



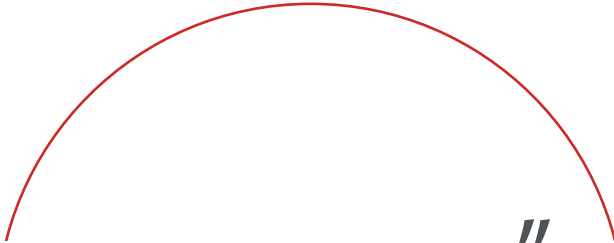
Questions or Concerns?

support@parisrhone.com



AIR FRYER

PE-AF014
User Manual



“ “

CONTENTS

KNOWING YOUR AIR FRYER

USING YOUR AIR FRYER

CLEANING AND MAINTENANCE

TROUBLESHOOTING

WARRANTY

“WARNING

BEFORE USING THIS APPLIANCE READ ALL INSTRUCTIONS AND CAUTIONARY MARKINGS IN YOUR USER MANUAL AND ON THE APPLIANCE

INTENDED USE

- Mises en garde.
- POUR L'USAGE DE MENAGE SEULEMENT
- NE PAS IMMERGER
- DO NOT use the appliance for any other purposes than described in this User Manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- DO NOT use outdoors.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by who is/are responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

ELECTRICITY SAFETY

- DO NOT use aged.
Always make sure that the plug is inserted properly into a wall outlet.
- DO NOT let the power cord hang over the edge of table or counter and keep it away from hot surfaces.
- DO NOT plug in the appliance or operate the control panel with wet hands.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
- NEVER connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then unplug from the wall outlet.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

RELATED TO USE

- DO NOT place the appliance against a wall or other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. DO NOT place anything on top of the appliance.
- DO NOT place on a stove, near gas or electric burners, or in a heated oven.
- DO NOT leave the appliance unattended while in use. Extreme cautions must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT place anything on top of your air fryer. DO NOT store anything inside your air fryer.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc.).
- Use on a flat, stable, heat-resistant surface, and keep away from heat sources or liquids.
- After using the appliance, DO NOT touch the metal cover inside due to high temperature.
- ALWAYS unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait until the smoke dissipates completely before removing the pan.
- Do not place the appliance in the presence of explosive and /or flammable fumes
- Be sure to use on a heat resistant and even surface. Keep at least 15 cm away from walls and other flammables.

FOR HOUSEHOLD USE ONLY

READ AND SAVE THESE INSTRUCTIONS



Regular Check

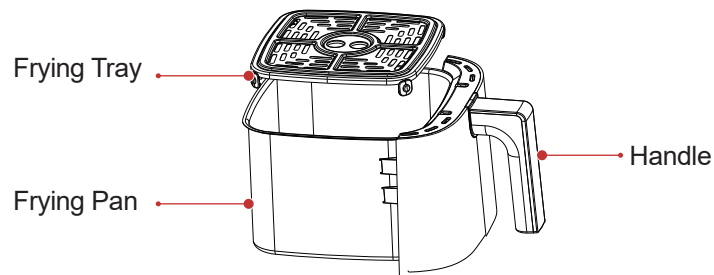
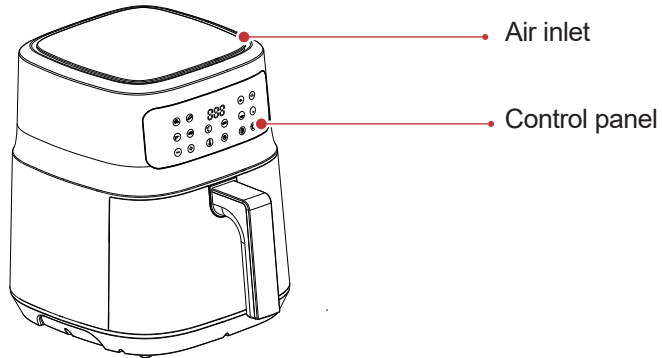
HAVE YOUR AIR FRYER
CHECKED REGULARLY
FOR ANY SIGN OF MALFUNCTION!

Check if Plug, cord or appliance is damaged
Stop using, check FAQ and contact Paris Rhône Support Team.

US & CA

KNOWING YOUR AIR FRYER

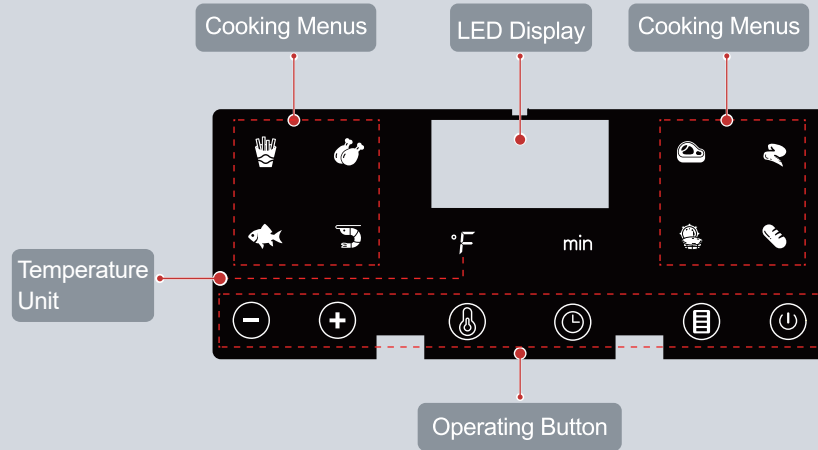
Product Diagram



Specifications

US & CA	
Voltage	120V~, 60Hz
Power	1200W
Capacity	5.3Quart/5L

Control Panel



Power ON/OFF

Tap to cycle through setting, working and standby.



Time Setting

Tap to schedule the heating time (1-60 min, increment is 1 min).



Temp Setting

Tap to set up the heating temperature (60-200°C/140-392°F, increment is 5°C/41°F).



Menu Button

Tap repeatedly to select menu recipes.
*Default time/temp will flash alternately.



Increase

•Adjust time and temperature by tapping + buttons.
•Hold for quick increase.



Decrease

•Adjust time and temperature by tapping - buttons.
•Hold for quick decrease.

Preset Menu

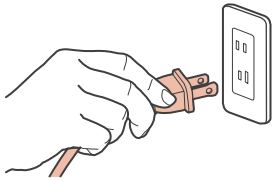
Fries 200°C/392°F, 22 min	Drumstick 200°C/392°F, 20 min
Fish 180°C/356°F, 12 min	Shrimp 180°C/356°F, 10 min
Steak 180°C/356°F, 15 min	Chicken Wings 200°C/392°F, 15 min
Egg Tart 170°C/338°F, 13 min	Hot Dogs 200°C/392°F, 10 min

USING YOUR AIR FRYER

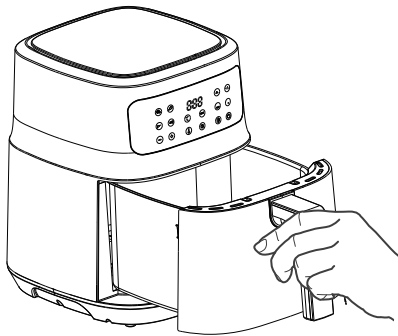


- The air fryer and accessories will be hot during and after cooking. Do not touch hot surfaces with unprotected hands to avoid getting burnt.
- Preheat the air fryer before each use. The air fryer preheats quickly, so we recommend preparing all ingredients before starting cooking.

Cooking Steps



Place the air fryer on a level and stable surface. Plug into an electrical outlet.



Pull out the frying pan, place prepared ingredients in the pan, then put it back in place.



Tap  to turn on.



Optionally

- Select a desired menu on the control panel by tapping . Tap  or  to set temp/time, and adjust the cooking temperature or time with  / . Tap  again to start cooking.
- Tap  again to directly start cooking with default settings (Fries, 200°C/392°F, 22 min).

Food Tips

1. To cook evenly, do not overfill the pan, shake or turn over the ingredients halfway through cooking.
2. To make cakes, pies, or any food with filling or batter, place food in a heat-safe container before placing in the pan.
3. To make food crispier, you can spray or brush a small amount of oil.
4. Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

Preheating

- It is recommended to preheat before placing food into the air fryer, unless your air fryer is already hot.
 - Preheating can help remove odor and cook food thoroughly.
1. Plug into an electrical outlet. Tap  to turn on.
 2. Tap  again to directly run the fryer.

Auto-resume Cooking

- When the frying pan is pulled out during cooking, the air fryer will stop working automatically. Put it back in place to resume cooking under previous settings.
- When power failure or outage occurs during cooking, the air fryer will resume cooking under previous settings if power resumes within 15 minutes.

Overheat Protection

If the air fryer overheats, it will automatically shut off for safety. Allow the air fryer to cool down before using it again.

Cleaning & Maintenance

- Clean your air fryer after each use.
- Always unplug the fryer and let it cool down before cleaning.
- Completely dry before reconnecting to a power source, and before storage.

Cooking Chamber

To clean any food splatter, clean with a soft, damp cloth or sponge, and wipe dry. Check the heating element for food debris and clean.

Outer Body

Wipe clean with a soft, damp cloth or sponge.

Frying Pan/Frying Tray

Remove for cleaning and ensure all grease and food debris is fully removed.

Avoid using abrasive cleaning materials or metal utensils to avoid scratches.

Clean with a bristled brush rather than a sponge or cloth. Soak in warm, soapy water for easy removal.

Hand Wash

Use warm, soapy water and a soft cloth to wash the fryer's interior.

DO NOT use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the fryer.

“WARNING

BEFORE USING THIS APPLIANCE READ ALL INSTRUCTIONS AND CAUTIONARY MARKINGS IN YOUR USER MANUAL AND ON THE APPLIANCE

INTENDED USE

- DO NOT use the appliance for any other purposes than described in this User Manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- DO NOT use outdoors.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by who is/are responsible for their safety.
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- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
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- 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.
- 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.

ELECTRICITY SAFETY

- DO NOT use aged.
Always make sure that the plug is inserted properly into a wall outlet.
- DO NOT let the power cord hang over the edge of table or counter and keep it away from hot surfaces.
- DO NOT plug in the appliance or operate the control panel with wet hands.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
- NEVER connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then unplug from the wall outlet.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

RELATED TO USE

- DO NOT place the appliance against a wall or other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. DO NOT place anything on top of the appliance.
- DO NOT place on a stove, near gas or electric burners, or in a heated oven.
- DO NOT leave the appliance unattended while in use. Extreme cautions must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT place anything on top of your air fryer. DO NOT store anything inside your air fryer.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc.).
- Use on a flat, stable, heat-resistant surface, and keep away from heat sources or liquids.
- After using the appliance, DO NOT touch the metal cover inside due to high temperature.
- ALWAYS unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait until the smoke dissipates completely before removing the pan.
- This appliance is designed for household use only. It is not safe to use in environments, such as staff kitchens, farms, motels, and other non-residential environments.

ELECTROMAGNETIC FIELDS (EMF)

Paris Rhône Air Fryer complies with all standards regarding Electromagnetic Fields (EMF). If handled properly and according to the instructions in this User Manual, the appliance is safe to use based on scientific evidence available today.

FOR HOUSEHOLD USE ONLY READ AND SAVE THESE INSTRUCTIONS



Regular Check

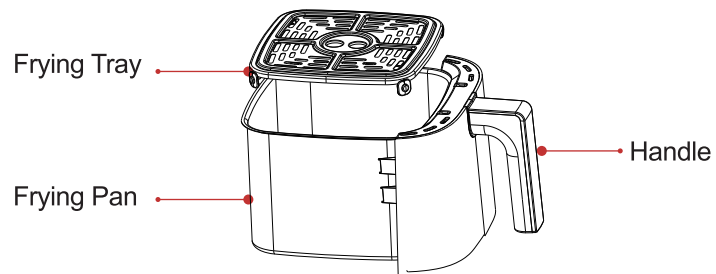
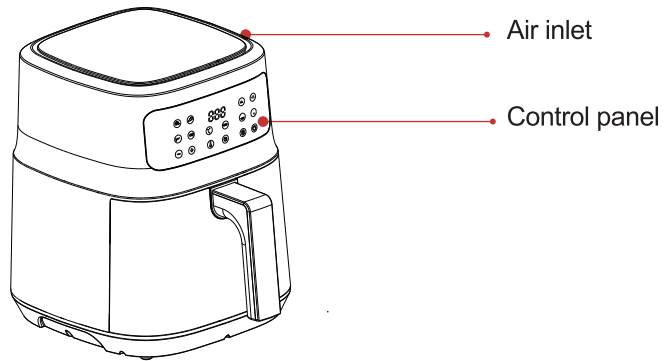
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UK

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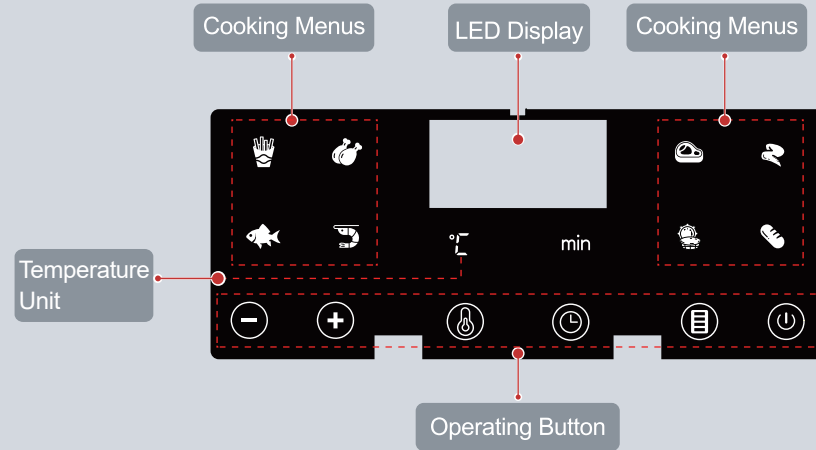
Product Diagram




Specifications

UK	
Voltage	220-240V AC, 50Hz
Power	1200W
Capacity	5.3Quart/5L


Control Panel






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Tap to cycle through setting, working and standby.




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•Adjust time and temperature by tapping - buttons.
•Hold for quick decrease.

Preset Menu

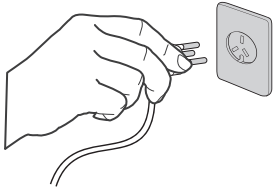
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 Fish 180°C/356°F, 12 min	 Shrimp 180°C/356°F, 10 min
 Steak 180°C/356°F, 15 min	 Chicken Wings 200°C/392°F, 15 min
 Egg Tart 170°C/338°F, 13 min	 Hot Dogs 200°C/392°F, 10 min

USING YOUR AIR FRYER

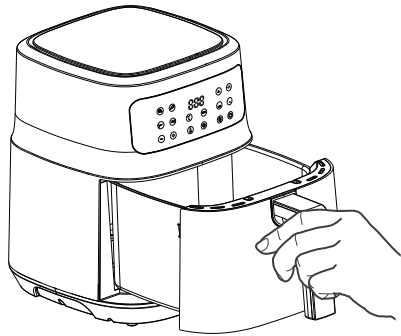


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Cleaning & Maintenance

- Clean your air fryer after each use.
- Always unplug the fryer and let it cool down before cleaning.
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Cooking Chamber

To clean any food splatter, clean with a soft, damp cloth or sponge, and wipe dry. Check the heating element for food debris and clean.

Outer Body

Wipe clean with a soft, damp cloth or sponge.

Frying Pan/Frying Tray

Remove for cleaning and ensure all grease and food debris is fully removed.

Avoid using abrasive cleaning materials or metal utensils to avoid scratches.

Clean with a bristled brush rather than a sponge or cloth. Soak in warm, soapy water for easy removal.

Hand Wash

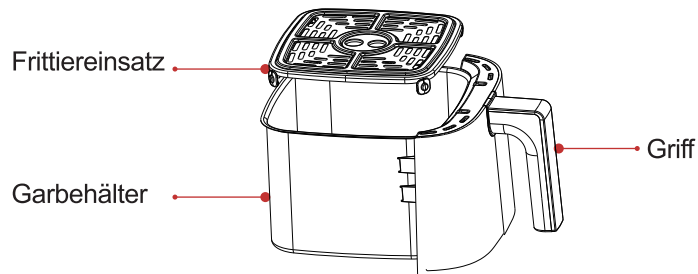
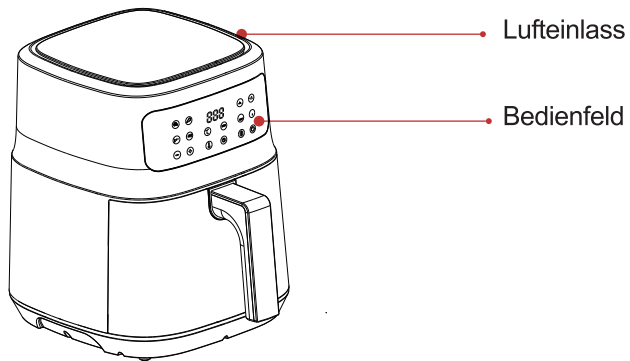
Use warm, soapy water and a soft cloth to wash the fryer's interior.

DO NOT use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the fryer.

DE

WISSENSWERTES ÜBER IHRE HEISSLUFTFRITTEUSE

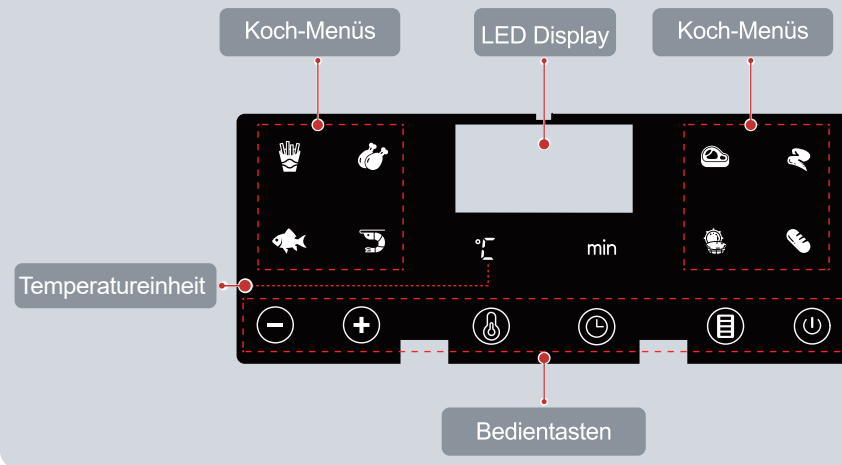
Produktabbildung



Spezifikationen

DE	
Spannung	220-240V AC, 50Hz
Leistung	1200W
Kapazität	5L

Bedienfeld



EIN- / AUSSCHALTEN

Antippen, um durch Einstellungen, Betrieb und Standby zu wechseln.



Zeit-Einstellung

Antippen, um die Heizdauer einzustellen (1-60 min, in Schritten von 1 min).



Temp.-Einstellung

Antippen, um die Heiztemperatur einzustellen (60-200°C, in Schritten von 5°C).



Menü-Taste

Wiederholt antippen, um Menü-Rezepte auszuwählen.
*Standardmäßig blinkt abwechselnd die Anzeige von Zeit/Temperatur.



Erhöhen

•Stellen Sie Zeit und Temperatur ein, indem Sie die Tasten + .
•Zum schnellen Erhöhen gedrückt halten.



Verringern

•Stellen Sie Zeit und Temperatur ein, indem Sie die drücken - .
•Zum schnellen Verringern gedrückt halten.

Voreinstellungs-Menü

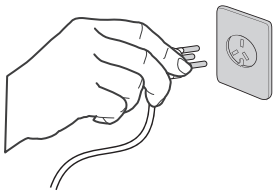
Pommes Frites 200°C, 22 min	Hähnchenschenkel 200°C, 20 min
Fisch 180°C, 12 mi	Shrimps 180°C, 10 min
Steak 180°C, 15 min	Chicken Wings 200°C, 15 min
Eierkuchen 170°C, 13 min	Hot Dogs 200°C, 10 min

NUTZUNG IHRER HEISLUFTFRITTEUSE

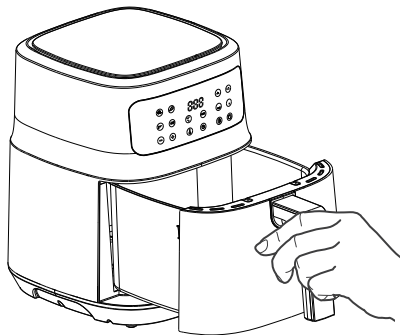


- Die Heißluftfritteuse und das Zubehör sind während und nach dem Garen heiß. Berühren Sie heiße Oberflächen nicht mit bloßen Händen, um sich nicht zu verbrennen.
- Heizen Sie die Heißluftfritteuse vor jeder Nutzung auf. Das Vorheizen der Heißluftfritteuse geht schnell, weswegen wir empfehlen, alle Zutaten schon vorzubereiten, bevor Sie mit dem

Anleitung zum Garen



Stellen Sie die Heißluftfritteuse auf einen ebenen, stabilen Untergrund. Stecken Sie den Stecker in eine Steckdose.










Ziehen Sie den Garbehälter heraus, geben Sie die vorbereiteten Zutaten in den Garbehälter und schieben Sie diesen wieder hinein.



Tippen Sie zum Einschalten auf .



Optiona

- Wählen Sie ein gewünschtes Menü auf dem Bedienfeld, indem Sie  antippen. Tippen Sie  oder  an, um Temperatur/Zeit einzustellen, und passen Sie die jeweiligen Werte mit  /  an. Tippen Sie erneut  an, um den Garvorgang zu starten.
- Tippen Sie  erneut an, um direkt mit dem Garvorgang bei Standardeinstellungen zu beginnen (Pommes Frites, 200°C, 22 min).

Essens-Tipps

1. Für gleichmäßiges Garen sollten Sie den Garbehälter nicht übermäßig befüllen und die Zutaten nach der Hälfte der Garzeit schütteln oder wenden.
2. Um Kuchen, Pasteten oder andere Lebensmittel mit Füllung oder Teig zuzubereiten, geben Sie das Essen in einen hitzebeständigen Behälter, bevor Sie es in den Garbehälter legen.
3. Um Speisen knuspriger zu machen, können Sie eine kleine Menge Öl aufsprühen oder aufpinseln.
4. Nahrungsmittel in Flüssigmarinade sorgen für Spritzer und starke Rauchentwicklung. Tupfen Sie diese Lebensmittel vor dem Frittieren trocken.

Vorheizen

- Es wird empfohlen, die Heißluftfritteuse vorzuheizen, bevor Lebensmittel hineingegeben werden, wenn die Heißluftfritteuse nicht schon heiß ist.
 - Das Vorheizen kann dabei helfen, Geruchsbildung zu vermeiden und Lebensmittel gründlich zu garen.
3. Stecken Sie den Stecker in eine Steckdose. Tippen Sie zum Einschalten auf .
 4. Tippen Sie  erneut an, um die Heißluftfritteuse direkt zu starten.

Automatisches Fortsetzen des Garvorgangs

- Wenn der Garbehälter während des Kochens herausgezogen wird, stellt die Luftfritteuse automatisch den Betrieb ein. Schieben Sie ihn wieder hinein, um den Garvorgang mit den vorherigen Einstellungen fortzusetzen.
- Wenn während des Kochens ein Stromausfall auftritt, nimmt die Heißluftfritteuse den Garvorgang mit den vorherigen Einstellungen wieder auf, falls die Stromversorgung innerhalb von 15 Minuten wiederhergestellt wird.

Überhitzungsschutz

Wenn die Heißluftfritteuse überhitzt, schaltet sie sich zur Sicherheit automatisch ab. Lassen Sie die Heißluftfritteuse abkühlen, bevor Sie sie erneut verwenden.

REINIGUNG & PFLEGE

- Reinigen Sie Ihre Heißluftfritteuse nach jedem Gebrauch.
- Ziehen Sie immer den Netzstecker der Fritteuse und lassen Sie sie abkühlen, bevor Sie sie reinigen.
- Trocknen Sie das Gerät vollständig, bevor Sie es wieder an eine Stromquelle anschließen und bevor Sie es lagern.

Garkammer

Reinigen Sie etwaige Essensspritzer mit einem weichen, feuchten Tuch oder Schwamm und wischen Sie trocken. Prüfen Sie das Heizelement auf Speisereste und reinigen Sie es.

Außenfläche

Wischen Sie das Gerät mit einem weichen, feuchten Tuch oder Schwamm ab.

Frittierpfanne / Frittierinsatz

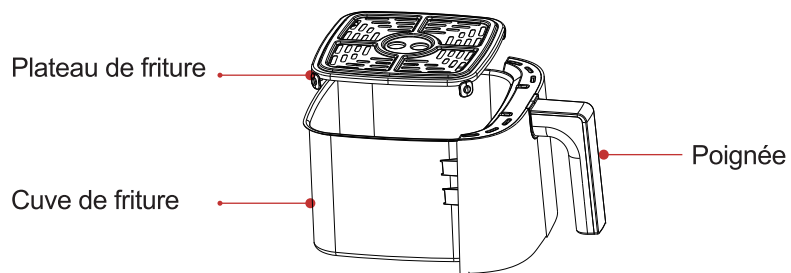
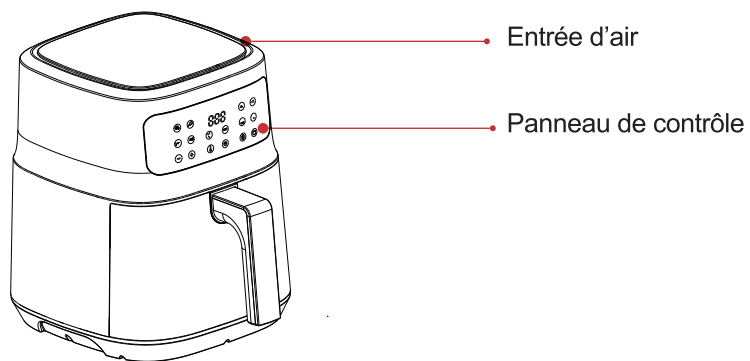
- Nehmen Sie sie zur Reinigung heraus und stellen Sie sicher, dass alle Fett- und Speisereste vollständig entfernt sind.
- Vermeiden Sie die Verwendung von scheuernden Reinigungsmitteln oder Metallutensilien, um Kratzer zu vermeiden.
- Reinigen Sie sie mit einer Bürste mit Borsten und nicht mit einem Schwamm oder Tuch. Weichen Sie sie zum leichteren Säubern in warmem Seifenwasser ein.

- Verwenden Sie warmes Seifenwasser und ein weiches Tuch, um das Innere der Fritteuse zu reinigen.
- Verwenden Sie KEINE Scheuermittel, Scheuerbürsten oder chemische Reiniger, da diese die Fritteuse beschädigen können.

FR

CONNAÎTRE VOTRE FRITEUSE À AIR

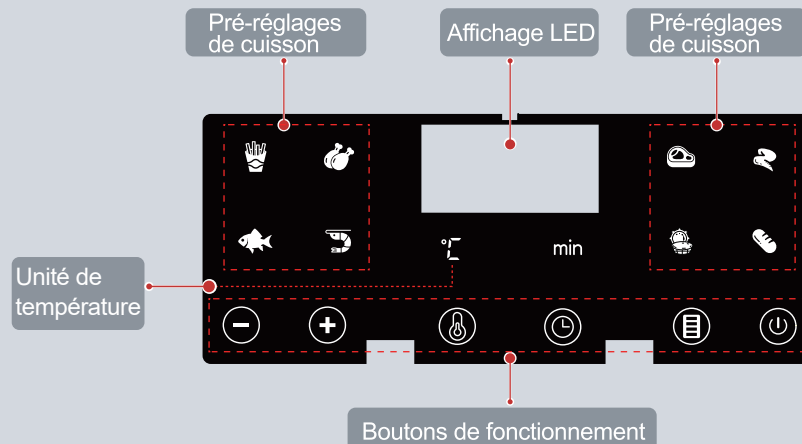
Schéma produit



Spécifications

FR	
Tension	220-240V AC, 50Hz
Puissance	1200W
Capacité	5.3Quart/5L

Panneau de commande



Allumage / Extinction

Appuyez pour faire défiler les modes, entre marche et veille.



Réglage de temps

Touchez pour programmer la durée de chauffage (1-60 min, l'incrément est de 1 min).



Réglage de température

Touchez pour régler la température de chauffage (60-200°C, l'incrément est de 5°C).



Bouton Menu

Appuyez à plusieurs reprises pour sélectionner les recettes du menu.
*L'heure et la température par défaut clignotent



Augmenter

- Réglez le temps et la température en appuyant sur les boutons +.
- Maintenez la pression pour une augmentation rapide.



Diminuer

- Réglez le temps et la température en appuyant sur les boutons -.
- Maintenez la pression pour une diminution rapide.

Pré-réglages de cuisson

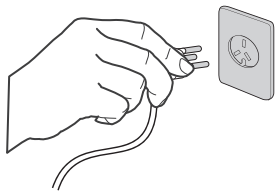
Fries 200°C, 22 min	Pilons de poulet 200°C, 20 min
Poisson 180°C, 12 min	Crevettes 180°C, 10 min
Steak 180°C, 15 min	Ailes de poulet 200°C, 15 min
Oeuf Tarte 170°C, 13 min	Hot Dogs 200°C, 10 min

UTILISATION DE VOTRE FRITEUSE À AIR

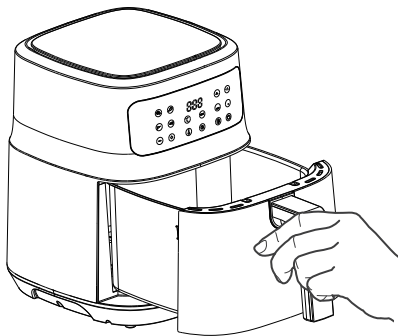


- La friteuse et ses accessoires seront chauds pendant et après la cuisson. Ne touchez pas les surfaces chaudes avec des mains non protégées pour éviter de vous brûler.
- Préchauffez la friteuse avant chaque utilisation. La friteuse à air préchauffe rapidement, nous vous recommandons donc de préparer tous les ingrédients avant de commencer la cuisson.

Étapes de cuisson



Placez la friteuse à air sur un support plat et stable. Branchez-la sur une prise électrique.










Sortez la cuve de cuisson, placez les ingrédients préparés dans la cuve, puis remettez-la en place.



Touchez  pour allumer.



Accessoirement,

- Sélectionnez un menu souhaité sur le panneau de commande en appuyant sur . Touchez  ou  pour régler la température/le temps, et ajustez la température ou le temps de cuisson avec  / . Touchez  pour commencer la cuisson.
- Touchez  à nouveau pour lancer directement la cuisson avec les paramètres par défaut (Frites, 200°C, 22 min).

Astuces de cuisson

1. Pour une cuisson uniforme, ne remplissez pas trop la cuve, secouez ou retournez les ingrédients à mi-cuisson.
2. Pour préparer des gâteaux, des tartes ou tout autre aliment avec un remplissage ou une pâte à frire, placez les aliments dans un récipient résistant à la chaleur avant de les placer dans la poêle.
3. Pour rendre les aliments plus croustillants, vous pouvez vaporiser ou badigeonner une petite quantité d'huile.
4. Les aliments marinés dans un liquide créent des éclaboussures et un excès de fumée. Séchez ces aliments en tapotant avant de les faire frire à l'air libre.

Préchauffage

- Il est recommandé de préchauffer les aliments avant de les placer dans la friteuse, à moins que celle-ci ne soit déjà chaude.
 - Le préchauffage permet d'éliminer les odeurs et de bien cuire les aliments.
5. Brancher à une prise électrique. Toucher  pour allumer l'appareil.
 6. Toucher  à nouveau pour démarrer la cuisson.

Reprise automatique de la cuisson

- Lorsque la cuve est retirée pendant la cuisson, la friteuse s'arrête automatiquement. Remettez-la en place pour reprendre la cuisson selon les réglages précédents.
- En cas de panne ou de coupure de courant pendant la cuisson, la friteuse reprend la cuisson selon les réglages précédents si le courant revient dans les 15 minutes.

Protection contre la surchauffe

Lorsque la friteuse à air surchauffe, elle s'arrête automatiquement par sécurité. Laissez la friteuse refroidir avant de l'utiliser à nouveau.

NETTOYAGE ET ENTRETIEN

- Nettoyez votre friteuse après chaque utilisation.
- Débranchez toujours la friteuse et laissez-la refroidir avant de la nettoyer.
- Séchez complètement avant de rebrancher l'appareil à une source d'alimentation et avant de le ranger.

Cuve de cuisson

Pour nettoyer les éclaboussures d'aliments, utilisez un chiffon doux et humide ou une éponge, puis essuyez. Vérifiez que l'élément chauffant ne contient pas de débris alimentaires et nettoyez-le.

Corps extérieur

Nettoyez-le avec un chiffon doux et humide ou une éponge.

Poêle à frire/plateau à frire

- Retirez-le pour le nettoyer et assurez-vous que la graisse et les débris alimentaires sont entièrement éliminés.
- Évitez d'utiliser des produits de nettoyage abrasifs ou des ustensiles en métal pour éviter les rayures.
- Nettoyez avec une brosse à poils plutôt qu'avec une éponge ou un chiffon. Faites tremper dans de l'eau chaude savonneuse pour faciliter l'enlèvement.

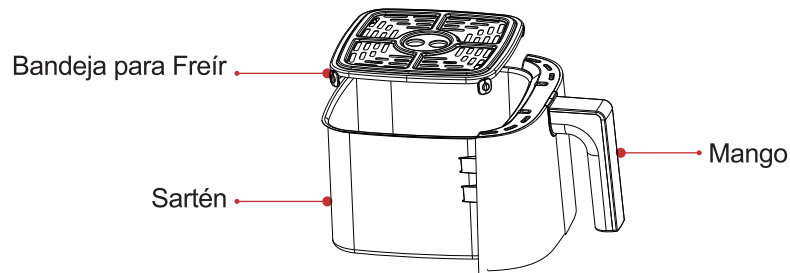
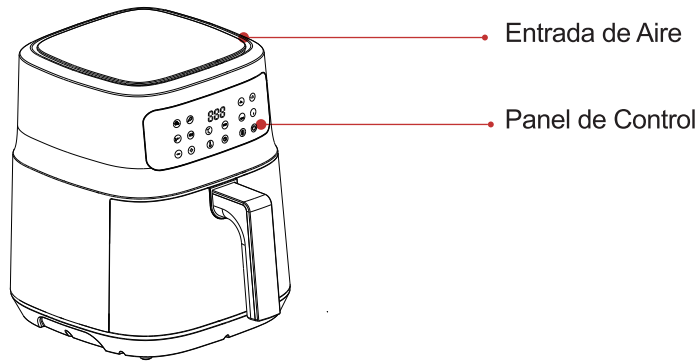
Lavage à la main

- Utilisez de l'eau chaude savonneuse et un chiffon doux pour laver l'intérieur de la friteuse.
- N'utilisez PAS de nettoyeurs abrasifs, de brosses à récurer ou de nettoyeurs chimiques, car ils endommageraient la friteuse.

ES

CONOCIENDO SU FREIDORA DE AIRE

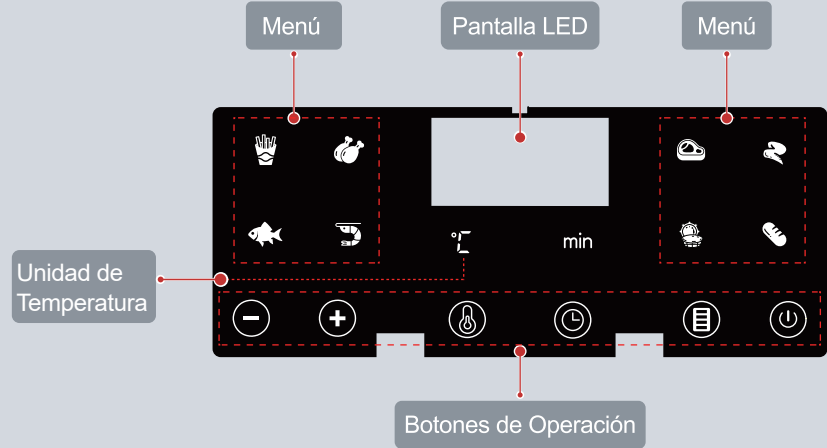
Diagrama del Producto



Especificaciones Técnicas

ES	
Voltaje	220-240V AC, 50Hz
Poder	1200W
Capacidad	5.3Cuart/5L

Panel de Control



Encender/Apagar

Presione para recorrer entre configuración, operación y modo de espera.



Configuración de tiempo

Presione para programar el tiempo de calentamiento (1-60 min, los incrementos son de 1 min).



Configuración de Temperatura

Presione para configurar la temperatura de calentamiento (60-200°C, los incrementos son de 5°C).



Botón de Menú

Presione repetidamente para seleccionar entre las recetas del menú.



Aumento

•Ajuste el tiempo y la temperatura presionando los botones +.
•Sostenga para un rápido aumento.



Disminución

•Ajuste el tiempo y la temperatura presionando los botones -.
•Sostenga para un rápido disminución.

Menú Prestablecido

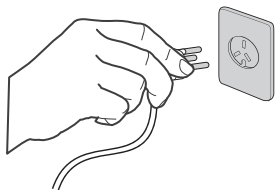
Papas Fritas 200°C, 22 min	Patas de Pollo 200°C, 20 min
Pescado 180°C, 12 min	Camarón 180°C, 10 min
Bistec 180°C, 15 min	Alitas de Pollo 200°C, 15 min
Tarta de Huevo 170°C, 13 min	Hot Dogs 200°C, 10 min

USO DE LA FREIDORA DE AIRE

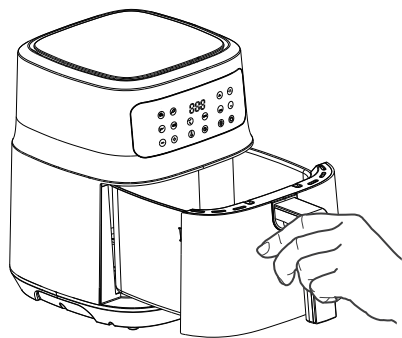


- La freidora de aire y los accesorios estarán calientes durante y después de la cocción. Evite tocar superficies calientes con sus manos desprotegidas para no quemarse.
- Precaliente la freidora de aire antes de cada uso. La freidora de aire se precalienta rápidamente, por lo que recomendamos preparar todos los ingredientes antes de comenzar a cocinar.

Pasos de Cocción











Coloque la freidora de aire en una superficie nivelada y estable. Enchufe a una toma de corriente.



Retire el sartén, coloque los ingredientes preparados en el y luego vuelva a colocarlo en su lugar, place.





Presione  para encender la freidora

- Seleccione desde menú preestablecido en el panel de control presionado el botón . Presione el botón  o  para configurar la temperatura/tiempo, o ajuste la temperatura de cocción o el tiempo con presionando  / . Presione  de nuevo para empezar a cocinar.
- Presione  de nuevo para comenzar a cocinar directamente con la configuración predeterminada (papas fritas, 200 ° C, 22 min).

Consejos Sobre Comida

1. Para calentar de forma pareja, no llene demasiado el sartén y agite o dé la vuelta a los ingredientes a la mitad de la cocción.
2. Para hacer pasteles, pies o cualquier alimento con relleno o masa, coloque los alimentos en un recipiente resistente al calor antes de colocarlos en el sartén.
3. Para que los alimentos salgan más crujientes, puede rociar o untar una pequeña cantidad de aceite.
4. Los alimentos marinados con líquido crean salpicaduras y exceso de humo. Seque estos alimentos antes de freírlos al aire.

Precalentamiento

- Se recomienda precalentar antes de colocar los alimentos en la freidora de aire, a menos que su freidora de aire ya esté caliente.
 - El precalentamiento puede ayudar a eliminar el olor y cocinar los alimentos a fondo.
1. Enchufe a una toma de corriente. Presione  para encenderla.
 2. Presione  de nuevo para iniciar automáticamente la freidora.

Cocina Automática

- Cuando retire el sartén durante la cocción, la freidora de aire suspenderá sus funciones automáticamente. Vuelva a colocarlo en su lugar para reanudar la cocción en la configuración anterior.
- Cuando se produce un corte de energía durante la cocción, la freidora de aire reanudará la cocción en la configuración anterior si la energía se reanuda dentro de 15 minutos.

Protección Contra Sobrecalentamiento

Si la freidora de aire se sobrecalienta, se apagará automáticamente por su seguridad. Deje que la freidora de aire se enfríe antes de volver a usarla.

LIMPIEZA Y MANTENIMIENTO

- Limpie la freidora de aire después de cada uso.
- Desenchufe siempre la freidora y déjela enfriar antes de limpiarla.
- Seque completamente antes de volver a conectarse a una fuente de alimentación y antes del almacenamiento.

Cámara de Cocina

Para limpiar cualquier salpicadura de alimentos, limpie con un paño suave y húmedo o esponja, y limpie. Compruebe el elemento calefactor en busca de residuos alimentarios y limpie.

Cubierta Exterior

Limpie con un paño suave y húmedo o una esponja.

Freidora /Bandeja de Freír

- Retírelo para su limpieza y asegúrese de que toda la grasa y los restos de alimentos estén completamente retirados.
- Evite el uso de materiales de limpieza abrasivos o utensilios metálicos para evitar arañazos.
- Límpielo con un cepillo erizado en lugar de una esponja o un paño. Sumérgala en agua tibia y jabonosa para facilitar la extracción.

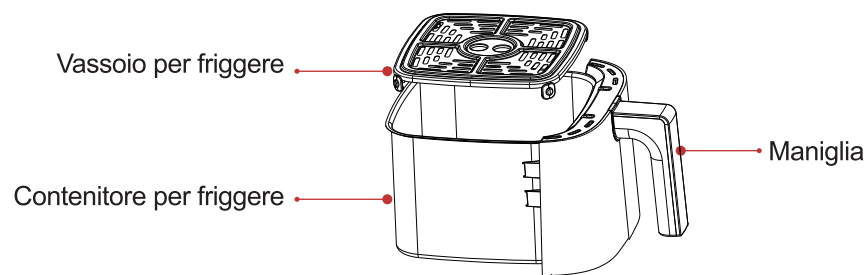
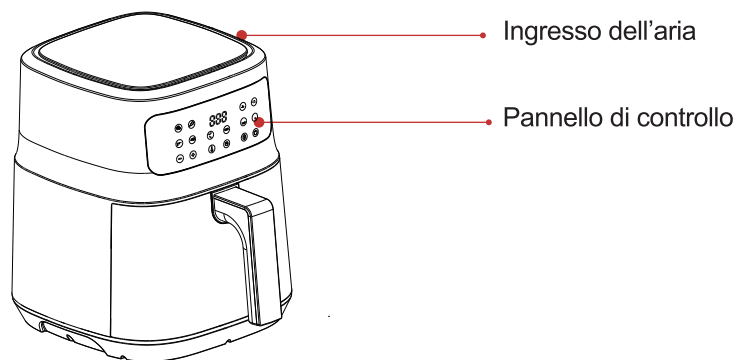
Lavado de Manos

- Use agua tibia y jabonosa y un paño suave para lavar el interior de la freidora.
- NO utilice limpiadores abrasivos, cepillos de fregado o limpiadores químicos, ya que dañarán la freidora.

IT

CONOSCI LA TUA FRIGGITRICE AD ARIA

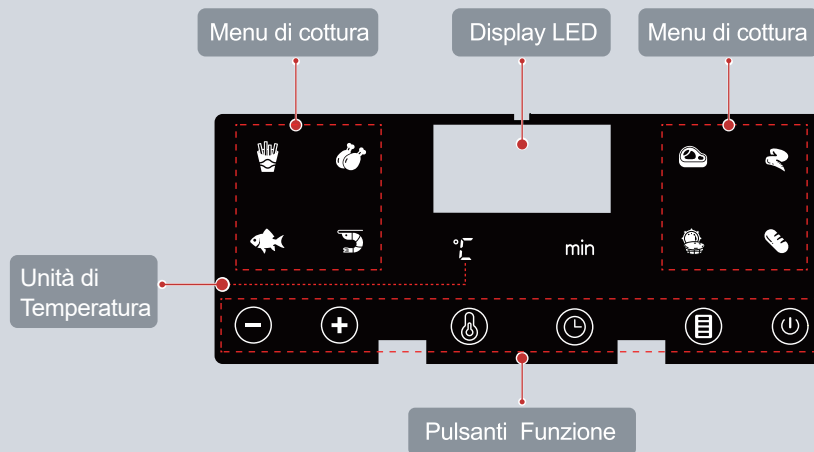
Schema del Prodotto



Specifiche

IT	
Voltaggio	220-240V AC, 50Hz
Potenza	1200W
Capacità	5L

Pannello di Controllo



Accensione/Spegnimento

Premere per passare in rassegna impostazioni, funzioni e standby.



Impostazioni Tempo

Premere per impostare il tempo di riscaldamento (1-60 minuti, con incrementi di 1 minuto).



Impostazioni Temperatura

Premere per impostare la temperatura di riscaldamento (60-200°C con incrementi di 5 °C).



Pulsante Menu

Premere ripetutamente per selezionare le ricette del menu.
*Tempo/temperatura di default lampeggeranno alternatamente.



Aumentare

•Regolare il tempo e la temperatura premendo i tasti +.
•Tenere premuto per aumentare rapidamente.



Diminuire

•Regolare il tempo e la temperatura premendo i tasti -.
•Tenere premuto per diminuire rapidamente.

Menu Preimpostati

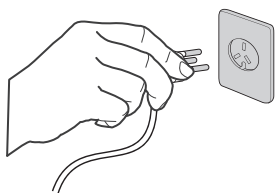
Patatine fritte 200°C, 22 min	Cosce di pollo 200°C, 20 min
Pesce 180°C, 12 min	Gamberi 180°C, 10 min
Bistecca 180°C, 15 min	Ali di pollo 200°C, 15 min
Crostata Di Uova 170°C, 13 min	Hot Dog 200°C, 10 min

USO DE LA FREIDORA DE AIRE

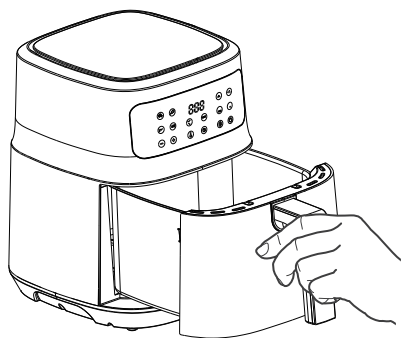


- La friggitrice ad aria e i suoi accessori saranno caldi durante e dopo la cottura. Non toccare le superfici calde con mani sprovviste di protezioni per evitare scottature.
- Preriscaldare la friggitrice ad aria prima di ogni utilizzo. La friggitrice ad aria si preriscalda rapidamente, perciò consigliamo di preparare tutti gli ingredienti prima di iniziare a cucinare.

Passi per la Cottura



Collocare la friggitrice ad aria su una superficie piana e stabile. Collegare ad una presa di corrente.










Estrarre il contenitore per friggere, inserire gli ingredienti preparati nel contenitore e poi reinserirlo nella sua posizione.



Premere  per accendere.



Facoltativamente:

- Selezionare un menu desiderato sul pannello di controllo premendo . Premere  o  per impostare la temperatura e il tempo e regolare la temperatura o il tempo con i tasti  / .
- Premere  nuovamente per iniziare a cucinare.
- Premere  nuovamente per iniziare a cucinare direttamente con le impostazioni di default (patatine, 200°C, 22 min).

Consigli sul cibo

1. Per cuocere uniformemente, non riempire troppo il contenitore, scuoterlo o girare gli ingredienti a metà cottura.
2. Per fare torte, tortini o altri cibi con ripieni o pastelle, collocare il cibo in un contenitore a prova di calore prima di metterlo nel contenitore per friggere.
3. Per rendere il cibo più croccante è possibile spruzzargli sopra un piccolo quantitativo di olio.
4. I cibi marinati in liquido creano spruzzi e fumo in eccesso. Asciugare questi cibi prima di friggerli ad aria.

Preriscaldamento

- Si consiglia di preriscaldare prima di collocare il cibo nella friggitrice ad aria, a meno che la friggitrice ad aria sia già calda.
 - Il preriscaldamento può aiutare a rimuovere gli odori e a cuocere il cibo in modo uniforme.
5. Collegare ad una presa di corrente. Premere  per accendere.
 6. Premere  nuovamente per far partire direttamente la friggitrice.

Riprendere automaticamente la Cottura

- Quando il contenitore per friggere viene estratto durante la cottura, la friggitrice ad aria smetterà di funzionare automaticamente. Reinserire il contenitore al suo posto per riprendere la cottura con le impostazioni precedentemente in essere.
- Quando avviene uno scollegamento dall'alimentazione o salta la corrente durante la cottura, la friggitrice ad aria riprenderà a cuocere secondo le impostazioni precedentemente in essere se l'alimentazione viene ripristinata nel giro di 15 minuti.

Protezione da Surriscaldamento

Se la friggitrice ad aria si surriscalda, si spegnerà automaticamente per sicurezza. Lasciare raffreddare la friggitrice ad aria prima di utilizzarla nuovamente.

PULIZIA E MANUTENZIONE

- Pulire la friggitrice ad aria dopo ogni utilizzo.
- Scollegare sempre la friggitrice dalla presa di corrente e lasciarla raffreddare prima di pulirla.
- Asciugare completamente prima di ricollegarla ad una fonte di alimentazione e prima di riportarla.

Camera di Cottura

Per pulire eventuali residui di cibo, utilizzare un panno o una spugna umidi e puliti. Verificare che l'elemento riscaldante sia privo di resti di cibo ed eventualmente pulirlo.

Superficie Esterna

Pulire con un panno o una spugna umidi e puliti.

Padella/Contenitore per Friggere

- Rimuovere per la pulizia, ed assicurarsi che grasso e residui di cibo siano totalmente rimossi.
- Evitare di utilizzare materiali per la pulizia abrasivi o utensili in metallo per evitare graffi.
- Pulire con un pennello anziché con una spugna o un panno. Immergere in acqua calda e insaponata per rimuovere lo sporco più facilmente.

Lavaggio a Mano

- Utilizzare acqua calda e insaponata e un panno morbido per lavare l'interno della friggitrice.
- NON utilizzare detergenti abrasivi, spugne abrasive o detergenti chimici perché potrebbero danneggiare la friggitrice.

WARRANTY AND SERVICE

Thanks for choosing Paris Rhône Air Fryer.

This product is covered with Paris Rhône product and labor warranty for 12 months from the date of its original purchase.

The warranty will not apply in cases of:

- Accident, misuse, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purpose.
- Normal wear and tear of wearable parts.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the User Manual, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by Paris Rhône.

We can only provide after sales service for products that are sold by Paris Rhône or Paris Rhône authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

✘ **Please have your invoice and order ID ready before contacting Customer Support.**



Correct Disposal of This Product (Waste Electrical & Electronic Equipment)
(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources. Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling. Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.



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