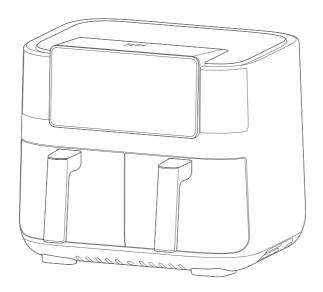
joyami



joyami Air Fryer

Please read this manual carefully before using the product, and keep this manual properly.

IMPORTANT SAFEGUARDS

When using 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 base 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. 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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 13. Do not use appliance for other than intended use.

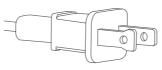
SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

No user-serviceable parts inside. Do not attempt to service this product.



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than e other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

Introduction

This all now Hot-air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Hot-air fryer heats food at all directions and most of the ingredients do not need any oil

Important

Please read this manual carefully before you use the appliance and save it for future reference.

Danger

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

The temperature of accessible surfaces may be high when the appliance is operating

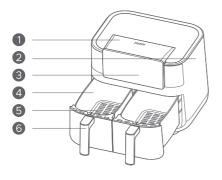
Warning

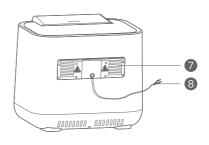
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pay from the appliance.

Caution

- Ensure the appliance in placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Product Introduction





1. Lid 2.Housing 3.Control panel 4.Pot 5.Gridiron 6 Basket handle 7. Air outlet openings 8. Power cord

Before first use

- 1. Remove all packaging materials.
- 2. Remove any stickers or labels from the appliance.
- 3. Thoroughly clean the gridiron and pan with hot water, some washing-up liquid and a non-abrasive sponge.
- 4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air, Do not fill the pan with oil or frying fat.

Preparing for use

- 1. Place the appliance on a stable, horizontal and even surface. **Do not place the appliance on non-heart-resistant surface.**
- 2.Place the gridiron in the pan.
- 3.Pull the cord from the storage compartment which locates on the bottom of the appliance. **Do not fill the pan with oil or any other liquid.**

Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

Using the appliance

The oil-free can prepare a large range of ingredients.

Operating Guide

- 1. Plug in the mains plug.
- 2. Carefully pull the pan out of the Hot-air fryer.



3. Put the ingredients in the basket.



4. Slide the pan back into the Hot-air fryer.

Noting to carefully align with the guides in the body of the fryer.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.



5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

6.Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

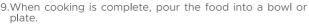


7. When you hear the timer chime, the set preparation time has passed. Pull the pan out of the appliance and place it on an insulated tabletop.

Note: You can also switch off the appliance manually.



If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.



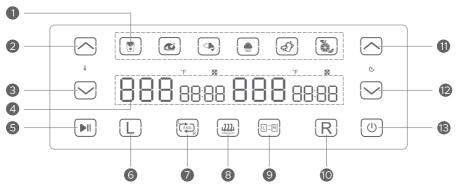
Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs the pan and the ingredients are hot and hot fryer. Depending on the type of the ingredients in the fryer, steam may escape from the pan.





10. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

Control panel instructions



- 1. MENU Display
- 2. Temperature "+" Key
- 3. Temperature "-" Key
- 4. Temp/Time Display
- 5. Start/Pause

- 6. Lift pot
- 7. Sync
- 8. Preheat
- 9. L=R

- 10. Right pot
- 11. Time "+" Key
- 12. Time "-" Key 13. Power

Operation Instructions:

1. Plug in power, all icons light on for 1 sec. and off soonest. The buzzer will be on. Icon for power on is flashing.



- Press the Power on icon, icons L,R and L=R are light on. They can be selected.
- 3. If press L, icon L is flashing. If press R, icon R is flashing. If press L=R, icon L=R is flashing and six pre-set foods icons will be on.



Icons operation

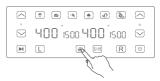
1.In pause mode, Press timer side "+" and "-" adjust cooking time up and down. It's one minute iterval.



2.In pause mode, Press temperature "+" and "-" adjust temperature up and down. It's 5°F interval. When setting the max. and min. temperature, the up and down icon will



3.If press the pre-heat icon, default setting 400°F 5min (not suitable for Dehydrated function). Press icon L, left container will be pre-heated. Press R, right container will be pre-heated. If press L=R, both containers will be pre-heated together. Press"Start/Pause" to start preheating, The max pre-heat time is 15mins.



4.After time and temperature set, press "Start/Pause" icon, unit start to work. The seleted icons are on and others are off.



5.After setting, if press "Power", unit will be back to "stady by" situation.



6. When both containers are working together, press "Start/Pause" icon, buzzer will on for one time, unit stop working. Press again "Start/Pause" icon, unit will be keep on working.



7.If want to pause one of the container, press L or R first, then press "Start/Pause" icon.



8. When unit into "paused" mode, unit will work again until press "Start/Pause" icon.



9.When unit working, timer and temperature can be adjusted again. Press L or R and set timer or temperature. In 5 mins, unit will work again.



10. When unit working, if press "Power", unit will be back to "stadyby" mode with buzzer on one time.



11. When unit no working (setting time arrived) or paused, unit will be in "standby" mode in 5mins.

12. When finish cooking, buzzer with 5 times and into mode "standby". Screen is showing "End" for 5mins. The Power icon is always on.



Sync function (not suitable for Dehydrated function)

1. Press L or R icon first, select function, time and temperature.



2.Press "Sync" icon, it's flashing.



3.Press "Start/Pause", unit start working. The set cooking time longer container will heating first, and the other's screen showing "HOLD". When the the different time is over, two containers will be working together.



4. When in mode "Sync", one container's cooking not set, unit will not work for set container. Not set container is icon L or R is flashing. Or the "Sync" function should be cancelled.



5. When unit working, adjust the longer cooking time shorter than the other one, "HOLD" pot will start working and the "Sync" icon off.



6. When unit working, adjust the shorter cooking time side longer than the other one, "HOLD" pot will start working and the "Sync" icon off.

L=R mode

Press L and R, and set time and temperature one side, press "L=R" icon, the not set side will be copy the setup.



2.If press "L=R" icon first, and press to select functions, both sides are in same setup.

3.Press "Start/Pause" icon, two containers are working together. Two screens are showing the same temperature and time. L and R icons are one.



4.In working situation, press "+" or "-" icons, both side will be adjusted same.



5.After above adjustment, unit will work again and icon "L=R" off.

Pot out mode

1.When in "Sync" and "L=R" mode, put out one of the container, unit stop working and the screen for the container out showing "Out".



2.If the container inserted back within 90 seconds, unit will working as the original setup.

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3.If the container can't be inserted back after 90 seconds but within 5 mins, the container not put out will be continued to work as original setting. The no container side will be not heating up. Icons "Sync" and "L=R" are off.



4.If the container inserted back after 90 seconds but within 5 mins, both containers keep to work as original setting, but Sync and L=R function inactive.



5. If any container or both containers not inserted back after 5mins, the no container side is into standby mode. The one not pulled out will keep working.



Fan working

1. When fan turning, fan icon is light on always.



2. When fan not turning, fan icon is off.



3. Fan icon flashing during delayed time when finish working, press "Power" icon.



Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly Pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .
- Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients .

Temp(/°F)	Time	Temperature adjustment range(/°F)	Time adjustment range	Reminder rollover time(min)
400	25min	170-400	1-60min	2/3 of the set time
400	25min	170-400	1-60min	2/3 of the set time
360	10min	170-360	1-30min	/
360	12min	170-400	1-60min	/
320	16min	170-400	1-60min	2/3 of the set time
130	8h	90-170	1-24h	/
	400 400 360 360 320	400 25min 400 25min 360 10min 360 12min 320 16min	Temp(/°F) Time adjústment range(/°F) 400 25min 170-400 400 25min 170-400 360 10min 170-360 360 12min 170-400 320 16min 170-400	Temp(/°F) Time adjustment range(/°F) adjustment range 400 25min 170-400 1-60min 400 25min 170-400 1-60min 360 10min 170-360 1-30min 360 12min 170-400 1-60min 320 16min 170-400 1-60min

Note:

Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

Cleaning and Maintenance

Cleaning

Clean the appliance after every use.

The pan and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1.Remove the mains plug from the wall socket and let the appliance cool down.

Note:

Remove the pan to let the Hot-air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

You can use degreasing liquid to remove any remaining dirt.

Tip:

If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

- 3.Clean the inside of the appliance with hot water and non-abrasive sponge.
- 4.Clean the heating element with a cleaning brush to remove any food residues.

Storage

- 1. Unplug the appliance and let it cool down.
- 2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Trouble Shooting

Problem	Possible cause	Solution		
The Hot-air fryer does —	The appliance is not plugged in.	Put the mains plug in an earthed wall sock et.		
not work	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.		
	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.		
The ingredients fried with the air fryer are not done.	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').		
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter' Using the appliance').		
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.		
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.		
I cannot slide the pan into	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.		
the appliance properly. –	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.		
White smoke comes out of the appliance.	You are preparing greasy ingredien- ts.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.		
_	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan . make sure you clean the pan properly after each use.		
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.		
verily in the air fryer. —	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.		
when they come out of on the amount of oil and water in the erly before you add the air fryer. fries. Cut the potato stick result.		Make sure you dry the potato sticks prop- erly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.		

Basic Parameters

Product Name	Air Fryer	Product model	JDR040
Rated voltage	120V~	Rated frequency	60Hz
Rate power	1800W	Capacity	7.6L

Version number: V0.4

After-sales Service

If you need after-sales service or other information, or there is any problem, please visit our website of https://www.joyami.com/pages/product-registration for consultation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of

the following measures:

--Reorient or relocate the receiving antenna.

--Increase the separation between the equipment and receiver.

--Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.

-- Consult the dealer or an experienced radio/TV technician for help.