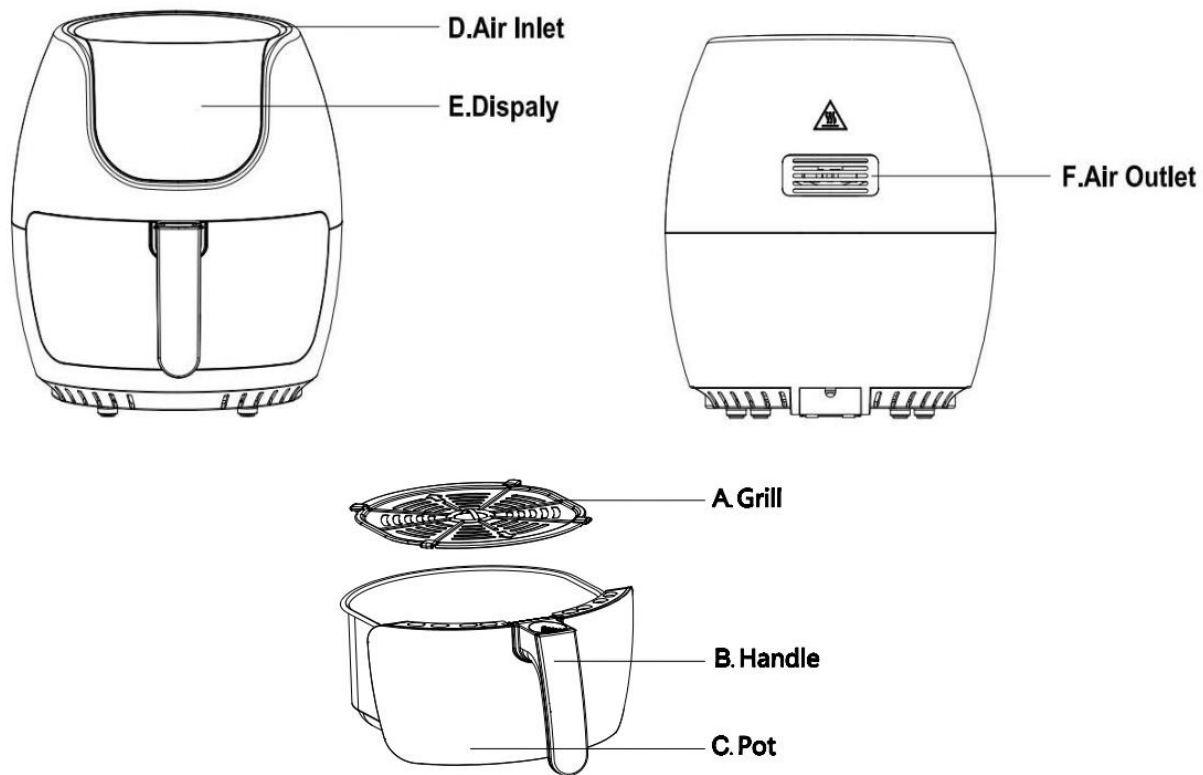


### **Brief introduction**

Thanks for your favor, welcome to us.

The newly introduced fat-free frying will help you to cook the food and refreshment you like in a healthier manner. The fat-free frying uses the principle of hot air combining with high speed air cycling (fast air change), it will provide a one-time comprehensive heating, so for most food, there is no need to add oil for cooking. With additional roasting plate, now you have a more convenient way to make delicious food like cakes and milk egg biscuits, etc.



## **General instruction**

**A.Grill**

**B. Handle**

**C.pot**

**D. Air Inlet**

**E. Display**

**F. Air Outlet**

## **Attentions**

Before using this product, please read through the instruction manual, and preserve the booklet for the later reference.

## **I Danger**

- 1.Do not soak the out crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
- 2.Do not let water or other liquid flow into the product, in case electric shocks might take place.
- 3.While the product is working, do not cover the air inlet and outlet opening.
- 4.Never pour oil into the fryer, for this may cause fire.
- 5.Do not touch the inside of the product while it is working, there is prevent scalding on the bottom of the product, which part will be hotter and hotter while the product is working, thus it must take care to avoid scalding inquiry.
6. This product is manually operated, thus never connect the product with external timer or independent remote control system.

## **II Warning**

1. Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
2. If there are damages to the plug, power wire or the product, you should no longer use the product.
3. If the power wire is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, repairing department or similar departments.
4. This product can be used by child over the age of 8, and person with imperfect limbs or with feeling, metal handicaps, but the precondition is that specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
5. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
6. Never put the product against the wall or other products. There should be at least 10 cm of free space for the back side, left/right sides, and the upper side of the product. Do not put things on top of the product.

7. The product must be watched by someone while operating.
8. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening. And one should take care of the hot steam and air while moving the fryer away from the product.
9. When using the product, the surface that is touches might become very hot.
10. If the product is smoking, unplug the immediately. Remove the fryer away from the product after it has stopped smoking.

### **III Notice:**

1. The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, office, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
2. If the customer has failed to use the product correctly, or has used the product professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, we are not responsible for damages caused by these.
3. Do not repair the product by yourself, for such action will invalidate the guarantee.
4. Always unplug the power after use.
5. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.

### **Before The First Use.**

1. Remove all packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying-pan thoroughly with hot water, detergent and non-abrasive sponge.  
Notice: dishwasher machine can be used to wash these components.
4. Clean the inside and outside of the product with wet cloth.

The fat-free fryer uses the technology of hot air heating, Never pour oil or fat into the fryer.

### **Operation Preparation**

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying basket into the fryer correctly
3. Pull the wire out of the wire capsule at the bottom of the product.

Never pour oil or other liquid into the fryer.

Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

## **How To Operating**

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

### **I Fat-Free Frying**

1. Insert the plug into the grounded socket.
2. Pull out the frying-pan carefully from the fat-free fryer.
3. Put the food ingredients into the frying basket.
4. Slip the frying-pan back to the fat-free fryer

Do not use the fryer before putting in the frying

Notice: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5. Adjust to the right temperature by turning the temperature control knob. Please refer to the “Setting” part of this chapter.

6. To turn on the product, please adjust the knob of the timer to decide the time for cooking. If the product starts with cold food, the cooking time should be 3 minutes longer.

By this time, the power wire indicator lamp and the heating indicator lamp will turn on.

During the operation of the fat-free fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature.

The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.

7. Some food ingredients require overturning during the middle term of cooking (refer to the “Setting” part of this chapter). To overturn the good ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the fat-free fryer. Notice: Do not press the demounting button of the frying basket during the process of overturning.

8. The beep of the timer means that the Setting time has expired. Then pull the frying-pan out of the product, and put it on heat-resistant surface.

9. Check to see if the food ingredient is cooked ripe.

10. To pour out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket (1), and take the frying basket out of the frying-pan (2).

Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.

After cooking with the fat-free fryer, there might be steam jetting out from the fryer.

11. Pour the food ingredients in the frying basket all into the bowls or plates.

Note: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

12. After completing the cooking of one batch of food ingredients, the fat-free fryer can be used to cook another batch of food ingredients at any time.

### III Note:

1. Compare with the food ingredients with large size, the small size food ingredients will require less time for cooking.
2. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
3. By adding small amount of oil to the fresh photos, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
4. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
5. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.

Type	Minimum-Maximum food ingredients amount(g)	Time(minutes)	Temperature(°C)	Overturning	Additional information
Chips	600-1000	18-25	200	Overturning	
rib	350-450	15-20	180	Overturning	
Shrimp	150-250	15-20	160	Overturning	
Cake	550-650 8-10cups	35-45	160	Overturning	
Drumstick	700-900 10-13PCS	20-25	180	Overturning	Adding 1/2 spoon of oil
Beef steak	450 3-5pcs	15-25	160	Overturning	Adding 1/2 spoon of oil
Fish	200-300	15-20	180	Overturning	

Clean

Clean the product each time after using.

The inside of the frying-pan, frying basket and the product are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the non-sticking painted coat.

1. Pull out the plug from the power socket, let the product cool down.

Notice: take out the frying-pan, thus to make the fat-free fryer cool down more quickly.

2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, swept away any remaining food residual.

**Guarantee and Services**

If your require services or information, or have any doubt, you can communicate with the local Customer Center

If there is no Customer Center near your location, you can communicate with your local dealer.

Malfunction and Treating Method		
Problem	Possible Causes	Solving Method
The frying-pan does not work	1. The plug of the product is not inserted into the power socket. 2. You have failed to set the timer	1. Insert the plug into the grouded power socket 2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.
Food ingredients cooked by the frying-pan not ripe enough	1. Too much food ingredients in the frying basket 2. The heating temperature enacted is too low. 3. The cooking time is too short.	1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed. 2. Turn the temperature control knob to set the temperature required (refer to the "Setting" part in the chapter of "Operating this Product") 3. Turn the timer knob to decide the time for cooking (refer to the "Setting" part in the chapter of "Operating this Product")

Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the "Setting" part in the chapter of "Operating this Product")
The fried refreshment coming out of the frying-pan is not crisp	The frying refreshment you choose must be baked in traditional fryer	You can choose the oven refreshment, or you can add some oil on the refreshment to increase their crispy quality.
White smoke coming out of the product	<ol style="list-style-type: none"> <li>1. You are cooking food ingredients with a high content of oil</li> <li>2. Oil dirt from last use is still remained inside the frying-pan</li> </ol>	<ol style="list-style-type: none"> <li>1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan might be hotter than usual, But this will not affect the final cooking effect.</li> <li>2. The white smoke produced by heating the oil and fat inside the frying-pan. Make sure to clean the frying-pan each time after the using.</li> </ol>
Fresh crisps are not fried evenly inside the frying-pan	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and make sure that they will not split in the process of frying
The crisp extent is decided by the oil content and moisture content contained in the potato chips.	You in Fried potatoes before not correctly article soaking	<ol style="list-style-type: none"> <li>1. Make sure to drain the potato chips correctly before adding oil to them.</li> <li>2. By cutting the potato chips into smaller size, they can be made more light and crisp.</li> <li>3. The potato chips can be made more light and crisp by adding small amount of oil to them.</li> </ol>