

[Manuals.plus](#) /

› [Inalsa](#) /

› INALSA Aero Steam Pro 15L Air Fryer Oven User Manual

Inalsa Aero Steam Pro

INALSA Aero Steam Pro 15L Air Fryer Oven

User Instruction Manual

[Introduction](#) [Safety](#) [Components](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#)

[Warranty & Support](#)

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your INALSA Aero Steam Pro 15L Air Fryer Oven. Please read all instructions carefully before operating the appliance and retain this manual for future reference. The INALSA Aero Steam Pro is a versatile 10-in-1 multifunction appliance combining air frying and steaming capabilities. It features a 15-liter capacity, 1700W power, and various preset functions for diverse cooking needs.



TUV SUD Test Reports

Main Safety Tests 2026

TESTS PASSED



LFGB Safety
Food-contact safety
test passed



ROHS Passed
Heavy metals &
phthalated passed



PFOA / PFOS
Migration test
passed



BPA Migration
Passed / BPA-sade
level



PAHS Passed
PAHS test
passed



REACH
SVHC compliances
checked



Test Report No.
68.180.25.04539.01
Dated 2025-05-19

Applicant
Guangdong Inalsa Electrical Appliances Co., Ltd.
Address
No. 1, North of East 3rd Road, Shunde High-tech Industry Zone
Shunde, Foshan, China

Sample Description
Aero Steam Pro
Model No.
Aero Steam Pro

Sample Received Date
2025-05-12

Test Period
From 2025-05-12 to 2025-05-19

Test Requested
As requested by the applicant, refer to following information for details.

Test Result
Please refer to next page(s).

Remark
• The result relates only to the items tested.
• The test report shall not be reproduced except in full.
• This report is issued in accordance with the General Conditions of TUV SUD Certification and Testing (China) Co., Ltd.
• Discussion Rule: Unless otherwise agreed in writing, it is taken into account.

Signed for and on behalf of
TUV SUD Certification and Testing (China) Co., Ltd.

Tony Liu
Project Handler

Zhang Ling
Technical Reviewer

TUV SUD Certification and Testing (China) Co., Ltd. - Guangzhou Branch
3F, Communication Building, 183 Puguang Rd, Huangpu West Ave.,
Guangzhou 510663, P. R. China

Page 1 of 6

TUV SUD Certified

Test Report No.
68.180.25.04539.02
Dated 2025-05-19

Applicant
Guangdong Inalsa Electrical Appliances Co., Ltd.
Address
No. 1, North of East 3rd Road, Shunde High-tech Industry Zone
Shunde, Foshan, China

Sample Description
Aero Steam Pro
Model No.
Aero Steam Pro

Test Results

Test Item(s)	Test Method(s)	Test Result(s)
Overall Migration	EN 1186-1:2002	PASS
Overall Migration	EN 1186-3:2002	PASS
Overall Migration	EN 1186-14:2002	PASS
Specific Migration of Heavy Metals	EN 12130-1:2004	PASS
Sensory Examination (Odor and Taste)	EN 12464-1:2000	PASS

Conclusion
The submitted sample complies with the requirements of Regulation (EC) No. 1935/2004 and Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs.

Signed for and on behalf of
TUV SUD Certification and Testing (China) Co., Ltd.

Tony Liu
Project Handler

Zhang Ling
Technical Reviewer

TUV SUD Certification and Testing (China) Co., Ltd. - Guangzhou Branch
3F, Communication Building, 183 Puguang Rd, Huangpu West Ave.,
Guangzhou 510663, P. R. China

Page 1 of 5

LFGB Test Passed
Food-contact safety checked

Test Report No.
68.180.25.04539.03
Dated 2025-05-19

Applicant
Guangdong Inalsa Electrical Appliances Co., Ltd.
Address
No. 1, North of East 3rd Road, Shunde High-tech Industry Zone
Shunde, Foshan, China

Sample Description
Aero Steam Pro
Model No.
Aero Steam Pro

Test Results

Test Item(s)	Test Method(s)	Test Result(s)
Lead (Pb)	IEC 62321-5:2013	N.D. (< 2 mg/kg)
Cadmium (Cd)	IEC 62321-5:2013	N.D. (< 2 mg/kg)
Mercury (Hg)	IEC 62321-4:2013-A1:2017	N.D. (< 2 mg/kg)
Hexavalent Chromium (Cr ^{VI})	IEC 62321-7:1:2015	N.D. (< 2 mg/kg)
Polybrominated Biphenyls (PBBs)	IEC 62321-6:2015	N.D. (< 2 mg/kg)
Polybrominated Diphenyl Ethers (PBDEs)	IEC 62321-6:2015	N.D. (< 5 mg/kg)
Bis(2-ethylhexyl) phthalate (DEHP)	IEC 62321-6:2017	N.D. (< 50 mg/kg)
Benzyl butyl phthalate (BBP)	IEC 62321-6:2017	N.D. (< 50 mg/kg)
Dibutyl phthalate (DBP)	IEC 62321-6:2017	N.D. (< 50 mg/kg)
Dinobutyl phthalate (DNBP)	IEC 62321-6:2017	N.D. (< 50 mg/kg)

Conclusion
The submitted sample complies with the requirements of RoHS Directive 2011/65/EU and its amendments.

Signed for and on behalf of
TUV SUD Certification and Testing (China) Co., Ltd.

Tony Liu
Project Handler

Zhang Ling
Technical Reviewer

TUV SUD Certification and Testing (China) Co., Ltd. - Guangzhou Branch
3F, Communication Building, 183 Puguang Rd, Huangpu West Ave.,
Guangzhou 510663, P. R. China

Page 1 of 4

PAHS Test Passed
Harmful PAHS Not Detected

Figure 1: Front view of the INALSA Aero Steam Pro Air Fryer Oven, showcasing its sleek design and large viewing window.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances 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 main unit 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 proper ventilation around the appliance during operation.



Figure 2: TUV SUD Test Reports confirming compliance with safety standards for food contact, heavy metals, PFOA/PFOS, BPA migration, PAHS, and REACH.

3. PRODUCT COMPONENTS AND ACCESSORIES

Your INALSA Aero Steam Pro comes with the following components and accessories:

- 1 N Main Unit (Air Fryer Oven)
- 1 N Crisper Basket
- 1 N Bake/Crumb Tray
- 1 N Rotation Drum Basket
- 1 N Grill Tray
- 1 N Rotisserie Fork Set
- 1 N Rotisserie Handle
- 1 N Hand Glove
- 4 N SS Skewers
- 1 N Grill/Bake Tray Handle
- 1 N Water Tank

- 1 N Water Collector
- 1 N Recipe Book
- 1 N Instruction Manual Cum Warranty card

4. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all components listed above are present.
2. **Cleaning:** Wipe the exterior of the main unit with a damp cloth. Wash all removable accessories (crisper basket, trays, etc.) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the appliance on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 10-15 cm) around the unit for proper ventilation. Do not place it near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance operates on 240 Volts.
5. **Water Tank (for Steam functions):** For steam-related cooking, fill the 1.35L water tank with distilled or filtered water. Ensure the tank is properly seated.



Figure 3: Key features including 1700W powerful heating element, 15L large capacity, 1.35L water tank for efficient steam cooking, and food-grade SS 304 accessories.

5. OPERATING INSTRUCTIONS

The INALSA Aero Steam Pro features a touch control panel and a function knob for easy operation.

5.1 Control Panel Overview

Steam Clean. Sanitize. Simplify.

— Hygienic cooking with effortless cleaning. —



SELF CLEANING FUNCTION

Steam-powered cleaning
for a spotless interior.



SANITIZE

Steam sanitization
helps reduce bacteria
and keeps food safe.

Figure 4: The touch display and function knob for precise control over temperature, time, and cooking modes.

The control panel includes a touch display for temperature and time settings, various smart preset icons, and a central knob for function selection and adjustment.

5.2 Basic Operation

1. **Power On:** Plug in the appliance. The display will illuminate.
2. **Select Function:** Rotate the FUNCTION knob to cycle through available cooking modes (Air Fry, Steam, Convection Bake, Dehydrate, Ferment, Sanitize, Tender Cook, etc.) or select a smart preset.
3. **Adjust Settings:** Once a function or preset is selected, use the touch controls to adjust temperature (up to 200°C) and time (up to 24 hours, depending on mode).
4. **Start Cooking:** Press the START/CANCEL button to begin the cooking process.
5. **Pause/Cancel:** Press START/CANCEL again to pause or hold to cancel the current operation.

5.3 Smart Presets

The appliance features 10 smart presets for common dishes, allowing for one-touch cooking. Simply select the desired preset, and the oven will automatically set the optimal time and temperature. Adjustments can still be made manually if needed.

5.4 Steam Function

To use the steam function, ensure the water tank is filled. The steam function is ideal for cooking vegetables, fish, momos, idli, and other dishes requiring moist heat. It helps retain natural moisture and nutrients.



Figure 5: Examples of dishes that can be prepared using the steam function, perfect for healthy and moist cooking.

5.5 Air Fry Function

The air fry function uses circulating hot air to cook food with little to no oil, resulting in crispy textures. This mode is suitable for fries, chicken, roasted vegetables, and more.

5.6 Tender Cook Mode (Steam + Air Fry Combination)

The Tender Cook Mode combines steam and air fry technologies. This mode adds moisture during the air frying process, ensuring food remains juicy on the inside while achieving a crispy exterior. It is particularly beneficial for meats and dishes where moisture retention is desired.

Steam Clean. Sanitize. Simplify.



SELF CLEANING FUNCTION

Steam-powered cleaning for a spotless interior.



SANITIZE

Helps reduce bacteria and keeps food safe.



1700W Heating



15L Capacity



1.35L Water Tank



Food Grade SS 304 Accessories



2 Years Warranty



Figure 6: The Tender Cook Mode ensures food is crispy outside and juicy inside by combining air frying with moisture.

5.7 Other Functions

- **Dehydrate:** For drying fruits, vegetables, and making jerky.
- **Ferment:** For preparing yogurt or proofing dough.
- **Sanitize:** For sterilizing baby bottles or other heat-resistant items using steam.

6. CLEANING AND MAINTENANCE

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

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
3. **Interior:** For general cleaning, wipe the interior with a damp cloth and mild detergent. For stubborn stains, a non-abrasive sponge can be used.
4. **Accessories:** All removable accessories (crisper basket, trays, rotisserie parts) can be washed with warm, soapy water. They are generally dishwasher-safe, but hand washing is recommended for longevity.
5. **Water Tank:** Empty any remaining water from the tank after each use. Clean the tank periodically to prevent mineral buildup.
6. **Self-Clean Function:** The appliance features a self-clean function that uses steam to loosen food residues inside the oven cavity, making manual cleaning easier. Refer to the recipe book for detailed instructions on using this feature.
7. **Sanitize Function:** Use the sanitize function with steam for hygienic cleaning of the interior or small items.

Figure 7: The self-cleaning function uses steam for a spotless interior, and the sanitize function helps reduce bacteria.

7. TROUBLESHOOTING GUIDE

If you encounter any issues with your INALSA Aero Steam Pro, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure plug is securely in a working outlet. Check circuit breaker. Inspect cord for damage.
Food is not cooking evenly.	Overcrowding; incorrect temperature/time; food not spread out.	Do not overcrowd the basket/tray. Ensure food is in a single layer. Adjust temperature/time as per recipe. Shake or flip food halfway through.
Steam function not working.	Water tank empty or not properly seated.	Fill the water tank with distilled or filtered water. Ensure the tank is correctly inserted and sealed.
White residue in water tank/interior.	Mineral buildup from hard water.	Use distilled or filtered water. Clean the water tank and interior regularly with a descaling solution or vinegar solution.
Smoke coming from the appliance.	Excess oil/grease; food residue; foreign object.	Unplug immediately. Allow to cool. Clean the interior and accessories thoroughly. Ensure no excess oil is dripping.

8. PRODUCT SPECIFICATIONS

Feature	Specification
Model Name	Aero Steam Pro
Brand	Inalsa
Capacity	15 Liters
Wattage	1700 Watts
Voltage	240 Volts
Controller Type	Touch
Product Dimensions (D x W x H)	36.2D x 38W x 40H Centimeters
Item Weight	9000 Grams
Special Features	Large Viewing Window & Interior Light, Stainless Steel Cooking Accessories, Steam + Air Fry Technology, Tender Cook Mode, Self Clean Function, Sanitize

Feature	Specification
Included Components	Main Unit, Crisper Basket, Bake/Crumb Tray, Rotation Drum Basket, Grill Tray, Rotisserie Fork Set, Rotisserie Handle, Hand Glove, SS Skewers, Grill/Bake Tray Handle, Water Tank, Water Collector, Recipe Book, Instruction Manual Cum Warranty card

9. WARRANTY AND CUSTOMER SUPPORT

9.1 Warranty Information

The INALSA Aero Steam Pro Air Fryer Oven comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. Please retain your purchase receipt as proof of purchase for warranty claims.

For detailed terms and conditions of the warranty, please refer to the 'Instruction Manual Cum Warranty card' included with your product.

9.2 Customer Support

If you have any questions, require technical assistance, or need to claim warranty service, please contact INALSA customer support.

- **Contact Number:** 8130556355
- **Manufacturer:** Tuareg Marketing Pvt. Ltd. Khasra No- 1189, Bhalswa, New Delhi-110033, India.

Our support team is available to provide guidance, feature walkthroughs, and assist with any product-related queries.

Cook with Steam

Soft, moist, healthy everyday favorites.

Idli

Momos

Dhokla

Sweet Corn

Steamed Fish

Steamed Vegetables

Steam Mode

INALSA Aero Steam Pro

Figure 8: Contact information for customer support and product assistance.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question