



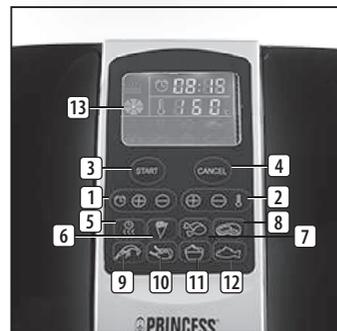
EN Instruction manual



Digital Aerofryer XL

01.182020.02.001

**PARTS DESCRIPTION**



**SAFETY**

- By ignoring the safety instructions the manufacturer cannot be held responsible for the damage.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Never move the appliance by pulling the cord and make sure the cord cannot become entangled.
- The appliance must be placed on a stable, level surface.
- This appliance is only to be used for household purposes and only for the purpose it is made for. In worst case the food can catch fire. (i.e. do not use more than one tea spoon of oil, no meat that will release too much grease or water intended for boiling foods.)
- This appliance shall not be used by children aged less than 8 years. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning

- use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children unless older than 8 and supervised.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
  - The appliance is to be connected to a socket-outlet having an earthed contact (for class I appliances).
  - **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
  - Keep the appliance and its cord out of reach of children less than 8 years.
  - The temperature of accessible surfaces may be high when the appliance is operating.
  - The appliance is not intended to be operated by means of an external timer or a separate remote-control system.



- Surfaces indicated with this logo are liable to get hot during use.
- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.
- After the baking process the appliance needs to cooldown, this cooling process will activate automatically when the timer is done. Avoid to unplug the appliance from the net socket before the cooling process is finished because the remaining hot air can damage the appliance.
- This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.
- Farm houses.

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**

## PARTS DESCRIPTION

1	Timer control buttons	12	Fish button
2	Temperature control buttons	13	LCD display
3	Start button	14	Basket
4	Cancel button	15	Basket release button
5	Warm-up button	16	Basket handle
6	Aerofryer Fries button	17	Pan
7	Chicken button	18	Air inlet
8	Meat button	19	Hot Air outlet openings
9	Shellfish/ Crustacean button	20	Mains cord
10	Roast button	21	Grill Rack
11	Bake button		

## BEFORE THE FIRST USE

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

- Wipe the inside and outside of the appliance with a moist cloth.
  - Place the appliance on a stable, horizontal and level surface, do not place the appliance on non-heat-resistant surfaces.
  - Place the basket in the pan properly
  - **This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.**
  - **In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.**
  - **NOTE: After the baking process the appliance needs to cool down, this cooling process will activate automatically when the timer is done. Please avoid to unplug the appliance from the net-socket before the cooling process is finished because the remaining hot air can damage the appliance.**
- There are 7 seven frying programs included: Aerofryer Fries, Chicken, Meat, Shellfish/Crustaceans, Roast, Bake, and Fish. Use the corresponding function button depending on the type of food you wish to prepare.
  - When you press the function button, the aerofryer will start the corresponding program. When you have chosen the wrong program, you can abort by pressing the cancel button. The device will stop after 20 seconds. After this you can select another function. It is also possible to adjust the chosen program by changing the time and temperature.
  - The time can be adjusted with the timer control buttons. Press the timer control buttons one time to increase or decrease the frying time by one minute. Press and hold one of the buttons to adjust the time faster. You can set the timer between 1 and 60 minutes.
  - The temperature can be adjusted with the temperature control buttons. Press the temperature control buttons one time to increase or decrease the temperature by 5 degrees. Press and hold one of the buttons to adjust the temperature faster. You can set the temperature between 80 and 200 degrees.
  - It is also possible to start the device without selecting a function. Set the time and temperature with the timer and temperature control buttons, then press the start button.
  - You can pause any program by pressing the start button, for example if you want to shake your ingredients. The device will pause after 20 seconds. To resume the frying process, press the start button again.

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## USE

- Put the mains plug in an earthed wall socket.
- Carefully pull the pan out of the air fryer.
- Put the ingredients in the basket.
- Slide the pan back into the air fryer.
- Never use the pan without the basket in it.
- Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.
- When the pan is cold, please use the warm-up function first, by pressing the warm-up function button. The device will warm up for 5 minutes on a temperature of 80 degrees. After this, the device is ready for use.

- When you pull out the pan during the frying process, the device will shut off automatically within 5 seconds. When you reinsert the device, the program will resume.
- To cancel any program, press the cancel button. The device will shut off after 20 seconds.
- During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- Excess oil from the ingredients is collected on the bottom of the pan.
- 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. Do not press the basket release button during shaking
- When you hear the timer beep 5 times, the set preparation time has elapsed. The device will shut off after 20 seconds. Pull the pan out of the appliance and place it on a heatresistant surface.
- 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.
- 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.
- Empty the basket into a bowl or onto a plate. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.
- Shaking smaller ingredients halfway during 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've 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 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°C for up to 10 minutes.

#### Tips

## PROGRAM TABLE

Program	Icon	Default temperature/time 182020	Quantity	Extra information
Preheat		80/5		
Aerofryer Fries		200/20	500g	Shake every 5 minutes
Homemade Fries		Proposed time 120□/10 min 200□/20 min	500g	Shake every 5 minutes
Chicken		180/25	500g	
Meat		180/15	200g	
Shellfish/ Crustaceans		180/15	250g	
Roast		180/15	200g	
Bake		160/40	1 pcs	
Fish		180/20	200g	

## CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
- Never immerse the device in water or any other liquid. The device is not dishwasher proof.
- Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge. The pan and basket are not dishwasher-proof.
- 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 about 10 minutes.
- Clean the appliance with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.

## ENVIRONMENT



This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

## Support

You can find all available information and spare parts at  
[www.princesshome.eu](http://www.princesshome.eu)!



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