WARRANTY

This GLEN Digital Fryer is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of two years from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if:

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : DIGITAL FRYER			
SERIAL NO. :			
DATE OF PURCHASE :			
DEALER'S STAMP & SIGNATURE			

Glen Appliances Pvt. Ltd.

I-34, DLF Ind. Area, Phase-I, Faridabad-121003, India. Helpline: 9266655555 E-mail: info@glenindia.com Website: www.glenindia.com RAPID FRYER SA 3047





USER'S GUIDE

Important Safeguards - Safety First!



1. Never use an extension cord with your Glen Digital Fryer. The short power cord is specifically made as a safety precaution to reduce the risk of children grabbing or playing with the cord, and to keep you from tripping over a long cord.



2. The Digital Fryer is intended for household counter top use only.



3. The Digital Fryer gets very hot when cooking, always use care and caution when handling Digital Fryer and accessories to prevent burns or injury.



4. Always ensure the Digital Fryer is properly positioned on a level, clean, and dry surface before use.



5. Always use caution when operating your Digital Fryer. Keep Digital Fryer away from children or individuals whose physical, sensory, or mental abilities may prevent safe use of the appliance.



6. To eliminate a choking hazard for young children, remove and discard any protective film and bags fitted over the device and its accessories.



7 Never place Digital Fryer on or near hot gas, ceramic, induction, or electric burners. Doing so can cause damage, injury, and will void your warranty.



8. Never place Digital Fryer in an oven. Doing so can cause damage, injury, and will void your



9. To prevent electrical shock, never immerse cord or Digital Fryer in water or any other liquid. Do not rinse Digital Fryer main housing in water or any other liquid. Doing so can cause damage, injury, and will void your warranty.



10. Always use extreme caution to avoid injury when handling hot food and hot surfaces.



11. Never move Digital Fryer when on and in use. Doing so can cause damage, injury, and will void your warranty.



12. Digital Fryer crisping plate, steel rack, and skewers can get extremely hot during and after cooking. Always use protective gloves/mitts.



13. Regularly inspect your Digital Fryer and its power cord and plug. Do not use Digital Fryer if there is damage to the power cord or plug. If your Digital Fryer malfunctions or is damaged in any way, immediately stop use and call Customer Service.



14. The Mealthy Digital Fryer is for household use only. Never use Digital Fryer for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Doing so can cause damage, injury, and void your warranty.



15. Do not use abrasive cleaners, steel wool, or scouring pads to clean your Digital Fryer. Refer to Care end Cleaning for more information.



16. To avoid injury, never drape power cord over counter edge.



17 Do not cover air intake vent or outlet while Digital Fryer is in use. This can cause uneven cooking and arrange your Digital Fryer



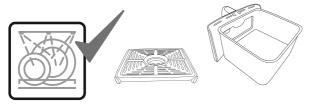


Care and Cleaning

Wait until the Digital Fryer has completely cooled before attempting to clean. Use a clean, damp cloth to wipe down the exterior of the device.



The crisping plate, drawer and are all dishwasher safe. The crisping plate and drawer have non-stick ceramic coating; do not use metal utensils or abrasive cleaners with the crisping plate or drawer.



If food or debris are in the main housing cavity, wash and dry with a clean, nonabrasive cloth. Wipe the heating tube with a clean soft cloth to remove any residue.

ACAUTION

To preserve the life of the drawer and crisping plate, never use abrasive cleaners or scrubbers to clean or metal utensils.

Important Safeguards - Safety First!



18. Never connect Digital Fryer to an external timer switch or separate remote-control system.



 $19. \, \text{Always provide adequate space above and around Digital Fryer for proper air circulation}.$



20. Never use Digital Fryer or accessories in a microwave, toaster oven, convection oven, conventional oven, or on a ceramic, electric, gas, or induction cooktop, or outdoor grill. This can damage your Digital Fryer and will void your warranty.



21. Always ensure Digital Fryer is clean before using. Never let power cord come in contact with hot surfaces



22. Never use your Digital Fryer to deep fry foods submerged in oil. Doing so can cause damage, injury, and will void your warranty.



23. To prevent possible illness, always use a thermometer to verify that food is cooked to the temperature recommended by the Food and Drug Administration. Visit www.fda.gov for more information about food safety.



24. Your Digital Fryer has a 3-pronged grounded plug. Always plug power cord into a grounded



25. Always unplug and let Digital Fryer cool down before cleaning or storing.



26. Never put sealed canned food into drawer when using Digital Fryer Doing so can cause damage, injury, and will void your warranty.



27. Never use plastic bags or plastic wrap when using your Digital Fryer Never use slow cooker liners or plastic pot liners when using your Digital Fryer Doing so can cause damage, injury, and will void your warranty.



28. Only use provided or approved accessories with your Digital Fryer Using unapproved or other accessories can cause damage and void your warranty.



29. Never place Digital Fryer on or near flammable surfaces/materials such as cushions, tablecloths, or curtains. Doing so can cause damage, injury, and will void your warranty.



30. Hot air vents through the air intake/outlets when Digital Fryer is in use. To avoid injury, always keep hands and face away from vents and outlets.



31. To avoid injury, always use caution when opening Digital Fryer drawer.



32. If at any time smoke emits from Digital Fryer immediately unplug the appliance and allow smoke lo dissipate before opening drawer.



33. Always ensure food does not rise above the sides of the fryer drawer. Filling the drawer above !ts capacity cen cause damage, Injury, and will void your warranty.



34. Never fill the fryer pen with oil. Doing so can cause damage, injury, end will void your warranty.





Dehydrate and Reheat

REHEAT

Your Digital Fryer is the perfect way to reheat leftovers! Simply place leftovers on the crisping plate in the drawer and select the Reheat preset program to get your leftovers into perfect eating condition.





Reheating pizza in the Digital Fryer will change your life for the better. We promise.



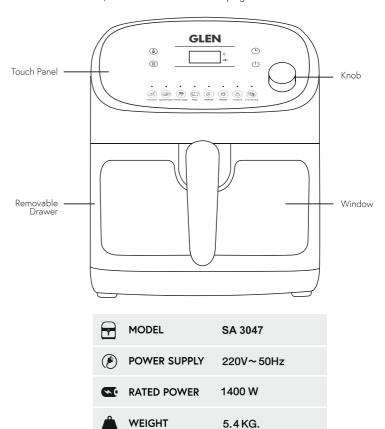
ACAUTION

Digital Fryer gets very hot when cooking! Always use care and caution when handling your Digital Fryer or the hot food inside it.

Your AirFry

Your Digital Fryer consists of the main housing with the heating unit and rapid air circulator, and has a removable drawer with a window and removable crisping plate.

The main housing consists of the air fryer itself, touch-panel with knob, removable drawer with window, and electrical cord with vde plug.



28 x 36.8 x 33.7 CM.

DIMENSIONS

Introduction

The Glen Digital Fryer circulates ultra-hot air around your food, eliminating the need for all the oil you find in typical deep-fried recipes. The rapidly-circulating hot air gets you healthier meals while still bringing you the same deliciously crunchy-on-theoutside, perfectly-moist-on-the-inside results. Crispy French fries, vegetables, chicken, fish, steaks, and more are all at your fingertips with the convenience of easy cleanup and no oily mess.

The Glen Digital Fryer is designed with you in mind. Built to anticipate all of your air frying, reheating, and dehydrating needs, the Digital Fryer comes packaged with a crisping plate, Because your safety and satisfaction are our #1 priority, we've built the Digital Fryer to the highest safety and functional standards.

Before using your Digital Fryer, unpack all accessories and make sure everything is present and intact.

AIRFRY







Troubleshooting

The cooking issues outlined in the following table do not necessarily indicate a faulty Digital Fryer. If you need additional support, we are always ready to assist you.

THE ISSUE	POSSIBLE CAUSE(S)	HOW DO I RESOLVE THE ISSUE?
Food is unevenly cooked.	Certain foods should be turned or shaken during the cooking	The cooking issues outlined in the following table do not necessarily indicate a faulty Digital Fryer If you need additional support, we are always ready to assist you.
Digital Fryer produces white smoke during cooking process.	Grease/oil has accumulated in the Digital Fryer drawer.	Always clean drawer and crisping plate after use and ensure that there is no grease or oil buildup in the drawer before cooking.
The drawer does not slide into place.	Drawer is too full.	Never fill drawer beyond capacity. Food should never go above the top edge of the drawer.

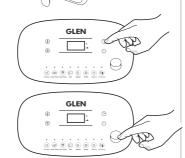
In certain rare situations an error code will display on the LED screen. Use this table to determine the cause of the error and its corresponding solution.

Setup and Initial Use

Getting started with your Digital Fryer is quick and easy! Wash all accessories and drawer in

hot, soapy water or in a dishwasher before f1rst use. Ensure all parts are clean and dry, and place Digital Fryer on a clean, flat surface.

- 1. Set crisping plate in drawer and place food on top of crisping plate. Slide drawer into main housing until completely closed.
- 2. Plug in Digital Fryer and set desired time and temperature using control panel and knob, or select a preset cooking program by turning the knob. Press the knob to start cooking. For more information about setting the time and temperature, visit the Controls and Operation section.
- 3. Sometimes you might want to turn, shake, or flip foods during the cooking cycle. To do this, pull drawer out and carefully turn or shake food as desired.
- 4. Slide drawer back into main housing until completely closed, The Digital Fryer will remember your place in the cooking cycle ,and continue work automatically





Preset Programs

Your Digital Fryer comes with 8 preset programs for your convenience: CHICKEN, SWEET POTATO, TOAST, FRENCH CHIPS, PRE-HEAT, REHEAT, DEFROST, FRUIT DRYING To select a preset cooking program, turn the knob the light above each will display in succession as you turn the knob. When you reach the desired program, press the knob to start the cooking cycle.

Sometimes you want to go your own way and tell the preset what to do, and we understand. To change the time or temperature of your preset, scroll through the presets until your desired program is reached. Before pressing the knob, adjust time and/or temperature by pressing the appropriate button and increasing or decreasing the time or temperature. After you adjust the time and temperature, simply press the knob to start cooking!

The following table outlines the cooking presets and the Keep Warm setting with their corresponding cook times.

	PRESET	TEMPERATURE	TIME
Chicken	CHICKEN	200℃	30 MIN
Sweet Potato	SWEET POTATO	200℃	20 MIN
French Chips	FRENCH CHIPS	180℃	15 MIN
Toast	TOAST	170℃	10 MIN
Pre-heat	PRE-HEAT	200℃	3 MIN
Reheat	REHEAT	170℃	5 MIN
Defrost	DEFROST	40℃	7 MIN
Fruit Drying	FRUIT DRYING	40℃	240 MIN

Controls and Operation

PAUSE COOKING

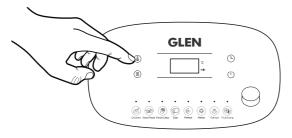
To pause cooking, simply open the Digital Fryer drawer at any time in the cooking process.



TURN SOUND ON / OFF

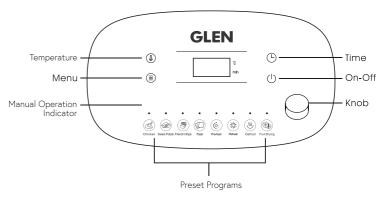
To turn the sound on your Digital Fryer off, press and hold ② for 3 seconds until the LED screen displays OFF.

To turn the sound back on, press and hold ① for 3 seconds until the Digital Fryer beeps and the LED screen displays ON.



Controls and Operation

The Glen Digital Fryer control panel consists of four touch-buttons ((), (), () and()) an LED screen which displays time and temperature, and a knob to select presets, adjust time and temperature, and start the device.



When you plug in your Digital Fryer, the device will beep once and the time, temperature, and cancel buttons will illuminate. The presets will also illuminate briefly in succession. After each preset light has lit in succession the Manual light will illuminate. When the Digital Fryer is plugged in it will always default to Manual.

If the Digital Fryer is not used for more than 5 minutes it will go into sleep mode and the control panel will not longer be illuminated. Turn the knob or touch the touch screen buttons to wake it up. Asking politely or even yelling at your Digital Fryer to wake up will be unsuccessful, so turn that knob or touch the touch screen to wake up the device.

A IMPORTANT

After each preset light has lit in succession the Manual light will illuminate. When the Digital Fryer is plugged in it will always default to Manual.



Read and save this guide for future reference!

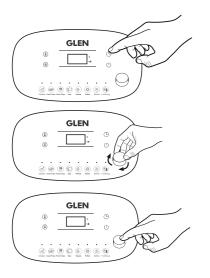
Controls and Operation

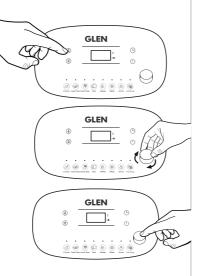
TEMPERATURE

To select temperature, press.

Turn the knob clockwise to increase temperature and counterclockwise to decrease temperature.

Temperature is set in 5-degree increments. Once the temperature is set, press the time button to adjust time or press the knob to start the cooking progress.





TIME

To select time, press ①.

Turn the knob clockwise to increase cooking time and counterclockwise to decrease cooking time. Time is selected in 1-minute increments.

Once the time is set, press the temperature symbol to adjust temperature or press the knob to immediately start the cooking progress.

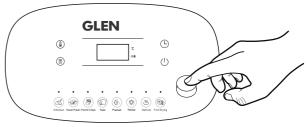
A IMPORTANT

The Digital Fryer has a maximum temperature of 200°C and maximum cook time of 60 minutes. For fruit drying the Digital Fryer has a maximum cook time of 6 hours (240 minutes).

Controls and Operation

START

After setting time and temperature, you are ready to cook! Press the knob to begin cooking.



STOP

Press () at any time during the cooking cycle to stop cooking.



A IMPORTANT

Pressing \oplus 1 time will pause the cooking process. Pressing \oplus 2 times in succession will cancel the selected program.

