

2.5L MECHANICAL 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.



FR
Cet appareil et ses accessoires se recyclent

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Privilégiez la réparation ou le don de votre appareil !

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

CLEANING AND MAINTENANCE

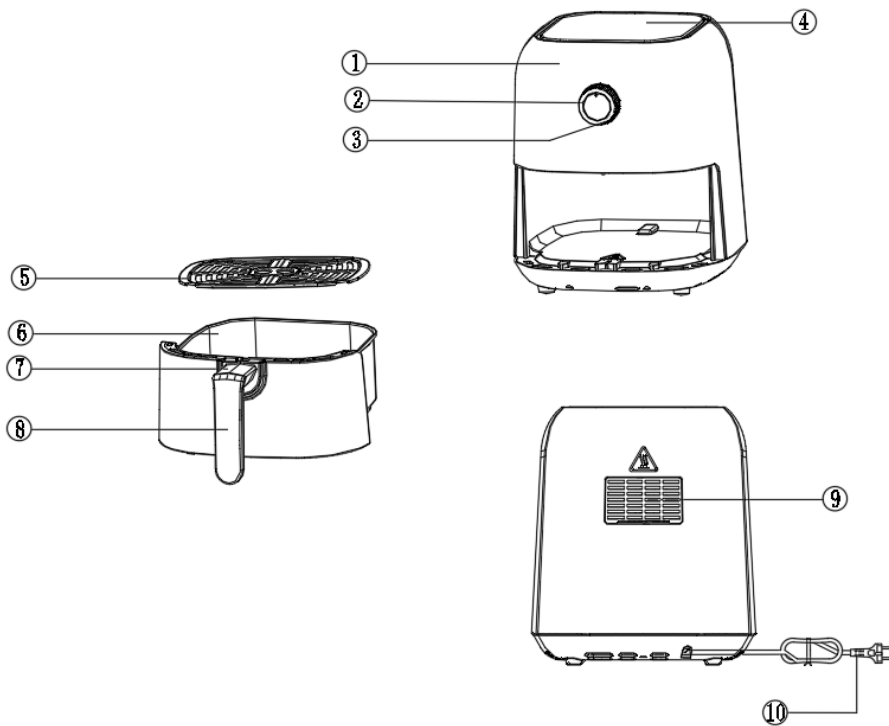
- Before cleaning, always switch off the appliance, disconnect the apparatus and let it cool.
- Wait until the fryer is completely cool before starting cleaning.
Note : It is important to wait one or two hours after use to avoid any risk of burns.
- Remove remaining residues with paper towels before 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 basket etc. can be washed in hot water with sponge and soft detergent. This device is not dishwasher proof.
- 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.

Care and Maintenance

1. Before cleaning, turn the timer to 0, unplug the appliance and waiting for the appliance to cool down. Don't touch the surface before cooling.
2. Never immerse the device in water or any other liquid. The device is not dishwasher proof.

3. Clean the surface of the fryer pot and tray with hot water, some washing-up liquid and a non-abrasive sponge. If dirt is stuck to the tray or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the tray in the pan and let the pan and tray soak for about 10 minutes.
 4. Use a damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.
 5. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.
- Please carefully read the instruction manual, before using the appliance. Keep the manual for reference in future;
 - Never fill the pot with oil, or it may cause a fire hazard
 - The appliance contains electronic elements and heating elements. Do not put it in water or wash by water;
 - Do not cover the air inlet and outlet on the operating process. Do not touch the inside of the appliance to avoid burns and scalding.
 - The surfaces are liable to get hot during use. Do not touch the hot surfaces. Use handle or knob.
 - High temperature air will flow out through the outlet with the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces, Do not close to the air outlet. When pulling out the pot, please be careful of high temperature air.

TO KNOW IT'S UNIT



- 1 Deep fryer
- 2 Knob decorative
- 3 Timer Knob
- 4 Upper cover
- 5 Grids

- 6 Fryer
- 7 Handle
- 8 Handle decorative cover
- 9 Air outlets
- 10 Power cord

Important

Security Warning:

- Please keep the plug clean to avoid disaster
- Do not damage, strongly pull or twist the power cord, use it carry heavy loads, or transform it, let cord hang over edge of table of counter, or touch hot surfaces, to avoid electric shock, fire and other accidents. Damaged power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock;
- Plug tightly, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers;- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and affecting the function.
- Do not place the appliance in the presence of explosive and /or flammable fumes.
- Do not place the appliance on or near the flammable material, such as tablecloths, curtains and others, to avoid fire hazard;
- Be sure to use on a heat resistant and even surface, keep the appliance at least 30cm away the wall, furniture or other flammables;
- -The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance for other than intended use;
- This 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 concerning use of the appliance by a person responsible for their safety.
- Children being supervised not to play with the appliance.

- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children;
- This appliances is intended for Household Use Only.

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 washing-up liquid using a non-abrasive sponge or clean them following the instructions in the "CLEANING AND MAINTENANCE" paragraph.
Note : It is not 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 and horizontal level surface. **Do not place the appliance on on-heat-resistant surface. The appliance with good air circulation and away from hot surface, and any combustible materials.**
6. Place correctly the 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. Put the mains plug in an earthed wall socket.
2. Turn the Timer to for preheating. After this, the device is ready for use.
3. When the time to 0, carefully pull the fry pot out of the appliance, place the ingredients inside the fry tray (Attention: do not exceed the maximum line); slide the pan back to the appliance.
Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.
4. Set the timer to the proper cooking time; then the appliance start to work

5. When you hear the timer bell, the set preparation time has elapsed. Pull the pot out of appliance and place it on a heat-resistant surface.
6. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
7. If the ingredient ready, carefully pull out the pan to remove the ingredients. Do not turn the pan upside down, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
8. Empty the pan into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.
9. Tips:
 - Add some oil on the ingredients for a crispy result.
 - Shaking ingredients halfway during the preparation time optimize the end result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the appliance.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly Pull the **pot** briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .*
- *Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer*
- *The optimal amount for preparing crispy fries is 500 grams.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.*
- *Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients*
- *You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the minuterie to 10 minutes.*

menu	Reference weight		Default pot time	time frame	Shake
Frozen French fries	Big	500	20min	1-60min	1-2
	Small	300			
Cake	Big	300	25min	1-60min	
	Small	150			
Steak	Big	170	15min	1-60min	1-2
	Small	85			
Drumsticks	Big	800	30min	1-60min	1-2
	Small	300			
Chicken wings	Big	500	22min	1-60min	1-2
	Small	300			
Shrimp	Big	350	10min	1-60min	1-2
	Small	175			
Roast sausage	Big	240	10min	1-60min	1-2
	Small	130			
Egg Tart	Big	290	20min	1-60min	
	Small	150			

Note1: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

Note2: You can adjust the timer according to the actual cooking effect.

Attention !!!

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

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. The timer is the remaining cooking time.
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.

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.

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.

GUARANTEE IN ACCORDANCE WITH REGULATIONS

Before being delivered, all our products are subjected to rigorous checks. This device is guaranteed for 24 months from the date of purchase of the product by the consumer.

The warranty documents are:

- the invoice and
- the warranty certificate (located on the side or the bottom of the box) stamped and completed.

Without these supporting documents, no free replacement or free repair can be made.

During the warranty period, we take charge, free of charge, for defects in the device or accessories, resulting from a defect in materials or workmanship by repair or replacement.

Services under the legal guarantee do not entail any extension of the guarantee period and do not give the right to a new guarantee.

In the event of a warranty claim, return the complete device to your dealer, in its original packaging, accompanied by proof of purchase.

The breakage of glass or plastic parts is, in all cases, your responsibility.

Wearing parts (for example: motor brushes, hooks, drive belts, spare remote control, spare toothbrushes, saw blades etc.) as well, their cleaning, maintenance or replacement, are not guaranteed, and are therefore at your expense.

In the event of foreign intervention, the guarantee lapses.

After expiry of the warranty period, repairs can be carried out, against payment, by a specialist dealer or a repair service.

Troubleshooting

problem	Possible cause	Solution
The Hot-air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	Did not see the timer	Ste the timer to desired cooking time, then the appliance able to connect with power.
Food is rare when time out.	To much food in the pot	Fry food in turns
	Timer set is too low.	Set to appropriate timer, re-fry food.
	Cooking time is short.	Set an appropriate cooking time,re-fry food.
Did not fry food evenly.	Certain foods need to be shaken in the middle of cooking.	In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.
Fried food is not crispy.	Some food materials have to be fried with oil.	Add a thin layer of oil on the surface of the food first, then start to fry them.
Cannot smoothly push the pot back to appliance.	The pot with too many food materials is too heavy.	The food materials in the pot can not exceed the max line.
	Handle bar stuck	Place the handle bar in horizontal position.
Smoking	Fry only food.	Normal phenomenon.
	Fryer contain oil from last use	Please clean the pot and tray after use.

SPECIFICATIONS

Power supply	220-240V~ 50-60Hz
Power	1000W
Norm	Class I
Timer	0 to 60 min
Capacity	2,5L
Net Weight	2,3Kg
Off mode power consumption:	0.00 W

NOTE: This appliance automatically switches to off mode (0.00 W) immediately when the timer is set to 0 or when the cooking cycle ends.

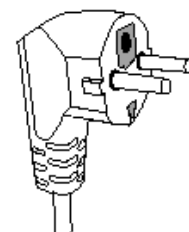
Made in P.R.C

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.

NOVEMBER 2023

Air Fry Cooking Chart

INGREDIENT	AMOUNT PER ZONE	PREPARATION
VEGETABLES		
Asparagus	1 bunch	Whole, stems trimmed
Beets	6-7 small	Whole
Bell peppers (for roasting)	3 small peppers	Whole
Broccoli	1 head	Cut in 1-inch florets
Brussels sprouts	1 lb	Cut in half, stem removed
Brussels squash	1 1/2lbs	Cut in 1-2-inch pieces
Carrots	1 lb	Peeled, cut in 1/2-inch pieces
Cauliflower	1 head	Cut in 1-inch florets
Corn on the cob	2 ears, cut in half	Husks removed
Green beans	1 bag (12oz)	Trimmed
Kale(for chips)	5 cups, packed	Torn in pieces, stem removed
Mushrooms	8 oz	Rinsed, cut in quarters
Potatoes, russet	1 1/2 lbs 1 lb 1 lb 3 whole (6-8oz)	Cut in 1-inch wedges Hand-cut fries*, thin Hand-cut fries*, thick Pierced with fork 3 times
Potatoes, sweet	1 1/2 lbs 3 whole (6-8oz)	Cut in 1-inch chunks Pierced with fork 3 times
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces
POULTRY		
Chicken breasts	2 breasts 4 breasts	Bone in Boneless
Chicken thighs	2 thighs 4 thighs	Bone in Boneless
Chicken wings	2 lbs	Drumettes & flats
FISH&SEAFOOD		
Crab cakes	2 cakes (6-8 oz each)	None
Lobster tails	4 tails (3-4 oz each)	Whole
Salmon fillets	3 fillets (4 oz each)	None
Shrimp	1 lb	Whole,peeled,tails on

INGREDIENT	AMOUNT PER ZONE	PREPARATION
BEEF		
Burgers	2 quarter-pound patties,80% lean	1/2 inch thick
Steaks	2 steaks (8 oz each)	Whole
PORK		
Bacon	3 strips,cut in half	None
Pork chops	2 thick-cut,bone-in chops (10-12 oz each) 2 boneless chops (8 oz each)	Bone in Boneless
Pork tenderloins	1 lb	None
Sausages	5 sausaged	None

FROZEN FOODS

Chicken cutlets	3 cutlets	None
Chicken nuggets	1 box (12 oz)	None
Fish fillets	1 box (6 fillets)	None
Fish sticks	18 fish sticks (11 oz)	None
French fries	1 lb	None
French fries	1 lbs	None
Mozzarella sticks	1 box (11 oz)	None
Pot stickers	2 bags (10.5 oz)	None
Pizza rolls	1 bag (20 oz,40 count)	None
Popcorn shrimp	1 box (14-16 oz)	None
Sweet potato fries	1 lb	None
Tater tots	1 lb	None
Onion Rings	10 oz	None

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 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 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 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 (at room temperature)	500g
-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 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 timer to 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 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 timer 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 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 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 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.