

CROMA CRAO0045

Croma Low Oil Fryer User Manual

Model: CRAO0045

INTRODUCTION

Thank you for purchasing the Croma Low Oil Fryer. This appliance is designed to provide a healthier way to enjoy your favorite fried foods by using hot air circulation. It allows for frying, baking, roasting, and grilling with little to no added oil. Please read this manual carefully before using the appliance to ensure safe and optimal performance.



Figure 1: Croma Low Oil Fryer, a compact black appliance with silver accents and control knobs on top.



Figure 2: Diagram illustrating key features: Fry, Bake, Roast, Grill functions; 1000W power; adjustable time and temperature control; uses little to no oil; 2L capacity.

SAFETY INSTRUCTIONS

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not block the air inlet or outlet openings during operation.
- Unplug the appliance when not in use and before cleaning.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.

SETUP

1. **Unpack:** Carefully remove the fryer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, clean the frying basket and pan with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth.
3. **Position:** Place the fryer on a stable, level, and heat-resistant surface, ensuring there is at least 10 cm of free space on the back and sides, and 10 cm above the appliance for proper air circulation.
4. **Preheat (Optional):** For the first use, it is recommended to run the fryer empty for about 10-15 minutes at 180°C to burn off any manufacturing residues. A slight odor may be present, which is normal.



Figure 3: The Croma Low Oil Fryer with its frying drawer pulled out, showing the internal compartment.



Figure 4: The removable frying basket of the Croma Low Oil Fryer, designed for easy cleaning and food placement.

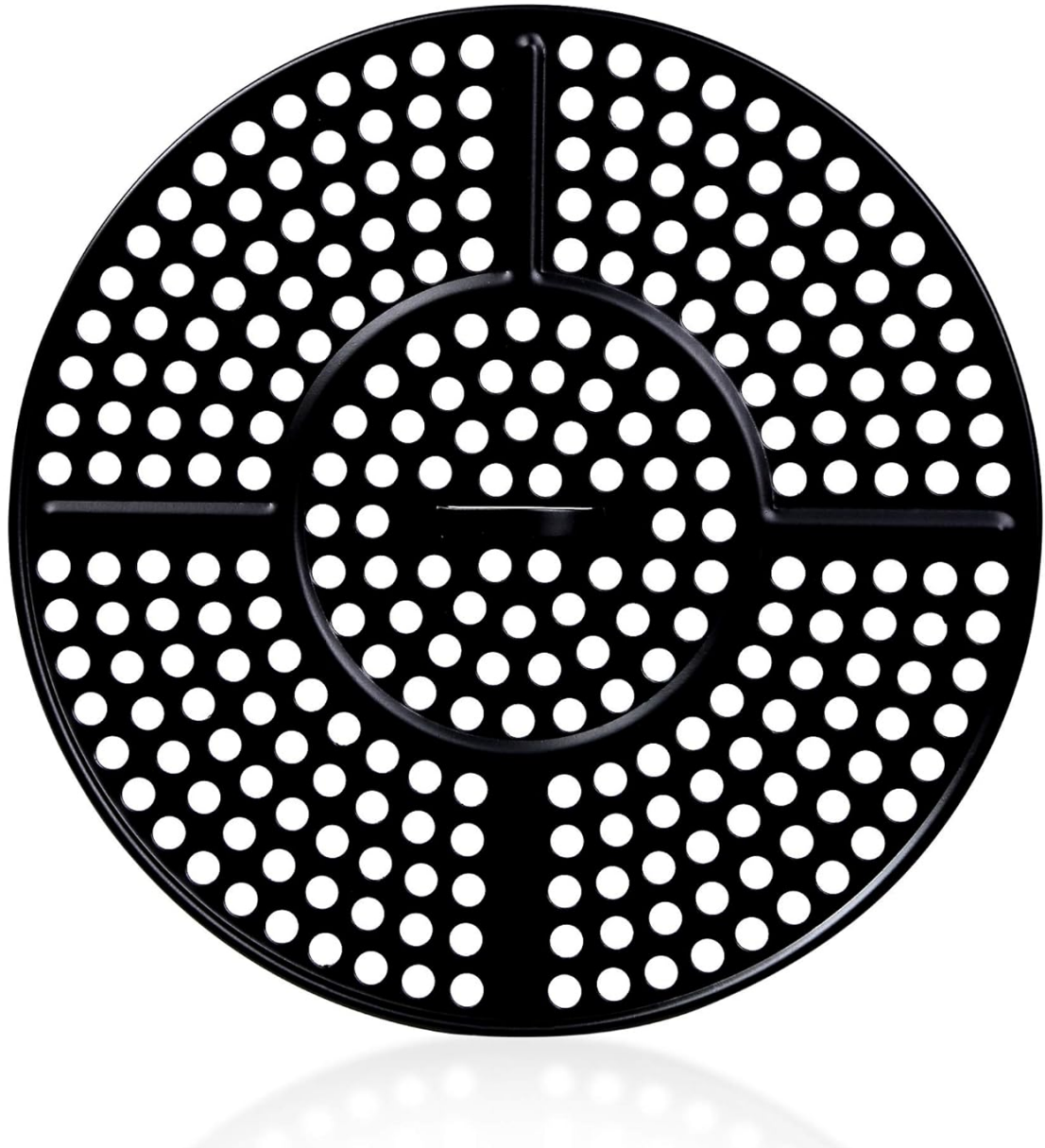


Figure 5: The perforated cooking plate, which sits at the bottom of the frying basket to allow air circulation around food.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Place the food you wish to cook into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket back into the appliance until it clicks into place.
3. **Set Temperature:** Use the top knob to set the desired cooking temperature. The temperature range is typically from 80°C to 200°C.
4. **Set Timer:** Use the bottom knob to set the cooking time. The timer can be set up to 30 minutes. The appliance will automatically switch off when the timer reaches zero.
5. **Start Cooking:** The appliance will begin heating once the timer is set. The indicator lights will illuminate.
6. **Shake Basket (Optional):** For some foods, it is recommended to shake the basket halfway through the cooking time to ensure even browning. Carefully pull out the basket, shake, and reinsert. The fryer will resume cooking.
7. **Remove Food:** Once cooking is complete and the timer rings, carefully pull out the basket. Use tongs to remove the cooked food.



Figure 6: Close-up view of the control panel, showing the temperature dial (top) and timer dial (bottom) with various food icons indicating suggested settings.



Figure 7: The Croma Low Oil Fryer with the drawer pulled out, containing a batch of golden-brown french fries, demonstrating its cooking capability.

MAINTENANCE

Regular cleaning will help maintain the performance and longevity of your Croma Low Oil Fryer.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool down completely before cleaning.
2. **Clean Basket and Pan:** The frying basket and pan are nonstick. Clean them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes.
3. **Clean Interior:** Wipe the inside of the appliance with a damp cloth. Do not use abrasive cleaners or steel wool.
4. **Clean Exterior:** Wipe the exterior of the appliance with a damp cloth.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not work	Appliance is not plugged in.	Plug the main plug into an earthed wall socket.
	Timer is not set.	Turn the timer knob to the desired cooking time.
Food not cooked evenly	Too much food in the basket.	Reduce the amount of food. Cook in smaller batches.
	Food not shaken during cooking.	Shake the basket halfway through cooking time.
White smoke from appliance	Greasy residue from previous use.	Clean the pan and basket thoroughly after each use.
	Cooking fatty ingredients.	This is normal for fatty foods. Ensure proper ventilation.

SPECIFICATIONS

Model Name: CRAO0045

Brand: CROMA

Type: Electrical Fryer

Power Consumption: 1000 Watts

Capacity: 2 Litres

Material: Ceramic, Plastic

Control Method: Knob/Manual

Special Feature: Temperature Control

Has Nonstick Coating: Yes

Color: Black

Item Weight: 60 g (Note: This seems to be a packaging weight, actual product weight may vary)

Item Dimensions (LxWxH): 50 x 30 x 50 Millimeters (Note: This seems to be a packaging dimension, actual product dimensions may vary)



Figure 8: The Croma Low Oil Fryer with indicated dimensions: 30.9cm height, 21cm width, 26cm depth. Weight is approximately 2.7kg (based on typical air fryer weight, 27g in image is likely a typo).

WARRANTY & SUPPORT

This Croma Low Oil Fryer comes with a **2-year replacement warranty** from the date of purchase. Please retain your purchase receipt as proof of purchase for warranty claims.

A **TATA** Product



Figure 9: The Croma Low Oil Fryer displaying a '2 Year Replacement Warranty' badge, indicating the product's warranty period. For technical support, service, or warranty claims, please contact Croma customer service. Refer to the contact information provided with your product packaging or visit the official Croma website for the most up-to-date support details.

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