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› Haier Series 5 Air Fryer 7L Instruction Manual

Haier HAF5TWA 011

Haier Series 5 Air Fryer 7L Instruction Manual

Model: HAF5TWA 011 | Brand: Haier

1. INTRODUCTION

Thank you for choosing the Haier Series 5 Air Fryer. This manual provides essential information for the safe and efficient operation of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference. This air fryer is designed to offer a healthier way to cook your favorite meals with minimal oil, utilizing rapid air circulation technology.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the 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.
- 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.
- Do not use the appliance for other than intended use.
- Ensure adequate ventilation around the appliance during use.

3. PRODUCT OVERVIEW

The Haier Series 5 Air Fryer is a versatile kitchen appliance designed for healthy cooking. It features a sleek black design and a user-friendly digital display.



Figure 3.1: The Haier Series 5 Air Fryer with its cooking basket partially removed, showcasing its compact design and the food inside.

3.1 Key Features

- **9-in-1 Cooking Functions:** This appliance offers multiple cooking modes including Air Fry, Roast, Grill, Bake, Dehydrate, Reheat, Defrost, Yogurt, and Slow Cook.
- **Viewing Window:** A transparent window allows you to monitor the cooking process without opening the basket, preventing heat loss and ensuring consistent results.
- **Wide Temperature Range:** Cook with precision from 40°C (for yogurt) up to 200°C (for crispy fries).
- **7-Liter Capacity:** The spacious 7-liter basket is ideal for preparing meals for up to four people.
- **Automatic Programs:** Pre-set programs simplify cooking for various food types, ensuring delicious and

healthy outcomes.

- **Dishwasher Safe Parts:** Removable grill and trays are dishwasher safe for easy cleaning.



Figure 3.2: Visual representation of the 9 versatile cooking functions available on the Haier Series 5 Air Fryer.

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AMPIA FINESTRA DI CONTROLLO

Controlla la cottura senza aprire il cestello e disperdere calore

Figure 3.3: A close-up view of the air fryer's transparent window, allowing users to monitor food during cooking without opening the basket.

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CAPACITÀ DA 7 L

Cucina fino a 4 porzioni

Figure 3.4: An overhead diagram highlighting the generous 7-liter capacity of the air fryer's cooking basket.

4. SETUP

4.1 Unpacking and First Use

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Clean the basket and grill tray with hot water, dish soap, and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth.
5. Ensure all parts are completely dry before use.

4.2 Placement

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

5. OPERATING INSTRUCTIONS

5.1 Powering On and Basic Operation

1. Plug the power cord into a grounded wall outlet. The appliance will enter standby mode.
2. Pull the basket out of the air fryer. Place the food inside the basket. Do not exceed the MAX fill line.
3. Slide the basket back into the air fryer.
4. Press the power button to turn on the display.
5. Use the control knob to select a cooking program or manually set the temperature and time.



Versatilità sarà la parola d'ordine, grazie a livelli di temperatura che vanno dai 40° ai 200°

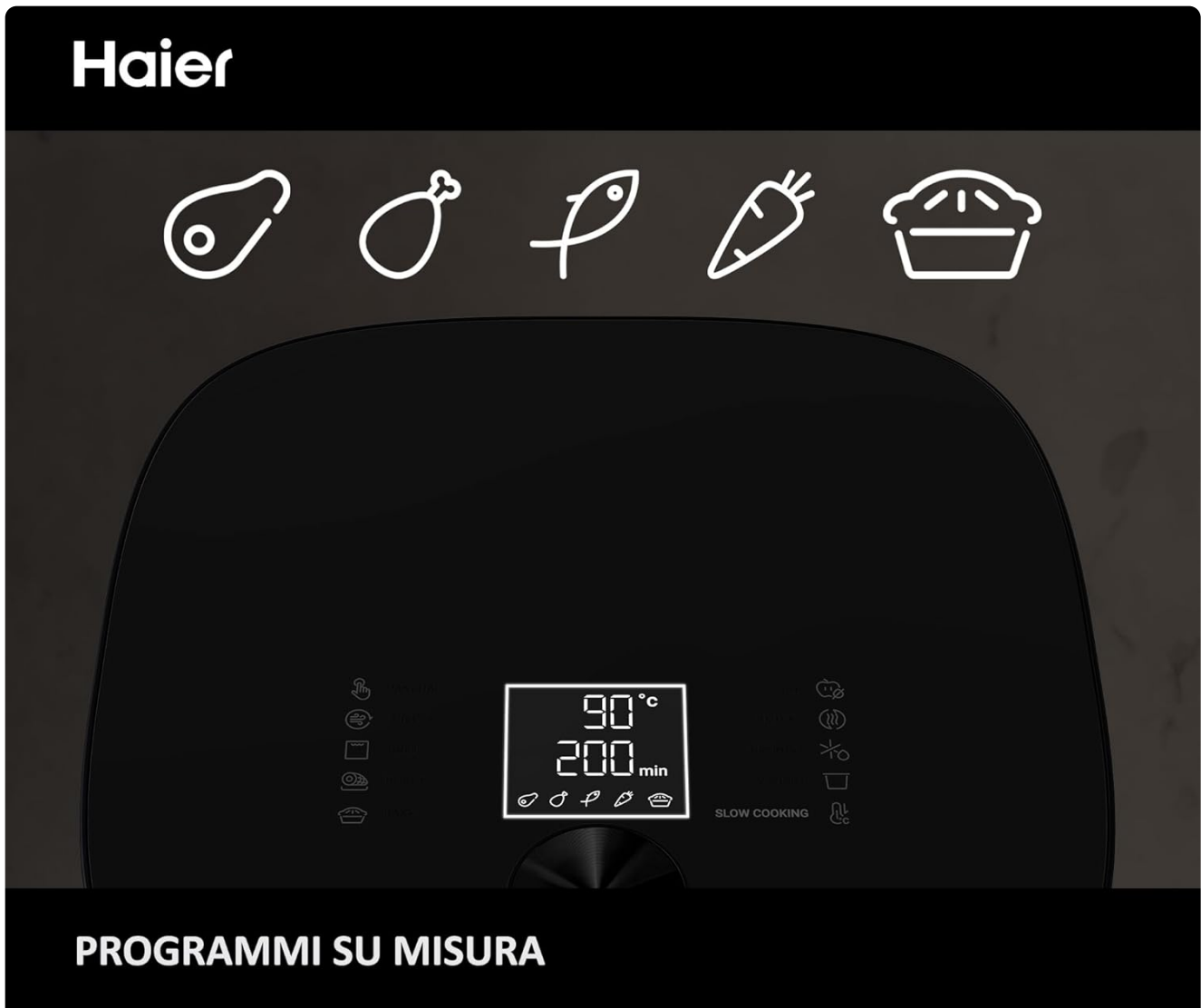
Figure 5.1: The intuitive control panel with digital display for precise temperature and time adjustments.

5.2 Using Automatic Programs

The air fryer comes with several pre-set programs for common food items. These programs automatically adjust the temperature and time for optimal results.

1. After placing food in the basket, press the power button.
2. Rotate the control knob to cycle through the automatic program icons (e.g., meat, poultry, fish, vegetables, baked goods).

3. Press the control knob to confirm your selection. The air fryer will start cooking.



PROGRAMMI SU MISURA

Seleziona un programma automatico e gusta piatti deliziosi

Figure 5.2: The control panel displaying various food icons, representing the automatic cooking programs for easy selection.

5.3 Manual Temperature and Time Setting

For custom cooking, you can manually set the temperature and time.

1. After placing food in the basket, press the power button.
2. Rotate the control knob to select the temperature setting, then press to confirm.
3. Rotate the control knob again to select the cooking time, then press to confirm. The air fryer will begin cooking.

5.4 Monitoring and Shaking Food

The transparent viewing window allows you to check on your food without interrupting the cooking cycle. For even cooking, especially with items like fries or chicken wings, it is recommended to shake the basket halfway through the cooking time. Simply pull out the basket, shake it gently, and slide it back in. The air fryer will resume cooking automatically.

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9 PROGRAMMI DI COTTURA

Friggi ad aria, arrostitisci, griglia, scongela, riscalda, cuoci lentamente, disidrata o prepara il tuo yogurt preferito!

Figure 5.3: The Haier Air Fryer positioned on a kitchen counter, demonstrating its ability to prepare a variety of dishes such as grilled chicken, roasted potatoes, and shrimp.

6. COOKING PROGRAMS

The Haier Series 5 Air Fryer offers 9 distinct cooking functions to cater to a wide range of culinary needs:

- **Air Fry:** Ideal for achieving crispy textures with minimal oil, perfect for fries, chicken nuggets, and spring rolls.
- **Roast:** Suitable for roasting meats like chicken, beef, or vegetables, providing tender interiors and browned exteriors.
- **Grill:** For grilling smaller cuts of meat, fish, or vegetables, giving them a charred finish.
- **Bake:** Use for baking cakes, muffins, or other baked goods.
- **Dehydrate:** Low-temperature setting for drying fruits, vegetables, or making jerky.
- **Reheat:** Quickly warms up leftovers while maintaining their texture.
- **Defrost:** Gently thaws frozen food items.
- **Yogurt:** Maintains a low, consistent temperature for fermenting homemade yogurt.
- **Slow Cook:** Allows for long, slow cooking of stews, casseroles, or tenderizing tough cuts of meat.

7. MAINTENANCE AND CLEANING

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

7.1 Cleaning the Basket and Tray

The removable basket and grill tray are designed for easy cleaning.

- Always unplug the air fryer and allow it to cool completely before cleaning.
- Remove the basket and grill tray.
- These parts are dishwasher safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge.
- For stubborn food residue, soak the basket and tray in hot water with some dish soap for about 10 minutes.

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LAVABILE IN LAVASTOVIGLIE

Griglia e teglie rimovibili

Figure 7.1: The air fryer's removable basket and grill tray conveniently placed in a dishwasher for easy cleaning.

7.2 Cleaning the Interior and Exterior

- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners.
- Clean the interior of the appliance with a non-abrasive sponge and warm water.
- For the heating element, use a cleaning brush to remove any food residue. Do not use metal scouring pads or abrasive cleaning materials.

- Ensure all parts are thoroughly dry before storing or using the appliance again.

8. TROUBLESHOOTING

If you encounter issues with your Haier Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly.	Basket overloaded; Food not shaken.	Do not overload the basket. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Greasy residue from previous use; Excess oil on food.	Clean the basket and heating element thoroughly. Pat food dry before air frying.
Food not crispy.	Too much moisture; Not enough oil (for certain foods).	Ensure food is dry before cooking. Lightly coat with oil if desired for crispiness.

If the problem persists after trying these solutions, please contact Haier customer support.

9. SPECIFICATIONS

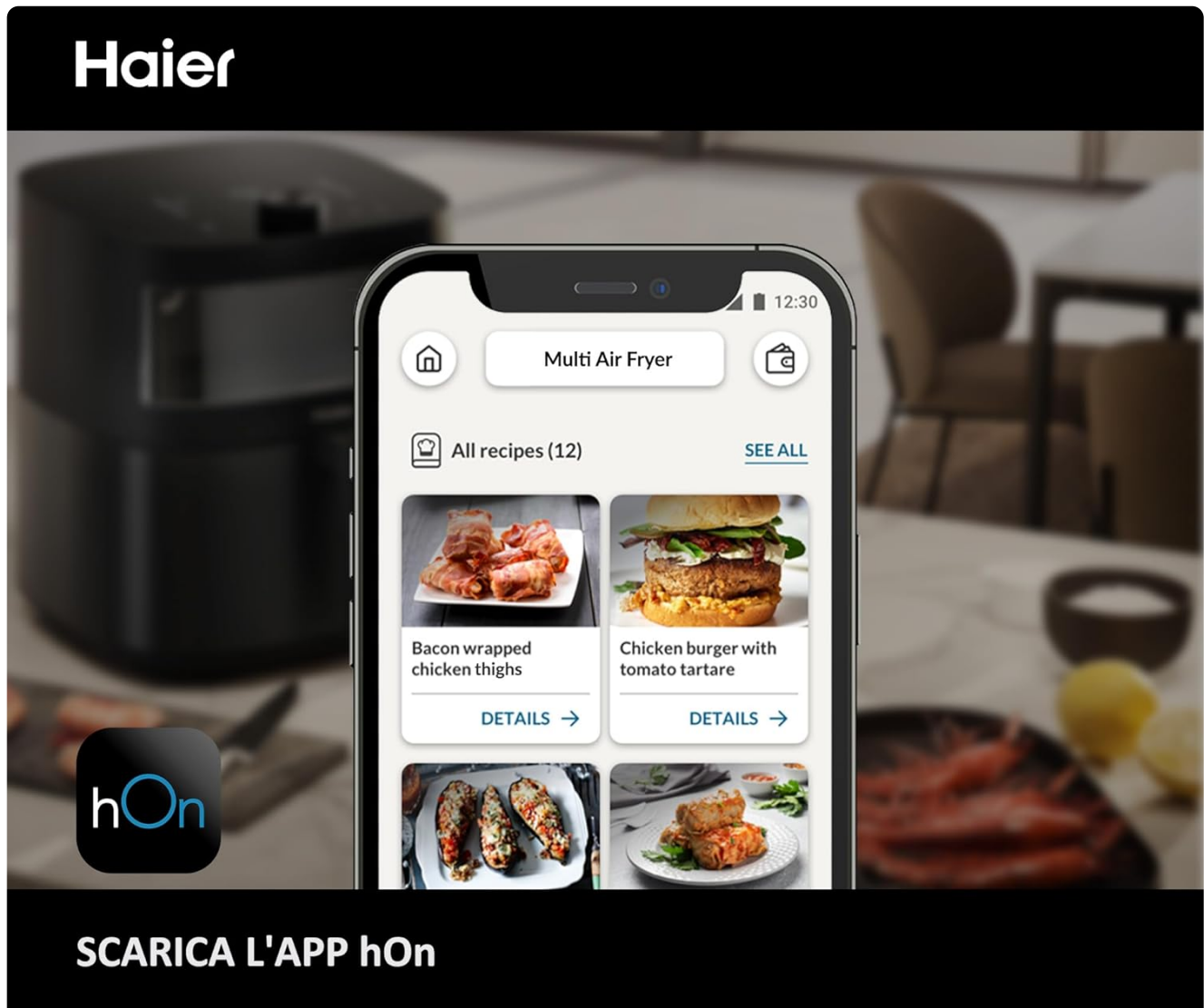
Specification	Detail
Brand	Haier
Model	HAF5TWA 011
Color	Black
Capacity	7 Liters
Wattage	2000 watts
Voltage	230 Volts (AC)
Material	Glass (window), Other materials for body and basket
Product Dimensions (L x W x H)	42.5 x 31.7 x 34.5 cm
Item Weight	6.2 Kilograms
Special Features	Viewing Window, Dishwasher Safe Parts, 9-in-1 Functions, Automatic Programs, Serves up to 4 portions
Automatic Shut-off	Yes

10. WARRANTY AND SUPPORT

Haier products are manufactured to high-quality standards. For information regarding your product's warranty,

please refer to the warranty card included in the original packaging or visit the official Haier website for details specific to your region.

For technical support, troubleshooting beyond this manual, or spare parts, please contact Haier Customer Service. You can also download the hOn app for additional tips, recipes, and expert advice to enhance your cooking experience.

The image shows a smartphone displaying the Haier hOn app interface. At the top left is the Haier logo. The app header includes a home icon, the text "Multi Air Fryer", and a list icon. Below the header, it says "All recipes (12)" with a "SEE ALL" link. The main content area features a grid of recipe cards. The first card shows "Bacon wrapped chicken thighs" with a "DETAILS →" link. The second card shows "Chicken burger with tomato tartare" with a "DETAILS →" link. Below these are two more recipe cards partially visible. In the bottom left corner of the app interface, there is a dark rounded square with the "hOn" logo. The background of the phone screen shows a kitchen setting with a multi-air fryer and a plate of food.

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Multi Air Fryer

All recipes (12) [SEE ALL](#)

Bacon wrapped chicken thighs [DETAILS →](#)

Chicken burger with tomato tartare [DETAILS →](#)

hOn

SCARICA L'APP hOn

Accedi a consigli e ricette dei nostri esperti

Figure 10.1: The hOn app interface, providing access to expert tips and a wide range of recipes for your Haier appliance.