

INALSA Aero Smart N Steam

INALSA Aero Smart N Steam 15L Air Fryer Oven & Steamer Instruction Manual

INTRODUCTION

Thank you for choosing the INALSA Aero Smart N Steam Air Fryer Oven & Steamer. This versatile 15-liter appliance combines the functions of an air fryer, oven, steamer, rotisserie, and convection cooker, offering a wide range of cooking possibilities. With its 1700W power and multiple pre-set programs, it is designed to simplify meal preparation and promote healthier cooking habits. Please read this manual thoroughly before first use to ensure safe and optimal operation of your appliance.



Image: The INALSA Aero Smart N Steam Air Fryer Oven and Steamer, showcasing its sleek design and digital control panel.

IMPORTANT SAFETY INSTRUCTIONS

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances. This includes, but is not limited to, the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot components.
- To protect against electric shock, do not immerse the cord, plugs, or the 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 water tank is filled with clean water for steam functions.
- The appliance is equipped with a 3-layered door to prevent heat loss; however, exercise caution as the outer surface may still become warm during operation.

PRODUCT COMPONENTS

The INALSA Aero Smart N Steam Air Fryer Oven & Steamer comes with a comprehensive set of accessories to enhance your cooking experience. Please ensure all components are present upon unboxing.

- 1 N Main Unit
- 1 N Crisp Basket
- 1 N Bake/Crumb Tray
- 1 N Rotation Drum Basket
- 1 N Grill Tray
- 1 N Rotisserie Fork Set
- 1 N Rotisserie Handle
- 1 N Grill/Baking Tray Handle
- 4 N Stainless Steel Skewers
- 1 N Hand Glove

Replace Multiple Appliances with **6-IN-1** VERSATILITY



Image: A visual representation of the main unit and all included accessories such as the crisp basket, rotation drum basket, crumb tray, rotisserie fork set, grill/baking tray handle, rotisserie handle, grill tray, SS skewers, and hand glove.

SETUP GUIDE

Follow these steps for the initial setup of your INALSA Aero Smart N Steam Air Fryer Oven & Steamer:

1. **Unpack:** Carefully remove all packaging materials, including any internal packing and protective films.
2. **Clean Accessories:** Wash all removable accessories (crisp basket, trays, rotisserie parts, etc.) with warm soapy water. Rinse thoroughly and dry completely.
3. **Wipe Main Unit:** Wipe the exterior and interior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Placement:** Place the appliance on a stable, heat-resistant, and level surface, ensuring adequate ventilation around all sides. Keep it away from walls and other appliances.
5. **First Use Burn-Off:** Before cooking food, operate the appliance empty for approximately 15-20 minutes at 200°C (400°F) in Air Fry mode to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
6. **Water Tank:** For steam functions, fill the 1.35-liter water tank with distilled or filtered water. Ensure it is securely placed.

OPERATING INSTRUCTIONS

The INALSA Aero Smart N Steam offers a user-friendly touch control panel and a function knob for easy operation across its various cooking modes.

Control Panel Overview



Image: A close-up of the appliance's digital touch control panel with various function icons and a central function knob, demonstrating one-touch cooking capabilities.

The digital display shows temperature and time. Use the function knob to select desired cooking modes and adjust settings. The 'Start/Cancel' button initiates or stops cooking.

Cooking Functions

This appliance features 11 functions and 10 smart pre-set menus to simplify your cooking:

- **Air Fry:** Circulates hot air for crispy results with minimal oil. Ideal for fries, chicken, and snacks.
- **Bake:** Perfect for cakes, cookies, and casseroles.
- **Toast:** For bread, bagels, and other toasted items.

- **Roast:** For meats, poultry, and vegetables.
- **Broil:** High heat from above for browning and grilling.
- **Pizza:** Optimized setting for cooking pizzas.
- **Dehydrate:** Low temperature drying for fruits, vegetables, and jerky.
- **Slow Cook:** For tender, slow-cooked meals.
- **Reheat:** Warms up leftovers quickly and safely.
- **Ferment:** Creates an ideal environment for fermenting dough or making yogurt.
- **Keep Warm:** Maintains food at a serving temperature.
- **Steam:** Uses rapid steaming for vegetables, idli, momos, and seafood, preserving nutrients.
- **Convection Steam Combination:** Combines steam and convection for tender and juicy results with a crispy exterior.
- **Sanitize:** High-temperature steam for sterilizing items like baby bottles.

Not just any other Air fryer oven



INALSA

Aero Smart N Steam



Steam



Convection Steam
Combination



ferment



Sanitize

Image: The appliance displaying various cooking modes including Steam, Convection Steam Combination, Ferment, and Sanitize, alongside examples of food prepared using these functions.

Innovational Steam-Bake Mode

Faster cooking with even heating Tender and juicy food made easy with precise moisture control

**WATER TANK FOR
STEAM GENERATION**



Image: A close-up of the top-mounted water tank for steam generation and a whole chicken being cooked inside the oven using the innovative Steam-Bake mode, highlighting precise moisture control.

Included Accessories

Various & High-Quality accessories help you make delicious cuisine



Image: The appliance with a display of 10 smart pre-set cooking menus, including options like Warm, Pure Steam, Steamed/Baked, French Fries, Drum Sticks, Roast Meat, Roast/Air Fried, Pizza, Dehydo, and Vegetable, each with recommended temperatures.

Video Demonstration

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Video: An official product video demonstrating the various features and cooking capabilities of the INALSA Aero Smart N Steam Air Fryer Oven and Steamer, including its large capacity, powerful wattage, and 360-degree heat circulation for oil-free air frying, steam-bake, and other functions.

COOKING GUIDE & TIPS

Achieve optimal results with these general cooking guidelines. Adjust times and temperatures based on food quantity and desired doneness.

- **Preheating:** For best results, preheat the oven for 5-10 minutes before adding food, especially for air frying and baking.
- **Oil Usage:** For air frying, a small amount of oil (1-2 tablespoons) or a light spray can enhance crispiness, but it is not always necessary.

- **Even Cooking:** Shake the crisp basket or flip food halfway through cooking for even browning and crisping.
- **Steam Cooking:** Ensure the water tank is adequately filled for steam functions. Steam cooking helps retain moisture and nutrients.
- **Rotisserie:** Use the rotisserie function for whole chickens or roasts to ensure even cooking and a golden-brown exterior. Secure the food properly on the rotisserie spit.
- **Dehydrating:** Slice fruits and vegetables thinly and arrange them in a single layer on the trays for efficient dehydration.

Powerful 1700 Watt

360° Heat Circulation

Make food
Perfect Crunch with
99% less oil

ROTISSERIE & CONVECTION FUNCTION

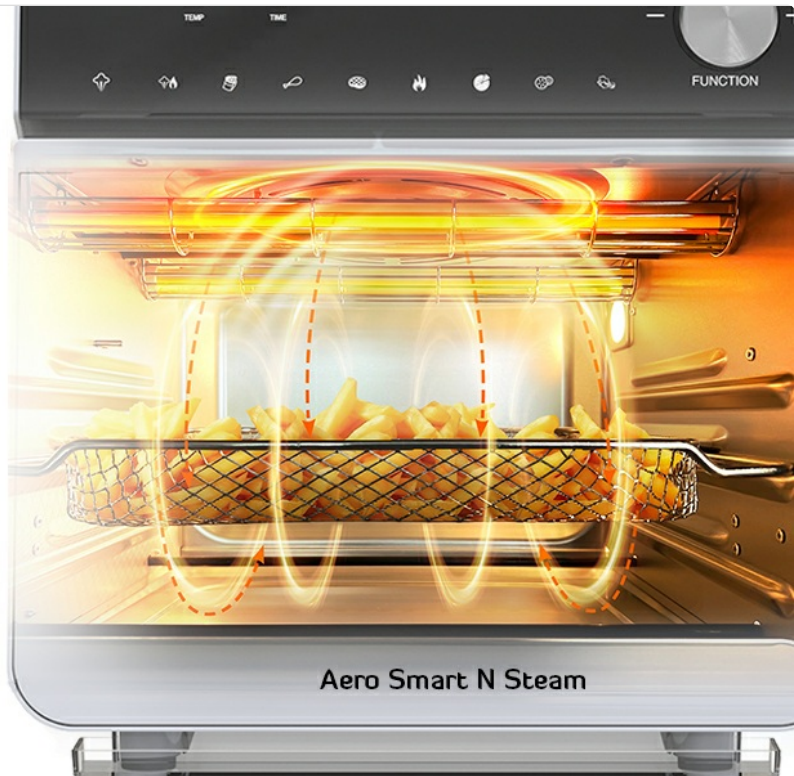


Image: Illustration of the powerful 1700 Watt, 360-degree heat circulation technology within the oven, designed to achieve a perfect crunch with up to 99% less oil for air-fried foods.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your appliance.

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior:** Wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge.
- **Accessories:** All removable accessories are not dishwasher safe. Wash them with warm soapy water, rinse, and dry thoroughly.
- **Water Tank:** Empty and clean the water tank after each use, especially after using steam functions, to prevent mineral buildup.

Steam Self-Clean Function

The appliance features a convenient steam self-clean system to sterilize the interior and soften oil stains for easier manual cleaning.

1. Ensure the water tank is filled.

2. Select the 'Sanitize' or 'Steam Self-Clean' function (refer to your control panel for the exact icon/label).
3. Allow the cycle to complete. The high-temperature steam will help loosen food residues and sterilize the cavity.
4. After the cycle, wipe down the interior with a damp cloth.



Image: The interior of the oven during the Steam Self-Clean cycle, showing steam circulating to sterilize and soften oil stains for easy cleaning.

TROUBLESHOOTING

If you encounter any issues with your appliance, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; Power outlet malfunction; Main unit not properly closed.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Ensure the oven door is fully closed.

Problem	Possible Cause	Solution
Food is not cooking evenly	Overcrowding the basket/tray; Incorrect temperature/time settings.	Do not overcrowd the cooking area. Cook in smaller batches if necessary. Shake the basket or flip food halfway through. Adjust temperature and time as per recipe.
White smoke coming from the appliance	Fat/oil residue from previous use; Excess oil on food.	Clean the appliance and accessories thoroughly after each use. Use less oil on food.
Steam function not working	Water tank empty or not properly inserted.	Ensure the water tank is filled with water and correctly seated in its compartment.
Food is not crispy (Air Fry)	Too much moisture; Not enough oil; Overcrowding.	Pat food dry before air frying. Lightly coat with oil. Cook in smaller batches.

TECHNICAL SPECIFICATIONS

- **Model Name:** Aero Smart N Steam
- **Capacity:** 15 Litres
- **Output Wattage:** 1700 Watts
- **Voltage:** 220 Volts
- **Control Method:** Touch
- **Product Dimensions:** 36.2D x 38W x 40H Centimeters
- **Item Weight:** 9000 Grams (9 kg)
- **Material:** Stainless Steel
- **Colour:** White
- **Special Features:** Dehydrate/Ferment, Sanitize, Steam, Steam Self-clean
- **Air Frying Technology:** Circulating hot air
- **Water Tank Capacity:** 1.35 Litres (for long steaming programs)
- **Manufacture Year:** 2024
- **Nonstick Coating:** No
- **Dishwasher Safe:** No (for accessories)

WARRANTY AND CUSTOMER SUPPORT

Your INALSA Aero Smart N Steam Air Fryer Oven & Steamer comes with a standard brand warranty. Please refer to the warranty card included in your packaging for specific terms and conditions, including the warranty period and coverage details.

For any product-related queries, technical assistance, or warranty claims, please contact INALSA customer support. Contact details can typically be found on the product packaging, warranty card, or the official INALSA website.

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