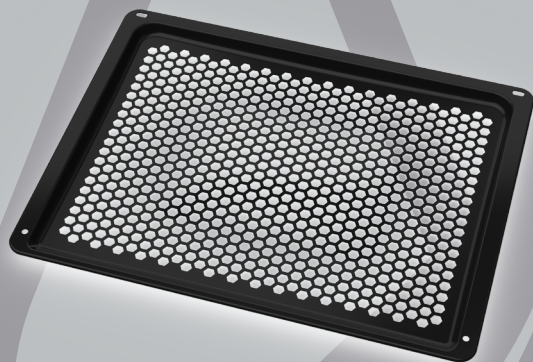


FRY/ART




User Manual

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COOKING WITH FRY/ART

Thanks to its special tray, **Fryart** allows you to cook your food healthier with little or no oil.

Perforated surface of its tray ensures fast air flow, making food crispy outside and tender inside.

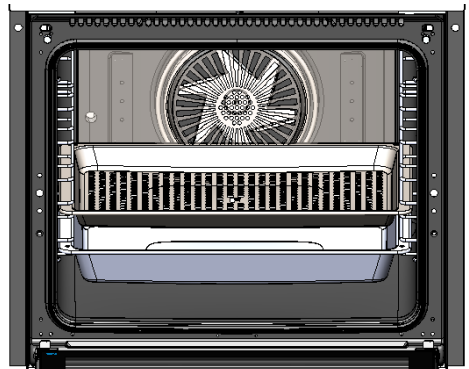
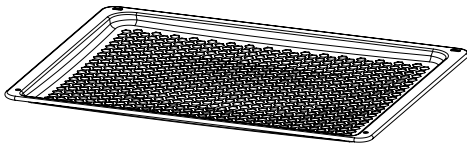
 For getting the most out of this feature of the product, please pay due attention to the tips and tricks given in this manual

Safety

Do not use the tray of FryArt in other ovens. Otherwise, there is a risk that it will not fit properly and may fall and get stuck. It must fit between the two racks and the sloping side must face towards the appliance door.

Do not use the FryArt tray for roasting on the stove top.

Since the tray will be hot after cooking, make sure to use heat-resistant gloves.



Use of FryArt

Select **FRY/ART** function on that control panel to cook your food.

Select the appropriate temperature for your dish from the cooking table. Preheat, if necessary. Please do not leave the tray of FryArt in the cooking chamber while preheating.

Lightly grease your FryArt tray with butter. This will prevent the food from

sticking. Do not neglect this process when drying fruits and vegetables.

Depending on your food, place a deep tray under the FryArt tray to avoid oil dripping onto the floor of the oven.

Do not use tray of your FryArt with cooking paper, aluminum foil or cooking bags. Otherwise, it will block the air flow vents and reduce efficiency of the cooking mode.

Cleaning

Before first use, clean the tray with soap and warm water and dry thoroughly. The tray is coated with an easy-to-clean enamel known as ETC. However, this is not a non-stick coating.

We recommend you to lightly grease the tray with butter before cooking to prevent your food from sticking. When cleaning the tray, do not use scratching and abrasive objects such as knives, brushes or metal wool to avoid damaging the enamel-coated surface.

Cooking Tables

Fresh food:

Fresh food needs to be lightly oiled before cooking. You can do this by using a brush or spray. You can repeat this process towards the end of cooking. If you are cooking vegetables, we do not recommend adding salt at the preparation stage.

Adding salt can cause food to release water and remain soft.

The consistency of the potato during cooking also depends on the type of potato. Fresh potatoes (i.e. with high water content) cannot reach the desired crunchiness. Potatoes having high starch content give better results.

	OPERATING FUNCTION	RACK POSITION	TEMPERATURE (°C)	PRE-PEATING DURATION (minute)	FOOD WEIGHT (g)	COOKING DURATION (minute)
Potato	FRY/ART	3(middle)	220	10	600	20...25
Stick pastry	FRY/ART	3(middle)	190	10	600	20...25
Fried dumplings	FRY/ART	3(middle)	190	10	600	20...25
Falafel	FRY/ART	3(middle)	190	10	600	20...25
Crunchy chicken wings	FRY/ART	3(middle)	220	10	600	25...30

Frozen food:

Foods such as French fries, onion rings and nuggets are industrially processed foods. They usually contain a certain amount of fat because they have undergone a pre-cooking process. These foods usually do not require the addition of oil. If you consider that the food you are cooking is dry, you can apply a small amount of oil with a spray the next time you cook it.

Since frozen foods also contain salt, we do not recommend adding extra salt during cooking. Adding salt may cause the food to release water and remain soft. If you need to add salt, do so after removing the food from the oven while it is still cooked.

Cooking time of the foods varies. If you are cooking different foods together in one tray, add the ones that require longer cooking times (e.g. potatoes) first, and the ones that cook faster (e.g. onion rings) after 10 minutes. For fried potatoes, small slices fry faster because they have a lower mass. We recommend sorting them before use.

Do not overfill the FryArt tray. If the air flow vents are blocked, cooking performance may become instable. Frozen foods should be cooked before thawing. Foods expected to thaw will lose taste due to premature evaporation of the water inside.

	OPERATING FUNCTION	RACK POSITION	TEMPERATURE (°C)	PRE- PEATING DURATION (minute)	FOOD WEIGHT (g)	COOKING DURATION (minute)
French Fries	FRY//ART	3(middle)	220	10	600	20...25
Nugget	FRY//ART	3(middle)	220	10	600	20...25
Potato Croquette	FRY//ART	3(middle)	220	10	600	10...15
Onion Rings	FRY//ART	3(middle)	220	10	600	10...15
Frozen Pizza	FRY//ART	3(middle)	190	10	-	10...15
Frozen Pastry	FRY//ART	3(middle)	190	10	600	20...25
Kibbeh	FRY//ART	3(middle)	190	10	600	15...20

Healthy foods:

When drying fruits and vegetables, the slice thickness is important. Slice the fruits 1 cm thickness. If they are thicker, the time will extend and the drying will not be even. Vegetables containing much water (zucchini, cucumber, etc.) can be sliced thicker.

Lightly grease your FryArt tray with salt-free butter before starting the drying process. It will prevent the food from sticking, improving taste of the food as well.

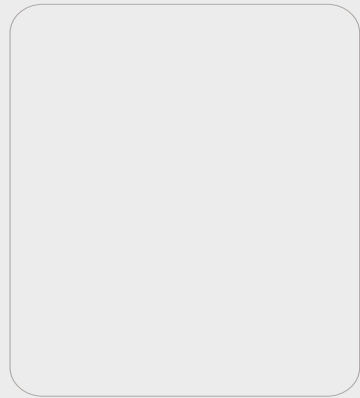
During drying, we recommend you vent the steam inside every two hours by opening the door. It will improve performance of the drying process.

Dried vegetables and fruits always retain some residual moisture. Hence, do not forget to store the processed food in the refrigerator or in a dry environment to prevent spoilage.

	OPERATING FUNCTION	RACK POSITION	TEMPERATURE (°C)	PRE- PEATING DURATION (minute)	FOOD WEIGHT (g)	COOKING DURATION (minute)
Fruit Drying	FRY/ART	3(middle)	80	-	-	6 hours
Vegetable Drying	FRY/ART	3(middle)	80	-	-	6-8 hours
Meat Drying	FRY/ART	3(middle)	80	-	-	8 hours

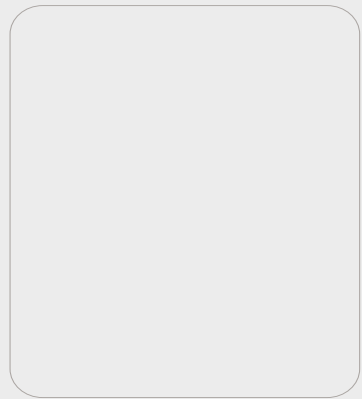
Your Recipe

Ingredients



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Ingredients



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