



PKAIRFR22

Electric Air Fryer

3.0L Deep Oil-Free Air Frying

USER MANUAL

***In order to make the best use of this appliance and use it safely,
please read these introductions carefully before use
and keep it for future reference.***

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INTRODUCTION

The Air fryer is an easy and healthy way to prepare your favorite fried food and snacks. The air fryer uses hot air in combination with high-speed air circulation and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

IMPORTANT

Read this user manual carefully before you use the appliance and save it for future reference. We are not responsible for inaccurate use due to introduction negligence or failure to follow the directions.

DANGER

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements. Do not cover the air inlet and air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

WARNING

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by professional service center, similarly qualified persons in order to avoid a hazard.
- This appliance should not be used by children aged 15 or under and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its mains cord out of the reach of children younger than 15 when the appliance is switched **ON** or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.

- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm 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 let the appliance operate unattended.
- During hot 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. Be careful of hot steam and air when you remove the pan from the appliance.
- The 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

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer refuses any liability for damage caused.
- Always return the appliance to a service center authorized by sellers for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 356°F (to minimize the production of acrylamide).

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the bracket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the bracket.
4. Place the bracket in the pan properly.
5. Plug the power cord into dedicated outlet.

NEVER

- Never place the appliance on non-heat resistant surfaces.
- Never fill the pan with oil or any other liquid.
- Never put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.
- Never fill the bracket beyond the **MAX** indication or exceed the amount indicated in the table (see section “**Settings**”), as this could affect the quality of the end result.

3 L QUICK MENUS COOKING CHART

Quick Menus	TEMPERATURE	Quick Menus
Frozen fries	200°C/392°F	20 min
Chops	190°C/374°F	15 min
Steak	200°C/392°F	8 min
Chicken	200°C/392°F	22 min
Shrimp	165°C/329°F	10 min
Fish	190°C/374°F	10 min

SETTING

The table on the next page helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best selling for your ingredients. Because the rapid air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily.
Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C/302°F for up to 10 minutes.
- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

	Min-max amount (g)	Time (min)	Temperature (°C/F)	Shake	Extra Information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200°C/392°F	Shake	
Thin frozen fries	300-700	11-22	200°C/392°F	Shake	
Home-made fries (8x8 mm)	300-800	16-20	200°C/392°F	Shake	add ½ tbsp. of oil
Home-made potato wedges	300-800	18-22	180°C/356°F	Shake	add ½ tbsp. of oil
Home-made potato cubes	300-750	12-18	200°C/392°F		add ½ tbsp. of oil
Rosti	250	15-18	180°C/356°F		
Potato gratin	500	15-18	200°C/392°F		
Meat & Poultry					
Steak	100-500	8-12	180°C/356°F		
Pork chops	100-500	10-14	180°C/356°F		
Hamburger	100-500	7-14	180°C/356°F		
Sausage roll	100-500	13-15	200°C/392°F		
Drumsticks	100-500	18-22	180°C/356°F		
Chicken breast	100-500	10-15	180°C/356°F		
Snacks					
Spring rolls	100-400	8-10	200°C/392°F	Shake	Preheat air fryer
Frozen chicken nuggets	100-500	6-10	200°C/392°F	Shake	Preheat air fryer
Frozen fish fingers	100-400	6-10	200°C/392°F		Preheat air fryer
Stuffed vegetables	100-400	10	160°C/320°F		

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

HOW TO SHAKE

If some ingredients require shaking halfway through the preparation time.

1. To shake the ingredients, pull the pan out of the fryer by the handle (the fryer will automatically shut down), and carefully shake the ingredients.
2. After done, slide the pan back into the air fryer. The fryer will automatically continue to work.

MAKING HOMEMADE FRIES

For best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the bracket.

Note: Do not tilt the bowl to put all the sticks in the bracket in one go, to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions.

CLEANING & STORAGE

Clean the appliance after every use.

The pan, bracket and the inside of the appliance have a non-stick coating.

Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the power cord from the wall socket and let the appliance cool down.

Note: Remove the pan to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the pan and bracket with hot water, some washing-upliquid and a non abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Note: The pan and bracket are dishwasher-safe.

Tip: If dirt is stuck to the bracket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the bracket in the pan and let the pan and the bracket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.
6. Place the appliance in the clean, dry place.

TROUBLESHOOTING

Problem	Possible cause	Solution
The airfryer is not turning on.	The appliance is not plugged in.	plug the appliance into a grounded wall socket
The ingredients fried with the air fryer are not done	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.

The ingredients are fried unevenly in the air fryer.	Certain types of the 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. See section 'Settings' in chapter 'Using the appliance'
Fried snacks are not crispy after frying	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 crispier result.
Pan does not slide into fryer properly	Over filled basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance	It's normal for white smoke to appear when prepping greasy ingredients.	When you fry greasy ingredients in the airfryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the airfryer	You did not soak the potato sticks properly before you fried them	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying
Fresh fries are not crispy when they come out of the airfryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
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		Add slightly more oil for a crispier result.

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3.0L Deep Oil-Free Air Frying

Features:

- Healthy Oil-Free Frying Alternative
- Hassle-Free, Simple Operation Kitchen Appliance
- Easy Air-Fry: Insert Food, Set the Time & Temp
- Achieve Tasty & Low Fat Foods with Benefits
- Prep & Cook Significantly Healthier Food than Traditional Frying
- Countertop Slide-Out Frying Bucket Basket
- Integrated Convection Oven-Style Vortex Fan
- Rapid Air Circulation for Even Cooking All Around
- Includes Teflon Non-Stick Coated Frying Basket
- Ability to Broil, Roast, Bake, Grill & BBQ
- Cook & Prepare A Wide Variety of Foods
- Adjustable Temperature Settings (176°F - 392°F)
- Simple Rotary Knob Style Controls
- Stain Resistant and Easy-to-Clean
- Safety Automatic Power Off Function
- Automatic Timer Setting: Up to 30 Minutes
- Prepare Great Tasting Crispy Skins, Perfect for Fries
- Perfect for Chicken, Steak, Fish, Salmon, Shrimp & More
- Also Great for Desserts & Pastry Soufflés

Technical Specs:

- High Power Heating Element: 1300 Watt
- Frying Basket Size (L x H): 7.1" x 3.7"
- Frying Basket Capacity: 3.0L
- Power Cord Length: 3.7' Feet
- Power: 120V, AC
- Dimensions (L x W x H): 10.43" x 9.21" x 10.24"

