

## Air fryer – 3,5L



USER MANUAL - BRUKSANVISNING - BRUKSANVISNING - KÄYTTÖOHJE -  
BRUGSANVISNING

READ ALL INSTRUCTIONS BEFORE USE. SAVE THESE INSTRUCTIONS FOR FUTURE  
REFERENCE

LES ALLE INSTRUKSJONENE FØR BRUK. TA VARE PÅ DISSE INSTRUKSJONENE FOR  
FREMtidig BRUK

LÄS ALLA INSTRUKTIONER FÖRE ANVÄNDNING. SPARA DESSA INSTRUKTIONER  
FÖR FRAMTIDA BRUK

LUE OHJEET ENNEN KÄYTTÖÄ. SÄILYTÄ NÄMÄ OHJEET MYÖHEMPÄÄ TARVETTA  
VARTEN

LÆS HELE VEJLEDNINGEN FØR BRUG. OPBEVAR DENNE VEJLEDNING TIL  
FREMtidig BRUG

## 1. AIR FRYER INFORMATION

Your new air fryer allows you to prepare your favourite ingredients and snacks in a healthier way.

The air fryer uses hot air in combination with high-speed air circulation system (rapid hot air) and a grill function 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 them.

## 2. SAFETY MEASURES

Read this user manual carefully before using the appliance and save it for future reference.

### 2.1. Danger

- Do not immerse the housing in water or rinse with running tap water, as it contains electrical components.
- Do not allow water or other liquid to enter the appliance in order to avoid the risk of electric shock.
- Always put the ingredients to be fried in the basket in order to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and outlet openings while the appliance is in operation.
- Do not fill the basket with oil, as this may cause a fire hazard.
- Do not touch the inside of the appliance while it is in operation.

### 2.2. Warning

- This appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Check if the voltage indicated on the appliance corresponds to the mains voltage before connecting the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself are damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer.

- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or touch the control panel with wet hands.
- Only connect the appliance to an earthed wall socket.
- Always make sure that the plug is connected to the wall socket properly.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials, such as tablecloths or curtains.
- Do not place the appliance against a wall or against other appliances. Allow a minimum distance of 10cm on the back and sides, and other 10cm of distance in the upper part of 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 unattended while in operation.
- During operation, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also beware of hot air and steam when removing the cooking tray from the appliance.
- The most accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait until smoke emission stops before removing the cooking tray from the appliance.

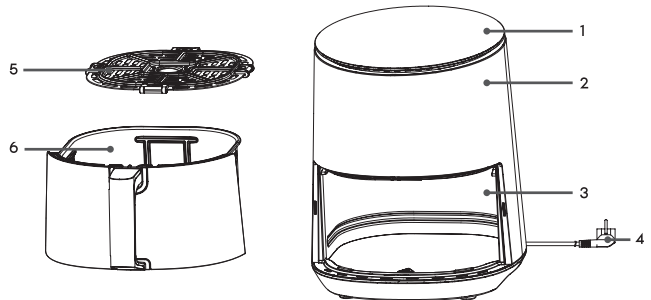
### 2.3. Caution

- Place the appliance on a horizontal, flat and stable surface.
- This appliance is only intended for household use. It is not designed to be used in some environments, such as shops of home appliances, offices or work environments. It is neither intended to be used by clients in hotels, bed and breakfasts and other residential environments.
- If the appliance is used improperly, for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee shall become invalid and we could refuse any liability for damages caused.
- Always unplug the appliance after use.
- Let the appliance to cool down for approx. 30 minutes before using or cleaning it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt food scraps.
- The appliance has a micro-switch inside so that, when pulling out the cooking tray during operation, the appliance will be shut-off automatically.

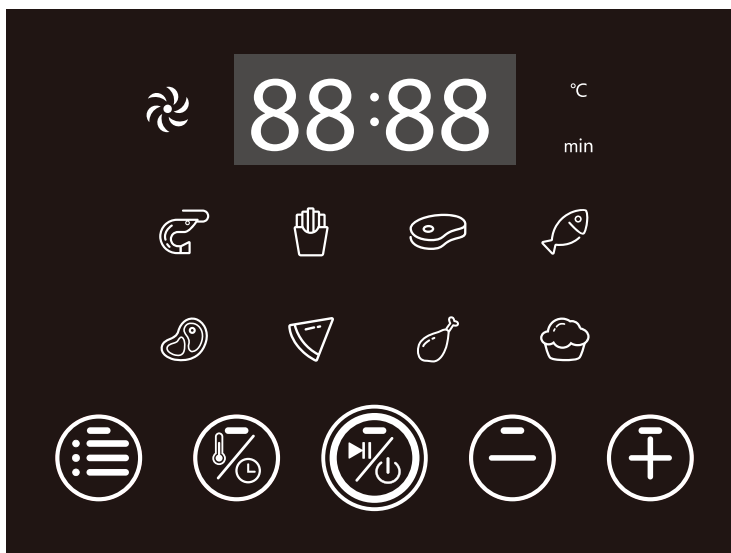
## 3. PRODUCT DESCRIPTION

### 3.1. Product

1. Top display
2. Body
3. Inside cavity
4. Power cord
5. Crisper
6. Cooking tray



### 3.2. Control Panel



**On/off/start/pause button:** When plugging the appliance, this light will be on. Please, touch this to make the appliance ready. Firstly, touch the button to turn on the appliance, then to pause it and finally touch it to turn it off. After chosen the cooking program, touch it to start the cooking.



**Menu mode:** Touch this to choose the cooking program.



**Cooking:** Once you have chosen the program, the fan icon will flash quickly, which means it is working.



**Temperature/timer:** Touch it to choose the temperature or timer function. When Temperature mode is on you can adjust the temperature with "+" or "-" and when the Timer mode on you can adjust the time with "+" or "-".











**Plus sign:** Touch this to increase the cooking time or temperature accordingly.



**Minus sign:** Touch this to reduce the cooking time or temperature accordingly.

### 3.3 Control Panel Settings

Icon	Mode	Default Temperature	Default Time
	Shrimps	200 °C	6 min
	French fries	200 °C	15 min
	Roast	200 °C	15 min
	Fish	200 °C	10 min
	Steak	180 °C	8 min
	Pizza	200 °C	13 min
	Chicken	200 °C	13 min
	Cake	180 °C	10 min

#### 4. FIRST USE

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the basket and cooking tray with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a damp cloth.

***This is an air fryer that works with hot air. Do not fill the cooking tray with oil or frying fat.***

#### 5. PREPARATION BEFORE USE

- Place the appliance on a stable, horizontal and flat surface.
- Do not place the appliance on surfaces that are not heat resistant.

**Note:** the basket MUST be put into the appliance properly. Otherwise, the appliance will not work.

- Take the mains cord and plug it into the wall socket.
- Do not fill the basket with oil or any other liquid.
- Do not put anything on top of the appliance.
- Do not put anything on the air inlet located on the top of the appliance and on the backside air outlet. This disrupts the airflow and affects the hot air frying result.

## 6. USING THE APPLIANCE

The air fryer can prepare a large range of ingredients. Please, refer to the section “Settings” table.

### 6.1. Hot air frying

1. Plug the appliance into the mains power socket.
2. Carefully take the cooking tray out of the air fryer.
3. Put the ingredients into the basket.
4. Slide the basket back into the air fryer properly. Never use the cooking tray without placing the basket in it. If the cooking tray is not inserted into the air fryer properly, the appliance won't work.

Caution: Do not touch the cooking tray during and after use, as it gets very hot. Only hold the cooking tray by the handle.

5. Touch the preset menu symbol to the start the cooking process.
6. Determine the required cooking time and temperature for the ingredients by touching the buttons with plus and minus signs if the default time and temperature are not the ones you desire.
7. Some ingredients require to be stirred halfway through the cooking time, especially the large amounts. To stir the ingredients, take the cooking tray out of the appliance by the handle and shake it. Then, slide the cooking tray back into the air fryer and continue to cook.

Caution: Do not press the button of the handle during shaking.

Tip: Once you have set the timer, you will hear the timer bell when you have to stir the ingredients. However, this means that after that you have to set the timer again to the remaining cooking time.

Tip: use the cooking program, so you can take out the cooking tray at any time in order to check the cooking condition of ingredients; thus, the appliance will stop automatically and resume after sliding the cooking tray back into the appliance (timer will still be on).

8. When you hear the timer bell, the set cooking time will be elapsed. Take the cooking tray out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, touch the power button, or touch the timer button to adjust at 0, or take out the cooking tray directly.

9. Check whether the ingredients are ready. If the ingredients are not ready yet, simply slide the cooking accessory back into the appliance and set the timer to a few extra minutes.

10. To remove small ingredients, press the basket release button and lift the basket out of the cooking tray. Do not turn the basket upside down with the cooking tray still inserted, as any excess oil that has been collected on the bottom of the cooking tray will drip onto the ingredients. After hot air frying, both the cooking tray and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the cooking tray.
  11. Empty the basket into a bowl or onto a plate.
- Tip: To remove large or fragile ingredients, use a pair of tongs to take the ingredients out of the basket.
12. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

## 6.2. Making homemade fries

To make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Wash the potato sticks thoroughly 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 remains at the bottom of the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to pour all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the cooking tray.

5. Fry the potato sticks according to the instructions in this chapter.

## 7. TROUBLESHOOTING

Problem	Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the time to the required cooking time.
	The cooking tray is not put into the appliance properly.	Slide the cooking tray into the appliance properly.
	The overheating protection is turned on	Send to the service centre.
The ingredients fried with the air fryer are not cooked.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket in order to fry them evenly.
	The set temperature is too low.	Set the temperature to the required temperature
	You have not set the timer.	Set the time to the required cooking time
The ingredients fried with the air fryer are not cooked, so they are fried unevenly in the air fryer.	Certain types of ingredients need to be stirred halfway through the cooking time.	Ingredients that lie on top of or across of each other (e.g., French fries) need to be shaken halfway through the cooking time.

Problem	Cause	Solution
The ingredients fried with the air fryer are not cooked, so they are fried unevenly in the air fryer.	Certain types of ingredients need to be stirred halfway through the cooking time.	Ingredients that lie on top of or across of each other (e.g., French fries) need to be shaken halfway through the cooking time.
Fried snacks are not crunchy when they come out of the air fryer.	You have used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush with some oil onto the snacks for a crispier result.
You cannot take the cooking tray out the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the "MAX" indication.
	The basket is not inserted on the cooking tray properly.	Push the basket down into the cooking tray until you hear a click.
White smoke comes out of 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 cooking tray. The oil produces white smoke and the cooking tray may heat up more than usual. This does not affect the appliance or the end result.
Fresh fries are fried unevenly in the air fryer.	The cooking tray still contains grease residues from previous use.	White smoke is caused by grease heating up in the cooking tray. Make sure you clean the cooking tray properly after each use
White smoke comes out of the appliance.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh fries are not crunchy when they come out of 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.
White smoke comes out of the appliance. Fresh fries are not crunchy when they come out of the air fryer.	The crunchy texture of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before adding the oil.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Cut the potato sticks smaller for a crispier result.
Fresh fries are fried unevenly in the air fryer.	You did not rinse the potato sticks properly before you fried them.	Add slightly more oil for a crispier result.

## 8. CLEANING

- Clean the appliance after every use.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean both cooking tray and basket, as these may damage the non-stick coating.
- Remove the mains plug from the wall socket and let the appliance to cool down. Note: Remove the cooking tray to let the air fryer to cool down more quickly.
- Wipe the outside of the appliance with a damp cloth.
- Clean the cooking tray and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.  
**Tip:** If dirt is stuck into the basket or the bottom of the cooking tray, fill the cooking tray with hot water with some washing-up liquid. Place the basket in the cooking tray and let soaking for approximately 10 minutes.
- Clean the heating elements with a cleaning brush to remove any food scrap.

## TECHNICAL SPECIFICATIONS:

- Model 31205
- Voltage: 220-240V
- Frequency: 50/60Hz
- Power: 1500W
- Size: 32 x 23.8 x 29.5cm

## DISPOSAL OF ELECTRICAL AND ELECTRONICEQUIPMENT (WEEE)

This symbol on the product or in the instructions means that the electrical and electronic equipment according to the European directive (WEEE) must be disposed of separately from other household waste, as they can be harmful to the environment. The countries in the EU have waste collection systems. Contact your local dealer of authority for more information.



### Importer/Manufacturer:

F&H Group A/S  
Gl. Skivevej 70  
DK-8800 Viborg  
DENMARK