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#### Solac FA1400 Leviter Digital 5L

# Solac FA1400 Leviter Digital 5L Air Fryer Instruction Manual

Model: \$97203800

#### 1. Introduction

Thank you for choosing the Solac FA1400 Leviter Digital 5L Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods with less oil, utilizing rapid air circulation technology. Please read this manual carefully before initial use to ensure safe and optimal operation, and retain it for future reference.

#### **Key Features:**

· Capacity: 5.0 Liters

Power: 1450W

Special Feature: Precise Temperature Control

· Digital Interface for easy operation

#### 2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- 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.

- · Do not block any ventilation openings.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- · Do not overfill the cooking basket.
- Always ensure the cooking basket is properly inserted before operating.
- · Use oven mitts when handling hot components.

#### 3. Product Components

Familiarize yourself with the parts of your Solac FA1400 Leviter Digital Air Fryer.



This image displays the Solac FA1400 Leviter Digital 5L Air Fryer from the front, showing its sleek black design, the Solac logo, 'Leviter Digital 5' text, and the integrated handle for the cooking basket.

- Main Unit: Houses the heating element and fan.
- Cooking Basket: Removable basket for holding food.
- Crisper Plate: Inserted into the cooking basket to allow air circulation around food.
- Digital Control Panel: For setting time and temperature.

#### 4. Setup

Follow these steps for initial setup before first use:

- 1. **Unpack:** Carefully remove all components from the packaging.
- 2. **Remove Packaging Materials:** Ensure all plastic films, stickers, and protective materials are removed from the appliance.

- 3. **Clean Components:** Wash the cooking basket and crisper plate with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
- 4. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm of clear space around the back and sides, and above the appliance, for proper ventilation.
- 5. **First Use Preparation:** It is recommended to run the air fryer empty for about 10-15 minutes at 200°C (390°F) before cooking food for the first time. This helps to burn off any manufacturing residues and eliminate initial odors. Ensure the area is well-ventilated during this process.

#### 5. Operating Instructions

Operating your Solac FA1400 Leviter Digital Air Fryer is straightforward:

- 1. Plug In: Connect the power cord to a grounded electrical outlet. The digital display will illuminate.
- 2. **Prepare Food:** Place the crisper plate inside the cooking basket. Place your ingredients into the cooking basket. Do not overfill the basket to allow for proper air circulation.
- 3. Insert Basket: Slide the cooking basket back into the main unit until it clicks securely into place.
- 4. **Set Temperature and Time:** Use the digital control panel to adjust the desired cooking temperature and time. Refer to cooking guides for recommended settings.
- 5. **Start Cooking:** Press the start button to begin the cooking process. The air fryer will automatically preheat if necessary and then start cooking.
- Shake/Flip Food (Optional): For even cooking, especially with smaller items like fries, pull out the basket halfway through the cooking time and shake or flip the food. Reinsert the basket to resume cooking.
- 7. **Check Doneness:** Once the timer finishes, carefully pull out the basket and check if the food is cooked to your preference. If not, reinsert the basket and add more cooking time.
- 8. Serve: Carefully remove the cooked food from the basket using non-metallic utensils.

#### 6. Maintenance and Cleaning

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

- **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- Clean Basket and Crisper Plate: Wash the cooking basket and crisper plate with warm water, a mild dish soap, and a non-abrasive sponge. For stubborn residue, soak them in warm soapy water for about 10 minutes before cleaning. These parts may also be dishwasher safe (check product specifications for confirmation).
- Clean Interior: Wipe the interior of the appliance with a damp cloth. If necessary, use a mild, non-abrasive cleaner.
- Clean Exterior: Wipe the exterior of the air fryer with a soft, damp cloth. Do not use abrasive cleaning pads or harsh chemicals.
- Do Not Immerse: Never immerse the main unit of the air fryer in water or any other liquid.
- Storage: Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

#### 7. Troubleshooting

If you encounter issues with your air fryer, consult the following table for common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working.	Ensure the power plug is securely inserted into a grounded wall outlet. Test the outlet with another appliance.
Food is not cooked evenly.	Basket is overfilled. Food was not shaken/flipped.	Reduce the amount of food in the basket. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Fatty ingredients are being cooked. Basket contains grease residue from previous use.	Clean the basket and crisper plate thoroughly after each use. For very fatty foods, drain excess fat during cooking.
Black smoke coming from the appliance.	Food is burning. Foreign object inside the appliance.	Immediately unplug the appliance. Carefully remove the basket and check for burning food or foreign objects. Do not use if black smoke persists.

## 8. Specifications

Feature	Specification
Brand	Solac
Model Number	\$97203800
Capacity	5 Liters
Power	1450 Watts
Voltage	230 Volts
Dimensions (L x W x H)	25 x 25 x 28 cm
Material	Plastic, Aluminum
Special Feature	Temperature Control
Product Weight	4.45 kg

### 9. Warranty and Support

This Solac appliance comes with a standard manufacturer's warranty. For detailed warranty information, product support, or service inquiries, please refer to the warranty card included with your purchase or visit the official Solac website. Keep your proof of purchase for warranty claims.

#### Related Documents - FA1400 Leviter Digital 5L

# sOlac Manual de Instrucciones Solac CP7304: Guía de Uso y Seguridad Guía completa para el uso seguro y eficiente del cortapelos Solac CP7304. Incluye advertencias de seguridad, instrucciones de funcionamiento, especificaciones técnicas y consejos de ecología. Solac FAST 2200 IONIC Hair Dryer: User Manual and Features Discover the Solac FAST 2200 IONIC hair dryer. This guide provides essential information on its operation, features like ionic technology and cool shot, safety precautions, and maintenance for optimal hair styling. Solac More Brave Vacuum Cleaner User Manual Comprehensive user manual for the Solac More Brave vacuum cleaner, detailing parts, operation, safety, maintenance, filter changes, and troubleshooting. CE4483 CE4482 Solac CE4480/CE4482/CE4483 Espresso Machine User Manual Comprehensive guide to operating and maintaining your Solac espresso machine, covering setup, brewing, steaming, cleaning, and troubleshooting for models CE4480, CE4482, and CE4483. Solac Buon Piatti 3 in 1 Sandwich Maker User Manual Discover the Solac Buon Piatti 3 in 1, a versatile kitchen appliance for making sandwiches, grilling, and waffles. This user manual provides essential operating instructions, safety guidelines, and maintenance tips for optimal performance and longevity. Solac Taste Slim Pro Inox CE4522 Safety Instructions Comprehensive safety instructions and warnings for the Solac Taste Slim Pro Inox espresso coffee maker (Model CE4522), covering safe usage, maintenance, and environmental considerations.