






# AIR FRYER OVEN

## Instruction Manual

Model No: ZHAF-900AP

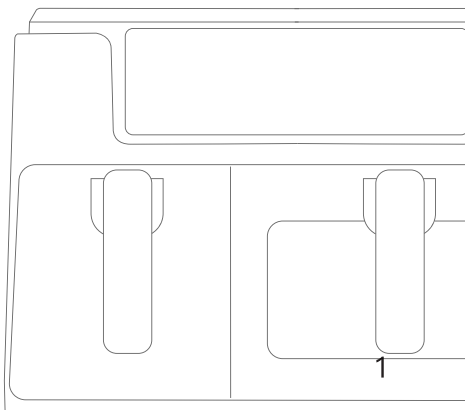
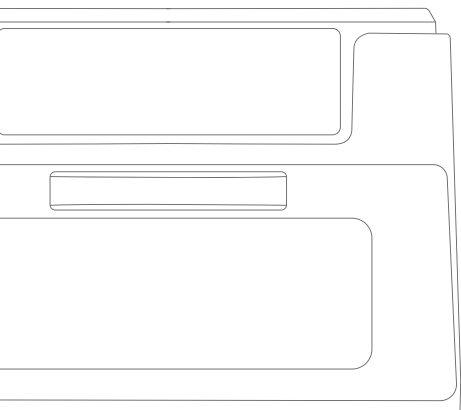


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## ITEMS INCLUDED







1x Air Fryer machine  
1x 3.5L drawer  
1x 6L drawer  
2x Racks  
1x Oven door assemblies  
1x Grill  
1x Drip pan

Check the items supplied for completeness and the components for transport damage. If you find any damage, do not use the device but contact our customer service department.  
Remove any possible films, stickers or transport protection from the device. Never remove the rating plate and any possible warning.

## INFORMATION ABOUT THE OPERATING INSTRUCTIONS

Before using the device for the first time, please read through these operating instructions carefully and keep them for future reference and other users. They form an integral part of the device. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

## SYMBOLS

	Danger symbols: These symbols indicate possible dangers. Read the associated safety notices carefully and follow them.
	Supplementary information
	Read the operating instructions before use!
	Caution: hot surfaces!
	Suitable for use with food.
	Alternating current

## SIGNAL WORDS

Signal words indicate hazards if the associated notices are not followed.

**DANGER**—high risk, results in serious injury or death

**WARNING**—medium risk, may result in serious injury or death

**NOTICE**—may result in risk of damage to material

## INTENDED USE

- The device is intended to be used for grilling, baking, defrosting, warming up and dehydrating food.
- The device operates exclusively with hot air. Do not pour any oil or fat into the device, as you would do with a conventional fryer!
- The device is not suitable for preparing liquid dishes such as soups, sauces or stews!
- The device is for personal use only and is not intended for commercial or domestic-like applications, e.g. in hotels, offices, staff kitchens or similar places.

- Use the device only for the specified purpose and as described in the operating instructions. Any other use is deemed to be improper.
- The warranty does not cover faults caused by incorrect handling, damage or attempted repairs. The same applies to normal wear and tear.

## **SAFETY NOTICES**

**WARNING:** Note all safety notices, instructions, illustrations and technical data provided with this device. Failure to follow the safety notices and Instructions may result in electric shock, fire or injuries.

- This device may be used by children aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the device safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
- Children must not play with the device.
- Cleaning and user maintenance must not be carried out by children, unless they are older than 8 years of age and are supervised.
- Children younger than 8 years of age and animals must be kept away from the device and the connecting cable.
- 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 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.
- 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 stop before you remove the pot from the appliance.

### **CAUTION: HOT SURFACES!**

The device and accessories will become very hot during use.

Do not come into contact with heated parts while or after using the device! Only ever touch the handles and control panel while the device is in operation or immediately after it has been switched off. Wait until the device has cooled down fully before it is transported, cleaned or stored away. Use oven gloves when handling the hot accessories.

- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Never immerse the device and the connecting cable in water or other liquids and ensure that they cannot fall into water or become wet. There is a danger of electric shock!
- Do not pour any liquids (e.g. oil or water) directly into the device or the drawers or place a liquid-filled vessel into the device. It works exclusively with hot air.
- Keep the mains cord away from hot surfaces.
- The device must always be disconnected from the mains power when it is left unattended and before transporting or cleaning the device.
- Do not make any modifications to the device. Also do not replace the connecting cable yourself. If the device, the connecting cable or the accessories of the device are damaged,

- they must be repaired or replaced by the manufacturer, customer service department or a specialist workshop in order to avoid any hazards.
- The device is not designed to be operated with an external timer or a separate remote control system.
  - The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.
  - Follow the instructions in the “Cleaning and Storage” chapter!

## **DANGER-DANGER OF ELECTRIC SHOCK**

- Use and store the device only in closed rooms.
- Do not use and store the device in rooms with high humidity.
  - If the device falls into water while it is connected to the mains power, pull the mains plug out of the plug socket immediately. Only after this should you retrieve the device from the water. Never attempt to pull it out of the water while it is connected to the mains power! Before using it again, have it checked by the manufacturer, customer service department or an authorized distributor in order to avoid possible hazards.
  - Never touch the device and the connecting cable with wet hands when the device is connected to the mains power.

## **WARNING-DANGER OF FIRE**

- Do not operate the device in the vicinity of combustible substances. Do not place any combustible materials (e.g. cardboard, paper, plastic) on or in the device.
- Do not cover the device during operation and keep the ventilation openings clear in order to prevent it from catching fire.
- In the event of a fire: Do not extinguish with water! Smother the flames with a fireproof blanket or a suitable fire extinguisher.

## **WARNING-DANGER OF INJURY**

- Keep the packaging material away from children and animals. There is a danger of suffocation.
- Make sure that the connecting cable is always kept out of the reach of young children and animals. There is a danger of strangulation.
- Hot steam can escape from the device during operation and when the drawers are pulled out. You should therefore keep your head and hands out of the danger zone. There is a danger of scalding from heat, hot steam or condensation.
- The device must not be moved during operation. There is a danger of burns.

## **NOTICE-RISK OF DAMAGE TO MATERIAL AND PROPERTY**

- Always put the ingredients to be fried on the rack in frying pot, to prevent it from coming into contact with the heating elements.
- Make sure that the steam which emerges does not come into direct contact with electrical devices and equipment containing electrical components.
- If a fault occurs during operation, pull out the mains plug. Otherwise always switch off

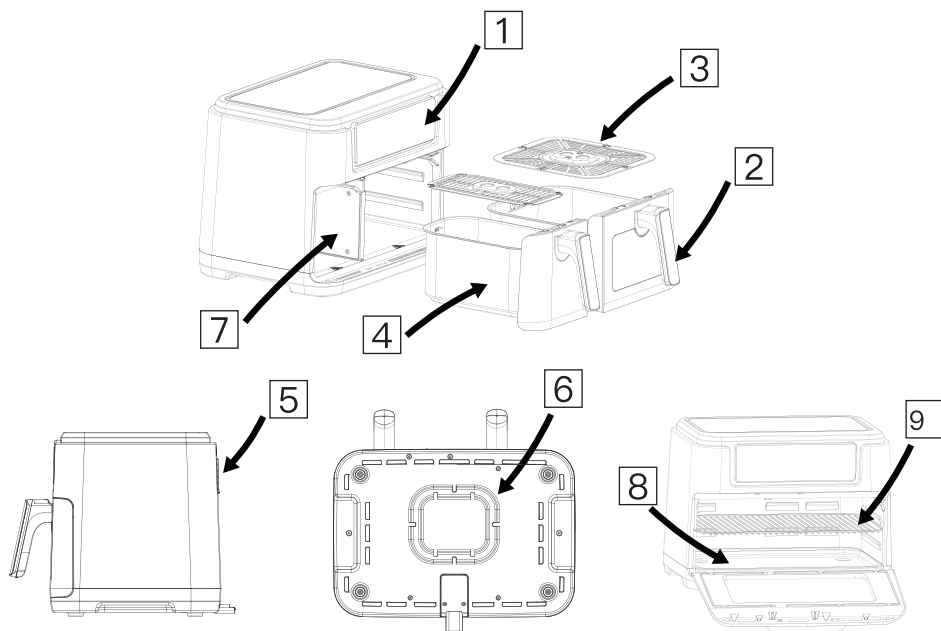
the device first before the mains plug is pulled out.

- Disconnect the device from the mains power before a thunderstorm or when there is a power cut.
- Always pull the mains plug and never the mains cable when disconnecting the device from the mains power.
- Do not pull or carry the device by the connecting cable.
- Protect the device from other heat sources, naked flames, persistent moisture, direct sunlight or impacts.
- Keep the device in a dry place at temperatures of between 0 and 40°C.
- Never place objects on the device or the connecting cable.
- Use only original accessories from the manufacturer in order to guarantee that there is no interference that may prevent the device from working and to avoid possible damage.
- Do not use metal kitchen utensils or other sharp-edged objects to turn and remove the food. They could damage the coating of the drawers and racks.

## GETTING TO KNOW YOUR AIR FRYER

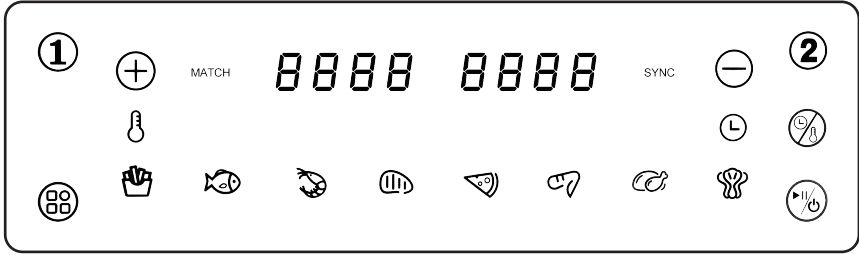
Your Air Fryer uses rapid 360° air circulation technology to cook with little to no oil, for quick, crispy, delicious food. With user-friendly, one-touch controls and an intuitive, safe design, the Air Fryer is the star of your kitchen.

### DIAGRAM



1. Control panel   2. Handle   3. Rack   4. Drawer   5. Air outlet  
6. Cord storage at base   7. Insulation plate   8. Drip pan   9. Grill

# CONTROL PANEL



- Power    Area ①    Area ②    MATCH    SYNC
- Adjustment +    Adjustment -    Temp indicator    Time indicator
- Temp/Time Adjustment button    Menu button

## BEFORE INITIAL USE

1. Wipe down the outside of the device with a clean, damp cloth. Clean the drawer and rack with detergent and warm water or in the dishwasher.
2. The device should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues. To do this, follow the instructions in the “Set-Up and Connection” and “Use” chapters. Allow the device to heat up on the highest temperature setting for approx. 5 minutes without any food in it.
3. Then clean it again.

## FUNCTIONS

The machine comes with two fryers with capacities of 3.5L and 6L. you can choose different programmes for cooking. Each fryer temperature and cooking time can be adjusted as needed. There are 8 programmes in total.

In addition, the fryers can be synchronised so that all temperature and cooking time settings are the same for both fryers (MATCH function) or only the end of the cooking time can be synchronised (SYNC function) so that different foods can be served at the same time.

However, the fryers can also be operated independently without synchronisation. In addition, it is possible to use only one fryer for cooking small amounts of food.

The following table will help you select the basic settings

	Min- Max Amount (g)	Time (min)	Temperature (°C)	Shake	Remark
Shrimp	400-500	18-22	150-170	shake	
Steak	200-400	20-21	170-180	shake	



Drumsticks	600–800	25–28	180–200	shake	
Fish	500–600	20–22	180–200	shake	
Chicken wings	500–600	21–23	180–200	shake	
Frozen french fries	500–600	26–28	180–200	shake	
Biscuits	140–160	14–16	160–180		
Cup cake	120–160	12–14	160–180		

**Note:**

1. Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold;
2. You can also reheat the ingredients in an air fryer. To reheat the ingredients, set the temperature to 150°C and heat for 10 minutes.
3. You can adjust the temperature or time according to the actual cooking effect when using Air fryer.

**TIPS**

- Generally no oil or only a small amount of oil (2 to 3 teaspoons) is required for preparing food.
- Very light pieces of food could be swirled around by the circulating air. If necessary, we recommend sticking them together with toothpicks or a similar object.
- The cooking time is dependent on the size and quantity of the food and on the temperature. However, in general the cooking time is shorter than in a conventional oven. Start with a shorter cooking time and gradually increase it if required.
- Mix the food around from time to time or turn it with plastic or wooden tongs to obtain an even cooking result.
- Check the condition of the food in between times and, if it is cooked, switch off the device, even if the programme has not yet finished.

**SET-UP AND CONNECTION**

**Please Note!**

- Check the device and the connecting cable for damage each time before putting it into operation. Use the device only if it is undamaged and in working order.
- Never place the device on a soft surface. The ventilation openings on the bottom of the device must not be covered.
- Ensure there is sufficient clear space on all sides. Do not place the device below kitchen wall units or similar cupboards. The rising steam could cause damage to them!
- Only connect the device to a plug socket that is properly installed and matches the technical data of the device. The plug socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not use any extension cables.

- Do not connect the device along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
  - Make sure that the connecting cable does not present a trip hazard. It may not hang down from the surface on which the device is placed in order to prevent the device from being pulled down.
  - Make sure that the connecting cable is not squashed, bent or laid over sharp edges and does not come into contact with hot surfaces (e.g. of the device).
1. Place the device on the kitchen unit or another dry, clean, flat and heat-resistant work surface. Ensure there is sufficient clear space on all sides (at least 20 cm to the sides and 50 cm above).
  2. Fully unwind the connecting cable and plug the mains plug into a plug socket.

## USE

In general, you can use this device to prepare all dishes that can also be prepared in a conventional fan oven. For good results, read through the “TIPS” chapter.

### Please Note!

- Before using the device, make sure that the device and the outsides of the drawer are clean and dry.
- Do not use the device for longer than 4 hours without a break.
- Do not leave the device switched on when it is empty (apart from “burning off” prior to first use).
- Do not place food that is still wrapped in cling film or plastic bags into the device.
- Make sure that the food does not come into contact with the heating elements.
- Do not overfill the drawer so that the hot air can circulate optimally inside the cooking chamber. Fill it no more than 1/3 full.
- Make sure that foodstuffs containing oil and fats are not overheated. They could ignite.
- Always place the hot drawers down on a heat-resistant surface after use.

Note: Pre-heating of the device is not necessary.

### ADJUSTING THE TEMPERATURE AND COOKING TIME

After a programme has been chosen, press “Temp/Time Adjustment” Button first. Then press “+ / -” button to change the default setting.

- MATCH Function—Ideal for larger quantities of food or the same temperature and cooking time settings for different types of food. After switching on the machine, set the menu temperature and time of a fryer, then press the “MATCH” button, the indicator light is always on, and another fryer will be set up synchronously, then press the power button, the two pots will start to work with the same settings; after starting to work, the “MATCH” key cannot be operated any more, and the indicator light off;
- SYNC Function – When two fryers have different cooking time, press the “SYNC” key and then press the start key, the pot with longer cooking time will start working first, the display of the pot with shorter cooking time shows “HOLD” and does not start working until the remaining time of the pot that started working first is the same as this pot, then both pots will start working together. After starting to work, the “SYNC” key cannot be operated again, the indicator light goes out;

NOTE: When the appliance is running, the cooking zones may not be subsequently synchronised.

### **MANUAL PAUSE THE COOKING PROCESS**

When the machine is in operation, if you need to pause for adjustment, press the “POWER” button, the blower will stop after 20 seconds delay, and both pans will be paused at the same time; to pause fryer①, you need to press “①” first, and then press the “POWER” button, fryer① can be adjusted when paused, to pause the fryer② is the same way.

### **SWITCH OFF**

Using the “POWER” button and pull the mains plug out of the plug socket.

If you want to switch off the cooking area individually, select the corresponding ① or ②, then long press the “POWER” button for 2s, the corresponding pot will stop working and the display will show “OFF”.

### **INDICATOR LIGHT DURING OPERATION**

Button ① indicator light and its corresponding menu indicator light flash once/6 seconds at the same time, off time <0.5 seconds; after 3 seconds

Button ② indicator and its corresponding menu indicator flash once/6 seconds at the same time, off time <0.5 seconds;

Left and right blink alternately, left and right interval time 3 seconds.

### **POWER FAILURE MEMORY**

If there is an accidental power failure while the machine is in use, the machine will be restored to the state before the power failure as long as the power is turned back on within 30min.

### **ERROR**

Sensor abnormality screen needs to correspond to the code display, E1: Sensor open circuit E2: Sensor short circuit

### **PROCEDURE FOR USE**

1. Prepare the food for cooking.
2. Plug the power cord into the socket. A BEEP sound indicates the Air Fryer is receiving power. After shining for 1 second, all the display will enter into standby state. On the standby state, the light of “POWER” button will flash.

NOTE: At this time, only the “POWER” button can operate

3. Press the “POWER” button to enter the startup setting state. By default, the area ① ② buttons flash, display shows “----”.
4. Press the fryer① for setting, then press the “MENU” button to select the menu. After select the corresponding menu function, press the “Temperature and Time Adjustment” button and then press the “+ -” button to change the default temperature and time. Fryer① setting is completed.

NOTE: If the fryer② setting is the same as fryer①, press the fryer ②first, then press the “MATCH” button to match fryer①. At this time, the fryer② setting is completed. Press the “POWER” button to start.

5. If need to setup the fryer② separately, please follow the step 4.

NOTE1: If the cooking time of both fryers need to end at the same time, press the “SYNC” button. At this function, the fryer with the longer cooking time starts working first. After the setting, press the “POWER” button to start.

NOTE2: During the operation, pull out the drawer, the heater, the motor stop working, LED screen and the menu icon disappear. The countdown stops, and the remaining working time can be continued after closing the drawer (NOTE: After pulling out the drawer, it is effective to insert it back into the fryer within 1h, beyond 1h, it needs to reset the program)

6. Once the cooking time has elapsed, the heater will stop heating, the LED screen will display “OFF” with flashes and “BEEP” 5 short times to remind.

7. Pull out the drawer and place down on a heat-resistant surface. **Do not stand on the device!**

8. Switch off the device using the “POWER” button and pull the mains plug out of the plug socket.

9. Remove the food from the drawer.

10. Allow the drawer and rack to cool down. Then clean them (see the “Cleaning and Storage” chapter).

## CLEANING AND STORAGE

Do not use any sharp or abrasive cleaning agents or cleaning pads to clean the device. These may damage the surfaces.

1. Clean the drawer and rack with detergent and warm water or in the dishwasher.

To maintain the quality of the parts for as long as possible, they should preferably be rinsed by hand. In the case of stubborn dirt, soak in warm water and detergent beforehand.

2. Wipe down the outside of the device and the chambers and heating elements with a clean, dry cloth if necessary.

3. Allow all parts to dry completely or dry them off.

4. Store the device away in a clean, dry location that is out of the reach of children and animals when not in use for a prolonged period.

## TROUBLESHOOTING

Problem	Possible cause	Solution
The Hot-air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients on the rack. Smaller batches are fried more evenly.

	The set temperature is too low.	Set the temperature key to the temperature setting
	The preparation time is too short.	Set the timer to the required preparation time
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.
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 the appliance properly.	There are too much ingredients in the basket.	Do not fill the frying pot beyond the MAX indication.
	The rack is not placed in the pot correctly.	Push the rack fully down into the pot.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot 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.
	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.
Fresh 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 add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

## GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please contact your local authorized service center.

## DISPOSAL



Dispose of the packaging material in an environmentally friendly manner so that it can be recycled.



This device is governed by the European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE). Do not dispose of this device as normal domestic waste, but rather in an environmentally friendly manner via an officially approved waste disposal company.

## TECHNICAL DATA

Voltage	220–240V~
Frequency	50–60Hz
Power	2400W
Timer	1–60minutes
Temperature Range	60–200°C
Capacity	3.5L, 6L, 12L