

## advwin AF538T

# Advwin Dual Zone Air Fryer AF538T User Manual

Model: AF538T | Brand: Advwin

## INTRODUCTION

Thank you for choosing the Advwin Dual Zone Air Fryer AF538T. This innovative 7-in-1 appliance combines the functions of an air fryer and a grill, allowing you to fry, grill, roast, and bake with less oil. Featuring a 6L total capacity, a durable borosilicate glass basket, and intuitive touch controls, this manual provides essential information for safe and efficient operation. Please read this manual thoroughly before first use and keep it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- 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 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.
- The glass basket can become very hot. Always use oven mitts when handling.

## PRODUCT COMPONENTS

Familiarize yourself with the parts of your Advwin Dual Zone Air Fryer.



**Image:** Overview of the Advwin Dual Zone Air Fryer and its detachable components. This includes the main air fryer unit, the removable glass basket, the cooking pot, a glass lid for the cooking pot, a mesh rack for air frying, and a heat-proof mat. The diagram also indicates how to rotate the handle to switch modes.

- **Main Unit:** Houses the heating element and control panel.
- **Glass Basket (4.5L):** Used for air frying. Features a transparent design for monitoring food.
- **Cooking Pot (1.5L):** Used for grilling/frying pan mode.
- **Glass Lid:** For use with the cooking pot.
- **Mesh Rack:** Placed inside the glass basket for optimal air circulation during air frying.
- **Heat Proof Mat:** For safe placement of hot components.

## SETUP AND FIRST USE

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1. **Unpack:** Carefully remove all packaging materials and promotional labels from the appliance.
2. **Clean Components:** Wash the glass basket, cooking pot, glass lid, and mesh rack with warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth. Note: These components are not dishwasher safe.
3. **Placement:** Place the main unit on a stable, flat, heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
4. **Initial Burn-in (Optional but Recommended):** Before cooking food, it is recommended to run the appliance empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. Ensure the area is well-ventilated during this process.

## OPERATING INSTRUCTIONS

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### Switching Between Air Fryer and Grill Modes

The Advwin Dual Zone Air Fryer features a unique 180° flip design to switch between the air fryer and grill modes.



Air fryer / Frying pan / Deep Fry  
**SWITCH AT WILL**



▲ In air fryer mode, fry potatoes and chicken nuggets

▼ In skillet mode, fry the steak



**Image:** This image demonstrates the process of switching between the air fryer and grill/frying pan modes. It shows the air fryer basket in use, then the steps to remove the basket, unlock the main unit, rotate it 180 degrees, lock it into the new position, and finally place the cooking pot (skillet) on top for grilling.

### 1. To switch from Air Fryer to Grill Mode:

- Ensure the appliance is off and cooled down.
- Remove the glass basket from the main unit.
- Locate the unlock mechanism (usually a button or lever) and activate it.
- Carefully hold the handle and rotate the main unit 180 degrees until it clicks into place, exposing the top heating element.
- Place the cooking pot (skillet) onto the top heating element.

### 2. To switch from Grill to Air Fryer Mode:

- Ensure the appliance is off and cooled down.
- Remove the cooking pot from the main unit.
- Locate the unlock mechanism and activate it.
- Carefully hold the handle and rotate the main unit 180 degrees until it clicks into place, exposing the

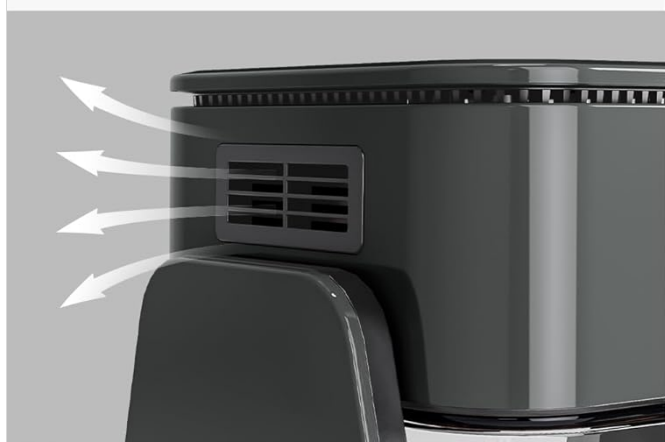
bottom cavity for the air fryer basket.

- Insert the glass basket into the main unit.

## Using the Control Panel and Presets

### FLIP-TOP DESIGN

Unlock and flip the top to switch from air frying to grilling in seconds



### EFFICIENT VENTILATION

Optimized airflow prevents overheating for lasting performance

### CONTROL & PRESETS

LED display with 7 cooking presets for effortless precision and convenience



**Image:** This image highlights the touch control panel and LED display. It shows the various preset icons for different food types (e.g., fries, chicken, steak, fish, shrimp, bakery) and the temperature/time adjustment buttons. The display shows a temperature of 188°C.

The appliance features a touch control panel with an LED display and 7 pre-programmed cooking presets.

- **Power Button:** Press to turn the appliance on/off.
- **Preset Icons:** Select one of the 7 preset cooking functions (e.g., Fries, Chicken, Steak, Fish, Shrimp, Bakery) for automatic time and temperature settings.
- **Temperature Control (+/-):** Adjust the cooking temperature. Air Fryer mode: 40-200°C. Grill mode: 150-200°C.
- **Time Control (+/-):** Adjust the cooking time (up to 60 minutes).
- **Start/Pause Button:** Begin or pause the cooking cycle.

To use, select a preset or manually set the desired temperature and time, then press the Start button. The

appliance will automatically shut off when the timer expires. The memory function retains the last used settings if the appliance is not unplugged.

## COOKING TIPS



**Image:** This image illustrates the versatility of the appliance, showcasing different cooking methods. It displays a pizza being air-fried in the glass basket, and other dishes being prepared in the cooking pot. Icons at the bottom indicate "Deep Fryer", "Frying Pan", and "Air Fryer" modes.

- For best air frying results, shake the basket halfway through cooking for even crisping.
- Lightly oiling food before air frying can enhance crispiness.
- Do not overfill the basket or cooking pot to ensure even cooking and air circulation.
- The transparent glass basket allows you to monitor cooking progress without opening the unit, helping to maintain consistent temperature.

## CARE AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Advwin Air Fryer.

1. **Before Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Glass Basket, Cooking Pot, Mesh Rack, Glass Lid:** Wash these components with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely. These parts are **not dishwasher safe**.
3. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Heating Element:** After the unit has cooled, gently wipe the heating element with a damp cloth to remove any food residue.
5. **Storage:** Store the appliance in a cool, dry place once it is clean and dry.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet.
Food is not cooked evenly.	Basket/pot is overcrowded. Temperature/time settings incorrect.	Do not overcrowd the basket/pot. Cook in smaller batches if necessary. Adjust temperature and time settings as per recipe. Shake the air fryer basket halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use. Excess oil on food.	Clean the appliance thoroughly, especially the heating element and basket/pot. Reduce the amount of oil used on food.
Food is not crispy.	Not enough oil (for certain foods). Overcrowding. Incorrect temperature.	Lightly brush food with oil. Do not overcrowd. Increase temperature slightly or extend cooking time.

## SPECIFICATIONS

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# 6L



Three in One

Voltage: 220~240V

Power: 1500W

Capacity: 4.5L+1.5L

Time Setting Range: 1-60mins

Temperature Range: 150~200°C

27.5cm



29cm

## AIR FRYER



## FRYING-PAN / DEEP FRY



**Image:** This image provides a detailed overview of the product's specifications, including its 6L total capacity, voltage (220-240V), power (1500W), capacity breakdown (4.5L + 1.5L), time setting range (1-60 minutes), and temperature range (150-200°C). It also shows the overall dimensions of the unit.

<b>Model Number</b>	AF538T
<b>Power</b>	1500 W
<b>Voltage</b>	220-240 V
<b>Total Capacity</b>	6 L (4.5 L Air Fryer Basket + 1.5 L Grill Pot)
<b>Air Fryer Temperature Range</b>	40°C - 200°C
<b>Grill Temperature Range</b>	150°C - 200°C
<b>Timer Range</b>	1 - 60 minutes
<b>Control Method</b>	Touch Screen
<b>Product Dimensions (L x W x H)</b>	29 cm x 22 cm x 30 cm (approx.)

<b>Weight</b>	6.1 kg
<b>Main Material</b>	ABS (exterior), Borosilicate Glass (basket)
<b>Non-stick Coating</b>	No
<b>Dishwasher Safe Components</b>	No

## WARRANTY AND SUPPORT

Specific warranty information for the Advwin Dual Zone Air Fryer AF538T is not provided in this manual. Please refer to the warranty card included with your purchase or contact Advwin customer support for details regarding warranty coverage and service.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Advwin customer service through their official website or the contact information provided with your product.