



Sevilla 8l airfryer

Vigtigt
Behold for fremtidig reference

INTRODUKTION

Tak for dit køb af denne højkvalitets air fryer

- Air fryeren er designet til at tilberede din mad hurtigt og effektivt ved brug af varm luft og en højhastighedscirkulation af luft.
- Med tilføjelsen af topgrill opvarmes ingredienserne jævnt fra alle sider på samme tid, hvilket reducerer behovet for overdreven olie i de fleste tilfælde.
- Med dette apparat kan du nemt tilberede dine yndlingsretter og nyde sunde måltider.

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TEKNISKE SPECIFIKATIONER

MODEL NR:

Strøm: 1800W 220-240V~50/60HZ

Størrelse: 38*30*35.5cm

Kapacitet:8L

1 varmelegeme og 1 grill indeni.

INSTRUKTION

Læs venligst denne brugervejledning grundigt, inden du bruger apparatet, og sørg for at opbevare den sikkert til fremtidig reference.

Advarsel:

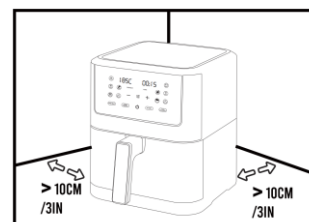
1. For at forhindre elektrisk stød må du ikke lade vand eller andre væsker trænge ind i apparatet. Placer altid ingredienserne, der skal steges, i den aftagelige gryde for at undgå kontakt med varmelegemerne.
2. Bloker ikke luftindtaget og udblæsningsåbningerne, mens apparatet er i drift.
3. Undgå at fylde grillen med olie, da dette kan udgøre en brandfare.
4. Berør aldrig apparatets indre, mens det er i drift.
5. Inden tilslutning af apparatet skal du kontrollere, om den angivne spænding på apparatet matcher den lokale net spænding i dit land.
6. Brug ikke apparatet, hvis stikket, strømkablet eller apparatet selv er beskadiget.
7. Hvis strømkablet er beskadiget, skal det udskiftes på et autoriseret servicecenter eller af tilsvarende kvalificeret personale for at undgå farer.
8. Hvis strømkablet er beskadiget, skal det udskiftes af producenten, dets efter-salgsservice eller personale med lignende kvalifikationer for at forhindre fare.
9. Dette apparat er egnet til brug af personer fra 8 år og derover samt personer med nedsat fysisk, sensorisk eller mental evne eller manglende erfaring, forudsat at de modtager passende opsyn, instruktion og forstår de tilknyttede risici. Børn må ikke lege med apparatet. Rengøring og vedligeholdelse bør kun udføres af børn over 8 år under opsyn.
10. Når apparatet er tændt eller køler ned, skal det og dets ledning holdes uden for børns rækkevidde.
11. Sørg for, at ledningen holdes væk fra varme overflader.
12. Tilslut aldrig apparatet eller betjen kontrolpanelet med våde hænder.
13. Tilslut altid apparatet til en jordet vægstik og sørg for, at stikket er korrekt indsat.



14. Apparatet er strengt taget ikke designet til brug med en ekstern timer eller et separat fjernbetjeningssystem.
15. Undgå at placere apparatet på eller nær brandbare materialer som bordduge eller gardiner.
16. Undlad at placere apparatet mod en væg eller andre apparater. Oprethold en minimumsafstand på 10 cm bagved og på siderne samt 10 cm øverst på apparatet. Placer ikke genstande ovenpå apparatet.
17. Apparatet skal kun anvendes til de formål, der er beskrevet i denne manual.
18. Efterlad ikke apparatet uden opsyn under drift.
19. Varm damp frigives gennem luftudblæsningsåbningerne under stegning. Hold en sikker afstand fra dampen og udblæsningsåbningerne for at forhindre forbrænding. Vær forsigtig, når du fjerner grillen fra apparatet, da der kan være varm damp og luft til stede.
20. Overfladen under apparatet kan blive varm under brug.
21. Afbryd straks apparatet fra strømkilden, hvis du observerer mørk røg, der stiger ud fra det. Vent, indtil røgen ophører, før du fjerner grillen fra apparatet.
22. Se venligst "rengøring" afsnittet i instruktionerne for specifik vejledning om rengøring af overflader, der kommer i kontakt med mad eller olie.
23. Vær opmærksom på, at apparatets overflade kan blive varm under brug.

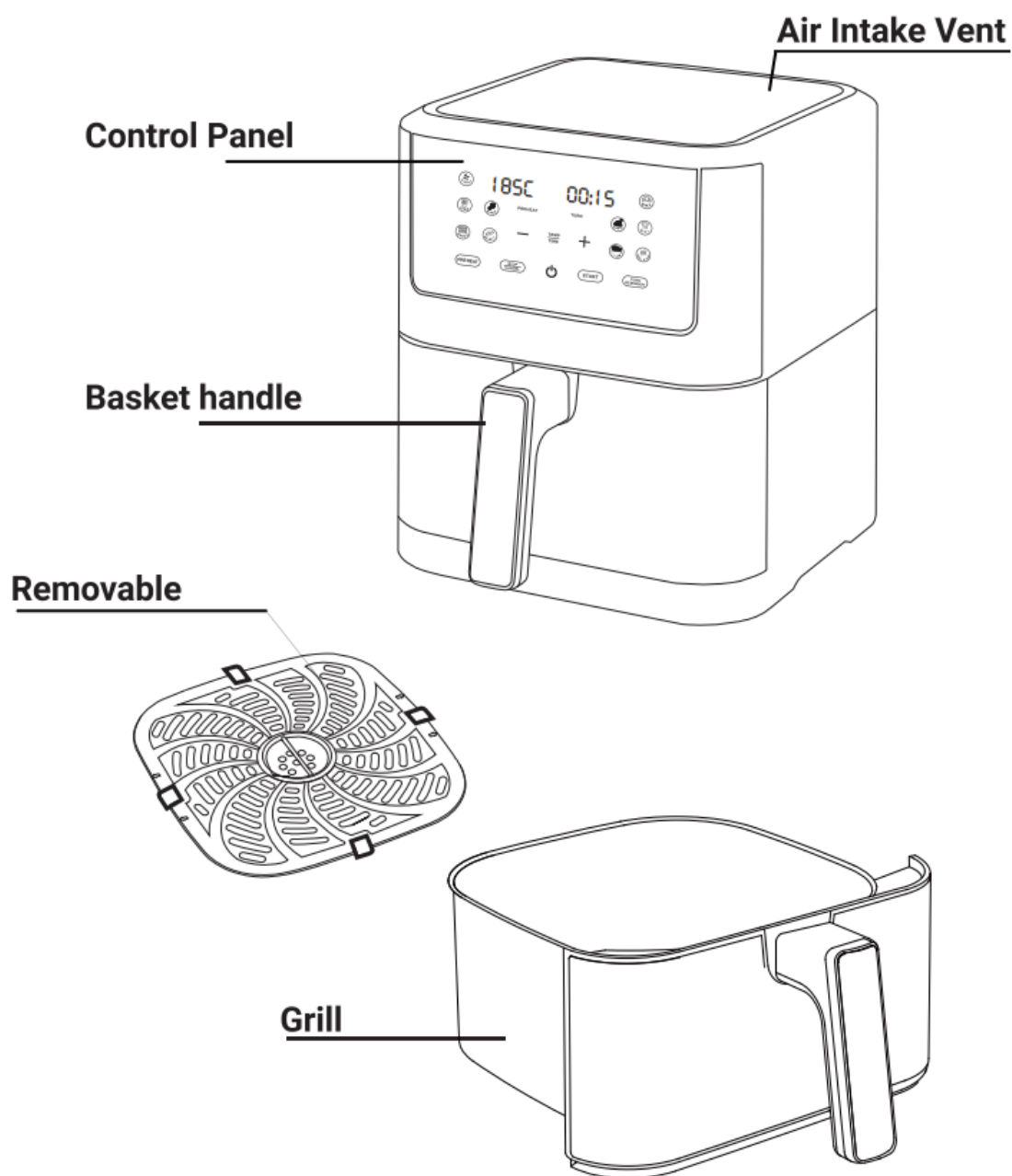
Forsigtig

- Sørg for, at apparatet er placeret på en flad, niveau og stabil overflade.
- Dette apparat er designet til regelmæssig husstand brug kun. Det er ikke beregnet til brug i indstillinger som professionelle køkkener, kontorer, gårde eller andre arbejdsmiljøer. Derudover bør det ikke bruges af gæster på hoteller eller lignende steder.
- Enhver forkert brug eller undladelse af at følge anvisningerne i brugermanualen vil annullere garantien, og sælgeren vil ikke holdes ansvarlig for eventuelle resulterende skader.
- Husk altid at afbryde apparatet efter hver brug.
- Lad apparatet køle af i cirka 30 minutter, inden du håndterer eller rengør det.
- Fjern eventuelle brændte rester fra apparatet.



 **GEM DISSE INSTRUKTIONER**

GENERAL BESKRIVELSE



BEMÆRK: For at forhindre, at ingredienserne kommer i kontakt med varmeelementerne, anbefales det altid at placere dem i gryden, inden stegning.

LÆR AT KENDE AIR FRYEREN

Kontrol Panel



Funktion

AIR FRY- 
FRIES- 
WINGS- 
BACON- 
REHEAT- 

BAKE- 
ROAST- 
BROIL- 
DEHYDRATE- 
KEEP WARM- 

Betjeningsknapper

Tænd: Tryk på tændingsknappen for at tænde LED-displayet.

Forudindstillede programmer: Tryk på madikonet.

Stop/Annuller:

Tryk på STOPP / ANNULER for at stoppe madlavning. Tryk på START for at genoptage madlavning. At fjerne kurven fra air fryeren under madlavning vil stoppe madlavning. At sætte kurven tilbage i air fryeren vil automatisk genoptage madlavningen. Tryk på STOPP / ANNULER to gange for at annullere madlavning.

Temperatur/Tid Kontrol:

Tryk på TEMP/TID for temperaturkontrol, tryk derefter på + eller -, temperatur vil stige eller falde. Tryk på TEMP / TID igen for tidskontrol, tryk derefter på + eller -, tid vil stige eller falde.

FORVARMNING/DREJE Påmindelse

Tryk på FORVARMNING / DREJE Påmindelse for at aktivere eller deaktivere disse indstillinger. FORVARMNING / DREJE vises rødt på displayet, når det er aktiveret. Forvarmning og drejepåmindelse er aktiveret som standard for anbefalede forud indstillinger.

FØR FØRSTE BRUG

PÅMINDELSER

1. Begynd med at fjerne al emballage fra apparatet.
2. Sørg for at fjerne eventuelle klistermærker eller etiketter fra apparatet, med undtagelse af vurderingsmærket.
3. Rengør den aftagelige gryde og grill grundigt med varmt vand og en mild opvaskesæbe, og sørg for at bruge en ikke-slibende svamp. Bemærk: Alternativt kan du vælge at rengøre disse dele i opvaskemaskinen.
4. Tør både indersiden og ydersiden af apparatet af med en fugtig klud.

Forberedelse til brug

5. Placer apparatet på en stabil, flad og varmebestandig overflade.
6. Indsæt gryden korrekt i grillen.
7. Undgå at fylde grillen med væsker som olie. Sørg for, at der ikke placeres genstande ovenpå apparatet, da det kan forstyrre luftstrømmen og påvirke luftstegningsprocessen.

BEMÆRK: Når du først begynder at bruge air fryeren, kan du måske bemærke en let lugt, der ligner opvarmning af plast. Dette er helt normalt for nye air fryers, da materialerne opvarmes for første gang. Lugten vil forsvinde efter at have brugt apparatet et par gange.

SÅDAN BRUGES AIR FRYEREN

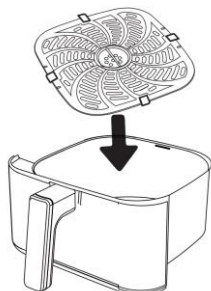
FUNKTIONER

PROGRAM LOGISTICS			
Function	Menu	Default time(min)	Default Temperature (°C)
	 AIR FRY	20	200
	 FRIES	15	200
	 WINGS	25	200
	 BACON	6	190
	 REHEAT	15	150
	 BAKE	25	160
	 ROAST	25	200
	 BROIL	12	200
	 DEHYDRATE	8h	56
	 KEEP WARM	30	94

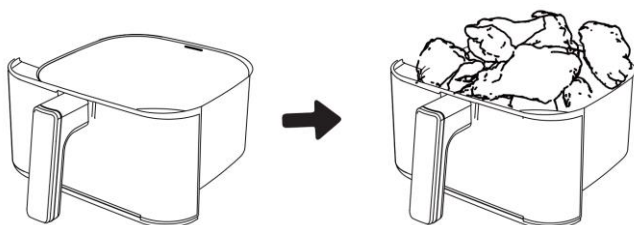
SÅDAN BRUGES AIR FRYEREN

Trin til madlavning

1. Sæt strømstikket i en stikkontakt med korrekt jording og placer risten i air fryeren.



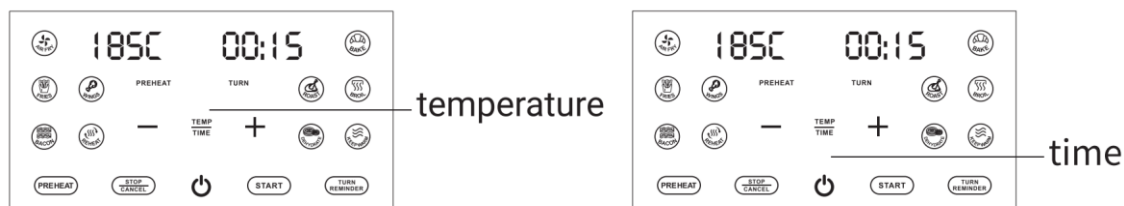
2. Kom ingredienserne i gryden og tænd for air fryeren.



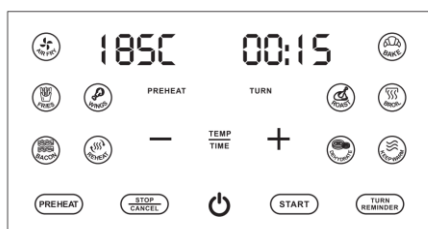
3. Sæt gryden i den rigtige position. Vælg funktionen fra kontrolpanelet og tryk på "START" for at starte stegningen, og tryk på "STOPP/ANNULLER" for at stoppe stegningen.



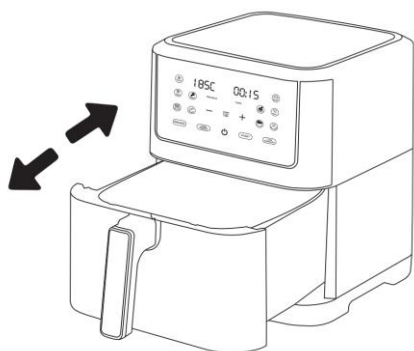
4. Skærmen viser temperaturen og den resterende tid. Den viste temperatur repræsenterer den indstillede temperatur, mens den viste tid angiver den resterende tilberedningstid.



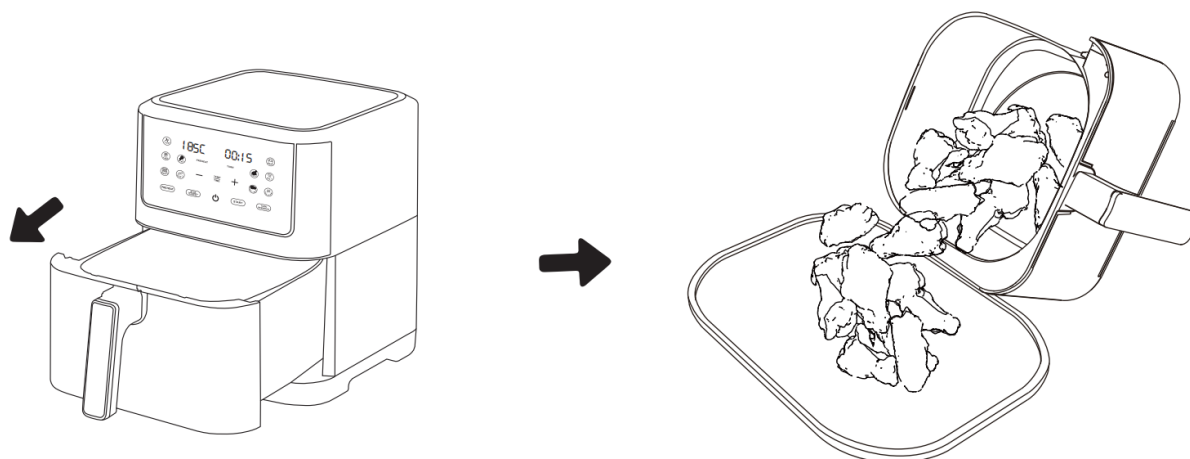
5. Når timerklokken ringer, betyder det, at madlavningen er færdig. Tag gryden ud af air fryeren og placer den forsigtigt på en varmebestandig overflade.



6. Tjek, om maden er klar. Hvis maden ikke er klar endnu, sæt forsigtigt gryden tilbage i air fryeren og lad den tilberede i lidt længere tid.



7. Rens gryden. For at fjerne store eller delikate ingredienser skal du bruge en tang til at løfte ingredienserne fra gryden.



INDSTILLINGER

Udover sine forudindstillede funktioner kan denne air fryer også bruges til at tilberede andre fødevarer ved at justere tids- og temperaturindstillingerne.

Bemærk, at disse indstillinger kun gives som reference. Da ingredienser varierer i oprindelse, størrelse, form og mærke, kan vi ikke garantere optimale indstillinger for dine specifikke ingredienser.

TIPS:

- Mindre ingredienser har typisk en lidt kortere tilberedningstid sammenlignet med større ingredienser.
- Flere ingredienser resulterer kun i en lidt længere tilberedningstid, mens færre ingredienser kun kræver en lidt kortere tilberedningstid.
- For at sikre en jævn stegning og optimale resultater anbefales det at ryste mindre ingredienser halvvejs gennem tilberedningstiden.
- For et sprødt resultat kan du dække friske kartofler med en lille mængde olie, inden du steger dem i air fryeren. Det er bedst at tilføje olien kort før stegningen.
- Undgå at tilberede overdrevent fedtede ingredienser, såsom pølser, i air fryeren.
- Alle snacks, der kan tilberedes i en ovn, kan også tilberedes i air fryeren.
- Færdiglavet dej kan bruges til hurtig og nem tilberedning af fyldte snacks. Derudover kræver færdiglavet dej mindre tilberedningstid sammenlignet med hjemmelavet dej.

VEDLIGEHOLEDSE

Rengøring og opbevaring

Rengøring

Det anbefales at rengøre air fryeren grundigt efter hver brug. Både grillen, kurven og apparatets indre er udstyret med et non-stick belægning, så det er vigtigt at undgå brug af metalredskaber eller slibende rengøringsmidler, der potentielt kan beskadige belægningen.

Her er trinnene til at rengøre apparatet korrekt:

1. Tag stikket fra air fryeren ud af stikkontakten og lad den køle ned. For hurtigere afkøling kan du fjerne grillen.
2. Tør forsigtigt apparatets ydre af med en fugtig klud.
3. Rengør grillen og kurven ved at bruge varmt vand, mild opvaskesæbe og en ikke-slibende svamp. Alternativt kan du også bruge opvaskemaskine-sikre rengøringsmidler for at fjerne eventuelt tilbageværende snavs.

Bemærk: Grillen og kurven kan rengøres sikkert i opvaskemaskinen.

Husk altid at følge producentens instruktioner for de specifikke rengørings- og vedligeholdelseskrav til dit apparat for at sikre dets lang levetid og optimale ydeevne.

Et nyttigt tip til at fjerne genstridigt snavs fra den aftagelige skål eller bunden af grillen er at fylde grillen med varmt vand og en smule opvaskemiddel. Placer den aftagelige skål inde i grillen og lad dem bløde i cirka 10 minutter. Efterfølgende skal du rengøre apparatets indre ved hjælp af varmt vand og en ikke-slibende svamp. Brug en rengøringsbørste til at fjerne eventuelle madrester fra varmeelementet.

Opbevaring

Tag stikket ud af apparatet og lad det køle ned.

Sørg for, at alle komponenter er rene og helt tørre.

FEJLSØGNING

Problem	Mulig årsag	Løsning
Air fryeren stopper med at fungere	Airfryeren er ikke tilsluttet sin strømforsyning.	Indsæt venligst stikket i en jordet vægstikkontakt.
	Timeren er ikke blevet indstillet.	Juster timeren til den ønskede forberedelsestid for at aktivere airfryeren.
Ingredienserne, der er tilberedt med airfryeren, er endnu ikke helt færdige.	Mængden af ingredienser i den aftagelige skål overstiger den anbefalede kapacitet.	Placer venligst mindre portioner af ingredienser i den aftagelige skål, da mindre mængder sikrer mere ensartet stegning.
	Den indstillede temperatur er for lav. Juster den til den anbefalede temperaturindstilling.	Den angivne forberedelsestid er utilstrækkelig. Indstil timeren til den krævede forberedelsestid.
	Den forudindstillede temperatur er for lav.	Juster temperaturen til den specificerede indstilling.
Ingredienserne viser ujævne stegningsresultater i airfryeren.	Visse kategorier af ingredienser kræver omrøring i midten af forberedelsestiden.	Ingredienser, der er stablet eller overlapper, såsom pommes frites, skal rystes halvvejs gennem forberedelsesprocessen.
Der kommer hvid røg fra airfryeren.	Fedtede ingredienser i airfryeren.	Sørg for omhyggelig kontrol af temperaturen og hold den under 80 °C, når du tilbereder ingredienser med højt fedtindhold.

GARANTI

UDSKIFTNING

Direktiv 2012/19/EU om affald af elektrisk og elektronisk udstyr (WEEE) fastsætter, at apparater ikke bør bortskaffes gennem almindelige kommunale affaldsordninger. I stedet skal gamle apparater indsamles separat for at forbedre genindvindingen og genanvendelsen af deres bestanddele, hvilket således minimerer påvirkningen på menneskers sundhed og miljøet.



Symbolet af en skraldespand anvendes universelt på alle produkter for at minde om forpligtelsen til separat indsamling. Forbrugerne anbefales at kontakte deres lokale myndigheder eller forhandlere for at få vejledning om de korrekte procedurer for bortskaffelse af deres gamle apparater. Hvis man vælger at bortskaffe gammelt udstyr, er det vigtigt at neutralisere potentielle farer ved at afbryde strømkablet bagerst på enheden.

FARLIGE MANØVRER:

Under ingen omstændigheder bør du forsøge at bruge dit apparat, hvis det viser tegn på skade, eller hvis strømkablet eller stikket er kompromitteret. I tilfælde af et defekt strømkabel er det afgørende at erstatte det gennem efter-salgsservicen for at mindske eventuelle farer.

Reparationer af dit apparat bør kun udføres af kvalificeret og autoriseret personale. Reparationer, der ikke overholder etablerede standarder, kan markant øge risikoen for brugeren.

Garantien på produktet bortfalder i tilfælde af fejl som følge af forkert håndtering, forringelse eller forsøg på reparationer af tredjeparter. Denne bestemmelse gælder også for tilfælde af normalt slid på tilbehør, der følger med apparatet.

BEMÆRK:

Det anbefales at opbevare emballagen til din enhed i hele garantiperioden. Garantien gælder ikke i fravær af den originale emballage.

Børn bør overvåges for at sikre, at de ikke leger med apparatet.

Garanti:

Din enhed er dækket af en etårig garanti. Bemærk, at tilbehør og reservedele kun er tilgængelige i produktets etårige garantiperiode. Garantien dækker ikke slid og brud som følge af forkert brug af produktet.

Kunder er ansvarlige for alle returprocedurer. Derudover er du ansvarlig for omkostningerne og risiciene ved forsendelsen af produktet. Derfor anbefales det at sende produktet med kvittering og transportforsikring, især hvis produktet har betydelig værdi.

Vær sikker på, at dette produkt er fremstillet efter de højeste standarder. Hvis du har nogen forespørgsler, er vores høflige kundeservicemedarbejdere klar til at assistere dig.

INTRODUCTION

Thanks for Buying This High-quality Air Fryer

- The air fryer is designed to cook your foods quickly and efficiently by using hot air and a high-speed circulation of air.
- With the addition of a top grill, the ingredients are evenly heated from all sides at the same time, reducing the need for excessive oil in most cases.
- With this appliance, you can prepare your favorite dishes effortlessly and enjoy healthier meals.

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TECHNICAL SPECIFICATIONS

MODEL NO:

Rating: 1800W 220-240V~50/60HZ

Size: 38*30*35.5cm

Capacity:8L

1 heater & 1 grill inside.

INSTRUCTION

Please read this user manual thoroughly before using the appliance and ensure its safekeeping for future reference.

Warning:

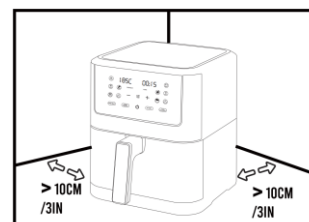
1. To prevent electric shock, do not allow any water or other liquids to enter the appliance.
2. Always place the ingredients to be fried in the removable pot to avoid contact with the heating elements.
3. Do not obstruct the air inlet and exhaust openings while the appliance is in operation.
4. Avoid filling the grill with oil as this may pose a fire hazard.
5. Never touch the interior of the appliance while it is in operation.
6. Before connecting the appliance, verify that the indicated voltage on the appliance matches the local mains voltage in your country.
7. Do not use the appliance if the plug, power cord, or appliance itself is damaged.
8. If the power cord is damaged, it must be replaced at an authorized service center or by similarly qualified personnel to avoid hazards.
9. If the power cable is damaged, it must be replaced by the manufacturer, its after-sales service, or personnel with similar qualifications to prevent danger.
10. This appliance is suitable for use by individuals aged 8 and above, as well as people with reduced physical, sensory, or mental capabilities or lack of experience, provided they receive proper supervision, instruction, and understand the associated risks. Children are not allowed to play with the appliance. Cleaning and maintenance should only be performed by children above 8 years old under supervision.
11. When the appliance is switched on or cooling down, keep it and its mains cord out of the reach of children.
12. Ensure that the mains cord is kept away from hot surfaces.
13. Do not plug in the appliance or operate the control panel with wet hands.
14. Always connect the appliance to a grounded wall socket and ensure that the plug is properly inserted.
- 15.



15. The appliance is strictly not designed for utilization with an external timer or a separate remote-control system.
16. Avoid placing the appliance on or near flammable materials such as tablecloths or curtains.
17. Refrain from positioning the appliance against a wall or other appliances. Maintain a minimum of 10cm space at the back and sides and 10cm at the top of the appliance. Do not place any objects on top of the appliance.
18. The appliance should solely be utilized for the purposes outlined in this manual.
19. Do not leave the appliance operating unattended.
20. Hot steam is emitted through the air exhaust openings during frying. Keep a safe distance from the steam and exhaust openings to prevent scalding. Take caution when removing the grill from the appliance as hot steam and air may be present.
21. The surface beneath the appliance may become hot during use.
22. Immediately detach the appliance from the power source if you observe dark smoke emerging from it. Wait until the smoke ceases before removing the grill from the appliance.
23. Please refer to the "cleaning" section in the instructions for specific guidance on cleaning surfaces that come into contact with food or oil.
24. be careful that the appliance surface may become hot during use.

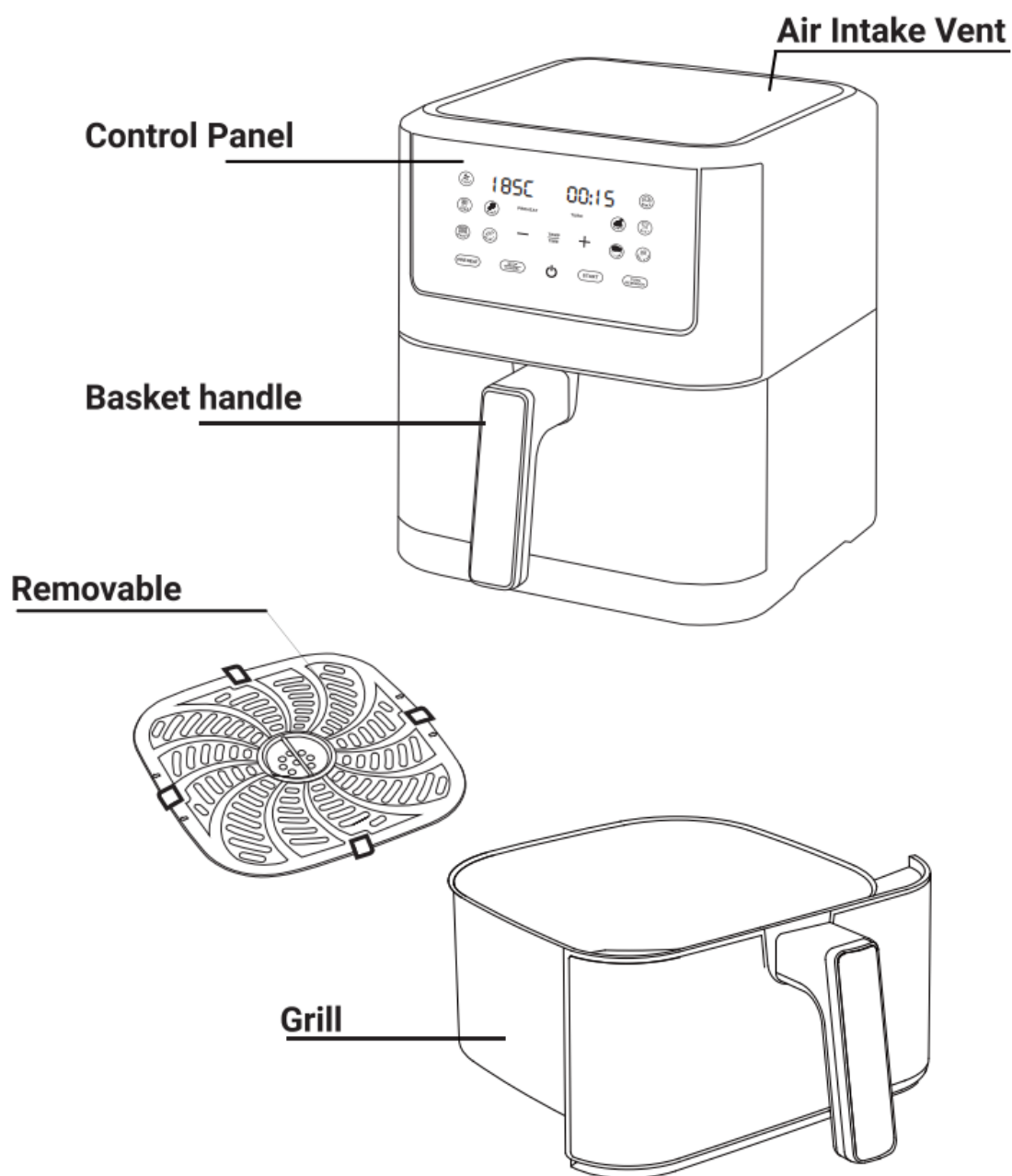
Caution

- Ensure that the appliance is placed on a flat, level, and sturdy surface.
- This appliance is designed for regular household usage only. It is not intended for use in settings such as professional kitchens, offices, farms, or other work environments. Additionally, it should not be used by guests in hotels or similar establishments.
- Any improper use or failure to follow the instructions outlined in the user manual will void the warranty, and the seller will not be held liable for any resulting damages.
- Always remember to unplug the appliance after each use.
- Allow the appliance to cool down for approximately 30 minutes before handling or cleaning.
- Clear away any burnt remnants from the appliance.



SAVE THESE INSTRUCTIONS

GENERAL DESCRIPTION



NOTE: In order to prevent the ingredients from coming into contact with the heating elements, it is recommended to always place them in the pot before frying

GETTING TO KNOW

Control panel



Function

AIR FRY- 
FRIES- 
WINGS- 
BACON- 
REHEAT- 

BAKE- 
ROAST- 
BROIL- 
DEHYDRATE- 
KEEP WARM- 

Operating Buttons

Power on: Press Power button to light the LED display.

Preset Programs: press food icon.

Stop/Cancel:

Tap **STOP / CANCEL** to stop cooking. Tap **START** to resume cooking.

Removing the basket from the air fryer during cooking will stop cooking. Returning the basket to the air fryer will automatically resume cooking.

Tap STOP / CANCEL twice to cancel cooking.

Temperature/Time Control:

Press TEMP/TIME for temperature control, then press +or-, temperature will increase or decrease. Press TEMP /TIME again for time control, then press +or-, time will increase or decrease.

PREHEAT/TURN REMINDER

Tap PREHEAT / TURN REMINDER to enable or disable these settings.

PREHEAT / TURN appear in red on the display when enabled.

Preheat and turn reminder are on by default for recommended presets.

BEFORE FIRST USE

REMINDER

1. Begin by removing all packaging materials from the appliance.
 2. Take care to remove any stickers or labels from the appliance, with the exception of the rating label.
 3. Thoroughly clean the removable pot and grill using hot water and a gentle dishwashing soap, making sure to use a non-abrasive sponge. Note: Alternatively, you can choose to clean these parts in the dishwasher.
 4. Using a damp cloth, wipe both the inside and outside of the appliance.
-

Prepare to use

1. Position the appliance on a stable, flat, and heat-resistant surface.
2. Properly insert the pot into the grill.
3. Avoid filling the grill with liquids such as oil. Ensure that no objects are placed on top of the appliance, as this can disrupt airflow and impact the air frying process.

NOTE: When you first start using the air fryer, you may notice a slight odor similar to heating plastic. This is completely normal for new air fryers, as the materials are being heated for the first time. The smell will disappear after using the appliance a few times.

HOW TO USE

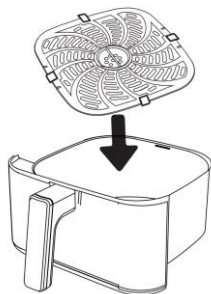
FUNCTIONS

PROGRAM LOGISTICS			
Function	Menu	Default time(min)	Default Temperature (°C)
	 AIR FRY	20	200
	 FRIES	15	200
	 WINGS	25	200
	 BACON	6	190
	 REHEAT	15	150
	 BAKE	25	160
	 ROAST	25	200
	 BROIL	12	200
	 DEHYDRATE	8h	56
	 KEEP WARM	30	94

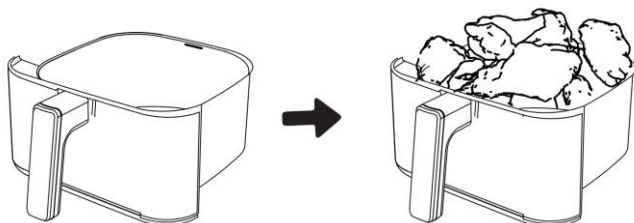
HOW TO USE

Cooking steps

1. Insert the power plug into a socket with proper grounding and place the pot on the grill.



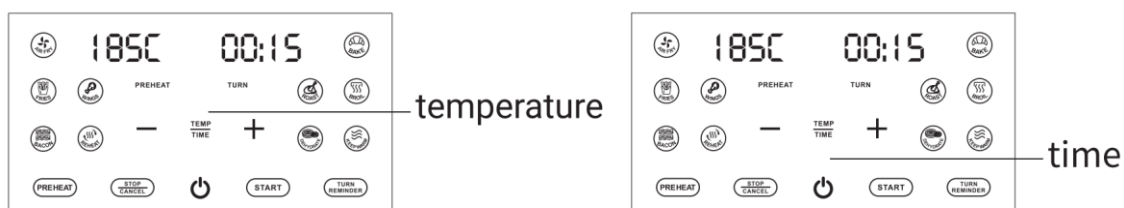
2. Put the ingredients into the pot and switch on the appliance.



3. Put the pot into the right position. Choose the function from the control panel and press “START” button to start frying, and press “STOP/CANCEL” button to stop frying.



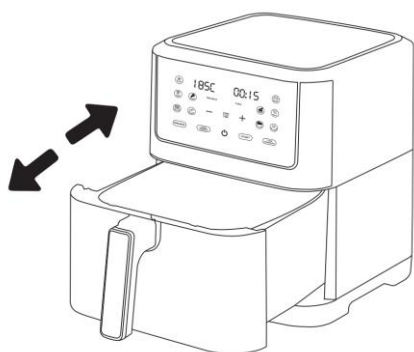
4. The screen display will show the temperature and remaining working time. The temperature displayed represents the set temperature, while the time displayed indicates the remaining cooking time.



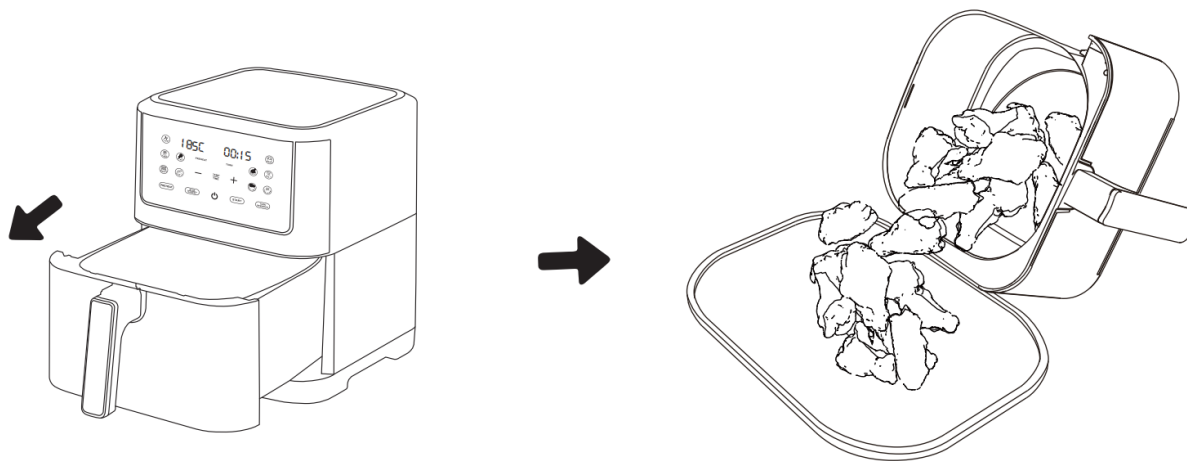
5. When the timer bell rings, it indicates that the cooking is finished. Take out the pot from the appliance and carefully place it on a surface that is resistant to heat.



6. Check if the ingredients are prepared. If the ingredients are not prepared yet, smoothly retract the grill into the appliance and allow it to cook for additional minutes.



7. Clear the pot. To extract large or delicate ingredients, employ a pair of tongs to elevate the ingredients from the detachable container.



SETTINGS

In addition to its preset functions, this air fryer can also be used to cook other foods by adjusting the time and temperature settings.

Please note that these settings are provided for reference only. As ingredients vary in origin, size, shape, and brand, we cannot guarantee the optimal settings for your specific ingredients.

TIPS:

- Smaller ingredients typically have a slightly shorter preparation time compared to larger ingredients.
- More ingredients only result in a slightly longer preparation time, while fewer ingredients only require a slightly shorter preparation time.
- To ensure even frying and optimal results, it is recommended to shake smaller ingredients halfway through the preparation time.
- For a crispy outcome, you can coat fresh potatoes with a small amount of oil before frying them in the Air fryer. It is best to add the oil shortly before frying.
- Avoid preparing excessively greasy ingredients, such as sausages, in the Air fryer.
- Any snacks that can be prepared in an oven can also be prepared in the Air fryer.
- Pre-made dough can be used for quick and easy preparation of filled snacks. Additionally, pre-made dough requires less preparation time compared to homemade dough.

Note: Please increase the preheating time by 3 minutes if the appliance is cold before commencing frying.

Home-made Fries

To make homemade fries, please follow the steps below for optimal results:

1. Begin by peeling the potatoes and cutting them into stick-shaped pieces.
2. Place the potato sticks in a pot of water and let them soak for at least 30 minutes. Afterwards, remove them from the water and pat them dry with kitchen paper.
3. In a separate pot, add 1/2 tablespoon of olive oil and coat the potato sticks by mixing them in the pot.
4. Using your fingers or a kitchen utensil, remove the coated potato sticks from the pot, ensuring excess oil is left behind in the pot. Place the sticks in a separate pot that can be easily removed later. Note: It's important not to tilt the pot when transferring all the sticks to the removable pot in one go, as this will prevent excess oil from pooling at the bottom of the grill.
5. Follow the frying instructions provided in this chapter to cook the potato sticks.

MAINTANCE

Cleaning and storage

Cleaning

It is recommended to clean the appliance thoroughly after each use. Both the grill, basket, and the interior of the appliance are equipped with a non-stick coating, so it is important to avoid using metal utensils or abrasive cleaning materials that could potentially damage the coating.

1. Here are the steps to properly clean the appliance:
2. Unplug the appliance from the power source and allow it to cool down. For faster cooling, you can remove the grill.
3. Gently wipe the exterior of the appliance with a damp cloth.
4. Clean the grill and basket by using hot water, mild dish soap, and a non-abrasive sponge. Alternatively, you can also use a dishwasher-safe cleaning liquid to remove any remaining dirt.

Note: The grill and basket can be safely cleaned in a dishwasher.

Remember to always follow the manufacturer's instructions for the specific cleaning and maintenance requirements of your appliance to ensure its longevity and optimal performance.

One helpful tip for removing stubborn dirt from the removable bowl or bottom of the grill is to fill the grill with hot water and a small amount of dishwashing liquid. Place the removable bowl inside the grill and allow them to soak for about 10 minutes. Afterward, clean the inside of the appliance using hot water and a non-abrasive sponge. To remove any food residues, use a cleaning brush to clean the heating element.

Storage

1. Unplug the appliance and allow it to cool down.
2. Ensure that all components are clean and completely dry.

TROUBLESHOOTING

Problem	Possible cause	Solution
Appliance stops working	The air fryer is not currently connected to its main power supply.	Please insert the main plug into an earthed wall socket.
	The timer has not been set.	Adjust the timer to the desired preparation time in order to activate the air fryer.
The ingredients cooked using the air fryer are not yet fully cooked.	The quantity of ingredients in the removeable bowl exceeds the recommended capacity	Please place smaller batches of ingredients in the removable bowl, as smaller quantities ensure more even frying.
	The set temperature is insufficient. Adjust it to the recommended temperature setting.	The designated preparation time is insufficient. Set the timer to the required preparation duration.
	The preset temperature is too low.	Adjust the temperature to the specified setting.
The ingredients exhibit uneven frying results in the air fryer.	Certain categories of ingredients necessitate agitation at the midway point of the preparation time.	Ingredients that are stacked or overlap, such as fries, should be shaken halfway through the preparation process.
White smoke is emanating from the air fryer.	greasy Ingredients put in the air fryer.	Ensure meticulous control of the temperature, maintaining it below 80C, when air frying ingredients with high fat content.

WARRANTY

REPLACEMENT

Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE) stipulates that appliances should not be disposed of through regular municipal waste channels. Instead, old appliances must be collected separately to enhance the recovery and recycling of their constituent materials, thereby minimizing the impact on human health and the environment.



The symbol of a dustbin is universally employed on all products to serve as a reminder of the obligation for separate collection. Consumers are advised to contact their local authorities or dealers to obtain guidance on the proper procedures for discarding their old appliances. If opting for the disposal of old equipment, it is imperative to neutralize potential hazards by disconnecting the power cable flush with the device.

DANGEROUS MOVES:

Under no circumstances should you attempt to use your appliance if it exhibits signs of damage or if the power cord or plug is compromised. In the event of a defective power cord, it is crucial to replace it through the after-sales service to mitigate any potential hazards.

Repairs to your appliance should only be conducted by qualified and authorized personnel. Undertaking repairs that do not adhere to established standards may significantly heighten the risk for the user.

The warranty on the product is rendered void in instances of defects resulting from improper handling, degradation, or attempted repairs by third parties. This stipulation also applies to cases of normal wear and tear on accessories accompanying the appliance.

NOTE:

It is advisable to retain the packaging of your device throughout the duration of the warranty. The warranty is not applicable in the absence of the original packaging.

Children should be supervised to ensure that they do not play with the appliance.

Warranty:

Your device is covered by a one-year warranty. Please note that accessories and spare parts are only available for the duration of the product's one-year warranty. The warranty does not extend to cover wear and breakage resulting from improper use of the product.

Customers are responsible for all return procedures. Additionally, you are accountable for the costs and risks associated with shipping the product. Therefore, it is recommended to send the product with an acknowledgment of receipt and transport insurance, especially if the product holds significant value. Rest assured that this product has been manufactured to the highest standards. If you have any inquiries, our courteous customer service staff is readily available to assist you.