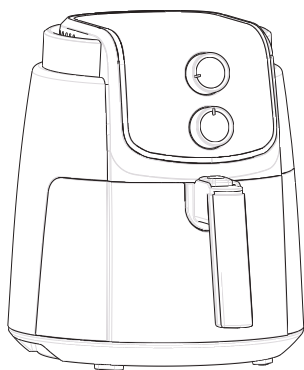




# AIR FRYER

## INSTRUCTION MANUAL



**MF-TN35D2**

**IMPORTANT NOTE:** Please read the manual carefully before operating your product. Retain it for future reference.

# IMPORTANT SAFEGUARDS

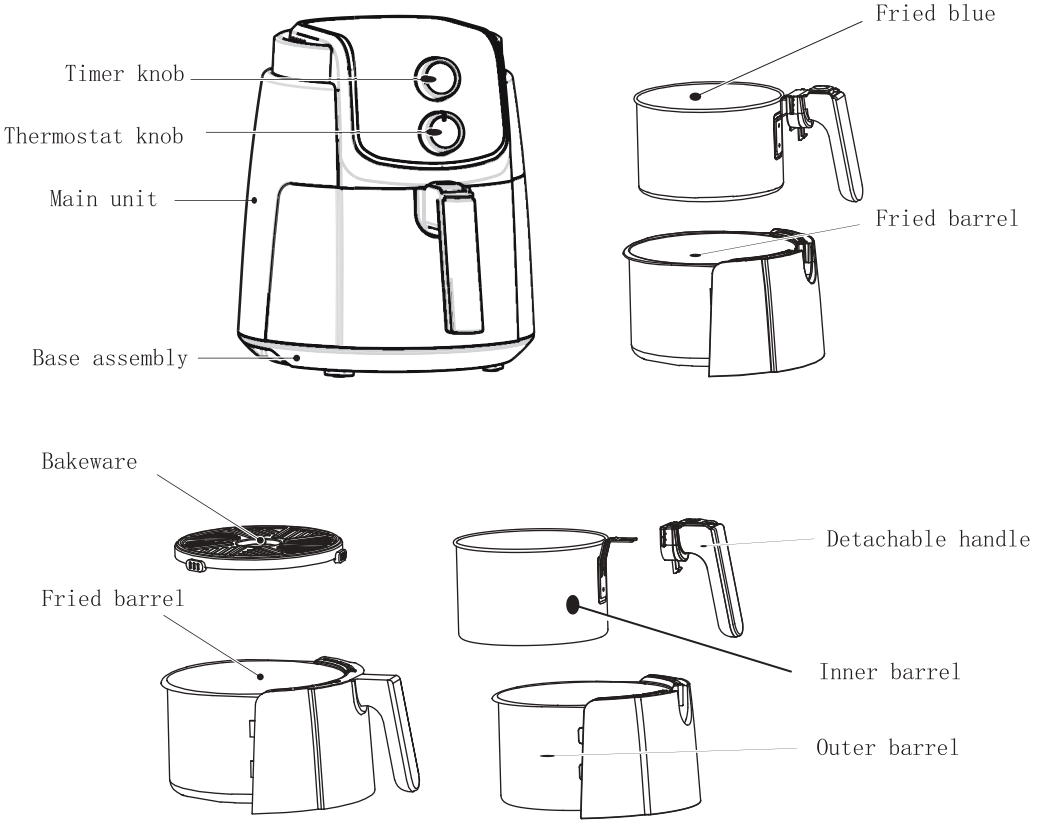
1. This appliance is for household use only. Do not use outdoors.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance
4. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, office and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - In bed and breakfast type environments;
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
7. The surfaces are liable to get hot during use.
8. After being used for a long time, the corresponding heating zone of the induction hotplate is still hot. Never touch the ceramic surface to avoid burning.
9. Do not immerse any part of the appliance in water or other liquid.
10. Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap. Clean sufficiently.

# IMPORTANT SAFEGUARDS

11. Do not let any water or other liquid enter the appliance to prevent electric shock.
12. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
13. Do not cover the air inlet and the air outlet openings while the appliance is operating.
14. Do not fill the pan with oil as this may cause a fire hazard.
15. Never touch the inside of the appliance while it is operating.
16. Keep the mains cord away from hot surfaces.
17. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
18. During hot 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.
19. 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.

# Product components

The product is subject to the actual product and configuration.



# Electrical parameters

Model	Voltage	Frequency	Power
MF-TN35D2	220-240V~	50/60Hz	1500W

## Instructions for use

### Preparation

1. The product should be stably placed on a flat table (Figure 1), so that the power cord has a sufficient length to be plugged into the socket, and the air around the product should be kept in circulation, and should not be close to flammable items.

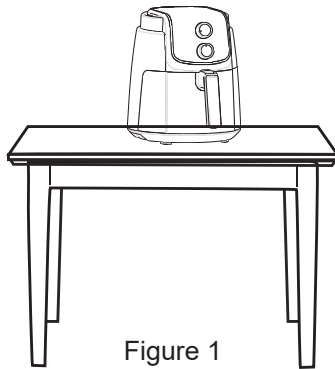


Figure 1

2. According to different configurations install the barrel assembly (Figure 2), then push it into the Main unit (Figure 3).

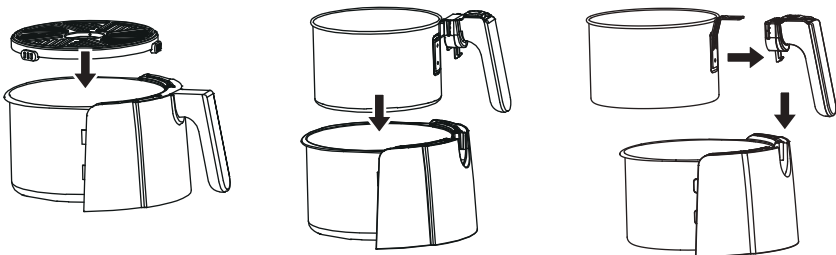


Figure 2

# Instructions for use

## Tips For Fried blue

When assembling fried blue and fried barrel, the sound of metal duckles proves that the assembly is in place.

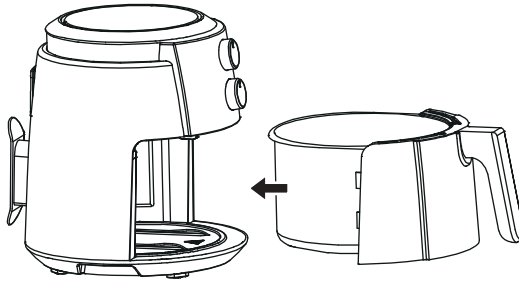


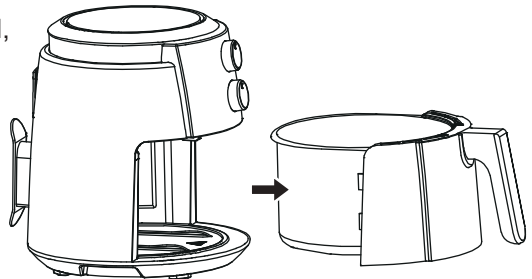
Figure 3

3. Before placing ingredients, preheat the machine for 3-5 minutes, the cooking effect will be better.

## Instructions

1. After the machine is powered on, adjust the temperature knob to the 200 ° C position and the time knob to 3-5 minutes to complete the warm-up operation of the machine.

2. After the preheating is completed, hold the top of the machine with one hand, and pull the barrel out by holding the handle of the barrel with the other hand. The barrel must be placed on a stable table.



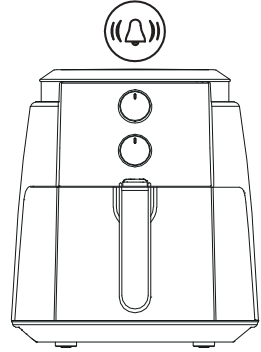
3. Put the ingredients on the bakware in the fried barrel.

4. Push the fryer into the machine, select the corresponding cooking temperature and time by the knob, and cook and heat the ingredients.

Note: When the drum is not fully advanced, the micro-switch is not triggered, the machine is in the state of power off the barrel, and it will not work. At this time, you only need to fully push the drum.

# Instructions for use

5. After the timer “ding”, the heating is completed. When the food is ready, unplug it. Take out the fryer carefully, lay it flat on the table, and then use the auxiliary tools (such as chopsticks) to remove the cooked food.



## Tips For Timer

If you set the scale within 30 degrees (about 10 mins) from the OFF position, roll to more than 30 degrees and then adjust to the required scale.



Handle with care and remember to lay it flat on the table to avoid being burned by steam or dumping the fryer, or burned by oil or hot food. In the process of removing food, it is recommended to use auxiliary tools (such as chopsticks) to assist.



This button is only used to pull out or insert the inner barrel when it is cold. When cooking, the button and its surrounding are very hot, please don't touch!

## Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

Menus	Temperature (°C)	Time(min.)
Defrost	80	5-10
Frozen fries	180	15-17
Chicken wing	180	15-19
Chicken legs	180	20-24
Meat	200	10-14
Shrimp	180	8-12
Fish	180	13-17
Cake	180	8-10

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

## Warm reminder

- The first use requires 10 minutes of dry burning. A small amount of white smoke or odor may appear during the dry burning process, which is normal. Do not panic.
- Before the product works, please check whether the bakeware or fried blue is in place to avoid malfunction.
- If you find that the product is malfunctioning, please stop using it and contact our service department immediately.
- Please use the bakeware or fried blue and fried barrel together in the whole machine, and avoid using them separately.
- After using, unplug the power plug and allow the air fryer to cool completely before moving.

## Cleaning and maintenance

- Please clean the air fryer to prevent it from being burned.
- After using, please clean the bakeware or fried blue and fried barrel in time to avoid the damage of the coating due to the erosion of food residue oil.
- Do not use strong abrasive cleaners to prevent damage to the machine and your health.
- Use a soft, clean cloth to wipe the air fryer. Please do not use an over-wet cloth to clean the air fryer, to prevent water from entering the air fryer, which may cause short circuit and fire.
- Please do not use other cleaning equipment such as a dishwasher to clean the air fryer, otherwise it may cause damage and affect the use.
- Use neutral detergent or clean water to clean the frying pans and drums.
- Please do not use hard and sharp items (such as wire balls, blades, etc.) to clean the bakeware or fried blue and fried barrel to prevent scratching t