

## Esperanza EKA005

# Esperanza EKA005 Air Fryer User Manual

Model: EKA005 | Power: 1600W | Capacity: 8L

## 1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before using the appliance.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow adequate air circulation.
- Do not block the air inlet or outlet openings.
- The surfaces may become hot during use. Do not touch hot surfaces directly. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use accessories not recommended by the appliance manufacturer.

## 2. PRODUCT OVERVIEW

The Esperanza EKA005 Air Fryer uses rapid hot air circulation technology to cook your favorite foods with little to no oil, resulting in healthier meals. Familiarize yourself with the main components:

- **Control Panel:** For setting temperature and time.
- **Frying Basket:** Where food is placed for cooking.
- **Basket Handle:** For safely inserting and removing the frying basket.
- **Air Inlet:** Located on the top of the appliance.

- **Air Outlet:** Located at the rear of the appliance.

*Note: No relevant product images were provided in the input. Therefore, no images are embedded in this manual.*

### 3. SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials and stickers.
2. **Initial Cleaning:** Wash 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. **Placement:** Place the air fryer 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 for proper ventilation.
4. **First Use (Preheating):** Before cooking food, it is recommended to run the air fryer for about 10 minutes at 180°C (350°F) without any food inside. This helps to burn off any manufacturing residues and eliminate initial odors.

### 4. OPERATING INSTRUCTIONS

1. **Prepare Food:** Prepare your ingredients as desired. For best results, pat food dry and lightly coat with oil if necessary.
2. **Place Food:** Pull out the frying basket from the appliance. Place the food inside the basket. Do not overfill the basket to ensure even cooking.
3. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
4. **Set Temperature and Time:** Plug the appliance into a grounded wall outlet. Use the control panel to set the desired temperature and cooking time. Refer to the cooking guide for recommendations.
5. **Start Cooking:** Press the start button. The air fryer will begin the cooking process.
6. **Shake/Turn Food (Optional):** For some foods, it may be necessary to shake the basket or turn the food halfway through the cooking time to ensure even browning. Carefully pull out the basket, shake or turn, and then slide it back in. The appliance will resume cooking.
7. **Check Doneness:** Once the cooking time has elapsed, carefully pull out the basket and check if the food is cooked to your preference. If not, slide the basket back in and set additional cooking time.
8. **Remove Food:** Use tongs to remove the cooked food from the basket. Avoid touching the hot basket directly.
9. **Turn Off:** Unplug the appliance from the power outlet after use.

*Note: No official product videos were provided in the input. Therefore, no videos are embedded in this manual.*

### 5. COOKING GUIDE

This table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.

| Food Item           | Temperature   | Time      | Notes         |
|---------------------|---------------|-----------|---------------|
| Frozen Fries (thin) | 200°C (390°F) | 15-20 min | Shake halfway |
| Chicken Drumsticks  | 180°C (350°F) | 20-25 min | Turn halfway  |

| Food Item                           | Temperature   | Time      | Notes                      |
|-------------------------------------|---------------|-----------|----------------------------|
| Vegetables (broccoli, bell peppers) | 180°C (350°F) | 10-15 min | Lightly oil, shake halfway |
| Fish Fillets                        | 160°C (320°F) | 10-15 min |                            |

**Tips for Best Results:**

- **Preheat:** For optimal results, preheat the air fryer for 3-5 minutes before adding food.
- **Oil:** A small amount of oil (1 tablespoon) can enhance crispiness, especially for fresh foods.
- **Don't Overcrowd:** Cook in batches if necessary to ensure even air circulation and crisping.
- **Shake/Flip:** Many foods benefit from shaking the basket or flipping items halfway through cooking.

## 6. CLEANING AND MAINTENANCE

Clean the air fryer after every use to prevent food residue buildup and maintain performance.

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 non-stick. Wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in hot water for about 10 minutes. They may also be dishwasher safe (check product specific instructions if available).
3. **Clean Interior:** Wipe the inside of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid abrasive cleaners or metal scouring pads.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

## 7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

| Problem                            | Possible Cause                                             | Solution                                                                                                             |
|------------------------------------|------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|
| Air fryer does not turn on.        | Appliance not plugged in.   Basket not inserted correctly. | Ensure the power plug is securely in the outlet.   Push the frying basket into the appliance until it clicks.        |
| Food not cooked evenly.            | Basket overcrowded.   Food not shaken/turned.              | Cook in smaller batches.   Shake or turn food halfway through cooking.                                               |
| White smoke coming from appliance. | Grease from previous use.   Fatty food being cooked.       | Clean the basket and pan thoroughly after each use.   For fatty foods, drain excess oil from the pan during cooking. |
| Unusual smell during first use.    | Manufacturing residues.                                    | This is normal for the first few uses. Ensure good ventilation. The smell will dissipate.                            |

## 8. SPECIFICATIONS

- **Model:** EKA005
- **Power:** 1600 W
- **Capacity:** 8 Liters
- **Voltage:** 220-240V~
- **Frequency:** 50/60 Hz
- **Dimensions (Approx.):** 35 cm (H) x 30 cm (W) x 30 cm (D)

## 9. WARRANTY AND SUPPORT

The Esperanza EKA005 Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical support, service, or warranty claims, please contact the retailer where you purchased the product or visit the official Esperanza website for customer service contact information.

Keep your proof of purchase (receipt or invoice) as it will be required for any warranty service.

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