

## EMERIO AF-130646

# EMERIO AirFryer Hot Air Fryer User Manual

Model: AF-130646

Brand: EMERIO



## 1. INTRODUCTION

This user manual provides essential information for the safe and efficient operation of your EMERIO AirFryer Hot Air Fryer. Please read these instructions carefully before first use and retain them for future reference. This appliance is designed for hot air frying, grilling, baking, braising, cooking, and heating various food items with little to no oil, promoting healthier cooking.

### Important Safety Instructions

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the appliance in water or any other liquid.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Keep children and pets away from the appliance during operation.
- Do not block any ventilation openings.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Allow the appliance to cool down completely before handling or cleaning.
- The container and inner basket are dishwasher safe.

## 2. PRODUCT OVERVIEW

The EMERIO AirFryer is a compact and efficient hot air fryer, ideal for single-person households or as a secondary cooking device. It features a 2.2-liter total volume, suitable for up to 250g of fries in one go.



**Figure 2.1:** EMERIO AirFryer with the cooking basket extended, displaying cooked chicken nuggets and french fries. This image highlights the appliance's compact design and its capacity for preparing a meal.



**Figure 2.2:** Top view of the EMERIO AirFryer, showcasing the two analog rotary knobs for precise time and temperature control, along with indicator lights. The clear labeling ensures ease of use.



**Figure 2.3:** Internal diagram illustrating the hot air circulation system within the EMERIO AirFryer. Yellow arrows indicate the path of hot air, demonstrating how the appliance cooks food evenly and efficiently.



**Figure 2.4:** The retail packaging for the EMERIO AirFryer, highlighting key features such as "BPA Free" and "50% Less Energy" consumption compared to conventional ovens. The box also shows various food items that can be prepared.

## Key Features:

- **2.2 L Volume:** Ideal for single servings or small batches.
- **Hot Air Technology:** Frying without oil for healthier results.
- **Cool Touch Housing:** Ensures safety during operation.
- **BPA Free:** Plastic parts are free from BPA.
- **Fast Heating:** Quick preheating and cooking times.
- **Adjustable Thermostat:** Temperature range from 140°C to 200°C.
- **2 Analog Rotary Knobs:** Easy control for time and temperature.

- **Buzzer Signal:** Indicates end of cooking cycle.
- **Non-slip Feet:** Provides stability on countertops.
- **Dishwasher Safe Parts:** Container and inner basket are easy to clean.
- **6-in-1 Functionality:** Frying, grilling, baking, braising, cooking, and heating.

### 3. SETUP

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1. **Unpacking:** Carefully remove the air fryer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, clean the cooking basket and container with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is adequate space (at least 10 cm) around the appliance for proper air circulation. Do not place it near walls or other appliances that are sensitive to heat.
4. **Power Connection:** Ensure your power outlet voltage matches the appliance's specifications (2.3E+2 Volts AC). Plug the power cord into a grounded wall outlet.
5. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 200°C before cooking food for the first time. This helps to burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

### 4. OPERATING INSTRUCTIONS

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#### General Operation:

1. **Prepare Food:** Place the food you wish to cook into the cooking basket. Do not overfill the basket; ensure there is enough space for air to circulate.
2. **Insert Basket:** Slide the cooking basket firmly back into the main unit until it clicks into place.
3. **Set Temperature:** Use the temperature control knob (right knob) to set the desired cooking temperature between 140°C and 200°C.
4. **Set Timer:** Use the timer control knob (left knob) to set the desired cooking time. The air fryer will automatically start once the timer is set.
5. **Cooking Process:** The power indicator light will illuminate, and the appliance will begin heating. For even cooking, especially for larger quantities, shake the basket halfway through the cooking time. To do this, carefully pull out the basket, shake the contents, and reinsert it. The appliance will resume cooking from where it left off.
6. **Completion:** Once the set time has elapsed, the timer will sound a buzzer signal, and the air fryer will automatically shut off.
7. **Remove Food:** Carefully pull out the cooking basket. Use heat-resistant tongs to remove the cooked food. Be cautious of hot steam.
8. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

#### Cooking Tips:

- For crispy results, lightly brush or spray food with oil.
- Smaller food items usually require shorter cooking times.
- Preheating the air fryer for 3-5 minutes can improve cooking results for some foods.
- Refer to specific recipes or cooking charts for optimal time and temperature settings for various foods.

### 5. MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your EMERIO AirFryer.

- Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
- Clean Basket and Container:** The cooking basket and container are dishwasher safe. Alternatively, they can be washed by hand with warm water and a non-abrasive sponge. For stubborn residue, soak them in warm soapy water for about 10 minutes before cleaning.
- Clean Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid abrasive cleaners or scouring pads.
- Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- Heating Element:** Gently clean the heating element with a dry brush to remove any food particles. Do not use water or liquid on the heating element.
- Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

## 6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Timer not set.	Ensure the power cord is securely plugged into a working outlet. Turn the timer knob to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken during cooking.	Reduce the amount of food in the basket. Shake the basket halfway through the cooking time.
White smoke coming from the appliance.	Grease residue from previous use. High fat content food.	Clean the basket and container thoroughly after each use. For high-fat foods, consider draining excess fat during cooking.
Food is not crispy.	Not enough oil (if applicable). Temperature too low or time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time as needed.

## 7. SPECIFICATIONS

Feature	Detail
Model Name	Emerio AirFryer Heteluchtfriteuse
Model Number	AF-130646
Capacity	2.2 Liters
Output Wattage	1000 Watts
Voltage	2.3E+2 Volts (AC)
Temperature Control	Adjustable Thermostat (140°C to 200°C)
Control Method	Mechanical knob
Product Dimensions (D x W x H)	9.06"D x 9.06"W x 10.24"H

Feature	Detail
Item Weight	2.3 Kilograms (5.06 pounds)
Material	Plastic (BPA Free)
Dishwasher Safe Parts	Yes (Container and inner basket)
Special Features	Temperature Control, Timer, BPA Free, Automatic Shut-Off, Cool Touch Housing, Nonstick Coating

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact EMERIO customer service directly. Details regarding specific warranty periods and terms are typically provided by the manufacturer or retailer at the time of purchase.

For further assistance or to inquire about replacement parts, please visit the official EMERIO website or contact their support line.

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