

[manuals.plus](#) /› [NOVA](#) /› [Nova XL 180150 Digital Aerofryer Instruction Manual](#)**NOVA 180150**

Nova XL 180150 Digital Aerofryer Instruction Manual

Model: 180150 | Brand: NOVA

1. PRODUCT OVERVIEW

The Nova 180150 Digital Aerofryer XL 3.2L is designed for healthy cooking, allowing you to fry, roast, and bake your favorite foods with minimal oil. Its high-speed hot air circulation technology ensures even cooking and crispy results, similar to conventional frying but with fewer calories. This appliance features a digital interface for easy control and removable, dishwasher-safe parts for convenient cleaning.

Key Features:

- **Healthy Cooking:** Fry, roast, and bake with less oil, maintaining flavor and texture.
- **Rapid Air Circulation:** High-speed hot air technology for efficient and even cooking.
- **User-Friendly Controls:** Adjustable temperature control, integrated timer, and digital control panel with LCD screen.
- **Generous Capacity:** 3.2-liter volume, suitable for preparing up to 5 portions in one go.
- **Easy to Clean:** Removable, dishwasher-safe parts for hassle-free maintenance.
- **Safety Features:** Overheat protection and non-slip feet for stable operation.
- **Convenience:** Removable frying basket with handle and end-of-cooking signal.



Figure 1.1: Front view of the Nova XL 180150 Digital Aerofryer, showcasing its sleek white design and digital control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged.
- Keep children and pets away from the appliance during operation. The surface can become very hot.
- Never fill the basket with oil or other liquids, as this could cause a fire hazard.
- Do not block the air inlet or outlet vents during operation.
- Always unplug the appliance after use and before cleaning. Allow it to cool down completely before handling.
- Use only accessories recommended by the manufacturer.
- Exercise extreme caution when removing the hot air fryer basket, as hot steam may escape.

3. COMPONENTS AND CONTROLS

Familiarize yourself with the different parts of your Aerofryer and its digital control panel.

- **Main Unit:** Houses the heating element and fan.
- **Frying Basket:** Removable basket for holding food.
- **Basket Handle:** For safe insertion and removal of the basket.
- **Digital Control Panel:** LCD screen with touch controls for time, temperature, and preset programs.
- **Air Inlet/Outlet Vents:** For proper air circulation during cooking.



Figure 3.1: Close-up view of the digital control panel, showing the LCD screen and touch buttons for operation.



Figure 3.2: The Nova Aerofryer with its removable frying basket and outer pan, demonstrating ease of access for cleaning and loading.

4. SETUP AND FIRST USE

Before using your Aerofryer for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and stickers from the appliance.
2. **Clean:** Wash the frying basket and outer pan thoroughly with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the main unit with a damp cloth.
3. **Dry:** Ensure all parts are completely dry before assembly.
4. **Placement:** Place the Aerofryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm of free space on the back and sides, and 10 cm above the appliance for proper ventilation.
5. **Pre-heat (Optional):** For the first use, it is recommended to run the appliance empty for about 10-15 minutes at 200°C to eliminate any manufacturing odors. Ensure the area is well-ventilated during this process.

5. OPERATION GUIDE

General Operation:

1. **Prepare Food:** Place your ingredients into the frying basket. Do not overfill the basket; ensure there is enough space for air circulation.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.

- Power On:** Plug the power cord into a grounded wall outlet. The digital display will light up.
- Set Temperature and Time:** Use the temperature and time control buttons (+ and -) to adjust to your desired settings. The temperature is adjustable, and the timer can be set for up to 60 minutes.
- Start Cooking:** Press the "START" button to begin the cooking process. The fan and heating element will activate.
- Shake/Turn Food (Optional):** For even cooking, especially with fries or smaller items, pull out the basket halfway through the cooking time and shake it gently. Then, reinsert the basket. The appliance will resume cooking automatically.
- End of Cooking:** The timer will sound a signal when the cooking time is complete.
- Remove Food:** Carefully pull out the basket using the handle. Place it on a heat-resistant surface. Use tongs to remove the cooked food.
- Power Off:** Unplug the appliance from the wall outlet.

Cooking Guide (Approximate Values):

The following table provides general guidelines. Cooking times and temperatures may vary based on food quantity, thickness, and desired crispiness. Always ensure food is cooked thoroughly.

Food Item	Quantity	Temperature	Time	Shake/Turn
Frozen Fries (thin)	300-500g	180-200°C	15-25 min	Yes (2-3 times)
Fresh Fries	300-500g	180°C	20-30 min	Yes (2-3 times)
Chicken Drumsticks	2-4 pieces	180°C	20-25 min	Yes (once)
Steak/Pork Chops	1-2 pieces	180-200°C	10-18 min	Yes (once)
Spring Rolls	4-6 pieces	200°C	8-12 min	Yes (once)
Muffins/Cupcakes	4-6 pieces	160°C	15-20 min	No



Figure 5.1: The Aerofryer in operation, with the basket pulled out to show perfectly cooked fries inside.



Figure 5.2: The Aerofryer demonstrating its versatility by cooking a pie, highlighting its baking capabilities.

6. CLEANING AND MAINTENANCE

Regular cleaning of your Aerofryer will ensure optimal performance and extend its lifespan. Always unplug the appliance and allow it to cool completely before cleaning.

- **Frying Basket and Outer Pan:** These parts are dishwasher-safe. Alternatively, they can be washed by hand with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water with dish soap for about 10 minutes.
- **Inside of the Appliance:** Wipe the inside with a damp cloth and mild detergent. Do not use abrasive cleaners or steel wool.
- **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.

- **Outside of the Appliance:** Wipe the exterior with a damp cloth.
- **Storage:** Once clean and dry, store the appliance in a cool, dry place.



Figure 6.1: The removable frying basket and outer pan, ready for easy cleaning by hand or in a dishwasher.

7. TROUBLESHOOTING

If you encounter any issues with your Aerofryer, refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; basket not inserted correctly.	Ensure the plug is securely in the outlet; check the outlet with another appliance; push the basket fully into the unit until it clicks.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overfilled; food not shaken/turned.	Reduce food quantity; shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and outer pan thoroughly; remove excess oil from ingredients before cooking.
Fries are not crispy.	Too much moisture; not enough oil (for fresh fries); temperature too low.	Pat fresh potatoes dry; add a tablespoon of oil for fresh fries; increase temperature or cooking time.
Appliance smells during first use.	Normal for new appliances due to protective coatings.	Run the appliance empty for 10-15 minutes at 200°C in a well-ventilated area. The smell will dissipate.

8. TECHNICAL SPECIFICATIONS

Specification	Value
Model Number	180150
Brand	NOVA
Capacity	3.2 Liters
Power	1500 Watts
Voltage	220-240 Volts (AC)
Material	Plastic
Color	White
Weight	4.82 Kilograms
Control Method	Touch
Special Feature	Removable oil pan (basket)

9. WARRANTY AND SUPPORT

Information regarding the specific warranty period and terms for your Nova XL 180150 Digital Aerofryer is typically provided with your purchase documentation or on the manufacturer's official website. Please refer to these sources for detailed warranty coverage.

For technical support, spare parts, or service inquiries, please contact Nova customer service through their official website or the contact information provided in your product packaging. Always have your model number (180150) and purchase date ready when contacting support.

Note: Availability of spare parts information is not provided in the product data.

Related Documents - 180150

	<p>Nova Digital Aerofryer XL Instruction Manual</p> <p>User manual for the Nova Digital Aerofryer XL (Model 02.180150.01.001), providing detailed instructions on safety, operation, cleaning, maintenance, and program settings for household use.</p>
	<p>Nova Deep Fryer Black - Instruction Manual</p> <p>Comprehensive instruction manual for the Nova Deep Fryer Black (Model 02.180705.01.001), covering safety precautions, parts identification, operating instructions, frying tips, cleaning and maintenance, and environmental disposal information.</p>
	<p>NOVA MONTIS+: Manuel pour Harnais de Parapente Hike & Fly</p> <p>Découvrez le harnais de parapente NOVA MONTIS+, idéal pour le hike & fly. Ce manuel détaillé couvre les caractéristiques, l'utilisation, la sécurité et l'entretien de votre équipement NOVA.</p>
	<p>Project Guide: How to Turn a Champagne Flute with NOVA Tools</p> <p>Learn how to craft an elegant champagne flute with this step-by-step woodworking project guide. Ideal for honing spindle turning techniques, this project emphasizes precision and balance, resulting in a functional and beautifully crafted piece perfect for celebrations. Features NOVA tools and expert instructions by Jeff Hornung.</p>
	<p>Manuale d'Uso e Manutenzione: Nova 15-22 Spezzatrice Manuale</p> <p>Scopri il manuale d'uso e manutenzione per la Nova 15-22, una spezzatrice manuale professionale progettata per panetterie, pasticcerie e pizzerie. Guida completa per l'installazione, l'uso sicuro e la manutenzione.</p>
	<p>NOVA Eco-NOVA Bidet Seat User Manual and Installation Guide</p> <p>This document provides comprehensive instructions for the NOVA Eco-NOVA Bidet Seat, including installation requirements, operation details, maintenance tips, troubleshooting guide, and warranty information.</p>

