

BUFFALO

Instruction Manual

HOT AIR FRYER
(PRO CHEF PLUS AIR FRYER)

MODEL: KW82/SC20



AIR FRYER 2.0

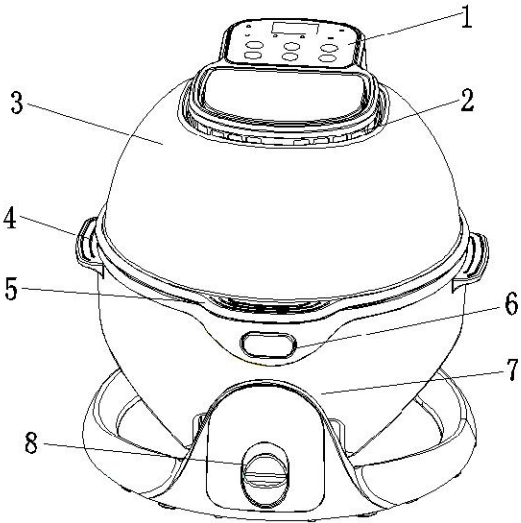
Important safeguard

Read all instructions before use

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions before using an appliance.
2. Do not touch hot surface.
3. Before use, check your local voltage supply is within the range which specify by the manufacturer, specification can be found on a sticker located under the appliance.
4. To protect against electric shock, do not immerse power cord, or this appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by children or near children.
6. When not in use, always keep the unit "OFF" and unplug from the power supply outlet/socket.
7. The unit should be operated on a dedicated electric circuit. If the electric circuit is overloaded , this appliance may not work properly.
8. Be extreme cautious when moving a cooking pot containing hot food.
9. Do not let the cord hang over the edge of the table, counter, or touch any hot surface.
10. Place the appliance securely in the center of the counter or work space.
11. Do not touch hot surface. Use handles to lift or move.
12. Do not allow children to use this appliance.
13. Only use the accessory recommended by the manufacturer.
14. Do not operate on a non-heat resistant glass, wood cooking surface or a table cloth. It is recommended that a heat resistant cooking surface with heat resistant coating be placed beneath this appliance during use.
15. Do not operate this or any appliance with a damaged cord or plug .
16. When not in use, and before cleaning, unplug the appliance from the power supply outlet / socket. Before putting on or taking off parts, allow the unit to cool first.
17. Do not place near hot gas or electric burner, or in a heated oven.
18. To reduce the risk of potential shock, if the plug does not fit, contact a qualified electrician for assistance. Do not attempt to modify the plug in any way.
19. Do not clean the unit with metal scouring pads. Debris of scouring pads may trigger short-circuit of electrical parts and cause electrical shock and damage the unit.
20. ATTENTION: To protect against electric shock, cook only in the stainless steel cooking pot provided.
21. The air-fryer is for indoor use only. Do not use this appliance outdoors.
22. Do not use the appliance for non-intended purpose.

Overview



1. Control panel
2. Heat Emission Hole
3. Transparent Cover
4. Base Handle
5. Lid Handle
6. Lid release button
7. Housing
8. Base Button

Specification

Voltage	220-240V
Power	1200-1400W
Frequency	50Hz-60Hz
Temperature Range	50-240°C
Time setting Range	1-60mins
Capacity	7L

Control panel



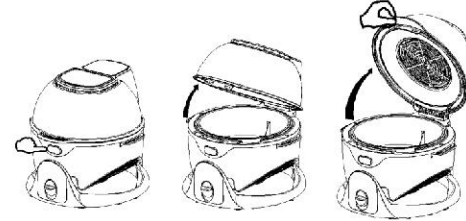
Parameter reference table for difference modes

Mode	Default Temp (°C)	Default Time (minutes)	Suggested accessories
Fry	240	30	/
Pizza	190	12	Low rack
Stir-fry	240	15	/
Roast	210	40	/
Bake	160	20	Low rack
Grill	200	15	Low rack

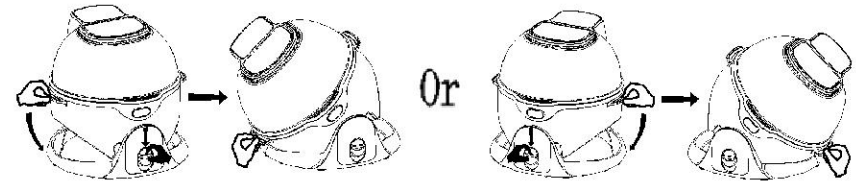
Note: It is recommended that the total weight of food should not exceed 2.5kg.

Basic procedures

1. Press the release button to open the lid. Pull it up to the designated angle by holding the lid handle. Below is the correct method of opening or closing the lid of the appliance:

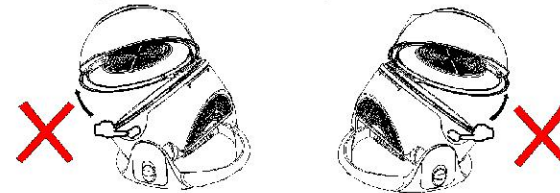


2. Put in the cooking pot and the accessories (if required) and the food to be cooked.
Note: Do not stack the food close to the heating element or the food may get charred.
3. Make sure the lid is closed. Use one hand to press the base button down. Use the other hand to hold the base handle to place the machine to regular direction or tilted direction.

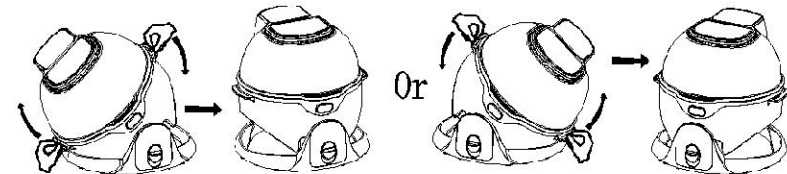


Note: Refer to below recipe to choose the correct cooking instructions.

Warning: The lid cannot be opened when the machine is tilt.




4. Use two hands to hold the base handle to recover the machine from tilt to normal/straight direction.



5. Three lines (---) will be shown on the LED display screen after the machine is connected to the power supply. Press the Start key once, and the product enters stand-by mode. Three zeros (000) will be shown on the LED display.
6. Press the menu key to select appropriate mode, the corresponding default time and temperature will be shown on the LED display screen. The time and temperature may be set to the individual need.
7. If no mode setting is selected, the product will operate if the time and temperature is set manually.

Press the temp/time key, the temperature icon  will be displayed on the LED display screen.

You can press +/- key to adjust the temperature. Each click is 10 degrees incremental for "+" / decremental for "-". Press the temp/time key again after the temperature is adjusted. The time icon  will be displayed on the LED display screen. You can press +/- key to adjust the time. Each click is 1 min incremental for "+" / decremental for "-". Press the start key after setting is completed.

8. Press the start key and the machine starts operation. The cooking pot keeps rotating during cooking. Unique tilt function and non-stick rotating bowl continuously turn ingredients for browning evenly.


9. When a certain temperature is reached, the heating element may pause. The heating element will restart after the temperature has dropped. The process repeats until the set time is reached.

10. If other food is to be added during cooking, hold the base handle to place the machine at normal/straight direction. Then, pull up the lid after pressing the release button, the product will stop heating immediately. Close the lid after the food is added and the process will continue. Do not open the lid when the machine is at tilt direction.

11. When the set time is reached, the product will give an indicating sound. Remove the plug and take out the food. Handle the hot items with care to avoid scald. Place the pot on an insulating pad to avoid causing damage to the table top.

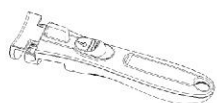
12. In the standby mode, press PRESET button, then set the schedule cooking time through timer key. The default setting is 30 minutes. Each click is minute difference with 60 minutes. The time range is from 1 minute to 12 hours. When the time is up to 1 hour, each click is 1 hour difference. Press the "Start" key after setting the preset time. And then press the "Menu" Key to select appropriate mode. You can also press the temp/ time key to set the temperature and the time.

Then press "start" key to confirm the preset function, the cooking time will count down. The alarm icon

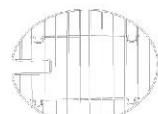
 will be displayed on the LED display screen during the preset time countdown.

Basic Accessories

Item	Description
Handle	A handy tool for carrying stainless steel pot
Low rack	Be used for baking or roasting



Handle



Low rack

Optional Accessories



Tong



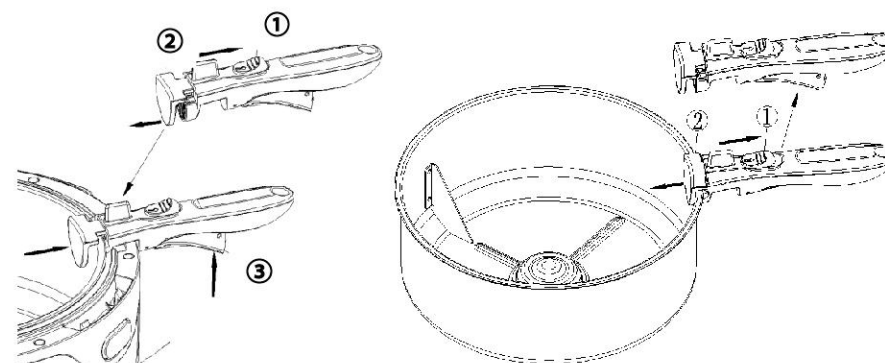
Filter

Item	Description
Tong	A handy tool for carrying food or plate in and out of the cooking pot
Filter	Use the filter to be fixed onto the heater shield, to prevent the accumulation of grease inside the heater

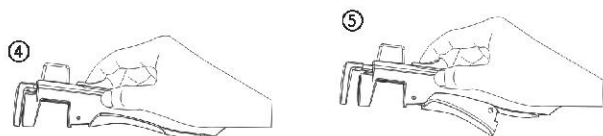
How to use the accessories

• Pot handle

1. Press the upper button down (fig.1)
2. Insert the clip (fig.2) through the gap between the pot and the base.
3. Press the downside button (fig.3) tightly. Do not release it. Make sure the handle clips the pot tightly. The pot can be taken away.



4. To remove the handle from the pot. Press the upper button again (fig.1), release the fingers on the downside button (fig.3), you can remove it. Please refer to the image (fig 4 and 5)



Note: Do not press the downside button (fig.3) as following image. Otherwise, the pot cannot remove.

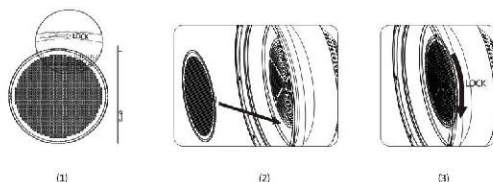


• Low rack

Put the rack into the cooking pot. Place the food on the rack, choose the desired functions.

• Filter

- Before cooking any food which contains fats, it is recommended to use the stainless steel grease filter to be fixed onto the heater shield, to prevent the accumulation of grease inside the heater.
- Place the filter under the heater shield, rotate clockwise.
Clean and dry the stainless steel filter after every cooking.



Cooking table

The cooking times are a guide only. They could vary depending on quantity, temperature and weight etc.

Food	Temperature	Cooking time	Cooking direction	Recommended accessories
Chips	240°C	25~30 mins		Cook in the pot directly
Chicken	220°C	30~35 mins		Cook in the pot directly or with low rack
Vegetables	240°C	15~20 mins		Cook in the pot directly
Bean	230°C	10~15 mins		Cook in the pot directly
Potato	240°C	30~35 mins		Cook in the pot directly
Popcorn	240°C	12~15 mins		Cook in the pot directly
Fried rice	240°C	10~15 mins		Cook in the pot directly
Drumstick	240°C	20~25 mins		Cook in the pot directly
Chestnut	240°C	35~40 mins		Cook in the pot directly
Fish	200°C	10~15 mins		Low rack
Steak	200°C	12~18 mins		Low rack
Pizza	190°C	10~15 mins		Low rack and baking pan
Cake	160°C	20~25 mins		Low rack and baking pan
Pie	180°C	20~25 mins		Low rack and baking pan
Toast	180°C	25~30 mins		Low rack and baking pan
cookie	190°C	8~12mins		Low rack and baking pan
Egg Tart	180°C	10-15mins		Low rack and baking pan

How to clean

Please let the body cool down before cleaning to prevent scald.

- Please remove the plug from the power outlet before cleaning
- The housing of the machine can be cleaned with a slightly damp cloth
- Inner pot and accessories like Tong, Low rack, Filter can be washed and cleaned with water and mild detergent
- Do not immerse the machine in water

Please make sure the accessories are dry before using it again.

Please Do Not use alcohol cleaner on the panel to avoid the wording being erased.

Trouble shooting

Question	Possible Reason	Suggested Solution
No working or No power	No power supply	Check the power supply
	Power cord, plug or socket damaged. Or they are not well connected.	Check the status of plug and socket. And confirm they are well connected.
	Abnormal voltage	Check if the voltage of power supply too high or too low
		Check if the plug / socket are overheat
		Check if the socket overload or extend socket damaged.
	Fuse or PCB broken	Please call the qualified maintenance personnel to replace the PCB.
E1 code found in display	The sensor and PCB are not well connected. Or the sensor is broken.	Please call the qualified maintenance personnel to replace the PCB or sensor.
	The indoor temperature is less than 5°C, and the heater is broken.	Please call the qualified maintenance personnel to replace the heater. We suggest to use the machine more than 5°C indoor temperature.
E2 code found in display	The sensor is broken	Please call the qualified maintenance personnel to replace the sensor.

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