

## CELLO Smart Digital Air Fryer 1400W

# Cello Smart Digital Air Fryer 1400W 4.5 Liter Instruction Manual

Model: Smart Digital Air Fryer 1400W

## 1. IMPORTANT SAFETY INSTRUCTIONS

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

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance out of reach of children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Always unplug the appliance when not in use and before cleaning.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Hot air is released through the air outlet vents during operation. Keep your hands and face at a safe distance from the steam and the air outlet openings.
- The outer surfaces may become hot during use. Do not touch hot surfaces directly. Use handles or knobs.

## 2. PRODUCT OVERVIEW

The Cello Smart Digital Air Fryer utilizes Rapid Air Technology to cook food with little to no oil, offering a healthier alternative to traditional frying.

### 2.1 Components

- Main Unit
- Digital Touch Panel
- Frying Basket (4.5 Liter capacity)

- Removable Chamber Plate (Non-stick)
- Cool Touch Handle
- Power Cord



Large Capacity Basket



Rapid Air Technology



Smart LED Touch Panel



Up to 200°C Temperature Control



5 Preset Menus



Oil and Fat Free

**Image Description:** A diagram showing the Cello Smart Digital Air Fryer with callouts for its main features: Large Capacity Basket, Rapid Air Technology, Smart LED Touch Panel, Up to 200°C Temperature Control, 5 Preset Menus, and Oil and Fat Free cooking.



## REMOVABLE CHAMBER PLATE



**Image Description:** Three close-up images. The first shows the digital touch panel with preset options. The second shows the ergonomic, cool-touch handle. The third shows the removable non-stick chamber plate inside the basket.

## 2.2 Key Features

- **Rapid Air Technology:** Circulates hot air for even cooking and crispy results.
- **Smart Touch Panel:** Digital interface for easy temperature and time control, including preset menus.
- **Temperature Control:** Adjustable temperature up to 200°C.
- **Timer Function:** Integrated timer for precise cooking.
- **Non-stick Coating:** For easy food release and cleaning.
- **Cool Touch Handle:** Ensures safe handling of the frying basket.

## 3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and stickers.
2. **Cleaning:** Wipe the exterior of the appliance with a damp cloth. Wash the frying basket and removable chamber plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances, ensuring adequate ventilation (at least 10 cm clearance on all sides).
4. **Initial Run:** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 180°C to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal. Ensure the area is well-ventilated.

## 4. OPERATING INSTRUCTIONS

### 4.1 Basic Operation

1. Plug the power cord into a grounded wall socket.
2. Pull the frying basket out of the air fryer.
3. Place the food items into the frying basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer.
5. Press the power button ( ) to turn on the appliance.
6. **Manual Setting:**
  - Use the temperature control buttons (▲ / ▼) to set the desired temperature (e.g., 180°C).

- Use the timer control buttons (▲ / ▼) to set the desired cooking time (e.g., 15 minutes).

## 7. Preset Menus:

- Press the menu button to cycle through the available presets (Chips, Meat, Warm, Nut, Pizza, Timing).
- Once a preset is selected, the air fryer will automatically set the optimal temperature and time.

8. Press the start/pause button to begin cooking.

9. Some foods may require shaking halfway through the cooking process. Pull out the basket, shake it gently, and slide it back in. The air fryer will resume cooking automatically.

10. When the timer reaches zero, the air fryer will beep, indicating cooking is complete.

11. Carefully pull out the basket and transfer the cooked food to a plate. Use tongs for safety.



**Image Description:** The Cello Smart Digital Air Fryer shown in a kitchen setting, ready for use. A plate of cooked fries is visible in the foreground, demonstrating a typical use case.



## COOL TOUCH HANDLE

Protect from over heat

**Image Description:** A close-up view of the Cello Smart Digital Air Fryer with its basket partially pulled out, revealing golden-brown fries inside. This illustrates the cool-touch handle and the basket's accessibility.

### 4.2 Cooking Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add a tablespoon of oil to fresh potatoes for a crispy result.
- The air fryer can also be used to reheat food.

## 5. CLEANING AND MAINTENANCE

Clean the appliance after every use.

1. Unplug the air fryer and allow it to cool down completely before cleaning.
2. Wipe the exterior of the appliance with a damp cloth.
3. Remove the frying basket and the removable chamber plate. Wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes.
4. Clean the interior of the appliance with hot water and a non-abrasive sponge.

- Clean the heating element with a cleaning brush to remove any food residues.
- Ensure all parts are thoroughly dry before reassembling and storing the appliance.

**Note:** The frying basket and removable chamber plate are dishwasher safe, but hand washing is recommended to prolong their lifespan.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not work.	The appliance is not plugged in.	Plug the main plug into a grounded wall socket.
	The timer has not been set.	Set the timer to the desired preparation time.
Food is not cooked evenly.	Too much food in the basket.	Reduce the amount of food in the basket.
	Food was not shaken.	Shake the basket halfway through the cooking process.
White smoke comes from the appliance.	Fat residues from previous use.	Clean the basket and chamber plate thoroughly after each use.
	Oily ingredients are being cooked.	This is normal for oily foods. Ensure proper ventilation.

## 7. SPECIFICATIONS

- Model:** Smart Digital Air Fryer 1400W
- Brand:** CELLO
- Capacity:** 4.5 Liters
- Power:** 1400 Watts
- Temperature Range:** Up to 200°C
- Control Method:** Touch Panel
- Material:** Plastic (exterior), Non-stick (basket/plate)
- Product Dimensions:** 35.5D x 35.5W x 33.8H Centimeters
- Item Weight:** 3 kg 450 g
- Included Components:** Smart Airfryer 4.5 Liter



4.5L  
AIRFRYER  
CAPACITY

1400W

1  
YEAR  
WARRANTY



**Image Description:** The Cello Smart Digital Air Fryer shown with its height (310mm) and width (320mm) dimensions indicated, providing a visual reference for its size.

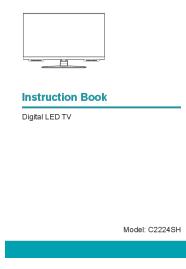
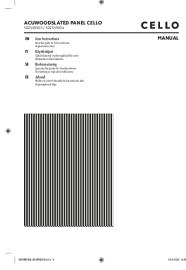
## 8. WARRANTY AND SUPPORT

This Cello Smart Digital Air Fryer comes with a **1 Year Warranty** from the date of purchase.

For warranty claims, technical support, or any product-related inquiries, please contact:

- **Contact Person:** Customer care executive
- **Contact Number:** [7400007370](tel:7400007370)
- **Email ID:** [customercare@celloworld.com](mailto:customercare@celloworld.com)
- **Corporate Office Address:** Cello World Pvt Ltd, B' Wing, Cello House, Corporate Avenue, Sonawala Road, Sonawala Industry Estate, Goregaon (E), Mumbai 400063

Please retain your purchase receipt for warranty validation.

 <p><b>cello</b> Perfect Temp Airfryer Cook with confidence. Unlock your potential in an instant with our new air fryer. It's the perfect addition to your kitchen, providing healthy, delicious meals with minimal oil. The Cello Perfect Temp Airfryer is a compact, easy-to-use appliance that offers 360° rapid hot air circulation, ensuring even cooking and crispy results every time. With 8 preset programs for various dishes like chicken wings, french fries, and vegetables, you can quickly whip up a meal without the need for a deep fryer. The digital temperature probe allows for precise control, so you can cook your food to perfection every time. The Cello Perfect Temp Airfryer is a must-have for anyone looking to cook healthier meals at home.</p>	<p><a href="#"><u>Cello Perfect Temp Airfryer (AF2599T-WH) - Smart Cooking, Healthier Meals</u></a></p> <p>Explore the Cello Perfect Temp Airfryer (AF2599T-WH), featuring a 4L capacity, 1400W power, and a digital temperature probe for perfect cooking results. Enjoy healthier meals with 360° rapid hot air circulation and 8 preset programs.</p>
 <p><b>Cello Android TV Troubleshooting Guide</b> For any problems or issues related to the TV, please refer to the following support section for help: • <b>Setup and Installation:</b> If you are having trouble with the initial setup or connecting the TV to your network, check the 'Setup and Installation' section. • <b>General Issues:</b> If you are experiencing general issues with the TV, such as screen flickering or no sound, check the 'General Issues' section. • <b>Smart TV Features:</b> If you are having trouble with specific Smart TV features like streaming or the remote control, check the 'Smart TV Features' section. • <b>Network and Connectivity:</b> If you are experiencing issues with network connectivity or signal strength, check the 'Network and Connectivity' section. • <b>Picture Quality:</b> If you are experiencing issues with picture quality, such as blurry or distorted images, check the 'Picture Quality' section. • <b>Sound and Audio:</b> If you are experiencing issues with sound or audio, check the 'Sound and Audio' section. • <b>System and Software:</b> If you are experiencing issues with the system or software, such as freezing or crashing, check the 'System and Software' section. • <b>Power and Battery:</b> If you are experiencing issues with power or battery, check the 'Power and Battery' section. • <b>Other Issues:</b> If you are experiencing any other issues, check the 'Other Issues' section. • <b>FAQ:</b> If you have any frequently asked questions, check the 'FAQ' section. • <b>Contact Support:</b> If you are unable to find a solution to your issue, please contact our support team for further assistance.</p>	<p><a href="#"><u>Cello Android TV Troubleshooting Guide: Setup, Recording, and Playback</u></a></p> <p>A comprehensive troubleshooting guide for Cello Android TVs, covering initial setup, recording channels, timed recordings, playback, and playing USB videos on repeat. Includes contact information for support.</p>
 <p><b>Instruction Book</b> Digital LED TV</p> <p>Model: C2224SH</p>	<p><a href="#"><u>C2224SH Digital LED TV Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the C2224SH Digital LED TV, covering setup, operation, features, troubleshooting, and safety guidelines.</p>
 <p><b>cello</b> WebOS TV Operating Instructions</p>	<p><a href="#"><u>Cello WebOS TV Operating Instructions</u></a></p> <p>Comprehensive operating instructions for Cello WebOS TVs, covering setup, installation, features, and maintenance.</p>
 <p><b>WebOS Troubleshooting Guide for Cello Traveller Smart TVs</b> A concise troubleshooting guide for common WebOS issues on Cello Traveller Smart TVs, covering power, tuning, Wi-Fi connectivity, and app usage.</p>	
 <p><b>CELLO ACUWOODSLATED PANEL Installation Guide and Manual</b> Comprehensive installation guide for CELLO ACUWOODSLATED PANELS (models 502559305, 502559304). Covers tools, glue and screw installation, cutting, and panel alignment for interior design projects.</p>	

