

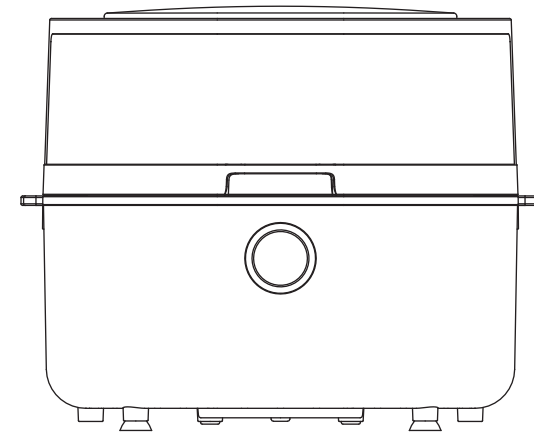
HOPER LAYER

Instruction Manual

Air Fryer

KZ-75

220-240V | 50-60Hz | 1800W



感谢您选择我们的产品。
Thank you for choosing our product.
如有任何问题或需要任何帮助，请与我们联系！
Please contact us if you have any questions or need any help!

Importer: Frank And Andy Trading PTY LTD
Service Address: 40 Greenwood Street, Burwood, Vic 3125, Australia
Service Hotline: +61 03 7016 7996/+61 406 198 737
E-mail: Support@hoperlayer.com.au
www.hoper.com.au

Please read the instruction manual carefully before use
and keep it well for future reference.

Safety Precautions



Warning: Be alert to the risks that may lead to personal danger, serious injury and major property loss.

1. The surface temperature of the front, left and right sides and the upper part of the product will rise during working, the symbol "high temperature surface" is pasted area will be hot during working, please pay attention to avoid scalding.



Note: pay attention to the risks that may cause personal injury or damage to goods.

1. This product is not intended to be used by people (including children) with physical, sensory or mental defects or lack of experience and knowledge in use, unless they are supervised or instructed by the person responsible for their safety. Children should be taken care of to ensure that they do not play with this product.
2. After opening the package, please put the plastic bag into the garbage can immediately to avoid the risk of suffocation caused by children playing.
3. When the product is used, enough space shall be reserved around the product, and the distance between the product and the surrounding objects shall be at least 10cm, so as to prevent the oil smoke from polluting the furniture and even causing fire.
4. During use, please do not put bags, cans or bottles, cotton gauze or flammable materials on the products or cover the products to avoid fire and explosion.
5. It is strictly prohibited to touch the grill and frying pan during the work or before cooling to avoid scalding.
6. This product is only for family use, please do not use it for other purposes.
7. All the packaging materials must be removed during use, otherwise the product will cause fire and burn during the working process.
8. The input voltage / frequency of this product is 220-240V~ / 50-60Hz. Before connecting the product to the power supply, please check whether it is consistent with the local power supply voltage. High or lower voltage may damage the components or affect the product performance. To avoid loss, it is recommended to use a voltage stabilizer.
9. This product is a class I electrical appliance. Please ensure that the grounding wire is well grounded before use to avoid leakage accidents.
10. The socket with grounding of 10A or above must be used alone, and the plug must be completely inserted into the socket to prevent overheating and burning of components due to poor contact, causing short circuit or fire.
11. Do not operate the product in the mode of external timer or independent remote control system to prevent short circuit, self ignition and other dangers.
12. It is strictly prohibited to use the product for other purposes than food baking.
13. It is forbidden to insert or pull out the power plug with wet hands to avoid electric shock.
14. Please operate on the horizontal table, and do not operate this product on the carpet, towel, plastic, paper and other inflammables to prevent fire.

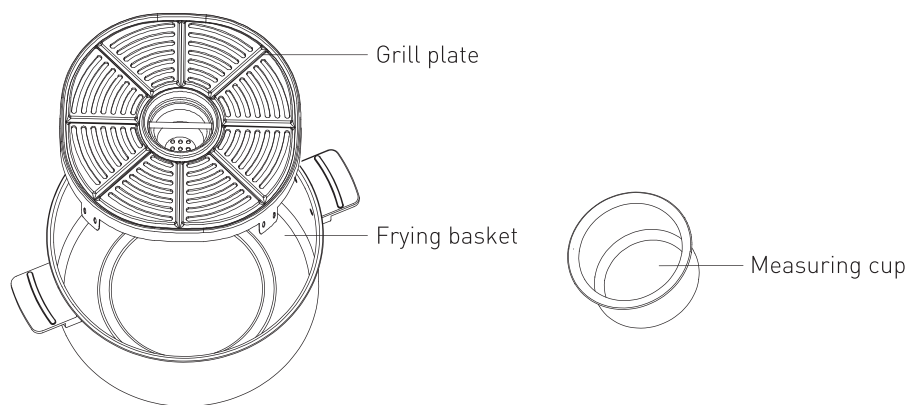
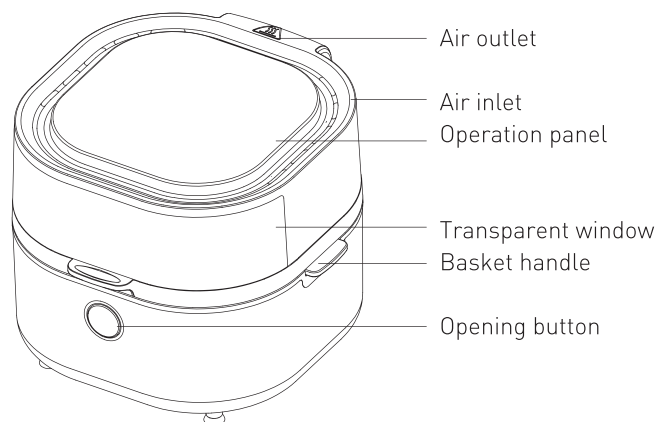
15. Please do not use this product on the unstable, wet, high-temperature, smooth and heat-resistant table to avoid injury accidents and property losses caused by electric shock, fire and sliding.
16. Please do not use this product in the environment with gas leakage and electric leakage, otherwise it will cause fire and electric shock.
17. The product must be kept away from the fire source for more than 1cm to avoid damage to the product or fire hazard.
18. Do not use this product under or near combustible materials such as curtains and closets to prevent fire.
19. Do not leave the product unattended to prevent fire and other hazards caused by scorched food.
20. Ensure that the power cord does not come into contact with sharp edges, burrs, other protruding sharp objects or objects with high surface heat, To prevent electric leakage, causing electric shock or fire.
21. During operation, please use the control panel to operate the machine. It is strictly prohibited to touch the high-temperature surface and inside of the product to avoid scalding.
22. This product shall not be burned in the air for a long time (without any food materials) to prevent injury accidents and property losses caused by spontaneous combustion. It is recommended not to use for more than 1 hour continuously.
23. It is strictly prohibited to put any paper, plastic and other flammable materials in the electric oven to avoid fire hazard.
24. Please do not place explosive articles such as glassware and closed containers in the electric oven for heating to avoid explosion.
25. Ensure that food does not touch the heating tube during use; Please don't bake too much food, otherwise it may cause smoke and Fire.
- 26. If baking acidic ingredients (such as dipping vinegar, lemon juice and other sauces) with pH <7, please be sure to wrap them with tin foil.**
27. The product will generate high temperature and steam during operation. Please do not touch or approach your face with your hands, especially when taking out and frying. Be very careful when cooking. There may be hot steam gushing from the electric oven to prevent scalding.
28. When pulling out the plug, hold the plug and pull it out. Do not pull or twist the power cord with force to prevent damage to the power cord, There is a risk of electric leakage.
29. Please use high-temperature insulation materials to take high-temperature materials to prevent scalding.
30. After each use, the frying pan and grill shall be cleaned to prevent the residual powder residue and oil stain from being baked next time. Smoke or fire.
31. After the use of this product, there is still residual heat on the surface of the heating element. Please clean it after cooling to prevent scalding.

32. When nobody uses this product, when cleaning or moving this product, and when the product fails, please be sure to unplug the power plug, Prevent damage caused by electric leakage or accidental startup.
33. If the power cord is damaged, in order to avoid danger, the manufacturer, its maintenance department or professionals of similar departments must Replacement of personnel.
34. Do not wash or soak the product in water or other liquids, and do not spray water on it to avoid damage to the device or electric leakage.
35. If the product fails or is damaged, please stop using it and send it to our after-sales service point for repair. Do not Repair to avoid danger.
36. When discarding this product and its packaging, please send it to the competent department for recycling. When discarding, please cut off the power cord.

WARM TIPS

- Before the first use, please take out the frying basket, grill plate and measuring cup and clean them with detergent. After cleaning, put them into the machine and preheat them for 10 minutes to eliminate the residual odor during packaging or transportation.
- When starting to use may have a small amount of smoke or slight odor emitted, is a normal phenomenon.
- Please use the original accessories of this product.

Parts Name and Function



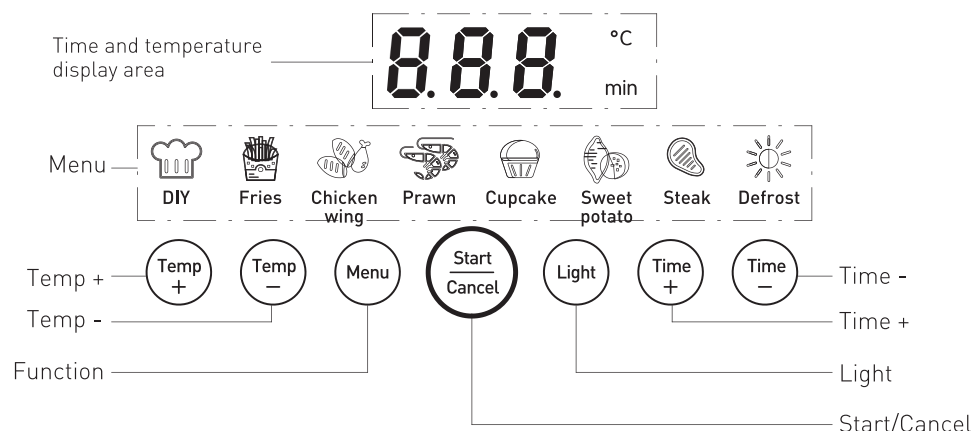
Note: The picture is only for reference , and the final specific is subject to the actual object.

No.	Name	Function
1	Air outlet	Exhaust the hot gas to play the role of air circulation
2	Air inlet	Inhale cold air to cool the whole machine
3	Operation panel	Used to operate the machine start / cancel, function switch, temperature and time adjustment, etc
4	Transparent window	Observe the baking process of the ingredients in the frying basket
5	Basket handle	Used to lift and place frying basket
6	Opening button	Used to open the upper body
7	Grill plate	Used to place food
8	Frying basket	Used to place grill plate
9	Measuring cup	It is used for holding water to achieve tender baking. Method: Place it above the grill plate after adding water. Note: Refer to the table below for the amount of water added and the corresponding recipe. After baking, tomatoes, Sauce and other dipping materials can be put in the measuring cup .

Note: Tender baking refers to that the evaporation of water in the high-temperature environment increases the air humidity in the fryer body, and the humidified air forms a water film on the surface of the food to slow the diffusion and evaporation of the water inside the food. Therefore, the water inside the food can be locked. For example, when the meat is roasted, it can show the taste of being burnt outside and tender inside.

Water Requirement and Reference Recipe:

No.	Name	Food material	Water Capacity	Function	Turned or Not
1	Rib	Rib (0.5kg)	1/2 cup	200 C 15mins	/
2	Fish	Fish 1pc (0.5kg)	1 cup	190 C 22mins	Turned
3	Kebab	Kebab 5pcs	1/2 cup	200 C 12mins	/
4	Chicken	Chicken 1pc (1kg)	1 cup	200 C 32mins	Turned
5	Toast	Toast 2pcs	/	200 C 4mins	/
6	Peanut	Peanuts (250g)	1/2 cup	180 C 6mins	/
7	Pizza	Pizza 1pc	1/2 cup	180 C 12mins	/
8	Cookie	Cookies 8pcs	1/2 cup	160 C 12mins	/



- [Start/Cancel] key : Used to start and cancel functions, short press to start and long press to cancel.
- [Light] key: Used to switch on and off the light. It will automatically go out after 3 minutes without operation.
- [Temp +] key: Used to increase the temperature
- [Temp -] key: Used to decrease the temperature
- [Time +] key:Used to increase the time.
- [Time -] key: Used to decrease the time.
- [Function] key:Used to search the accordingly menu.

Preparation before first use

1. Remove all packaging materials.
2. Take out the frying basket, grill plate and measuring cup and remove the packaging bag.
3. Clean the frying basket and grill plate with warm water, wipe the side wall and bottom of the machine with a wet cloth soaked with detergent, and use it after it is dry completely .
4. When placing the machine on a smooth surface, please use a separate power cord.
5. Sufficient space shall be reserved around the electric oven to ensure that the surface is at least 10cm away from other objects, no objects shall be placed at the air outlet.
6. When the machine is working, hands shall not touch the upper and lower covers of the electric oven, and human activities shall be at least 10cm away from this place to prevent scalding.

Instructions for using

1. Put the frying basket into the machine and place the grill plate inside.
 2. Place the food on the grill plate and ensure that the food does not exceed the height of the frying basket.
 3. Close the upper cover of the machine and plug in the power supply, the "function" and "light" buttons are light up at this time, it means the machine has been powered on normally.
 4. Press the "function" button to switch the recipe menu and select the dishes you want to cook.
- **Remarks: the selected menu are displayed by flashing lights, while the unselected menus are always on.**

Temperature adjustment

- The baking temperature can be adjusted by "temp +" and "temp -" on the operation panel. The baking temperature can be increased / decreased by 5 ° C by each press, long press can increase / decrease continuously.

Time adjustment

- Adjust the baking time through "time +" and "time one" on the operation panel. The baking time can be increased / decreased 1 minute by each press, long press to increase / decrease Continuously.
5. Press the "start / cancel" key to start the program, and the machine will start working. If you need to cancel cooking during the process, you can long press the "start / cancel" key to stop the machine.
 6. When the baking is completed, the machine will give you a ticking sound, indicating that the process is completed.The light is automatically light up at this time, you can observe whether the food is fully baked through the transparent window.
 7. After baking, open the cover with opening button and take out the food. For food dripping with oil, it is recommended to take out the food together with the frying basket and grill plate to prevent oil dripping to the table, please pay attention to prevent scalding during operation.

Light Function

- During the working process, the light can be turned on and off by operating the "light" key. After the light is turned on, the cooking materials can be observed through the transparent window to monitor the cooking process in real time.
- **Remark: The light will automatically go out after 3 minutes without operation.**

Tips

1. Do not use heat-resistant containers such as plastic or paper to carry food into the machine.
2. Do not use glass or ceramic plates or covers.
3. For better baking taste, it is recommended to preheat about 5 minutes before using.
4. Some food can be wrapped and baked with tin foil paper for better effect.
5. You can adjust the time according to your personal preference, and pay attention to observing through the window to avoid food burning.
6. When the machine is in the working state and for a period of time after the work, the temperature of the outer surface and the air outlet may be very high, please do not touch or move it at will to avoid danger.
7. During continuous baking, pay attention to clean up the residues in the previous pot to avoid burning and smoking or affecting the appearance of food when baking again.

Cleaning and maintenance

1. Please cut off the power supply and unplug the plug and wait until the product is completely cooled before cleaning the machine.
2. If there is oil stain on the cavity wall of the machine, please wipe it with a soft wet cloth soaked with neutral detergent.
3. Frying basket, grill plate and other accessories can be taken out and washed in water.
4. Do not immerse the whole machine in water or other liquids to avoid electric shock or functional failure.
5. After cleaning, the product shall be stored in a cool and dry place after drying.

Trouble Shooting guide

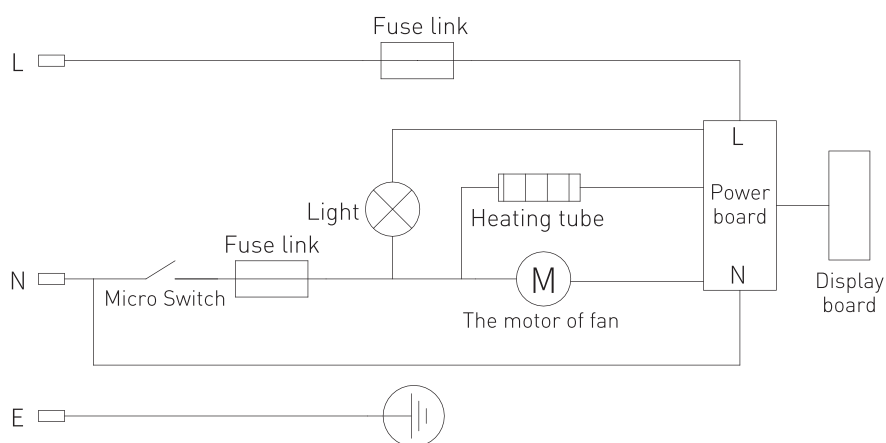
Failure Phenomenon	Cause Analysis	Solution
The Machine does not work	The power supply is not plugged in	Plug the power cord into the power outlet
	Power board is broken	Send to service center for repair
The food was not fried well	Too much food in the grill plate	Put excessive ingredients into the grill plate in batches
	The temperature is set too low	Set the temperature to the desired temperature
	The time is set too short	Set longer cooking time
The fried food is not crisp	No traditional fried ingredients	Use Suitable fried snacks,if no oil-free food, a layer of oil can be applied on the surface
Can not put the grill plate into the frying basket well	The grill handle is not placed properly	Install the grill plate correctly, adjust the height of the food, and place the food according to the specified capacity
	There's something inside the basket	
	Too much food in the grill plate,can not close the lid	
Emit white smoke	Cooking greasy food	It is normal when cooking greasy food
	The frying basket still contains the grease residue from the last baking	Be sure to clean the frying basket after each baking
The LED display shows "E01"	There is an open circuit of temperature sensor.	Send to service center for repair
The LED display shows "E02"	There is a short circuit of temperature sensor.	

- If the problem cannot be solved, do not disassemble the machine without permission. Please send it to the local after-sales service department for repair. For details, please refer to the relevant contents of "warranty certificate" in the instruction manual or call the Service Hotline: +61 03 7016 7996 / +61 406 198 737
- If the above content is not consistent with the real object due to the change of machine or parts, please subject to the real object and shall prevail without further notice. Please understand!

Specification

Product Size		381 X 348 X 300 mm
Net Weight		5.2kgs
Technical specifications	Rated Voltage	220-240V~
	Rated Frequency	50-60Hz
	Rated Power	1800W
Packing List	Machine	1pc
	Frying basket	1pc
	Grill Plate	1pc
	Measure cup	1pc
	Instruction Manual	1pc

Electrical schematic diagram



WARRANTY CERTIFICATE

Thank you for choosing HoperLayer products! Dear consumer! When buying the goods, pay attention to the accuracy of filling warranty certificates. Maintenance service is carried out only if a correctly filled warranty certificate is presented. The owners of the products are provided the maintenance service during 12 months from the purchase date. The warranty covers malfunctions that appear during the indemnity period, under condition of normal operation and correct handling. If the product is broken or you experience some difficulties in using it and require any help, you should address to the HoperLayer registered maintenance shop.

The warranty does not cover:

1. natural ageing of products;
2. mechanical damage of products;
3. complementary parts, expendable material, packing and accessories;
4. products which have been installed, operated or handled violating the operating guide requirements;
5. malfunctions caused by the water quality and scale deposit;
6. damages caused by using products for profit or by using them in public places, and also, for other purposes which have not been provided for household needs. These products are designed for domestic use only;
7. malfunctions caused by a penetration of foreign items inside goods, and also, by heat impact on plastic and other not heat-resistant parts of products;
8. goods that have been under repair somewhere, except in the HoperLayer registered maintenance shops, including those repaired independently, and those that the owner has attempted to open by themselves;
9. damages caused by the imprudence or negligence, and as a result of a bad handling by the owner;
10. damages caused by circumstances beyond one's reasonable control (electric network pressure differences, fire, flooding, accident and other force-majeure circumstances).

The maintenance service is provided only in the HoperLayer registered maintenance shops, and only in cases covered by the present warranty certificate. If there is any problem while using our products, address to one of our registered maintenance shops, or call the HoperLayer Customer Service. We hope that our products will serve you for a long time, and you will be happy with our service quality.

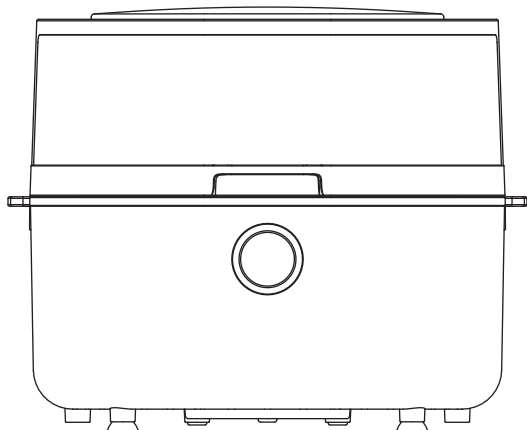
Pls upload related purchase information through www.hoper.com.au to enjoy honorable after-sale service and more benefits!

使用说明书

空气炸锅


KZ-75

220-240V | 50-60Hz | 1800W



使用前请仔细阅读使用说明书, 并妥善保存以备将来参考

⚠ 警告: 对可能导致人员危险、重伤、重大财产损失的风险要警惕。

1. 工作期间, 产品前部、左右侧和上部等表面温度会升高, 贴有“高温表面”符号  的区域/表面, 工作过程中会变烫, 请注意避免烫伤。

⚠ 注意: 对可能导致人员受伤或物品损害的风险要关注。

1. 本产品不打算由存在肢体、感官或精神能力缺陷或缺乏使用经验和知识的人(包括儿童)使用, 除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。应照顾好儿童, 确保他们不玩耍本产品。
2. 打开包装后, 请即将将塑料袋放入垃圾桶, 以免儿童玩耍, 造成窒息的危险。
3. 产品使用时, 四周应留足够空间, 与周边物体至少保持10cm距离, 以防油烟污染家具, 甚至引起火灾等危险。
4. 使用过程中, 请不要将袋装、罐装或瓶装物品、棉纱布或易燃材料置于产品上或覆盖产品, 以避免火灾、爆炸发生。
5. 产品在工作中或冷却前, 严禁触碰烤架及炸锅, 以免烫伤。
6. 本产品仅供家庭使用, 请勿作为其他用途。
7. 使用时必须将包装材料全部取下, 否则产品在工作过程中会导致火灾、烧伤等。
8. 本产品输入电压/频率为220-240V~ / 50-60Hz, 在将产品连接电源之前, 请检查是否与当地的电源电压相符, 高或低于此电压可能会损坏元器件或影响产品使用性能。为避免造成损失, 建议使用稳压器。
9. 本产品为I类电器, 使用前请确保接地线接地良好, 以免发生漏电事故。
10. 必须单独使用10A或以上带接地的插座, 插头需彻底插入插座, 以防接触不良而导致元件过热烧坏, 引发短路或火灾等危险。
11. 请勿在外接定时器或独立的遥控控制系统的方式下运行该产品, 以防短路、自燃等危险。
12. 严禁将产品作食物烘烤以外的其他用途。
13. 严禁用湿手插、拔电源插头, 以免触电。
14. 请在水平台面上操作, 请勿在地毯、毛巾、塑料、纸等易燃物上操作本产品, 以防引起火灾。
15. 请勿将本产品放在不平稳、潮湿、高温、光滑、不耐热的台面上使用, 以免触电、起火、滑落等造成伤害事故和财产损失。

16. 请不要在有瓦斯泄漏和漏电的环境中使用本产品，否则会造成火灾和触电。
17. 产品必须远离火源30cm以上，以免损坏产品或发生火灾危险。
18. 请勿在窗帘、壁橱等可燃材料下方或附近使用本产品，防止引起火灾。
19. 切勿在无人照看的情况下让产品工作,以防烤焦食材引发火灾等危险。
20. 确保电源线不会与尖锐的边缘、毛边、其他突出尖锐物或表面高热的物品接触，以防漏电，造成触电或火灾。
21. 工作期间，请使用控制面板操作机器，严禁触摸产品高温表面、内部，以免烫伤。
22. 本产品不得长时间空烧(不放任何食材)，以防发生自燃等造成伤害事故和财产损失。建议不要连续使用超过3小时。
23. 使用时严禁将任何纸质类、塑胶类等易燃材料置于电烤炉里，以免发生火灾危险。
24. 请勿将玻璃器皿、密闭容器等易爆物品放置在电烤炉内加热，以免发生爆炸危险。
25. 使用过程中确保食物不要碰到加热管；请不要烤过大的食物，否则易导致冒烟、起火。

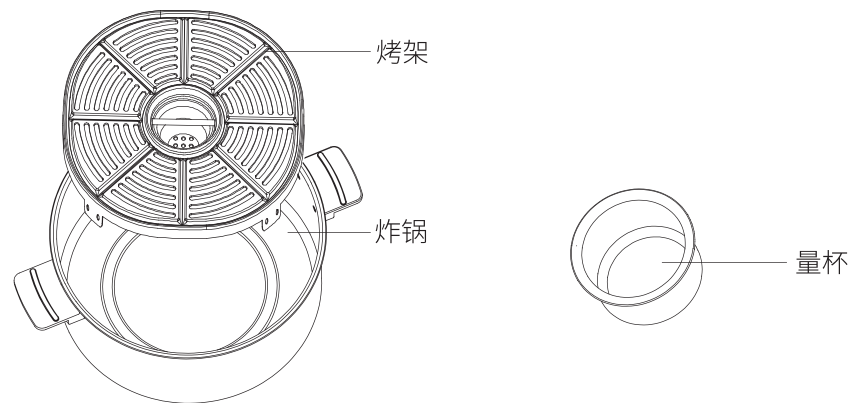
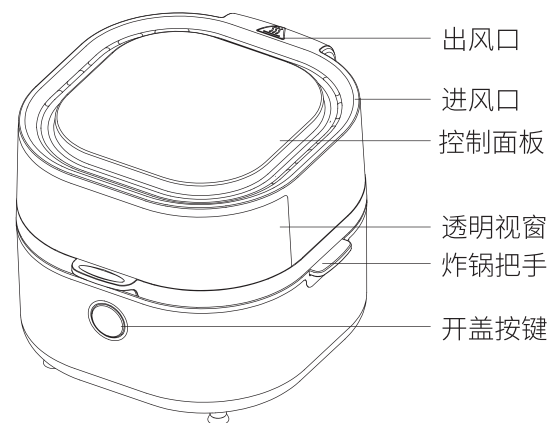
26. 若烤制 pH <5 的酸性食材(如蘸醋、柠檬汁等酱料)，请务必使用锡箔纸包裹。

27. 产品在工作期间会产生高温和蒸汽，请勿用手触摸或将脸部靠近，特别在取出炸锅时应非常小心，可能会有热蒸汽从电烤炉中涌出，以防烫伤。
28. 拔下插头时，须握住插头拔出，切勿用力猛拉或扭曲电源线，以防电源线损坏，产生漏电危险。
29. 请使用高温隔热物件取高温物品，以防烫伤。
30. 每次使用完毕，需对炸锅、烤架进行清洁，以防残留的粉渣、油渍等在下次烘烤时冒烟或起火。
31. 本产品使用完毕后加热元件表面仍有余热，请冷却后再进行清洁，以防烫伤。
32. 无人使用本产品时、清洁或移动本产品时，产品出现故障时，请务必拔掉电源插头，防止漏电或意外启动造成损害。
33. 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
34. 请勿将本产品放在水或其他液体中冲洗或浸泡，不要对其喷洒水，以免器件损坏或漏电。
35. 如产品发生故障或损坏，请停止使用，可以送到我公司的售后服务点维修，切勿自行修理，以免发生危险。
36. 丢弃本产品 and 产品包装时，请交由有相关资质的部门回收，丢弃时请剪断电源线。

温馨提示

- 第一次使用前请将炸锅、烤架、量杯取出用清洁剂清洗，清洗好后放入电烤炉并预热10分钟以排除掉包装或运输过程中残留的异味。
- 开始使用时可能会有少量烟雾或轻微的异味发出，属正常现象。
- 请使用本产品的各项原装配件。

部件及功能



备注:图片仅供参考,具体造型以实物为准

序号	部件名称	功能
1	出风口	排出锅内热气，起到空气循环作用
2	进风口	吸入冷风，对整机进行降温
3	控制面板	用于操作机器启动/取消、功能切换、温度时间调节等
4	透明视窗	观察烘烤腔体内食材的烘烤过程
5	炸锅把手	用于提放炸锅
6	开盖按键	用于打开上机身
7	烤架	用于放置食材
8	炸锅	用于放置烤架
9	量杯	用于盛水实现嫩烤烘焙，下述两种操作方式均可实现嫩烤烘焙： a. 量杯加水后放置于烤架上方 b. 将量杯中的水倒入注水区 注：加水量和对应食谱参考下表，烘焙完成后，量杯可放番茄酱等蘸料

注：嫩烤烘焙是指，水在高温环境中蒸发增加炸锅腔体内空气湿度，加湿空气在食物表面形成水膜，减缓食物内部水分向外扩散蒸发，因此可以锁住食物内部的水分，如烤制肉时能呈现出外焦里嫩的口感。

注水量和对应食谱参考表：

序号	食谱名称	食材	加水量	功能	是否翻面
1	排骨	排骨 (0.5千克)	1/2杯	200°C 15分钟	/
2	烤鱼	鱼一条 (0.5千克)	1杯	190°C 22分钟	是
3	烤肉串	5串	1/2杯	200°C 12分钟	/
4	烤全鸡	整鸡一只 (1千克)	1杯	200°C 32分钟	是
5	烤吐司	土司两片	/	200°C 4分钟	/
6	烤花生米	花生米 (250克)	1/2杯	180°C 6分钟	/
7	披萨	半成品披萨一张	1/2杯	180°C 12分钟	/
8	烤饼干	饼干8个	1/2杯	160°C 12分钟	/

使用方法



- 【启动/取消】键：用于启动和取消功能,短按启动，长按取消
- 【炉灯】键：用于开关炉灯，炉灯启动后无操作3分钟自动熄灭
- 【温度+】键：用于提升温度设置
- 【温度-】键：用于降低温度设置
- 【时间+】键：用于增加时间设置
- 【时间-】键：用于减少时间设置
- 【功能】键：用于选择相关菜谱

第一次使用前准备

1. 除去所有包装材料。
2. 取出炸锅、烤架、量杯去除包装袋。
3. 使用温水清洁炸锅、烤架，用浸过清洁剂的湿布擦拭电烤炉侧壁及底部，待完全干燥后再使用。
4. 将电烤炉放置在平稳表面，请使用单独一条电源线。
5. 电烤炉周围应预留足够空间，保证表面到其它物品至少10cm距离，出风口不能放置任何物品。
6. 当电烤炉工作时，手不得接触电烤炉上下合盖处，且人体活动至少要距离此处10cm以上，以防烫伤。

使用步骤说明

1. 将炸锅放入机器，将烤架置于炸锅内。
2. 将食物置于烤架上，并确保食物不超过炸锅高度。
3. 合上机器上盖，插上电源，此时“功能”和“炉灯”按键被点亮，表示机器已正常通电。
4. 按“功能”按键切换食谱菜单，选中想要烹饪的菜肴。

● **备注：被选中食谱以闪烁灯方式显示，未被选中食谱常亮显示。**

温度调节

- 可通过操作面板“温度+”“温度-”来调整烘烤温度，每次增加/减少5°C，长按可连续增加/减少

时间调整

- 通过操作面板“时间+”“时间-”来调整烘烤时间，每次增加/减少1分钟，长按可连续增加/减少。
5. 按“启动/取消键”，启动程序，此时电烤炉即开始工作。若过程中需取消烹饪，可长按“启动/取消”键停止机器。
 6. 当烧烤完成，电烤炉会“滴滴滴滴”的声响提示您，表示烘烤完成。同时炉灯自动点亮，此时可通过透明视窗观察食材是否烘烤充分。
 7. 烘烤完成后，打开开盖按钮，取出食物即可。对于滴油的食物，建议连同炸锅、烤架一起端出来，防止滴油到桌面，操作过程中请注意防烫。

炉灯功能

- 工作过程中可通过操作“炉灯”键来点亮和关闭炉灯，点亮炉灯后可通过透明视窗对烹饪中的食材进行观察，实时监控烹饪进程。
- **备注：炉灯在点亮无操作3分钟后会自动熄灭。**

小贴士

1. 请勿使用塑料或纸质等不耐热的容器承载食物入电烤炉。
2. 请勿使用玻璃或陶瓷的盘子或盖子。
3. 为使烤制效果更好，建议使用前先预热5分钟左右。
4. 部分食物可用锡箔纸包裹烘烤，效果更好。
5. 可根据个人喜好调整时间，注意通过视窗观察避免食物烤焦。
6. 电烤炉处于工作状态时和工作结束后的一段时间内，外表面及出风口的温度可能非常高，请勿随意触摸、移动，以免造成危险。
7. 连续烘烤时注意将上次锅内残渣清理干净，避免再次烤制时烧焦冒烟或影响食物外观。

清洁及保养

1. 清洁电烤炉前，请先切断电源并拔掉插头，待产品完全冷却后再进行。
2. 如电烤炉腔体壁有油污，请用浸过中性清洁剂的柔软湿布进行擦拭。
3. 炸锅、烤架等配件可取出在水中清洗。
4. 切勿将整个电烤炉浸入水或其它液体中清洗，以免发生触电危险或功能故障。
5. 清洁完毕，待产品晾干后再放置于阴凉干燥处保存。

故障分析及排除

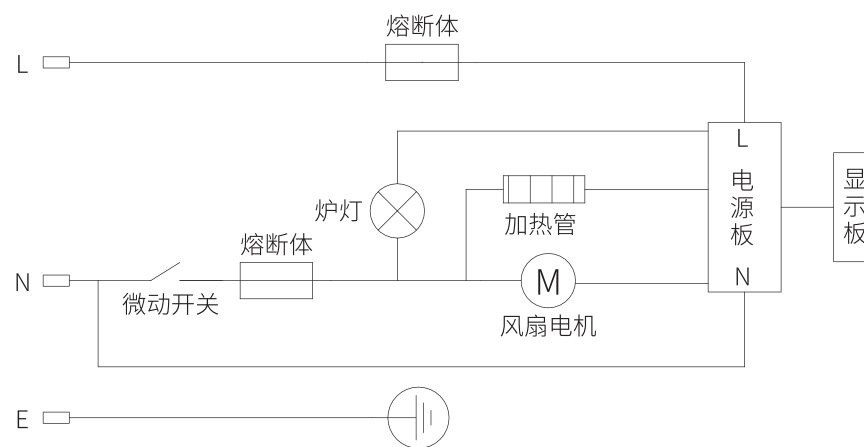
故障现象	原因分析	解决方法
产品未工作	电源未插	将电源线插头插入接地插座中
	电源板坏	售后维修
没有炸熟食物	烤架中盛放过多食物	若食材过多请分批放入烤架中
	设定的温度过低	将温度设定到所需温度点
	料理时间过短	加长烹饪时间
炸出来的食物不脆	未使用传统油炸食材	可采用适当的油炸小吃, 若无油食材可适当的在其表面轻刷一层油
不能顺利的将烤架放入炸锅内	烤架把手处未放置好	正确安装烤架, 调整食物高度 按规定容量放置食物
	炸锅内部有物体干涉	
	烤架食物太多, 合不上盖	
冒出白烟	正在烤制油腻的食材	在烤制油腻的食材将有大量的烟渗漏, 属正常现象
	炸锅中还有残留上次烤制后的油脂残渣	请务必在每次烘烤完成后清洗炸锅
显示屏显示“E01”	电烤炉温度传感器出现开路	及时联系九阳客户服务中心或当地的九阳售后服务部进行更换
显示屏显示“E02”	电烤炉温度传感器出现短路	

- 如问题不能解决, 切勿私自拆卸机器。请送当地售后服务部进行维修, 详情请查阅说明书中“售后服务”相关内容
或拨打阳光服务热线: +61 03 7016 7996 / +61 406 198 737进行咨询。
- 以上内容如因型号或零部件变更与实物不符, 请以实物为准, 恕不另行通知, 敬请谅解!

产品基础信息和装箱明细

产品尺寸 (长 X 宽 X 高)	381 X 348 X 300 mm	
产品净重	5.2kgs	
技术参数	额定电压	220-240V~
	额定频率	50-60Hz
	额定功率	1800W
装箱明细	整机	1pc
	炸锅	1pc
	烤架	1pc
	量杯	1pc
	说明书	1pc

电气原理图



保修卡

感谢您选择HoperLayer的产品!尊敬的消费者!购买商品时,请注意准确填写保修卡。只有出示填写正确的保修卡才能进行保修服务。产品所有者从购买之日起12个月内获得保修服务。保修涵盖在赔偿期内正常操作和正确使用时的故障。如果产品损坏或您在使用过程中遇到困难,需要任何帮助,请联系HoperLayer已注册的维修店。

保修不包括:

1. 产品的自然老化;
2. 产品的机械损坏;
3. 补充部件、消耗性材料、包装和配件;
4. 违反操作指南要求而安装、操作或处理的产品;
5. 由水质和水垢沉积引起的故障;
6. 以营利为目的使用产品或在公共场所使用产品所造成的损害,以及其他非家庭需求的目的造成的损害。这些产品仅供家庭使用。
7. 由于异物渗入商品内部,以及由于塑料和其他不耐热的产品部件受到热力影响而引起的故障;
8. 除HoperLayer已注册的维修店外,在其他地方维修过的商品,包括独立维修的商品,以及商品所有者曾自己拆开的商品;
9. 由于商品所有者不谨慎或疏忽以及处理不当而造成的损害;
10. 超出个人合理控制范围的情况(电网压力差、火灾、水灾、事故以及其他不可抗力情况)造成的损害。

维修服务仅在HoperLayer已注册的维修店提供,且仅为在此保修卡涵盖的情况提供。在使用我们的产品时如果有任何问题,请向已注册的维修店提出,或致电HoperLayer客户服务。我们希望我们的产品能长期为您提供服务,也希望您对我们的服务质量感到满意。

请通过www.hoper.com.au上传相关的购买信息,以享受正规售后服务以及更多福利!

感谢您选择我们的产品。

如有任何问题或需要任何帮助,请与我们联系!

