

PKAIRFR22

User Manual



INTRODUCTION

This all new Air FRYER provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a grill, you can make numerous dishes. The best part is that the Air FRYER heats food at all directions and most of the ingredients that doesn't need oil.

GENERAL DESCRIPTION (FIG.1)

- 1 Basket
- 2 Pan
- 3 Basket handle
- 4 Basket release button
- 5 Heating-up light
- 6 Power-on light
- 7 Timer (0-30min.)/power-on knob
- 8 Temperature control knob (176-392°F)
- 9 Air inlet
- 10 Air outlet openings
- 11 Mains cord

IMPORTANT

Please read this instruction manual carefully before you use the appliance as dangers may occur under incorrect operations.

Danger

- Do not immerse the appliance's housing in water or rinse under the tap due to its multi-electrical and heating components.
- Keep liquids away from your appliances to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it 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, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.

- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against wall or against other appliance. 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.
- Any accessible surfaces may become hot during use. (fig.2)
- 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

- Ensure that 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 used in environments such as staff kitchens, farms, motels, and other non-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
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down for safe handling or cleaning.

AUTOMATIC SWITCH-OFF

The appliance has a built in timer, it will automatically shut down the appliance when count down to zero. You can manually switch off the appliance by turning timer knob to zero anticlockwise.

ELECTROMAGNETIC FIELDS (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm for human body based on available scientific evidence.

BEFORE FIRST USE

1. Remove all packaging materials and stickers or labels.

2. Clean the basket and oil catch plate with hot water, with washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in a dishwasher.
3. Wipe the inside and outside of the appliance with cloth. There is no need to fill the oil catch plate with oil and frying fat as the appliance works on hot air.

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. Put the basket in the pan. (fig.3)

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

Do not put anything on top of the appliance, the airflow will be disrupted.

USING THE APPLIANCE

The **PKAIRFR22** can prepare a huge range of dishes, you may get help from the recipe book.

HOT AIR FRYING

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the magic fryer (fig.4)
3. Place the ingredients in the basket.
4. Slide the pan back into the AIR FRYER (fig.5)
Never use the pan without the basket in it.
Caution: Do not touch the pan during and in short-time after use, as it gets very hot. Only hold the pan by the handle.
5. Turn the temperature control knob to the proper temperature. See section 'Settings' in this chapter to determine the right temperature (fig.6).
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 (fig.7).

Add 3 minutes to preparation time if the appliance is cold

Note: You can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light goes out (after about 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 go on.
- b. The timer starts counting down the setted 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 chosen temperature.

- d. Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway during the preparation time (see section 'Settings' in this chapter). By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the magic fryer (fig.8).

Caution: Do not press the button of the handle during shaking. (fig.9)

Tip: You can remove the basket from the pan and shake the basket only to reduce the weight. Do like this, pull the pan out of the appliance, place it on the heat-resistant holder and press the button of the handle (fig.10,).

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

Note: You can also switch off the appliance manually. Turn the temperature control knob to 0.

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 (1) and lift the basket out of the pan (2). (fig.10-11)

Don't turn over the pan, otherwise, the oil collected on the bottom of the pan will leak onto the ingredients.

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

12. Empty the basket into a bowl or onto a plate. (fig.11)

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

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

SETTINGS

This table 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 and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull 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 during 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 adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the AIR FRYER.
- Snacks can be prepared in an oven can also be prepared in the AIR FRYER.
- The optimal amount for prepare 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 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 302°F for up to 10 minutes.

	Min-max Amount (g)	Time (min)	Temperature (°F)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9- 16	392	shake	
Thick frozen fries	300-700	11-20	392	shake	
Home-made fries (8×8mm)	300-800	16-10	392	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	356	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	356	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	356	shake	
Potato gratin	500	15-18	392	shake	
Meat & Poultry					
Steak	100-500	8-12	356		
Pork chops	100-500	10-14	356		
Hamburger	100-500	7-14	356		
Sausage roll	100-500	13-15	392		
Drumsticks	100-500	18-22	356		
Chicken breast	100-500	10-15	356		
Snacks					
Spring rolls	100-400	8-10	392	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	392	shake	Use oven-ready

Frozen fish fingers	100-400	6-10	392		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	356		Use oven-ready
Stuffed vegetables	100-400	10	320		
Baking					
Cake	300	20-25	320		Use baking tin
Quiche	400	20-22	356		Use baking tin/oven dish
Muffins	300	15-18	392		Use baking tin
Sweet snacks	400	20	320		Use baking tin/oven dish

MAKING HOME-MADE FRIES

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

1. Make the potatoes peel and slice.
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 stays behind in the bowl. Put the sticks 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.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket and make 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 basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The pan and basket are dishwasher-proof.

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 about 10 minutes.

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

STORAGE

- Unplug the appliance
- 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 official collection point for recycling. By doing this, you do contribution to environmental protection (fig.12).

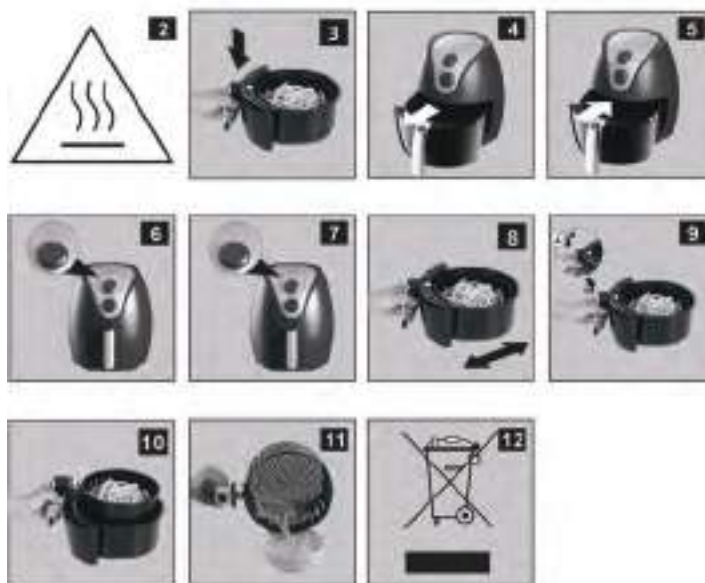
GUARANTEE AND SERVICE

If you need service or information or if you have any problems, 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 peroration time to switch on the appliance
The ingredients fried with the AIR FRYER are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried move 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 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 crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the 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 from 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 while 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 that 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 crisper result.





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