

## Mayer AYMMAF201XBKMY

# Mayer Mini Air Fryer Instruction Manual

Model: AYMMAF201XBKMY

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation may cause damage to the appliance or personal injury.

- Always ensure the appliance is placed on a stable, level, and heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or any other liquid to prevent electric shock.
- Keep the appliance and its cord out of reach of children.
- Do not block the air inlet or outlet vents during operation.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The outer surfaces may become hot during use. Do not touch hot surfaces directly. Use handles or knobs.
- This appliance is for household use only. Do not use outdoors.

## 2. PRODUCT OVERVIEW

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The Mayer Mini Air Fryer uses rapid air circulation technology to cook food with little to no oil, resulting in crispy and delicious meals.



Image 2.1: Front view of the Mayer Mini Air Fryer, showing the main unit, removable basket with handle, and the temperature and timer control dials.

## Components:

1. **Temperature Control Dial:** Adjusts cooking temperature up to 200°C.
2. **Timer Control Dial:** Sets cooking time up to 30 minutes.
3. **Air Inlet:** Located on the top of the unit.
4. **Air Outlet Vents:** Located at the rear of the unit.
5. **Frying Basket:** Removable basket for holding food.
6. **Basket Handle:** For safely inserting and removing the frying basket.

## 3. SETUP

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### 3.1 Unpacking

- Remove all packaging materials, stickers, and labels from the appliance.
- Check that all components are present and undamaged.

## 3.2 Placement

- Place the air fryer on a stable, horizontal, and heat-resistant surface.
- Ensure there is at least 10 cm of free space on the back and sides of the appliance, and 10 cm above it, to allow for proper air circulation.
- Do not place the appliance against a wall or other appliances.

## 3.3 Initial Cleaning

- Wipe the exterior of the appliance with a damp cloth.
- Clean the frying basket and pan with hot water, a mild dishwashing liquid, and a non-abrasive sponge. Rinse thoroughly and dry completely.

## 3.4 First Use

Before first use, it is recommended to run the air fryer empty for about 10 minutes to burn off any manufacturing residues. This may produce a slight odor, which is normal.

- Insert the clean frying basket into the appliance.
- Plug the power cord into a grounded wall outlet.
- Set the temperature to 200°C and the timer to 10 minutes.
- Once the timer rings, the appliance will switch off. Allow it to cool down.

# 4. OPERATING INSTRUCTIONS

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## 4.1 Preheating (Optional)

For best results, preheating the air fryer for 3-5 minutes is recommended.

- Plug the appliance into a grounded wall outlet.
- Set the desired cooking temperature (e.g., 180°C).
- Set the timer to 3-5 minutes. The appliance will start heating.
- Once the timer rings, the air fryer is preheated.

## 4.2 Cooking Food

1. Carefully pull the frying basket out of the air fryer by its handle.
2. Place the ingredients into the frying basket. Do not exceed the MAX fill line.
3. Slide the frying basket back into the air fryer. Ensure it clicks into place.
4. Set the desired temperature using the temperature control dial (up to 200°C).
5. Set the desired cooking time using the timer control dial (up to 30 minutes). The air fryer will start operating.
6. For some recipes, it may be necessary to shake the ingredients halfway through the cooking time. To do this, pull out the basket, shake it gently, and then slide it back in. The air fryer will resume cooking.
7. When the timer rings, the cooking process is complete. Carefully pull out the basket and place it on a heat-resistant surface.
8. Empty the food from the basket into a serving dish. Use tongs to remove larger items.
9. Unplug the appliance after use.

## 4.3 Cooking Tips

- Smaller ingredients usually require a shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time.
- Shaking smaller ingredients halfway through the cooking time optimizes the end result and can help prevent unevenly fried ingredients.
- Add a little oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.

## 5. MAINTENANCE AND CLEANING

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Clean the appliance after every use.

- Always unplug the appliance and allow it to cool down completely before cleaning.
- Do not use abrasive cleaning materials or harsh detergents.

### 5.1 Cleaning the Frying Basket and Pan

- Remove the frying basket from the appliance.
- Wash the basket and pan in hot water with a mild dishwashing liquid and a non-abrasive sponge.
- For stubborn food residues, soak the basket and pan in hot water with some dishwashing liquid for approximately 10 minutes.
- Rinse thoroughly and dry completely before storing or reusing.

### 5.2 Cleaning the Exterior

- Wipe the exterior of the appliance with a damp cloth.
- Never immerse the main unit in water or any other liquid.

### 5.3 Cleaning the Heating Element

- Use a cleaning brush to remove any food residues from the heating element inside the appliance.
- Ensure the appliance is completely cool before attempting to clean the heating element.

### 5.4 Storage

- Ensure the appliance is clean and dry before storing.
- Store the air fryer in a cool, dry place.

## 6. TROUBLESHOOTING

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Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in. The timer is not set.	Plug the main plug into a grounded wall socket. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Too much food in the basket. Food not shaken.	Reduce the amount of food per batch. Shake the basket halfway through cooking.

Problem	Possible Cause	Solution
White smoke comes out of the appliance.	Fat residues from previous use. Basket not cleaned properly.	Clean the basket and pan thoroughly after each use. Ensure no fat remains.
Fresh fries are not crispy.	Not enough oil used. Potatoes not dried properly before oiling.	Ensure potatoes are dry before adding a small amount of oil. Fry immediately after oiling.

## 7. SPECIFICATIONS

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- **Model:** AYMMAF201XBKMY
- **Capacity:** 1.7 Liters
- **Temperature Range:** Up to 200°C (Adjustable)
- **Timer:** 0-30 Minutes
- **Control Method:** Touch (Dials)
- **Material:** Aluminium
- **Color:** Black
- **Dimensions (Package):** 31.5 x 24.5 x 24.5 cm
- **Weight (Package):** 3.15 kg

## 8. WARRANTY AND SUPPORT

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For warranty information or technical support, please refer to the warranty card included with your product or contact Mayer customer service. Keep your proof of purchase for any warranty claims.