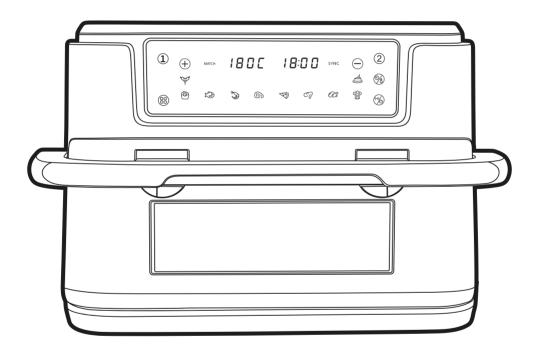
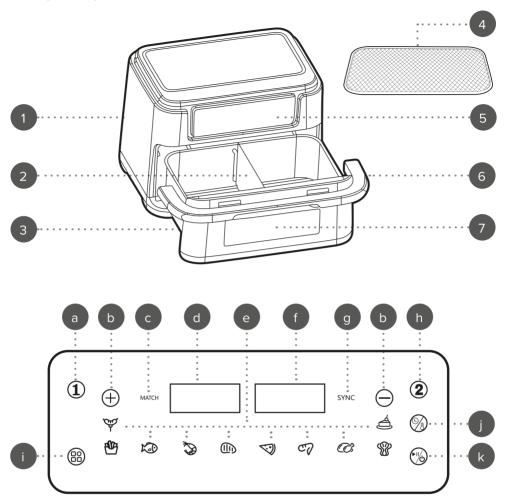
# User manual Air fryer



## **Description of parts**



- 1. Air fryer main unit
- 2. Divider
- 3. Cooking compartment drawer
- 4. Mesh cooking rack for compartment
- 5. Digital control panel
  - a. Cooking compartment 1 button
  - b. Control buttons
  - c. Match cook button
  - d. Cooking compartment 1 display

- e. Cooking preset indicators
- f. Cooking compartment 2 display
- g. Sync cook button
- h. Cooking compartment 2 button
- i. Cooking preset selection button
- j. Time/temperature button
- k. Power/start/pause button
- 6. Drawer handle
- 7. Viewing window

Please retain instructions for future reference.

## SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.

- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



**CAUTION:** Hot surface – do not touch hot sections or heating components of the appliance.



**WARNING:** Keep the appliance away from flammable materials.

#### Dos and don'ts

#### DO:

Check that the cooking compartment drawer is securely fitted before use. Not doing so will prevent the air fryer from operating.

Only hold the drawer handle with heat-resistant oven gloves on.

Take care when removing the cooking compartment drawer, as steam may be emitted.

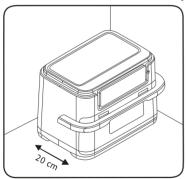
#### DON'T:

Cover the air fryer or its vents, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment drawer with oil or any other liquid.

Touch the cooking trays during or straight after use, as they will be hot.

Remove the divider until the unit has fully cooled.





**WARNING:** ENSURE THAT THE AIR FRYER HAS AT LEAST 20 CM OF FREE SPACE IN ALL DIRECTIONS BEFORE USE.

#### **Automatic switch-off**

The air fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the air fryer.



**NOTE:** If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

#### Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

**STEP 1:** Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean all the accessories in warm, soapy water, then rinse and dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.



**NOTE:** The air fryer should be cleaned after each use. For easier access, remove the compartment doors. To do this, fully open the compartment doors, then slide and pull them away from the centre of the air fryer.

## Instructions for use Before first use

Clean the air fryer following the instructions in the section entitled 'Care and maintenance'.



**NOTE:** When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

## Assembling the air fryer

**STEP 1:** Ensure the air fryer is switched off and unplugged from the mains power supply.

STEP 2: Open the cooking compartment drawer by pulling the drawer handle away from the air fryer main unit.

**STEP 3:** Slot in the mesh cooking rack into the bottom of the cooking compartment.

STEP 4: If necessary, slot the divider into the divider slot for two cooking compartments.

STEP 5: Close the cooking compartment drawer by sliding it back into the air fryer main unit.





**WARNING:** Do not force any accessories into the air fryer main unit, as this may cause damage.

## Using the air fryer

**STEP 1:** Plug in and switch on the air fryer at the mains power supply; the air fryer will beep and the power button will illuminate to indicate that the air fryer is plugged in.

**STEP 2:** Tap the power button to switch on the air fryer; lines will appear on the LED display, indicating the air fryer is ready to be programmed.

**STEP 3:** Using the control panel, select a cooking compartment and use the time and temperature control buttons to increase or decrease the time or temperature as required.

**STEP 4:** Open the cooking compartment door by pulling the handle.

**STEP 5:** Place the ingredients into the cooking compartment drawer on the trays and then slide the cooking compartment drawer back into the air fryer main unit and close the cooking compartment door.

**STEP 6:** Use the control panel to set the cooking time and temperature as required for the ingredients. Time and temperature settings can also be set using the cooking function buttons, which automatically cycle between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using the time and temperature control buttons as required.

**STEP 7:** Some ingredients may require shaking halfway through the cooking time. Remove the cooking drawer from the air fryer main unit using heat protective gloves. Shake the cooking drawer by the handle gently and then slide back into the air fryer main unit to continue cooking.

**STEP 8:** Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off. Check whether the ingredients are ready; if the ingredients are not cooked, close the cooking compartment door. Use the control panel to adjust the cooking time accordingly.

STEP 9: Empty the cooked contents into a bowl or onto a plate by using a pair of heat-resistant tongs.



**NOTE:** If the cooking time or temperature setting needs to be changed during use, use the time and temperature control buttons, as required. The air fryer will automatically adjust the settings. To stop cooking, press '(\*)' for 3 seconds and the cooking function will stop. The control panel will display '**OFF**'. After cooking has automatically or manually been stopped, the fan will remain on for a further 20 seconds. During cooking, the control panel will alternate between the time and temperature.



**CAUTION:** Exercise caution when opening and closing the cooking compartment drawer during use, as the air fryer will become very hot.

**WARNING:** Nominal voltage is still present even when the air fryer is switched off. To permanently switch off the air fryer, unplug it from the mains power supply. The heating element retains heat after use.

#### **Preset functions**

Time and temperature settings can also be set by using the cooking preset selection buttons which automatically cycle between time and temperature presets for cooking various foods. These presets can then be adjusted using the time/temperature button and the control buttons as required.

The control buttons may be held down to quickly adjust the time or temperature.

Once the time and temperature have been set, press '(3)' to begin heating. Time and temperature can be changed during use.

Once cooking is complete and the preset time has elapsed, the timer will sound and the air fryer will switch off. The power button will remain illuminated whilst the unit is plugged in.



**NOTE:** During cooking, the time and temperature can be adjusted at any time by tapping the compartment number buttons and using the time and temperature control buttons. If the cooking compartment door is opened during use, cooking will be paused; close the cooking compartment door to resume the cooking process.

## **Cooking chart**



**NOTE:** The below chart is a guide. Different foods, shapes and sizes will have an impact on cooking times.

Icon	Function	Default temperature	Default time	Min-max quantities
₩	Sausages	180 °C	23 mins	100–700 g
4	Chips	200 °C	23 mins	500–600 g
	Fish	200 °C	18 mins	500–600 g
<b>3</b>	Prawns	200 °C	14 mins	400–500 g

Icon	Function	Default temperature	Default time	Min-max quantities
	Steak	180 °C	15 mins	200–400 g
<b>3</b>	Pizza	200 °C	17 mins	100–500 g
E)	Chicken wings	180 °C	23 mins	600–800 g
CC;	Whole chicken	200 °C	45 mins	600–800 g
8	Vegetable	160 °C	8 mins	200–400 g
4	Cupcake	170 °C	15 mins	120–160 g

## Using the sync setting

Use the sync setting when using both cooking compartments to cook different foods at different temperatures; cooking will finish at the same time for both compartments.

**STEP 1:** Tap '1' and set the required settings for the first cooking compartment by using the desired function on the control panel.

STEP 2: Repeat for the second cooking compartment by tapping '2'.

STEP 3: Press the sync button; the button will illuminate to signal that the setting has been selected.

**STEP 4:** Press the ''B' button to begin cooking. The second cooking compartment display will show 'HOLD' until it is ready to begin cooking.

STEP 5: To stop cooking for either compartment, tap '1' or '2' and press the '8' button to stop cooking.

## Using the match cook setting

Use the match cook setting when using both cooking compartments to cook the same foods; cooking will finish at the same time for both compartments.

**STEP 1:** Set the required settings for both cooking compartments by using the desired function on the control panel.

STEP 2: Press the match cook button; the button will illuminate to signal that the setting has been selected.

STEP 3: Press the '%' button to begin cooking.

#### Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

## **Specifications**

Product code: EK6302

Input: 220–240 V ~ 50–60 Hz Output: 2400 W (1200 + 1200 W)

Capacity: 10 L Timer: 0–60 mins



#### Disposal of Waste Batteries and Electrical and Electronic Equipment

Z.

This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence

of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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