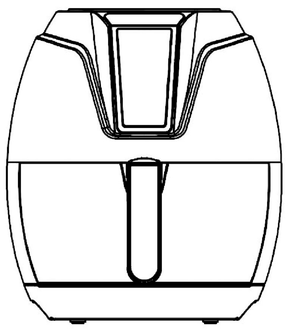
AIR COOKER (OIL FREE FRYER)

Instruction Manual

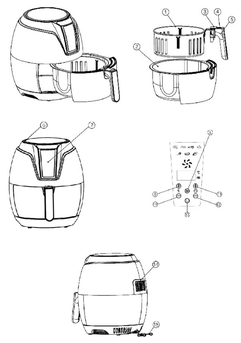


Easy & good life

Please carefully read the instruction manual, before using the appliance. Keep the manual for reference in future.

Product Structure Diagram:

1. Fry basket
2. Fry pot
3. Protective cover
4. Push-release button
5. Handle bar
6. Air inlet
7. Control panel
8. Mode selection button
9. Temperature increase button
10. Temperature decrease button
11. Time increase button
12. Time decrease button
13. ON/OFF button
14. Air outlet
15. Power cable



Cautions:

- Please carefully ready the instruction manual, before using the appliance. Keep the manual for reference in future;
- Never fill the pot with oil, or it may cause a fire hazard;
- The appliance contains electronic elements and heating elements. Do not put it in water or or wash by water;
- Hot surface when the appliance is operating. Do not touch the hot surfaces. Use handle or knob.
- Do not cover the air inlet and outlet on the operating process. Do not touch the inside of the appliance to avoid burns and scalding;
- High temperature air will flow out through the outlet with the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces, Do not close to the air outlet. When pulling out the pot, please be careful of high temperature air.

Security Warning:

- Do not use the AC power except 230V to avoid electric shock, fire and other accident;
- Please exclusive use outlet above 12A. To ensure continued protection against risk of electric shock, connect to properly grounded
power socket only.
- Please keep the plug clean to avoid disaster;
- Do not damage, strongly pull or twist the power cord, use it carry heavy loads, or transform it, let cord hang over edge of table of counter, or touch hot surfaces, to avoid electric shock, fire and other accidents. Damaged power cord must be repaired by professional maintenance staff;
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock;
- Plug tightly, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers;
- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and affecting the function.
- Do not place the appliance in the presence of explosive and /or flammable fumes.
- Do not allow children to play with the socket and plug to avoid electric shock;
- Do not place the appliance in the presence of explosive and /or flammable fumes.
- Do not place the appliance on or near the flammable material, such as tablecloths, curtains and others, to avoid fire hazard;
- Be sure to use on a heat resistant and even surface, keep the appliance at least 30cm away the wall, furniture or other flammables;
- Do not use the appliance for other than intended use;
- Physical or metal disability persons or those lack in knowledge of this item must be guided by persons who have experience with this appliance and who will be responsible for their safety;
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children;
- This appliances is intended for Household Use Only.

Before the first use

- Remove all packaging material.
- Remove an stickers or labels from the appliance
- Thoroughly clean the basket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surface. The appliance with good air circulation and away from hot surface, and any combustible materials.
- Place the basket in the pan properly, you hear the sound signal “tang”. Slide the pan back to the appliance.
- **This is an appliance that works on hot air. Don not fill the pan with oil or frying fat.**
- **Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.**

Use

1. Put the mains plug in an earthed wall socket.
2. Click the ON/OFF button
3. Click temperature increase/decrease button to set proper temperature for cooking.
4. Click Time Decrease Button to set 3 minutes for preheating. Click the ON/OFF button once more to start cooking. After this, the device is ready for use.
5. When the time to 0, carefully pull the fry pot out of the appliance, place the ingredients inside the fry basket (Attention: do not exceed the maximum line); well connect the fry basket with fry pot, slide the pan back to the appliance.
   a) Never use the pan without the basket in it.
   b) Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.
6. Click the mode selection button to switch and choose appropriate cooking model or click temperature increase/decrease button & time increase/decrease button to choose appropriate time&temperature;
7. Click the ON/OFF button once more to start cooking;
8. When you hear the timer beep, the set preparation time has elapsed. Pull the pot out of appliance and place it on a heat-resistant surface.
9. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
10. If the ingredient ready, carefully pull out the pan, and press the basket release button and lift the basket out of pan to remove the ingredients. Don not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
11. Empty the basket into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.

Tips:

- Add some oil on the ingredients for a crispy result..
- Shaking ingredients halfway during the preparation time optimize the end result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the appliance. Do not press the basket release button during shaking.

Care and Maintenance

1. Before cleaning, turn the timer to 0, unplug the appliance and waiting for the appliance to cool down. Don’t touch the surface before cooling.
2. Never immerse the device in water or any other liquid. The device is not dishwasher proof.
3. Clean the surface of the fryer pot and basket with with hot water, some washing-up liquid and a non-abrasive sponge.
   If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and basket soak for about 10 minutes.
4. Used damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, souring pad or steel wool, which damages the device.
5. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

Technical Specifications:

1. Rated Voltage: 220V-240V~
2. Rated frequency: 50/60Hz
3. Rated power: 1400W
4. Fry basket capacity: 3.2L
5. Net weight: 4.7KGS
6. Product Size: 290*340*340mm

Troubleshooting:

Problem	Possible Cause	Solution
Does not work	● Power cord has not been inserted into the power socket	● Closely insert the power cord into the grounded power socket.
	● Did not set the cook model	● Click the model selection button to select appreciate cook model, then click the ON/OFF button
	● Didn’t click the ON/OFF button after select cook model.	● Click the ON/OFF button
Food is rare when time out	● Too much food in the basket	● Fry food in turns
	● Temperature set is too low	● Set to an appropriate temperature, re-fry food.
	● Cooking time is short	● Set an appropriate cooking time, re-fry food.
Did not fry food evenly	● Certain foods need to be shaken in the middle of cooking.	● In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.
Fried food is not crisp	● Some food materials have to be fried with oil	● Plush a thin layer of oil on the surface of the food first, then start to fry them.
Can not smoothly push the pot back to appliance	● The pot with too many food materials is too heavy	● The food material in the basket can not exceed the max. line.
	● The basket is not correctly placed in the pot.	● Press the basket into the pot.
	● Handle bar stuck	● Place the handle bar in horizontal position.
Smoking	● Frying oily food	● Normal phenomenon.
	● Fryer contain oil from last use	● Please clean the pot and basket after use.

Correct Disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

Cook book:

1. Asia Spicy Fries

-Potato----------4 pcs/ 600g
-Oil----------2 teaspoons
-Salt----------1 teaspoon
-Pepper powder----------1 teaspoon
-Scallion powder----------1 teaspoon
-Red chili powder ----------1/2 teaspoon

● Peel potatoes and cut into strips;
● Dipping potato strips into salt water at least 20mins, and then dry with kitchen paper;
● Well mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder; stir in potato strips;
● Set temperature to 180℃ and timer to 5 minutes for preheating;
● Place potato strips into the fry basket evenly, put the fry basket with pot back to the appliance; and set the timer for 15-20 minutes (depending on the size of fries), or until the fries become golden brown.
*optional: turn over the fries by shaking the basket in the middle of cooking process, for better cooking result.

2. Gold chicken wings

-Chicken wings----------500g
-Garlic----------2 pc
-Ginger powder----------2 teaspoon
-Cumin powder----------1 teaspoon
-Black pepper powder---------1 teaspoon
-Sweet chili sauce----------100 mg

● Set temperature to 200℃and timer to 5 minutes for preheating;
● Stir Garlic, ginger powder, cumin powder, spicy black pepper and a litter salt together, and then coated in the chicken wings; placed 20 minutes;
● Put chicken wings into the fry basket evenly, put the fry basket with pot back to the appliance; set time for 15-20 minutes or until become golden brown.

3. Fried chicken nuggets

-Fresh chicken nuggets----------500g
-Egg (broken up)----------3 pcs
-Flour----------1 cup
-Olive oi----------1 spoon
-White pepper powder---------- 1 teaspoon

● Set temperature to 200 ℃ and timer to 5 minutes for preheating;
● Pat the chicken for 5 minutes with a knife blade;
● Stir eggs, flour, olive oil,white pepper and a litter salt together, and then coated in the chicken nuggets; placed to 20 minutes for well seasoning;
● Put chicken nuggets into the fry basket evenly, put the fry basket with pot back to the appliance; set time for 15-20 minutes or until become golden brown.

4. Fried Lamb Chops

-Lamb chops--------500g (at room temperature)
-Brandy----------little
-Oil----------2 soup-spoon
-Ground pepper powder----------1 teaspoon
-Crushed black pepper----------1 teaspoon
-Soy sauce----------1 teaspoon

● Set temperature to 200℃ and timer to 2 minutes for preheating;
● Well mix seasoning;
● Completely wipe lamb chops with well mixed seasoning and marinate 20 minutes;
● Putting the lamp chops into the fry basket evenly, put the fry basket with pot back to the appliance; and set the timer for 10-12 minutes;
● Then open and turn over the chicken leg. Reduce temperature to 150℃and bake for more 10 minutes or until become brown

5. Fried Lamb Kebabs

-Lamb Kebab (room temperature)-----500g
-Onion----------appropriate amount
-Egg(Broken up)----------1 pc
-Cumin powder----------1 teaspoon
-Chili powder----------1 teaspoon
-Oil----------2 teaspoon

● Set temperature to 200℃ and timer to 5 minutes for preheating;
● Stir onion ,egg,chili powder,salad oil,salt,cumin powder together, and then coated in the Lamb Kebab;
● Leave the seasoned Lamb Kebab 20 minutes;
● Put Lamb Kebab into the fry basket evenly, put the fry basket with pot back to the appliance; fry for 15-20 minutes or until brown.

6. Fried Pork Chops

-Pork chops----------500g (at room temperature)
-Eggs (beaten)----------2pcs
-Starch----------1 cup
-Ginger powder----------1/2 teaspoon
-Garlic----------1/2 teaspoon
-Chicken power----------1/2 teaspoon
-Soy sauce----------1/2 teaspoon
-Salt----------1/2 teaspoon
-Oil----------1/2 teaspoon

● Set temperature to 200℃ and timer to 5 minutes for for preheating;
● Well mix seasoning and then coated pork chops, marinate 20 minutes;
● Put the pork chops into the fry basket evenly, put the fry basket with pot back to the appliance; and set the timer for 10-12 minutes;
● Then open and turn over the chops. Reduce temperature to 150℃ and bake for more 10 minutes or until become brown.

7. Fried squid

-Squid (Freezing)----------500g
-Oil----------2 spoon
-Salt----------1 teaspoon
-Cumin powder----------1 teaspoon
-Chicken powder----------1 teaspoon
-Pepper powder----------1 teaspoon

● Set temperature to 200℃ and timer to 5 minutes for preheating;
● Stir Seasoning together, and then coated in the squid, place for 20 minutes;
● Put squid into the fry basket evenly, put the fry basket with pot back to the appliance; set the timer for 12-15 minutes or until become brown.

8. Spicy Shrimp

-Unfreezing prawns----------10 pcs
-Oil----------2 spoon
-Garlic Minced----------1 pc
-Black pepper----------1 teaspoon
-Chili powder----------1 teaspoon
-Sweet chili sauce----------100mg

● Set temperature to 200℃ and timer to 5 minutes for preheating;
● Rinse the prawns after treatment;
● Apply a thin layer of salad oil to the prawns , put into the fry basket evenly, push the fry basket with pot back to the appliance, set the timer set 5-8 minutes or until create crunchy golden layer;
● Mixer put sweet chili sauce with salt and pepper in a pan, ready to serve.

9. Fried lotus root

-Oil----------2 teaspoon
-Lotus root.----------500g
-Starch----------1 cup
-Flour----------1 cup

● Set temperature to 200℃ and timer to 5 minutes for preheating;
● Mix the flour, starch, salad oil and water into paste, then coat in the lotus root;
● Put coated lotus root into the fry basket evenly, push the fry basket with pot back to the appliance; and the timer set for 12-15 minutes or baked until crunchy.

10. Fried Corn

-Corn----------2 pcs
-Olive oil----------2 teaspoon

● Set temperature to 200 ℃ and timer to 5 minutes for preheating;
● Apply a thin layer of olive oil to the corn, put into the fry basket evenly, push the fry basket with pot back to the appliance, and the timer set for 10 minutes or baked until Golden

11. Fried dumplings

-Dumplings (unfreezing)----------10 pcs
-Olive oil----------2 teaspoon

● Set temperature to 180 ℃ and timer to 5 minutes for preheating;
● Put dumplings into fried basket evenly;
● Apply a thin layer of olive oil to the dumplings, put the dumpling into the fry basket evenly, push the fry basket with pot back to the appliance; and set time for 12-15 minutes or until golden brown.