

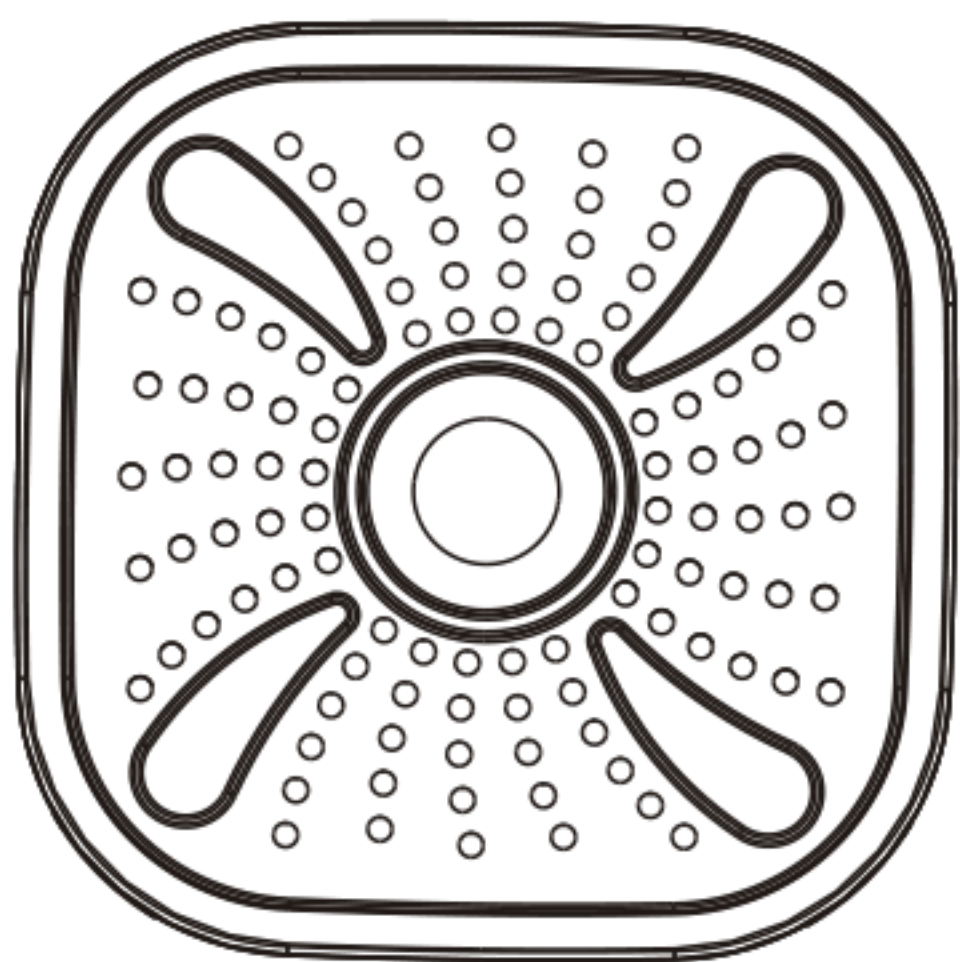
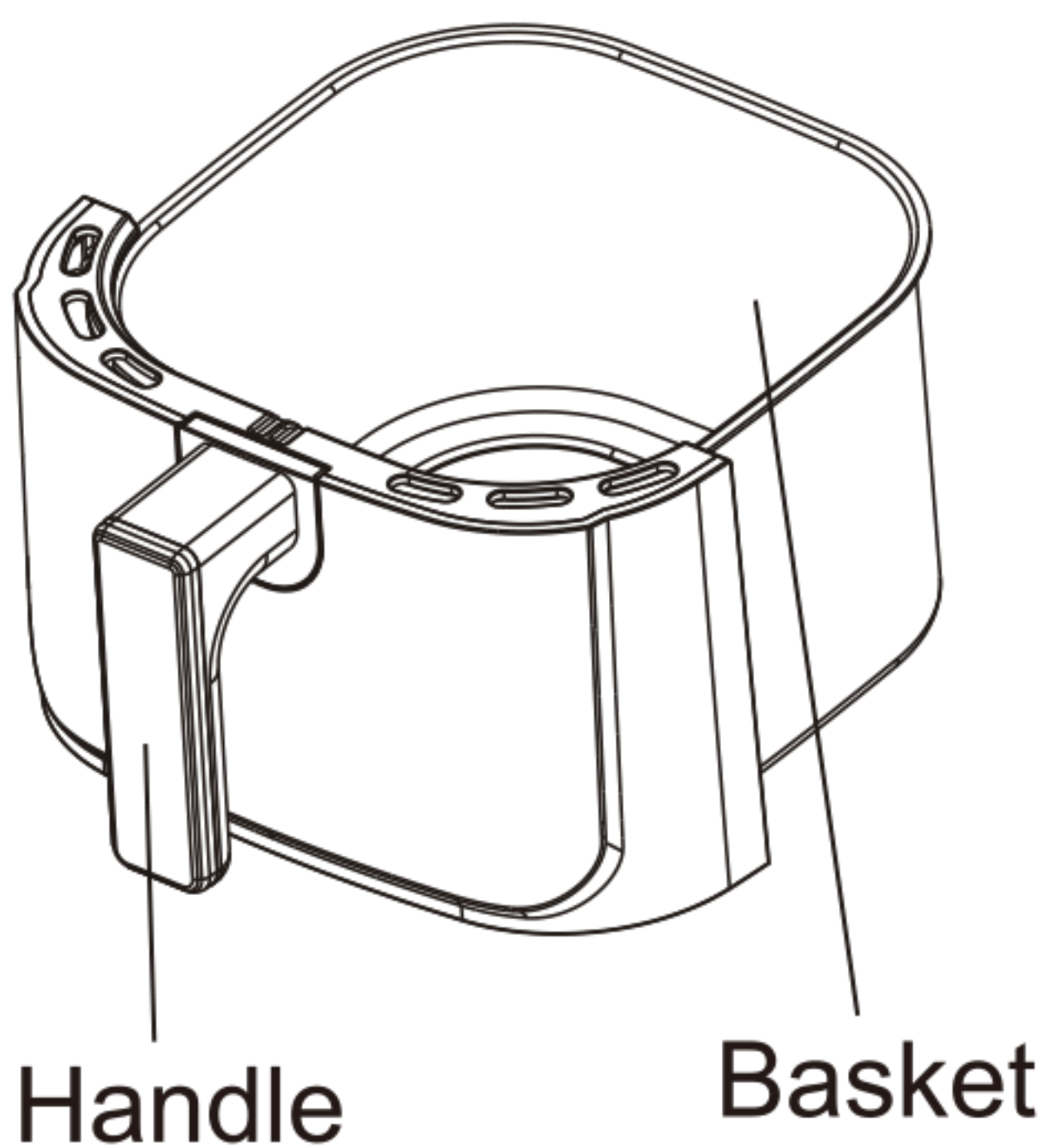
Caynel[®]

USER MANUAL

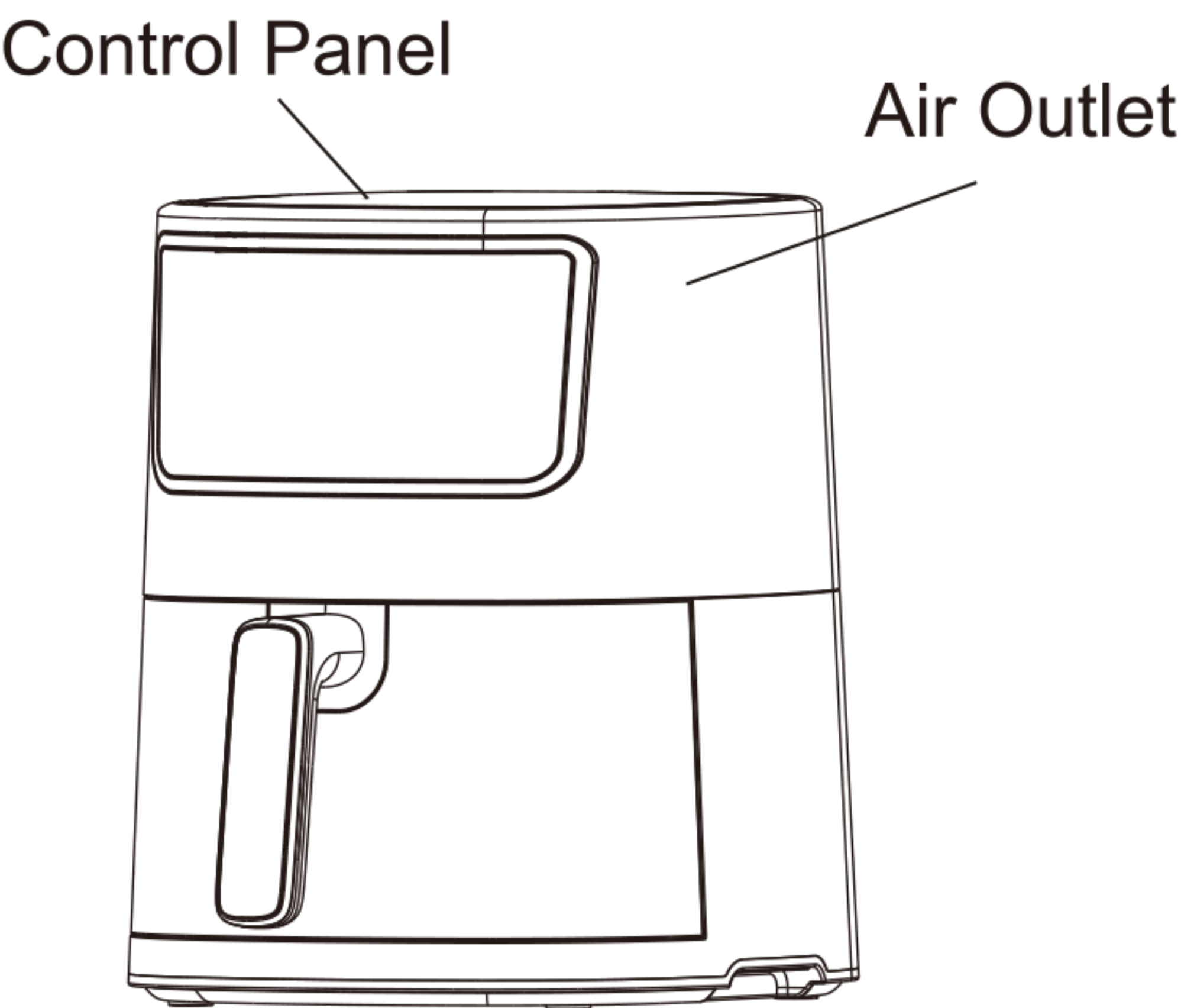
AIR FRYER

Please read the manual carefully before use

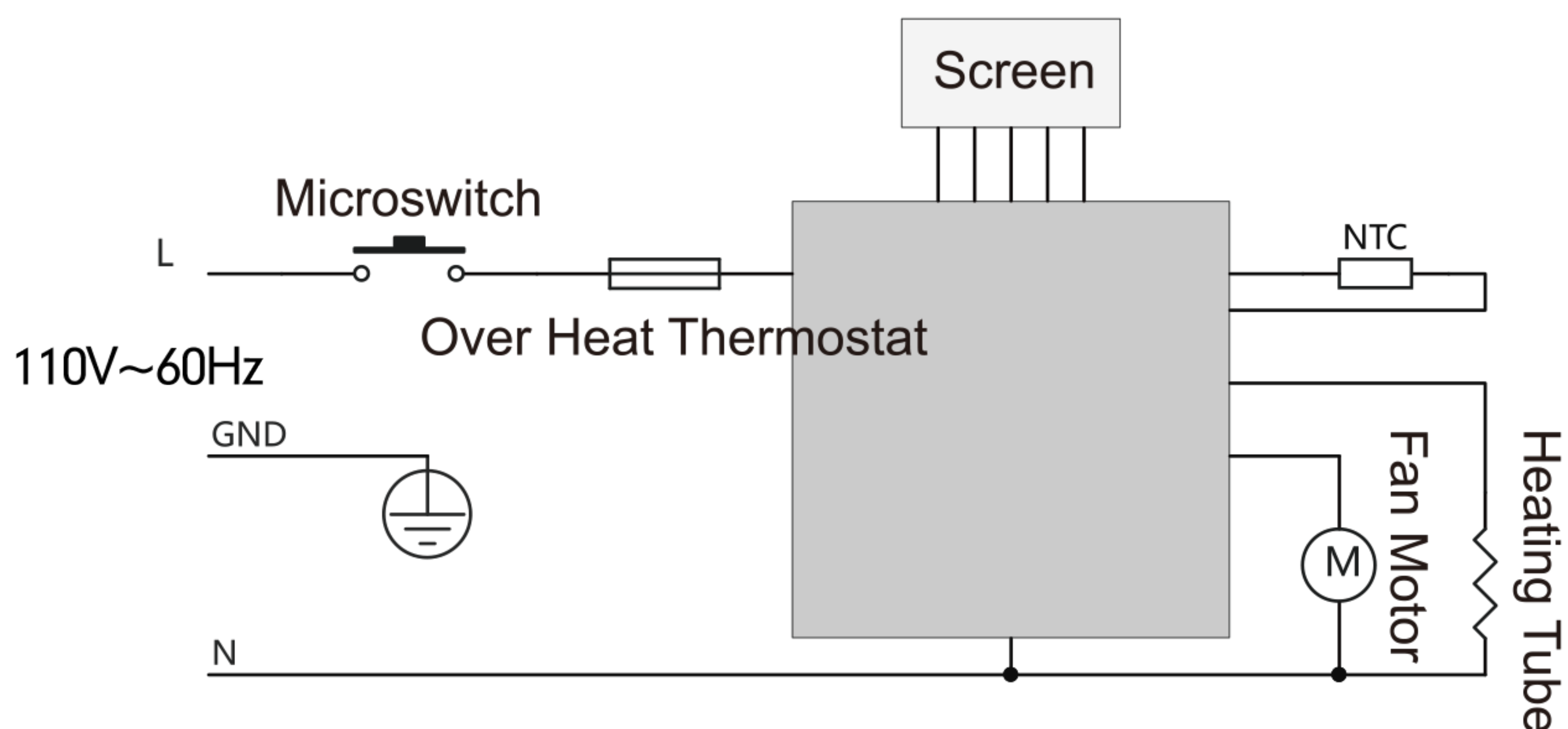
Component



Tray



Circuit Diagram



Product Specification

Voltage	Frequency	Power	Operation Mode
110V	60Hz	1400W	Electric

Before first use

- 1.Remove all packaging materials, remove adhesive or label of products, and keep them properly.
- 2.Please read this instruction manual.
- 3.Please use hot water, detergent and non-grinding sponge to thoroughly clean the outer pot, plate, etc.
- 4.Please wipe the inside and outside of this product with warm and wet cloth.
- 5.This product is an oil-free fryer, do not pour grease into the inner pot.

Warning

1. Please read the manual carefully before you use the product.
2. This machine is only used for household, not for commercial or industrial use.
3. Please use 110V voltage.
4. Do not disassemble or repair by yourself.
5. Please contact with manufacturer or professional to change the power cord if it damaged.
6. Please turn off the power and unplug the product, when there is nobody attend to the product.
7. Do not cover the air inlet and air outlet when use the product.
8. Do not touch the plug or any other inner parts with wet hand
9. In order not to damage the product and avoid to catch fire, please do not insert water or any other liquid into the product.
10. Please unplug the product after use.
11. Do not turn on the product when the basket is not in the body.
12. Do not touch the product surface or inner parts when you are using it.
13. Please unplug the machine when you leave away from it.
14. The machine housing has electronic original and heating device, it can not be soaked in water or washed underwater.
15. Do not place in a child's touch.
16. Air fryer should be surrounded by enough space, more than 10 cm from each wall, and the main body can not cover any object.
17. Products during work, some surface temperature is very high, added anti-ironing mark ", do not touch, lest burn.
18. Use of this product must be guarded.



Use Requirements

- It is not recommended to cook high-oil ingredients in this product, such as fat, sausage, etc.
- Do not run the product in the form of an external timer or an independent remote control system to prevent short circuit, spontaneous combustion and other hazards.

A snack that can be cooked in the oven can also be cooked in this product.

- To cook crisp French fries, the best ingredients are 300-500 grams.
- Use pre-leavened dough to easily and quickly cook sandwich foods. Compared with homemade dough, pre-launched dough requires shorter cooking time.
- If you want to bake cake or egg tarts, or cook fragile or sandwich ingredients, use a baking tray or mold in an outer pot (bring yourself separately).
- You can use this product for hot food.



Note: do not add more than half of the baking tray when using hair ingredients such as cakes / custard or muffins.

Note: if this product is cold started (not preheated), the cooking time should be increased by 5 minutes.

Use of Preparatory Work

- 1.This product is placed on a stable, horizontal and flat table. Do not place the product on a heat-resistant table.
- 2.Do not place items at the top and outlet of the product, which will block the airflow and affect the heating effect of hot air.
- 3.Put the tray in the outer pot, and then put the food on the tray.
- 4.Food in the process of baking, turning over the face to fry, the effect will be better.

Operational Instructions

1. Plug in the power, all the lights on the screen will be self-checked, press the start pause button, the machine into standby mode, display the default working mode, then press the menu button to select the 8 kinds of food program (cross left to right start French fries, barbecue, shrimp, egg tarts, chicken legs, steak, fish, vegetables), or according to their taste preferences to add and subtract frying temperature and time, after the program selection, press the power button, the machine starts to work, after the work will have "drop" drop "drop" drop "drop" drop "five."
2. Temperature time switch key: press the temperature time switch key, if it is to switch the temperature, the temperature identification and "°C" indicator lights up, this time can press "+", "-" to add and subtract the temperature; similarly, if switch to time, the time identification and "Min" indicator lights up, this time can be "+", "-" to add and subtract time
3.  When heated, the indicator lights up and the fan turns on. 

Program Setting

The tables below will help to select the settings for the ingredients you want to cook

Note: The settings are for reference only. According to different sizes or shapes of the food, we can not ensure to set the best time or temperature for all the ingredients.

Potato and chips

Food	Min-Max (g)	Time (minute)	Temperature (°C)	Turnover	Others
Frozen chips	300-700	12-16	200	Need	
Potato cakes	250	15-18	180	Need	

Meat

Food	Min-Max (g)	Time (minute)	Temperature (°C)	Turnover	Others
Steak	100-500	8-12	180	Need	
Porkchop	100-500	10-14	180	Need	
Hamburger	100-500	7-14	180	Need	Add 1/2 spoonoil
Sausageroll	100-500	13-15	200	Need	Add 1/2 spoonoil
Chicken drumstick	100-500	18-22	180	Need	Add 1/2 spoonoil
Chicken breast	100-500	10-15	180		

Dessert

Food	Min-Max (g)	Time (minute)	Temperature (°C)	Turnover	Others
Frozen chicken nugget	100-500	6-10	200	Need	
Frozen fishblock	100-400	6-10	200	Need	
Frozen cheesesnack	100-400	8-10	200		
Vegetable	100-400	10	180		

Note: Please preheat the machine about 5 minutes, when you use it without oil.

Reminder

1. It will take shorter time to cook small size food, than the big size food.
2. Please set the time for longer when you put more food in the machine.
3. Turn the ingredients over during the cooking to get the better taste food.
4. You can use the air fryer to cook the dessert instead of the oven.
5. The best taste chips is to use 500g for cooking in one time.
6. Please set the temperature at 150°C to reheat the food, and the longest cooking time is 10 minutes.

Cleaning and Maintenance Methods

1. Clean the product immediately after each use.
There are layers inside the frying pan. Do not use metal kitchen utensils or abrasive cleaning materials to clean, because this will destroy the non-stick layer.
2. After cooking, please unplug the power plug from the power outlet and let the air frying pan cool. Opening the flip can cool the fuselage faster.
3. If dirt is attached to the bottom of the frying pan, add hot water to the frying pan, let the frying pan soak for about 10 minutes, add some detergent to clean with a non-grinding sponge.
4. If you need to clean the heating tube cover, clean with a clean brush after the product is completely cooled.

Common Fault Inspection and Analysis

If the product can not work or not work properly, please check first according to the following list. If the abnormal situation does not appear in the list, the product may fail, it is recommended that you hand over the product to the supplier or manufacturer service center for processing.

Issues	Possible causes	Solutions
The indicator light does not turn on and does not work	The plug is not plugged in	Check that the plug is plugged in
	Timer not on or damaged	Switch on or off
	Heat fuse burns	Check if the hot fuse is damaged, replace it
	The cover is not fastened	The cover is not fastened
Not heated or heated abnormally	Loose or loose internal connections	Check if the heating connection is abnormal, please reconnect to the normal operation of the machine
	Heat fuse burns	Switch on or off
	The cover is not fastened	Check that the thermostat is damaged, replace it

Note: please unplug before cleaning and maintenance to ensure that the machine is not connected to the power supply.

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