

nutrarchef™



USER GUIDE

4.4QT Dual Basket Air Fryer

Customized Digital Display Electric Oil Free Cooker
with Transparent Window

NCAF5508AT

PLEASE READ THE MANUAL CAREFULLY BEFORE USE AND KEEP IT PROPERLY FOR FUTURE REFERENCE.

SAVE THESE INSTRUCTIONS

This appliance is not intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
5. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

12. Always attach plug to appliance first, then plug cord in the wall outlet.
To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be used by children aged from 8 years and above and persons 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 shall not play with the appliance.
Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
15. Keep the appliance and its cord out of reach of children.
16. The appliances are not intended to be operated by means of an external timer or separate remote-control system

INTRODUCTION

This all new Dual Basket Air Fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Dual Basket Air Fryer heats food at all directions and most of the ingredients do not need any oil.

Features

- Non-stick and Easy to Clean
- Adjustable Temperature Control (up to 400°F) and Time (up to 60 mins)
- Automatic Shut-Off Function
- Overheat Protection and Light Indicator
- 9 Preset Programs
- Removable Basket for Easy Serving and Cleaning
- Detachable Non-Stick Oil Tank and Frying Basket
- Dishwasher-Safe Tray for Easy Cleaning
- Multi-Function Touch Control Panel
- Customized Cooking Display Action
- Includes Monitoring Viewing Window and Non-Slip Feet
- 360° Hot Air Circulation Technology with 4.4QT+4.4QT Capacity
- Cooks Food Quickly and Evenly with Little to No Oil
- Precise Time and Temperature Control
- Heat Resistant Material Inside the Enclosure
- 304 Stainless Steel Heating Element

What's in the Box

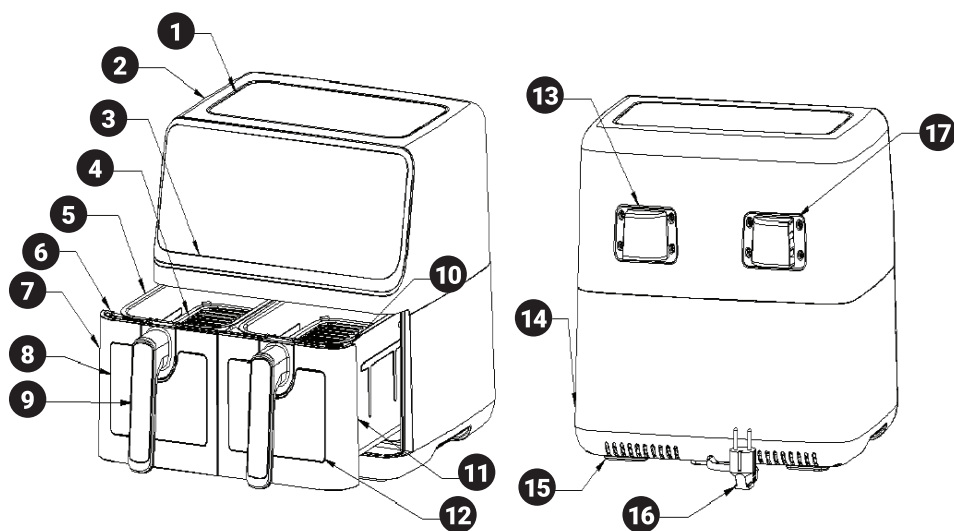
- Air Fryer

Technical Specs

- Construction Materials: PP & ABS
- Heating Element: 1700W
- Adjustable Time Setting: Up to 60 mins (Air Fryer)
- Food Capacity: 4.4QT+4.4QT
- Air Fry Cooker Temp Range: 160-400 Fahrenheit
- Power Cable Length: 26.77" -inches includes the Plug
- Power Supply: 120V
- Air Fryer Size (L x W x H): 16.53" x 15.74" x 12.79" -inches

GENERAL DESCRIPTION

- | | |
|----------------------------|---------------------------------|
| 1. Top cover | 10. Right drawer |
| 2. UP shell | 11. Right front drawer shell |
| 3. Electronic panel | 12. Right perspective window |
| 4. Shelf | 13. Right air outlet |
| 5. Pot | 14. Down shell |
| 6. Left drawer | 15. Base |
| 7. Left front drawer shell | 16. Main cord (Electrical cord) |
| 8. Left perspective window | 17. Left air outlet |
| 9. Single pot handle | |




IMPORTANT

DANGER

- This appliance can be used by children aged from 8 years and above and persons 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 shall not play with the appliance. Cleaning and user maintenance shall not be made 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.
- 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 the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating. The temperature of accessible surfaces may be high when the appliance is operating.

WARNING

- Check if the voltage indicated on the appliance fits the local mains voltage.
- **DO NOT** use the appliance if there is any damage on plug, mains cord or other parts.
- **DO NOT** go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- **DO NOT** plug in the appliance or operate the control panel with wet hands..
- **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. Also be careful of hot steam and air when you remove the pot from the appliance.
- Any 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 pot from the appliance.

CAUTION

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential 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 it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Before first use

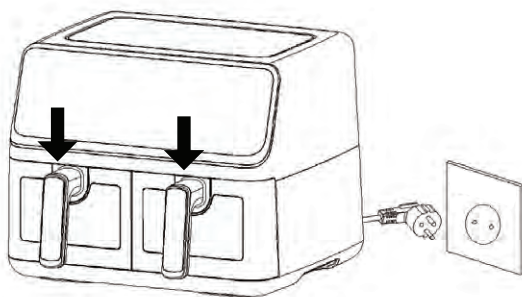
1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance .
3. Thoroughly clean the shelf and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air, Do not fill the pot with oil or frying fat directly.

Notice: *When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.*

Preparing for use

1. Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.
2. Place the basket in the pot.
Do not fill the pot with oil or any other liquid.



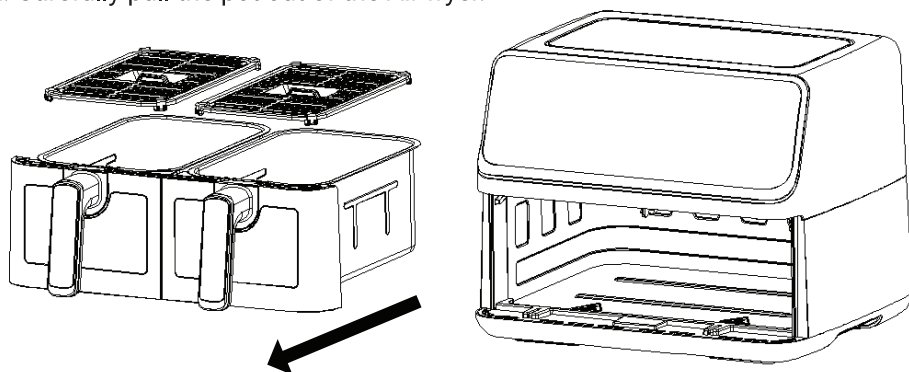
Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

USING THE APPLIANCE

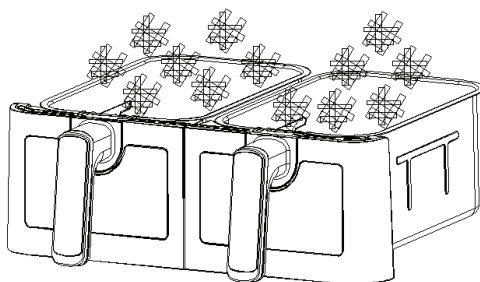
The Oil Free Air Fryer can prepare a large range of dishes

Hot Air Frying

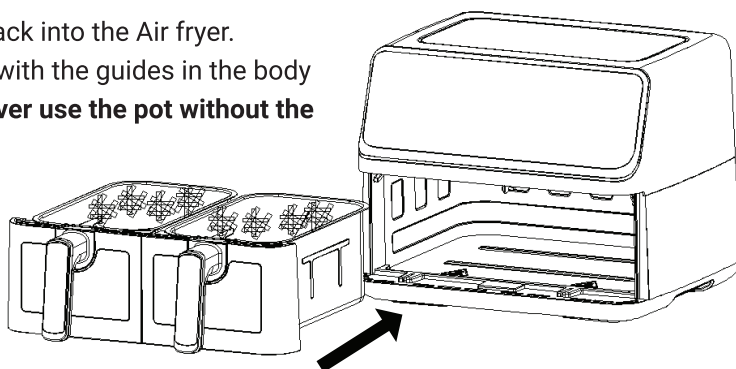
1. Connect the mains plug into wall socket.
2. Carefully pull the pot out of the Air fryer.



3. Put the ingredients in the basket.



4. Slide the pot back into the Air fryer.
Carefully align with the guides in the body of the fryer. **Never use the pot without the basket in it.**



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

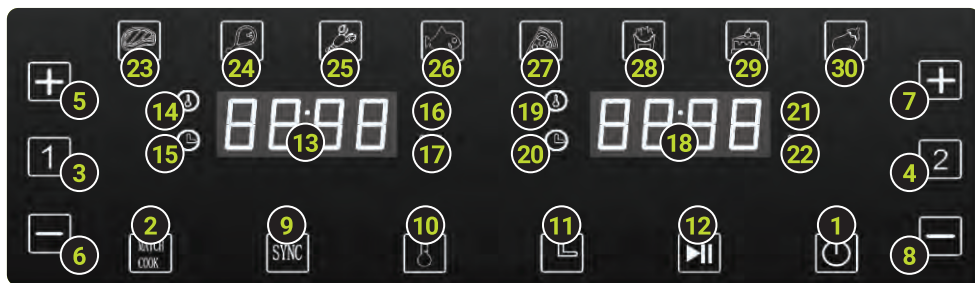
5. Determine the required preparation time for the ingredient
(see section 'Settings' in this chapter).
6. Air fryer with shake reminder function; By default, the alarm will be sent one third of the time after the first setting, that is, the buzzer will sound and the shaking indicator will light up. Take out the Pot and shake the food well. Put the Pot back into the air fryer. The light goes off and the buzzer stops.
7. When you hear the timer buzzer, the set preparation time has elapsed.
Pull the pot out of the appliance.

Note: *Press and hold the power button for 2 seconds, then you can switch off the appliance manually.*

Tip: *You can adjust temperature or time according to your taste during use. Your settings will be kept for about 60 mins after you pull the pot out of the body.*

8. Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pot out of the Air fryer and place it on a flat surface. Do not turn the basket upside down, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients.
The pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pot.
10. Use clips or tools to transfer food to a plate.
11. When a batch of ingredients is ready, the Air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS



Icon Resolution



Key 1 : Power Key

Once the Basket and pot are properly placed in the main housing, the Power light will be illuminated. Select the power key to put the machine into standby mode, Pressing the power key for 2 seconds to close the entire device during cooking, synchronous stop of motor.

Key 2 : Replication function Key



Copy the procedure from  or  pot to  or  pot

Key 3 : The Left pot Key

Touch the “” key, The icon of the function key of the pot body on the left will light up, the menu defaults to the first menu (beefsteak), at this time the beefsteak indicator flashes,  pot corresponding digital tube display flashes, and alternately display the default temperature and time of the beefsteak program.

When the temperature is displayed, the temperature indicator on the upper left of the display are always on. When the time is displayed, the time indicator on the lower left of the display will be always on.

Key 4 : The Right pot Key

Touch the “” key, The icon of the function key of the pot body on the Right will light up, the menu defaults to the first menu (beefsteak), at this time the beefsteak indicator flashes,  pot corresponding digital tube display flashes, and alternately display the default temperature and time of the beefsteak program.

When the temperature is displayed, the temperature indicator on the upper left of the display are always on. When the time is displayed, the time indicator on the lower left of the display will be always on.

Key 5 & Key 6 : Temperature and Timer Control Keys For The left pot Key

The Key 5 and Key 6 symbols enable you to add or decrease cooking temperature 10°F at a time for left pot. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 160°F - 400°F. Also can to add or decrease cooking time for left pot, one minute at a time. Keeping the key held down will rapidly change the time.


Temperature Control range: 1min-60min.

Key 7 & Key 8 : Temperature and Timer Control Keys for the right pot Key

The Key 7 and Key 8 symbols enable you to add or decrease cooking temperature 10°F at a time for right pot. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 160°F - 400°F. Also can to add or decrease cooking time for right pot, one minute at a time. Keeping the key held down will rapidly change the time.

Temperature Control range: 1min-60min.

Key 9 : Synchronization end key

Touch the “” key, two recipe with different time can end at the same time.

Key 10 : Temperature key

Key 11 : Time key

Key 12 : Pause and Start button key

During cooking, you can touch the keys to control the pause and start of cooking.

Indicator light “13” Nixie tube for the left pot body

Indicator light “14” Temperature light for the left pot body

Indicator light “15” Timer light for the left pot body

Indicator light “16” Temperature unit indicator light for the left pot body

Indicator light “17” Shake unit indicator light for the left pot body

Indicator light “18” Nixie tube for the right pot body

Indicator light “19” Temperature light for the right pot body

Indicator light “20” Timer light for the right pot body

Indicator light “21” Temperature unit indicator light for the left pot body

Indicator light “22” Shake unit indicator light for the right pot body



Indicator light “23-30” Menu key

Detailed Operation Instructions

1. Boot mode





Firstly to confirm that the frying pan is correctly installed into the machine, insert the plug into the socket, the machine will be powered on, the machine will beep once, all the lights are lit for one second and then extinguished, the Power icon will be illuminated.



2. Standby Mode

Touch the Power Icon, and the Pot 1 Selection icon  and Pot 2 Select icon  indicator lights up and stays on, the product enters standby mode.

When the unit is in this Standby mode and has not been operated within 5 mins, unit will go to boot mode.



3. Single pot working mode



3.1. Touch the icon  or  , then the indicator of function, menu are lit and always on, the indicator of Steak flashing as the defaults menu is Steak, and the others indicator always on; Meanwhile the indicator of temperature and time flashing; If pressing and hold the icon  for 2 sec, it can cancel the selection for the left pot, and icon  or right pot. If two pots are be cancel by pressing the icons then the product enters Standby mode.

3.2. Touching the Menu Choice key icon, that is to select the menu you need to use, according to the actual situation of food to adjust the temperature and time if you need; When adjusting temperature, every time you press, the temperature changes by 10°F, press and hold " " or " " key, the temperature will increase or decrease continuously.

For each menu, the temperature adjustable range of 160°F - 400°F;



Time adjustment: every time you press, the time changes by 1min, the time adjustable range of 1min -60min.

3.3. After the debugging to recipe, temperature and time are all complete, touch the Pause and start buttons of key, the pot  /  starts working, and the display shows the current cooking time in count down manner, stop flashing. The selected recipe indicator is steady on, other recipe indicators are off.

- 3.4. If need to adjust the temperature or time during the cooking process, pressing the Temp or Time Key Icon once, then pressing “” or “” Key Icon to adjust the Temp or Time. During the adjustment process, the machine keeps working.
- 3.5. If you need to reset the recipe during cooking, you need to tap the power button icon once, the heater stops working, and the recipe indicator and display screen flash, then adjust the recipe as needed, and you can adjust the temperature and time at this time.
- 3.6. Press the "power key" during cooking, and the machine will stop.
If there is no operation, the machine will automatically return to standby mode after 5 minutes.
- 3.7. If need to turn OFF the machine during cooking, press the "power key" for 2 seconds and the machine will be turned OFF.
The heating tube and motor will stop working.
At this time, the display screen will display the word "OFF", and the buzzer will beep.
- 3.8. After the cooking, the screen displays the word "OFF", and the buzzer gives a prompt sound of "beep" 5 times. The display screen is display off and the machine returns to standby mode.
- 3.9. During the cooking, take out the frying basket, the display screen will show the words "OPEN", the machine stops working, after inserting the frying basket, the machine resumes its previous work;
- 3.10. After the cooking menu of the left pot is set, gently press the right pot and then the Replication function Key to copy the cooking menu of the left pot to the right pot. After the right pot is set, tap the left pot and then the Replication function Key to copy the cooking menu of the right pot to the left pot.

4. Double pot working mode

4.1. Starting the 2 pots

- 4.1.1. Firstly, select one side and debug the menu, temperature and time according to needs. Secondly, select another side and debug the wanted recipe, temperature and time in the same way.
- 4.1.2. Pressing the Pause and start buttons of key, 2 pots start working at the same time,  key and indicator light of Pot 1 recipe flashes once per 6 seconds at the same time,  key and indicator light of Pot 2 recipe flashes once per 6 seconds at the same time, Pot 1 and Pot 2 display alternately, about 3 seconds interval;

- 4.1.3.** It also can start Pot 1 firstly by press "Pause and start buttons key" after set parameter of Pot **1** and then press **2** to set parameter of Pot 2, after Pot 2 ready, press "Pause and start buttons key" to start Pot 2;
- 4.1.4.** During the double pots working process, pressing the Temp or Time Key icon once, the recipe of temperature will be displayed alternately in left & right display screen, 3 seconds after no operation will switch to time display;
- 4.2. Debug during the double pots working process**
- 4.2.1.** During the cooking process of 2 pots are working at the same time, if you need to debug the temp or time for Pot 1, press **1** and then debug the temp and time as you need, the recipe can't be debug in this state. If no operation within 10 seconds after debugging, the display screen automatically returns to normal;
- 4.2.2.** If you need to debug the temperature or time of **2** pot, refer to 4.2.1;
- 4.2.3.** During the cooking process, recipe and temp/time can be adjusted by pressing **1** / **2** and "Pause and start buttons of key" in turn, then Pot 1 or Pot 2 will enter the pause mode, press "Pause and start buttons of key" will resume cooking after debugging;
- 4.2.4.** After the machine enter the pause mode, if there is no operation after 5 minutes, the suspended Pot will enter the standby mode.
- 4.3. Close pot **1** or pot **2****
- 4.3.1.** Press the **1** key or **2** pot first, and then press and hold the "power key" for 2 seconds, the selected pot will stop working and return to standby mode.
- 4.4. Draw out of the basket**
- 4.4.1.** During cooking process, if one basket was drawn out, the display will show the "OPEN" at any time. the corresponding side will stops working (both heating and motor will be stopped), and it will resume working as per previous setting when the basket is inserted back. One frying basket is removed and loaded without affecting the work of the other pot;
- 4.4.2.** When the frying basket is drawn out in standby state, the display will show the "OPEN". At this time, the corresponding pot cannot be operated.
- 4.5. Pause the 2 pots**
- 4.5.1.** When double-pot cooking, press "Pause and start buttons of key" once, and the 2 pots enter the pause mode at the same time, and the two screens and recipes are flashing. Press the "Pause and start buttons of key" again, and the 2 pots resumes working mode;

4.5.2. When 2 pots are paused at the same time, if there are no operation within 5 minutes. After 5 minutes, both pots will stop working and return to standby mode;

4.5.3. During 2 pots cooking, gently press the "Pause and start buttons key" once, the 2 pots enter the pause mode at the same time, if you need to adjust, first press the **1** or **2** , and then adjust the recipe, temperature and time according to your needs; After debugging, press the "Pause and start buttons of key" once to resume to work the 2 pots at the same time;

4.5.4. During 2 pots cooking, gently press "Pause and start buttons key" once, the 2 pots will enter the pause mode at the same time, press and hold the "Power key" again for 2 seconds, 2 pots will stop working at the same time, the left and right screens will display "OFF", and the product will return to the standby mode after a prompt sound of "beep".

4.6. Stop the 2 pots

4.6.1. During 2 pots cooking, press and hold the "Power key" for 2 seconds, 2 pots will stop working at the same time, and the left and right screens will display "OFF". After a prompt sound of "beep", the machine will enter the standby mode.

4.6.2. There is no operation in the simultaneous cooking of 2 pots, after the display time ends, both heating and motor will be stopped, and the display screen displays "OFF". After the buzzer gives out 5 prompt sounds of "beep", the display screen is off and the machine returns to the standby mode;

4.6.3. If you want to turn off one pot of the 2 pots cooking, press **1** or **2** first, and then press and hold the "Power key" for 2 seconds.
The selected pot will stop working, and the corresponding display screen will display "OFF". After a prompt sound of "Beep", it will return to standby mode. At this point, the machine state changes to single pot working mode.

4.7. Simultaneous end function

4.7.1. This function will be waked up only when two recipes with different time are selected in 2 pots mode and the indicator light will be lit at the same time. The awakened state display will flash.

4.7.2. After selecting the menu, press "Synchronous end key" firstly, press the "Pause and start button key" again, the machine will begin to work.
At this point, the long time menu pot to work, short time pot of the screen shows "HOLD", when the extra time has passed, the short time pot began to work, "synchronization end key" normally it is turned on in this process;

- 4.7.3. While working, if the time displayed on one pot of the HOLD is set to greater than that on the other side, exit the synchronization end mode, and the "synchronization end button" indicator will be off.
- 4.7.4. During the working, pull out a pot, the time will be suspended, the other pot of the time will also be suspended, the screen shows "HOLD", insert a pot, continue to synchronize work;
- 4.7.5. During the synchronous operation, if one pot is suspended and the other pot continues to work, exit the synchronization end function and the "Synchronization end key" indicator is off;

Remark Items

1. **Boot mode:** When in this mode, only the Power Key Icon is illuminated;
2. **Standby mode:** the Power Key Icon and Pot 1 and Pot 2 key icon are all illuminated;
3. **Debug the unit when unit is not working:** the corresponding function key is always on, the selected recipe indicator is flashing, the rest of the menu indicator is always on, the corresponding display is flashing alternately to show the temperature/time of the selected recipe. When adjusting the menu, the selected recipe is flashing, when debugging the temperature, press the temperature key, the display is flashing to show the current temperature, press the time key to adjust the time, the display switches the current time and flashes to show. When the 2 pot is in the selected state at the same time, the side that is not selected, the corresponding menu does not flash, the corresponding display alternately shows the temperature and time without flashing, in this process heaters and motors are not work;
4. **Debugging mode during cooking process:** the recipe does not flash. The screen flashes to display the temp and time. You can adjust the temp and time, but the recipe cannot be adjust;
5. **Single pot pause mode:** the corresponding function key is steady on, and the menu indicator blinks when selected. The other menu indicators are steady on, and the corresponding display screen blinks, indicating temperature/time. The corresponding 1 or 2 key blinks, and the menu, temperature and time can be adjusted at this time;
6. **2 pots pause mode:** the corresponding function key is steady on, the selected menu indicator blinks, the other menu indicator is steady on the display screen blinks, showing the temperature/time, corresponding 1 and 2 key blink;

7. **Working mode:** the corresponding function key is steady on, the selected menu indicator is steady on, other menu indicators are off, and the corresponding screen displays the menu time;
8. When the 2 pots are working at the same time, the key indicator and the corresponding menu indicator of the **1** pot blink at the same time /3 seconds, and the extinguishing time < 0.5 seconds. After 3 seconds, the key indicator and the corresponding menu indicator of the **2** pot blink at the same time /6 seconds, and the extinguishing time < 0.5 seconds, and the left and right blink alternately, and the left and right interval time is 3 seconds;
9. **Memory function:** this machine has memory function, when the cooking is finished, the machine does not power off, in the next use, select the same pot body with the last time, will directly display the menu used last time; The memory function will disappear when the machine is powered off for 1 hour. After more than 1 hour, the initial state will be displayed when the machine is powered on again;
10. **Power off memory:** if the machine is in use, if the power is cut off accidentally, as long as it is re-energized within 30 minutes, the machine will return to the working state before power off;
11. **Display failure mode:**
 - 11.1. **E1 is displayed:** The NTC is Opened.
 - 11.2. **E2 is displayed:** The NTC is Short Circuit.

Settings

This table below will help you to select the basic settings for the ingredients.

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 setting for your ingredients.*

The Rapid Air technology instantly reheats the air inside the appliance instantly. **Pull the pot** briefly out of the appliance during 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.
- Snacks that can be prepared in a 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 homemade dough.
- Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the Air fryer to reheat ingredients.
To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

Menu	Reference weight	Default temperature	Default pot time	Temperature range	Time frame	Shake
Steak	400	400°F	15min	160-400°F	1-60min	1-2
Chicken leg	500	400°F	30min	160-400°F	1-60min	1-2
Shrimp	550	380°F	10min	160-400°F	1-60min	1-2
Fish	500	360°F	25min	160-400°F	1-60min	1-2
Pizza	400	360°F	10min	160-400°F	1-60min	1-2
Fries	450	400°F	27min	160-400°F	1-60min	1-2
Bake	400	380°F	12min	160-400°F	1-60min	1-2
Vegetables	300	340°F	20min	160-400°F	1-60min	1-2

Note:

- Add 3 minutes to the preparation time when you start frying while the Air fryer is still cold.
- You can adjust the temperature or time according to the actual cooking effect when using two cooking pots at the same time.

Cleaning

- **Clean the appliance after every use.**
- The pot and the Shelf has a nonstick 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 mains plug from the wall socket and let the appliance cool down.

Note: *Remove the pot to let the Air fryer cool down more quickly.*

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pot and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.

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

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

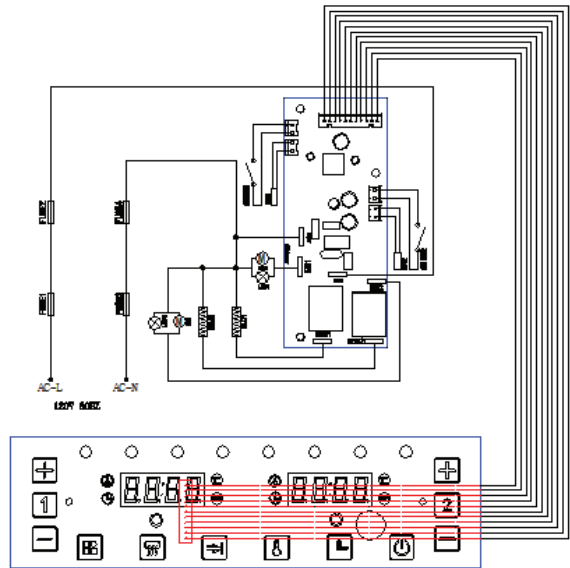
Environment

Do not throw away the appliance with the normal household waste when it is exhausted,, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and Service

If you need service or information or if you have a problem, please contact your local authorized service centre.

Electrical Schematic Diagram

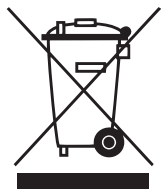


Troubleshooting

Problem	Cause	Solution
Air fryer will does not work	<ul style="list-style-type: none">• The appliance is not properly plugged in.• You have not set the timer	<ul style="list-style-type: none">• Put the mains plug in an earthed wall socket.• Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done	<ul style="list-style-type: none">• The amount of ingredients in the basket is too big.• The set temperature is too low.• The preparation time is too short.	<ul style="list-style-type: none">• Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.• Set the temperature key to the required temperature setting.• Set the timer to the required preparation time.
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.
The ingredients are fried unevenly in 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 crispier result.

Problem	Cause	Solution
I cannot slide the pan into the appliance properly	<ul style="list-style-type: none"> • There are too much ingredients in the basket. • The basket is not placed in the pot correctly. 	<ul style="list-style-type: none"> • Do not fill the basket beyond the MAX indication. • Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance	<ul style="list-style-type: none"> • You are preparing greasy ingredients. • The pot still contains grease residues from previous use. 	<ul style="list-style-type: none"> • When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result. • 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 air fryer.	<ul style="list-style-type: none"> • You did not use the right potato type. • You did not rinse the potato sticks properly before you fried them. 	<ul style="list-style-type: none"> • Use fresh potatoes and make sure they stay firm during frying. • 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 crispiness of the fries depends on the amount of oil and water in the fries.	<ul style="list-style-type: none"> • 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.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



The NutriChef logo consists of the word "nutriChef" in a white, lowercase, sans-serif font. A small "TM" trademark symbol is positioned to the upper right of the "f". The text is centered within a horizontal rectangular bar that has a green-to-yellow gradient, being darker green on the left and lighter yellow on the right.

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Questions? Issues?

We are here to help!

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