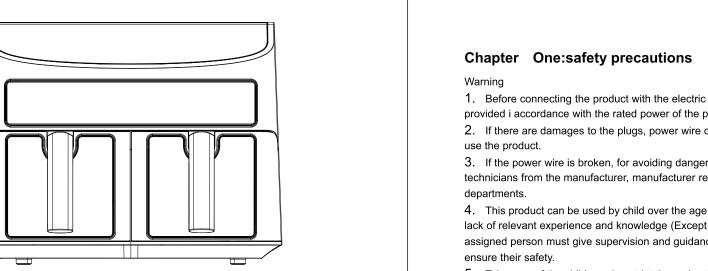
AIR FRYER INSTRUCTION MANUAL MODEL: ADDP003N



When using electrical appliances, basic safety precautions should always be follow that it is inserted correctly. Do not use the air fryer until you have read this manual thoroughly.

Thanks for your favor. Thank you for choosing our Digital Oil Free Fryer. The newly introduced Oil Free Fryer will help you to cook the food and refreshment you

The Oil Free Fryer uses the principle of hot air combining with high speed air cycling (fast airchange), it will provide a onetime comprehensive heating, so for most food, there is no need to add oil for cooking. With our Oil Free Fryer, now you have a more convenient way to make delicious food like cakes and milk egg biscuits etc.

Chapter Seven: Malfunction and Treating Method

Brief introduction

like in a healthier manner.

Chapter One:safety precautions

Chapter Four:Method of application

Chapter Five:Cleaning and maintenance

Chapter Six:Guarantee and Services

provided i accordance with the rated power of the product.

3. If the power wire is broken, for avoiding danger, it must be replaced by service cooling down.

4. This product can be used by child over the age of 8 and persons with imperfect limbs, lack of relevant experience and knowledge (Except for psychopath), but the specially

6. When the product is in power or is cooling, the product and the power wire must be

placed at a location out of reach of children under the age of 8. 7. Do not let the power wire touch surfaces with high temperature.

8. Never insert wet hands into the plugs and controlling panel of the product.

10cm of free space for the back side, left/ right sides, and the upper side of the product. Do not put things on top of the product.

The product must be watched by someone while operating.

Chapter Two:Accessories and function

Chapter Three: Operation panel and function introduction

damages caused by these.

repairing. Do not repair the product by yourself, for such action will invalidate the

assigned person must give supervision and guidance to their using the product, thus to

5. Take care of the children, do not let them play the product as toy.

ne air outlet opening. The hands and face should be away from the steam and the air

while using, then such misuse will invalidate the guarantee, we are not responsible for

Before connecting the product with the electric power, please check if the power

. If there are damages to the plugs, power wire or the product, you should no longer

10. Never connect the product with external timer, in case danger might occur.

12. Never put the product against the wall or other products. There should be at least Never use the product for purposes not illustrated in the manual.

During the period of fat-free frying, steam with high temperature will be emitted from outlet opening. And one should take care of the hot steam and air while moving the fryer

ne product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.

ut the product on a surface that is leveled, even, and stable. The product is limited to normal domestic usage. It should not be used in the diningns of shops, offices, farms or other working environments. And should not be used be

> omers in hotels, motels, guest houses or breakfast rooms, or other accommodation If the customer has failed to use the product correctly, or has used the product for rofessional or half professional purposes, or failed to follow the instructions in the manua

4. The product must be sent to the repairing center authorized by our company for

Always unplug the power after use. 6. Before treating or cleaning the product, the product must be given 30 minutes for

technicians from the manufacturer, manufacturer repairing department or similar 7. Ensure that the food ingredients fried in the product turn into the golden color, and not the black or brown color. The burned places should be given away.

9. The product must be connected with a grounded socket, and one must make sure

11. Never put the product on or near combustible material like the table cloth, or the

Dual zone air fryer 8.0L (4.0L*2) Frying pot 6 Frying tray Chapter Three:Operation panel and function introduction

Time increase Temp decrease ® \$ \$.\$ \$ \$ \$.\$ \$ 1.5Setting the temperature press'+'the temperature will increase, press'-, the temperature will decrease, the increase or decrease of time value of each function is AIR BROIL AIR FRY BOAST BAKE REHEAT FRIES BACON WINGS DEHYDRATE different, and the specific function parameter setting is in accordance with the function Zone 1 /Left pot SMART FINISH MATCH COOK Zone 2/Right pot parameter table

> :"Light screen"/"Power off"; be set according to consumer needs.

> > 1.9 AIR FRY: Air fried, less oil healthy

enters the power on status (the power icon light on);

Chapter Four: Method of application

e Power On"and "Pause"; Set temperature and time; Operation Control screen MATCH COOK: Setting the same data of left and right pot at same time such as start/cancel SMART FINISH:Setting the menu as per consumers request (left and right section can be Bake different foods at different same,can setting different also); temperatures and times Inhale cold air to cool the machi 1.1.Switch on the power supply, the buzzer beeps twice, and the power icon lights up $^{\lor}$ Diversion trench design, can bake other icon lights are not displayed; Baked vegetables 1.2POWER ON: touch the power on icon , all the icons light on, secction 1 and2 light

> 1.3POWER OFF: When power on or working status Long press 3 seconds enter power on state (POWER OFF); 1.4Setting the time , press'+'the time will increase,press'-,the time will decrease, the increase or decrease of time value of each function is different, and the specific function parameter setting is in accordance with the function parameter table, after the time is selected, blink for 3 seconds.

1.6 MATCH COOK: The system can set the function parameters (temperature and time) in zone 1 and zone 2 uniformly.

> 1.7 SMART FINISH: Function parameters (temperature, time) of zone 1 and zone 2 can temperature and time of zone 2, and then press" START/PAUSE" two zones to START work, zone 1 and zone 2 time countdown respectively. 1.8 AIR BROIL: Air grilling can make the food crispy and the seasoning easier to taste ①Place the prepared ingredients separately in the basket, then place the basket into the

a large amount of the same food or different food. There are two operation modes, as

zone 1 and zone 2 time countdown respectively.

Place the prepared ingredients separately in the basket, then place the basket into the

②Press "MATCH COOK", the indicators in both areas flash, and the digital screen display

③Setting the temperature and time, then press "START/PAUSE", dual zones begin to work,

Press"MATCH COOK", the indicators in both areas flash, and the 2 digital screen

working, and the digital screen on the corresponding side show power on. The wo

zone is normally displayed (only applicable to SMART FINISH mode, not MATCH COOK

When the dual zones both working, first press "START/PAUSE", then press $^{\bigcirc\!\!\!\!\bigcirc}$, dual

1 Remove all packaging materials, 2 Remove the air fryer and tray from the package 3 Clean the fryer and basket with warm water and wipe the sides and bottom of the air

fryer with a damp cloth soaked in detergent. Leave to dry completely before using.

5Adequate space should be left around the air fryer, ensuring that the surface is at le 10cm away from other objects. No objects should be placed in the air outlet; 6When the air fryer is working, hands should not touch the air fryer cover, and human

Preparation before first use:

up (each corner shows ON); When there is no operation after 5 mins, it automatically ce the grill (or baking tray) in the fryer, and place the food on the grill (or baking tray).

movement should be at least 10cm away from the air fryer to prevent burns.

4 Place the air fryer on a stable surface and use a separate power cord.

display the same information;; then press "START/PAUSE" dual zones begin to work, zon lug in the power, choose the function according to the recipe or personal preferen set the working time and temperature, touch "START/PAUSE" to START the work;

then finish working, remove the food. for food dripping with oil, please avoid dripping oil onto the table when taking it out. please pay attention to avoid scalding during ual zone working mode

time, parameters flashing 3 seconds after the automatic switch to zone 2, and then set the

②set the parameters for one of the zone firstly, such as the first set zone 1 temperature,

The two zones use the same function, the same temperature and time parameters to cook

time,then press"SMART FINISH" switch to zone 2 set zone 2 temperature, time,then

press " START/PAUSE" ,dual zones start work, zone 1 and zone 2 time countdown

he two zones use different functions, different temperature and time parameters to coo different foods. There are two operation modes, as follows: Place the prepared ingredients separately in the basket, then place the basket into the

②Press "SMART FINISH";

zones stop working, two digital screens display "ON" respectively. 5 Pause one of the zone When the dual zones both working, press the zone which need pause, then press Set the parameters for one of the zone firstly, such as the first set zone 1 temperature

need continue working, press "START/PAUSE" to resume work

4 Stop work at the same time in dual zones

Single zone working mode

put the basket in the air fryer

ing the temperature and time in one of the zone

or turn over the food, the digital screen displays "STOP", and automatically enter the "START/PAUSE"to stop the selected area, if need continue working, press "START/PAUSE" to resume work (only applicable to SMART FINISH mode, not to MATCH pause state, put back into the basket to resume working; ®when air fryer finished work,display will beeping beep,the corresponding digital screen 6 Pause to work at the same time in dual zones

When the dual zones both working, press "START/PAUSE", dual zone stop working, if ⑦pour or take the food by clips or cutlery

①Place the grill plate in the basket, place the prepared ingredients on the plate, and then AIR BROIL (this feature only allows single zone mode) put the basket in the air fryer ①Place the grill plate in the basket, place the prepared ingredients on the plate, and then ②The default working mode of the product is zone 1 (if use zone 2, pls press zone 2),

②The default working mode of the product is zone 1 (if use zone 2, pls press zone 2), ③press Temp"+""-"setting the temperature, temp range: 120-205°C; (4) press Time"+""-"setting the time, time range 1mins-4hrs; press "START/PAUSE" begin to

③press Temp"+""-"setting the temperature, temp range: 205-230°C: ④press Time"+""-"setting the time, time range1-30mins; press "START/PAUSE"begin to ⑤During the working process, you can pull out of the pot directly to check the food status

⑤During the working process, you can pull out of the pot directly to check the food status

or turn over the food, the digital screen displays "STOP", and automatically enter the pause state, put back into the basket to resume working; ®when air fryer finished work,display will beeping beep,the corresponding digital screen

pour or take the food by clips or cutlery ①Place the grill plate in the basket, place the prepared ingredients on the plate, and then Place the grill plate in the basket, place the prepared ingredients on the plate, and then The default working mode of the product is zone 1 (if use zone 2, pls press zone 2),

Place the prepared ingredients separately in the basket, then place the basket into the he default working mode of the product is zone 1 (if use zone 2, pls press zone 2)

or take the food by clips or cutlery

ress Temp"+""-"setting the temperature, temp range: 105-205°C: me"+""-"setting the time, time range1-60mins; press "START/PAUSE"begin to working process, you can pull out of the pot directly to check the food statu

When dual zones are working, first touch the digital zone code you want to stop, then r fryer finished work, display will beeping beep, the corresponding digital screen press "START/PAUSE", finally press power off , The corresponding zone stops

> e the grill plate in the basket, place the prepared ingredients on the plate, and then fault working mode of the product is zone 1 (if use zone 2, pls press zone 2),

ood, the digital screen displays "STOP", and automatically enter the

③press Temp"+""-"setting the temperature,temp range: 65-95°C; e default working mode of the product is zone 1 (if use zone 2, pls press zone 2),

4) press Time"+""-"setting the time, time range 30mins-8hrs; press "START/PAUSE" begin ③press Temp"+""-"setting the temperature, temp range: 105-205°C; to WARM after setting; ④press Time"+""-"setting the time, time range 1mins-4hrs; press "START/PAUSE"begin to ⑤when air fryer finished work,display will beeping beep,the corresponding digital screen

⑤During the working process, you can pull out of the pot directly to check the food status ⑤pour or take the food by clips or cutlery

> ①Place the grill plate in the basket, place the prepared ingredients on the plate, and then put the basket in the air fryer

②The default working mode of the product is zone 1 (if use zone 2, pls press zone 2), grill plate on top of the ingredients, place another layer of ingredients, and then put the press "FRIES"; ③press Temp"+""-"setting the temperature, temp range: 75-205°C;

④press Time"+""-"setting the time, time range 1-60,mins; press "START/PAUSE"begin to ⑤During the working process, you can pull out of the pot directly to check the food status

or turn over the food, the digital screen displays "STOP", and automatically enter the

press Time"+""-"setting the time, time range 1-60mins; press "START/PAUSE"begin to

g the working process, you can pull out of the pot directly to check the food statu

er the food, the digital screen displays "STOP", and automatically enter the

n air fryer finished work,display will beeping beep,the corresponding digital screer

pause state, put back into the basket to resume working;

③press Temp"+""-"setting the temperature, temp range: 130-205°C:

7 pour or take the food by clips or cutlery

④press Time"+""-"setting the time, time range 1-12hrs; press "START/PAUSE"begin to or turn over the food, the digital screen displays "STOP", and automatically enter the DEHYDRATE after setting; pause state, put back into the basket to resume working; ⑤after DEHYDRATE, display will beeping beep, the corresponding digital screen sho

7 pour or take the food by clips or cutlery

©when air fryer finished work, display will beeping beep, the corresponding digital screen

(6) when air fryer finished work, display will beeping beep, the corresponding digital screen put the basket in the air fryer ②The default working mode of the product is zone 1 (if use zone 2, pls press zone 2) press "BACON": ③press Temp"+""-"setting the temperature, temp range: 75-205°C;

> ⑤During the working process, you can pull out of the pot directly to check the food status or turn over the food, the digital screen displays "STOP", and automatically enter the pause state, put back into the basket to resume working:

when air fryer finished work,display will beeping beep,the corresponding digital sc

ace the grill plate in the basket, place the prepared ingredients on the plate, and th

show "End"

press "DEHYDRATE";

e the grill plate in the basket, place the prepared ingredients on the plate, and then efault working mode of the product is zone 1 (if use zone 2, pls press zone 2) ③press Temp"+""-"setting the temperature,temp range: 75-205°C;

pause state, put back into the basket to resume working;

⑦pour or take the food by clips or cutlery

④press Time"+""-"setting the time, time range 1-60,mins; press "START/PAUSE"begin ⑤During the working process, you can pull out of the pot directly to check the food status

or turn over the food, the digital screen displays "STOP", and automatically enter the

6 when air fryer finished work, display will beeping beep, the corresponding digital screen

frying-pan, thus to make the fat-free fryer cool down more quickly.) ②The default working mode of the product is zone 1 (if use zone 2, pls press zone 2) 2. Use wet cloth to scrub the outside part of the product.

3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and

⑤pour or take the food by clips or cutlery

③press Temp"+""-"setting the temperature, temp range: 40-90°C;

④press Time"+""-"setting the time, time range 1-60mins; press "START/PAUSE"begin to

Do not use glass or ceramic plates or lids.

1. Pull out the plug of the product, and let it cool down thoroughly.

2. For better baking effect, it is recommended to preheat for about 5 minutes before use.. Part of the food can be wrapped in tin foil baking, the effect is better. 3. Adjust the time according to personal preference, take out the fryer to observe and turn

the food during cooking to avoid burning the food. 4The temperature of the air fryer may be very high when the air fryer is under working state and after working for a period of time. Do not touch or move the air fryer to avoid

> 5. Pay attention to clean up the residue of the last pot when roasting and frying, to avoid burning and smoking or affecting the appearance of food when roasting again

do the cleaning for this will damage the non-sticking painted coat. ①Place one layer of ingredients on the grill plate (ingredients do not stack), or place the

frying basket for 10 minutes.

①Place the grill plate in the basket, place the prepared ingredients on the plate, and then

Food Content Temperature

Reference for setting temperature and time of different ingredients

1. do not use plastic or paper containers that are not heat resistant to carry food into the

Pack up the power wire.

If there is no Customer Center near your location, you can communicate with your location.

Clean the product each time after using The inside of the frying-pan, frying basket and the product are all covered w non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to

1. Pull out the plug from the power socket, let the product cool down. (Note: Take out the

nonabrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the 6. A timely manner with a clean brush to clean the air inlet opening and the air outlet opening so as not to affect the air inlet and the outlet air flow.

4. Clean the inside of the product with hot water and non-abrasive sponge.

5. Use cleaning brush to clean the heating components, swept away remaining food

7. Basket, grill, baking tray and other accessories are removed and washed in water.

you require services or repairing, or have any doubt, you can communicate with the

2. Make sure that all the components are cleaned and dried.

Chapter Six: Guarantee and Services

local Customer Center

Chapter Five:Cleaning and maintenance

Some food ingredients with other food should be overturned furing | ingredients(e.g fried evenly in the frying pan the processing of cooking chips),then they must

Chapter Seven: Malfunction and Treating Method

Food ingredients cooked in tghe frying pot

by the frying-pan not ripe

enough

Possible Clauses Solving Method

not inserted into the power grounded power socket

position of the product the product

the heating temperature Set higher temperature

The cooking time is too Set longer cooking time

Too much food ingredients | ingredients.put the food

The frying pot not in correct Place the fryer properly into

Insert the plug into the

The plug of the product is

the pan smoothly

Check if other things in the Clean out of the pot

coming out of the fryer is choose must be baked in the refreshment to increase

fume will infiltrate into the produce white oil fume,and the frying-pan might be hotter than usual,but this will not affect the final cooking effect.

The white smoke produced Oil dirt from last use is still by heating the oil and fat remained inside the frying inside the frying-pan, make pot sure to clean the frying-par each time after using.

comparativelt high o

content in the fat-fre

fryer,large amount of oil

When stop or cancel to The fan has delayed It's normal the fan stops work, the fan fails to stop shutdown to protect the automatically after 20 in time product seconds

If some food ingredients lay Digital screen Product temperature Restart the Digital screen on the top,or join together display"E01"、"E02"、"E03" sensor open circuit display overturned in the process

not crispy triditional fryer their crispy quality
rubber feet of frying tray Assemble the rubber feet

The frying pot can't be in the frying pot ingredients as per the pushed into the product

The frying pots are not

Place in the corresponding placed in the correct zone according to the zone corresponding zone number