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- › [Swiss Pro+](#) /
- › [Swiss Pro+ Digital Air Fryer SP-AF9.2LR Instruction Manual](#)

Swiss Pro+ SP-AF9.2LR

Swiss Pro+ Digital Air Fryer SP-AF9.2LR Instruction Manual

Model: SP-AF9.2LR

1. INTRODUCTION

Thank you for choosing the Swiss Pro+ Digital Air Fryer SP-AF9.2LR. This appliance is designed to prepare a variety of meals using hot air circulation, offering a method for cooking with significantly less oil compared to traditional frying. Please read this instruction manual thoroughly before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.



The Swiss Pro+ Digital Air Fryer, model SP-AF9.2LR, shown with its cooking basket containing prepared food.

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 before use.
- 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, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Swiss Pro+ Digital Air Fryer.

- **Main Unit:** The primary housing of the air fryer.
- **Digital Touchscreen Control Panel:** For setting temperature, time, and selecting pre-programmed functions.
- **Frying Basket (XXL):** The outer basket that holds the removable inner basket.
- **Removable Inner Basket:** Where food is placed for cooking, featuring a non-stick coating.
- **Handle:** For safely pulling out and inserting the frying basket.



An illustration highlighting the key components: the accessible touchscreen, the large capacity frying basket, and the easily

removable inner basket.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and any promotional labels from the air fryer.
2. **Initial Cleaning:** Before first use, clean the frying basket and removable inner basket with warm soapy water. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance to allow for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded wall outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview

The digital touchscreen allows for precise control over cooking settings.



A detailed view of the air fryer's digital touchscreen control panel and the cooking basket filled with food.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts cooking temperature (50°C - 200°C).
- **Timer Control (+/-):** Adjusts cooking time (1 - 60 minutes).
- **Pre-programmed Settings:** Icons for various food types (e.g., fries, chicken, fish) that automatically set recommended time and temperature.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

5.2. General Operation

1. **Prepare Food:** Place your ingredients into the removable inner basket. Do not overfill the basket; ensure there is enough space for air circulation.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
3. **Power On:** Press the Power button to turn on the air fryer. The display will illuminate.
4. **Set Temperature and Time:**
 - **Manual Setting:** Use the Temperature (+/-) buttons to set the desired cooking temperature (50-200°C) and the Timer (+/-) buttons to set the cooking duration (1-60 minutes).
 - **Pre-programmed Setting:** Select one of the pre-programmed icons for common food items. The appliance will automatically set the recommended time and temperature. You can adjust these settings manually if needed.
5. **Start Cooking:** Press the Start/Pause button to begin the cooking process. The fan and heating element will activate.
6. **Shake/Turn Food (Optional):** For even cooking, especially with smaller items like fries, pull out the basket halfway through the cooking time and gently shake or turn the food. Reinsert the basket to resume cooking.
7. **Cooking Completion:** The air fryer will beep when the set cooking time has elapsed. The heating element will turn off, and the fan may continue to run for a short period to cool down the appliance.
8. **Remove Food:** Carefully pull out the frying basket using the handle. Place it on a heat-resistant surface. Use tongs to remove the cooked food from the inner basket.
9. **Power Off:** Press the Power button to turn off the appliance, or it will automatically power off after a short period of inactivity.

Easy to clean

The removable basket is easy to clean thanks to their non-stick coating and is dishwasher safe



The air fryer positioned on a kitchen counter, demonstrating its user-friendly interface with options for pre-programmed settings, a cooking timer ranging from 1 to 60 minutes, and temperature control from 50°C to 200°C.

5.3. Hero Air Technology

This air fryer incorporates Hero Air Technology, which optimizes hot air circulation and collects excess fat in a double-bottom design. This design prevents the fat from re-entering the airflow, contributing to a healthier cooking process with up to 90% less fat compared to traditional frying methods, while still achieving crispy results.

6. 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 Baskets:** The frying basket and removable inner basket have a non-stick coating and are dishwasher safe. Alternatively, they can be washed by hand with warm water and a non-abrasive sponge. Ensure all food residues are removed.
3. **Clean Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaning agents 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 particles.
5. **Storage:** Once clean and dry, store the air fryer in a cool, dry place.



The air fryer with its basket pulled out, showcasing a whole roasted chicken. This image emphasizes the removable and easy-to-clean nature of the basket.

7. TROUBLESHOOTING

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

| Problem | Possible Cause | Solution |
|-----------------------------|---|--|
| Appliance does not turn on. | Not plugged in; power outlet malfunction; power button not pressed. | Ensure the power cord is securely plugged into a working outlet. Press the power button. |
| Food is not cooked evenly. | Basket is overfilled; food not shaken/turned. | Do not overfill the basket. Shake or turn food halfway through cooking. |

| Problem | Possible Cause | Solution |
|--|---|--|
| White smoke coming from the appliance. | Grease residue from previous use; fatty ingredients. | Clean the basket and interior thoroughly after each use. For very fatty foods, excess fat may cause smoke; this is normal. |
| Food is not crispy. | Too much moisture in food; insufficient cooking time/temperature. | Pat food dry before cooking. Increase cooking time or temperature slightly. |

8. SPECIFICATIONS

- **Brand:** Swiss Pro+
- **Model Number:** SP-AF9.2LR
- **Color:** Red
- **Capacity:** 10 Liters
- **Power / Wattage:** 1800W
- **Voltage:** 230 Volts
- **Material:** Stainless Steel
- **Product Dimensions (D x W x H):** 42 x 39 x 44 cm
- **Item Weight:** 6 Kilograms
- **Special Features:** Digital Touchscreen, Temperature Control (50-200°C), Timer (1-60 min), Pre-programmed Settings, Hero Air Technology, Dishwasher Safe Parts.



A visual representation of the air fryer's dimensions, indicating a height of 41.5 cm, a depth of 38.8 cm, and a width of 43.5 cm.

9. WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, service, or inquiries, please contact Swiss Pro+ customer service through the contact information provided on your product packaging or the official Swiss Pro+ website.