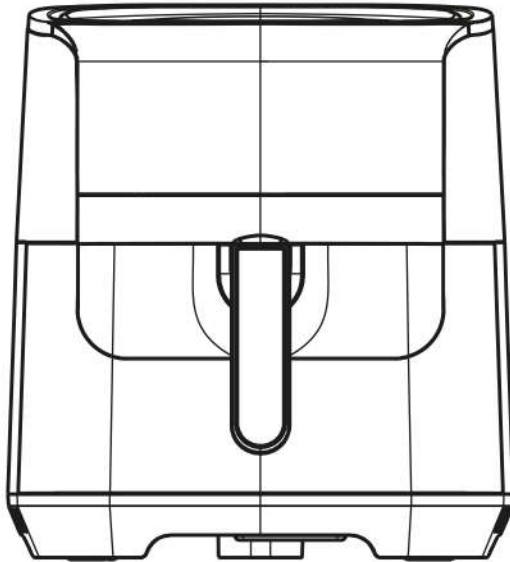




7L DIGITAL AIR FRYER

MODEL NO: PM 970



INSTRUCTION MANUAL

Thank you for purchasing the innovative product, the PureMate 7L Digital Air Fryer.

SAFETY PRECAUTIONS

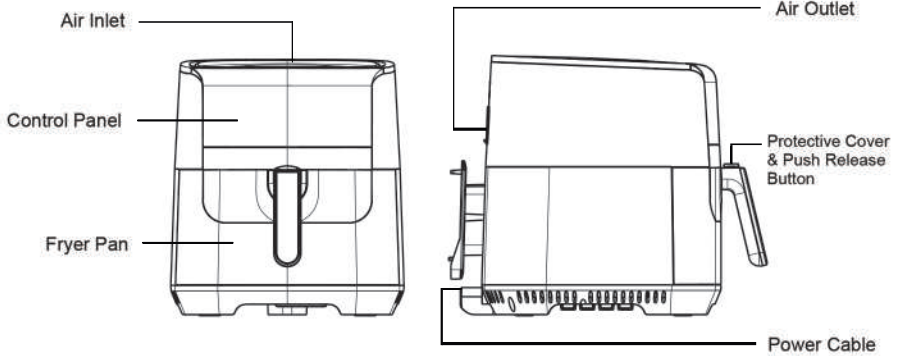
When using electrical appliances, basic safety precautions should always be followed including the following.

Read and Follow all Instructions Carefully:

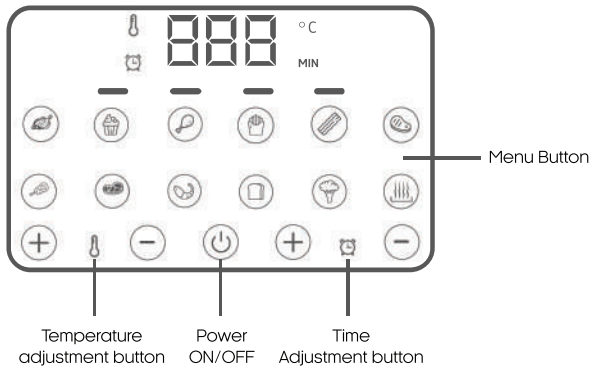
- This appliance is not intended for use by persons (including children younger than 8 years) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for 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 table-cloth or curtain.
- Do not place the appliance against a wall or against other appliance. 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.

COMPONENTS



CONTROL PANEL



PRE-SET COOKING MODES



BEFORE THE FIRST USE

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 damp cloth.

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

USING THE APPLIANCE

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 too full or exceed the recommended amount as this could affect the quality of the end result.

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

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!

5. Use the temperature controls to set the required temperature and the timer control to set the required cooking time.

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

6. Press the power On/Off button to start cooking.

7. Some ingredients require shaking halfway through the preparation time 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.

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 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.

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

13. Choose the keep warm function on pre-set modes, to keep cooked food warm for up to 30 minutes.

SETTINGS

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 shapes as well as brand, we cannot guarantee the best, setting, for you 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

- Shaking smaller ingredients halfway through the preparation time optimizes the end result and 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.
- 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.

FOOD	AMOUNT (g)	TEMPERATURE (°C)	TIME (Minutes)	ADDITIONAL INFORMATION
Potatoes & Chips				
Thin Frozen Fries	300-700	200	16-18	SHAKE
Thick Frozen Fries	300-700	200	18-20	SHAKE
Homemade Fries	300-800	200	18-25	SHAKE
Homemade Potato Wedges	300-800	180	18-25	SHAKE
Homemade Diced Potato	300-750	180	18-25	SHAKE
Rosti	250	180	15-18	SHAKE
Potato Gratin	500	200	15-18	SHAKE
Meat & Poultry				
Steak	100-500	180	8-12	
Pork Chops	100-500	180	10-14	
Hamburger	100-500	180	7-14	
Sausage Roll	100-500	200	13-15	
Chicken Drumsticks	100-500	180	18-22	
Chicken Breast	100-500	180	10-15	
Snacks				
Spring Rolls	100-400	200	8-10	SHAKE
Frozen Chicken Nuggets	100-500	200	8-10	SHAKE
Frozen Fish Fingers	100-400	200	8-10	
Breaded Cheese Dippers	100-400	180	6-10	
Stuffed Vegetables	100-400	160	10-12	
Baking				
Cake	300	160	20-25	
Quiche	400	180	20-22	
Muffins	300	200	15-18	
Sweet Snacks	400	160	20	

CLEANING AND MAINTENANCE

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

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan & the basket 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 damp 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 is 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 residue.

NOTE: Do not use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its parts as this could cause damage.

WARRANTY & SERVICE

This product is covered with PureMate product and labour warranty for 12 months from the date of its original purchase. If any problems occur, please contact the PureMate Customer Care Centre in your country via the contact information listed in this User Guide. We can only provide after sales service for products that are sold by PureMate or PureMate authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

TECHNICAL SPECIFICATIONS

Model:	PM-970
Rated Power:	220-240V~50Hz
Power Consumption:	1800W
Basket Capacity:	7L
Certifications:	UKCA , CE , Rohs
Warranty:	1 Year
Dimensions:	30.7 x 41.1 x 33.8 cm
Net Weight:	6kg

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.

FIND US ONLINE



YouTube



7L DIGITAL AIR FRYER | Model NO: PM 970

Super Tech Health Limited
129 Shady Lane
Great Barr
Birmingham
West Midlands
B44 9ER
United Kingdom

WWW.PUREMATE.CO.UK

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