

GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

IMPORTANT INFORMATION

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.



GENERAL SAFETY (Cont.)

- When handling Air fryer, make sure to use handle to remove basket after using the air fryer. Other surfaces may be hot.
- The outside of the air fryer, including the lid, is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories.
- When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the air fryer.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged.
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system.
- Only use as directed in this manual.

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface.

We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the airfryer may cause damage to the surface overtime.

GENERAL SAFETY (Cont.)

WHILE COOKING

- Do not place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, or non heat-resistant plastic into your air fryer, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Keep your air fryer away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out.
Food is burning. Wait for smoke to clear before opening the air fryer lid.

GENERAL SAFETY (Cont.)

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.

WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is not suitable for industrial or laboratory use.



GENERAL SAFETY (Cont.)

- Do not use the appliance for anything other than its intended purpose. Drying clothing and heating warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.

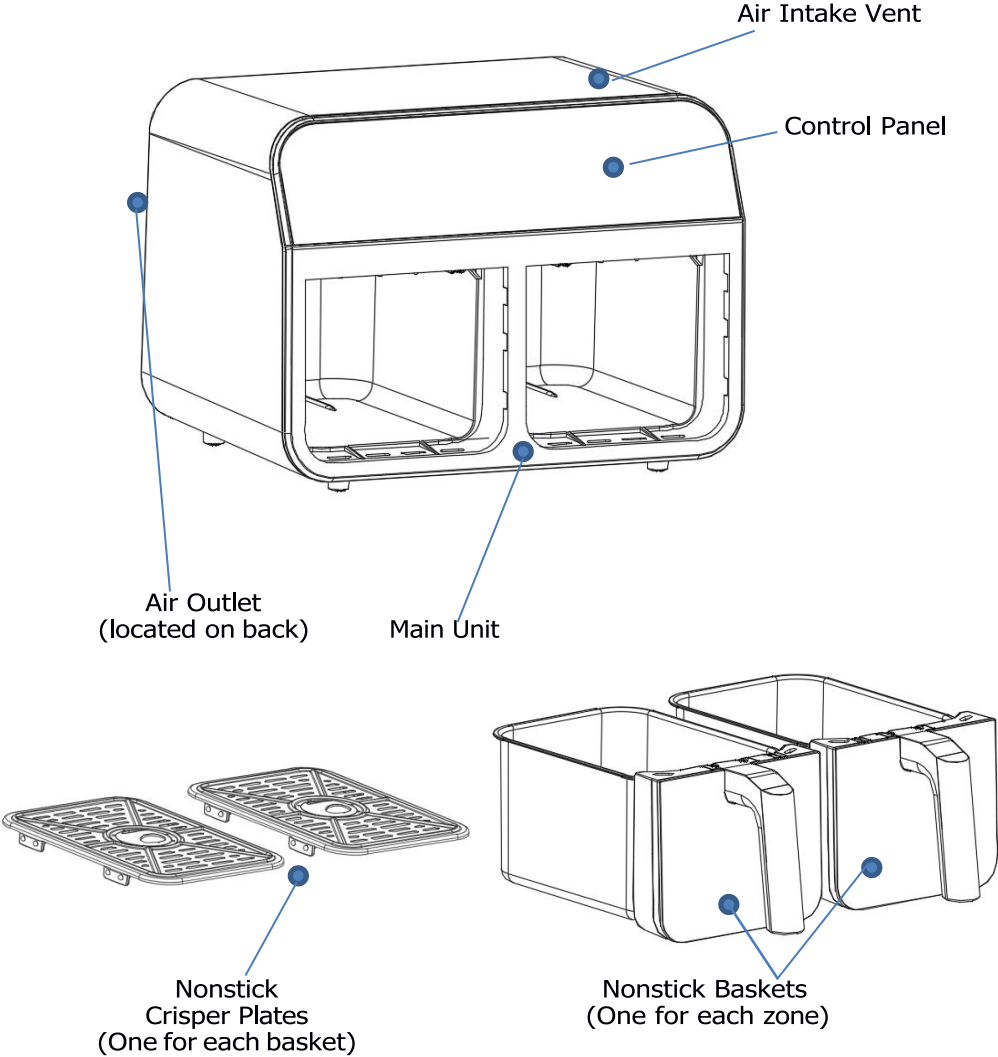
**This appliance is intended to be
used in household and similar applications such as:**

- staff kitchen areas in shops, offices and other working environments
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

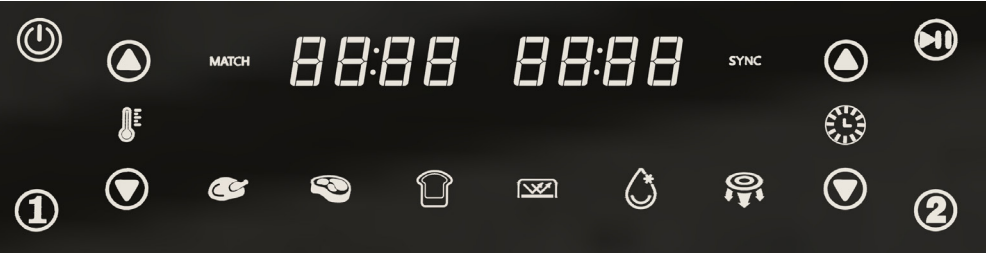


PRODUCT OVERVIEW

AIR FRYER



PRODUCT OVERVIEW (Cont.)



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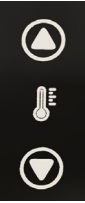
POWER - Press to turn on/off your air fryer.
- 

BASKET 1 - Control the output for the basket on the left.
- 

BASKET 2 - Control the output for the basket on the right.
- 

MATCH - Matches BASKET 2 to BASKET 1, all same settings.
- 

SYNC - Syncs both BASKET 1 & 2 to have the same finish cooking time.
- 

START/PAUSE - Press this button to initiate or pause the cooking process
- 

TEMPERATURE - Use the up and down arrows to adjust the temperature before or during the cooking process.
- 

TIMER - Use the up and down arrows to adjust the cook time in any function before or during the cooking process.

AUTO POWER OFF - After 10 mins of no interaction the air fryer will turn off.

HOLD MODE - HOLD will appear on the unit while in SYNC mode, if BASKET 1 and 2 do not have the same time remaining, One BASKET will continue to cook while the other will STOP cooking (holding until the times for both BASKETS are the same) then they will both continue to cook and finish in the same time.



PRODUCT OVERVIEW (Cont.)



AIR FRY - Use this function to give your food crispiness and crunch with little to no oil needed.



ROAST - Use the unit as a roaster oven for tender meats and more.



BAKE - Create decadent baked treats and desserts.



DEHYDRATE - Dehydrate meats, fruits and vegetables for healthy snacks.



DEFROST - To Defrost food and add the crispy finishing touch to meals or melt toppings to create the perfect finish



REHEAT - Warm your leftovers with a crispy result.

MENU	FUNCTION	TEMP (°F)	TIME (mins)	TEMP (°F) ADJUST	TIME (mins) ADJUST
	AIR FRY	400	15	300-460	1-60
	ROAST	380	20	240-460	1-240
	BAKE	320	15	240-460	1-240
	DEHYDRATE	130	4 Hours	80-180	1-12 Hours
	DEFROST	300	5	80-360	1-15
	REHEAT	340	8	180-420	1-60



INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaging to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

INSTALLATION

- Place the Air Fryer on a flat, stable surface that can support the weight of the air fryer. Do not place the Air Fryer where heat, moisture or high humidity are generated, or near combustible materials.
- The Air Fryer must not to be placed in a cabinet when in use.
- The Air Fryer must have plenty of airflow. Allow 30cm of space above the product, 10cm at the back and 5cm on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the air fryer or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

OPERATION

BEFORE FIRST USE

Wash the baskets and crisper plates in hot, soapy water, then rinse and dry thoroughly. The crisper plates and baskets are the **ONLY** dishwasher-safe parts. **NEVER CLEAN THE MAIN UNIT IN DISHWASHER.**

HOW TO USE

1. Plug in the Air fryer into the wall power socket.
2. Using the big silver front handle, Pull out the basket by the silver handle.
3. Insert the grill plate inside the baskets you wish to use for cooking.
4. Then place the food you desire to cook inside the basket (on the grill plate)
5. Press the **POWER** button to turn on the air fryer.
6. Depending which **BASKET** you wish to use to cook. Please follow the below: **SINGLE**

ZONE COOKING: Press **BASKET (1)** /OR **BASKET (2)**

- A Set the **TEMPERATURE** using the TEMP arrows
- B Set the **TIME** using the TIME arrows
- C Press the **PLAY/PAUSE** button to start the process.

DUAL ZONE COOKING: Start by press **BASKET (1)**

- A Set the **TEMPERATURE** using the TEMP arrows
- B Set the **TIME** using the TIME arrows
- C Press **BASKET (2)** > then follow the same process as A to B.
- D Press the **PLAY/PAUSE** button to start the process.

NOTE: All food cooked within Air Fryer requires being turned over in order to cook evenly on all sides.

- Pull out the tray by the front handle, turn the food and be sure to insert basket/tray back into the air fryer.
7. Once Air fryer has completed the cooking process, it will turn off and **END** will display on screen. Take the basket out by holding the handle.
 8. Use tongs to remove the food inside the **BASKET** (keep upright) as you do not want oil or food to spill onto the floor or potentially on yourself and cause burns.

CAUTION - DO NOT TURN BASKET ON AN ANGLE OR UPSIDE DOWN, REMAINING OIL COLLECTED IN THE BASKET CAN LEAK ONTO THE FOODS COOKED OR ON YOU WHICH WILL CAUSE BURNS.

OPERATION (DETAILED)

DualZone Technology utilizes two cooking zones to increase versatility. The Smart Finish feature ensures that, regardless of different cook settings, both zones will finish ready to serve at the same time.

SYNC FINISH

To finish cooking at the same time when foods have different cook times, temps, or even functions:

- 1 Place ingredients in the baskets, then insert baskets in unit.
- 2 Zone 1 will remain illuminated. Select the desired cooking function. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time.



- 3 Select zone 2, then select the desired cooking function. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time.



NOTE: You can select a different function for zone 2.

- 4 Press SYNC FINISH, then press the START/PAUSE button to begin cooking in the zone with the longest time. The other zone will display Hold. The unit will beep and activate the second zone when both zones have the same time remaining.



NOTE: It is recommended to shake your food during cooking. To keep the time at a synchronized finish, press the START/PAUSE button to pause both zones. To pause a single zone during dual zone cooking, refer to page 8.

- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients out using tongs/utensils.
DO NOT place drawer on top of unit.

NOTE: If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/PAUSE to pause the zone or set the time to zero.

OPERATION (DETAILED)

MATCH COOK

To cook a larger amount of the same food, or cook different foods using the same function, temperature, and time:

- 1 Place ingredients in the baskets, then insert baskets in unit.
- 2 Zone 1 will remain illuminated. Select the desired cooking function. Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time.

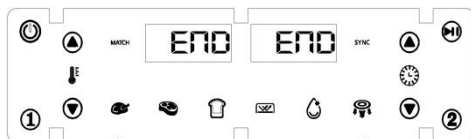


- 3 Press the MATCH COOK button to copy the zone 1 settings to zone 2. Then Press START/PAUSE to begin cooking in both zones.



NOTE: It is recommended to shake your food during cooking. To keep the time at a synchronized finish, press the START/PAUSE button to pause both zones. To pause a single zone during dual zone cooking,

- 4 "End" will appear on both screens when cooking ends at the same time.



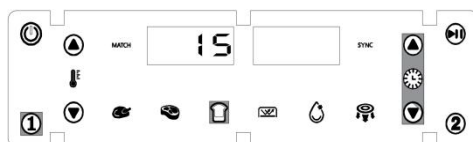
- 5 Remove ingredients out using tongs/utensils.

Starting both zones at the same time, but ending at different times:

- 1 Select zone 1, then select the desired function. Use the TEMP arrows to set the temperature.



- 2 Use the TIME arrows to set the time.



- 3 Repeat steps 2 and 3 for zone 2



- 4 Press the START/PAUSE button to begin cooking in both zones.



NOTE: If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/PAUSE to pause the zone or set the time to zero.

- 5 When cooking is complete in each zone, the unit will beep and "End" will appear on the display.
- 6 Remove ingredients out using tongs/utensils.

OPERATION (DETAILED)

ENDING THE COOK TIME IN ONE ZONE (WHILE USING BOTH ZONES)

- 1 Select the zone you would like to stop.



- 2 Then press the down TIMEarrow to set the time to zero.

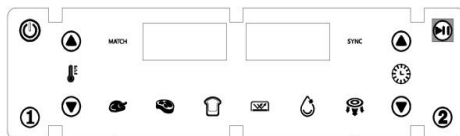


- 3 Once you have set the time to zero, press the START/PAUSE button.
- 4 The time in that zone is then canceled, and "End" will appear on the display. Cooking will continue in the other zone.



PAUSING BOTH ZONES AT THE SAME TIME

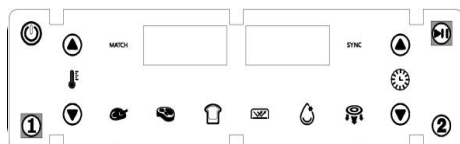
- 1 To pause time in the SYNC FINISH mode, or to pause both zones in dual zone cooking, press the START/PAUSE button.



- 2 To resume cooking, press the START/PAUSE button again.

PAUSING A SINGLE ZONE DURING DUAL ZONE COOKING

- 1 To pause time in a single zone while both zones are running, select the zone you want to pause, then press the START/PAUSE button.



- 2 To resume cooking, press the START/PAUSE button again.

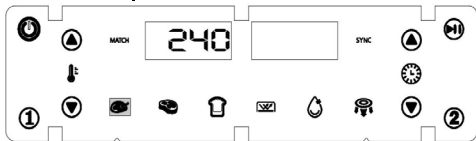
OPERATION (DETAILED)

Air Fry

- 1 Install crisper plate in the basket, then place ingredients in the basket, and insert basket in unit.



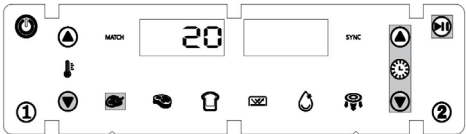
- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select AIR FRY.



- 3 Use the TEMP arrows to set the desired temperature

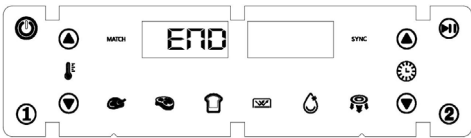


- 5 Use the TIME arrows to set the time in 1-minute increments up to 1 hour. Press the START/PAUSE button to begin cooking.



NOTE: During cooking, you can remove the basket and shake or toss ingredients for evening crisping. If you would like to pause during this time, press the zone number then START/PAUSE. If using a single zone, press START/PAUSE

- 6 When cooking is complete, the unit will beep and "End" will appear on the display.



- 7 Remove ingredients out using tongs/utensils.



OPERATION (DETAILED)

Bake

- 1 Install crisper plate in the basket (optional), then place ingredients in the basket, and insert basket in unit.



- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select BAKE.

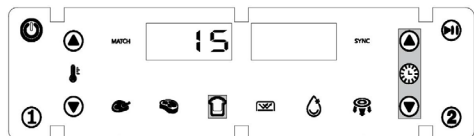


NOTE: To convert recipes from a traditional oven, reduce the temperature by 25°F.

- 3 Use the TEMP arrows to set the desired temperature.



- 4 Use the TIME arrows to set the time in 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours. Press the START/PAUSE button to begin cooking.



- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients out using tongs/utensils.

Roast

- 1 Install crisper plate in the basket (optional), then place ingredients in the basket, and insert basket in unit.



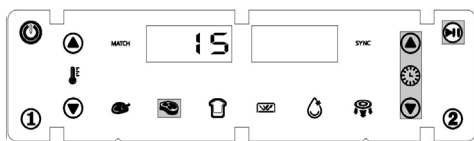
- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select ROAST.



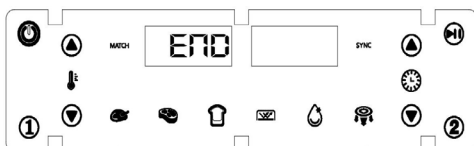
- 3 Use the TEMP arrows to set the desired temperature.



- 4 Use the TIME arrows to set the time in 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours. Press the START/PAUSE button to begin cooking.



- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients out using tongs/utensils.

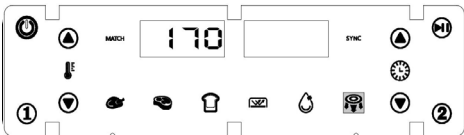
OPERATION (DETAILED)

Reheat

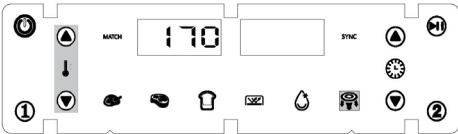
- 1 Install crisper plate in the basket (optional), then place ingredients in the basket, and insert basket in unit.



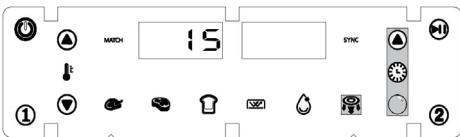
- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select REHEAT



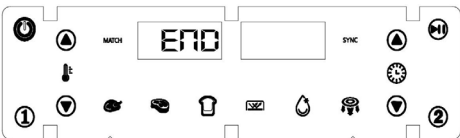
- 3 Use the TEMP arrows to set the desired temperature



- 4 Use the TIME arrows to set the time in 1-minute increments up to 1 hour. Press the START/PAUSE button to begin reheating.



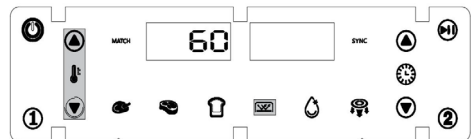
- 5 When reheating is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients out using tongs/utensils.

Dehydrate

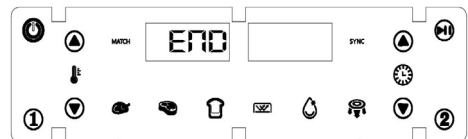
- 1 Place a single layer of ingredients in the basket. Then install the crisper plate in the basket on top of the ingredients and place another layer of ingredients on the crisper plate.
- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select DEHYDRATE. The default temperature will appear on the display. Use the TEMP arrows to set the desired temperature.



- 3 Use the TIME arrows to set the time in 15-minute increments from 1 to 12 hours. Press the START/PAUSE button to begin dehydrating.



- 4 When cooking is complete, the unit will beep and "End" will appear on the display.



- 5 Remove ingredients out using tongs/utensils.

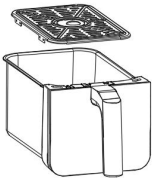


OPERATION (DETAILED)

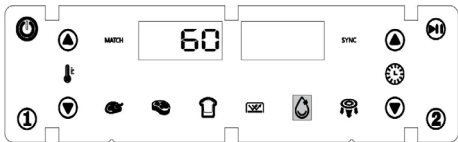
DEFROST

NOTE: DEFROST cannot be used in both zones at the same time.

- 1 Install crisper plate in the basket, then place ingredients in the basket, and insert basket in unit.

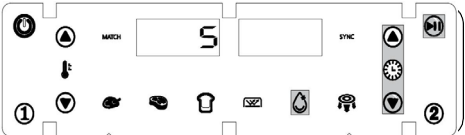


- 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select **DEFROST**

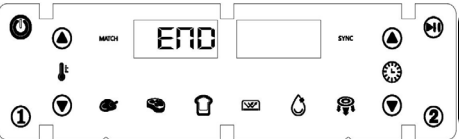


- 3 Use the TEMP arrows to set the desired temperature.

- 4 Use the TIME arrows to set the time in 1-minute increments up to 15 minutes. Press the START/PAUSE button to begin cooking



- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients out using tongs/utensils.

CLEANING AND MAINTENANCE

NOTE:

- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the air fryer, including accessories. These will scratch or damage their surfaces.
 - This air fryer contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
1. Before cleaning, turn off and unplug the air fryer, and allow it to cool completely. Open the lid for faster cooling.
 2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the product surface) and wipe all parts of the product. Do not use a dry cloth on the display screen, or it may be scratched.
 4. Let all surfaces dry completely before plugging in or turning on the product.

NOTE: After each use, wait for product to completely cool down, once cooled remove the grill plates and wash. Then empty the inside of baskets.

FAQS

If experiencing issues with your air fryer and isn't operating correctly please check the following pages for solutions to the problems.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

PROBLEM	POSSIBLE SOLUTION
THE AIR FRYER WILL NOT TURN ON.	Make sure the air fryer is plugged in.
FOODS ARE NOT COMPLETELY COOKED.	Increase cooking temperature or time, Make sure to turn over so all sides cook evenly.
FOODS ARE COOKED UNEVENLY.	Make sure to turn over during cooking process so all sides are cooked evenly.
	Make sure food items are not too closely packed into a tray, rack, or other container.
WHITE SMOKE IS COMING OUT OF THE OVEN.	Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and not greasy.
DARK SMOKE IS COMING OUT OF THE AIR FRYER.	Immediately press ON/OFF and unplug your air fryer. Food is burning. Wait for smoke to clear before opening the lid.

