

Emerio AF-131797.1

EMERIO Air Fryer Instruction Manual

Model: AF-131797.1

Brand: Emerio

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, 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 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. Contact customer service for examination, repair, or adjustment.
- 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, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.

PRODUCT OVERVIEW

The EMERIO AF-131797.1 Air Fryer is designed for healthy cooking with minimal oil. It features a 5-liter capacity, dual heating elements, and a digital LED display for precise control.



Figure 1: Front view of the EMERIO Air Fryer with the cooking basket partially open, revealing food items like fries and chicken nuggets. The image highlights the internal heating mechanism with arrows indicating hot air circulation.

Components

- **Main Unit:** Houses the heating elements, fan, and control panel.
- **Cooking Basket:** Removable basket for holding food during cooking.
- **Crisper Plate/Rack:** Sits inside the cooking basket to allow air circulation around food.
- **Digital LED Touch Display:** For setting time, temperature, and selecting programs.
- **Handle:** For safely pulling out and inserting the cooking basket.

SETUP

Unpacking

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Keep packaging materials for future storage or disposal.

Initial Cleaning

1. Before first use, wipe the exterior of the air fryer with a damp cloth.
2. Wash the cooking basket and crisper plate thoroughly with hot water, dish soap, and a non-abrasive sponge. These parts are also dishwasher safe.
3. Rinse and dry all parts completely before reassembling.



Figure 2: The removable crisper plate of the EMERIO Air Fryer, designed for easy cleaning and optimal air circulation during cooking.

Placement

- Place the air fryer on a stable, flat, heat-resistant surface.
- Ensure there is at least 10 cm (4 inches) of free space on the back and sides of the appliance, and 10 cm (4 inches) above it, to allow for proper air circulation.
- Do not place the appliance near flammable materials or heat sources.

OPERATING INSTRUCTIONS

Control Panel Overview

The EMERIO Air Fryer features an intuitive digital LED touch display for easy operation.



Figure 3: Close-up view of the EMERIO Air Fryer's digital LED touch control panel, showing temperature display and various program icons for different food types.

- **Power Button ():** Turns the appliance on/off.
- **Menu/Program Selection (≡):** Cycles through the 8 automatic cooking programs.
- **Temperature Adjustment (- / +):** Decreases/Increases cooking temperature.
- **Time Adjustment ():** Decreases/Increases cooking time.
- **Start/Pause Button (▶/||):** Starts or pauses the cooking process.
- **Program Icons:** Visual indicators for specific food types (e.g., Wings, Steak, Fish, Shrimp, Fries, Egg Tart, Cake, Cookie).

First Use

1. Plug the power cord into a grounded wall outlet.
2. Press the Power button to turn on the display.
3. It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (356°F) during the first use to eliminate any manufacturing odors. A slight smell may be present, which is normal.
4. Allow the appliance to cool down completely before cleaning.

Basic Operation (Manual Mode)

1. Place the crisper plate inside the cooking basket.
2. Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
3. Slide the cooking basket back into the main unit until it clicks into place.
4. Press the Power button to activate the display.
5. Use the Temperature adjustment buttons (- / +) to set your desired cooking temperature (up to 200°C).
6. Use the Time adjustment button () to set your desired cooking time (up to 60 minutes).
7. Press the Start/Pause button (▶/||) to begin cooking.
8. The air fryer will automatically shut off when the timer reaches zero.

Using Automatic Programs

The air fryer comes with 8 pre-set programs for common food items:

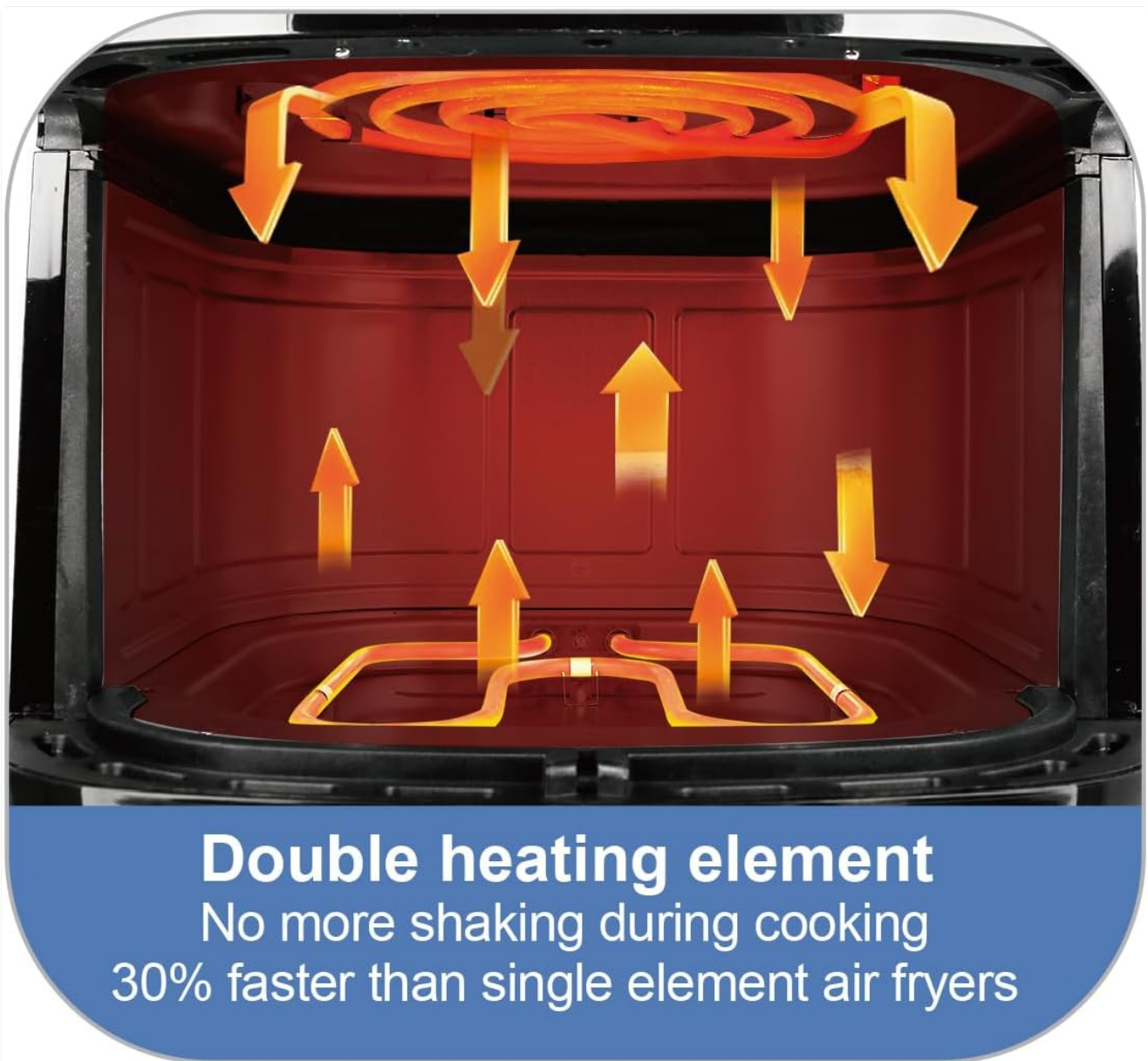
- Wings
- Steak
- Fish
- Shrimp
- Fries
- Egg Tart
- Cake
- Cookie

To use an automatic program:

1. Prepare your ingredients and place them in the cooking basket.
2. Slide the basket into the main unit.
3. Press the Power button.
4. Press the Menu/Program Selection button (≡) repeatedly to cycle through the programs until the desired program icon is highlighted.
5. Press the Start/Pause button (▶/||) to begin the program. The air fryer will automatically set the optimal temperature and time for the selected food.
6. You can manually adjust the time and temperature even when a program is selected, if needed.

Cooking Tips

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes before adding food.
- **Shaking/Flipping:** For even cooking, especially with smaller items like fries or nuggets, shake the basket halfway through the cooking time. The EMERIO AF-131797.1 features dual heating elements (top and bottom), which significantly reduces the need for shaking compared to single-element air fryers.
- **Oil Usage:** While not always necessary, a light spray of oil can enhance crispiness for some foods.
- **Food Quantity:** Do not overload the basket. Cook in smaller batches if necessary to ensure proper air circulation and even cooking.
- **Dual Heating Element:** This air fryer utilizes both upper and lower heating elements, providing more uniform cooking and often eliminating the need to flip or shake food during the cooking process, making it up to 30% faster than single-element air fryers.



Double heating element
No more shaking during cooking
30% faster than single element air fryers

Figure 4: Diagram illustrating the double heating element technology of the EMERIO Air Fryer, showing hot air circulating from both top and bottom for more efficient and even cooking.

MAINTENANCE AND CLEANING

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

Cleaning the Basket and Crisper Plate

- Always unplug the air fryer and allow it to cool completely before cleaning.
- Remove the cooking basket and crisper plate.
- Wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in hot soapy water for about 10 minutes.
- Both the cooking basket and crisper plate are dishwasher safe.
- Ensure they are completely dry before reassembling or storing.

Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the appliance with a damp cloth. If necessary, use a soft brush to remove any food residue from

the heating element.

- Never immerse the main unit in water or any other liquid.

Storage

- Ensure the air fryer is clean and dry before storing.
- Store the appliance in a cool, dry place.
- Do not place heavy objects on top of the air fryer during storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in. The power outlet is not working.	Ensure the power cord is securely plugged into a grounded outlet. Check the power outlet by plugging in another appliance.
Food is not cooked evenly.	Too much food in the basket. Temperature or time settings are incorrect.	Cook food in smaller batches. Adjust temperature and time settings as needed. The dual heating elements should minimize uneven cooking.
White smoke coming from the appliance.	Grease residue from previous use. High fat content food.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, place a heat-resistant dish at the bottom of the basket to catch excess oil.
Air fryer smells during first use.	New appliance odor.	This is normal. Run the air fryer empty for 10-15 minutes at 180°C (356°F) before first use. Ensure good ventilation.
Basket does not slide in properly.	Basket is not correctly aligned. Too much food in the basket.	Ensure the basket is properly aligned with the grooves. Do not force it. Reduce the amount of food in the basket.

SPECIFICATIONS

Feature	Value
Brand	Emerio
Model Number	AF-131797.1
Color	Black
Product Dimensions (LxWxH)	27.9 x 36.9 x 30.3 cm
Capacity	5 Liters
Power	2000 Watts

Feature	Value
Voltage	230 Volts (AC)
Material	Plastic, Stainless Steel
Automatic Shut-off	Yes
Item Weight	4.3 Kilograms
Special Features	Automatic Shut-off, Timer, Temperature Control, Programmable, Stain Resistant, Dual Heating Element (Top+Bottom)

WARRANTY AND SUPPORT

This EMERIO Air Fryer is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official Emerio website for detailed warranty terms and conditions.



For technical support, troubleshooting assistance, or spare parts, please contact Emerio customer service. Contact details can typically be found on the Emerio website or on your purchase receipt.





Online Resources: You may find additional support and FAQs on the official Emerio website: www.emerio.eu

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This manual is for informational purposes only. Specifications are subject to change without notice.

Related Documents - AF-131797.1

	<p>Emerio AF-112828.12 Smart Fryer User Manual</p> <p>User manual for the Emerio AF-112828.12 Smart Fryer, providing instructions, safety guidelines, and cooking tips for this 3-in-1 air fryer, oven, and grill.</p>
	<p>Emerio AF-125770 Smart Fryer User Manual</p> <p>Comprehensive user manual for the Emerio AF-125770 Smart Fryer, detailing safety instructions, operation, maintenance, and troubleshooting for optimal cooking results.</p>

 <p>emerio AF-125830.2</p> <p>Smart Fryer</p> <p>(EN) (DE) (FR) (NL) (PL) C E</p>	<p>Emerio AF-125830.2 Smart Fryer Instruction Manual</p> <p>Comprehensive user guide and safety instructions for the Emerio AF-125830.2 Smart Fryer, covering operation, cleaning, troubleshooting, and technical specifications for optimal use.</p>
 <p>emerio AF-116131.1</p> <p>Smart Fryer</p> <p>(EN) (DE) (FR) (IT) C E</p>	<p>Smart Fryer AF-116131.1 User Manual</p> <p>Comprehensive user manual for the Emerio Smart Fryer AF-116131.1, covering safety instructions, parts description, operating procedures, frying tips, troubleshooting, technical data, and warranty information.</p>
 <p>emerio AF-129329.3</p> <p>Smart Fryer</p> <p>(EN) (DE) (FR) (ES) (NL) (PL) (ES) C E</p>	<p>Emerio Smart Fryer AF-129329.3 Instruction Manual</p> <p>Comprehensive instruction manual for the Emerio Smart Fryer AF-129329.3, covering safety instructions, parts description, usage, troubleshooting, and technical data in multiple languages.</p>
 <p>emerio AF-129622.1</p> <p>Smart Fryer</p> <p>(EN) (DE) (FR) (ES) (NL) (PL) (ES) C E</p>	<p>Emerio AF-129622.1 Smart Fryer Instruction Manual</p> <p>Comprehensive guide for the Emerio AF-129622.1 Smart Fryer, covering safety instructions, parts description, menu options, usage, frying tips, troubleshooting, and technical data. Available in multiple languages.</p>