

# INSTRUCTION MANUAL

## AIR FRYER



MODEL: R-2818

Read this manual thoroughly before using and save it for future reference

## **IMPORTANT SAFEGUARDS**

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
4. If the supply cord is damaged it must be replaced by the manufacturer or an authorized service agent or a qualified technician in order to avoid a hazard.
5. The use of accessory not recommended by the manufacturer may cause injuries to persons.
6. Do not touch the hot surface. Use the handle or the button.
7. Do not use the appliance for other than intended use.
8. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
9. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Do not leave the appliance unattended when it is being operated.
13. Children should be supervised to ensure that they do not play with the appliance.
14. The appliance must not be immersed.
15. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
16. Use special gloves when moving the appliance
17. Make sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
18. Before use, always ensure that the oil tank is positioned correctly.
19. Never connect the fryer to the electricity supply without placing oil in the oil tank first.
20. The oil in the oil tank will be still hot after it is switched off. Never attempt to move your fryer until it is completely cool down, lift the oil tank use the handles.
21. Though the detachable oil tank can be completely immersed in water and clean, it must

be thoroughly dried before next use to prevent electric shock.

22. To prevent fire, do not place the appliance close to flammable materials such as curtains, and do not place anything above the appliance.

23. Make sure all papers, cardboard or plastic have been removed before frying food.

24. The appliance can not be used for storing things, especially papers, cardboard or plastic.

25. Always disconnect the appliance from the supply before close the appliance.

26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

27. On completion of frying and before opening the lid, always raise the basket and wait a few seconds to allow steam pressure to subside.

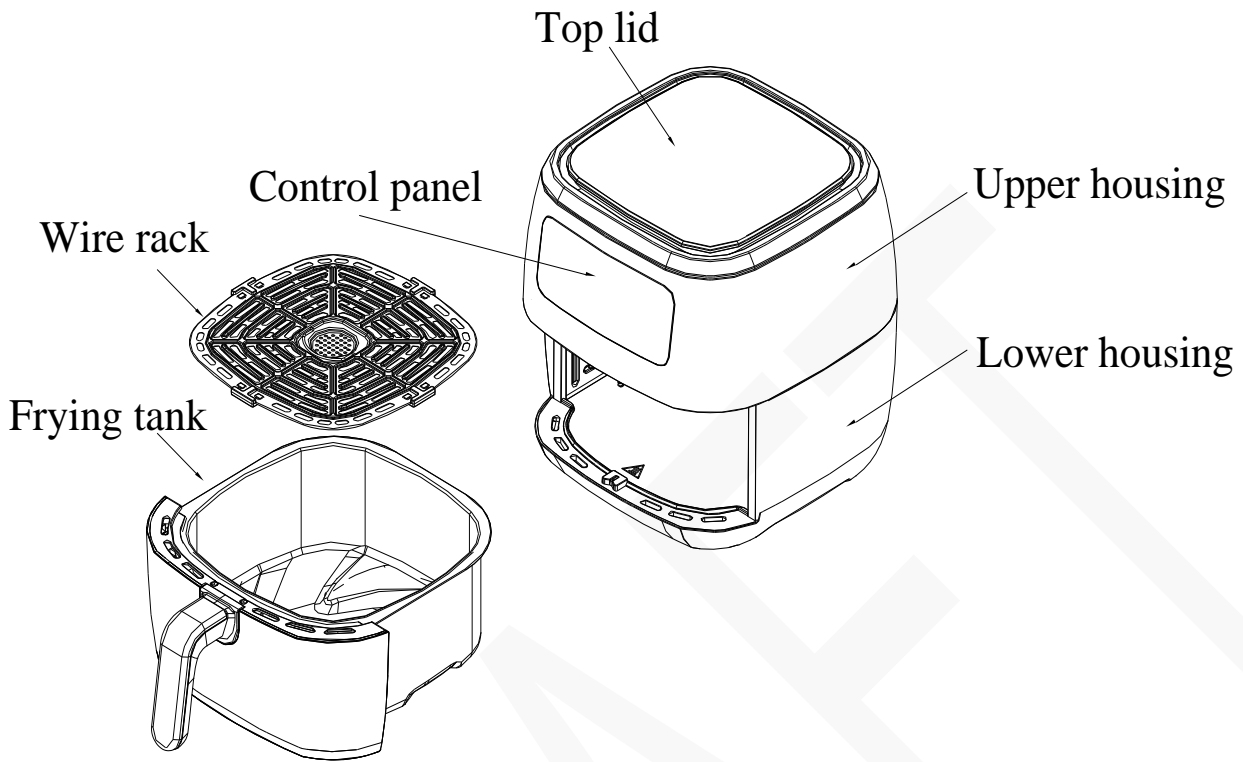
28. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.

29. This appliance is intended to be used in household and similar applications such as:

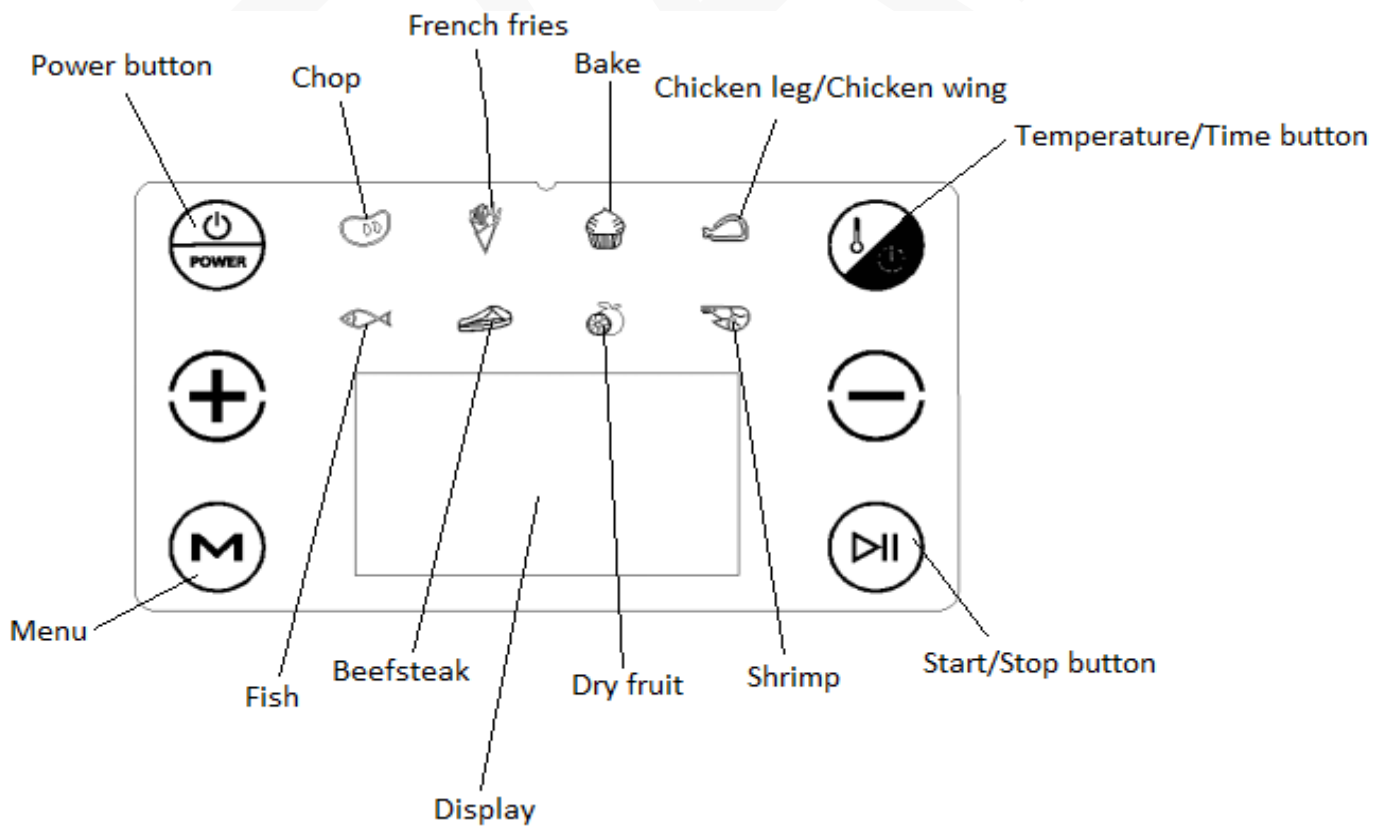
- staff kitchen areas in shops, offices and other working environments
- farmhouses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

30. Save these instructions.

# KNOW YOUR AIR FRYER






## CONTROL PANEL













## INTRODUCTION FOR OPERATING MODES

The appliance has two operating modes including “**Default mode**” and “**Custom mode**”.

### 1. Default mode

Connect the appliance with power source, press the Power button “” and the appliance enters into the “Default mode”, then press the Menu button “” to select your desired menu, and the icon of selected menu will be lighted up, then press the Start/Stop button “” and the appliance starts working according to the selected menu.

### 2. Custom mode

Connect the appliance with power source, press the Power button “” and press the Menu button “” to select your desired menu. Then press Temperature/Time button “”, when the display indicates “”, press “” or “” to adjust the temperature. After finish setting temperature, press Temperature/Time button “” again to enter into the time-setting mode, then press “” or “” to adjust the time. After finish setting time, press the Start/Stop button “” and the appliance starts working according to the selected menu with new temperature and time.

### 3. Food flipping

To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.

**IMPORTANT:** When you take the inner pot out of the air fryer, the machine is in power off state, reload the inner pot in 10 minutes the machine continues to work .

## INTRODUCTION FOR MENUS

| <b>Ingredient</b>         | <b>Default temperature</b>            | <b>Suggested cook time</b> | <b>Shake</b> | <b>Remark</b>               |
|---------------------------|---------------------------------------|----------------------------|--------------|-----------------------------|
| Frozen French fries       | 200°C                                 | 15-20mins                  | <b>Shake</b> | Adjustable time: 1-60mins   |
| Chop                      | 200°C                                 | 15-20mins                  | <b>Shake</b> | Adjustable time: 1-60mins   |
| Bake                      | 180°C                                 | 30mins                     |              | Adjustable time: 1-60mins   |
| Chicken leg, chicken wing | 200°C                                 | 25-40mins                  | <b>Shake</b> | Adjustable time: 1-60mins   |
| Fish                      | 200°C                                 | 12mins                     | <b>Shake</b> | Adjustable time: 1-60mins   |
| Beefsteak                 | 200°C                                 | 25mins                     | <b>Shake</b> | Adjustable time: 1-60mins   |
| Dry fruit                 | 30°C(Adjustable temperatures:30-80°C) | 4 hours                    |              | Adjustable time: 2-24 hours |
| Shrimp                    | 180°C                                 | 12-15mins                  | <b>Shake</b> | Adjustable time: 1-60mins   |





## USING FOR THE FIRST TIME

1. Before using the appliance for the first time, remove all the packaging materials, labels and/or stickers from the appliance.
2. Remove all the detachable parts and wash them in soapy water, and then rinse them with clean water and dry them with a clean cloth or paper towel.
3. Assemble all the parts of the appliance well in position and place the appliance on a suitable position. Do not put the appliance in the closet or at a place which is close to the wall.
4. Connect the appliance with power source. When the appliance is used for the first time, odor or smoke will occur, which is caused by the protective film on the heating element. This is normal. So it is recommended that the appliance should work without load for about 15 minutes remove the odor. Please open the door and window and make the room be ventilated when the appliance is used for the first time.





## OPERATION INSTRUCTION

**NOTE:** Make sure all the packaging materials are removed before adding food. The frozen food needs to be preheated. And please immediately cook the food which has been defrosted.


### French fries


1. Connect the appliance with power source. Press the Power button “” and then press Menu button “” to select the “French fries” “”, and the default temperature and time of “French fries” setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “Custom mode”, and the display will indicate the new temperature and time.
2. Put the wire rack into the frying tank and then add 500g frozen French fries on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.
4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


### Chop

1. Connect the appliance with power source. Press the Power button “” and then press Menu button “” to select the “Chop” “”, and the default temperature and time of “Chop” setting are 200°C and 15 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “Custom mode”, and the display will indicate the new temperature and time.
2. Put the wire rack into the frying tank and then evenly add a layer of chops on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.
4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


### Bake

1. Connect the appliance with power source. Press the Power button “” and then press

Menu button “

2. Put the wire rack into the frying tank and then add appropriate amount of food on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “


### **Chicken leg, chicken wing**

1. Connect the appliance with power source. Press the Power button “

### **NOTES:**

- (1) Please pay attention to the food to avoid it being scorched during working process, and it is necessary apply some seasonings on the food at the end of the work.
- (2) Be careful when removing food after the food is cooked well. Use special gloves to prevent being burnt.


### **Fish**

1. Connect the appliance with power source. Press the Power button “




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you can adjust your desired temperature and time by following the operation specified in the section of “Custom mode”, and the display will indicate the new temperature and time.




2. Put the wire rack into the frying tank and then evenly add a layer of fishes on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.
4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


### **Beefsteak**

1. Connect the appliance with power source. Press the Power button “” and then press Menu button “” to select the “Beefsteak” “”, and the default temperature and time of “Beefsteak” setting are 200°C and 25 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “Custom mode”, and the display will indicate the new temperature and time.


2. Put the wire rack into the frying tank and then evenly add a layer of beefsteaks on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.
4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

### **Dry fruit**

1. Connect the appliance with power source. Press the Power button “” and then press Menu button “” to select the “Dry fruit” “”, and the default temperature and time of “Dry fruit” setting are 30°C and 4 hours separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “Custom mode”, and the display will indicate the new temperature and time.

2. Put the wire rack into the frying tank and then evenly add a layer of fruits which have been cut well and are of uniform thickness on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.
4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

## Shrimp

1. Connect the appliance with power source. Press the Power button “

## CLEANING AND MAINTENANCE

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as wire rack and frying tank by hot water with detergent.
2. Immerse the wire rack and frying tank into the water for cleaning thoroughly. Do not use a abrasive cleaning tool to clean, otherwise, the non-stick and plating coating on the surface will easily fall off.
3. Clean the inner wall of the appliance regularly. Gently wipe off the oil with a warm cotton cloth, then dry it with a dry cloth.
4. Never immerse the appliance into water for cleaning.
5. Do not clean the frying tank with any metal tool to avoid its surface coating being damaged.



**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT  
IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.