

NORTH[®] 205004
AV2401

AIR FRYER – 10L – 1800W

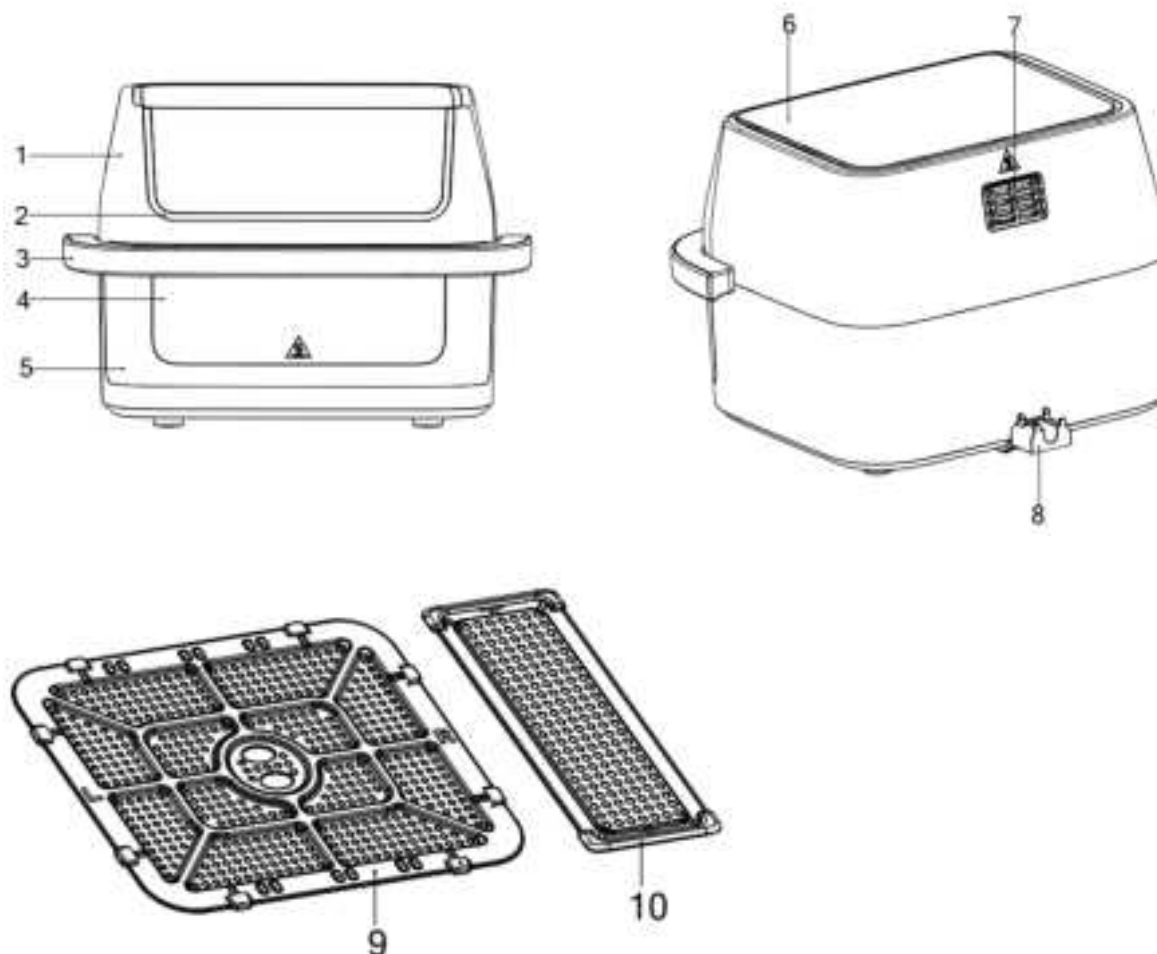
INSTRUCTION MANUAL



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THANK YOU FOR CHOOSING OUR AIR FRYER
PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING AND KEEP THIS MANUAL FOR
FUTURE REFERENCE

General description



1. Main Unit Housing
2. Digital Touch Control Panel
3. Basket handle
4. Transparent window
5. Basket
6. Air inlet
7. Air outlet openings
8. Mains cord
9. Frying tray
10. Basket dividers with rubber bumpers

NOTE: Unpack all listed contents from the packaging. Contents vary by model. Please remove and clear or protective film on the components before use.

*Removing bumpers is not recommended.

Danger

- Do not immerse the housing in water or rinse under the tap due to the multi-electrical and heating components.
- Do not let liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children.
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions. (Never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic switch-off

The appliance has a built-in timer, it will automatically shut down the appliance when count down reaches zero. You can manually switch off the appliance by pressing off button, it will

automatically shut down the appliance in 20 seconds.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and rack with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the basket with oil and frying fat as the appliance works on hot air.

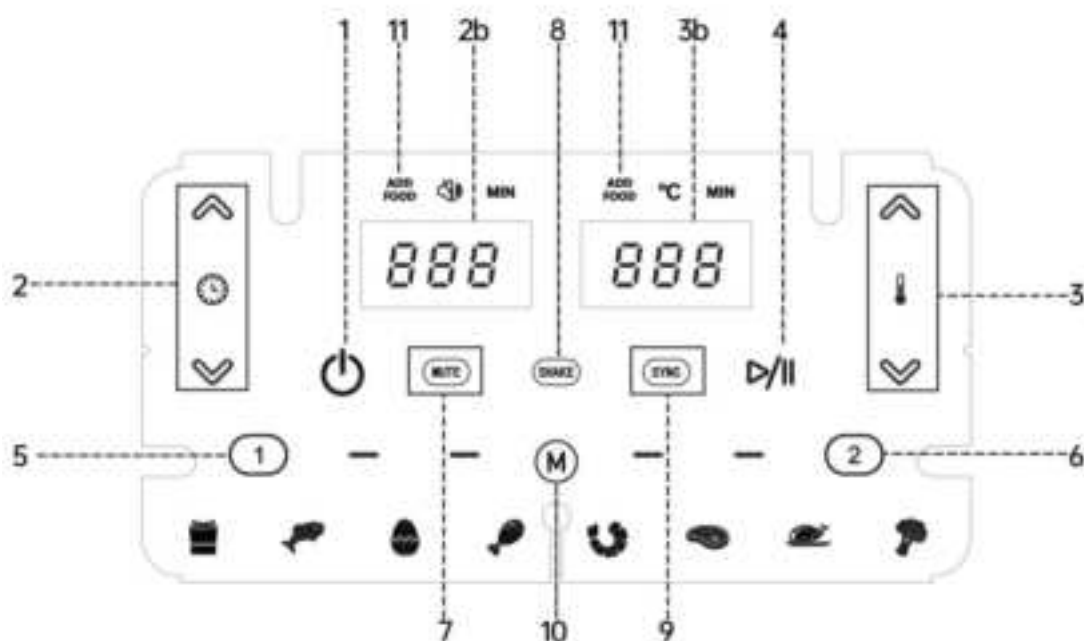
Using the appliance

1. Connect the mains plug into an earthed wall socket.
 2. Carefully pull the basket out of the air fryer.
 3. Place the ingredients in the basket.
 4. Slide the basket into the air fryer.
- Note: Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.

Caution: Do not touch the basket during and in short time after use, as it gets very hot. Only hold the basket by the handle.

5. Do not fill the basket with oil or any other liquid.
6. Finger touch Power on/off.
7. Finger touch Menu to choose functions (totally 8 functions).

Control panel presentation



1. Power Button

Press to turn the appliance on or off. Once the Baskets and Fry Trays are properly placed in the Main Unit Housing, the Control Panel will be illuminated. Press the Power Button once to set the unit to a default cooking temperature of 190° C and a cooking time of 15 minutes.

2. Timer Control

Press the $\curvearrowright$ and $\curvearrowleft$ symbols to increase or decrease the cooking time 1 minute at a time. Hold a button down to rapidly change the time. Time control range: 1 min~60min.

2b. Time/Temperature Indicator

Displays the cook time remaining for the appliance as a whole, or the cooking time & temperature for Basket 1 (only in dual-basket mode or Synced mode).

3. Temperature Control

Press the $\curvearrowright$ and $\curvearrowleft$ symbols to increase or decrease cooking temperature 5°C at a time. Hold a button down to rapidly change the temperature.

Temperature control range: 80–200° C.

3b. Time/Temperature Indicator

Displays the current cook temperature for the appliance as a whole, or the cooking time & temperature for Basket 2 (only in dual-basket mode or Synced mode).

4. Start/Pause Button

Press to start, pause, or resume the cooking process. In pause mode, you can choose to reduce the time of basket 1 or basket 2 to 0 to close one basket in advance.

5. Basket 1 Button

Press to select Basket 1 before setting the cooking time and temperature.

6. Basket 2 Button

Press to select Basket 2 before setting the cooking time and temperature.

7. Mute Button

Press to silence or reenable all sounds, including timer alerts. The indicator turns on if the appliance is muted.

8. Shake Button

Pressing the Shake Button engages the halfway timer. An icon will light up under each display to indicate that the Shake function is active. When the timer is halfway through the original cooking time, the Shake icon will blink and the appliance will beep five times. Then, the Shake icon will darken.

9. Sync Button

Used to finish cooking foods in both baskets at the same time. Press to select the Sync function before setting the cooking settings. When setting the Baskets to different cook times, the higher cooking time will start first. When both baskets' cooking timers synchronize, the appliance will beep five times, indicating that food should be added to the empty basket. Then, both timers will resume.

10. Menu Selection Button

Press to scroll through the eight available presets.
See the "Preset Chart" for time and temperature information.

11. Add Food Indicator

The Add Food icon will illuminate when using the Dual Baskets/Sync function. When the longer cooking time matches the shorter cooking time, the cooking cycle will pause and the Add Food icon will illuminate, indicating the food should be added to the second basket.

Menu presetting:

Once you are familiar with the appliance, you may want to experiment with your own recipes. Simply choose the time and temperature that suits your personal taste.

Menu	Icon Button	Default Temp	Default Time
Default	/	190°C	15min
Fries		200°C	25min
Fish		200°C	10min
Egg		120°C	18min
Chicken		190°C	40min
Shrimp		190°C	10min
Steak		200°C	12min
Roast		200°C	40min
Vegetable		190°C	10min
Temp Range	80°C-200°C	/	/

Time Range	1-60min	/	/
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Shake Function

To ensure even cooking, some foods require shaking during the cooking process. This can be done automatically by pressing the Shake Button after selecting a basket, before starting the cooking process. The appliance will beep five times when the timer is halfway done. Alternatively, this may be done manually.

CAUTION: The basket will be hot. Wear an oven mitt during this procedure.

1. Press the Start/Pause Button to pause cooking.
2. Remove the basket and place on a heat-resistant surface.
3. Shake the ingredients in the basket.
4. Return the basket to the appliance.
5. Press the Start/Pause Button to resume cooking.

8. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

9. Machine will have Auto ready bell after cooking. When you hear bell for 5 times, this means the cooking cycle is finished. Pull the basket out of the appliance and place it on the heat-resistant holder.

Note: During the cooking process, the light inside the pot is lit until the set temperature is reached, the light is dimmed and the heating element is suspended. When the temperature is lower than the set temperature, it runs again and the light is on. And so on.

After the time ends, the heating element stops working, but the fan will continue to run about 20 seconds to blow away the hot air as safety. Finally, the timer bell will ring for 5 times as the ending alarm.

10. Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature control button to adjust Temperature setting and press the Timer control button to adjust time setting. And then press the Start button to run the appliance.

11. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients one by one.

Note: Be careful if you want to turn the basket over, the oil collected on the bottom of the basket will leak onto the ingredients.

12. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please turn over the basket, and pour ingredients to tableware.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

13. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the basket briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	16-20	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

Tips

- Small ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

Making home-made fries

To make home-made fries, follow the steps below:

1. Peel and slice the potatoes.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

Remove the mains plug from the wall socket to make the appliance cool down.

Note: Remove the basket to let the fryer cool down more quickly.

Wipe the outside of the appliance with a moist cloth.

Clean the basket and rack with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The basket and rack are dishwasher-proof.

Tip: If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water with some washing-up liquid. Put the rack in the basket and let them soak for about 10 minutes.

Clean the inside of the appliance with hot water and non-abrasive sponge.

Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You haven't pressed the start button.	Press the start/power button after you set the temp & time or choose the quick recipe.
The ingredients fried with the AIR FRYER are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature to the required Temperature setting.
The ingredients are fried unevenly in the AIR FRYER.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the AIR FRYER.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up More than usual. This does not affect the appliance or the result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried Unevenly in the AIR FRYER.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.

FRYER.		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

SPECIFICATIONS

Model Number	: 205004
Capacity	: 10 L
Rated power	: 1800 W
Voltage	: 220-240V~ 50/60Hz
Cooking temperature range	: 80-200°C
Product dimensions	: 39.7 x 47.5 x 32.5 CM
Product weight	: 8 Kg

AFTER SALES SERVICE

The following conditions is not covered by the warranty:

- 1) Components are damaged due to improper use, maintenance and storage;
- 2) Damage caused by non-NORTH maintenance personnel or designated personnel to disassemble the product by themselves.
- 3) No purchase invoice or purchase invoice does not match the product;

If you experience quality problems, please contact the service center. Do not disassemble it yourself. The company will not bear any responsibility for quality problems or accidents caused by self-disassembly.



This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

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