

## Stella ST-AF12L

# Stella ST-AF12L Digital Air Fryer User Manual

Model: ST-AF12L | Power: 1800W | Capacity: 12 Liters

## 1. INTRODUCTION

Thank you for choosing the Stella ST-AF12L Digital Air Fryer. This appliance is designed to cook your favorite foods with little to no oil, providing a healthier alternative to traditional frying. Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

## 2. IMPORTANT SAFETY INFORMATION

**WARNING: To avoid electric shock, fire, or injury, always follow basic safety precautions when using electrical appliances.**

- Read all instructions before use.
- 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.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

### 3. PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the parts of your Stella ST-AF12L Digital Air Fryer.



**Image 3.1:** Front view of the Stella ST-AF12L Digital Air Fryer, showcasing its black and rose gold design with a transparent cooking window.



**Image 3.2:** Front of the product packaging, highlighting key features like 1800W power, digital touch screen control, and 12-liter capacity. The image also shows the air fryer in use, cooking a whole chicken.

### Key Components:

- Main Unit:** Houses the heating element and fan.
- Digital Touch Screen Control Panel:** For setting time, temperature, and cooking modes.
- Transparent Cooking Window:** Allows monitoring of food during cooking.
- Cooking Basket/Tray:** Removable for easy loading and cleaning.
- Power Cord:** For connecting to an electrical outlet.

## 4. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	ST-AF12L
Power	1800W
Voltage	AC 220-240V, 50/60Hz
Capacity	12 Liters
Dimensions (L x W x H)	30 x 30 x 35 cm
Weight	4 kg

Material	Metal, Plastic
Special Features	Digital Control, Touch Screen, Transparent Window
Color	Black and Rose Gold



**Image 4.1:** Back of the product packaging displaying multilingual technical specifications and certifications. The UPC/EAN code 7436949770767 is visible.

For more information, you can refer to the product's UPC/EAN: [7436949770767](https://www.upcitemdb.com/upc/7436949770767)

## 5. BEFORE FIRST USE AND SETUP

- Unpack:** Carefully remove the air fryer and all packaging materials. Keep packaging for storage or disposal.
- Clean:** Wipe the exterior of the air fryer with a damp cloth. Wash the cooking basket and any removable accessories with warm, soapy water. Rinse thoroughly and dry completely.
- Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls and other appliances to allow for proper air circulation. Ensure there is at least 10 cm (4 inches) of space on all sides and above the appliance.
- Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications (AC 220-240V, 50/60Hz).
- Initial Run (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to burn off any manufacturing residues. A slight odor or smoke may be present, which is normal. Ensure good ventilation during this process.

## 6. OPERATING INSTRUCTIONS

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### 6.1. Control Panel Overview

The Stella ST-AF12L features an intuitive digital touch screen control panel. The display shows temperature, time, and various cooking presets.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control:** Adjusts cooking temperature (usually in 5-10 degree increments).
- **Time Control:** Adjusts cooking time (usually in 1-minute increments).
- **Preset Functions:** Icons for common foods (e.g., fries, chicken, fish, steak, cake, shrimp, pizza, vegetables).
- **Start/Pause Button:** To begin or temporarily stop cooking.

### 6.2. Basic Operation

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the cooking basket firmly into the air fryer.
3. **Power On:** Press the Power button to turn on the air fryer. The display will illuminate.
4. **Set Temperature and Time:**
  - **Manual Setting:** Use the temperature and time control buttons to set your desired cooking parameters.
  - **Preset Function:** Select one of the preset icons for common dishes. The air fryer will automatically set the recommended time and temperature. You can adjust these settings manually if needed.
5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle. The fan and heating element will activate.
6. **Monitor Cooking:** Use the transparent window to observe the cooking process without opening the basket.
7. **Shake/Flip (Optional):** For some foods, it is recommended to shake or flip the ingredients halfway through cooking for even browning. The air fryer may beep to remind you. Carefully pull out the basket, shake/flip, and reinsert. Cooking will resume automatically.
8. **Finish Cooking:** The air fryer will beep when the cooking time is complete and automatically shut off.
9. **Remove Food:** Carefully pull out the cooking basket. Use heat-resistant tongs to remove the cooked food. Be cautious of hot steam.
10. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.



Image 6.1: Side of the product packaging illustrating various cooking functions and types of food that can be prepared, such as fries, chicken, and shrimp.

## 7. COOKING GUIDE AND TIPS

- **Oil Usage:** While air frying requires little to no oil, a light spray or toss with a small amount of oil can enhance crispiness and flavor, especially for fresh ingredients.
- **Preheating:** Preheating the air fryer for 3-5 minutes at the desired temperature can improve cooking results, especially for smaller items.
- **Batch Cooking:** For larger quantities, cook in smaller batches to ensure even cooking and crispiness.
- **Food Placement:** Arrange food in a single layer in the basket for best results. Avoid stacking.
- **Frozen Foods:** Most frozen foods can be cooked directly in the air fryer. Follow package instructions, adjusting time and temperature as needed.
- **Homemade Fries:** For crispy homemade fries, soak potato sticks in cold water for 30 minutes, pat dry, toss with a small amount of oil, and air fry.

## 8. CLEANING AND MAINTENANCE

Always unplug the air fryer and allow it to cool completely before cleaning.

1. **Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
2. **Cooking Basket/Tray:** Wash the cooking basket and any removable trays with warm, soapy water. For stubborn food residue, soak the basket for 10-15 minutes before cleaning. These parts may be dishwasher safe (check

product markings if available, otherwise hand wash is recommended).

3. **Interior:** Wipe the interior of the air fryer with a damp cloth. If necessary, use a non-abrasive sponge to remove food residue.
4. **Heating Element:** Gently clean the heating element with a soft brush to remove any food particles. Do not use water or cleaning solutions directly on the heating element.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## 9. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Ensure the cooking basket is fully pushed in.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped.	Cook in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Not enough oil (for fresh food); temperature too low; cooking time too short.	Lightly coat food with oil. Increase temperature or cooking time. Ensure not to overfill.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the cooking basket and interior thoroughly. For fatty foods, add a small amount of water to the bottom of the outer pan to prevent smoke.
Appliance smells like plastic.	First use odor; new plastic components.	This is normal for initial uses. Run the air fryer empty for 10-15 minutes in a well-ventilated area. The smell will dissipate over time.

## 10. ENVIRONMENTAL DISPOSAL

This product should not be disposed of with household waste. It must be delivered to an authorized collection point for recycling electrical and electronic appliances. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

## 11. WARRANTY AND CUSTOMER SUPPORT

This Stella ST-AF12L Digital Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions. For any questions, technical support, or warranty claims, please contact the retailer where you purchased the product or the Stella customer service department. Contact information can typically be found on the product packaging or the retailer's website.

