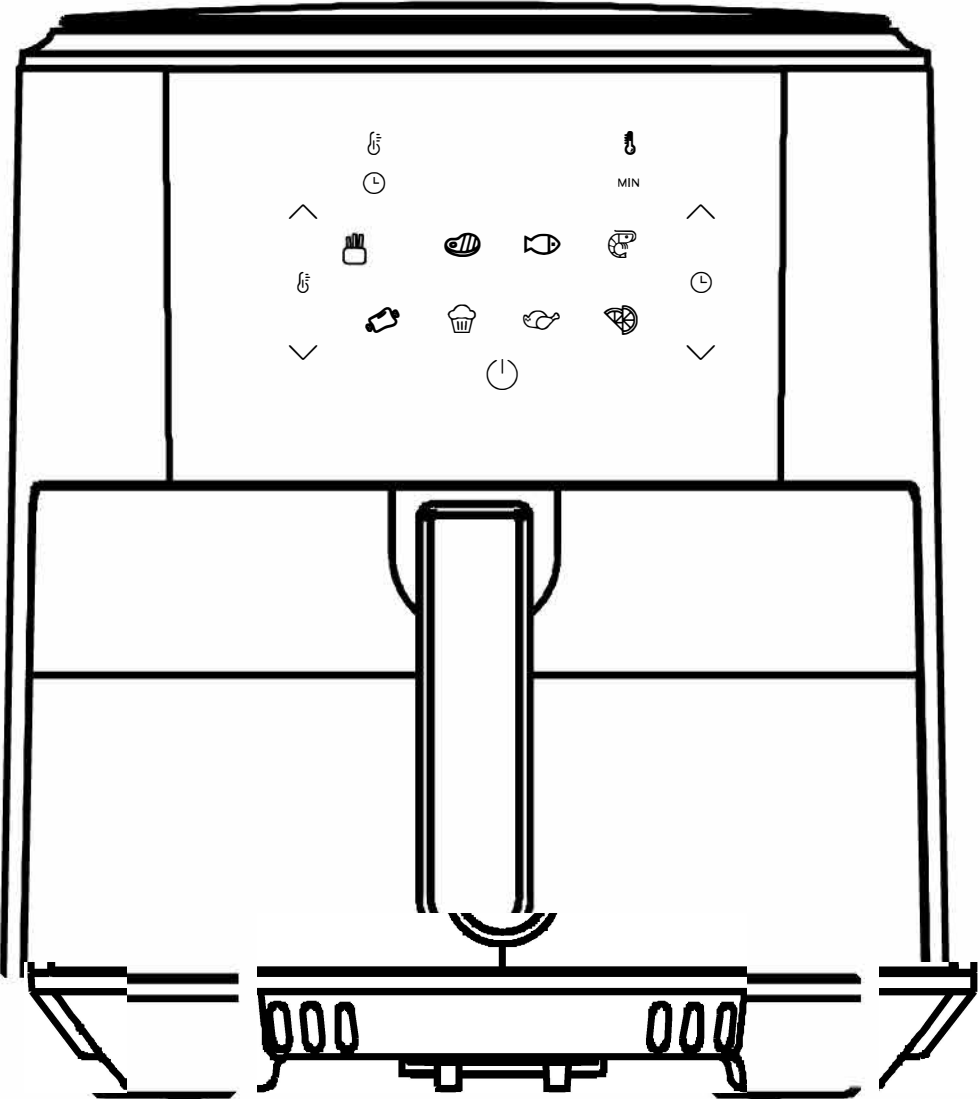


# INSTRUCTION MANUAL



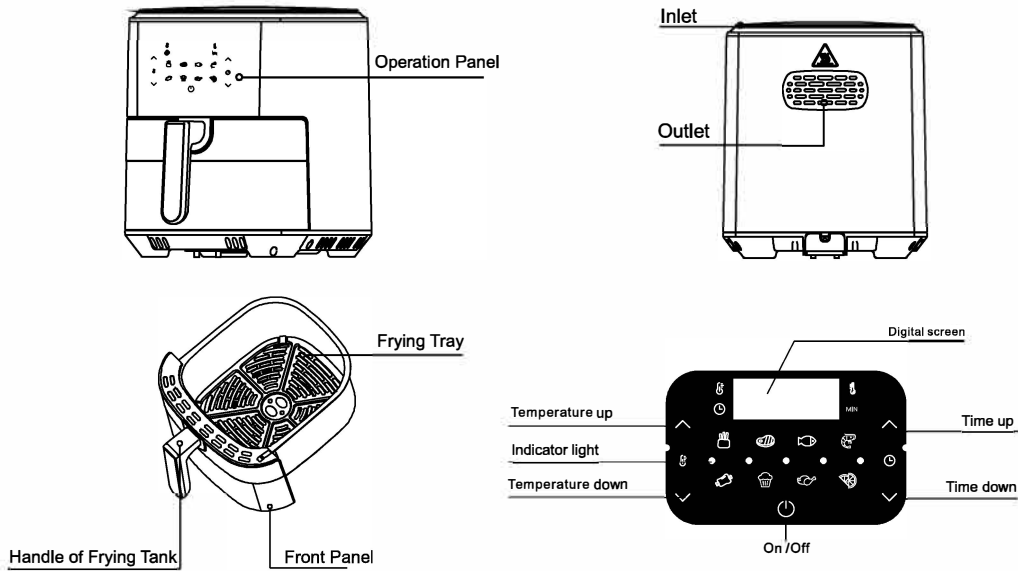
Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

# INSTRUCTION MANUAL

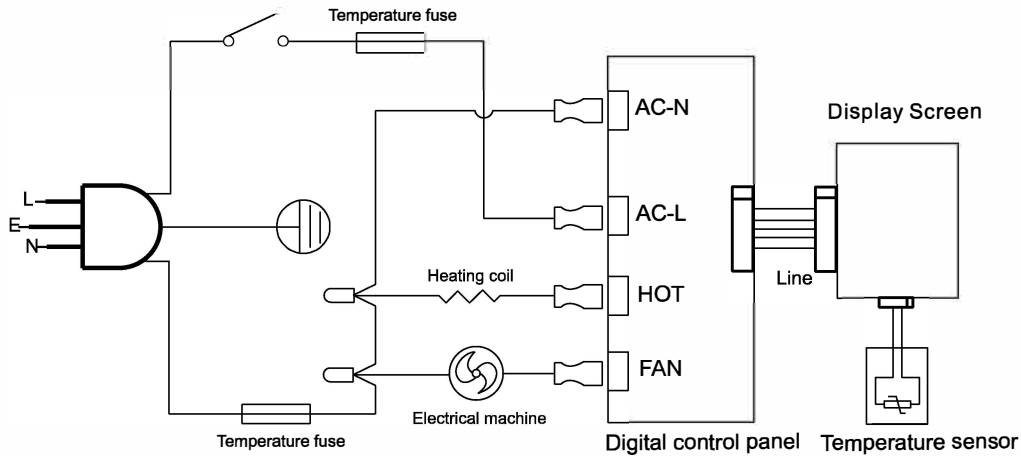
## Brief introduction

Thanks for your favor. Thank you for choosing our Digital Oil Free Fryer. The newly introduced Oil Free Fryer will help you to cook the food and refreshment you like in a healthier manner. The Oil Free Fryer uses the principle of hot air combining with high speed air cycling (fast air change), it will provide a one time comprehensive heating, so for most food, there is no need to add oil for cooking. With our Oil Free Fryer, now you have a more convenient way to make delicious food like cakes and milk egg biscuits etc.

### General instruction (Figure 1)



### Circuit diagram (Figure 2)



### Attentions

Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

# I. Danger

1. Do not soak the crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
2. Do not let water or other liquid flow into the product, in case electric shocks might take place.
3. Always put the food ingredients in the frying basket for frying, thus to avoid their contact with the heating components.
4. While the product is working, do not cover the air inlet and outlet opening.
5. Never pour oil into the fryer, for this may cause fire.
6. Do not touch the inside of the product while it is working.


# II. 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 fat-free 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 unit may smoke the first time it is used. It is not defective and the smoke will burn of within a few minutes.

# III. Notice

1. Put the product on a surface that is leveled, even, and stable.
2. The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, offices, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
3. If the customer has failed to use the product correctly, or has used the product for professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, we are not responsible for damages caused by these.
4. The product must be sent to the repairing center authorized by our company for repairing. Do not repair the product by yourself, for such action will invalidate the guarantee.
5. Always unplug the power after use.
6. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.
7. Ensure that the food ingredients fried in the product turn into the golden color, and not the black or brown color. The burned places should be given away.

## IV. Automatic Closing

The product is equipped with a digital screen. Setting cooking time and temperature, and press the  button, then the timer start countdown, countdown completed, the product will ring and close automatically.

To close the product manually, press  button, then the product will be closed.

Note: When countdown completed or close the product manually, the motor will continue to work for 10 seconds.

### Before The First Use

1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying-pan thoroughly with hot water, detergent and non-abrasive sponge.
4. Clean the inside and outside of the product with warm wet cloth.
5. The fat-free fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.

### Operation Preparation

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying basket into the fryer correctly.
3. Never pour oil or other liquid into the fryer. Never put things cover the air inlet opening of the product, for this will prevent the air flow and reduce the effect of hot air heating.















### Operating This Product




The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.


#### I. Fat-Free Frying

1. Insert the plug into the grounded socket, then the buzzer will beep and the trotting horse lamp on the display will flashing.

Notice: When use for the first time, please adjust the temperature to 200°C, and let the unit working 30 minutes without food.


2. Pull out the frying-pan carefully from the fat-free fryer.
3. Put the food ingredients into the frying basket. (Notice: The amount of food ingredients never too much or too little, because it may affect the final quality of frying.)
4. Slip the frying-pan back to the fat-free fryer. Do not use the fryer before putting in the frying basket. (Notice: Do not touch the fryer shortly after its operation, avoid scald. One can only move the fryer by holding the handle.)
5. Setting the time and the temperature for cooking the food ingredients. (Please refer to the "Settings" part of this chapter.)
  - 5.1 Setting the time. Press the  button light up the digital screen. There is a  button on operation panel of the product, press  button, the "min" indicate lamp will be lighted up, press "" or "" button, the time will increasing or decreasing 1 min, long press "" or "" button, the time will rapidly increasing or decreasing for the 1 min each time.
  - 5.2 Setting the temperature. After setting the time, press  button again, the "" indicate lamp will be lighted up, press "" or "" button, the temperature will increasing or decreasing 5°C (41°F), long press "" or "" button, the temperature will rapidly increasing or decreasing for the 5°C (41°F) each time.
6. After setting the time and the temperature, please press  button on the operation panel. At this point, the motor begins to turn. The trotting horse lamp is always on, and the digital screen switches back and forth "time" and "temperature" every 5 seconds.

Note: If the setting error is found, you can press  button for switch "temperature" or "time" to make the adjustment directly.
7. There are 8 Shortcut Mean icon on operation panel. Pull the food ingredients into the fryer, press  button, according to your food ingredients select Shortcut Mean icon, then press the  button to begin running product.


Note 1: When the product is working, you need to adjust temperature or time, you can press  button for switch "temperature" or "time" to make the adjustment directly.

Note 2: The product Turn On and Turn Off function in one button .

8. When you hear the "beep" warning tone, indicating that the cooking time has arrived, and the interface shows "OFF", the motor will stop working after 10 seconds, the trotting horse lamp flashing. At this time, pull out the frying-pan from the product, put it on heat resistant surface. The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.

Note 1: If you do not press the  button, the warning tone will last 15 seconds.

Note 2: The trotting horse lamp will always be on when the product is energized.

Note 3: If you need to stop or turn off when the product is working, you can turn off manually. To do this, please  button on the operation panel.

9. Motor delay off protection function, the fan will turn off after 10 seconds when the function is finished or closed, so as to protect the machine.

10. Some food ingredients require overturning during the middle term of cooking (refer to the "Settings" part of this chapter). To overturn the food ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the fat-free fryer.

Notice: Do not open the demounting button of frying basket cover during the process of overturning, if open the demounting button of frying basket cover, user may press the demounting button of frying basket.

Note: To reduce the overturning weight, you can take out the frying basket from the frying-pan, thus you can overturn only the frying basket. To take out the frying basket, please pull out the frying-pan from the product, put it on heat resistant surface, then open the demounting button of frying basket cover and press the demounting button of frying basket.

11. Check to see if the food ingredients are cooked ripe. If the food ingredients require more cooking, then slip the frying-pan into the product, and set the timer with some minutes more.

12. To pour out the small size food ingredients (e.g. chips), please open the demounting button of frying basket cover and press the demounting button of frying basket, and take the frying basket out of the frying-pan. Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients. After cooking with the fat-free fryer, the frying-pan and the food ingredients are still very hot. Different types of food ingredients in the fat-free fryer, there might be steam jetting out from the fryer.

13. Pour the food ingredients in the frying basket all into the bowls or plates.

Note: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

14. After completing the cooking of one batch of food ingredients, the fat-free fryer can begin to cook another batch of food ingredients at any time.

## II. Settings

The following table will assist you to choose the basic Settings for the food ingredients you want to cook.

Note: Please remember that these Settings offer only a reference. For food ingredients differ in source, size, shape and brand, we can not guarantee to provide the best Settings for your food ingredients. As the fast air change technology can give renewed heating to the air inside the product immediately, so, to pull the frying-pan out of the fat-free fryer during the operation will hardly affect the process of cooking.

## III. Note

- Compare with the food ingredients with larger size, the small size food ingredients will require less time for cooking.

- With larger amount of food ingredients, the time for cooking will only be required to increase a little, with lesser amount of food ingredients, the time will only be required to decrease a little.

- During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.

- By adding small amount of oil to the fresh potatoes, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.

- Never cook the food ingredients with high oil content in the fat-free fryer, like the sausages etc.
- The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
- The best weight of the food ingredients for cooking crisp chips is 500g.
- Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.
- You can use the fat-free fryer to reheat the food ingredients. To reheat the food ingredients, please set the temperature at 150°C, the maximum cooking time is 10 minutes.

## IV. Potatoes and Chips

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature	Overturning	Additional information
Frozen Thin Chips	300-700	12-16	200°C/390°F	Overturning	
Frozen Thick Chips	300-700	12-20	200°C/390°F	Overturning	
Self-made Chips (8*8 mm)	300-800	18-25	180°C/355°F	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	300-800	18-22	180°C/355°F	Overturning	Adding 1/2 spoon of oil
Potato Cakes	250	15-18	180°C/355°F		
Butter Potatoes	500	18-22	180°C/355°F		

## V. Meat

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature	Overturning	Additional information
Beefsteak	100-500	8-12	180°C/355°F	Overturning	
Pork Chop	100-500	10-14	180°C/355°F	Overturning	
Hamburger	100-500	7-14	180°C/355°F	Overturning	Adding 1/2 spoon of oil
Sausage Rolls	100-500	13-15	200°C/390°F	Overturning	Adding 1/2 spoon of oil
Chicken Drumstick	100-500	18-22	180°C/355°F	Overturning	Adding 1/2 spoon of oil
Chicken Breast	100-500	10-15	180°C/355°F		

## VI. Refreshment

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature	Overturning	Additional information
Spring Roll	100-400	8-10	200°C/390°F	Overturning	Adding ½ spoon of oil
Frozen Chicken Nuggets	100-500	6-10	200°C/390°F	Overturning	Adding 1/2 spoon of oil
Frozen Frying Fish Slices	100-400	6-10	200°C/390°F		Adding 1/2 spoon of oil
Frozen Branded Cheese Snack	100-400	8-10	200°C/390°F		Adding 1/2 spoon of oil
Brewed Vegetable	100-400	10	180°C/355°F		

Notice: If the fat-free fryer starts with cold boot, the cooking time should be 3 minutes longer.

## VII. Make Frying Chips by yourself

For the purpose to have the best effect, we advise you to use the pre baked chips (e.g. frozen chips). To make frying chips by yourself, please follow the steps below.

1. Husk the potatoes and cut them into small chips.
2. Soak the potato chips in a bowl for at least 20 minutes, fetch them out and drain them on the paper for cooking room use.
3. Pour olive oil into the bowl with a spoon, put the potato chips into the bowl and mix them round, until all the potato chips are oiled evenly.
4. Fetch the potatoes chips out of the bowl with your hands or kitchen wares, leave the redundant oil in the bowl. Then pour the potato chips into the frying basket.

Notice: Do not pour all the potato chips into the frying basket in just one time, thus to prevent too much oil being collected at the bottom of the frying-pan in the end.

5. Fry the potato chips following the instructions in this chapter.

### Cleaning

Clean the product each time after using.

The inside of the frying-pan, frying basket and the product are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning for this will damage the non-sticking painted coat.

1. Pull out the plug from the power socket, let the product cool down. (Note: Take out the frying-pan, thus to make the fat-free fryer cool down more quickly.)
2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, swept away remaining food residual.
6. A timely manner with a clean brush to clean the air inlet opening and the air outlet opening so as not to affect the air inlet and the outlet air flow.

### Storage

1. Pull out the plug of the product, and let it cool down thoroughly.
2. Make sure that all the components are cleaned and dried.
3. Pack up the power wire.

### Guarantee and Services

If you require services or repairing, or have any doubt, you can communicate with the local Customer Center

If there is no Customer Center near your location, you can communicate with your local dealer.

## Malfunction and Treating Method

Problem	Possible Causes	Solving Method
The product does not work	<ol style="list-style-type: none"> <li>1. The plug of product is not inserted into the power socket.</li> <li>2. User have not press the  button.</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the plug into the grounded power socket.</li> <li>2. Press the  button.</li> </ol>
Digital screen display "E1/E2"	<ol style="list-style-type: none"> <li>1. E1: Product temperature sensor open circuit.</li> <li>2. E2: Product temperature sensor broken.</li> </ol>	Please contact or send product to our Customer Center near your location.
Food ingredients cooked by the frying-pan not ripe enough	<ol style="list-style-type: none"> <li>1. Too much food ingredients in the frying basket.</li> <li>2. The heating temperature enacted is too low.</li> <li>3. The cooking time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed.</li> <li>2. Set higher temperature. (refer to the "Settings" part in the chapter of "Operating this Product")</li> <li>3. Set longer cooking time. (refer to the "Settings" part in the chapter of "Operating this Product")</li> </ol>
Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking. (refer to the "Settings" part in the chapter of "Operating this Product")
The fried refreshment coming out of the fryer is not crisp	The frying refreshment you choose must be baked in traditional fryer.	You can add some oil on the refreshment to increase their crispy quality.
White smoke coming out of the product	<ol style="list-style-type: none"> <li>1. You are cooking food ingredients with a high content of oil.</li> <li>2. Oil dirt from last use is still remained inside the frying-pan.</li> </ol>	<ol style="list-style-type: none"> <li>1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan. The oil will produce white oil fume, and the frying-pan might be hotter than usual. But this will not affect the final cooking effect.</li> <li>2. The white smoke produced by heating the oil and fat inside the frying-pan. Make sure to clean the frying-pan each time after the using.</li> </ol>
Fresh crisps are not fried evenly inside the frying-pan	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and following the instructions in "Make Frying Chips by yourself" chapter.
The fried chips coming out of the frying-pan is not crisp	The crisp extent is decided by the oil content and moisture content contained in the potato chips	<ol style="list-style-type: none"> <li>1. Make sure to drain the potato chips correctly before adding oil to them.</li> <li>2. By cutting the potato chips into smaller size, they can be made more light and crisp.</li> <li>3. The potato chips can be made more light and crisp by adding small amount of oil to them.</li> </ol>

## Environmental precautions

### Information on Disposal for Users of WEEE

The wheelie bin symbol on the product(s) and/or accompanying documents means that used electrical and electronic equipment (WEEE) should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product (s) to designated collection points where it will be accepted free of charge.

Alternatively, in some countries, you may be able to return your products to your local retailer upon purchase of an equivalent new product.

Disposing of this product correctly will help save valuable resources and prevent any potential negative effects on human health and the environment.

which could otherwise arise from inappropriate waste handling.

Please contact your local authority for further details of your nearest designated collection point.

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