

Glass Air Fryer

Instruction Manual

Model: R-2890



Read this booklet thoroughly before using it and save it for future reference.

GENERAL SAFETY PRECAUTIONS

- 1. Please read through the instruction manual before your first use and keep it for future use.
- 2. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person to avoid hazard.
- 3. This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- 4. Children should be supervised to ensure that they do not play with the appliance.
- 5. This appliance can be used by children aged from 8 years and above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance shall not be done by children, unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- 6. The appliance, cords or plugs must not be immersed in water or other liquid or come into contact with water. Do not use the appliance with wet or moist hands.
- 7. Before connecting the appliance to the main supply, please check that the voltage on the rating label corresponds to the mains voltage in your home.
- 8. Use the appliance only for the intended purpose.
- 9. Always unplug the appliance whenever the appliance is not in use, before cleaning, before moving to other places and whenever a disturbance occurs.
- 10. Do not let cord hang over edge of counter.
- 11. Place the appliance securely in the center of counter or workplace.
- 12. Do not operate with a damaged cord.
- 13. Always unplug and let the appliance cool down completely before cleaning.
- 14. Use two hands to hold the handle of the support when moving the appliance.
- 15. Do not leave the food in Air Fryer overnight.
- 16. The temperature of accessible surfaces may be high when the appliance is operating. Please make sure that the power cord will not touch the container when the appliance is in operation.
- 17. Only use the appliances with supplied containers and supports.
- 18. Never use accessories which are not recommended by the appliance manufacturer. It may result in fire, electrical shock and/or personal injury.
- 19. For household use only and for indoor use only.
- 20. The appliance is not intended to be controlled by an external timer or separate remote-control system.
- 21. The handle of the appliance should not push down when it is not onto the container.
- 22. The door or the outer surface may get hot when the appliance is operating.
- 23. The surfaces are liable to get hot during use.

Important Note:

Always place the container on the supplied base when cooking your food. NEVER put the container directly on the countertop.

GENERAL DESCRIPTION

- 1. Display panel
- 2. Microswitch
- 3. Glass basket
- 4. Basket main handle
- 5. Basket subsidiary handle
- 6. Stainless steel rack
- 7. Silicone pad
- 8. Air inlet
- 9. Air outlet

PREPARING YOUR AIR FRYER BEFORE COOKING

The Air Fryer should be heated for 10 minutes without any food for the first use. If the Air Fryer emits slight burning odor or smoke, then it will disappear soon. It is normal and is not harmful for the users and for the Air Fryer.

- 1. Wipe the inside of the bowl with a clean, damp sponge.
- 2. Place racks in the bowl.
- 3. Plug the appliance.
- 4. Set timer to 10 minutes.
- 5. Set the temperature to 200°C.
- 6. When the timer is over, then unplug the appliance and allow the appliance to cool for 10 minutes.

Operation panel

- 1. Power state: Once the product is powered on, all functional indicators and digital tubes will light up once, and the buzzer will ring once, and then all lights will be off. Only the power " " indicator is displayed on the screen.
- 2. Standby state: In standby state, only the power indicator " " is displayed on the screen, while the other indicators and digital tubes are off.
- 3. Function operational specification (When the function button is pressed each time, the buzzer will ring once. When each function program run at the end, the buzzer will ring three times and digital tube displays "OFF").
- 4. ON-OFF "key: When the product is powered on, the ON-OFF "light is always on. Press the ON-OFF "key, then the function selection key, Start/Pause "key, and temperature/time"/ key indicator lights would be on. Then you can select the desired functions for operation.

 When you press the ON-OFF "key, the system default is french fries (The french fries function lights on, and the digital tube display temperature 180°C). Press the power "button in any state, it will turn off the function and return to standby state.
- 5. The function selection key " ": Press the function selection key " " to switch between all functions. When the function is selected, the indicator light is on, and the digital tube shows the default temperature. Press the temperature/time " " key to query the default time of the function. Select the appropriate function, and then press the Start/Pause " " key to start working.
- 6. Temperature and Time key " / ": After the function is selected (the function indicator light is on). Press the temperature/time key " / ", and the digital tube will switch to display the temperature and time. Meanwhile, the " " light will be on. Press the "+/-" key to adjust the temperature and time.
- 7."+/- "key: Control the temperature. The temperature adjusted by 5°C/unit (the highest temperature is 200°C, and the lowest temperature is 65°C. When set to the highest temperature (200°C), press the "+" button again, the temperature will cycle to the lowest temperature 65°C. And when setting to the low temperature (65°C) press the "-" button again, the temperature will cycle to the highest temperature 200°C). Time addition and subtraction: The time is adjusted by 1 minute/unit (the maximum time is 60 minutes, the minimum time is 1 minute, when setting to the maximum time 60 minutes, press the

- "+"button again, the time will cycle to the lowest time 1 minute, and when setting to the minimum time 1 minute, press the" -" button again, it will cycle to the maximum time 60 minutes.)
- 8. Start/pause key " ": When the required function is selected, press the start/pause key " " enter the working status. And the function selection key light is on, the digital tube shows the default time (countdown) and temperature (switching frequency is 5 seconds). When press the Start/Pause key " " in the working state, the heating pipe stops working, while the fan keeps turning, and the function indicator blinks. Pressing the Start/Pause key " " again will resume working.
- 9. Statement of working status: When the product is in the working state, the corresponding function indicator lights on, the digital tube shows the selected temperature and time (countdown display), the

time/temperature key " / ". Start/Pause key " " and the Power key " " lights are on.

- 10. Power off memory function: The product has memory function, after setting the function, when electricity was cut in the working state. After power on, it will continue the previous working state.
- 11. Statement of end of function program: When the selected function is finished working, the digital tube will show "OFF" for one minute, the buzzer will ring three times, and then the power light " " is on and all other key lights are OFF. The fan will keep turning and dissipate heat for one minute and then stop. After 1 minute, it will return to the power on state.
- 12. Manually shut down when the machine is in working state, the digital tube will show "OFF" for one minute, and the fan will keep turning and dissipate heat for one minute and then stop. After 1 minute, it will return to the power on state.

CLEANING YOUR AIR FRYER

Warning: Never immerse the appliance in water or other liquid.

- ⇒ Unplug the appliance and let it cool down completely.
- ⇒ Wipe the appliance using a damp, clean dish cloth with a little mild dishwashing detergent.
 - Do not clean with steel wool pads or abrasive materials.
- ⇒ Wash steel racks in mild dishwashing detergent and water.
- ⇒ When cleaning the metal parts, please use a dishcloth with mild dishwashing detergent to wipe them clean. And for cleaning the stubborn stains, the nylon or polyester mesh pad or a brush with paste cleanser is recommended.

Menu Presetting

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Food	Icons	The default temperature	Adjustable range of temperature	The default Time	Adjustable ra nge of time		
French fries		180	65-200	15	1-60		
Sausages		180	65-200	10	1-60		
Popcorn chicken		200	65-200	15	1-60		
Nuts		180	65-200	20	1-60		
Dried fruit		65	65-80	480	480-720		
DIY		200	65-200	30	1-60		
Chicken wings		200	65-200	12	1-60		
Potatoes		200	65-200	35	1-60		
Steak		200	65-200	14	1-60		
Bread		180	65-200	5	1-60		
Shrimps		160	65-200	10	1-60		
Defrost		65	65-200	10	1-60		

Troubleshooting

Problem	Possible cause	Solution	
The AIR FRYER does	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.	
not work.	You haven't pressed the start button.	Press the start/power button after you set the temp&time or choose the quick recipe.	
The ingredients fried with the AIR FRYER	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.	
are not done.	The set temperature is too low.	Turn the temperature to the required temperature setting.	
The ingredients are fried unevenly in the AIR 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.	
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 crisper result.	
I can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.	
White smoke comes out from 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 basket. The oil produces while smoke and the basket may heat up More than usual. This does not affect the appliance or the result.	
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.	
Fresh fries are fried	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.	
unevenly in the AIR FRYER.	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	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.	
crispy when they come out of the AIR FRYER.		Cut the potato sticks smaller for a crispier result.	
		Add slightly more oil for a crisper 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.