


STORE
1. Unplug the product and make sure the appliance cooled completely.
2. Make sure every part is clean and dry, please contact us or your dealer if you have any questions or information that requires service and consultation.

TROUBLE SHOOTING

Question	Possible Reason	Suggested solution
The product do not working	The product is not plugged.	Plug the plug into the socket.
The ingredients in the FRYER are not made	The ingredients in the fry basket are too large.	Put small pieces of ingredients into the fry basket, cause that small pieces of ingredients are easy to cook.
	The set temperature is too low.	
Incompletely fried ingredients	The time of cooking is too short.	
	Some types of ingredients need to be turned during the cooking process.	The part on the top or crossing each other need to be turned during the cooking process.
Can't push the fry basket into the device smoothly.	There is too much material in the fry basket.	The material in the fry basket cannot exceed the maximum indication.
White smoke comes out of the air fryer.	You are making greasy materials.	A lot of oil will seep into the air fryer when making greasy food. Oil will make white smoke and the air fryer will heat up, but this does not affect the final result.
	The fat used in last time remains in the air fryer.	Make sure to clean the product after every use.

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Environmental precautions

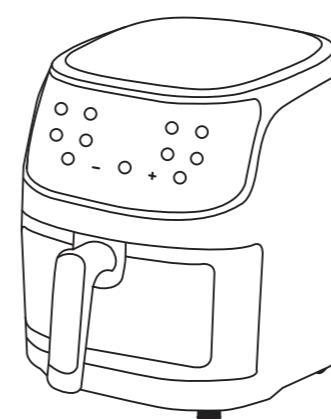
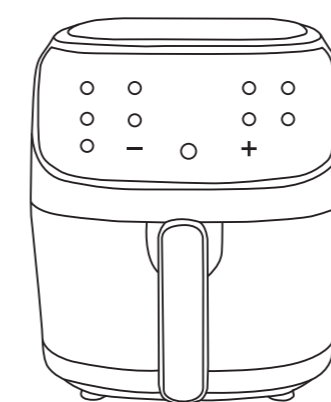
 Information on Disposal for Users of WEEE
The wheeled bin symbol on the product(s) and/or accompanying documents means that used electrical and electronic equipment (WEEE) should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product (s) to designated 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.

RATINGS: 230V, 2400W, 50HZ



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WARM REMINDER

HAZARD
-Do not immerse into water or rinse under the tap, cause there are electronic components and heating components in the shell. Avoid any liquid entering the product to prevent electric shock and short circuit.
-Put all materials into the fry basket under the highest indicator line to prevent them to contact with any heating parts.
-Burnt materials will produce odour and smoke.
-Do not cover the air inlet and outlet when the product is working.
-Do not pour oil in the fry basket of the product, as it may cause a fire hazard.
-Do not touch the inside of the product when it is working.

CAUTION
-Check that the voltage of the product corresponds with your local power supply voltage.
-Please do not use it if the plug, main supply cord or other parts of the product are damaged.
-If the main supply cord or plug of the product is damaged, it must be replaced by the manufacturer and professional of the maintenance department from the manufacturer in order to avoid a hazard.
-Keep the product and its supply cord out of the reach of children.
-The air outlet of the product will become hot during use.
-The product must be plugged into a grounded socket. Always keep the plug in the correct socket.
-Do not connect the product to an external time switch.
-Do not put the product near flammable materials such as tablecloths or curtains.
-Do not stick the product on the wall or other electrical appliances, keep a distance of at least 10 cm.
-Do not put anything on the product.
-Do not use the product for purposes other than this manual.
-Someone must take care of the product when the product is in use.
-Hot air, hot steam is released through the air outlet, so keep your hands and face at a safe distance, please be careful of hot steam and hot air especially when you take out the fry basket.
-Please unplug the appliance immediately if you see black smoke coming out.

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-Do not move the product and fry basket before the smoke is exhausted.

NOTICE
1. -The product should be used according to the manual. If it is not used in accordance with the instructions, it may be invalid or dangerous. Please keep it for future reference.
2. -This product is designed for home use, so it may not be suitable for use in staff kitchens, farms, motels and other non-residential environments.
3. -Please make sure to place the product on a balanced heat-resistant surface.

BEFORE USE:
1. Remove all packaging materials and stickers or labels.
2. Clean the fry basket and steam rack with hot water, liquid detergent and sponge.
3. Wipe the inside and outside of the product with a clean cloth.

IN USE:
1. Do not put oil or any liquid in the fry basket.
2. Be carefully to pull the fry basket out of the air fryer.
3. Put the steam rack into the fry basket, put food on the steam rack, then slide the fry basket back into the air fryer.
4. Because some ingredients need to be constantly turned during the production process, please hold the handle and pull the fry basket out of the product and shake or turn the ingredients, then slide the fry basket back into the air fryer.
5. In order to avoid burns, do not touch the body of air fryer, fry basket, etc. during the shaking process.
6. For specific actual operation, please refer to "Operation Guide".

OPERATION GUIDE
I. Intellectual function operation
1. Press the Start/ Stop Button
2. Press the Function Button (Select the function you need and it will open automatically after 3 seconds)
II. Manual function operation
1. Press the Start/ Stop Button
2. Press the Function Button (Select "Manual")
3. Adjust Temperature Button (Reserved position) and Time Button (Reserved position), and it will open automatically 3 seconds after it adjusted well.

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Time/temperature Display screen

1 Tap the On-Off key and start using the air fryer.
2 Tap the selection button to select the cooking function.
3 Determine the temperature required to cook the ingredients Tap the Time Adds/Reduction key to adjust the temperature Tap the Time Adds/Reduction key to adjust the temperature Tap the Temperature Rise/Reduction key to adjust the time.
4 If you need to shut down halfway, you can long-touch the start and cancel the key for 3 seconds after work, if you need to continue to work, please re-adjust the operation of the keys above steps.
5 The timer makes a prompt, indicating that the set cooking time has arrived. At this point pull the fryer out of the product and place on a heat-resistant countertop.
If the product is running and heating the time and temperature need to be adjusted
The direct contact control time "+" "-" and temperature "+" "-" can be adjusted

III. Insulation function operation
1. Press the Start/ Stop Button
2. Press the Function Button (Select "Insulation" and it will open automatically after 3 seconds)

IV. Appointment function operation
1. Press the Start/ Stop Button
2. Press the Appointment Button (Adjust the time you need to make an appointment)
3. Press the Function Button (Select the function you need and it will open automatically after 3 seconds)
Note: You can long press to quickly add and subtract when you adjust time and temperature. To turn off, you shall press and hold the Start/ Stop Button for 3 seconds to turn off the power. The lamp of Start/ Stop Button is blinking after turning off.

CLEAN
1. Products shall be cleaned after about 30 minutes of cooling treatment.
2. Clean the product after each use. Please take out the steam rack when cleaning. Do not clean product and internal fry basket and steam rack with metal kitchenware or abrasive cleaning materials, because these may damage their non-stick paint.

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