

HEINNER

HOT AIR FRYER

Model: HAF-1250DRD



- Hot air fryer
- Basket capacity: 2.5L
- Power: 1250W

www.heinner.ro

Thank you for purchasing this product!

I. INTRODUCTION

Before using the appliance, please read carefully this instruction manual and keep it for future reference.

This instruction manual is designed to provide you with all required instructions related to the installation, use and maintenance of the appliance.

In order to operate the unit correctly and safely, please read this instruction manual carefully before installation and usage.

II. PACKAGE CONTENT



- Hot air fryer
- User manual
- Warranty card

III. SAFETY INSTRUCTIONS

▲ Danger

- This appliance can be used by children aged from 8 years and above and persons with reduced 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

▲ Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by manufacturer, a service center authorized by manufacturer or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket; always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- 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 let the appliance operate 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.

- The accessible surfaces may become hot during use (Fig.2).
- 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.
- The baking tray becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking tray.

▲ Caution

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and refuses any liability for damage caused.
- Always return the appliance to a service centre authorized by manufacturer for examination or repair.
- Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 180 °C (to minimize the production of acrylamide).

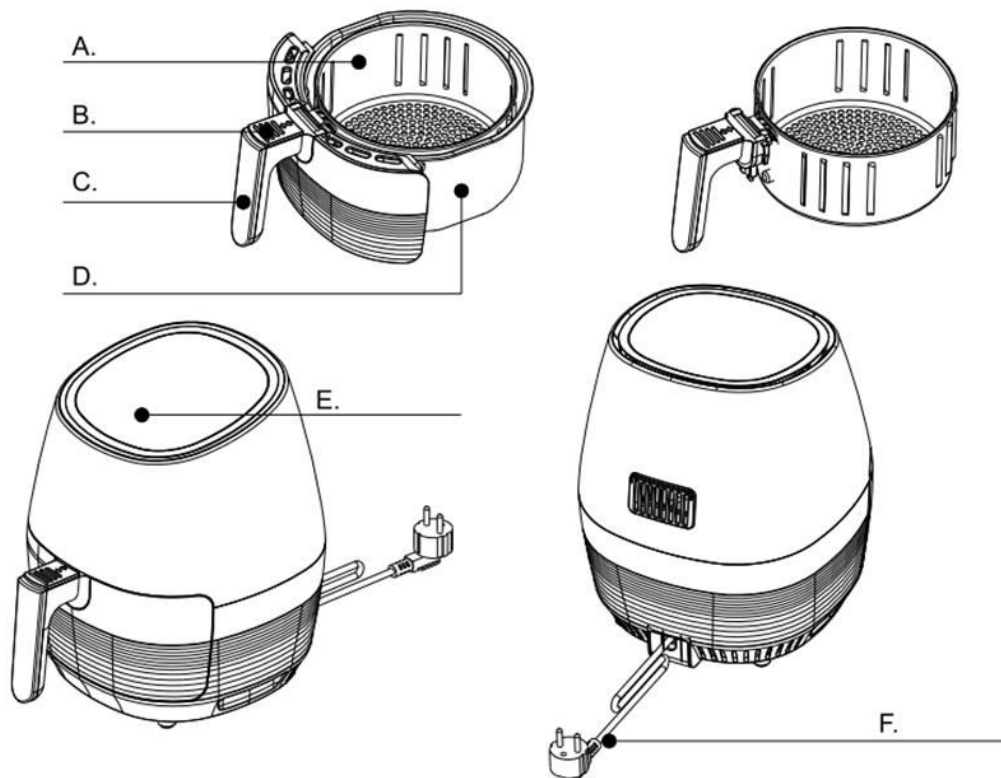
Automatic switch-off

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.

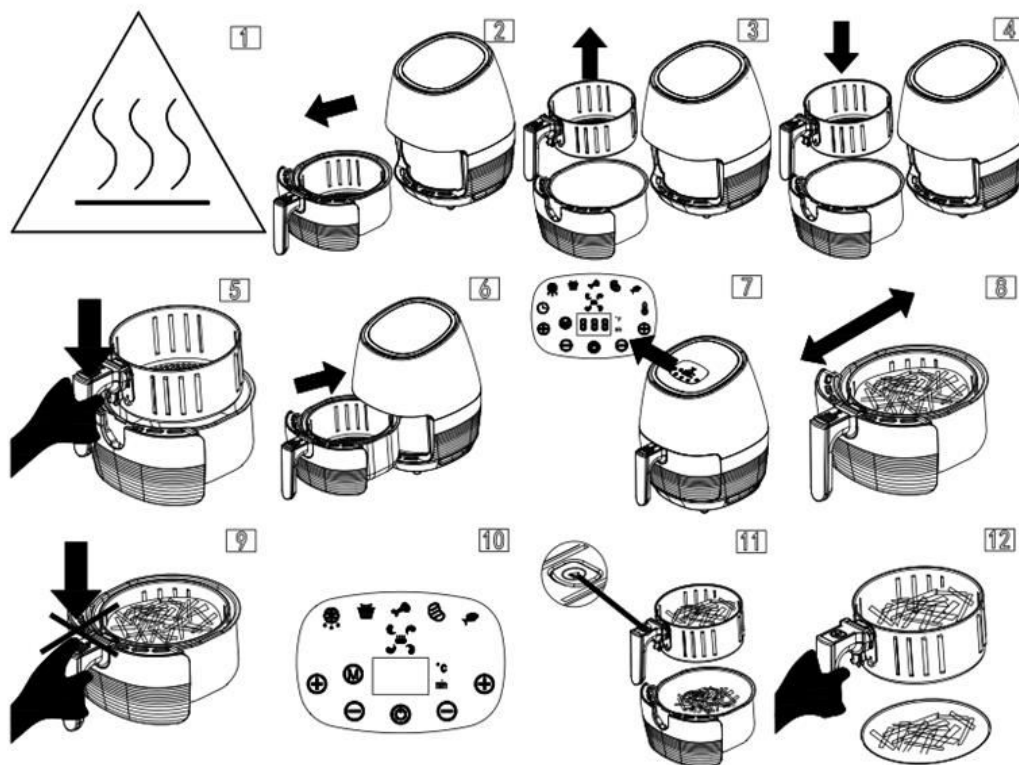
Electromagnetic fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, this appliance is safe to use based on scientific evidence available today.

IV. DESCRIPTION














A. Basket	B. Safe cover	C. Basket handle
D. Pan	E. Display screen	F. Power cord



Display screen details




This product has 6 pattern

	ON/OFF
	Temperature/Time +
	Temperature/Time -
	Switch mode
°C	Temperature
min	Time
	Air fan
	Heating indicator light
	Unfreeze (80°C/15min)
	French fries (200°C/20min)
	Drumstick (180°C/25min)
	Ribs (180°C/18min)
	Fish (160°C/20min)



- Temperature rage: 80~200 °C

- Time range: 1~60min;

-  Power on: lighten up the screen (except for the five program) .

Touch the screen once : turn on the product

Touch the screen twice: turn off the product (fan will shutdown after 10 seconds)

Note: When you want to turn off the product, the  and  should be turn off first.

If the screen shows E1,it means sensor is opened or loosed, if the screen shows E2, it means sensor is short circuit, doesn't work, it needs repairing.

V. USING THE APPLIANCE

Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way.

The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way, your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients, with the additional baking tray, you can now make dishes like cakes and quiches and cook fragile food in a more convenient way.

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket in the pan properly (Fig.3).
3. Do not fill the pan with oil or any other liquid. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

USING THE APPLIANCE

The air fryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

HOT AIR FRYING


1. Put the mains in an earthed wall socket.
2. Carefully pull the pan out of the air fryer (Fig. 4).
3. Put the ingredients in the basket (Fig. 5).

NOTE: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings' in this chapter), as this could affect the quality of the end result.

Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.


4. Slide the pan back into the air fryer (Fig. 6). Never use the pan without the bakset in it.

Caution: Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.

5. Press “” button to activate the machine ,press the button to set the required time. If you could not find them in the screen, please see “ Settings “section in the book to determine the right temperature and time for your foods. The initial setting temperature is 200°C, time is 15 minutes. (Fig.7)

- Determine the required preparation time for the ingredient(see section “Settings “in this chapter).

- Turn on the product and set the temperature and time. (Fig.7)

6. Press “” button to start cooking, the heating light will be lighten. (Fig.7)

If the appliance is cold start, please increase 3 minutes for cooking

Caution: If necessary, you could warm-up for the empty appliance Put the basket into the pan, and then push the pan back to appliance, set the time to 3 minutes, at last, put the ingredients and set the cooking time

- The display shows time countdown for the set time.

- The excess oil of ingredients will be collected in the button of pan.

7. Some ingredients require shaking halfway through the preparation time(see “ settings “section). To shack the ingredients, pull the pan out of the appliance by the handle and shack it. Then slide the pan back into the air flyer.

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

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

- During working, the heating indicator light will work and doesn’t work, it means the heating component will turn on and turn off to keep the temperature. (Fig.7)

- The rest oil in the food will be collected in the bottom of the pan.

8. Some food needs turning, please see section “Settings “ in this chapter, when you turning food, please hold the handle and pull the pan out of the product.(Fig.8)


Note: Please don’t press the safe cover when you turn foods. (Fig.9)

9. When the screen shows “0”,the set preparation time elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the preparation manually. please press the “” button.

(Fig.10)

10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11. To remove small ingredients (e.g. fries), press the basket release button  and lift the basket out of the pan. (Fig.11)

- Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

- After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate.(Fig.12)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket. (Fig.13)

13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch. (Fig.14)

Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

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

Tips

- Smaller 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 ingredient halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an 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. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place the baking tray or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients (Fig. 17).
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Potatoes and French fryer

Sides	Amount(g)	Time in minute	Temp (°C)	Shake	Extra information
Thin frozen French fries	300-700	12-16	200	shake	
Thick frozen French fries	300-700	12-20	200	shake	
Mm homemade potato fries (8x8)mm	300-800	18-25	180	shake	Add 1/2tbsp of oil
Homemade potato wedges	300-800	18-22	180	shake	Add 1/2tbsp of oil
Homemade mashed potatoes	300-750	12-18	180	shake	Add 1/2tbsp of oil
Hash browns	250	15-18	180	shake	
Potato gratin	500	18-22	180	shake	

Meat

Sides	Amount(g)	Time in minute	Temp (°C)	Shake	Extra information
Steak	100-500	10-15	180	shake	
Pork chops	100-500	10-18	180	shake	
Hamburger	100-500	12-18	180	shake	Add 1/2tbsp of oil
Sausage roll	100-500	13-15	200	shake	Add 1/2tbsp of oil
Chicken drumsticks	100-500	20-25	200	shake	Add 1/2tbsp of oil
Chicken breast	100-500	20-15	200	shake	

Snacks

Sides	Amount(g)	Time in minute	Temp (°C)	Shake	Extra information
Steak	100-400	10-15	200	shake	Use oven-ready
Pork chops	100-500	20-25	200	shake	Use oven-ready
Hamburger	100-400	15-20	180	shake	Use oven-ready
Sausage roll	100-400	8-10	200		Use oven-ready
Chicken drumsticks	100-400	10-25	180		

Cakes

Sides	Amount(g)	Time in minute	Temp (°C)	Shake	Extra information
Cake	300	25-30	200	shake	Use an oven-safe dish
Quiche	400	20-22	180	shake	Use an oven -safe dish
Muffins	300	15-20	200		Use an oven -safe dish
Sweet snacks	400	20-25	150		Use an oven -safe dish

Note: If the air flyer is cold start, please increase 3 minutes for cooking.

Note: When you use ingredients that rise (such as with cake, quiche or muffins) the baking tray should not be filled more than halfway.

Making home-made fries

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour $\frac{1}{2}$ tablespoon of olive oil in a bowl, put the fries on top and mix until they are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the fries in the basket at once. Doing so may allow excess oil to fall into the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter.

VI. CLEANING AND STORAGE

Clean the appliance after every use.

The pan, baking tray, separator, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the pan to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan, baking tray, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The pan, baking tray, separator and basket are dishwasher-proof.

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

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

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

Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

VII. TROUBLESHOOTING

Guarantee and service

If you need service or information or if you have a problem, please contact the authorized service center (you find its phone number in the worldwide guarantee leaflet).

Issue	Cause	Solution
It doesn't work	The product is not energized	Plug the appliance into a grounded wall socket.
	The "start" button is not pressed	Press the "start" button and set time.
	The air fryer is not filled into the appliance completely	Push the air fryer to the button.
The food is unripe	Put too much foods in pan	Take out some foods.
	The temperature is too low	Increase cooking temperature.
	Cooking time is too short	Increase cooking time.
The food is cooks unevenly	Foods will be more evenly if shaken halfway through the cooking time	Foods that are piled or stacked (such as Fren fries) should be shaken halfway through the cooking time for best result.
Snacks are not crispy when they come out of the Healthy Air Fryer	Some snakes meant to be prepared in a deep fryer will not crisp well in the Healthy Air Fryer	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
The pan won't slide into the Healthy Air Fryer	The basket is too full	Remove some ingredients from the basket.
	The basket is not fully inserted	Push the basket down into the pan until you hear a click.
The Healthy Air Fryer produces white smoke during cooking	The fat content of the ingredients is too high	It's a normal phenomenon.
	Grease has accumulated from previous uses	Clean the basket and pan properly after each use.
Screen always show "E1"	Program error	Please contact service.

VIII. RECIPES

1. Chicken breast

Ingredients:

- 1 chicken breasts
- herbs and spice of your choice

Instructions:

- Preheat the air fryer to 200 °C
- Season the chicken breast with your favourite herbs and spices
- Place the chicken in the air fryer basket and cook for 10-15 minutes

2. Buffalo style chicken wings

Ingredients:

- 1 kg chicken wings
- ½ cup steak sauce
- ½ cup butter
- 1 ½ tablespoon hot sauce
- salt
- ½ tablespoon cayenne pepper
- 1 tablespoon Tabasco sauce

Instructions:

- Preheat the air fryer to 180°C
- In a bowl mix together the steak sauce, butter, hot sauce, tabasco and cayenne pepper, add a decent pinch of salt. You may need to whisk to get a good mix.
- Put the chicken wings evenly in the air fryer basket.
- Cook for 25 minutes, shake the basket half way through.
- Now up the temperature for 5 further minutes, to 200°C.
- Empty wings into large mixing bowl. Add the sauce mix and toss together.
- Serve and enjoy.

3. Chicken kebabs

Ingredients:

- 1/3 cup honey
- 1/3 cup soy sauce
- Salt
- Pepper chop into small squares
- Sesame
- 6 mushrooms chop in half
- 3 bell peppers all different colors to make the chicken kebabs colorful
- Oil a few spray
- 2 chicken breasts diced

Instructions:

- Dice two chicken breasts into cubes, add a pinch of pepper, salt and few sprays of oil.
- Add 1/3 cup of honey and 1/3 cup of soy sauce, mix every well together. Add some sesame seeds and stir well.
- Clean some wooden skewers, start putting in peppers, chicken and mushrooms pieces onto the skewers.
- Preheat the air fryer at 170°C, coat all the chicken kebabs with the mixed sauce.
- Load all the chicken kebabs into the air fryer basket, cook for 15-20 min.

4. Meatloaf**Ingredients:**

- 400g ground beef
- 1 egg, lightly beaten
- 3 tablespoons bread crumbs
- 50 grams chorizo, finely chopped
- 1 small onion, finely chopped
- 1 tablespoon fresh thyme
- Black pepper
- 2 mushrooms sliced thickly

Instructions:

- Preheat the air fryer to 200°C
- Knead together in a large bowl, the meat, beaten egg, bread crumbs, chorizo, onion, thyme, teaspoon salt and a generous amount of pepper
- Transfer the ground meat mix to a pan or dish and smooth the top cover. Press in the mushrooms and coat the top with olive oil.
- Place the pan or dish in the basket and slide into the air fryer and cook for 25 minutes
- If it is brown, leave to stand for 10 minutes before serving.

5. Lamb chops**Ingredients:**

- 4 lamb chops
- 3 tablespoons olive oil
- 1 garlic glove
- 1 tablespoon dried thyme
- Black pepper

Instructions:

- Preheat the fryer to 200°C
- Cook the garlic with a little olive oil for 10 minutes in the air fryer
- In a mixing bowl combine the thyme, pepper and remaining olive oil
- Squeeze the roasted garlic into the thyme mix, and mix well
- Brush the mixture over lamb chops generously and then cook for 12 min, turn half way through

6. PORK CHOPS

Ingredients:

- 2 pork chops
- ½ tablespoon minced garlic
- 4 tablespoons bbq sauce
- ½ teaspoon sesame oil
- Salt and white pepper to taste

Instructions:

- Tenderize the pork chops with a mallet
- Mix all the ingredients in a bowl or bag and marinate the pork chops in the fridge for 30 minutes
- Preheat your air fryer at 200°C
- Place marinated pork chops into air fryer basket and cook for 15 minutes, turning halfway through

7. SALMON

Ingredients:

- 500g salmon
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon salt

Instructions:

- Preheat the air fryer to 120°C
- Mix the spices and salt and scatter over the salmon
- Place the salmon, skin side down in the basket and cook for 10 minutes. Adjust the time according to your taste.

8. ROASTED VEGETABLES

Ingredients:

- 1 garlic head, halved crosswise
- Cooking spray
- 1 red beet, peeled and cut into 8 wedges
- 1 small yellow onion, peeled and quartered through the root
- 340 g butternut squash cut (about 2 rounded cups)
- 1 cup cauliflower (110g)
- 1 (230g) package haricot verts (French green beans)
- 1 tablespoon olive oil

Instruction:

- Preheat the oven to 200°C. Coat the cut side of the garlic halves with cooking spray and wrap tightly in foil.
- Line 2 large, rimmed baking sheets with parchment paper. Arrange the foil-wrapped garlic, beets and onion, separately on 1 baking sheet. Arrange the squash, cauliflower, and haricot verts, separately, on the other. Drizzle the vegetables with the oil and toss individually to coat. Roast at 200°C until tender and golden, 40 to 45 minutes for the garlic, beets, and onion; 15 to 20 minutes for the squash, cauliflower, and haricots verts.

- Cool completely, about 20 minutes. Store individually in zip lock plastic bags. Refrigerate until needed.

9. GRILLED TOMATOES

Ingredients:

- large tomatoes, halved
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 garlic clove, minced
- 1 teaspoon minced fresh basil
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ½ teaspoon chopped fresh parsley, for garnish
- 2 tablespoons grated fresh Parmesan cheese (optional)

Instructions:

- Preheat your air fryer to 160°C
- In a large bowl, combine the olive oil, balsamic vinegar, minced garlic, basil, salt and pepper
- Add the halved tomatoes and mix them around to get a good covering
- Place the covered tomato halves, cut side up in the air fryer basket
- Slide the basket into the air fryer and cook for 25 minutes at 160°C. If adding the Parmesan, removed the tomatoes after 20 minutes, sprinkle with cheese and put bake into the air fryer for the final 5 minutes.

10. HOME MADE FRIES

Ingredients:

- 4 medium potatoes
- 4 tablespoons olive oil
- Salt & pepper

Instructions:

- Preheat your air fryer to 180°C
- Peel and cut potatoes into fries
- Cover the fries in the oil
- Place in the preheated air fryer
- Cook for 10 minutes and shake
- Cook for a further 15 minutes. For crunchier golden fries, up the temperature to 200°C and cook for an additional 5 minutes
- Season and serve.

11. BANANA CHIPS**Ingredients:**

- 3 raw bananas
- 1 tablespoon coconut oil
- 1 teaspoon salt
- ½ teaspoon turmeric

Instructions:

- Preheat the air fryer at 180°C
- Peel the bananas and keep aside
- Prepare a mixture of water, turmeric powder and salt
- Soak the bananas in this mixture for 5-10 mins. Drain the water and dry the chips
- Apply little oil on chips to avoid sticking of banana chips in the air fryer
- Cook the chips for 15 min at 180°C
- Serve immediately, or store in an airtight container.

12. CHOCOLATE CHIP COOKIES**Ingredients:**

- 1 cup Whole wheat flour
- ¾ cup Castor Sugar
- ½ cup Unsalted butter
- ¼ teaspoon Baking powder
- 2 teaspoons Milk
- 2 teaspoons Chocolate chips

Instructions:

- In a bowl, mix flour, baking powder and butter using your fingers to get a bread crumb like mix
- Add the sugar, chocolate chips and make into a dough using the milk. It should be firm but soft.
- Refrigerate the dough for 15-20 mins
- Roll the dough into small balls, then flatten them to make cookie shape pieces
- Preheat your air fryer to 160°C
- Brush the cookies with a little milk on top and put them into the preheated air fryer. Cook for 10 minutes
- Turn off the air fryer, but leave the cookies in there for a further 10 minutes
- Eat while warm, or store for another day.

IX. TECHNICAL DETAILS

Power	1250W
Voltage	220-240V, 50/60Hz
Color	Red

**Environment friendly disposal**

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipment's to an appropriate waste disposal center.



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This product is in conformity with norms and standards of European Community.

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