Fagor Commercial FGF10

Fagor Commercial FGF10 10L Double Air Fryer Instruction Manual

Model: FGF10

1. Introduction

Thank you for purchasing the Fagor Commercial FGF10 10L Double Air Fryer. This manual provides important information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions carefully before use and retain them for future reference.

2. Important Safety Instructions

- Always place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not immerse the appliance, cord, or plug in water or any other liquid to prevent electrical shock.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep children and pets away from the appliance during operation. The exterior surfaces can become hot.
- Do not block the air inlet or outlet vents during operation.
- Unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Never use accessories or parts not recommended by the manufacturer.
- Exercise extreme caution when removing the hot air fryer basket or divider, as hot steam may escape.

3. Product Overview

The Fagor Commercial FGF10 is a 10-liter double air fryer designed for efficient and versatile cooking. It features a digital control panel, adjustable temperature, and a timer, along with a unique removable divider for

dual cooking.



Figure 3.1: The Fagor Commercial FGF10 10L Double Air Fryer in use, showing two separate cooking baskets with different foods (muffins and fries) and the digital control panel.



Figure 3.2: An illustration of the Fagor Commercial FGF10 10L Double Air Fryer highlighting its dual function and the removable divider. The image shows the main unit with callouts for the 'Fonction Dual' (Dual Function), 'Séparateur Amovible' (Removable Divider), and 'Cuve XXL' (XXL Tank).



Figure 3.3: A close-up view of the Fagor Commercial FGF10 10L Double Air Fryer, showcasing its sleek design and the digital

control panel with various cooking presets and temperature/timer displays.

Key Components:

- **Digital Control Panel:** For setting temperature, time, and selecting pre-recorded modes.
- **Removable 2-in-1 Tank:** The main cooking compartment.
- **Removable Divider:** Allows for cooking two different preparations simultaneously.
- **Grill:** An accessory for specific cooking needs.
- **Air Inlet and Outlet Vents:** For proper air circulation during operation.

4. Setup

1. **Unpacking:** Carefully remove the air fryer and all accessories from the packaging. Retain packaging for storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the exterior of the appliance with a damp cloth. Wash the removable tank, divider, and grill in warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for adequate air circulation. Do not place it directly under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's requirements (220-240V).

5. Operating Instructions

General Operation:

1. Place food into the removable tank. If cooking two different items, insert the removable divider and place food into each section.
2. Slide the tank back into the air fryer until it clicks into place.
3. The digital panel will illuminate.
4. **Setting Temperature and Time:**
    - Use the temperature controls (usually '+' and '-' buttons) to set the desired cooking temperature between 80°C and 200°C.
    - Use the timer controls to set the cooking time, up to 60 minutes.
5. **Using Pre-recorded Modes:** The air fryer features 8 pre-recorded cooking modes. Select the appropriate mode from the digital panel. This will automatically set the optimal temperature and time for common dishes.
6. Press the Start/Pause button to begin cooking. The heating and power indicators will illuminate.
7. During cooking, you may pause the process by pressing the Start/Pause button. To resume, press it again.
8. When the timer reaches zero, the air fryer will automatically shut off. Carefully remove the tank and transfer the cooked food.

Dual Cook Function:

The removable divider allows you to cook two different preparations simultaneously. This function is ideal for preparing a complete meal or different components at once.

- Insert the removable divider into the tank, creating two separate compartments.
- Place different food items into each compartment.
- Set the desired temperature and time for each compartment using the digital controls. The air fryer is designed to manage different settings for each side.
- The dual cook function ensures both preparations are cooked and ready to be served simultaneously.

6. Cleaning and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your air fryer.

1. **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Interior Cleaning:** The removable tank, divider, and grill should be washed with warm, soapy water after each use. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry completely. **Note: The item is NOT dishwasher safe.**
3. **Exterior Cleaning:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners or scouring pads, as they may damage the surface.
4. **Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food residue. Ensure the appliance is unplugged and completely cool.
5. **Storage:** Store the cleaned and dried air fryer in a cool, dry place.

7. Troubleshooting

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working. Tank is not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance. Push the tank firmly into the appliance until it clicks into place.
Food is not cooked evenly.	Too much food in the tank. Food not shaken or flipped during cooking.	Reduce the amount of food per batch. For optimal results, shake or flip food halfway through cooking.
White smoke coming from the appliance.	Fat residue from previous use. Cooking fatty foods.	Clean the tank and heating element thoroughly. This is normal for fatty foods; ensure proper ventilation.
Food is not crispy.	Food not properly dried. Not enough oil (for certain foods).	Pat food dry before air frying. Lightly brush or spray food with a small amount of oil.

8. Specifications

- **Model Number:** FGF10
- **Capacity:** 10 Liters

- **Power:** 2400 Watts, 220-240V
- **Temperature Range:** 80°C to 200°C
- **Timer:** Up to 60 minutes
- **Item Weight:** 7.4 Kilograms
- **Dimensions (bare product):** Width 38 cm x Depth 37 cm x Height 30 cm
- **EAN Code:** 3508510106368
- **Manufacturer:** euromenage

9. Warranty and Support

This Fagor Commercial FGF10 10L Double Air Fryer comes with a**1-year guarantee on spare parts** from the date of purchase. For warranty claims or technical support, please contact your retailer or the manufacturer directly.

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