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› Arendo 12 Liter Air Fryer Multifunction Mini Oven Instruction Manual

arendo A305400x59

Arendo 12 Liter Air Fryer Multifunction Mini Oven Instruction Manual

Model: A305400x59

1. INTRODUCTION

Thank you for choosing the Arendo 12 Liter Air Fryer Multifunction Mini Oven. This versatile appliance is designed to simplify your cooking experience, offering a wide range of functions including air frying, dehydrating, grilling, roasting, baking, gratinating, toasting, reheating, and cooking. With its generous 12-liter capacity and advanced features, you can prepare delicious and healthier meals for your entire family. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To prevent electric shock, fire, or injury, always follow basic safety precautions.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse 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. Contact customer service for assistance.
- 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.
- 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.
- The appliance features integrated overheat protection. If the temperature exceeds safe limits, it will automatically shut off.

3. PRODUCT OVERVIEW

The Arendo 12 Liter Air Fryer Multifunction Mini Oven is designed for ease of use and versatility. It features a digital touch panel for precise control over cooking time and temperature, along with 9 preset programs for common dishes.

Components:

- Main Unit with 12-liter capacity
- Digital Touch Control Panel with LED Display
- Viewing Window
- Handle

Included Accessories:

- Kebab Skewers
- Rotating Basket
- Rotisserie Spit
- 2 Mesh Trays (for air frying and dehydrating)
- 1 Non-stick Tray (for baking and roasting)
- 1 Frying Basket (with handle)

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ACCESSORI

- 1 Recipiente con manico
- 2 Cestello girevole
- 3 Spidini in acciaio
- 4 Vassoi forati per seccare alimenti e cuocere a più piani
- 5 Vaschetta raccogli grasso
- 6 Set kebab (Pannelli esterni)
- 7 Perno rotante
- 8 Forche per spiedo

Tutti gli accessori sono lavabili in lavastoviglie

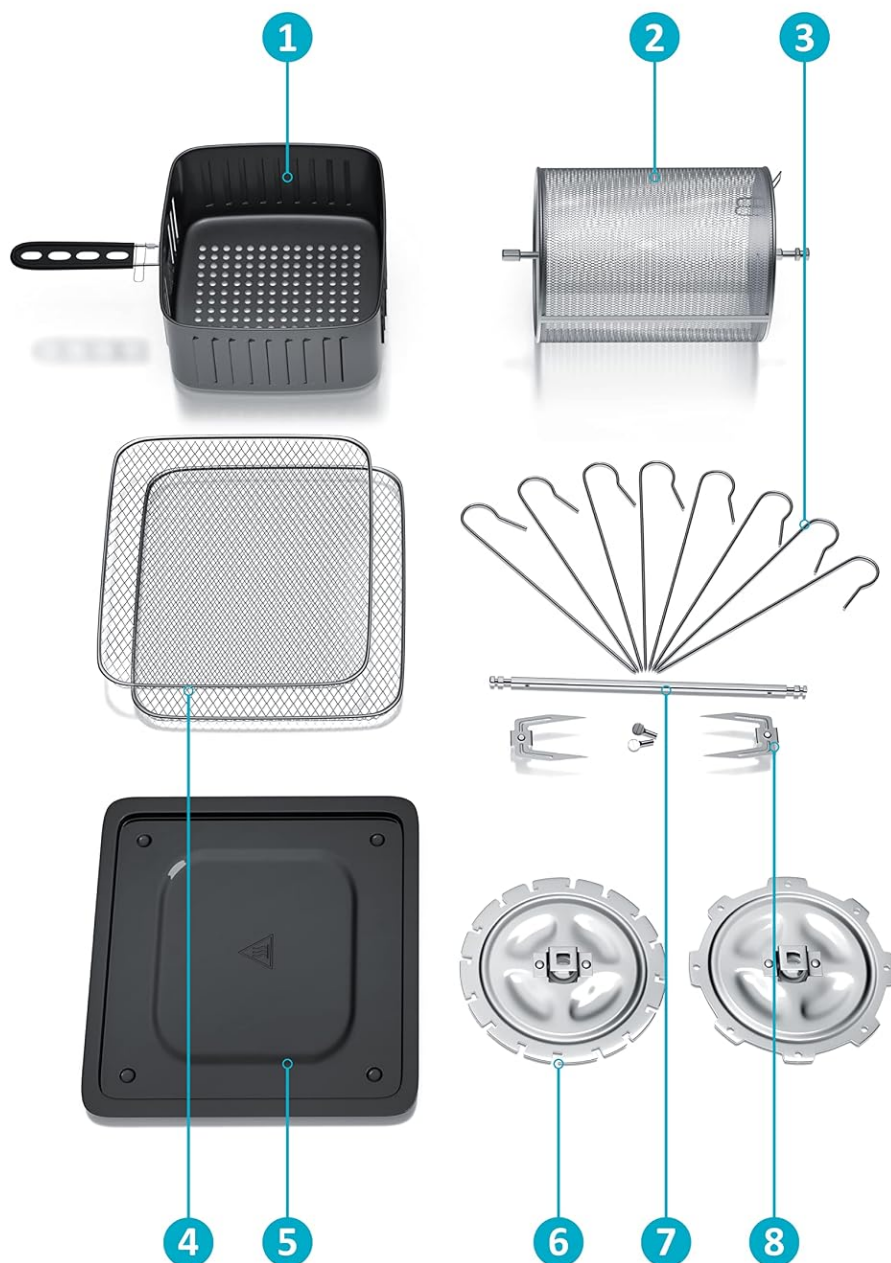


Image: All included accessories for the Arendo Air Fryer Oven, including the rotating basket, rotisserie spit, mesh trays, and frying basket.

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PROGRAMMI



- | | | | | | |
|-----------------------------------|-----------------------------------|--------------------------------|----------------------------------|--------------------------------|-----------------------|
| 1 PATATINE
20 Min 200°C | 2 BISTECCA
25 Min 175°C | 3 PESCE
15 Min 165°C | 4 GAMBERI
12 Min 160°C | 5 PIZZA
15 Min 180°C | 6 PRE RISCALDA |
|-----------------------------------|-----------------------------------|--------------------------------|----------------------------------|--------------------------------|-----------------------|



- | | | | | | |
|--------------------------------|--------------------------------|---------------------------------|---------------------------------------|--------------------------|----------------------------|
| 7 POLLO
40 Min 185°C | 8 DOLCI
30 Min 160°C | 9 SPIEDO
30 Min 190°C | 10 SECCARE
2-24 Std 30-80°C | 11 MANTIENE CALDO | 12 CUCINA SURGELATI |
|--------------------------------|--------------------------------|---------------------------------|---------------------------------------|--------------------------|----------------------------|

Image: Detailed view of the digital touch control panel, showing temperature and time settings, along with various preset program icons.

4. SETUP

Unpacking and Initial Cleaning:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Wipe the exterior of the appliance with a damp cloth.
3. Wash all removable accessories (kebab skewers, rotating basket, rotisserie spit, mesh trays, non-stick tray, frying basket) with warm soapy water. Rinse thoroughly and dry completely. All removable inserts are dishwasher safe.
4. Before first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C to burn off any manufacturing residues. Ensure good ventilation during this process.

Placement:

- Place the appliance on a stable, level, and heat-resistant surface.

- Ensure there is sufficient space (at least 10 cm) around the appliance for proper air circulation.
- Do not place the appliance directly against a wall or under cabinets during operation.

5. OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the appliance into a grounded wall outlet. The display will light up.
2. Press the power button to turn on the appliance.
3. Select a cooking program using the digital touch panel or manually set the temperature and time.
4. To manually set temperature (80-200°C) and time (1-90 minutes), use the dedicated temperature and time adjustment buttons. For dehydration, the temperature range is 30-80°C and the timer can be set from 2-24 hours.
5. Place your food in the appropriate accessory (e.g., frying basket, mesh tray, rotisserie spit) and insert it into the oven.
6. Press the Start/Pause button to begin cooking.
7. The display will alternate between showing the remaining cooking time and the current temperature.
8. You can open the door during cooking to check or shake the food. The appliance will automatically pause and resume once the door is closed.
9. Once cooking is complete, the appliance will beep and automatically shut off. Carefully remove the food using heat-resistant gloves or the accessory removal tool.

Preset Programs:

The appliance comes with 9 preset programs for convenience:

- **Patatine (Fries):** Ideal for crispy French fries.
- **Pizza:** Perfect for baking pizzas.
- **Gamberetti (Shrimp):** Optimized for cooking shrimp.
- **Bistecche Costolette (Steak/Ribs):** For grilling meats.
- **Pesce (Fish):** Suitable for various fish dishes.
- **Disidratazione (Dehydration):** For drying fruits, vegetables, or herbs.
- **Pollo (Chicken):** Great for roasting whole chickens or chicken pieces.
- **Cottura (Baking):** General baking function for cakes, pastries, etc.
- **Girarrosto (Rotisserie):** Activates the rotisserie function for even roasting.



Image: Various foods, including pizza and chicken nuggets, being cooked simultaneously on different trays inside the oven.

Using the Rotisserie and Rotating Basket:

1. Attach the food (e.g., whole chicken) to the rotisserie spit or place smaller items (e.g., fries, nuts) into the rotating basket.
2. Insert the rotisserie spit/rotating basket into the designated slots inside the oven. Ensure it is securely locked in place.
3. Select the 'Girarrosto' (Rotisserie) program or manually set the desired temperature and time.
4. Press Start/Pause. The rotisserie function will automatically rotate the food for even cooking.
5. Use the rotisserie removal tool to safely extract the hot rotisserie spit or rotating basket after cooking.

6. COOKING GUIDE

The Arendo Air Fryer Oven uses a 3D air circulation system to cook food with up to 80% less fat compared to traditional deep frying, while retaining important nutrients. No preheating is necessary, saving energy.

General Tips:

- For best results, shake or turn food halfway through cooking, especially for smaller items like fries or chicken wings.
- Lightly brush or spray food with oil for extra crispiness, though it's often not required.
- Adjust cooking times and temperatures based on food quantity, size, and personal preference.
- When using multiple trays, swap their positions halfway through cooking for more even results.

Preset Program Details:

A detailed diagram of an Arendo oven's interior, illustrating its 3D air circulation system. A whole roasted chicken is positioned on a rack. Blue arrows show air entering from the top and flowing down the sides. Orange arrows show a circular flow of air around the chicken, indicating 360-degree circulation. The digital display at the top shows '200' and 'min'. Various preset icons are visible on the control panel.

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ARIA CALDA 3D

RISULTATI CROCCANTI E GUSTOSI GRAZIE A UN SISTEMA DI CIRCOLAZIONE ARIA 3D ALL'INTERNO DELLA CAMERA DI COTTURA.
Il circuito d'aria calda coordinato assicura un riscaldamento uniforme.

Image: The digital display showing various preset programs like fries, steak, fish, shrimp, pizza, chicken, and their default time and temperature settings.

Recommended Cooking Times and Temperatures (Approximate)

Food Item	Temperature	Time	Accessory
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Food Item	Temperature	Time	Accessory
French Fries (frozen)	200°C	15-20 min	Rotating Basket / Frying Basket
Chicken Wings	180°C	20-25 min	Mesh Tray
Whole Chicken (1.2kg)	190°C	40-50 min	Rotisserie Spit
Pizza (frozen)	180°C	12-15 min	Non-stick Tray
Vegetables (fresh)	170°C	10-15 min	Mesh Tray
Dried Fruit (Dehydration)	60°C	4-8 hours	Mesh Tray

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your Arendo Air Fryer Oven. Always unplug the appliance and allow it to cool completely before cleaning.

Exterior Cleaning:

- Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- Ensure no water enters the control panel area.

Interior Cleaning:

- Wipe the interior walls with a soft, damp cloth and a mild detergent.
- For stubborn grease, use a non-abrasive sponge.
- The interior is designed for easy cleaning.

Accessory Cleaning:

- All removable accessories (kebab skewers, rotating basket, rotisserie spit, mesh trays, non-stick tray, frying basket) are dishwasher safe.
- Alternatively, wash them with warm soapy water, rinse, and dry thoroughly.
- Do not use metal scouring pads or harsh abrasive cleaners on non-stick surfaces.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Food is not cooked evenly.	Overloaded basket/trays; Food not shaken/turned.	Do not overload accessories. Shake or turn food halfway through cooking. If using multiple trays, swap positions.
White smoke coming from appliance.	Grease residue from previous use; Fatty food being cooked.	Clean the appliance and accessories thoroughly after each use. For fatty foods, place a drip tray at the bottom.

Problem	Possible Cause	Solution
Appliance emits a burning smell.	Food residue or packaging material inside.	Unplug and let cool. Inspect the interior for any foreign objects or food debris and clean thoroughly.
Rotisserie/Rotating basket not turning.	Not properly installed; Overloaded.	Ensure the accessory is correctly inserted into the drive shaft. Do not exceed the maximum weight capacity.

9. SPECIFICATIONS

- **Model Name:** Arendo Fry Time
- **Model Number:** A305400x59
- **Capacity:** 12 Liters
- **Power:** 1800 Watts
- **Voltage:** 220-240 V / 50-60 Hz
- **Temperature Range:** 80-200°C (Air Fryer), 30-80°C (Dehydration)
- **Timer Range:** 1-90 minutes (Cooking), 2-24 hours (Dehydration)
- **Control Method:** Touch
- **Material:** Stainless Steel
- **Color:** Black
- **Dimensions (D x W x H):** 35P x 32.5L x 37.5H cm
- **Item Weight:** 7700 Grams (with accessories)
- **Noise Level:** 55 dBA
- **Special Features:** Programmable, 3D Air Circulation, Overheat Protection, Dishwasher Safe Inserts, BPA-free.

10. WARRANTY AND SUPPORT

Please refer to the product packaging or the separate warranty card included with your purchase for detailed warranty information. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Arendo customer service through the contact information provided on the product packaging or the official Arendo website. Keep your proof of purchase for warranty claims.

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