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> ele ELEOPTION AF105 Electric 1300W Air Fryer Oven User Manual

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Model: AF105

1. INTRODUCTION

Thank you for purchasing the ele ELEOPTION AF105 Electric 1300W Air Fryer Oven. This appliance is designed to prepare a variety of meals using hot air circulation, offering a healthier alternative to traditional frying methods. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.



Image 1.1: The ele ELEOPTION AF105 Air Fryer Oven, black with silver accents, shown with a basket of golden fries. This illustrates the primary function of the appliance.

2. 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 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. Contact customer service for examination, repair, or adjustment.
- 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.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your air fryer before initial use.



Image 3.1: A diagram illustrating the dimensions of the ele ELEOPTION AF105 Air Fryer. The main unit measures approximately 31cm (12.2 inches) in height and 27cm (10.6 inches) in width. The frying basket is approximately 19cm (7.5 inches) in diameter and 9.2cm (3.6 inches) deep. The outer pot is approximately 21cm (8.3 inches) in diameter and 9.2cm (3.6 inches) deep.

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Features temperature and timer dials.
- **Frying Basket:** Non-stick coated basket for holding food.
- **Outer Pot:** Collects excess oil and drips.
- **Handle:** For safely pulling out the frying basket and outer pot.

AUTOMATIC POWER OFF PROTECTION

Drawer-type liner design



Image 3.2: A detailed view of the non-stick frying basket, highlighting its safety handle and double-layer separation design. This design allows for easy removal and cleaning while separating food from collected oils.

4. SPECIFICATIONS

Feature	Specification
Model	AF105
Voltage	110V
Power Output	1300 Watts

Feature	Specification
Capacity	2.6 Liters (approx. 5.5 Qt or 4 lbs of food)
Max Temperature	400°F (200°C)
Timer	Up to 60 minutes with automatic shut-off
Control Method	Dial Controls (Product images show dials, though some descriptions mention 'Touch' interface)
Liner Material	Ceramic coat, PFOA/PTFE free non-stick
Special Features	Automatic Shut-Off, Cool-Touch Handle

5. SETUP

- Unpack:** Carefully remove all packaging materials from the air fryer.
- Initial Cleaning:** Before first use, wipe the exterior of the appliance with a damp cloth. Remove the frying basket and outer pot, wash them with warm soapy water, rinse thoroughly, and dry completely. Do not immerse the main unit in water.
- Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance, and 10 cm (4 inches) above it, to allow for proper air circulation.
- Power Connection:** Ensure the voltage indicated on the appliance matches your local power supply before plugging it in.

6. OPERATING INSTRUCTIONS

6.1 General Operation

- Place the food in the frying basket. Do not overfill the basket.
- Slide the frying basket and outer pot back into the main unit until it clicks into place.
- Plug the power cord into a grounded wall outlet.
- Set the desired temperature using the temperature control dial (typically 180°F to 400°F).
- Set the desired cooking time using the timer dial (up to 60 minutes). The air fryer will begin heating.
- During cooking, you can pull out the basket to shake or turn food. The appliance will pause automatically and resume when the basket is reinserted.
- Once the timer reaches zero, the air fryer will automatically shut off. A bell will sound.
- Carefully pull out the basket using the cool-touch handle.
- Empty the food onto a plate. Use tongs for larger items.
- Unplug the appliance after use.

NON-STICK FRYING BASKET

safety handle, double layer separation



Image 6.1: The ele ELEOPTION AF105 Air Fryer Oven with its drawer-type liner design, showing the basket partially pulled out. This demonstrates the automatic power-off protection feature, which pauses operation when the basket is removed for safety and convenience.

6.2 Cooking Functions and Times

The air fryer offers 7 menu functions for frying, baking, grilling, and roasting. Refer to the included recipe booklet for specific instructions and recommended cooking times for various foods.



Image 6.2: A visual guide displaying recommended cooking times for various foods using the air fryer. Examples include fries (10-15 minutes), shrimp (8-10 minutes), chicken wings (12-15 minutes), and roasted chicken (30-35 minutes), all at temperatures up to 200 degrees Celsius (400 degrees Fahrenheit).

The air fryer utilizes 360° hot air high-speed cycle heating for even cooking.

360° hot air high-speed cycle heating



Image 6.3: An internal view diagram of the air fryer, demonstrating the 360-degree hot air high-speed cycle heating process. Red arrows indicate the circulation of hot air around the food for thorough and even cooking.

Surrounded by equilibrium heating



Image 6.4: A diagram showing the equilibrium heating process within the air fryer. Arrows indicate how hot air surrounds the food, ensuring consistent temperature distribution for optimal cooking results.

7. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Frying Basket and Outer Pot:** Wash the frying basket and outer pot with warm soapy water. Use a non-abrasive sponge. For stubborn food residue, soak the basket and pot in warm water for about 10 minutes before cleaning. The non-stick coating is PFOA/PTFE free. **Note: These parts are NOT dishwasher safe.**
3. **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Interior:** If necessary, wipe the interior with a damp cloth. Do not immerse the main unit in water.
5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
6. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

8. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Basket not inserted correctly. Timer not set.	Ensure power cord is securely plugged into a grounded outlet. Push the basket fully into the main unit. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken or turned. Temperature or time settings incorrect.	Cook food in smaller batches. Shake or turn food halfway through cooking. Adjust temperature and time according to recipe or food type.
White smoke comes from the appliance.	Fat residue from previous use. High-fat food being cooked.	Clean the basket and outer pot thoroughly after each use. Remove excess oil from food before air frying.
Food is not crispy.	Too much moisture in food. Not enough oil (if applicable). Temperature too low.	Pat food dry before cooking. Lightly brush or spray food with oil for crispier results. Increase temperature slightly.

9. WARRANTY AND SUPPORT

This product comes with a Certificate of Conformity. For any issues requiring repair or support, please contact the retailer or manufacturer directly. Keep your purchase receipt and the Certificate of Conformity as proof of purchase for warranty claims.

For further assistance, please refer to the contact information provided with your purchase or visit the ele ELEOPTION official website.

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