

E U R O X C H E F

Digital Control Air Fryer

EU-AF25



Video Tutorial:
[Start-up Guide](#)



User Manual

[Revision 4.0 May 2020]

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.

Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:



You **WILL** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be INJURED if you do not follow instructions or equipment damage may occur.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.

- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury if misused.
- Do NOT operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do NOT allow others to use the equipment unless they have read this manual and are adequately trained.
- Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

General Work Area Safety

- Work areas should be clean and well lit.
- Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.

General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if tired or under the influence of drugs, alcohol or medication.
- This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines **OUTSIDE** only, and far away from windows, doors and vents.

General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place or store the equipment near flammable materials, combustible gases or liquids etc.
- The equipment is not weather-proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.

General Electrical Safety

- Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Wherever possible, use a residual current device (RCD).
- High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.

General Electrical Safety

- Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.
- Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.
- Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.
- Do NOT use electrical equipment in wet conditions or in damp locations.
- Do NOT use electrical cords to lift, move or carry equipment.
- Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.

General Service Information

- The equipment must be serviced or repaired at authorised service centres by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.
- Do NOT attempt any maintenance or repair work not described in this manual.
- After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before adjusting, changing accessories or performing repair or maintenance.
- Do NOT adjust while the equipment is running.
- Perform service related activities in suitable conditions, such as a workshop.
- Replace worn, damaged or missing warning/safety labels immediately.

Air Fryer Safety

- Do not immerse the power cord, plug or housing in water or under the tap when cleaning to avoid damages or electrocution.
- Do not let any liquid enter the appliance to prevent electric shocks or short-circuits.
- Do not cover the air vents of the appliance while operating it.
- Some parts of the appliance can be very hot during operation, e.g. basket, toast rack, tray, etc. Please use tongs and do not touch these parts with your bare hands.
- Ensure that your output voltage corresponds with the voltage stated on the appliance's rating label.
- Before using the appliance, please check the power cord and accessories. Do not use them if there are any damages found.
- Do not let the power cord hang over sharp edges of counters.
- Do not plug-in the appliance or operate the control panels with wet hands.
- Do not place or use the appliance on or near combustible materials such as tablecloths, curtains or wallpapers to avoid starting fires.
- Do not use external power cord connections.
- The fryer's inner chamber can reach very high temperatures while operating. Please do not use plastic dishes, bowls or protection films.
- The appliance should be placed on a flat, stable surface while operating it. Do not place it on plastics, boards or other flimsy surfaces.
- Do not place the appliance against walls or other appliances. It needs around 10cm of free space around itself.
- Do not place anything on the top of appliance.
- Do not use the appliance beyond what is specified in this user manual.
- Do not use this appliance unattended.
- While the appliance is operating, hot steam will come out through the backside air outlet. Keep your hands and face at a safe distance from the steam and air outlet openings. Also, be careful of hot steam and air when you remove the basket, tray and toast rack from the appliance.
- Once your cooking is done and you're taking out the pan component, avoid directly touching the heater component.
- If the pre-set time is too long, the food can get burnt and smoke will come out from the air outlet. Disconnect appliance from the power supply immediately and clean the food, basket, toast rack and tray.
- After using the fryer, press the power button to turn it off, then pull the plug from the socket.
- Unplug the appliance from the outlet when it is not in use. Allow it to cool down first before cleaning it.
- Do not use other accessories not provided by the supplier.
- For household use only. Do not use outdoors.
- Clean and wipe the basket, toast rack and tray until they're dry before putting food items inside.
- The appliance has a built-in safety switch. Once the cooking window component propulsion is set in place, it can be switched to standby mode.
- Always unplug the appliance when not in use.
- If the power cord is damaged, have it repaired or replaced by a qualified professional.
- This appliance can be used by children aged 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given proper supervision or instruction concerning the safe use of the appliance and understanding of the hazards involved. Children should not play with the appliance. Cleaning and maintenance should not be made by children unless they are older than 8 and properly supervised.
- Keep the appliance and its power cord out of reach of children less than 8 years old.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The door or the outer surface may get hot when the appliance is operating.

Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

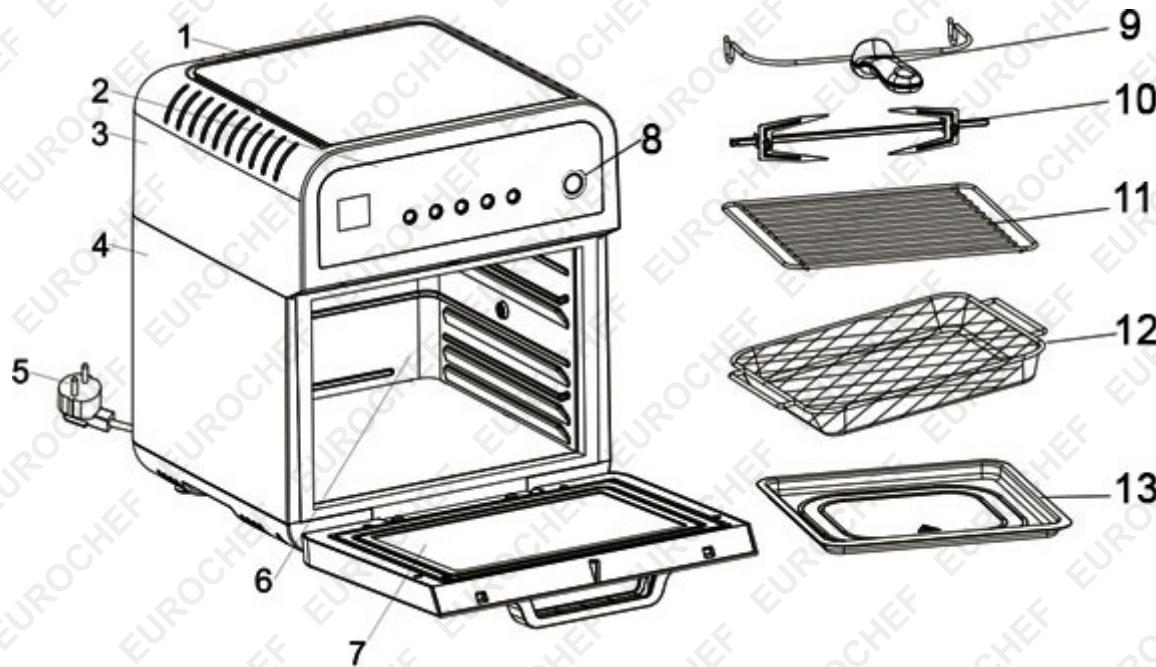
			 WARNING EXHAUST FUMES
			
			
			
			

			
Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.	Pull Hazard Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.	Slope / Fall Injury Hazard Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.	"Slam Dunk" Warning Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.
			
Electrocution / Electrical Shock Hazard - Outdoor High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.	Electrocution / Electrical Shock Hazard - Disconnect High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.	Power Line Electrocution Hazard High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.	"Kick-Back" Hazard High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.
			
Winch Operator Position Hazard Do NOT stand between winch and load. Do NOT use winch to move people.	Winch Lift Hazard Do NOT LIFT load vertically. Use machine to PULL only.	Cable Hazard Ensure that load bearing cable is not kinked or knotted.	Winch Cable Hazard Ensure that there is a minimum number of cable coils on winching mechanism.
			
Winch Hook Hazard Carry hook to load – do NOT throw or run.	Flash / Blinding Hazard Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.	Laser Hazard Laser may be in use – do NOT look directly at laser or allow others to.	

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Parts Identification

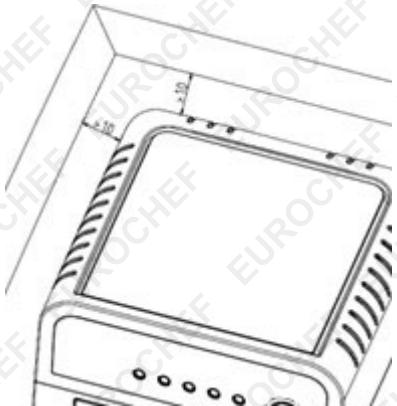


No.	Name	No.	Name
1	Top cover	8	ON/OFF Button
2	Control panel	9	Cage tong
3	Upper cover	10	Chicken rotisserie
4	Housing	11	Wire rack
5	Power cord	12	Mesh basket
6	Inner case	13	Drip pan
7	Door		

Set-Up

Before First Use: Remove all packaging materials. Clean the basket and other accessories with hot water, dishwashing liquid, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a clean cloth.

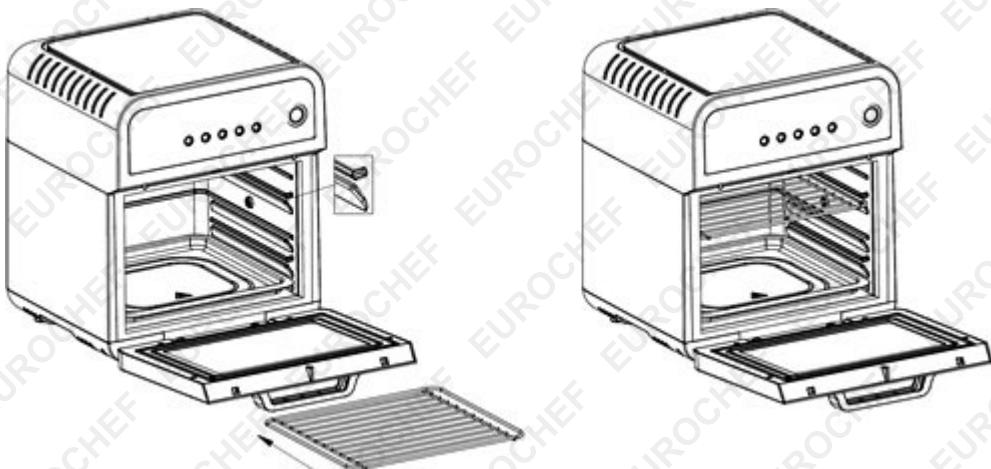
1. Place the appliance on a flat, stable surface. Keep at least 10cm of empty space from the back and sides of the appliance. Keep it away from curtains/wall coverings and other combustible materials.



2. Open the front door and put the drip pan into the appliance, as shown in the images below:



3. Insert the wire rack, as shown in the images below:

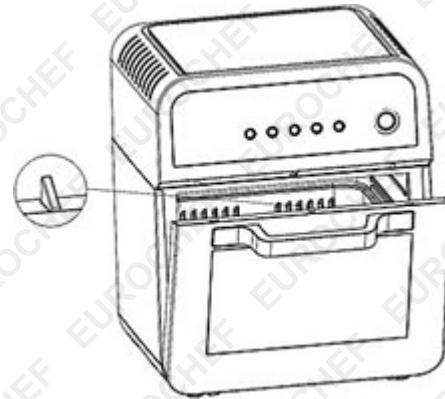


NOTE: Choose the appropriate accessories for different cooking techniques. Please wear kitchen gloves or mittens to take out the drip pan or wire rack after cooking is finished.

4. Insert the mesh basket, as shown in the images below:



NOTE: Always position the drip tray on the lowest layer to let it gather excess oil. If food items become bigger after heating them, count the amount according to the heated volume. Please refer to the picture to the right for the location of the safety switch. Press the ON/OFF button only after the front door closes and the fryer is operating.



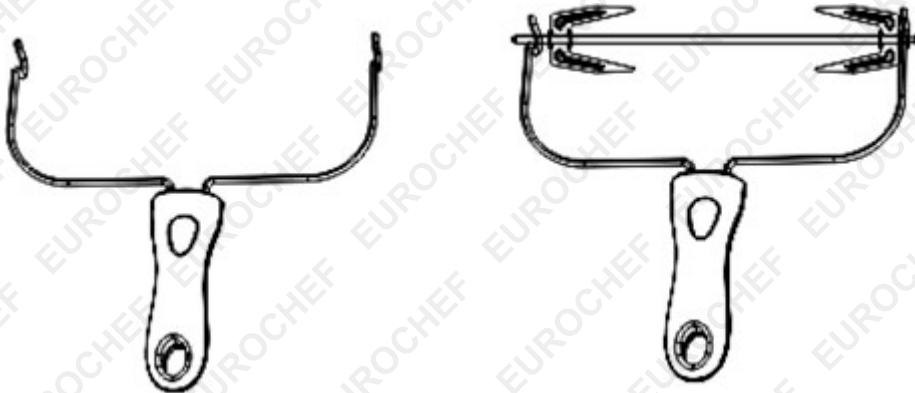
Operation

Operating the Air Fryer

Video Tutorial:
[Start-up Guide](#)



Hold the handle wire inwardly with your hand, then clip the handle into the corresponding slot of the basket. While removing, hold the handle wire in the same way, and then loosen the handle down.



1. Turn on the unit by pressing the ON/OFF button. The unit will now enter standby mode.
2. Select one of the presets by pressing the MENU button
3. Cycle through the presets by pressing the MENU button again (Fries, Frozen food etc.)
4. The top section of the led panel will show the temperature and the bottom will show the time.
5. Please note that these are only presets, you can easily adjust the temperature or time further by pressing and holding the temp or time button. then by pressing the + or - buttons.
6. Once you have selected the temperature and time you prefer, simply press the ON/OFF button and the unit will begin heating.

Menu Function Selection

Each time the + or – buttons are pressed, the control panel will appear with the corresponding graphics. While the indicator light is selected, press the ON/OFF button to turn the appliance ON.

Please refer to the cooking times below. **You can also change the cooking time and temperature setting according to actual needs.**

Fries	220°C	25 mins.
Frozen Food	80°C	10 mins.
Wings	200°C	15 mins.
Dehydrate	50°C	8 hours
Steak	180°C	12 mins.
Chips	220°C	20 mins.
Fish	180°C	15 mins.
Vegetables	180°C	12 mins.
Popcorn	220°C	10 mins. (Need to preheat for 2 minutes)
Chicken	220°C	30 mins.
Cake	180°C	30 mins.

Skewer	200°C	15 mins.
Pizza	180°C	15 mins.
Keep Warm	80°C	30 mins.
Toast	200°C	4 mins.
Cookie	180°C	12mins.

NOTE: The larger the serving of roasted chicken or food, the more time and higher temperature settings are required, according to the actual situation.

Setting the Cooking Time and Temperature

1. After selecting the menu function, if you need to reset the cooking time and temperature, press TEMP/TIME to change them.
2. When adjusting the cooking temperature, the thermostat icon  will light up and the digital screen will flash. Adjust the temperature by pressing the + button to increase it, or – button to decrease it. Each increment is a change of 10°C. Hold either + or – buttons for rapid changes.

Temperature adjustable range: 50 - 220°C (Note: For dried fruit function, temperature can be adjusted between 50 - 70°C).

3. When adjust the desired cooking time, the clock icon  will light up and the digital screen will flash. Adjust the desired cooking time by pressing the + button to increase it, or – button to decrease it. Each increment is a change of 1min. Hold either + or – buttons for rapid changes.

Time adjustable range: 10mins. – 60mins. (except for dry fruit function for 8 hours).

Preset Function

1. Press the DELAY TIME button, and the screen will show the default reservation time of 1 hour. You can adjust the reservation cooking time by pressing the + button to increase the time and – button to decrease the time. With each increment, the change is 10 mins. Hold either + or – buttons for rapid changes.
The preset time range is: 10mins. to 9 hours, 50 minutes. (Note: Press the selection menu and then press the reservation key to operate this function).
2. To change cooking time and temperature, press either the + or – buttons and reset the data.
3. Press the ON/OFF key to confirm the settings and the countdown will begin.
4. Press the DELAY TIME button to cancel.

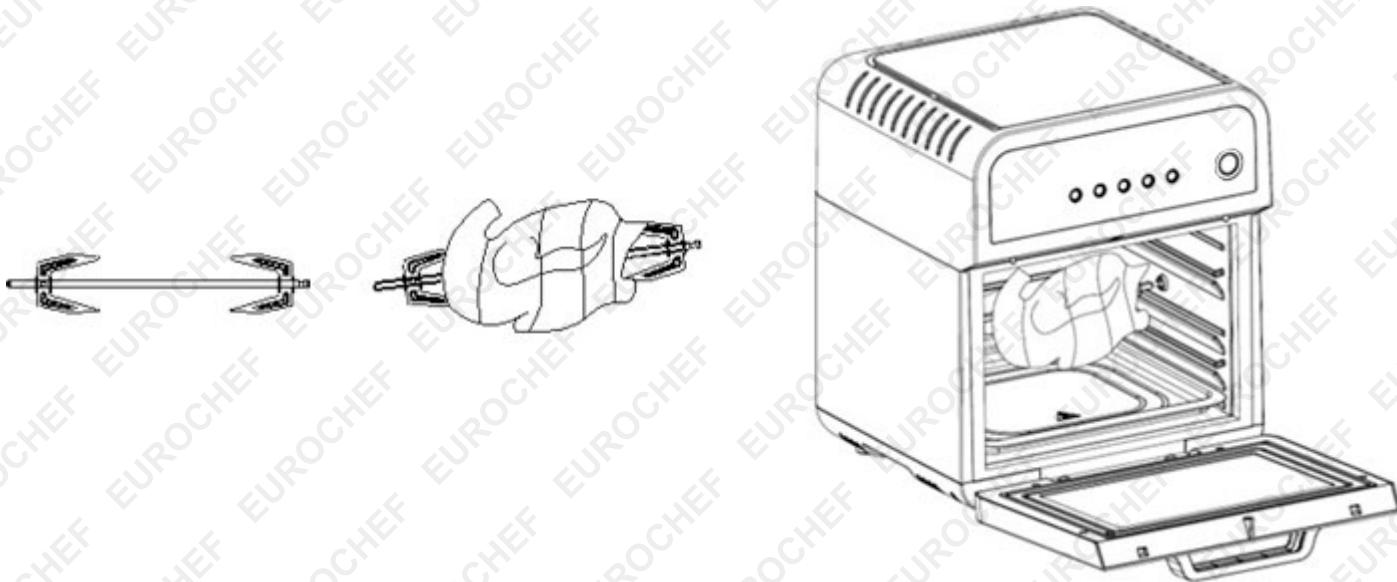
Pause Function

The fryer will stop automatically if the door is kept open while cooking. In this case, only the ON/OFF, LIGHT and Rotisserie buttons will be in an unlocked state, other buttons will be locked. Close the door for the fryer to continue cooking.

Note: When opening the door while it is operating, if you don't close the door within 10 minutes, the fryer will automatically turn OFF. While cooking, rotate the food regularly to help cook it more evenly. Baskets, grills and oil trays are very hot and should not be touched directly with bare hands.

Rotisserie Function

1. This function can make food cook more evenly. Press the  key and the control panel icon indicator lights will turn ON. Press again to cancel the rotisserie function. This rotisserie cooking mode is not set to default.
2. Use the chicken rotisserie, as shown below:



Note: The chicken's total weight should not exceed 1.22kg (2.7lbs.). If the chicken exceeds this total weight, please use the mesh basket instead. Bind the chicken's legs and wings together before cooking. It's best to puncture a few holes on the chicken's legs before cooking. Chicken legs can be thick, which can be hard for heat to penetrate.

Finishing Up

1. Once cooking is done, the fryer buzzer will sound off and the heater will immediately stop working, but the fan will continue operating for 1 minute until the internal temperature drops.
2. Open the front door and take out the frying basket by its handle. Do not touch the frying basket with bare hands. If food items are not cooked properly, place it back into the fryer and let it cook for a few more minutes. Put the cooked food items onto a plate.
3. After cooking, press the power button to turn OFF the power supply and pull the power cord from the outlet.

Maintenance

NOTE: Unplug the fryer first before performing any maintenance work on it.

- Clean the basket, toast rack and tray with water or a liquid detergent after each use.
- Wipe the fryer with a soft, moist cloth. Do not use any liquid detergents.
- Don't immerse the power cord, plug and the fryer in water or other liquids. It could result in short-circuiting, fires, electric shocks or injury to persons.
- After drying, assemble all parts and keep for next use.

Specifications

Colour	Black
Power	1800W
Pre-set functions	16
Capacity	16L
Timer	60 mins
Temp range	50-230°C
Tray positions	3
Input voltage	240V AC
Power Plug	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

- 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.

