

Schallen SCH1001

Schallen 17L Glass Air Fryer Halogen Oven Instruction Manual

Model: SCH1001

1. INTRODUCTION

Thank you for purchasing the Schallen 17L Glass Air Fryer Halogen Oven. This appliance is designed to provide a healthy and efficient way to cook a variety of foods with minimal or no oil. Please read this instruction manual thoroughly before first use to ensure safe operation, optimal performance, and to extend the lifespan of your appliance. Keep this manual for future reference.

Important Safety Information

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit (lid with heating element) in water or any other liquid.
- Ensure adequate ventilation around the appliance during operation.
- The glass bowl and internal components become very hot during and after use. Use oven mitts and handles provided.
- Keep children and pets away from the appliance during operation.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions.
- Only use accessories supplied or recommended by the manufacturer.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Schallen 17L Glass Air Fryer Halogen Oven and its included accessories:

- **Main Unit (Lid):** Contains the heating element, fan, and control panel.
- **Glass Bowl:** 12-liter capacity, heat-resistant.
- **Base Stand:** Supports the glass bowl.
- **Extension Ring:** Increases capacity to 17 liters.
- **High Rack:** For cooking larger items or for grilling.

- **Low Rack:** For cooking smaller items or for roasting.
- **Mesh Tray:** For air frying smaller items like fries or vegetables.
- **Tongs:** For safely handling hot food and racks.
- **Oil Spray Bottle:** For applying a fine mist of oil to food.



Image: The Schallen 17L Glass Air Fryer Halogen Oven displayed with all its components and accessories, including the main lid, glass bowl, base, extension ring, various racks, mesh tray, tongs, and an oil spray bottle.





Image: An exploded diagram illustrating the individual parts of the air fryer, from the top lid to the glass bowl and base, including the extension ring and cooking racks.



Image: A detailed view of the oil spray bottle, designed for even application of oil to food.

3. SETUP

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and promotional labels from the appliance.
2. Wash the glass bowl, racks, mesh tray, and tongs in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit (lid) with a damp cloth. Do not immerse the lid in water.
4. Ensure all parts are dry before assembly and use.

Assembly

1. Place the base stand on a stable, heat-resistant surface.
2. Carefully place the clean glass bowl into the base stand.
3. Insert the desired cooking rack (high or low) or mesh tray into the glass bowl. If using the extension ring for larger capacity, place it on top of the glass bowl before placing the lid.
4. Place the main unit (lid) securely on top of the glass bowl or extension ring. Ensure it sits flush.
5. Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

The Schallen Air Fryer Halogen Oven uses a combination of a carbon heating bulb and a fan system to circulate hot air, cooking food quickly and evenly.

Control Panel Overview



Image: A detailed view of the control panel, featuring two rotary dials for setting time and temperature, and indicator lights for power and heating status.

- **Temperature Dial:** Adjusts cooking temperature from 125°C to 250°C.
- **Timer Dial:** Sets cooking time from 0 to 60 minutes. The appliance will automatically shut off when the timer reaches zero.
- **Power Indicator Light (Red):** Illuminates when the appliance is plugged in and the lid handle is lowered.
- **Heat Indicator Light (Green):** Illuminates when the heating element is active and turns off when the set temperature is reached. It cycles on and off during cooking to maintain temperature.

Basic Cooking Steps

1. Prepare your food and place it on the appropriate rack or mesh tray inside the glass bowl. For best results with items like fries, lightly spray with oil using the provided oil bottle.
2. Place the lid securely on the glass bowl (or extension ring if used). Ensure the safety handle is fully lowered; the appliance will not operate if the handle is raised.
3. Plug the appliance into a power outlet. The red Power indicator light will illuminate.
4. Turn the Temperature dial to your desired cooking temperature (e.g., 200°C for fries).

5. Turn the Timer dial to your desired cooking time (e.g., 20 minutes for fries). The green Heat indicator light will turn on, indicating the heating element is active.
6. The appliance will begin cooking. The Heat light will cycle on and off as the temperature is maintained.
7. When the timer reaches zero, a bell will sound, and the appliance will automatically shut off. The Power and Heat lights will turn off.
8. Carefully lift the lid using the handle (it will be hot). Place the hot lid on a heat-resistant surface or the lid holder if available.
9. Using the tongs, carefully remove the cooked food.
10. Unplug the appliance and allow it to cool completely before cleaning.



Image: The air fryer actively cooking food, demonstrating its use for preparing meals like crispy fries, alongside a perfectly roasted chicken.

Using the Extension Ring

The 5-liter extension ring increases the cooking capacity of your air fryer from 12 liters to 17 liters, allowing you to cook larger items like whole chickens or multiple dishes simultaneously. To use, simply place the extension ring on top of the glass bowl before placing the main unit (lid).

Self-Cleaning Function

The appliance features a convenient self-cleaning function:

1. After use, allow the glass bowl to cool slightly.
2. Remove any large food debris.
3. Fill the glass bowl with warm, soapy water (do not overfill).
4. Place the lid back on the bowl.
5. Set the Temperature dial to 125°C and the Timer dial to 10-15 minutes.
6. The hot, soapy water will circulate, helping to loosen food residue.
7. Once the cycle is complete, unplug the appliance, carefully remove the lid, and pour out the water.
8. Wipe the interior of the glass bowl and lid with a sponge or cloth, rinse, and dry thoroughly.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Schallen Air Fryer Halogen Oven.

General Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- The glass bowl, racks, mesh tray, and tongs are dishwasher safe or can be washed by hand in warm, soapy water.
- Wipe the exterior of the main unit (lid) with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads.
- Clean the heating element area gently with a damp cloth, ensuring no water drips into the electrical components.
- Ensure all parts are completely dry before storing or next use.

Storage

Store the appliance in a cool, dry place. Ensure all components are clean and dry before storage. You can store the racks and mesh tray inside the glass bowl to save space.

6. TROUBLESHOOTING

If you encounter any issues with your appliance, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Lid handle not fully lowered; Power outlet malfunction.	Ensure power cord is securely plugged in. Lower the lid handle completely. Test the outlet with another appliance.
Food is not cooking evenly.	Overcrowding the bowl; Incorrect temperature/time settings; Food not turned.	Do not overcrowd the bowl; cook in batches if necessary. Adjust temperature and time as per recipe. Turn or shake food halfway through cooking.

Problem	Possible Cause	Solution
Smoke coming from the appliance.	Excess oil or food residue; Fatty food cooking.	Unplug immediately. Clean the bowl and heating element thoroughly. For fatty foods, ensure proper ventilation and use a rack to elevate food from dripping fat.
Food is not crispy.	Too much moisture; Not enough oil (for some foods); Overcrowding.	Pat food dry before cooking. Lightly spray with oil. Cook in smaller batches. Increase cooking time or temperature slightly.

7. SPECIFICATIONS

Feature	Detail
Brand	Schallen
Model Number	SCH1001
Color	Black
Capacity	12 Liters (expandable to 17 Liters with extension ring)
Power	1300 Watts
Voltage	230 Volts
Material	Glass
Dimensions (L x W x H)	36.4 x 23.6 x 36.4 cm (approximate product dimensions)
Weight	6.53 Kilograms
Temperature Control	Adjustable from 125°C to 250°C
Timer	Up to 60 minutes with automatic shut-off
Special Features	Halogen heating, Fan circulation, Self-cleaning function, Programmable

8. WARRANTY INFORMATION

This Schallen appliance is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. Keep your proof of purchase for any warranty claims.

9. CUSTOMER SUPPORT

For technical assistance, troubleshooting beyond this manual, or spare parts inquiries, please contact Schallen customer support. Contact details can typically be found on the product packaging, warranty card, or the official Schallen website.

When contacting support, please have your model number (SCH1001) and purchase date readily available.

