

CREATE 132703_275944

CREATE Oil-Free Air Fryer 6.5L User Manual

Model: 132703_275944

INTRODUCTION

Thank you for choosing the CREATE Oil-Free Air Fryer. This manual provides important information for the safe and efficient operation of your appliance. Please read it thoroughly before first use and keep it for future reference.

SAFETY PRECAUTIONS

When using any electrical appliance, basic safety precautions must always be observed to reduce the risk of fire, electric shock, and personal injury.

- If the appliance has any defect, do not attempt to repair it yourself. Contact a professional technician for repairs.
- This appliance can be used by children aged 8 and above, and by persons with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, provided they are supervised by a person responsible for their safety or have been trained to use the appliance safely.
- Children should not play with this appliance. They should also not perform cleaning and maintenance tasks on the appliance unless they are over 8 years old and supervised.
- Keep the appliance and its cable out of reach of children under 8 years old.
- Check that the mains voltage corresponds to that shown on the appliance's rating label before use.
- Ensure the socket to which you are connecting the appliance is earthed.
- Always install electrical appliances on a stable, level surface from which they cannot fall.
- Some parts of this appliance can get hot; do not touch them as you could get burned.
- Make sure your hands are dry before touching an electrical appliance, cable, or plug.
- Electrical appliances can expel some heat to prevent the risk of fire. Ensure that the appliance has sufficient clear space around it and does not come into contact with flammable materials. Electrical appliances should never be covered.
- Ensure that electrical appliances, cables, and plugs do not come into contact with water or any other liquid. Do not immerse them.
- Do not touch electrical appliances if they have fallen into water. Immediately remove the plug from the power outlet and stop using the appliance.
- Ensure that electrical appliances, cables, and plugs do not come into contact with heat sources such as countertops, kitchen burners, or any type of open flame.
- Do not let cables hang from the edge of the sink, countertop, or table.

- Unplug the appliance from the power outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning the appliance.
- Unplug the power cord from the mains by pulling the plug, not the cord.
- Regularly check that the cable and appliance are not damaged. Do not use the appliance if the cable shows signs of damage. If the cable is damaged, it must be replaced by the manufacturer, a technical service provider, or a similarly qualified person to avoid hazards.
- This appliance should not be connected via an external controller or a different remote control system.
- Be careful when using the appliance outdoors.
- Never use the appliance in damp or wet places.
- To disconnect, end all function operations on the control panel. Then remove the plug from the wall socket.
- The use of accessories not recommended by the appliance manufacturer may cause injuries.
- Do not use the appliance for any purpose other than its intended use.
- Ensure that the frying basket is properly placed at the front of the drawer. The tabs on the basket handle must be fully inserted into the grooves on the top of the basket drawer.
- Always ensure that the frying basket drawer is completely closed, with the frying basket handle securely locked in the drawer, while the air fryer is in operation. **WARNING:** The air fryer will not operate unless the frying basket drawer is fully closed.

Caution on Hot Surfaces

This appliance generates heat and exhaust steam during use. Adequate precautions must be taken to avoid the risk of burns, fires, or other injuries.

- This appliance is hot during operation and retains heat for some time after being turned off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
- Do not place anything on top of the appliance while it is operating or hot.

SETUP: BEFORE FIRST USE

Before using your CREATE Air Fryer for the first time, follow these steps:

1. If the frying basket is locked in the drawer, firmly hold the basket handle to open the drawer. Remove the drawer from the product and place it on a flat, clean work surface.
2. Remove all packaging material and labels from inside and outside the air fryer. Ensure no packaging remains under or around the basket and frying drawer.
3. Wash the frying basket and drawer with hot water and soap.
4. Do not immerse the air fryer body in water. Clean the air fryer body with a damp cloth, then dry all parts thoroughly.
5. Lock the clean frying basket back into the drawer.



Image: Front view of the CREATE Air Fryer, showcasing its sleek black design and digital control panel.



Image: The air fryer with its cooking basket partially pulled out, revealing the interior compartment.

OPERATING INSTRUCTIONS

WARNING: This product should not be used to boil water.

Great care must be taken when handling the hot basket and drawer. Avoid steam escaping from the frying food and ingredients.

The air fryer will not heat up and the control panel will remain off until the frying basket drawer is completely closed.

NOTE: During first use, the air fryer may emit a slight odor. This is normal.

1. Place the air fryer on a flat, heat-resistant work surface, near a power outlet.
2. Firmly hold the frying basket handle to open the fryer drawer, then remove the drawer from the machine and place it on a flat, clean surface.
3. Place food in the frying basket. Do not overfill the basket. To ensure proper cooking and air circulation **NEVER** fill the frying basket more than halfway.
4. Place the frying basket into the fryer drawer. Ensure it is in place and locked. Then push it into the fryer and ensure the basket drawer is completely closed.
5. Plug the power cord into the wall outlet.
6. If the fryer is cold, set the time to 3-5 minutes to preheat the machine. The electric heating indicator shows that the air fryer is starting to heat up.
 - **Important:** If the start button is not pressed, the fryer will not heat up.

- Unless the fryer drawer is completely closed, the fryer will not heat up and the display will be off.
7. When the set temperature is reached, the electric heating indicator will stop flashing on the screen.
 - **Note:** During operation, the heating indicator light turns on and off to maintain the selected NTC temperature control.
 8. To ensure even cooking, open the fryer drawer halfway through the cooking time and check the food inside. Turn or shake the food in the inner basket. When finished, push the fryer drawer completely into the machine body. Adjust the temperature again if necessary.
 9. When the drawer is opened, the entire machine turns off, the fryer fan stops working, and the display turns off. After replacing the drawer, the appliance will continue heating.
 - **Note:** Be careful when turning food inside the basket. To avoid personal injury or property damage, do not shake the entire machine when turning food.
 - **Warning:** Be very careful when removing and placing the fryer drawer to avoid burns from hot steam.
 - Do not use hot oil that may accumulate at the bottom of the fryer drawer. To avoid personal injury or food contamination, be sure to remove the drawer rack before cleaning and then clean residual oil from the bottom of the fryer.
 - **Warning:** After cooking, do not place the rack and inner pot directly on a plastic table to avoid burning the plastic table.
 - Do not flip the drawers with racks.
 10. When the set working time is reached, the appliance will beep continuously. The air fryer will turn off automatically. The display screen will turn off and only the power switch will be shown.
 11. Once cooking is finished, remove the drawer from the machine body and place it on a flat, heat-resistant surface.
 12. Place cooked food in a suitable container. Continue cooking if necessary.
 - **Note:** When preparing for the next cooking, the fryer's heating system will heat up faster than the first time.
 13. After frying all the food, press the pause button and the electric heating tube indicator will turn off.
 14. Remember to unplug the appliance when not in use.



Image: The CREATE Air Fryer positioned on a kitchen counter, ready for use, with prepared food items nearby.



Image: A hand carefully pulling out the air fryer basket, revealing perfectly cooked food inside.

Temperature and Time Control

1. Touch the power button (**symbol: power icon**) and a beep will sound. All screen lights will turn on and the default temperature of 200°C will appear. The default time value is 0:15 minutes.
2. Touch the temperature/time key (**symbol: thermometer/clock icon**) to select the desired temperature or time. The numbers on the display will change accordingly.
3. Once the time mode is selected, touch the +/- buttons to set the cooking time. You can increase or decrease the time in one-minute intervals.
 - If you hold down the +/- button, you can set the time quickly. The time setting range is 0:01-0:60 minutes (Except for roasted nuts).
4. To set the cooking temperature, press the +/- buttons. You can increase or decrease the temperature in 5°C intervals.
 - If you hold down the +/- button, you can set the temperature quickly. The temperature setting range is 40-200°C.
5. Press the start/pause button (**symbol: play/pause icon**); the machine will start operating.
6. When the time reaches "000", a beep will sound 5 times and the fryer will stop heating, remaining in fan mode. Subsequently, the fryer will turn off completely.
7. Once turned off, unplug the appliance from the power outlet.
8. **NOTE:** To ensure even cooking, open the frying basket drawer halfway through the cooking time. Check, turn, or vigorously shake the food in the fryer basket.
9. **IMPORTANT:** When the drawer is removed from the fryer body, the machine stops operating. The fryer resumes operation when the basket is put back in place.

Usage Tips

WARNING: Always use a meat thermometer to ensure that meat, poultry, and fish are thoroughly cooked before eating.

- To ensure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn, or vigorously shake the food in the basket.
- Frying smaller quantities of food for shorter cooking times will achieve better cooking results. Adjust air frying temperatures and times as needed to suit your taste.
- **IMPORTANT:** Unless foods are pre-greased, to obtain golden and crispy results, all foods should be lightly greased before air frying.
- You can spray or brush oil onto the food. Aerosol oils work well as the oil is distributed evenly and smaller quantities of oil are needed.
- To ensure crispy results, make sure foods are dry before adding oil.
- Cut smaller pieces to create more surface area for crispier results.
- It is advisable to preheat the fryer for 3-5 minutes to improve food cooking.



Image: Top-down view of the air fryer's digital control panel, showing temperature and time settings.



Image: Close-up of the air fryer's handle and the clear button for releasing the inner basket from the drawer.



Image: View inside the perforated cooking basket, showing its non-stick surface and design for air circulation.

MAINTENANCE AND CLEANING

WARNING: Allow the air fryer to cool completely before cleaning.

1. Unplug the fryer. Remove the frying basket from the drawer. Ensure that the drawer and frying basket have cooled completely before cleaning them.
2. Wash the frying basket and drawer with hot water and soap. Do not use metal kitchen utensils or abrasive cleaners or cleaning products, as this may damage the non-stick coating.
3. The frying basket and basket drawer are dishwasher safe. For best cleaning results, place them on the top rack of your dishwasher.
4. Clean the fryer body with a soft, non-abrasive damp cloth.

Storage

1. Ensure that the air fryer is unplugged and all parts are clean and dry before storing it.
2. Never store the air fryer while it is hot or wet.
3. Store the air fryer in its original box or in a clean, dry place.



Image: The air fryer's main unit, separated outer pot, and inner cooking basket, demonstrating ease of cleaning.

TROUBLESHOOTING

If you encounter issues with your air fryer, please refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; drawer not fully closed; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Push the drawer completely closed until it clicks. Press the power button.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overfilled; food not shaken/turned; incorrect temperature/time.	Do not overfill the basket (max halfway). Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Greasy food; oil residue from previous use.	This is normal for very greasy foods. Clean the basket and drawer thoroughly after each use to remove oil residue.
Food is not crispy.	Food not dry; not lightly oiled; basket overfilled.	Ensure food is dry before air frying. Lightly brush or spray oil on foods for crispier results. Do not overfill the basket.
Appliance emits a slight odor during first use.	Normal for new appliances.	This is normal and will dissipate after a few uses. Ensure good ventilation.

SPECIFICATIONS

Feature	Detail
Brand	CREATE
Model Number	132703_275944
Capacity	6.2 Liters (cooking capacity 6.5L)
Output Wattage	1800 Watts
Voltage	240 Volts
Min Temperature Setting	40 Degrees Celsius
Max Temperature Setting	200 Degrees Celsius
Control Method	Touch
Special Feature	Digital Display
Color	Black/White
Material	Plastic
Has Nonstick Coating	Yes
Is Dishwasher Safe (Basket/Drawer)	Yes
Product Dimensions	12.56 x 15.24 x 11.93 inches
Item Weight	14.19 pounds

WARRANTY AND SUPPORT

Specific warranty information and detailed support contacts are typically provided with your product purchase documentation or on the manufacturer's official website. Please refer to those resources for the most accurate and up-to-date information.

For general inquiries or technical assistance, you may visit the CREATE official website or contact their customer service department.

- **Manufacturer:** CREATE
- **Website:** www.create-store.com
- **Customer Service:** Refer to your product packaging or the manufacturer's website for contact details.