

Visible Air Fryer & Grill



AF-3L07

Owner's Manual

FOR HOUSEHOLD USE ONLY

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.
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.

IMPORTANT SAFETY INSTRUCTIONS

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. Display screen panel

2. Head

3. Detachable Glass Jug

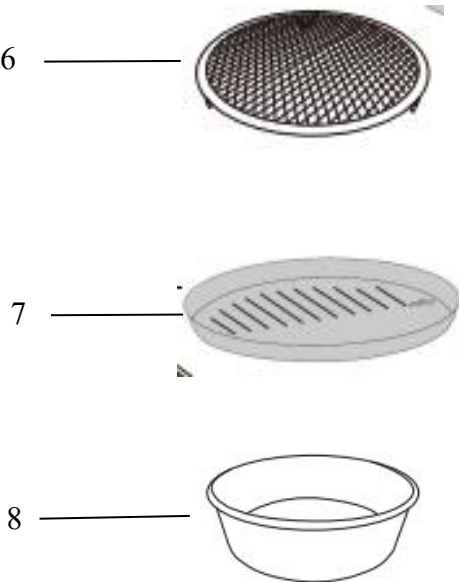
4. Jug Handle

5. Release Button

6. Grill plate

7. Low Rack

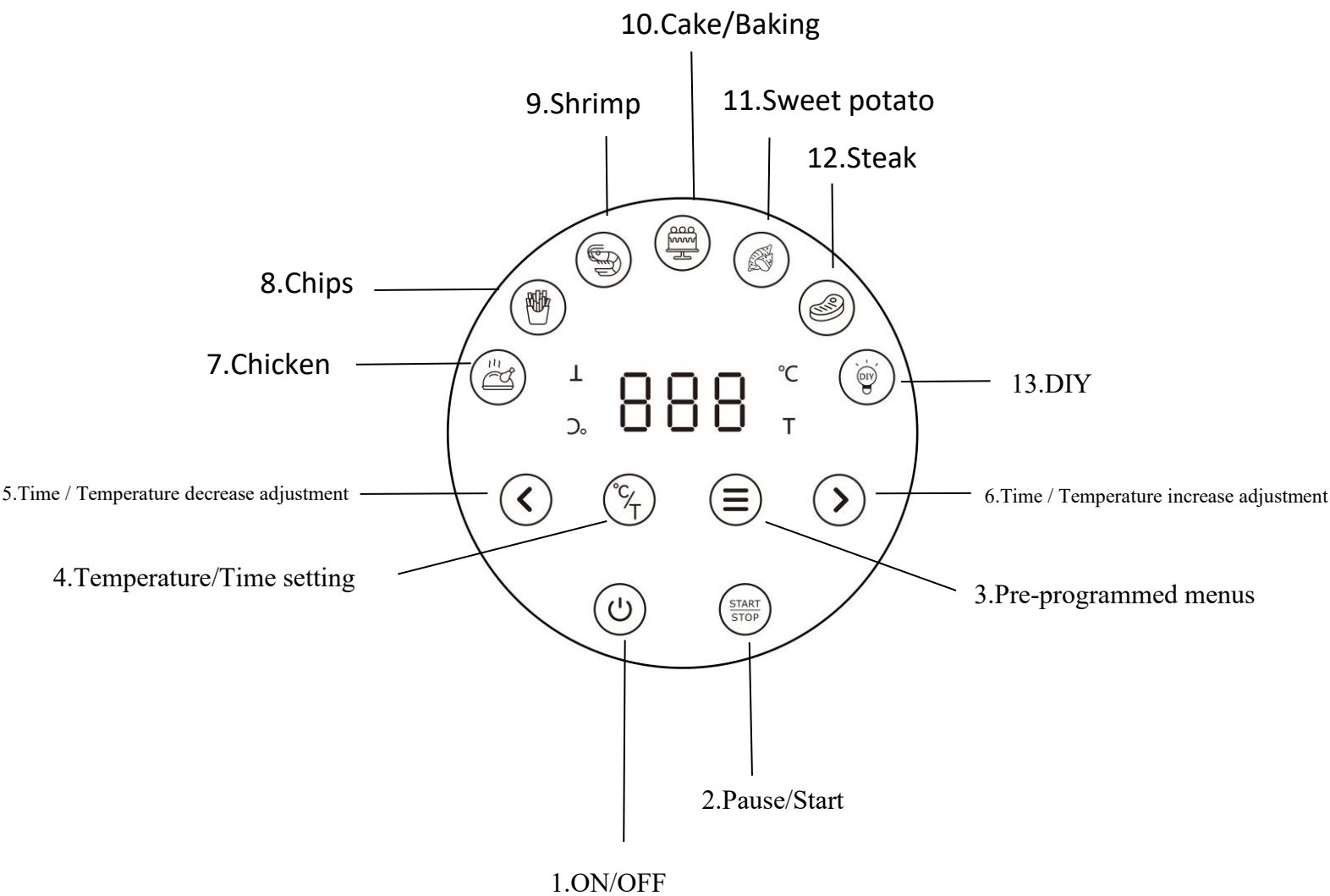
8. Hot pot



Technical Information

Voltage	220-240V~ 50-60Hz
Rated Power	1200W
Temperature Range	Air Fryer: 60-230°C / Grill: 60-230°C
Adjustment for Hot pot	H-1、 H-2、 H-3
Capacity	3L

Display screen panel Overview



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, grill plate and deep pot 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

Display Screen Panel :

1. On/Off  : The button lights up after powered on. Press the button, the entire panel will light up for function selection status. Press the button again then return to standby. If you press the button while working, the product will stop working and display back to the standby state.
2. Pause/Start  : Press the button while working, the product will be paused, and then press this button, it will continue to work.
3. Pre-programmed menus setting  : choose the 7 preset menus from top to bottom as you need .
4. Temperature / Time display conversion  : 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 .
- 5-6. Button   : these two button can adjust the temperature or time, the temperature range of different functions are different, can be adjusted by 5 ° C, long hold the temperature to 10 degrees of rapid change, time adjustment range is 1-60min.

7-12. Pre-programmed menus : list of preset menus for air fryer function.

13.DIY Mode :Time and Temperature setting as your required.

Note: Cooking time varies depending on weight of the food. The cooking times given in this chart are for reference only and should be adjusted based on quantity.

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Menu List

Display	Menu	Default Temp.	Default Time	Temp. Range		Time Range
	Chicken	180°C	22mins	60-230°C		1-60mins
	Chips	200°C	18mins	60-230°C		1-60mins
	Shrimp	180°C	12mins	60-230°C		1-60mins
	Cake / Baking	170°C	15mins	60-230°C		1-60mins
	Sweet potato	200°C	30mins	60-230°C		1-60mins
	Steak	200°C	15mins	60-230°C		1-60mins
	DIY	180°C	12mins	60-230°C		1-60mins

HOW TO USE

i) 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. Pull the glass container out of the air fryer using the handle and place the mesh rack into the glass container, then put the food onto the mesh rack.
 4. Push the glass container 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 main 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 completed and the screen shows "End". Pull the jug out and place it on a heat-resistant pad.
 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.
- You are allowed to adjust time and temperature during cooking. You are also allowed to cancel the cooking manually by long pressing "⏸", then it is back to standby mode.



Note: Perfect if you preheat your air fryer for above 3 minutes before placing food.

ii) GRILL & Hot pot

1. Connect the main 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 deep pot on the grill. Make sure to insert the two feet of grill plate or deep pot into the holes of top rim. At the same time the arrows in the bottom point both arms. You will hear a beep and the screen shows “- - -”. It enters standby mode. (Please refer to Pic 2.)



Pic 2

5. Press  to enter operation mode, showing the temperature (C) on the screen. Press the menu button to switch between the frying function (C) or the deep pot function (H). The next operation steps are the same as DIY mode of air fryer function.

6. Press  to switch the display time or temperature.

7. Press  can adjust the temperature or time: the temperature can be adjusted by 5 ° C, long hold the temperature to 10 degrees of rapid change; time adjustment range is 1-60min, increase and decrease by 1min increments/decrements.

Deep pot function : Deep pot mode has three firepower adjustable, H-1 for low firepower, H-2 for medium firepower, H-3 for high firepower.

Note: 1. Temperature range is 60-230°C for grill function.

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.