

STARLYF 12L

Starlyf Air Oven Oil-Free Fryer Instruction Manual

Model: 12L

1. INTRODUCTION

Thank you for purchasing the Starlyf Air Oven. This appliance is designed to provide a healthier way to cook your favorite foods, using hot air circulation to achieve crispy results with significantly less oil. This manual provides important information on how to safely and effectively operate, maintain, and troubleshoot your new air oven. Please read this manual thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance 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.
- 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, away from walls or other appliances to

allow for proper air circulation.

- Do not block any ventilation openings.

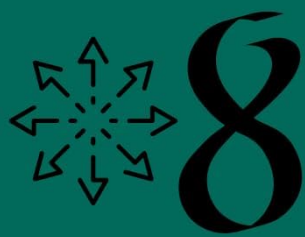
3. PRODUCT OVERVIEW

3.1 Components and Accessories

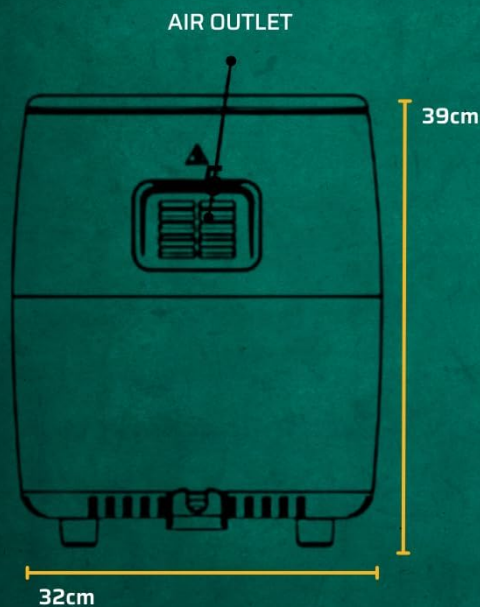
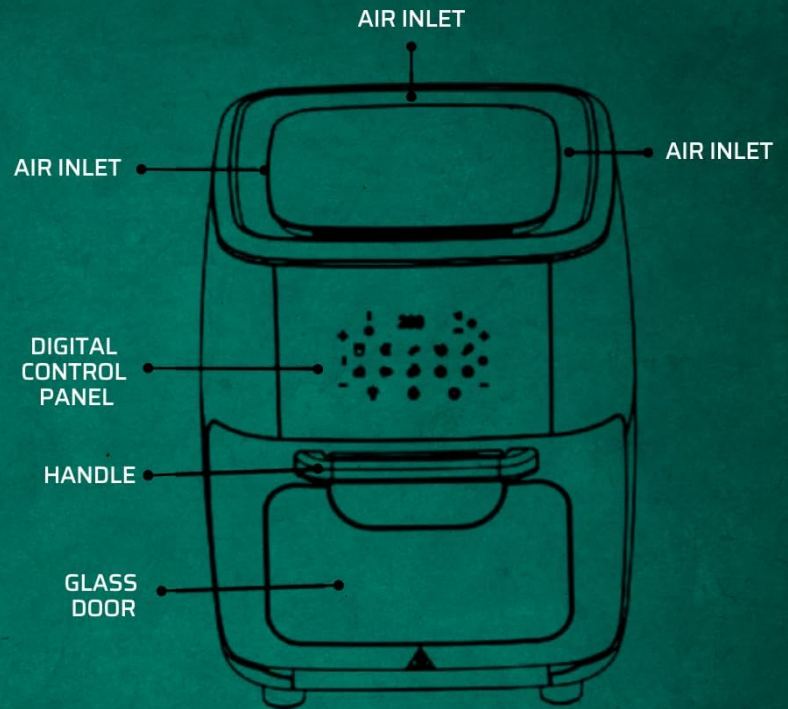


Figure 3.1: Starlyf Air Oven and its included accessories. This image displays the main unit alongside the rotisserie forks, rotisserie handle, wire racks, and oil tray, providing a clear view of all components.

- **Main Unit:** The primary air oven appliance with LED touch panel and glass door.
- **Rotisserie Forks:** Used for roasting whole chickens or other large cuts of meat.
- **Rotisserie Handle:** Tool for safely inserting and removing the rotisserie spit.
- **Wire Racks (3):** Multi-purpose racks for cooking various foods, dehydrating, or grilling.
- **Oil Tray:** Placed at the bottom to collect excess oil and drippings, making cleanup easier.
- **Rotisserie Basket (Grill Cage):** Ideal for cooking smaller items like French fries, vegetables, or popcorn, allowing for even cooking.



8 types of
cooking in 1



Starlyf®

AIR OVEN

AIR CIRCLYNG TECHNOLOGY

Figure 3.2: Diagram illustrating the key external components of the Starlyf Air Oven, including air inlets, digital control panel, handle, glass door, and air outlet. Approximate dimensions are also indicated.

3.2 Control Panel



Figure 3.3: Overview of the Starlyf Air Oven's LED touch screen control panel and its primary features, including adjustable time/temperature, auto shut-off, and preset cooking programs.

The Starlyf Air Oven features an intuitive LED touch screen for easy operation. Key functions include:

- **LED Touch Screen:** For selecting programs, adjusting settings, and monitoring cooking progress.
- **Auto Shut Off:** Safety feature that automatically turns off the appliance after cooking is complete or if the door is opened.
- **Adjustable Time/Temperature:** Allows precise control over cooking duration and heat (65°C to 200°C).
- **Interior Light:** For monitoring food without opening the door.
- **Preset Cooking Programs:** Quick access to optimized settings for various dishes.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean:** Before first use, wipe the main unit with a damp cloth. Wash all removable accessories (wire racks, oil tray, rotisserie parts, basket) with warm soapy water, rinse thoroughly, and dry completely.

3. **Placement:** Place the air oven on a stable, flat, heat-resistant surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. **Preheating:** For best results, preheat the air oven for 3-5 minutes at the desired cooking temperature before adding food.
2. **Loading Food:** Place food evenly on the wire racks, in the rotisserie basket, or on the rotisserie spit, depending on the recipe and accessory used. Do not overload the oven to ensure even cooking.
3. **Setting Time and Temperature:** Use the touch panel to select a preset program or manually adjust the temperature (65°C to 200°C) and cooking time.
4. **Start Cooking:** Press the start button to begin the cooking cycle. The interior light can be activated to check progress.
5. **Shaking/Turning:** For some foods, especially smaller items like fries, it is recommended to shake or turn them halfway through the cooking process for more even browning.
6. **Completion:** The oven will automatically shut off when the timer expires. Carefully remove cooked food using heat-resistant gloves or the rotisserie handle.

5.2 Preset Programs

The Starlyf Air Oven comes with 9 convenient preset programs for common dishes:

- Frying
- Meat
- Fish
- Shrimp
- Pizza
- Chicken
- Rotisserie
- Dehydrate
- Reheat

Select the desired program from the touch panel. The oven will automatically set the optimal temperature and time for that specific food type. You can adjust these settings manually if needed.

5.3 Using Accessories

● Rotisserie Forks

Rotisserie cooking for the whole chicken or turkeys



● Oil Tray

Collect the spilled oils during cooking



● Heater Insulation Rack

Ideal for dehydrating food or grilling meat, veggies & More



● Grill Cage

Ideal for French fries, Vegetables, popcorn



● High capacity 12L

Different wire racks and a grill pan



Figure 5.1: Visual guide to the Starlyf Air Oven's key accessories, including rotisserie forks, oil tray, heater insulation rack (wire rack), and grill cage (rotisserie basket), along with their recommended uses.

- **Rotisserie Forks:** Secure a whole chicken or roast onto the rotisserie spit. Insert the spit into the designated slots inside the oven. Use the rotisserie function for even 360° cooking.
- **Oil Tray:** Always place the oil tray at the very bottom of the oven to catch any drippings and make cleanup easier.
- **Wire Racks:** Use these for cooking multiple layers of food, dehydrating fruits/vegetables, or grilling smaller items. Insert them into the side grooves at desired heights.
- **Rotisserie Basket (Grill Cage):** Ideal for items that need to tumble for even cooking, such as French fries, popcorn, or roasted vegetables. Attach it to the rotisserie spit and use the rotisserie function.

6. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your Starlyf Air Oven.

- **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before

cleaning.

- **Removable Parts:** The wire racks, oil tray, rotisserie forks, rotisserie handle, and rotisserie basket are dishwasher safe, making cleanup quick and easy. Alternatively, wash them with warm soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
- **Interior:** Wipe the interior of the oven with a damp cloth and mild detergent. For stubborn food residue, a soft brush or sponge can be used. Avoid abrasive cleaners or metal scouring pads.
- **Exterior:** Clean the exterior surface with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Heating Element:** Gently wipe the heating element with a dry cloth to remove any food particles. Do not use water or cleaning solutions directly on the heating element.
- **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Starlyf Air Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Overloaded basket/racks; insufficient shaking/turning; incorrect temperature/time.	Do not overload the oven. Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease/oil residue from previous use; fatty food cooking.	Ensure the oil tray and interior are clean before use. For fatty foods, place a small amount of water in the oil tray to reduce smoke.
Food is not crispy.	Too much moisture in food; not enough cooking time/high enough temperature.	Pat food dry before cooking. Increase cooking time or temperature slightly. Ensure not to overcrowd the oven.

8. SPECIFICATIONS


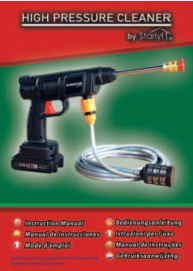
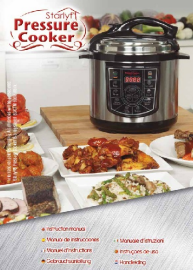
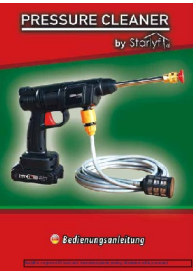
Feature	Detail
Brand	STARLYF
Model Number	12L (STARLYF-AFO-12L)
Color	Black
Capacity	12 Liters
Power	1700 Watts
Voltage	230 Volts (AC)

Feature	Detail
Temperature Range	65°C - 200°C
Product Dimensions (L x W x H)	30 x 31 x 40 cm (approx. 35P x 32l x 39H cm)
Item Weight	7.4 Kilograms
Special Feature	Automatic Shut-off

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, spare parts availability, or technical support, please contact the retailer or the manufacturer directly. Keep your proof of purchase for any warranty claims.

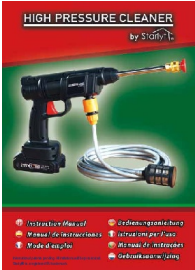
Related Documents - 12L

	<p>Starlyf Pressure Cooker User Manual and Recipe Book</p> <p>User manual and recipe guide for the Starlyf Pressure Cooker (Model VHGSLCIND0034). Learn about its features, operation, safety precautions, cleaning, and troubleshooting for efficient and delicious cooking.</p>
	<p>Starlyf High Pressure Cleaner: User Manual and Instructions</p> <p>Comprehensive instruction manual for the Starlyf High Pressure Cleaner, covering setup, usage, maintenance, and safety guidelines. Learn how to operate your device effectively and safely.</p>
	<p>Starlyf Pressure Cooker: User Manual & Operating Instructions</p> <p>Comprehensive user manual for the Starlyf Pressure Cooker, covering setup, operation, safety warnings, cleaning, troubleshooting, and cooking times.</p>
	<p>Starlyf Pressure Cleaner User Manual and Instructions</p> <p>Comprehensive guide for operating, cleaning, and maintaining the Starlyf Pressure Cleaner. Includes safety warnings, product components, usage instructions, and technical specifications.</p>



[Starlyf Therma Boost: User Manual & Guide for Efficient Radiator Heating](#)

Learn how to safely and effectively use the Starlyf Therma Boost radiator fan. This guide covers setup, operation, safety, and maintenance for optimal home heating.



[Starlyf High Pressure Cleaner: User Manual and Instructions](#)

Comprehensive user manual for the Starlyf High Pressure Cleaner, covering setup, operation, safety warnings, maintenance, and warranty information. Includes detailed assembly instructions and technical specifications.