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Princess 182280

Princess Airfryer 182280 User Manual

Model: 182280

1. INTRODUCTION

Thank you for choosing the Princess Airfryer 182280. This appliance is designed to provide a healthier way to cook your favorite meals using hot air circulation. With its 8-liter capacity and dual heating elements, it offers efficient and even cooking results. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or 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.
- 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 adequate ventilation around the appliance during use.
- This appliance is PFAS-free and BPA-free for your safety.

3. PRODUCT OVERVIEW AND COMPONENTS

The Princess Airfryer 182280 features a sleek design with intuitive controls and a large cooking capacity.

3.1 Key Components

- **Main Unit:** Houses the heating elements and fan.
- **Control Panel:** Digital LED touchscreen for settings.
- **Removable Basket:** 8-liter capacity cooking basket with non-stick coating.
- **Dual Heating Elements:** Located at the top and bottom for even heat distribution.
- **Handle:** For safe removal of the cooking basket.

3.2 Dual Heating Element

This airfryer is equipped with heating elements both at the top and bottom of the cooking chamber. This design ensures more uniform heat distribution, leading to consistently cooked food without the need for frequent shaking or turning.



Image: Illustration showing the dual heating elements (top and bottom) circulating hot air around a whole chicken for even cooking.

3.3 Capacity and Dimensions

The 8-liter capacity allows for cooking up to 1.8 kg of fries, suitable for up to 8 people. The appliance dimensions are approximately 32.5 x 41 x 32 cm (L x W x H).



Image: The Princess Airfryer shown with its dimensions (34 cm width, 31 cm depth including handle, 41.5 cm height) and indicating its 8L capacity and PFAS-free status.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Remove all packaging materials from the airfryer.
2. Check that all parts are present and undamaged.
3. Remove any stickers or labels from the appliance.

4.2 Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the removable basket and grill plate with hot water, dish soap, and a non-abrasive sponge.

3. Rinse thoroughly and dry all parts completely before use.

4.3 Placement

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

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The digital LED touchscreen allows for easy control of all functions.



Image: Close-up of the digital display showing various preset program icons (fries, cake, pizza, shrimp, meat, fish, vegetables) and manual control options.

5.2 Basic Operation

1. Plug the power cord into a grounded wall outlet. The appliance will beep, and the display will light up briefly.
2. Pull out the basket by the handle. Place your ingredients into the basket. Do not exceed the MAX fill line.
3. Slide the basket back into the airfryer until it clicks into place.
4. Press the power button to turn on the display.

5.3 Manual Settings

1. After turning on the display, press the temperature control button (usually indicated by a thermometer icon) and use the '+' and '-' buttons to adjust the temperature between 80°C and 200°C.
2. Press the timer control button (usually indicated by a clock icon) and use the '+' and '-' buttons to set the cooking time, up to 60 minutes.
3. Press the start/pause button to begin cooking.

5.4 Using Preset Programs

The airfryer comes with 8 pre-programmed settings for common dishes:

- Fries
- Meat
- Fish
- Shrimp
- Chicken
- Cake
- Pizza
- Vegetables

To use a preset program:

1. After turning on the display, press the menu button (often represented by multiple squares or a chef's hat icon) to cycle through the preset programs.
2. Once the desired program icon is highlighted, press the start/pause button to begin cooking. The appliance will automatically set the optimal temperature and time for that dish.

5.5 Additional Functions

- **Preheat Function:** Some programs may include a preheat phase. You can also manually preheat by setting a temperature and a short time (e.g., 5 minutes) before adding food.
- **Shake Reminder:** For certain foods like fries, the airfryer may beep halfway through the cooking cycle to remind you to shake the basket for even crispiness.
- **Keep Warm Function:** This function can be activated after cooking to keep food warm for a short period.
- **Defrost Function:** Use a low temperature setting for defrosting items.

6. COOKING GUIDE AND TIPS

Achieve optimal results with these cooking tips:

- **Healthier Cooking:** The airfryer uses hot air circulation, reducing the need for oil by up to 85% compared to traditional deep frying.



Image: The airfryer basket filled with golden fries, with an icon indicating "85% Less Oil" and a crossed-out image of traditional deep-fried fries.

- **Faster Cooking:** The dual heating elements and powerful 2000W motor allow for faster cooking times, up to 30% quicker than a traditional oven.

**KOOKT 30% SNELLER
DAN EEN TRADITIONELE
OVEN**

Van ontbijt tot diner



Image: The Princess Airfryer on a kitchen counter with various breakfast items, highlighting its ability to cook 30% faster than a traditional oven.

- **Energy Efficiency:** Using an airfryer can save up to 60% on electricity costs compared to a traditional oven for similar tasks.



Bespaar tot
60%
op je
elektriciteits-
kosten*



Kook goedkoper, sneller en
GEBRUIK MINDER ELEKTRICITEIT

*in vergelijking met een traditionele oven

Image: The Princess Airfryer with an icon indicating "Save up to 60% on your electricity costs" compared to a traditional oven.

- **Do not overfill:** Overfilling the basket can prevent food from cooking evenly. Cook in batches if necessary.
- **Add a little oil:** For fresh ingredients, a light coating of oil can enhance crispiness.
- **Shake or stir:** For smaller items like fries or nuggets, shaking the basket halfway through cooking helps ensure even browning.
- **Check doneness:** Always ensure food is cooked to a safe internal temperature.

7. CLEANING AND MAINTENANCE

Regular cleaning will prolong the life of your airfryer and ensure optimal performance.

7.1 Before Cleaning

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

7.2 Cleaning the Basket and Interior

- The removable basket and grill plate have a non-stick coating and can be washed with hot water, dish soap, and a non-abrasive sponge.

- For stubborn food residues, soak the basket in hot water with some dish soap for about 10 minutes before cleaning.
- Do not use metal utensils or abrasive cleaning materials, as these can damage the non-stick coating.
- Wipe the interior of the appliance with a damp cloth. Do not immerse the main unit in water.

7.3 Cleaning the Exterior

- Wipe the exterior of the airfryer with a damp cloth.
- Never use harsh or abrasive cleaners on the exterior.

7.4 Storage

- Ensure the airfryer is clean and dry before storing.
- Store the appliance in a cool, dry place.

8. TROUBLESHOOTING

If you encounter issues with your airfryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Airfryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded outlet.
Food is not cooked evenly.	Basket is overfilled; food not shaken.	Do not overfill the basket. Shake or stir ingredients halfway through cooking.
Food is not crispy.	Not enough oil (for fresh ingredients); temperature too low; cooking time too short.	Lightly coat fresh ingredients with oil. Increase temperature or cooking time.
White smoke comes from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and interior thoroughly. For fatty foods, ensure proper ventilation.
Basket does not slide in properly.	Basket is not correctly aligned.	Push the basket firmly until it clicks into place. Ensure no obstructions.

9. SPECIFICATIONS

Feature	Detail
Brand	Princess
Model Number	01.182280.01.001
Capacity	8 Liters
Power	2000 Watts
Voltage	230 Volts
Material	Plastic
Color	Black

Feature	Detail
Dimensions (L x W x H)	32.5 x 41 x 32 cm
Weight	5.5 Kilograms
Special Feature	Temperature Control, Dual Heating Elements, Preset Programs
Safety Features	PFAS-free, BPA-free, Non-slip feet

10. WARRANTY AND SUPPORT

This Princess Airfryer is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

10.1 Customer Support

For technical assistance, spare parts, or warranty claims, please contact your retailer or the Princess customer service department. Contact information can typically be found on the manufacturer's official website or in the documentation provided with your product.