

Digital Air Fryer 8 Liters



AFT08003F-02-006

User Manual

SAFETY INSTRUCTIONS

please ensure you read all instructions and warnings in this user guide prior to first use.

keep this user guide for future reference.

please handle this product with care and check it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage, stop using it immediately or do not use.

unplug product and contact a qualified technician or service agent.

- This appliance can be used by children 8 years and older if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved
 - . cleaning and user maintenance are not to be carried out by children
 - . keep the appliance and its cord out of reach of children younger than 8 years
 - . children are not to play with the appliance
 - . This appliance can be used by persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved
- When operating, the air fryer basket and crisping plate will be hot. DO not touch. use the handle on the air fryer to remove the basket with food
 - . use oven mitts or cloths when handling the air basket as it will retain some residual heat. This will prevent potential burns
 - . This air fryer is intended for indoor household use. Do not use outdoors for any purpose

- . The power cord to the air fryer should be plugged into a 200-240VAc electrical outlet only
- . If this air fryer begins to malfunction during use, press the basket release button and pull any active fryer baskets out of the air fryer. unplug the power cord and stop use immediately. contact a qualified technician or service agent. place the air fryer only on dry, flat, stable and heat resistant surfaces
- . Do not place the air fryer on or near a hot gas or electrical burner or heated oven
- Be sure to use on a heat resistant and even surface. If you do not have a heat resistant surface, please use a heat-proof mat. keep the appliance at least 20cm away from the walls, furniture or other flammables
- . Do not immerse the power cord, plug or air fryer unit into water or any other liquids
- Do not allow the power cord to hang over the edge of a table, counter or touch any hot surfaces
- If the power cord is damaged, stop use immediately and contact a qualified technician or service agent
- . Do not attempt to repair the air fryer yourself. contact a qualified technician
- Do not obstruct the air flow inlets and outlets. These are located at the back and on top of the air fryer
- Do not use any third-party attachments and accessories with this air fryer. It may lead to malfunctions or injuries
- . When using the crisping plate, ensure that it is properly inserted into the air fry basket before adding food and cooking
- . Always use the handles on the air fry basket to pull out the basket. please remember to press the release button before pulling

- . Allow the air fryer to cool before cleaning or removing the air fry basket or crisping plate
- . unplug the power cord of the air fryer before cleaning and when it is not in use
- . Never operate or store the unit indirect sunlight



WARNING: This air fryer is not intended to be operated by means of an external timer or separate remote control system



WARNING: Never move the air fryer unit when hot or when containing hot food



WARNING: The air fryer will not operate unless the active air fry basket is fully inserted into the main air fry unit



WARNING: This air fryer should not be used to boil water



WARNING: This air fryer should never be used to deep fry food in fat or oil



WARNING: under-filling or over-filling the air fry basket may damage the air fryer and result in serious injuries



CAUTION: Hot oil can collect at the base of the basket. use caution when removing the cooked food to avoid splashes and burns



WARNING: After operating, the air fryer basket and crisping plate will retain some residual heat. Let them cool before washing or handling



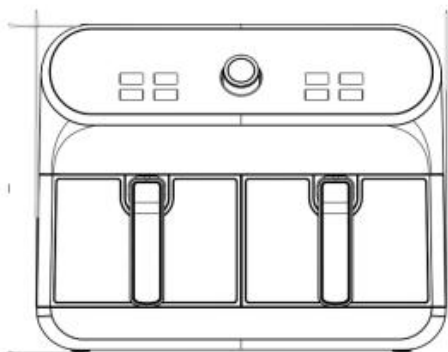
WARNING: This appliance is intended to be used in households and similar places

- 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



WARNING: Extreme caution must be taken when handling any hot fryer baskets or crisping racks. Be careful when opening baskets to avoid the steam escaping from the fryer and food

PRODUCT OVERVIEW



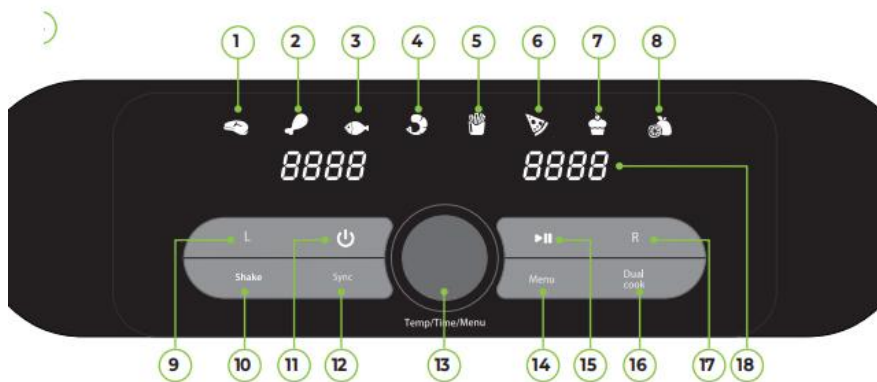
Main Unit

Crisper Plate



Basket

TOUCH CONTROL PANEL



CONTROL PANEL AND DISPLAY

- | | |
|--------------------------------------|--|
| 1. Steak preset indicator | 10. Shake key |
| 2. Chicken preset indicator | 11. Power On/Off key |
| 3. Fish preset indicator | 12. Sync key |
| 4. Shrimp preset indicator | 13. Time/Temperature/Menu selection dial |
| 5. Fries preset indicator | 14. Menu key |
| 6. Pizza preset indicator | 15. Start/Pause key |
| 7. Bake preset indicator | 16. Dual Cook key |
| 8. Dehydrate preset indicator | 17. Right cooking basket selection key |
| 9. Left cooking basket selection key | 18. LED display |

POWER ON

- 1) After the frying basket is inserted into the pot and the machine is powered on, all menu lights and displays will be on for 1 second, the buzzer will sound, and then go off, and enter the standby mode;
- 2) Each time the key is clicked, the buzzer will sound for 0.2 seconds.
- 3) If the frying bucket is not inserted into the "OPEN" , the digital tube on both sides shows OPEN(standby does not show); Standby mode: "----" and "----" are displayed on 8 digital tubes, and all other lights are off

MODE SELECTION

- 1) In standby mode, click the power supply to enter the mode selection state, the 8 menu chart lights are on, and the 8-bit digital tube displays "0000";
- 2) On the mode selection page, you can click "L", "R" to select left/right bucket to work separately and freely, or click "Dual cook" to select dual cylinder synchronous work.
- 3) Press the power button under the mode selection menu to return to standby mode.

After dual-channel start and run: select L (The function menu of L Channel Digital tube and L channel selection flashes;) --> Press "Start/Pause" (Pause L, the corresponding L digital tube blinks, L selected menu blinks, R does not blink, R digital tube does not blink, R selected menu does not blink). - > Press the running R circuit (the R nixie tube and the menu selected by R are blinking.) - > Press the paused L path. (If you do not press the paused L channel and no button is pressed within 5 seconds, jump back to the L state and press the Start button to start the L channel.) Dual-channel operation: Press Start/Pause to suspend the dual-channel operation. The dual-channel digital tube blinks and the selected menu blinks. After the single-channel L is started, press L. (The L Nixie Tube and L function menu blink.) --> Press "Start/Pause" (Pause line L, "Line L Nixie tube" and the menu selected by L blink.) - > If bucket R is not started or no operation is performed, shut down bucket R after 5 minutes and retire to standby mode.

- 3) After setting the menu for each bucket, press the "Dual cook" synchronization start key to enter the dual cook synchronization mode, the same menu is displayed on the digital tubes on both sides, and the synchronization time of the menu is changed.

After the menu is set for two buckets, press Dual cook synchronization start key to enter the dual Cook synchronization mode. The selected menu is displayed on the digital tubes on both sides, and the synchronization time for the menu is changed.

Menu selection and parameter adjustment

- 1) Under the mode selection menu, select "L" or "R" corresponding to the digital tube flash, there is no menu selection by default, at this time the 8 menu lights are all on, press the "Function menu key" to select the corresponding menu icon and digital tube flash, the digital tube alternately displays the default time and temperature, and the time setting format is "minute second second".
- 2) After the menu is selected, you can click the knob button to adjust and set the temperature and time parameters through the knob. Except for the dried fruit menu, other menu functions support the synchronization completion function. Press the "Sync" button to enable or disable

the synchronization completion function. (Note: Sync can only be adjusted before starting work, and cannot be turned on or off after starting work)

3) Press the knob button once, corresponding to the digital screen temperature blink, press the button again, corresponding to the digital screen time blink, adjust through the knob, limited to the upper and lower limits of time, each box 1 point. When the time is \pm adjusted, the nixie time display is steady on. When set to maximum or minimum, the knob is invalid and the buzzer gives an error tone (two beeps). If no operation is performed within 5 seconds, it stops blinking, and the default value is set. If the adjustable time hour is displayed, the value is one step per hour. When the minute is displayed, the step is 1 minute. 60mins displays 60:00 except for "Dried fruit" mode; "Dried Fruit" mode displays the hour effect: "12H".

4) Press the button button once, corresponding to the digital screen temperature flicker, adjust through the knob, limited to the upper and lower limits of the temperature, each box 5°C. When the temperature is \pm adjusted, the temperature display of the digital tube is steady on. When set to maximum or minimum, the knob is invalid and the buzzer gives an error tone (two beeps). If no operation is performed within 5 seconds, the default parameters have been adjusted.

5) Adjust the temperature and time of the left and right buckets under the working state, press the "L" or "R" key first, and the corresponding digital screen will display the temperature or time and blink. After parameter adjustment, if the key does not operate within 5 seconds, the adjustment will stop blinking by default.

6) When the two buckets are working at the same time, press the "Start/Pause" key to make a buzzer, the two buckets will stop at the same time and the digital screen and selected menu will shine, and press the "Start/Pause" button again to start working according to the reserved Settings.

7) If only one of the two buckets is paused, press the "L" or "R" key after the corresponding digital screen flashes, and then press the "Start/Pause" key to pause the work.

8) After the parameters are set, if you directly press the power button, the machine will return to standby mode.

9) If the product is not in the heating working state or the user stops the function operation (such as suspension), the product will automatically return to standby mode after 5 minutes.

10) After the end of the heating state, the motor continues to work for 20 seconds and the digital tube displays 20S countdown, and then the machine rings 5 times and returns to standby mode.

11) Double-barrel operation: Long press the "L" or "R" barrel key to close one of them, the closed drum motor continues to work for 20 seconds and the digital tube displays 20S countdown, and then the machine rings 5 times, the closed one corresponds to the digital tube is extinguished, the other one continues to work until the end, and the end steps back to standby mode.

12) "Dry fruit" mode fan speed 1000 ± 200 rpm/min. 16) Menu selection: press the "Menu" key to enter the menu selection, and then switch the menu by rotating the knob (the menu can be switched in a cycle).

13) After the unilateral bucket selects work (or enters pause after work), the other side bucket can continue to select the menu and can start work.

14) In any state (except standby), the left and right bucket keys can continue to operate the selection menu, and start to enter the work.

15) Two buckets start to work (in any mode), one of the buckets ends the work first, the digital tube of the first bucket is extinguished, before the other bucket ends the work, the first bucket can continue to operate and select and start the work.

16) In any mode, after both buckets have finished working, return to standby.

SYNCHRONIZATION END FUNCTION

- 1) "Sync" synchronization end function, not applicable to the "Dried fruit" menu. The "Sync" function needs to be set before starting and running, but cannot be set after starting and running. Press "L" or "R" and then adjust the menu and time and temperature parameters.

- 2) Press Sync to enter the synchronization end mode. Press Dual cook to exit the synchronization end mode and return to the mode selection menu.

- 3) Press the "Start/pause" button to start work, set the long time frying bucket to work first, and then another digital tube shows "Hold", when the two sides of the frying bucket time reaches the same, the two frying buckets work together.

- 4) Under the selected state of "Sync", if one side of the bucket is not set, press the "Start/Pause" key, and the other side of the bucket is not set, flash and beep two times to prompt you to set the menu and parameters of the corresponding bucket, or press the "Sync" button to cancel this function.

- 5) Press "Sync" to complete the function setting at the same time, and after starting to work, adjust the Hold side for longer than the working side, and the Hold side starts to work immediately, and the time/temperature \pm is still on the side being adjusted.

- 6) Press "Sync" to complete the function setting at the same time. After the work starts, adjust the time of the side that has started to work to be lower than the Hold side. The Hold side starts to work, and the time/temperature \pm is still on the side that is being adjusted.

- 7) When the dual bucket work mode "dry fruit" is selected: "Sync" exits the function. The "Dried Fruit" menu cannot use "Sync" with other menus.

- 8) Press the "Sync" key to complete the function setting at the same time. When you start to work, the other digital tube will display Hold for a long time, press the power key when the Hold side is not working, only the working side will have air cooling, and the side that is not working will not be air cooling⁸

SYNCHRONIZATION MODE

- 1) Press the "L" or "R" key to set the functions, and press the "Dual cook" key, the digital tubes on both sides and the selected menu will flash, and the other seven menus will be steady on.
- 2) Or press the "Dual cook" key first, and then press the "Menu Function key" to set. The default temperature and time are displayed on both sides of the digital tubes and blink.
- 3) Press the "Start/pause" key, both sides start to work at the same time, both sides of the digital tube display the same time and temperature.
- 4) In the working state, press "temperature time" to adjust the parameters, and the digital tube display on both sides increases and decreases at the same time.
- 5) In the working state, press the "L" or "R" key corresponding to the left or right digital tube blinking, then press the "time temperature" to adjust the parameters, you can adjust the left or right parameters separately, after adjustment, the synchronization mode will be cancelled.
- 6) In Dual cook working state, the selected menu and digital screen are steady on, and other lights are off.

Food flip function reminder (Shake) set time ≥ 6 minutes, only effective.

- 1) Turn the food prompt function, when the food is heated to the reminder time, the buzzer will prompt 4 sounds, and the digital screen of the corresponding left and right pan will flash and the temperature display of the digital tube will change to display "SHK", the digital tube time will be displayed normally, and the work will proceed normally. After the prompt tone is completed, the digital screen will stop flashing, the normal time will be displayed, and the corresponding bucket will display "SHK". Open the frying bucket and turn it over, put it back in the bucket or press "Shake" to display the normal time and temperature.
- 2) Before work, in the state where the menu has been selected (the menu has the function of turning over) : Press the "L" or "R" key, and the corresponding nixie tube and menu light of the bucket will blink, then press the "Shake" key, select the corresponding nixie tube display tip over reminder state of the bucket, turn on the display "on" and

blink, turn OFF the display "off" and blink, and exit the display if there is no operation or other key operation within 3 seconds

Pull out the barrel

- 1) When the frying barrels on both sides are in working state, take out a left or right frying barrel, pause the frying barrels on both sides at the same time, and the other pot is not drawn out for air cooling 20S (shows the working countdown room, does not show the air cooling countdown room).
- 2) If only unilateral barrel blasting work, take out the working barrel, then the working barrel into the suspension, the non-working barrel remains unchanged, do not open the air cooling.
- 3) If the bucket is put back within 5 minutes, the two buckets will start working at the same time according to the set time.
- 4) If the bucket is not put back within 5 minutes, return to standby mode.
- 5) Enter the suspended state, that is, the digital tube and the selected menu flash.

Finish to work

When the work is finished or press "Power" to shut down, the digital tube displays the 20s air cooling countdown. After the countdown is completed, the buzzer rings 5 times and enters the standby mode. Pull out the bucket in the air-cooled countdown, the countdown on the digital tube goes off, the buzzer rings 5, and enters the standby mode.

AIR FRYING TIPS

- please check on the cooking of your food as our Air fryer cooking technology will cook food quicker than conventional ovens
- pat the food dry before cooking to encourage browning and to avoid excess smoke
- To ensure even cooking/browning, always open the active basket halfway through the cooking time and check, turn or shake foods in the air fryer basket. some recipes call to brush or spray oil halfway through the cooking. Adjust the temperature or time if needed
- Frying small batches will require shorter cooking time and yield crispier results.
- To avoid excess smoke when cooking foods high in fat(e.g bacon, chicken wings or sausages), it may be necessary to empty the fat gathered in the air fryer basket between batches
- create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield crispier foods
- press breading/coating onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking
- To improve crispiness in meat, coat the meat lightly with corn flour or rice flour and spray with oil
- Arrange breaded coated foods in air fryer basket so that food is not touching to allow air flow on all surfaces
- when baking or using wetter foods, it is best to use parchment paper to line the basket

Air frying Pre-Packaged Frozen Foods

- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature
- once the time is up, ensure the food is fully cooked

Before first use, pay attention to:

- . please read the instruction manual carefully.
 - . Remove all accessories and fittings from the air fryer or from the box.
 - . clean the inside of the fryer with warm water and wipe the inside of the air fryer with a soft damp cloth and wait until it is completely dry before using.
 - . There should be enough space around the air fryer to ensure that the surface of the air fryer is at least 20cm away from other items and that nothing is placed on top of the air fryer.
 - . Before operating the air fryer for the first time, the temperature should be.
- Anti-rust oil from the surface of the air fryer heat pipe. It is normal to have slight smoke coming out when first used.

Maintenance and Cleaning

Clean the air fryer after every use.

DO NOT CLEAN WHILST STILL HOT

Unplug unit from the electrical outlet and allow each part to cool down before starting any cleaning procedures. Remove containers to make the unit cool down faster.

Do not place the air fryer in water. Try to prevent splashes of water or other liquids from reaching the unit.

Do not use any abrasive or harsh chemicals.

- Wipe the outside of the appliance with a damp cloth
- Wash the basket and crisping plate in hot soapy water or in the dish-washer. If cleaning in dishwasher, place the parts on the top rack and do not use higher setting than 50°C.
- Clean the inside of the appliance with hot water and nonabrasive sponge. The basket and crisping plate can be washed as normal non-stick pans, but we suggest using a low dishwasher setting

Do not use metal kitchen utensils, abrasive sponges or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

TROUBLESHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please contact customer service.

problem	possible cause	possible solution
Food is overcooked/burnt.	cooking temperature is set too high.	check cooking temperature and lower the thermostat accordingly.
	cooking time is too long.	check cooking time of the food and be aware the air fryer may cook quicker than conventional ovens.
Food is undercooked.	cooking temperature is set too low.	check cooking temperature and increase accordingly.
	cooking time is too short.	check cooking time and increase the cooking time accordingly.
	The Air Fryer basket has been over filled.	Ensure that the Air Fryer basket is not filled to the brim leave 3-4cm area free for the air to circulate.
unit does not power up	LED Digital Display is not illuminated.	press the power button on the control panel.
	No power to Air Fryer.	check that the mains plug is inserted into the socket and the socket is switched on (if applicable)
	The Air Fryer basket is not inserted or fully pushed home	Ensure the basket is inserted and fully pushed home.
Burning smell from unit.	Food trapped under crisping plate .	Ensure Air Fryer basket and crisping plate are clean.
	previous food remains on Air Fryer basket or crisping plate	

SPECIFICATION

Model: AFT08003F-02-006

Rated voltage: 220-240v~ 50/60HZ

Rated power: 1700w



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.