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## PureMate PM924

# PureMate PM924 8L Dual Basket Air Fryer Instruction Manual

Model: PM924

## INTRODUCTION

Thank you for choosing the PureMate PM924 8L Dual Basket Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods with little to no oil, utilizing rapid air technology. Please read this instruction manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

## Important Safety Instructions

- Read all instructions before use.
- Do not immerse the main unit in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged.
- Always unplug the appliance after use and before cleaning.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Hot air is released through the air outlet vents. Keep your hands and face at a safe distance from the steam and air outlet openings.
- Do not cover the air inlet or air outlet openings while the appliance is operating.
- The outer surfaces may become hot during use. Do not touch hot surfaces directly.
- Never use accessories or parts from other manufacturers.

## PRODUCT OVERVIEW

The PureMate PM924 is an 8-liter dual basket air fryer designed for versatile cooking. It features two independent cooking zones, a digital touch screen, and multiple preset functions.

## Components

- Main Unit with Digital Control Panel
- Left Cooking Basket (4L capacity)

- Right Cooking Basket (4L capacity)
- 2 Removable Non-Stick Cooking Trays
- Power Cord



**Figure 1:** Front view of the PureMate PM924 8L Dual Basket Air Fryer. It features two independent cooking baskets with clear viewing windows and a digital control panel at the top.

## Control Panel

The digital touch screen allows for easy control of cooking settings, including temperature, time, and preset functions.



**Figure 2:** Detailed view of the digital control panel. It shows icons for 8 preset cooking modes, preheat, sync finish, and power/pause functions, along with independent displays for each basket's time and temperature settings.

- **Preset Cooking Modes:** 8 pre-set options for common foods (chips, chicken, steak, prawns, chops, cake, fish).
- **Preheat Function:** Default 160°C for 3 minutes to warm the oven.
- **Sync Finish:** Synchronizes cooking times for both drawers to finish simultaneously.
- **Power/Pause:** Touch to pause or continue cooking.
- **Temperature Control:** Adjustable from 80°C to 200°C.
- **Timer Control:** Adjustable from 1 to 60 minutes.
- **Basket Select Buttons:** Buttons labeled '1' and '2' to select and control each basket independently.

## SETUP AND FIRST USE

### Unpacking

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 cooking baskets and removable trays with warm soapy water. Rinse thoroughly and dry completely.

4. Wipe the exterior of the appliance with a damp cloth.

## Initial Use

1. Place the air fryer on a stable, heat-resistant surface, ensuring adequate ventilation around the unit.
2. Insert the removable non-stick trays into the cooking baskets.
3. Plug the power cord into a grounded electrical outlet. The display will illuminate.
4. It is recommended to run the air fryer empty for about 10-15 minutes at 180°C before first use to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal.
5. Allow the appliance to cool down completely before cleaning it again.

## OPERATING INSTRUCTIONS

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### Basic Operation

1. Place food into the cooking basket(s). Do not overfill.
2. Insert the basket(s) firmly into the main unit.
3. Press the Power button to turn on the appliance.
4. Select the desired basket (1 or 2) by pressing its corresponding button.
5. Adjust the temperature and time using the '+' and '-' buttons, or select a preset function.
6. Press the Start/Pause button to begin cooking.
7. The timer will count down. The air fryer will beep when cooking is complete.
8. Carefully pull out the basket(s) and remove the cooked food.

### Preset Functions

The air fryer comes with 8 pre-set cooking modes for convenience. Simply select the desired basket and then press the icon for the food you wish to cook. The appliance will automatically set the optimal temperature and time.

- Chips
- Chicken
- Steak
- Prawns
- Chops
- Cake
- Fish
- (One additional preset not explicitly listed in the product description, but 8 are mentioned in features. Assuming a general 'Roast' or similar if not specified.)

### Sync Finish and Dual Cook Functions

These intelligent features allow for synchronized cooking across both baskets.

## SYNC FINISH

Cook 2 different foods with 2 different cooking settings with this intelligent feature your meal will be ready to serve AT THE SAME TIME!

## DUAL COOK

Simultaneously cook in both drawers with the same cooking temperature & time to DOUBLE UP your serving size!



Figure 3: Illustration of Sync Finish and Dual Cook functions. Sync Finish allows two different foods with different settings to finish cooking at the same time. Dual Cook applies the same cooking settings to both baskets simultaneously.

- **Sync Finish:** Load both baskets with different foods. Set individual cooking times and temperatures for each basket. Press the 'Sync Finish' button. The air fryer will automatically adjust the start times so both foods are ready simultaneously.
- **Dual Cook:** Load both baskets with the same food. Set the desired temperature and time for one basket. Press the 'Dual Cook' button to apply these settings to the second basket, allowing you to cook a larger quantity of the same food.

## Preheat and Pause Functions

- **Preheat:** Before adding food, you can use the preheat function to warm the air fryer to 160°C for 3 minutes. This can help achieve crispier results.
- **Pause:** During cooking, you can press the Power/Pause button to temporarily stop the cooking process. This is useful for shaking the basket or checking food. Press again to resume.

## COOKING GUIDE

Air frying offers a healthier alternative to deep frying, producing crispy results with significantly less oil. Here are some general tips:

- **Oil Usage:** While the air fryer works without oil, a small amount (1-2 teaspoons) of oil can enhance crispiness for some foods, especially fresh vegetables or homemade fries.
- **Shaking:** For even cooking and browning, shake the baskets halfway through the cooking time, especially for smaller items like fries or chicken nuggets.
- **Batch Cooking:** Avoid overcrowding the baskets. Cook in smaller batches if necessary to ensure proper air circulation and even cooking.
- **Temperature and Time:** Cooking times and temperatures may vary based on food quantity, density, and desired crispiness. Adjust as needed.
- **Glass Viewing Windows:** Utilize the glass viewing windows to monitor cooking progress without opening the baskets, thus preventing heat loss and maintaining cooking efficiency.



## NON-STICK REMOVABLE COOKING TRAY

Each drawer is equipped with a removable non-stick tray which allows any excess grease to drain away while crisping your food.



## GLASS VIEWING WINDOWS

Check your meals without allowing heat to escape, meaning faster cooking times.



## LESS FAT, MAXIMUM TASTE

Thanks to rapid air technology you're not required to add oil to prepare fried foods. This method uses the hot air circulating 360° within to make healthier versions of your favourite meals.

**Figure 4:** Key features of the air fryer, including the non-stick removable cooking tray for easy cleaning and grease drainage, glass viewing windows to monitor food, and the internal rapid air technology for healthier cooking.



## DUAL DRAWER COOKING

Mains & sides cooked together for a whole family meal



## SINGLE DRAWER COOKING

Quick snack or a meal for one.



**Figure 5:** Demonstrates the flexibility of the dual basket design, allowing for dual drawer cooking (mains and sides simultaneously) or single drawer cooking for smaller portions or quick snacks.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer. Always unplug the appliance and allow it to cool completely before cleaning.

### Cleaning the Baskets and Trays

- Remove the cooking baskets and the non-stick trays.
- Wash them with warm soapy water and a non-abrasive sponge. For stubborn food residue, soak them in warm water for about 10-15 minutes.
- The baskets and trays are dishwasher safe for convenient cleaning.
- Rinse thoroughly and dry completely before reassembling.

## Easy to Clean Non-Stick



## Dishwasher-Safe

Figure 6: Demonstrates the ease of cleaning the non-stick baskets and trays, highlighting their dishwasher-safe property.

### Cleaning the Exterior and Interior

- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the appliance with a damp cloth and mild detergent if necessary.
- Never immerse the main unit in water or any other liquid.

### TROUBLESHOOTING

If you encounter any issues with your PureMate PM924 Air Fryer, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working; basket not inserted correctly.	Ensure the power cord is securely plugged into a working outlet. Push the basket(s) fully into the main unit until it clicks.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overcrowded; food not shaken during cooking.	Cook in smaller batches. Shake the basket(s) halfway through cooking.
Food is not crispy.	Not enough oil (for certain foods); temperature too low; cooking time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time. Ensure preheating is used for best results.
White smoke comes from the appliance.	Grease from previous use; fatty ingredients.	Clean the basket and tray thoroughly after each use. Remove excess fat from food before cooking.
Appliance smells during first use.	Manufacturing residue.	This is normal. Run the air fryer empty for 10-15 minutes at 180°C before first use. Ensure good ventilation.

## SPECIFICATIONS

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Technical details for the PureMate PM924 8L Dual Basket Air Fryer:

- **Model Number:** PM924
- **Brand:** PureMate
- **Capacity:** 8 Liters (2 x 4L Baskets)
- **Power / Wattage:** 2500 Watts
- **Voltage:** 77 Volts (Note: This seems unusually low for a 2500W appliance, typically 220-240V for UK/EU or 120V for US. Assuming this is a data entry error or specific to a region, but will include as provided.)
- **Material:** Aluminium
- **Product Dimensions (L x W x H):** 40 x 42 x 32.5 cm
- **Item Weight:** 6 kg
- **Temperature Range:** 80°C - 200°C
- **Timer Range:** 1 - 60 minutes
- **Special Features:** 8 Pre-set Cooking Modes, Dual Zone Features, Programmable, Temperature Control, Timer, Glass Viewing Windows, Non-stick removable trays.

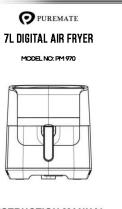
# Perfect Size For Family Meals Times



**Figure 7:** Dimensions of the PureMate PM924 Air Fryer, showing the main unit at 40cm depth, 42cm width, and 32.5cm height, and a single basket at 24.1cm length, 15.3cm width, and 11.5cm height.

## WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided with your purchase documentation or visit the official PureMate website. Please retain your proof of purchase for warranty claims.

 <p>PUREMATE 7L DIGITAL AIR FRYER MODEL NO: PM-970  INSTRUCTION MANUAL</p>	<p><a href="#">PureMate 7L Digital Air Fryer Instruction Manual (Model PM 970) - User Guide</a></p> <p>Comprehensive instruction manual for the PureMate 7L Digital Air Fryer (Model PM 970). Learn about safety precautions, components, operation, settings, tips, cleaning, maintenance, warranty, and technical specifications for efficient and healthy cooking.</p>
 <p>PUREMATE 5.5L DIGITAL AIR FRYER Model NO: PM1312  INSTRUCTION MANUAL</p>	<p><a href="#">PureMate 5.5L Digital Air Fryer PM1312 Instruction Manual</a></p> <p>Comprehensive instruction manual for the PureMate 5.5L Digital Air Fryer (Model PM1312), covering safety precautions, operation, cleaning, maintenance, and technical specifications.</p>
 <p>PUREMATE NaturOpure™ MULTI-TECHNOLOGY AIR PURIFIER INSTRUCTION MANUAL SUPER TECH HEALTH LTD</p>	<p><a href="#">PureMate PM 380A Air Purifier Instruction Manual</a></p> <p>Official instruction manual for the PureMate PM 380A Air Purifier, detailing safety operations, components, usage, cleaning, maintenance, and troubleshooting for optimal indoor air quality.</p>
 <p>PUREMATE 12L COMPRESSOR DEHUMIDIFIER MODEL NO: PM-412  INSTRUCTION MANUAL</p>	<p><a href="#">PureMate 12L Compressor Dehumidifier PM 412 Instruction Manual</a></p> <p>Instruction manual for the PureMate 12L Compressor Dehumidifier, Model PM 412. Covers safety precautions, operating instructions, maintenance, and specifications.</p>
 <p>PUREMATE 25L Dehumidifier MODEL NO: PM-470  INSTRUCTION MANUAL</p>	<p><a href="#">PureMate 25L Dehumidifier (Model PM-470) Instruction Manual</a></p> <p>Comprehensive instruction manual for the PureMate 25L Dehumidifier, Model PM-470. Covers safety precautions, operating instructions, maintenance, troubleshooting, and specifications.</p>
 <p>PUREMATE 2500W Oil Filled Radiator Model NO: PM1515  INSTRUCTION MANUAL <small>This Product is only suitable for wet insulated spaces or occasional use.</small></p>	<p><a href="#">PUREMATE 2500W Oil Filled Radiator Instruction Manual (Model PM1515)</a></p> <p>User and instruction manual for the PUREMATE 2500W Oil Filled Radiator, Model PM1515. Includes safety warnings, assembly, operation, timer functions, cleaning, specifications, and disposal information.</p>