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› LMFLXOFD 5.5Qt Compact Air Fryer AF345D Instruction Manual

## LMFLXOFD AF345D

# LMFLXOFD 5.5Qt Compact Air Fryer

Model: AF345D - Instruction Manual

## 1. 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.

- Read all instructions before operating the air fryer.
- 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.
- 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.
- **Warning:** Do not put your hands directly into the fryer body during or immediately after operation.

## 2. PRODUCT OVERVIEW

The LMFLXOFD 5.5Qt Compact Air Fryer utilizes 360° hot air circulation technology to cook food with significantly less oil, offering a healthier alternative to traditional frying methods. It features a user-friendly touch screen interface with 8 preset functions for various dishes.

# 8 Smart Menus

## Your cooking inspiration tips



200°C

**French fries**

15-20 minutes



180°C

**Meat**

20-25 minutes



160°C

**Grilled shrimp**

15-20 minutes



160°C

**Cake**

20-30 minutes



200°C

**Chicken thighs**

20-25 minutes



180°C

**Steak**

10-20 minutes



160°C

**Fish**

15-20 minutes



70°C

**Thaw**

8-12 minutes

Figure 2.1: Front view of the LMFLXOFD 5.5Qt Compact Air Fryer, showcasing its sleek design and control panel.

### Key Features:

- **5.5 Quart Capacity:** Ideal for small to medium-sized meals.
- **Touch Screen Control:** Intuitive digital interface for easy operation.
- **8 Major Functions:** Pre-programmed settings for common dishes.
- **360° Hot Air Circulation:** Ensures even cooking and crispy results.
- **Adjustable Temperature:** Up to 200°C (392°F).
- **Timer Function:** Up to 60 minutes with automatic shut-off.
- **Non-Stick Basket:** Easy to clean and dishwasher safe.

# 360° Circulating Hot Air

Take away moisture from the surface of food

Quickly heat and crisp food in all directions

200°C high temperature

1300W high power

360° uniform heating



Figure 2.2: Illustration of the 360° circulating hot air system, which removes moisture and crisps food evenly.

## 3. SETUP

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1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the basket and tray with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, horizontal, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space on the back and sides, and 10 cm (4 inches) above the appliance to allow for proper air circulation. Do not place the appliance against a wall or other appliances.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

## 4. OPERATING INSTRUCTIONS

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**Control Panel Overview:**

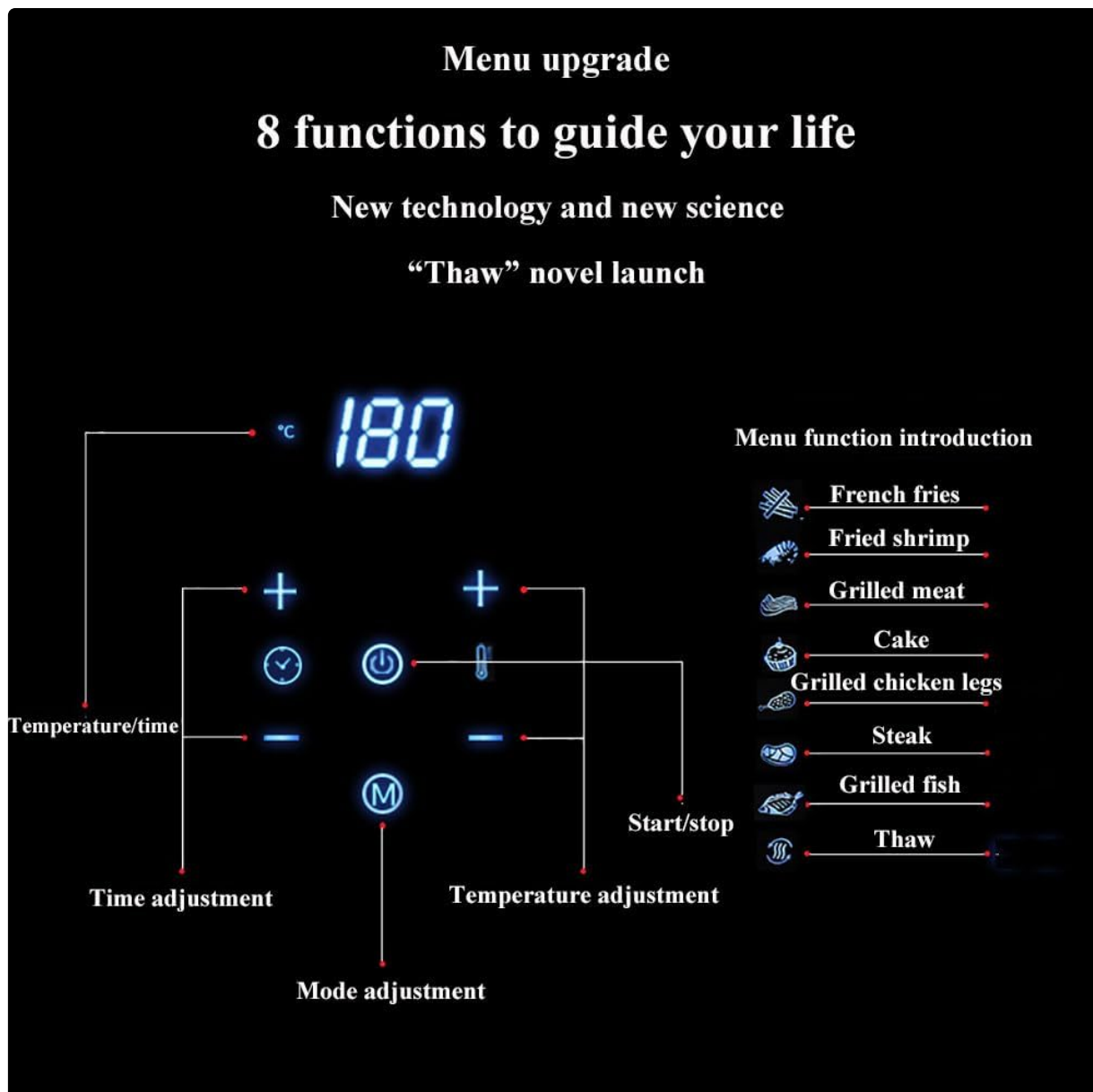


Figure 4.1: Detailed view of the touch screen control panel, showing temperature/time adjustments, mode selection, and start/stop button.

- **Power Button:** Press to turn the appliance on/off.
- **Temperature/Time Adjustment (+/-):** Use these buttons to increase or decrease cooking temperature and time.
- **Mode Button (M):** Press to cycle through the 8 preset cooking functions.
- **Start/Stop Button:** Initiates or pauses the cooking process.

#### Basic Operation:

1. **Prepare Food:** Place the food you wish to cook into the air fryer basket. Do not overfill the basket.
2. **Insert Basket:** Slide the basket back into the air fryer until it clicks into place.
3. **Power On:** Press the power button to turn on the air fryer. The display will illuminate.
4. **Select Function:**
  - **Preset Function:** Press the 'M' (Mode) button repeatedly to select one of the 8 preset cooking functions. The display will show the default temperature and time for that function.
  - **Manual Setting:** Alternatively, manually set the desired temperature using the temperature adjustment buttons and the cooking time using the time adjustment buttons.

5. **Start Cooking:** Press the Start/Stop button to begin the cooking process. The air fryer will automatically preheat if necessary and then start cooking.
6. **Shake/Flip Food (Optional):** For some recipes, it is recommended to shake or flip the food halfway through the cooking time to ensure even browning. The air fryer can be paused by pulling out the basket or pressing the Start/Stop button.
7. **Finish Cooking:** Once the set time has elapsed, the air fryer will beep and automatically shut off. Carefully pull out the basket and remove the cooked food.

## 5. COOKING GUIDE

The LMFLXOFD Air Fryer comes with 8 smart menu presets to simplify your cooking. The following table provides general guidelines for various food types. Cooking times and temperatures may vary based on food quantity, density, and desired crispness.



**Figure 5.1:** 8 Smart Menu presets with suggested cooking temperatures and times for common dishes.

### Recommended Cooking Settings

Food Item	Temperature	Time
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Food Item	Temperature	Time
French Fries	200°C (392°F)	15-20 minutes
Meat (e.g., Pork Ribs)	180°C (356°F)	20-25 minutes
Grilled Shrimp	160°C (320°F)	15-20 minutes
Cake	160°C (320°F)	20-30 minutes
Chicken Thighs	200°C (392°F)	20-25 minutes
Steak	180°C (356°F)	10-20 minutes
Fish	160°C (320°F)	15-20 minutes
Thaw	70°C (158°F)	8-12 minutes

**Note:** Always ensure food is cooked thoroughly to safe internal temperatures.

## 6. CLEANING AND MAINTENANCE

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

- Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
- Clean Basket and Tray:** The non-stick basket and tray are removable and can be washed in the top rack of a dishwasher. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak the basket in hot water with dish soap for about 10 minutes.
- Clean Interior:** Wipe the interior of the air fryer with a damp cloth or non-abrasive sponge. If necessary, use a mild detergent. Ensure no water enters the heating element.
- Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
- Storage:** Ensure all parts are clean and dry before storing the appliance. Store the air fryer in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter any issues with your air fryer, please refer to the following common problems and solutions:

### Troubleshooting Guide

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded wall outlet.
	Power outlet is not functioning.	Try plugging another appliance into the same outlet to check if it's working.
Food is not cooked evenly.	Basket is overcrowded.	Cook food in smaller batches.

Problem	Possible Cause	Solution
	Food was not shaken/flipped.	Shake or flip food halfway through cooking for even results.
White smoke comes from the appliance.	Grease residue from previous use.	Clean the basket and tray thoroughly after each use.
	Cooking fatty food.	This is normal for fatty foods. Ensure the basket is clean.
Food is not crispy.	Not enough oil (if applicable) or incorrect temperature/time.	Lightly brush food with oil. Adjust temperature or increase cooking time.

If the problem persists after trying these solutions, please contact customer support.

## 8. SPECIFICATIONS

### Product Specifications

Feature	Detail
Model	AF345D
Capacity	5.5 Liters (5.5 Qt)
Power	1300W
Voltage	110-240V
Temperature Range	Up to 200°C (392°F)
Timer	Up to 60 minutes
Dimensions (Approx.)	34 cm (Height) x 25 cm (Width)
Material	Plastic (exterior), Non-stick coating (basket/tray)

# Product Parameters



Figure 8.1: Approximate dimensions of the LMFLXOFD Compact Air Fryer.

## 9. WARRANTY AND SUPPORT

This LMFLXOFD Air Fryer comes with a **2-year repair service** from the date of purchase.

If you have any questions, require technical assistance, or need to claim warranty service, please contact our customer support team. Please have your model number (AF345D) and proof of purchase ready when contacting support.

### **Customer Support Contact:**

For support inquiries, please refer to the contact information provided with your purchase or visit the official LMFLXOFD website.