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ROSMARINO PRO XXL

ROSMARINO INFINITY PRO XXL Dual Chamber Hot Air Fryer Instruction Manual

Model: PRO XXL

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your ROSMARINO INFINITY PRO XXL Dual Chamber Hot Air Fryer. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed to prepare a variety of meals with significantly less fat and energy consumption compared to traditional methods, utilizing its dual cooking zones and multiple preset programs.

The ROSMARINO INFINITY PRO XXL offers features such as Sync Finish and Dual Cook for convenient meal preparation, allowing you to cook different foods simultaneously at varying temperatures and times, ensuring everything is ready at the same moment.



Image: The ROSMARINO INFINITY PRO XXL Air Fryer is a versatile appliance, combining the functions of an oven, toaster, deep fryer, and fruit dehydrator into one compact unit.

BIS ZU 85% WENIGER FETT
(GESUNDERE LEBENSMITTEL)
weniger Kalorien



**ANTIHAFTBES-
CHICHTUNG**



Image: A woman and child preparing food, illustrating the benefit of up to 85% less fat and fewer calories when using the air fryer for healthier meals.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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.
- Do not use attachments not recommended by the appliance manufacturer.
- 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.

- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

3. PRODUCT OVERVIEW

3.1 Components



Image: The ROSMARINO INFINITY PRO XXL Dual Chamber Hot Air Fryer, showcasing its two independent cooking baskets and digital control panel. A recipe book is also visible.

- Main Unit with Digital Control Panel
- Left Cooking Basket (4L capacity)
- Right Cooking Basket (4L capacity)
- Non-stick Cooking Plates (inside each basket)
- Power Cord
- Recipe Book (included)

3.2 Control Panel



können Sie bis zu 8 L

Image: A detailed view of the digital control panel, showing temperature and time displays for both chambers, along with various function buttons like AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE, KEEP WARM, FRENCH FRIES, SYNC, SHAKE, and DUAL COOK.

- **Temperature Controls (L/R TEMP +/-):** Adjust temperature for each chamber.
- **Time Controls (L/R TIME +/-):** Adjust cooking time for each chamber.
- **Preset Programs:** AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE, KEEP WARM, FRENCH FRIES.
- **SYNC Button:** Synchronizes cooking end times for both chambers.
- **SHAKE Button:** Reminder to shake food for even cooking.
- **DUAL COOK Button:** Applies the same settings to both chambers.
- **Power Button:** Turns the appliance on/off.
- **Start/Pause Button:** Initiates or pauses the cooking process.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.

2. Ensure all components listed in the "Product Overview" section are present.

4.2 Cleaning Before First Use

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the cooking baskets and non-stick plates with hot, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher safe (top rack recommended).
3. Do not immerse the main unit in water or any other liquid.

4.3 Placement

- Place the air fryer on a stable, level, heat-resistant surface.
- Ensure there is adequate space (at least 10 cm) around the appliance for proper air circulation.
- Do not place the appliance directly against a wall or under cabinets during operation, as hot steam may damage surfaces.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. Plug the appliance into a grounded electrical outlet. The power button will illuminate.
2. Press the Power button to turn on the display.
3. Pull out the desired cooking basket(s) and place food inside. Do not overfill.
4. Insert the basket(s) back into the appliance until they click into place.
5. Select a preset program or manually set the temperature and time for each chamber using the L/R TEMP +/- and L/R TIME +/- buttons.
6. Press the Start/Pause button to begin cooking.
7. The appliance will beep when cooking is complete. Carefully remove the baskets and transfer food.

5.2 Preset Programs

The air fryer features 8 preset programs for common dishes. Select the desired program by pressing the corresponding button on the control panel. The default temperature and time for that program will be displayed. These can be adjusted manually if needed.

8 AUTOMATISCHE PROGRAMME



Kochen Sie noch müheloser!



Image: The control panel highlighting the 8 automatic programs: Air Fry, Roast, Broil, Bake, Reheat, Dehydrate, Keep Warm, and French Fries. Below, various cooked foods like fries, meat, fish, and pizza are shown, illustrating the versatility of the programs.

- **AIR FRY:** For general air frying.
- **ROAST:** Ideal for roasting meats and vegetables.
- **BROIL:** For achieving a crispy finish.
- **BAKE:** Suitable for baking cakes, muffins, etc.
- **REHEAT:** For warming up leftovers.
- **DEHYDRATE:** For drying fruits and vegetables.
- **KEEP WARM:** Maintains food temperature after cooking.
- **FRENCH FRIES:** Optimized for crispy french fries.

5.3 Dual Cook Function

The Dual Cook function allows you to apply the same cooking settings (temperature and time) to both cooking chambers simultaneously. This is useful when preparing larger quantities of the same food.

1. Load both baskets with food.
2. Set the desired temperature and time for one chamber.

3. Press the **DUAL COOK** button. The settings will be mirrored to the other chamber.
4. Press Start/Pause to begin cooking.



Image: The air fryer with two whole chickens in its baskets, demonstrating the capacity for cooking large meals using the Dual Cook function, which applies identical settings to both chambers.

5.4 Sync Finish Function

The Sync Finish function ensures that two different foods, cooked at different temperatures and times in separate chambers, finish cooking at the exact same moment. This is ideal for preparing a complete meal.

1. Load each basket with different foods.
2. Set the desired temperature and time for the food in the Left chamber.
3. Set the desired temperature and time for the food in the Right chamber.
4. Press the **SYNC** button. The appliance will automatically adjust the start times for each chamber so they finish simultaneously.
5. Press Start/Pause to begin cooking.



Image: The air fryer's display showing different cooking times and temperatures for the left (meat) and right (vegetables) chambers, with the "SYNC FINISH" feature ensuring both dishes are ready at the same time.

5.5 Dehydration Function

The dehydration function allows you to dry fruits and vegetables, preserving them for healthy snacks or ingredients.

1. Prepare fruits or vegetables by slicing them thinly and evenly.
2. Place the prepared items in the cooking baskets, ensuring they are not overlapping too much.
3. Select the **DEHYDRATE** preset program.
4. Adjust the temperature and time as needed (refer to recipe book for specific recommendations).
5. Press Start/Pause to begin the dehydration process.



Image: The air fryer's baskets containing raspberries and sliced figs, demonstrating the dehydration function. Below, plates of dried raspberries and figs are shown as the final product.

6. CLEANING AND MAINTENANCE

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

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or scourers.
3. **Cooking Baskets and Plates:**
 - Remove the cooking baskets and non-stick plates.
 - Wash them in hot, soapy water using a non-abrasive sponge.
 - Alternatively, the baskets and plates are dishwasher safe (top rack recommended).
 - Ensure all parts are thoroughly dry before reassembling or storing.
4. **Interior:** Wipe the interior of the appliance with a damp cloth if necessary. Do not use harsh chemicals.



Image: A woman and child preparing french fries, emphasizing the benefit of using less oil with the air fryer. The image also highlights the non-stick coating of the cooking baskets, which simplifies cleaning.

7. TROUBLESHOOTING

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.	Baskets are overfilled; food not shaken or flipped.	Do not overfill baskets. Use the SHAKE reminder or manually shake/flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the baskets and interior thoroughly after each use. For fatty foods, a small amount of smoke is normal.

Problem	Possible Cause	Solution
Food is not crispy.	Insufficient cooking time or temperature; too much moisture in food.	Increase cooking time or temperature. Pat food dry before cooking. A light coating of oil can help.

8. SPECIFICATIONS

Brand	ROSMARINO
Model	PRO XXL
Capacity	2 x 4 Liters (8 Liters total)
Power	1700 W
Voltage	220-240 V
Temperature Control	35 °C to 200 °C
Timer	Up to 60 minutes
Dimensions (L x W x H)	38 x 40 x 30 cm
Weight	9.42 Kilograms
Non-stick Coating	Yes, in both baskets
Dishwasher Safe Parts	Cooking plates and baskets (top rack)

Note: The product description states 1700W for motor power, which is a typical power rating for an air fryer of this size.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided with your purchase documentation or visit the official ROSMARINO website. Please have your model number (PRO XXL) and purchase date available when contacting support.