



HomeElectric

Dual Zone Air Fryer



AF-733

USER MANUAL

SAFETY INSTRUCTIONS

Please ensure you read all instructions and warnings in this user guide prior to first use.

Keep this user guide for future reference.


Please handle this product with care and check it regularly to ensure it is in good working order.


If the product, power supply cord or plug shows any signs of damage, stop using it immediately or do not use. Unplug product and contact a qualified technician or service agent.


- This appliance can be used by children 8 years and older if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved.
- Cleaning and user maintenance shall not be carried out by children.
- Keep the appliance and its cord out of reach of children aged younger than 8 years.
- Children shall not play with the appliance.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved.
- When operating, the air frying basket, separator and crisper baking tray will be hot. Do not touch.
- Use oven mitts or cloths when handling the basket and other accessories as they will retain some residual heat. This will prevent potential burns.
- Always use the handles on the air fry basket to pull out each basket.


- This air fryer is intended for indoor household use. Do not use outdoors for any purpose.
- The power cord to the air fryer should be plugged into and 200-240V AC electrical out only.
- If this air fryer begins to malfunction during use, use the handle to open and remove the basket from the air fryer.
- Unplug the power cord and stop use immediately. Contact a qualified technician or service agent. Place the air fryer only on dry, flat, stable and heat resistant surfaces.
- Do not place the air fryer on or near a hot gas or electrical burner or heated oven.
- Be sure to use on a heat resistant and even surface. If you do not have a heat resistant surface, please use a heat proof mat. Keep the appliance at least 20cm away from the walls, furniture or other flammables.
- Do not immerse the power cord, plug or air fryer unit in water or any other liquids.
- Do not allow the power cord to hang over the edge of a table, counter or touch any hot surfaces.
- If the power cord is damaged, stop use immediately and contact a qualified technician or service agent.
- Do not attempt to repair the air fryer yourself. Contact a qualified technician.
- Do not obstruct the air flow inlets and outlets. These are located at the back and on top of the air fryer.
- Do not use any third-party attachments and accessories with this air fryer. It may lead to malfunctions or injuries.


- When using the crisper baking tray, ensure that they are properly placed into the air frying basket before adding food and cooking.
- Allow the air fryer to cool before cleaning or removing the air fryer basket or baking tray.
- Unplug the power cord of the air fryer before cleaning and when it is not in use.
- Never operate or store the unit in direct sunlight.


 **WARNING:** This air fryer is not intended to be operated by means of an external timer or separate remote control system.

 **WARNING:** Never move the air fryer unit when hot or when containing hot food.

 **WARNING:** The air fryer will not operate unless the active air fry basket is fully inserted into the main air fryer main unit.

 **WARNING:** This air fryer should not be used to boil water.

 **WARNING:** This air fryer should never be used to deep fry food in fat or oil.

 **WARNING:** Under-filling or over-filling the air frying baskets may damage the air fryer and result in serious injuries.



CAUTION: Hot oil can collect at the base of the baskets. Use caution when removing the cooked food to avoid splashes and burns.



WARNING: After operating, the air fryer baskets and crisper baking tray will retain some residual heat. Let them cool before washing or handling.



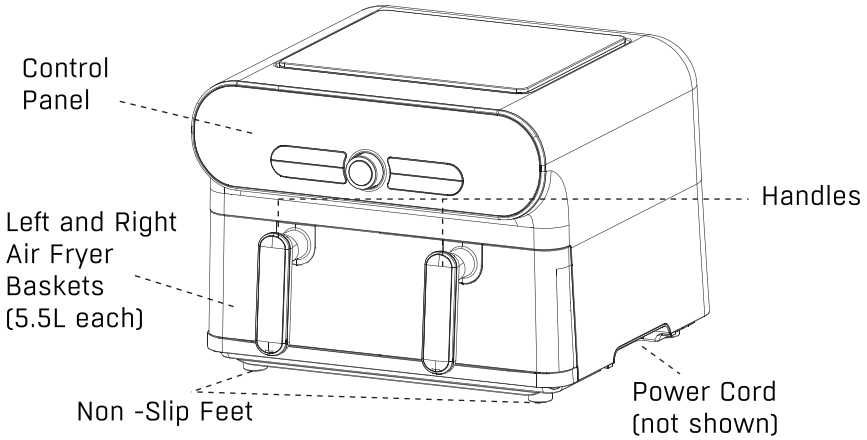
WARNING: This appliance is intended to be used in household and similar applications such as:

- 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.

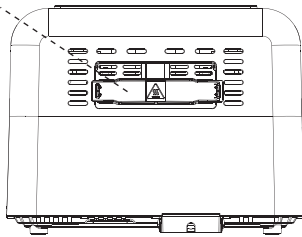


WARNING: Extreme caution must be taken when handling any hot fryer baskets or crisper baking tray. Be careful when opening baskets to avoid the steam escaping from the fryer and food.

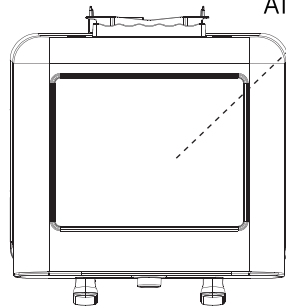
PRODUCT OVERVIEW



Air Flow Outlet
(caution hot air)

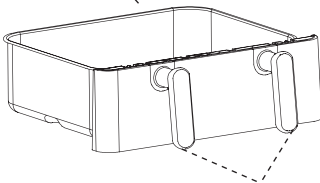


Air Flow Inlet

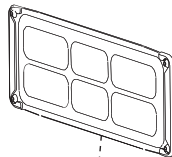


Note: Do not cover or obstruct the inlet/outlet

Air Fryer Basket

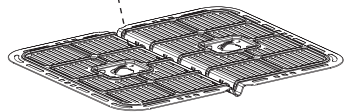


Air Fryer Basket
Handles

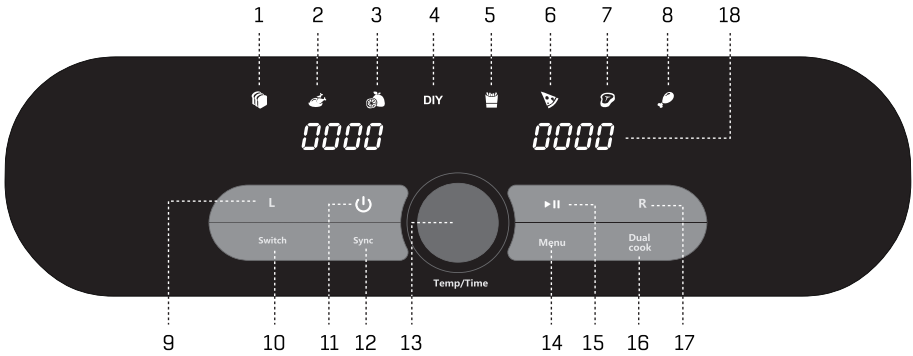


Separator

Crisper Baking Tray










CONTROL PANEL AND DISPLAY



- | | |
|--------------------------------------|--|
| 1. Bread preset indicator | 11. Power On/Off key |
| 2. Chicken preset indicator | 12. Sync key |
| 3. Dried Fruit preset indicator | 13. Time/Temperature/Menu selection dial |
| 4. DIY preset indicator | 14. Menu key |
| 5. Fries preset indicator | 15. Start/Pause key |
| 6. Pizza preset indicator | 16. Dual Cook key |
| 7. Steak preset indicator | 17. Right cooking basket selection key |
| 8. Drumstick preset indicator | 18. LED display |
| 9. Left cooking basket selection key | |
| 10. Switch key | |

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8 Cooking Modes

			DIY
Bread: 200°C-5Min	Chicken: 180°C-45 Min	Dried Fruit: 55°C-8hours	DIY: 180°C-20Min
			
Fries: 200°C-26Min	Pizza: 150°C-16 Min	Steak: 175°C-19 Min	Drumstick: 200°C-32 Min

Left cooking basket selection key

Select Left basket, it can be activated independently at any time before or during operation.

Switch key

Press Switch key to enter Megazone mode without the Separator. The user interface is showing 0000 to be adjusted for TIME/TEMPERATURE on the left. On the right side, display shows "Only".

Power On/Off key

When the machine is in standby mode, press this button and the machine will enter the menu selection interface.

While the machine is cooking, press this button and the machine will stop cooking and enter standby mode.

NOTE: When you press the Power On/Off key at the end of cooking or during cooking, there will be 5 beeps after a 20-second count-down.

Sync key

The Sync function automatically adjusts the start time in each basket to allow two different dishes to finish cooking at the same time.

For example: The cooking time of the left basket is 15 minutes, and the cooking time of the right basket is 10 minutes. After "Sync" is enabled, the left basket with the longer cooking time will start cooking first. 5 minutes later, the right basket will then start cooking, Both the left and right basket will end at the same time.

NOTE: In SYNC function mode, the separator must be put in place.

Time/Temperature/Menu selection dial

By operating the knob, you can select the menu, adjust the temperature and the time of the menu.

Menu key

In Menu Selection Interface, adjust the knob to select the menu from 8 cooking modes.

Start/Pause key

Once programming is completed, press the START and PAUSE to start the cooking process or PAUSE any operation.

Dual Cook key

Dual cook function allows you to set both cooking baskets of the air fryer at same settings, with same start time and same finish time.

NOTE: In Dual cook mode, the separator must be put in place.

Right cooking basket selection key

Select Right basket, it can be activated independently at any time before or during operation.

LED display

Digital TEMP & TIME display

AIR FRYING TIPS

- Please check on the cooking of your food as our Air fryer cooking technology will cook food quicker than conventional ovens
Pat the food dry before cooking to encourage browning and to avoid excess smoke
- To ensure even cooking/browning, always open the active basket halfway through the cook time and check, turn or shake foods in the air fryer basket. Some recipes call to brush or spray oil halfway through cooking. Adjust the temperature or time if needed
- Frying small batches will require shorter cooking times and yield crispier results.
- To avoid excess smoke when cooking foods high in fat (e.g bacon, chicken wings or sausages), it may be necessary to empty the fat gathered in the air fryer basket between batches
- Create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield crispier foods
- Press breading/coating onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking
- To improve crispiness in meat, coat the meat lightly with cornflour or rice flour and spray with oil
- Arrange breaded coated foods in air fryer basket so that food is not touching to allow air flow on all surfaces
- Spray oils works best with this air fryer. The spray distributes the oil more evenly and less oil is generally needed. However, canola, olive, avocado, coconut, grape seed, peanut or vegetable oil work well too
- When baking or using wetter foods, it is best to use parchment paper to line the basket

Air Frying Pre-Packaged Frozen Foods

- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature
- Once the time is up, ensure that the food is fully cooked

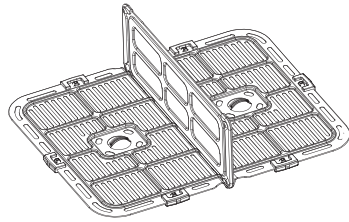
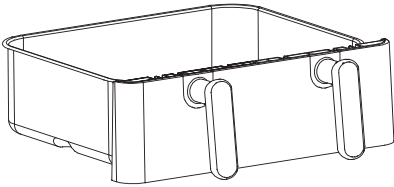
OPERATION INSTRUCTIONS

Before First Use

Remove all packaging and labels from the inside and outside of the air fryer. The Air Fryer comes with crisper baking tray and separator inside the cooking drawer.

Ensure you wash both the crisper baking tray, separator and the basket with hot soapy water. Wipe the air fryer main unit with a damp cloth.

DO NOT IMMERSE THE AIR FRYER MAIN UNIT IN WATER OR OTHER LIQUIDS



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1. Insert the crisper baking tray into the basket so that the rubber sides fit and lock in comfortably into the basket
 - a. **PLEASE NOTE** the rubber may be stiff the first few times of using and placing it
 - b. **PLEASE NOTE** ensure that the basket is fully inserted, otherwise the air fryer will not operate

Note: During initial use, the air fryer may give off a slight odour. this is normal and should not affect your food.

INSTRUCTION FOR USE

Before cooking, please note that the air fryer cooking technology cooks food quicker than that of conventional ovens. Please check food whilst cooking to ensure you don't overcook it.

Ensure air fryer is placed on a flat, stable and heat resistant surface.

Do not overfill the basket with food. This could result in uneven cooking or potential damage to the air fryer. Do not fill one basket with more than 1.5kgs food or 2/3 of the basket.

REMOVING THE COOKING BASKET

The cooking basket can be completely removed from the air fryer.

Pull on both handles at any time to slide out the cooking basket out of the air fryer.

NOTE: If the cooking basket is removed from the main body of the fryer during operation, the unit will automatically stop working, the text 'Pot' will appear on the unit's LED display and the preset icon on the display will begin to flash. The unit will show the text 'Pot' until the cooking basket is re-inserted. When the basket is returned to the machine within 5 minutes during working, the product will resume working per previous settings, otherwise it will enter into standby mode and needs to restart.

Standby Mode

- A. Plug the unit into a mains socket. There will be a sound prompt, and the LED display will show '--- ---' and go to standby mode.
- B. Press the Power On/Off key on the unit's control panel to turn the unit on and enter into Menu Selection Interface.
There will be a sound prompt and the control panel will illuminate. If no there is no further operation within 5 minutes, it will return to Standby mode.

Menu Selection Interface

In standby mode, click the power On/Off key to enter the Mode Selection Interface, the 8 menu icon lights keep lighting up, and the control panel displays 4 digits of "0000" for each zone of "L" basket and "R" basket.

Time/Temperature Setting

1. In separate "L" or "R" basket cooking mode, SYNC mode or Switch mode (Megazone mode), press the knob, time or temperature of the menu will appear in the display, and keeps flashing as a reminder. Rotate the knob to adjust the Time/Temperature.
2. In SYNC mode, when the left and right basket have different menus, first select "L" or "R" and then press the knob. The display will display the time or temperature of the menu and keeps flash as a reminder. Rotate the knob to adjust the Time/Temperature.
3. Press the knob button once to set the cooking temperature and press the knob again to set the cooking time.
 - a. Once the temperature selection function is activated, turn the Time/Temperature setting dial to increase or decrease it, by increments of 5 degrees. Turn this dial clockwise to increase the temperature, or counter-clockwise to decrease it.

NOTE: Temperature ranges will differ according to the cooking mode selected.

- b. Once the Time Selection function is activated, turn the Time/Temperature setting dial to increase or decrease the time by increments of 1 minute. Turn this dial clockwise to increase the cooking time or counter-clockwise to decrease it. Except for Dehydrate mode, the timer ranges from 1 to 60 min, with a maximum time of 60 min displaying 60:00. For Dehydrate mode, the timer can be adjusted from 1 hour to 24 hours by increments of 1 hour, with a maximum time displaying 24 H.

Single "L" or "R" Basket Cooking

Put the food into the basket with the separator. In the Menu Selection Interface, select "L" or "R", then press the "Menu" key to select the desired cooking mode. When you've completed the settings, press the "Start/Pause" key to start working.

COOKING WITH BOTH COOKING BASKETS (No Selection Mode)

Put the food into the basket with the separator. In the Menu Selection Interface, select "L" and press the "Menu" key to select the desired cooking mode. After the left and right baskets have been set, press "Start/Pause" key to start working.

Select "L" or "R" and then operate the knob to adjust the cooking time and temperature.

Sync Mode

Put the food into the basket with separator. In Menu Selection Interface, both LEFT and RIGHT Baskets must be programmed first.

Press SYNC to ensure both baskets will finish cooking at the same time, then press Start/Pause key to start cooking.

- The basket with the longer cooking time will start to count down, and the other side display shows "HOLD". When the remaining time on L and R sides is same, the second basket will begin to cook and count cooking time down in synchronization with the other basket.

NOTE: The "Sync" function is not applicable to the "Dehydrate" mode. The "Sync" function needs to be set before starting cooking. It cannot be set after starting cooking.

NOTE: In the "Sync" state, if one cooking zone has not been set, please press the "Start/Pause" key, the unset zone will flash and beep twice. It allows you to complete the setting of unset zone, or click the "Sync" button to cancel "Sync" function.

Dual cook Mode

Put the food into the basket with the separator.

In the menu selection interface, firstly press the "Dual cook" key to enter the synchronous start mode, then press the "Menu" key to select the cooking mode. After completing the setting, press the "Start/Pause" key to start working. Both zones start working at the same time, and both sides display the same time and temperature.

Cooking time and temperature could be adjusted by operating the Time/-Temperature/Menu selection dial, and the left and right basket will be adjusted synchronously.

Switch Mode (Megazone basket)

Put the food into the basket without separator.

In the menu selection interface, firstly press the "Switch" key to enter the MegaZone mode. The menu is displayed on the left and "Only" is displayed on the right. Press the "Menu" key to select the cooking mode. After the setting is completed, press the "Start/Pause" key to start working.

In the working state, Time/Temperature can be adjusted by operating the knob, and the LED display shows increases and decreases.

SHAKE/FLIP

Enable this function when you are cooking foods that must be mixed during cooking. After two thirds of cooking time, the air fryer will emit a sound to remind you that it's time to flip or shake the food.

NOTE: In the case you are using the baskets to cook different foods independently from each other, the Shake/Flip function must be enabled 2 times, once for each container (flip the food separately with a tong/fork/spoon, etc.)

- Function Shake/Flip cannot be activated if the time set is less than 6 minutes and if the cooking modes of Pizza and Dehydrate are selected.
- During cooking process, if the Shake/Flip function is not taken, the appliance will keep working until it is finished.

PRE-SET MENU

NOTE: Once a pre-set mode has been selected, the cooking time and temperature can be adjusted manually, to suit any amounts of foods. This setting table will help you to select the basic settings for a variety of popular ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, the best settings for the ingredients cannot be guaranteed.

NOTE: Because the Rapid Air technology instantly reheats the air inside the appliance, removing the drawer briefly out of the appliance during hot air frying barely disturbs the process.

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

Menu	Default Temp/°C	Default time/min	Temp range/°C	Time range/mins	Shake time
BREAD	200°C	5mins	80-200	1-60mins	2/3 time/once (when time is set more than 6 minutes)
CHICKEN	180°C	45mins	80-200	1-60mins	2/3 time/once
DRIED FRUIT	55°C	8 hrs	30-100	1hr-24hrs	not available
DIY	180°C	20mins	80-200	1-60mins	2/3 time/once
FRIES	200°C	26mins	80-200	1-60mins	2/3 time/once
PIZZA	150°C	16mins	80-200	1-60mins	not available
STEAK	175°C	19mins	80-200	1-60mins	2/3 time/once
DRUMSTICK	200°C	32mins	80-200	1-60mins	2/3 time/once

CLEANING & MAINTENANCE

Clean the air fryer after every use.

DO NOT CLEAN WHILST STILL HOT

Unplug unit from the electrical outlet and allow each part to cool down before starting any cleaning procedures. Remove containers to make the unit cool down faster.

Do not place the air fryer in water. Try to prevent splashes of water or other liquids from reaching the unit.

Do not use any abrasive or harsh chemicals.

- Wipe the outside of the appliance with a damp cloth
- Wash full set the accessories in hot soapy water or in the dishwasher. If cleaning in dishwasher, place the parts on the top rack and do not use higher setting than 50°
- Clean the heating element with a cleaning brush to remove any food residue
- Clean the inside of the appliance with hot water and non-abrasive sponge. Crisper Baking Tray & Separator can be washed as normal non-stick pans, but we suggest using a low dishwasher setting.

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

Storage

- Ensure the air fryer is unplugged and all parts are clean and dry
- Do not store if still hot or wet
- Make sure that all accessories are clean and dry and inserted into the air fryer oven cavity correctly before storing.
- Do not store the appliance within the reach of children.
- Try to store the appliance in a dry and cool place.

TROUBLESHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please contact customer service.

Problem	Possible Cause	Possible Solution
Food is overcooked/burnt.	Cooking temperature is set too high.	Check cooking temperature and lower the thermostat accordingly.
	Cooking time is too long.	Check cooking time of the food and be aware the air fryer may cook quicker than conventional ovens.
Food is undercooked.	Cooking temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase the cooking time accordingly.
	The Air Fryer basket has been overfilled.	Ensure that the Air Fryer basket is not filled to the brim please leave 3-4cm area free for the air to circulate.
Unit does not power up.	The crisping racks have not been fitted to the base of the Air Fryer baskets reducing air flow.	Ensure the crisping racks are inserted into the base of the Air Fryer baskets.
	LED Digital Display is not illuminated.	Press the Power button on the control panel.
	No power to Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Air Fryer basket/s is not inserted or fully pushed home	Ensure the basket is inserted and fully pushed home.
Burning smell from unit.	Food trapped under crisping racks.	Ensure Air Fryer basket/s and crisping racks are clean.
	Previous food remains on Air Fryer basket/s or crisping racks.	

SPECIFICATION:

Model: AF-733

Rated voltage: 220-240V~ 50/60Hz

Rated power: 2400W



Environment friendly disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.

