

Sinaopus AF-DH-901A-W

Sinaopus AF-DH-901A-W 9L Dual Basket Air Fryer Instruction Manual

Model: AF-DH-901A-W

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and keep them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- 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.
- Keep children away from the appliance during operation.
- 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 let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not use the appliance for anything other than its intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not cover the air inlet or air outlet vents while the appliance is operating.
- Always allow the appliance to cool down completely before cleaning or storing.

PRODUCT OVERVIEW

The Sinaopus AF-DH-901A-W is a 9-liter dual-basket air fryer designed for healthy cooking with minimal oil. It features a digital LED touchscreen and 10 preset programs for various dishes.



Figure 1: Sinaopus AF-DH-901A-W 9L Dual Basket Air Fryer. This image shows the overall design of the air fryer with its two cooking baskets and top-mounted digital control panel.

Components:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Dual Cooking Baskets:** Two independent 4.5L baskets for cooking different foods simultaneously.
- **Crisper Plates:** Removable plates inserted into the baskets for optimal air circulation.
- **Digital LED Touchscreen:** For selecting programs, adjusting time and temperature.
- **Viewing Window:** Transparent window on each basket to monitor cooking progress.

9L Heißluftfritteuse



Figure 2: The 9L capacity Sinaopus Air Fryer with its two 4.5L baskets shown pulled out, demonstrating the dual cooking capability.

BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the cooking baskets and crisper plates with warm, soapy water. Rinse thoroughly and dry completely. The main unit can be wiped with a damp cloth.
3. **Initial Run:** Place the crisper plates into the baskets and insert the baskets into the main unit. Plug the air fryer into a grounded power outlet. Run the appliance empty for about 10-15 minutes at 180°C (350°F) to burn off any manufacturing residues. A slight odor may be present; this is normal.
4. **Ventilate:** Ensure the area is well-ventilated during the initial run.
5. **Cool Down:** Allow the appliance to cool down completely before using it for cooking.

OPERATING INSTRUCTIONS

Control Panel Overview:

LED-Touchscreen

Ergonomisches Neigungswinkel-Design

Intelligentes Leben



Figure 3: The digital LED touchscreen control panel of the Sinaopus Air Fryer. It displays time, temperature, and various preset cooking icons for both baskets.

Basic Operation:

1. **Preparation:** Place the crisper plate into the cooking basket. Add your ingredients to the basket. Do not overfill.
2. **Power On:** Plug the air fryer into a grounded electrical outlet. The power button will illuminate.
3. **Select Basket:** Press the corresponding basket number (1 or 2) on the touchscreen to activate it.
4. **Choose Program:** Select one of the 10 preset cooking programs (e.g., fries, chicken, steak, fish, vegetables, dessert). The default time and temperature for that program will display.
5. **Adjust Settings (Optional):**
 - Press the temperature icons (up/down arrows) to adjust the cooking temperature.
 - Press the time icons (up/down arrows) to adjust the cooking time.
6. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
7. **Monitor Progress:** Use the transparent viewing window to check food status without opening the basket.
8. **Shake/Flip (Optional):** For even cooking, some recipes may require shaking or flipping ingredients

halfway through. Carefully pull out the basket, shake/flip, and reinsert. The cooking will resume automatically.

9. **End of Cycle:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket and transfer food to a serving plate.
10. **Power Off:** Unplug the appliance when not in use.

Dual Basket Cooking:

The dual basket design allows you to cook two different foods simultaneously with independent settings. Simply select Basket 1, set its program/time/temperature, then select Basket 2 and set its program/time/temperature. Press Start to begin both cycles.



Verschiedene Lebensmittel gleichzeitig kochen

*Reduzieren Sie den Ölverbrauch um **90%**
ein **schnelles** und **gesundes** Leben genießen*

Figure 4: The dual baskets of the Sinaopus Air Fryer shown with different foods (e.g., chicken and fries) cooking at independent temperature and time settings.

Using the Viewing Window:

The transparent viewing window allows you to observe the cooking process without interrupting it. This helps maintain consistent temperature and cooking times.

Transparentes Sichtfenster



Figure 5: A close-up view of the transparent window on the air fryer basket, allowing users to monitor food as it cooks.

COOKING GUIDE

The following table provides general guidelines for common foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always use a food thermometer to ensure food is cooked to a safe internal temperature.

Food Item	Quantity	Temperature	Time	Notes
Frozen Fries	400-600g	180-200°C	15-25 min	Shake halfway through
Chicken Wings	500-800g	180-200°C	20-30 min	Flip halfway through
Steak	200-300g	180-200°C	8-15 min	Flip halfway through
Vegetables (mixed)	300-500g	160-180°C	10-18 min	Toss halfway through

For best results, preheat the air fryer for 3-5 minutes before adding food. A small amount of oil (1-2 tablespoons) can be added to some foods for extra crispiness, but it is not always necessary.

CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Baskets and Crisper Plates:**
 - Remove the cooking baskets and crisper plates.
 - Wash them in warm, soapy water using a non-abrasive sponge. The non-stick coating makes cleaning easy.
 - Rinse thoroughly and dry completely before reassembling or storing.
 - For stubborn food residue, soak the baskets in warm soapy water for 10-15 minutes.
3. **Clean Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Clean Heating Element:** If necessary, gently wipe the heating element inside the air fryer with a soft, damp cloth after the unit has cooled completely. Do not use excessive water.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.



Figure 6: This image highlights the easy-to-clean non-stick coating of the air fryer baskets and crisper plates, showing how

food residue does not easily stick.

TROUBLESHOOTING

If you encounter any issues with your air fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped; incorrect temperature/time.	Do not overload the basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
Food is not crispy.	Too much moisture; not enough oil (for some foods); temperature too low.	Pat food dry before cooking. Lightly brush or spray with oil. Increase temperature slightly.
White smoke coming from the air fryer.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal. Ensure good ventilation. The smell should dissipate after initial use.

SPECIFICATIONS

Technical specifications for the Sinaopus AF-DH-901A-W Air Fryer:

Feature	Detail
Brand	Sinaopus
Model Number	AF-DH-901A-W
Color	Black
Product Dimensions (L x W x H)	39.3 x 32.9 x 37.4 cm
Capacity	9 Liters (Dual 4.5L Baskets)
Power	2000 Watts
Voltage	220 Volts (AC)
Material	Plastic
Item Weight	8.88 Kilograms
Special Feature	Temperature Control, Digital LED Touchscreen, Viewing Window, 10 Preset Programs
Recommended Uses	Bake, Grill, Reheat
Spare Parts Availability	2 Years



Figure 7: Diagram showing the physical dimensions of the Sinaopus AF-DH-901A-W Air Fryer: 39.3 cm (length), 32.9 cm (width), and 37.4 cm (height).

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the purchase documentation or contact Sinaopus customer service. Information regarding spare parts availability is typically for a period of 2 years from the date of purchase.

For further assistance, please visit the manufacturer's website or contact their support team directly.