

AIR FRYER

Premium 6 Quart



User Manual



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"WARNING

BEFORE USING THIS APPLIANCE, READ ALL INSTRUCTIONS AND CAUTIONARY MARKINGS IN YOUR USER MANUAL AND ON THE APPLIANCE.

INTENDED USE

- **DO NOT** use the appliance for any other purpose than described in this User Guide. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **DO NOT** use outdoors.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by persons responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

ELECTRICITY SAFETY

- **DO NOT** operate the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
- **DO NOT** let the power cord hang over the edge of table or counter. Keep it away from hot surfaces.
- **DO NOT** plug in the appliance or operate the control panel with wet hands.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
- **NEVER** connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then unplug from the wall outlet.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way.

RELATED TO USE

- **DO NOT** place the appliance against a wall or other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. **DO NOT** place anything on top of the appliance.
- **DO NOT** place on a stove, near gas or electric burners, or in a heated oven.
- **DO NOT** leave the appliance unattended while in use. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **DO NOT** place anything on top of your air fryer. **DO NOT** store anything inside your air fryer.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc.).
- Use on a flat, stable, heat-resistant surface, and keep away from heat sources or liquids.
- After using the appliance, **DO NOT** touch the metal cover inside due to high temperature.
- **ALWAYS** unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait until the smoke dissipates completely before removing the pan.

Electromagnetic Fields (EMF)

HERILIOS Air Fryer complies with all standards regarding Electromagnetic Fields (EMF). If handled properly and according to the instructions in this User Manual, the appliance is safe to use based on scientific evidence available today.

FOR HOUSEHOLD USE ONLY READ AND SAVE THESE INSTRUCTIONS



Regular Check

**HAVE YOUR AIR FRYER
CHECKED REGULARLY
FOR ANY SIGN OF MALFUNCTION!**

Check if plug, cord or appliance is damaged.
Stop using, check FAQ and contact HERILIOS Support Team.

"ATTENTION

D'IMPORTANTES CONSIGNES DE SECURITE

USAGE PRÉVU

- N'utilisez pas l'appareil à d'autres fins que celles décrites dans le présent guide de l'utilisateur. L'utilisation d'accessoires non recommandés par le fabricant de l'appareil peut provoquer des blessures.
- NE PAS utiliser à l'extérieur.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, sauf si elles ont été supervisées ou instruites de l'utilisation de l'appareil par une personne responsable de leur sécurité.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par des enfants ou à proximité.
- Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil. Le nettoyage et l'entretien de l'utilisateur ne doivent pas être effectués par des enfants, sauf ils ont plus de 8 ans et sont surveillés.

SÉCURITÉ ÉLECTRIQUE

- NE PAS faire fonctionner l'appareil si la prise, le cordon d'alimentation ou l'appareil lui-même sont endommagés. Veillez toujours à ce que la fiche soit correctement insérée dans une prise murale.
- Ne laissez pas le cordon d'alimentation pendre sur le bord de la table ou du comptoir. Tenir à l'écart des surfaces chaudes.
- NE PAS brancher l'appareil ni utiliser le panneau de commande avec les mains mouillées.
- Vérifiez si la tension indiquée sur l'appareil correspond à la tension principale locale avant de brancher l'appareil.
- Ne connectez jamais cet appareil à une minuterie externe ou à un système de commande à distance séparé afin d'éviter une situation dangereuse. Pour le débrancher, éteignez l'appareil, puis retirez la fiche de la prise murale.
- Cet appareil possède une prise polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est destinée à ne s'insérer dans une prise polarisée que d'une seule manière. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'adapte toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la prise de quelque manière que ce soit.

LIÉ À L'UTILISATION

- NE PAS placer l'appareil contre un mur ou d'autres appareils. Laissez au moins 10 cm d'espace libre à l'arrière et sur les côtés et 10 cm d'espace libre au-dessus de l'appareil. Ne placez rien au-dessus de l'appareil.
- NE PAS mettre sur une cuisinière, à proximité de brûleurs à gaz ou électriques, ou dans un four chauffé.
- Ne laissez pas l'appareil sans surveillance lorsqu'il est utilisé. Faites preuve d'une extrême prudence en déplaçant un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Ne placez rien sur le dessus de votre friteuse à air. NE rangez rien à l'intérieur de votre friteuse à air.
- Tenez votre friteuse à l'écart des matériaux inflammables (rideaux, nappes, etc.). Utilisez-la sur une surface plane, stable et résistante à la chaleur, loin des sources de chaleur ou des liquides.
- Après utilisation de l'appareil, le couvercle métallique à l'intérieur est très chaud, évitez tout contact avec lui après la cuisson. Débranchez l'appareil lorsqu'il n'est pas utilisé et avant de le nettoyer. Laissez refroidir avant de mettre ou d'enlever des pièces et avant de nettoyer l'appareil.
- Débranchez immédiatement l'appareil si vous voyez de la fumée noire sortir de l'appareil. Attendez que l'émission de fumée s'arrête avant de toucher l'appareil.

Champs électromagnétiques (EMF)

La Friteuse à Air HERILIOS est conforme à toutes les normes concernant les champs électromagnétiques (EMF). En la manipulant correctement et conformément aux instructions de ce guide d'utilisation, l'appareil est sûr à utiliser sur la base des preuves scientifiques disponibles aujourd'hui.

DESTINÉE À UN USAGE DOMESTIQUE EXCLUSIVEMENT LIRE ET CONSERVER CES INSTRUCTIONS



Contrôle régulier

FAITES CONTRÔLER RÉGULIÈREMENT VOTRE FRITEUSE À AIR POUR DÉTECTER TOUT SIGNE DE DYSFONCTIONNEMENT !

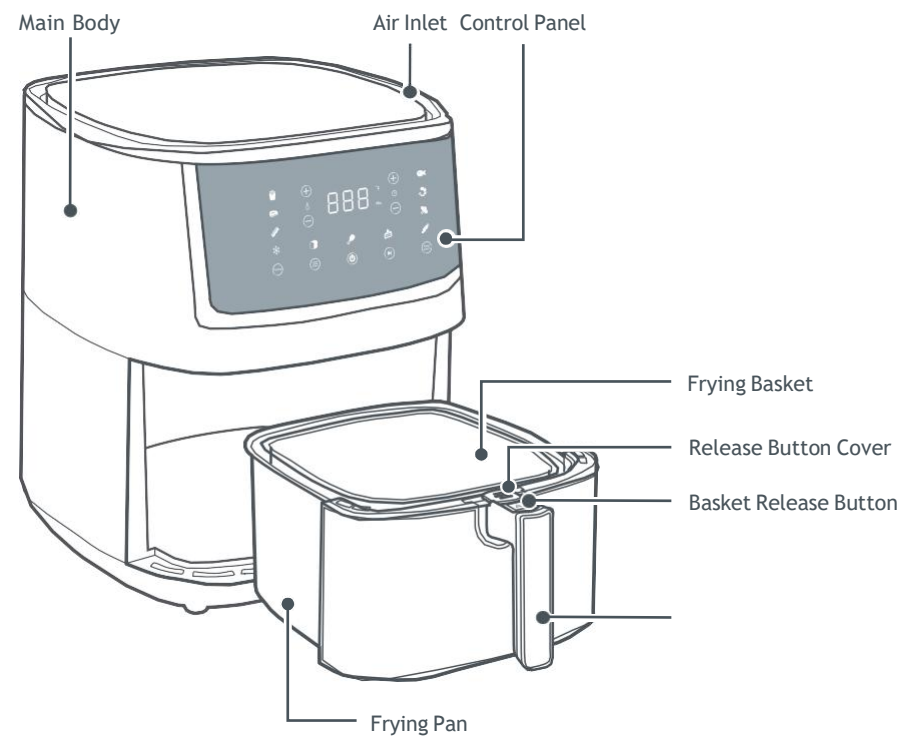
Vérifiez si la prise, le cordon ou l'appareil est endommagé.

Arrêtez l'utilisation, consultez la FAQ et contactez l'équipe d'assistance de HERILIOS.

KNOWING YOUR AIR FRYER



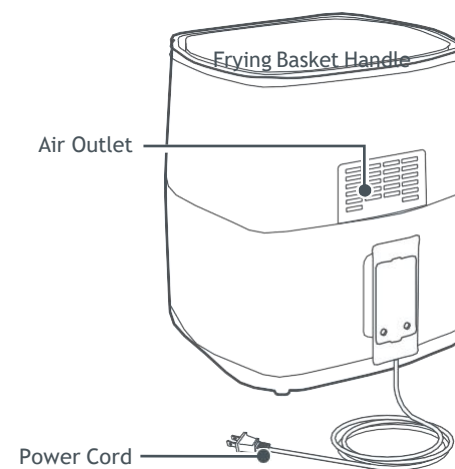
Product Diagram

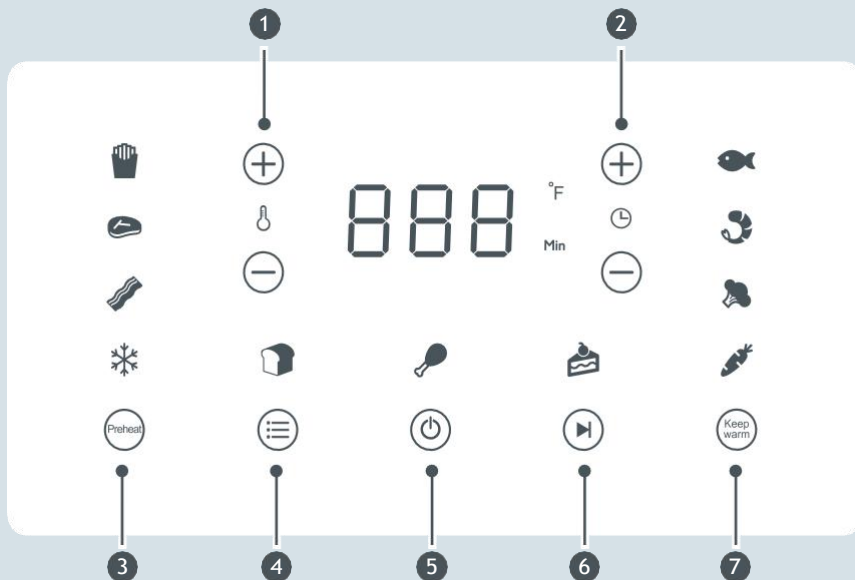


VOLTAGE 220V~50Hz

POWER 1750W

CAPACITY 6Quart/5.7L





Control Panel

- 1 Temperature +/-
- 2 Time +/-
- 3 Preheat
- 4 Cooking Mode
- 5 Power ON/OFF
- 6 Start/Pause
- 7 Keep Warm



Preheat

Default Temperature **400°F**
 Default Time **5min**
 Adjustable Time **1~20min**



Keep Warm

Default Temperature **170°F**
 Default Time **6min**
 Adjustable Time **5~60min**

Preset Menu



Frozen French Fries

Default Temperature **400°F**
 Default Time **15min**
 Adjustable Time **5~60min**



Steak

Default Temperature **400°F**
 Default Time **8min**
 Adjustable Time **5~60min**



Bacon

Default Temperature **320°F**
 Default Time **8min**
 Adjustable Time **5~60min**



Unfreeze

Default Temperature **160°F**
 Default Time **5min**
 Adjustable Time **1~20min**



Bread

Default Temperature **320°F**
 Default Time **8min**
 Adjustable Time **1~20min**



Chicken

Default Temperature **380°F**
 Default Time **25min**
 Adjustable Time **5~60min**



Dessert

Default Temperature **300°F**
 Default Time **30min**
 Adjustable Time **5~60min**



Seafood

Default Temperature **350°F**
 Default Time **8min**
 Adjustable Time **5~60min**



Shrimp

Default Temperature **370°F**
 Default Time **6min**
 Adjustable Time **5~60min**



Vegetables

Default Temperature **280°F**
 Default Time **10min**
 Adjustable Time **1~20min**



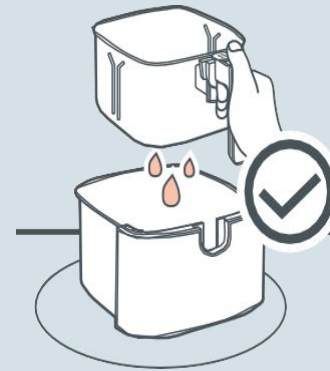
Root Vegetables

Default Temperature **400°F**
 Default Time **12min**
 Adjustable Time **5~60min**

CAUTIONS BEFORE USE



Basket Release Button



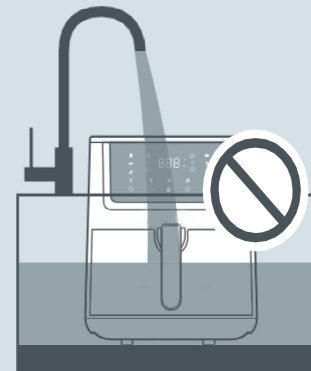
Only press the release button with the baskets resting on a flat, stable and heat-resistant surface.

High Temperature



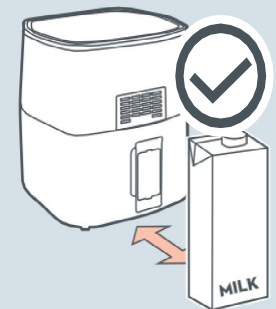
DO NOT touch hot parts and beware of hot steam or hot oil during cooking. To avoid splashing, drain oil or fat collected in the pan before placing the frying basket.

Do Not Immerse



DO NOT immerse the appliance, the cord or the plug in water or other liquids.

Enough Space



DO NOT block any ventilation openings and leave enough circulation space. Keep your hands and face away from openings.

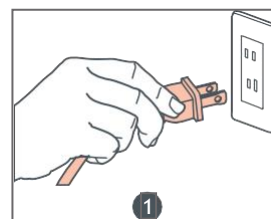
USING YOUR AIR FRYER

Before First Use

1. Remove all packing materials and any stickers or labels from the appliance.
2. Clean the pan and basket with warm water, some dishwashing detergent and a non-abrasive sponge.
3. Wipe with a moist cloth and dry with a towel.
4. It is recommended to preheat the air fryer at 400°F for 15 minutes to remove any remaining odor.

Preheating

It is recommended to preheat before placing food into the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating.



1. Plug into an electrical outlet. Tap **Power Button** to turn on.



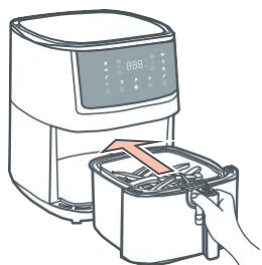
888 °F
Min



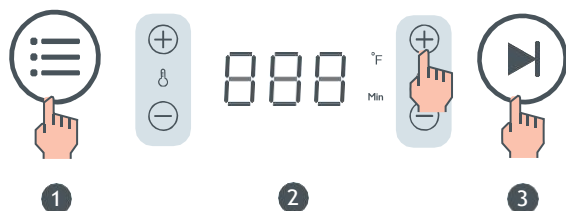
2. • Tap **Preheat Button**. Default preheat settings: 400°F & 5 Min. Optionally, you can tap **Temperature + / -** or **Timer + / -** to change the cooking temperature or time.
• Tap **Start Button** to start preheating. Once completed, you will hear three beeps.

Start Cooking

For general users, using a preset menu is the easiest way to air fry. Preset menus are programmed with an ideal time and temperature for cooking certain foods.



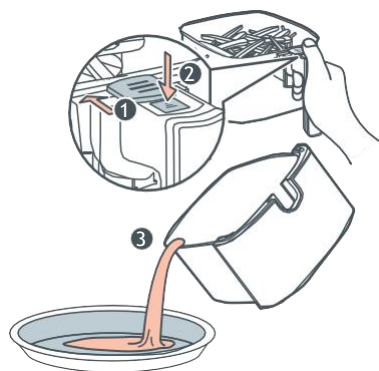
1. Put ingredients into the frying basket, and then push the frying pan back into the air fryer.



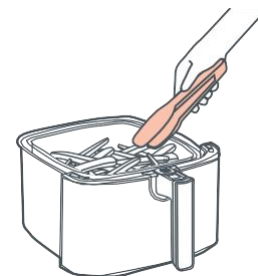
Note:

For skillful DIY users, you can customize the settings as per your flavor and cooking experience without selecting a preset menu.

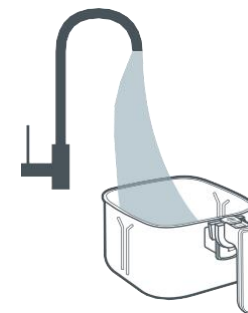
2.
 - Repeatedly tap **Preset Menu Button** to select the cooking menu as desired.
 - Optionally, tap **Temperature + / -** or **Timer + / -** to customize the temperature or time. Hold the icons to quickly skip to the desired temperature or time.
 - Tap **Start Button** to start cooking. Once completed, you will hear three beeps.



3. Pull the frying pan out and place it on a level and heat-resistant surface. Slide the **Release Button Cover** forward, press the **Basket Release Button** to remove the frying basket from the pan. Drain oil or fat collected in the pan.



4. Empty the fried food or take out with tongs or other tools.



5. After every use, unplug and clean the air fryer, allow it to cool down before cleaning.

More Features



Keep Warm

When cooking is done, you can choose to tap **Keep Warm Button** to keep the cooked food under a setting temperature for a certain time (default: 170° F/6min). Optionally, tap **Temperature + / -** or **Timer + / -** icons to set your desired temperature or time.



Automatically Resume Cooking

- When the frying pan is pulled out during cooking, the air fryer will stop working automatically. Place it back into place to resume cooking under previous settings.
- When power failure or outage occurs during cooking, the air fryer will resume cooking under previous settings if power resumes within 5 minutes.



Overheat Protection

If the air fryer overheats, it will automatically shut off for safety. Allow the air fryer to cool down before using it again.

Preset Menu

The following information is for reference only, cooking time and temperature may vary as per the size, origin, shape and other factors of the ingredients.



French Fries

Thin-cut Fries	380°F & 25-30min
Thick-cut Fries	380°F & 25-30min
Potato Wedges	380°F & 25-30min
Frozen Fries	400°F & 15min



Bacon

Thin-cut Bacon	320°F & 8min
Pancetta	350°F & 10min
Parma Ham	320°F & 4-6min



Bread

Garlic Bread	320°F & 5min
Grilled Cheese	320°F & 8min
Banana Bread	320°F & 30min



Desserts

Cupcakes	250°F & 40min 280°F & 12min
Cakes	250°F & 25min 280°F & 10min
Soufflé	300°F & 15min



Steak

Medium Rare	400°F & 6min
Medium	400°F & 8min
Well Done	400°F & 10min



Unfreeze

Chicken Nuggets	350°F & 12min
Frozen Shrimp	380°F & 6-8min
Onion Rings	350°F & 10min



Chicken

Chicken Legs	380°F & 25min
Chicken Wings	380°F & 10min
Bone-in Chicken Thighs	380°F & 25min



Seafood

Salmon Fillet	350°F & 8min
Fish Nuggets	350°F & 10-15min
Tilapia	370°F & 8min



Shrimp

Jumbo Shrimp	370°F & 8min
Breaded Shrimp	350°F & 8min
Small/Med-sized Shrimp	370°F & 6min



Root Vegetables

Carrots	400°F & 10-15min
Brussel Sprouts	400°F & 8min
Sweet Potatoes	350°F & 25min



Vegetables

Broccoli	280°F & 10min
Cauliflower	300°F & 10min
Zucchini	350°F & 8-10min

Food Tips

1. To cook evenly, do not overfill the basket and shake once or more halfway through cooking.
2. To make cakes, pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
3. To make food crispier, you can spray or brush a small amount of oil.
4. Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

CLEANING & MAINTENANCE



Do not use metal cleaning brush.



Only the air frying pan and frying basket are washable in dishwasher.



Rinse under tap water.



Clean with moderate detergent.



Wipe down with a dry clean cloth.



- Always unplug the appliance from the power source and allow it cool down before cleaning.
- It is recommended to use degreasing liquid to remove any remaining dirt.
- If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and soak for approximately 10 minutes.

TROUBLE -SHOOTING

6

Related to Use

Q1: The air fryer does not work.

- Plug the power plug into a grounded wall socket.
- Set the cooking time.
- Push the basket securely into the air fryer.

Q2: Failed to slide the basket into the air fryer securely.

- Make sure the frying basket is not overfilled with food.

Q3: Nonstick coating flakes.

- Clean the frying pan and basket with moderate detergent and slight moist, non-abrasive sponge or cloth.

Q4: There is remaining odor in the fryer.

- Before first use of the air fryer, we strongly recommended you to clean and preheat the new air fryer at 400°F for 15 minutes to remove any remaining odor.

Q5: Dark smoke comes out of the air fryer.

- Immediately unplug the air fryer with dry hands. Wait for a while until the smoke dissipates completely before pulling the basket out.

Q6: White smoke comes out of the air fryer.

- The air fryer may produce some white smoke when you use it for the first time. This is normal.
- Make sure the basket and the inner of the air fryer are cleaned without greasy after use each time.
- Cooking greasy foods will leak oil into the outer basket and produce white smoke. This is normal and will not affect cooking. Handle baskets with care since the basket may be hotter than usual.

Q7: What is the meaning of the error code displayed? What should I do?

- **E2 - Open circuit in thermal sensor.**
- **E4 - Short circuit in thermal sensor.** Unplug it from the power source and contact HERILIOS Customer Support.

Related to Ingredients

Q8: Ingredients are not completely cooked.

- Place smaller batches of ingredients into the basket for even frying.
- Increase the cooking temperature and the cooking time.

Q9: Ingredients are fried unevenly in the air fryer.

- Certain types of ingredients need to be turned for a few times during the cooking time. Take out the frying basket and turn the ingredients during a cooking process.

Q10: Foods are not crispy after air frying.

- Using oven snacks or spray or brush a small amount of oil can make your food crispier.

WARRANTY AND SERVICE

This product is covered with HERILIOS product and labor warranty for 12 months from the date of its original purchase.

The warranty will not apply in cases of:

- Accident, misuse, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purpose.
- Normal wear and tear of wearable parts.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the User Guide, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by HERILIOS.

We can only provide after sales service for products that are sold by HERILIOS or HERILIOS authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

***Please have your invoice and order ID ready before contacting Customer Support.**