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Fagor Commercial FG436

Fagor Airfryer FG436 Oil-Free Fryer User Manual

Model: FG436

1. Introduction

Thank you for choosing the Fagor Airfryer FG436. This oil-free fryer is designed to cook your favorite foods with little to no oil, providing a healthier alternative to traditional frying. Featuring a 4.3-liter capacity, 1350W power, a user-friendly touch screen, and 7 pre-set cooking programs, this appliance offers convenience and versatility for your kitchen. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. Important Safety Instructions

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids to prevent electric shock.
- 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 attachments not recommended by the appliance manufacturer, as this may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Hot air is released through the air outlet at the back of the appliance. Keep sufficient distance from walls and other appliances.

3. Product Overview

The Fagor Airfryer FG436 consists of several key components designed for efficient and safe cooking.



Image 1: Fagor Airfryer FG436. This image displays the main unit of the air fryer, including the exterior casing, the handle for the cooking basket, and the touch screen control panel. The cooking basket is shown partially pulled out, revealing its interior.

- **Main Unit:** Houses the heating element and fan.
- **Cooking Basket:** Removable basket for holding food.
- **Handle:** For safely pulling out and inserting the cooking basket.
- **Touch Screen Control Panel:** For setting temperature, time, and selecting pre-set programs.
- **Air Inlet:** Located on the top of the appliance.
- **Air Outlet:** Located at the back of the appliance for hot air release.

4. Setup

Before using your Fagor Airfryer FG436 for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials from the air fryer.
2. **Clean:** Wash the cooking basket and any removable accessories with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the inside and outside of the appliance with a damp cloth.
3. **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 at the back and sides of the appliance, and 10 cm (4 inches) above it, to allow for proper air circulation.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.
5. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

5. Operating Instructions

Operating your Fagor Airfryer FG436 is straightforward with its intuitive touch screen control panel.

5.1 Powering On/Off

- Plug the appliance into a power outlet. The power indicator will light up.
- Press the power icon on the touch screen to turn the appliance on. The display will illuminate.
- To turn off, press and hold the power icon until the display turns off.

5.2 Using the Touch Screen

The touch screen allows you to adjust settings and select cooking programs.

- **Temperature Control:** Use the temperature icons (usually '+' and '-') to adjust the cooking temperature. The temperature range is typically between 80°C (175°F) and 200°C (400°F).
- **Timer Control:** Use the timer icons (usually '+' and '-') to set the cooking time. The timer can typically be set from 1 to 60 minutes.
- **Pre-set Programs:** The FG436 features 7 pre-set cooking programs for common dishes. Select the desired program by tapping its icon. Each program has a default temperature and time, which can usually be adjusted manually after selection.
- **Start/Pause:** Press the start/pause icon to begin or temporarily stop the cooking process.

5.3 Cooking Process

1. Place the food into the cooking basket. Do not overfill the basket; ensure there is enough space for air circulation.
2. Slide the cooking basket back into the appliance until it clicks into place.
3. Turn on the air fryer using the power icon.
4. Select a pre-set program or manually set the desired temperature and cooking time.
5. Press the start icon to begin cooking.
6. During cooking, for even results, some foods may require shaking or tossing. Pull out the basket by the handle, shake the contents, and then slide the basket back in. The appliance will automatically resume cooking.
7. When the cooking time is complete, the air fryer will beep, and the heating element will turn off.
8. Carefully pull out the cooking basket. Use tongs to remove the food. Be aware of hot steam.

9. Unplug the appliance after use.

6. Cooking Guide

This section provides general guidelines for air frying various types of food. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly to safe internal temperatures.

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired cooking temperature before adding food.
- **Oil Usage:** While an oil-free fryer, a small amount of oil (1-2 teaspoons) can be tossed with some foods (e.g., fresh vegetables, homemade fries) to enhance crispiness and flavor. Use a spray bottle for even coating.
- **Shaking/Tossing:** Foods like fries, chicken nuggets, and vegetables benefit from being shaken or tossed halfway through the cooking process to ensure even browning.
- **Batch Cooking:** If cooking large quantities, cook in smaller batches to avoid overcrowding the basket, which can lead to uneven cooking.
- **Checking Doneness:** Always check food for doneness, especially meats and poultry, using a food thermometer.

7. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your Fagor Airfryer FG436 and ensure optimal performance.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Pan:** The cooking basket and any removable accessories are typically dishwasher safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot soapy water for about 10 minutes before cleaning.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth.
5. **Heating Element:** If necessary, gently clean the heating element with a cleaning brush to remove any food residue. Do not use water or liquid directly on the heating element.
6. **Storage:** Ensure all parts are completely dry before storing the appliance. Store the air fryer in a cool, dry place.

8. Troubleshooting

If you encounter any issues with your Fagor Airfryer FG436, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
The air fryer does not turn on.	The appliance is not plugged in. The cooking basket is not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Push the cooking basket fully into the appliance until it clicks.
Food is not cooked evenly.	Too much food in the basket. Food not shaken/tossed.	Cook in smaller batches. Shake or toss food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use. Fatty food being cooked.	Clean the basket and interior thoroughly. Remove excess oil from food before cooking.

Problem	Possible Cause	Solution
Unpleasant odor during first use.	Manufacturing residues burning off.	This is normal for first use. Run the appliance empty for 10-15 minutes in a well-ventilated area.
Food is not crispy.	Not enough oil (for some foods). Temperature too low or time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time.

9. Specifications

- **Model:** FG436
- **Brand:** Fagor Commercial
- **Capacity:** 4.3 Liters
- **Power:** 1350 Watts
- **Weight:** 4 Kilograms
- **Color:** Multicolore (Black)
- **Control:** Touch Screen
- **Pre-set Programs:** 7

10. Warranty and Support

Fagor Commercial products are manufactured to high-quality standards. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your purchase or contact Fagor Commercial customer support directly. Keep your proof of purchase for any warranty claims.
For technical assistance, troubleshooting beyond this manual, or spare parts, please contact Fagor Commercial customer service through their official website or the contact information provided in your product packaging.

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