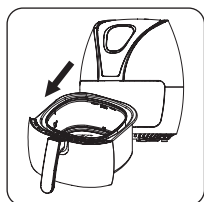


## QUICK START GUIDE

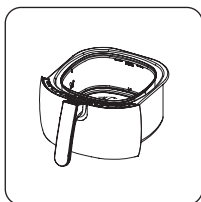
**80% LESS OIL! RAPID HEATWAVE TECHNOLOGY!**

### ■ QUICK START

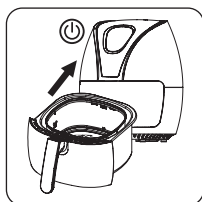
It is recommended that you preheat the air fryer for 3 minutes before cooking. Alternatively, add 3 minutes to cooking time if you haven't preheated the airofryer™.



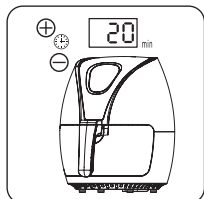
**1 PULL** the basket handle **CAREFULLY** to **REMOVE** the pan and basket from the main hub of the airofryer™



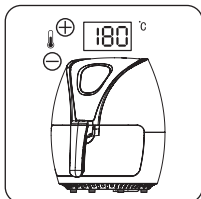
**2 PLACE** ingredients into the basket for cooking. **TAKE CARE** not to **OVERFILL** the basket or **EXCEED** the recommended amount as this could affect the cooking quality.



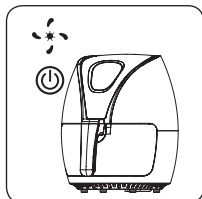
**3 INSERT** the pan and basket back into the main hub of the air fryer, **ENSURING** that the pan **CLICKS** into place **SECURELY**. Then Press **ON**.



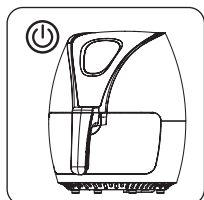
**4 PRESS** +/- on the temperature control to the required setting. Unless you are using a Preset Function.



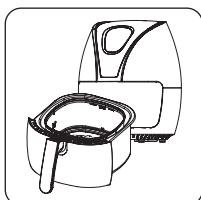
**5 PRESS** +/- on the time control to the required time setting. Unless you are using a Preset Function.



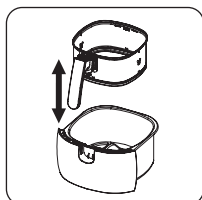
**6 COOKING** will commence when you press **ON** button.



**7 Ding!** Once the timer has finished, the airofryer™ 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 airofryer™. Be **CAREFULL** of Hot Steam



**9 PRESS** the basket release button to **REMOVE** the basket from the pan and **SERVE**.

**Note:** If you feel the ingredients need to be cooked a little longer, simply repeat these steps, setting the timer to a few extra minutes.

### ■ PRESET BUTTON SELECTION

PRESET BUTTON COOKING CHART		
Preset Button	Temperature	Time
Frozen Chips	200°C	16 mins
Chicken Drumstick/Thighs	180°C	20 mins
Steak (1-inch thick)	200°C	12 mins
Fish (1-inch thick)	200°C	10 mins
Fresh Potato Wedges/Chips	150°C	15 mins
Chicken Wings	200°C	12 mins
Bacon/Sausages	190°C	6 mins

# COOKING GUIDE

INGREDIENTS	MIN-MAX QUANTITY (g)	COOKING TIME (min)	COOKING TEMPERATURE (°C)	EXTRA INFORMATION
FRIES				
Thin Frozen French Fries	300-700	9-16	200	Remove and shake the basket mid way through cooking cycle.
Thick Frozen French Fries	300-700	11-20	200	Remove and shake the basket mid way through cooking cycle.
Home Made French Fries (8mm thick)	300-800	16-20	200	Add ½ tbsp. oil to coat the fries. Remove and shake the basket mid way through cooking cycle.
Home Made Potato Wedges	300-800	18-22	180	Add ½ tbsp. oil to coat the fries. Remove and shake the basket mid way through cooking cycle.
MEAT				
Steak	100-500	8-12	180	
Sausages	100-500	7-14	180	Defrost first.
Pork Chops	100-500	10-14	180	
Hamburger	100-500	7-14	180	
Bacon	100-500	4-8	180	Line basket with tin foil.
Sausage Roll	100-500	13-15	200	
Chicken Drumsticks	100-500	18-22	180	
Chicken Breast	100-500	10-15	180	
SNACKS				
Spring Rolls / Samosas	100-400	8-10	200	Remove and shake the basket mid way through cooking cycle.
Frozen Chicken Nuggets	100-500	6-10	200	Remove and shake the basket mid way through cooking cycle.
Frozen Fish Fingers	100-400	6-10	200	
Baked Potato	100-500	12-15	200	
Breaded / Battered Fish	100-500	12-15	200	
BAKING				
Cake (Sponge)	300	20-25	160	
Quiche	400	20-22	180	
Muffins	300	15-18	200	