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> AGARO Regency 12L Air Fryer Instruction Manual

## AGARO 33684

# AGARO Regency 12L Air Fryer

## INSTRUCTION MANUAL

### 1. Introduction

Thank you for choosing the AGARO Regency 12L Air Fryer. This versatile appliance is designed to provide a healthier alternative to traditional frying, allowing you to enjoy your favorite foods with up to 90% less oil. With its 12-liter capacity and 1800W power, it is ideal for family use, offering a wide range of cooking functions including air frying, roasting, baking, toasting, and rotisserie.

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new air fryer. Please read it thoroughly before first use and retain it for future reference.

### 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 using the appliance.
- 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.
- 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, level, heat-resistant surface.
- Maintain at least 10 cm of free space on the back, sides, and above the appliance to allow for adequate air circulation.

### 3. Product Overview and Components

The AGARO Regency Air Fryer is designed for versatile cooking with a user-friendly interface and a range of accessories to enhance your culinary experience.



Image: AGARO Regency Air Fryer and its various accessories, including mesh racks, rotating basket, skewer rack, handle tool, rotisserie fork, drip tray, frying basket, and mitts.

#### Included Components:

- 1x AGARO Regency Air Fryer Main Unit

- 1x Rotating Basket
- 1x Handle Tool
- 1x Rotisserie Fork
- 1x Skewer Rack
- 2x Mesh Racks
- 1x Drip Tray
- 1x Frying Basket
- 2x Gloves (Mitts)
- 1x Recipe Book
- 1x Instruction Manual (this document)

## 4. Setup and First Use

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### Unpacking:

1. Carefully remove all packaging materials from the air fryer and its accessories.
2. Check that all listed components are present and undamaged.
3. Remove any stickers or labels from the appliance.

### Before First Use:

1. Clean the interior of the appliance with a damp cloth.
2. Wash all removable accessories (rotating basket, mesh racks, drip tray, frying basket, rotisserie fork, skewer rack) with warm soapy water. Rinse thoroughly and dry completely. All removable parts are dishwasher safe.
3. Wipe the exterior of the appliance with a clean, damp cloth.
4. Place the air fryer on a stable, level, heat-resistant surface, ensuring adequate ventilation around the unit.
5. It is recommended to run the air fryer empty for about 10-15 minutes on a high temperature (e.g., 200°C) during its first use to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate. Ensure the area is well-ventilated during this process.

## 5. Operating Instructions

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The AGARO Regency Air Fryer features a digital display with touch controls for easy operation.

# Intelligent Cooking Made Simple

## with User-Friendly Interface

9 | Pre-Set Menu Functions

3 | Cooking Functions

4 | Temp. & Time Control Settings



Image: Digital touch control panel with various preset icons and temperature/timer display.

### Control Panel Overview:

- **Power Button:** Turns the appliance on/off and starts/pauses cooking.
- **Temperature Control (+/-):** Adjusts cooking temperature (80°C - 220°C).
- **Timer Control (+/-):** Adjusts cooking time (1-90 minutes).
- **Preset Menu Icons:** Select from 9 pre-programmed cooking functions.
- **Assist Cooking Functions:** Reheat, Preheat, Defrost.
- **Rotisserie Button:** Activates the rotisserie function.
- **Light Button:** Turns the interior light on/off.

### Basic Operation:

1. Plug the power cord into a grounded wall outlet. The display will illuminate.
2. Place food inside the air fryer using the appropriate accessory (e.g., mesh rack, frying basket). Do not overfill.

3. Press the Power button to turn on the appliance.
4. **Manual Setting:** Use the Temperature (+/-) and Timer (+/-) buttons to set your desired cooking temperature and time.
5. **Preset Menu:** Select one of the 9 preset icons (French Fries, Roast, Fish, Shrimps, Pizza, Chicken, Baking, Rotisserie, Toast). The appliance will automatically set the recommended temperature and time. You can adjust these settings manually if needed.
6. **Assist Functions:** Select Reheat, Preheat, or Defrost as required.
7. Press the Power button again to start cooking. The internal light can be turned on to monitor cooking progress.
8. The appliance will beep and automatically shut off when the cooking cycle is complete.

### Using Accessories:

- **Mesh Racks:** Ideal for dehydrating, baking, or cooking multiple layers of food. Slide into the grooves inside the oven.
- **Frying Basket:** Best for smaller items like fries, chicken wings, or vegetables that benefit from tumbling. Insert into the rotisserie shaft.
- **Rotisserie Fork:** Used for roasting whole chickens or larger cuts of meat. Secure the food onto the fork and insert the shaft into the rotisserie connection points inside the oven. Press the rotisserie button on the control panel.
- **Skewer Rack:** For making kebabs or skewers. Place food on skewers and rest them on the rack, then insert into the rotisserie shaft.
- **Drip Tray:** Always place the drip tray at the bottom of the oven to catch any oil or food drippings, making cleanup easier.
- **Handle Tool:** Use this tool to safely remove the hot rotating basket, rotisserie fork, or skewer rack from the oven after cooking.

# Delicious Dishes. Minimal Effort.

Your Favourite Foods Ready At Your Fingertips



Image: Examples of dishes prepared using the air fryer's preset functions, such as French Fries, Chicken, Chicken Steak, Bake, Rotisserie, Shrimp, Pizza, Fish, and Dehydrate.

## 6. Maintenance and Cleaning

Regular cleaning of your AGARO Regency Air Fryer will ensure optimal performance and extend its lifespan.

### Cleaning Instructions:

1. Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Main Unit:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid. Clean the interior with a damp cloth and mild detergent if necessary. For stubborn stains, use a non-abrasive sponge.
3. **Removable Accessories:** The rotating basket, mesh racks, drip tray, frying basket, rotisserie fork, and skewer rack are all dishwasher safe. Alternatively, they can be washed by hand with warm soapy water. Rinse thoroughly and dry completely before storing or reassembling.
4. Do not use abrasive cleaning materials or metal scouring pads, as they can damage the non-stick coating and surfaces.

## Storage:

Ensure the appliance is clean and dry before storing. Store the air fryer and its accessories in a cool, dry place, away from direct sunlight and moisture.

## 7. Troubleshooting

If you encounter any issues with your AGARO Regency Air Fryer, 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 problem persists, contact customer support.
Food is not cooked evenly.	Overcrowding the basket; Incorrect temperature/time; Food not rotated.	Do not overcrowd the basket; cook in smaller batches. Adjust temperature and time as per recipe. For best results, shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; High fat content food.	Clean the drip tray and interior thoroughly after each use. For high-fat foods, drain excess oil from the drip tray during cooking if necessary.
Food is not crispy.	Too much moisture; Not enough oil (for certain foods); Incorrect temperature/time.	Pat food dry before cooking. A light spray of oil can help achieve crispiness. Adjust temperature and time.
Appliance emits a burning smell.	Food residue burning; First use odor.	Unplug and allow to cool. Clean the interior and accessories thoroughly. If it's the first use, this is normal and will dissipate. Ensure proper ventilation.

If the problem persists after trying these solutions, please contact AGARO customer support.

## 8. Specifications

Detailed technical specifications for the AGARO Regency Air Fryer, Model 33684.

Feature	Specification
Model Name	Regency Air Fryer
Model Number	33684
Capacity	12 Litres
Wattage	1800 Watts
Voltage	230 Volts
Temperature Range	80°C - 220°C
Timer Range	1 - 90 minutes

Feature	Specification
Control Method	Touch Control
Product Dimensions (D x W x H)	30D x 25W x 80H Centimeters
Item Weight	9 Kilograms
Colour	Silver
Material	Stainless Steel
Non-stick Coating	Yes
Dishwasher Safe Parts	Yes (Removable Accessories)
Special Feature	Temperature Control, 360° Heat Circulation

## 9. Warranty and Support

### Warranty Information:

The AGARO Regency Air Fryer comes with a **2-year warranty** on the product from the date of purchase. This warranty covers manufacturing defects and faulty materials under normal household use. Please retain your purchase receipt as proof of purchase for warranty claims.

The warranty does not cover damage caused by misuse, neglect, unauthorized repairs, commercial use, or normal wear and tear.

### Customer Support:

For any queries, technical assistance, or warranty claims, please contact AGARO customer support:

- **Website:** Visit the official AGARO website for support resources and contact details.
- **Email:** Refer to your product packaging or the AGARO website for the customer service email address.
- **Phone:** Refer to your product packaging or the AGARO website for the customer service phone number.

Please have your product model number (33684) and purchase details ready when contacting support.