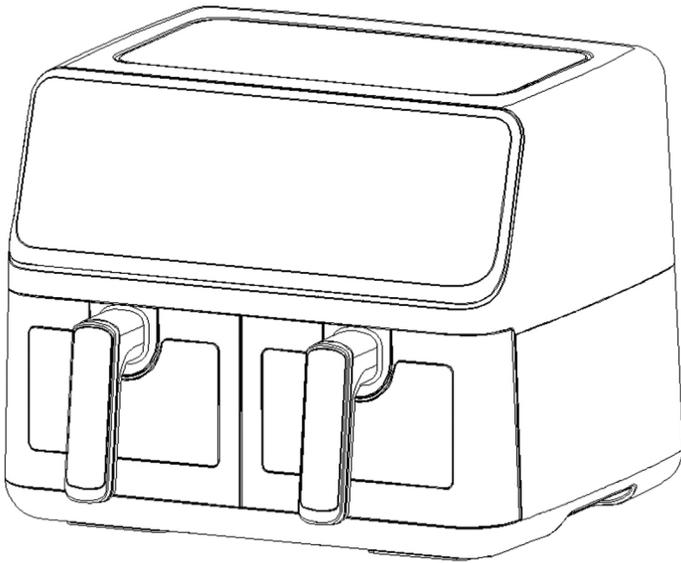




8L Digital Dual Air Fryer



Model NO: PM924

INSTRUCTION MANUAL

Please read this manual carefully before you use the appliance and save it for future reference.

Thank You For Purchasing The Innovative Product the PUREMATE 8L Digital Dual 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.

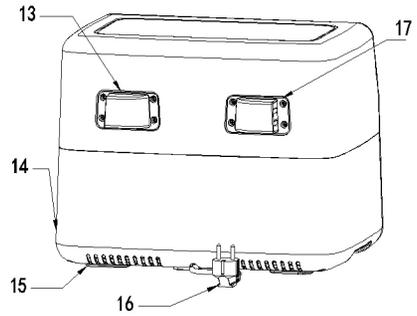
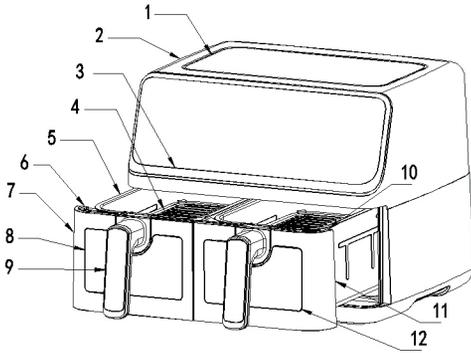
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.

- 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 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



1. Top cover

3. Electronic panel

5. Pot

7. Left front drawer shell

9. Single pot handle

11. Right front drawer shell

13. Right air outlet

15. Base

17. Left air outlet

2. UP shell

4. Shelf

6. Left drawer

8. Left perspective window

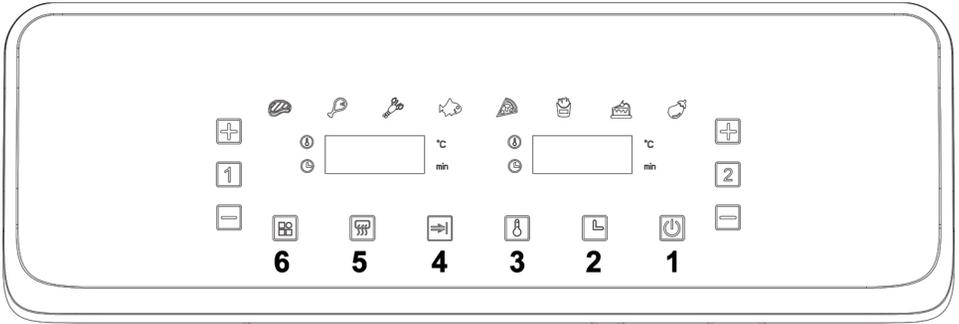
10. Right drawer

12. Right perspective window

14. Down shell

16. Main cord (Electrical cord)

CONTROL PANEL



- 1** On/Off Button
- 2** Timer +/-
- 3** Temperature +/-
- 4** Synchron end key
- 5** Preheat Key (160°C, 3mins)
- 6** Preset key

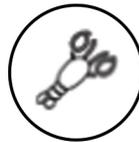
PRE-SET COOKING MODES



Steak



Chicken



Seafood



Fish



Pizza



Fries



Bake



Vegetable

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 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

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 ingredient.

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.

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. 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 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.

8. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance 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.
12. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

OPERATING INSTRUCTIONS

1. Ensure the baskets are correctly installed within the air fryer and plug in the appliance. The machine will power on and beep once all icons will illuminate for one second, and then turn off. The power icon will stay lit.
2. Press the power icon **1** and **2** will stay lit and the appliance will be on standby.
If on standby for five minutes without being used, the unit will go into sleep mode

SINGLE BASKET COOKING

- Press **1** or **2** , then choose the desired function – the menu will stay lit. The default menu is Steak, which will be flashing. The other indicators will stay lit, whilst the temperature and time indicator will flash. To cancel the selections, hold **1** two seconds for the left basket or **2** for the right basket. If both baskets are canceled, the appliance will enter standby.
- Pressing the menu choice key lets you select the menu you need. When pressed, the temperature can be adjusted by 5°C. Hold **+** or **-** to adjust the temperature rapidly. For each menu, the temperature can be adjusted from 80-200°C. The time can be adjusted by one minute (between 1-60 minutes).
- Once you have loaded the recipe and selected the temperature and time, press the power key – basket **1/2** will start working. The display will show the timer counting down without flashing. The selected recipe indicator will be lit, whilst the other indicators will be off.

- To adjust the temperature or time during cooking, press the temp or time icon once, then press **+** or **-**. The appliance will keep working when adjusting.
- If you need to reset the recipe settings during cooking, lightly press  the Preset menu choice icon to pause – the heater and fan will stop working, whilst the recipe indicator flashes. Adjust the recipe as required – you can also adjust the temperature and time.
- To stop the appliance during cooking, press . If there is no operation after five minutes, the appliance will automatically enter standby.
- To turn the appliance off during cooking, hold  for two seconds – the heating tube and motor will stop working. The screen will display the word 'OFF' and the buzzer will beep.
- After cooking, the screen displays 'OFF' and the buzzer will beep five times. The appliance will enter standby.
- If you take out the frying basket during cooking, the screen will display 'OPEN' and the machine will stop working. Once the frying basket is re-inserted, the machine will continue working.

DOUBLE BASKET COOKING

STARTING THE TWO PANS

- Select one pot, then choose one menu and set the time and temperature. Then select the other side and also choose one menu, setting the time and temperature.
- Press  for two pots to work at the same time **1** and basket 1 will flash at the same time **2** and basket 2 will do the same. Basket 1 and 2 will display alternately, switching every three seconds.
- First press **1** to choose the left basket to set the menu, then pressing the power key to start this side. Also you can press **2** to choose the right pot to do the same step.
- When both pots are working, press the temp or time key once the recipe will display alternately on the left and right screen. After three seconds of no operation, the screen will display the time.

CHANGES DURING THE DOUBLE BASKET COOKING

- If the two pots are cooking and you need to change the time and temp for basket **1**, press **1** and change time and temp by pressing key + and -. the recipe cannot be changed in this state. If there is no operation for 10 seconds after changes, the screen returns to normal
- For changing the temperature or time of basket 2, refer to the above step but select **2**.
- When cooking, the recipe, temperature and time can be adjusted after pressing **1** or **2** and  The selected basket will pause press  to resume cooking after changes.

- When paused, if there is no operation after five minutes, the basket will enter standby.

POWERING OFF BASKET 1 OR BASKET 2

- Press **1** or **2** first, then hold  for two seconds. The selected pot will stop working and enter standby.

REMOVING THE BASKET

- If a basket is removed during cooking, the screen will display 'OPEN' and the heating and motor will stop. Once the basket is re-inserted, the appliance will continue working with its previous settings. A basket can be removed and loaded without affecting the work of the other basket.
- If the basket is removed while on standby, the screen will display 'OPEN' – the basket cannot be used.

PAUSING BOTH POTS

- When both baskets are cooking, press  once to pause both screens and recipes will flash. Press  again to resume cooking.
- If both baskets are on pause and there is no operation for five minutes, they will stop working and enter standby.
- When both baskets are cooking, gently press  once to pause. If you need to adjust, press **1** or **2**, then change the recipe, temperature or time according to your needs. Once the desired changes are complete, press  once to resume cooking.

- When both pots are cooking, gently press  once to pause, then hold  for two seconds to turn them off the left and right screen will display 'OFF'. The appliance will enter standby after the beep.

STOP BOTH BASKETS

- When both baskets are cooking, hold  for two seconds to stop them – the left and right screens will display 'OFF'. After the beep, the machine will enter standby. Cooking in both baskets will stop after the display time ends. The heating and motor will stop working and the screen will display 'OFF'. After the buzzer beeps five times, the machine will enter standby.

SIMULTANEOUS END FUNCTION

- This function only works when two recipes with different times are selected.
-  Synchronous end icon means that two baskets with different times selected will finish cooking at the same time. This means that the longer cooking time will start working first, the shorter cooking time will be initially be paused--the screen will show "HOLD", this will start cooking when the two baskets have the equal amount of time remaining, and will finish cooking at the same time.
- When working in Simultaneous end mode, if the time is adjusted on the basket which shows "HOLD" greater than the other side, Simultaneous end mode will stop, and the  indicator will turn off.

- If you take out a basket during cooking, the time will be suspended on both pots – the screen will display ‘OPEN’. Insert the basket to continue cooking.
- During synchronous operation, if one basket is suspended and the other continues to work, exit the function.

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

Clean the appliance after every use.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pot and shelf – this may damage the non-stick coating.

1. Unplug the appliance and let it cool down completely.

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 residues.

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.

SPECIFICATIONS

Rated Voltage:	220-240V~50/60 Hz
Rated power:	2500W
Basket Capacity:	2 X 4L
Certifications:	UKCA , CE , Rohs
Warranty:	1 Year
Product weight:	7.5kg
Machine Size:	42 X 40 X 32.5cm

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

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



8L Digital Dual Air Fryer | Model NO: PM924

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