

Zeegma KNAPPER PRO BLACK

ZEEGMA Knapper Pro Air Fryer Instruction Manual

Model: KNAPPER PRO BLACK

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or any other liquid. Do not operate the appliance with a damaged cord or plug.
- **Placement:** Always place the appliance on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 10 cm) around the appliance for proper ventilation. Do not place near flammable materials or heat sources.
- **Hot Surfaces:** The air fryer generates hot air and steam during operation. Do not touch hot surfaces. Always use the handle to remove the basket. Use oven mitts if necessary.
- **Children and Supervision:** This appliance is not intended for use by persons 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. Children should be supervised to ensure they do not play with the appliance.
- **Usage:** Do not use the appliance for purposes other than those described in this manual. Do not leave the appliance unattended during operation. Unplug from the outlet when not in use and before cleaning.
- **Maintenance:** Only perform maintenance as described in this manual. Any other servicing should be performed by an authorized service representative.

2. PRODUCT OVERVIEW

The ZEEGMA Knapper Pro Air Fryer is designed for healthy cooking with minimal oil. It features a powerful 1400W motor, a wide temperature range, and multiple pre-set programs for convenience.



Image: The ZEEGMA Knapper Pro Air Fryer in black, with its cooking basket partially open, revealing golden-brown fries inside. The digital control panel is visible on the top front.

Key Features:

- **Power:** 1400W for rapid heating.
- **Temperature Range:** Adjustable from 60°C to 200°C.
- **Capacity:** 4.5 Liters bowl capacity, 3.5 Liters basket capacity.
- **Programs:** 8 pre-set cooking programs.
- **Timer:** Up to 60 minutes with automatic shut-off.
- **Coating:** Non-stick Teflon coating for easy cleaning.
- **Control:** Intuitive touchscreen panel with LCD display.

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POWER: 1400 W
8 COOKING PROGRAMS



Image: A side view of the ZEEGMA Knapper Pro Air Fryer, highlighting its oil-free frying capability. Text on the image indicates 'POWER: 1400 W' and '8 COOKING PROGRAMS'.

3. BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the cooking basket and bowl thoroughly with warm, soapy water. Rinse and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Initial Run:** It is recommended to run the air fryer empty for about 10-15 minutes at 200°C before first use. This helps to burn off any manufacturing residues and eliminate initial odors. A slight smell or smoke may occur during this process; this is normal. Ensure the area is well-ventilated.

4. SETUP

1. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm of clear space around the back and sides, and above the appliance for proper air circulation.
2. **Basket Assembly:** Ensure the cooking basket is securely placed inside the cooking bowl. Slide the assembled bowl and basket into the main unit until it clicks into place.
3. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

Control Panel:

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- TOUCHSCREEN PANEL WITH LCD DISPLAY
- AUDIBLE SIGNAL

Image: A detailed view of the ZEEGMA Knapper Pro Air Fryer's touchscreen control panel, showing the digital temperature display (200°C) and various program icons.

The air fryer features an intuitive touchscreen control panel with an LCD display. The display shows temperature and time settings. Various icons represent pre-set cooking programs.

Basic Operation:

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to allow for proper air circulation.
2. **Power On:** Press the power button to turn on the appliance. The display will light up.
3. **Set Temperature and Time (Manual Mode):**
 - Use the temperature control buttons (usually '+' and '-') to adjust the desired cooking temperature (60-200°C).
 - Use the time control buttons (usually '+' and '-') to set the desired cooking time (0-60 minutes).
4. **Select Pre-set Program:** Alternatively, press the 'M' (Mode) button to cycle through the 8 pre-set programs. Each program has a default temperature and time.

5. **Start Cooking:** Press the start/pause button to begin the cooking process. The fan and heating element will activate.
6. **Shake/Turn Food:** For even cooking, especially with items like fries or chicken wings, it is recommended to shake or turn the food halfway through the cooking time. Carefully pull out the basket, shake, and reinsert. The appliance will resume cooking automatically.
7. **Completion:** The air fryer will beep when the cooking time is complete and automatically shut off. Carefully remove the basket and transfer the food to a serving dish.

Pre-set Programs:

The ZEEGMA Knapper Pro offers 8 pre-set programs for common dishes. These programs provide optimized temperature and time settings, which can be adjusted manually if needed.

- **Fries:** Ideal for crispy potato fries.
- **Chicken:** Suitable for chicken pieces or wings.
- **Shrimp:** For perfectly cooked shrimp.
- **Cake:** For baking small cakes or muffins.
- **Steak:** For cooking various cuts of steak.
- **Fish:** Optimized for fish fillets.
- **Ribs:** For tender and flavorful ribs.
- **Manual:** Allows full control over temperature and time settings.

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- **TIMER: 0-60 MINUTES**
- **8 COOKING PROGRAMS**

Image: The ZEEGMA Knapper Pro Air Fryer displaying its digital timer and icons representing the 8 cooking programs, emphasizing its versatility.

6. COOKING GUIDE

The following general tips can help you achieve optimal results with your air fryer:

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired cooking temperature before adding food.
- **Oil Usage:** While the air fryer cooks with minimal oil, a small amount (1 tablespoon) of oil can enhance crispiness and flavor for some foods.
- **Shaking/Turning:** Foods that are small or stacked (like fries, nuggets) benefit from being shaken or turned halfway through cooking to ensure even browning.
- **Batch Cooking:** If cooking large quantities, cook in smaller batches to avoid overcrowding the basket, which can lead to uneven cooking.
- **Doneness:** Always ensure food is cooked to a safe internal temperature. Cooking times are approximate and may vary based on food type, quantity, and desired crispiness.

7. CLEANING AND MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Basket and Bowl:** The cooking basket and bowl have a non-stick Teflon coating and are dishwasher safe. For manual cleaning, wash them with warm, soapy water and a non-abrasive sponge. Do not use metal scouring pads or harsh detergents.
3. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
4. **Clean Heating Element:** If necessary, gently clean the heating element inside the appliance with a soft brush to remove any food residue. Ensure the appliance is completely cool and unplugged.
5. **Storage:** Once clean and dry, store the air fryer in a cool, dry place.

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- ABILITY TO PREPARE OIL-FREE DISHES
- PARTS COATED WITH TEFLON

Image: A close-up view of the ZEEGMA Knapper Pro Air Fryer's cooking basket, highlighting its non-stick Teflon coating for easy cleaning and oil-free cooking.

8. TROUBLESHOOTING

If you encounter any issues with your ZEEGMA Knapper Pro Air Fryer, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; appliance fault.	Check power cord connection; try a different outlet; contact customer support.
Food is not cooked evenly.	Basket overcrowded; food not shaken/turned; incorrect temperature/time.	Cook in smaller batches; shake/turn food more frequently; adjust temperature/time settings.
Food is not crispy.	Too much moisture; not enough oil (for some foods); temperature too low.	Pat food dry before cooking; lightly brush with oil; increase temperature or cooking time.
White smoke coming from appliance.	Grease residue from previous use; fatty food being cooked.	Clean the basket and bowl thoroughly; this is normal for fatty foods, ensure proper ventilation.

9. SPECIFICATIONS

Technical details for the ZEEGMA Knapper Pro Air Fryer.

Feature	Detail
Model Number	KNAPPER PRO BLACK
Power	1400 Watts
Voltage	230 Volts (typical for EU market)
Temperature Range	60°C - 200°C
Timer	0 - 60 minutes
Bowl Capacity	4.5 Liters
Basket Capacity	3.5 Liters
Dimensions (L x W x H)	34.5 x 30 x 36.5 cm
Weight	4 Kilograms
Material	Metal, Teflon coating
Special Features	8 cooking programs, Automatic shut-off, Cool-touch handle

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- **BOWL CAPACITY: 4,5 LITERS**
- **BASKET CAPACITY: 3,5 LITERS**







Image: A visual representation of the ZEEGMA Knapper Pro Air Fryer's bowl and basket, indicating a bowl capacity of 4.5 liters and a basket capacity of 3.5 liters.

10. WARRANTY AND SUPPORT

The ZEEGMA Knapper Pro Air Fryer comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

Spare Parts Availability: Spare parts are available for 2 years from the date of purchase.

For technical support, warranty claims, or any questions regarding your appliance, please contact ZEEGMA customer service. Contact details can typically be found on the official ZEEGMA website or in your product documentation.

	<p>Zeegma Knapper Dual User Manual - Air Fryer Guide</p> <p>Comprehensive user manual for the Zeegma Knapper Dual dual-basket air fryer. Learn how to operate, maintain, and troubleshoot your appliance for healthy and efficient cooking. Includes safety guidelines and product specifications.</p>
	<p>Zeegma Knapper Chef User Manual - Air Fryer Guide</p> <p>Comprehensive user manual for the Zeegma Knapper Chef air fryer. Includes operating instructions, safety guidelines, troubleshooting tips, and maintenance advice for healthy cooking.</p>
	<p>Zeegma Planeet Easy User Manual - Introduction and Safety</p> <p>Get acquainted with your Zeegma Planeet Easy stand mixer. This introduction covers essential safety information, product features, and operating instructions to ensure optimal use.</p>
	<p>Zeegma Draden Steam Cleaner User Manual</p> <p>Comprehensive user manual for the Zeegma Draden steam cleaner, detailing its features, operation, safety precautions, cleaning, maintenance, and troubleshooting for effective household use.</p>
	<p>Zeegma Pizza Chef User Manual</p> <p>User manual for the Zeegma Pizza Chef, providing instructions, safety warnings, troubleshooting, and maintenance guidelines for optimal use of your pizza oven.</p>
	<p>Zeegma Molen Chef Easy Meat Grinder User Manual - Assembly, Operation, and Maintenance Guide</p> <p>Comprehensive user manual for the Zeegma Molen Chef Easy meat grinder. Includes detailed instructions on assembly, meat mincing, sausage making, vegetable shredding, safety, cleaning, and maintenance. Discover how to get the most out of your Zeegma appliance.</p>