

USER GUIDE



PowerPoint

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P8382SS

8L DUAL ZONE AIR FRYER OVEN

1700W

SAFETY & WARNINGS

Ensure to read all instructions and warnings in this user guide prior to first use. Retain this user guide for future reference.

Please handle this product with care and inspect it regularly to Ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact www.powerpointappliances.ie for support.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

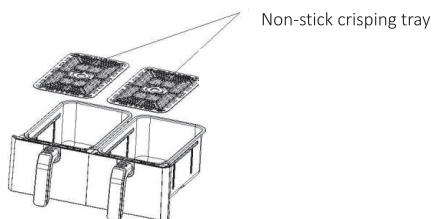
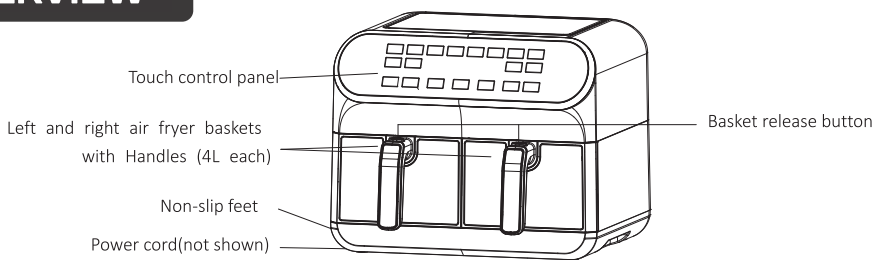
WARNING: Extreme caution must be used when handling any hot fryer basket or crisping tray. Avoid escaping steam from the fryer basket and the food.

- Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- When operating, the air fryer baskets and crisping trays will be hot. Do not touch. Use the handles on the air fryer to remove the baskets.
- **CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooked foods.
- **WARNING:** After operating, the air fryer baskets and crisping trays will be hot due to residual heat.
- Use oven mitts or potholders when handling the air fryer baskets. This will prevent potential burns.
- This air fryer oven is intended for indoor household use. Do not use the air fryer oven outdoors or for any other purpose.
- The power cord to this air fryer oven should be plugged into a 220-240V AC electrical outlet only.

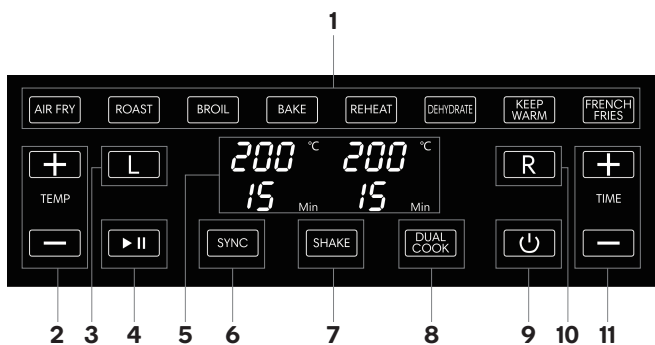
- If this air fryer oven begins to malfunction during use, press the basket release button and pull any active fryer baskets out of the air fryer oven. Unplug the power cord and stop use immediately. Contact www.powerpointappliances.ie for assistance.
- Only place the air fryer oven on fry, flat, stable and heat resistant surfaces.
- Do not place the air fryer oven on or near a hot gas or electric burner or in a heated oven.
- Be sure to use on a heat resistant and even surface, such as a heatproof mat. Do not place directly on a bench top. Keep the appliance at least 20cm away from the wall, furniture or other flammables.
- Do not immerse the power cord, plug, or air fryer oven into water or any other liquid.
- Do not allow the power cord to hang over edge of a table, counter or touch any hot surfaces.
- If the power cord is damaged, stop use immediately and contact www.powerpointappliances.ie for assistance.
- If the air fryer oven is damaged, stop use immediately and contact www.powerpointappliances.ie for assistance.
- Do not attempt to repair the air fryer oven yourself.
- **WARNING:** Under filling or over filling the air fryer basket may damage the air fryer oven and could result in serious injuries.
- **WARNING:** This air fryer oven should not be used to boil water.
- **WARNING:** This air fryer oven should never be used to deep fry foods.
- Do not obstruct the air inlets and outlets located on the back and sides of the air fryer oven with any objects.
- Do not use any third-party attachments and accessories with this air fryer oven. Doing so may cause malfunctions and injuries to users.
- When using the crisping trays, ensure they are properly inserted into each air fryer basket before adding food and cooking.
- **WARNING:** The air fryer oven will not operate unless the active fryer baskets are fully inserted into the air fryer oven body.
- Always use the handles on the air fryer basket to pull out each basket.
- Allow the air fryer oven to cool before cleaning or removing air fryer basket.
- Never move a hot air fryer oven or when containing hot food.
- Unplug the power cord the air fryer oven before cleaning, and when it is not in use.

- **WARNING:** The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **WARNING:** This appliance is intended to be used in household and similar applications.

OVERVIEW



Touch control panel



1. Modes
2. TEMP adjustment buttons (+to increase, -To decrease)
3. Left basket control
4. START/PAUSE
5. Dual digital TIME/TEMP display
6. SYNC FINISH
7. SHAKE
8. DUAL COOK
9. ON/OFF
10. Right basket control
11. TIME adjustment buttons (+to increase, -To decrease)

Note: Images are for reference only and may differ slightly from the actual product.

BEFORE FIRST USE

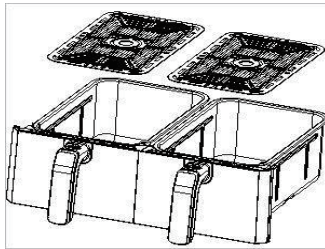
Remove all packing material and labels from the inside and outside of the air fryer oven.

1. The air fryer oven comes with 2 crisping trays inside the air fryer basket. Holding the basket release buttons, grab each air fryer basket handle and pull out the baskets.
2. Grab the handle on the crisping trays and remove them from the air fryer baskets.
3. Wash both fryer baskets and crisping trays in hot, soapy water.
4. Wipe the air fryer body with a damp cloth. Dry all parts thoroughly.

Note:

Do not immerse the air fryer body into water.

5. Insert one crisping tray into each air fryer basket so that the rubber corners on the crisping tray fit and lock comfortably into the basket.



6. Check for the left and right labels(L and R)on the air fryer body and insert the air fryer baskets into their respective sides. Ensure the baskets are fully inserted before use.

Note:


During initial use, the air fryer oven may emit a slight odour. This is normal and will not affect the flavour of food.

OPERATION

Placement

Place the air fryer oven on a flat, stable heat resistant surface.

Powering on/off

Plug the power cord into a socket and switch it on. The air fryer oven will emit a sound prompt and the touch control panel will flash once. The ON/OFF button  will light up red. The air fryer oven is now in standby.

To turn on the air fryer oven, press the ON/OFF button again. The air fryer oven will emit another sound prompt and the ON/OFF button will then turn green. The left L and right basket control buttons R and DUAL COOK button will light up. The air fryer oven is now ready for use.

To turn off the air fryer oven, press the ON/OFF button again.

Modes

This air fryer oven features 8 modes (AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE, KEEP WARM, FRENCH FRIES) with default temperatures and cooking times to assist for easy cooking.

For more manual control, each mode can also be customized with its temperature and cooking time.

MENU	DEFAULT TEMP	DEFAULT TIME	DUAL COOK TIME	TEMP RANGE (°C)	TIME RANGE	SHAKE FOOD
Air Fry	190°C	15 mins	18 mins	80-200	1-60 mins	2/3 time / once
Roast	180°C	30 mins	35 mins	80-200	1-60 mins	2/3 time / once
Broil	200°C	10 mins	13 mins	200	1-30 mins	no
Bake	180°C	20 mins	25 mins	80-200	1-60 mins	2/3 time / once
Reheat	120°C	6 mins	9 mins	80-200	1-60 mins	no
Dehydrate	55°C	8 hours	8 hours	35-80	1 hr - 24hrs	no recommend
Keep Warm	50°C	30 mins	30 mins	40-100	1-60 mins	no
French Fries	200°C	20 mins	24 mins	80-200	1-60 mins	2/3 time / once

Left/ right/ dual basket control

This air fryer oven features two air fryer baskets(left and right).The air fryer oven can cook

using a single basket, or two baskets.

If using both baskets, they can be controlled to either run on the same, or different cooking time and temperature settings.

Single basket operation


1. Push the basket release button and take out the air fryer basket that will be used.
2. Fill the air fryer basket with food. The capacity of one basket is up to 1.7kg. It is recommended to only fill the basket up to 2/3 full.

Notes:

- Do not overfill the basket. This may cause food to not be cooked properly.
- If air frying fresh vegetables, it is recommended to put no more than 3 cups worth in one basket.
- If using the DEHYDRATE mode, up to 6 cups of food may be placed. This is because the food will shrink in size due to dehydration. Place one layer of food in an empty air fryer, then place a crisping tray over the first layer and place a second layer of food on the crisping tray.


3. Once filled, insert the air fryer basket back into the correct slot (L or R) of the air fryer oven until locked in place.
4. Turn on the air fryer oven.
5. Press the left L or right basket control button R corresponding to the basket you are using. Press the desired mode button. The air fryer oven will then emit a sound prompt and the default temperature and cooking time of the selected mode will flash alternately on the display.



6. If using the default mode settings: Press the START/PAUSE button  then the air fryer oven will begin operating. The remaining cooking time will be shown on the display and start counting down.

If making manual adjustments: Adjust the temperature by pressing the TEMP adjustment buttons (+ to increase, -to decrease). The temperature will be adjusted in 5°C increments with every press.

Adjust the cooking time by pressing the TIME adjustment buttons (+to increase, - to decrease). The cooking time will be adjusted by 1-minute increments with every press.

Once you are satisfied with the adjustments, press the START/PAUSE button  and the air fryer oven will begin operating. The remaining cooking time will be shown on the display and start counting down.

IMPORTANT: Always check food halfway through cooking time to determine final cooking temperature and time.

Notes:

Pressing and holding the TEMP and TIME adjustment buttons will adjust the temperature and cooking time more quickly. The quantity, density, weight of food will alter the total cooking time necessary. In the DEHYRATE mode, time is adjustments are made in 1-hour increments.

If adjustments need to be made with the temperature or time during cooking, press the left or right basket control button(L or R)to adjust the settings of the respective basket. When the pressed basket control button starts flashing, you can then adjust the temperature and time settings using the adjustment buttons.

7. When the time reaches 00:00,the display will show 'Cool Cool ' before changing to 'End End'. The air fryer oven will beep five times when it is safe to remove the food.
8. Push the basket release button and pull out the air fryer basket. The food is now ready to eat. If making multiple batches, repeat the process for each batch.

Dual basket (using different modes)operation

1. Push the basket release buttons of the left and right air fryer baskets and pull them out of the air fryer oven.
2. Fill the air fryer baskets with food. The capacity of one basket is up to 1.7kg .It is recommended to only fill each basket up to 2/3 full

Notes:

Do not overfill the baskets. This may cause food to not be cooked properly. If air frying fresh vegetables, it is recommended to put no more than 3 cups worth

in each basket. If using the DEHYDRATE DEHYDRATE mode, up to 6 cups of food may be placed in each basket. This is because the food will shrink in size due to dehydration. Place one layer of food in an empty air fryer, then place a crisping tray over the first layer and place a second layer of food on the crisping tray.

3. Once filled, insert the air fryer baskets back into their respective L or R slots until locked in place.
4. Turn on the air fryer oven.
5. Press the left basket control button L then press the desired mode. The air fryer oven will then emit a sound prompt and the default temperature and cooking time of the selected mode will flash alternately on the display.



6. If making manual adjustments: Adjust the temperature by pressing the TEMP adjustment buttons+ to increase,- to decrease). The temperature will be adjusted in 5°C increments every press. You can adjust the cooking time by pressing the TIME adjustment buttons + to increase, to decrease). The cooking time will be adjusted by 1-minute increments for every press.

7. Press the right basket control button

When it begins flashing, repeat the process to set the mode and/or temperature and time settings.

Notes:

- Pressing and holding the TEMP and TIME adjustment buttons will adjust the temperature and cooking time more quickly.
- The quantity, density, weight of food will alter the total cooking time necessary.
- In the DEHYRATE mode, time is adjustments are made in 1-hour increments.

8. Press the **START/PAUSE** button and the air fryer oven will begin operating. The remaining cooking time will be shown on the display and start counting down.

IMPORTANT: Always check food halfway through cooking time to determine final cook time and temperature.

Note:

If adjustments need to be made with the temperature or time during cooking, press the left or right basket control button(L or R) to adjust the settings of the respective basket. When the pressed basket control button starts flashing, you can then adjust the temperature and time settings using the adjustment buttons.

9. When the time reaches 00:00,the display will show '**Cool**' before changing to '**End**'. The air fryer oven will beep five times to notify when it is safe to remove the food.
10. Push the basket release button and pull out the air fryer basket. The food is now ready to eat. If making multiple batches, repeat the whole process for each batch.

DUAL COOK DUAL COOK

DUAL COOK is useful if you wish to cook using both air frying baskets with the same settings.

- After filling each basket with food, insert them into the correct slot (L or R) into the air fryer oven.
- Turn on the air fryer oven.
- Press the DUAL COOK button.
- Follow the steps outlined in the Single basket operation' section of this user guide in setting the mode and/or adjusting the temperature/time settings and start cooking.
The adjustments made will automatically apply to both air fryer baskets.



Pausing

If for any reason cooking needs to be paused, there are two ways to do this:

- Press the START PAUSE button to pause cooking at any time. When the START/PAUSE button is pressed again, cooking will resume.
- Press the basket release button and using oven mitts or potholders, pull out the air fryer basket/s at any time and cooking will stop. When the basket is placed back into the air fryer oven, cooking will resume.



SHAKE SHAKE

- When cooking, for all modes except DEHYDRATE DEHYDRATE the air fryer oven will beep five times when it is two-thirds the way through. This is to remind users to pull out and shake the air fryer basket for food to gain a more even colour and crispier results.
- Press the SHAKE button SHAKE to turn this function off. The button will then disappear from the screen.

Note: The SHAKE button SHAKE will not activate if the total cooking time is less than 3 minutes.

SYNC FINISH


SYNC FINISH allows you to cook with two baskets requiring different settings simultaneously, with the food programmed to be ready at the same time. This is great for meals that require different temperatures and cooking times (for example, chicken and vegetables) and ensures all components of your meals are hot and fresh.

- Program both air fryer baskets with their respective temperatures and cooking times.
- Press the SYNC FINISH button SYNC  then press the START/PAUSE  button to begin operation.
- On the side of the basket with the longer cooking time, the display will show a countdown of the cooking time left and start cooking. On the side with the basket that has a shorter cooking time, it will hold off on cooking and show 'Hold'.



- The basket with shorter cooking time will start cooking once the cooking time remaining matches on both baskets. Both baskets will then be shown counting down.



Note: Once cooking has started, the SYNC FINISH  button cannot be pressed again and reset.

Air frying tips

- Pat the food dry before cooking to encourage browning and to avoid excess smoke.
- To ensure even cooking/browning, always open the active basket halfway through the cook time and check, turn or shake foods in the air fryer basket. Some recipes may call to brush or spray oil halfway through cooking .Adjust the temperature or time if needed.
- Frying smaller batches will require in shorter cooking times and yield crispier results.
- To avoid excess smoke, when cooking foods with high fat (for example, bacon, chicken wings or sausages) ,it may be necessary to empty the fat gathered in the air fryer basket between batches.
- Create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield even crispier foods.
- Press breading / coating onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking.
- To improve crispiness in meat, coat the meat lightly with cornflour or rice flour, and spray with oil.
- Arrange breaded coated foods in air fryer basket so that food is not touching to allow air flow on all surfaces.
- Spray oils work best with this air fryer oven. The spray distributes the oil more evenly and less oil is generally needed. However, canola, olive, avocado, coconut, grape seed, peanut, or vegetable oil work well too.

Air frying pre- packaged frozen foods

- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature.
- Once the time is up ,ensure the food is fully cooked.

CLEANING & CARE

WARNING: Allow the dual basket air fryer to cool fully before cleaning.

1. Turn off and unplug the air fryer oven. Press and hold the basket release buttons and remove the air fryer basket/s.

Note:

Ensure the air fryer basket/s and crisping tray/s have cooled completely before cleaning.

2. Wash both air fryer baskets and crisping trays in hot soapy water. Do not use metal kitchen utensils, harsh abrasives, or cleaning products as this may damage the non-stick coating on the air fryer baskets and crisping trays.

Note:

Both the air fryer baskets and crisping trays are dishwasher safe. For best results, place them in the top rack of the dishwasher.

3. Wipe the air fryer body with a soft, non-abrasive damp cloth.

Storage

- Ensure the air fryer oven is unplugged and all parts are clean and dry before storing.
- Do not store the air fryer oven if it is hot or wet.
- Insert a clean crisping tray into each air fryer basket and insert the baskets into the air fryer oven.
- Store in its original box or in a clean, dry place.

Troubleshooting Guide

Problem	Possible Cause	Possible Fix
Food is Overcooked/Burnt	Cooking Temperature is set too high.	Check cooking temperature and lower the Thermostat accordingly.
Food is undercooked.	Cooking Temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase the cooking time accordingly.
	The Cooking Pot has been overfilled.	Ensure that the cooking pot is not filled to the brim please leave a 3-4cm area free for the air to circulate.
	The Trivets have not been fitted to the base of the Air Fryer Baskets reducing air flow.	Ensure the Trivets are inserted into the base of the Air Fryer Baskets.
Unit does not power up	LED Digital Display is not illuminated.	Press the Power button on the Control Panel.
	No power to the Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Air Fryer Basket/s is not inserted or not pushed fully home	Ensure the Cooking Pot is inserted and pushed fully home.
Burning smell from unit	Food trapped under Trivets	Ensure Air Fryer Basket/s and Trivets are clean
	Previous food remains on Air Fryer Basket/s or Trivets.	