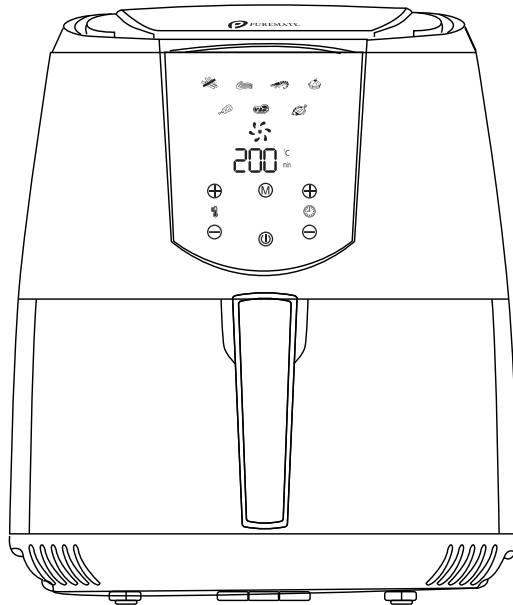




# DIGITAL AIR FRYER

Model No: PM 4002



## INSTRUCTION MANUAL

### **WARNING!**

Ensure that all safety precautions are followed when using electrical appliances for the proper operation of the device. This instruction booklet describes the safety precautions to be observed during operation to prevent injuries to yourself, other persons and damage to the device. The content not only is suitable for this product but also suitable for electrical appliances in general.

## SAFETY PRECAUTIONS

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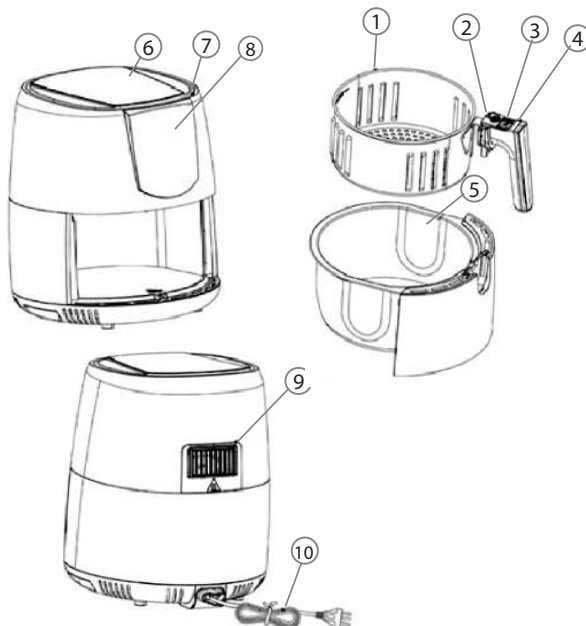
When using electrical appliances, basic safety precautions should always be followed including the following:

Read and follow all instructions carefully.

- This appliance is not intended for use by persons (including children younger than 8 years) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for their safety.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.
- Keep the appliance and its mains cord out of the reach of children younger than 8 years when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate 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.
- The accessible surfaces may become hot during use.
- After using the appliance, the metal cover inside is very hot, avoid to touch the hot metal inside after cooking.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

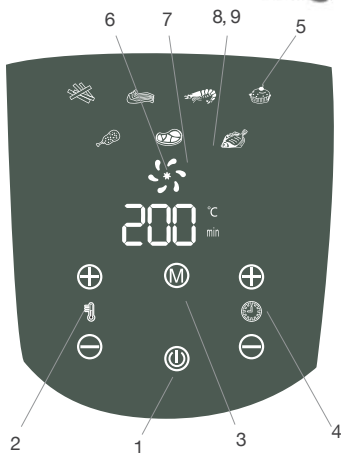
## PARTS

1. Fry basket
2. Protective cover
3. Push-release button
4. Handle bar
5. Fry pot
6. Upper housing
7. Air inlet
8. Control panel
9. Air outlet
10. Power cable



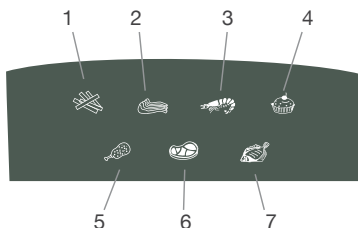
## CONTROL PANEL

1. Power On/Off
2. Temperature Control
3. Pre-set Modes
4. Timer (0-60 minutes)
5. Pre-set Symbols
6. Heating Up Symbols
7. Fan Working Symbol
8. Temperature Display
9. Timer Display



## PRE-SET COOKING MODES

- |               |                |
|---------------|----------------|
| 1. Chips      | 200°C   20mins |
| 2. Lamb Chops | 180°C   15mins |
| 3. Prawns     | 160°C   20mins |
| 4. Cake       | 160°C   40mins |
| 5. Chicken    | 180°C   25mins |
| 6. Steak      | 160°C   20mins |
| 7. Fish       | 180°C   20mins |



## BEFORE THE FIRST USE

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1. Remove all packaging material,
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

**Note: You can also clean these parts in the dishwasher.**

4. Wipe the inside and outside of the appliance with a moist cloth.

**This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.**

## USING THE APPLIANCE

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1. Plug the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.

**Note:** You can preheat the appliance without any ingredients inside. Please set the timer to 5 minutes and press the Power On/Off button to start heating. When the timer has counted down to zero, a beeping will sound. You may now add the ingredients.

**Note:** Never fill the basket in full or exceed the recommended amount (Refer to "Settings"), as this could affect the quality of the end result.

4. Slide the pan back into the air fryer properly.

**Never use the pan without the basket in it. If the pan doesn't fit in the air fryer properly, the appliance will not power!**

**Caution: Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.**

Never use the pan without the basket in it. If the pan doesn't fit in the air fryer properly, the appliance will not power!

**Caution: Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.**

5. Use the temperature controls to set the required temperature and the timer controls to set the required cooking time. Refer to "Settings" to determine the right temperature and time.

Alternatively, select a pre-set cooking mode by using the Mode button.

6. Press the Power On/Off button to begin cooking.
7. Some ingredients require shaking halfway through the preparation time (Refer to "Settings"). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.

**Caution: Do not press the button of the handle during shaking.**

**Tip:** To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.

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

8. When you hear the timer bell, 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. To do this, press the Power On/Off button.

9. 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.

10. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

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

**After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pan. After hot air frying, the pan and the inside metal cover are hot, avoid touching.**

11. Empty the basket into a bowl or onto a plate.

**Tip:** To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket

12. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

## SETTINGS

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

**Note:** Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients. Due to rapid hot air technology instantly reheating the air inside the appliance, 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 larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes 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 you added the 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.

|                                    | Min-max Amount (g) | Time (min.) | Temperature (°C) | Shake | Extra information   |
|------------------------------------|--------------------|-------------|------------------|-------|---------------------|
| <b>Potatoes &amp; fries</b>        |                    |             |                  |       |                     |
| Thin frozen fries                  | 300-700            | 9-16        | 200              | shake |                     |
| Thick frozen fries                 | 300-700            | 11-20       | 200              | shake |                     |
| Home-made fries (8×8mm)            | 300-800            | 10-16       | 200              | shake | Add 1/2 tbsp of oil |
| Home-made potato wedges            | 300-800            | 18-22       | 180              | shake | Add 1/2 tbsp of oil |
| Home-made potato cubes             | 300-750            | 12-18       | 180              | shake | Add 1/2 tbsp of oil |
| Rosti                              | 250                | 15-18       | 180              | shake |                     |
| Potato gratin                      | 500                | 15-18       | 200              | shake |                     |
| <b>Meat &amp; Poultry</b>          |                    |             |                  |       |                     |
| 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              |       |                     |
| <b>Snacks</b>                      |                    |             |                  |       |                     |
| Spring rolls                       | 100-400            | 8-10        | 200              | shake |                     |
| Frozen chicken nuggets             | 100-500            | 6-10        | 200              | shake |                     |
| Frozen fish fingers                | 100-400            | 6-10        | 200              |       |                     |
| Frozen bread crumbed cheese snacks | 100-400            | 8-10        | 180              |       |                     |
| Stuffed vegetables                 | 100-400            | 10          | 160              |       |                     |
| <b>Baking</b>                      |                    |             |                  |       |                     |
| Cake                               | 300                | 20-25       | 160              |       |                     |
| Quiche                             | 400                | 20-22       | 180              |       |                     |
| Muffins                            | 300                | 15-18       | 200              |       |                     |
| Sweet snacks                       | 400                | 20          | 160              |       |                     |

## CLEANING AND MAINTENANCE

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**Please clean the appliance after every use. Please allow the appliance needs to cool down before cleaning!**

**Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan, the basket & separator, as this may damage the non-stick coating.**

1.Remove the mains plug from the wall socket and let the appliance 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 and the basket 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 basket & separator are dishwasher-safe.

**Tip:** If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with a damp cloth or non-abrasive sponge.

**DO NOT IMMERSE THE FRYER IN ANY LIQUID**

5. Clean the heating element with a cleaning brush to remove any food residues.

## TECHNICAL SPECIFICATIONS

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- Rated Voltage: 220-240V~50/60 Hz
- Rated power: 1400W
- Net weight: 4.7 Kg
- Product Size: 34 x 30 x 38 CM

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| <p><b>Note: Do not use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its parts as this could cause damage.</b></p> |
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## TROUBLESHOOTING

| Problem   | Possible Cause  | Solution  |
|---|---|---|
|   | Power cord has not been inserted into the power socket    | Closely insert the power cord into the grounded power socket.   |
| Does not work                                   | Did not set the cook model                                | Click the model selection button to select appreciate cook model, then click the ON/OFF button  |
|   | Didn't click the ON/OFF button after select cook model.   | Click the ON/OFF button   |
| Food is rare when time out                      | Too much food in the basket                               | Fry food in turns   |
|   | Temperature set is too low                                | Set to an appropriate temperature, re-fry food.   |
|   | Cooking time is short                                     | Set an appropriate cooking time, re-fry food.   |
| Did not fry food evenly                         | Certain foods need to be shaken in the middle of cooking. | In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue. |
| Fried food is not crisp                         | Some food materials have to be fried with oil             | Plush a thin layer of oil on the surface of the food first, then start to fry them.   |
| Can not smoothly push the pot back to appliance | The pot with too many food materials is too heavy         | The food material in the basket can not exceed the max. line.   |
|   | The basket is not correctly placed in the pot.            | Press the basket into the pot.  |
|   | Handle bar stuck  | Place the handle bar in horizontal position.  |
| Smoking   | Frying oily food  | Normal phenomenon.  |
|   | Fryer contain oil from last use                           | Please clean the pot and basket after use.  |

## DISPOSAL OF THIS DEVICE



At the end of the product life cycle, you should not throw this machine into the normal household garbage but bring the product to a collection point for the recycling of electrical and electronic equipment.