

## Petra PT5196GWVDE

# Petra PT5196GWVDE Dual Air Fryer Instruction Manual

Model: PT5196GWVDE | Brand: Petra

## 1. PRODUCT OVERVIEW

The Petra PT5196GWVDE Dual Air Fryer is a versatile kitchen appliance designed for healthy cooking with minimal oil. Featuring a 7.6-liter capacity across two XL cooking trays, it allows for simultaneous preparation of multiple dishes. The appliance includes transparent viewing windows, 10 pre-set cooking programs, and a Sync & Match function to ensure meals are ready at the same time. It operates at 1700W and offers energy savings compared to traditional electric ovens.

### Key Features:

- **Dual Basket Design:** Two independent cooking zones with a total capacity of 7.6 liters.
- **Energy Efficient:** Saves up to 57% energy compared to a 1.8 kW electric oven for cooking chicken.
- **Transparent Viewing Windows:** Monitor cooking progress without opening the baskets.
- **10 Cooking Programs:** Pre-set functions for various food types.
- **Sync & Match Function:** Synchronizes cooking times for different foods to finish simultaneously.
- **LED Touch Screen:** Intuitive control panel for easy operation.
- **60-Minute Timer:** Built-in timer for precise cooking.
- **Non-Stick Trays:** Easy to clean and maintain.

## 2. IMPORTANT SAFETY INFORMATION

**Please read all instructions carefully before using the appliance and retain for future reference.**

- Always place the air fryer on a stable, heat-resistant surface, at least 15 cm away from walls or other appliances to ensure proper ventilation.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.

- Do not block any ventilation openings.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Unplug the appliance from the mains socket when not in use and before cleaning.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.
- Only use accessories recommended by the manufacturer.
- Do not touch hot surfaces. Use oven mitts or handles.
- Never leave the appliance unattended during operation.
- This appliance is for household use only.

### 3. SETUP AND FIRST USE

#### 3.1 Unboxing

Carefully remove the air fryer and all accessories from the packaging. Check for any damage. Retain the packaging for future storage or transport.



Image: The Petra PT5196GWVDE Dual Air Fryer shown in its retail packaging.

#### 3.2 Initial Cleaning

1. Wipe the main unit with a damp cloth.
2. Wash the removable non-stick trays and crisper plates with warm, soapy water. Rinse thoroughly and dry

completely.

3. Do not use abrasive cleaning materials.

### 3.3 Placement

Place the air fryer on a flat, stable, heat-resistant surface. Ensure there is adequate space (at least 15 cm) around the appliance for proper air circulation.



## FRIGGITRICE AD ARIA MULTIUSO

**CAPACITÀ 7,6  
LITRI**

**RISPARMIO  
ENERGETICO  
57%**

**10  
PROGRAMMI  
DI COTTURA**

**VASSOI  
ANTIADERENTI**

**DISPLAY LED  
TOUCH**



Image: The Petra PT5196GWVDE Dual Air Fryer ready for use on a kitchen counter.

## 4. OPERATING INSTRUCTIONS

### 4.1 Powering On and Basic Operation

1. Plug the appliance into a grounded wall socket. The power indicator will light up.
2. Press the power button ( ) to turn on the air fryer. The LED touch screen will illuminate.
3. Select the desired basket (1 or 2) to adjust its settings.
4. Use the temperature (+/-) and time (+/-) buttons to set your desired cooking parameters.
5. Alternatively, select one of the 10 pre-set cooking programs by pressing the corresponding icon.

6. Press the start/pause button (▶/||) to begin cooking.



Image: Detailed view of the touch screen controls for setting temperature and time.

## 4.2 Using Dual Baskets and Sync Functions

The Petra PT5196GWVDE features two independent baskets, allowing you to cook different foods simultaneously at different temperatures and times.

- **Independent Cooking:** Load each basket with food. Select basket 1, set its temperature and time. Select basket 2, set its temperature and time. Press start.
- **Sync Cook:** If you want two different foods to finish cooking at the same time, use the "Sync Cook" function. Set the desired cooking time and temperature for each basket. Press "Sync Cook", then start. The air fryer will automatically adjust the start times so both foods are ready together.
- **Sync Finish:** Similar to Sync Cook, this feature ensures both baskets complete their cooking cycles at the same moment, ideal for serving multiple dishes hot.



Image: Both air fryer baskets are open, displaying food being cooked simultaneously.

### 4.3 Pre-set Programs

The air fryer comes with 10 pre-set programs for common foods. To use:

1. Load food into the basket(s).
2. Select the desired basket.
3. Press the icon corresponding to the food you are cooking (e.g., fries, chicken, fish). The appliance will automatically set the optimal time and temperature.
4. You can manually adjust the time and temperature after selecting a pre-set program if needed.
5. Press start to begin.

### 4.4 Monitoring Cooking Progress

The transparent viewing windows allow you to check on your food without interrupting the cooking process. You can also pull out a basket mid-cycle to shake or flip food; the air fryer will pause and resume once the basket is reinserted.



Image: A hand is shown stirring food in one of the air fryer's baskets, demonstrating the ability to check food during cooking.

#### 4.5 Official Product Videos

Watch these official videos from the seller for additional guidance on using your Petra Dual Air Fryer:

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Video: Durotic AF24 Air Fryer demonstration. This video showcases the features and operation of a similar Durotic dual air fryer model, providing visual guidance on its use.

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Video: Durotic AF34 - AF24 - Chicken Tikka recipe. This video demonstrates cooking Chicken Tikka using a Durotic air fryer, offering a practical example of meal preparation.

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Video: Durotic AF24 - AF34 - Gol Gappe / Pani Puri recipe. This video illustrates how to prepare Gol Gappe / Pani Puri using a Durotic air fryer, showcasing its versatility for different cuisines.

## 5. MAINTENANCE AND CLEANING

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

## 5.1 Cleaning the Baskets and Crisper Plates

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the non-stick trays and crisper plates. Wash them with warm, soapy water and a non-abrasive sponge.
3. For stubborn food residue, soak the baskets and plates in warm, soapy water for about 10-15 minutes before cleaning.
4. Rinse thoroughly and dry completely before reassembling.
5. **Note:** The baskets and crisper plates are not dishwasher safe.

## 5.2 Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Clean the interior of the appliance with a soft, damp cloth. Ensure no water enters the electrical components.
- The heating elements can be cleaned with a soft brush to remove any food particles.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; appliance fault.	Ensure the plug is securely in the socket. Test the outlet with another appliance. If still not working, contact customer support.
Food is not cooked evenly.	Overcrowding the basket; insufficient shaking/flipping; incorrect temperature/time.	Do not overcrowd baskets. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the baskets and crisper plates thoroughly. For fatty foods, add a small amount of water to the bottom of the basket to prevent smoke.
Food is not crispy.	Too much moisture; not enough oil (if desired); incorrect settings.	Pat food dry before cooking. Lightly spray with oil for extra crispiness. Increase cooking time or temperature slightly.

## 7. SPECIFICATIONS

Feature	Detail
Model Name	PT5196GWVDE
Brand	Petra
Capacity	7.6 Liters (Dual Baskets)
Power Output	1700 Watts

Feature	Detail
Control Method	Touch (LED Display)
Minimum Temperature Setting	80°C
Maximum Temperature Setting	200°C
Product Dimensions (DxWxH)	37.8P x 36.4I x 31.9H cm
Item Weight	9.44 Kilograms
Material	Aluminium (Internal)
Non-stick Coating	Yes
Dishwasher Safe	No (Baskets/Trays)

## 8. WARRANTY AND SUPPORT

Petra products are designed for durability and performance. For warranty information and customer support, please refer to the documentation included with your product or visit the official Petra website.

For any questions or assistance, please contact Petra customer service. Keep your purchase receipt as proof of purchase for warranty claims.

Petra is committed to building an eco-sustainable future and plants a tree for every product purchased. More information can be found on their official website: [Petra Official Website](#)