

## Wallfire 2023

# Wallfire 4.5L Large Capacity Air Fryer User Manual

Model: 2023

Brand: Wallfire

## 1. INTRODUCTION

Welcome to the Wallfire 4.5L Large Capacity Air Fryer. This innovative appliance utilizes rapid hot air circulation to cook your favorite foods with little to no oil, providing a healthier alternative to traditional frying methods. Please read this manual thoroughly before using your air fryer to ensure safe and optimal operation, and to fully understand its features and functions.

## 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.

- Do not immerse the main unit, cord, or plug in water or other liquids to prevent electric shock.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Always unplug the appliance from the outlet when not in use and before cleaning. Allow it 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.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm (4 inches) free space on the back and sides and 10 cm (4 inches) free space above the appliance.
- The appliance is equipped with an overheat protection device. If the internal temperature exceeds a safe limit, it will automatically shut off.
- The air fryer features a memory function: when the basket is pulled out during operation, the appliance will automatically pause. Cooking will resume once the basket is reinserted.
- Use only on a stable, level, heat-resistant surface.

## 3. PRODUCT OVERVIEW

Familiarize yourself with the main components of your Wallfire Air Fryer.



This image displays the Wallfire 4.5L Air Fryer in black, with its pull-out basket containing a perfectly roasted whole chicken. The top panel shows the digital LED display and touch controls.

## Components:

- Main Unit with LED Touch Panel
- Removable Frying Basket
- Cooking Net (Crisper Plate)
- Power Cord

## 4. SETUP

### Before First Use:

- Remove all packaging materials, stickers, and labels from the appliance.
- Clean the frying basket and cooking net thoroughly with warm water, a mild dishwashing liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the main unit with a damp cloth. Do not immerse the main unit in water.
- Place the appliance on a stable, level, heat-resistant surface, ensuring adequate space around the unit for proper air circulation (at least 10 cm on all sides).

## 5. OPERATING INSTRUCTIONS

### Control Panel (LED Display & Touch Panel):



This image illustrates the generous 4.5L capacity of the Wallfire Air Fryer, showing how it can accommodate items like 12 chicken wings, a 750g whole chicken, a 6-inch pizza, a 6-inch cake, 9 egg tarts, and 250g of potatoes.

The air fryer features an intuitive LED touch panel for easy operation. You can manually adjust temperature and time or select from 8 preset menus.

- Temperature Adjustment:** Use the temperature controls to set the desired cooking temperature between 80°C and 200°C.
- Timer Adjustment:** Use the timer controls to set the cooking time from 0 to 60 minutes.
- Preset Menus:** The appliance comes with 8 pre-set cooking programs for common foods such as French fries, roast meat, shrimp, egg tarts, chicken, fish, and vegetables. Simply select the desired menu, and the air fryer will automatically set the optimal temperature and time.

## Basic Operation:

1. Plug the power cord into a grounded wall outlet.
2. Carefully pull out the frying basket from the air fryer.
3. Place the ingredients into the frying basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer. Ensure it clicks into place.
5. Select a preset menu or manually set the desired temperature and cooking time using the touch panel.
6. Press the Start/Pause button to begin cooking.
7. During cooking, you can pull out the basket to check the food or add seasonings. The air fryer will automatically pause and resume once the basket is reinserted.



A hand is shown pulling out the cooking basket from the Wallfire Air Fryer. This action automatically pauses the cooking process, allowing users to check food or add seasonings, and resumes when the basket is reinserted.

- Once the cooking time is complete, the air fryer will beep. Carefully pull out the basket and transfer the cooked food to a plate.

## 6. COOKING GUIDE

The Wallfire Air Fryer is a versatile kitchen appliance that can perform functions similar to an oven, microwave, frying pan, and toaster, allowing you to prepare a wide variety of dishes.



The Wallfire Air Fryer is shown on a kitchen counter, demonstrating its versatility by being surrounded by different cooked foods such as crispy fried chicken, grilled shrimp, and a seared steak, highlighting its multi-functional capabilities.

### Capacity:

With its 4.5L large capacity, the air fryer can accommodate meals for 1-5 people, including a whole chicken.

- Up to 12 chicken wings
- One 750g whole chicken
- One 6-inch pizza
- One 6-inch cake
- Up to 9 egg tarts
- Up to 250g of potatoes

## Healthy Cooking:

The air fryer uses 360-degree circulating hot air to cook food, allowing you to achieve crispy results without adding excessive oil. It also helps to drain excess fat from ingredients, making your meals healthier.



This image features a comparison table demonstrating the significant calorie reduction (up to 90% fat cut) when cooking various dishes like fried chicken, pork cutlet, croquettes, and fried shrimp in the Wallfire Air Fryer compared to traditional oil frying methods.

## Versatile Functions:

Beyond frying, your air fryer can also be used for:



This image highlights the multi-purpose capabilities of the Wallfire Air Fryer beyond just frying, showing its use for defrosting ingredients at 80°C, making dried fruits at 80°C, and removing moisture from snacks at 100°C.

- **Defrosting:** Use 80°C to quickly defrost ingredients.
- **Food Drying:** Create dried fruits at 80°C.
- **Moisture Removal:** Revitalize snacks by removing moisture at 100°C.

## Recipe Examples:

Here are some common dishes and recommended settings:



This image presents various meal ideas prepared using the Wallfire Air Fryer, complete with suggested cooking times and

temperatures: toast/sandwiches (5-8 min, 180°C), fried chicken (15 min, 180°C), egg tarts (12 min, 180°C), and grilled steak (12 min, 190°C).

Dish	Time	Temperature
Breakfast: Toast/Sandwich	5-8 minutes	180°C
Lunch: Fried Chicken	15 minutes	180°C
Afternoon Tea: Egg Tart	12 minutes	180°C
Dinner: Grilled Steak	12 minutes	190°C

## 7. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your air fryer. The non-stick coating makes cleaning simple.



This image demonstrates the easy cleaning process of the Wallfire Air Fryer. It shows the basket being rinsed under running water, wiped with a cloth, and placed in a dishwasher, highlighting its non-stick coating and dishwasher-safe components.

- Always unplug the air fryer and allow it to cool completely before cleaning.
- Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners.
- The frying basket and cooking net are dishwasher safe. Alternatively, they can be washed by hand with warm water and a mild dishwashing liquid.
- For stubborn residue, soak the basket and net in warm soapy water for about 10 minutes before cleaning.

## 8. TROUBLESHOOTING

If you encounter any issues with your air fryer, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
The air fryer does not turn on.	The appliance is not plugged in. The frying basket is not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Push the frying basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Too much food in the basket. Food not shaken or flipped during cooking.	Do not overload the basket. For best results, shake or flip ingredients halfway through the cooking process.
White smoke comes from the appliance.	Fatty ingredients are being cooked. Basket or cooking net contains grease residue from previous use.	This is normal when cooking very fatty foods. Ensure the basket and cooking net are thoroughly cleaned after each use to prevent residue buildup.
Food is not crispy.	Temperature is too low or cooking time is too short.	Increase the temperature or extend the cooking time. Ensure food is not overcrowded in the basket.

## 9. SPECIFICATIONS

Detailed technical specifications for your Wallfire Air Fryer.



This image provides a visual representation of the Wallfire Air Fryer's dimensions (260mm width, 315mm height, 315mm depth) and lists key specifications such as model number (KB2299), capacity (4.5L), operation method (touch panel), temperature range (80-200°C), timer range (1-60 min), rated voltage (100-110V), and rated output (1200-1400W).

Feature	Specification
Model	2023
Capacity	4.5 Liters
Rated Power	1200-1400 W
Rated Voltage	100-110V
Temperature Range	80°C - 200°C

Feature	Specification
Timer Range	1 - 60 minutes
Material	Stainless Steel
Product Dimensions (W x H x D)	260 x 315 x 315 mm
Package Weight	4.33 kg

## 10. WARRANTY AND SUPPORT

### Package Contents:

- Wallfire Air Fryer Main Unit
- Recipe Book (Japanese)
- User Manual (Japanese)

### Warranty Information:

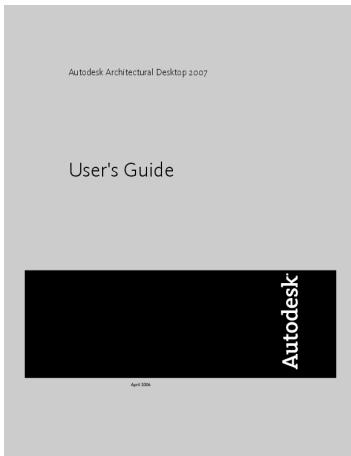
This product comes with a standard 12-month warranty. An extended 12-month warranty is available for Amazon members, providing a total warranty period of up to 24 months (limited to purchases from authorized retailers).

### Customer Support:

For any questions, concerns, or assistance with your Wallfire Air Fryer, please do not hesitate to contact our customer support team. We are committed to providing a safe and satisfying cooking experience.

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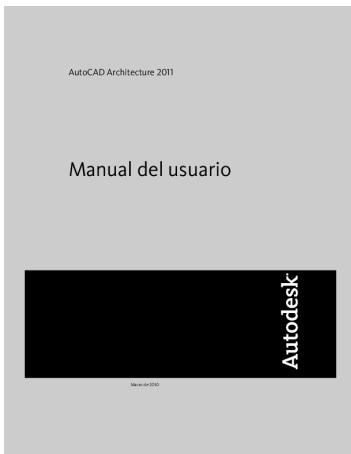
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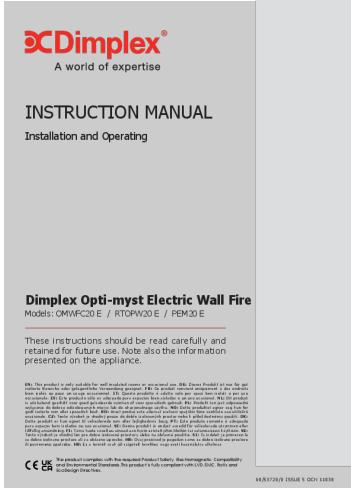
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## **Dimplex Opti-myst Electric Wall Fire**

These instructions should be read carefully and retained for future use. Note also the information presented on the appliance.

[pdf] User Manual Instructions

Dimplex Optimyst Wall Fire OMWF20E Instructions issue 5 8 53728 0 ECO wallfire UK Iss5 product portal qdhv sites default files 2023 03 |||

INSTRUCTION MANUAL Installation and Operating Dimplex Opti-myst Electric Wall Fire Models: OMWFC20 E / RTOPW20 E / PEM20 E These instructions should be read carefully and retained for future use. Note also the information presented on the appliance. EN: This product is only suitable for well insu

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