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MasterChef 525527

MasterChef 4.5L Air Fryer Instruction Manual

Model: 525527 | Brand: MasterChef

1. INTRODUCTION

Thank you for choosing the MasterChef 4.5L Air Fryer. This appliance is designed to provide a healthier alternative to traditional frying, allowing you to enjoy your favorite foods with up to 90% less fat. Utilizing 360-degree hot air circulation, it fries, bakes, grills, roasts, and reheats with exceptional results. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the main unit, 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 operate the appliance if the plug, power cord, or the appliance itself is damaged.
- Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances, to allow adequate air circulation.
- Do not block the air inlet or outlet vents during operation.
- The appliance surfaces become hot during use. Use oven mitts when handling hot components.
- Never fill the basket with oil or fat, as this could create a fire hazard.
- This appliance is for household use only. Do not use outdoors.

3. PRODUCT COMPONENTS

The MasterChef 4.5L Air Fryer consists of the following main components:

- Main Unit with Digital LCD Display and Control Panel
- Removable Frying Basket (4.5L capacity)
- Non-stick Crisper Plate



Front view of the MasterChef 4.5L Air Fryer, showcasing its sleek black design and digital display.



The 4.5L capacity basket, large enough to accommodate a whole roasted chicken, pulled out from the main unit.

4. SETUP

- Unpacking:** Remove all packaging materials, stickers, and labels from the appliance.
- Initial Cleaning:** Wash the frying basket and crisper plate thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. Wipe the inside and outside of the main unit with a damp cloth.
- Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space on the back and sides, and 10 cm (4 inches) above the appliance to allow for proper air circulation.
- Power Connection:** Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

5.1 Digital Control Panel

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



Écran de commande numérique one touch



Close-up of the digital control screen with various cooking icons and temperature/time display.



Écran de commande numérique one touch



A hand interacting with the touch-sensitive digital control panel.

5.2 Pre-set Cooking Programs

The air fryer comes with 7 pre-set cooking programs for common dishes. To use a pre-set program:

1. Place your food in the frying basket.
2. Insert the basket back into the air fryer.
3. Press the 'M' (Mode) button repeatedly to cycle through the 7 pre-set icons until you reach your desired program.
4. The air fryer will automatically set the optimal temperature and time for that program.
5. Press the Start/Pause button to begin cooking.



7 modes de cuisson faciles à prérégler



The digital display showing the 7 pre-set cooking modes, with a basket of mixed vegetables ready for cooking.

5.3 Manual Temperature and Time Setting

For custom cooking, you can manually adjust the temperature and time:

1. Place your food in the frying basket.
2. Insert the basket back into the air fryer.
3. Use the temperature control buttons (plus/minus icons) to set the desired temperature between 80°C and 200°C.
4. Use the timer control buttons (clock icons) to set the desired cooking time, up to 60 minutes.
5. Press the Start/Pause button to begin cooking.

5.4 Cooking Process

- The air fryer will automatically preheat and then begin cooking.
- For even cooking, especially for larger quantities or certain foods like fries, shake the basket halfway through the cooking time. You can pull out the basket at any time; the air fryer will pause automatically and resume when the basket is reinserted.
- The timer will count down, and the air fryer will beep when cooking is complete.
- Carefully pull out the basket and transfer the cooked food to a plate.



Des résultats plus sains avec 90 % de matières grasses en moins



The air fryer basket filled with perfectly cooked, golden-brown fries, demonstrating healthy cooking results.

6. CLEANING AND MAINTENANCE

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

- Unplug and Cool:** Always unplug the air fryer and allow it to cool down completely before cleaning.
- Clean the Basket and Crisper Plate:** The removable frying basket and crisper plate have a non-stick PTFE coating and are dishwasher safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Do not use metal utensils or abrasive cleaning materials, as they can damage the non-stick coating.
- Clean the Interior:** Wipe the inside of the air fryer with a damp cloth and mild detergent. For stubborn residue, use a non-abrasive sponge.
- Clean the Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Storage:** Ensure all parts are clean and dry before storing. Store the air fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working.	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly.	Too much food in the basket; food not shaken.	Cook in smaller batches. Shake the basket halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the basket and crisper plate thoroughly. For fatty foods, ensure the crisper plate is in place to drain fat.
Food is not crispy.	Not enough cooking time or too low temperature.	Increase cooking time or temperature. Lightly brush food with oil for extra crispiness.

8. SPECIFICATIONS

Feature	Detail
Brand	MasterChef
Model Number	525527
Capacity	4.5 Litres
Power	1400 Watts
Voltage	230 Volts (AC)
Material	Plastic (exterior), PTFE non-stick (basket/plate)
Dimensions (L x W x H)	26 x 26 x 30 cm
Weight	3.7 Kilograms

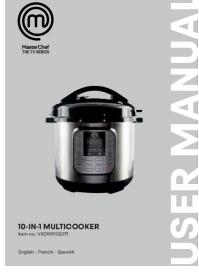
Feature	Detail
Temperature Range	80°C - 200°C
Timer	Up to 60 minutes

9. WARRANTY AND SUPPORT

This MasterChef Air Fryer comes with a standard manufacturer's warranty. For warranty claims, technical support, or any questions regarding your appliance, please refer to the contact information provided with your purchase documentation or visit the official MasterChef website for customer service details.



Related Documents - 525527

	<p>MasterChef Air Fryer User Manual Comprehensive user manual for the MasterChef Air Fryer (Item No. 670817), providing safety instructions, operating guidelines, food preparation tips, troubleshooting, cleaning, storage, and warranty information.</p>
	<p>MasterChef VRD109102023 Air Fryer User Manual User manual for the MasterChef VRD109102023 Air Fryer, providing essential information on safe operation, setup, cooking functions, cleaning, and maintenance for optimal performance.</p>
	<p>MasterChef Air Fryer 4.5L User Manual (VRD919101300) Comprehensive user manual for the MasterChef Air Fryer 4.5L (Model VRD919101300). Learn about safety, operation, cleaning, troubleshooting, and technical specifications for this kitchen appliance.</p>
	<p>MasterChef 10-in-1 Multicooker User Manual VRD919102071 Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919102071), detailing safety instructions, features, specifications, cooking functions, care, and troubleshooting.</p>



[MasterChef Pizza Oven User Manual - Model 670824](#)

Comprehensive user manual for the MasterChef Pizza Oven (Model 670824), providing essential safety instructions, operating guidelines, cleaning tips, and cooking times for delicious homemade pizzas.



[MasterChef Hand Mixer VRD919102108 User Manual](#)

Comprehensive user manual for the MasterChef Hand Mixer (Model VRD919102108), covering important safeguards, operating instructions, cleaning, storage, and warranty information.