

Important safety

Please read carefully

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.



EN | Disposal of Waste Batteries and Electrical and Electronic Equipment



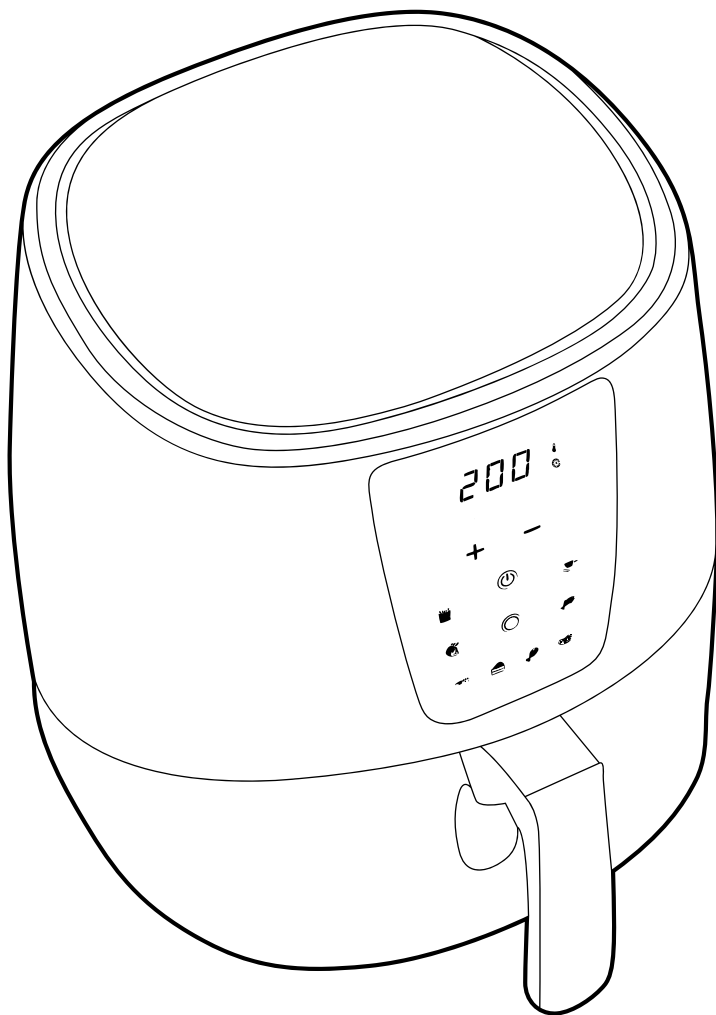
This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

Manufactured by:
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Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**
MADE IN CHINA.

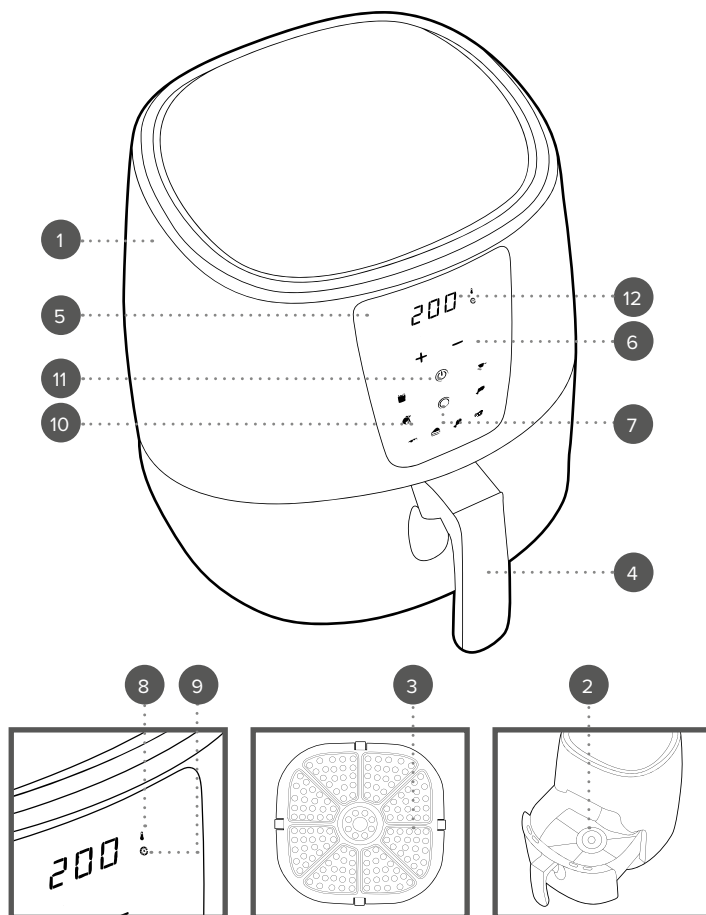
CD260324/MD000000/V1

User manual

Air fryer



Description of parts



- | | |
|-----------------------------------|------------------------------------|
| 1. Air fryer main unit | 7. Timer/temperature select button |
| 2. Cooking compartment | 8. Temperature icon |
| 3. Non-stick coated cooking tray | 9. Time icon |
| 4. Handle | 10. Mode buttons |
| 5. Digital control panel | 11. Power button |
| 6. Function control buttons (+/-) | 12. LED display |

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Automatic switch-off

The air fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the air fryer.



NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Dos and don'ts



Check that the non-stick coated cooking tray is securely fitted before use.
Only hold the cooking compartment by the handle.
Take care when removing the cooking compartment, as steam may be emitted.



Invert the cooking compartment still attached, as excess oil may collect at the bottom of the cooking compartment.
Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.
Fill the cooking compartment with oil or any other liquid.
Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

STEP 1: Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.



NOTE: The air fryer should be cleaned after each use.

Instructions for use

Before first use

Before using the air fryer for the first time, clean the air fryer and accessories following the instructions in the section entitled '**Care and maintenance**'.

STEP 1: Place the air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.



NOTE: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the air fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, until it is seated securely.

STEP 2: Slide the cooking compartment into the air fryer main unit to close it.



NOTE: The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

Using the digital control panel

When the air fryer is plugged in and switched on at the mains power supply, the unit will beep and the power button will illuminate to indicate that it is being powered.

Tap the power button to switch on the air fryer.

The LED display will display '**180 °C**'. These are the default cooking settings; if other settings are required, the time and temperature can now be programmed.

Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

These presets can then be adjusted using '+' or '-' to increase or decrease the time or temperature as required.

Once cooking is complete and the preset time has elapsed, the timer will sound and the air fryer will switch off. During cooking, the time and temperature can be adjusted at any time using '+/-'.

If the cooking compartment is removed during cooking, cooking will be paused; reinsert the cooking compartment to resume the cooking process.

To switch off the air fryer, tap the power button again the air fryer will switch off after 20 seconds.



NOTE: The power button will remain illuminated whilst the unit is plugged in.

Using the air fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply; the air fryer will beep, and the power button will illuminate to indicate that the unit is plugged in.

STEP 2: Tap the power button to switch on the air fryer; the LED display will show '**180 °C**', indicating that the time and temperature are ready to be programmed.

STEP 3: Following the instructions in the section entitled '**Using the control panel**', use the '+/-' to increase or decrease the time or temperature if required.

STEP 4: Remove the cooking compartment by pulling it out of the air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 5: Place the ingredients onto the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 6: Use the digital control panel to set the cooking time and temperature as required for the ingredients. The time and temperature can also be set using the mode buttons, which automatically cycle between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using '+/-' to increase or decrease the time or temperature as required. Then press the power button to begin cooking.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the handle out of the air fryer. Shake the cooking compartment gently and then slide it back into the air fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.



NOTE: If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control buttons as required and the air fryer will automatically adjust the settings.



CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect in the bottom of the cooking compartment and leak onto the ingredients or serving bowl. Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.



WARNING: Nominal voltage is still present even when the air fryer is switched off. To permanently switch off the air fryer, turn it off at the mains power supply.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5212

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W

Power consumption (standby mode): 0.17 W

RECIPES



Beef samosas

Ingredients

100 g beef mince
½ packet of filo pastry
½ onion, chopped
½ shallot, minced
½ thyme sprig
½ tbsp curry powder
Spray oil
Milk, optional
Salt and pepper, to taste

Method

In a large saucepan on a medium heat, add a drizzle of oil and the onion to soften, followed by the minced shallot. Add the beef mince and thyme to the pan and cook for approx. 5 minutes until the meat is browned and then remove from the heat. Add the curry powder to the mince mixture and season with salt and pepper. Lay a sheet of filo pastry on a flat work surface and cut lengthways into thirds. Add a spoonful of the meat mixture to the top of each strip and then fold into triangles. Use a small amount of milk to seal the edges. Continue this process until no beef mince mixture remains. Spray each samosa with oil, then place 2 samosas at a time onto the non-stick coated cooking tray and cook for approx. 3 minutes. Turn the samosas and then cook for a further 3 minutes, until both sides are crisp and golden brown.

Grilled prawns

Ingredients

200 g jumbo prawns, washed and peeled
80 g melted butter
1 garlic clove, peeled and crushed
2 tbsp of lemon juice

Method

In a small bowl, mix the melted butter, lemon juice and garlic. Dip the prawns into the butter mix and place them directly onto the non-stick coated cooking tray. Grill the prawns for approx. 10–15 minutes, turning halfway through cooking.

Salmon croquettes

Ingredients

½ tin pink salmon, drained, reserving the juice
40 g flour
25 g breadcrumbs
16 g juice from drained salmon
½ egg
¼ chopped spring onion
½ tsp baking powder
¼ tsp Worcestershire sauce
Spray oil
Pepper, to taste

Method

In a bowl, mix together the salmon and the egg and then stir in the flour, pepper, onions and Worcestershire sauce. Mix the baking powder with the salmon juice and beat until foamy. Pour into the salmon mixture and mix with a fork. Create croquette shapes from the mixture and cover with breadcrumbs. Spray with oil, place them onto the non-stick coated cooking tray and cook for approx. 15–18 minutes or until golden brown.

Breaded fish fillets

Ingredients

100 g cod fillets/loins (even in size for the best cooking results)
40 g breadcrumbs
½ egg, beaten
2 tbsp plain flour
1 tbsp Parmesan cheese
Basil, dried
Spray oil
Salt and pepper, to taste

Method

Add some plain flour to a medium-sized bowl and coat the cod fillets in the flour.

In another bowl, mix together the breadcrumbs, Parmesan and basil. Dip the fillets into the egg and then coat the fish in the breadcrumb mixture. Add seasoning to taste.

Spray the fish with oil on all sides, place the fillets onto the non-stick coated cooking tray and cook for approx. 15–20 minutes or until golden brown.

Crispy sesame fried chicken

Ingredients

90 g chicken breast strips
40 g rolled porridge oats
25 g self-raising flour
10 g toasted sesame seeds
½ tbsp chicken bouillon powder
1½ tsp salt
½ tsp garlic powder
½ tsp onion powder
½ tsp soy sauce
¼ tsp dried basil
¼ tsp dried oregano
¼ tsp ground black pepper
60 ml chicken stock
Spray oil

Method

Coat the chicken with the ½ tsp salt, black pepper and garlic powder and then chill for approx. 4 hours.

In a medium-sized bowl, mix together the oats, sesame seeds, ½ tsp of salt and chicken bouillon powder and set aside. In another bowl, combine the flour, ½ tsp of salt, onion powder, basil, oregano, soy sauce and chicken stock. Dip the chicken into the chicken stock and then roll in the sesame seed mixture. Spray the chicken with oil, place it onto the non-stick coated cooking tray and cook for approx. 15–22 minutes or until golden brown.

Japanese-style fried chicken

Ingredients

175 g skinless, boneless chicken breast, cut into 1 inch cubes
1 egg, lightly beaten
1½ tbsp potato flour
½ tbsp rice flour
½ tbsp minced garlic
½ tbsp grated fresh ginger root
½ tbsp sesame oil
½ tbsp soy sauce
¼ tsp white sugar
¼ tsp salt
¼ tsp black pepper
¼ tsp chicken stock cube
Spray oil

Method

In a large bowl, mix together the eggs, salt, pepper, sugar, garlic, ginger, sesame oil, soy sauce and stock cube. Add the chicken pieces and stir to coat. Cover and refrigerate for approx. 30 minutes.

Remove the bowl from refrigerator, add the potato flour and rice flour to the chicken and mix well.

Spray the chicken with oil, place it onto the non-stick coated cooking tray and cook for approx. 15–22 minutes or until golden brown.

Breaded chicken goujons

Ingredients

25 g breadcrumbs
25 g cream cheese
1 chicken breast
Spray oil

Method

Cut the chicken breasts into strips, spread with cream cheese evenly and then coat with the breadcrumbs.

Lightly spray the chicken with oil, place it onto the non-stick coated cooking tray and cook for approx. 15–22 minutes, turning halfway through or until golden brown and firm to touch.

Peppercorn steak

Ingredients

200 g sirloin steak (1.5 cm–2.5 cm thick)
50 g unsalted butter
2 shallots, finely diced
100 ml beef stock
2 tbsp Worcestershire sauce
2 tbsp brandy
2 tbsp double cream
1 tbsp Dijon mustard
1 tbsp olive oil
1 tbsp green peppercorns
Black and white peppercorns, to taste
Salt and pepper, to taste

Method

Dry the steaks with kitchen paper and press the black and white peppercorns into both sides.

Cover with foil or plastic film and then refrigerate for approx. 2–3 hours.

Place the steak onto the non-stick coated cooking tray and cook for approx. 6 (rare), 8 (medium) or 10 (well done) minutes depending upon preference. Turn the steak halfway through to caramelize on both sides.

Meanwhile, make the sauce. Heat the oil and butter in a fry pan and cook the shallots over a medium heat, until soft. Add the Worcestershire sauce, brandy and stock to the fry pan. Cook rapidly, scraping the bottom of the fry pan to incorporate the flavours. Add the green peppercorns, mustard and cream, then season to taste.

Remove the meat from the air fryer and leave to rest for approx. 5 minutes before cutting diagonally into slices. Add the meat to the sauce. Stir to combine the meat juices with the peppercorn sauce and to warm the meat through.

Lightly-fried lamb chops with rosemary and garlic

Ingredients

3 small lamb rib chops or 2 lamb loin chops
1 tbsp minced garlic
1 tbsp fresh rosemary, chopped
½ tsp dried crushed red pepper
Fresh rosemary sprigs (optional)

Method

In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp of the mixture over both sides of each lamb chop.

Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approx. 30 minutes or preferably up to 4 hours. Place the lamb chops onto the non-stick coated cooking tray and cook for approx. 10 minutes, depending upon how well done the meat is required to be cooked. Shake halfway through. Garnish the lamb chops with rosemary if desired.

Mustard pork chop

Ingredients

1 pork chop
Dijon mustard

Method

Coat the pork chop with a generous helping of Dijon mustard. Place the pork chop onto the non-stick coated cooking tray and cook for approx. 18–20 minutes, until the fat goes crispy. Flip the pork chop halfway through cooking for even colour and caramelisation.

Sweet potato wedges

Ingredients

2 sweet potatoes, cut into small wedges
2 tbsp olive oil
1 tsp chilli flakes
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, pour over the oil and mix to cover evenly. Add the chilli flakes, season with salt and pepper to taste and stir to combine.

Place the potato wedges onto the non-stick coated cooking tray and cook for approx. 18–25 minutes, until the potatoes are tender and golden brown.

It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Sprinkle with sea salt to serve.

Potato wedges with rosemary

Ingredients

1 medium white potato, cut into small wedges
1 garlic clove, crushed
1 fresh rosemary sprig
Spray oil
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, add the remaining ingredients and mix together.

Spray the wedges with oil so that each one is lightly coated, place them onto the non-stick coated cooking tray and cook for approx. 20–30 minutes or until golden brown and crispy on the outside.

It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Onion rings

Ingredients

32 g all-purpose flour
1 large onion
80 ml buttermilk
Spray oil
Salt and pepper, to taste

Method

Wash, peel, and cut the onions into 5 mm thick rounds and then separate the rounds into rings.

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the onion rings into the flour so that they are fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Dip the onion rings into the buttermilk until fully coated.

Shake off the excess buttermilk and coat in the flour for a second time.

Spray the onion rings with oil, place them onto the non-stick coated cooking tray and cook for approx. 5–8 minutes or until golden brown.

It is recommended to shake the cooking compartment halfway through cooking, so that the onion rings are cooked evenly.



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