

Faber 131.0704.640

Faber 6L 1500W Air Fryer Instruction Manual

Model: 131.0704.640

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Improper use can lead to personal injury and damage to the appliance.

1.1 General Safety

- Always place the appliance on a stable, level, and heat-resistant surface.
- Do not place the appliance near flammable materials or heat sources.
- Ensure adequate ventilation around the appliance during use. Maintain at least 10 cm clearance on all sides.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Always unplug the appliance when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not touch hot surfaces. Use handles or knobs.

1.2 Electrical Safety

- Connect the appliance to a grounded wall socket only. Ensure that the voltage indicated on the appliance corresponds to the local mains voltage.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not use extension cords unless they are rated for the appliance's power consumption.

2. PRODUCT OVERVIEW

The Faber 6L 1500W Air Fryer is designed for healthier cooking, utilizing 360° Rapid Air Technology to fry, bake, roast, toast, defrost, grill, and reheat with significantly less oil.

2.1 Components

- Main Unit (with control knobs)
- Removable Non-Stick Fryer Pan
- Detachable Basket

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Figure 1: Front view of the Faber 6L 1500W Air Fryer.

2.2 Key Features

- **360° Rapid Air Technology:** Ensures even and crisp cooking with hot air circulation.
- **85% Less Oil:** Prepares food with significantly reduced fat compared to traditional frying.
- **Versatile Functions:** Capable of frying, baking, roasting, toasting, defrosting, grilling, and reheating.
- **Manual Temperature & Time Control:** Allows precise adjustment for various recipes.
- **Non-Stick Sliding Pan:** Prevents food from sticking and simplifies cleanup.

- **Auto-Off Function:** Automatically shuts off the appliance when cooking is complete or the pan is removed.



Figure 2: Air fryer preparing food with reduced oil.

3. SETUP AND FIRST USE

3.1 Unpacking

- Remove all packaging materials, stickers, and labels from the appliance.
- Check that all components are present and undamaged.

3.2 Initial Cleaning

- Clean the fryer pan and basket with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a damp cloth.
- Ensure all parts are thoroughly dry before use.

3.3 Placement

- Place the air fryer on a stable, level, and heat-resistant surface.
- Ensure there is at least 10 cm of free space on the back, sides, and above the appliance to allow for proper air circulation.
- Do not place the appliance against a wall or other appliances.

4. OPERATING INSTRUCTIONS

The Faber Air Fryer offers a variety of cooking methods for your convenience.

4.1 Preheating

- Plug the appliance into a grounded wall socket.
- Pull out the fryer pan from the appliance.
- Set the desired temperature using the temperature control knob.
- Set the timer to 3-5 minutes for preheating. The power indicator light will turn on.
- Once the timer rings, the appliance is preheated.

4.2 Cooking Food

1. Carefully place the ingredients into the basket. Do not exceed the MAX fill line.
2. Slide the fryer pan back into the appliance. Ensure it is fully closed.
3. Set the desired temperature using the temperature control knob (80°C to 200°C).
4. Set the cooking time using the timer knob (up to 60 minutes). The power indicator light will illuminate.
5. Some ingredients may require shaking or turning halfway through the cooking time. To do this, pull the pan out by the handle, shake or turn the food, and then slide the pan back in. The appliance will resume cooking.
6. When the cooking time has elapsed, the timer bell will ring. Carefully pull out the pan and check if the food is cooked to your preference.
7. If the food requires more cooking, slide the pan back in and set the timer for a few extra minutes.
8. Once cooked, empty the food into a serving dish.

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COMPARISON BETWEEN



Faber Air Fryer

VS



Deep Fried


Figure 3: Food cooking inside the air fryer with visible rapid air circulation.

4.3 Versatile Cooking Functions

This air fryer supports various cooking methods:

- **Fry:** For crispy items like fries, chicken wings, and spring rolls.

- **Bake:** Ideal for cakes, muffins, and pastries.
- **Roast:** Perfect for vegetables, chicken, and small cuts of meat.
- **Toast:** For bread and other toasted items.
- **Defrost:** Gently thaws frozen foods.
- **Grill:** For grilling meats and vegetables.
- **Reheat:** Warms up leftovers efficiently.



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RAPID AIR CIRCULATION
ENSURING' EVEN AND
CRISP COOKING



Figure 4: Examples of food items that can be cooked using the air fryer's versatile functions.

5. CLEANING AND MAINTENANCE

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

5.1 Cleaning the Fryer Pan and Basket

- Always unplug the appliance and allow it to cool down completely before cleaning.
- Remove the fryer pan and basket.

- Wash the pan and basket with hot water, a mild dishwashing liquid, and a non-abrasive sponge. The non-stick coating makes cleaning easy.
- For stubborn food residues, soak the pan and basket in hot water with some dishwashing liquid for about 10 minutes.
- Rinse thoroughly and dry completely before reassembling.



Figure 5: Detachable basket for easy cleaning.



Figure 6: Non-stick coating facilitates easy cleaning.

5.2 Cleaning the Exterior

- Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Never immerse the main unit in water or any other liquid.

5.3 Storage

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

6. TROUBLESHOOTING

If you encounter any issues with your air fryer, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	The appliance is not plugged in or the power outlet is not working.	Ensure the power plug is securely inserted into a working wall socket.
Food is not cooked evenly.	Basket is overloaded or food was not shaken/turned.	Do not overload the basket. Shake or turn ingredients halfway through cooking.
White smoke comes from the appliance.	Fat residues from previous use or excessive oil on ingredients.	Clean the fryer pan and basket thoroughly. Remove excess oil from ingredients before air frying.
Food is not crispy.	Insufficient cooking time or temperature.	Increase cooking time or temperature. Ensure food is dry before cooking.

7. SPECIFICATIONS

Feature	Detail
Model Name	131.0704.640
Capacity	6 litres
Output Wattage	1500 Watts
Voltage	240 Volts
Product Dimensions (D x W x H)	25.3D x 34.8W x 29.7H Centimeters
Control Method	Manual
Min Temperature Setting	80 Degrees Celsius
Max Temperature Setting	200 Degrees Celsius
Air Frying Technology	360° Rapid Air Technology and Swirl Cooking Method
Has Nonstick Coating	Yes
Included Components	1N Main Unit
Item Weight	4000 Grams

Pre Set **Cooking** Options



Drumsticks



Fries



Shrimp



Pizza



Cake



Figure 7: Product dimensions.

8. WARRANTY AND SUPPORT

Your Faber 6L 1500W Air Fryer comes with a comprehensive warranty and dedicated customer support.

8.1 Warranty Information

- The appliance is backed by a **2-year comprehensive Brand Warranty**.
- This warranty covers manufacturing defects and ensures long-term durability.
- Please retain your purchase receipt as proof of purchase for warranty claims.

8.2 Customer Support

For any queries, service requests, or technical assistance, please contact Faber customer support:

- **Manufacturer:** Franke Faber India Pvt Ltd
- **Contact Number:** 1800-209-3484

- **Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA