

kitchenperfected™

OPERATING INSTRUCTIONS

4 Litre Airofryer™ Family Size



MODEL: E6702

If you have any queries about this product, there are three ways to contact our customer service department:

 **08454 81 8808**

 **customerservice@lloytron.com**

 **www.lloytronhelpdesk.com**

To find more details on a wide range of Kitchen Perfected products please visit our website at www.lloytron.com
Lloytron plc, Laltex House, Leigh Commerce Park, Greenfold Way, Leigh, Lancashire, WN7 3XH. England, U.K

thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Rapid Heatwave Technology
- Fry, Grill, Bake or Roast
- Uses 80% less oil
- 60 minute timer
- Temperature control dial - 80°C - 200°C
- Auto Shut-off
- Integrated Air Filter
- Power: 1500w max.
- Food Capacity: 4L
- Dishwasher Safe Basket & Pan
- LED power & temperature indicators
- Includes Recipe Book and Quick Start guide



SPECIFICATIONS

Operating Voltage: 220-240v~50Hz
Power Consumption: 1500w Max.
Food Capacity: 4 Litres



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IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.

DO NOT

Do not use outside or in damp conditions.

- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc.

DO NOT

Do not use for any purposes other than the appliances intended use.

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!

• The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

DO NOT

Do not use if any part of this appliance is damaged in any way.

- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.
- Ensure adequate space around, above and beneath to permit free circulation of air around the appliance.
- Burns can occur from touching the hot metal parts, hot oil and steam. Use handles or knobs provided.



- 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 this appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation.

⊘ DO NOT

Do not operate in the presence of explosive and/or flammable fumes.

⊘ DO NOT

Do not insert oversized foods into the appliance.

⊘ DO NOT

Do not cover the appliance whilst in operation.

⊘ DO NOT

Do not allow spillages of food such as cheese etc. inside the appliance.

⊘ DO NOT

Do not clean with metal scouring pads. Pieces of the pads can break off and touch electrical parts involving a risk of electric shock.

⚠ CAUTION

Remove/Lift the pan & basket drawer carefully to direct hot steam away from you.



LOCATION OF CONTROLS



A – 60 Minute Timer

The airfryer™ has a built in timer so that users can leave the food to cook whilst doing other activities. Once the timer has finished counting down, a bell will sound and the air fryer will automatically switch off. The timer also acts as the 'on' switch to operate the airfryer™.

B – Temperature control dial

This allows users to set the air fryer to the desired temperature for cooking.

C – LED Temperature Indicator

This green LED will light up whilst the temperature inside the unit heats up to the required temperature setting. Once it has reached that temperature, the LED light will automatically switch off.

D – LED Power Indicator

This Red LED will light up when the timer has been activated, indicating that the air fryer is operational.

E – Basket Handle

Pulling on the basket handle will release the basket and the pan from the main hub of the air fryer.

F – Basket

The basket houses the food for cooking, slightly suspended above the pan.

G – Pan

The airfryer™ has a built in safety mechanism which means the air fryer will not switch on unless the pan is securely clipped into the main hub of the air fryer.

H – Basket Release Button

Slide forward the plastic cover to expose the basket release button. Pressing this releases the basket from the basket drawer.

I – Air Inlets

The air inlets cause air to circulate around the hub of the airfryer™ in order to cook foods from all directions, ensuring that no part of the food goes uncooked.

J – Power Cord

Suitable for use with any British Standard 220-240v~50Hz mains supply.



OPERATION

■ BEFORE FIRST USE

- 1 REMOVE ALL** packaging and any sticky labels from the airofryer™.
- 2 REMOVE** the pan and basket from the airofryer™ and **CLEAN** with **WARM, SOAPY** water.
- 3 WIPE** the inside and outside of the airofryer™ with a damp sponge or cloth.

DO NOT

Do Not use abrasive cleaning products as this could damage the product.

- 4 DRY** all components **THOROUGHLY** before use.
- 5 PLACE** the airofryer™ on a **FLAT, STABLE** surface, ensuring that the air inlets are not blocked or covered.
- 6 ENSURE** that the basket is **CLIPPED** into the pan **SECURELY**.
- 7 INSERT** the pan into the main hub of the airofryer™, **ENSURING** that it **CLICKS** into place **SECURELY**.
- 8 INSERT** the 3 pin plug of the power cord into a suitable 220-240v~50Hz mains supply.

Note: the airofryer™ will not operate unless the pan is inserted into the hub correctly.

WARNING

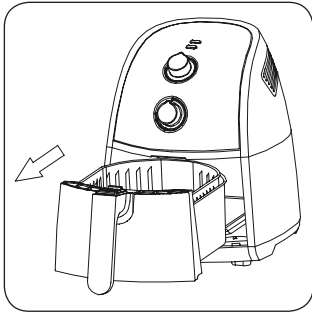
First use may create a slight smoke or vapour as protective oils on the heating element from production are burnt off. This is normal and will only last for approximately 10 seconds. The oil and vapour is harmless but it is recommended to keep away from sensitive skin.

■ PREHEATING THE AIROFRYER™

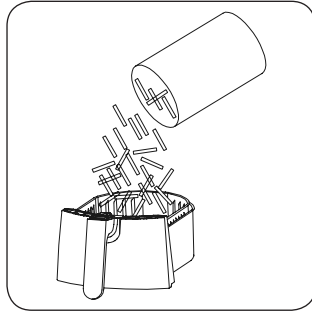
Users may wish to preheat the airofryer™ without any food in the basket before attempting to cook food. The best way to do this is by turning the temperature control dial to the desired setting followed by setting the timer to 3 minutes. It will take approximately 3 minutes to preheat the heating element to the correct temperature, indicated by the LED temperature indicator switching off automatically.



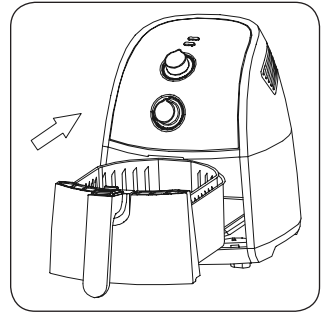
■ FRYING



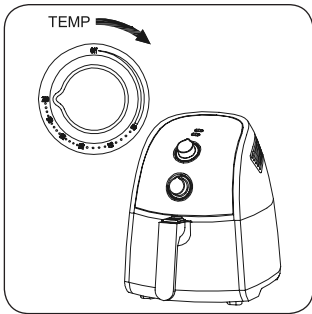
1 PULL the basket handle **CAREFULLY** to **REMOVE** the pan and basket from the main hub of the air fryer.



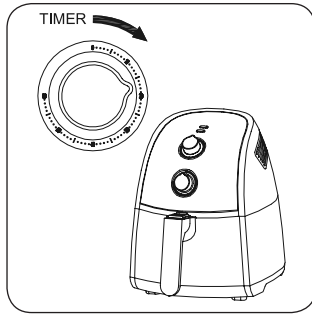
2 PLACE ingredients into the basket for cooking. **TAKE CARE** not to **OVERFILL** the basket or **EXCEED** the recommended amount as this could affect the cooking quality.



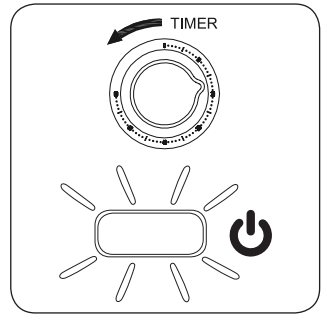
3 INSERT the pan and basket back into the main hub of the air fryer™, **ENSURING** that the pan **CLICKS** into place **SECURELY**.



4 TURN the temperature control dial **CLOCKWISE** to the required setting.

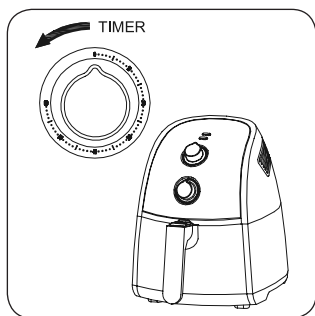


5 DETERMINE the required cooking time for the ingredient and **TURN** the timer **CLOCKWISE** to that required timing position.

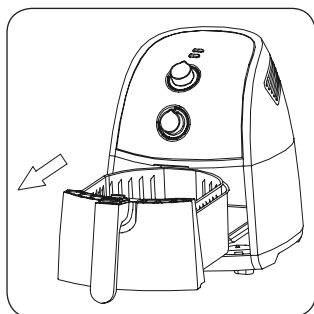


6 Cooking in the air fryer™ will now commence.

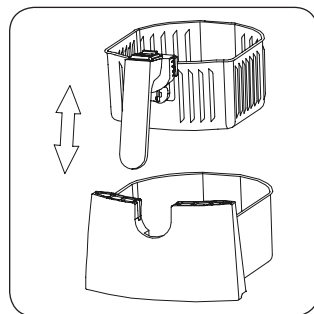




7 Ding! Once the timer has finished, the air fryer™ will turn off **AUTOMATICALLY** to indicate the cooking has **COMPLETED**.



8 **PULL** the basket handle carefully to **REMOVE** the pan and basket from the main hub of the air fryer™.



9 **PRESS** the basket release button to **REMOVE** the basket from the pan and **SERVE**. If you feel the ingredients need to be cooked a little longer, simply repeat these steps, setting the timer to a few extra minutes.

Note: if you need to perform a manual override during a cooking cycle, simply turn the timer anti-clockwise to '0' or remove the pan and basket from the main hub of the air fryer™.

Note: For some types of ingredients, it may be necessary to remove the pan and basket mid way through the cooking cycle to shake the ingredients. Simply remove the pan and basket from the main hub of the air fryer™ and shake to redistribute the ingredients. Removing the pan will automatically switch the air fryer™ off until the pan has been re-inserted into the air fryer™ securely. Removing the pan will not stop the timer. Therefore if you remove the pan for 1 minute then you should add 1 minute back onto the timer.

Note: During the cooking process, you may notice that the LED temperature indicator may switch on and off from time to time. This is because it uses thermostatic control to maintain the set temperature.

DO NOT

Do not touch the pan until it has completely cooled down, as it could cause serious burns.

CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

WARNING

Before performing any maintenance or cleaning of this appliance, disconnect it from the electrical supply. Any ventilation slots should be cleaned occasionally with a clean, dry paint brush.



■ CLEANING

Remove the power cord from the mains supply and allow the appliance to cool down completely before attempting to clean. Remove and separate the pan and the basket from the main hub of the airofryer™ and clean the pan, basket and the inside of the airofryer™ using warm soapy water and a non abrasive cleaner.

Note: The basket is dishwasher-safe. Do not attempt to use any other components from the airofryer™ with a dishwasher. The exterior surface of the appliance should be cleaned with a damp cloth only.

CAUTION

- DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.
- DO NOT USE ABRASIVE CLEANERS ON ANY PART OF THIS APPLIANCE.
- DO NOT USE HARD BRUSHES, SCRATCH PADS, PETROL, ALCOHOL OR ANY ORGANIC CLEANERS.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The airofryer™ will not operate.	The power cord is not plugged in to a mains supply.	Plug the power cord into a suitable 220-240v~50Hz mains supply.
	The timer has not been set.	Turn the timer clockwise to operate the airofryer™.
	The pan has not been inserted into the main hub of the airofryer™ correctly.	Insert the pan into the main hub of the airofryer™, ensuring that it clicks securely into place.
	The over-heat protection is operational.	Use a slim, pointed object to press the RESET button on the base of the airofryer™.
Food isn't cooking thoroughly.	The portion of food within the basket is too large.	Insert smaller portions into the basket. Smaller portions will cook more evenly and effectively.
	The set temperature is too low.	Ensure that the temperature control dial is set to the correct temperature required for the food you are trying to cook. It may be beneficial to preheat the airofryer™ before cooking.
	The cooking time has not been set to a sufficient length of time.	Turn the timer clockwise to increase the length of time required for a more thorough cook.
	Food within the pan hasn't been shaken mid way through the cooking cycle.	Some foods require the user to shake the food within the pan mid way through a cook cycle, to re-distribute the food evenly around the pan. Remove the pan and the basket from the main hub of the airofryer™ and carefully shake the pan before inserting it back into the airofryer™.
Fried Snacks are not crispy when cooking has finished.	Some types of snacks a meant to be cooked in a traditional deep fryer.	Lightly brush a small amount of cooking onto the food for a crispier result.



The pan will not insert into the main hub off the airofryer™ correctly.	The portion of food within the basket is too large.	Reduce the portion to ensure that the basket is not too full.
	The basket is not clipped into the pan correctly.	Ensure that the basket clicks into place securely when placing it into the pan.
White smoke is omitting from the airofryer™.	The food being cooked is greasy.	When frying greasy food, oil will leak onto the pan, causing the pan to heat up more than usual and produce a white smoke. This does not damage the airofryer™ or affect the cooking quality.
	The pan still contains grease residues from previous use.	Clean the pan properly after each use.
Home made Chips are not fried evenly.	The incorrect potato type has been used.	Use fresh potatoes and ensure that they remain firm during frying.
	The chips were not rinsed properly before frying.	Rinse the chips properly before frying to remove any starch.
Home made fries are not crispy when fried.	The crispiness of the chips depends on how much oil and water is in the chips.	Dry the chips properly before adding oil to the pan. Cutting the potatoes into smaller chips can produce a crispier result as well as adding more oil.

WEEE/ENVIRONMENTAL PROTECTION

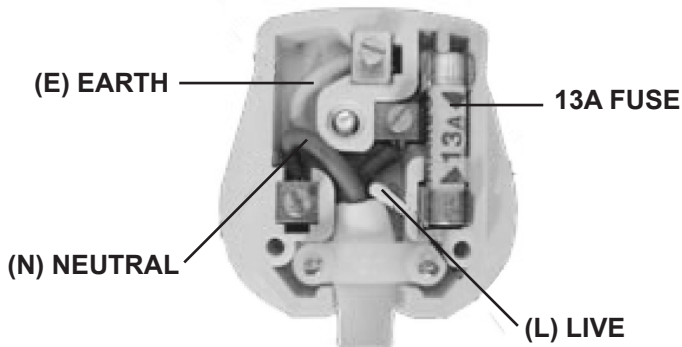


■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



UK PLUG REWIRING




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK. The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED. The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 13 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.





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