

EUROXCHEF®



Air Fryer

User Manual

[Revision 2.0 October 2018]

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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Introduction

This Air Fryer provides an easy and healthy way of preparing your favourite ingredients.

By using hot, rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air Fryer heats food at all directions and most of the ingredients do not need any oil.

Parts List

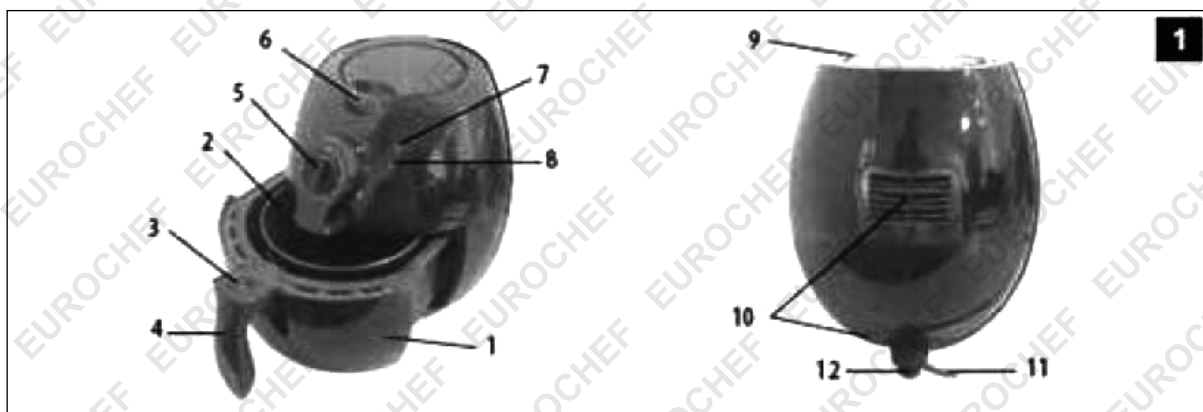


Figure 1

- | | |
|-----|---------------------------------------|
| 1. | Pan |
| 2. | Basket |
| 3. | Basket release button |
| 4. | Basket handle |
| 5. | Timer (0 – 30 min.) / power-on knob |
| 6. | Temperature control knob (80 – 200°C) |
| 7. | Power-on light |
| 8. | Heating-up light |
| 9. | Air inlet |
| 10. | Air outlet openings |
| 11. | Mains cord |
| 12. | Cord storage compartment |

Important Safety Reminders

Please read this manual carefully before using the appliance, as dangers may occur under incorrect operations.

Danger

- Do not immerse the Air Fryer in water or rinse it under the tap due to the multi-electric and heating components.
- Avoid any liquids from entering the Air Fryer to prevent yourself from getting an electric shock or the appliance short-circuiting.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the interior of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there are any damages on the plug, main cord and/or other parts.
- Do not go to any unauthorised person/centre to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of reach of children.
- Keep the mains cord away from hot surfaces.
- Do not plug-in the appliance or operate the control panel with wet/damp hands.
- Connect the appliance only to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm of free space on the back and sides and 10cm of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purposes other than what is described in this manual.
- Do not operate the appliance unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance.

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- Any accessible surfaces may become hot during use. (Fig. 2)



Figure 2

- Unplug the appliance immediately if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop completely before you remove the pan from the appliance.

**Caution**

- Ensure that the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes, or it is not being used according to instructions.
- Always unplug the appliance while not in use.
- The appliance needs approximately 30 minutes to cool down before handling and/or cleaning it.

Features

Automatic Switch-Off

This appliance has a built-in timer; it will automatically shut down the appliance when the countdown reaches zero. You can manually switch off the appliance by turning the timer knob counter clockwise to zero.

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding Electromagnetic Fields (EMF). With proper handling, the human body is safe from any possible harm or danger based on available scientific evidences.

Using the Air Fryer

This appliance is able to prepare a huge range of dishes. You can get help/ideas from the recipe book.

Before First Use

1. Remove all packaging materials, stickers and/or labels.
2. Clean the basket and pan with hot water mixed with some washing liquid and a non-abrasive sponge. These parts are safe to clean in the dishwasher.
3. Wipe the interior and exterior of the appliance with a clean cloth. No need to fill the pan with oil and/or frying fat, as the appliance works on hot air.

Preparing for Use

1. Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on surfaces that are not heat-resistant.

2. Put the basket in the pan. (Fig. 3).



3. Pull out the cord from the storage compartment, which is located on the bottom of the appliance.
Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance; the airflow will be disrupted.

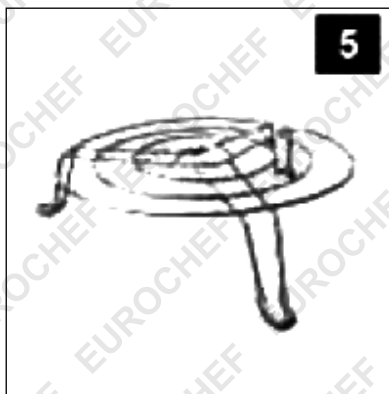
Hot Air Frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the Air Fryer (Fig. 4).



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3. Place the ingredients in the basket (Fig. 5).



NOTE: Do not exceed the MAX. Indication (see section [Settings](#)), as it may affect the quality of the food.

4. Slide the pan back into the Air Fryer (Fig. 7).



Never use the pan without the basket in it.

CAUTION: Do not touch the pan during and shortly after use, as it gets very hot. Hold the pan by the handle only.

5. Turn the temperature control knob to the proper temperature. See the [Settings](#) section to determine the right temperature (Fig. 8).



6. Determine the required preparation time for the ingredient (see the [Settings](#) section).

7. To switch on the appliance, turn the timer knob to the required preparation time (Fig. 9).



Add 3 minutes to the preparation time if the appliance is cold.

NOTE: If you want, you can also pre-heat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light goes out (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

a. The power-on light and the heating-up light go on. (Fig. 10).



b. The timer will then start counting down the set preparation time.

c. During the hot air frying process, the heating-up light will turn on and off from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

d. Excess oil from ingredients is collected on the bottom of the pan.

8. Some ingredients need to be shaken halfway during preparation time (see the [Settings](#) section). If this is the case, pull the pan out of the appliance by the handle and give it a good shake. Then slide the pan back into the Air Fryer (Fig. 11).



CAUTION: Do not press the button of the handle when you are shaking the Air Fryer (Fig. 12).



TIP: You can remove the basket from the pan and shake the basket only to reduce the weight. For this method, pull the pan out of the appliance, then place it on a heat-resistant surface and press the button of the handle.

TIP: If you set the timer half of the preparation time, you have to shake the ingredients when you hear the timer bell ringing. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell go off, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

NOTE: You can also switch off the appliance manually by turning the temperature control knob to 0 (Fig. 13).



10. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

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11. To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2) (Fig. 15).



Do not turn the basket upside down with the pan attached, as any excess oil collected on the bottom of the pan will leak onto the ingredients.

The pan and the ingredients are hot after hot air frying. Depending on the type of ingredients in the Air Fryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate (Fig. 16).



TIP: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

13. When a batch of ingredients is ready, the Air Fryer is instantly ready for preparing another batch.

Settings

The table below will help you in selecting the basic settings for ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A large amount of ingredients only require a slightly longer preparation time; a smaller amount of ingredients only require a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimises the end result and can help prevent unevenly-fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Air Fryer within a few minutes after adding oil.
- Do not prepare extremely greasy ingredients such as sausages in the Air Fryer.
- Snacks that can be prepared in an oven can also be prepared in the Air Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150° for up to 10 minutes.

Recommended Settings

Type of Ingredients	Min. – Max. Amount (g)	Time (min.)	Temperature (°C)	Shaking Required	Extra Information
Potatoes & Fries					
Thin Frozen Fries	300 – 700	9 – 16	200	✓	
Thick Frozen Fries	300 – 700	11 – 20	200	✓	
Home-Made Fries (8 x 8mm)	300 – 800	16 – 20	200	✓	Add ½ tbsp. of oil
Home-Made Potato Wedges	300 – 800	18 – 22	180	✓	Add ½ tbsp. of oil
Home-Made Potato Cubes	300 – 750	12 – 18	180	✓	Add ½ tbsp. of oil
Roti	250	15 – 18	180	✓	
Potato Gratin	500	15 – 18	200	✓	
Meat & Poultry					
Steak	100 – 500	8 – 12	180		
Pork Chops	100 – 500	10 – 14	180		
Hamburger	100 – 500	7 – 14	180		
Sausage Roll	100 – 500	13 – 15	200		
Drumsticks	100 – 500	18 – 22	180		
Chicken Breast	100 – 500	10 – 15	180		
Snacks					
Spring Rolls	100 – 400	8 – 10	200	✓	Use oven-ready
Frozen Chicken Nuggets	100 – 500	6 – 10	200	✓	Use oven-ready
Frozen Fish Fingers	100 – 400	6 – 10	200		Use oven-ready
Frozen Bread Crumbed Cheese Snacks	100 – 400	8 – 10	180		Use oven-ready
Stuffed Vegetables	100 – 400	10	160		
Baking					
Cake	300	20 – 25	160		Use baking tin
Quiche	400	20 – 22	180		Use baking tin/oven dish
Muffins	300	15 – 18	200		Use baking tin
Sweet Snacks	400	20	160		Use baking tin/oven dish

NOTE: Add 3 minutes to the preparation time when you start frying while the Air Fryer is still cold.

Making Home-Made Fries

To make home-made fries, follow the steps below.

1. Peel and slice potatoes.
2. Wash the potato fries thoroughly and dry them with kitchen paper.
3. Pour ½ tablespoon of olive oil in a bowl, then put the fries on top and mix until the fries are coated with oil.
4. Remove the fries from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the fries in the basket.

NOTE: Do not tilt the bowl to put all the fries in the basket in one go in order to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato fries according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the interior of the appliance with metallic kitchen utensils or abrasive cleaning materials, as this may damage their non-stick coating.

1. Remove the mains plug from the wall socket and wait for the appliance to cool down.

NOTE: Remove the pan to let the Air Fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan, separator and basket with hot water, some dish-washing liquid and a non-abrasive sponge.

You can remove any remaining dirt by using a degreasing liquid.

NOTE: The pan, separator and basket should not be cleaned in a dishwasher.

TIP: If dirt is stuck on the basket or at the bottom of the pan, fill the pan with hot water and some dish-washing liquid. Put the basket in the pan and let the pan and basket soak for about 10 minutes.

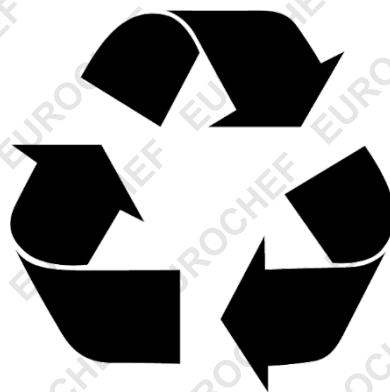
4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and wait for it to cool down.
2. Make sure that all parts are clean and dry.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Caring for the Environment

Do not throw away the appliance together with normal household waste when it is no longer working. Give it instead to an official collection point for recycling. By doing this, you can contribute to environmental protection.



Troubleshooting

Problem	Possible Cause	Solution
The Air Fryer isn't working.	The appliance is not plugged in. You have not set the timer.	Put the mains plug in an earthed wall socket. Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the Air Fryer are not done.	There are too many ingredients in the basket. The set temperature is too low. The preparation time is too short.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Turn the temperature control knob to the required temperature setting. See Recommended Settings section. Turn the timer knob to the required preparation time. See Recommended Settings section.
The ingredients are fried unevenly in the Air Fryer.	Certain types of ingredients need to be shaken halfway through their preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through their preparation time. See Recommended Settings section.
Fried snacks are not crispy when they come out of the Air Fryer.	The type of snack used is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto them for a crispier result.
Pan cannot be slide properly into the appliance.	There are too much ingredients in the basket. The basket is not placed in the pan correctly.	Do not fill the basket beyond the maximum indication. Push the basket down into the pan until you hear a click.
Smoke is coming out of the appliance.	You are preparing greasy ingredients. The pan still contains grease residues from previous us.	Why you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces smoke and the pan may heat up more than usual. This does not affect the appliance or the end result. Smoke is caused by grease heating up in the pan. Make sure that you clean the pan properly after each use.
French fries are fried unevenly in the Air Fryer.	The type of potato used was incorrect. The French fries were not washed properly before frying them.	Use fresh potatoes and make sure that they stay firm during frying. Rinse the French fries properly to remove starch from the surface of the fries.
French fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in them.	Make sure that you dry the fries properly before you add oil. Cut the fries into smaller pieces. Slightly add more oil.

Technical Specifications

Main Material	PP, ABS, Aluminium
Power	1500W
Voltage	100 – 127V ~ 220 ~, 50Hz
Basket Capacity	2.2L (800g)
Temperature Range	80-200°C
Automatic Shutoff	Yes
Cord Length	1.5m
Certification	SAA, CE, RoHS, CB
Product Dimensions (L x W x H)	35 x 27 x 31cm
Product Weight	5.65kg



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.

