



Digital recipe book

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DESCRIPTION

- A. Bowl
- B. Bowl handle
- C. Removable grid
- D. Digital touchscreen panel
- E. Time/temperature display

AUTOMATIC COOKING MODES

1. French Fries
2. Nuggets
3. Roasted chicken
4. Bacon / Beef/bacon
5. Pizza
6. Steak
7. Fish
8. Vegetables
9. Shrimps
10. Desserts

BEFORE FIRST USE

1. Remove all packaging material and any stickers from the appliance.
2. Thoroughly clean the bowl and the removable grid with hot water, some washing-up liquid and a non-abrasive sponge.

Note: the bowl and the grid are dishwasher safe.

3. Wipe the inside and outside of the appliance with a damp cloth. The appliance works by producing hot air. Do not fill the bowl (A) with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a flat, stable, heat-resistant work surface away from water splashes.
 2. Insert the grid at the bottom of the bowl, up to the stop.
 3. Do not fill the bowl with oil or any other liquid.
- Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.










IMPORTANT: To prevent the appliance from overheating, do not place it in a corner or below a wall cupboard. A gap of at least 15cm should be left around the appliance to allow air to circulate.

USING THE APPLIANCE

The appliance can cook a large range of recipes. Cooking times for the main foods are given in the section 'Cooking Guide'. Enjoy healthy and crispy dishes thanks to our wide variety of recipes by flashing the QR code in the product sticker.

1. Connect the power supply cord to an electrical socket.
2. Place the food in the bowl.

Note: Never exceed the maximum amount indicated in the table (see section 'Cooking Guide'), as this could affect the quality of the end result.

3. Slide the bowl back into the appliance.
4. To begin cooking, you must select one of the automatic cooking mode:
 - Press  button to display the cooking mode.
 - Then press  button on the screen to select the desired cooking mode (these modes are described in detail in the "Cooking guide" section).
 - If needed, adjust the cooking time by pressing the  button and adjusting the time with the  and  buttons. The timer can be set for between 0 and 60 minutes.
 - You can also adjust the temperature  with the  and  buttons on the digital screen. The thermostat varies from 70-200°C.
 - Press  to begin cooking with the selected temperature and time settings.
 - Cooking starts. The selected temperature and remaining cooking time will alternate on the screen display.



















Note : During cooking, you can adjust the cooking time and the temperature by pressing .

5. Excess oil from the food is collected in the bottom of the bowl.
6. Some foods require shaking halfway through the cooking time (see section 'Cooking Guide'). To shake the food, pull the bowl out of the appliance by the handle and shake it. Then slide the bowl back into the appliance, the cooking restarts automatically.
7. When you hear the timer sound, the cooking time set has finished. Pull the bowl out of the appliance and place it on a heat-resistant surface.
8. Check if the food is ready.
If the food is not ready yet, simply slide the bowl back into the appliance and set the timer for a few extra minutes.
9. When the food is cooked, take out the bowl. To remove food, use a pair of tongs to lift the food out of the bowl.
Caution: The bowl should never be turned up side down with the grid. After hot air frying, the bowl, the grid and the food are very hot.
Caution: Do not touch the bowl during use and for some time after use, as it gets very hot. Only hold the bowl by the handle.
10. When a batch of food is ready, the appliance is instantly ready for preparing another batch of food.

COOKING GUIDE

The table below helps you to select the basic settings for the food you want to prepare.

Note: The cooking times below are only a guide and may vary according to the variety and batch of potatoes used. For other food the size, shape and brand may affect results. Therefore, you may need to adjust the cooking time slightly.

	Quantity		Approx Time (min)	Temperature (°C)	Shake*	Extra information
Potatoes & fries						
Frozen chips (10 mm x 10 mm standard thickness)	300 - 800 g		20 - 30 min	180°C	Yes	
Homemade Fries (8 x 8 mm)	300 - 800 g		22 - 27 min	180°C	Yes	Add 1 tbsp of oil
Frozen potato wedges	300 - 800 g		22 - 27 min	180°C	Yes	Add 1 tbsp of oil
Meat & Poultry						
Steak	100 - 500 g		6 - 10 min	180°C	Yes	Flip at mid-cooking
Chicken breast filets (boneless)	100 - 500 g		12 - 19 min	180°C	Yes	Flip at mid-cooking
Chicken (whole)	1000 g		45 min	200°C		
Bacon / Beef bacon	150 g (10 slices)		8 min	180°C	Yes	Flip at mid-cooking
Fish						
Salmon fillet	350 g		15 - 17 min	140°C		
Prawns	12 pieces		4 min	170°C		
Snacks						
Frozen chicken nuggets	100 - 600 g		7 - 15 min	200°C	Yes	
Frozen chicken wings	300 g		16 - 20 min	200°C	Yes	
Frozen cheese sticks	125 g (5 pieces)		7 - 9 min	180°C		
Frozen onion rings	200 g (10 pieces)		8 - 10 min	200°C	Yes	
Pizza	400g		7 min	190°C		
Vegetables						
Zucchini	400 - 700 g		15 min	180°C		
Baking						
Muffins	7 pieces		15 - 18 min	180°C		Use a baking tin/oven dish**
Cake	300 g		30 min	160°C		

* Shake at least half way through cooking.

Tips: in order to improve the cooking result, do not hesitate to shake 2-3 times when cooking.

IMPORTANT: To avoid damaging your appliance, never exceed the maximum quantities of ingredients and liquids indicated in the instruction manual and in the recipes.

**Place the cake tin/oven dish in the bowl.

When you use mixtures that rise (such as with cake, quiche or muffins) the oven dish should not be filled more than halfway.

TIPS

- Smaller food will require a slightly shorter cooking time than larger size food. If you are unsure, you can open the bowl at any point of cooking to check progress.
- Shaking food halfway through the cooking time improves the end result and can help prevent uneven cooking.
- To make your potatoes extra crispy, try adding a small amount of oil before cooking and shake to evenly cover. We recommend 14 ml of oil.
- Snacks that can be cooked in an oven can also be cooked in the appliance.
- The optimal recommended quantity for cooking fries is 700 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- Place an oven dish in the appliance's bowl if you want to bake a cake or quiche or if you want to fry delicate ingredients or filled ingredients. You can use an oven dish in silicon, stainless steel, aluminium, terracotta.
- You can also use the appliance to reheat food. To reheat food, set the temperature to 160°C for up to 10 minutes. Cooking time could be adjusted depending on food quantity in order to fully reheat the food.

MAKING HOME-MADE CHIPS

If you want to make home-made chips, follow the steps below.

1. Choose a variety of potato recommended for making chips. Peel the potatoes and cut them into equal thickness chips.
2. Soak the potato chips in cold water for at least 30 minutes, drain them and dry them with a clean, highly absorbent tea towel. Then pat with paper kitchen towel. The chips must be thoroughly dry before cooking.
3. Pour 1 tablespoon of oil (vegetable, sunflower or olive) in a dry bowl, put the chips on top and mix until they are coated with oil.
4. Remove the chips from the bowl with your fingers or a kitchen utensil so that any excess oil stays behind in the bowl. Place the chips in the bowl.
Note: Do not tip the container of oil coated chips directly into the bowl in one go, otherwise excess oil will end up at the bottom of the bowl.
5. Fry the chips according to the instructions in the section Cooking guide.

CLEANING

Clean the appliance after every use.

The bowl and the grid have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the nonstick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the bowl to let the appliance cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the bowl and grid with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Note: the bowl and the grid are dishwasher safe.

Tip: If food debris/residue is stuck at the bottom of the bowl and the grid, fill them with hot water and some washing-up liquid. Let the bowl and the grid soak for approximately 10 minutes. Then rinse clean and dry.

4. Wipe inside of the appliance with hot water and a damp cloth.
5. Clean the heating element with a dry, cleaning brush to remove any food residues.
6. Do not immerse the appliance in water or any other liquid.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit the brand website (see cover page of this document) or contact the brand Consumer Care Centre in your country. You can find the phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local dealer.

TROUBLESHOOTING

If you encounter problems with the appliance, visit the brand website (see cover page of this document) for a list of frequently asked questions or contact the Consumer Care Centre in your country.

