



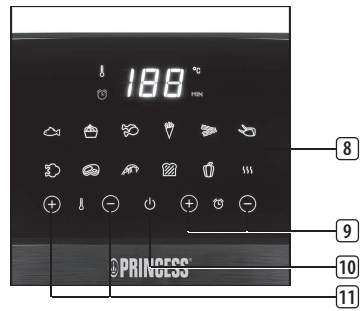
EN Instruction manual



Digital **AEROFRYER**

01.182061.02.001

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.
  - 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 centimeters of free space around the appliance.
- After the baking process the appliance needs to cool down, this cooling process will activate automatically when the timer is done. Avoid unplugging 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.
- Farmhouses.



This product complies with conformity requirements of the applicable European Regulations or Directives.



This product complies with conformity requirements of the applicable UK Regulations.



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Lokal Authority or local store for recycling advise.

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**

## 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 appliance.

## PARTS DESCRIPTION

1. Basket handle
2. Basket
3. Frying trivet
4. Divider
5. Touch screen display
6. Air outlet opening
7. Power cord storage

8. 12 Cooking presets
9. Time adjustment
10. Power on/off
11. Temperature adjustment

## BEFORE THE FIRST USE

- Take the appliance and accessories out the box. Remove the stickers, protective foil or plastic from the device.
- Before using your appliance for the first time, wipe off all removable parts with a damp cloth. Never use abrasive products.
- Put the power cable into the socket. (Note: Make sure the voltage which is indicated on the device matches the local voltage before connecting the device. Voltage 220V-240V~50/60Hz).
- When the device is turned on for the first time, a slight odour will occur. This is normal, ensure adequate ventilation. This smell is only temporary and will soon fade.
- We advise to place a heat resistant coating between your table and the appliance (this way you don't get burn marks on your table or table cloth).
- Place the device in a well ventilated space.

## 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.
- Press the on/off + start button to turn on the appliance.

#### **Manual settings**

- 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.

#### **Automatic Switch Off**

- The appliance has a built in timer, it will automatically shut down the appliance when the counter reaches to zero. You can manually switch off the appliance by pressing the [ON/OFF] icon.
- 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.
- When the desired time and temperature are set, then press the on/off + start button to start.

#### **Programmed modes**

- There are 12 frying pre-sets included: CHIPS, SHRIMP, CAKE, CHICKEN LEGS, CHICKEN, BACON, STEAK, PORK, TOAST, VEGETABLES, FISH and KEEP WARM. Press the mode icons to choose between the programmed modes.
- 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 on/off + start button. The device will shut off after 20 seconds.

- 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, 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. chips), 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.

#### **Settings**

Note: These settings are only indications and may differ according to the brand, shape or size of the food being air fried. Adjust the timing and temperature accordingly.

Food	Min- Max (g)	Time (min)	Temp (C)	Shake	Remark
<b>French fries</b>					
Thin frozen fries	300 - 700	9 - 16	195°C	Yes	
Thick frozen fries	300 - 700	11 - 20	195°C	Yes	Add ½ tbsp. of oil
Homemade fries (8x8mm)	300 - 800	10 - 16	195°C	Yes	Add ½ tbsp. of oil
Homemade potato wedges	300 - 800	18 - 22	180°C	Yes	Add ½ tbsp. of oil
Steak	100 - 500	8 - 12	180°C		
Meat chops	100 - 500	10 - 14	180°C		
Hamburger	100 - 500	7 - 14	180°C		
Sausage roll	100 - 500	13 - 15	195°C		
Drumsticks	100 - 500	18 - 22	160°C		
Chicken breast	100 - 500	10 - 15	180°C		
<b>Snacks</b>					

Spring rolls	100 - 400	8 - 10	195°C	Yes	Use oven-ready
Frozen chicken nuggets	100 - 500	6 - 10	195°C	Yes	Use oven-ready
Frozen fish fingers	100 - 400	6 - 10	195°C		Use oven-ready
Stuffed vegetables	100 - 400	8 - 10	160°C		
Cake	300	20 - 25	160°C		Use baking tin
Quiche	300	20 - 22	160°C		Use baking tin /oven dish

**Tips**

- 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.

## 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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