

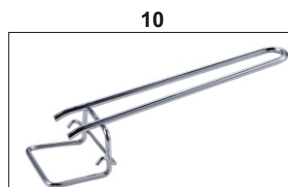
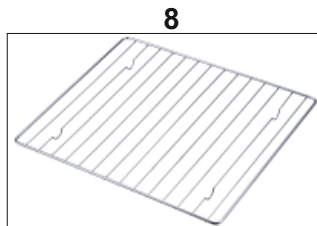
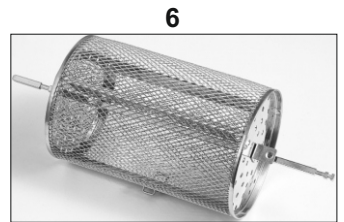
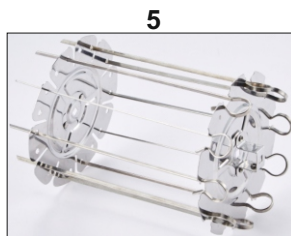
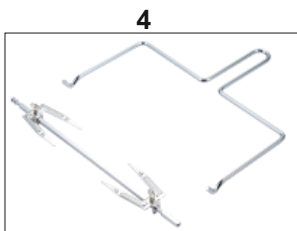
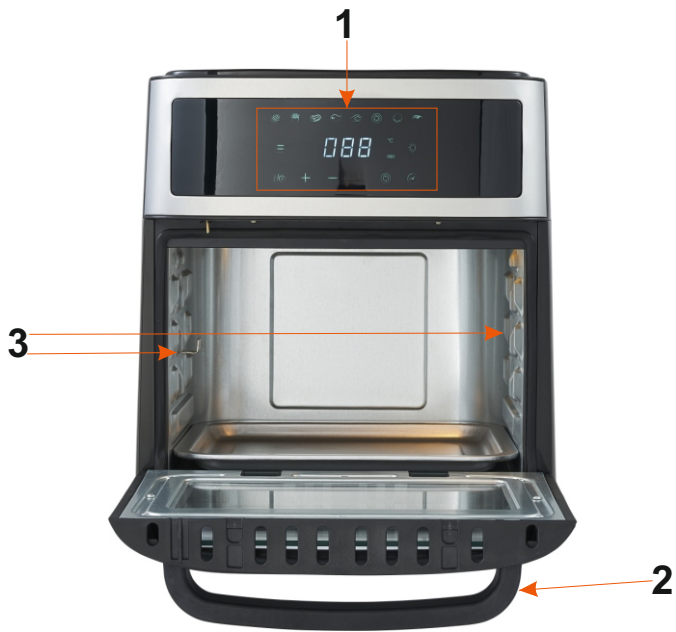
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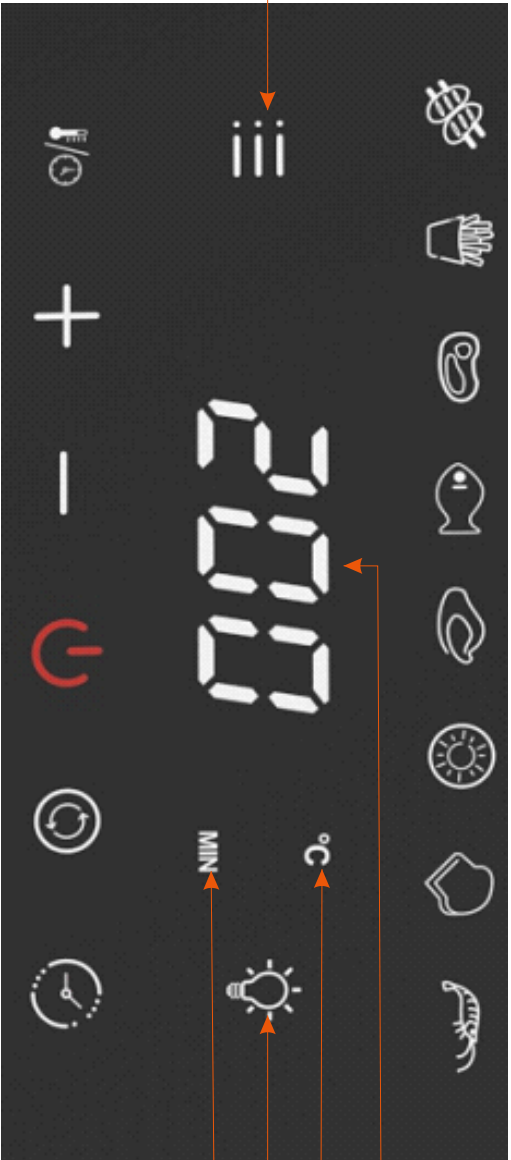
EUROPE



AD 6309

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GENERAL SAFETY CONDITIONS

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

1. Before using the device, read the operating instructions and follow the instructions contained therein. The manufacturer is not liable for any damage caused by the use of the device contrary to its intended use or improper operation.
2. The appliance is intended for domestic use only. Do not use for other purposes not in accordance with its intended purpose.
3. The device must only be connected to an earthed socket 220-240 V ~ 50/60 Hz. In order to increase the safety of use, many electrical devices should not be connected to one electric circuit simultaneously.
4. Be especially careful when using the device when children are in the vicinity. Do not allow children to play with the device and do not let children or people unfamiliar with the device use it.
5. **WARNING:** This equipment may be used by children over 8 years of age and people with reduced physical, sensory or mental abilities, or people with no experience or knowledge of the equipment, if this is done under the supervision of a person responsible for their safety or has been provided to them. Instructions on the safe use of the device and are aware of the dangers associated with its use. Children should not play with the equipment. Cleaning and user maintenance should not be performed by children unless they are over 8 years old and these activities are performed under supervision.
6. Always remove the plug from the outlet after use, holding the outlet with your hand. **DO NOT** pull on the cord.
7. Do not immerse the cable, plug, and the entire device in water or any other liquid. Do not expose the device to weather conditions (rain, sun, etc.) or use it in high humidity conditions (bathrooms, damp mobile homes).
8. Periodically check the condition of the power cord. If the power cord is damaged, it should be replaced by a specialist repair shop in order to avoid a hazard.
9. Do not use the appliance with a damaged power cord, or if it has been dropped or damaged in any way, or if it is not working properly. Do not repair the device yourself as there is a risk of electric shock. Take the damaged device to an appropriate service center for inspection or repair. Any repairs may only be carried out by authorized service points. Incorrectly performed repairs can pose a serious threat to the user.
10. Place the device on a cool, stable, even surface, away from any kitchen appliances that heat up, such as electric cooker, gas burner, etc.
11. Do not use the device near flammable materials.
12. The power cord must not hang over the edge of the table or touch hot surfaces.
13. Do not leave the device turned on or the power adapter in the socket unattended.
14. For additional protection, it is advisable to install a residual current device (RCD) in the electrical circuit with a rated residual current not exceeding 30 mA . A specialist electrician should be consulted in this regard.
15. Do not allow the motor part of the device to get wet.
16. If it is necessary to use an extension cord, use a model with a grounding pin only,

suitable for a current of at least 10A. Extension cords that do not meet this requirement may overheat. Place the cord so that it is not accidentally pulled or tripped over it.

17. The device should be placed on an even, temperature-resistant surface, away from flammable materials (curtains, curtains, wallpaper, etc.). For proper air circulation, keep a free space of at least 10 cm on each side of the appliance and at least 30 cm above the oven. Do not cover the ventilation openings of the oven as this can overheat and damage the appliance.

18. Do not touch hot surfaces of the device (door, top or bottom wall, and side walls). Use protective gloves to remove or touch any hot parts.

19. The power cord must not be placed above the device, and it must not touch or lie near hot surfaces. Do not place the device under an electrical socket.

20. Do not insert the entire volume of the device into the device, as this may result in fire and destruction of the device.

21. Cardboard, paper, plastic, and other flammable and fusible objects must not be placed in the equipment.

22. Clean the device after each use.

23. For cleaning the housing, do not use aggressive detergents in the form of emulsions, lotions, pastes, etc., because they can, among other things, remove the applied graphic information symbols such as scales, markings, warning signs, etc.

24. Do not use metal wires for cleaning. Broken wire fragments may come into contact with electrical parts, posing a risk of an electric shock.

25. The equipment is not designed to be operated by means of external timers or a separate remote control system.

26. Due to the high temperature, particular care should be taken when removing the baked food, removing hot fat, or other hot liquids.

The temperature of accessible surfaces of the operating device may be high when the equipment is in operation.

Do not touch the hot surfaces of the device.

Never move the device when it is turned on or when it is hot.



Due to the spreading heat and steam, the device should not be placed under a kitchen cupboard.

Device Description:

Air Fryer Oven

1. Control Panel 2. Handle 3. Rotisserie mount

Accessories:

4. Rotisserie with handle 5. Skewer rack 6. Rolling cage
7. Air fryer basket 8. Baking Rack 9. Bake tray
10. tray handle

Control Panel description:

1. Menu selection button 2. On / Off button 3. Temperature / Time display
4. Celsius indicator 5. Inside Light On / Off button 6. Minute indicator
7. Add button 8. Subtract button 9. Time / Temperature control selection
10. Chicken Wing 11. French fries 12. Steak
13. Fish 14. Chicken 15. Dry Fruit
16. Bread 17. Shrimp 18. Rotisserie on / off
19. Delay startup

Device operation:

1. Plug the device into mains power
2. Press the On / Off button (2). The device Will turn on and emit a noise alarm. If no selection is made the device will go on standby

after 1 minute.

3. Using the Menu selection button (1) select the desired program.

4. After choosing the program you can:

- a. Change the temperature and time. By pressing the Time / Temperature control selection button (9). And then pressing the add and subtract buttons respectively (7, 8)
- b. Turn on the inside light by pressing the Inside light button (5).
- c. Delay the start of the chosen program by pressing the Delay startup button (19) by 1-720 minutes. You can press the subtract and add (8,7) buttons for 1 step or hold for faster addition or subtraction of the desired time. After 3 seconds the countdown will begin,
- d. Turn on the Rotisserie on or off by pressing the Rotisserie button (18).

5. After the set time the device will emit 2 noise alarms.

!!WARNING!! The inside of the device is very hot. Do not touch the inside of the device when in use or cooling. Only touch the inside of the device after cooldown.

6. Please make sure to use the attached tray handle (10), Rotisserie handle (4), or oven gloves to take out the used accessories.

7. After finishing work with the device wait for it to go into standby mode. Or after starting a program press and the On / Off button (2) for 3 seconds. The device will go into standby mode.

8. After the device finishes cooling (No noise from the cooling fan present) unplug the device from the mains socket.

Using the Rotisserie (4):

1. To use the Rotisserie:

Rotisserie: Used mostly for a whole chicken. Take the Rotisserie rod and push it through the middle of the chicken from the lower hole to the upper hole. Then attach the Rotisserie spikes facing inwards onto the rod and into the chicken meat and squeeze the chicken from both sides so the spikes puncture the skin and sink into the meat. To make sure the spikes do not move please tighten the screws attached to the spikes. Put the rod with the chicken into the Rotisserie mount holes. The side with the grooves resting on the left side mount and the smoother side into the rotating engine part on the right.

2. Close the device and select the program, press the Rotisserie On / Off button (18), and confirm with the On / Off button (2).

3. Once the food is finished please use the Rotisserie handle (4) or oven gloves to pull it out of the frying chamber.

!!WARNING!!

Please either use the skin or food twine to fasten the legs and wings in place so the food does not touch the heating element. It is also advised to put the baking tray on the bottom of the frying chamber to catch the grease coming from the food.

Using the Skewer rack (5):

1. Place food on skewers from the device.

2. Put the round skewer rack holders on the rotisserie rod so that the holes align with each other as much as possible.

3. put the flat end into one hole of the round skewer rack holder and then the end with the loop into the corresponding hole on the other round skewer holder. The skewers have to move while rolling in the rack. Please make sure that while moving they do not fall out of the holes.

4. Close the device and select the program, press the Rotisserie On / Off button (18), and confirm with the On / Off button (2).

5. Once the food is finished please use the Rotisserie handle (4) or oven gloves to pull it out of the frying chamber.

Using the rolling cage (6):

1. Insert the rotisserie rod through the side holes in the cage and then tighten the screws making sure the cage is held in place.

2. Open the cage, place the food inside. Make sure not to put too much food so it can move inside the cage. For best results is to use half of the space inside the cage and the other half leave it empty.

3. Insert the cage inside the frying chamber. Make sure the rotisserie rod is resting on the rotisserie mounts. The side with the grooves resting on the left side mount and the smoother side into the rotating engine part on the right.

4. Close the device and select the program, press the Rotisserie On / Off button (18), and confirm with the On / Off button (2).

5. Once the food is finished please use the Rotisserie handle (4) or oven gloves to pull it out of the frying chamber.

Using the trays:

Air fryer basket (7):

Mainly used for fries, chicken wings, breaded foods.

1. Place food in the basket making sure to leave space for the hot air to move around the pieces of the food. The less contact between the pieces the better.

2. Place the basket in the frying chamber. The best position is in the middle. The higher and closer to the heating element the more crispy the food will be. The more away the better it will be cooked from the inside out.

3. Close the device and select the program and confirm with the On / Off button (2).

4. After finishing cooking remove the tray from the device using the tray handle (10) or oven glove.

Backing rack (8):

The rack is mostly used as support for other baking containers.

1. Place the rack inside the frying chamber.

2. Place an oven-proof / heat-proof tray or bowl onto the rack.
3. Close the device and select the program and confirm with the On / Off button (2).
4. After finishing the cooking process let the device and the rack cool down and remove it from the device using oven gloves.

Bake tray (9):

The tray is used mostly for recipes that do not need airflow around the food.

1. Place food on the tray.
2. Place the tray inside the frying chamber.
3. After the selected
4. Close the device and select the program and confirm with the On / Off button (2).
5. After finishing cooking remove the tray from the device using the tray handle (10) or oven glove.

Program Table:

Mode	Default temperature (°C)	Adjustable temperature range (°C)	Temperature increase / decrease (°C)	Default time (min)	Adjustable time range (min)	Time increase / decrease (min)
Chicken wings	180	175-200	5	8	1-60	1
French fries	180	175-200	5	12	1-60	1
Steak	190	180-200	5	10	1-60	1
Fish	200	160-200	5	15	1-60	1
Chicken	180	160-200	5	thirty	1-60	1
Dry fruit	45	45-80	5	240	1-720	1/30
Bread	200	180-200	5	5	1-60	1
Shrimp	170	160-190	5	8	1-60	1

Program Description:

All programs can be used with a Delay timer from 1 minute up to 720 minutes. First, select a program and then press the Delay startup (19) button and using the Add and subtract buttons (7,8) you can change the time delay amount.

Check the Food if it's cooked properly throughout the cooking process to make sure it is perfect. The device has program memory once you open the door during a program the device will pause, when you close the door again it will continue operation. You can also pause the program by pressing the on / off button once. Then press once to un-pause.

All programs can have the Rotisserie function turned on. First, select a program and then press the Rotisserie (18) button.

Basic operation:

To choose a program press the Menu selection button (1) repeatedly until the wanted program icon starts blinking. Choose the rest of the options for the program, (rotation, light, temperature, delay, time) and confirm by pressing the On / Off button (2). To pause a started program press the On / Off (2) button once, shortly to un-pause press the button again. To cancel the current program press the On / Off button (2) for 4 seconds.

PROGRAMS:

Chicken wings (10): Program mostly used for raw or low processed meats with lower temperature needs. Short default time makes it ideal for chicken wings and thin sausages. Best used with Frying basket (7) or Baking tray (9) If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

French fries (11): Program mostly used for frozen fries. Best used with rolling cage (6) or frying basket (7) If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Pork (12): Program mostly used for thicker parts of white meat or red meat. Best used with Baking tray (9). Higher time and temperature give a moist inside with well done outside. If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Fish (13): Program most used for frozen processed fish or fresh fish. Best used with baking tray (9) or frying basket (7). If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and

using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Chicken (14): Program used for raw chicken meat. Best used with Frying basket (7), Baking tray (9) and skewer rack (5), and rotisserie (4). Please note that the time should be adjusted depending on the thickness of the meat or the weight of the food you are going to use. When using a whole chicken please use the rotisserie (4) and when making skewers with chicken meat and vegetables please use the skewer set (5). If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Dry fruit (15): Program used for frying fruit, vegetables, mushrooms, meat. Best used with frying basket (7), Baking tray (9), Skewer rack (5). Long heating in low temperatures pulls out the excess moisture from the food and makes it last longer. If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Bread (16): Program used for toasting bread. Best used with Baking rack (8). If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Shrimp (17): Best used for small seafood like shrimp. Best used with Frying basket (7). If the time or temperature is not enough you can always change the time or temperature by pressing the Time / Temperature control button (9) and using the Add and subtract buttons (7,8) you can change the time/temperature as needed. Each press changes between time and temperature display.

Light (5): You can turn the inside light on and off by pressing the button once.

First Use

- 1.Remove all packaging materials.
- 2.Remove stickers or labels on the product available for packaging.
- 3.Thoroughly clean the accessories with hot water, a little detergent, and a non-wear-resistant sponge, and then dry them with a clean soft cloth after cleaning.

Warm Tips: You can clean these parts in a dishwasher.

- 4.Place the main body of the fryer on a stable horizontal plane, plug in the power cord, select the first program, then adjust the temperature to 150°C, and adjust the time to 10min for empty frying. This purpose is to remove the peculiar smells from heating pipes and fittings.
- 5.Unplug the power cord and repeat Step 3 to clean it again once fully cooled down.

Cleaning and Maintenance

Before cleaning, unplug the power cord and allow the machine to cool down sufficiently, then clean it as follows:

- 1.Clean accessories with hot water, a little detergent, and a non-abrasive sponge. You can remove any residual stains with oil stain cleaner.

Tips: If stains stick to the accessories, please soak them in hot water mixed with detergent for about 10 min.

- 2.Use a wet cloth to clean the outside and inside of accessories. Do Not use abrasive cleaning detergents to scrub so as not to damage their coating.
- 3.Wipe the inner and outer surfaces of the product with a soft wrung wet cloth. Do Not directly clean the product with water.
- 4.Before the product is used or stored, all parts must be cleaned, dried with a dry cloth, and assembled back to the original position for next use.

Device description:

Input voltage: 220-240 V ~ 50/60 Hz

Power: 1700 W MAX: 2500 W

Capacity: 13 L



To protect your environment: please separate carton boxes and plastic bags and dispose them in corresponding waste bins. Used appliance should be delivered to the dedicated collecting points due to hazardous components, which may affect the environment. Do not dispose this appliance in the common waste bin.

DEUTSCH