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## Impex AF 4302

# Impex AF 4302 2.5 Liter Air Fryer Instruction Manual

Brand: Impex | Model: AF 4302

## 1. INTRODUCTION

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Thank you for choosing the Impex AF 4302 Air Fryer. This appliance is designed to cook your favorite foods with little to no oil, providing a healthier alternative to traditional frying. Please read this instruction manual carefully before using the appliance and keep it for future reference. Proper use and maintenance will ensure optimal performance and extend the life of your air fryer.

# Cook Smart, Eat Healthy!

2.5 Liter Hot Air Fryer  
AF 4302



Image 1: The Impex AF 4302 Air Fryer, showcasing its 2-year warranty, 1200-1300W power, temperature control, 30-minute timer, and 2.5-liter capacity.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- 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 appliance 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 and other appliances to allow for proper ventilation.
- This appliance features overheating protection. If the internal temperature exceeds a safe limit, the appliance will automatically shut off.

### 3. PRODUCT COMPONENTS

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Familiarize yourself with the main parts of your Impex AF 4302 Air Fryer:

- **Main Unit:** The primary housing of the air fryer.
- **Control Panel:** Features temperature and timer knobs.
- **Air Inlet:** Located at the top of the unit.
- **Air Outlet:** Located at the rear of the unit.
- **Frying Basket:** The removable container where food is placed for cooking.
- **Non-stick Rack:** Inserted into the frying basket to elevate food and allow air circulation.
- **Cool-Touch Handle:** For safely pulling out the frying basket during and after cooking.
- **Anti-slip Feet:** Provides stability on various surfaces.

# Explore the Aesthetics of Healthy Cooking!

2.5 Liter Hot Air Fryer  
AF 4302



- Temperature Control 80°C-200°C
- Timer 30 Mins
- Non-stick Safe Rack
- Overheating Protection
- Capacity 2.5 Ltr
- Cool Touch Handle
- Non-Slip Feet
- Weight : NW = 2.5 Kg, GW = 3.15 Kg
- Product Dimension: 292 L\*215 W\*288 H mm
- Input : 220-240V 50-60 Hz 1200-1300W

Image 2: The Impex AF 4302 Air Fryer displayed with cooked food, highlighting its design and key features like temperature control, timer, non-stick rack, overheating protection, 2.5 L capacity, cool touch handle, non-slip feet, weight, dimensions, and power input.

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Remove the frying basket and non-stick rack from the air fryer.

### 4.2 Cleaning Before First Use

1. Wash the frying basket and non-stick rack with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
2. Wipe the inside and outside of the appliance with a damp cloth.
3. Do not immerse the main unit in water or any other liquid.

### 4.3 Placement

1. Place the air fryer on a stable, horizontal, and heat-resistant surface.
2. Ensure there is at least 10 cm (4 inches) of free space at the back and sides of the appliance, and above it,

to allow for proper air circulation.

3. Do not place anything on top of the air fryer.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Preparing for Cooking

1. Place the non-stick rack into the frying basket.
2. Carefully place the ingredients into the frying basket. Do not exceed the MAX fill line.
3. Slide the frying basket back into the air fryer until it clicks into place.

### 5.2 Setting Temperature and Timer



Image 3: A close-up view of the Impex AF 4302 Air Fryer's control panel, showing the temperature dial (80°C-200°C) and the 30-minute timer dial being adjusted by a hand.

1. Plug the power cord into a grounded wall outlet.
2. Turn the temperature control knob to your desired temperature (80°C to 200°C).
3. Turn the timer knob to the required cooking time (up to 30 minutes). The air fryer will start heating immediately.
4. During the cooking process, the heating indicator light will turn on and off periodically, indicating that the

heating element is maintaining the set temperature.

5. Some ingredients may require shaking halfway through the cooking time. To do this, pull the basket out by the cool-touch handle, shake it, and then slide it back in. The air fryer will resume cooking.
6. When the timer reaches zero, a bell will ring, indicating that the cooking cycle is complete.

### 5.3 Cyclonic Airflow Technology



Image 4: A cutaway diagram illustrating the cyclonic airflow within the Impex AF 4302 Air Fryer, showing how hot air circulates around the stainless steel heating element (1200W-1300W) to cook food evenly.

The Impex AF 4302 Air Fryer utilizes advanced cyclonic airflow technology. A powerful fan circulates hot air rapidly around the food, ensuring even cooking and a crispy texture with minimal oil. The 1200W-1300W stainless steel heating element quickly reaches and maintains the desired temperature for efficient cooking.

## 6. COOKING GUIDE AND PRESETS

The following table provides general guidelines for cooking various types of food. Cooking times and temperatures may vary based on the size, quantity, and freshness of the ingredients. Always ensure food is cooked thoroughly before consumption.

# Be a Masterchef

## Cooking Presets

Fries | Cake | Steak | Shrimp  
Fish | Chicken Wings



**Fries**  
200°C  
20-25min



**steak**  
200°C  
10-15min



**chicken thighs**  
190°C  
25-30min



**Baconic**  
180°C  
10-15min



**Frozen fish**  
190°C  
20-25min



**vegetable**  
200°C  
18-23min



**chicken wing**  
180°C  
15-20min



**Prawns**  
180°C  
15-20min



**Pizza**  
180°C  
15-20min



**Roasted chicken**  
200°C  
40-45min



**Cake**  
160°C  
30-35mi



Image 5: A visual guide to cooking presets for the Impex AF 4302 Air Fryer, showing recommended temperatures and times for various dishes like fries, steak, chicken thighs, bacon, frozen fish, vegetables, chicken wings, prawns, pizza, roasted chicken, and cake.

### Recommended Cooking Settings

Food Item	Temperature	Time
Fries	200°C	20-25 min
Steak	200°C	10-15 min
Chicken Thighs	180°C	25-30 min
Bacon	180°C	10-15 min
Frozen Fish	200°C	20-25 min
Vegetables	180°C	18-23 min
Chicken Wings	180°C	15-20 min
Prawns	180°C	15-20 min
Pizza	180°C	15-20 min

Food Item	Temperature	Time
Roasted Chicken	180°C	40-45 min
Cake	160°C	30-35 min

For best results, preheat the air fryer for 3-5 minutes before adding ingredients. For foods that require a crispy finish, a light spray of oil can be applied.

## 7. MAINTENANCE AND CLEANING

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Clean the appliance after every use.

### 7.1 General Cleaning

1. Unplug the appliance and allow it to cool down completely before cleaning.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the frying basket and non-stick rack with hot water, a mild dishwashing liquid, and a non-abrasive sponge. The non-stick coating ensures easy cleaning.
4. For stubborn food residue, soak the basket and rack in hot water with some dishwashing liquid for about 10 minutes.
5. Clean the inside of the appliance with hot water and a non-abrasive sponge.
6. Clean the heating element with a cleaning brush to remove any food residue.

### 7.2 Storage

Ensure the air fryer is completely cool and clean before storing. Store the appliance in a dry, cool place.

## 8. TROUBLESHOOTING

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If you encounter any issues with your Impex AF 4302 Air Fryer, please refer to the following common problems and solutions:

### Troubleshooting Guide

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in. The timer is not set.	Ensure the power cord is securely plugged into a grounded outlet. Turn the timer knob to the desired cooking time.
Food is not cooked evenly.	Too much food in the basket. Food not shaken during cooking.	Reduce the amount of food per batch. Shake the basket halfway through cooking.
White smoke comes from the appliance.	Fat residue from previous use. Excess oil on ingredients.	Clean the basket and rack thoroughly after each use. Pat dry oily ingredients before air frying.
Food is not crispy.	Not enough oil. Temperature too low. Cooking time too short.	Lightly spray or brush oil on ingredients. Increase temperature or cooking time.

## 9. SPECIFICATIONS

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## Impex AF 4302 Air Fryer Specifications

Feature	Detail
Model	AF 4302
Brand	Impex
Capacity	2.5 Liters
Power	1200-1300 Watts
Voltage	220-240V
Frequency	50-60 Hz
Temperature Control	80°C to 200°C
Timer	Up to 30 minutes
Material	Plastic (Exterior), Non-stick (Basket/Rack)
Color	Black
Product Dimensions (D x W x H)	29.2 cm x 21.5 cm x 28.8 cm
Item Weight	2.94 kg
Special Features	Temperature Control, Overheating Protection, Cool-Touch Handle, Anti-slip Feet

## 10. WARRANTY AND SUPPORT

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The Impex AF 4302 Air Fryer comes with a **2-year warranty** from the date of purchase, covering manufacturing defects. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please contact Impex customer service through their official website or the retailer where the product was purchased. Ensure you have your model number (AF 4302) and purchase details ready.