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Huslog HUS1023

Huslog XXL 12L 1800W Multifunction Air Fryer Instruction Manual

Model: HUS1023

1. INTRODUCTION

Thank you for choosing the Huslog XXL 12L 1800W Multifunction Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods, utilizing rapid hot air circulation for crispy results with little to no oil. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

- Always place the appliance 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.
- 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 operate the appliance if the plug, power cord, or the appliance itself is damaged. Contact customer support for assistance.
- Never leave the appliance unattended during operation.
- Do not block the air inlet or outlet vents.
- Use only accessories recommended by the manufacturer.
- Always unplug the appliance after use and before cleaning. Allow it to cool down completely before handling.
- Exercise extreme caution when removing hot accessories or disposing of hot grease.

3. PRODUCT OVERVIEW

3.1 Main Unit

The Huslog Air Fryer features a sleek black design with a transparent viewing window and an intuitive LED touch display. Its large 12-liter capacity is suitable for preparing meals for families or larger portions.



Image: The Huslog Air Fryer main unit shown with its included accessories, highlighting its compact design and versatility.

3.2 Control Panel

The top of the unit features a modern LED touch display for easy operation. It includes icons for 12 preset programs, temperature and time adjustments, and power control.



Image: A detailed view of the LED touch display, showing various program icons and digital temperature/time indicators.

3.3 Included Accessories

The air fryer comes with a comprehensive set of accessories to enhance your cooking experience:

- 3 Grids: For multi-layer cooking or dehydrating.
- Rotating Basket: Ideal for fries, nuts, or other small items that require even cooking.
- Drip Tray: Collects excess oil and food particles for easier cleaning.
- Rotisserie Spit with Forks: For roasting whole chickens or larger cuts of meat.
- Basket with Handle: A traditional air fryer basket for various foods.



Image: All included accessories, such as the rotating basket, grids, rotisserie spit, and drip tray, displayed separately.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and promotional labels.
2. Wipe the exterior of the appliance with a damp cloth.
3. Wash all removable accessories (grids, baskets, drip tray, rotisserie spit) with warm, soapy water. Rinse thoroughly and dry completely.
4. Ensure the interior of the appliance is clean and dry before first use.

4.2 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, and 20 cm (8 inches) above, for adequate air circulation.

4.3 Power Connection

Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 Powering On/Off

Press the power icon on the LED touch display to turn the appliance on or off.

5.2 Using Preset Programs

The air fryer features 12 automatic programs for common dishes. Simply select the desired program icon on the touch display. The appliance will automatically set the optimal temperature and cooking time.



Image: A finger selecting a program icon on the LED touch display, indicating the ease of use for preset cooking functions.

5.3 Manual Temperature and Time Adjustment

For custom cooking, you can manually adjust the temperature and time:

- **Temperature Range:** 80°C to 200°C for frying, baking, and grilling. For dehydrating, the temperature can be set from 30°C.
- **Time Range:** 1 to 90 minutes for most cooking functions. For dehydrating, the timer can be set from 2 to 24 hours.

Use the temperature and time adjustment icons on the display to set your desired parameters.



Image: The air fryer displaying temperature and time settings, with arrows indicating the adjustable ranges for both.

5.4 Using the Rotating Basket and Rotisserie Spit

The rotating basket is ideal for achieving even crispiness on items like fries or popcorn chicken. The rotisserie spit is

perfect for roasting a whole chicken or other large cuts of meat, ensuring uniform cooking.



Image: A split image demonstrating the use of the traditional basket with a whole chicken and the rotating basket filled with fries.

5.5 Internal Light and Viewing Window

The integrated internal light illuminates the cooking chamber, allowing you to monitor your food through the transparent viewing window without opening the door. This helps maintain consistent temperature and saves energy. An audible signal will indicate when cooking is complete.



Image: A split image showing the air fryer door being opened and the interior light illuminating the cooking chamber.

6. COOKING TIPS

- For best results, preheat the air fryer for 3-5 minutes before adding food.
- Shake or flip smaller items halfway through cooking to ensure even browning.
- Do not overcrowd the basket or grids. Cook in batches if necessary to allow hot air to circulate properly.
- Lightly spray or brush food with oil for extra crispiness, especially for fresh vegetables or homemade fries.
- Refer to specific recipes or cooking charts for recommended temperatures and times for various foods.

7. MAINTENANCE AND CLEANING

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

7.1 Cleaning the Accessories

All removable parts, including the grids, rotating basket, drip tray, and traditional basket, are dishwasher-safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. The non-stick coating prevents food from sticking, making cleaning easy.

7.2 Cleaning the Main Unit

1. Ensure the appliance is unplugged and completely cooled before cleaning.
2. Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.
3. Clean the interior with a damp cloth and mild detergent if necessary. Ensure no water enters the electrical components.
4. For stubborn residue, a soft brush can be used on the heating element, but ensure the appliance is unplugged and cold.
5. Dry all parts thoroughly before storing or next use.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance damage.	Check power cord connection; test outlet with another appliance; contact customer support.
Food is not cooked evenly.	Basket/grids overcrowded; food not shaken/flipped; incorrect temperature/time.	Cook in smaller batches; shake or flip food halfway; adjust temperature/time settings.
White smoke coming from appliance.	Grease residue from previous use; high-fat food cooking.	Clean the drip tray and interior thoroughly; reduce oil usage or pat dry high-fat foods.
Food is not crispy.	Too much moisture in food; not enough oil (for certain foods); incorrect temperature/time.	Pat food dry before cooking; lightly spray with oil; increase cooking time or temperature slightly.

9. SPECIFICATIONS

- **Brand:** Huslog
- **Model:** HUS1023
- **Color:** Black
- **Dimensions (L x W x H):** 36 x 32.5 x 37.5 cm
- **Capacity:** 12 Liters
- **Wattage:** 1800W
- **Material:** Stainless steel, Metal, Plastic
- **Weight:** 7.25 kg
- **Special Features:** 12 Preset programs, LED touch display, XXL capacity, Internal light, Viewing window, Rotisserie function.



Image: The Huslog Air Fryer with its length, width, and height measurements clearly marked.

10. WARRANTY AND SUPPORT

Huslog products are manufactured to high-quality standards. For any questions, technical support, or warranty claims, please refer to the contact information provided with your purchase or visit the official Huslog website. Please retain your proof of purchase for warranty purposes.