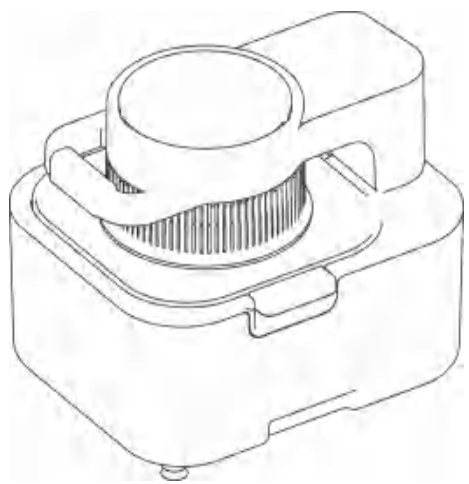


AIR FRYER BROCHURE



Instruction Manual
YM-08A
Save these instructions
For Household Use Only

Warning

- 1.This appliance is only use in homehold baking food, not for other purposes.
- 2.This appliance is not suitable for children and the mentally handicapped.
- 3.Don't put this appliance in flammable,explosive, close to heat source and humid environment.
- 4.Inflammable and explosive articles, plastic containers and high-temperature containers are not allowed to be baked in the products.
- 5.It is forbidden to disassemble and assemble the product by oneself and use the special parts and barbecue utensils not provided by the manufacturer of the product.
- 6.Do not wash the product in water or spray the product with water.
- 7.Do not leave the appliance unattended when use it.
- 8.Do not cover or block the heat sink at the top of the cover with a cloth or other material.
- 9.Do not touch the radiator and the transparent oven cover in the process of baking food to avoid scald.
- 10.Do not open the cover of the oven during the baking to avoid scalding your hands and face.
- 11.Do not touch the uncooled pan directly to avoid scald.
- 12.The power supply socket used by the user must have a reliable ground connection device.
- 13.The product must be placed in a firm and flat place for use.
- 14.It is necessary to remove the packaging from the pot before using it.

- 15.This product cannot be operated in the manner of an external timer or a separate remote control system.
- 16.If any malfunction or abnormal phenomenon occurs in the use process, please suspend the use immediately, and continue to use only after sending the company's after-sales maintenance network to pass the inspection.
- 17.If the power cord is damaged, it must be replaced by a professional from the manufacturer's service department or similar department to avoid danger.

Attentions

1. Before use, please take out the inner pot (pan) and the baking utensils to clean and clean the necessary baking utensils.
2. If the lid is not closed in place or the inner pot is not placed properly, the work cannot be started, The heating will stop automatically when the lid is opened during the working process.
3. In the process of opening the cover, the cover must be turned up to the vertical position before letting go.
4. In the process of closing the lid, the furnace cover must be turned over to the inner pot.
5. The distance between food and oven cover must be more than 3cm, so as not to affect the baking effect.

Product functions and characteristics

Air fryer adopts high efficiency heating, infrared radiation and high speed air circulation technology to quickly produce even hot air in the pot (stove). By controlling the baking temperature and time and combining with humanized baking equipment, it can realize

Machine Function

A variety of baked goods

- Chicken wings, sausage, grilled meat, fish, shrimp, etc.
- Pizza, bread, cakes, pastries, etc.
- French fries, peanuts, nuts, etc.
- Corn, vegetables, fruit , etc

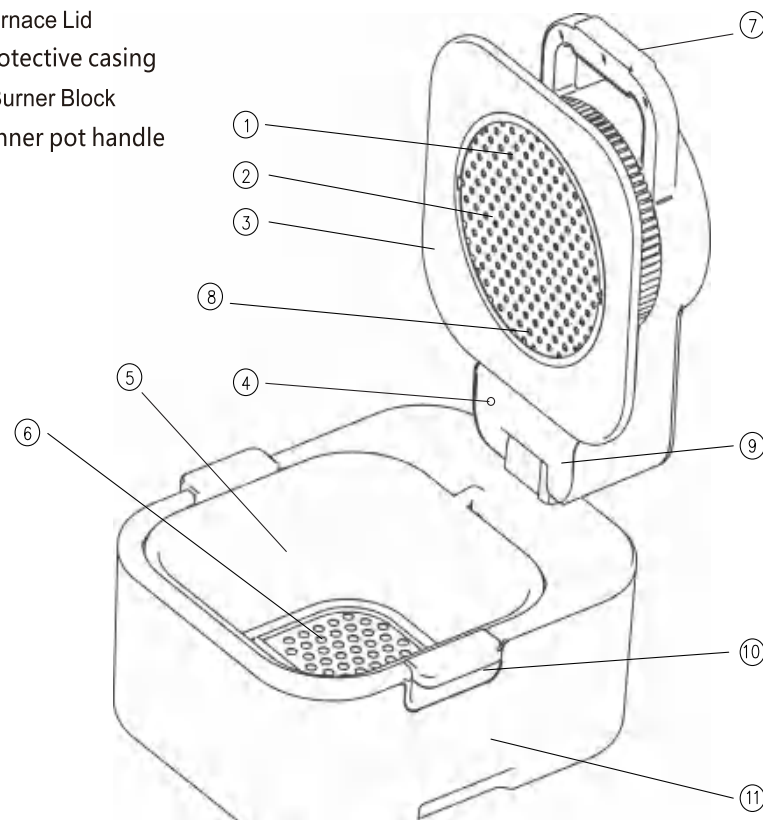
Machine feature

- 1.No soot baking
•Hot air is used to bake food, and food grease is separated to the bottom of the inner pot (stove plate), without tangblock. Environmental protection and health.
- 2.Quick and delicious baking
•The use of infrared radiation and high-speed air circulation technology, so that all-round pot of hot gas temperature balance, to ensure that food from the outside to the inside evenly baked.
•Baking at high temperature (up to 200 Degrees, easy to degreasing) , time-saving or electricity nutritious and delicious.
- 3.Visual Baking
Easy to observe the effect of food surface in the baking process, according to personal needs timely seasoning, dynamic experience cooking fun.
- 4.Safe and convenient baking
•Set the baking temperature and time by yourself, which is convenient for personalized baking.
•Integral clamshell design, easy to operate and clean.
•The inner boiler (or furnace plate) is designed to be separated from the furnace body for easy cleaning.
•Burn-proof double-layer structure design of furnace body ensures no burning.
•Open the cover to cut off the power automatically, and the cover is not closed and not electrified.It is equipped with overtemperature protection to ensure safety.

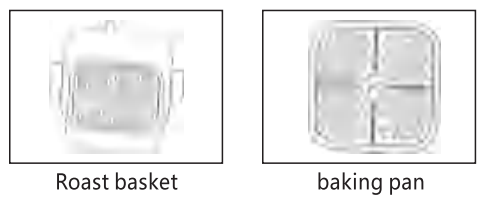
Product Parts and Operating Instructions

Product Parts

- 1.Heating Tube
- 2.Blade
- 3.Glass Lid
- 4.Closure Cover switch
- 5.Inner Pot
- 6.Roast basket
- 7.Roast basket handle
- 8.Furnace Lid
- 9.Protective casing
- 10.Burner Block
- 11.Inner pot handle

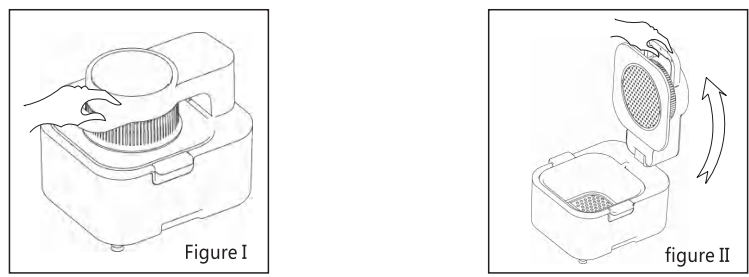


Barbecue Instructions



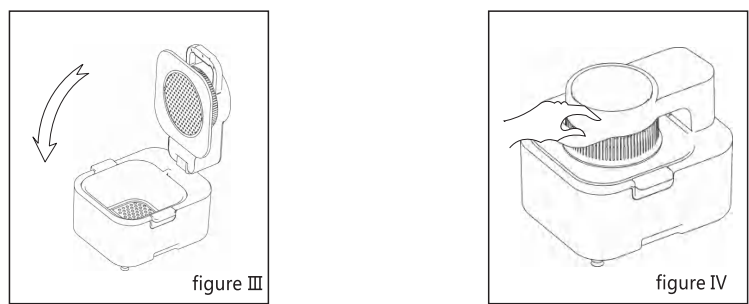
Opening method

- In the process of opening the cover, turn the cover (as shown in Fig.1) up to the vertical position (-Fig. 2)



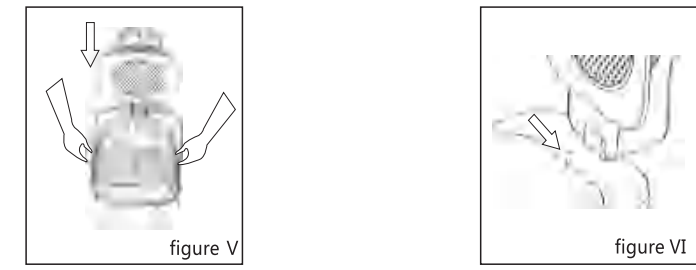
Method of "closing the cover"

- When closing the cover, please hold the handle (see Figure 3), and turn the cover over the pan in a horizontal position (see Figure 4).

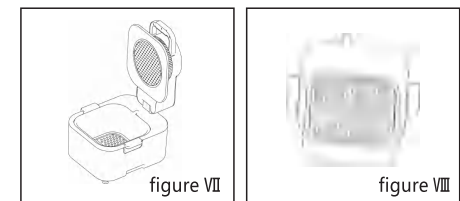


Inner Pot Placement method

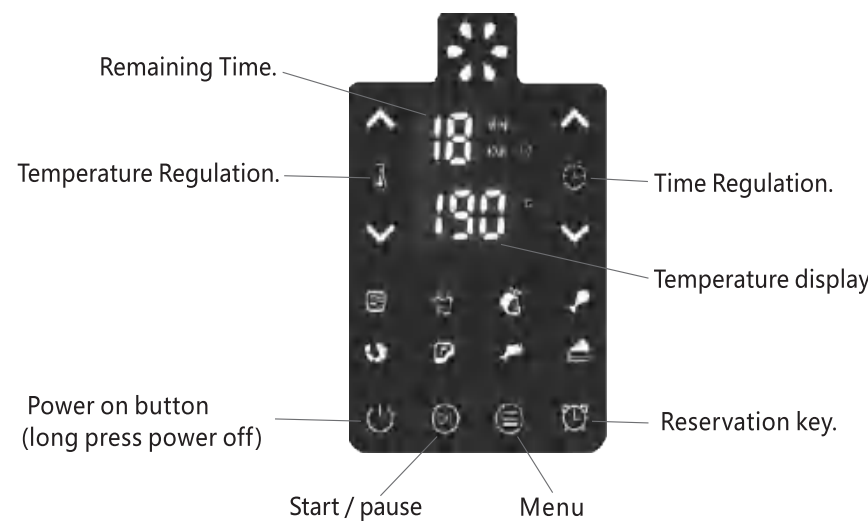
- Hold the handle of the inner pot with both hands, and lower it parallel to the inside of the furnace body (see Figure 5), so that the limiting piece of the inner pot is correctly placed in groove of the furnace body (see Figure 6)



1. If you roast chicken legs, French fries and other food, please choose the roasting basket, and put the food directly on the roasting basket (see Figure 9).
2. If you bake pizza, cookies, cakes, etc please choose a baking pan and put the food on the baking pan (see Figure 10).



Operation panel description



Method of baking food operation

- 1.Open the furnace cover according to the " opening method" , and place the inner pot in the furnace body according to the " Inner Pot Placement method" .
- 2.Put the cooker and food according to the" use method of the cooker" .
- 3.Close the cover according to the method of "closing the cover"
- 4.Plug the power cord into the socket, and the power indicator light is on.
- 5.Select cooking temperature and time

6. Start work and end of baking

- Click the switch button, the machine enters the working state, and the "start" and " pause " functions of the machine are set on ►

1. Function menu:

There are 8 groups of default modes on the function menu key, which can be selected independently. In the default mode, the corresponding recipe temperature and time have been set. Just prepare the ingredients according to the dosage and method in the recipe. Finally, touch the

2. Temperature regulation:

After choosing a good cooking mode, determine the temperature required for cooking ingredients. Please use the temperature adjustment button to adjust to the desired temperature. There are two icons of " " and " " in the temperature regulation on the operation panel. Each time you press one of the icons, the temperature setting value will increase or decrease by 5 °C. Long press one of the icons, the temperature will increase or decrease rapidly by 5 °C. (temperature regulation range: 80-210 °C).

Note 1: if the product is running and heating, the time and temperature can also be adjusted.

3. Time adjustment:

Determine the time required to cook the ingredients. Please use the time adjustment button to adjust to the required time. There are two icons " " and " " on the operation panel for time adjustment. Each time you press one of the icons, the time setting value will increase or decrease by 1 minute. Long press one of the icons, the time will increase or decrease rapidly by 1 minute. (time adjustment range: 01-60min, can be adjusted circularly).

Note 1: if the product is running and heating, the time and temperature can also be adjusted.

4. Start / cancel

After determining the temperature and time required for cooking, please touch the "start / cancel" icon on the operation panel. The display shows both temperature and time. If you need to shut down in the middle, you can turn it off manually. To do this, touch the "switch" button on the operation panel. After the work, if you need to continue to work, please operate the buttons and readjust according to the above steps.

- 5.Appointmentfunctionclick"function"button to select mode, set baking time and temperature, long press "function" Press the "yes" button to start the reservation mode. At this time, the reservation indicator will light up. Press the "time adjustment" and "button to start the reservation time, and then click the "start/cancel" button to start the countdown. When the time is over, the cooking is complete.

Table:Menu

Type	Min to Max (g)	Time (mins)	Temp. (°C)	Remark
Frozen chips	200-500	12-20	200	Shake
Home made chips	200-500	18-30	180	add 1 spoon of oil, Shake
Bread crumbs cheese snacks	200-300	8-15	190	
Chicken Nuggets	100-500	10-15	200	
Fillet of Chicken	100-500	18-25	200	Turn over if needed
Drumsticks	100-500	18-22	180	Turn over if needed
Steak	100-500	8-15	180	Turn over if needed
Pork chops	100-500	10-20	180	Turn over if needed
Hamburger	100-500	7-14	180	add 1/2 spoon of oil
Frozen fish fingers	100-400	6-12	200	add 1/2 spoon of oil
Cup cake	5 units	15-18	200	

Remarks:

1. At the end of the machine, 5 "didi" sound will be heard, indicating that the set cooking time is up, and the interface will display "00 Min". The fan will stop working after 30s. After cooling, remove the fryer from the product and place it on a heat-resistant table.
2. When the flap is opened, the main working parts of the machine, such as the fan, heating pipe and control panel, will be powered off, but the control program will still remain in working state, and will continue to work after the flap is closed.

7. Stop working

Unplug the power cord and stop the power supply.

Cleaning method

1. Before cleaning the product, unplug the power cord to prevent electric shock, and the standby parts can only be carried out after they are completely cooled.
2. Take out the toaster and inner pot from the furnace and clean them with water and detergent.
3. When cleaning the furnace cover and the surface of the pot body, please use a wet soft cloth or a wet sponge to wipe it, and use a dry cloth to wipe it. Do not wash it directly with water.
4. Turn up the furnace cover, please use soft cloth or sponge to clean the glass cover and protective cover, take out the inner pot to clean the furnace cover, and do not wash directly with water.
5. Do not use hard brush or metal brush to clean products and toasters, so as not to damage the coating and surface.

Product name	Air Fryer
Item No	YM-08A
Rated voltage/Rated frequency	220-240V~ 50/60Hz
Rated input power	1350W
Temperature setting	80-210 degrees
Timing setting	1-60mins

Waste Management

The symbol above and on the product means that the product is classed as Electrical or Electronic equipment and should not be disposed with other household or commercial waste at the end of its useful life. The Waste of Electrical and Electronic Equipment (WEEE) Directive(2012/19 /EU) has been put in place to recycle products using best available recovery and recycling techniques to minimise the impact on the environment, treat any hazardous substances and avoid the increasing landfill. Contact local authorities for information on the correct disposal of Electrical or Electronic equipment