



Instruction manual

HF-191TS



General description (Fig.1)

- 1 Pan
- 2 Basket
- 3 Basket handle
- 4 Basket release button
- 5 Power-on knob/cancel button
- 6 LED with Touch screen
- 7 Timer control  (0-30min.)
- 8 Temperature control  (80-200°C)
- 10 Air inlet
- 11 Air outlet openings
- 12 Mains cord

Significance

Please read this manual carefully before any using of the appliance as dangers may occur under in correct operations. Safe keep it for future reference.

Danger

- Do not immersing the housing which contains electrical components and heating Elements, in water. Do not rinse under the tap.
- Avoid any liquid enter the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning:

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of the reach of children
- Keep the mains cord away from hot surfaces.
- Do not plug the appliance or operate on the control panel with wet hands.

- Make sure that the appliance be plugged to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use. (Fig. 2)
- 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 pan from the appliance.

Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions. (Never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Automatic switch-off

The appliance has a built-in timer, and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the Timer buttons until it shows zero or by pressing the cancel button one time. In either case, the appliance will automatically shut down within 20 seconds.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling there is no harm for the human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Using the appliance

1. Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

2. Put the basket in the pan. (fig3)

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

3. Preheat the appliance for 3 minutes when it is cold. Press the WARM-UP “+” first, and then press the power on button to start the appliance to warm up gradually. After the warming-up, carefully pull the pan out of the air fryer.

Caution: The appliance will stop heating after the pan is pulled out, the air blower will stop in 5 seconds.

4. Place the ingredients in the basket, and then pull the basket into the appliance. (fig.5)

5. Select proper function and temperature for the ingredients. See section 'settings' in this chapter to determine the right temperature. (fig7)

Notes: There are two buttons (TIME '+' & '-') in the control panel which can adjust time setting - Increase/Decrease 1 minute per a press or increase/decrease rapidly in the unit of 1 minute by long pressing. There are two buttons (TEMP '+' & '-') in the control panel which can adjust temperature setting - Increase/Decrease 5 degrees per a press or increase/decrease rapidly in the unit of 5 degrees by long pressing.

6. Select proper function and temperature for the ingredients. then press power on button, the appliance will run and heating the ingredient.

8. The heating-up icon and blower icon will be blinking during the running of the applicant. (Fig. 6)

Caution: During the hot air frying process, the heating-up icon blinks and goes out from time to time. This indicates that the heating element is switched on (temperature reaches the setting) and off (temperature drops below the setting) to maintain the set temperature.

9. To switch on the appliance, turn the timer button to the required preparation time. The timer begins to run.

10. Oil from the ingredients will gather in the bottom of the pan.

11. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter). By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer. (Fig.8)

Caution: Do not press the button of the handle during shaking (fig.9)

Tip: You can remove the basket from the pan and shake the basket only to reduce the weight. Do like this, pull the pan out of the appliance, place it on the heat-resistant holder and press the button of the handle. (Fig.10)

12. When you hear the timer rings for 5 times, the set preparation time has elapsed. Pull the pan out of the appliance and place it on the heat-resistant holder. **Note:** After the timer rings for 5 times, the air blower will stop in 20 seconds.

13. Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the pan back into the appliance and adjust the settings of TIME&TEMP.

If the ingredients are not ready yet, simply slide the pan back into the appliance. Press the temperature control knob to adjust Temperature setting, and press the Timer control knob to adjust time setting. And then press the Start knob to run the appliance.

14. To remove ingredients, press the basket release button and lift the basket out of the pan (fig.11)

Note: Do not turn the pan over, the oil collected on the bottom of the pan will leak onto the ingredients.

15. Empty the basket into a bowl or onto a plate. (fig.12)

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

16. When a batch of ingredients is ready, the magic fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

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

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process. .

Tips

-Small 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 during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.

- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9- 16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries					
(8×8mm)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed					
cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Making home-made fries

To make home-made fries, follow the steps below:

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly 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 basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.

Note: Remove the pan to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

Environment

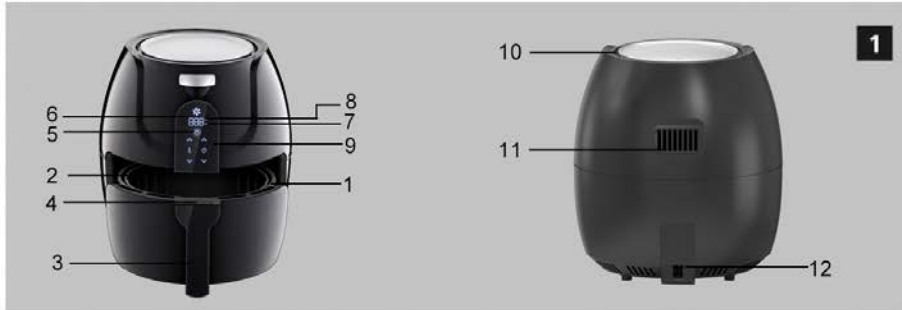
Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at official collection point for recycling. By doing this, you do contribution to environmental protection. (fig.13)

Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor.

Troubleshooting

Problem	Possible cause	Solution
The i 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 peroration time to switch on the appliance
The ingredients fried with the i FRYER are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried move evenly
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (see section 'settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the i FRYER	Certain types of 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' in chapter 'Using the appliance'
Fried snacks are not crispy when they come out of the i FRYER	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the basket.	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.	You are preparing greasy ingredients.	When you fry greasy ingredients in the i fryer., a large amount of oil will leak into the pan. The oil produces while smoke and the pan may heat up More than usual. This does not affect the appliance Or the end result.
	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 properly after each use.
Fresh fries are fried Unevenly in the i FRYER	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the i FRYER	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.



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