

EUROXCHEF®



Digital Control Air Fryer

User Manual

[Revision 3.0 July 2016]

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PLEASE READ THIS MANUAL CAREFULLY BEFORE USE

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Introduction

The Next Generation in Cooking

With the Digital Control Air Fryer, you can prepare delicious, healthy meals in less than half the time of traditional methods. What makes these results possible is our approach to certain time-honoured cooking methods.

Professional cooks have long known that they could improve upon traditional oven cooking by using a fan to accelerate the circulation of the Air fryer's hot air. This traditional oven consists of a fan mounted on one side of a metal box.

The Air Fryer improves upon traditional ovens in the following ways:

- The lid is made of glass, not metal, so that you can clearly see what you are cooking from all sides.
- The Air Fryer combines a circular pot with a fan mounted in the lid so that hot air flows move down over the food, around the bowl's sides, and then back up to the fan. This creates a tornado-like flow of constantly moving, super-heated air that cooks and browns food quickly and thoroughly.
- The air fryer uses cooking racks that allow you to cook two levels of food at once. In addition, when meat, poultry, or fish is cooked on the dual rack, fats and oils are blown away through the grating. You will cook lighter, more nutritious meals.
- The Air Fryer allows the food to rotate by 360 degrees, this ensures an evenly cooking from all sides of the foods.

Safety

Please keep this user manual in a safe place along with your purchase receipt and carton for future reference. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to.

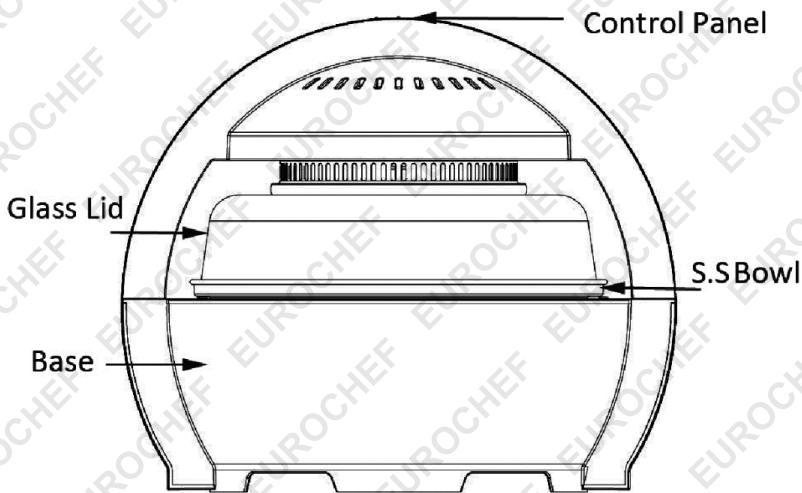
- Read all instructions before using the Digital Control Air Fryer.
- DO NOT touch hot surfaces. The temperature of the outer surface can get very hot while the Air Fryer is in operation. Always use glove when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking out parts. Always use the handles when moving the unit.
- DO NOT use the Air Fryer for other than its intended use.
- Before turning on, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the appliance.

- To protect against the risk of electric shock, do not immerse this Air Fryer, cord set or plug in water or any other liquids.
- The Air Fryer is not intended to be operated by means of an external timer or any type of separate remote control system.
- The use of attachments which are not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- This appliance is designed for indoor use only. DO NOT use outdoors.
- DO NOT use an extension cord unless completely necessary with this product. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this appliance.
- DO NOT pull or carry by cord, use cord as a handle, close a door on the cord, or pull cord around sharp edges or corners. Keep cord away from heated surfaces.
- DO NOT bend or damage the power cord.
- Always unplug the Air Fryer when not in use. To disconnect from the power supply, grip the plug and pull from the power socket. Never pull by the cord. The power plug must be removed from the power socket before cleaning, servicing, maintenance or moving the Turbo Air Fryer.
- Never force the plug into an outlet.
- DO NOT place the appliance near a hot gas or electric burner.
- DO NOT cover the appliance whilst in use. If it is covered there is a risk of fire.
- Improper installation may result in the risk of fire, electric shock and/or injury to persons.
- If the supply cord or plug is damaged, DO NOT use the appliance. Please return to your place of purchase along with your receipt for a refund or exchange.
- The manufacturer or retailer is not responsible for any eventual damages caused by improper or faulty use.
- The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.
- Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.
- DO NOT clean with metal scouring pads.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT move or lift the Air Fryer while the power cord is still connected to the wall outlet. All metal items inside the Air Fryer, such as the oven racks, can get

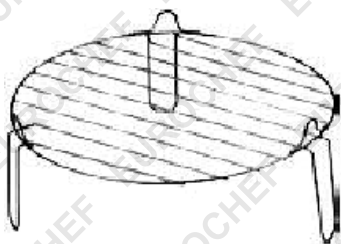
very hot during cooking. Please be careful when removing these items from the Air Fryer, always use the tongs supplied.

- This appliance is intended to be used in household and similar application such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed-and-breakfast type environments.

Item Diagram



Included Items



Cooking Rack

Use for grilling, toasting and dry frying (cooks food faster).



Tongs

Use to add or remove food, plates, and racks from the Air Fryer.



Rotisseries

Use to roast a whole chicken.



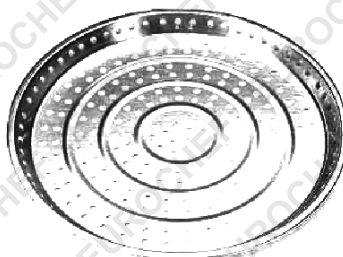
Rotating Roast Cage

Use to make chips, meatballs, etc.



Frying Pan (optional)

For frying your steak, meat, etc.



Steamer (optional)

Great for steaming (veggies, etc.)

Set-Up

Before using your Digital Control Air Fryer for the first time

Read the safety instructions in this manual before operating. Before using this appliance for the first time, follow steps below:

1. Remove all packing materials and literature from the Turbo Air Fryer. Make sure that the air fryer is in good condition and there are no missing parts or damage to the Stainless Steel bowl.
2. Select a flat, heat-resistant, non-flammable surface to operate the Air Fryer on.
3. Wash the S.S bowl in warm soapy water or in the dishwasher. Dry thoroughly before use.
4. NEVER submerge the top in water or any other liquid. Only the S.S bowl and racks are dishwasher safe.
5. Before first use, turn on the empty Turbo Air Fryer, heating at maximum temperature for 5 minutes. This will eliminate any odours from within the Air Fryer, and also burn off any excess lubricants that may have been used in the manufacturing process.

Please Note: This item has a pressure switch - ensure there is an item inside the cooker otherwise it won't turn on and heat.

6. Allow the appliance to cool to room temperature.
7. Wipe the inside of the S.S bowl with a damp cloth. DO NOT use abrasive cleaners or scouring pads.

NOTE: A slight amount of smoke and a burning smell may be emitted during the first few uses. Do not be alarmed, this is normal.

Operation

Cooking Pre-set Default

For your convenience, the Air Fryer is fitted with a range of default settings found on the digital control panel. Each button has been allocated a particular pre-set time and temperature suitable for the food type.

Please note, the time and temperatures listed in the table below are default settings and may need to be adjusted for various food sizes or quantity, food manufacturer instructions, and /or individual taste. All pre-set default setting can be adjusted once started by selecting the temperature and/or timer control buttons, followed by the up and down buttons.

Selection	Time (Mins)	Temperature (°C)	Function (Example)
Meat	10	250°C	Roast Meat/Grilling Meat
Chicken	15	250°C	Roast Meat/Grilling Meat
Fish	15	200°C	Fish Fillets/Whole Fish
Cake	10	230°C	Cake
French chip	18	250°C	French chip
Pizza	14	200°C	Pizza/Pies

Additional Guide to Manual Cooking

Food	Time (Mins)	Temperature (°C)
Medium Prawns	6 – 8 min	150 – 180°C
Sausages	6 – 8 min	120 – 150°C
Roasted Bread	5 – 7 min	120 – 140°C
Potatoes &Vegetables	8 – 10 min	180 – 200°C
Chicken wings	15 – 20 min	150 – 180°C
Hot dogs	5 – 8 min	190 – 210°C
BBQ Spareribs	8 – 12 min	220 – 240°C
Fried Chicken Pieces	8 – 10 min	230 – 250 °C

How to use your Digital Control Air Fryer

How to Roast

Place the chicken on the Rotisseries, with 3D heating, the food is cooked more evenly both inside and outside, without burning the foods outer surface.

It is not necessary to use oil for roasting, but you may do so for foods that tend to become dry in an oven.

Roasting time may vary depending on the type of meat or other food, type of cut, amount of fat, thickness and/or weight of the item.

However, the cooking time of digital control air fryer is really 50% faster than traditional oven.

How to Bake

Use any oven-proof baking dish, preferably non-stick that will fit comfortably inside the Air Fryer. Place it on the low rack. Take special care in baking, as desserts are especially delicate and easy to overcook. Lower the temperature slightly and turn the baking dish around if too much browning occurs in one area.

How to Steam

You can steam vegetables at the same time you cook your main dish by placing the vegetables in an aluminium foil pouch: add a few drops of water and seal the pouch.

You can also add a cup of water in the bottom pot, with savoury herbs and spices to steam fish or vegetables, but just a little water.

How to Fry with the Rotating Roast Cage

You can get the effect of deep-fried chips without oil, by spraying potato strips with a few polyunsaturated cooking oil. The excess oil will drip away while cooking for healthier chips!

To make delicious fried chicken, season chicken pieces firstly with batter and cooking oil. The excess oil will drip away while cooking for healthier Chicken!

How to Defrost

You can use the digital control Air Fryer to defrost frozen foods more evenly than a microwave ovens, simply set the temperature at 100°C and check the food every 5-10 minutes.

Cooking Food

1. Before cooking, it is suggested that you spray the inside of your Air Fryer (and racks etc.).
2. Place the Stainless steel cooking bowl securely onto the base ensuring it is placed centrally and sits securely.
3. Position the cooking rack in the S.S bowl. The type of rack used will be dependent on the type of food being cooked. The high rack is best for grilling, broiling, crisping or cooking well done cuts of meat. The low rack is best for baking, roasting etc.
4. Once the food has been placed onto the rack, place the top onto the stainless steel bowl, ensuring the top sits inside the rim of the bowl.
5. Plug into the wall socket and switch on. The digital display will show 88:88. If you press timer, it will show "0:30", if you press the temperature button, it will show 60°C.
6. Choose one of the pre-set settings and press confirm. Or set the required temperature and time by pressing the temperature and /or timer followed by the + and - buttons to the required cooking time and temperature, then press the confirm button to proceed to the next stage.

NOTE: The maximum temperature setting is 250°C and maximum cooking time is 30 minutes. You can adjust the cooking time or temperature at any point during the cooking process.

7. Once the time and temperature has been selected, press the confirm button. A beep will sound, the fan will start and the heating element will illuminate and cook the food.
8. If you are required to pause cooking, take the top off, The unit will stop. If you place the top back on the base within 3 minutes, the Air Fryer will work without pressing the confirm button.
9. If a program needs to be changed or restarted, simply hold down the Confirm button for 2 seconds. The program will return to the default setting and you can then restart your cooking process.
10. At the end of the cooking time, the Air Fryer will beep, cooking will cease and the heating element will switch off. Depending on the temperature of the unit, the fan may remain on in order to dissipate the remaining heat helping prolong the life of the unit.

Ensure that you use the supplied tongs, heat resistant mitts or other appropriate utensils to remove the food from the appliance. Do not touch the food or the appliance or any of the internal accessories as they may be extremely hot.

Maintenance

NOTE: Never immerse the top and base in liquid to clean.



ALWAYS UNPLUG THE OVEN BEFORE CLEANING.

Light Cleaning

- Turn the power switch off. Unplug the Air Fryer and let it cool.
- Use a sponge or dishcloth with a mild dish washing detergent and warm water to wipe inner pot clean.
- Rinse well to remove all detergent.

NOTE: Never immerse the top in any liquid.

Normal Cleaning

- Turn the power switch off. Unplug Air Fryer and let cool.
- Wipe lid and fan housing using a dishcloth or damp sponge with a mild dish washing detergent.
- Do not clean with steel wool pads or abrasive materials.
- Wash wire racks in mild dish washing detergent and water.
- Clean meat parts using a sponge or dishcloth with a mild dish washing detergent, then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad.



DO NOT USE THE AIR FRYER UNTIL IT'S COMPLETELY DRY.

Dishwasher-Safe Inner Pot

The inner pot, Stir Frying set and wire racks may also be washed in the dishwasher. However, never wash the top in a dishwasher or immerse it in liquid. Remove the inner pot from the base before dish washing.

Reminders

- Turn the power switch off and unplug Air Fryer before cleaning the top.
- Let Air Fryer cool before washing.
- Never immerse top in water.
- Do not let fan assembly get wet.
- If food gets stuck or burnt on to the inner pot, leave them to soak in warm water before cleaning.

Drying the Air Fryer

- The Air Fryer must always be kept dry after cleaning to avoid moisture in the lid.
- Make sure the Air Fryer is unplugged, leave lid slightly open and allow the Air Fryer to dry thoroughly.



TO AVOID BREAKAGE, ALLOW THE GLASS LID TO COOL BEFORE CLEANING.

The stainless steel bowl can be cleaned using the self-cleanse option.

1. Add some warm water to the stainless steel bowl ensuring it is no more than a few centimetres in depth.
2. Add a small amount of mild detergent.
3. Set the temperature to 80°C and the timer to 10 minutes.
4. Press the confirm button and the oven will start the cleaning process.
5. The fan from the Turbo Air Fryer will swirl the water and this will clean off most stains.

Troubleshooting Guide

SYMPTOMS & PROCEDURES

Air Fryer will not turn on

- Check to see that the power cord is plugged into AC outlet.
- Check to see that the AC outlet is operational.
- Check that the timer is set to desired time.
- Check that the temperature is set to desired temperature.

NOTE: This top acts as a safety switch and will not allow the Air Fryer to work when not close properly.

Air Fryer will not heat up

- Check the temperature to see that it is set for a high enough temperature.
- If it still does not work, turn off power and please contact the manufacturer or an authorised service centre.

Glass lid is cracked

- Order replacement part from the manufacturer.

When do the stirring, the food stays on the edge of the inner pot

- The inner pot is too full.

The food slides with the Stir Frying set

- The food has many states during cooking. Observe it for a while. Use spoon to stir the food a little bit.
- The quantity of food may be not enough for the block to stem. Adjust the quantity.

The Stir Frying set stops turning during cooking

- The stir frying set is not positional correctly or stuck by foods. Using an oven glove or tongs to adjust it

Recommended Recipes

Roast Chicken

<i>1 Chicken</i>	<i>1 teaspoon of grated lemon rind</i>
<i>1 Small onion</i>	<i>1/4 teaspoon of dried marjoram</i>
<i>2 tablespoons of butter</i>	<i>Garlic, salt, pepper</i>
<i>½ cup of mushrooms</i>	<i>1 egg</i>
<i>1 ½ cup of soft breadcrumbs</i>	
<i>1 tablespoon of chopped parsley</i>	
<i>1 pinch of nutmeg</i>	

Clean inside of the chicken and remove excess fat. Peel and chop onion. Add to pan and lightly fry in butter until soft. Add mushrooms and fry another minute. Mix in crumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg. Put stuffing into chicken and close the opening and sprinkle salt and pepper over chicken and rub into skin. Roast at 250°C for 15 minutes until chicken is tender and golden brown all over.

GRAVY

Take scraps and juice plus a little fat from your bowl. Add 1 tbsp. of flour and stir over heat until brown. Slowly add 1 1/2 cups of stock made from chicken stock cube and mushroom stalks. Cook gravy, stirring continuously, until boiling. Add salt and pepper to taste.

Chinese Roast Chicken

<i>1.5kg roasting chicken, chicken wings or drumsticks</i>	<i>1 teaspoon of five-spice powder</i>
<i>1/3 cup soy sauce</i>	<i>1 teaspoon crushed garlic</i>
<i>1 tbsp. honey</i>	<i>1 teaspoon finely grated ginger</i>
	<i>1 tbsp. sesame oil</i>

Marinate the chicken pieces or chicken in the other ingredients for at least 2 hours, turning pieces now and then.

Arrange chicken on the BBQ set in the Air Fryer and cook at 250°C for 8 minutes for wings, 10 minutes for legs, thighs and 12 minutes for ¼ or ½ chicken. Turn and cook until ready – be sure to check chicken has cooked evenly all the way through before serving. Serves six people.

Honey Chicken Wings

0.7kg chicken wings

2 tbsp. of honey

3 tbsp. of tomato puree

MARINADE:

2 tbsp. of lemon juice

3 tbsp. of soy sauce

1 tbsp. of chopped ginger

Trim excess fat from chicken wings and remove tips. Pat wings dry and place in a bowl. Combine lemon juice, soy sauce and ginger. Pour over chicken wings, turn and let stand for 3 to 4 hours while turning occasionally. Mix honey, tomato puree and a tbsp. of marinade.

Remove chicken wings and place on BBQ set in Air Fryer. Roast for 8 minutes at 220°C. Remove wings and roll in honey/tomato mixture.

Spicy Drumsticks with Barbecue Marinade

Main course - 4 portions

5 minutes (+ 20 min to marinade) + 10 minutes air fryer

1 clove garlic, crushed

1/2 tablespoon mustard

2 teaspoons brown sugar

1 teaspoon chili powder

Freshly ground black pepper

1 tablespoon olive oil

4 drumsticks

1. Preheat the air fryer to 220°C.
2. Mix the garlic with the mustard, brown sugar, chili powder, a pinch of salt and freshly ground pepper to taste. Mix with the oil.
3. Rub the drumsticks completely with the marinade and leave to marinate for 20 minutes.
4. Put the drumsticks onto the wire rack and put them into the air fryer. Set the timer to 10-12 minutes. Roast the drumsticks until brown.
5. Serve the drumsticks with corn salad and French bread.

Tips

- **Corn Salad**

Serve the drumsticks with a refreshing corn salad. Drain a can of corn kernels (300 gram). Cut four tomatoes into four sections and remove the seeds. Cut the flesh of the tomatoes into cubes. Mix the corn with the tomato cubes, 1 finely sliced green onion, the juice of half a lime, 2 tablespoons fresh, coarsely chopped coriander, and some salt and freshly ground chili pepper to taste.

- **Chicken legs**

This marinade is also great for chicken legs, you can roast two chicken legs at a time in the air fryer, first 10 minutes at 220°C.

Mediterranean Chicken Nuggets

Main course - 4 portions

20 minutes + 20 minutes air fryer

2 slices stale white bread, in pieces

1 tablespoon (spicy) paprika powder

1 tablespoon olive oil

250 g chicken fillet, in pieces

1 egg yolk + 2 egg whites

1 clove garlic, crushed

2 tablespoons red pesto

Freshly ground pepper

1 tablespoon flat-leafed parsley, finely chopped

1. Grind the bread with the paprika powder in the food processor until you have a crumbly mixture and mix in the olive oil. Transfer this mixture to a bowl.
2. Then purée the chicken fillet in the food processor and mix with the egg yolk, garlic, pesto, and parsley. Add 1/2 teaspoon salt and pepper to taste.
3. Preheat the air fryer to 220°C.
4. Whisk the egg whites in a bowl. Shape the chicken mixture into 10 balls and press them into oval nuggets. Coat the nuggets first with egg white and then with breadcrumbs. The nuggets must be coated with crumbs all over.
5. Put five nuggets in the basket and slide it into the air fryer. Set the timer to 10-12 minutes. Fry the nuggets golden brown. Then fry the remainder of the nuggets. Delicious with French fries and a fresh salad.

Tips

You can make variations of these Mediterranean chicken nuggets. Make Italian nuggets with green pesto and 25 g Parmesan cheese, or Greek nuggets with grated lemon peel, finely chopped oregano and 25 g crumbled feta cheese.

Individual Beef Wellington

0.7kg 4" thick fillet steaks

1 tbsp. brandy

1 tbsp. butter

2 tbsp. liverwurst

1 packed frozen puff pastry, thawed

Garlic, salt and pepper

1 egg yolk, beaten with a little water

Trim excess fat from steaks. Sprinkle with garlic, salt and ground pepper. Place on low rack in the Air Fryer.

Mix liverwurst with brandy and spread all over steaks. Roll out pastry and cut into 4 squares large enough to enclose each steak. Place steak in centre of each pastry square and fold over to completely enclose. Seal seams with a little water and brush top with beaten egg yolk. Place back on low rack in the Air Fryer and cook at 215°C for 10 minutes or until golden brown. Serves 4 people.

Mini Frankfurters in Pastry

Appetizer - approx. 20 portions

10 minutes + 20 minutes air fryer

1 tin of mini frankfurters (drained weight 220 g, approx. 20 frankfurters)

100 g (chilled or frozen, defrosted) ready-made puff pastry

1 tablespoon fine mustard

1. Preheat the air fryer to 220°C
2. Thoroughly drain the sausages on a layer of kitchen paper and dab them dry.
3. Cut the puff pastry into strips measuring 5 X 1 1/2 cm and coat the strips with a thin layer of mustard.
4. Roll each sausage spirally into a strip of pastry.
5. Put half the sausages in pastry in the wire rack and put them into the air fryer. Set the timer to 10-12 minutes. Bake the sausages in pastry until golden brown. Bake the remaining sausages in the same manner.
6. Serve the sausages in a platter accompanied by a small dish of mustard.

Mini Empanadas with Chorizo

Appetizer - 20 minutes

20 minutes + 20 minutes air fryer

125 g chorizo, in small cubes

1 shallot, finely chopped

1/4 red bell pepper, diced into small cubes

2 tablespoons parsley

200 g chilled pie crust dough (pâté brisée) or pizza dough

1. Stir the chorizo with the shallot and bell pepper in a skillet and fry on low heat for 2 to 3 minutes until the bell pepper is tender. Take off the heat and stir in the parsley. Allow the mixture to cool.
2. Preheat the air fryer to 200°C.
3. Use a glass to cut twenty 5 cm rounds from the dough. Scoop a spoonful of the chorizo mixture onto each round. Press the edges together between thumb and index finger, creating a scallop pattern.
4. Put 10 empanadas in the basket and slide the basket into the air fryer. Set the timer to 10-12 minutes and bake the empanadas until they are golden brown and done.
5. Bake the remaining empanadas in the same way. Serve the empanadas lukewarm.

Salmon Quiche

Main course - 2 portions

5 minutes + 20 minutes air fryer

150 g salmon fillet, cut into small cubes

1/2 tablespoon lemon juice

Freshly ground black pepper

100 g flour

50 g cold butter, in cubes

2 eggs + 1 egg yolk

3 tablespoons whipping cream

1/2 tablespoon (tarragon) mustard

1 green onion, sliced into 1 cm pieces

Small, low quiche pan, approx. 15 cm diameter, buttered

1. Preheat the air fryer to 200°C. Mix the salmon pieces with the lemon juice and salt and pepper to taste. Allow the salmon to rest.
2. In a bowl, mix the flour with the butter, egg yolk and 1/2 – 1 tablespoon cold water and knead into a smooth ball.
3. On a floured work surface, roll out the dough to an 18 cm round.
4. Put the dough round in the quiche pan and press firmly along the edges. Trim the dough closely along the edge of the pan or allow the dough to stick out roughly over the edges of the pan.
5. Beat the eggs lightly with the cream and mustard and add salt and pepper to taste. Pour this mixture into the quiche pan and then lay the pieces of salmon in the pan. Distribute the green onion evenly over the contents of the quiche pan.
6. Place the quiche pan onto the rack and put them into the air fryer. Set the timer to 20 minutes and bake the quiche until golden brown and done.

Thai Fish Cakes with Mango Salsa

Main course - 4 portions

20 minutes + 14 minutes air fryer

1 ripe mango

1 ½ teaspoons red chili paste

3 tablespoons fresh coriander or flat leaf parsley

Juice and zest of 1 lime

500g white fish fillet (cod, tilapia, pangasius, pollack)

1 egg

1 green onion, finely chopped

50g ground coconut

1. Peel the mango and cut it into small cubes. Mix the mango cubes in a bowl with 1/2 teaspoon red chili paste, 1 tablespoon coriander and the juice and zest of half a lime.
2. Purée the fish in the food processor and then mix with 1 egg and 1 teaspoon salt and the remainder of the lime zest, red chili paste and the lime juice. Mix with the remainder of the coriander, the green onion and 2 tablespoons coconut.

3. Put the remainder of the coconut on a soup plate. Divide the fish mixture into 12 portions, shape them into round cakes and coat them with the coconut.
4. Place six fish cakes onto the wire rack and put them into the air fryer at 200°C. Set the timer to 7-10 minutes and fry the fish cakes until they are golden brown and done. Fry the remainder of the fish cakes in the same way.
5. Serve the fish cakes with the mango salsa. Tasty with pandan rice and stir-fried pak choi.

Roast Vegetables

Vegetables of your choice

Garlic and salt

Ground black pepper

2 – 3 tbsp. of cooking oil

Peel and clean vegetables. Cut into similar size pieces. Pat dry and place in a large pot with 2 or 3 tbsp. of vegetable oil add garlic, salt and pepper. Place lid on pot, shake and rotate vigorously. Place vegetables on high rack in Air Fryer leaving space for air to circulate particularly around the perimeter.

Set Halogen Convection Oven to 200°C and bake for approximately 8 to 12 minutes. The cooking time will vary depending on the size of individual pieces and the total weight in the oven. Vegetables can be roasting while meat is cooking by placing around the meat and/or by utilising the high rack and perforated baking dish.

French Potato Chips

15 to 20 minutes air fryer

300 – 400g frozen potato chips

1 tablespoon oil

1/3 tablespoon salt

1. Spray the oil onto the potato chips.
2. Insert the potato chips in the air fryer basket.
3. Slide the basket into the air fryer. Set the timer to 15-20 minutes and Temperature at 250 °C and fry the potatoes until they are crispy brown.
4. Arrange chips on a plate and sprinkle lightly with salt.

Jacketed Potatoes in Foil

Medium size washed potatoes (1 per person)

Salt

Ground black pepper

Soft butter

Garlic

Make sure potatoes are clean. Remove any eyes, bruises, faults etc. Dry with paper towel. Rub a little softened butter onto potatoes. Place on foil paper. Sprinkle with a little garlic, salt and freshly ground black pepper. Wrap up in foil paper.

Place potatoes on high rack in the air Fryer around the meat and cook 20 minutes at 200°C check with a fork to see that they are cooked through. Serve with sour cream, chive, grated cheese and cooked bacon pieces.

For a variation, mix a little Soy Sauce into the butter before rubbing into the potatoes omitting the garlic salt.

Fried Potato Slices with Garlic

Side dish - 4 persons

20 minutes air fryer

500 g waxy potatoes

1 clove garlic, crushed

1 tablespoon fresh thyme

1 tablespoon olive oil

Sea salt

1. Set the air fryer to 250°C. Peel the potatoes and slice them into thin discs. Soak them in water for at least 30 minutes. Drain them thoroughly and pat the tops of the slices dry with kitchen paper.
2. Mix the garlic, thyme and olive oil in a bowl and coat the potatoes in this mixture.
3. Transfer the potato slices to the fryer basket and slide the basket into the air fryer. Set the timer to 20-22 minutes and fry the potatoes until they are golden brown and done.
4. Put the fried potato slices on a warm platter and sprinkle with salt. Delicious with lamb chops or cutlets.

Feta Triangles

Appetizer - 15 portions

20 minutes + 9 minutes air fryer

1 egg yolk

100 g feta

2 tablespoons flat-leafed parsley, finely chopped

1 green onion, finely sliced into rings

Freshly ground black pepper

5 sheets of frozen filo pastry, defrosted

2 tablespoons olive oil

1. Beat the egg yolk in a bowl and mix the feta, parsley and green onion; season with pepper to taste.
2. Cut each sheet of filo pastry into three strips.
3. Scoop a full teaspoon of the feta mixture on the underside of a strip of pastry. Fold the tip of the pastry over the filling to form a triangle, folding the strip zigzag until the filling is wrapped up in a triangle of pastry. Fill the other strips of pastry with feta in the same manner.
4. Preheat the air fryer to 220°C.
5. Brush the triangles with a little oil and place five triangles on the Wire rack. Put the wire rack into the air fryer and set the timer to 3-5 minutes. Bake the feta triangles until they are golden brown. Bake the other feta triangles in the same manner.
6. Serve the triangles in a platter.

Ricotta Balls with Basil

Appetizer - 20 portions

15 minutes + 16 minutes air fryer

250 g ricotta

2 tablespoons flour

1 egg, separated

Freshly ground pepper

15 g fresh basil, finely chopped

1 tablespoon chives, finely chopped

1 tablespoon grated orange peel

3 slices of stale white bread

1 tablespoon olive oil

1. Mix the ricotta in a bowl with the flour, egg, yolk, 1 teaspoon salt and freshly ground pepper. Stir the basil, chives and orange peel through the mixture.
2. Divide the mixture into 20 equal portions and shape them into balls with wet hands. Let the balls rest for a while.
3. Grind the bread slices into fine bread crumbs with the food processor and mix with the olive oil. Pour the mixture into a deep dish. Briefly beat the egg white in another deep dish.
4. Preheat the air fryer to 230°C
5. Carefully coat the ricotta balls in the egg white and then in the bread crumbs.
6. Put 10 balls on the wire rack and wire rack into the air fryer. Set the timer to 8-10 minutes. Bake the balls until golden brown. Bake the rest of the balls in the same way.
7. Serve the ricotta balls in a platter.

Tips

Mix some freshly ground chili flakes through the ricotta mixture for spicier balls. Colour the bread crumbs red in that case by adding two to three teaspoons of paprika to the olive oil.

Garlic Mushrooms

Appetizer - 12 portions

10 minutes + 10 minutes air fryer

1 slice of white bread

1 clove garlic, crushed

1 tablespoon flat-leaved parsley, finely chopped

Freshly ground black pepper

1 tablespoon olive oil

12 (chestnut) mushrooms

1. Preheat the air fryer to 200°C.
2. Grind the slices of bread into fine crumbs in the food processor and mix in the garlic, parsley and some seasoning to taste. Lastly, stir in the olive oil.

3. Cut off the mushroom stalks and fill the caps with the bread crumbs.
4. Put the mushroom caps in the basket and slide it into the air fryer. Set the timer to 10-12 minutes. Bake the mushrooms until crispy and golden.
5. Serve the mushrooms in a platter.

Tips

Alternatively, mix the bread crumbs with strips of ham, green onion and grated cheese.

Brownies

Pastry - 12 portions

15 minutes + 20 minutes air fryer

75g pure chocolate, in pieces

75g butter

1 large egg

60g sugar

1 sachet vanilla sugar

40g self-rising flour

25g walnuts or hazelnuts, chopped

Small, low fixed-base cake tin or oven dish, (approx. 15 cm diameter) and parchment paper

1. Melt the chocolate and butter together in a thick-bottom steel pan on low heat while stirring. Allow this mixture to cool to room temperature.
2. Preheat the air fryer to 200°C.
3. In a bowl, beat the egg with the sugar, the vanilla sugar and a pinch of salt until light and creamy. Beat in the chocolate mixture and then stir in the self-rising flour and the nuts.
4. Line the cake pan with parchment paper and spread the batter in the cake pan. Smooth the top.
5. Place the cake pan onto the wire rack and put them into the air fryer. Set the timer to 20-22 minutes and bake the brownie until the top is crispy. The inside should still be nice and soft.



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