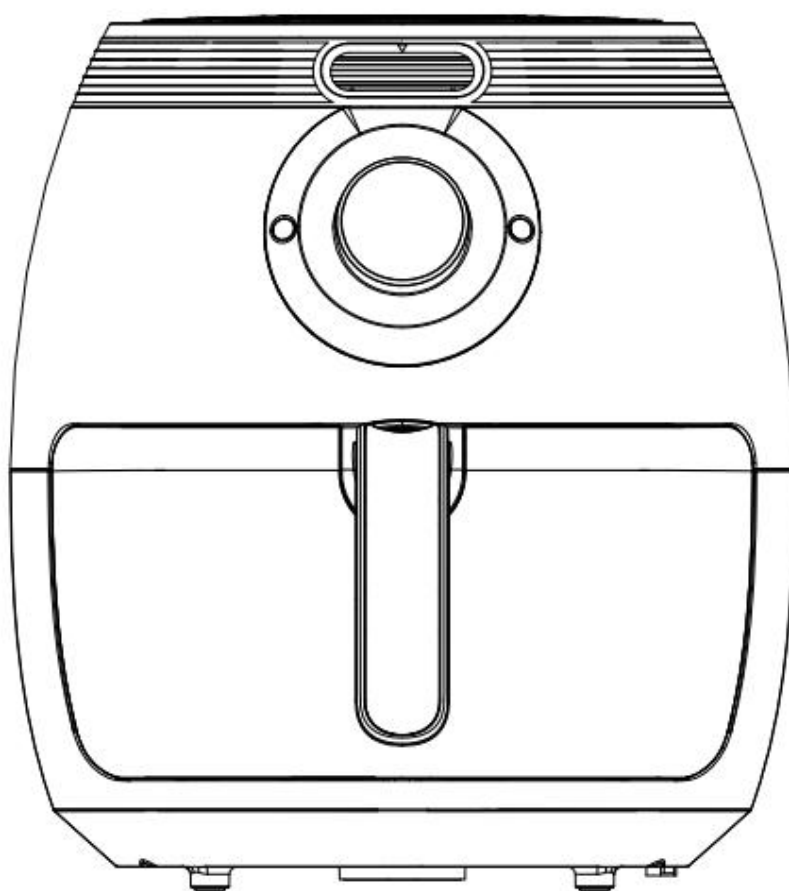




AIR FRYER

USER'S GUIDE



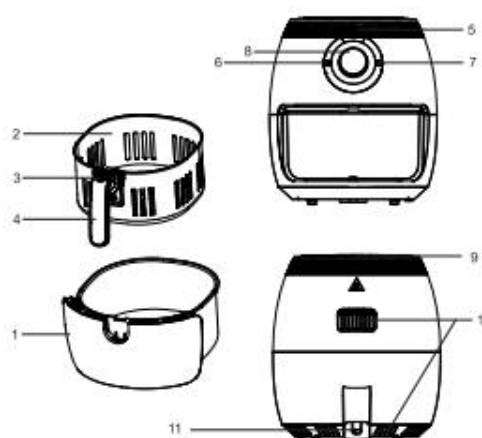
Model No.: HF-155C (UEA024)

Introduction

Thank you for buying this top quality air fryer. You will now be able to cook a wide assortment of food in a healthier manner – with little or no oil! The air fryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

General description

1. Bowl
2. Basket
3. Basket release button
4. Basket handle
5. Temperature control knob
(180-400°F)
6. Heating-up light
7. Power-on light
8. Timer (0-30min.)/Power-on knob
9. Air inlet
10. Air outlet openings
11. Type A Plug



Important

Please read this user manual carefully before you use the appliance, and keep it safe for future reference.

Danger

- Never immerse or rinse the housing and its heating elements in water as it does contain electric components.
- Do not let any water or other liquids enter the appliance to prevent electric shock.

- Always put the ingredients to be fried in the basket to prevent it from coming into contact with heating elements.
- Do not cover the air inlet and the air exhaust while the appliance is operating.
- Do not fill the basket with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check that the voltage indicated on the appliance corresponds to the local voltage in your country before connecting the appliance.
- Do not use the appliance if the Type A plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at an authorized service center by a qualified person in order to avoid a hazard.
- This appliance is not suitable for children or people who are either physically or mentally handicapped or who lack experience and knowledge. If you want anyone else to use the appliance, that person should be properly guided on the use.
- Keep the appliance and its power cord out of the reach of children when appliance is switched on or is cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials; such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm of free space at the back, sides, and above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air exhaust. Keep your hands and face at a safe distance from the steam and air exhaust.
- Be careful of hot steam and hot air when taking the bowl out of the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait until the smoke emissions stop before you take out the basket.

Caution

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in places such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty will become invalid and the seller will refuse any liability for any damage that may be caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Remove burnt remnants.

Automatic switch-off

The appliance has a built-in timer that will automatically shut down the appliance when it has reached zero. You can manually switch off the appliance by turning the timer knob to zero anticlockwise. The appliance will stop working in 20 seconds after being shut down.

Before first use

1. Remove all packing material.
2. Remove any stickers or labels from the appliance except the rating label.
3. Thoroughly clean the basket and the bowl with hot water, liquid washing soap and a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and the outside of the appliance with a piece of moist cloth.

Preparing for use

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the basket in the bowl properly.
Do not fill the basket with oil or any other liquid.
Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

Using the appliance

1. Connect the Type A plug into an wall socket.
2. Carefully pull the bowl out and take out the basket.
3. Place the ingredients in the basket.
4. Put the basket back and slide the bowl into the AIR FRYER.
Caution: When the air fryer is working, or in short time after use, don't touch the basket as it gets very hot.
6. Turn the temperature control knob to set the appropriate temperature.
7. Determine the required preparation time for the ingredient.
8. To switch on the appliance, turn the timer knob to the required preparation time.
9. Some ingredients require shaking halfway during the preparation time (see the chart below). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.
10. When you hear the timer bell, the set preparation time has been reached. Pull the bowl out of the appliance and place it on the heat-resistant holder. (Note: You can also switch off the appliance manually by turning the temperature control knob to 0.)
11. Check to see if ingredients are ready. If the ingredients are not ready yet, simply slide the bowl back into the appliance and set the timer to extra minutes.
12. To take out ingredients that produce excess oil (beef, chicken, meats, and other ingredients with original oils), please use tongs.
Don't turn over the basket, otherwise, the oil collected on the bottom will leak onto the ingredients.
13. To take out ingredients no excess oil (chips, vegetables), please turn over the basket, and pour ingredients onto tableware.
Tip: To take out large or fragile ingredients, lift the ingredients from the basket by a pair of tongs.
14. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

	Min-Max Amount (gm)	Time (min.)	Temperature (°F)	Shake	Extra information
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Potatoes & fries

Thin frozen fries	450-1000	9-16	400	Shake	
Thick frozen fries	450-1000	11-20	400	Shake	
Home-made fries (8x8mm)	450-1200	16-20	400	Shake	add 1/2 tbsp of oil
Home-made potato wedges	450-1200	18-22	360	Shake	add 1/2 tbsp of oil
Home-made potato cubes	450-1100	12-18	360	Shake	add 1/2 tbsp of oil
Rösti	350	15-18	360		
Potato gratin	750	15-18	400		

Meat & Poultry

Steak	150-750	8-12	360		
Pork chops	150-750	10-14	360		
Hamburger	150-750	7-14	360		
Sausage roll	150-750	13-15	400		
Drumsticks	150-750	18-22	360		
Chicken breast	150-750	10-15	360		

Snacks

Spring rolls	150-600	8-10	400	Shake	Use oven-ready
Frozen chicken Nuggets	150-750	6-10	400	Shake	Use oven-ready
Frozen fish fingers	150-600	6-10	400		Use oven-ready
Frozen Bread-crumbed cheese snacks	150-600	8-10	360		Use oven-ready
Stuffed vegetables	150-600	10	320		Use oven-ready

Baking

Cake	450	20-25	320		Use baking tin
Quiche	600	20-22	360		Use baking tin
Muffins	450	15-18	400		Use baking tin
Sweet snacks	60	20	320		Use baking tin

Note: Add 3 minutes to the preparation time before you start frying if the it is cold.

Cleaning

Clean the appliance after every use.

The basket 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.

1. Remove the Type A plug from the wall socket and let the appliance cool down.

Note: Take out the bowl to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a piece of moist cloth.

3. Clean the bowl and basket with hot water, some washing liquid soap and a non-abrasive sponge.

You can use a washing liquid to remove any remnants.

Note: The bowl and basket are dishwasher-safe.

Tip: If any remnants are stuck to the basket, or at the bottom of the bowl, fill the bowl with hot water and washing liquid soap. Put the basket in the bowl and let the bowl and the basket soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.

2. Clean the heating element with a cleaning brush to remove any food residue.

Storage

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

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work.	The air fryer is not plugged in.	Plug in a wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches can be fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section 'Settings').
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 fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the bowl into the appliance properly.	There is too much food in the basket.	The amount of food in the basket shouldn't be beyond the Max amount indicated in the table on the earlier page.
	The basket is not correctly placed in the bowl.	Push the basket down into the bowl until you hear a click.

Problem	Possible cause	Solution
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature should be well-controlled to be under 180°C when you fry some greasy ingredients in the air fryer.
	The basket still contains greasy residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after use each time.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
Fresh potato fries are not crispy when they come out of the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add some more oil slightly for a crispier result.

After-sales service

This product enjoys two-year warranty. Within a limited warranty or two full years from purchase date, clients can go to the specified service points (usually contact the distributor first) to claim maintenance free service with purchase invoice or guarantee cards if there are damages caused by product's quality. The faults caused by accidental damage, unauthorized repair, improper storage and secondary sales of the products are not included in the warranty.

Contact us:

Any questions, feel free to contact us directly, we will make it right for you :)

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