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Model: AF-415A-W

IMPORTANT SAFEGUARDS

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 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 support 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.
- 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, level, and heat-resistant surface.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The WELLENT AF-415A-W Air Fryer utilizes rapid hot air circulation technology to cook food with significantly less oil, offering a healthier alternative to traditional frying. It features a user-friendly touch control panel and a convenient viewing window.



Figure 1: Front view of the WELLENT AF-415A-W Air Fryer, showcasing its digital display and sleek design.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Touch-sensitive LED display for setting time, temperature, and selecting programs.
- **Frying Basket:** Removable, non-stick coated basket for holding food.
- **Cooking Tray/Crisper Plate:** Sits inside the frying basket to allow air circulation around food and collect excess oil.
- **Viewing Window:** Transparent window on the front to monitor cooking progress without opening the basket.
- **Handle:** Ergonomic handle for safely pulling out the frying basket.



Figure 2: The air fryer with its basket removed, illustrating the interior cavity and the removable cooking basket.

BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Clean Components:** Wash the frying basket and cooking tray thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. The main unit can be wiped with a damp cloth.
3. **Initial Run (Optional):** To eliminate any manufacturing odors, you may run the air fryer empty for about 10-15 minutes at 180°C (350°F). Ensure the area is well-ventilated during this process.

SETUP

1. **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 of the appliance to allow for proper ventilation.
2. **Insert Tray:** Place the cooking tray inside the frying basket.
3. **Insert Basket:** Slide the assembled frying basket back into the main unit until it clicks securely into place.
4. **Power Connection:** Plug the power cord into a grounded wall outlet. The air fryer is now ready for use.

OPERATING INSTRUCTIONS

Control Panel Overview:

The air fryer features an intuitive LED touch control panel. Icons represent various functions and pre-set programs.



Figure 3: The LED touch control panel displaying the 8 pre-set cooking programs, including French Fries, Bacon, Chicken, Shrimp, Steak, Cake, Vegetables, and Fish.

General Operation:

1. **Power On:** Plug in the appliance. The power icon will illuminate. Touch the power icon to turn on the display.
2. **Preheating (Optional):** For best results, preheat the air fryer for 3-5 minutes at the desired cooking temperature.
3. **Load Food:** Carefully pull out the frying basket using the handle. Place your ingredients onto the cooking tray inside the basket. Do not overfill the basket to ensure even cooking.
4. **Insert Basket:** Slide the frying basket back into the main unit until it is fully closed.
5. **Select Cooking Method:**

- **Pre-set Programs:** Touch the icon corresponding to your desired food type (e.g., French Fries, Chicken). The air fryer will automatically set the optimal time and temperature.
- **Manual Mode:** Use the temperature and time adjustment buttons (+ / -) to set your preferred cooking temperature (80°C to 200°C) and time (1 to 60 minutes).

6. **Start Cooking:** Press the start/pause icon to begin the cooking cycle.
7. **Shake Reminder:** For certain foods, the air fryer will emit an audible reminder and display a "shake" icon to prompt you to shake or flip the food for even crisping. Pull out the basket, shake the contents, and reinsert the basket to resume cooking.
8. **Monitor Progress:** Use the integrated viewing window to check the cooking status without interrupting the process. You can also briefly pull out the basket to check food; the air fryer will pause and resume when the basket is reinserted.
9. **End of Cooking:** The air fryer will beep when the cooking cycle is complete and automatically shut off. Carefully pull out the basket and transfer the cooked food to a serving plate.
10. **Power Off:** Touch and hold the power icon to turn off the appliance. Unplug from the wall outlet when not in use.



Figure 4: The air fryer in operation, demonstrating the clear viewing window that allows monitoring of food as it cooks.



The LED alarm ensures even crispiness by reminding you to shake

Figure 5: A user shaking or turning food in the air fryer basket, a common action prompted by the shake reminder feature to ensure even cooking and crispiness.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Basket and Tray:** The frying basket and cooking tray are dishwasher safe. Alternatively, they can be washed by hand with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in warm soapy water for about 10-15 minutes before cleaning.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth or non-abrasive sponge. For baked-on food, a soft brush may be used. Do not use metal scouring pads or harsh abrasive cleaners.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store the air fryer in a cool, dry place.



Figure 6: The removable frying basket being placed into a dishwasher, highlighting its dishwasher-safe feature for easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. The frying basket is not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Push the frying basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overfilled. Food was not shaken or flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking, especially for items like fries or chicken wings.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use. High-fat ingredients being cooked.	Clean the frying basket and cooking tray thoroughly after each use. For high-fat foods, place a piece of aluminum foil under the cooking tray to catch excess oil.
Food is not crispy.	Too much moisture in food. Not enough oil (for some recipes).	Pat food dry before air frying. Lightly spray or brush food with a small amount of oil for extra crispiness.

SPECIFICATIONS

- **Model Number:** AF-415A-W
- **Brand:** WELLENT
- **Capacity:** 4.5 Liters
- **Dimensions (L x W x H):** Approximately 25 cm x 25 cm x 29 cm (9.8 in x 9.8 in x 11.4 in)
- **Weight:** 4.39 kg (9.68 lbs)
- **Temperature Range:** 80°C - 200°C (175°F - 400°F)
- **Control Method:** Touch Control
- **Pre-set Programs:** 8
- **Material:** Polypropylene (Exterior), Stainless Steel (Interior)
- **Special Features:** Visible cooking window, Shake reminder, Energy saving, Non-stick coating, Dishwasher-safe parts (basket and tray), Overheat protection, Automatic shut-off.
- **UPC:** 746559988115

WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact information provided with your purchase or visit the official WELLENT website. Keep your proof of purchase for warranty claims.

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