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Vpcok Direct LQ-2507B-3

Vpcok Direct XL 3.5L 1500W Air Fryer

Model: LQ-2507B-3

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, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

Product Overview

The Vpcok Direct XL Air Fryer uses rapid hot air circulation technology to cook food with little to no oil, offering a healthier alternative to traditional frying. It features a digital LED touchscreen with preset cooking programs for convenience.



Image: The Vpcok Direct XL Air Fryer, showcasing its compact design and removable basket. This appliance is designed for healthier cooking with hot air.



Image: Benefits of the Vpcok Direct XL Air Fryer, highlighting healthier frying, up to 85% less oil usage, and a family-sized capacity suitable for 3-5 people.

Setup and First Use

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Ensure all components are present.
2. **Initial Cleaning:**
    - Wipe the exterior of the appliance with a damp cloth.
    - Wash the removable basket and pan with hot water, dish soap, and a non-abrasive sponge.
    - Rinse thoroughly and dry all parts completely before use.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space around the back and sides, and above the appliance for proper ventilation.
4. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) before cooking food for the first time. This helps to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal.

Operating Instructions

Control Panel Overview

The Vpcok Direct Air Fryer features an intuitive LED touchscreen for easy operation. The panel allows you to select preset cooking programs, adjust time, and set temperature.

Image: Detailed view of the Vpcok Direct Air Fryer's LED touchscreen control panel, illustrating the 6 one-touch cooking presets for various food types like French fries, steak, fish, shrimp, drumsticks, and cake. It also shows controls for time and temperature adjustment.

Basic Operation

1. **Prepare Food:** Place your ingredients in the air fryer basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the basket firmly into the air fryer until it clicks into place.
3. **Power On:** Plug the appliance into a grounded wall outlet. The power indicator will light up.
4. **Select Cooking Program:**
    - **Preset Programs:** Touch the desired preset icon (e.g., French fries, Steak, Fish, Shrimp, Drumstick, Cake) on the LED touchscreen. The air fryer will automatically set the optimal time and temperature for that food type.
    - **Manual Setting:** Alternatively, you can manually set the cooking time and temperature using the dedicated '+' and '-' buttons for time and temperature. The temperature range is typically from 80°C to 200°C (175°F to 400°F), and time up to 60 minutes.
5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
6. **Shaking/Flipping Food:** For some foods, especially smaller items like fries, it is recommended to shake or flip the food halfway through the cooking time to ensure even browning. The air fryer may have a reminder function for this.
7. **Completion:** The air fryer will beep when the cooking time is complete. Carefully pull out the basket using the insulated handle.
8. **Serve:** Remove the cooked food from the basket. Use tongs or a spatula to avoid scratching the non-stick coating.

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.

1. **Exterior Cleaning:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scourers.
2. **Basket and Pan Cleaning:**
    - The removable basket and pan have a non-stick coating. Wash them with hot water, dish soap, and a non-abrasive sponge.
    - For stubborn food residues, soak the basket and pan in hot water with some dish soap for about 10 minutes before cleaning.
    - These parts may be dishwasher safe, but hand washing is recommended to preserve the non-stick coating.
3. **Interior Cleaning:** Wipe the interior of the appliance with a damp cloth. If necessary, use a soft brush to remove food residues from the heating element.
4. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in; power outlet malfunction; basket not inserted correctly.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted and clicked into place.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.
White smoke comes from the appliance.	Fat residues from previous use; cooking fatty food.	Clean the basket and pan thoroughly after each use. Remove excess oil from food before air frying.
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.

Specifications

- **Brand:** Vpcok Direct
- **Model Number:** LQ-2507B-3
- **Capacity:** 3.5 Liters
- **Power:** 1500 Watts
- **Voltage:** 220 Volts
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Color:** Black
- **Product Dimensions (L x W x H):**31.4 x 31.4 x 35.8 cm (approximately 12.4 x 12.4 x 14.1 inches)
- **Item Weight:** 4.6 Kilograms (approximately 10.14 lbs)
- **Special Feature:** Automatic Shut-off
- **Control Type:** Digital LED Touchscreen
- **Preset Programs:** 6 (French fries, Steak, Fish, Shrimp, Drumstick, Cake)



Image: Diagram illustrating the internal hot air circulation of the Vpcok Direct Air Fryer, comparing its functionality to a professional oven, bread maker, and electric baking pan, emphasizing its versatile cooking capabilities.

Warranty and Support

The Vpcok Direct Air Fryer comes with a**12-month warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use.

For warranty claims, technical support, or any questions regarding your appliance, please contact Vpcok Direct customer service. Please have your model number (LQ-2507B-3) and proof of purchase ready when contacting support.

Note: Information regarding spare parts availability is currently unavailable.

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