## Oraimo OH-AF210N

# Oraimo Smart Air Fryer User Manual

Model: OH-AF210N

## Introduction

Thank you for choosing the Oraimo Smart Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods, using rapid air circulation technology to achieve crispy results with significantly less oil. Please read this manual thoroughly before operation to ensure safe and efficient use of your new air fryer.

## Important Safety Instructions

**WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.**

- 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.
- 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.

- The appliance operates at high temperatures. Do not block air vents.

## Product Overview

Familiarize yourself with the components of your Oraimo Smart Air Fryer.




Figure 1: Front view of the Oraimo Smart Air Fryer, showcasing its sleek black design, copper accents, and the transparent viewing window.

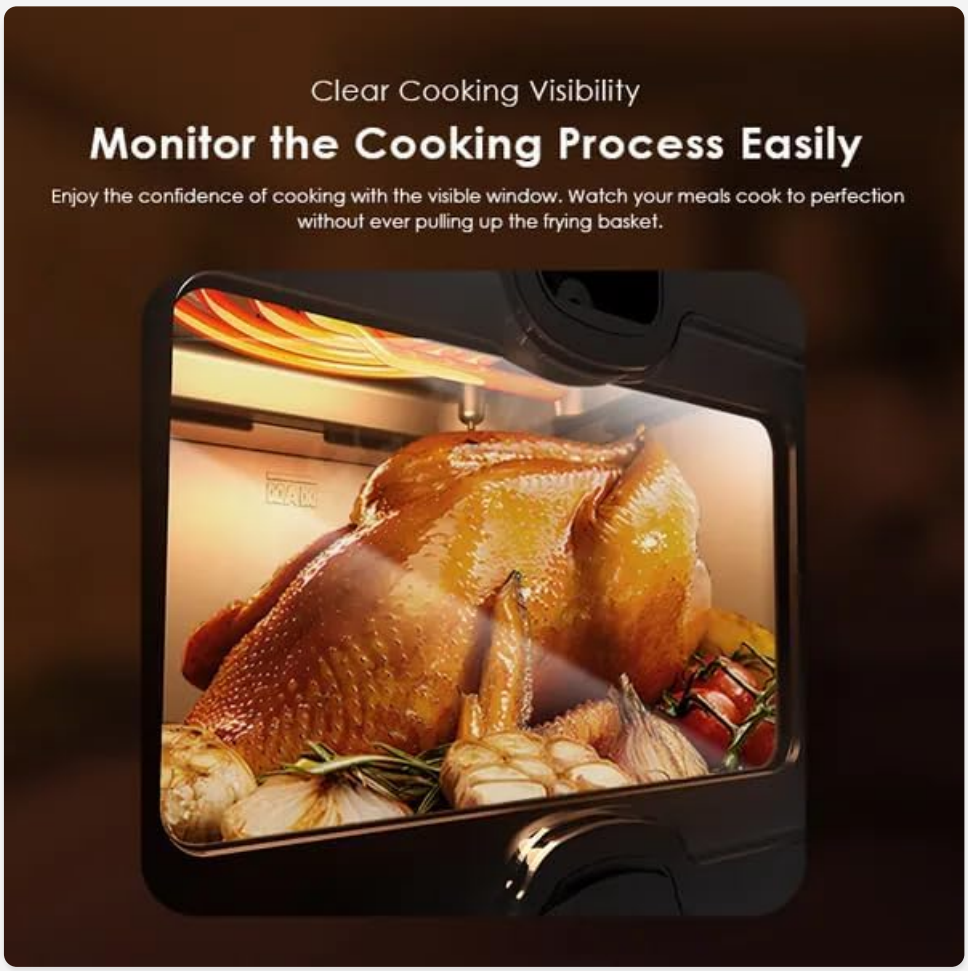



Figure 2: The clear viewing window allows you to monitor your food's cooking progress without opening the basket.




Figure 3: The intuitive control panel features a temperature control knob and a time adjustment knob for precise cooking settings.

### Key Components:

- **Main Unit:** Houses the heating element and fan.
- **Cooking Basket:** 5-liter capacity, non-stick coated for easy food release and cleaning.
- **Handle:** Ergonomically designed for safe and easy removal of the cooking basket.
- **Control Panel:** Features temperature and timer knobs, along with preset indicators.
- **Viewing Window:** Transparent window to observe cooking without interrupting the process.

## Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Cleaning:** Before first use, wash the cooking basket and any removable accessories with hot, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to ensure proper air circulation. Ensure there is at least 10 cm (4 inches) of clear space on all sides and above the appliance.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight odor may be present, which is normal and will dissipate.

## Operating Instructions

## General 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 back into the main unit until it clicks securely into place.
3. **Set Temperature:** Turn the Temperature Control Knob to your desired cooking temperature (e.g., 180°C for fries).
4. **Set Time:** Turn the Time Adjustment Knob to your desired cooking time. The air fryer will begin heating immediately.
5. **Monitor Cooking:** Use the clear viewing window to monitor the cooking process without opening the basket.
6. **Shake/Flip (Optional):** For some foods, especially fries or chicken pieces, it is recommended to shake or flip them halfway through the cooking time for even browning. Carefully pull out the basket, shake/flip, and reinsert. The air fryer will resume cooking.
7. **Completion:** The air fryer will automatically turn off when the timer reaches zero. Carefully remove the basket using the handle.
8. **Serve:** Transfer the cooked food to a serving dish. Be cautious of hot oil or juices.

## Pre-set Functions:

The control panel features various icons indicating suggested cooking times and temperatures for common foods. These are guidelines and may need adjustment based on food quantity and desired crispness.

**Suggested Cooking Settings**

| Food Type | Temperature | Time |
|---|---|---|
| Fries | 180-200°C | 15-20 min |
| Chicken Wings | 180-200°C | 20-25 min |
| Steak | 180-200°C | 10-15 min |
| Fish | 160-180°C | 15-20 min |
| Shrimp | 160-180°C | 8-12 min |
| Cake | 150-170°C | 20-30 min |
| Pizza | 180-200°C | 10-15 min |
| Roast Chicken | 180-200°C | 45-50 min |

*Note: Cooking times and temperatures are approximate and may vary based on food quantity, density, and desired doneness. Always ensure food is cooked thoroughly to safe internal temperatures.*

## Maintenance and Cleaning

Regular cleaning will extend the life of your air fryer and ensure optimal performance.




Figure 4: The non-stick coating on the cooking basket makes cleaning effortless under running water.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Cooking Basket and Tray:** The cooking basket and tray are non-stick coated. Wash them with hot, soapy water and a non-abrasive sponge. For stubborn residue, soak them in warm water for a few minutes before cleaning. They are generally dishwasher safe, but hand washing is recommended to preserve the non-stick coating.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food residue. Do not use abrasive materials.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## Troubleshooting

| Problem | Possible Cause | Solution |
|---|---|---|
| Air fryer does not turn on. | Not plugged in; Basket not inserted correctly; Power outage. | Ensure the power cord is securely plugged into a working outlet. Push the basket firmly into the unit until it clicks. Check your household's power supply. |
| Food is not cooked evenly. | Basket is overfilled; Food not shaken/flipped. | Do not overfill the basket. Cook in smaller batches if necessary. Shake or flip food halfway through cooking. |
| Food is not crispy. | Not enough oil (for certain foods); Temperature too low; Cooking time too short. | Lightly brush or spray food with oil for extra crispness. Increase temperature or cooking time. Ensure food is dry before air frying. |

| Problem | Possible Cause | Solution |
|---|---|---|
| White smoke coming from the appliance. | Grease residue from previous use; High-fat food cooking. | Clean the basket and heating element thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking. |
| Appliance smells during first use. | New appliance odor. | This is normal and will dissipate after a few uses. Run the air fryer empty for 10-15 minutes at 180°C (350°F) before first use. |

## Specifications

| Feature | Detail |
|---|---|
| Brand | Oraimo |
| Model | OH-AF210N |
| Capacity | 5 Liters |
| Power / Wattage | 1500 Watts |
| Voltage | 220 Volts |
| Color | Black |
| Material | Plastic, Metal |
| Product Dimensions (D x W x H) | 30 x 25 x 32 cm |
| Item Weight | 4.5 Kilograms |
| Special Features | Digital Display, Temperature Control, Large Capacity, Timer Function |

## Warranty and Support

Your Oraimo Smart Air Fryer is covered by a manufacturer's warranty. For specific details regarding the warranty period and terms, please refer to the warranty card included with your product or contact your retailer.
An optional 2-Year Extended Warranty by Salama Care may be available for purchase. Please check with your point of purchase for details.
For technical support, troubleshooting assistance, or spare parts, please contact Oraimo customer service. Contact information can typically be found on the Oraimo official website or on your product packaging.

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