



# Dual 9L Air Fryer

## Instruction Manual



Item No. 33779

# SAFETY INSTRUCTIONS



**IMPORTANT:** Read these instructions carefully before using this appliance and keep them for future reference.



**Warning!** Read all safety warnings and instructions. Failure to follow these may result in electric shock, fire and/or injury.

- The intended use of this appliance is explained in this instruction manual. The use of accessories other than those recommended may present a risk of personal injury.
- Always check the mains voltage corresponds to the voltage on the rating plate.
- Improper use can cause personal injury or damage to the appliance.

## WARNINGS:

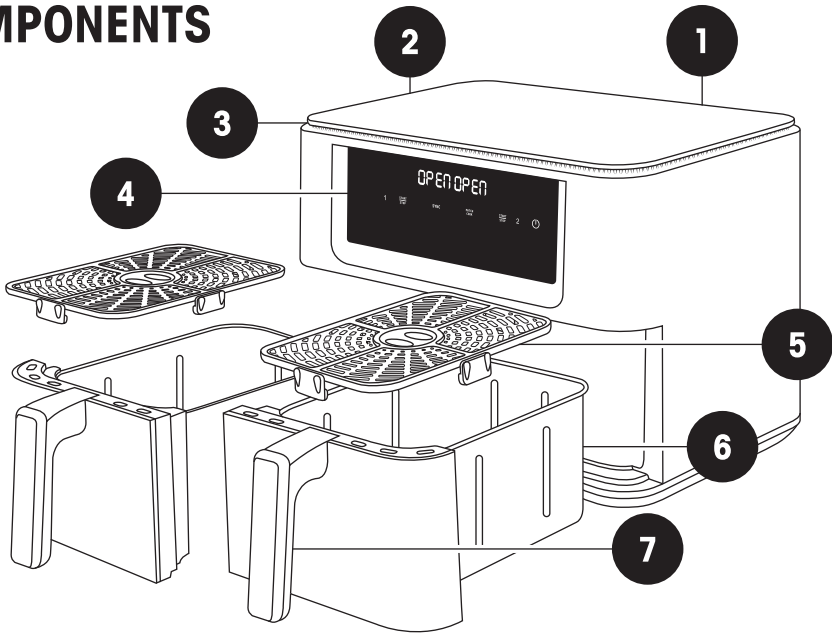
- Always switch off the appliance and disconnect from the power source if left unattended, and before assembling, disassembling, or cleaning.
- This appliance can be used by children aged 8 and above, and persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge providing they have been given supervision or instruction concerning its use in a safe way and they understand the hazards involved.
- Children under 8 must not play with this appliance.
- Children under 8 must not carry out cleaning and maintenance on this appliance.
- Keep this appliance away from children under 8 unless supervised.
- If the cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
- Do not use this appliance near flammable or explosive objects.
- Do not use this appliance with an external timer or remote control system.
- Do not use this appliance for commercial use or in working environments. Only use for household use and similar applications.

- Only use this appliance for its intended purpose.
- Do not let the cord touch any heated surfaces on this appliance.
- Do not leave this appliance unattended when in use.
- Do not wrap the cord around the appliance during or shortly after use.
- Do not touch any hot surfaces on this appliance during or shortly after use. Always use the Handles.

#### ADDITIONAL SAFETY INFORMATION:

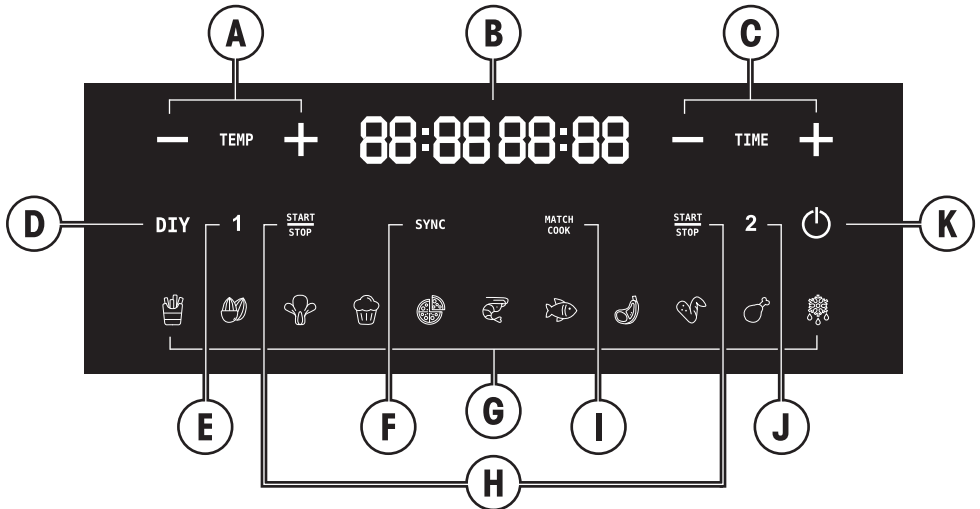
- Do not remove or replace any components of this appliance.
- Allow this appliance to completely cool before storing.
- Do not move this appliance during use.
- Do not block any air vents during use.
- Do not use metal utensils with this appliance. This will damage the non-stick surface.
- Do not use for deep frying.
- Do not use if the Cooking Drawers are removed.

# COMPONENTS



- |                     |                   |
|---------------------|-------------------|
| 1. Air Vents (rear) | 5. Crisper Plate  |
| 2. Main Unit        | 6. Cooking Drawer |
| 3. Air Intake Vent  | 7. Handle         |
| 4. Control Panel    |                   |

# CONTROL PANEL



A. Temp Decrease / Increase

B. Digital Display

C. Time Decrease / Increase

D. DIY Mode

(Set your own cooking time / temp)

E. Cooking Drawer 1

(Corresponds to the left (1) Cooking Drawer)

F. Sync Cooking

(Set both Drawers to cook at the same time / temp)

G. Pre-set Modes

(Pre-set cooking times/temps for selected foods)

H. Start / Stop Buttons

I. Match Cook

(Set both Drawers to finish cooking together)

J. Cooking Drawer 2


(Corresponds to the right (2) Cooking Drawer)

K. Power Button

(Switches the appliance on / off / standby)

## USING THE APPLIANCE

Please note: Ensure the appliance and all components are clean and dry before use. Check the Cooking Drawers are properly closed before use. Follow these steps:


1. Connect the appliance to a mains outlet and press  (standby mode).
2. Remove the Cooking Drawer(s) using the Handle(s).
3. Add your food and slide the Cooking Drawer(s) back into the appliance.
4. Press either 1 or 2 on the Control Panel to operate a Cooking Drawer.
5. Select a cooking mode: DIY, Sync, Match Cook, and the Pre-set Modes (see Cooking Modes for specific instructions).

**Hint:** The selected time/temp is shown on the Digital Display. To adjust these settings, press -/+ for either TEMP (60–200°) or TIME (1–60 mins).

If a Cooking Drawer is not set, the Digital Display shows `-- --'.

6. After selecting a mode, press Start/Stop to begin the cooking cycle.

**Tip:** To pause a cooking cycle, press Start/Stop and again to resume. The cycle is automatically paused if a Cooking Drawer is removed. Cooking Drawers can be used independently if required (repeat steps 2–8).

7. After the cooking cycle, slide out the Cooking Drawer(s) using the Handle(s). Place on a heat-resistant surface.
8. When no longer in use, hold  for 3 seconds to switch off the appliance.

# COOKING MODES

**DIY: Set your own cooking times and temperatures.**

1. Follow steps 1–5 in How to Use and press DIY on the Control Panel.
2. Press -/+ to set your own TEMP (60–200°) and TIME (1–60 mins).
3. Follow steps 6–8 in How to Use.

**Sync: Set both Cooking Drawers to cook at the same time and temperature.**

1. Follow steps 1–5 in How to Use and press Sync on the Control Panel.
2. Either:
  - Select a Pre-set Mode.
  - Press -/+ to set your own TEMP (60–200°) and TIME (1–60 mins).
3. Follow steps 6–8 in How to Use.

**Tip:** Only press one of the Start/Stop buttons when in Sync mode.

**Match Cook: Set both Cooking Drawers to cook at different times/temps but finish their respective cooking cycles at the same time.**












1. Follow steps 1–5 in How to Use and press Match Cook on the Control Panel.
2. Either:
  - Select a Pre-set Mode.
  - Press -/+ to set your own TEMP (60–200°) and TIME (1–60 mins).
3. Follow steps 6–8 in How to Use.

**Pre-set Modes: Use pre-set cooking times and temperatures for selected foods.**

1. Follow steps 1–5 in How to Use and press a Pre-set Mode on the Control Panel.
  2. Press 1 or 2 on the Control Panel.
  3. Either:
    - Select a Pre-set Mode.
    - Press -/+ to set your own TEMP (60–200°) and TIME (1–60 mins).
- Once set, repeat steps 2–3 for the other Cooking Drawer.
4. Follow steps 6–8 in How to Use.

**Tip:** When using these modes, 'Turn Food' flashes on the Digital Display when the food is ready to be turned over. This ensures even cooking.

## COOKING PRE-SETS

	FOOD	TEMP.	TIME (MIN)
	Chips	200°C	20
	Nuts	110°C	30
	Vegetables	170°C	15
	Baking	145°C	20
	Pizza	170°C	18
	Shrimp	160°C	15
	Fish	160°C	18
	Steak	180°C	12
	Chicken	175°C	20
	Drumsticks	200°C	30
	Defrost	60°C	10

## COOKING TIPS

- Check your food regularly throughout to avoid overcooking.
- Adjust times and temperatures during cooking if required.
- Avoid overlapping food in the Cooking Drawers to ensure food is cooked evenly.
- If following a recipe, reduce the temperature by 10% when using this appliance.
- Use an instant-read thermometer to check the internal temperature of meats when cooking. For best results, remove food from the appliance once fully cooked.
- When cooking vegetables, brush on a tablespoon of oil for best results. Add more oil as needed during cooking.

# COOKING GUIDE

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**

	FOOD (g)	TIME (MIN)	TEMP.	SHAKE	ADD.
<b>POTATOES &amp; FRIES</b>					
Thin frozen fries	225g - 450g	12 - 16	200°C	Shake	
Thick frozen fries	225g - 450g	12 - 20	200°C	Shake	
Home-made fries (8x8mm)	225g - 450g	18 - 25	180°C	Shake	Add 1/2 tbsp oil
Home-made potato wedges	225g - 450g	18 - 22	180°C	Shake	Add 1/2 tbsp oil
Home-made potato cubes	225g - 450g	12 - 18	200°C	Shake	Add 1/2 tbsp oil
Potato gratin	250g	10 - 22	180°C		
<b>MEAT &amp; POULTRY</b>					
Steak	225g - 450g	8 - 12	180°C		
Pork chops	225g - 450g	10 - 14	180°C		
Hamburger	225g - 450g	7 - 14	180°C		
Sausage roll	225g - 450g	13 - 15	200°C		
Drumsticks	225g - 450g	18 - 22	180°C		
Chicken breast	225g - 450g	10 - 15	180°C		
<b>SNACKS</b>					
Spring rolls	225g - 450g	8 - 10	200°C	Turn	Use oven-ready
Frozen chicken nuggets	225g - 450g	6 - 10	200°C	Shake	Use oven-ready
Frozen fish fingers	225g - 450g	6 - 10	200°C		Use oven-ready
Frozen crumbed cheese snacks	225g - 450g	10	200°C		Use oven-ready
Stuffed vegetables	225g - 450g	10	160°C		Use oven-ready
<b>BAKING</b>					
Cake	250g	20 - 25	150°C		Use baking tin
Muffins	250g	15 - 18	150°C		



# CLEANING

Please note: Cleaning after each use prolongs the life of this appliance.  
Before first use, wipe the inside and outside with a damp cloth. After each use, unplug from the mains outlet and allow to cool before cleaning.

ISSUE	CAUSE	SOLUTION
Appliance (exterior)	Clean after every use with a damp cloth and mild detergent.  Dry thoroughly.	Do not immerse in water or allow to get wet.  Do not put in a dishwasher.  Do not use abrasive cleaning products.
Cooking Drawers, Crisper Plate	Clean after every use in warm soapy water.  Dry thoroughly.  Dishwasher safe.	Do not use abrasive cleaning products.

# STORAGE

- Unplug the appliance and allow it to cool completely before storing.
- Make sure all components are clean and dry.
- Store in a clean, dry place away from the reach of children.

# TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
The appliance is not working.	No mains connection.	Plug the appliance into a suitable wall outlet (see Safety Instructions).
	The cooking time/temp is not set.	Use the Control Panel to set these.
	The Cooking Drawer is not closed.	Close the Cooking Drawer.
The food is undercooked.	Too much food added to the Cooking Drawer.	Reduce the amount of food.
	Food is overlapping in the Cooking Drawer.	Evenly spread the food so it does not overlap.
	Either the time or temp setting is too low.	Increase the time/temp setting using the Control Panel.
The food is overcooked/burnt.	Either the time or temp setting is too high.	<p>Decrease the time/temp setting using the Control Panel.</p> <p>Check the progress throughout the cooking cycle. Use a thermometer to check food is cooked.</p> <p>If using a Pre-set Mode, turn the food when the message appears on the Digital Display.</p>
Smoke is coming out of the appliance.	If first use, the appliance is burning off the protective coating.	The problem will stop after continued use.
	If not first use, the food is either too greasy or the Cooking Drawers contain leftover oil.	Once the appliance is cool, remove the Cooking Drawers and clean (see Cleaning).
Ingredients are blowing around the appliance.	The fan can cause food to blow around the Cooking Drawers.	Secure any lightweight food with wooden cocktail sticks or similar.

## **FAQS**

### **What is the temperature range of my air fryer?**

The temperature can be set between 60°C and 200°C (fan).

### **Why does the fan continue after switching off the air fryer?**

The fan continues for around 20 seconds to cool down the appliance after being switched off.

### **When should I use the Crisper Plate?**

Use when you want food to come out crispy. The Crisper Plate elevates the food in the drawer so that air can flow under to cook everything evenly.

### **Can I cook wet, battered ingredients?**

Yes, so long as the food is prepared correctly. To batter ingredients, coat them in flour, then with egg, and finally with breadcrumbs.

### **Does the appliance need to pre-heat?**

No, the appliance does not need to be pre-heated.

### **Can I cook different foods in each Cooking Drawer without risk of cross-contamination?**

Yes, both Cooking Drawers are self-contained with separate heating/fan components.

### **How do I pause a cooking cycle?**

Press Start/Stop. To pause just one cycle, press the respective button for that Cooking Drawer. Alternatively, removing a Cooking Drawer pauses the cycle automatically.

# PLUG

- This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed
- The plug is fitted with UK compliant fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
- If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
- If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.
- This appliance is earthed.

## TECHNICAL SPECIFICATIONS

Product Name:	QUEST Dual 9L Air Fryer
Item Number:	33779
Model Number:	AF80190D
Rated Power:	2400W
Voltage:	220-240V~50Hz

### Information on Waste Disposal for Consumers of Electrical & Electronic Equipment



This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk).



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