



USER'S MANUAL

25L DIGITAL AIR FRYER OVEN

PRODUCT NO. 10003608



Thank you for choosing to use our Air Fryer Oven, this appliance is intended for household use only.

Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is small difference between the physical item and the illustrations, please use the physical object as the standard.

Important

When using electrical air fryer oven, basic safety precautions should always be followed, including, but not limited to the following:

- Read the instructions carefully before use.
- Remove and safely discard any packaging material and labels before using this product for the first time.
- Ensure that children do not play with plastic bags or any packaging materials.
- Before use, check that your local voltage corresponds with the specifications shown in this manual.
- Always operate the appliance on a level, horizontal surface that is stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Never connect this appliance to an external timer or separate remote-control system.
- Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
- Do not turn on the power until the appliance and parts are properly in place; make sure the door is closed before plugging in and switching on the power.
- To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on or near the appliance.
- Do not touch the appliance, power cord or power plug with wet hands.
- Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
- The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.

- Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre by a qualified technician in order to avoid a hazard.
- Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation and during the cooling process.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.
- This appliance should be operated on a separate electrical power source from other operating appliances. If the power source is overloaded with other appliances, this oven may not work properly.
- Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 centimeters of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
- Do not touch the hot surfaces. The appliances outer surfaces may become hot during use. The rotisserie fork and rack will be hot. Wear oven mitts or use the tongs to remove it. Wear oven mitts when handling the rack and the oil tray.
- Extreme caution must be used when moving an oven containing hot food.
- Do not cover the appliance while in use.
- Do not let the cord hang over the edge of the table or counter.
- Do not unplug the appliance by pulling on the cord.
- Children must be supervised to ensure that they do not play with the appliance.
- Do not leave the appliance operating while unattended.
- The appliance may emit smoke during it's first use. It is not defective, and the smoke will burn off within a few minutes.
- Should the appliance emit black smoke, unplug it immediately. Wait for the smoke to stop before removing the oven's contents.

Safety instructions

Short cord instructions:

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

Overheat protection:

Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

Electric power:

If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit.

Preparation for use:

- When using this appliance for the first time, the oven may emit a slight odor which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction during transport.
- Carefully unpack the oven and remove all the packing materials.
- Place the appliance on a flat, heat-resistant non-flammable surface.
- Use a soft sponge and soapy water to remove any dust on the surface that may have accumulated during packing and transport. Allow the appliance to dry before use.

Symbol Meanings:



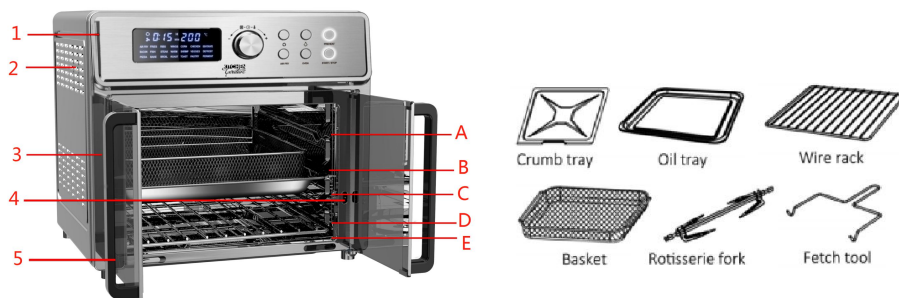
CAUTION: HOT SURFACES
The surfaces are liable to get hot during use do not touch.

Product Parameters

Model: AF-250JD2-LR	Product name: 25L Digital Air Fryer Oven
Inside capacity: 25L	Rated voltage: 220-240V
Rated power: 1700W	Rated frequency: 50/60Hz

Product Introduction

• Features of the Air Fryer Oven



1. Control Panel

Large LED panel, knob and buttons make the unit easy to use.

2. Ventilation slot

Conducive to the oven in the work can be ventilation heat dissipation.

3. French Door with Viewing Window

Easy to observe the cooking process inside through the oven door.

4. Micro-switch

Machine will stop working when door is opened.

5. Cool-Touch Handle for French door

The handle is designed to prevent scalding to keep it cool while cooking.

• Accessories of the Air Fryer Oven

Crumb tray:

The Crumb Tray is mainly used to collect the bread crumbs that fall off when baking or toasting. Always keep the crumb tray put at the bottom of the oven under the heating tubes as position E.

Oil tray:

Oil tray is mainly used to collect oil left over during frying food, usually to put into the slot under the rack or air basket, as position C or D.

The oil tray can also be used as baking tray, usually put into position B or C.

Wire rack:

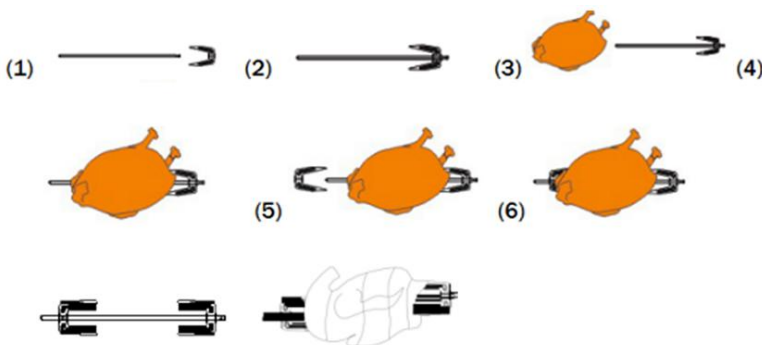
It's mainly for toast, cakes, etc. Can be used in position B/C/D base on different mode and food.

Basket:

Mainly use it under air fry mode especially for French fries, chicken wings/legs, etc, should be used on in position B. For fast cooking, it's suggested to put in position A.

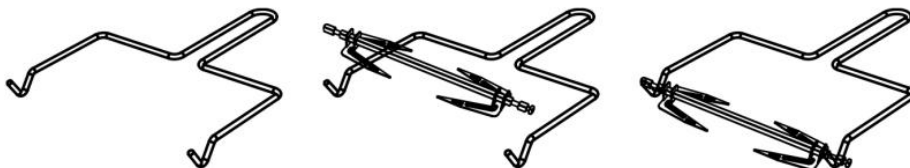
Rotisserie fork and screws:

- Use for roasts or a whole chicken.
- Force the shaft length ways through the meat and centre.
- Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws. There is an indentation point on the shaft for a screw. The other screw is fitted tightly to the stick.
- You can adjust the screws closer to the middle if needed, but never outwards towards the ends.
- Ensure that the roast meat or chicken are not too large and are able to rotate freely inside the Oven.
- Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.



Fetch tool:

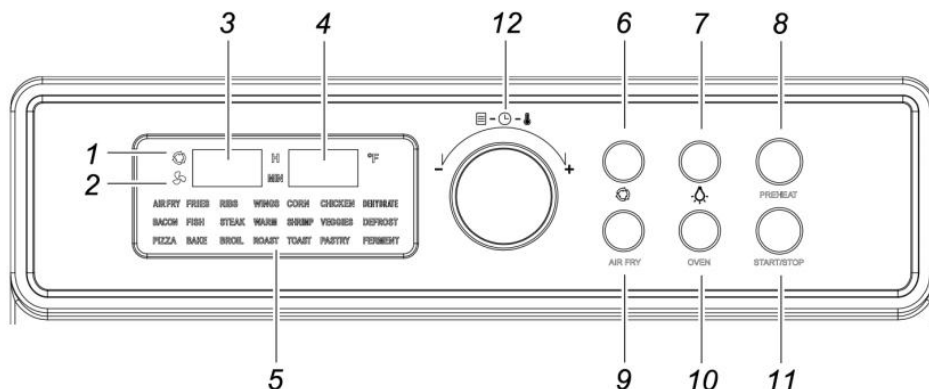
Use to remove cooked roasts or chicken which have been cooked using the rotisserie. Place under the rotisserie shaft and then lift gently.



Note: Please use your own oven mitts to remove accessories after the cooking is complete.

Using the AIR FRYER OVEN

Control Panel:



LED Display

1. Display of Rotation Function
2. Display of AIR FRY Fan
3. Display of cooking Time
4. Display of Temperature
5. Display of Cooking Functions
6. Rotating button, Switch rotation function On/Off for Rotisserie Fork.
7. Light Button, Switch the light in the oven On/Off.
8. PREHEAT Button, Press the button to preheat the oven at the default temperature of 200°C and time of 3 minutes.
9. AIR FRY Button, Press the button to select the desired AIR FRY cooking function. The corresponding cooking functions will light up in the LED screen.
10. OVEN Button, Press the button to select the desired OVEN cooking function. The corresponding cooking functions will light up in the LED screen.
11. START /STOP Button, Press the button to start or stop the cooking process.
12. Selector Dial, After pressing the AIR FRY or OVEN button, rotate the dial to select the desired cooking function. Press the center of the dial to adjust cooking time, or press again to adjust the temperature, or press again back to select the functions.

Selectable Cooking Function for AIR FRY:

- AIR FRY • FRIES • RIBS • WINGS • CORN • CHICKEN • DEHYDRATE
- BACON • FISH • STEAK • WARM • SHRIMP • VEGGIES • DEFROST

Selectable Cooking Function for OVEN:

- PIZZA • BAKE • BROIL • ROAST • TOAST • PASTRY • FERMENT

Preset Cooking Temperature and Time

Cooking Program	Default Temp. (°C)	Default Time (min)	Adjustable Temp. Range (°C)	Adjustable Time Range (min)
AIR FRY	180	20	60 - 200	1-90
FRIES	200	15	60 - 200	1-90
RIBS	200	25	60 - 200	1-90
WINGS	200	15	60 - 200	1-90
CORN	160	15	60 - 200	1-90
CHICKEN	180	40	60 - 200	1-90
DEHYDRATE	55	3H	25 - 80	1-24H
BACON	200	9	60 - 200	1-90
FISH	190	10	60 - 200	1-90
STEAK	200	13	60 - 200	1-90
WARM	70	30	60 - 200	1-90
SHRIMP	190	10	60 - 200	1-90
VEGGIES	180	10	60 - 200	1-90
DEFROST	50	40	25 - 60	1-90
PIZZA	200	20	60 - 200	1-90
BAKE	190	25	60 - 200	1-90
BROIL	200	15	60 - 200	1-90
ROAST	200	35	60 - 200	1-90
TOAST	200	5	60 - 200	1-90
PASTRY	180	30	60 - 200	1-90
FERMENT	35	60	25 - 60	1-90

Note:

- The adjustable interval for setting the cooking time will always 1 minute, except dehydrate function is 1 hour..
- The adjustable interval for setting the temperature will always be 5°C.

Using the Preset Cooking Options

1. Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.
2. Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a proper dedicated outlet.
3. Once the appliance is connected to a power point, it will be goes into standby mode, then press the START/STOP button to switch on.
4. When your chosen option is flashing on the screen, press the START/STOP button to start the cooking process.

Cleaning and Maintenance

1. The rotisserie forks, screws, wire rack, basket, oil tray, crumb tray and fetch tool can all be washed in warm soapy water immediately after use.

Note: all accessories are dishwasher safe except crumb tray.

2. Never use solvents or scouring pads to scrub inside the appliance; use a nylon or polyester mesh pad if necessary.
3. Wipe the outside of the appliance with a soft damp cloth only.
4. Do not immerse the power cord, plug or the housing body in water or any other liquids.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.
3. Store the appliance in an upright position with all the parts intact and the door closed.

Troubleshooting Guide

Problem	Cause	Solution
The Oven does not work.	The appliance is not plugged into the main power.	Put the mains plug in an earthed wall socket.
	The oven door is not closed.	Ensure the door is closed.
The ingredients fries with the oven are not done.	There are too many ingredients inside	Use smaller batches for more even cooking.
	The temperature is set too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the oven.	Certain types of ingredients need to be turned during the cooking process.	Turn the ingredients during cooking.
Fried snacks are not crispy when they come out.	You used a type of fried snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Chips / fries are not cooked evenly.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes, then take them out and dry them with paper towels.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 190°C, when you fry greasy ingredients in the Oven.
	There is excess oil inside the Oven.	Wipe down the inside of the Oven to remove excessive oil.

Proper disposal

Once the appliance reaches the end of its life cycle, do not throw it away. Hand it in at an official recycling collection point.