

Enslie

Air Fryer

USER MANUAL

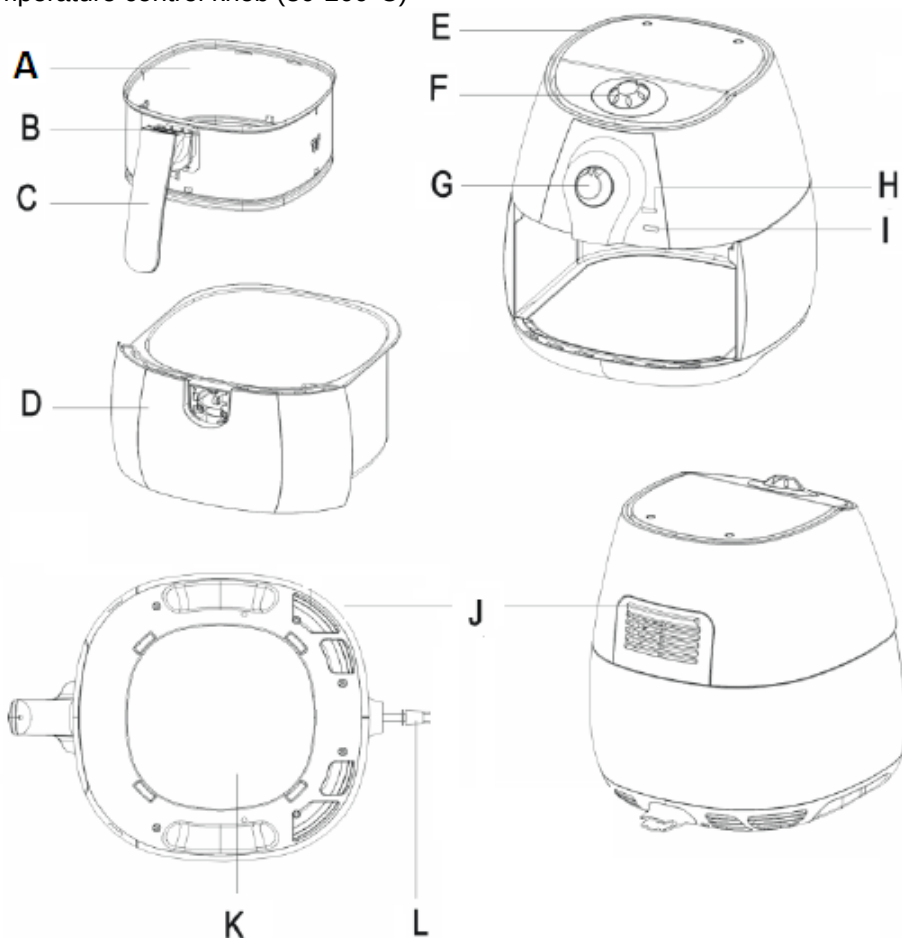


INTRODUCTION

Your new Air Fryer allows you to prepare your favorite fried foods and snacks in a healthier way. The air fryer uses hot air combined with high-speed air circulation and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your food is heated from all sides at once for even quick cooking with no need to add oil to most of the food options.

GENERAL DESCRIPTION

- | | | | |
|----------|-------------------------------------|----------|---------------------------------|
| A | Basket | G | Timer (0-30 min.)/power-on knob |
| B | Basket release button | H | Power-on light |
| C | Basket handle | I | Heating-up light |
| D | Pan | J | Air outlet openings |
| E | Air inlet | L | Power cord |
| F | Temperature control knob (80-200°C) | | |



IMPORTANT

Read this user manual carefully before you use the appliance and save it for future reference.

DANGER

- Never immerse the housing (which contains electrical components) or the heating elements in water nor rinse it under the tap.
- To avoid electric shock do not let any water or other liquid enter the appliance.
- Always put the ingredients to be fried in the basket to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet or air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

WARNING

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, cord or the appliance itself is damaged.
- If the cord is damaged you must have it replaced by a professional, licensed service center or similarly qualified persons in order to avoid a hazard.
- This appliance should not be used by children aged 15 or younger and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of the reach of children younger than 15 when the appliance is switched on or is cooling down.
- Keep the cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- 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 appliances. 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 leave the appliance unattended while in operation.
- 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 cautious of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before you remove the pan from the appliance.

CAUTION

- Place the appliance on a horizontal, even 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, motels, bed and breakfasts and other non-private residential environments.
- If the appliance is used improperly, for professional, semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the seller refuses any liability for damage caused.
- Always return the appliance to a qualified service center for examination or repair. Do not attempt to repair the appliance yourself or any guarantee will become invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- To make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown, remove any burnt remnants. Do not fry fresh potatoes at a temperature above **360°F** (to minimize the production of acrylamide).

AUTOMATIC SWITCH-OFF

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

ELECTROMAGNETIC FIELDS (EMF)

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

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and the pan with hot water, some washing-up liquid and 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.
Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket in the pan properly.
3. Pull the mains cord out of the cord storage compartment in the bottom of the appliance.

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

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

USING THE APPLIANCE

The Air Fryer can prepare a large range of ingredients.

HOT AIR FRYING

1. Put the plug in a grounded wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings'), as this could affect the quality of the end result.

4. Slide the pan back into the air fryer.

Never use the pan without the basket in it.

Caution: Do not touch the pan during and sometime after use as it gets very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the required temperature. See section 'Settings' to determine the right temperature.

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Home-made fries and drumsticks, for example, can be prepared simultaneously because they require the same settings.

6. Determine the required preparation time for the ingredient (see section 'Settings').
7. To switch on the appliance, turn the timer knob to the required preparation time

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case set the timer to 3-5 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and set the timer to the required preparation time.

- The heating-up light goes on.
- The timer starts counting down the set preparation time.
- During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switching on and off to maintain the set temperature.

- Excess oil/grease from the food is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the preparation time (see section 'Settings'). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

Caution: Do not press the basket release button during shaking

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

Tip: If you set the timer to half the preparation time you will hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell the set preparation time has ended. Pull the pan out of the appliance and place it on a heat-resistant surface.
10. Check if the ingredients are ready. If the ingredients are not ready yet simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will pour out.

After hot air frying the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer steam may escape from the pan.

12. Empty the basket 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 basket.

13. When a batch of ingredients is finished the air fryer is instantly ready for preparing another batch.

SETTING

The table on the next page helps you to select the basic settings for the ingredients you want to prepare.

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

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

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 optimises the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to **300°F (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	12-16	390°F / 200°C	Shake	
Thick frozen fries	300-700	12-20	390°F / 200°C	Shake	

Home-made fries (8x8 mm)	300-800	18-25	390°F / 200°C	Shake	add ½ tbsp. of oil
Home-made potato wedges	300-800	18-22	360°F / 180°C	Shake	add ½ tbsp. of oil
Home-made potato cubes	300-750	12-18	360°F / 180°C		add ½ tbsp. of oil
Rosti	250	15-18	360°F / 180°C		
Potato gratin	500	18-22	360°F / 180°C		
Meat & Poultry					
Steak	100-500	10-15	360°F / 180°C		
Pork chops	100-500	10-14	360°F / 180°C		
Hamburger	100-500	7-14	360°F / 180°C		
Sausage roll	100-500	13-15	390°F / 200°C		
Drumsticks	100-500	18-22	360°F / 180°C		
Chicken breast	100-500	10-15	360°F / 180°C		
Snacks					
Spring rolls	100-400	8-10	390°F / 200°C	Shake	Preheat air fryer
Frozen chicken nuggets	100-500	6-10	390°F / 200°C	Shake	Preheat air fryer
Frozen fish fingers	100-400	6-10	390°F / 200°C		Preheat air fryer
Stuffed vegetables	100-400	10	320°F / 160°C		

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

MAKING HOME MADE FRIES

For the best results, we advise to use pre-baked (e.g. frozen) 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 for at least 30 minutes, take them out and dry them

with kitchen paper.

3. Pour ½ 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.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter.

CLEANING

Clean the appliance after every use.

The pan, 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 pan to let the air 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 use a degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-safe.

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 approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a 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.
2. Make sure all parts are clean and dry.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

TROUBLESHOOTING

This chapter summarises the most common problems you could encounter with the appliance.

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more 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 preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	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' in chapter 'Using the appliance'
Fried snacks are not crispy when they come out of the air 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 crispier 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 of the appliance	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white 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 air fryer	You did not soak the potato sticks properly before you fried them	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying
Fresh fries are 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.	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 crispier result.