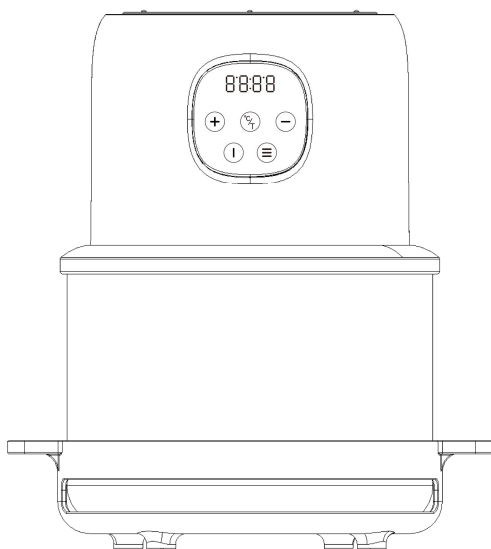


2L Air Fryer & Grill

MYAF2L01

INSTRUCTION MANUAL



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

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 outdoors or 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.
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.

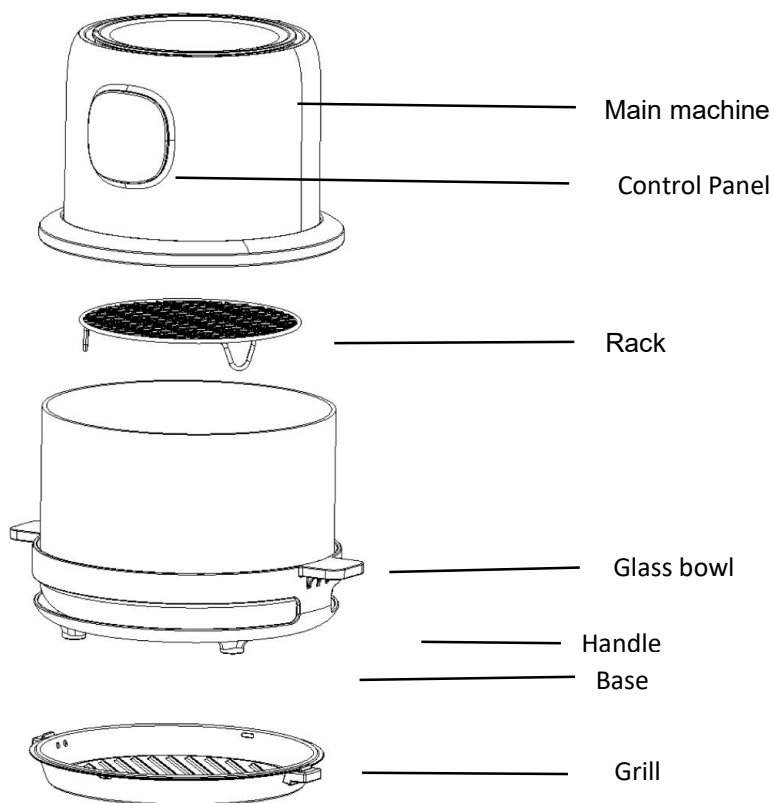


CAUTION: Hot surface, no touch! Please wait until the glass cools so as to avoid fracture ! No base is unavailable while air frying

PRODUCT OVERVIEW & TECHNICAL INFORMATION

Product Overview

1.Parts



2. Display screen panel



1.On/Off/Pause/Start (⏻) : Press to power on , hold down for 2 seconds to power off. Press the button while working, the product will be paused, and then press this button,it will continue to work.

2.Pre-programmed menus setting (≡) choose the 7 preset menus as you need .

3.Temperature / Time display conversion (°C/T) : Press this button to switch the display time or temperature. If you need to DIY adjust the time or temperature, press this button and then adjust the temperature by adding or subtracting .

4-5. Button (+) (-) : these two button can adjust the temperature or time, the temperature range is 60-230° C (Air Fryer: 60-200°C , Grill: 60-230°C) , can be adjusted by 5 ° C, long hold the temperature to 10 degrees of rapid change, time adjustment range is 1-60min.

Technical Parameters

Voltage	220-240V 50-60Hz
Rated Power	700W
Temperature Range	Air Fryer: 60-200°C Grill: 60-230°C
Capacity	2L

BEFORE FIRST USE & HOW TO USE

Before First Use

1. Remove all packaging materials.
2. Remove the adhesive or label from the product.
3. Clean the grill and frying cup with hot water, detergent and non-abrasive sponge thoroughly.
1. Note: These parts can also be cleaned by dishwasher.
4. The inside and outside of the product should be wiped with a wet cloth. This air frying cup heats the food using the hot air, so please do not pour oil or grease into the frying cup.

Preparation for Use

1. This product should be placed on a stable, level and flat surface.
2. The frying cup should be properly placed in the support pad and then the grill shall be placed in the frying cup.
3. Open the knot on the power cord. Do not pour oil or other liquid into the frying cup.

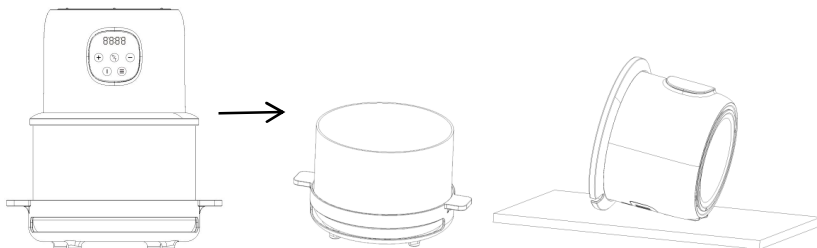
Note: please do not place the product on the heat-labile surface. Please do not place the object on the product, otherwise the air flow will be blocked and the heating effect of hot air will be affected.

Use of this Product

1) Air fryer

1. Ensure that the Air Fryer switched off and unplugged from the mains power supply

2. Position the Air Fryer onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.
3. Put the main machine on the desk, then put the food onto the mesh rack.
4. Put the main machine back into the air fryer.
5. Plug the cable in the power cord socket. And then select your desired cooking time and temperature.
6. Once cooking is complete ,then switch off the Air Fryer at the mains power
7. Make sure unit is not turned ON without any food inside.
8. When you hear the timer bell, the set cooking time has complet ① and the is flicker . Pull the main machine out and place it well.
9. Check if your food is cooked. If it is not cooked to your requirement, push the jug back into the air fryer and set the timer for a few extra minutes.



IX.Settings

The following table will help you choose the basic settings according to the ingredients.

Note: remember that these settings are for reference only. Due to the different sources, sizes, shapes and brands of ingredients, we cannot guarantee the best configuration for the your ingredients.

Through the rapid air exchange technology, the air in the product will be reheated. Therefore, if the host machine is quickly removed when the food is fried with hot air, the cooking process will be almost unaffected.

Tips:

1. Compared with larger ingredient, smaller ingredient requires shorter cooking time.
2. In the cooking process, if the smaller ingredients are flipped in the middle, the final cooking effect can be improved, and the ingredients can be fried evenly.
3. If a little oil is added into the fresh potatoes, the potatoes will become more crisp. After the oil is added to the potatoes, the potatoes should stand for a few minutes and then should be fried in the air fryer.
4. Do not cook the ingredient with high oil content, such as sausage, in the air fryer.
5. Snacks that can be cooked in an oven can also be cooked in an air frying cup.
6. To cook crisp potato chips, the optimal amount of ingredients is 150 g.
7. If pre-fermented dough is used, sandwich food can be cooked conveniently and quickly. Compared with homemade dough, the pre-fermented dough requires shorter cooking time.
8. You can reheat the ingredients using an air fryer. To reheat the ingredients, please set the temperature to 160 ° C. The maximum cooking time is 10 minutes.

Display	Menu	Default Temp.	Default Time
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P1	DIY	200	15
P2	Chips	185	12
P3	Chicken wing	190	15
P4	Sweet potato	200	30
P5	Shrimp	180	8
P6	Steak	195	15
P7	Bread	170	15

2) GRILL

1. Connect the mains plug to the wall socket.
2. Carefully put the main machine out of the air fryer .
3. Put the main air fryer head upside down,then place the grill plate on the grill.
4. Plug the cable in the power cord socket. And then select your desired cooking time and temperature.
5. Temperature adjustment is 60-230°C , time adjustment is 01-60mins.



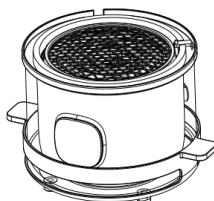
CLEANING & STORAGE

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.
 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. Keep the main machine upside down, then place the it inside the glass bowl with the power cord exposed on top
4. Place the appliance in the clean, dry place.



TROUBLE SHOOTING

Trouble shooting

E0	Trigger switch is faulty , not triggered, need to adjust the machine
E2	Product temperature too high , need to switch off the product the re-open after 20mins.

Fault Types and Treatment Methods

Problem	Possible Reasons	Solutions
The air frying cup is out of work	The plug is not plugged into the socket	Plug the plug into the grounded socket
	The power key is not pressed	After the settings, press the power key, then the product starts working
	The main machine is not placed into the frying cup correctly	Put the main machine on the frying cup properly, the switch is on, then the product starts to work
The ingredients cooked by air frying cup are not fully cooked	The amount of ingredients in the frying basket is excessive	The ingredients shall be divided into small batches and put into the frying basket, so that the ingredients can be fried more evenly
	The set	Press the temperature key to

	temperature is too low	adjust the temperature value to the desired temperature (please refer to "Settings" in the Chapter "Use of Product")
	The cooking time is too short	Press the temperature key to adjust the temperature value to the desired temperature (please refer to "Settings" in the Chapter "Use of Product")
The ingredients are not evenly fried in the air frying cup	In the cooking process, some ingredients should be flipped	If some ingredients are on the top or overlapped with other ingredients (such as potato chips), they should be flipped in cooking process (see "Settings" in the Chapter "Instructions for Use")
The main machine cannot be put back into the product correctly	The amount of ingredients in the frying cup is excessive	The amount of ingredients in the frying basket shall not exceed 1/3 of the volume of the frying cup
The smoke is emitted from the product	The ingredients with high oil content are being cooked	When the food with high oil content is cooked in the air frying cup, a large amount of oil fume will be penetrated into the main machine, the white smoke will be generated, and the oil basin may be hotter than the normal state, however the final frying effect will not be affected.

	The oil stains generated after the last use are still remained in the oil basin	When the oil is heated in the frying cup, white smoke will be produced, therefore after using the product, please clean the frying cup properly.
The fresh potato chips are not evenly fried in the air frying cup	The chips are not properly soaked before being fried	The chips should be soaked in a bowl for at least 30 minutes, then they should be taken out and drained on kitchen paper.
	The selected potato variety is not correct and proper	The fresh potatoes should be used and they should not be dispersed when being fried.

Warranty Description

The warranty terms shall be implemented in accordance with the laws of the sales country and region, or the provisions of the sales platform in the sales country and region.

This manual is only applicable to visible air frying cup. The product pictures and product information in this manual are for reference only, and the real product shall prevail. The company reserves the right to modify the manual. The information is subject to change without prior notice. The company reserves the right of final interpretation. All contents in the manual are only for reference in use and maintenance. For information not mentioned, please consult our customer service

department. If there are any deficiencies, please put forward your valuable opinions. We are willing to bring warmth, convenience and health to your life.