

**Hamilton Beach®**

**SimpliFry 4.2L Digital Air Fryer**

**Instruction Manual**

**HB4001**



**- FOR INDOOR HOUSEHOLD USE ONLY-**

Please read this manual carefully before you use the appliance and save it for future reference.

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## STRUCTURE OF YOUR AIR FRYER



## SPECIFICATION & FEATURES:

Voltage	220-240V AC 50/60Hz
Wattage	1300 Watts (max)
Basket Capacity	4.2 Litre
Adjustable Temperature	80—200°C
Timer	0-60MIN

## IMPORTANT SAFETY INFORMATION

Please read these safety **NOTES** carefully **BEFORE** using your Hamilton Beach appliance. These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

### KEY SAFETY POINTS

**CAUTION:** During operation:

- Surfaces are hot. **DO NOT** touch the hot surfaces.
- 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.
- Hot steam and air may escape when the appliance door is opened.

### GENERAL SAFETY

- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduce physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be undertaken by children.
- Take care when any appliance is used near pets.
- Switch off and unplug before fitting or removing accessories, after use and before cleaning.
- Allow the appliance to cool down for approximately 30 minutes before fitting or removing accessories or cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and contact our customer services team.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- **DO NOT** use the appliance outdoors.
- **DO NOT** place the appliance on top of a hot stove top or heated oven.
- Take care when moving the appliance, or removing accessories and food as hot oil or other hot liquids may be present.
- This appliance is for household use only.
- **DO NOT** place anything on top of the appliance.
- **DO NOT** clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- **DO NOT** use this appliance for anything other than its intended use.

### CAUTION

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down before handling or cleaning safely

### AUTOMATIC SWITCH-OFF

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

### PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** let the supply cord press hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

## WHILST AIR FRYING

- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- **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 appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation.
- Any accessories, baking liners or oven safe dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately.  
Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance. **DO NOT** remove the rating label or any warnings.
3. Wipe inside and outside of the appliance with a damp cloth. This is an oil-free fryer that works on hot air, **DO NOT** fill the basket with oil or frying fat directly.

**Notice: When your air fryer is heated for the first time, it may emit a slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance.**

## PREPARING FOR USE

- 1 Place the appliance on a stable, level and heat resistant surface.
- 2 Place the grill plate in the basket.

**Do not fill the basket with oil or any other liquid.**

**Do not put anything on top of the appliance, the airflow will be disrupted and affects the results of air frying.**

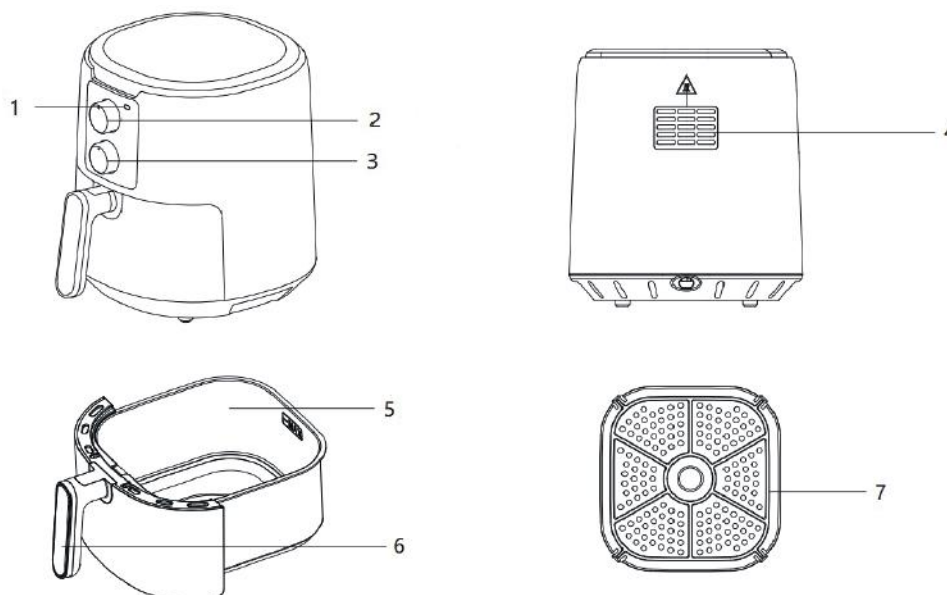
## INTRODUCTION

This all new air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the air fryer heats food at all directions and most of the ingredients do not need any oil.

## FUNCTIONAL DIAGRAMS

### GENERAL DESCRIPTION

1. Indicator light
2. Knob for temperature
3. Knob for timer
4. Air outlet
5. Basket
6. Basket handle
7. Grill plate



## USING THE APPLIANCE

This air fryer can prepare a large variety of foods.

### HOT AIR FRYING

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer.
3. Put the ingredients in the basket.
4. Slide the basket back into the air fryer. Noting to carefully align with the guides in the body of the fryer.  
Never use the appliance without the basket in it.

**CAUTION: Do not touch the basket during and immediately after use, as it gets very hot. Only hold the basket by the handle.**

5. Determine the required preparation time for the food.
6. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

**Tip: If you set the timer to half the preparation time, you will hear the timer buzz when you have to shake the ingredients. However, this means that you will have to set the timer again to the remaining preparation time after shaking.**

7. When you hear the timer buzzer, the set preparation time has elapsed. Pull the basket out of the appliance. Note: You can also switch off the appliance manually. To do this, set the time to 0.
8. Check if the food is ready. If the food is not ready yet, simply slide the basket back into the appliance and set the timer for a few extra minutes.
9. To remove food (e.g. fries), pull the basket out of the air fryer and place it on a heat resistant surface.

**DO NOT turn the basket upside down with the food still inside it, as any excess oil from the food that has collected on the bottom of the basket will leak onto your food. Depending on the type of the food in the air fryer, steam may escape from the basket, please use caution when opening the air fryer drawer.**

10. Empty the basket into a bowl or onto a plate, using a heat resistant spatula or food tongs.
11. When a batch of food is ready, the air fryer is instantly ready for preparing another batch.

### TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Brush a little oil onto fresh potatoes for an even crispier result.
- Food that can be prepared in a oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily.
- Place a baking liner or an oven safe dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry foods with fillings that may leak out during the cooking process.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

## SETTINGS

This table below will help you to select the basic settings for preparing a variety of foods.

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

	Min-max Amount (g)	Time (min.)	Temp (°C)	Shake	Extra information
<b>Potato &amp; fries</b>					
Thin frozen fries	500-600	18-25	200	Yes	Use Oven Ready
Thick frozen fries	500-600	20-25	200	Yes	Use Oven Ready
Potato gratin	600	20-25	200	Yes	
<b>Meat &amp; Poultry</b>					
Steak	100-600	12-18	180	No	
Pork chops	100-600	12-18	180	No	
Hamburger	100-600	10-20	180	No	
Sausage roll	100-600	13-15	200	No	
Drumsticks	100-600	25-30	180	No	
Chicken breast	100-600	18-25	180	No	
<b>Snacks</b>					
Spring rolls	100-600	8-10	200	Yes	Use Oven Ready
Frozen chicken nuggets	100-600	8-12	180	Yes	Use Oven Ready
Frozen fish fingers	100-500	6-10	200	No	Use Oven Ready
Frozen bread crumbed cheese snacks	100-500	8-10	180	No	Use Oven Ready
Stuffed vegetables	100-500	12-20	160	No	
<b>Baking</b>					
Cake	500	8-15	180	No	Use Baking Liners
Quiche	500	20-22	180	No	Use Oven Safe Dish
Muffins	500	15-18	200	No	Use Silicon Liners
Sweet snacks	500	20	160	No	

### PREHEATING TIP:

Add an extra 3 minutes to your cooking time when you start frying while the air fryer is still cold.

## CLEANING THE DRAWER AND GRILL PLATE



**WARNING:** Do not immerse the appliance in water or any other liquid.

Clean the main unit, drawer and grill plate after every use. **DO NOT** allow food residues to dry on. Food residue could start to burn and possibly cause faults.

1. Unplug the appliance from the mains and let the appliance cool down.

**NOTE:** Remove the drawer to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a damp cloth. You can use degreasing liquid to remove any remaining dirt.
3. Clean the drawer and grill plate with washing up liquid and warm water. In the case of stubborn dirt, soak them in warm water and washing up liquid beforehand.

**NOTE:** Do not use metal kitchen utensils or caustic or abrasive cleaning materials or scouring sponges to clean them, as this may damage the non-stick coating.

**Tip:** If dirt is stuck to the bottom of the basket, fill the basket with a little hot water with some washing-up liquid and allow to soak on the side.

**NOTE:** Allow all parts to air dry completely or dry with a tea towel before reusing or storing.

## STORAGE

Once cool, clean and dry store the appliance upright in a cool, dry place.



## 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 have not set the timer.	Set the timer to the required preparation time and press start.
The food fried within the air fryer is not fully cooked.	There is too much food in the basket.	Put smaller batches of food in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Increase the temperature to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Increase the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The food is fried unevenly in the air fryer.	Certain types of food need to be shaken halfway through the preparation time.	Foods that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of food meant to be prepared in a traditional deep fryer.	Use food designed to be cooked in an oven or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the appliance correctly.	Make sure the basket is lined up with the guides on appliance to ensure it is sitting correctly.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy foods 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 end 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 pat dry with a paper towel to make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly and pat dry with a paper towel to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly with a paper towel to remove all extra moisture.
		Cut the potato sticks smaller for a crispier result. Brush lightly with a little oil for a crispier result.

## GUARANTEE AND SERVICE

### 1 YEAR WARRANTY

This product is covered by a 12-month warranty, please read the guarantee and service carefully and keep for future use.

**Please Note: To maintain the validity of the warranty, it is imperative to register it within the initial 30 days of purchase. Any registration made beyond this time frame will result in the warranty being deemed void.**

This warranty applies to products purchased and used in the UK. This is the only express warranty for this product and is in lieu of any other warranty or condition. This product is warranted to be free from defects in material and workmanship for a period from the date of original purchase; this timeframe can vary based on the product. Please refer to our product pages or contact our customer service team if you are unsure of the duration of the products warranty period. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz). We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

To make a warranty claim, do not return this appliance to the store.

Please call **01274 752624** or email **customerservice@hamiltonbeach.co.uk**. For faster service, locate the model number on the rating label on your appliance. Alternatively, **please scan the QR code below** to be directed to our warranty registration page:




# DISPOSING OF THE APPLIANCE

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit **[www.recycle-more.co.uk](http://www.recycle-more.co.uk)** or **[www.recyclenow.co.uk](http://www.recyclenow.co.uk)** for access to information about the recycling of electrical items.

Please visit **[www.weeeireland.ie](http://www.weeeireland.ie)** for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

Correct Disposal of this product	
	This marking indicates that this product should not be disposed 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 environmental safe recycling.

## CUSTOMER SERVICE

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



**01274 752624**



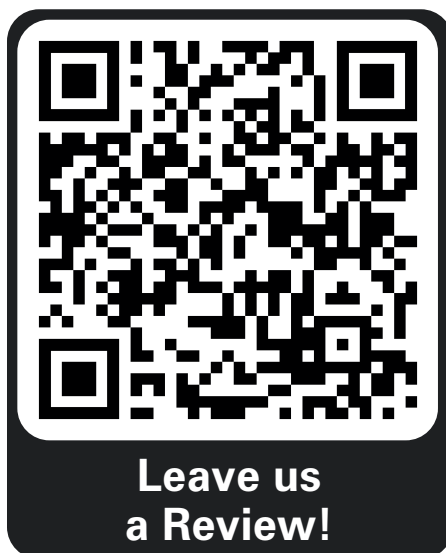
**customerservice@hamiltonbeach.co.uk**



**www.hamiltonbeach.co.uk**

Please have your Model No. available. This can be found on the front cover of this instruction manual and on the appliance's rating label.

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The user manual can also be downloaded from our website:  
[www.hamiltonbeach.co.uk](http://www.hamiltonbeach.co.uk)