

User manual

Air fryer

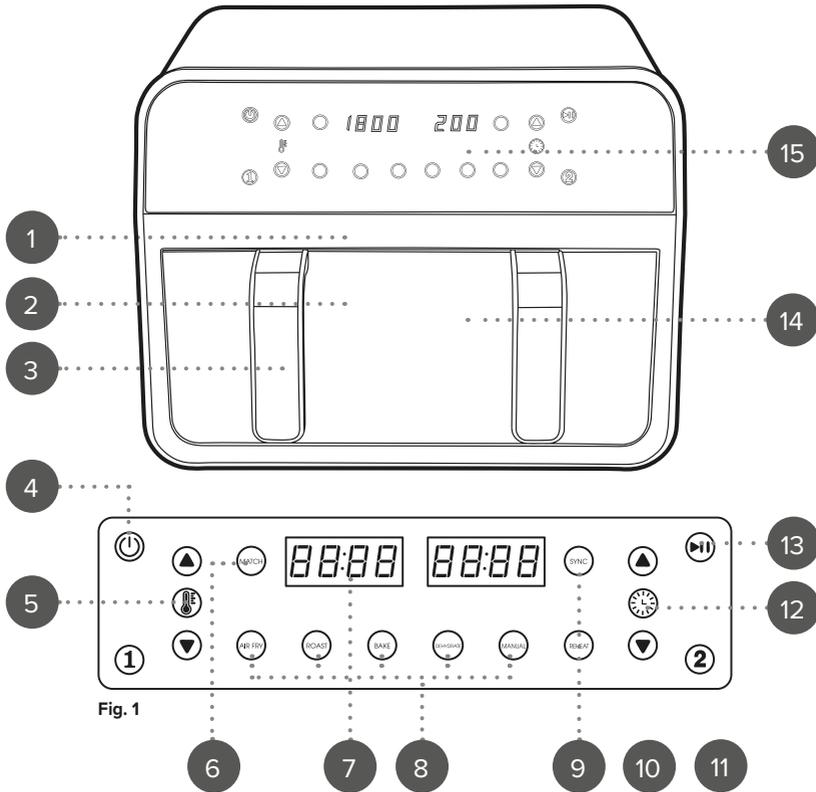
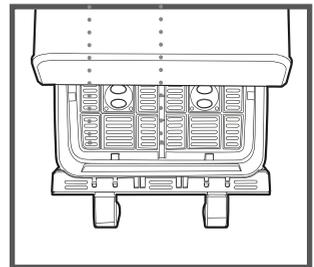


Fig. 1

1. Air fryer main unit
2. Cooking compartment
3. Cooking compartment handle
4. Power button
5. Temperature control buttons
6. Match cook button
7. LED display
8. Function buttons
9. Sync cook button
10. Non-stick coated cooking tray
11. Compartment divider
12. Time control buttons
13. Start/pause button
14. Viewing window
15. Digital control panel



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 is securely fitted before use. Not doing so will prevent the air fryer from operating.

Only hold the cooking compartment by the cooking compartment handle.

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

Make sure divider is fully inserted if using.

DON'T:

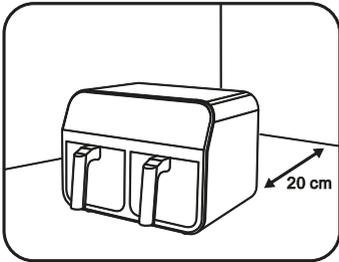
Invert the non-stick coated cooking tray with the cooking compartment still attached, as excess oil may collect at the bottom of the cooking compartment, and could leak into the ingredients.

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

Fill the cooking compartment with oil or any other liquid.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Use air fryer liners or similar products.



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 the non-stick coated cooking tray, compartment divider and the cooking compartment in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer main unit in water or any other liquid.

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.

Instructions for use

Before first use

Clean the air fryer following the instructions outlined 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: Fit the non-stick coated cooking tray into the cooking compartment, checking that they are seated securely.

STEP 2: Slide the cooking compartment into the air fryer main unit.



NOTE: The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent the air fryer from working.

Using the divider

STEP 1: To use the large compartment, ensure that the divider is removed from the cooking compartment. To separate the compartment into two individual sections, ensure that the divider is slotted in place.



NOTE: To make sure the divider is slotted in the correct way, ensure that the guide arrows on the divider is pointing up; it should slot in easily. Do not force the divider in, as this may cause damage to the air fryer. The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent the air fryer from working.

Using the control panel

See '**Fig.1**'.

When the air fryer is plugged in and switched on at the mains power supply, it will beep and the power button will illuminate to indicate that it is being powered.

Tap the power button to switch on the air fryer.

Manual setting

The time and temperature can be set manually; time and temperature values are dependent on the food being cooked.

Lines will appear on the LED display, indicating the air fryer is ready to be programmed.

Select the relevant compartment by tapping '**1**' or '**2**'.

To adjust the setting manually, press the manual button, then the time control buttons to change the cooking time, up to a max. of 60 mins (or up to a max. of 12 hours for dehydration).

Tap the temperature control buttons to adjust the cooking temperature from 40 °C to 210 °C (or max. 90 °C for dehydration).

To use only one compartment, do not select any settings for the other.

Press the start/pause button to begin cooking.



NOTE: Refer to the recipe booklet for additional information and cooking guidelines.

Preset functions

STEP 1: Press one of the function buttons to use a preset cooking function.

The display will cycle automatically between the preset time and temperature.

These presets can then be adjusted using the time and temperature control buttons as required.

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

STEP 2: Press the start/pause button to begin heating when the time and temperature have been set. Time and temperature can be changed during use by tapping the drawer number and using the time and temperature control buttons.

STEP 3: Once cooking is complete and the preset time has elapsed, the timer will sound and the air fryer will switch off.

STEP 4: To switch off the air fryer, press and hold the power button.



NOTE: If the cooking compartment is removed during cooking, the air fryer will stop cooking; reinsert the cooking compartment to resume the cooking process.

Cooking functions

Function	Pre-set temperature	Temperature range	Time
Air fry	210 °C	80–210 °C	Max. 1 hour
Roast	190 °C	120–210 °C	Max. 4 hours
Bake	160 °C	120–210 °C	Max. 4 hours
Dehydrate	60 °C	40–90 °C	Max. 12 hours
Manual	180 °C	40–210 °C	Max. 1 hour
Reheat	170 °C	130–210 °C	Max. 1 hour

Using the sync cook setting

When cooking different foods in the divided compartments with different times and temperatures, use the sync setting so that both sections finish cooking at the same time.

STEP 1: Tap '1' and set the required settings for the first cooking compartment, following the instructions in the section entitled 'Using the control panel'.

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

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

STEP 4: Press the start/pause button to begin cooking.

Using the match cook setting

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

STEP 1: Tap '1' and set the required settings for the first divided cooking compartment, following the instructions in the section entitled 'Using 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 start/pause button to begin cooking.



NOTE: The power button will remain illuminated whilst the unit is plugged in.

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 unit is plugged in.

STEP 2: Tap the power button to switch on the air fryer; the display functions will show, indicating the air fryer is ready to be programmed.

STEP 3: Following the instructions in the section entitled '**Using the control panel**', use the time and temperature control buttons to increase or decrease the time or temperature as required.

STEP 4: Remove the cooking compartment by pulling it out of the air fryer using the handle. Position the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 5: Place the ingredients into the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 6: Use the digital control panel to set the cooking time and temperature as required for the ingredients. Time and temperature settings can also be set using the 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 compartment from the air fryer main unit using the cooking compartment handle. Shake the cooking compartment 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 show '**END**' on the display. The air fryer will then switch off. Check whether the ingredients are ready; if the ingredients are not cooked, close the cooking compartment and replace back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.



NOTE: If the cooking time or temperature setting needs to be changed during use, use the time and temperature control buttons, as required. For foods with a high-water content, condensation may appear on the viewing window. This is normal and should clear after the air fryer has cooled down.



CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto the ingredients or serving bowl. Exercise caution when opening and closing the cooking compartment during use, as it 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, switch off and unplug from the mains power supply.

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: EK5872

Input: 220–240 V ~ 50–60 Hz

Output: 2300 W

Cooking chart

Manual air fry chart				
Ingredient	Amount	Oil	Temperature	Cooking time
Vegetables				
Asparagus	200 g Whole, trimmed	2 tsp	200 °C	8–12 mins
Bell peppers	2 peppers Whole	None	200 °C	16 mins
Broccoli	1 head (400 g) Cut into 2.5 cm florets	1 tbsp	200 °C	9 mins
Butternut squash	500 g–750 g Cut into 2.5 cm pieces	1 tbsp	200 °C	20–25 mins
Carrots	500 g Peel and cut into 1.5 cm pieces	1 tbsp	200 °C	13–16 mins
Cauliflower	1 head (900 g) Cut into a 2.5 cm floret	2 tbsp	200 °C	15–20 mins
Corn on the cob	4 cobs Whole ears, remove husks	1 tbsp	200 °C	12–15 mins
Courgette	500 g Cut into quarters length ways, then cut into 2.5 cm pieces	1 tbsp	200 °C	15–18 mins
Green beans	200 g Trim stems	1 tbsp	200 °C	8 mins
Kale	100 g Tear in pieces, remove stems	None	150 °C	8 mins
Mushrooms	225 g Cut into quarters	1 tbsp	200 °C	7 mins
White potatoes	750 g Cut into 2.5 cm wedges	1 tbsp	200 °C	18–20 mins
	450 g Cut into thin fries	1–3 tbsp	200 °C	20–24 mins
	450 g Cut into thick chips	1–3 tbsp	200 °C	23–26 mins
	4 potatoes Whole, pierce with fork	None	200 °C	25 mins
Sweet potatoes	4 potatoes Whole, pierce with fork	1 tbsp	200 °C	15–20 mins
	4 potatoes Whole, pierce with fork	None	200 °C	30–35 mins
Chicken				
Chicken breasts	2 boneless breasts	Brush with oil	200 °C	20–25 mins
	4 boneless breasts	Brush with oil	200 °C	30–35 mins
Chicken thighs	4 bone-in thighs	Brush with oil	200 °C	22–28 mins
	4 boneless thighs	Brush with oil	200 °C	18–22 mins
Chicken wings	1 kg bone-in wings	1 tbsp	200 °C	33 mins

Manual air fry chart				
Beef				
Burgers	4 quarter pounders 2.5 cm thick	None	190 °C	12 mins
Steaks	2 x 200 g sirloin 1.5 cm–2.5 cm thick	None	200 °C	Rare: 9–10 mins Medium rare: 10–12 mins Well done: 18–20 mins
Pork				
Bacon	4 strips Cut in half	None	180 °C	9 mins
Pork chops	2 bone-in chops	Brush with oil	200 °C	15–18 mins
	2 boneless chops	Brush with oil	200 °C	14–17 mins
Sausages	4 sausages	Brush with oil	200 °C	16 mins
Lamb				
Lamb chops	4 chops (340 g)	Brush with oil	200 °C	12 mins
Fish and seafood				
Salmon fillets	2 fillets	Brush with oil	200 °C	10–13 mins
Prawns	16 large Whole and peeled	1 tbsp	200 °C	7–10 mins
Frozen				
Chicken nuggets	1 box (397 g)	None	200 °C	16 mins
Chicken goujons	11	None	190 °C	8 mins
Fish fillets	4 fillets (500 g)	None	200 °C	14–16 mins
Fish fillets in batter	4 fillets Turn halfway through cooking	None	180 °C	18 mins
Fish fingers	10	None	200 °C	15 mins
Prawn tempura	8 prawns (Total 140 g) Turn halfway through cooking	None	190 °C	8–9 mins
French fries	500 g	None	180 °C	20–22 mins
	1 kg	None	180 °C	42 mins
Chunky oven chips	500 g	None	180 °C	20 mins
Potato wedges	500 g	None	180 °C	20 mins
Roast potatoes	700 g	None	190 °C	20 mins
Hash browns	7	None	200 °C	15 mins
Sweet potato fries	450 g	None	190 °C	20–22 mins
Vegan burgers	4	None	180 °C	10 mins
Breaded mushrooms	300 g	None	190 °C	10–12 mins
Onion rings	300 g	None	190 °C	14 mins
Yorkshire pudding	8 (150 g)	None	180 °C	3–4 mins



RECIPES

Honey pork chops

Ingredients

2 pork chops
85 g honey
3 tbsp soy sauce
1 tbsp lime juice
1 tsp garlic, minced

Method

Mix together all of the ingredients, except for the pork chops, in a large bowl. Dip the pork chops into the mixture, cover and refrigerate for 1–2 hours.

Plug in and switch on the air fryer at the mains power supply.

Set the temperature to 200 °C and the time to 15–20 mins and carefully place the pork chops into the relevant cooking compartment. Check that the pork chops are cooked through before serving.

Serve immediately with a variety of sides.

Lime and parsley crispy chicken thighs

Ingredients

4 chicken thighs
4 garlic cloves, minced
2 limes, juiced
120 g breadcrumbs
64 g plain flour
30 g fresh parsley, chopped
160 ml buttermilk
2 tsp brown sugar
 $\frac{3}{4}$ tsp ground cumin
 $\frac{1}{2}$ tsp chilli flakes
Cooking spray
Salt and pepper, to taste

Method

Mix together the buttermilk, chilli flakes, garlic, sugar, cumin, parsley and lime juice in a large bowl.

Dip the chicken thighs into the buttermilk mixture and then roll in the breadcrumbs until fully coated. Spray the chicken thighs on all sides with cooking spray.

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 200 °C and the time to 22–28 mins and

carefully place the chicken thighs into the relevant cooking compartment.

Check that the chicken is cooked through before serving.

Serve immediately with a variety of sides.

Fried Cajun salmon

Ingredients

910 g salmon fillets

380 g cornflour

3 eggs

125 ml milk

125 ml lager

3 tbsp mustard

2 tbsp salt

2 tsp black pepper

½–1 tbsp Tabasco sauce

½–1 tsp cayenne pepper (or to taste)

Cooking spray

Method

Whisk together the eggs, milk, lager, mustard, Tabasco sauce, cayenne pepper, and half of the salt and pepper in a large bowl. Cut the fish fillets into bite-sized pieces and dip into the egg mixture until fully coated. Cover and refrigerate for approx. 1 hour. Mix together the cornflour and the remaining salt and pepper in a shallow wide bowl or plate. Remove the fish pieces from the egg mixture and dip into the cornflour, coating evenly. Spray the fish pieces on all sides with cooking spray.

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 200 °C and the time to approx. 15 mins and carefully place the fish pieces into the relevant cooking compartment.

Check that the fish is cooked through before serving.

Serve immediately with a variety of sides.

Stir fry vegetables with soy sauce

Ingredients

8 baby corn, sliced length ways

3 large chestnut mushrooms, quartered

2 white onions, quartered

1 butternut squash, skin removed and diced

1 red pepper, sliced

1 green pepper, sliced

1 yellow pepper, sliced

1 orange pepper, sliced

1 courgette, sliced at an angle

2 tbsp olive oil

2 tbsp soy sauce

1 tsp mixed herbs

Salt and pepper, to taste

Method

Evenly coat the vegetables in olive oil and season with salt, pepper and mixed herbs to taste.

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 200 °C and the time to approx. 15 mins and carefully place the potatoes into the relevant cooking compartment.

Check that the vegetables are cooked through before serving.

Serve drizzled with soy sauce.

Sweet potato wedges

Ingredients

2 sweet potatoes, cut into wedges

1 tsp chilli flakes

Salt and pepper, to taste

Cooking spray

Method

Spray the wedges on all sides with cooking spray and season with chilli flakes, salt and pepper. Toss to combine.

Plug in and switch on the air fryer at the mains power supply. Select the 'CHIP' function.

Carefully place the wedges into the relevant cooking compartment.

Check that the wedges are crispy before serving.

Serve immediately with a dipping sauce.



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