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ADVWIN ADVWIN

ADVWIN Air Fryer User Manual

Model: ADVWIN | Brand: ADVWIN

INTRODUCTION

Thank you for choosing the ADVWIN 8L Digital XXL Oil-Less Air Fryer. This appliance is designed to provide a healthier alternative to traditional frying, allowing you to enjoy crispy and delicious food with significantly less oil. Its advanced air heating technology ensures even cooking and superior results. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image: The ADVWIN 8L Digital Air Fryer, showcasing its sleek design and digital display, accompanied by a recipe book to inspire healthy cooking.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or 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.
- Do not block any ventilation openings.
- This appliance is equipped with advanced overheating protection safety technology.

PRODUCT OVERVIEW

Components and Controls

The ADVWIN Air Fryer features an intuitive design for ease of use and efficient cooking.

LED Touch Panel: Allows for independent time and temperature control.

8 Preset Settings: Quick access to common cooking options.

8L Capacity Basket: Large capacity suitable for family meals.

Removable Grease Trap: Designed for easy cleaning and maintaining food crispiness.

Viewing Window: Observe cooking status without opening the basket.

LED TOUCH PANEL

Independent time and temperature control



REMOVABLE GREASE TRAP

Keep food crispy and easy to clean



8 PRESET SETTINGS

8 preset multi cooking options

8L CAPACITY

Perfect for families, can fry a lot of food

Image: A detailed breakdown of the air fryer's key features, highlighting the LED touch panel for control, the removable grease trap for easy cleaning, the generous 8L capacity, and the 8 preset cooking options.

COOKING VIEWING WINDOW

Observe the cooking status of food at any time



Image: A close-up of the air fryer's transparent viewing window, allowing users to monitor the cooking process without interrupting it.

SETUP

- Unpacking:** Carefully remove the air fryer and all packaging materials. Keep packaging for future storage or disposal.
- Initial Cleaning:** Before first use, wipe the exterior of the appliance with a damp cloth. Wash the air fryer basket and grease trap with hot, soapy water. Rinse thoroughly and dry completely.
- Placement:** Place the air fryer on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 10 cm of free space on the back and sides, and 10 cm of free space above the appliance.
- Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (220 Volts).

OPERATING INSTRUCTIONS

General Operation

1. **Preheating:** For best results, preheat the air fryer before adding food. Turn on the appliance, set the desired temperature (e.g., 180°C - 200°C), and time (e.g., 3-5 minutes).
2. **Loading Food:** Pull out the air fryer basket. Place ingredients into the basket. Do not overfill the basket to allow for proper air circulation and even cooking.
3. **Setting Time and Temperature:** Use the LED touch panel to manually set the cooking time and temperature, or select one of the 8 preset cooking functions.
4. **Cooking:** The air fryer will begin cooking. Some recipes may require shaking or flipping food halfway through the cooking process for even browning.
5. **Completion:** The air fryer will typically beep when the cooking cycle is complete. Carefully pull out the basket and remove the cooked food.

Using Preset Cooking Modes

The ADVWIN Air Fryer comes with 8 convenient one-touch preset cooking options for various foods:

- Fries/Chips
- Beef
- Chicken
- Steak
- Shrimp
- Cake
- Fish
- Sweet Potato
- Bread

Simply select the icon corresponding to your food type on the LED touch screen, and the air fryer will automatically set the optimal time and temperature. You can adjust these settings manually if needed.

<8> COOKING FUNCTIONS



Image: The air fryer's control panel illustrating the 8 one-touch cooking functions, each with an icon representing common dishes such as fries, chicken, steak, and shrimp.



FRENCH FRIES



CHICKEN



SHRIMP



FISH



BREAD



SWEET POTATO

Image: Examples of food items that can be cooked using the air fryer's presets, including French fries, a whole roasted chicken, shrimp, fish, bread, and sweet potatoes.

Cooking Capacity Guidelines

The 8L capacity is ideal for family gatherings. Here are some approximate capacities:

- French Fries: Up to 1.5 KG
- Chicken Breasts: Up to 5 pieces
- Chicken Wings: Over 1 KG
- Whole Chicken: 4-6 lbs
- Shrimp: 20-25 counts
- Pizza: Standard size



FAMILY HEALTHY DIET

Bring healthy and delicious food to your family



SHRIMP
20-25 counts



PIZZA
4-8 inches



FRENCH FRIES
4-6 servings



CHICKEN WING
6-10 counts



EAA-TART
8-12 counts



WHOLE CHICKEN
4-6 lbs



Image: A visual representation of the air fryer's capacity, demonstrating how it can cater to family meals with examples like shrimp, pizza, French fries, chicken wings, and whole chicken.

MAINTENANCE AND CLEANING

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

- Before Cleaning:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
- Basket and Grease Trap:** The air fryer basket and removable grease trap have a non-stick surface for easy clean-up. Wash them with hot, soapy water and a non-abrasive sponge. For stubborn residue, soak them in warm water for about 10 minutes before cleaning. They are also dishwasher safe.
- Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
- Interior:** Clean the interior of the appliance with a soft, damp cloth. If necessary, use a mild dish soap.
- Heating Element:** Gently clean the heating element with a cleaning brush to remove any food residue.

6. **Storage:** Ensure all parts are completely dry before storing the air fryer. Store it in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped; incorrect temperature/time.	Do not overfill the basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
Food is not crispy.	Too much moisture; not enough oil (if recipe calls for it); basket overfilled.	Pat food dry before air frying. A small amount of oil can help with crispiness. Ensure basket is not overfilled.
White smoke coming from appliance.	Greasy residue from previous use; high-fat food cooking.	Clean the basket and grease trap thoroughly after each use. For high-fat foods, you may place a piece of aluminum foil at the bottom of the basket to catch excess fat.
Appliance smells like burning plastic.	New appliance smell; plastic film not removed; overheating.	A slight odor is normal for first few uses. Ensure all plastic films are removed. If smell persists or is strong, unplug immediately and contact support. The appliance has overheating protection.

SPECIFICATIONS

Feature	Detail
Brand	ADVWIN
Model Number	ADVWIN
Capacity	8 Litres
Power/Wattage	1500 watts
Voltage	220 Volts
Material	Stainless Steel
Product Dimensions (L x W x H)	39 x 33.5 x 39 cm
Item Weight	4.4 kg
Special Features	Insulated, LED Touch Screen, Viewing Window, 8 Presets

ADWIN

Product Size



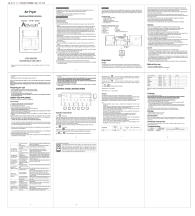
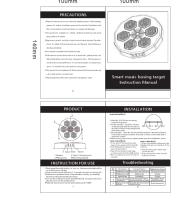
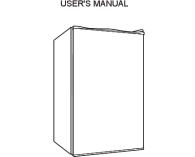
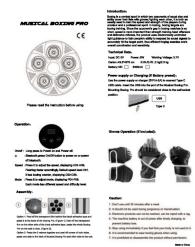
Image: A visual representation of the air fryer's dimensions, indicating its height, width, and depth for proper placement and storage.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the product packaging or contact the retailer where the product was purchased. ADVWIN is committed to providing high-quality products and customer satisfaction. If you have any questions or require assistance with your air fryer, please feel free to contact us.

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Related Documents - ADVWIN

	<p>ADVWIN Air Fryer Operating Manual</p> <p>Comprehensive operating manual for the ADVWIN Air Fryer, covering cleaning, maintenance, operation instructions, safety precautions, and product diagram.</p>
	<p>Advwin Air Fryer RF-TWT-501AST User Manual and Safety Instructions</p> <p>Comprehensive user manual and safety instructions for the Advwin Air Fryer, model RF-TWT-501AST, covering preparation, usage, control panel functions, cleaning, storage, troubleshooting, and warranty information.</p>
	<p>Advwin Stand Mixer Instruction Manual - Models 140400100/140400200/140400300</p> <p>Comprehensive instruction manual for the Advwin Stand Mixer (models 140400100, 140400200, 140400300). This guide provides detailed information on technical specifications, safety instructions, component overview, operation procedures for mixing, blending, and mincing, troubleshooting tips, suggested recipes, cleaning, and disposal guidelines.</p>
	<p>Smart Music Boxing Target Instruction Manual</p> <p>This manual provides instructions for the Smart Music Boxing Target, including precautions, product details, installation methods, and troubleshooting.</p>
	<p>Upright Freezer User Manual - BD-88-E Installation, Operation, Safety & Care</p> <p>Comprehensive user manual for the ADVWIN BD-88-E upright freezer. Covers important safety instructions, installation, operation, features, defrosting, cleaning, food storage, and troubleshooting for optimal use and maintenance.</p>
	<p>Musical Boxing Pro: Smart Music Wall Mounted Boxing Training Machine User Manual</p> <p>Learn how to set up and operate the Musical Boxing Pro, a smart music wall-mounted boxing training machine for home workouts and stress relief. Includes technical data, operation guide, assembly instructions, and safety precautions.</p>