

INSTRUCTION MANUAL

AIR FRYER OVEN



MODEL: HAF-095

Please read the instruction manual carefully before using it.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. TO AVOID ELECTRICAL SHOCK, DO NOT put liquid of any kind into the Main appliance Housing containing the electrical components
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
4. MAKE SURE the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, DO NOT OVERFILL the cooking accessories.
6. DO NOT COVER the Air intake Vent or Air Outlet Vent when the Air Fryer Oven is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
7. NEVER POUR oil into the cooking accessories. Fire and personal injury could result.
8. While cooking, the internal temperature of the appliance reaches several hundred degrees Centigrade .TO AVOID PERSONAL INJURY, never place hands inside the appliance unless it is thoroughly cooled.
9. This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
10. When cooking, DO NOT PLACE the appliance against a wall or other appliances. Leave at least 5 inches of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
11. DO NOT USE this appliance if the plug, the power cord, or the appliance itself is damaged in anyway.
12. DO NOT PLACE The appliance on stove top surfaces.
13. If the power cord is damaged, YOU MUST HAVE IT REPLACED by its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the cooling process.
15. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the appliance controls with wet hands.
16. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
17. NEVER USE this appliance with an extension cord of any kind.
18. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. DO NOT OPERATE the appliance on or near combustible materials, such as tablecloths or curtains.
20. DO NOT USE the Air Fryer Oven for any purpose other than described in this manual.
21. NEVER OPERATE the appliance unattended,
22. When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing the accessories from the appliance. The appliance's outer surfaces may become hot during use. The accessories WILL BE HOT. WEAR OVEN MITTS when handling hot

components or surfaces.

23. Should the appliance emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing oven contents.
24. When time has run out, cooking will stop but the fan WILL CONTINUE RUNNING for 20 seconds to cool down the appliance.
25. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
26. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. Before using your new Air Fryer Oven on any countertop surface, CHECK with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend

protecting your surface by placing a hot pad or trivet under the Air Fryer Oven for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the Air Fryer Oven before using it.

28. DO NOT place your Air Fryer Oven on a cooktop even if cool, because it could cause a fire or damage the Air Fryer Oven, your cooktop, and your home.
29. Always unplug the appliance after use.
30. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
31. Make sure the ingredients prepared in this appliance come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

IMPORTANT

- Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent. Finally, preheat the appliance for a few minutes to burn off any residue.
- The appliance may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built in shut-off device that will automatically shut down the appliance when the timer reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 seconds to cool down the appliance.

Electric Power

Your new appliance should be operated on a dedicated electrical circuit. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Parts& Accessories

<div>1.</div> <div>2.</div> 	<div>3.</div> 	
<div>5</div>  <div>Quantity may vary depending on model.</div>	<div>6</div> 	<div>7</div> 
<div>8</div> 	<div>9</div> 	
		

Parts & Accessories

1. Main Appliance

Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners.
NEVER submerge this appliance in water or liquids of any kind.

2. Control Panel

Allows you to control the functions of the appliance (see page 10)

3. Air Intake Vents

DO NOT COVER the Air Intake Vents while the appliance is operating.

4. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the appliance is operating. DO NOT PLACE within 5 inches of other objects.

5. Crisper Trays

Can be used for dehydration, to cook crispy snacks, and reheat foods like pizza.

6. Drip Tray

Always cook with the Drip Pan in place for clean-up.

7. Rotisserie Fetch Tool

The Rotisserie Fetch Tool should be used to insert and remove any foods prepared using the Rotisserie Shaft or Skewers. Place under the Rotisserie Shaft and lift (left side first) and then gently rest the food.

8. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Slide the Shaft lengthwise through the center of the meat. Slide the Forks onto the Shaft from each end and then into the meat. Lock in place with the Set Screws. There are indentations on the Shaft for the Set Screws. You can adjust the Screws closer to the center of the Shaft if needed but never beyond the indentation.

NOTE: Ensure that the roast or chicken rotates freely within the appliance. If the item being cooked is too large, it will not rotate or cook evenly (3.5 - 4 lb on average). Wrap the meat with kitchen string to help with even rotation.

9. Rotating Mesh Basket (*Optional)

Great for fries, roasted nuts, and other snacks. Use the Rotisserie Fetch Tool when inserting to removing the Basket.

*** NOTE:** Some accessories may be sold separately.

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components

WARNING

The Forks, Shaft, and other metal parts with this appliance are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Before using the Power Air Fryer Oven for the first time

1. Read all material, warning stickers, and labels.
 2. Remove all packing materials, labels, and stickers.
 3. Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
 4. Never wash or submerge the cooking appliance in water. Wipe the inside and outside of the cooking appliance with a clean, moist cloth. Rinse with a warm, moist cloth.
 5. Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a dishcloth after this burn-in cycle.
- NOTE:** Never wash or submerge the cooking appliance in water.
- NOTE:** This appliance is not a deep fryer. Do not pour oil into the appliance.
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Placing Crisper Trays into Appliance

1. Insert the Drip Tray into the bottom of the appliance.
2. Place Crisper Trays into appliance by sliding them through the side grooves and onto the back lip (Fig A).
3. Place the Crisper Trays closer to the top heating element for faster cooking and added crisp.
4. Rotate the Crisper Trays mid-cycle for even cooking.



Fig A

NOTE:: Some accessories may not be included with purchase.

Using the Accessories

Using the Rotisserie Spit

1. With the Forks removed, force the Rotisserie Shaft through the center of the food lengthwise.

NOTE: To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig.C).

2. Slide the Forks(A) onto each side of the Spit and secure them in place by tightening the two Set Screws(B).
3. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the appliance (See Fig.D).
4. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the appliance(See Fig. E)
5. To remove cooked food, insert the large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from appliance with slight lifting motion. Transfer the food to a carving board or serving plate(See the "Removing the Rotisserie Spit" section).



Fig. C



Fig. D

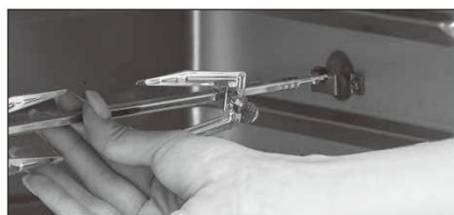


Fig. E

Removing the Rotisserie Spit

1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit (Fig.F)
2. Pull the Rotisserie Spit slightly to the right to disconnect the accessory from the Rotisserie Socket
3. Carefully pull and remove the Rotisserie Spit from the appliance.



Fig. F

General Operating Instructions

Preparing for use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent.

A Versatile Appliance

The Air Fryer Oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

WARNING

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking appliance.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only.
- **NEVER** use the appliance's Door as a place to rest a hot Fry Basket filled with food. The hot Fry Basket could damage the Door or cause the appliance to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

General Operating Instructions

Cooking with the Air Fryer Oven

1. Place the ingredients on your chosen accessory.
2. Plug the power cord into a dedicated outlet. Put the chosen accessory into the appliance and shut the door.
3. When the chosen accessory and food are in place, Press the Power Button once.
4. Select a preset function (see the "Cooking Presets" section) or manually set the temperature and then the time.
5. The appliance will automatically start the cooking cycle a few seconds after a preset function is selected or the time and/or temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the appliance's Door to view your food at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Larger quantities of food may require a longer cooking time than smaller quantities of food.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Air Fryer Oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or oven dish can be placed on a Crisper Tray inside the Air Fryer Oven when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

WARNING

- During the cooking process, the cooking accessories will become very hot. When you remove the accessories to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it on. **NEVER** place the accessories directly on a countertop or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to **AVOID INJURY**

Cooking Presets

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button		Default Temperature	Default time
2.Reheat		115°C	12mins
6.French Fry		200°C	15mins
7.Steaks/Chops		175°C	25mins
8.Fish		165°C	15mins
9.Shrimp		160°C	12mins
10.Pizza		180°C	15mins
11.Chicken		185°C	40mins
12.Baking		160°C	30mins
13.Rotisserie		190°C	30mins*
14.Dehydrator*		30°C	2hrs.(1:30-24hrs.)

Using the Air Fryer Oven Without Presets

The time and temperature on the chart above refer to the basic default settings. As you become familiar with the appliance, you will be able to make minor adjustments to suit your taste.



WARNING

This appliance is not a Deep fryer. Do not pour oil into the appliance.

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Food	Type	Internal Temperature
Beef & Veal	Ground	70°C
	Steaks, roasts: medium	70°C
	Steaks, roasts: rare	50°C
Chicken & Turkey	Breasts	75°C
	Ground, stuffed	75°C
	Whole bird, legs, thighs, wings	75°C
Fish & Shellfish	Any type	65°C
Lamb	Ground	70°C
	Steaks, roasts: medium	60°C
	Steaks, roasts: rare	55°C
Pork	Chops, ground, ribs, roasts	70°C
	Fully cooked ham	60°C

Cooking Chart

Food Item	Min-Max	Time	Temperature	Comments
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Thin Frozen Fries	1 ¼-3cups	15-16mins	200°C	
Thick Frozen Fries	1 ¼-3cups	15-20 mins	200°C	
Homemade Fries	1 ¼-3 ¼cups	10-16mins	200°C	Add ½ tbsp. oil
Homemade Potato Wedges	1¼-3 ¼cups	18--22mins	180°C	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼-3cups	12-18mins	180°C	Add ½ tbsp. oil
Hash Browns	1cup	15-18mins	180°C	
Potato Gratin	2 cup	15-18mins	200°C	
Steak	¼-1.1 lb	8--12mins	180°C	
Pork Chops	¼-1.1 lb	10-14mins	180°C	
Hamburger	¼-1.1 lb	7-14mins	180°C	
Sausage Roll	¼-1.1 lb	13-15mins	200°C	
Chicken Drumsticks	¼-1.1 lb	18--22mins	180°C	
Chicken Breast	¼-1.1 lb	10-15mins	180°C	
Spring Rolls	¼- ¾ lb	15-20 mins	200°C	Use oven-ready
Frozen Chicken Nuggets	1/4-1.1 lb	10-15mins	200°C	Use oven-ready
Frozen Fish Sticks	¼-1.1 lb	6-10mins	200°C	Use oven-ready
Mozzarella Sticks	¼- 1.1 lb	8-10mins	180°C	Use oven-ready
Stuffed Vegetables	¼-1.1 lb	10mins	160°C	
Cake	1 ¼cups	20--25mins	160°C	Use baking tin
Quiche	1 ½cups	20--22mins	180°C	Use baking tin/oven dish
Muffins	1 ¼cups	15-18mins	200°C	Use baking tin
Baked Goods	1 ½cups	20mins	160°C	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15mins.	200°C	

Cooking Chart

Settings

The Cooking Chart will help you select the correct temperature and time for best results. As you become more familiar with the Air Fryer Oven cooking process, you may adjust these settings to suit your own personal tastes.

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Tips

- For foods that need to be flipped, set the timer to half the time needed for the recipe and the timer bell will alert you when it is time to flip or rotate food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 minutes to the cooking time when starting with a cold appliance.

Cleaning and Storage

Cleaning

Clean the Air Fryer Oven after each use.

The cooking accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.

Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the door, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or submerge the door or appliance in water or wash in the dishwasher.

3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance. Do not scrub the heating coils because they are fragile and may break.

4. If necessary, remove unwanted food residue with a soft nylon bristle brush.

5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Trouble shooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature	Set the temperature and time.
	The appliance is not plugged into a dedicated power outlet.	Plug the appliance into a dedicated power outlet.
Food not cooked	The appliance is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be turned during the cooking process.	Check halfway through process and turn food if needed.
	Foods of different sizes are being cooked together.	Cook similar-sized foods together.
White some coming from appliance	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking.	Clean the components and appliance interior after each use.
French fries are not fried evenly	Wrong type of potato being used.	Use fresh, firm potatoes.
	Potatoes not blanched properly during preparation.	Use cut sticks and pat dry to remove excess starch.
	Too many fries are being cooked at once.	Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil.
		Cut sticks smaller
		Add a bit more oil. Blanch cut potatoes.

Error Codes	Display Shown	Possible Cause	Solution
	E1	Broken circuit of the thermal sensor	Call Customer Service
	E2	Short circuit of the thermal sensor	Call Customer Service