

Single or Dual Basket Air Fryer

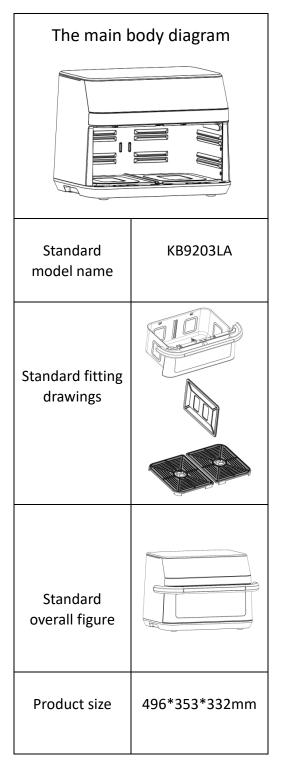
Instruction Manual

Model: R-2882



Please read this manual carefully before you use the appliance and save it for future reference.

PART PROFILE



Installation and use of the accessories

KB9203LA	1. Place the baking rack in the basket.	2. Put the divider into the basket. (it is recommended not to install the partition without cooking different food separately.)	3. Assemble the basket into the device.	4. Complete.

WARNING

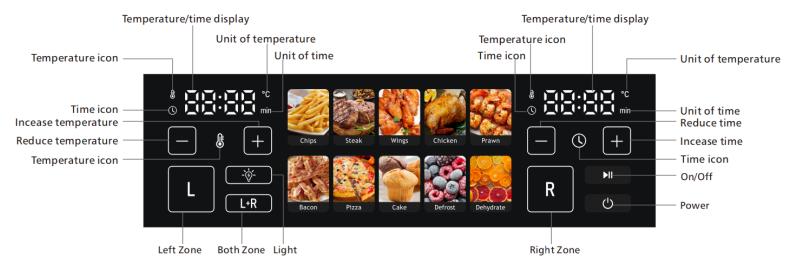
- The machine shell has electronic components and heating device, which cannot be soaked in water or washed under water.
- Do not allow water or other liquid to enter the product to avoid electric shock.
- Put the cooking ingredients in the basket to avoid touching the heating components.
- Do not put oil in the fryer, otherwise it may lead to fire danger.
- Do not touch the inside of the product while working.
- It should be placed away from heat sources, such as stoves, and to avoid direct sunlight.
- If the power cord is damaged, it must be replaced by the manufacturer, maintenance or similar professionals to avoid danger.
- Do not place them where children are easy to touch.
- The appliance cannot operate under the operation mode of external timer or independent remote-control system.
- Do not bring the product close to the flammable materials such as the tablecloth or the curtains.
- It is strictly prohibited to place the product in a flammable and explosive environment to use air fryer, not in the wet, outdoor, unstable, not heat-resistant table use, to avoid damage or accidents.
- There should be enough space around the air fryer, more than 10 cm away from each wall surface, and the main body can not cover any object.
- During the work, some surface temperature is very high. Do not touch, so as to avoid scald.
- Use of this product must be supervised.
- Unplug the power cord when not using this product.

- The wet hands do not unplug the power cord.
- During the work of the air fryer, high temperature steam will be released from the air outlet. The hands and face should keep a safe distance from the steam or air outlet, and when opening the basket, we should also pay attention to the high temperature and hot air.
- Do not disassemble and replace the parts.
- If the pictures in this manual do not agree with the physical object, please take the physical object.
- The appliance is not suitable to people with reduced physical, sensory or psychological abilities (including children), or people with little experience and knowledge, unless they have been supervised or instructed to use the appliance by those responsible for their safety.
- Please keep the equipment and its power cord out of reach of children under 8.
- Children should be supervised to ensure that they do not play with the device.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified personnel to avoid danger.
- This appliance is not intended to operate by an external timer or a separate remote-control system.
- When using, be sure to install the divider and basket set before running the machine.
- When running, do not reach in or touch the device.
- The appliance is intended to be used in the home and in similar applications, such as:
- -Staff kitchen areas for shops, offices, and other work environments;
- -Farm house;
- -Customers in hotel, motel and other residential type environments;
- -Bed-and breakfast-type of environment

Kindly reminder

When the new machine is used for the first time, there will be slight smoke and odor in the heating process, which is a normal phenomenon and will disappear after using 2-3 times.

CONTROL PANEL INSTRUCTIONS



1. Electricity

After the machine is powered on, it makes a beep sound, and the ICONS all light up for one second, after which only the power key is on, the other keys are off, and it enters the sleep mode.

2. Sleep and wake up mode

When the machine is powered off, click the power button . The machine will be in the end sleep mode and enter the standby state. At this time, all ICONS will light up. If no operation is performed within one minute, the machine will enter the sleep mode again.

3. Mode selection

- ① Double basket mode Tap in the standby state ① or R enter the basket group menu selection state, and the selected basket group icon flashes. The start/pause key flashes. When you select ②, the digital tube on the left switches to show the ② time and temperature. When you select ③ the digital tube on the left switches to show the ③ time and temperature.
- 2 Whole basket mode: In the standby state, click to enter the whole basket menu selection state, the default first menu flashes. The basket group icon flashes

the left display the corresponding temperature, the right display the corresponding time.

4. Menu selection

After the mode is selected, the default menu of the machine is the first one. At this time, click any menu icon to switch the menu.

5. Machine operation

After the menu is selected, click the Start/Pause key

At this time, the heating tube and fan start to work, and the time starts to countdown. The selected menu flashes, the rest of the menu is steady on. If it is in double-basket mode, the digital tube display will switch to display the time and temperature every five seconds. If it is in whole basket mode, the left will display the temperature, the right will display the time. If it is in the double basket mode, only runs the left or right pot group. Then the other digital tube displays

- - - -

6. Pause the operation

Click the Start/Pause key while the machine is running, let the machine stop the operation. (If it is in double-basket mode, you need to click first and then click.). At this time, the corresponding digital tube displays. The countdown stops, the heating pipe stops working and the fan continues to run for 20 seconds to stop. Click the start/pause button again and the machine resumes operating.

7. Temperature regulation

Click to the left of the icon when selecting Status from the menu to lower the temperature. Click on the right to increase the temperature. Adjust the temperature when the machine is running: 1 If it is running in the whole basket, it can be adjusted by directly clicking. 2 If it is running in double basket mode, you

need to click the basket set or R to adjust before.

8. Time regulation

Click to the left of the icon when selecting Status from the menu to lower the time. Click on the right to increase the time. Adjust the time when the machine is running: 1 If it is running in the whole basket, it can be adjusted by directly clicking. 2 If it is running in double basket mode, you need to click the basket set or to adjust before.

9. Open the basket

Open basket set: When you open the basket, both of the digital tubes flash #PER.

10. Cancel work

① When the whole basket mode is running, long press. It will make the machine beep. The heating pipe will stop working immediately. The fan will stop after a delay of 20 seconds, and the two digital tubes will display back to the standby state.

When running in double basket mode, long press . It will make the machine beep. The heating pipe will stop working immediately. The fan will stop after a delay of 20 seconds, and the two digital tubes will display . Let basket set is back on standby. Keep the original status unchanged, and long press to cancel work as the same.

11. Shake reminder

When the machine is running to half of the working time, the machine will beep the turnover reminder function. The machine will beep three times, and the corresponding basket set icon will flash.

12. Finish work

The whole basket mode is finished, the buzzer is sounded five times, the digital tubes on both sides are displayed . The heating tube stops working immediately, and the fan stops working after a delay of 20 seconds.

MENU

	Chips French	Steak Beefsteak	Wings Wings	Chicken Chicken	Prawn Prawn	Bacon Bacon	Pizza Pizza	Cake Cake	Defrost	Dehydrate Dehydra
	fries									tion
Temperature	200°C	200°C	200°C	200°C	180°C	180°C	180°C	150°C	80°C	60°C
Time	25min	15min	22min	30min	15min	15min	10min	15min	10min	2H

Note: Unless the temperature of dried fruit is 60°C to 120°C and the time of dried fruit is 1H to 24H, the temperature of other menus is 80°C to 200°C and the time is 1min to 60min.

CLEANING AND MAINTENANCE

- 1. Products should be cleaned immediately after each use.
- 2. The internal accessories of the fryer are covered with layers. Do not use metal kitchenware or abrasive cleaning materials for cleaning, because it will destroy the non-adhesive layer.
- 3. After cooking, please unplug the power plug from the power socket and let the machine cool.
- 4. If dirt is attached to the bottom of the fryer, please add hot water to the fryer, let the fryer soak for about 10 minutes, add some detergent and clean with non-abrasive sponge.
- 5. If the heating pipe needs to clean the top of the machine, clean with a cleaning brush after the product is completely cooled.

Note: Unplug the plug before cleaning and maintenance to ensure that the machine is not connected.

Troubleshooting

Problem	Possible cause	Solution				
	The appliance is not	Put the mains plug in an earthed wall				
The Hot-air fryer does not	plugged in.	socket.				
	You have not set the	Set the timer key to the required				
work.	timer.	preparation time to switch on the				
		appliance.				
	The amount of	Put smaller batches of ingredients in the				
	ingredients in the	frying basket. Smaller batches are fried				
The ingradients	frying basket is too	more evenly.				
The ingredients fried with the	big. The set	Set the temperature key to the required				
air fryer are not	temperature is too	temperature setting (see section 'settings'				
done.	low.	in chapter 'Using the appliance').				
		Set the timer to the required preparation				
	The preparation	time (see section 'Settings' in chapter'				
	time is too short.	Using the appliance').				
The ingredients	Certain types of	Ingredients that lie on top of or across each				
are fried	ingredients need to	other (e.g. fries) need to be shaken halfway				
unevenly in the	be shaken halfway	through the preparation time. See section				
air fryer.	through the	'Settings' in chapter 'Using the appliance'.				
Fried snacks are	preparation time. You used a type of	Use oven snacks or lightly brush some oil				
not crispy when	snacks meant to be	onto the snacks for a crispier result.				
they come out	prepared in a	onto the shacks for a crispier result.				
of the air fryer.	traditional deep					
	fryer.					
	There are too many	Do not fill the frying basket beyond the				
I cannot slide	ingredients in the	MAX indication.				
the basket into	frying basket.					
the appliance	The rack is not	Push the rack down into the basket until				
properly.	placed in the basket	you hear a click.				
	correctly.	When you fry grazey ingradiants in the six				
		When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the				
	You are preparing	basket. The oil produces white smoke, and				
	greasy ingredients.	the basket may heat up more than usual.				
White smoke	, , , , , , , , , , , , , , , , , , , ,	This does not affect the appliance or the				
comes out of		result.				
the appliance.	The basket still	White smoke is caused by grease heating				
	contains grease	up in the basket, make sure you clean the				
	residues from	basket properly after each use.				
	previous use.					

Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure 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 air fryer.	the fries depends	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.			



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving form inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.