

DUAL ELECTRIC AIR FRYER

Instruction manual



Dear consumer, please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide. If you pass the device on to a third party, these Operating Instructions must also be handed over. Please keep them for future references.

IMPORTANT SAFEGUARDS

- ❑ Please read these instructions carefully before use.
- ❑ Keep present instructions for future references.
- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ The device is intended for use in domestic and similar applications such as:
 - Kitchen work area in shops, offices, and other work environments.
 - Farms.
 - By customers of hotels, motels, and other residential environments.
 - Bed and breakfast type environments.
- ❑ Only use the appliance in the way indicated in these instructions.
- ❑ Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- ❑ Never use this apparatus near water projections.
- ❑ Never use this apparatus with the wet hands.
- ❑ If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- ❑ Inform potential users of these instructions.
- ❑ Never leave the appliance unsupervised when in use.
- ❑ The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- ❑ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ❑ Children shall not play with the appliance.

- ❑ Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- ❑ Keep the appliance and its cord out of reach of children aged less than 8 years.
- ❑ In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- ❑ Caution! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION!
- ❑ From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever.
- ❑ Never place it into the dishwasher.
- ❑ Never use the appliance near hot surfaces.
- ❑ Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- ❑ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ❑ Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- ❑ Never use any other connector than the one provided.
- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- ❑ Never wind the cord around the appliance and do not bend it.
- ❑ Ensure that the power cord does not come into contact with hot parts of this unit.

- ❑ Make sure the appliance has cooled down before cleaning and storing it.
- ❑ The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- ❑ Make sure that hot parts of the appliance never comes into contact with flammable materials, such as curtains, cloth, fabrics, etc. while it is in operation, as a fire could break out.
- ❑ Make sure that the power cord and plug do not come in contact with water.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down. Take care that the hot parts of the appliance never come into contact with flammable materials, such as curtains, fabrics, etc. while it is in operation, as a fire could break out.
- ❑ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ❑ Do not cover the device and do not to put anything on it.
- ❑ Always remove the plug from the wall socket when the appliance is not in use.
- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.
- ❑ This device, designed for home use, complies with standards relating to this type of product.
- ❑ The appliance must be used and rested on a table or flat & stable surface.
- ❑ The item must not be left unattended when it is connected to main supply.
- ❑ The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.

- Regarding instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph of the manual.
- This appliance is only intended for household use.

WARNING: RISK OF BURNS.

During operation, the surface temperature of the device can be very hot.
The heating parts remain hot long after stopping the machine.



GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "HOT SURFACE" warns the user that the walls of the unit can become very hot, and to take precautions as required.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



The symbol "CMIM marking" is the guarantee of compliance with the harmonized Moroccan Standards, optional, which translate the essential requirements into technical specifications. These standards are not mandatory but guarantee compliance with the essential requirements.



For more information : <http://www.quefairedemesdechets.fr>



FR

Cet appareil et ses accessoires se recyclent

À DÉPOSER EN MAGASIN

ou

À DÉPOSER EN DÉCHÈTERIE

Points de collecte sur www.quefairedemesdechets.fr
Privilégiez la réparation ou le don de votre appareil !

CLEANING AND MAINTENANCE

- Before cleaning, always switch off the appliance, disconnect the apparatus and let it cool.
- Wait until the fryer is completely cool before starting cleaning.
Note : It is important to wait one or two hours after use to avoid any risk of burns.
- Remove remaining residues with paper towels before cleaning the device.
- Never plunge the apparatus or the control board in water or all other liquid!
- Clean the outside of the apparatus with a sponge or slightly wet linen.
- The parts (removable) in contact with food like tray and food rack can be washed in hot water with sponge and soft detergent or put in the dishwasher.
- Do not use abrasive cleaners, gritting, or metal brush or another cutting object.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- If dirt is stuck on the grid and/or the bottom of the drip pan, fill half of the drip pan with hot water and add a little washing-up liquid. Place the grid in the broiler pan and let the broiler pan and grid soak for about 10 minutes. Then clean with a damp, non-abrasive sponge, or a damp cloth.
- Clean the heating element (when cold) with a nylon cleaning brush to remove food residue.

Clean the appliance after every use.

The frying tray, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the frying tray to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying tray and basket with hot water, some washing liquid soap and a non-abrasive sponge.

You can use a washing liquid to remove any remaining dirt.

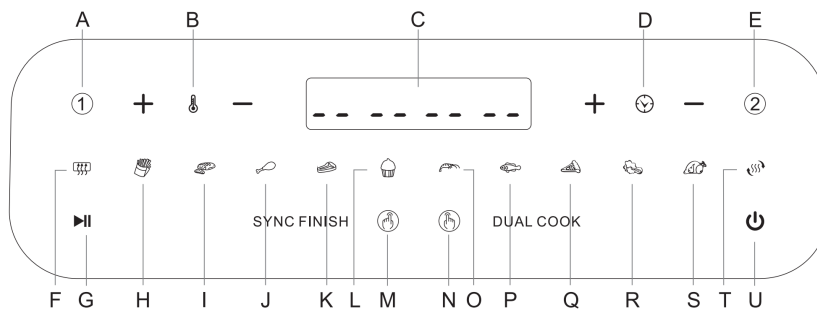
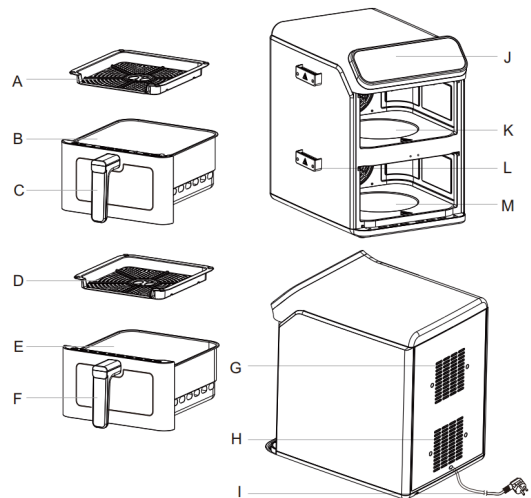
Note: *The frying tray and basket are dishwasher-proof.*

Tip: If dirt is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.
2. Clean the heating element with a cleaning brush to remove any food residues.

TO KNOW IT'S UNIT

A/D : Rack
 B/E : The tray
 C/F : Basket handle
 G/H : Air inlet
 I : Power cord
 J : Control panel
 K/M : Inner
 L : Air outlet



A : Zone 1
B : Temperature plus/minus
C : Timer/temperature display
D: Timer plus/minus
E : Zone 2
F : Pre-heat
G : Start/Pause
H : French fries
I : Meat
J : Drumsticks
K : Steak
L : Cake
M : SYNC FINISH
N : DUAL COOK
O : Shrimp
P : Fish
Q : Pizza
R : Vegetable
S : Chicken
T : Re-heat
U : on/off

Important information

Please read this user manual carefully before the use of the appliance and keep it safely for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water and rinse it under the tap.
- Do not let any water or other liquid enter the appliance in order to prevent electric shock.
- Always put the ingredients to be fried in the tray, so as to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children or people who are either physically or mentally handicapped or those who lack experience and knowledge. If you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket, and always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances; Leave at least 10cm free space at the back and sides and 10cm free space above the appliance; Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than what described in this manual.
- Do not let the appliance have an unattended operation.
- During hot air frying, hot steam is released through the air exhaust openings; Keep your hands and face at a safe distance from the steam and the air exhaust openings; Be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance; Wait for the smoke emission to stop before you remove the frying tray from the appliance.

Caution

- Place the appliance on a horizontal and stable surface.

- Always unplug the appliance after use.
- Let the appliance cool down for about 30 minutes before you handle or clean it.
- Remove burnt remnants.
- This appliance is intended for normal household use only. It is neither intended for use in environments such as staff kitchens, offices, farms or other work environments, nor intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.

INTRODUCTION

This brand-new fryer design is an easy and healthy way to prepare your favourite dishes. By using the hot air circulation and a grill, it is possible to make many different dishes.

The special feature of this new fryer is to distribute the heat in all directions, so most ingredients heat up everywhere and do not need oil.

FIRST USE

1. Remove the device and all accessories from the packaging.
2. Remove all stickers and labels from the device, except for the rating label.
3. Clean Carefully the drip pan and the accessories with hot water and a little liquid detergent using a non-abrasive sponge or clean them following the instructions in the "CLEANING AND MAINTENANCE" paragraph.
Note : It is also possible to clean these parts in the dishwasher.
4. Wipe the inside and outside of the device with a damp cloth or towel.
5. Place the appliance on a stable, horizontal, and heat-resistant surface.
6. Place correctly the vegetable rack in the broiler pan.

Notes : Do not fill the pan with frying oil or fat because the device works with hot air. Never put anything on the device. This may damage control panel and affect the air frying result.

On first use, a slight smoke or odour may be emitted. This is normal and will disappear after a short time. However, He is essential to ensure that there is sufficient ventilation around the deep fryer.

USE

1. Plug the mains plug into a wall socket (earthed).
2. Put the ingredients in the drawer(s).
3. Place the griddle(s) in the correct position.

Choose a program from the menu and press "Start/Pause" to start cooking.

4. On-screen display

The display will show the temperature and time. The temperature is the one set and the countdown displayed, is the remaining cooking time.

Note: The logo of the selected function or program flashes.

5. Shake the ingredients

Some ingredients should be shaken halfway of the cooking time.

To do this, pull the drawer out of the appliance by the handle, shake it gently and put it back in the fryer. See also the "Settings" paragraph in this manual.

6. Timer

When the timer rings, the set cooking time has elapsed.

Remove the drawer from the unit and place it on a heat resistant surface.

7. Check if the ingredients are ready.

If the ingredients are not cooked enough, simply put the drawer back in the appliance and cook for a few more minutes.

8. Empty the tray

Pour the cooked ingredients into a bowl or onto a plate.

Tip: To remove bulky or fragile ingredients, use a pair of tongs to lift the ingredients off the tray.

9. When the current cooking is complete, the air fryer is instantly ready to cook other ingredients.

PREPARING FOR USE

1. Remove all packing materials.
2. Remove any stickers or labels from the appliance, other than the rating label.
3. Thoroughly clean the frying tray, with hot water and some liquid washing soap using a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.






4. Wipe the inside and outside of the appliance with a moist cloth.

USING THE APPLIANCE

1. Power on

Plug in, there is BEEPS sounds. Light up. 1 seconds will be back to standby mode: all light will be off expect .





2. Menu selection/Temperature/Time

1. Plug in, it is at the standby mode. press , Then press  and select cooking function. you can adjust the time and temperature freely by using Time +/- and Temperature +/- button. You can also press any function icon to cook different food.
2. After finish  function, press  and select cooking function. you can adjust the time and temperature freely by using Time +/- and Temperature +/- button. You can also press any function icon to cook different food.
3. After finish above program then press  unit start to work. Every function have its own default time and temperature (As shown in the table). Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

The temperature control range is 50-200°C, every click on the + / - temperature will increase or reduce 10°C. At 200°C, , press the "+", will loop back to a temperature of 50°C, press the "-" at 50°C temperature will cycle back to 200°C. In the process of temperature control, temperature digital display will flicker on the screen (not flashing during working), after flickering 3 times, the temperature has been done of setting;

The adjusting time range is 1 to 60 mins. every click on the + / - time will increase or reduce 1 min. At 60 min if you press "+", the time will cycle back to 01 min,. At 01 min , if you press "-", the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen (not flashing during working), after flickering 3 times, the time has been done of setting.

3. Start, pause/stop

After select function ,set the right time and right temperature, press  , the  start to flicker, after BEEPS sounds, machine start to work. During the machine working, press  , after BEEPS sounds,machine stop working,  stop flickering.during the machine working,press  , after BEEPS,machine stop working,and machine back to standby mode.

Noted:

(1). During working, you can take frying tray out, stop working,and you can check cooking result or add more food, machine continue to work on the program if pull in the frying tray.

4. End of program

Heating element stop working when working time is done ,show 00 min,motor continues to work, buzzer warning. motor continues to work 1 min,cooling machine, then machine enter the standby mode.

SYNC FINISH

SYNC FINISH   DUAL COOK

Cooking 2 foods using 2 different functions, temps or cook times ?

Problem each zone and use SMART SET to have both zones finish at the same time.

Step1: Program Zone1

Place food in basket

press 

Select a cooking function

Step2: Program Zone2

Place food in basket

Press 

Select a cooking function

Step3: Begin cooking

Select SYNC Finish

Press  to begin cooking

DUAL COOK

SYNC FINISH   DUAL COOK

Cooking the same food in each zone.

Set Zone 1 and use DUAL COOK to automatically match settings to zone 2.

Step1:Select DUAL COOK.

program Zone1.













Place food in basket.

Press 

Select a cooking function

Step2: Begin cooking
 Press  to begin cooking.

Menu table

program logistics			
	menu	Default time(min)	Default temperature (°C)
function	 Pre-heat	3	180
	 French fries	25	200
	 Meat	12	200
	 Drumsticks	20	200
	 Steak	12	180
	 Cake	25	160
	 Shrimp	8	180
	 Fish	10	180
	 Pizza	20	180
	 Vegetable	10	160
	 Chicken	30	200
	 Reheat	15	150

Caution: *Do not touch the pan during and about 30mins after use, as it gets very hot.
Only hold the pan by the handle.*

Operation step

1. Put the mains plug in an earthed wall socket.
2. Put the ingredients into the frying tray.
3. Put the frying tray in the right position; Choose function from menu and press START/PAUSE to start cooking.
4. Screen display
5. It will show temperature and time. Temperature is the setting temperature and time is remaining working time.
6. The function we have selected is flicker.
5. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, you can pull the frying tray out of the appliance by the handle and shake it. Then, you can slide the frying tray back into the air fryer.
6. When you hear the timer bell, the set preparation time has elapsed. You can pull the pan out of the appliance and place it on a heat-resistant surface.
7. Check whether the ingredients are ready.
8. If the ingredients are not ready yet, you can simply slide the frying tray back into the appliance and cook it extra minutes.
9. Empty the tray into a bowl or onto a plate.

Tip: *To remove large or fragile ingredients, you can use a pair of tongs to lift the ingredients out of the tray.*

When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Note: When you use the Air Fryer for the first time, a slight smoke or odor may be emitted. This is normal and will soon disappear. It is essential to ensure that there is sufficient ventilation around the Air Fryer.

Settings

Apart from the preset menu, you also can use this air fryer to make other food by setting the time and temperature. This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: *Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.*

Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs process.

Caution: When handling the fryer baskets, heat-resistant gloves must be worn.

Cooking Tips

Air Fryer and Parts will become hot during the cooking process.

Do not over fill Fry tray with foods.

Do not pack foods into Fry tray.

Using Oil

Adding a small amount of oil to food can make them crispier.

Oil sprays are good for applying small amounts of oil evenly to food.

Food Tips

You can air fry frozen food that can be baked in the oven.

To make cakes, hand-pies, or any foods with filling or batter, you can place foods in heat-safe container and put that in Fry Tray.

Pat dry foods with marinades before adding to Fry Tray.

Reheating Foods

Simply set temperature to 150°C for up to 10 minutes.

COOKING GUIDE – Note: these settings are a guide. As ingredients differ in size shape and brand, you may need to adjust cooking times and temperatures.

Note: *It is better to add 3 minutes to the preparation time before you start frying if the appliance is cold.*

Caution!!!

**Do not touch the exterior of the appliance for at least 30 minutes after use,
as it becomes very hot. Risk of burns.
Hold the drawers only by their handles.**

Using DualZone Technology: SMART FINISH

CHOOSE ANY TWO

ADD ONE RECIPE PER ZONE

RECIPE	AMOUNT
Crab Cakes	2 crab cakes
Balsamic Roasted Tomatoes	2 pints cherry tomatoes
Maple Sage Pork Chops	2-3 boneless pork chops(4 oz each)
Cajun Russet Potatoes	4 medium potatoes,diced
Classic Meatloaf	1 lb meatloaf mix(beef,pork,veal)
Green Beans with Almonds	1 lb green beans,ends trimmed
Miso Glazed Salmon	3 salmon fillets(6 oz each)
Honey Hazelnut Brussels Sprouts	1 lb Brussels sprouts, cut in half
Buffalo Chicken Thighs	4 boneless skin-on chicken thighs(4-5 oz each)
Plants Based "Meat"Burger	1 lb plant-based ground "meat"(4 4-oz patties)
Mediterranean	1 head cauliflower,cut in 1/2-inch florets
French Fries	1 lb French fries

SET BOTH ZONES
AND USE SMART
FINISH

MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME
Brush with melted butter	Air Fry	195°C/15 mins
1/2 cup balsamic vinegar 1 Tbsp canola oil	Roast	195°C/15 mins
2 Tbsp canola oil 2 Tbsp Cajun seasoning	Roast	195°C/17-20 mins
1/4 cup ketchup,1/4 cup yellow mustard, 1 egg,1/2 cup panko breadcrumbs, 1/4cup Parmesan cheese	Air Fry	200°C/30 mins
2 Tbsp canola oil 1/2cup sliced almonds	Air Fry	165°C/35 mins
2 Tbsp canola oil 1/2cup sliced almonds	Air Fry	195°C/15 mins
2 Tbsp miso paste,1 teaspoon canola oil Rub onto salmon	Air Fry	195°C/15 mins

2 Tbsp canola oil, 1/4 cup honey, 1/2 cup chopped hazelnuts	Air Fry	195°C/23 mins
1 cup buffalo sauce, toss with chicken	Air Fry	200°C/27 mins
1 Tbsp minced garlic, 1 Tbsp minced onion	Air Fry	185°C/20 mins
1/2 cup tahini, 2 Tbsp canola oil	Air Fry	195°C/35 mins
Season as desired	Air Fry	200°C/30 mins

STORAGE

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place and out of reach from children.

SoTech Techwood General Warranty Conditions

- Regarding the return with packaging section, we will replace the existing sentence with "If returning a defective device, we recommend sending it in its original packaging or in well-protected packaging to avoid any damage."

Before delivery, all our products undergo a rigorous inspection.

This device is guaranteed for 24 months (parts and labor) from the date of purchase by the consumer.

Warranty proof includes:

- the invoice and/or receipt with the device model and date of purchase.

Without this proof, no free replacement or repair can be performed.

During the warranty period, we will repair or replace any defects in the device or accessories, free of charge, resulting from a material or manufacturing defect.

- Any repair or exchange will automatically extend the warranty by 6 months.

In the event of recourse to the To return the product under warranty, return the complete device to your retailer along with proof of purchase.

- If returning a defective device, we recommend sending it in its original packaging or in well-protected packaging to avoid damage.

- The warranty does not apply to fragile parts made of glass, ceramic, plastic, etc., unless their failure is attributable to a manufacturing or design defect.

Wearing parts (e.g., motor carbon brushes, hooks, drive belts, replacement remote controls, replacement toothbrushes, saw blades, etc.) and their cleaning, maintenance, or replacement are not covered by the warranty and are therefore your responsibility.

In the event of third-party intervention, the warranty becomes void.

After the warranty period has expired, repairs can be carried out, for a fee, by a specialist retailer or a repair service.

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
Food not fully cooked	The amount of the ingredients in the Frying Tray is too much.	Put smaller batches of ingredients in the Frying Tray. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Select the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway throughout the preparation time.	Ingredients that lie on the top of or across each other (e.g. fries) need to be shaken halfway throughout the preparation time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer	You use a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Cannot slide the pan into the appliance properly.	There is too much food in the Frying Tray.	Do not fill the tray beyond the maximum amount indicated in the table on the earlier page.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Note that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the air fryer.

SPECIFICATIONS

Power supply	220-240V~ 50-60Hz
Power	2600W - 3000W
Norm	Class I
Adjustable temperature	50°C - 200°C
Timer	1 to 60 min
Capacity	5,6L + 5,5L = 11.10L
Cooking area	23 x 23 cm
Cook two dishes in zone 1 and zone 2 in one time two dishes have different time and temperature.	

Standby mode power consumption: 0.40 W

NOTE: This appliance automatically switches to standby mode after approximately 6 minutes of inactivity.

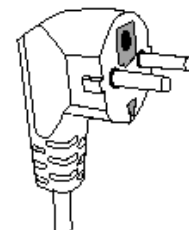
Made in P.R.C

The characteristics can change without prior notice

This unit is equipped with an electrical outlet with earth and must be earthed in an according plug.

Note : In the event of question concerning the earth or electric connection, please consult a qualified personnel.

In the event of short-circuit, earthing reduces the risk of electric shock while making possible the current to be evacuated by the wire of ground.



CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

JUNE 2025

RECIPES



Asian Spicy French Fries

-Potato	4 pcs / 600g
-Oil	2 teaspoons
-Salt	1 teaspoon
-Pepper powder	1 teaspoon
-Scallion powder	1 teaspoon
-Chili pepper powder	1/2 teaspoon
-Garlic powder	1/2 teaspoon

Peel the potatoes and cut into strips.

Dip the strips of potato in salted water for at least 20 minutes, then dry with paper towels.

Mix well shallot, salt, pepper, garlic powder, oil and chilli powder.

Stir in the potato strips into the mixture.

Set the temperature to 180° and the timer to 5 minutes for preheating.

Place the strips of potato in the frying basket.

Put the drawer in the appliance and set the timer for 15-20 minutes (depending on the size of the fries) or until the fries turn golden brown.

Note : Shake the basket in the middle of the cooking process to return the fries and obtain a better cooking result.



Golden chicken wings

-Chicken wings	500g
-AGarlic	2 cloves
-Powdered Ginger	2 teaspoons
- Ground cumin	1 teaspoon
-Powdered pepper	1 teaspoon
-Spicy sauce	100 mg
-Salt	1 teaspoon

Set the temperature to 200 and the timer to 5 minutes for preheating.

Mix garlic, ginger powder, ground cumin, black pepper, hot pepper sauce and salt.

Coat chicken wings with this mixture.

Let macerate for 20 minutes.

Place evenly the chicken wings in the frying basket.

Put the drawer in the appliance and set the timer for 15-20 minutes or until become golden brown.



Fried chicken nuggets

- Fresh chicken fillet 500g
- Eggs 3 pcs
- Wheat flour 1 cup
- Olive oil 1 tablespoon
- Powdered white powder 1 teaspoon
- Salt 1 pinch

Set the temperature to 200 and the timer to 5 minutes for preheating.

Tap the chicken for 5 minutes with a flat knife blade.

Mix eggs, flour, olive oil, white pepper and salt.

Cut the chicken fillets into pieces about 4 cm square.

Coat chicken pieces. Let stand 20 minutes for marinating.

Place the chicken nuggets in the frying basket evenly, put the drawer in the appliance and set the timer for 15-20 minutes or until the nuggets turn a golden-brown colour.

Roasted Lamb Chops



- Lamb chops 500g
(at room temperature)
- Brandy or Cognac 1 small glass
- Oil 2 tablespoons
- Powdered pepper 1 teaspoon
- Crushed black pepper 1 teaspoon
- Soy sauce 1 teaspoon
- Salt 1 good pinch

Set the temperature to 200 and the timer to 3

minutes for preheating.

Mix the brandy, the oil, the 2 peppers and the soy sauce.

Note : do not salt before cooking, it hardens the meat.

Mix the seasoning thoroughly and then completely coat the lamb chops with a kitchen brush.

Marinate for 20 minutes.

Place the chops in the frying basket evenly.

Put the drawer in the unit and set the timer for 10-12 minutes or until the chops turn a golden-brown colour.

Take out the drawer and return the chops. Reduce the temperature to 150° and cook another 5 minutes.

Fried Pork Chops



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

Set the temperature to 200 ° and the timer to 5

minutes for preheating.

Mix the seasoning well, then coat the pork chops with the mixture, marinate for 20 minutes. Place the pork chops in the basket evenly.

Put the drawer in the device and set the timer for 10-12 minutes

Take out the drawer and return the pork chops. Reduce the temperature to 150 ° and bake for at least 10 minutes or until they turn golden brown.

Fried Squids



-Squid (fresh or thawed)	500g
-Oil	2 tablespoons
-Salt	1 teaspoon
-Cumin powder	1 teaspoon
-Chicken soup powder	1/2 teaspoon
-Powdered pepper	1 teaspoon
-Flour	1 cup

Set the temperature to 200 and the timer to 5 minutes for preheating.

Mix all the ingredients of the seasoning, then smear the squid copiously, let stand 20 minutes; Place the squid in the basket evenly.

Put the drawer in the appliance and set the timer for 10-12 minutes or until the squid turns a golden colour.



Spicy prawns

- Use fresh raw shrimp or Thaw raw shrimp 5/8 pcs p/p
- Oil 2 spoons
- Chopped garlic 1 to 2 cloves
- Crushed black pepper 1 teaspoon
- Sweet chili powder 1 teaspoon
- Powdered white powder 1 teaspoon
- Spicy sauce 10cl

Set the temperature to 200 and the timer to 5 minutes for preheating.

Rinse the shrimp and dry it.

Mix the oil, garlic, chilli, cracked black pepper.

Apply a thin layer of this preparation on shrimp.

Place the shrimp in the basket evenly,

Put the drawer in the appliance and set the timer for 5 to 8 minutes or until the layer is crisp and golden.

Lightly heat the spicy sauce with salt and white pepper in a saucepan, serve immediately.



Fried & Grilled corn

- Corn-cob 2 pcs / p
- Oil olive 1 teaspoon per ear
- Salt
- Pepper

Set the temperature to 200 and the timer to 5 minutes for preheating.

Apply a thin layer of olive oil on all the corn.

Place the corncobs in the basket evenly.

Put the drawer in the appliance and set the timer for 10 minutes so that the ears are crisp and golden.