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# IMPORTANT SAFEGUARDS

**Read all instructions before using the electric appliance.** The following basic precautions should always be followed:

1. This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
2. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are supervised.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **Do not** use the appliance if the plug, the main cord or the appliance itself is damaged. **Always** make sure that the plug is inserted properly into a wall outlet.
5. **Do not** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. **Do not** let the cord hang over the edge of the table or counter, nor let it touch hot surfaces.
7. To protect against electric shock, **do not** immerse cord, plugs, or appliance in water or other liquid.
8. **Do not** plug in the appliance or operate the control panel with wet hands.
9. **Never** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove the plug from wall outlet.
10. **Do not** place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
11. **Do not** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. **Do not** place anything on top of the appliance.
12. **Do not** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. **Do not** leave the appliance unattended when plugged in.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. **Do not** touch the hot surfaces; use the handle. During 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

basket from the appliance.

- 16.** After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.

- 17.** Immediately unplug the appliance if you see dark smoke coming from

the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.

- 18.** Do not use outdoors.

- 19.** For household use only.

## CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
  - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
  - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

|        |                         |
|--------|-------------------------|
| Power: | 220-240V~ 50/60Hz 1700W |
|--------|-------------------------|

## SAVE THESE INSTRUCTIONS

# KNOW YOUR AIR FRYER

Display /  
Control Panel



Crisper Tray



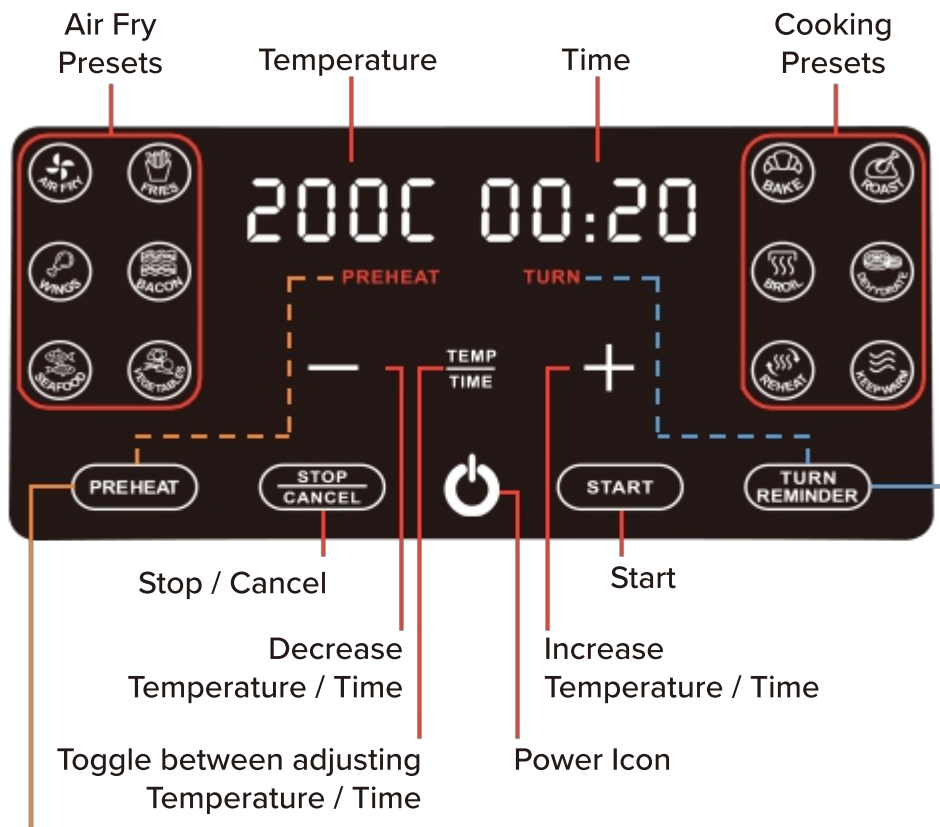
Place the *crisper tray* into the *basket*.

Basket



# KNOW YOUR AIR FRYER

## DISPLAY AND CONTROL PANEL



### PREHEAT

When enabled, air fryer will preheat and prompt you when to add food.

Tap **PREHEAT** to enable or disable preheating before tapping **START**.

When preheating is enabled, **PREHEAT** appears in red on the *display*.

### TURN REMINDER

When enabled, air fryer will prompt you to turn food halfway through cook time.

Tap **TURN REMINDER** to enable or disable *turn reminder* before tapping **START**.

When *turn reminder* is enabled, **TURN** appears in red on the *display*.

See the chart on page 11 for *presets* that have *preheat* and *turn reminder* on by default and those that have the option to toggle the settings on and off.

# DISPLAY, °C, & SOUND

Below are *display* indicators and notifications for *guided cooking prompts*.

## PREHEAT

*Preheat* is enabled.

P-r-E H-E-A-T

The air fryer is preheating.

## TURN

*Turn Reminder* is enabled.

A-d-d F-o-o-d

The air fryer is preheated.

t-u-r-n F-o-o-d

Reminder to turn or toss food.

E-n-d

The cook time has elapsed.

## MUTE AIR FRYER

To silence the air fryer's beeping sound, press and hold **STOP / CANCEL**.  
Press and hold **STOP / CANCEL** again to turn the sound on.

**NOTE:** The air fryer will still beep for *guided cooking prompts*.

# PRESETS CHART

|                                                                                    | TEMPERATURA |           | TIEMPO      |           | PRECALENTAR |        | RECORDATORIO DE GIRO |        |
|------------------------------------------------------------------------------------|-------------|-----------|-------------|-----------|-------------|--------|----------------------|--------|
|                                                                                    | POR DEFECTO | INTERVALO | POR DEFECTO | INTERVALO | POR DEFECTO | CAMBIO | POR DEFECTO          | CAMBIO |
|    | 200°        | 76°-200°  | 20min       | 1-60min   | on          | ✓      | on                   | ✓      |
|    | 200°        | 76°-200°  | 15min       | 1-60min   | on          | ✓      | on                   | ✓      |
|    | 200°        | 76°-200°  | 25min       | 1-60min   | on          | ✓      | on                   | ✓      |
|    | 190°        | 76°-200°  | 6min        | 1-60min   | off         | ✓      | off                  | ✓      |
|    | 150°        | 76°-200°  | 15min       | 1-60min   | off         | ✓      | off                  | ✓      |
|    | 160°        | 76°-200°  | 25min       | 1min-2h   | on          | ✓      | off                  | ✓      |
|    | 200°        | 76°-200°  | 25min       | 1min-2h   | on          | ✓      | on                   | ✓      |
|    | 200°        | 200°      | 12min       | 1-60min   | on          | ✓      | on                   | ✓      |
|    | 56°         | 34°-76°   | 8h          | 30min-24h | off         | n/a    | off                  | ✓      |
|    | 94°         | 66°-94°   | 30min       | 1min-8h   | off         | n/a    | off                  | n/a    |
|   | 190°        | 76°-200°  | 10min       | 1-60min   | on          | ✓      | on                   | ✓      |
|  | 200°        | 76°-200°  | 20min       | 1-60min   | on          | ✓      | on                   | ✓      |

**NOTE:** A check mark indicates *preheat* and *turn reminder* can be enabled or disabled by tapping **PREHEAT** / **TURN REMINDER** before tapping **START**.

# BEFORE FIRST USE

1. Remove all packaging stickers and labels from the air fryer, including the tape securing the **basket** to the unit.
2. To pull out the **basket** for cleaning, remove the tape securing it into place. Secure the unit with one hand and pull the handle straight back with the other hand.
3. Thoroughly clean the **basket** and **crisper tray** with hot water, dishwashing liquid, and a non-abrasive sponge.
4. Wipe the inside chamber and outside of the air fryer with a moist cloth.

**NOTE:** During the first few uses, there might be a “hot plastic” smell. This is perfectly normal in new air fryers as the material is heated for the first time. It will go away after the first few uses.

## WARNING:

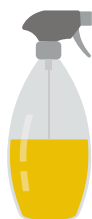
**Do not** put anything on top of the air fryer.

**Do not** place the air fryer against a wall or against other appliances. It is important to leave at least 4 inches of free space around the back and sides, and 4 inches of free space above the air fryer to allow for proper ventilation.

**Do not fill the *basket* with oil**, frying fat, or any other liquid - this appliance works by circulating hot air.

When spraying food for a crispier finish, we recommend using regular cooking oil instead of cooking spray, as this may damage the nonstick coating.

### Recommended



Oil Mister / Spray Bottle

### Not Recommended



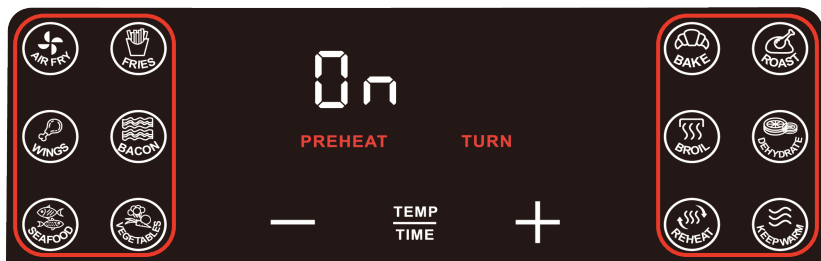
Cooking Spray

# USING YOUR AIR FRYER

1. Place the air fryer on a stable, level and heat-resistant surface.
2. Place the **crisper tray** into the **basket** and slide it into the air fryer.
3. Plug the air fryer into an outlet.
4. Tap the **power icon** to turn the air fryer on.

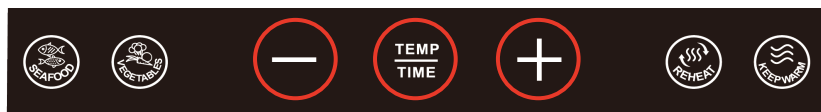


5. Tap the desired **preset**.



The **display** will show the **preset** temperature and time.

6. Tap **TEMP / TIME** to adjust temperature / time. Tap + and - icons to increase and decrease temperature / time.



7. Tap **PREHEAT** / **TURN REMINDER** to enable or disable these settings.



**Preheat** and **turn reminder** are on by default for recommended presets.

**PREHEAT** / **TURN** appear in red on the display when enabled.



# USING YOUR AIR FRYER

## 8. IF PREHEAT IS ENABLED

- a. Tap **START**.

The **display** will show **PrE HERE** (Preheat) and the air fryer will begin preheating. Once preheated, the air fryer will beep and the **display** will show **Add Food** (Add Food).

**WARNING:** The **basket** will be hot! **Do not** touch hot surfaces.

- b. Remove the **basket** carefully, place food inside, and return it to the air fryer to automatically begin cooking.

**NOTE:** If the **basket** is not removed, the cook time will begin.

## 8. IF PREHEAT IS DISABLED

- a. Remove the **basket**, place food inside, and return it to the air fryer.
- b. Tap **START**.



## IF TURN REMINDER IS ENABLED

- a. Halfway through the cook time, the air fryer will beep and the **display** will show **Turn Food** (Turn Food).
- b. Remove the **basket** carefully and place it on a heat-resistant surface.
- c. Turn or toss the food using non-metal tongs.
- d. Return the **basket** to the air fryer to automatically resume cooking.

**NOTE:** If the **basket** is not removed, cooking will continue.

# USING YOUR AIR FRYER

When your selected cook time has elapsed, the air fryer will beep and the **display** will show **End** (End).

9. Remove the **basket** carefully and place it on a heat-resistant surface.
10. Remove food from the **basket** using non-metal tongs.

## CAUTION:

**Always** use caution when removing the **basket** during / after cooking - hot steam may escape!

**WARNING:** The **basket** and food will be hot! **Do not** touch hot surfaces.

**Do not** use sharp or metal utensils which can scratch the nonstick surface.

**Do not** turn the **basket** upside down, as any excess oil that has collected on the bottom of the **basket** will leak onto the food.

## STOP / CANCEL COOKING

Tap **STOP / CANCEL** to stop cooking. Tap **START** to resume cooking.

Removing the **basket** from the air fryer during cooking will stop cooking. Returning the **basket** to the air fryer will automatically resume cooking.

Tap **STOP / CANCEL** twice to cancel cooking.



## TURN OFF AIR FRYER

Press and hold the **power icon** to turn off the air fryer. Unplug the air fryer from the outlet when not in use.



# COOKING TIPS

- Check food for desired doneness a few minutes before cook time elapses and cook a little longer if necessary.
- Always ensure raw proteins reach food-safe temperature.
- Air fryers perform similar to ovens; follow oven instructions on item packaging or recipe.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.
- Preheating the air fryer before adding food will generally deliver the best results (see **PREHEAT** on page 9).
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning or tossing food halfway through cook time will deliver evenly browned and crispy results (see **TURN REMINDER** on page 9).
- Toss fresh potatoes with 1 tablespoon of oil for a crispy exterior. Air fry the ingredients within a few minutes after adding the oil.
- **Do not** cook foods that will produce a large amount of grease in the air fryer.
- Place a baking pan or an oven-safe dish or pan in the **basket** to bake a cake or quiche or to air fry fragile or filled ingredients.

# CLEANING & MAINTENANCE

## WARNING:

**NEVER** immerse cord, plug, or air fryer in water or any other liquid.

**Do not** use metal kitchen utensils or abrasive cleaning material to clean the **basket** or **crisper tray**, as this may damage the nonstick coating.

- Clean the air fryer after every use.
- Unplug the air fryer from the outlet before cleaning.
- Let the air fryer cool down completely before cleaning. Remove the **basket** from the air fryer to cool it down quicker.
- Clean the **basket** and **crisper tray** in the dishwasher's top rack only or with hot water, dish soap, and a non-abrasive sponge.
- If residue is stuck to the bottom of the **basket**, fill it with hot water and dish soap and let it soak.
- Wipe the outside of the air fryer with a moist cloth.
- Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.
- Ensure the air fryer is completely dry before using.

## STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

| PROBLEM                                              | POSSIBLE CAUSE                                                                   | SOLUTION                                                                                                                                                                                                                                         |
|------------------------------------------------------|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The air fryer does not work.                         | The air fryer is not plugged in.                                                 | Plug the main plug into a grounded wall socket.                                                                                                                                                                                                  |
|                                                      | The timer has not been set.                                                      | Tap + and - icons to set the required cook time to turn on the air fryer.                                                                                                                                                                        |
|                                                      | The <b>basket</b> is not put into the air fryer properly.                        | Slide the <b>basket</b> into the air fryer properly.                                                                                                                                                                                             |
| The <b>basket</b> does not fit inside the air fryer. | The <b>basket</b> is overfilled.                                                 | Take out some food.                                                                                                                                                                                                                              |
| The ingredients did not cook.                        | There are too many ingredients in the <b>basket</b> .                            | Put smaller batches of ingredients in the <b>basket</b> . Smaller batches are fried more evenly.                                                                                                                                                 |
|                                                      | The set temperature is too low.                                                  | Tap + and - icons to set the required temperature setting.                                                                                                                                                                                       |
|                                                      | The cook time is too short.                                                      | Tap + and - icons to set the required cook time.                                                                                                                                                                                                 |
| The ingredients are fried unevenly.                  | Certain types of ingredients need to be shaken halfway through the cook time.    | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cook time (see <b>TURN REMINDER</b> on page 9).                                                                                           |
| Fried snacks are not crispy.                         | You used a type of snack meant to be cooked in a traditional deep fryer.         | Use oven snacks or lightly brush some oil onto the snacks for a crispier result.                                                                                                                                                                 |
| White smoke comes out of the air fryer.              | You are preparing greasy ingredients.                                            | When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the <b>basket</b> . The oil produces white smoke and the <b>basket</b> may heat up more than usual. This does not affect the air fryer or the end result. |
|                                                      | The <b>basket</b> still contains grease residue from previous use.               | White smoke is caused by grease heating up in the <b>basket</b> . Make sure you clean the <b>basket</b> properly after each use.                                                                                                                 |
| Fresh fries are fried unevenly.                      | Quality potatoes will give an even cook.                                         | Use fresh potatoes and make sure they stay firm during frying.                                                                                                                                                                                   |
|                                                      | Potatoes are too starchy.                                                        | Rinse the potato sticks properly and dry to remove starch from the outside of the sticks.                                                                                                                                                        |
| Fresh fries are not crispy.                          | 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.                                                                           |

## WARRANTY

In the following cases, the guarantee according to current regulations will not be effective:

- a. Any damage resulting from repairs or manipulation unauthorized by the company.
- b. Any damage resulting from misuse, negligence or accident.
- c. Any damage caused by natural disasters or abnormal voltage.
- d. Any damage resulting from cases of use of the machine in contexts other than those described in this manual.

## RECYCLING



IMPORTANT INFORMATION ON THE CORRECT  
DISPOSAL OF THE PRODUCT REGARDING THE  
STANDARD OF THE EUROPEAN UNION 2002/96/EC

The waste materials of the electrical products must not be dumped with the rest of rubbish waste of the household.

These materials shall be returned to the shop of taken to a recycling point.

Dear Customers, for any doubt related to this product, you may contact our Customer Service. We are more than happy to help you.

[jrd@joalsl.com](mailto:jrd@joalsl.com)