

INSTRUCTION MANUAL



PRODUCT CODE: 204318

2.5L AIR FRYER

How Can We Help?

The Haden team is always interested in what you have to say, so why not get in touch?



Call us
01909 544 570



Email us
info@haden.com

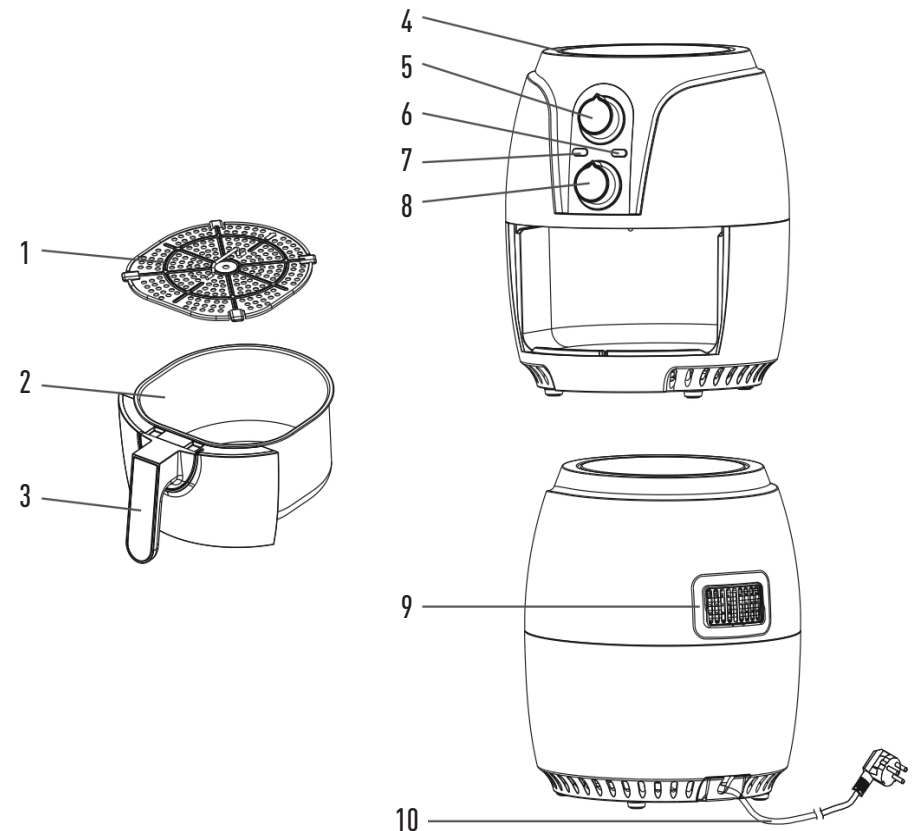


Write to us
**Team Haden, Sabichi Homewares Ltd,
Priorswell Rd, Worksop, S80 2BY**



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COMPONENTS



1. Rack
2. Frying Pot
3. Handle
4. Air Inlet
5. Timer knob

6. Heat indicator
7. Power indicator
8. Temperature knob
9. Vent outlet
10. Power cord

SAFETY INSTRUCTIONS

When using this appliance, the following basic safety precautions should always be taken.

- Read all instructions.
- 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 tray, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service centre or similarly qualified persons in order to avoid a hazard.
- 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 should not play with the appliance. Cleaning and user maintenance should not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at 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 purpose other than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance 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 frying tray from the appliance.
- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and refuses any liability for any damage that is caused.

SAVE THESE INSTRUCTIONS

INTRODUCTION

This Air Fryer provides an easy and healthy way of preparing a wide assortment of food - with little or no oil! The air fryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

BEFORE FIRST USE

1. Remove all packing material.
2. Remove any stickers or labels from the appliance – other than the rating label.
3. Thoroughly clean the frying pot and rack with hot soapy water using a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the rack into the bottom of the frying pot.
3. Insert the frying pot into the appliance.
4. Ensure that the cable is not clear of obstacles and not hanging off the edge of the counter.
5. Do not fill the frying pot with oil or any other liquid.
6. Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.
7. Ensure that nothing is blocking the outlet vent.

USING THE APPLIANCE

The air fryer can be used to cook a wide assortment of food.

1. Insert the plug in an earthed wall socket.
2. Using the handle carefully pull the frying pot out of the air fryer.
3. Place the food ingredients into the frying pot.

Note: Never fill the pot beyond the Max amount indicated on the product, as this could affect the quality of the end-result.

4. Slide the frying pot back into the air fryer.
Never use the frying pot without the rack in place.
5. Turn the **Temperature knob** to the required temperature. (See page 10 to determine the right temperature).
6. To switch **ON** the appliance, turn the **Timer knob** to the required preparation time.

Note: Add 3 minutes to the preparation time when the appliance is cold. You can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to a little more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the tray and turn the timer knob to the required preparation time.

The **Power on** light and the **heating-up** light will come on.

During the operation of the air fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature.

The redundant oil from the food ingredients will be collected at the bottom of the basket under the grill.

7. Some ingredients require shaking halfway through the preparation time (see page 10). To shake the ingredients, pull the frying pot out of the appliance by the handle and shake it. Then slide the frying tray back into the air 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 for the remaining preparation time after shaking.

8. When you hear the timer bell, the set preparation time has elapsed. Pull the pot out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0.

9. Check the ingredients are ready. If the ingredients are not ready yet, simply slide the frying pot back into the appliance and set the timer to a few extra minutes.
10. Remove the food from the pot, always use tongs to avoid burning your hands or fingers. After hot air frying, the frying pot, rack and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the frying pot.

WARNING: Do not touch the rack or pot during and some time after use, as it gets very hot. Only hold the pot by the handle.

11. When a batch of ingredients are ready, the air fryer is instantly ready for preparing another batch.

AUTO POWER OFF

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

COOKING TIPS

- Try cooking food ingredients of similar sizes together. Large food will require more cooking time than smaller food.
- 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 optimises the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the air fryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the 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.
- You can also use the air fryer to reheat ingredients by setting the temperature to 150°C and the timer to about 10 minutes.

TIMING SUGGESTIONS

	Time (min)	Temp (°C)	Shake	Extra information
Potatoes & fries				
Thin frozen fries	12-16	200	Shake	
Thick frozen fries	12-20	200	Shake	
Home-made fries	18-25	180	Shake	Add 1/2 tbsp of oil
Home-made wedges	18-22	180	Shake	
Home-made cubes	12-18	200	Shake	
Rosti	15-18	180		
Potato gratin	18-22	180		
Meat & Poultry				
Steak	8-22	180		
Pork Chop	10-14	180		
Hamburger	7-14	180		
Sausage roll	13-15	200		
Drumsticks	18-22	180		
Chicken breast	10-15	180		
Snacks				
Spring rolls	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	6-10	200		
Frozen fish fingers	6-10	200		
Frozen bread crumbed cheese snacks	10	200		
Stuffed vegetable	10	160		

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

MAKING HOME-MADE FRIES

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the pot.

Note: Do not tilt the bowl to put all the sticks in the tray in one go, to prevent excess oil from collecting at the bottom of the frying tray.

5. Fry the potato sticks according to the timing suggestions.

CLEANING AND MAINTENANCE

Clean the appliance after every use.

The frying pot, rack and the inside of the appliance have a non-stick coating. 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 frying pot to let the air fryer cool down quickly.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the frying pot and rack with hot soapy water and a non-abrasive sponge.

Note: The frying pot and rack are dishwasher-proof.

Tip: If dirt is stuck to the rack, or at the bottom of the frying pot, fill the frying pot with hot water and with some washing up liquid. Put the rack in the frying pot and let it soak for approx. 10 minutes.

- 1 Clean the inside of the appliance with hot water and a non-abrasive sponge.
- 2 Clean the heating element with a cleaning brush to remove any food residues.
- 3 Do not submerge the air fryer in water!

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Store in a cool and dry place.

TROUBLESHOOTING

Problem	Cause	Solution
The air fryer does not work.	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required Preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the pot is too much.	Put smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see page 10).
	The preparation time is too short.	Turn the timer knob to the required preparation time (see page 10).
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 page 10).
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack 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 pot into the appliance properly.	There is too much food in the tray.	Do not fill the tray beyond the Max amount indicated on the product.
	The pot is not placed in the pan correctly.	Push the pot down into the pan until you hear a click.

TROUBLESHOOTING

Problem	Cause	Solution
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180° when you fry greasy ingredients in the air fryer.
	The pan still contains greasy 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 potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

TECHNICAL DETAILS

Product Code	204318
Rated Voltage	220V-240V 50-60HZ
Rated Power	1300W
Pot Capacity	2.5 Litre

WASTE ELECTRICAL RECYCLING

This symbol indicates the product is classed as Electrical or Electronic Equipment and should not be disposed of with other household waste.



The Waste Electrical and Electronic (WEEE) Directive has been introduced across the EU:

- To recycle waste electrical products using the best available recovery and recycling techniques.
- To minimise the impact to on the environment
- To treat any hazardous substances
- To avoid increasing landfill

WEEE product should be disposed of by handing it over at a designated collection point. For more information about where to drop off your waste product for recycling please contact you local authority.

WARRANTY (UK & IRELAND ONLY)

This product is guaranteed for 2 years from the date of original purchase. If the product fails within this period due to faulty materials or workmanship, it will be repaired, replaced or refunded at our discretion. Proof of purchase will be required.

This warranty applies only to:

- Product installed and used in accordance with the instructions contained in this manual.
- Product used for domestic purposes only.
- Product purchased in the UK and Ireland.

This warranty does not cover:

- Cosmetic damage.
- Normal wear and tear of consumable parts.
- Incorrect voltage supply or power surges.
- Customer misuse, modifications or adjustments.
- Products with unreadable or removed serial numbers.

Haden disclaims any liability for incidental or consequential loss or damages.

In the event of a problem:

- Please refer to the troubleshooting tips section within your user guide for help and guidance.
- If you are still unable to resolve the problem, please contact our technical support team for assistance.

When contacting Haden please provide:

- Product model number. Model & serial numbers can be found on the product rating label.
- Date of purchase.
- Complete description of the problem.

This information will help our team assist you more quickly.

Help Line: 01909 544 570
Opening Hours: Monday - Friday 9am – 5pm
Email: info@haden.com



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