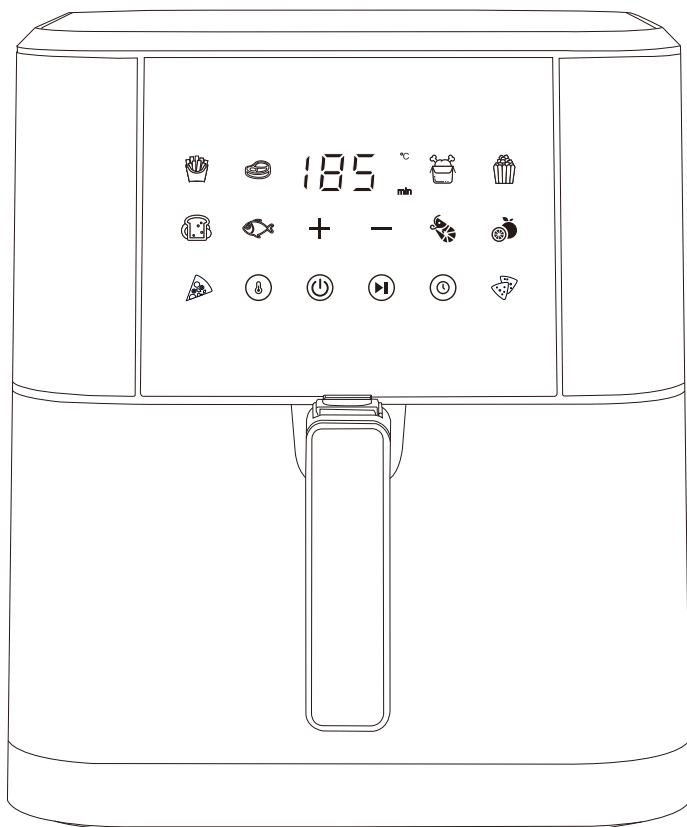


USER MANUAL



Air Fryer HAF-134V3

IMPORTANT
RETAIN FOR FUTURE REFERENCE:
READ CAREFULLY

INTRODUCTION

Thank you for buying this top-quality Cookingfy.

- You will now be able to cook a wide assortment of food in a healthier manner **-with little or no oil!**
 - The cookingfry uses hot air ,in combination with high-speed air circulation and a top grill to prepare your dishes **quickly and easily.**
 - The ingredients are heated from all sides , at once ,and there is **no need to add oil in most cases.**
-

This product has been manufactured to the highest standards . Should you have any questions , our friendly customer service staff is here to help you .

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TECHNICAL SPECIFICATIONS

MODEL NO : HAF-134V
Heating Tube Power : 1800W 220-240V 50/60Hz

IMPORTANT

Read this user manual carefully, before you use the appliance, and keep it safely for future reference

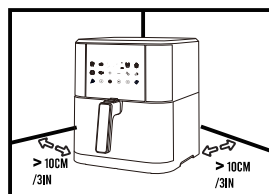
WARNING:

1. **Never** immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
2. **Do not** let any water or other liquid enter the appliance -to prevent electric shock.
3. Always put the ingredients to be fried in the removable bowl, to **prevent** it from coming into contact with the heating elements.
4. **Do not** cover the air inlet and the air exhaust openings while the appliance is operating.
5. **Do not** fill the grill with oil as this may cause a fire hazard.
6. **Never** touch the inside of the appliance while it is operating.
7. **Check** whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
8. **Do not** use the appliance if the plug, the power cord or the appliance itself is damaged.
9. If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to **avoid a hazard**.
10. If the power cable is damaged, it must be replaced by the manufacturer, its after-sales service or persons of similar qualification in order to **avoid a danger**.
11. 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 supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children **shall not** play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
12. **Keep** the appliance and its cord out of reach of children less than 8 years old.
13. **Keep** the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
14. **Keep** the mains cord away from hot surfaces.
15. **Do not** plug in the appliance or operate the control panel with wet hands.
16. Only connect the appliance to an earthed wall socket. **Always** make sure that the plug is inserted into the wall socket properly.



IMPORTANT

17. The appliance **is not** intended for use by means of an external timer or a separate remote-control system.
18. **Never** connect this appliance to an external timer switch.
19. **DO not** place the appliance on or near combustible materials such as a tablecloth or curtains.
20. **Do not** place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and **10 cm** free space above the appliance. **Do not** place anything on top of the appliance.
21. **Do not** use the appliance for any purpose other than described in this manual.
22. **Do not** let the appliance operate unattended.
23. During hot air frying, hot steam is released through the air exhaust openings. **Keep** your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the grill from the appliance.
24. The surface below the appliance **may** become hot during use.
25. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission **to stop** before you remove the grill from the appliance.
26. For details on how to clean surfaces that come into contact with food or oil, refer to the "cleaning" paragraph below in the instructions.
27. **Caution**, hot surface. The appliance may become hot during use.

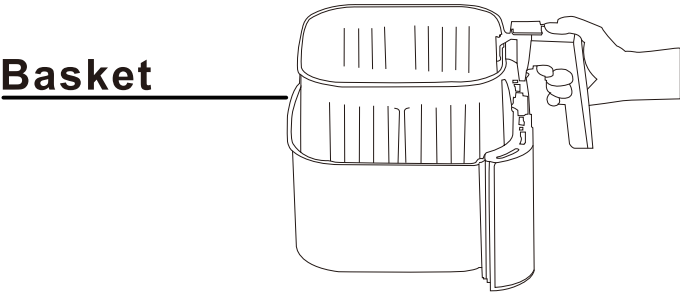
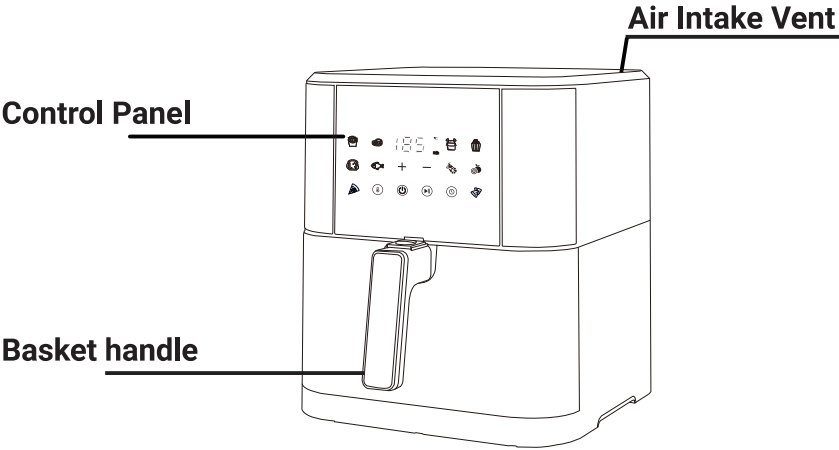


Caution

- Place the appliance on a horizontal, **level and stable surface**.
- This appliance is intended for normal household use only. It **is not** intended for use in environments such as staff kitchens, offices, farms or other work environments. **Nor is it** intended to be used by clients in hotels or other similar environments.
- If the appliance **is used improperly** or if it **is not used** according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.
- Always** unplug the appliance after use.
- Let the appliance **cool down** for approx. 30 minutes before you handle or clean it.
- Remove** burnt remnants.

SAVE THESE INSTRUCTIONS

GENERALDESCRIPTION



NOTE:Always put the ingredients to be fried in the removable bowl , to prevent it from coming into contact with the heating elements.

GETTING TO KNOW YOUR AIR FRYER

Control Panel



Menu button

French Fries-



Steak-



Bread-



Fish-



Pizza-



Drumsticks-



Cake-



Shrimp-



Fruit-



Biscuits-




Operating Buttons


Power on: Press Power button to light the LCD display.


Preset Programs: press food icon.

Start/Pause:

Press  to start or pause working. The picture of the selected function will light up (this means this function is working). When in use if the drawer is pulled out (the frying basket and grill shelf), functions are paused, sliding the drawer back into position will commence operations.

Temperature/Time Control:

Press  for temperature control, then press + or - , temperature will increase or decrease.

Press  for time control, then press + or - , time will increase or decrease.

BEFORE FIRST USE

1. Remove all packing material.
2. Remove any stickers or labels from the appliance - other than the rating label.
3. Thoroughly clean the removable bowl , and grill , with hot water and some liquid washing soap using a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth .
-

Preparing for use

1. Place the appliance on a stable , horizontal and level surface that is also heat resistant.

2. Place the removable bowl in the grill properly.











Do not fill the grill with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the air fryer result.

NOTE: During the first few uses, there might be a " hot plastic" smell. This is perfectly normal in new air fryers as the material is heated for the first time. It will go away after the first few uses.

USING YOUR AIR FRYER

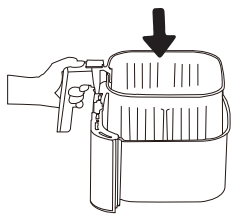
Menu Table

| PROGRAM LOGISTICS | | | |
|-------------------|---|-------------------|--------------------------|
| Function | Menu | Default time(min) | Default Temperature (°C) |
| |  French Fries | 20 | 200 |
| |  Steak | 15 | 180 |
| |  Bread | 25 | 160 |
| |  Fish | 15 | 180 |
| |  Pizza | 15 | 180 |
| |  Drumsticks | 25 | 185 |
| |  Cake | 25 | 160 |
| |  Shrimp | 20 | 160 |
| |  Fruit | 8h | 55 |
| |  Biscuits | 20 | 180 |

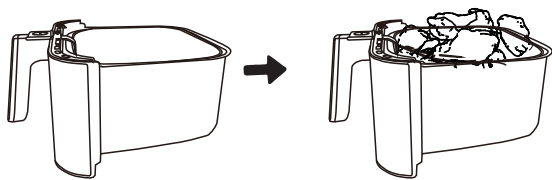
USING YOUR AIR FRYER

Cooking Functions

1.Insert the power plug into a grounded wall outlet. and put the removable bowl in Grill.



2.Put the ingredients into the removable bowl . Turn on the device.

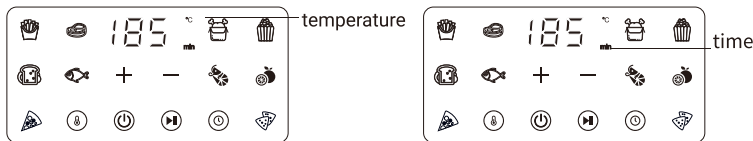


3.Put the removable bowl in the right position.Choose function from menu and press **START/PAUSE** to start cooking.



4.Screen display It will show temperature and time.Temperature is the setting temperature and time is remained working time.

Pull the removable bowl out of the appliance and place it on a heat-resistant surface.cooking.



USING YOUR AIR FRYER

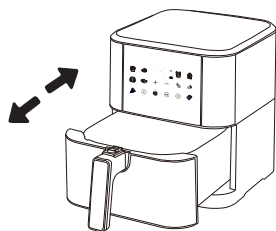
Cooking Functions

5. When you hear the timer bell, the set preparation time has elapsed.

Pull the removable bowl out of the appliance and place it on a heat-resistant surface.

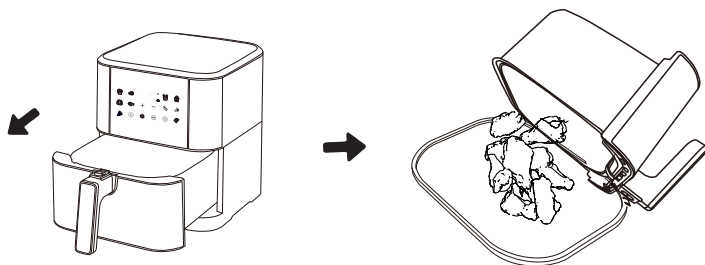


6. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the grill back into the appliance and cook it extra minutes.



7. Empty the removable bowl into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the removable bowl.



Note: When using the cooking fry for the first time, a slight smoke or odor may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the cooking fry.

USING YOUR AIR FRYER

Settings

Except the preset menu, you also can use this Cookingfry to make other foods by setting the time and temperature.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimized the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the Cookingfry within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Cookingfry.
- Snacks that can be prepared in an oven can also be prepared in the Cookingfry.
- Use pre-made dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter preparation time than home-made dough.

Note: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
 2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
 3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
 4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the removable bowl.
- Note: Do not tilt the bowl to put all the sticks in the removable bowl in one go, to prevent excess oil from collecting at the bottom of the grill.
5. Fry the potato sticks according to the instructions in this chapter.

CLEANING AND STORAGE

Cleaning

Clean the appliance after every use.

The grill, basket and the inside of the appliance have a non-stick coating. **Do not** use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the grill to let the Cookingfry cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the grill and basket with hot water, some washing liquid soap and a non-abrasive sponge.

You can use a washing liquid to remove any remaining dirt.

Note: The grill and basket are dishwasher-proof.

Tip: If dirt is stuck to the removable bowl, or at the bottom of the grill, fill the grill with hot water and with some washing liquid soap. Put the removable bowl in the grill and let the grill and the removable bowl soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.

2. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down .

2. Make sure all parts are clean and dry.

TROUBLESHOOTING

| problem | possible cause | solution |
|---|---|---|
| The cookingfry does not work | The appliance is not plugged into the mains. | Put the mains plug in an earthed wall socket. |
| | You have not set the timer | Set the time to the required preparation time to switch on the appliance |
| The ingredients fried with the Cookingfry is not done | The amount of the ingredients in the removable bowl is too much . | Put smaller batches of ingredients in the removable bowl . smaller batches are fried more evenly |
| | The set temperature is too low . | Set the temperature to the required temperature setting (see section 'settings'). |
| | The preparation time is too short . | Set the time to the required preparation time (see section |
| The ingredients are fried unevenly n the cookingfry | Certain types of the ingredients need to be shaken halfway through the preparation time | Ingredients that lie on top of or across each other (e.g ,fries) need to be shaken halfway through the preparation time (see section 'settings') . |
| Fried snacks are not crispy when they come outof the cookingfry | You used a type of snacks meant to be prepared in a traditional deep fryer. | Useovensnacksor lightlybrush someoi lonto the snacks fora crispier result |
| white smoke comes out of the appliance | you are preparing greasy ingredients | payattention that the temperature iswel-controlled to beunder180°C,whenyou fry greasy ingredients in the cookingfry |
| | The panstil lcontains greasyresiduesfrom previoususe | white smoke is caused by grease heating up in the pan. Make sure clean the pan properly after |
| Fresh potato fries are fried unevenly in the cookingfry | You did not soak the potato sticks properly before you fried them | soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper. |
| | you did not use the right potato type | use ffreshpotatoesandmakesure theystay firmduringfrying |
| Fresh potato friesare not crispy when they come out of the air fryer | The crispiness of the fries depends on the amount of oil and water in the fries. | Makesureyoudry thepotato sticks properly before youcoat them with oil. |
| | | cut the potato into thinner for sticks for a crispier result. |
| | | Add slightly more oil for ac rispier result |

REPLACEMENT PARTS AND WARRANTY

REMOVAL OF APPLIANCES USED:

Directive 2012/19/EU on waste electrical and electronic Equipment (WEEE) requires that the appliance uses are not disposed of using the normal municipal waste. Old appliances must be collected separately in order to optimize the recovery and recycling of materials they contain and reduce the impact on human health and the environment.



The symbol of the dustbin is used on all products to remind the obligations for separate collection. Consumers should contact their local authorities or dealer regarding the steps to follow for the removal of their old appliance. If you proceed with the scrapping of old equipment, be sure to render useless what could be dangerous: disconnect the power cable flush with the device.

Danger:

Never attempt to use your appliance, if it shows signs of damage or the power cord or plug is damaged. If the power cord is defective it is important to have it replaced with the after sales service to eliminate any danger.

Only qualified and authorized persons are authorized to carry out repairs to your appliance. Any repairs not in accordance with standards could significantly increase the level of risk for the user!

Defect resulting from improper handling, degradation or attempted repairs by third parties voids the warranty on the product. This also applies in case of normal wear and accessories from the appliance.

Important!

We recommend that you keep the packaging of your device at least for the duration of the warranty. The guarantee does not apply without the original packaging.

KEEP OUT OF REACH OF CHILDREN:

Children should be supervised to ensure that they do not play with the appliance.

Warranty:

Your device has one years warranty.

Accessories and spare parts are only available during the 1 years of the product warranty.

The warranty does not cover wear and breakage following a wrong use of the product.

The customer is responsible for all returns. You remain responsible for the costs and risks associated with the product shipment; it is therefore recommended to ship the product with an acknowledgement of receipt and transport insurance in case of significant value of the product.

This product has been manufactured to the highest standards. Should you have any questions, our friendly customer service staff is here to help you.
deimekitchen@gmail.com

NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

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