



5.5L Stainless Steel Air Fryer

Instruction Manual



Item No. 33889

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.

- If the supply cord is damaged it must only be repaired or replaced by a suitably qualified person.
- Do NOT position appliance where it can be reached by children.
- Extra caution is necessary when used near children or when left unattended.
- The appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of knowledge and experience if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and user maintenance by children must not be carried out without supervision.
- Children of less than 3 years should be kept away unless continually supervised.
- Children aged from 3 years and less than 8 years shall only switch the appliance on/off provided it has been installed in its intended normal operational position and they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children from 3 years and less than 8 years shall not plug in, regulate or clean the appliance or carry out user maintenance of the appliance
- This appliance is for household use only and not commercial or industrial use.
- Use this appliance only as described in this manual. Any other use is not recommended by the manufacturer and may cause fire, electric shock or injury.
- If the product or its supply cord is damaged do not use and consult a qualified person for repair or dispose of responsibly.
- Always unplug the appliance after use.

- Store the appliance out of reach of children when not in use.
- Store in a clean dry storage area when not in use.
- Always ensure any vents or outlets are clear from blockages which may impact on the products function or safe use.
- Always unplug this product from the mains by pulling on the plug not the power cable.
- Always unplug before cleaning.
- Only use a soft cloth with mild soapy water to clean this product. Do not submerge this product in water or any other liquid.
- Do not use the appliance for other than its intended use.
- Read the instructions carefully before use.
- Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn appliance OFF. Then remove plug from wall outlet.
- Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
- Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.
- Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

WARNING: Air Fryer will not operate unless frying basket drawer is fully closed.

CAUTION: After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

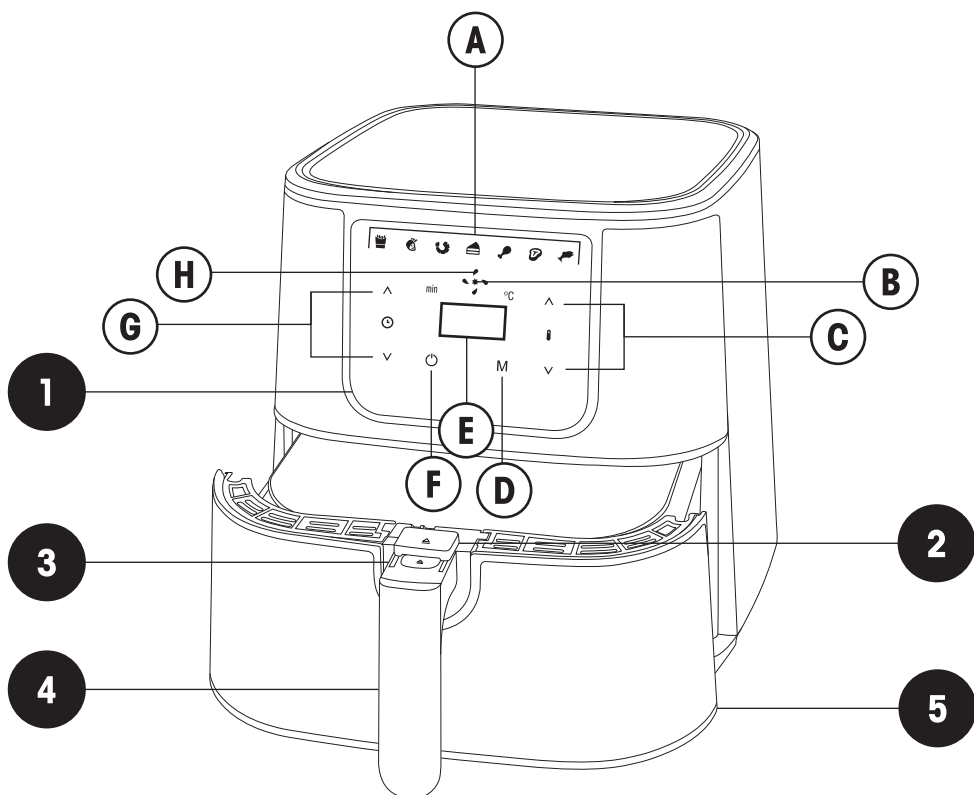
- The cord to this appliance should be plugged into a 220-240V ~50/60Hz electrical outlet only.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.
- Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- Place the Air Fryer on a flat, heat-resistant work area.
- Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
- Keep appliance at least 4 inches away from walls or other objects during operation.
- Always use the frying basket handle to open frying basket drawer.
- Do not replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.

WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.

WARNING: Under- or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.

Electric Power - If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

COMPONENTS



A. Preset Symbols

(illuminates to indicate selected food type cooking mode.)

B. Heating indicator

(illuminates when element is on.)

C. Temperature increase/decrease button

D. Preset mode button

E. Temperature | Timer display

(alternates between the temperature and timer when ON.)

F. Power ON/OFF button

G. Timer increase / decrease button

H. Fan indicator

(illuminates when the fan is on.)

1. Control Panel

2. Clear Basket Lock

3. Basket Release Button

4. Basket Handle

5. Frying Basket Drawer

BEFORE FIRST USE

1. The Air Fryer has the frying basket locked into the drawer, inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean work area.

2. **To unlock and remove the frying basket from the drawer:** slide the clear basket lock forward to expose the basket release button. Press the basket release button with your thumb while pulling the frying basket straight up and out of the drawer. (Refer to Figure 2)

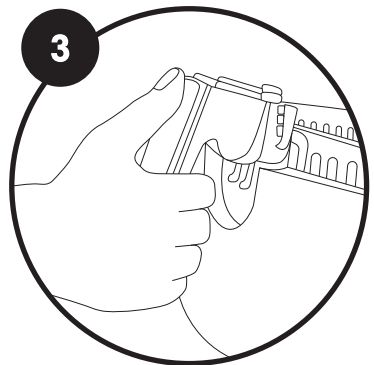
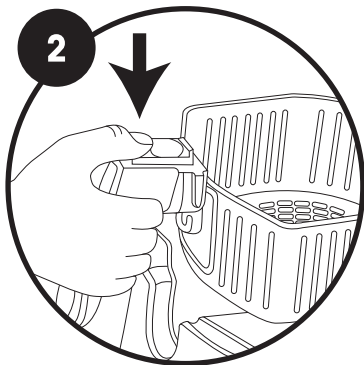
3. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket and drawer.

4. Wash frying basket and drawer in hot, soapy water.

5. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.

6. **Lock the clean frying basket into the drawer.** There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. An audible click can be heard as the frying basket handle locks securely into place. (Refer to Figure 3)

IMPORTANT: Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.



OPERATING INSTRUCTIONS

WARNING! This unit should not be used to boil water.

NOTE: During first use, the Air Fryer may emit a slight odour. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean surface.
3. Place food into the frying basket. Do not overfill the frying basket with food. To ensure proper cooking and air circulation, **NEVER** fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Fryer.

Note: Always make sure frying basket drawer is fully closed.

5. Plug the cord in the wall outlet.
6. Select the air frying temperature from 80 to 200°F.
7. Set the timer to the desired air frying time plus 3 minutes for preheat.

IMPORTANT: The Air Fryer will not heat if the timer has not been set. (Up to 60 minutes).

8. To ensure even cooking/browning, open the basket drawer halfway through the cooking time and check. Lift the frying basket from the drawer to turn or shake food in the frying basket. Once complete, return the frying basket into the drawer. Adjust the temperature if needed. The timer will continue to count down when the drawer is open, but the Air Fryer will stop heating until the drawer is closed properly.

WARNING: Extreme caution must be used when handling the hot frying basket and drawer. Make sure to avoid steam escaping from the frying basket and the food.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying.

NEVER turn the drawer upside down with the frying basket attached.

9. When the set air frying time has expired. The Air Fryer will turn OFF automatically.

10. Shake the frying basket/drawer vigorously and check on the food. If additional air frying is needed, adjust temperature if desired, and set timer for 5-minute increments until fully cooked.
11. Allow cooked food to rest for 5 to 10 seconds before removing the basket drawer from the Air Fryer or food from the frying basket.
12. Once the air frying is finished, remove the drawer from the machine and place on a flat, heat resistant surface. Then remove the frying basket from the drawer.
13. Shake the food out onto a serving plate. Promptly return the frying basket to the drawer and lock into place. Continue with subsequent batches, if any.
14. Unplug the Air Fryer when not in use.

HELPFUL HINTS

1. Olive oil or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a rule, lower the recipe baking temperature by 10°C and reduce the cooking time by 30% to 50% depending on the food and amount.
3. Do not overfill the frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. **For best results**, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
6. Always pat food dry before cooking to encourage browning and to avoid excess smoke.
7. Air fry small batches of freshly breaded foods. Press the breadcrumbs onto the food to help it adhere. Arrange in frying basket so that food is not touching to allow air flow on all surfaces.
8. The Air Fryer can be used to reheat food. Set the temperature to 150°C for up to 10 minutes.

CLEANING

WARNING: Allow the Air Fryer to cool fully before cleaning.

- Unplug the Air Fryer. Remove the frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
- Wash the basket drawer and frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
- The frying basket and frying basket drawer are dishwasher safe. For best results, place in the top rack of your dishwasher to clean.
- Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

STORAGE

- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- Never store the Air Fryer while it is hot or wet.
- Store the Air Fryer in its box or in a clean, dry place.

COOKING GUIDELINES

The following chart is intended as a guide only. The quantity/thickness or density of food, as well as whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

- To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket. This chart lists the average total air frying time, the time at which some action is required, and what action is to be taken for best results.
- Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

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.
POTATOES & FRIES					
Thin frozen fries	300g - 700g	9 - 16	200°C	Shake	
Thick frozen fries	300g - 700g	11 - 20	200°C	Shake	
Home-made fries (8x8mm)	300g - 800g	16 - 20	200°C	Shake	Add 1/2 tbsp oil
Home-made potato wedges	300g - 800g	18 - 22	180°C	Shake	Add 1/2 tbsp oil
Home-made potato cubes	300g - 750g	12 - 18	180°C	Shake	Add 1/2 tbsp oil
Roti	250g	15 - 18	180°C	Shake	
Potato gratin	500g	15 - 18	200°C	Shake	
MEAT & POULTRY					
Steak	100g - 500g	8 - 12	180°C		
Pork chops	100g - 500g	10 - 14	180°C		
Hamburger	100g - 500g	7 - 14	180°C		
Sausage roll	100g - 500g	13 - 15	180°C		
Drumsticks	100g - 500g	18 - 22	180°C		
Chicken breast	100g - 500g	10 - 15	180°C		
SNACKS					
Spring rolls	100g - 400g	8 - 10	200°C	Shake	Use oven-ready
Frozen chicken nuggets	100g - 500g	6 - 10	200°C	Shake	Use oven-ready
Frozen fish fingers	100g - 400g	6 - 10	200°C		Use oven-ready
Frozen crumbed cheese snacks	100g - 400g	8 - 10	180°C		Use oven-ready
Stuffed vegetables	100g - 400g	10	160°C		
BAKING					
Cake	300g	20 - 25	160°C		Use baking tin
Quiche	400g	20 - 22	180°C		Use baking tin
Muffins	300g	15 - 18	200°C		Use baking tin
Sweet Snacks	400g	20	160°C		

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
The Air Fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the Timer.	Turn the timer knob to the required cooking time to switch on the appliance
The foods fried with the Air Fryer are not done.	The quantity of food in the basket is too much.	Put smaller batches of food in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required. Temperature setting - refer to the cooking guide for reference.
The food is fried unevenly in the Air Fryer.	Certain food types need to be shaken halfway through the cooking time.	Food that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the Air Fryer.	Incorrect food type used.	Refer food manufactures cooking instructions.
I cannot slide the pan / basket into the appliance.	Basket over-loaded.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke Comes out from the Appliance.	Food with high oil content has been used. Oil has been added to the food.	Do not use food groups with high oil content or add extra oil that is not required. An air fryer uses technology where low or no oil is required.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan correctly after each use.

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.



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.



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