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## SUPERLEX SAF004SS

# SUPERLEX SAF004SS Digital Air Fryer User Manual

Model: SAF004SS

## 1. Introduction

Thank you for choosing the SUPERLEX SAF004SS Digital Air Fryer. This appliance uses rapid air circulation technology to cook your favorite foods with little to no oil, resulting in healthier, crispy meals. Please read this manual thoroughly before first use to ensure safe and optimal operation.




*Image 1.1: The SUPERLEX SAF004SS Digital Air Fryer, showcasing its sleek design and a basket filled with golden fries.*

## 2. 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 use.

- 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 the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

## 3. Product Components

Familiarize yourself with the main parts of your SUPERLEX Digital Air Fryer.

1. Main Unit Housing (Stainless Steel and Black Finish)
2. Digital Control Panel with Touch Screen
3. Removable Frying Basket
4. Removable Crisper Plate
5. Handle
6. Air Outlet Vent (at the back)
7. Power Cord




*Image 3.1: Overview of the air fryer's key features and dimensions.*

## 4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Cleaning:** Wash the frying basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space behind and above the appliance for proper ventilation.
4. **Pre-heating (Optional):** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal. Ensure good ventilation during this process.

## 5. Operating Instructions

## 5.1. Digital Control Panel

The air fryer features an intuitive digital control panel for easy operation.




*Image 5.1: The digital control panel with touch icons for different food types and manual temperature/timer adjustments.*

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts the cooking temperature from 80°C to 200°C.
- **Timer Control (+/-):** Adjusts the cooking time from 1 to 30 minutes.
- **Preset Icons:** Select from pre-programmed settings for common foods like fries, fish, steak, chicken, pizza, and chicken wings.

## 5.2. Cooking Process

1. **Prepare Food:** Place your ingredients in the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
3. **Power On:** Plug the power cord into a grounded wall outlet. The power button will illuminate. Press the power button to turn

on the display.

4. **Set Cooking Parameters:**
    - **Using Presets:** Tap the desired food icon. The air fryer will automatically set the recommended temperature and time.
    - **Manual Setting:** Use the temperature (+/-) buttons to set the desired temperature (80-200°C) and the timer (+/-) buttons to set the cooking time (1-30 minutes).
5. **Start Cooking:** Press the power button again to start the cooking process. The fan and heating element will activate.
6. **Shaking/Tossing (Optional):** For some foods, especially fries, shaking or tossing the basket halfway through cooking ensures even crisping. The air fryer will pause when the basket is removed and resume when reinserted.
7. **End of Cooking:** The air fryer will beep when the set cooking time has elapsed. The heating element will turn off, and the fan may continue to run for a short period to cool down the appliance.
8. **Remove Food:** Carefully pull out the basket using the handle. Use tongs to remove the cooked food. Avoid touching the hot basket or crisper plate directly.




*Image 5.2: The air fryer in operation, demonstrating the even heat distribution for cooking.*

## 6. Cooking Guide and Tips

This air fryer is designed for versatile cooking, offering a healthier alternative to deep frying with up to 85% less fat.

- **Capacity:** The 6-liter basket can accommodate a 1.6 kg whole chicken or 1.2 kg of fries, suitable for 4-5 servings.
- **Temperature Range:** 80°C - 200°C (175°F - 400°F).
- **Timer Range:** 1 - 30 minutes.
- **Oil Usage:** While the air fryer cooks without oil, a small amount of oil (1-2 tablespoons) can be added to some foods for extra crispiness and flavor.
- **Preheating:** Preheating for 3-5 minutes can improve cooking results for certain foods.
- **Even Cooking:** Shake or toss smaller items like fries or nuggets halfway through cooking. For larger items, flip them.




*Image 6.1: The air fryer's capability for oil-free cooking, reducing fat content significantly.*

## 7. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Crisper Plate:**
    - The non-stick frying basket and crisper plate are dishwasher safe for effortless cleaning.
    - Alternatively, wash them with hot water, dish soap, and a soft sponge. Avoid abrasive cleaning materials.
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:** Use a cleaning brush to remove any food residue from the heating element inside the air fryer.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.




*Image 7.1: Cleaning guidelines for the air fryer basket, highlighting its dishwasher-safe feature and recommended cleaning tools.*

## 8. Troubleshooting

If you encounter any issues with your air fryer, refer to the following common problems and solutions.

| Problem | Possible Cause | Solution |
|---|---|---|
| Air fryer does not turn on. | Appliance not plugged in.<br>Power outlet not working. | Ensure the power cord is securely plugged into a grounded outlet.<br>Test the outlet with another appliance. |
| Food is not cooked evenly. | Basket is overfilled.<br>Food not shaken/flipped. | Do not overfill the basket. Cook in smaller batches if necessary.<br>Shake or flip food items halfway through cooking. |
| White smoke comes from the appliance. | Grease residue from previous use.<br>Fatty ingredients being cooked. | Clean the basket and crisper plate thoroughly after each use.<br>For fatty foods, consider draining excess fat during cooking. |
| Food is not crispy. | Not enough oil (for some foods).<br>Temperature too low or time too short. | Lightly brush or spray food with oil.<br>Increase temperature or cooking time. |

## 9. Specifications

- **Model:** SAF004SS
- **Brand:** SUPERLEX
- **Power:** 1450W
- **Capacity:** 6 Liters
- **Temperature Range:** 80°C - 200°C
- **Timer:** 1 - 30 minutes
- **Material:** Stainless Steel
- **Product Dimensions:** 26.5D x 27.4B x 31H cm (approximately 10.4 x 10.8 x 12.2 inches)
- **Item Weight:** 4.7 kg (approximately 10.4 lbs)
- **Color:** Black/White

## 10. Warranty and Support

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.


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