

Visible Air Fryer & Grill



MYAF5L04

Owner's Manual

FOR HOUSEHOLD USE ONLY

Introduction

Thank you for choosing our Visible Air Fryer & Grill. It's a perfect cooking system combined with grilling, air frying, stewing and so on with highly innovative design and uniquely technological style.

Before use, please read this manual. It gives important instructions about safety, use and maintenance of your appliance.

Remove all packaging materials. You may wish to keep the packaging for future use or storage for your appliance. Alternatively, dispose of accordingly.

IMPORTANT SAFETY INSTRUCTIONS

Please read ALL instructions before using this appliance and keep safe for future reference. When using electrical appliances, basic safety precautions should always be followed, including the following:

1. This appliance is intended for domestic use only. It should not be used for commercial purposes. Any liability if the appliance is subject to improper use, or failure to comply with these instructions is not accepted.
2. Do not use on wet surfaces.
3. Do not handle the plug or appliance with wet hands.
4. Do not immerse the main body in water. Avoid any liquids entering the appliance as this will cause an electric shock or will short circuit the appliance.
5. Keep all ingredients within the glass jug to prevent any contact with internal heating elements. The appliance will malfunction if this occurs.
6. 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 the use of the appliance in a safe way and understand the hazards involved.
7. Children should not play with the appliance.
8. Cleaning and user maintenance should not be performed by children without supervision.
9. This product is not a toy.
10. Do not use the appliance if any parts appear to be faulty, missing or damaged.
11. Do not use the appliance if it has been dropped or damaged in any way.
12. Do not leave the appliance unattended when connected to the mains supply.

IMPORTANT SAFETY INSTRUCTIONS

13. Always unplug from the mains supply before carrying out any cleaning or performing user maintenance. The appliance needs a minimum of 30 minutes to cool down after use.
14. Check to ensure that your electricity supply matches that shown on the rating label.
15. Only use the accessories supplied with the product or recommended by us.
16. If the supply cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
17. Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
18. Always use the appliance on a stable, heat resistant surface.
19. Do not place the appliance against a wall or directly next to another appliance. Leave at least 20cm of free space around the appliance when in use.
20. Do not cover the air inlet or the air outlet while the appliance is operating.
21. During use, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the steam outlet.
22. Take extra care when removing the jug after cooking is complete. Hot air and steam will be released. Keep your face and hands at a safe distance.
23. The surface of the appliance may get hot during operation.
24. Do not move the appliance when it is in use.
25. Do not touch any parts of the appliance that may become hot as this could cause injury.
26. Do not cover the appliance.
27. Do not disconnect the appliance from the mains power supply by pulling the cord, switch it off and remove the plug by hand.

28. Do not store in direct sunlight or high humidity conditions.
29. Always unplug the appliance after use and before any cleaning or user maintenance.
30. Always ensure the appliance has cooled fully after use before performing any cleaning, user maintenance or storing away.
31. Use of an extension cord with the appliance is not recommended.
32. This appliance should not be operated by means of an external timer or separate remote control system.
33. Keep the appliance away from flammable materials.

PRODUCT OVERVIEW & TECHNICAL INFORMATION

Product Overview

- 1.Timer Control Knob
- 2.Temperature Control Knob
3. Head
4. Detachable Glass Jug
5. Jug Handle

6. Release Button
7. Grill plate
8. Low Rack
- 9.Glass lid
- 10.Hot pot



Technical Information

Voltage	220-240V 50-60Hz
Rated Power	1400W
Temperature Range	Air Fryer: 80-200°C Grill: 65-230°C
Capacity	4.5L

BEFORE FIRST USE & HOW TO USE

Before First Use

1. Carefully unpack the unit and remove all packaging materials. Select a flat heat-resistant non-flammable surface to place the unit. Do not immerse the appliance into water or other liquid.
2. Clean the glass jug, low rack and grill plate with warm soapy water and a soft cloth or nonabrasive sponge, then rinse. Do not use any abrasive cleaning materials as this will damage the appliance.
3. Dry thoroughly.
4. Wipe the appliance inside and out with a soft damp cloth and dry thoroughly.

How To Use

Follow the below instructions to get the best results from your Air Fryer.

Learning to use this appliance will take time and we encourage you to experiment with different combinations of your favourite foods to find settings that work best for your personal preferences.

The following section is a breakdown of the process of preparing, loading, cooking and unloading your Air Fryer. Follow the steps below to prepare your Air Fryer for cooking.

i) AIR FRYER

1. Ensure the unit is safely positioned and prepared before cooking commences. There should be minimum of 10cm around the air fryer on all sides and at least 100cm above the air fryer. If you have a heat sensitive bench top we recommend that you use a protective layer or different surface. Please note that some stone bench tops are heat sensitive.
2. Plug the Air Fryer into a wall outlet ensuring the power cord is safely positioned and turn the outlet on.
3. Prepare the ingredients ahead of time, For Frozen ingredients, these can remain frozen until it is time to add to the pre-heated glass bowl.
4. Install the air fryer glass bowl and base rack into the body of the Air Fryer.
5. Turn the Temperature dial to the desired temperature. This dial is stepless and be finely adjusted.
6. Turn the Timer dial to the desired duration + (1 to 3 min) for pre-heating time. Once this timer dial is turned, the orange power indicator will illuminate, The green heating indicator will also illuminate, showing that the Air Fryer is heating up to the selected temperature.
7. The Air fryer is now pre-heating, you will hear the internal fan running and the timer gently ticking.
8. Once the green indicator light goes out, the selected temperature has been reached and you are ready to load the ingredients.
- 9.

9.Remove the glass bowl from the air Fryer body and place on a stable heatproof surface. Load your ingredients into the glass bowl directly on top of the base rack.

WARNING: The internal glass bowl and base rack will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. If the air fryer glass bowl is removed from the body of the unit, the air fryer will stop heating however the timer will continue counting down. Once the air fryer glass bowl is returned to the air fryer the Air Fryer automatically starts cooking and heating.

10.Re-install the glass bowl with ingredients into the Air Fryer body. The timer will continue to countdown and the orange power indicator will once again illuminate.

Note: It is normal operation for the green indicator light to turn On and Off during cooking. This is the unit heating and maintaining temperature within the glass bowl.

11. Once the timer has counted to zero a bell will "ding" indicating that cooking has finished.

12. Remove the glass bowl from the Air Fryer and carefully remove the cooked ingredients. Take care as these will be extremely hot.

WARNING: The internal glass bowl and base rack will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer.

WARNING: When removing the Air Fryer glass bowl or cooked food place, them on a flat and even heatproof surface as they will be Hot from the cooking process.

WARNING: When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

Below is a table of recommended cooking settings that can be used for best results using your air fryer.

Menu	Default Temp.	Default Time	Temp. Range	Time Range
Air Fryer/ Chips	200°C	12mins	80-200°C	1-60mins
Vegetables	150°C	12mins	80-200°C	1-60mins
Steak	185°C	25mins	80-200°C	1-60mins
Shrimp	180°C	15mins	80-200°C	1-60mins
Fish	200°C	12mins	80-200°C	1-60mins
Chicken Nuggets	200°C	15mins	80-200°C	1-60mins
Defrost	80°C	5mins	80-200°C	1-60mins
Bread	200°C	5mins	80-200°C	1-60mins

ii) GRILL & HOT POT

1. Connect the mains plug to the wall socket.
2. Carefully pull the glass jug out of the air fryer using the handle.
3. Press the Release Button and hold on, then turn the head upside down.
4. Place the grill plate or hot pot plate on the grill. Make sure to insert the two feet of grill plate into the holes of top rim. At the same time the arrows in the bottom point both arms. You will hear a beep . It enters standby mode. (Please refer to Pic 2.)



SETTINGS

Settings

The table below will help you select the basic settings for your food types.

Note: These settings are indications only, as time adjustments will be required depending on the size and shape of the foods you are cooking.

Menu	Time	Temp.
Frozen chips	10-12mins	200°C
Homemade chips	15-20mins	200°C
Potato wedges	18-30mins	180°C
Potato cubes	12-18mins	180°C
Cheese sticks	8-10mins	150°C
Pizza	10-15mins	180°C
Fish sticks	10-12mins	180°C
Pork chop	10-14mins	180°C
Hamburger	7-14mins	180°C
Drumsticks	15-20mins	200°C
Chicken breast	10-15mins	200°C
Egg tart	10-12mins	160°C
Chicken	30-40mins	180°C
Sweet potato	25-30mins	200°C
Chicken wings	15-18mins	200°C

CLEANING & STORAGE

Cleaning

1. Turn off the appliance.
2. Remove the mains plug from the wall socket and allow the appliance to cool.

Tip: Remove the glass jug to let the Air Fryer cool down more quickly.

3. Wipe the outside of the appliance with a soft damp moist cloth. Do not use any abrasive materials or solutions as this will damage the appliance.
4. Clean the glass jug with hot soapy water and a non-abrasive sponge.
5. Wipe the inside of the appliance with a damp cloth or sponge. Do not use abrasive materials or solutions as this will damage the appliance.
6. Allow the appliance to dry out thoroughly before storage.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.
4. Do not place any heavy items on the top

TROUBLE SHOOTING

Trouble Shooting

Problem	Possible Cause	Solution
The Air Fryer does not work.	The appliance is not plugged in.	Put the mains plug into the wall socket.
	You have not set the timer.	Set the timer to the required cooking time.
The ingredients are not cooked.	The amount of ingredients in jug is too big.	Put smaller batches of ingredients in the jug. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the required temperature.
	The cooking time is too short.	Set the required cooking time.
White smoke comes out of the appliance.	You are cooking greasy ingredients.	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the jug. The oil produces white smoke and the jug may heat up more than usual. This does not affect the appliance or the end result.
	The jug still contains grease from previous use.	White smoke is caused by grease heating up in the jug. Make sure you clean the jug properly after each use.
Fresh chips are not crispy.	The crispiness of the chips depends on the amount of oil and water in the chips.	Make sure you dry the potatoes properly before you add the oil. Cut the potatoes smaller for a crispier result. Add slightly more oil for a crispier result.

