

CROWNFUL

CROWNFUL AIR FRYER

USER MANUAL

Model No.:AF07A



HOUSEHOLD USE ONLY

Read this manual thoroughly before using and save it for future reference.
For product concerns, please contact support@crowndful.com

Safety Instruction

Read all instructions.

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. 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.
12. Do not use appliance for other than intended use.
13. Do not immerse the housing in water or rinse with water due to the Multi-electrical and heating components
14. Do not let any liquid enter the appliance to prevent electric shock or short-circuit.
15. Keep all ingredients in the basket to prevent any contact from heating elements.
16. Do not cover the air inlet and the air outlet when the appliance is working.
17. Filling the pan with too much oil may cause a fire hazard.
18. Do not touch the inside of the appliance while it is operating.

Save these Instructions.

Polarization instruction

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 into 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.

General description (Fig.1) (Refer page 11)

1. Basket handle
2. Basket
3. Frying trivet
4. Timer adjustment icon(0-30mins)
5. Temperature adjustment icon(180-400°F)
6. Touch screen- 12 cooking function
7. Power-on/off icon
8. Air inlet
9. Air outlet openings
10. Power cord storage
11. Main cord

Significance

Please read this manual carefully before using the appliance as product malfunction may occur due to incorrect user operation. Please keep this manual for future reference.

Danger



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.

Danger



- 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 purposes 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.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF).

Under proper handling there is no harm for human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and cooking trivet 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 pan with oil and frying fat as the appliance works on hot air.
4. Initial start-up operation may produce a smell and smoke (For about 15 mins). This is normal. It is due to the protective substance on heating elements which protects them while they are stored. Cook slices of lemon at 300°F for 10 minutes to minimize the smell.

Using the appliance

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer.(fig.3)
3. Place that plate on the bottom of the air fryer. (fig.4)
4. Place the ingredients in the basket. (fig.5)
5. Slide the basket into the AIR FRYER.(fig.6)

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.(fig.5)

Using the appliance

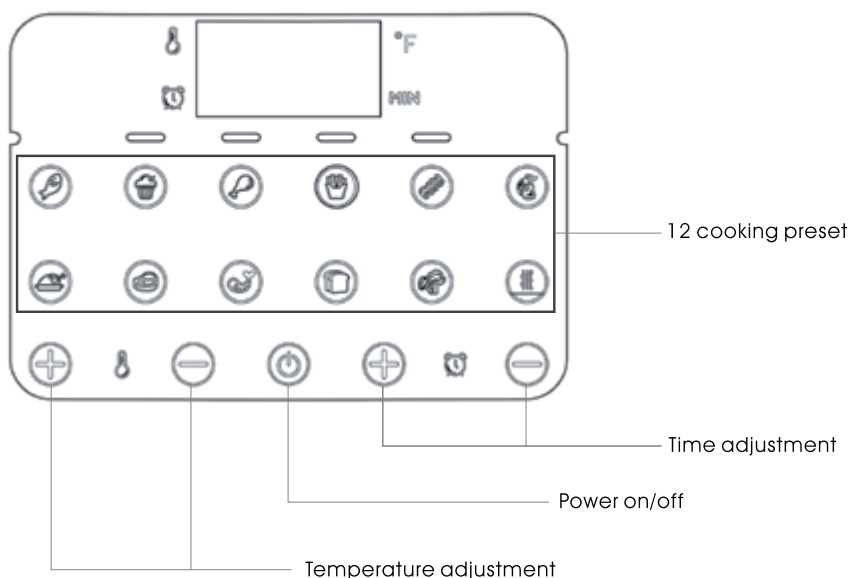
Do not fill the pan with oil or any other liquid.



6. Finger touch Power on/off

7. Finger touch Menu to choose functions (totally 12 functions).

Control panel presentation

12 Presets: Fish, Cake, Chicken Wings, French Fries, Bacon, Pork Chops, Chicken, Steak, Shrimp, Toast, Vegetables, Keep Warm.



Notes: 12 functions are provided: **Fish, Cake, Chicken leg, Chips, Bacon, Pork, Chicken, Steak, Shrimp, Toast, Vegetables, Keep Warm.** Finger touch each recipe icon to choose and change the cooking function. More flexible time & temperature setting can be adjusted, and adjustment can be made easily by touching corresponding icons. When you want to adjust the time, kindly press the arrow up/down the time icon  on screen- Increase/Decrease 1 minute per press or increase/decrease rapidly in the unit of 1 minute by long pressing. When you want to adjust temperature, kindly press the arrow up/down the temperature icon  on screen- Increase/Decrease 5 degrees per a press or increase/decrease rapidly in the unit of 5 degrees by long pressing.

Using the appliance

8. After choosing the function, please finger touch Power icon to start cooking. (fig.8)

Notes: During the hot air frying process, the LED screen will be running, then if you want to change to another cooking recipe, for example, now you are using Bacon function, if you want use the Cake function, then you just need to press the Cake icon.

During cooking process, if you want to adjust Time/ Temp., you can easily adjust by touching the arrows up/down of the timer or temperature icons.

9. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter). To do this, just pull the pan out of the appliance by the handle and shake it carefully. Then slide the pan back into the air fryer.

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

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

11. 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.

12. 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.(fig.12)

Note: Do not turn the pan over, the oil collected on the bottom of the pan will leak onto the ingredients.

13. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please release the basket, and pour ingredients to tableware. (fig.9,10,11)

14. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch. Using the appliance

Using the appliance

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, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °F	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	395	Y	
Thick frozen fries	300-700	11-20	395	Y	
Home-made fries (8X8mm)	300-800	10-16	395	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	360	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	360	Y	Add 1/2 tbsp of oil
	250	15-18	360	Y	
Potato gratin	500	15-18	395	Y	
Steak	100-500	8-12	360		
Meat chops	100-500	10-14	360		
Hamburger	100-500	7-14	360		
Sausage roll	100-500	13-15	395		
Drumsticks	100-500	18-22	360		
Chicken breast	100-500	10-15	360		
Snacks					
Spring rolls	100-400	8-10	395	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	395	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	395		Use oven-ready
Frozen bread crumbed	100-400	8-10	360		Use oven-ready
Stuffed vegetables	100-400	1-10	320		
Cake	300	20-25	320		Use baking tin
Quiche	400	20-22	360		Use baking tin/oven dish
Muffins	300	15-18	395		Use baking tin
Sweet snacks	400	1-20	320		Use baking tin/oven dish

Using the appliance

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 end 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 preparing 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 use 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 300°F for up to 10 minutes.

Making home-made fries

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

1. Make the potatoes peel and slice.
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 material.

1. Remove the main plug from the wall socket and let the appliance to cool down.

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

2. Wipe the outside of the appliance with a moist cloth.

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

You can remove any remaining dirt by degreasing liquid.

Note: The pan and basket are dishwasher-proof.

Tip: 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 let the pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and 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 thoroughly.

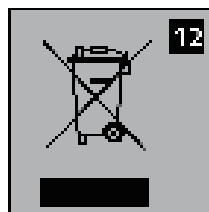
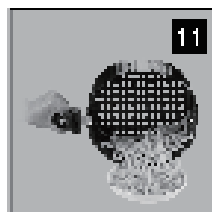
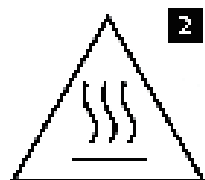
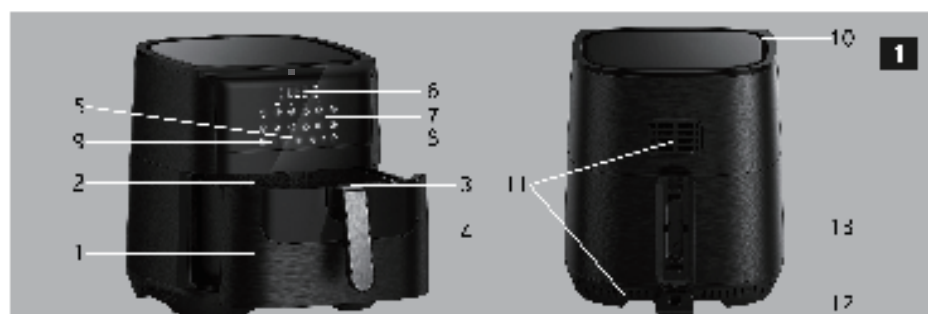
2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at official collection point for recycling. By doing this, you have contributed to the environmental protection. (fig.13)

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work	The appliance is not plugged in	Put the main plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required time to switch on the appliance
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 control knob to the required Temperature setting (see section 'settings' in chapter 'Using the appliance').
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. 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 snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance Or the end result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan 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 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 before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add a little oil for a crispier result.



E1: Malfunction or short circuit for the internal wire, please take a picture and contact us.
E2: Malfunction or short circuit for the internal wire, please take a picture and contact us.



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