



使用說明書 USER MANUAL

遠赤外線全体加熱掛爐燒
MULTI HALOGEN OVEN AND AIR FRYER

HO-020WH/
HO-020BK



- 在使用之前請詳細閱讀「使用說明書」及「保用條款」，並妥為保存。
- Please read these instructions and warranty information carefully before use and keep them handy for future reference.

1. 重要保障措施

使用電器時，應始終遵循基本的安全預防措施，包括以下事項：

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使用電器時，應始終遵循基本的安全預防措施，包括以下事項：

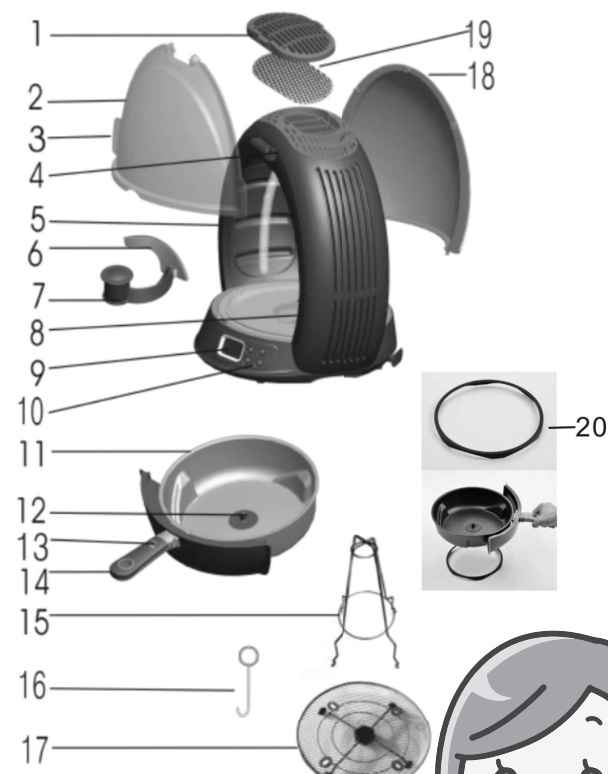
1. 閱讀所有的說明。
2. 不要直接接觸熱表面，使用手柄或旋鈕。
3. 請勿將電線，插頭或主體浸入水或其他液體中，以防止觸電。
4. 任何時候兒童使用或靠近電器時需密切監督。
5. 不使用和清洗前應該從插座上拔下電源插頭，冷卻前允許放入或取出部件。
6. 在電源線損壞，插頭損壞或電器故障後或其他任何方式被損壞都不能操作產品，請把產品退回最近授權維修點檢查、維修或者調試。
7. 不建議使用未經生產商認可的隨附的配件，這樣可能會造成傷害。
8. 只限於家用，不能用於戶外。
9. 不要讓電源線懸掛在桌子或櫃檯的邊緣，或接觸熱表面。
10. 請不要將電器放置在煤氣爐、電爐或烤爐旁邊。
11. 當移動裝有熱油或其他熱液體的器具時，使用必須格外小心。
12. 斷開時應該將所有開關調到“OFF”，然後拔掉插頭。
13. 不要將電器用於其他用途。
14. 為了避免觸電的危險，只可在可移動的內鍋中烹調。

請妥善保存說明書

延長線

- a) 提供的短電源線是為了降低被長電源線纏住或者絆倒的風險。
- b) 延長線是可以使用，在使用時必須注意。
- c) 如果延長線被使用：
 - 1) 電線組或延長線上標記的額定功率應該與電器的額定功率相一致
 - 2) 電源線應該放置好，不應該懸垂在臺面或桌面，以免兒童拉倒或被無意絆倒

1. 過濾網蓋
2. 前蓋
3. 前蓋把手
4. 前蓋轉軸固定位
5. 前部開口
6. 攪拌耙
7. 攪拌耙按鎖件
8. 傳動軸
9. 顯示窗
10. 按鍵
11. 盆
12. 轉動軸
13. 把手按鍵
14. 把手
15. 烤雞架
16. 提鉤
17. 烤籃
18. 後蓋
19. 過濾網
20. 內鍋墊圈



在第一次使用前，請仔細閱讀該手冊，特別是產品的安全性

在你第一次正式使用前，請將300-500ml 水加鍋裏煮20 分鐘，清洗一下鍋內氣味和雜質，然後分別清洗炒菜鍋和旋轉裝置。

*圖A. 將整機放置臺面。

*圖B. 將把手向上拉起水準鎖定。

*圖C. 1 先將前蓋上揚打開170 度鎖定在前蓋轉軸固定位定位；

2 手握把手再將盆垂直向上提升10-20mm，傳動軸與轉動軸分離後可水準將盆拿出到機器外部。

*圖D. 將食物放入盆內，加入油脂。

*圖E. 將盆和食物一起水準插入機器前部開口，垂直向下與傳動軸耦合，再握住把手由上至下轉動關閉前蓋。

*圖F. 機器關閉狀態；

*圖G. 插上插頭聽到聲音後，LCD 藍燈亮起，數字螢幕閃動，選擇加熱食物按鍵，同時觀看顯示窗顯示狀態；在控制平面的中心是液晶顯示器，右邊上排是時間或溫度的設鍵，右一鍵用來減時間或溫度，右二鍵加時間或溫度，只用在手動模式中；右邊下排右一鍵SET 為功能選擇，可選擇不同的模式；右二鍵為開始或停止鍵，開始工作橙色燈亮起。完成烹調後，顯示幕LCD 燈變藍，並且有提示的聲音。

*圖H. 食物加工好後，安照上述取出盆，將食物倒入容器內；

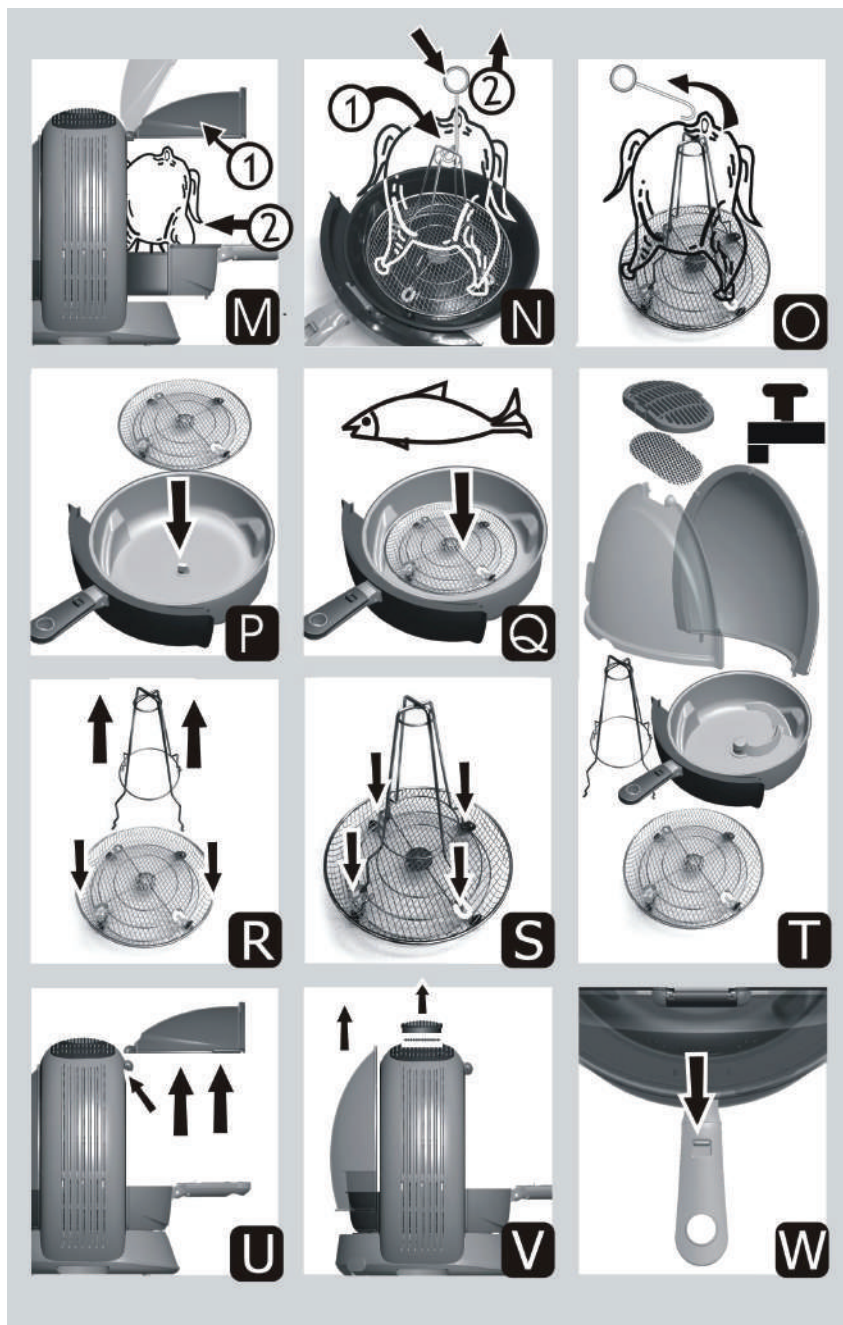
*圖I. 將攪拌耙向上提起與盆分離；反之，向下將攪拌耙開孔與盆內的轉動軸套接插入，攪拌耙自動與盆轉動軸鎖定；

*圖J. 將烤雞架與烤籃通過4 個插腳和孔互相插入定位一體；

*圖K. 烤籃中部孔套入盆中部的轉動軸；

*圖L. 將雞下部開口對準烤雞架上部插入，使雞的腿底部接近烤籃內底部；





*圖M. 第1步打開上蓋，將盆和雞一起放入機器開口內，第2步向下關閉前蓋，選著烤雞模式按鍵工作；

*圖N. 烤雞工作完畢後，從機器內取出盆和雞放置臺面，第一步將提鉤的鉤部插入雞的上部開口與烤雞架上部鉤接，第2步將烤雞架從盆中取出放置用餐位置即可；

*圖O. 移動位置將提鉤與烤雞架、分離；

*圖P. 將烤籃中部的孔與盆轉動軸套接；

*圖Q. 將食物放置在烤籃上部，實現燒烤功能；

*圖S. 兩手分別握住烤籃、烤雞架，將烤雞架4個插腳與烤籃4個孔反向用力拉開分離；

*圖T. 將前蓋向上轉動40-45度，用一只手抓住上蓋轉軸一側，再用拇指壓住轉軸位，手背向上大拇指向下，將上蓋轉軸傾斜翹起，手握住上蓋垂直向上提起與機器主體分離。

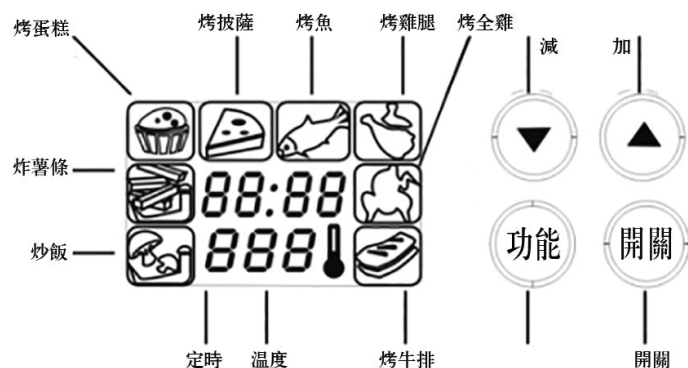
*圖R&U. 待烤爐完全冷卻一下，並拔出電源插頭，將過濾網蓋、過濾網、前蓋、攪拌耙、盆、烤雞架、提鉤、烤籃、後蓋放置到洗碗機清洗；

*圖V&W. 手握住後蓋底部把手位，將後蓋垂直向上提起與機器主體分離，將過濾網蓋前後扣位按壓取出，拿出過濾網。

*圖X. 將盆把手的把手按鍵向後拉動解鎖，把手可以轉動折疊。



然後你必須選擇烹飪節目



正常工作、操作功能:

一、插上電源藍燈亮，同時蜂鳴器響一聲，機器進入待機工作狀態(待機能耗測試不大於1W)；此時溫度 顯示即時攝氏溫度，時間顯示00:00，並且同時以1Hz頻率閃爍顯示。注意：此狀態下，除按“功能”鍵有效外，其他鍵均不能操作！

二、按第一下“功能”鍵，液晶顯示 00:40 250 ：烤雞腿功能選定，時間為40分鐘(時間可調35-45分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

三、按第二下“功能”鍵，液晶顯示 00:50 250 ：烤全雞功能選定，時間為50分鐘(時間可調45-55分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

四、按第三下“功能”鍵，液晶顯示 00:30 240 ：烤牛排功能選定，時間為30分鐘(時間可調25-35分鐘)，溫度設定240度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

五、按第四下“功能”鍵，液晶顯示 00:10 250 ：炒蘑菇，青椒、番茄雞蛋、西蘭花菜功能選定，時間為10分鐘(時間可調5-15分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減鍵不能操作！

六、按第五下“功能”鍵，液晶顯示 00:30 250 ：炸薯條功能選定，時間為30分鐘(時間可調25-35分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

七、按第六下“功能”鍵，液晶顯示 00:15 250 ：烤蛋糕功能選定，時間為15分鐘(時間可調10-20分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

八、按第七下“功能”鍵，液晶顯示 00:10 250 ：披薩功能選定，時間為10分鐘(時間可調8-12分鐘)，溫度設定250度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！

九、按第八下“功能”鍵，液晶顯示 00:25 220 ：烤魚功能選定，時間為25分鐘(時間可調20-30分鐘)，溫度設定220度；再按“開關”鍵，整機進入工作狀態，背光源變為橙燈，時間開始倒計時，溫度顯示鍋內實際溫度。加，減，功能鍵不能操作！



烹飪指南

1. 煮

此表所給出的烹煮時間僅供參考並應根據實際的數量作調整。

十、按第九下“功能”鍵,液晶1Hz頻率閃爍顯示 **88:88** 00:01, 默認溫度設定150度不動:手動時間模式開啟,若3秒內按加 **▲** 鍵, 時間以1分鐘為單位遞增,最大設置時間為01:00; 或按減 **▼** 鍵,時間以1分鐘為單位遞減,最小設置時間為00:00。每按加/減鍵,蜂鳴器響一聲, 若長按加/減鍵, 蜂鳴器不響。若3秒外不按加/減鍵,或設定時間為00:00, 系統會恢復待機狀態! 只要時間有效狀態下, 再按“開關”鍵,整機進入工作狀態,背光源變為橙燈,時間開始倒計時,溫度顯示鍋內實際溫度。加, 減, 功能鍵不能操作!

十一、按第十下“功能”鍵,液晶1HZ 頻率閃爍顯示 **888!** 150, 手動溫度模式開啟:若上一項設定時間為00:00, 則3秒後系統會恢復待機狀態! 若時間有效下, 3秒內按加 **▲** 鍵, 溫度以每次5度為單位遞增,最大設置溫度為250度; 或按減 **▼** 鍵, 溫度以每次5度為單位遞減,最小設置溫度為15度。每按加/減鍵,蜂鳴器響一聲, 若長按加/減鍵, 蜂鳴器不響。

只要時間有效狀態下, 再按“開關”鍵,整機進入工作狀態,背光源變為橙燈,時間開始倒計時,溫度顯示鍋內實際溫度。加, 減, 功能鍵不能操作!

十二、當設定好時間及溫度後, 按“開關ON/OFF”鍵一下, 蜂鳴器響一聲, 背光源變為橙光, 機器開始工作(同步電機, 發熱盤同時工作); 工作時時間顯示以分鐘倒數顯示, 當剩最後1分鐘時以秒為單位倒數, 當時間走完顯示為最後30秒時, 發熱盤停止工作, 同步電機工作, 當時間走完後, 機器全部停止工作, 蜂鳴器報警響10次(次/秒), 機器進入待機狀態; 在機器工作過程中工作過程中, 長按“開關START/STOP”鍵3秒, 機器停止工作進入待機狀態。

土豆

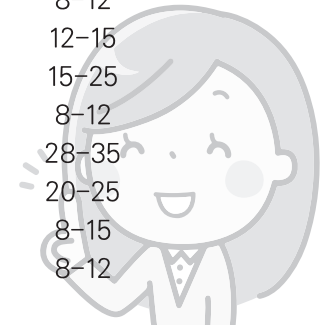
食物	重量(克)	油(勺)	時間(分鐘)
炸薯條	500	1	25-30
土豆(新鮮)	450	1	35-40
冰凍薯條	400	1	24-30
馬鈴薯塊	700	1	30-40

其他蔬菜

食物	重量(克)	油(勺)	時間(分鐘)
青瓜	500	2/3 杯冷水+1 湯匙油	23-28
甜椒	400	2/3 杯冷水+1 湯匙油	18-25
蘑菇	400	1	12-15
洋蔥	450	1	12-15

肉類

食物	重量(克)	油(勺)	時間(分鐘)
雞塊(新鮮)	500(30x50)mm	沒有	20-25
豬排	350(30x50)mm	沒有	16-25
牛肉	400	1	8-12
洋蔥	450	1	12-15
墨西哥牛肉	350	1	15-25
香腸	300	1	8-12
雞腿	700	沒有	28-35
羊排	2-3塊(厚度:25mm)	沒有	20-25
雞胸肉	350	1	8-15
豬柳(薄的)	250	1	8-12



魚貝類

食物	重量(克)	油(勺)	時間(分鐘)
麵包蝦	14(PCS)	沒有	25-30
羅非魚	350	1	18-22
大蝦	300	沒有	12-15
蝦	350	沒有	8-12

2. 烘烤

此表所給出的烹煮時間僅供參考並應根據實際的數量作調整。

食物	重量(克)	油(勺)	時間(分鐘)	配件
魚(大)	700(厚度:20mm)	沒有	兩面都要10分鐘	烤籃
牛排(大)	700(厚度:20mm)	沒有	兩邊都要5分鐘	烤籃
雞腿	700	沒有	一邊要30-35分鐘	烤籃
玉米	500	沒有	兩邊都要10分鐘	烤籃
豬排	350	沒有	一邊要15-20分鐘	烤籃
香腸	300	沒有	兩邊都要8分鐘	烤籃

清洗注意

如果需要提前關閉模式，長按開關3秒會停止模式

工作後，拔出插頭，待部件冷卻下來後，使用軟濕海綿或抹布擦拭，加熱底座不能用水沖洗，用濕抹布擦乾淨就可以了。

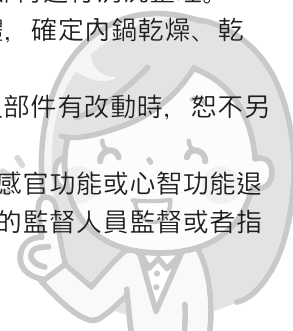
清洗裝置，你應該打開蓋子讓炒鍋在清洗前完成烹飪。用溫水加少許洗滌劑來清洗主機，然後用清水清洗一次，之後，用幹布，油污清洗注意洗乾淨：防止髒的油污。

可以用手或洗碗機洗，但不要擠它，導致它的形狀變型，這將影響其工作效能，旋轉裝置也得洗乾淨，應定期清洗包括輪蓋。

加熱器的應洗是濕抹布清洗，不能泡水清洗。

使用注意事項

1. 兒童勿操作。
 2. 勿將主機侵入水中清洗。
 3. 勿在潮濕、接近煤氣管道或火源的地方使用。
 4. 每次使用前，請檢查攪拌器的轉動情況，攪拌葉固定頭按鍵按下上提分離拿出，下按扣緊。
 5. 新機首次使用加熱器表面受熱會有異味，屬正常現象。
 6. 炒菜過程中，勿接近炒菜鍋內膽，以免燙傷。在機器使用8分鐘以上程式時，機身上部及接水盒處出現蒸氣，屬於正常現象。
 7. 使用後，及時清理；清洗前須拔掉電源，待整機冷卻再進行清洗整理。
 8. 切勿使用金屬利器擦拭內鍋和攪拌器，以防損傷鍋體，確定內鍋乾燥、乾淨，放回機內。
 9. 不用時，請將本機放在通風乾燥的地方。產品顏色及部件有改動時，恕不另行通知，以包裝內實物為準。
- 本產品不適合下列人士（包括小孩）使用：身體功能、感官功能或心智功能退化者，或經驗與常識缺乏者。他們只有在有負責其安全的監督人員監督或者指導如何使用本產品的情況下方可使用。



1. IMPORTANT SAFEGUARDS

WHEN USING YOUR ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

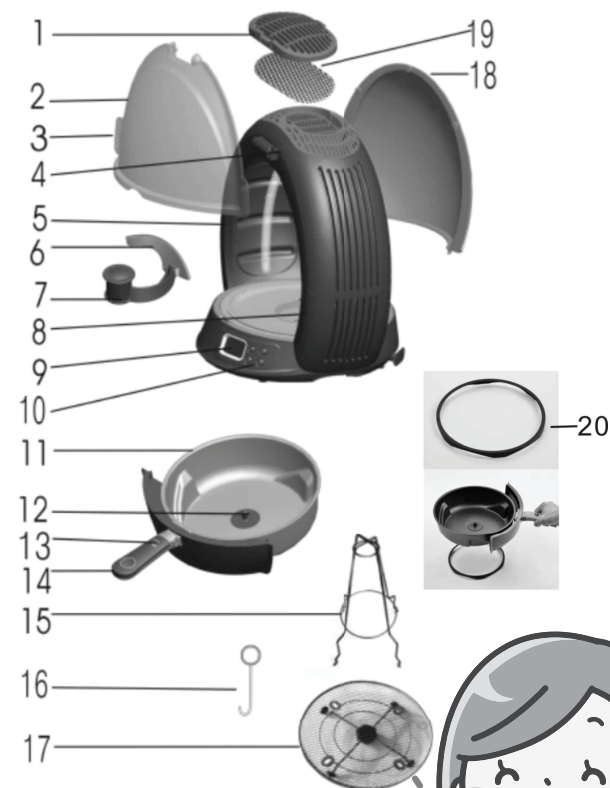
1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or main body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Household use only and do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, always turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. To avoid the risk of electric shock, cook only in removable container.

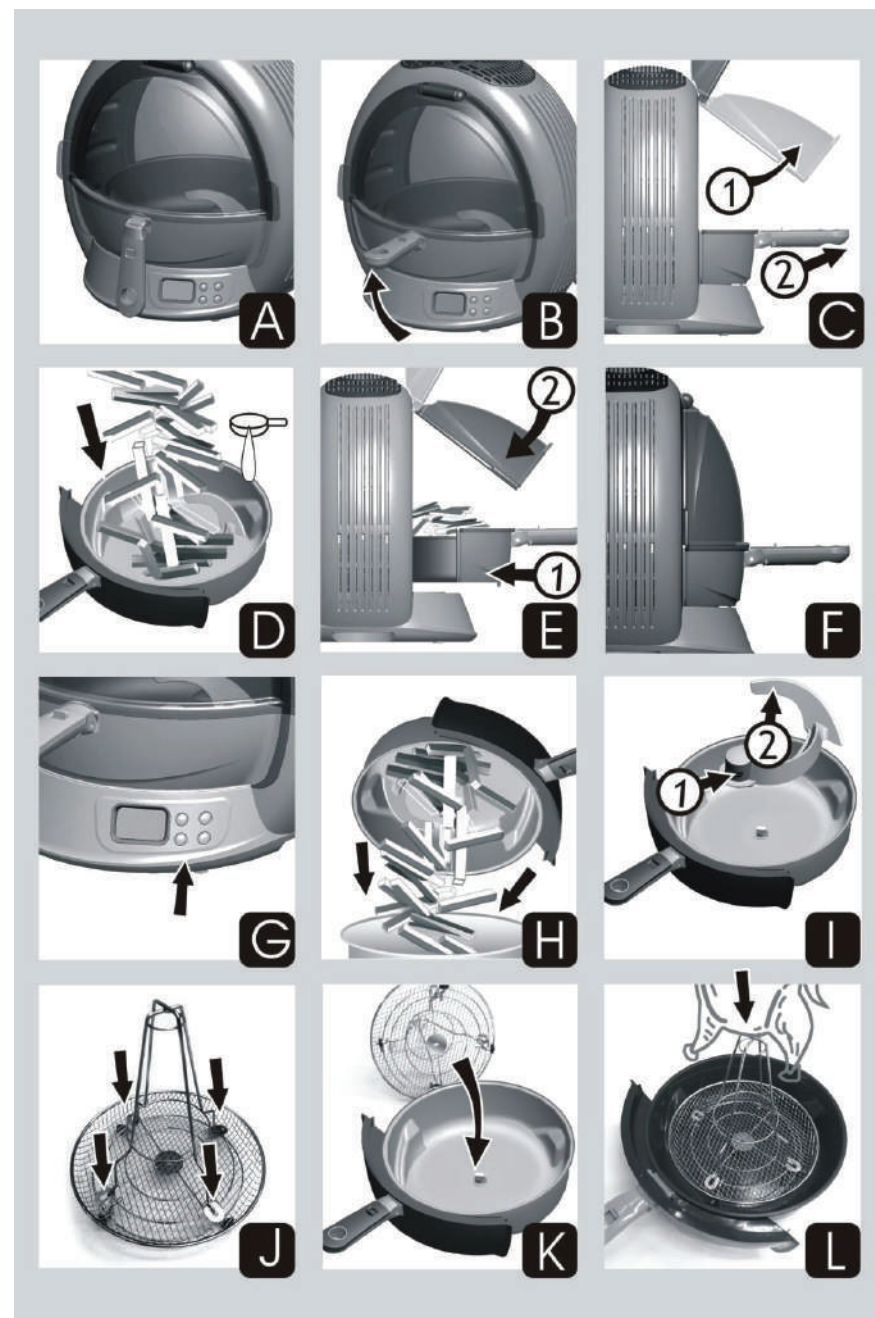
SAVE THESE INSTRUCTIONS

EXTENSION CORD

- a) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords are available and may be used if care is exercised in their use.
- c) If an extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

1. Filter Cover
2. Front Cover
3. Front Cover Handle
4. Front Cover Shaft
5. Front Opening
6. Mixer Blade
7. Mixer Blade Lock
8. Transmission Shaft
9. Display Window
10. Buttons
11. Pot
12. Rotation Shaft
13. Handle Buttons
14. Handle
15. Grill
16. Hook
17. Basket
18. Rear Cover
19. Filter





Before the first use, please have a careful reading of this Manual, in particular, the part regarding product safety.

Before your first use, please add 300-500ml water into the pot and heat it for 20 minutes to wash away any smell and impurities, and then clean the frying pan and rotating device.

Figure A Put the device on the worktop;

Figure B: Pull up the handle and lock it.

Figure C. 1. Lift up the front cover and open it by 170 degree to lock it to the front cover shaft fixing position. 2. Hold the handle and lift up the pot by 10-20mm vertically. You can take out the pot horizontally when the transmission shaft is separated from the rotating shaft.

Figure D. Put food into the pot and add some oil.

Figure E. Insert the pot with food into the front opening vertically downward to couple the transmission shaft, and then hold the handle and close the front cover by turning downward.

Figure F. Device in OFF status

Figure G. When plugged, blue LCD indicator will light up and the display will flash when you hear a sound. Press the Heat button, and check the display status shown in the display window. A LCD monitor is located at the center of the control panel. There are time or temperature setting keys on the right top side of the panel: the right key 1 used to decrease the time or temperature, and the right key 2 used to increase the time or temperature. These two keys are only used at the manual mode. At the right bottom side of the panel, Key 1 Set is used for the selection of function, with which you can select the operating modes. Key 2 is the Start or Stop key. When started, the orange indicator will light up. After cooked, the indicator will change to be blue and prompt sound will be ring out.

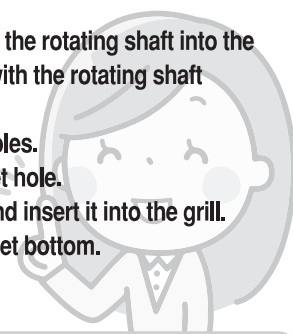
Figure H. After food is cooked, take out the pot in accordance with the above steps, and pour food into a container.

Figure I. Lift up the mixer blade to separate it from the pot; Sleeve the rotating shaft into the mixer blade hole so that the mixer blade can be locked with the rotating shaft automatically.

Figure J. Integrate the grill and the gasket by insert 4 foots into holes.

Figure K. Sleeve the rotating shaft at the pot center into the basket hole.

Figure L. Target the bottom opening of chicken against the grill and insert it into the grill. Allow the bottom of chicken legs to be close to the basket bottom.



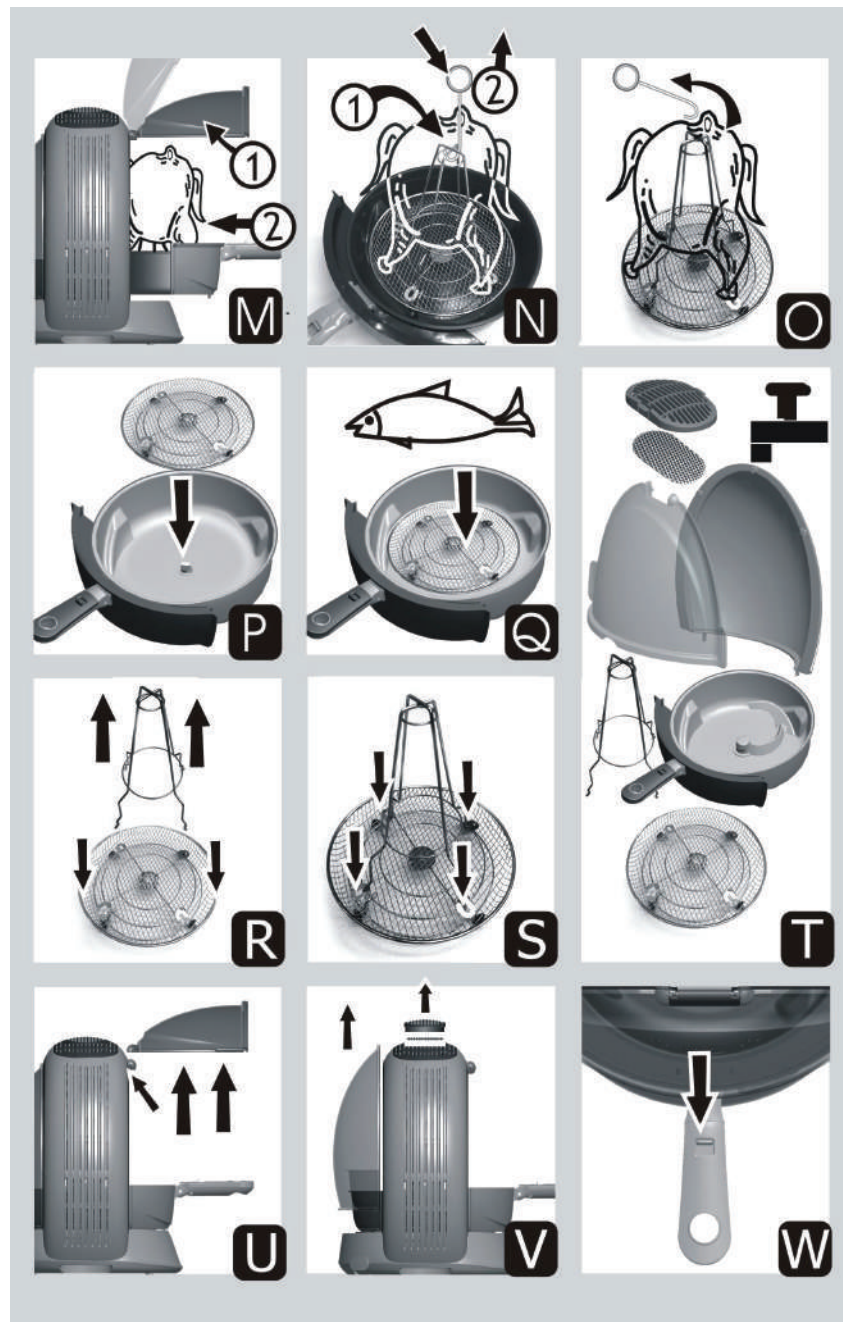


Figure M. Step 1 put the pot with chicken into the opening; Step 2: Close the front cover downward and select the Chicken Roast mode.

Figure N. After the roasting work is completed, take out the pot with chicken and put it on the worktop. Insert the hook tip into the upper opening of chicken to connect with the grill hook. Take out the grill from the pot and place it on the table.

Figure O. Move the position to separate the hook from the grill.

Figure P. Sleeve the pot shaft into the center hole of the basket.

Figure Q. Put the food on the top of the basket for barbecue.

Figure S. Pull the four legs of the grill and the 4 holes in the basket in different directions to separate them.

Figure T. Rotate the front cover upward by 40-45 degree, and lift it up vertically to separate it from the main body.

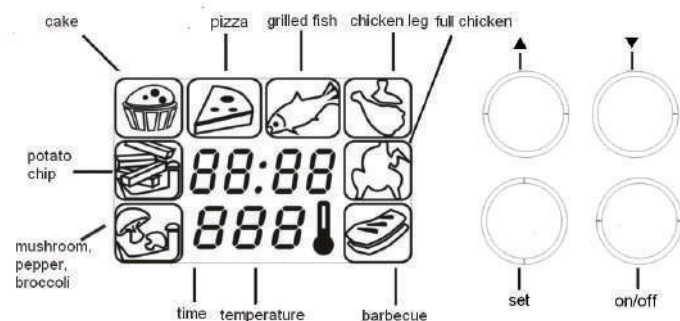
Figure R&U. After the oven is completely cooled down and unplugged, put the filter cover, filter, front cover, mixer blade, pot, grill, hook, basket and rear cover into a dish washer for cleaning.

Figure V&W. Lift up the rear cover vertically and separate it from the main body; Press down the front and back buckles to take out the filter cover, take out the filter.

Figure X. Pull the handle button backward to unlock the pot. The handle can be rotatable and foldable.



THEN YOU MUST SELECT A COOKING PROGRAM.



NORMAL WORKING AND OPERATIONS:

I. When the blue indicator will light up with a beep sound after the oven is plugged, the machine enters the standby status (the standby power is not higher than 1W). The screen will show the present temperature and the time at 00:00, and flash at 1Hz. Note: at this status, all keys are disabled except the Function key.

II. Press down the Function key, and the LCD display will show 00:40 250 . Select the chicken leg function, set the time to 40 minutes (adjustable 35-40 minutes) and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

III. Press down the Function key for the second time, and the LCD display will show 00:50 250 . Select the full chicken function, set the time to 50 minutes (adjustable 45-55 minutes) and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

IV. Press down the Function key for the third time, and the LCD display will show 00:30 240 . Select the barbecue function, set the time to 30 minutes (adjustable 25-35 minutes) and the temperature to 240 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.



V. Press down the Function key for the fourth time, and the LCD display will show 00:10 250 . Select the mushroom, pepper, broccoli function, set the time to 10 minutes and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.



VI. Press down the Function key for the fifth time, and the LCD display will show 00:30 250 . Select the potato chip function, set the time to 25 minutes and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

VII. Press down the Function key for the sixth time, and the LCD display will show 00:15 250 . Select the cake function, set the time to 15 minutes (adjustable 10-20 minutes) and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

VIII. Press down the Function key for the seventh time, and the LCD display will show 00:10 250 . Select the pizza function, set the time to 10 minutes and the temperature to 250 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

IX. Press down the Function key for the eighth time, and the LCD display will show 00:25 220 . Select the grilled fish function, set the time to 25 minutes (adjustable 20-30 minutes) and the temperature to 220 °C; Press down the On/Off key to start the oven. At the same time, the background light will become orange, and the timer begins to count down. The temperature displayed represents the real temperature of the pot. At this time, the Decrease or Increase key will not be useable.

X. Press down the Function key for the ninth time and the LCD display will flash at 1Hz showing **88:88** 00:00. The default temperature of 100°C should remain unchanged: Start the manual mode, press down  within 3 seconds to increase the time by one minute per stroke. The maximum value is 24:00; or press down , the time will decrease by 1 minute per stroke. The minimum value is 00:00. The buzzer will sound when you press the +/- key. If you press the +/- key for long time, the buzzer will not sound. If you fail to press down the +/- key or set the time to 00:00, the system will resume to the standby status. As long as the time is valid, press down the Start/Stop key again, the machine will enter the working status and the background light will become orange, while the timer begins to count down. The temperature represents the real temperature the pot. At this time, the Decrease or Increase key will not be useable.

XI. Press down the Function key for the tenth time and the LCD display will flash at 1Hz showing **888** 100. Start the manual mode: if the set time is 00:00, the system will resume the standby status within 3 seconds. If you press down  within 3 seconds, the temperature will increase by 5°C per stroke up to 250°C. or press down , the temperature will decrease by 5°C per stroke down to 150°C. The buzzer will sound when you press the +/- key. If you press the +/- key for long time, the buzzer will not sound. If you fail to press down the +/- key or set the time to 00:00, the system will resume to the standby status. As long as the time is valid, press down the Start/Stop key again, the machine will enter the working status and the background light will become orange, while the timer begins to count down. The temperature represents the real temperature the pot. At this time, the Decrease or Increase key will not be useable.

When the set temperature is reached, Press down the Start/Stop key, the buzzer will sound, the background light will become orange and the machine will start to work (synchronized with the motor and heating coil). The working time will be counted down in minutes. When the last minute is reached, the timer will count down by second. When the timer shows only 30 seconds left, the heating coil will stop work, but the motor will continue to work until the time is over. When the machine stops working, the buzzer will beep for 10 times (1 beep/second) and the machine will enter the standby status. During the working process, long press the Start/Stop key for 3 seconds, the machine will stop working and enter the standby status.

COOKING GUIDE

1. COOK

THIS COOKING TIME GIVEN IN THIS CHART ARE ONLY A GUIDE AND SHOULD BE ADJUSTED ACCORDING TO THE QUANTITY.

POTATOES

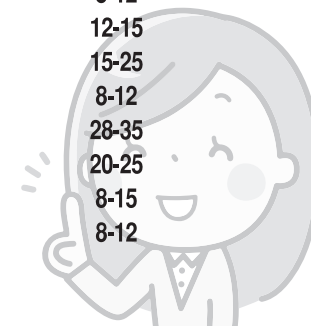
food	weight(g)	Oil(spoon)	time(minute)
French fries	500	1	25-30
Potatos(fresh)	450	1	35-40
Frozen French fries	400	1	24-30
Diced potatoes	700	1	30-40

OTHER VEGETABLES

food	weight(g)	Oil(spoon)	time(minute)
Zucchini	500	2/3cup cold water+ 1tablespoon of oil	23-28
Sweet peppers	400	2/3cup cold water+ 1tablespoon of oil	18-25
Mushrooms	400	1	12-15
Onions	450	1	12-15

MEAT POULTRY

food	weight(g)	Oil(spoon)	time(minute)
Chicken nuggets(Fresh)	500(30x50)mm	without	20-25
Pork chops	350(30x50)mm	without	16-25
Beef(Fresh)	400	1	8-12
Onions	450	1	12-15
Chilli Con Carne	350	1	15-25
Sausages	300	1	8-12
Chicken legs	700	without	28-35
Lamb chops	2to3 pieces 1 inch thick	without	20-25
Chicken breasts	350	1	8-15
Pork fillet(thin)	250	1	8-12



FISH SHELLFISH

food	weight(g)	Oil(spoon)	time(minute)
Breaded shrimp	14(PCS)	without	25-30
tilapia	350	1	18-22
Jumbo King Shrimp	300	without	12-15
shrimp	350	without	8-12

2. BAKE:

THIS BAKING TIME GIVEN IN THIS CHART ARE ONLY A GUIDE AND SHOULD BE ADJUSTED ACCORDING TO THE QUANTITY.

food	weight(g)	Oil(spoon)	time(minute)	Parts
Fish (massive)	700 (Thickness:20mm)	without	10 minutes for each side	Bottom grill
Beef chop (massive)	700 (Thickness:20mm)	without	5minutes for both side	Bottom grill
Chicken legs	700	without	30-35minutes in one side	Bottom grill
corn	500	without	10minutes for both side	Bottom grill
Pork chop	350	without	15-20minutes in one side	Bottom grill
sausages	300	without	8minutes for both side	Bottom grill

NOTES ON CLEANING

If you wish to shut down a mode in advance, long press the Start/Stop button for 3 minutes. After the work is completed, pull out the plug. After all components are cooled down, use a soft and wet sponge or cloth to clean it. The heating base shall not be washed with water. You can use a cloth to clean it. Cleaning. You should open the lid and complete the cooking work before cleaning. Add some warm water with cleaner to clean the main body, and wash it again with clean water. Wipe off all water with a piece of dry cloth. Remove all oil stains to prevent the dirty oil. You can wash this machine with your hands or a dish washer. Do not squeeze it to prevent it from being deformed because it will affect its performance. The rotating device should also be cleaned. This device, including the wheel cover, should be cleaned on a regular basis. The heater should be cleaned with a piece of wet cloth, and do not place it into water.

NOTICES ON USE

1. Children are not allowed to operate this product.
2. Do not put the machine into water for cleaning.
3. Do not use this product in a place where is damp, close to gas pipeline or source of fire.
4. Please check the rotation of the mixer before use. Take the mixer blade fixing head by pressing down the button and press it down .
5. Peculiar smell may occur from the heater's surface in case of the first use of the product. It is a normal phenomenon.
6. During the frying process, do not attempt to reach the inner pot to avoid burnt. When the product will work for more than 8 minutes, there will be vapor on the body and the water collector. It is a normal phenomenon.
7. After use, clean this product immediately. This product should be unplugged and cooled down completely before cleaning.
8. Do not use any metal item to wipe the inner port and mixer to avoid any damage. Put the inner pot into the machine after confirming it is clean.
9. When you do not use this product, put it in a well-ventilated place. No further notice will be given in case of any change to the product color and any component. This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

