



AIR FRYER

INSTRUCTION MANUAL



MODEL NO.: MF-TN40A

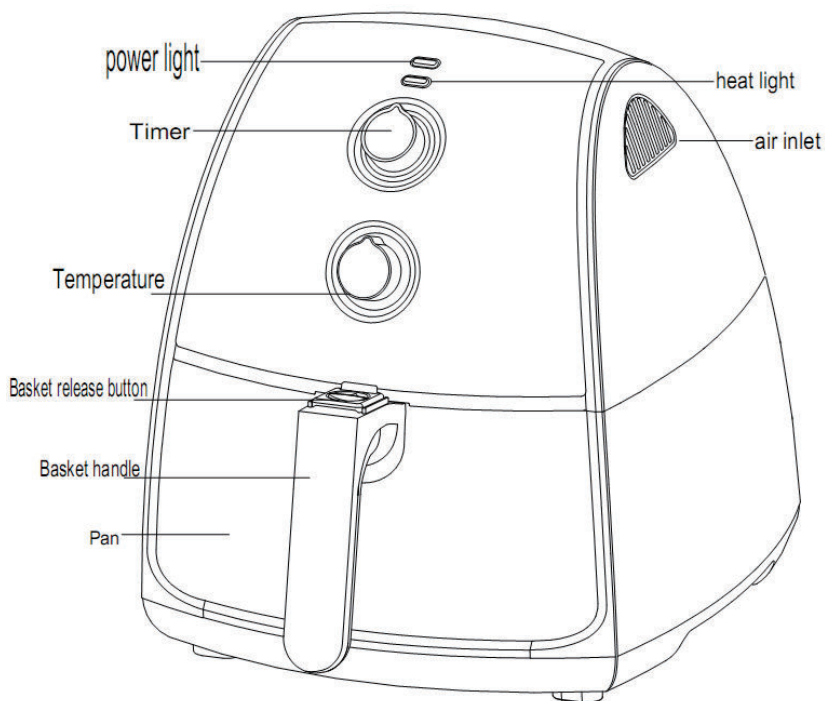
(Frying capacity: 4 Liters)

PLEASE READ THE INSTRUCTIONS MANUAL CAREFULLY BEFORE USE

Introduction

Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (rapid hot air) 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.

General description of main parts



Important

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

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse 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 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

- This appliance is not intended for use by persons (including children below 8 years old) 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.
- 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 or the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do 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 mains cord out of the reach of children younger than 8 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.
- 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 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. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- After using the appliance, the metal cover inside is very hot, avoid contact with the hot metal inside after cooking.
- 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 commercial 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 we are not liable for damage caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 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.
- The appliance has the micro switch inside, when the pan is pulled out during cooking, the appliance will be shut-off power automatically.

Overheating Protection

- The appliance has overheating protection system, if the inner temperature control system fails, the overheating protection is automatically turned on, and the appliance is shut off. Unplug the mains cord, let the appliance cool down, then send to the authorized service center for repairing.

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Note: If the pan is pulled out during cooking, the appliance will be switched off automatically, too.
(Timer still in counting down) .

Electromagnetic fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Before first use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and 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.

Do not place the appliance on non-heat-resistant surfaces.

2. Place the basket in the pan properly
3. Put the pan into the machine.

Note: the pan **MUST** be put into the appliance properly, otherwise the appliance doesn't work!

4. Pull the mains cord and plug into the earthed wall socket.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance.

Do not put anything on the air-inlet on the two sides of the appliance, this disrupts the airflow and affects the hot air frying result.

Using the appliance

The air fryer can prepare a large range of ingredients. Pls refer to the section "settings" table hereinafter.

Hot air frying

1. Put the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.

Note: Never fill the basket in full or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the end result.

4. Slide the pan back into the air fryer properly.

Never use the pan without the basket in it.

If the pan is not fixed into the air fryer properly, the appliance won't work!

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

5. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature
6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
7. To switch on the appliance, turn the timer knob to the required preparation time

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a The power-on light and the heating-up light will go on.
 - b The timer starts counting down the set preparation time.
 - c During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
 - d Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.

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

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients cooking condition, the power will shut down automatically and resume after slide the pan back into the appliance(timer always counts down in this situation).

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0, or pull out the pan directly.

10. 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.

11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.

After hot air frying, the pan and the inside metal cover are hot, avoid touching them.

12. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket

13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

14. If you want to cook two ingredients at the same time, you can use the basket separator to divide them and prevents the flavors mixing with each other.

Settings

This table below 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 setting for your ingredients.

Because the rapid hot 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.*
- *Place a baking tin or oven dish in the 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 150 °C for up to 10 minutes.*

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8×8mm)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	shake	
Frozen chicken nuggets	100-500	6-10	200	shake	
Frozen fish fingers	100-400	6-10	200		
Frozen bread crumbed cheese snacks	100-400	8-10	180		
Stuffed vegetables	100-400	10	160		
Baking					

Cake	300	20-25	160		
Quiche	400	20-22	180		
Muffins	300	15-18	200		
Sweet snacks	400	20	160		

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

Making home-made 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 and put them in the basket.
Note: Do not tilt the bowl to put all the sticks in the basket 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 in this chapter.

Cleaning

Clean the appliance after every use.

Don't touch the hot metal inside before cleaning while just after frying.

Let the appliance cool down before cleaning!

The pan, the basket & separator, 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 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 the basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The basket & separator are dishwasher-safe.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket 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.
3. Put the air fryer in a clean and dry place.

Environment

Do not throw away the appliance with the normal household waste at the end of its life, 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 visit our website or contact your distributor.

Troubleshooting

problem	Possible 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.	Turn the timer knob to the required preparation time to switch on the appliance.
	The pan is not put into the appliance properly	Slide the pan into the appliance properly.
	The overheating protection is turned on	Use a pointed object to press the RESET button at the bottom of the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is excess.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
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. See section 'Settings' in chapter 'Using the appliance'.
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 crispier result.
I cannot slide the pan into the appliance properly.	There is excess ingredients in the basket.	Do not fill the basket beyond in full, refer to the "Setting" table above.
	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.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, 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 from previous use.	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.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	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 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.	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.



空气炸锅

使用说明书



型号. : MF-TN40A

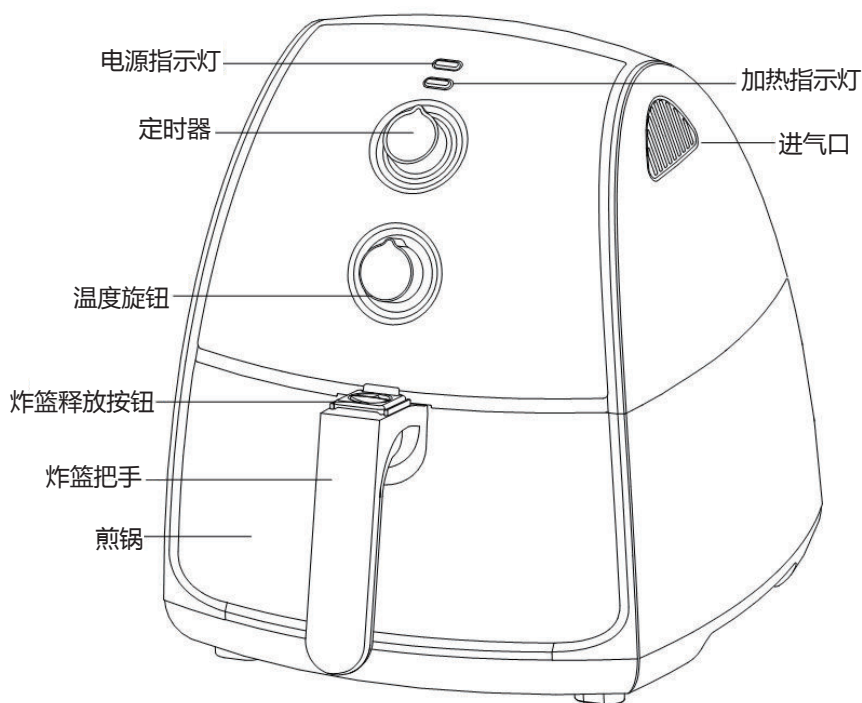
(炸锅容量 : 4 升)

使用产品前请仔细阅读本说明书

产品介绍

使用本空气炸锅可以更健康地烹制您最喜爱的食材和小食。炸锅采用热空气与高速空气循环（快速热风）及顶部烤架的组合，以健康、快捷、简便的方式烹制各种美味佳肴，可360度全方位加热大多数食材而无需油。

主要部件的介绍



重要说明

使用产品前请仔细阅读本说明，并妥善保存以备将来参考。

危险

- 切勿将内置电气元件和加热元件的外壳浸入水中，不要在水龙头下冲洗。
- 切勿让任何水或其他液体进入器具内，以免触电。
- 务必将食材放在炸篮里，避免与加热元件接触。
- 设备运行时，不要盖住进气口和出气口。
- 不要在煎锅里装满油，可能会引起火灾。
- 炸锅工作时切勿触摸设备内部。

警告

- 本设备不适合身体、感官缺陷或智力低下或缺乏经验和知识的人士（包括8岁以下儿童）使用，除非在其监护人的监督或指导下使用。
- 在连接设备前，请检查设备上所指示的电压是否与本地电源电压相对应。
- 如果插头、电源线或设备本身损坏，请不要使用设备。
- 如果主电线损坏，必须联系制造商、代理商或有资质的其他等同人员更换，以避免危险。
- 应监督儿童，确保他们远离本设备。除8岁以上儿童在监护下外，否则儿童不得进行清洁和维护。
- 当设备开启或冷却时，请将设备及其主电线置于8岁以下儿童无法触及的地方。
- 保持主电线远离热表面。
- 请勿用湿手将设备插入电源或操作控制面板。
- 只需要将设备连接到接地的壁式插座上。一定要确保插头正确插入插座。
- 切勿将本设备连接到外部计时器开关或单独的远程控制系统，以免发生危险情况。
- 切勿将本设备放置在易燃物品上或附近，例如桌布或窗帘。
- 请勿将设备靠墙放置或靠在其他设备上。设备的背面、侧面和上方均留出至少10cm的空间。不要在设备上放置任何物品。
- 请勿将本设备用于本手册所述以外的任何其他用途。
- 勿让设备在无人看管的情况下运行。
- 在热空气煎炸过程中，会通过出风口释放出热蒸汽。请将手和脸与蒸汽和出风口保持安全距离。另外从设备上取下煎锅时，小心被热蒸汽烫伤。
- 使用过程中，设备表面可能会变热。
- 使用设备后，设备内的金属盖会变得很烫，避免与设备内的热金属接触。
- 如发现设备冒出黑烟，请立即拔掉插头。等待烟雾散去时方可将煎锅从设备上取下。

注意

- 将设备置于水平、平坦、稳定的表面。
- 此设备仅供一般家用。它不适用于商店、办公室、农场或其他工作环境中的员工厨房。也不适用于酒店、汽车旅馆、民宿以及其他商业环境。
- 如果设备使用不当，或用于专业或半专业用途，或未按照用户手册中的说明使用，则无法为您办理售后，我们亦不承担任何损坏责任。
- 使用后一定要拔掉设备插头。
- 使用后让设备冷却约30分钟后再处理或清洗。
- 确保将烹制食材从炸锅取出时是金黄色的，而不是黑色或棕色。清除烧焦的残渣。
- 设备内部有微型开关，烹制时将煎锅拉出，设备将自动断电。

过热保护

- 本设备具备过热保护系统，如果内部温度控制系统出现故障，过热保护将自动开启，设备关闭。拔掉电源线。让设备自行冷却后送到授权服务中心进行维修。

自动关机

本设备配有定时器。当定时器计时到零时，设备会发出铃声并自动关闭。要手动关闭设备，请将定时器逆时针旋转至零的位置。

注意：如果煎锅在烹制过程中被拉出，设备也会自动关闭。（定时器仍在计时中）

电磁场（EMF）

本设备符合所有有关电磁场（EMF）的标准。如按照本用户手册中的说明妥善使用，本设备是安全的。

首次使用

1. 拆除所有包装。
2. 从设备上取下所有贴纸或标签。
3. 用热水、洗涤液和非研磨性海绵彻底清洗炸篮和煎锅。
注：也可用洗碗机清洗这些部件。
4. 用湿布擦拭设备内外部。

这是一个空气炸锅，主要依靠热空气工作，请勿在煎锅里装满油或炸用脂油。

使用前准备

1. 将设备置于稳定、水平的表面。

请勿将设备放于不耐热的表面。

2. 把炸篮正确放在炸锅内。

3. 把煎锅放进设备里。

注意：煎锅必须正确放入炸锅内，否则设备将无法工作！

4. 将主电线和插头插入接地的壁式插座。

勿在煎锅里装满油或其他液体。

勿将任何物品放在设备顶部。

勿在设备两侧的进气口处放置任何物品，这会影响气流，进而影响热空气的煎炸效果

设备的用法

本款空气炸锅可烹制多种食材。请参考下文的“设置”表。

热空气煎炸

1. 将电源插头插入接地的壁式插座。

2. 把煎锅从空气炸锅中拉出。

3. 把食材放进炸篮里。

注意：请勿将炸篮装满或超出建议的量（请参阅本章“设置”一节），装得过多可能会影响最终煎炸的效果。

4. 把煎锅推回空气炸锅里。

勿在未放炸篮时使用煎锅。

如果煎锅未正确地固定在空气炸锅上，设备将无法工作！

注意：使用期间和使用后的一段时间内，炸锅会变得很烫，切勿触摸。只可握住煎锅的手柄。

5. 把温度控制旋钮调到所需的温度。要确定合适的温度，请参阅本章的“设置”一节

6. 确定各种食材所需的烹制时间（见本章“设置”一节）。

7. 将定时器旋转到所需的烹制时间，设备开始工作

当设备处于冷却状态时，将烹制时间增加3分钟。

注意：如果你愿意，你也可以让设备在未放食材的情况下预热。在这种情况下，将定时器旋钮调到3分钟以上，等待加热灯熄灭（大约3分钟后）。然后将食材放入炸篮，把定时器旋钮调到所需的烹制时间。

a. 电源灯和加热灯亮起。

b. 定时器开始倒数设定的烹制时间。

c. 在热空气煎炸过程中，加热灯会不时地亮起又熄灭。这表明加热元件被打开和关闭以保持设定的温度。

d. 将煎炸食物留在煎锅底的油回收。

8. 有些原料需要在烹制过程中摇匀（见本章“设置”部分）。抓住手柄将煎锅从炸锅中拉出，摇匀后把煎锅推回空气炸锅里继续烹制。

注意：摇动时不要按手柄上的按钮。

小贴士：为了减轻重量，你可以把炸篮从煎锅里取出，只摇动炸篮。要做到这一点，可把煎锅从设备中拿出，放在一个耐热表面上，并按下手柄的按钮。

小贴士：你可以把定时器调到烹制时间的一半，这样计时铃会响起提醒你需要摇匀食材。然而，这意味着你必须在摇匀食材后重新设置定时器。

小贴士：如果你将定时器设置为完整的烹制时间，在烹制完成之前不会响铃提示，可随时取出煎锅检查食物的烹制情况，煎锅拿出时电源将自动关闭，煎锅放回设备时将自动恢复工作（这种情况下，计时器仍保持计时状态）。

9. 当您听到计时器铃声时，设置的准备时间已经过了。将煎锅从设置中取出，放在一个耐热的表面上。

注意：您也可以手动关闭设备。把温度控制旋钮调到0的位置，或直接把煎锅拉出来即可。

10. 检查一下食材是否烹制好。

如果食材尚未烹制好，只需把煎锅放回设备里，再把定时器多调几分钟即可。

11. 要取出较小食材（如薯条），按下炸篮释放按钮，将炸篮从煎锅内取出即可。

勿在炸篮还未与煎锅分离时将炸篮倒置，如果倒置煎锅底残留的多余油脂都会漏到食物上。

热空气煎炸后，煎锅和食物都是热的。对于有些烹制的食材，蒸汽可能会从煎锅中逸出。

热空气煎炸后，煎锅内部及金属盖都是热的，避免接触。

12. 将篮内食物倒入碗中或盘内

小贴士：要取出较大或易碎的食材，可用一把钳子把食物从篮内拿出。

13. 当一批食物烹制完成后，可立即用空气炸锅烹制下一批。

14. 如果你想同时烹饪两种食材，可以用炸篮分隔器把它们隔开，防止串味。

设置

下表可帮助您选择要烹饪食材的基本设置。

注意：请记住这些设置仅供参考。由于食材的来源、大小、形状及品牌各有不同，我们不能保证提供您的食材的最佳设置。

由于快速热空气技术可以瞬间将设备内的空气重新加热，所以在热空气煎炸过程中，短暂的将煎锅从设备内拉出基本不会对煎炸过程产生影响。

小贴士

- 较小的食材所需的烹制时间通常比较大的食材稍短。
- 较大的食材只需将烹制时间稍延长一点，而较少量食材只需将烹制时间稍缩短一些。
- 在烹制过程中适当摇匀较小食材，可防止煎炸不均，使烹制结果更佳。
- 加些油到新鲜的土豆里可以使土豆变脆。加入油后几分钟内，将食材放入空气炸锅中煎炸。
- 切勿在油炸煎锅内烹制特别油腻的食材，例如香肠。
- 可以放入烤箱烹制的小食也可用空气炸煎锅制作。
- 炸薯条的最佳量是一次500克。
- 使用预制面团，可快速方便地制作点心。预制面团的烹制时间也比自制面团稍短。
- 如果你想烤蛋糕或乳蛋饼，或者想炸易碎的材料或填料食材，可以把烘焙罐或烤盘放在空气炸锅里。
- 你也可以用空气炸锅来重新加热食物。要重新加热食物，将温度设置为150° C，最多加热10分钟。

	最小-最大	时间 (分)	温度 (°C)	是否摇匀	其他信息
土豆与薯条					
薄冷冻薯条	300-700	9-16	200	摇匀	
厚冷冻薯条	300-700	11-20	200	摇匀	
自制薯条 (8X8mm)	300-800	16-10	200	摇匀	加半匙油
自制薯角	300-800	18-22	180	摇匀	加半匙油
自制薯块	300-750	12-18	180	摇匀	加半匙油
土豆饼	250	15-18	180	摇匀	
奶油烤土豆	500	15-18	200	摇匀	
猪肉 & 家禽肉					
牛肉	100-500	8-12	180		
带骨猪排	100-500	10-14	180		
汉堡包	100-500	7-14	180		
香肠肉卷	100-500	13-15	200		
鸡腿	100-500	18-22	180		
鸡胸肉	100-500	10-15	180		
小食					
春卷	100-400	8-10	200	摇匀	
冷冻鸡块	100-500	6-10	200	摇匀	
冷冻鱼条	100-400	6-10	200		
冷冻面包屑奶酪点心	100-400	8-10	180		
蔬菜陷点心	100-400	10	160		
烘焙					

蛋糕	300	20-25	160		
乳蛋饼	400	20-22	180		
松饼	300	15-18	200		
甜食s	400	20	160		

注：空气炸锅处于冷却状态时，使用时请将烹制时间额外加3分钟。

自制薯条

自制薯条，请参考以下步骤。

1. 把土豆削皮，切成条。
2. 把土豆条清洗干净，用厨房用纸擦干。
3. 在碗里倒入1/2汤匙橄榄油，放入土豆条搅拌，使其均裹上一层油。
4. 把土豆条从碗里拿出放到炸篮里。

注意：不要一次性地把所有土豆条从碗内倒入篮内，防止过多的油落入煎锅底。

5. 按照本章的说明煎炸土豆条。

清洁

每次使用后请清洗炸锅。

煎炸后，请不要在清洗前接触热金属表面。清洗前先让设备冷却！

不可使用金属厨具或研磨性清洁材料清洗煎锅、篮和分隔器，以免损坏不粘涂层。

1. 从壁式插座上取下电源插头，等待设备冷却。
注意：取下煎锅，让空气炸锅快速冷却。
2. 用湿布擦拭炸锅外部。
3. 用热水、洗涤液和非研磨性海绵清洗煎锅和炸篮。

可以使脱脂液洗去残留的污垢。

注意：炸篮和分离器可以用洗碗机清洗。

小贴士：如果炸篮或煎锅底上有油污，在煎锅内放入热水加一些洗洁精。再把炸篮放在煎锅里，浸泡大约10分钟。

4. 用非研磨性海绵沾水清洗设备内部。
5. 用清洁刷清除加热元件上的食物残渣

储存

1. 拔掉设备插头，让其自然冷却。
2. 确保所有部件清洁干燥
3. 将空气炸锅置于干净且干燥的地方。

环境

切勿在设备到其使用寿命时，将设备连同一般生活垃圾一并弃置，而应置于指定收集点以便回收。这种做法有助于保护环境。

质保和服务

如果您需要服务或信息或有任何疑问，请访问我们的网站或联系您的供应商。

故障排除表

问题	可能的原因	解决方案
空气炸煎锅不工作	未插入电源	将电源插头插入接地壁式插座
	未设定计时器	将定时器旋钮旋至所需的烹制时间，使设备工作
	煎锅未正确地置于设备内	将煎锅正确地推入设备。
	过热保护开启	使用尖物品按下设备底部的重置按钮。
空气炸锅所烹制食材未煎炸成功	炸篮内食材过量	在炸篮内放入较少食材。少量食材可以煎炸得更均匀
	设置温度过低	将温度控制旋钮旋至所需的温度 (见“设备使用”一章的“设置”一节)。
	烹制时间过短	将定时器旋钮旋至所需烹制时间 (见“设备使用”一章的“设置”一节)。
空气炸锅内食材煎炸不均	有些食材在烹制过程中需要摇匀	容易掺杂在一起的食材 (如薯条) 需要在烹制中进行摇匀 (见“设备使用”一章的“设置”一节)。
油炸点心出煎锅时不酥脆	你使用的可能是需要以传统油炸煎锅烹制的食材	使用烤箱点心或在点心表面刷上一些油，达到更酥脆的效果
不能将煎锅正确地放入设备内	炸篮内食材过多	不要将炸篮装得过满，参考上面的“设置”表
	炸篮未正确放于煎锅内	将炸篮按入煎锅内，直到听见咔嚓一声。

设备冒出白烟	正在烹制多油食材.	当你用空气炸锅煎炸多油食物时，会有大量的油漏入煎锅内。油会产生白烟，煎锅会比平时升温更高。这不会影响设备或最终烹制结果。
	煎锅内仍有之前使用所残留的油脂	煎锅内油脂由于加热导致白烟。确保每次使用后及时清洗炸煎锅
空气炸煎锅内新鲜薯条煎炸不均	未使用适当的土豆	使用新鲜土豆，确保它们在煎炸中不松散。
	煎炸之前未适当清洗土豆条	适当冲洗土豆条，去除土豆条表面的淀粉。
新鲜薯条出煎锅时不酥脆	薯条的酥脆度取决于油的用量和水分	放油之前，一定要使土豆条沥干水分
		将土豆条切小一些可以更酥脆
		适当加一点油可以更酥脆。