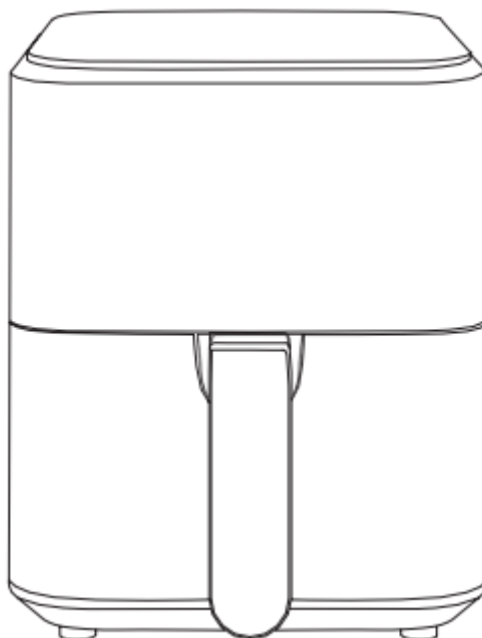




AIR FRYER MANUAL

Model: RA510D



Important

Please read this manual carefully before using the appliance, as damage may occur if used incorrectly. Please retain this manual for future reference.



Danger

- Do not immerse the housing in water or rinse under the tap due to multiple electrical and heating components
- Do not let liquid enter the appliance in order to prevent electric shock or the appliance short-circuiting.
- Keep all ingredients inside of the basket to prevent any contact with heating elements.
- Do not cover the air inlet and the air outlets when the appliance is working.
- Do not fill the pan with oil as this may cause a fire hazard.
- Do not touch the inside of the appliance whilst it is operating.

Warning:

- Check if the voltage indicated on the appliance is suitable for your local power voltage.
- Do not use the appliance if there is any damage on the plug, power cord or any other parts.
- Do not allow any unauthorized person to replace or fix the appliance's power cord.
- Keep the appliance and its power cord out of the reach of children
- Keep the power cord away from hot surfaces.
- Do not plug the appliance into your mains or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as tablecloth or a curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm of 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.
- 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 pan from the appliance. Any accessible surfaces may become hot during use.
- 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 the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and any other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic switch-off

The appliance has a built-in timer. The appliance will automatically switch off when count down reaches zero. You can manually switch off the appliance by pressing the off button.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling there is no harm to 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 the cooking trivet with hot water, some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in the dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth.

Using the appliance

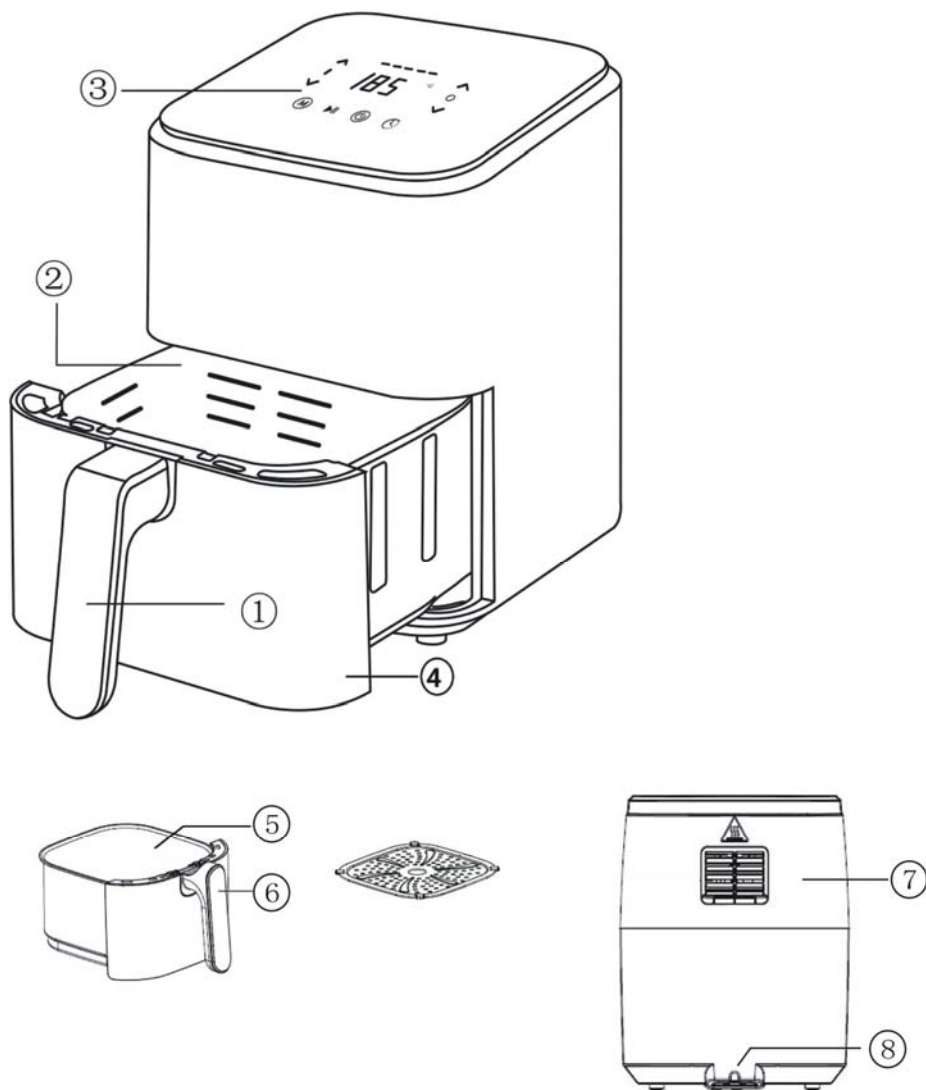
1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer
3. Place the ingredients in the basket.
4. Slide the basket into the AIR FRYER

Note:

- Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.
- **Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.**
- **Do not fill the pan with oil or any other liquid.**

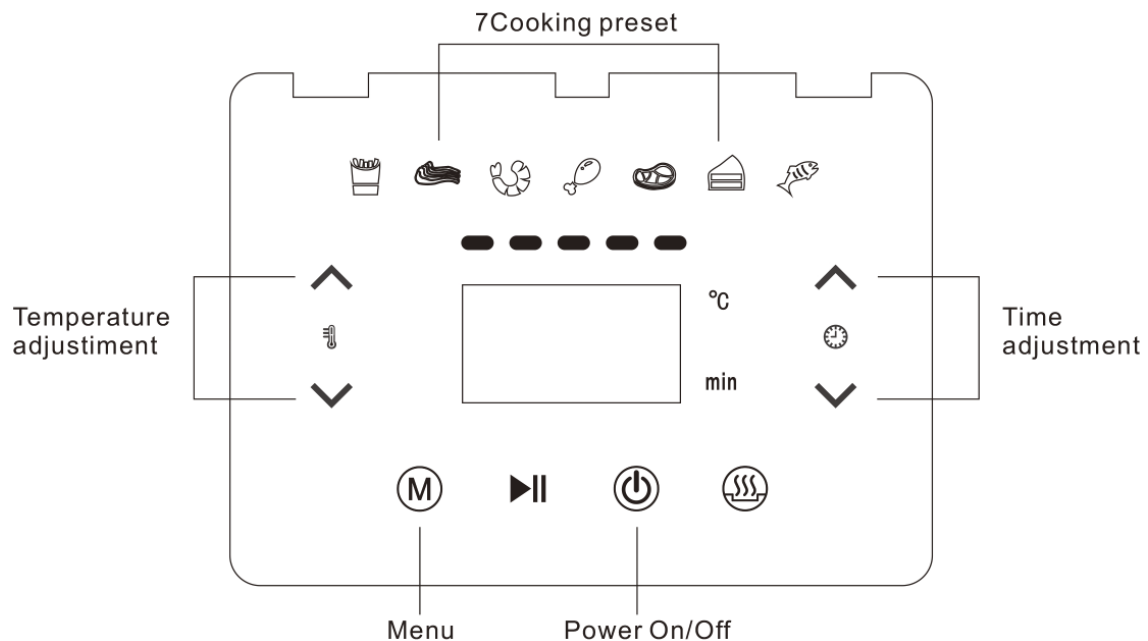
5. Press the Power on/off button, the LCD display with all icon will light
6. Press the menu to choose settings (7 preset functions with the ability to adjust temperature and time).

General description



1. Basket Handle
2. Frying Trivet
3. Touch screen- 7 cooking function
4. Basket
5. Bombing Basket
6. Basket Handle
7. Air outlet
8. Power line exit

Control Panel



Press Menu to select or change the cooking function. The time & temperature setting can also be further adjusted, by touching the corresponding icons. When you want to adjust time, simply press the arrow up/down next to the time icon  on screen. This will Increase/Decrease 1 minute per press or you can increase/decrease rapidly by holding the respective button. When you want to adjust temperature, simply press the arrow up/down next to the temperature icon  on screen. This will Increase/Decrease 5 degrees per press or increase/decrease rapidly by holding the respective button.

7. After choosing the desired settings, press icon  to start cooking.

8. During the cooking process, if you want to adjust Time or Temperature, you can easily adjust by pressing the respective buttons up/down.

Note: Some foods require to be shaken halfway through the cooking time to ensure an even cook - Ensure not to overfill the frying trivet to allow for proper heat circulation (see section 'settings' below table give you idea the food amount. To Shake, simply pull the pan out of the appliance by the handle and shake it. You may want to empty the contents onto a plate before putting back into the tray to ensure a good mix. Once shaken, slide the pan



9. The appliance will chime automatically to alert you that the cooking cycle has finished. Pull the pan out of the appliance and place it onto the heat-resistant holder.

Note : After the timer ends, the heating elements stop working, however the fan will continue to run for about 20 seconds to blow away the hot air as a safety precaution.

10. Check if the ingredients are ready and properly cooked.

Note : If the ingredients are not ready yet, simply slide the basket back into the appliance.

Press the temperature and time control buttons to adjust the settings and press the Power button to run the appliance.

11. To remove foods which would have collected oil (e.g. Meats) once finished cooking please use tongs to pick these up.

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

12. To remove foods which would not have excess oil in the pan (e.g. chips, vegetables etc.), Release the basket, and pour ingredients onto a plate or bowl.

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 size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because our Rapid Air Fry technology reheats the air inside of the appliance instantly, briefly pulling the pan out of the appliance during hot air frying will barely disturb the process - so we would advise to intermittently check your food.



Cooking preset	Icon	Amount (g)	Temperature °C	Time (Min)
French Fries		300-700	200	20
Steak			180	15
Shrimp			160	20
Chicken Drumsticks			160	40
Meat			180	25
Cake			160	20
Fish			180	20

Cleaning

- Clean the appliance after every use.
- Do not clean the pan, basket and the inside of the appliance by using metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of the appliance and shorten life span.
- Remove the mains plug from the wall socket once finished.

Note: Remove the pan to allow the fryer to cool down quickly.

- Wipe the outside of the appliance with a moist cloth.
- Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.
- You can remove any remaining dirt by using degreasing liquid.

Note: The pan and basket are dishwasher safe.



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

Storage

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

Environment

Do not throw away the appliance with normal household waste when it has come to the end of life. We recommend disposing of this appliance at an official collection point for recycling.

Guarantee and service

If you need service or information or if you have any problems different to below ones, please visit our website, send e-mail or contact your distributor.

Problem	Possible Cause	Solution
The Air Fryer doesn't work	The Appliance is not plugged in	Put the mains plug into an earthed wall socket
	You haven't set the timer	Set the timer to the required preparation time
The Ingredients in the air fryer are not fully cooked	The appliance is overfilled	Put smaller batches of ingredients in the basket which will allow a more even fry
	The Set temperature is too low	Increase the temperature on the device
The ingredients are unevenly cooked	Certain types of food need to be shaken half way	Ensure to shake foods which lie on top of or across



	through cooking	each other to achieve an even cook (e.g. Fries)
Fried foods are not crispy when finished	You've air fried a food which should be prepared in a traditional deep fryer	Use oven snacks, or lightly brush/spray some cooking oil into the food for a crispier result
I can't slide the basket into the appliance properly	The appliance is overfilled	Do not fill the basket beyond the 'MAX' indication
	The Basket is not placed in the fryer correctly	Push the basket into the fryer until you hear a click
There is white smoke coming out from the appliance	You are cooking Greasy food	When Greasy foods are cooked inside the fryer, a large amount of oil will leak into the basket. The oil when fried produces white smoke and the basket may heat up more than usual.
	The basket contains grease residue from a previous cook	Ensure to properly clean the appliance after each and every use.
Fresh fries are unevenly cooked	You didn't rinse the potatoes properly prior to frying	Thoroughly rinse your potatoes once cut to remove starch from the outside
Fries aren't crispy when they have finished cooking	The crispiness of fries will depend on the amount of oil and water used prior to cooking	Ensure to properly dry your fries before adding oil on top
		Cut your fries into smaller portions for a crispier result
		Add slightly more oil



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.

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