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› SOLARA 12L Air Fryer Oven User Manual

SOLARA Air Fryer- 12L

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Model: Air Fryer- 12L

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your SOLARA 12L Air Fryer Oven. This appliance is designed for air frying, roasting, baking, grilling, and dehydrating various foods with minimal oil. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: The SOLARA 12L Air Fryer Oven, demonstrating its internal capacity and multi-tier cooking capability.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the appliance is plugged into a grounded outlet with the correct voltage (240V AC). Do not immerse the cord, plug, or housing in water or other liquids.
- **Hot Surfaces:** The exterior surfaces of the appliance may become hot during operation. Always use oven mitts or insulated gloves when handling hot accessories or reaching into the oven.
- **Ventilation:** Place the appliance on a stable, heat-resistant surface, ensuring at least 10 cm of clear space on all sides to allow for proper air circulation. Do not block any ventilation openings.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children. Do not leave the appliance unattended during operation.
- **Accessory Use:** Only use accessories recommended or supplied by the manufacturer.
- **Food Safety:** Do not overfill the basket or trays. Ensure food is cooked to safe internal temperatures.
- **PFAS-Free Materials:** The bake tray is made with proprietary SILQ, which is lab-certified PFAS-free,

PFOA-free, and PFOS-free, ensuring no harmful chemicals leach into your food.

SOLARA®



Anti Scalding



**Automatic Shut Off
On Completion**



**Light to view
cooking progress**



Over Heat Protection



**Pause Cooking
When Door is Opened**

Image 2.1: Overview of key safety features such as automatic shut-off and overheat protection.

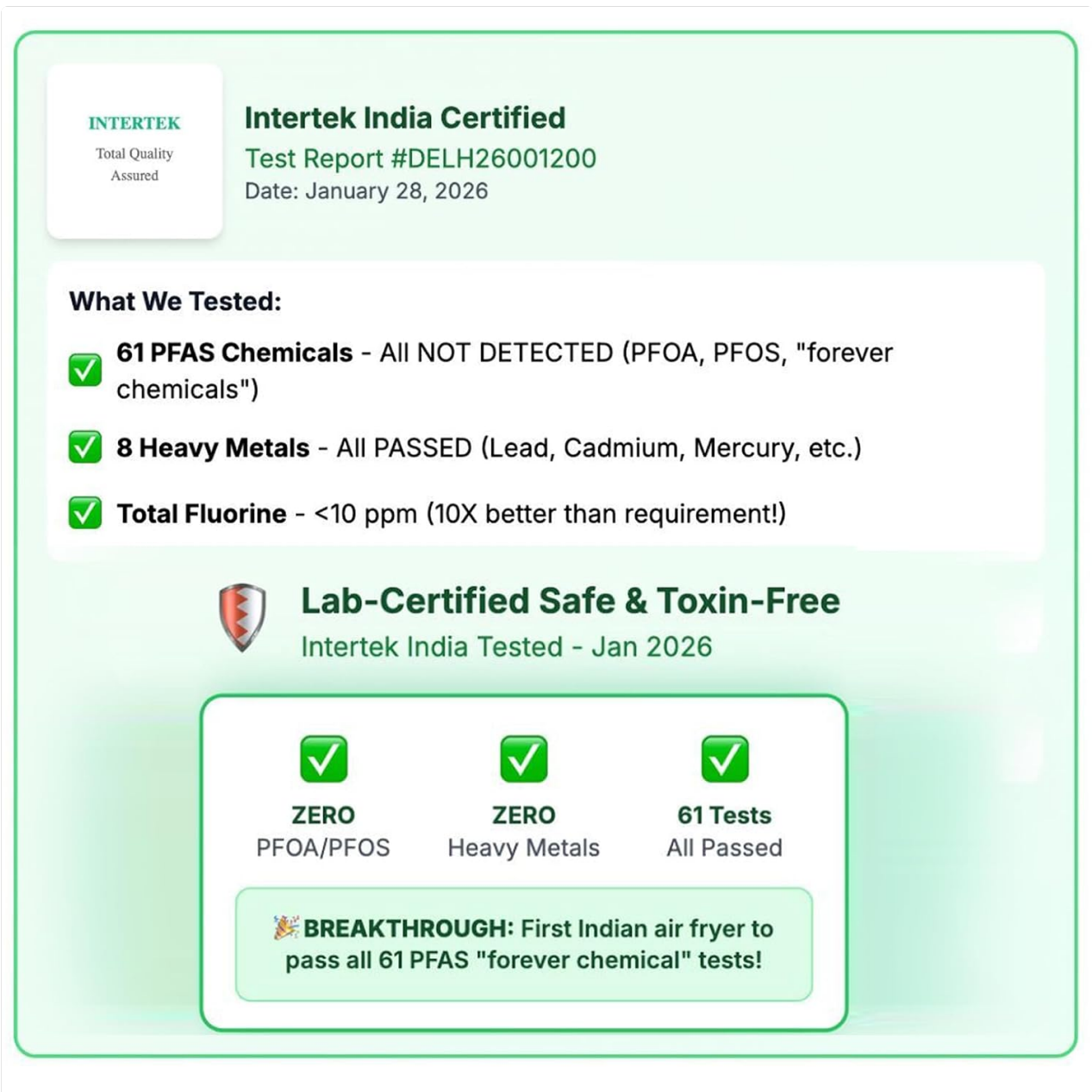


Image 2.2: Certification confirming the appliance's materials are free from PFAS and other toxic chemicals.

3. PRODUCT COMPONENTS AND ACCESSORIES

Your SOLARA 12L Air Fryer Oven comes with the following components and accessories:

- **Main Unit:** The 12L Air Fryer Oven.
- **Crisper Wire Basket:** Ideal for air frying smaller items like fries or vegetables, allowing for even crisping.
- **Enamelled Tray:** Suitable for baking, roasting, or catching drips.
- **Rotisserie Basket:** For tumbling items like nuts, coffee beans, or small pieces of meat.
- **Wire Grill Rack:** Used for grilling, toasting, or as a support for other accessories.
- **Tong:** For safely handling hot accessories and food.
- **Rotisserie Rod:** For roasting whole chickens or larger cuts of meat using the rotisserie function.
- **Pot Mitts:** Silicone, BPA-free mitts for safe handling of hot items.

Premium Stainless Steel Accessories

for a perfect meals every time!



Image 3.1: Included accessories for versatile cooking.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Check that all listed components and accessories are present and undamaged.

4.2 Placement

- Place the air fryer oven on a stable, level, and heat-resistant surface.
- Ensure there is adequate space (at least 10 cm) around the appliance for proper ventilation. Do not place it near walls or under cabinets.
- Keep the appliance away from water sources and other heat-generating appliances.

4.3 Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash all removable accessories (crisper basket, trays, racks, etc.) with warm, soapy water. Rinse

thoroughly and dry completely.

3. Wipe the interior of the oven with a damp cloth.

4.4 First Use (Burn-in)

Before cooking food for the first time, it is recommended to run the appliance empty to eliminate any manufacturing odors:

1. Plug the appliance into a grounded electrical outlet.
2. Set the temperature to 200°C (400°F) and the timer to 15 minutes.
3. Allow the appliance to run. A slight odor or smoke may be present; this is normal and will dissipate.
4. Once complete, unplug the appliance and allow it to cool down completely.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The SOLARA 12L Air Fryer Oven features an intuitive LED touch panel for easy operation.



Image 5.1: The digital touch control panel with preset functions.

- **Power Button:** Turns the appliance on/off.
- **Temperature Controls (+/-):** Adjusts the cooking temperature.
- **Time Controls (+/-):** Adjusts the cooking time.
- **Preset Icons:** Select from 12 pre-programmed cooking modes for common foods.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.
- **Light Button:** Turns the interior light on/off to monitor cooking progress.
- **Rotisserie Button:** Activates the rotisserie function.
- **Pre-Heat Button:** Initiates a pre-heating cycle.
- **Delay Start Button:** Sets a delayed start time for cooking.

5.2 Basic Operation

1. Plug in the appliance. The display will illuminate.
2. Press the **Power Button** to turn on the oven.
3. **Selecting a Preset:** Tap the desired preset icon (e.g., French Fries, Chicken). The oven will automatically set the recommended temperature and time.
4. **Manual Setting:** Alternatively, use the **Temperature Controls (+/-)** and **Time Controls (+/-)** to set your desired cooking parameters.
5. Press the **Start/Pause Button** to begin cooking.
6. To pause cooking, open the door or press the **Start/Pause Button**. Close the door or press the button again to resume.
7. The oven will beep when the cooking cycle is complete.

5.3 Specific Functions

- **Rotisserie Function:** To use the rotisserie rod for a whole chicken or the rotisserie basket, ensure the food is securely mounted. Insert the rod/basket into the designated slots inside the oven. Select a rotisserie preset or set manual time/temperature, then press the **Rotisserie Button** to activate rotation.
- **Dehydrate Function:** Place thinly sliced food items on the wire racks. Select the Dehydrate preset or set a low temperature (e.g., 60°C) for an extended period (several hours).
- **Pre-Heat Function:** Press the **Pre-Heat Button** to quickly bring the oven to the desired temperature before adding food.
- **Delay Start Function:** Use this feature to program the oven to start cooking at a later time.

6. COOKING GUIDE

The following table provides general guidelines for cooking various foods. Adjust times and temperatures based on food quantity, thickness, and desired crispness.



Pre-Heat

3 Minutes
180°C



Prawns

8 Minutes
180°C



French Fries

15 Minutes
200°C



Fish

10 Minutes
180°C



Bread

12 Minutes
200°C



Whole Chicken

30 Minutes
200°C



Drumsticks

20 Minutes
200°C



Pizza

20 Minutes
200°C



Meat

12 Minutes
180°C



Vegetable

10 Minutes
160°C



Cakes

25 Minutes
160°C



Dehydrate

360 Minutes
60°C

Image 6.1: Suggested cooking times and temperatures for common dishes.

Suggested Cooking Times and Temperatures

Food Item	Temperature	Time
Pre-Heat	180°C	3 Minutes
Prawns	180°C	8 Minutes
French Fries	200°C	15 Minutes
Fish	180°C	10 Minutes
Bread	200°C	12 Minutes
Whole Chicken	200°C	30 Minutes
Drumsticks	200°C	20 Minutes
Pizza	200°C	20 Minutes

Food Item	Temperature	Time
Meat	180°C	12 Minutes
Vegetable	160°C	10 Minutes
Cakes	160°C	25 Minutes
Dehydrate	60°C	360 Minutes

7. CLEANING AND MAINTENANCE

Regular cleaning of your air fryer oven will ensure optimal performance and extend its lifespan.

7.1 Before Cleaning

- Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.

7.2 Cleaning the Main Unit

- Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- Clean the interior with a damp cloth and mild, non-abrasive cleaning solution. For stubborn food residue, a soft brush may be used.
- Do not immerse the main unit in water or any other liquid.

7.3 Cleaning Accessories

- All removable accessories (crisper basket, enamelled tray, racks, rotisserie rod/basket, tongs) are dishwasher safe.
- Alternatively, wash them by hand with warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.

7.4 Storage

- Ensure the appliance and all accessories are clean and dry before storing.
- Store the appliance in a cool, dry place.

8. TROUBLESHOOTING GUIDE

If you encounter any issues with your SOLARA 12L Air Fryer Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Overcrowding; incorrect temperature/time; food not shaken/turned.	Do not overcrowd the basket/trays. Ensure proper air circulation. Adjust temperature/time as needed. Shake or turn food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Cooking fatty foods; food residue in the oven.	This is normal when cooking very fatty foods. Clean the oven and accessories thoroughly after each use to prevent residue buildup.
Food is not crispy.	Too much moisture; not enough oil (for certain foods); overcrowding.	Pat food dry before cooking. Lightly coat with oil if desired. Ensure not to overcrowd the cooking area. Increase cooking time or temperature slightly.
Rotisserie function not working.	Rotisserie rod/basket not properly installed; food too heavy.	Ensure the rotisserie rod/basket is correctly inserted into the drive socket. Do not exceed the maximum weight capacity for rotisserie items.

9. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	SOLARA
Model Name	Air Fryer- 12L
Capacity	12 Litres
Output Wattage	1800 Watts
Voltage	240 Volts (AC)
Control Method	Touch
Colour	Black
Material	Aluminium, Plastic, Stainless Steel
Product Dimensions (D x W x H)	38.5D x 32.5W x 36.5H Centimeters
Item Weight	7 Kilograms
Special Features	Automatic Shut-Off, Countdown Timer, Stackable, With Handles
Min Temperature Setting	100 Degrees Fahrenheit (approx. 38°C)
Max Temperature Setting	400 Degrees Fahrenheit (approx. 204°C)
Has Nonstick Coating	Yes (SILQ bake tray)
Is Dishwasher Safe	Yes (accessories)
Air Frying Technology	Air Fry Technology
Country of Origin	India

10. WARRANTY AND SUPPORT

10.1 Product Warranty

The SOLARA 12L Air Fryer Oven comes with a **1-year limited warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

Please retain your proof of purchase for warranty claims.

10.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact SOLARA customer support:

- **Email:** support@solara.in
- **Manufacturer:** Solara Home, Hyderabad