

ZG-B36FH854

Generic 5L 1350W Air Fryer Oven Instruction Manual (Model: ZG-B36FH854)

Your guide to safe and efficient operation of your new air fryer.

1. PRODUCT OVERVIEW

The Generic 5L Air Fryer Oven is designed to cook a variety of foods using rapid hot air circulation, offering a healthier alternative to traditional frying. This appliance features a 5-liter capacity, 1350W power, and intuitive knob controls for temperature and timing.

1.1 Package Contents

- 1 x Air Fryer Unit
- 1 x Removable Frying Basket
- 1 x Instruction Manual (this document)

1.2 Product Diagram



Figure 1: Front view of the Generic 5L Air Fryer Oven.

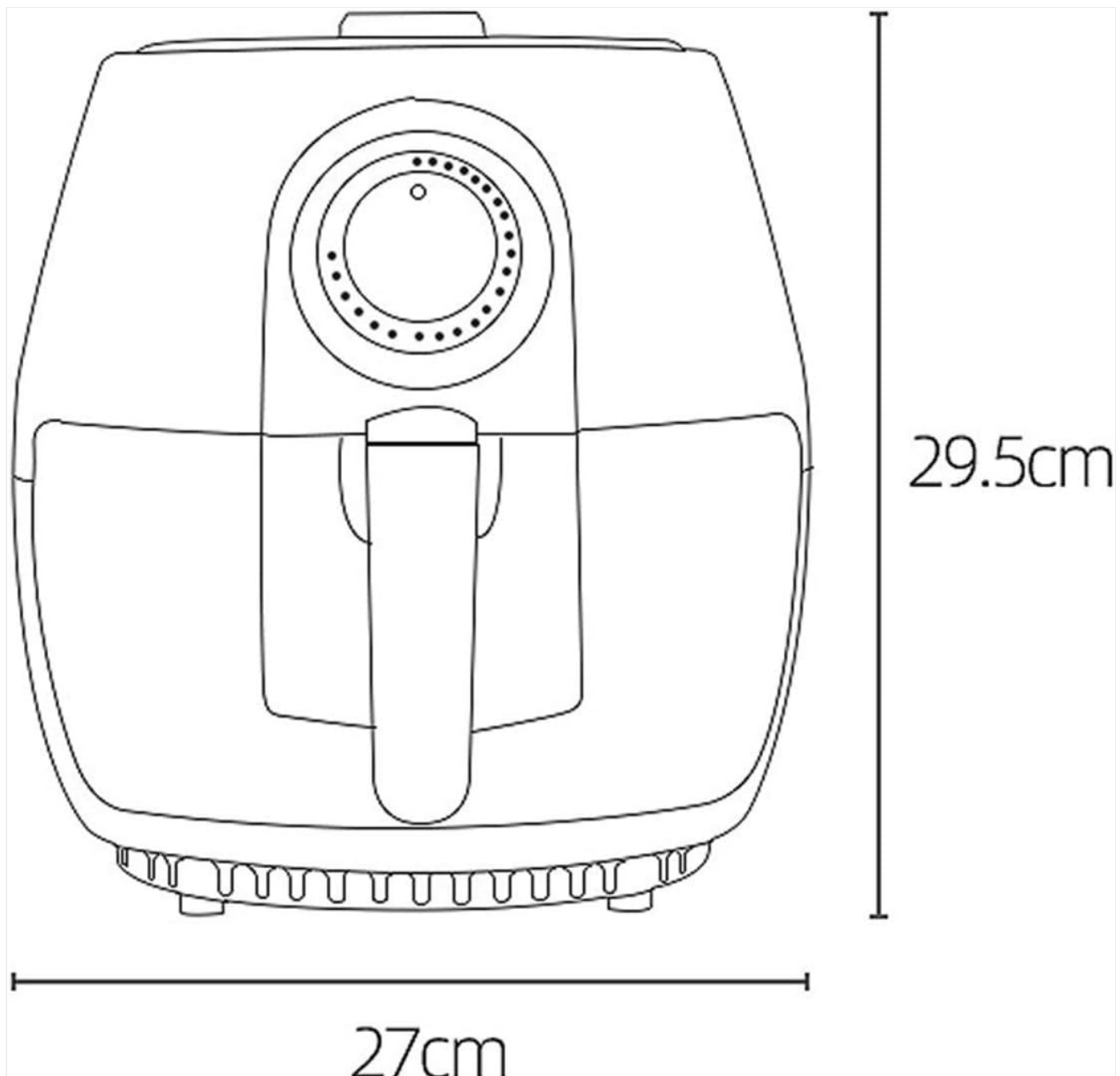


Figure 2: Air Fryer dimensions, approximately 27cm width and 29.5cm height.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance to prevent personal injury or property damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the cord, plug, or appliance in water or other liquids.
- **Heat and Surfaces:** The appliance surfaces become hot during use. Use oven mitts when handling hot components. Do not block air vents.
- **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- **Children:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for repairs.
- **Food Preparation:** Do not overfill the basket. Do not add excessive oil directly into the basket, as this can cause fire.

hazards.

3. SETUP AND FIRST USE

3.1 Unpacking

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

3.2 Cleaning Before First Use

1. Wipe the exterior of the air fryer with a damp cloth.
2. Wash the frying basket and pan with hot water, dish soap, and a non-abrasive sponge.
3. Rinse thoroughly and dry all parts completely before use.

3.3 Initial Operation (Burn-in)

It is recommended to run the air fryer empty for about 10 minutes during its first use to eliminate any manufacturing odors.

1. Place the clean frying basket into the air fryer.
2. Plug the appliance into a grounded power outlet.
3. Set the temperature to 200°C (400°F) and the timer to 10 minutes.
4. A slight odor may be present; this is normal and will dissipate.
5. Allow the appliance to cool completely before proceeding.

4. OPERATING INSTRUCTIONS

4.1 Controls Overview



Temperature adjustment button

Time adjustment button



Integrated air filter design on the back



Figure 3: Top knob for temperature adjustment (80-200°C), bottom knob for time adjustment (0-30 minutes).

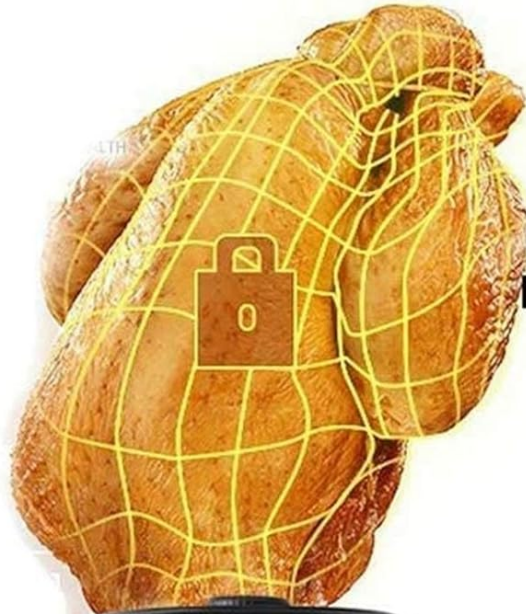
4.2 General Operation

1. **Prepare Food:** Place your ingredients into the frying basket. Do not exceed the MAX fill line.
2. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
3. **Set Temperature:** Turn the temperature control knob to your desired cooking temperature (80-200°C).
4. **Set Timer:** Turn the timer knob to the required cooking time (0-30 minutes). The air fryer will start heating automatically.
5. **Cooking Process:** The indicator light will illuminate, and the fan will start. During cooking, you may pull out the basket to shake or flip ingredients. The air fryer will pause and resume when the basket is reinserted.
6. **Completion:** When the timer reaches zero, a bell will ring, and the air fryer will automatically shut off. Carefully pull out the basket and remove cooked food.

4.3 Hot Air Circulation Technology

360° HIGH-SPEED HOT AIR CIRCULATION

Hot air can replace hot oil to reduce oil intake



No frying barbecue



Figure 4: The air fryer utilizes 360° high-speed hot air circulation for even cooking and reduced oil usage.



Figure 5: Internal view showing the spiral heating tube and hot air distribution for efficient cooking.

4.4 Cooking Guide (Approximate)

Common Food Cooking Times and Temperatures

Food Item	Temperature	Time	Notes
French Fries (frozen)	180-200°C	15-22 min	Shake halfway
Chicken Wings	180°C	18-25 min	Flip halfway
Steak/Pork Chops	180°C	8-14 min	Adjust for thickness
Fish Fillet	180°C	15-18 min	

Note: Cooking times and temperatures are approximate and may vary based on food quantity, size, and desired crispness. Always ensure food is cooked thoroughly.

5. CLEANING AND MAINTENANCE

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

5.1 Cleaning After Each Use

1. **Unplug:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Pan:** Remove the frying basket and pan. Wash them with hot water, dish soap, and a non-abrasive sponge. The non-stick coating makes them easy to clean.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent.
4. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners.
5. **Dry:** Ensure all parts are completely dry before storing or next use.

Hollow basket, no oil, easy to clean



Safe and non-toxic,
good heat resistance

Figure 6: The hollow basket design facilitates easy cleaning after use.

5.2 Storage

Store the air fryer in a cool, dry place when not in use. Ensure the power cord is neatly wrapped and secured.

6. TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Basket not inserted correctly. Power outlet malfunction.	Ensure the power cord is securely plugged into a grounded outlet. Push the basket firmly until it clicks into place. Test the outlet with another appliance.
Food is not cooked evenly.	Basket is overfilled. Temperature or time settings incorrect. Food not shaken/flipped.	Do not overfill the basket; cook in smaller batches if necessary. Adjust temperature and time according to the cooking guide. Shake or flip ingredients halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use. High-fat food being cooked.	Clean the basket and pan thoroughly after each use. For high-fat foods, drain excess oil from the pan during cooking.
Appliance smells during first use.	Normal manufacturing residue burn-off.	This is normal. Run the air fryer empty for 10 minutes as described in "Initial Operation". Ensure good ventilation.

7. PRODUCT SPECIFICATIONS

- **Model:** ZG-B36FH854
- **Rated Power:** 1350W
- **Capacity:** 5 Liters
- **Control Type:** Knob Timing and Temperature Control
- **Temperature Range:** 80°C - 200°C
- **Timer:** 0 - 30 minutes
- **Net Weight:** 3.9 kg
- **Color:** Black
- **Approximate Dimensions (W x H):** 27cm x 29.5cm (refer to Figure 2)
- **Power Cord Length:** Approximately 83cm

8. WARRANTY AND SUPPORT

8.1 Limited Warranty

This product comes with a **3-month limited warranty** from the date of purchase. The warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

8.2 Customer Support

For any questions, concerns, or warranty claims, please contact your retailer or the manufacturer's customer service.
Please have your model number (ZG-B36FH854) and purchase information ready.

