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Made in China

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Deerma Air Fryer

Oil-free air frying | Air fry | Air roast | Air bake

6 functions, easy to operate with one button, 12L large capacity | 7 in 1 baskets allows friends to share meals together.
Multi-purpose operation and time - or temp adjustment meet different needs. Oven-like cooking.

DEM-KZ120W

Read instruction manual carefully before use!
In addition, this instruction can be available on the following website: http://www.deerma.com

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:
1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mits or pot holders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. 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 without supervision.
5. Children must be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Make sure the cooking tray is in place before adding food to be air fried.
16. Make sure the "Tray Basket" is locked securely into the "Tray" of the Air Fryer, while the Air Fryer is in operation.
17. Overstuffing foods or meat clumps in, is not to be inserted in a Air Fryer as they may cause a fire or risk of electric shock.
18. As fire may occur if the Air Fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
19. Do not place with metal scouring pads. Pieces can break off the pad and touch electrical parts resulting a risk of electric shock.
20. Extreme caution should be exercised when using containers constructed of other than metal or glass.
21. Do not store any material, other than manufacturer's recommended accessories, in this Air Fryer when not in use.
22. Do not place any of the following materials in the Air Fryer: that is paper, cardboard, plastic, and the like.
23. Do not cover vents, cay or any part of the air Fryer with metal foil. This will cause overheat rig of the air Fryer.
24. Pressing the power button "⏻" at any time during the cooking process will interrupt the cooking process.

WARNING: The Air Fryer will not operate unless "Tray Basket is fully closed.
CAUTION: When hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked food.
21. 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.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

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ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.
CAUTION: This appliance is not during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should not dangled into a 220~240V~ electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave the appliance unattended during use.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Keep the cord out of reach from children as it intends to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air filters on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying basket handle to remove frying basket drawer.
11. **WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.
WARNING: Caution-lifting the frying basket may damage the Air Fryer and could result in serious personal injury.
12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
13. Do not drain fr fr meal occurring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. Use extreme caution when removing tray or disposing of hot grease.

NOTES ON THE PLUG:
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in to the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD:
A. A short power-supply cord for detachable power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
C. If using detachable power-supply cord or extension cord is used:
1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord must be a grounding-type 3-wire cord.
3. The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING:
CAUTION: To prevent Plasticizers from migrating, at the finish of the countertop or tabletop or other furniture, place NON-SLIP COASTER or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER:
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

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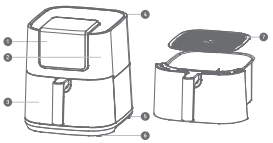
Parts & Features



Getting to Know Your 8QT Air Fryer

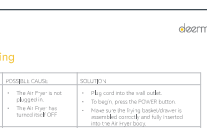
Product may vary slightly from illustration

1 Touchscreen Control
2 Air Fryer Body
3 Frying Basket, in Cool Touch Handle
4 Air Outlets (not shown)
5 Power Cord with Polarized Plug (Not Shown)
6 Non Skid Feet
7 Non Stick Cooking Tray

SPECIFICATIONS

Model No. DEM-KZ120W
Rated Power: 1700W
Rated Voltage: 220~240V~
Rated Frequency: 50~60Hz
Max Volume: 7.5L
Temperature Range: 75~200℃
Time Range: 1~60min
Dimensions: 439*315*365mm
Packing List: Main machine x1, Manual x1, Non Stick Cooking Tray x1, Warranty Card x1

Electrical Schematic Diagram



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Touchscreen Control

Timer Control Buttons
- After selecting any preset, function and at any point during operation, you may adjust the cooking time by increasing or decreasing the + and - buttons on the left side of the panel.

Temperature Control Buttons
- After selecting any preset, function and at any point during operation, you may also adjust the cooking temperature by increasing or decreasing the + and - buttons on the right side of the panel.

MENU Preset Choices
- 8 presets to choose from: Air Fry, Roast, Broil, Bake, Keep Warm, Reheat, Pizza, French Fries.

Adjustable Control (Temperature and Time)
- The + and - buttons enable you to add or decrease cooking temperature and time.

FUNCTIONS	TIME (MIN)		TEMP(℃)	
	DEFAULT	RANGE	DEFAULT	RANGE
Air Fry	25 mins	1~60 mins	200℃	85~200℃
Roast	35 mins	1~60 mins	200℃	1 1/2~200℃
Broil	20 mins	1~30 mins	200℃	/
Bake	25 mins	1~60 mins	175℃	85~200℃
Keep Warm	60 mins	1~60 mins	85℃	/~180℃
Reheat	4 mins	1~60 mins	125℃	85~200℃
Pizza	15 mins	1~60 mins	180℃	85~200℃
French Fries	26 mins	1~60 mins	180℃	85~200℃

IMPORTANT: Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset TIME has expired. If more time is needed, cook at short time intervals until food tests done.
1. For the first use, please clean and then preheat the empty pot. It is recommended to preheat the pot for 10 minutes at 200℃.
2. The baking temperature and time can be adjusted according to personal taste to make different food tastes.
3.When grilling fish, it is recommended to cut it into small pieces for quick roasting and adding texture.

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Before Using for the First Time

1. Remove all packaging material and labels from the inside and outside of the Air Fryer. Ensure that there is no packaging underneath and around the frying basket.
2. Your Air Fryer is sh ped with the frying basket locked inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, heat-work area.
3. Wash frying basket and crisping tray in hot, soapy water.
4. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. Insert the crisping tray into the frying basket drawer, there are 4 rubber tips attached to the sides of it to stay. Before air fry, check to make sure all 4 rubber tips are in place if they become separated from the tray, simply slide onto the tabs as shown. (See fig.2.)

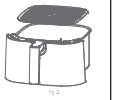

fig.2

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal and will no, affect the flavor or air frying.

Operating Instructions

WARNING: The Air Fryer should not be used to boil water.
WARNING: The Air Fryer should never be used to deep fry foods.
1. Place the Air Fryer on a flat, heat-resistant work area. Plug in to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket, then remove it to the machine and place on a flat, clear surface.
3. Place the crisping tray into the base of the frying basket.
4. Insert the assembled frying basket drawer into the "base of the Air Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet. An audible beep will sound and a POWER button will appear on a black background. Press the POWER button. The control panel will illuminate.
6. Press the function button and select the desired preset option.
7. Once the selected preset option illuminates, press the START/STOP button to start cooking.
IMPORTANT: If no buttons are pressed, the Digital Air Fryer will remain in standby mode for 3 minutes.

Manual Operation

1. To adjust the default air frying TIME, press the + or - on the left side of control panel to increase or decrease TIME in 1 minute increments, from 1 to 60 minutes.
NOTE: Time can also be adjusted when time reflects on the digital display.
2. To adjust the default air frying TEMPERATURE, press the + or - on the right side of the control panel to adjust the default temperature from 85℃ to 200℃ in 5℃ increments.
NOTE: Temperature can also be adjusted when temperature reflects on the digital display during.
3. When the desired TIME and TEMP appear on the digital display, press the START/STOP button to turn the Air Fryer ON. The TIME will begin to count down. TEMP and remaining TIME will appear on the digital display.
4. To turn the Air Fryer OFF at any time, or to reset the TIME, simply press the POWER button.
NOTE: To pull air frying immediately, pull the frying basket drawer of the body at any time. When the drawer is replaced, air frying will resume.
5. When the remaining TIME reaches 00:00, the display will show "END" and beeps to let you know that it has finished cooking.

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8 FUNCTION MENU PRESETS

8 FUNCTION MENU PRESETS (Air Fry | Roast | Broil | Bake | Keep Warm | Reheat | Pizza | French Fries)
1. To use food MENU options, simply press the desired function icon.
2. When the desired function menu option icon is flash, press the START/STOP button to turn the Air Fryer ON.
NOTE: The quantity, density, weight, of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.
IMPORTANT: Always check food halfway through cooking time to determine final cook TIME and TEMP.
3. To adjust the air frying TIME during operation, press + or - on the left side of the control panel to increase or decrease time in 1 minute increments to 60 minutes.
Press the + or - on the right side of the control panel to adjust TEMP in 5℃ increments.

Air Fry / Roast Cooking Chart
Times are estimated and based on average sizes and weights.
ALWAYS USE A FRESH THERMOMETER TO ENSURE THAT MEAT, POULTRY AND OTHER ARE COOKED THOROUGHLY BEFORE SERVING.
NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. As just air frying TEMP and TIME as necessary to suit your taste.
NOTE: Unless food is pre-packaged and pre-oiled, for brownies and crispy results, all foods should sligh tly oiled before air frying.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts.
Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Fryer body.
4. Store Air Fryer in its box in a clean, dry place.

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Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	• The Air Fryer is not plugged in. • The Air Fryer has turned itself OFF	• Plug cord into the wall outlet. • To begin, press the POWER button. • Make sure the frying baskets/drawer is assembled correctly and fully inserted into the Air Fryer body.
Food not cooked	• The Frying Basket is overloaded	• Fry smaller batches of food • Shake foods 2x or 3x during the cooking process. • Increase TEMP. • Increase air fry TIME.
Food is not fried evenly	• The Frying Basket is overloaded	• Fry smaller batches of food. • Apply a light, even coat of spray oil to food before frying. • Shake foods 2x or 3x during the cooking process. • Fry smaller batches of food.
Frying baskets/ drawer won't slide into the Air Fryer body properly	• The Frying Basket is overloaded	• Fry smaller batches of food. • Air fryer will not turn on ON, and the frying basket/drawer is assembled correctly and fully inserted into the Fryer body.
White smoke coming from the Air Fryer	• The Frying Basket is overloaded	• Soak, rinse and fully dry potatoes before frying. • Use fresh, fam potatoes.
Fresh fries are not fried evenly	• Raw fries have too much water.	• Use a clean kitchen towel to wrap and dry potato sticks thoroughly before adding oil. • Cut potato sticks smaller. • Shake and spray potatoes frequently.

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Care & Cleaning Instructions

WARNING: Allow the Air Fryer to cool fully before cleaning.
1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
3. The frying basket and crisping tray are dishwasher safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

All products bearing this symbol are waste electrical and electronic equipment (WEEE as in directive 2012/19/EU) which should not be mixed with unsorted household waste. Instead, you should protect human health and the environment by handing over your waste equipment to a designated collection point for the recycling of waste electrical and electronic equipment, appointed by the government or local authorities. Correct disposal and recycling will help prevent potential negative consequences to the environment and human health. Please contact the installer or local authorities for more information about the location as well as terms and conditions of such collection points.