

INSTRUCTION MANUAL



MECHANICAL AIR FRYER



MODEL **300010KHN**

PLEASE READ THIS MANUAL CAREFULLY BEFORE OPERATING
THE APPLIANCE AND RETAIN IT FOR FUTURE REFERENCE

IMPORTANT SAFETY INSTRUCTIONS =

When using electrical appliances, basic safety precautions should always be followed, including:

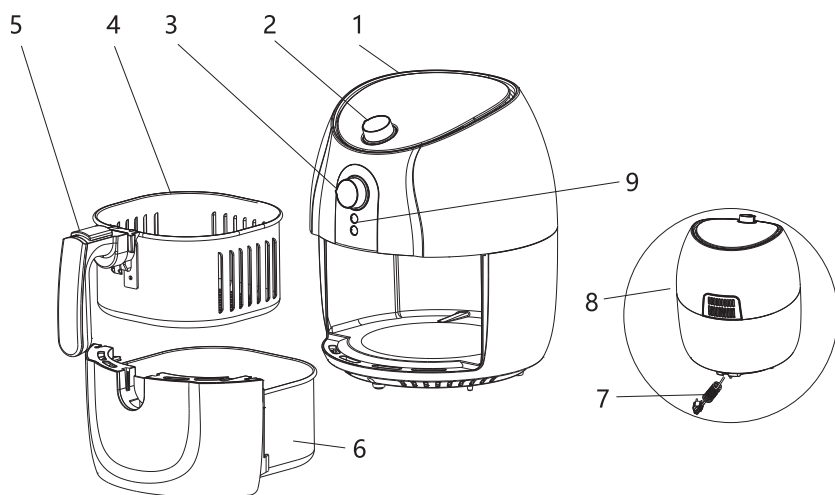
1. Before connecting the power, please check the appliance voltage conforms with your domestic voltage. The appliance must be correctly inserted into an earthed electrical socket.
2. If the appliance or its cord is damaged, stop using the appliance immediately.
3. If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to prevent risk to person and property.
4. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities or a lack of experience and knowledge unless they are supervised or have been instructed in the use of the appliance by someone responsible for their safety.
5. Children should be supervised around the appliance to ensure they do not play with it.
6. Do not allow the cord to come into contact with the hot surfaces.
7. Do not position the appliance near a wall or

other items. It should be surrounded by a circumference of free space of at least 10 cm. Do not place anything above the appliance.

8. Do not use the appliance for any purpose other than those described in this manual.
9. The appliance works using hot air. When it is operating or when you remove the frying pot from the appliance, hot steam may be released. Keep your hands and face a safe distance from the appliance.
10. When using the air fryer, the surface of the appliance may become hot.
11. Do not use the appliance beneath curtains or other flammable materials including kitchen cupboards and this presents a fire risk.
12. The appliance is not intended to be operated using an external timer or separate remote control system.
13. The appliance is designed to be used in an environment between 5°C and 40°C.
14. Before handling or cleaning the appliance, allow the appliance to cool for at least 30 minutes.
15. The appliance is for domestic or similar use, for example:
 - in staff kitchen areas in shops, offices and

- other workplaces;
- in farmhouses;
 - by clients in hotels, motels and other residential-type environments;
 - in B&Bs.

PRODUCT OVERVIEW



1. Air inlet cap
2. Timer knob
3. Temperature control knob
4. Frying basket
5. Basket release button

6. Frying pot
7. Power cord
8. Air outlet cap
9. Indicator light

TECHNICAL SPECIFICATIONS

Model No.	300010KHN
Power Supply	220-240V ~ 50/60Hz
Power Consumption	1500W
Dimensions	L350*W285*H335mm
Capacity	4.2L

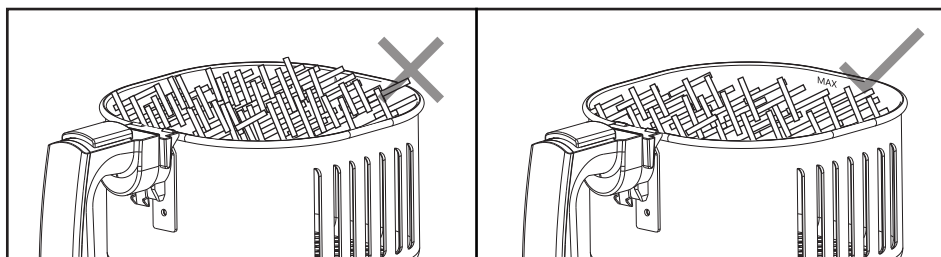
Specifications and design are subject to change without notice.

BEFORE FIRST USE

1. Remove all the packaging materials.
2. Clean the frying basket and the frying pot thoroughly with hot water, detergent and a non-abrasive sponge.
Notice: These items are not dishwasher-proof.
3. Wipe the inside and outside of the appliance with a wet cloth.
4. **Warning:** When using the appliance for the first time, the air fryer may emit a slight odour. This is normal with many heating appliances, is not harmful and will subside in a few minutes. A slight odour does not suggest that the safety of your appliance has been compromised.

OPERATING INSTRUCTIONS

1. Plug the appliance into an earthed electrical socket.
2. Turn the temperature control knob to 200 °C and turn the timer to at least three minutes to pre-heat the appliance.
3. When the timer knob returns to "0" , carefully pull the frying pot out of the appliance and place the ingredients into the frying basket (do not exceed the MAX line and overfill the basket). Then, slide the frying pot back into the appliance. Never use the frying pot without the frying basket inside it.



Caution: Do not touch the frying pot when the fryer is working or after use as it gets very hot. Use the handle.

- 4 Set the appropriate cooking temperature and cooking time and the appliance will start to work.
5. When the timer sounds, the food is ready. Pull out the frying pot and place it on a heat-resistant surface. Check the food is ready. If not, simply return the frying pot and set the timer for a few extra minutes.
6. If the food is ready, carefully pull out the frying pot, press the basket release button and lift out the frying basket. Do not turn the basket upside down with the pot still attached as any oil that has collected at the bottom of the pot will leak onto the food.
7. Empty the frying basket into a bowl or onto a plate. The appliance can be used again immediately.

Tips:

- Add some oil directly to food for a crispy result.
- To optimise cooking results and avoid uneven frying, pull out the frying pot halfway through cooking and shake the contents before returning the pot. Do not press the basket release button when shaking.
- If the fryer is not preheated, increase the cooking time should by three minutes.

COOKING GUIDE

Note: These cooking suggestions are to be used as a guide only. Food should be monitored when cooking.

Food	Time (Min)	Temperature (°C)
Chips	12-18	200
Shrimpt	10-15	180
Chicken wings	15-20	180
Fish	8-15	200
Steak	6-12	180
Cake	25-30	140

TROUBLESHOOTING

Problem	Possible Cause	Solution
Does not work	The appliance is not plugged in	Fully insert the plug into the electrical socket
	Timer is not set	Set the timer to the desired cooking time
Food is undercooked when time is up	Too much food in the basket	Remove some food from the basket
	Setting temperature is not high enough	Set an appropriate temperature then re-fry
	Cooking time is too short	Set an appropriate cooking time and then re-fry
Food is not fried evenly	Food needs to be rotated during cooking	During cooking, pull out the pot and shake it to separate any overlapped food items before returning the pot
Fried food is not crisp	Food needs to be fried with a little oil	Apply a thin layer of oil to the surface of the food before frying
Cannot smoothly push pot into the appliance	The pot is overfilled and too heavy	Do not overfill the pot
	The basket is not positioned correctly in the pot	Press the basket firmly into the pot
Smoking	Oily food is being fried	Some smoking is normal.
	Fryer contains oil from last use	Clean the pot and basket after use

CLEANING AND MAINTENANCE

1. Before cleaning, turn the timer to "0" and unplug the appliance and wait until it has cooled completely.
2. Never immerse the appliance in water or any other liquid. It is not dishwasher-proof.
3. Clean the surface of the frying pot and frying basket with hot water, some washing-up liquid and a non-abrasive sponge.
NOTE: If any residue is stuck to the basket or the bottom of the pot, fill the pot with hot water mixed with some washing-up liquid. Put the frying basket in the frying pot and leave the pot and basket to soak for about 10 minutes.
4. Use a damp cloth to wipe the surface of the fryer. Never use harsh or abrasive cleaning products, scouring pads or steel wool as these will damage the appliance.

STORAGE

- Unplug the appliance and allow it to cool completely before storing. Make sure all parts are clean and dry. Store the air fryer in a dry place.
- Do not place any heavy items on top of the appliance as this may damage the air fryer.

DISPOSAL



As a responsible retailer, we care about the environment. As such, we urge you to follow the correct disposal procedures for the appliance and its packaging materials. This will help conserve natural resources and ensure that these items are recycled in a manner that protects health and the environment. You must dispose of the appliance and its packaging according to local laws and regulations.

As this appliance contains electronic components, it and its accessories must be disposed of separately from household waste when the appliance reaches the end of its life. Contact your local authority to learn about your disposal and recycling options.

The appliance should be taken to your local recycling centre. Some collection points accept appliances free of charge.

WARRANTY: 2 YEARS



SAMSPARTY SL
CL CABAÑA 78, 45210 YUNCOS ,TOLEDO,ESPAÑA
B45824786

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