

# EUROXCHEF®



## Air Fryer 4L

*Note: colour may vary*

## User Manual

[Revision 2.0 August 2018]

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READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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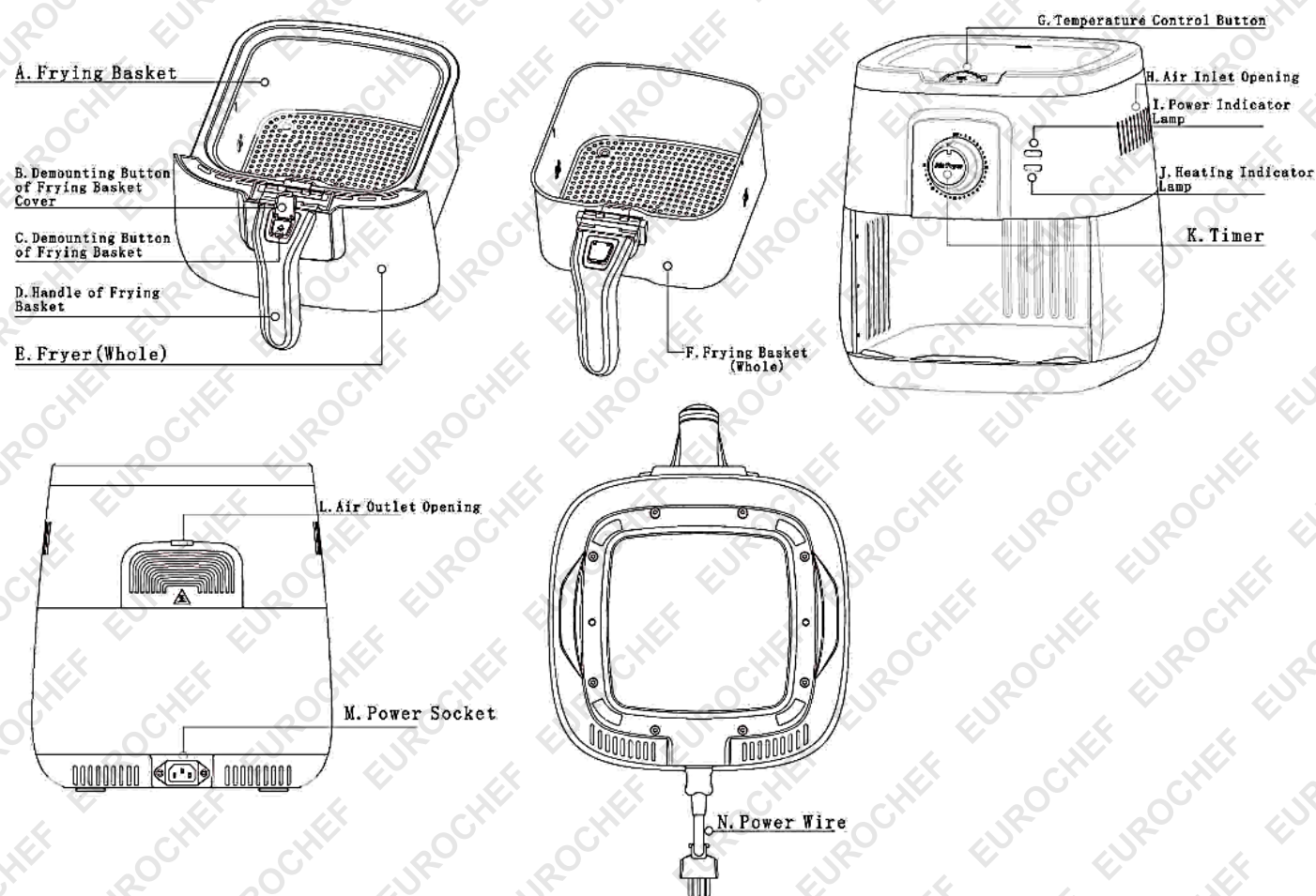
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# Safety

- Before using this product, please read through this manual, and preserve it for later reference.
- Do not soak the top of the air fryer in water, or wash it under the tap. There are electrical and heating components located at the top.
- Do not let water or other liquids make contact with the air fryer; risk of electric shock!
- Always put food in the frying basket for frying, to avoid contacting with the heating components.
- While the air fryer is operating, do not cover the air inlet and outlet opening.
- Never pour oil into the air fryer; this can start a fire.
- Do not touch the interior of the air fryer while it is operating.
- Before connecting the air fryer to the electric outlet, please check if the power provided is in accordance with the rated power for the air fryer.
- If there are damages to the plugs, wire or the air fryer, do not use the air fryer.
- If the wire is broken, it must immediately be replaced by the manufacturer or an authorised service technician.
- The air fryer can be used by children over the age of 8, persons with disabilities or those who lack relevant experience and knowledge provided that the said person must be given supervision and guidance on how to use the product to ensure their safety.
- Do not let children play with the air fryer; it is not a toy.
- When the air fryer is powered on or is cooling down, the air fryer and the wire must be put at a location that is out of reach of children under the age of 8.
- Do not put the wire on surfaces with high temperatures.
- Never insert wet or damp hands into the plugs and controlling panel of the air fryer.
- The air fryer must be connected with a grounded socket and inserted correctly.
- Never connect the product with external timer, in case danger might occur.
- Never put the air fryer on or near combustible materials like tablecloth, curtains, etc.
- Never put the air fryer against a wall or besides other appliances. There should be at least 10cm of free space for the back, left, right, and upper sides of the air fryer. Do not put things on top of the air fryer.
- Never use the air fryer for purposes not shown in this manual.
- The air fryer must be supervised by someone while it is operating.
- During fat-free frying, extremely hot steam will be emitted from the air outlet opening. Hands and face should be far away from the steam and the air outlet opening. Be mindful of the hot steam and air while moving the frying basket away from the air fryer.
- When using the air fryer, the surface that it comes in contact with will become very hot.
- If the product is emitting smoke, unplug it from the power outlet immediately. Remove the frying basket away from the air fryer after it has stopped emitting smoke.
- Put the air fryer on a smooth and stable surface.
- The air fryer is limited to normal domestic usage. It should not be used in the dining rooms of shops, offices, farms or other working environments. It should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other hospitality environments.
- If the customer failed to use the air fryer correctly or used the air fryer for professional/semi-professional purposes or failed to follow instructions in this manual while using the air fryer, it will invalidate the warranty. The manufacturer will assume no responsibility for any damages caused by these.
- The air fryer must be sent to the manufacturer or to an authorised repair centre for repairs. Repairing the air fryer by yourself will invalidate the warranty.
- Always unplug the air fryer from the power outlet after each use.
- Before treating or cleaning the air fryer, it must be given at least 30 minutes for it to completely cool down.

- Ensure that ingredients that are fried in the air fryer will turn into a golden colour and not a black or brown colour. Throw away any burnt ingredients.
- The air fryer is equipped with a timer. When the timer goes to OFF, the air fryer will ring and turn off automatically. To turn off the air fryer manually, turn the knob of the timer counter clockwise to OFF.

# Included Items



## Set-Up

### Before the First Use

1. Remove all of the packaging material.
2. Remove glue and labels on the air fryer.
3. Clean the frying basket thoroughly with hot water, detergent and a non-abrasive sponge.

**NOTE:** A dishwashing machine can also be used to wash these components.

4. Clean the interior and exterior of the air fryer with a warm, wet cloth.
5. The fat-free frying function uses hot air heating technology. Never pour oil or fat into the air fryer.



# Operation

1. Put the air fryer on a smooth, stable surface. Do not put the air fryer on surfaces that are not heat-resistant.
2. Put the frying basket into the air fryer correctly.
3. Never pour oil or other liquids into the air fryer. Never put items that can cover the air inlet opening of the air fryer. This will prevent air flow and reduce the effect of hot air heating.
4. The air fryer can be used to cook many types of food ingredients. The supplementary recipe manual can assist you in understanding the air fryer more.

## Fat Free Frying

1. Insert the power plug into a grounded socket.
2. Pull out the frying basket carefully from the air fryer.
3. Put ingredients into the frying basket.

**NOTE:** The amount of ingredients must never be too much or too little because it can affect the final quality of frying.

4. Slip the frying basket back into the air fryer.

**NOTE:** Do not use the air fryer before putting in the frying basket. Do not touch the air fryer shortly after its operation to avoid burns. Only use the handles when moving the air fryer.

5. Adjust to the right temperature by turning the temperature control knob. (Please refer to the Settings section.)
6. Determine the time for cooking the ingredients. (Please refer to the Settings section.)
7. To turn on the air fryer, adjust the timer knob to set the desired cooking time. (If the air fryer starts with a cold boot, cooking time should be 3 minutes longer).

**NOTE:** If necessary, you can pre-heat the air fryer first without putting in the ingredients. At this point, the timer knob should be set to more than 3 minutes, then wait for the heating indicator lamp to turn off (about 3 minutes later). After that, put in the frying basket and adjust the timer knob to set the cooking time.

By this time, the power wire indicator lamp and the heating indicator lamp will then turn on.

The timer will then begin to countdown the time according to the cooking time that was set.

During the operation of the air fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously to maintain set temperature.

Oil from ingredients will be collected at the bottom of the frying basket.

8. Some ingredients will require being turned-over while in the middle of cooking (refer to the Setting section). To turn-over ingredients, hold the handle and pull out the frying basket from the air fryer then turn-over the ingredients. After that, slip the frying basket back into the air fryer.

**NOTE:** Do not press the demounting button of the frying basket while the ingredients are being turned-over.

**NOTE:** To reduce the turn-over weight, you can take out the frying basket from the frying-pan so that you can overturn only the frying basket. To take out the frying basket, please pull out the frying-pan from the air fryer, put it on a heat-resistant surface, then press the demounting button of the frying basket. If you have set the time with the timer as only half of the cooking time, you may hear the timer ringing while turning over the ingredients. However, this only means that you have set the time again with the timer for the remaining cooking time.

9. The timer ringing means that the set time has expired. Pull the frying pan out of the air fryer and put it on a heat-resistant surface.

**NOTE:** You can also turn off the air fryer manually when it's still operating. To do this, turn the timer knob to OFF.

10. Check if the ingredients are cooked properly. If the ingredients require more cooking, slip the frying-pan back into the air fryer and set the timer with the desired time.
11. To pour out small-sized ingredients (e.g. chips), press the demounting button of the frying basket and take the frying basket out of the frying pan. Do not overturn the frying basket before demounting the frying pan, as this will cause the oil collected at the bottom of the frying pan to leak onto the ingredients. After cooking, the frying pan and the ingredients are still very hot. Because of different types of ingredients, steam could come out from the air fryer.
12. Pour all of the ingredients in the frying basket unto bowls or plates.

**NOTE:** To grab big or fragile ingredients, you can use clamps to take them out from the frying basket.

13. After completing one batch of ingredients, the air fryer can be used to cook another batch at any time.

## Settings

The following tables will assist you in choosing the basic settings for the ingredients you want to cook.

**NOTE:** Please remember that these settings are only references. As ingredients differ in sources, sizes, shapes and brands, we cannot guarantee to provide the best settings for your ingredients. As the fast air-change technology can give renewed heating to the air inside the air fryer immediately, pulling the frying-pan out of the air fryer during operation will hardly affect the cooking process.

- Compared with larger ingredients, smaller ingredients will require less cooking time.
- With a larger amounts of ingredients, the cooking time will only be required to be increased a little. With a smaller amount of ingredients, the cooking time will only be required to be decreased a little.
- During the cooking process, turning over small ingredients can help to properly cook them, and get well-distributed frying.
- By adding a small amount of oil to fresh potatoes, they can become crispier. After adding the oil, the potatoes should be shelved for several minutes before frying them in the air fryer.
- Never cook ingredients with high oil content in the air fryer, like sausages, etc.
- Food that can be cooked in the oven can also be cooked in the air fryer.
- The best weight for cooking crispy chips is 500g.
- Sandwich can be made quickly and conveniently with the use of pre-fermented dough. Compared with homemade dough, pre-fermented dough requires a shorter cooking time.
- You can use the air fryer to re-heat ingredients. To re-heat ingredients, set the temperature at 150°C. The maximum cooking time is 10 minutes.

## Potatoes and Chips

Type	Minimum-Maximum amount (grams)	Time (minutes)	Temperature (°C)	Turn-Over	Additional information
Frozen Thin Chips	300-700	12-16	200	Yes	
Frozen Thick Chips	300-700	12-20	200	Yes	
Self-made Chips (8*8 mm)	300-800	18-25	180	Yes	Add ½ spoon of oil
Self-made Potato Chips	300-800	18-22	180	Yes	Add ½ spoon of oil
Potato Cakes	250	15-18	180		
Butter Potatoes	500	18-22	180		

## Meat

Type	Minimum-Maximum amount (grams)	Time (minutes)	Temperature (°C)	Turn-Over	Additional information
Beefsteak	100-500	8-12	180	Yes	
Pork Chop	100-500	10-14	180	Yes	
Hamburger	100-500	7-14	180	Yes	Add ½ spoon of oil
Sausage Rolls	100-500	13-15	200	Yes	Add ½ spoon of oil
Chicken Drumstick	100-500	18-22	180	Yes	Add ½ spoon of oil
Chicken Breast	100-500	10-15	180		

## Refreshments

Type	Minimum-Maximum amount (grams)	Time (minutes)	Temperature (°C)	Turn-Over	Additional information
Spring Roll	100-400	8-10	200	Yes	Add ½ spoon of oil
Frozen Chicken Nuggets	100-500	6-10	200	Yes	Add ½ spoon of oil
Frozen Frying Fish Slices	100-400	6-10	200		Add ½ spoon of oil
Frozen Branded Cheese Snack	100-400	8-10	200		Add ½ spoon of oil
Brewed Vegetable	100-400	10	180		

**NOTE:** If the air fryer starts with a cold boot, the cooking time should be 3 minutes longer.

## Making Chips

For best results, please use pre-baked chips (e.g. frozen chips). To make chips by yourself, please follow the steps below:

1. Husk the potatoes and cut them into small chips.
2. Soak the potato chips in a bowl for at least 20 minutes. After that, bring them out and drain them of excess oil on cooking paper.
3. Pour olive oil into the bowl with a spoon, then put the potato chips into the bowl and mix them together until all of the potato chips have an even distribution of olive oil on them.
4. Bring out the potato chips out of the bowl with your hands or kitchenware, leaving the excess oil in the bowl. Then, pour the potato chips into the frying basket.

**NOTE:** Do not pour all of the potato chips into the frying basket all at the same time to prevent excess oil from being collected at the bottom of the frying pan.

5. Fry the potato chips following the instructions in the Fat Free Frying section.

## Maintenance

- Clean the air fryer after each use.
- The inside of the frying pan, frying basket and the air fryer are all covered with a non-sticking painted coat. Do not use metal kitchenware or abrasive cleaning materials when cleaning. This will damage the non-sticking painted coat.
- Pull out the plug from the power outlet, then let the product cool down.

**NOTE:** Take out the frying pan to make the air fryer cool down more quickly.

- Use a wet cloth to scrub the exterior parts of the air fryer.
- Clean the frying pan or the bottom of the frying pan with hot water, detergent and a non-abrasive sponge. Add hot water into the frying pan together with some detergent. Put the frying basket into the frying pan and then soak the frying pan and the frying basket for 10 minutes.
- Clean the interior parts of the air fryer with hot water and a non-abrasive sponge.
- Use a cleaning brush to clean the heating components and to sweep away any remaining food residues.
- With a clean brush, clean the air inlet and the air outlet openings in a timely manner so as not to affect the air inlet and outlet air flow.



## Storage

- Pull out the plug of the air fryer from the electrical outlet and let it cool down completely.
- Make sure that all components are cleaned and dried.
- Pack up and store the wire.

## Troubleshooting

Problem	Possible Causes	Solving Method
The frying pan isn't working.	<ul style="list-style-type: none"> <li>▪ The plug is not inserted into the power socket.</li> <li>▪ User has failed to set the timer.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Insert the plug into the grounded power socket.</li> <li>▪ Turn the timer knob to set the right time needed for cooking, and then turn on the power.</li> </ul>
Ingredients cooked by the frying pan is not cooked properly.	<ul style="list-style-type: none"> <li>▪ Too much ingredients in the frying basket.</li> <li>▪ The temperature that was set is too low.</li> <li>▪ The cooking time is too short.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Put the ingredients into the frying basket in small batches.</li> <li>▪ Turn the temperature control knob to set the desired temperature (refer to the Setting section).</li> <li>▪ Turn the timer knob to decide cooking time (refer to the Setting section).</li> </ul>
Ingredients are not cooked evenly in the frying pan.	Some ingredients should be turn-over while being cooked.	If some ingredients lie on the top, or are joined together with other ingredients (e.g. fried chips), they must be turn-over while being cooked (refer to the Setting section).
Fried food coming out of the frying pan is not crispy enough.	The fried food you chose must be baked in a traditional fryer.	You can choose to cook it in the oven, or you can add some oil on the ingredients to increase their crispiness.
Smoke is coming out of the air fryer.	<ul style="list-style-type: none"> <li>▪ You are cooking ingredients with an excessive amount of oil.</li> <li>▪ Oil and/or dirt from last use is still present inside the frying pan.</li> </ul>	<ul style="list-style-type: none"> <li>▪ When you are cooking ingredients with high oil content in the air fryer, a large amount of oil fume will seep into the frying pan. The oil will produce fumes and the frying pan might be hotter than usual. But this will not affect the final cooking results.</li> <li>▪ The smoke is produced by heating the oil and fat inside the frying pan. Make sure to clean the frying pan after each use.</li> </ul>
Ingredients are not fried evenly inside the frying pan.	You have failed to soak the potato chips correctly before frying.	Use fresh potatoes, and following the instructions in the Make Chips section.
The fried chips coming out of the frying pan is not crispy enough.	The crispiness is decided by the oil and moisture contents contained in the potato chips.	<ul style="list-style-type: none"> <li>▪ Make sure to drain the potato chips correctly before adding oil on them.</li> <li>▪ By cutting the potato chips into smaller sizes, they can be made lighter and crispier.</li> <li>▪ Potato chips can be made lighter and crispier by adding a small amount of oil on them.</li> </ul>

# Specifications

<b>Main Material</b>	Teflon
<b>Power</b>	1800W
<b>Fryer Type</b>	Air fryer
<b>Voltage</b>	220-240V/50HZ
<b>Basket Capacity</b>	4L
<b>Temperature Range</b>	80-200°C
<b>Automatic Shutoff</b>	Yes
<b>Certifications</b>	GS CE CB SAA
<b>Power Plug</b>	Australian Standard



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

