

DGM-A3606

DIGIMARK 12L Digital Air Fryer User Manual

Model: DGM-A3606

1. INTRODUCTION

1.1 Product Overview

The DIGIMARK 12L Digital Air Fryer (Model DGM-A3606) is designed to provide a healthier way to cook your favorite meals with minimal oil. This appliance features a spacious 12-liter cooking chamber, a premium touch control panel with a vibrant LED display, and intuitive cooking preset icons. Its modern black and silver design with a gold accent trim complements any kitchen.

Key features include:

- **Digital Display:** Large LED touch screen interface for easy operation and monitoring.
- **Versatile Cooking:** Multiple preset cooking modes for various foods like chips, meat, and fish.
- **Capacity:** 12-liter capacity, suitable for family-sized portions.
- **Smart Features:** Built-in timer with automatic shut-off and temperature control (80-200°C).
- **Modern Design:** Stainless steel and black finish with a convenient front-loading drawer.

1.2 Safety Information

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

- Always place the air fryer on a stable, level, and heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not block the air inlet or outlet vents during operation. Allow sufficient space (at least 10 cm) around the appliance for proper ventilation.
- Do not touch hot surfaces. Use oven mitts or the handle when removing the cooking drawer.
- Unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not overfill the cooking basket.
- Never operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your DIGIMARK 12L Digital Air Fryer:

- Main Unit Housing
- LED Touch Screen Control Panel
- Air Inlet Vents
- Removable Cooking Drawer with Handle
- Non-stick Cooking Basket (inside drawer)
- Air Outlet Vents (at the rear)
- Power Cord



Image: Front view of the DIGIMARK 12L Digital Air Fryer, showcasing the LED touch display, cooking drawer, and overall design.

3. SETUP

3.1 Unpacking

1. Carefully remove all packaging materials from the air fryer.
2. Check for any damage during transit. If damaged, do not use the appliance and contact customer support.
3. Remove any stickers or labels from the appliance.

3.2 Placement

- Place the air fryer on a stable, level, and heat-resistant surface.
- Ensure there is at least 10 cm of free space on the back, sides, and above the appliance to allow for proper air circulation.
- Do not place the appliance near flammable materials or heat sources.

3.3 First Use Cleaning

Before using your air fryer for the first time, it is essential to clean all parts that will come into contact with food:

1. Pull out the cooking drawer and remove the cooking basket.
2. Wash the cooking drawer and basket with hot water, a mild dishwashing detergent, and a non-abrasive sponge.
3. Rinse thoroughly and dry completely.
4. Wipe the inside and outside of the main unit with a damp cloth.
5. Never immerse the main unit in water or any other liquid.
6. Return the basket to the drawer and slide the drawer back into the air fryer.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The DIGIMARK 12L Digital Air Fryer features an intuitive LED touch screen display. The panel includes:

- **Power Button:** To turn the appliance on/off.
- **Temperature Control Buttons:** '+' and '-' to adjust temperature.
- **Time Control Buttons:** '+' and '-' to adjust cooking time.
- **Preset Icons:** Dedicated icons for various food types (e.g., chips, meat, fish).
- **Start/Pause Button:** To begin or temporarily stop cooking.

4.2 Power On/Off

1. Plug the power cord into a grounded wall outlet. The display will light up briefly.
2. Press the **Power Button** to turn the air fryer on. The display will show default temperature and time settings.
3. To turn off, press and hold the **Power Button** until the display turns off.

4.3 Setting Temperature and Time

1. With the air fryer powered on, press the **Temperature Control Buttons** (+/-) to set your desired cooking temperature (range: 80-200°C).
2. Press the **Time Control Buttons** (+/-) to set your desired cooking time.
3. Once settings are chosen, press the **Start/Pause Button** to begin cooking.

4.4 Using Cooking Presets

The air fryer comes with 8 convenient cooking presets for common dishes:

1. Power on the air fryer.
2. Select the appropriate preset icon for your food (e.g., chips, chicken, fish). The air fryer will automatically set the recommended temperature and time.
3. You can manually adjust the temperature and time even after selecting a preset if needed.
4. Press the **Start/Pause Button** to begin cooking.

5. COOKING GUIDE

5.1 General Air Frying Tips

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
- **Oil Usage:** While air frying requires minimal oil, a light spray or toss with a teaspoon of oil can enhance crispiness and flavor for some foods.
- **Do Not Overfill:** Avoid overcrowding the basket. Cook in smaller batches if necessary to ensure even cooking and crispiness.
- **Shake or Flip:** For most foods, especially smaller items like chips or nuggets, shake the basket halfway through cooking or flip larger items to ensure even browning.
- **Check Doneness:** Always check food for doneness, especially meats, using a food thermometer.

5.2 Recommended Cooking Times and Temperatures

The following table provides general guidelines. Actual times and temperatures may vary based on food quantity, size, and desired crispiness. Refer to your recipe book for specific instructions.

Food Item	Temperature	Time	Notes
Frozen Chips (thin)	180°C	15-20 min	Shake halfway
Chicken Drumsticks	190°C	20-25 min	Flip halfway
Fish Fillets	180°C	10-15 min	
Vegetables (chopped)	170°C	12-18 min	Toss with oil, shake halfway

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the cooking drawer and basket.
3. Wash the drawer and basket with hot water, a mild dish soap, and a non-abrasive sponge. For stubborn residue, soak in hot soapy water for about 10 minutes.
4. **Note: The cooking drawer and basket are NOT dishwasher safe.** Hand wash only.
5. Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasives or scouring pads.
6. Clean the heating element inside the air fryer with a cleaning brush to remove any food residue.

6.2 Deep Cleaning

Periodically, a deeper clean may be required:

- If there is persistent grease or residue, create a paste of baking soda and water. Apply to affected areas, let sit for a few minutes, then scrub gently and rinse.
- Ensure all parts are thoroughly dry before reassembling and storing.

6.3 Storage

Store the air fryer in a cool, dry place. Ensure the power cord is neatly wrapped and secured.

7. TROUBLESHOOTING

If you encounter any issues with your air fryer, please refer to the following table before contacting customer support:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet not working.	Ensure the power cord is securely plugged into a working outlet. Try another outlet.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken/flipped.	Cook in smaller batches. Shake the basket or flip food halfway through cooking.
White smoke coming from the appliance.	Excess oil/grease from food. Residue from previous use.	Ensure food is not excessively oily. Clean the cooking drawer, basket, and heating element thoroughly.
Food is not crispy.	Basket overcrowded. Insufficient cooking time/temperature. No oil used for certain foods.	Reduce food quantity. Increase cooking time or temperature. Lightly spray or toss food with oil.
Appliance smells during first few uses.	Normal for new appliances.	This is normal and will dissipate after a few uses. Ensure good ventilation.

8. SPECIFICATIONS

Technical specifications for the DIGIMARK 12L Digital Air Fryer (Model DGM-A3606):

Feature	Detail
Model Name	Digital Air Fryer
Model Number	DGM-A3606
Brand	Generic

Feature	Detail
Capacity	12 Liters
Output Wattage	2400 Watts
Min Temperature Setting	80 Degrees Celsius
Max Temperature Setting	200 Degrees Celsius
Control Method	Touch, Digital
Material	Plastic, Stainless Steel
Color	Black And Silver
Product Dimensions (D x W x H)	30D x 25W x 30H centimetres
Item Weight	4500 Grams
Special Features	Digital Touch Display, Large Viewing Window, LED Display, Multiple Cooking Presets, Temperature Control
Nonstick Coating	Yes
Dishwasher Safe	No
Recommended Uses	Air Frying, Baking, Grilling, Roasting
Included Components	Air Fryer, Recipe Book, User Manual
Country of Origin	South Africa

9. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact the retailer or manufacturer's customer service department. Keep your proof of purchase for warranty validation.