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PureMate PM1312

PureMate Air Fryer PM1312 Digital Display Instruction Manual

Model: PM1312

INTRODUCTION

Thank you for choosing the PureMate Air Fryer PM1312. This appliance utilizes innovative Air-Flow technology to provide a healthier way to fry, bake, roast, and grill your favorite foods with little to no oil. With its 5.5-liter capacity and 1700W power, it is designed for efficient and versatile cooking. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your PureMate Air Fryer.



Image: The PureMate Air Fryer showing its overall dimensions (35cm L x 30cm W x 32cm H) and the detachable basket with its dimensions (22.5cm L x 12.5cm H). The main unit features a digital display and control panel.

- **Main Unit:** Houses the heating element and fan.
- **Digital Display & Control Panel:** For setting time, temperature, and selecting presets.
- **Frying Basket:** Non-stick, removable basket for holding food.
- **Basket Drawer:** Holds the frying basket and slides into the main unit.
- **Cool-Touch Handle:** For safe handling of the basket drawer.
- **Air Inlet & Outlet:** For proper air circulation during cooking.

SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Cleaning:** Wash the basket and basket drawer thoroughly with hot water, dish soap, and a non-abrasive sponge. The basket is dishwasher-safe. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space at the back and sides, and above the appliance.
4. **Pre-heating (Optional):** For optimal results, it is recommended to pre-heat the air fryer for a few minutes before adding food. This helps achieve crispier results.
5. **Initial Run:** It is advisable to run the air fryer empty for about 10-15 minutes at 180°C (350°F) during the first use to eliminate any manufacturing odors. Ensure good ventilation during this process.

OPERATING INSTRUCTIONS

Digital Control Panel

7 One-Touch Preset Cooking Functions

Cook a variety of healthy meals with PureMate



Variable Time Preset Mode Selection Presets Variable Temperature



Image: Close-up of the PureMate Air Fryer's digital touch screen control panel, highlighting the variable time, preset mode selection, presets for various foods (chips, muffins, prawns, cake, chicken, steak, fish), and variable temperature controls.

The air fryer features an intuitive LED touch screen for easy operation.

- **Power Button:** Press to turn the appliance on/off.
- **Temperature Control:** Use the temperature up/down arrows to adjust the cooking temperature (up to 200°C).
- **Timer Control:** Use the time up/down arrows to set the cooking time (up to 60 minutes).
- **Preset Modes:** Select from 7 pre-programmed cooking functions for common foods like chips, muffins, prawns, cake, chicken, steak, and fish. Each preset automatically sets an optimal time and temperature.
- **Start/Pause:** Press to start or pause the cooking cycle.

General Operation Steps

1. Plug the power cord into a grounded wall outlet.
2. Carefully pull the basket drawer out of the air fryer.
3. Place the ingredients into the frying basket. Do not exceed the MAX fill line.
4. Slide the basket drawer back into the air fryer. Ensure it is fully closed.
5. Press the Power button to turn on the display.
6. Either select a preset cooking function or manually set the desired temperature and time using the respective controls.
7. Press the Start button to begin cooking.
8. During cooking, some ingredients may require shaking halfway through the preparation time. Pull out the basket drawer, shake the contents, and then slide it back in. The appliance will resume cooking automatically.
9. When the cooking time has elapsed, the appliance will beep. Carefully pull out the basket drawer and check if the ingredients are cooked.
10. Empty the basket contents into a bowl or onto a plate.
11. Unplug the appliance and allow it to cool down before cleaning.

COOKING GUIDE AND TIPS

The PureMate Air Fryer uses rapid 360° heat circulation for even cooking and crispy results.

Rapid 360° Heat Circulation

1700W High Features a Quick Thaw & Preheating Function, and Design for an Even Fry



Adjustable Heat



360° Heat Circulation



7 Pre-Set Modes



Auto Off



Image: Diagram illustrating the 360-degree rapid heat circulation technology within the PureMate Air Fryer, ensuring even cooking and browning of food.

- **Oil Usage:** While the air fryer cooks without oil, a small amount of oil (1 tablespoon) can be added to fresh ingredients for extra crispiness.
- **Shaking:** For smaller ingredients that overlap, shaking the basket halfway through cooking ensures even browning.
- **Pre-heating:** Pre-heating the air fryer for 3-5 minutes can improve cooking results, especially for items that require a crispy exterior.
- **Batch Cooking:** For larger quantities, cook in smaller batches to ensure even cooking and crispiness.
- **Versatility:** This appliance is suitable for air frying, baking, grilling, and roasting. Experiment with various recipes.



Image: A visual comparison showing the difference in texture and crispiness between potatoes cooked in a pre-heated air fryer versus those cooked without pre-heating, demonstrating the benefit of pre-heating.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your air fryer.

Detachable Basket

With the detachable basket you can
Clean the air fryer with ease.



Dishwasher Safe Parts



Image: A sequence showing the detachable basket being hand-washed under a faucet and then placed into a dishwasher, illustrating its ease of cleaning and dishwasher-safe feature.

- Before Cleaning:** Always unplug the appliance and allow it to cool down completely.
- Basket and Drawer:** The frying basket and basket drawer are non-stick and dishwasher-safe. They can also be cleaned with hot water, dish soap, and a non-abrasive sponge.
- Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Never immerse the main unit in water or any other liquid.
- Heating Element:** Use a cleaning brush to remove any food residue from the heating element inside the appliance.
- Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your air fryer, refer to the following table:

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in, or the power button has not been pressed.	Ensure the power cord is securely plugged into a grounded outlet. Press the power button.
Food is not cooked evenly.	Basket is overloaded, or food was not shaken.	Cook in smaller batches. Shake the basket halfway through cooking for even results.
Food is not crispy.	Not enough oil (for fresh ingredients), or temperature/time settings are incorrect.	Add a small amount of oil to fresh ingredients. Adjust temperature or cooking time as needed. Pre-heat the air fryer.
White smoke comes from the appliance.	Fat residue from previous use, or too much oil used.	Clean the basket and drawer thoroughly. Reduce the amount of oil used.
Appliance smells during first use.	This is normal for new appliances.	Run the air fryer empty for 10-15 minutes at 180°C (350°F) in a well-ventilated area.

SPECIFICATIONS

Brand	PureMate
Model Number	PM1312
Color	Black
Capacity	5.5 Liters
Power	1700 Watts
Voltage	240 Volts (AC)
Material	Aluminium
Dimensions (L x W x H)	35 x 32 x 32 cm
Item Weight	6 Kilograms
Special Features	7 preset cooking modes, 60-minute timer, Digital display, Dishwasher-safe parts, Variable temperature up to 200°C
Automatic Shut-off	No (Note: The timer will turn off the heating element, but the fan may continue briefly.)

WARRANTY AND SUPPORT

Information regarding spare parts availability is not provided in the product specifications. For warranty claims or technical support, please contact PureMate customer service directly. Retain your proof of purchase for warranty validation.

You can often find contact information on the manufacturer's official website or through the retailer where the product was purchased.

PureMate Air Fryer PM1312 User Manual

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