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WMF 415570011

WMF Multi Taste Airfryer User Manual

Model: 415570011

Brand: WMF

1. INTRODUCTION

Thank you for choosing the WMF Multi Taste Airfryer. This versatile appliance combines the functions of an air fryer, dehydrator, and grill, allowing you to prepare a wide variety of healthy and delicious meals with minimal added fat. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.



Image: The WMF Multi Taste Airfryer, showcasing its modern design and digital interface.

2. 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 operating 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.

3. PRODUCT COMPONENTS

The WMF Multi Taste Airfryer comes with the following main components:

- Main Airfryer Unit with Touch Screen Display
- Removable Frying Basket (4.2 L capacity)
- Die-cast Aluminum Grill Accessory



Image: The airfryer unit, showing the removable basket and the separate grill accessory.



Image: Detailed view of the grill accessory, designed for optimal grilling results.



Image: The grill accessory correctly positioned within the frying basket.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all packaging materials from the airfryer and its accessories. Ensure all components listed in Section 3 are present and undamaged. Keep packaging for future storage or transport if needed.

4.2 Cleaning Before First Use

Before using the appliance for the first time, clean the frying basket and grill accessory with warm water, a mild dishwashing liquid, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

4.3 Placement

Place the airfryer on a stable, heat-resistant, and level 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, as hot steam may escape.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Touch Screen Overview

Plug the appliance into a grounded electrical outlet. The touch screen display will illuminate. The display shows temperature and time settings, along with various program icons.



Image: The intuitive touch screen interface with pre-set program icons.

5.2 Pre-set Programs

The WMF Multi Taste Airfryer features 8 pre-set programs for common dishes. To select a program, simply touch the corresponding icon on the display. The appliance will automatically set the optimal temperature and time for that program.

- **Fries:** For crispy potato fries.
- **Nuggets/Snacks:** Ideal for frozen snacks.
- **Chicken:** For poultry dishes.
- **Pizza:** For reheating or cooking small pizzas.
- **Steak:** For various cuts of meat.
- **Fish:** For delicate fish fillets.
- **Vegetables:** For roasted or air-fried vegetables.
- **Cupcakes/Baked Goods:** For small baked items.

5.3 Manual Temperature and Time Adjustment

You can manually adjust the temperature and cooking time using the '+' and '-' buttons on the display. The temperature can be set from 80°C to 200°C, and the time from 0 to 60 minutes.



Image: Interacting with the touch screen to set cooking parameters.

5.4 Cooking Functions

The appliance offers specific functions for different cooking methods:

- **Air Fry:** Utilizes optimal Air Flow technology for crispy results with up to 99% less added fat.
- **Grill:** Use the included die-cast aluminum grill accessory for perfect grill marks and flavors.
- **Dehydrate:** Low temperature setting for dehydrating fruits, vegetables, and other foods.



Image: Air-fried French fries, demonstrating the crispy texture achieved with minimal oil.



Image: Grilled steak, showcasing the grill function of the appliance.



Image: Dehydrated fruit, illustrating the appliance's dehydrating capability.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your WMF Multi Taste Airfryer.

6.1 Cleaning the Frying Basket and Grill Accessory

After each use, allow the frying basket and grill accessory to cool completely. They are dishwasher safe, or can be washed by hand with warm soapy water and a non-abrasive sponge. Ensure all food residues are removed. Dry thoroughly before reassembling or storing.



Image: The airfryer with its removable basket, highlighting the ease of cleaning.

6.2 Cleaning the Main Unit

Wipe the exterior of the main unit with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scouring pads, as they may damage the surface. Never immerse the main unit in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your WMF Multi Taste Airfryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your household circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket overloaded; insufficient shaking/turning of food; incorrect temperature/time.	Do not overload the basket. Shake or turn food halfway through cooking. Adjust temperature and time settings as needed.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Too much moisture in food; insufficient oil (for air frying); basket overloaded.	Pat food dry before cooking. For air frying, a small amount of oil (e.g., 1 tablespoon) can improve crispiness. Do not overload the basket.

8. SPECIFICATIONS

Detailed technical specifications for the WMF Multi Taste Airfryer:

- **Model Number:** 415570011
- **Capacity:** 4.2 Liters (basket), 1 kg (food)
- **Power:** 1550 Watts
- **Voltage:** 1.55E+3 Volts (AC)
- **Dimensions (L x W x H):** 37 x 28 x 33.5 cm
- **Product Weight:** 6.34 kg
- **Material:** Cromargan Stainless Steel 18/10, Glass
- **Temperature Range:** 80°C to 200°C
- **Timer:** 0 to 60 minutes
- **Special Features:** 8 Pre-set Programs, Dehydrator Function, Grill Function, Touch Screen Display, Automatic Shut-off, Programmable



Image: Dimensional overview of the WMF Multi Taste Airfryer.

9. WARRANTY AND SUPPORT

For information regarding warranty coverage and customer support, please refer to the warranty card included with your product or visit the official WMF website. Keep your proof of purchase for any warranty claims.

For further assistance or inquiries, please contact WMF customer service through their official channels.