

## Melchioni Family Cloe

# Melchioni Family Cloe Air Fryer Instruction Manual

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Melchioni Family Cloe 3L Air Fryer. Please read this manual thoroughly before first use and retain it for future reference. The Melchioni Family Cloe Air Fryer utilizes rapid air circulation technology to cook food with significantly less oil, offering a healthier alternative to traditional frying.

## 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. Read all instructions carefully.

- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Always unplug the appliance from the power outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep the appliance and its cord out of reach of children.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Ensure adequate ventilation around the appliance during use. Do not block any air vents.
- Do not overfill the basket.
- Use only accessories recommended by the manufacturer.
- Always place the appliance on a stable, heat-resistant surface.
- Hot air is released through the rear air outlet. Keep a safe distance from the air outlet.
- Exercise extreme caution when removing the hot basket and handling hot food.

### 3. PRODUCT COMPONENTS

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Familiarize yourself with the parts of your Melchioni Family Cloe Air Fryer:

- **Main Unit:** The primary housing of the air fryer.
- **Temperature Control Knob:** Used to set the desired cooking temperature (80-200°C).
- **Timer Knob:** Used to set the cooking time (up to 60 minutes).
- **Removable Basket:** The non-stick cooking container for food.
- **Basket Handle:** For safely inserting and removing the basket.
- **Oil-Catching Grid:** Placed inside the basket to separate food from excess oils.



Image: The Melchioni Family Cloe Air Fryer with its cooking basket partially pulled out, showing the internal structure and handle.



Image: A close-up view of the two control knobs on the Melchioni Family Cloe Air Fryer. The top knob is for the timer, and the bottom knob is for temperature control, both with clear markings.

## 4. SETUP

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1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Initial Cleaning:** Wash the removable basket and oil-catching grid with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **First Use (Burn-off):** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) before cooking food for the first time. This helps to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal and will dissipate.

## 5. OPERATING INSTRUCTIONS

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### General Operation

1. **Prepare Food:** Place your ingredients into the removable basket. Do not exceed the MAX fill line.
2. **Insert Basket:** Slide the basket back into the main unit until it clicks securely into place.
3. **Plug In:** Connect the power plug to a grounded wall outlet.
4. **Set Temperature:** Turn the temperature control knob to your desired cooking temperature (80-200°C).

5. **Set Timer:** Turn the timer knob to the required cooking time (up to 60 minutes). The air fryer will start heating immediately.
6. **Cooking Process:** The indicator light will illuminate, and the fan will begin to operate. For even cooking, some foods may require shaking the basket halfway through the cooking time. To do this, carefully pull out the basket by its handle, shake the contents, and then slide the basket back in. The air fryer will resume cooking.
7. **Automatic Shut-off:** When the set cooking time has elapsed, the timer will ring, and the air fryer will automatically turn off.
8. **Remove Food:** Carefully pull out the basket and place it on a heat-resistant surface. Use tongs to remove the cooked food.
9. **Unplug:** Always unplug the appliance after use.

### Pre-heating

For best results, especially with frozen foods or items that require a crispy finish, pre-heating the air fryer for 3-5 minutes at the desired temperature is recommended before adding food.

## 6. COOKING GUIDE

The following table provides general guidelines for cooking various types of food. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly to safe internal temperatures.

Food Item	Temperature	Time	Notes
Frozen Fries (300g)	200°C (390°F)	15-20 min	Shake basket halfway.
Chicken Drumsticks (2-3 pcs)	180°C (350°F)	20-25 min	Flip halfway.
Vegetables (e.g., broccoli, bell peppers)	160°C (320°F)	10-15 min	Toss with a little oil.
Fish Fillet (1-2 pcs)	170°C (340°F)	12-18 min	Check for flakiness.



Image: The Melchioni Family Cloe Air Fryer positioned on a kitchen counter, surrounded by plates of cooked french fries, cherry tomatoes, and small fried snacks, demonstrating its use in preparing meals.

## 7. CLEANING AND MAINTENANCE

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

1. **Cool Down:** Always unplug the air fryer and allow it to cool down completely before cleaning.
2. **Clean Basket and Grid:** The removable basket and oil-catching grid 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 before cleaning. Do not use metal utensils or abrasive cleaning materials, as this can damage the non-stick coating. These parts are not dishwasher safe.
3. **Clean Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Never immerse the main unit in water or any other liquid.
4. **Clean Heating Element:** If necessary, use a soft brush to remove any food residue from the heating element inside the appliance.

5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## 8. TROUBLESHOOTING

If you encounter any issues with your Melchioni Family Cloe Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Timer is not set.	Ensure the power plug is securely inserted into a grounded outlet. Turn the timer knob to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Temperature or time is incorrect.	Do not overfill the basket; cook in smaller batches if necessary. Adjust temperature or cooking time as needed. Shake the basket halfway through cooking.
White smoke comes from the appliance.	Fat residue from previous use. Excess oil on food.	Clean the basket and grid thoroughly after each use. Pat food dry to remove excess oil before cooking.
Food is not crispy.	Not enough oil (for some foods). Temperature too low or time too short.	Lightly brush or spray food with a small amount of oil. Increase temperature or cooking time. Pre-heat the air fryer.

## 9. SPECIFICATIONS

Feature	Specification
Brand	Melchioni Family
Model	Cloe (AIR_FRYER)
Capacity	3 Liters
Power	1200 Watts
Voltage	220-240 Volts ~ 50/60 Hz
Temperature Range	80-200°C
Timer	Up to 60 minutes with automatic shut-off
Material	Plastic, Stainless Steel
Dimensions (L x W x H)	28 x 22 x 29 cm
Weight	3 Kilograms

## 10. WARRANTY AND SUPPORT

The Melchioni Family Cloe Air Fryer is designed for reliable performance. Please retain your proof of purchase for any warranty claims. For detailed warranty information or if you encounter issues not covered in the troubleshooting section, please contact Melchioni Family customer support. Contact details can typically be found on the product packaging or the official Melchioni Family website.

