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Petra PT4750BLKVDEEU7

Petra PT4750BLKVDEEU7 Dual Drawer Air Fryer User Manual

Model: PT4750BLKVDEEU7

For optimal performance and safety, please read this manual thoroughly before use.

1. Introduction

Thank you for choosing the Petra PT4750BLKVDEEU7 Dual Drawer Air Fryer. This appliance is designed to cook a wide variety of foods using hot air circulation, offering a versatile and efficient cooking method. With its dual 3.7-liter baskets, you can prepare two different dishes simultaneously, making meal preparation convenient for families.

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. Please read all instructions carefully before operating the appliance.

- Always ensure the voltage indicated on the appliance corresponds to your mains voltage.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.
- Place the appliance on a stable, heat-resistant surface, away from walls and other appliances to allow for adequate air circulation.
- Do not block the air inlet or outlet vents during operation.
- The surfaces of the appliance may become hot during use. Use oven mitts when handling hot components.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not use accessories or attachments not recommended by the manufacturer.
- This appliance is intended for household use only.

3. Product Overview

The Petra PT4750BLKVDEEU7 is a 2400W dual-drawer air fryer with a total capacity of 7.4 liters, split into two independent 3.7-liter non-stick frying baskets. It features an LED touchscreen for easy control and pre-set cooking functions.



Figure 3.1: Front view of the Petra PT4750BLKVDEEU7 Dual Drawer Air Fryer with both baskets containing food.

Components:

- Main Unit with Heating Element and Fan
- Dual 3.7L Non-Stick Frying Baskets
- Integrated LED Touchscreen Control Panel
- Power Cord



Figure 3.2: Close-up of the LED touchscreen control panel, showing time, temperature, and program selections.



Figure 3.3: View of the two empty non-stick frying baskets, ready for food preparation.

4. Setup and First Use

4.1 Unpacking

- Remove all packaging materials and promotional labels from the air fryer.
- Check that all components are present and undamaged.

4.2 Initial Cleaning

- Wipe the exterior of the appliance with a damp cloth.
- Wash the frying baskets and any removable accessories with warm, soapy water. Rinse thoroughly and dry completely.
- Do not use abrasive cleaning agents or scouring pads.

4.3 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 the air fryer directly under wall cabinets or near flammable materials.

4.4 Pre-heating (Optional First Run)

It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) during its first use to eliminate any manufacturing odors. Ensure the area is well-ventilated during this process.

5. Operating Instructions

5.1 Powering On and Basic Operation

1. Plug the power cord into a grounded electrical outlet. The control panel will illuminate.
2. Press the Power button () to turn on the appliance.
3. Place food into the desired frying basket(s). Do not overfill the baskets.
4. Insert the basket(s) firmly back into the main unit.

5.2 Pre-set Cooking Functions

The air fryer comes with 6 pre-set functions for common cooking tasks:

- **Fry:** Ideal for chips, fries, and other fried foods.
- **Roast:** Suitable for roasting meats and vegetables.
- **Bake:** For baking cakes, pastries, and other baked goods.
- **Dehydrate:** For drying fruits, vegetables, or making jerky.
- **Reheat:** To warm up leftovers.
- **Manual:** Allows you to set time and temperature manually.

To select a pre-set function:

1. Select the basket you wish to program (1 or 2).
2. Press the 'Menu' button repeatedly until the desired pre-set icon is highlighted.
3. The display will show the default time and temperature for that function. You can adjust these using the temperature (↑/↓) and time (**+/-**) buttons.
4. Press the Start/Pause button ( ) to begin cooking.

5.3 Manual Mode

To use manual mode:

1. Select the basket (1 or 2).
2. Select 'Manual' from the pre-set options.
3. Use the temperature (↑/↓) buttons to set the desired temperature (up to 200°C).
4. Use the time (**+/-**) buttons to set the desired cooking time (up to 60 minutes for most functions, longer for dehydrate).
5. Press the Start/Pause button ( ) to begin cooking.

5.4 Sync & Match Functions

The Sync and Match functions allow for coordinated cooking across both baskets.

- **Match:** If you want both baskets to cook with the exact same settings (time and temperature), program one basket, then press the 'Match' button. The settings will be duplicated to the other basket.
- **Sync:** If you are cooking two different items with different cooking times, program both baskets individually. Then, press the 'Sync' button. The air fryer will automatically adjust the start times so that both items finish cooking at the same moment.



Figure 5.1: The dual baskets allow for simultaneous cooking of different food types, such as chicken wings and vegetables.

5.5 Pause and Resume

During cooking, you can pause the process by pressing the Start/Pause button () or by pulling out a basket. The cooking will automatically resume once the basket is reinserted or the button is pressed again.

6. Cooking Guide

6.1 General Tips

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes before adding food.
- **Oil Usage:** While an air fryer uses significantly less oil, a small amount (1-2 teaspoons) can enhance crispiness and flavor for some foods.
- **Shaking/Tossing:** For even cooking, especially with smaller items like fries or vegetables, shake or toss the contents of the basket halfway through the cooking time.
- **Batch Cooking:** Avoid overcrowding the baskets. Cook in smaller batches if necessary to ensure even air circulation and crispiness.
- **Food Size:** Cut food into uniform pieces for consistent cooking.

6.2 Approximate Cooking Times and Temperatures

The following table provides general guidelines. Actual cooking times may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked to a safe internal temperature.

Food Item	Temperature	Time	Notes
Frozen Fries (thin)	180-200°C	15-25 min	Shake halfway
Chicken Wings	180-200°C	20-30 min	Flip halfway
Vegetables (broccoli, bell peppers)	160-180°C	10-18 min	Toss halfway
Fish Fillets	170-190°C	12-18 min	
Baked Goods (muffins, small cakes)	150-170°C	15-25 min	Use appropriate bakeware



Figure 6.1: The air fryer can also be used for baking, as shown with muffins in one of the baskets.

7. Cleaning and Maintenance

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

1. **Before Cleaning:** Always unplug the appliance and allow it to cool down completely before cleaning.
2. **Frying Baskets:** The non-stick frying baskets are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge. For stubborn residue, soak the baskets in warm water for about 10 minutes before cleaning.
3. **Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid getting water into the heating element area.
4. **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or solvents.
5. **Heating Element:** Gently clean the heating element with a soft brush to remove any food residue. Do not use water or liquid cleaners directly on the heating element.

6. **Storage:** Ensure the appliance is clean and dry before storing. Store it in a cool, dry place.

8. Troubleshooting

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; appliance fault.	Ensure the plug is securely in the outlet. Test the outlet with another appliance. If still not working, contact customer support.
Food is not cooked evenly.	Baskets overcrowded; food not shaken/tossed; incorrect temperature/time.	Cook in smaller batches. Shake or toss food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the baskets and interior thoroughly. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Too much moisture; baskets overcrowded; insufficient oil.	Pat food dry before cooking. Do not overcrowd. Lightly coat with oil for extra crispiness.

9. Specifications

- **Model Number:** PT4750BLKVDEEU7
- **Brand:** Petra
- **Power:** 2400W
- **Voltage:** 230 Volts (AC)
- **Capacity:** 7.4 Liters (2 x 3.7L drawers)
- **Dimensions (L x W x H):** 39 x 39.5 x 28 cm
- **Weight:** 8.33 Kilograms
- **Material:** Stainless Steel, Plastic
- **Special Features:** Temperature Control, Touchscreen Display, Automatic Shut-off
- **Recommended Uses:** Frying, Roasting, Baking, Dehydrating, Reheating



Figure 9.1: Product dimensions: 39cm (length) x 39.5cm (width) x 28cm (height).

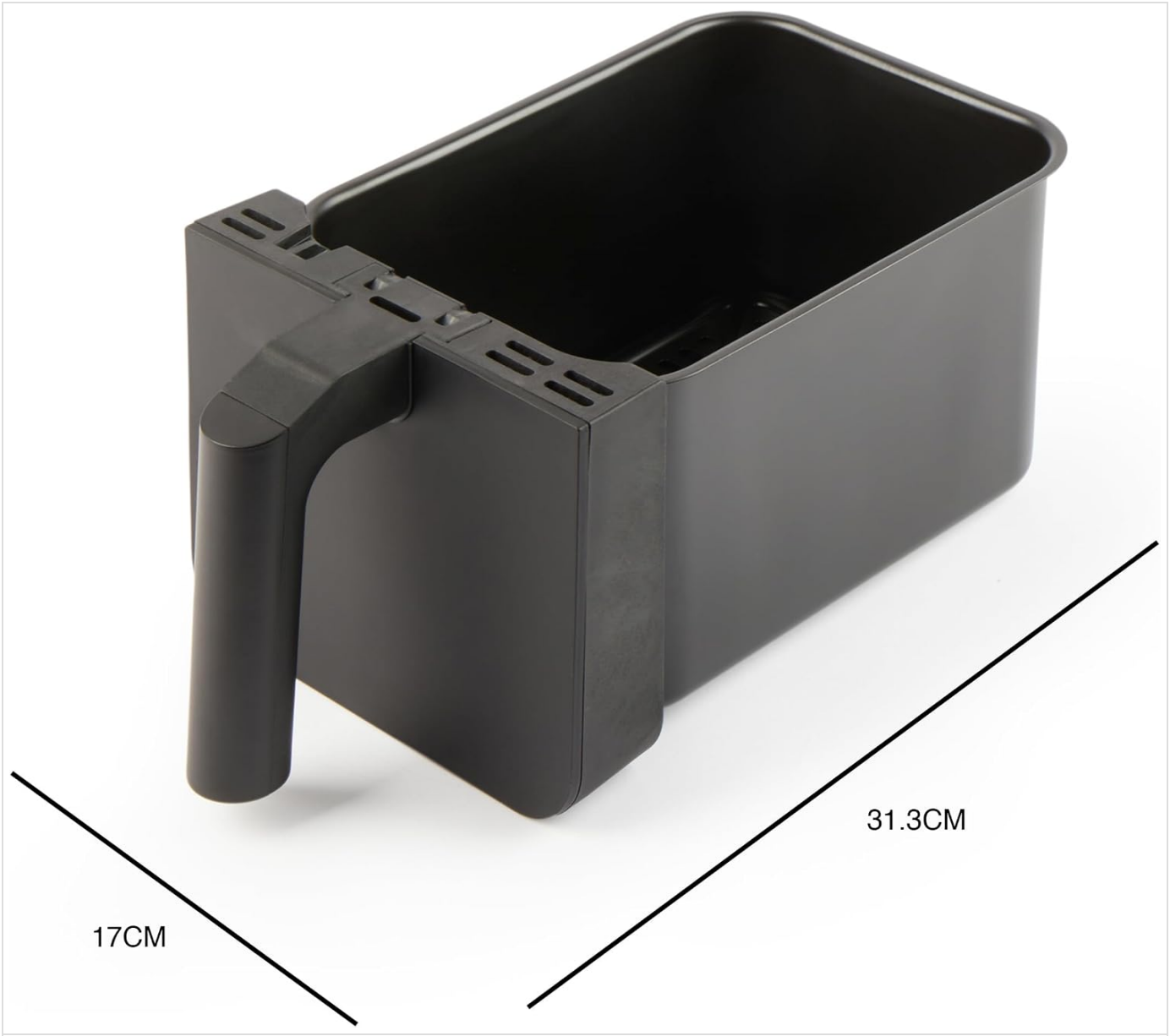


Figure 9.2: Individual basket dimensions: approximately 31.3cm (length) x 17cm (width).

10. Warranty and Support

The Petra PT4750BLKVDEEU7 Dual Drawer Air Fryer typically comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details. For technical support, spare parts, or warranty claims, please contact Petra customer service through their official website or the contact information provided in your product documentation.

A link to the product registration or warranty information may be available via the QR code on the product packaging or included documentation. For example, a relevant link found is: http://fqrct.com/t/26793c4

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