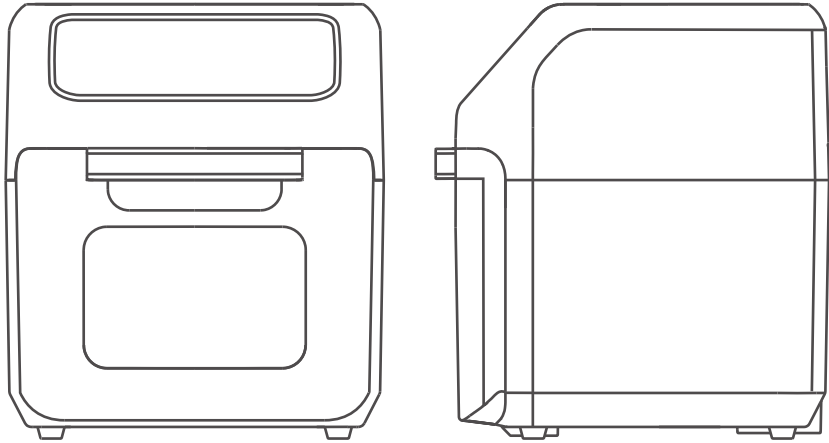


ProBreeze[®]

Instruction Manual



Model AF-04

12L Digital Air Fryer Oven

**IMPORTANT INSTRUCTIONS
- RETAIN FOR FUTURE USE**

ProBreeze®

12 Litre Digital Air Fryer Oven | Model AF-04

Thank you for choosing to purchase a product from ProBreeze. Please read the entire manual carefully prior to first use and keep in a safe place for future reference.

SAFETY INSTRUCTIONS



WARNING: Read all safety notices, instructions, illustrations, and technical data provided with this appliance.



WARNING: To avoid the risk of electrical shock, fire or injury to people, always make sure the appliance is unplugged from the electrical outlet before relocating, servicing, or cleaning it.



CAUTION: The appliance will become very hot during use and can cause burns. Do not touch heated parts of the appliance with bare skin during use or immediately after the appliance has been switched OFF. Allow the appliance to thoroughly cool down before handling or cleaning. Use oven gloves or oven mitts when handling hot components and surfaces.

- Use this appliance only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- The appliance is not to be used 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.
- Keep the appliance and its power supply cord out of the reach of children.
- Children must be supervised not to play with the appliance.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children younger than 8 years of age and animals must be kept away from the appliance and the connecting cable.
- Cleaning and user maintenance may not be performed by children, unless they are older than 8 years of age and are supervised.
- The appliance must have a minimum 20cm clearance around all sides of the appliance. We recommend a 30cm clearance around the back side of the appliance.

- The ventilation slots on the appliance must never be covered or blocked as this can cause the appliance to overheat.
- Do not place the appliance against a wall or other appliances.
- Do not operate the appliance under any surfaces, such as a kitchen cabinet.
- Always place the appliance on heat resistant mat or heat pad to prevent any potential damage to your worktop.
- Place the appliance on a dry, flat, stable, and heat-resistant surface. Never place the appliance on a soft surface. Operating the product in any other position could cause a hazard.
- Ensure the appliance is not located immediately below or next to a socket-outlet.
- Ensure the mains cable is fully extended before use and arrange it so that it is not in contact with any part of the appliance.
- Use the appliance in a well-ventilated area.
- This appliance is intended for indoor household use and similar applications. Do not use outdoors or in commercial or retail environments.
- Never leave the appliance unattended while in use. Always turn the appliance off and unplug from the mains power when not in use.
- Do not operate the appliance with wet hands.
- Do not cover the appliance during use as this can pose a fire hazard.
- Do not use the appliance near flammable materials, substances, petrol, paints, flammable gases, ovens, or other heating sources.
- Do not place anything on top of the appliance.
- Do not use sharp or abrasive items. Use only heat resistant plastic or wooden spatulas to avoid damaging the surfaces of accessories supplied.
- Do not pour any liquids (e.g. oil or water) directly into the appliance or the drawer or place a liquid-filled vessel into the appliance. It works exclusively with hot air.
- Do not place any other tools or accessories in the appliance, other than the ones supplied.
- During use, hot steam can be released through the air outlet vents. Keep your hands and face at a safe distance from the steam and the air outlet openings. Avoid steam from the air outlets coming into close contact with other appliances or surfaces during air frying.
- Never insert fingers or metal objects into the vents and openings of the appliance.
- Do not push any objects in the air inlet and outlet grills as this may cause an electric shock, fire or damage the appliance.
- Always plug the appliance directly into a wall socket. Do not use any extension cables.
- To avoid a circuit overload when using this appliance, do not operate another high-wattage appliance on the same electrical circuit.

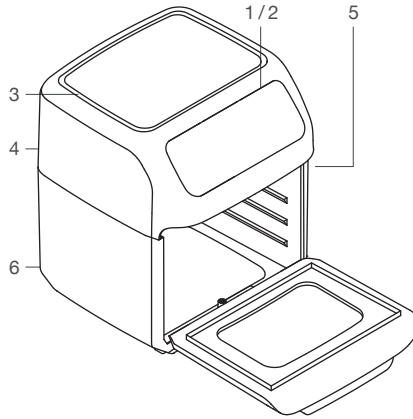
- Do not pull on the mains cable. Never move, carry, or hang the appliance by the mains cable.
- Do not operate this appliance with an external timer or separate remote-control system.
- Do not operate the appliance if there are signs of damage to the appliance, power cord, or any of the accessories.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid a hazard.
- Do not attempt to repair or adjust any electrical or mechanical elements in the appliance. Doing so may be unsafe and will void your warranty.
- Ensure that the mains power supply (including voltage, frequency, and power) complies with the rating label of the appliance.
- Do not kink or wrap the power cord and plug around the appliance, as this may cause the insulation to weaken or split, particularly where it enters the appliance.
- Make sure that the connected mains cable does not present a trip hazard. The mains cable may not hang down from the surface on which the appliance is placed in order to prevent the appliance from being pulled down.

SPECIFICATIONS

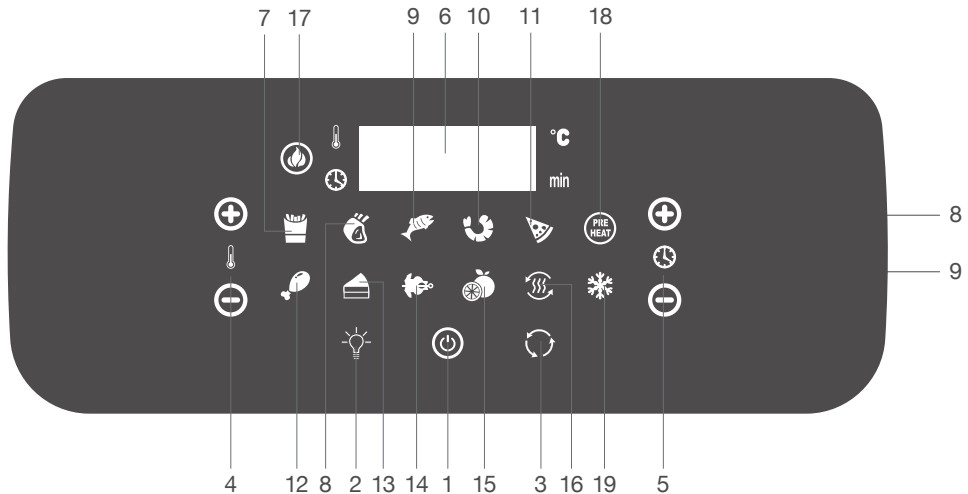
- Model: AF-04-UK
- Voltage: 220-240V~
- Frequency: 50/60Hz
- Power: 1800W
- Capacity: 12L
- Temperature: 80-200 °C
- Product Dimensions: H 36 x W 32 x L 37.5cm
- Net Weight: 6.3 KG

PARTS

- 1 Control panel
- 2 Digital display
- 3 Air inlet
- 4 Air outlet
- 5 Upper housing
- 6 Power cable



CONTROL PANEL



1. **Power On / Off:** once the air fryer oven is plugged in, the on/off button will light up. Press the on/off button to illuminate the full panel and to activate the default cooking process (185°C for 15 minutes). At any time during the cooking process, press the ON/OFF button to shut down the air fryer oven. This will cause the display to go dark immediately. The running light will go dark 30 seconds later. The fan will run for a further 30 seconds to cool the appliance down.

2. **Internal Light:** press this button to check the cooking progress while the oven is in operation.
3. **Rotating Button:** press this button when cooking anything using the rotisserie. This function can be used with any of the pre-set modes. The icon will blink while in use.
4. **Temperature Control Buttons:** these buttons enable you to raise or lower the cooking temperature by 5°C intervals ranging from 80°C to 200°C in all modes, except the dehydrating mode where the temperature ranges from 30°C-80°C.
5. **Time Control Button:** these buttons enable you to select the exact cooking time to the minute, from 1 min to 90 mins in all modes, except the dehydrating mode, which allows 30-min intervals and ranging from 2-24 hrs.
6. **LED Digital Display:** the digital numeric display will switch between temperature and time remaining during the cooking process
7. Fries
8. Steaks
9. Fish
10. Shrimp
11. Pizza
12. Chicken
13. Baking
14. Rotisserie
15. Dehydrator
16. Keep Warm
17. Heating Indicator-: this icon will blink in sequence while cooking is in progress and continue blinking up to 30 secs once you shut oven down.
18. Preheat
19. Frozen Food Cooking

7-16. **Cooking Pre-set Modes:** selecting any pre-set button sets the time and temperature to the pre-set's default value. The cooking process will start automatically 5 seconds after the button mode has been selected. You can manually adjust the desired temperature and time. Check the "PRE-SET COOKING MODE GUIDE" for the recommend cooking time and temperature details.

Note

- When opening the door during the cooking process will pause the air fryer oven and the Internal light will illuminate if doors open.

BEFORE FIRST USE

- Read all the 'Safety Instructions' listed in this manual prior to first use.
- Remove all packaging materials from the air fryer oven and accessories supplied.
- Wipe the inside and outside of the appliance with a damp cloth.
- Thoroughly wash the spare parts with warm, soapy water, then rinse and dry thoroughly.
- Do not immerse the air fryer oven in water or any other liquid.
Do not fill with any cooking oil or frying fat. This unit cooks with hot air only.
- Do not use harsh or abrasive cleaning detergents or scouring sponges to clean the air fryer oven or its parts as this could cause damage.
- Place the air fryer oven on a flat, stable, heat-resistant surface.
- Place the air fryer oven on a heat-resistant mat or heatproof pad to prevent any potential damage to your worktop.
- Do not operate the appliance under any surfaces, such as a kitchen cabinet.
- Do not place the appliance against a wall or other appliances.
- The appliance must have a minimum 20cm clearance around all sides. We recommend a 30cm clearance around the back side of the appliance.

YOUR AIR FRYER IS NOW READY FOR USE!

OPERATING INSTRUCTIONS

1. Place the air fryer oven on a flat, stable, heat-resistant surface.
2. Insert the power plug into a power socket.
3. When the door is open, the light will turn on. This will turn off when the door closed.
4. Insert the drip tray into bottom of the appliance. This is used to collect oil from the cooking food and will make cleaning the device easier.
5. Pre-heating is needed when you are cooking from a cold start. To do this, select Pre-Heat mode and set the timer to three to five minutes. Press the On/Off button to begin pre-heating.
6. Place the ingredients on the crispy trays, one of the rotisserie accessories, or into the rotating basket and insert them into the pre-heated air fryer oven.
7. When the food is in place, press the On/Off button.
8. Select a pre-set mode or manually set the desired cooking temperature and times.
9. During the pre-set mode, the heating indicator will illuminate. The selected mode will illuminate until the air fryer oven starts operating.
10. The air fryer oven will automatically start the cooking cycle a few seconds after a pre-set function is selected. To begin a manual cooking cycle, press the power button.
11. Some ingredients may require rotation. To begin rotation, press the Rotating On/Off button. Press again to stop the rotation. This mode is only available when using the rotisserie accessories and rotating basket.
12. To flip any food whilst frying, simply remove the crispy trays using heat-proof gloves and flip the food with a utensil. The timer will pause when the door is open and will resume once closed.
13. When the timer reaches 0, you will hear a beeping sound. Carefully remove the crispy tray using heat-proof gloves, and other rotisserie parts by using the fetch tool. Place on a flat, stable, heat-resistant surface.
14. If the food requires further cooking, re-insert the accessories into the air fryer oven and set the timer with desired temperature for a few extra minutes. Keep checking back until you are happy with the result.

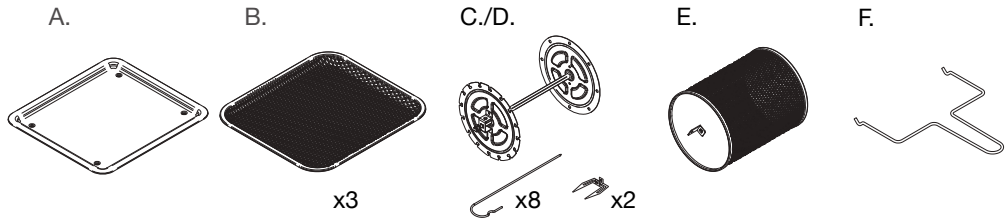
Note

- Always use the included drip tray when cooking to catch excess oils.
- Make sure the roasting meat or chicken is not too large to rotate freely within the oven. Generally, the maximum capacity is 2.5 KG. For chicken, we recommend 2 KG. For other meat, we recommend up to 2.5-3 KG (depending on the diameter of the meat, up to 15cm diameter).
- You may open the oven door to view the rotisserie at any time during the process to check the progress. This will pause the timer until the door is closed.
- Consult the cooking guide in this manual to determine the correct settings for different ingredients.

- If the temperature or time needs to be adjusted during use, simply use the temperature and time increase and decrease buttons as required and the air fryer oven will automatically adjust.
- Once the timer comes to an end, the internal fan will continue to operate for 10 seconds to cool the air fryer oven down.

ACCESSORIES & OPERATING INSTRUCTION

Choose an accessory to use for different cooking styles.



A. Drip Tray

1. Used for collecting oil from the food.
2. Insert drip tray into bottom of air fryer oven.
3. Cook with the drip tray in place for easy clean-up.

B. Crispy Trays

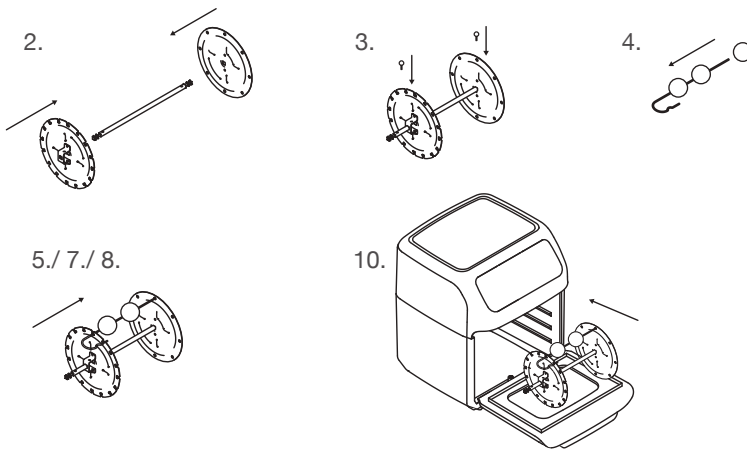
1. Place crispy trays into the oven by sliding through the side grooves and onto the back lip.
2. Always use heat resistance gloves to insert crispy trays when the oven is hot.

C. Rotisserie Stick, Skewers, Skewer Racks

1. Great for your kebab recipes, meat, fish, or veggies.
2. Place the two skewer racks at each end of the rotisserie stick ensuring the screws are on the outer side of the rotisserie stick.
3. Slightly tighten the screws to make sure they are securely in place. Do not over tighten as you may need to adjust the tightness after you insert the skewers.



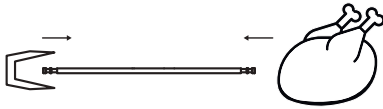
4. Carefully poke skewers through food.
5. Insert each skewer point through holes on the left skewer rack.
6. Squeeze the clip end of each skewer as you insert into the opposite skewer rack slot to secure.
7. Release clip to securely rest in slot.
8. Repeat steps 3-6 in a uniform manner around the skewer rack. Make sure skewers are evenly spaced. The skewers should face same direction.
9. Tighten the screws to make sure they are securely in place.
10. Carefully place the assembled rotisserie skewers onto the rails in the centre of the oven to prevent getting poked by the skewer ends.



D. Rotisserie Stick, Forks and Screw

1. Use for roasting or a whole chicken.
2. Connect one fork to the rotisserie stick and force the stick lengthways through the centre of the meat.
3. Slide the other fork onto the rotisserie stick then lock into place with the screws.
4. Tighten it with two indentation points on each side of the stick for screws.
5. You can adjust the screws closer to the middle if needed, but never outwards towards the ends.
6. Ensure that the roast meat or chicken is not too large and is able to rotate freely inside the air fryer oven. For chicken, we recommended up to 2 KG. For other roasts, we recommend up to 2.5-3 KG (depending on the diameter of the meat. Up to 15cm diameter).
7. Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.

2.



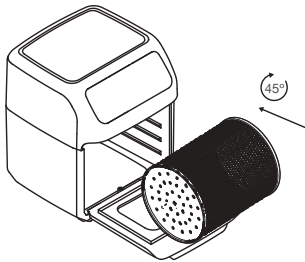
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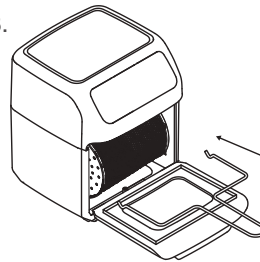
E. Round Rotating Basket

1. Open the door of the air fryer oven and tilt the round basket to insert into the oven. Be sure the rotisserie stick is in place to engage rotation grooves.
2. Place the right side onto the hangover. There are L and R marked on each side of round basket.
3. When removing the round basket, insert the rotisserie fetch tool beneath the rotisserie stick.

1.



3.



F. Fetch Tool

1. Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods.
2. Place under rotisserie stick and lift then gently extract the food.

Note

- Only two screws and one stick are provided for use.
- Remove food from the oven using the fetch tool or oven mitts and enjoy.

COOKING MODE GUIDE

Note: This is a cooking guideline only and cooking should always be monitored.

Pre-set Cooking Mode

<i>Pre-set Mode</i>	<i>Time (Min)</i>	<i>Temperature (°C)</i>
Fries	15	200
Steaks/ Chops	25	175
Fish	15	165
Shrimp	12	160
Pizza	15	180
Chicken	40	185
Baking	30	160
Rotisserie	30	190
Dehydrator	120 (2Hr)	30
Keep Warm	12	115
Pre-heat	5	80
Frozen Food	20	200

Potatoes and Chips

<i>Food</i>	<i>Amount (g)</i>	<i>Time (Min)</i>	<i>Temperature (°C)</i>
Thin frozen chips	400-600	8-15	160
Thick frozen chips	400-600	15-20	180
Homemade chips	400-600	18-20	180
Homemade potato wedges	400-600	18-20	180

Meat and Poultry

<i>Food</i>	<i>Amount (g)</i>	<i>Time (Min)</i>	<i>Temperature (°C)</i>
Steak	400-700	10-15	180
Lamb chops	400-700	10-15	180
Pork chops	400-700	10-15	180
Hamburger	400-700	10-15	180
Sausage roll	400-700	13-15	200
Chicken breast	400-700	15-25	200
Chicken wings	400-700	20-25	180
Frozen chicken nuggets	400-700	10-15	200

Fish

<i>Food</i>	<i>Amount (g)</i>	<i>Time (Min)</i>	<i>Temperature (°C)</i>
Fish	400-800	15-25	180
Frozen fish fingers	500-800	6-10	200

Baking and Cakes

<i>Food</i>	<i>Amount (g)</i>	<i>Time (Min)</i>	<i>Temperature (°C)</i>
Quiche	800	20-22	180
Cake	800	20-25	160

Note

- The amount can be only used as reference. The actual cooking is based on different ingredients.
- Use baking tin or other baking container when baking.

CLEANING, MAINTENANCE & STORAGE



WARNING: Always turn the appliance OFF, unplug the power cord from the electrical outlet and allow the appliance to completely cool down before handling, cleaning or storing.

CAUTION: Do not immerse the appliance in water or any other liquid. Do not allow water or other liquids to run into the interior of the appliance, as this could create a fire and/or electrical hazard. Do not use any toxic, corrosive, or abrasive cleaning agents or scouring sponges to clean the appliance or the accessories supplied. These can damage the surface. Do not spray cleaning agents directly onto or into the appliance.

- Remove the power cord from the wall socket and be certain the air fryer oven is thoroughly cooled before cleaning.
- To clean glass, open the door of the air fryer oven.
- Clean the air fryer oven and accessories used after each use.
- The Round Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.
- Clean the exterior surface of the appliance by wiping it with a soft, damp cloth. Dry the appliance with a soft clean cloth.
- If necessary, remove unwanted food residue from the upper screen with a cleaning brush.
- Allow all parts to dry completely before reassembling the appliance for use or prior to storage.
- To store your product, we recommend using the original or similar size box.
- Unplug the air fryer oven and let it cool thoroughly.
- Store the appliance and all accessories in a safe, clean and dry place at temperatures of between 0 and 40°C, out of reach of children and direct sunlight when not in use.

RECYCLING & DISPOSAL

Waste electrical and electronic products (WEEE), batteries, accumulators and packaging should not be disposed of with general household waste. This is to prevent possible harm to the environment and human well-being, and to help conserve our natural resources. Most electrical products with a plug, battery, or cable can be recycled. Contact your local council, household waste disposal service, or the store where you purchased the product for information regarding the collection schemes in your area.

Waste Electrical and Electronic Equipment (WEEE)

This symbol on the product and/or packaging indicates that Waste Electrical products (WEEE) under Directive 2012/19/EU which governs used electrical and electronic appliances, should not be disposed of with general household waste.



The Mobius Loop

This symbol indicates that the product or packaging is capable of being recycled.



Take-Back Scheme

Waste electrical products (WEEE) can be sent to One Retail Group for recycling and disposal when you purchase a new product from One Retail Group, on a like-for-like basis. For more information on how to recycle this product please visit www.probreeze.com

The end-user of electrical and electronic products (WEEE) is responsible for separating old batteries and lamp bulbs before they are handed over to a designated disposal and recycling service. Waste batteries can also be disposed of in collection bins, which can be found in most local supermarkets and household waste recycling centres.



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