

Platinum Air Fryer

Operating and Safety Instructions

Model: Platinum 3230-AF



FOR INDOOR USE ONLY

HOUSEHOLD USE ONLY-

Specification & Feature:

-----Voltage:120V~ 60Hz

-----Wattage: 1700Watts

-----Capacity of basket: 6 Quarts

-----Adjustable temperature:170°F—400°F

----- Timer (0-60 min)

General description (Fig.1)

1. Control panel
2. Top cap
3. Upper housing
4. Power light / indicator
5. Basket
6. Basket release button
7. Basket handle
8. Outer pot
9. Air outlet
10. Power cord

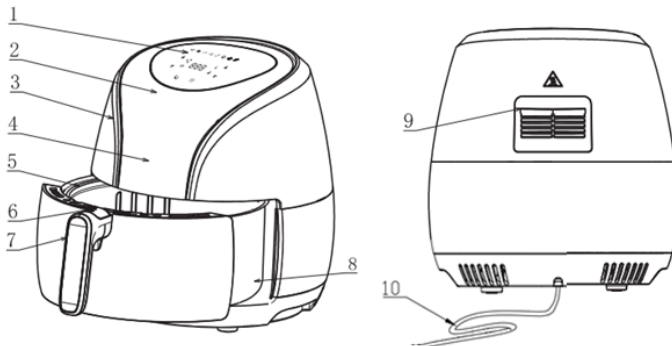


Fig.1



Fig.2

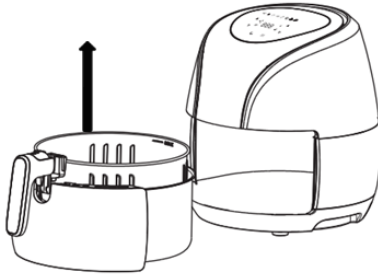


Fig.3

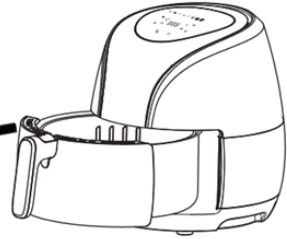


Fig.4

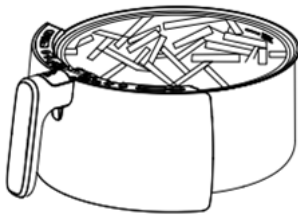


Fig.5

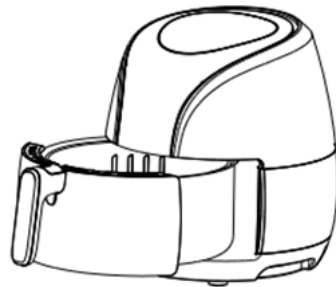


Fig.6

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse gs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Any other surface area surrounding the heating unit may / or will become

HOT. When moving or touching the unit, use with **CAUTION** along with heat protected gloves and only grasp areas intended to be moved.

Surfaces other than the intended handles, will need a sufficient amount of time to completely cool off.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified person in order to avoid a hazard.

7. Use only Platinum accessory attachments provided with your unit. Accessories from other manufacturers are not compatible and could cause injuries.

8. Do not use outdoors

9. Do not let cord hang over edge of a table or counter, or allow it to touch hot surfaces.

10. Do not place near or on a hot gas or electric burner, or in a heated oven.

11. Always attach the plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the control to "off," then remove the plug from the wall outlet.

12. Do not use appliance for anything other than its intended use.

13. The appliance is not intended to be operated by any other use other than an external timer or by separate remote-control system.

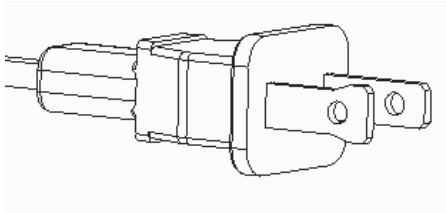
SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY.

A short power supply cord is provided to reduce the risk of becoming entangled in and /or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may

be used if care is exercised in their use.

There are no user-serviceable parts inside. Do not attempt to service this product.



POLARIZED PLUG

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

Introduction

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

Important

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

Danger

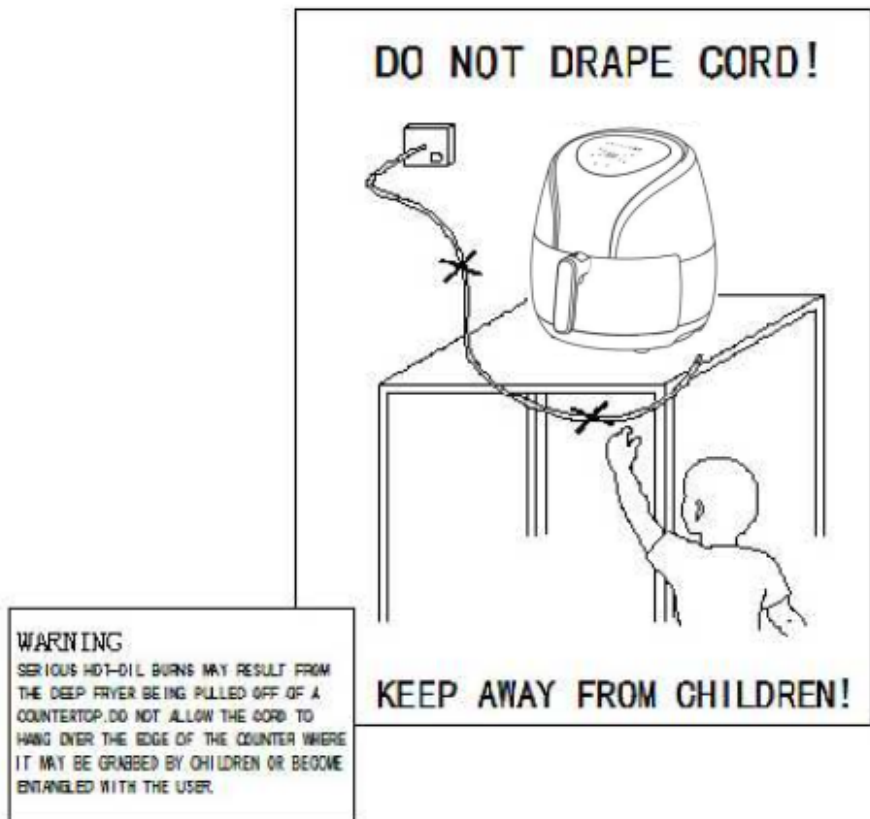
- Never immerse the housing unit, which contains electrical components and the heating elements, in water or rinse under the tap.
- Avoid adding any liquid to the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact to the heating elements.
- Do not cover the air outlet when the appliance is in use.
- Filling the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it is in use.

Warning

- This appliance is not intended for use by person(s) (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervision or given instruction concerning the use of this appliance by a person responsible for their safety.
- Check if the voltage indicated on the appliance corresponds with your local requirements
- Do not use the appliance if there is any damage to the plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 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 use the appliance for any other purpose than described in this

manual.

- Do not let the appliance operate unattended.
- During air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- 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 pan from the appliance.



Caution

- Ensure that the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. Not suitable to be used in staff kitchens, farms, motels, and any other non-residential environments. Nor is it intended to be used by consumers in hotels, motels, bed and breakfasts and any other residential environments.
- If the Platinum Air Fryer is used improperly by the consumer or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer of the product can/ will refuse any liability for damages caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for safe handling and cleaning.

Automatic switch-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, [press the button“!\[\]\(3d8c13c92b853674f749aac6fa869926_img.jpg\)” for more than 3 seconds](#)(Fig.8).

Before first use

1. Remove all packaging materials
2. Remove any stickers or labels from the appliance
3. Thoroughly clean the basket and pan with hot water, gentle dishwashing soap, and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth. This is an oil-free fryer that works on hot air, do not fill the pan with oil or

frying fat.

Preparing for use

- 1 Place the appliance on a stable, even, and heat resistant surface.
- 2 Place the basket in the pan (Fig.3).

Do not fill the pan with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

Using the appliance

The oil-free Platinum Air Fryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

Air Frying

1. Plug in the main power cord.
2. Carefully pull the pan out of the Air fryer (Fig.6)
3. Place all ingredients inside of frying basket. (Fig.5)

Note: Do not exceed the MAX indicator (see section "settings" in this chapter), as it may effect the quality of the food.

4. Slide the pan back into the Air Fryer carefully aligning the pan with the guides found inside the body of the fryer. (Fig 4)

Caution: Do not touch the pan during and/or immediately after use, as it gets very hot. Only hold the pan by the handle. Never use the pan without the basket in it.

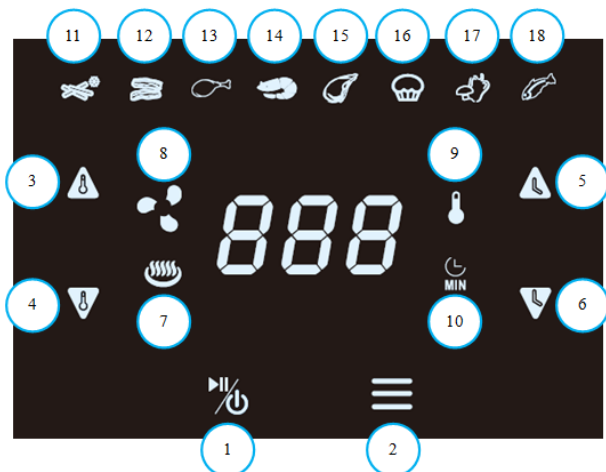
5. Determine the required preparation time for the ingredients (see section 'Settings' in this chapter).

Preheating: Add 3 minutes to the preparation time when the appliance is cold in order to preheat .

Note: If you want, you can also let the appliance preheat without any ingredients inside. Then fill the basket and turn the timer knob to the required preparation time.

- a. The timer starts counting down from the set prep time.
- b. Excess oil from the ingredients is collected on the bottom of the pan.

Fig.8



6. Operate the control panel as follows (Fig 8)


Plug in the power cord, the power indicator light will turn on.

Button 1 –Power Button

Once the Outer Basket and Fry Basket are properly placed in the main housing, the Power Button will be illuminated. Selecting the power button for 3 seconds will make the unit's default temperature of 400°F, while the cooking time will be set to 15 minutes. Selecting the Power Button for a second time will start the cooking process. Press the power button and hold for 3 seconds to turn off the unit and stop the cooking

process. All of the power lights will turn off and the fan will shut down.
Note: During cooking, you can touch the power button to control the pause and start of cooking.

Button 2 –Preset Button

Selecting the “” Preset Button enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begins

Button 3&4 –Temperature Control Buttons

The + and – symbols enable you to increase or decrease cooking temperature by 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature Control range: 170°F-400°F .

Button 5&6 –Timer Control Buttons

The + and – symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Indicator light“ 7 ”

Heating indicator

Indicator light“ 8 ”

Fan indicator

Indicator light“ 9 ”

Temperature indicator

Indicator light“ 10 ”

Timer indicator

Indicator light“ 11-18 ”

Recipe indicator

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

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pan(Fig.3)

Tip: If you set the timer to half of the prep time, you’ll hear the timer bell go off, notifying you that it is time to shake the ingredients. However, this means that you’ll have to set the timer again to the remaining preparation time after shaking.

8. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat resistant surface.
- 9.. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
10. To remove ingredients (e.g. fries), pull the pan out of the Air Fryer and place it on a heat resistant surface, and press the basket release button and lift the basket out of the pan. (Fig.3)

Do not turn the basket upside down with the pan still attached to it as any excess oil that has collected on the bottom of the pan will leak onto the ingredients. The pan and the ingredients are hot, as

well as the air fryer. Depending on the type of ingredients inside of the air fryer, steam may escape from the pan.

11. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs

12. When a batch of ingredients is ready, the Air Fryer is instantly ready to prepare a new batch.

Settings

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

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

Pulling the pan briefly out of the appliance during air frying disturbs the process.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Lightly brush oil onto fresh potatoes for a crispier result. Fry your ingredients in the Air Fryer within a few minutes after you brushed*

oil onto it.

- Do not prepare extremely greasy ingredients such as sausages in the Air Fryer.
- Snacks that can be prepared in a oven can also be prepared in the Air Fryer.
- The optimal amount for preparing crispy fries is 16oz.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

	Min-max Amount (Ounce)	Time (min.)	Temperature (°F)	Shake	Extra information
Potato & fries					
Thin frozen fries	14-16	18-20	400	shake	
Thick frozen fries	14-16	20-25	400	shake	
Potato gratin	21	20-25	390	shake	
Meat & Poultry					
Steak	3.5 - 21	10-15	360		

Pork chops	3.5 - 21	10-15	360		
Hamburger	3.5 - 21	10-15	360		
Sausage roll	3.5 - 21	13-15	390		
Drumsticks	3.5 - 21	25-30	400		
Chicken breast	3.5 - 21	15-20	360		
Snacks					
Spring rolls	3.5 - 17	8-10	390	shake	Use oven-ready
Frozen chicken nuggets	3.5 - 21	6-10	390	shake	Use oven-ready
Frozen fish fingers	3.5 - 17	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	3.5 - 17	8-10	360		Use oven-ready
Stuffed vegetables	3.5 - 17	10	320		
Baking					
Cake	14	20-25	360		Use baking tin
Quiche	17	20-22	360		Use baking tin/oven dish
Muffins	14	15-18	390		Use baking tin
Sweet snacks	17	20	360		Use baking tin/oven dish

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold in order to preheat.

Cleaning

Clean the appliance after every use.

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

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

Note: Remove the pan to let the Air Fryer cool down more quickly.

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

3 Clean the pan, and basket with hot water, some gentle dishwashing soap and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining oils.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with gentle dishwashing soap. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4 Clean the inside of the appliance with hot water and non-abrasive sponge.

5 Clean the heating element with a cleaning brush to remove any food residues.

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry.

Environment

Do not throw away your Platinum Air Fryer with regular household waste.

Once you no longer need or choose not to have your air fryer anymore,

you can take your unit to your local recycling plant and have it recycled.
By doing this, you help to preserve the environment

Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized dealer or manufacturer of the product.

Troubleshooting

Problem	Possible cause	Solution
The Air Fryer does not work	The appliance is not plugged in.	Put the main plug in polarized outlet.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
Ingredients are not fully cooked	Too many items/ ingredients inside of the basket.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').

<p>The ingredients are not fried evenly.</p>	<p>Certain types of ingredients need to be shaken halfway through the preparation time.</p>	<p>Ingredients that lie on top of each other or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.</p>
<p>Fried foods are not crispy when they come out of the air fryer.</p>	<p>You used a type of food meant to be prepared in a traditional deep fryer.</p>	<p>Lightly brush some oil onto the food for a crispier result.</p>
	<p>The basket is not placed in the pan correctly.</p>	<p>Push the basket down into the pan until you hear a click.</p>
<p>White smoke comes out of the appliance.</p>	<p>You are preparing greasy ingredients.</p>	<p>When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.</p>
	<p>The pan still contains grease residues from previous use.</p>	<p>White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.</p>
<p>French fries are fried unevenly in the air fryer.</p>	<p>You did not use the right potato type.</p>	<p>Use fresh potatoes and make sure they stay firm during frying.</p>

	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.