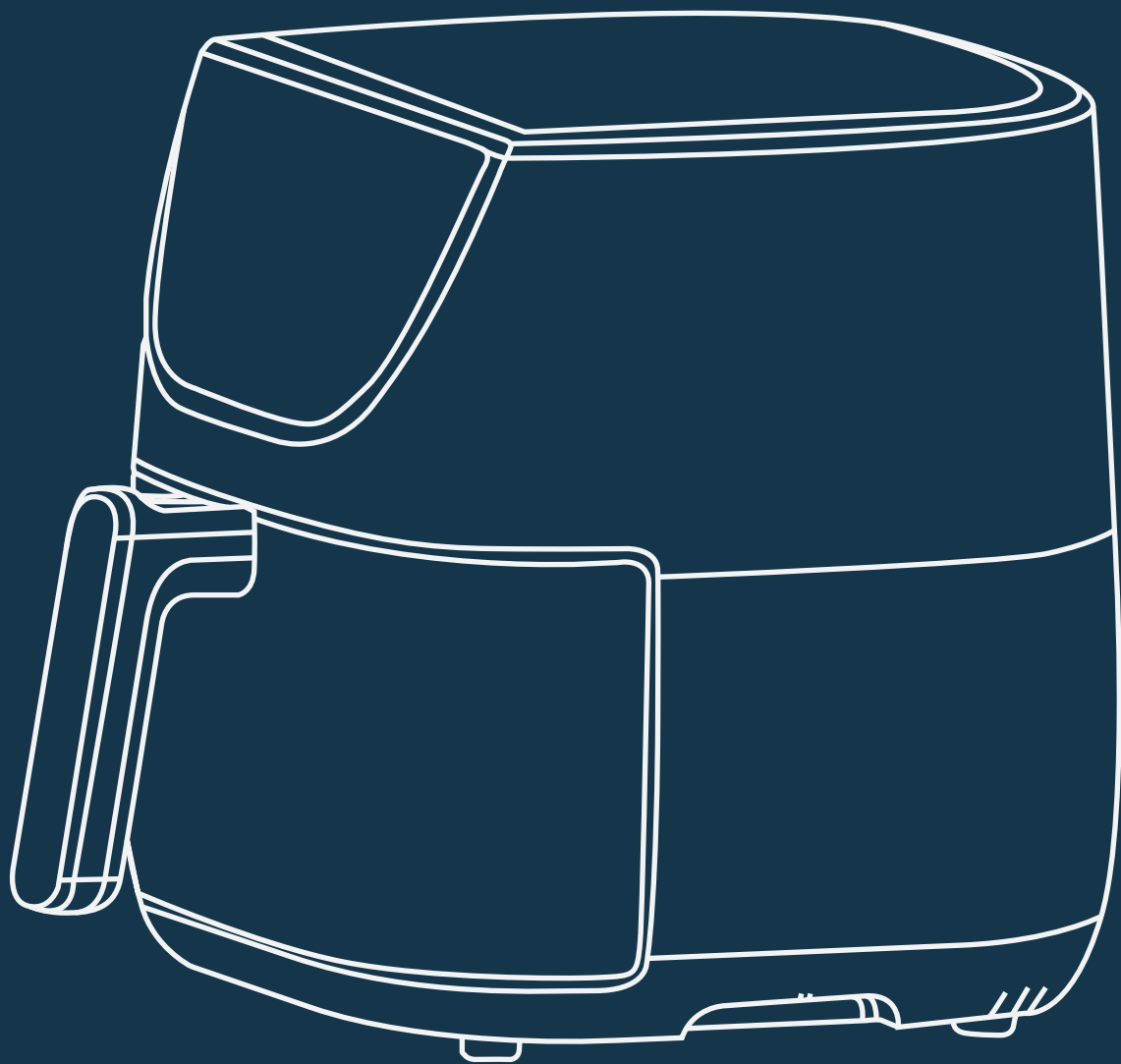


Airfryer



English Instruction Manual

iiglo[®]

Specifications & Features:

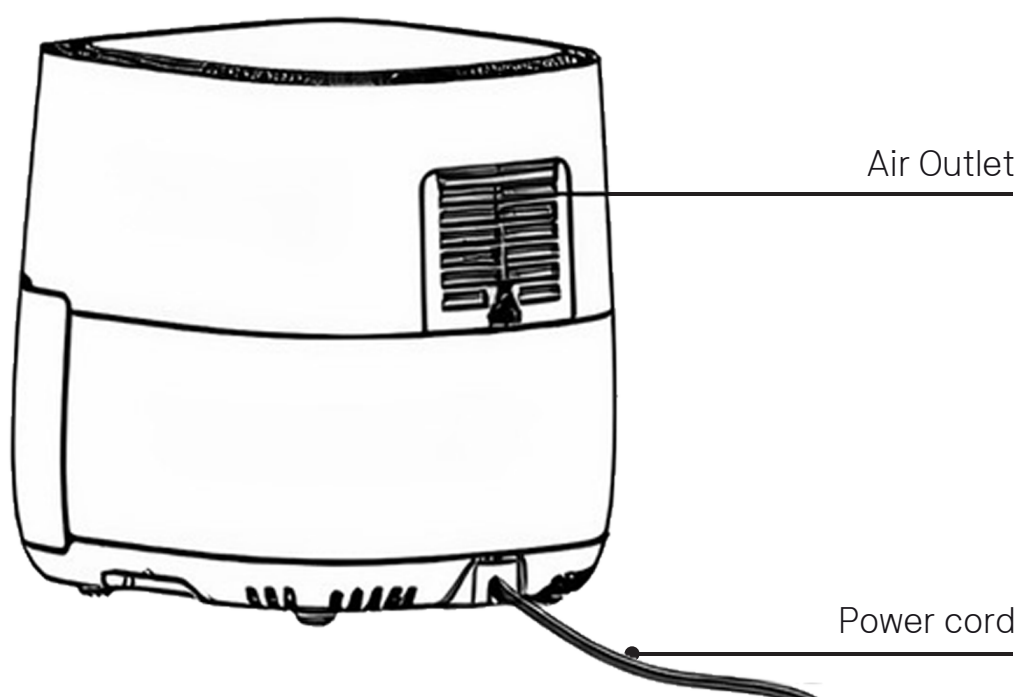
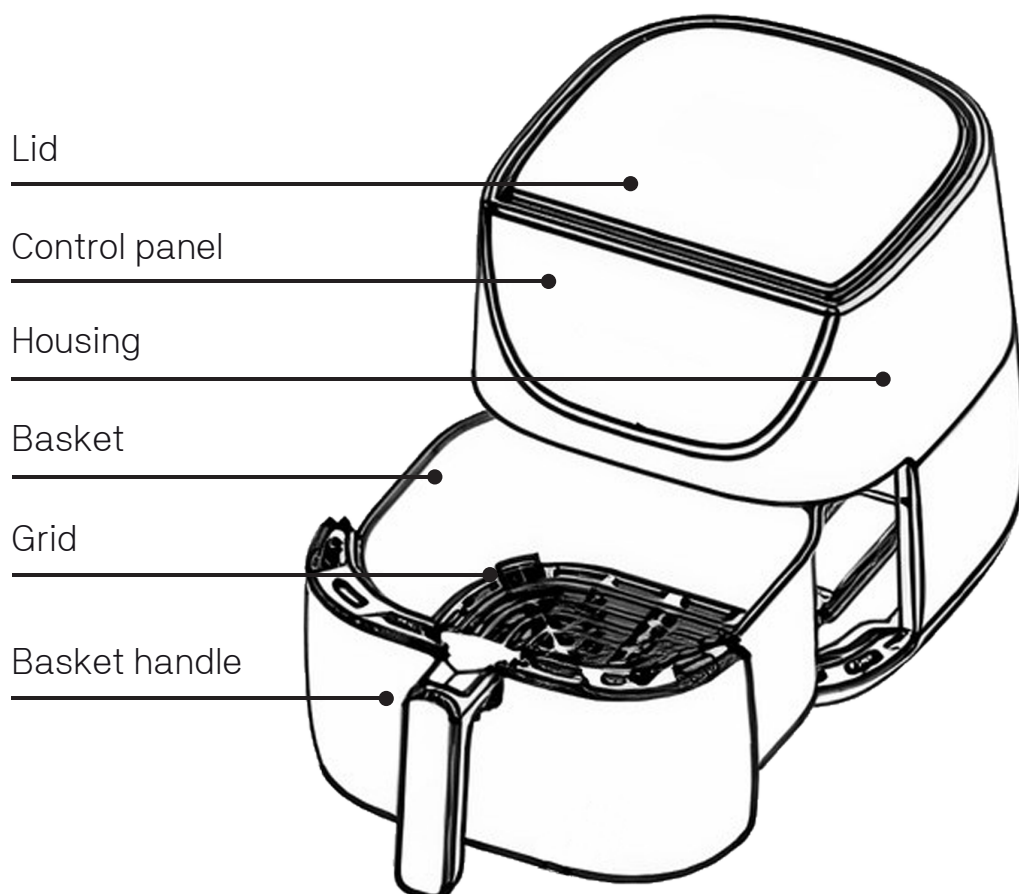
Voltage: 220-240V~,50Hz

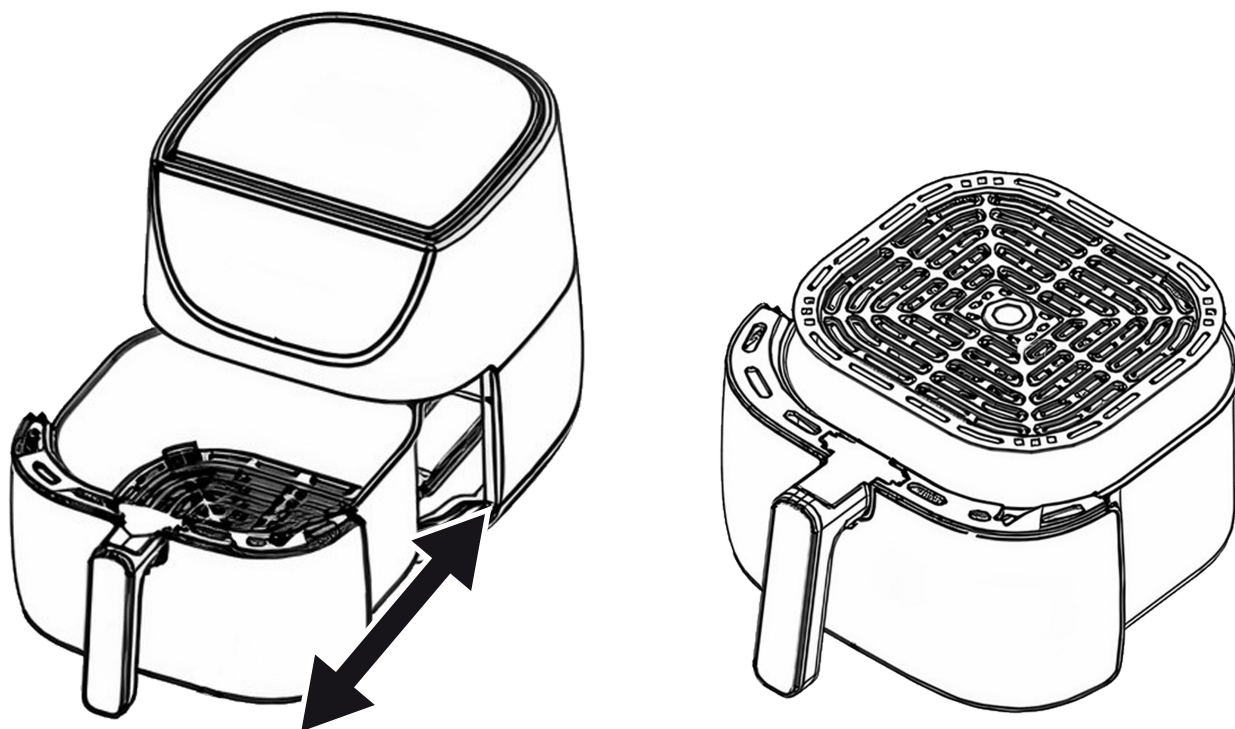
Wattage: 1700W

Basket capacity: 5.7L

Temperature: 80°C—200°C

Timer: 1-60 min





Important Safeguards

Our innovative Hot-air Fryer is designed to simplify your cooking experience while promoting healthier meals. With its unique combination of hot rapid air circulation and a top grill, this appliance allows you to prepare a wide variety of delicious dishes. What's more, our Hot-air Fryer evenly distributes heat from all directions, eliminating the need for excessive oil in most recipes. Say goodbye to greasy meals and hello to guilt-free indulgence with our exceptional Hot-air Fryer.

Please carefully read and retain this manual for future reference.

WARNINGS

- Avoid immersing the housing, electrical components and heating elements in water or rinsing it under the tap.
- Prevent any liquids from entering the appliance to avoid electric shock or short-circuiting.
- Keep all ingredients in the basket and ensure they do not come into contact with the heating elements.
- Do not cover the air outlet when the appliance is in use.
- Filling the basket with oil may pose a fire hazard.

WARNINGS

- Refrain from touching the interior of the appliance while it is operating.
- This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities or those lacking experience and knowledge, unless supervised or instructed by a responsible person regarding its usage.
- Verify that the indicated voltage on the appliance matches the local mains voltage.
- Do not use the appliance if the plug, power cord, or any other parts are damaged.
- Only seek assistance from authorized personnel for replacing or repairing a damaged power cord.
- Keep the power cord away from hot surfaces.
- Avoid plugging in the appliance or operating the control panel with wet hands.
- Ensure a minimum of 10 cm free space on the back, sides, and above the appliance. Do not place it against a wall or other appliances, and refrain from putting objects on top of it.
- Do not leave the appliance unattended while in use.
- Exercise caution when hot steam gets released through the air outlet openings during frying. Keep a safe distance from the air outlet openings, and be mindful of hot steam and air when removing the basket from the appliance.
- Note that surfaces may become hot during use.
- If you observe dark smoke coming from the appliance, immediately unplug it and wait for the smoking to cease before removing the basket.
- Use the appliance solely for its intended purpose as described in this manual.

Please remember to follow these instructions carefully to ensure safe and optimal usage of the appliance.

CAUTION

- Ensure that the appliance is placed on a horizontal, even, and stable surface.
- Always remember to unplug the appliance when not in use.
- This appliance is designed for indoor household use only. It may not be suitable or safe for use in environments such as staff kitchens, hotels, motels, and other non-residential settings.
- Misuse of the appliance or not following the user manual will void the warranty, and we cannot be held liable for any resulting damage.
- Allow the appliance to cool down for approximately 30 minutes before handling or cleaning it safely.

Please follow these cautionary guidelines to ensure safe and proper use of the appliance.

Automatic switch-off:

This appliance is equipped with a timer that, when it reaches 0, will produce a bell sound and automatically switch off the appliance. To manually switch off the appliance, turn the timer knob anticlockwise to 0.

Before First Use

1. Carefully remove all packaging materials from the appliance.
2. Remove any stickers or labels attached to the appliance.
3. Thoroughly clean the basket and grid using hot water, a small amount of washing-up liquid, and a non-abrasive sponge.
4. Wipe the interior and exterior surfaces of the appliance with a moist cloth.

Important Note: This oil-free fryer operates by utilizing hot air circulation. Please refrain from filling the basket with oil or frying fat, as it is specifically designed for oil-free cooking.

Preparing for Use

1. Ensure that the appliance is placed on a stable, horizontal, and even surface.
Note: Avoid placing the appliance on non-heat-resistant surfaces
2. Insert the grid into the basket.
3. Carefully pull the power cord from the storage compartment located on the bottom of the appliance.

Important Notes:

Refrain from filling the basket with oil or any other liquid as this appliance is specifically designed for oil-free cooking.

Avoid placing any objects on top of the appliance, as it may disrupt the airflow and affect the frying results.

Using the Appliance

The hot-air fryer is capable of preparing a wide range of ingredients. The included recipe booklet will assist you in familiarizing yourself with the appliance.

1. Plug in the mains plug.

2. Carefully pull out the basket from the hot-air fryer

3. Place the ingredients into the basket.

Note: Ensure that you do not exceed the MAX indicator (refer to the "Settings" section in this manual), as it may affect the quality of the food.

4. Slide the basket back into the hot-air fryer.

Important: Align the pan with the guides in the body of the fryer.

Never use the pan without the basket inside.

Caution: During and after use, avoid touching the basket as it becomes very hot. Hold the basket only by its handle.

5. Determine the required preparation time for the ingredient (refer to the "Settings" section in this manual).

If the appliance is cold, add 3 minutes to the preparation time.

Note: If desired, you can preheat the appliance without any ingredients inside.

Then, fill the basket and set the timer to the required preparation time.

a. The timer will begin counting down the set preparation time.

b. Excess oil from the ingredients will be collected at the bottom of the basket.

7. Some ingredients may require shaking halfway through the preparation time (refer to the "Settings" section in this manual). To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then, slide the basket back into the fryer.

Tip: If you set the timer to half the preparation time, you will hear the timer bell indicating when you need to shake the ingredients. However, remember to set the timer again for the remaining preparation time after shaking.

8. When you hear the timer bell, it signifies that the set preparation time has ended. Pull the basket out of the appliance and place it on a heat-resistant surface.

Note: You can also manually switch off the appliance by pressing the 'Power' button for 0.5 seconds, and the unit will turn off.

Using the Appliance

9. Check if the ingredients are ready.

If the ingredients are not yet fully cooked, simply slide the basket back into the appliance and set the timer for a few extra minutes.

10. To remove ingredients, pull the basket out of the hot-air fryer and place it on a heat-resistant surface. Press the release button on the handle and lift the grid (see Figure 3).

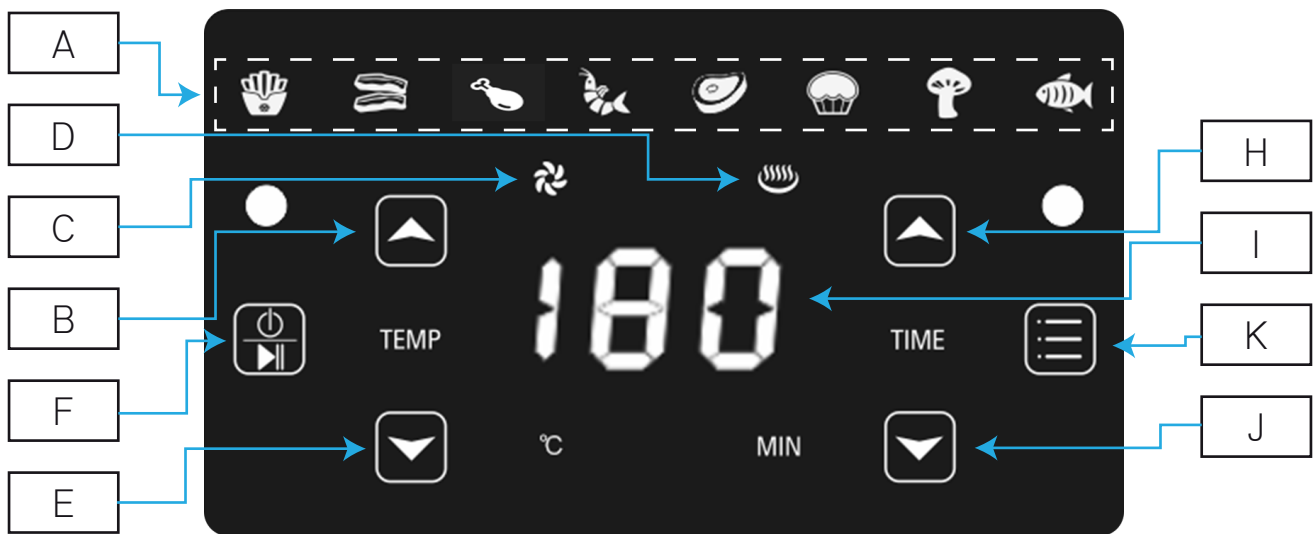
Note: Do not turn the basket upside down, as any excess oil collected at the bottom may leak onto the ingredients.

Caution: The basket, as well as the ingredients inside the fryer, will be hot. Additionally, there may be hot steam coming from the basket.

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

12. Once a batch of ingredients is ready, the hot-air fryer is instantly ready to prepare another batch.

Control Panel Instructions



Insert the basket with grid in the appliance and plug it in. The power light will turn on.

Touch the “A. Power” key to turn on the appliance. You will hear an audible tone and the screen will display 15MIN and blink.

Touch the “K. MENU” key to switch between pre-set modes displayed on “A.Menu display”. Once you select a desired pre-set mode, touch “F. START/PAUSE” key, to start air-frying. “I. Temp/Time Display”:shows the time and temperature set. “C. Fan status” and “D. Heating status” will light up when the air-fryer is in use.

Touch “H.”(+) or “J.” (-) key to adjust the frying time. The time can be adjusted in 1 minute steps in the range of 1-60 minutes.

Touch “B.”(+) or “E.” (-) key to adjust the frying temperature. The temperature can be adjusted in 5°C steps in the range of 80-200°C.

When pressing the “F. Start/Pause” key, the heating elements and fan will turn on.

When the timer is up, you will hear an audible tone. Temperature will be shown as initially set and the timer will show ‘00’. After 20 seconds, the display will turn off automatically.

If you touch the “F. Start/Pause” key again, the heating elements and fan will turn off. “C. Fan status” and “D. Heating status” lights will go off.

Settings

The table below provides basic settings for different ingredients. Please note that these settings are general indications, and the optimal settings may vary depending on the origin, size, shape, and brand of the ingredients. The Rapid Air technology of the appliance allows for brief interruptions during hot air frying without significantly affecting the cooking process.

You can also use the Hot-air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

Feel free to experiment with the settings and adjust them based on your preferences and the characteristics of your ingredients.

	Min -max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	300-400	15-20	200	shake	
Thick frozen fries	300-400	20-25	200	shake	
Potato gratin	500	20-25	190	shake	
Meat & Poultry					
Steak	100 -500	15 -20	180		
Pork chops	100 -500	15 -20	180		
Hamburger	100 -500	15 -20	180		
Sausage roll	100 -500	13 -15	190		
Drumsticks	100 -500	15 -22	200		
Chicken breast	100 -500	15 -20	180		
Snacks					
Spring rolls	100 -400	8-10	190	shake	Use oven -ready
Frozen chicken nuggets	100 -500	10 -15	190	shake	Use oven -ready
Frozen fish fingers	100 -400	15 -20	200		Use oven -ready
Frozen bread crumbed cheese snacks	100 -400	8-10	180		Use oven -ready
Stuffed vegetables	100 -400	10 -15	160		
Baking					
Cake	300	10 -15	180		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15 -18	190		Use baking tin
Sweet snacks	400	20	180		Use baking tin/oven dish

Cleaning

To ensure the cleanliness and longevity of your appliance, it is important to clean it thoroughly after every use. Follow these steps for proper cleaning:

1. Unplug the appliance from the power socket and allow it to cool down completely. Removing the basket can help expedite the cooling process.
2. Use a moist cloth to wipe the outside of the appliance. Avoid using abrasive materials that may scratch or damage the surface.
3. If there is any food residue stuck to the basket or the grid, fill the basket with hot water and some washing-up liquid. Let it soak for approx. 10 minutes to loosen the dirt for easier cleaning.
4. Gently scrub with a non-abrasive sponge to clean the inside of the basket. Take care not to damage the non-stick coating of the basket.
5. Use a cleaning brush to remove any food residue on the heating element. Keeping the heating element clean ensures proper functioning and avoids any potential odors or smoke during future use.

Troubleshooting

problem	Possible cause	Solution
The Hot -air fryer does not work	The appliance is not plugged in.	Put the mains plug in polarized outlet.
	You have not set the timer.	Turn the timer knob 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 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').
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. See section 'Settings' in chapter 'Using the appliance'.
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.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
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 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.
	The pan 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.



Sort as
cardboard and
plastic

Imported by iiglo | Østre Kullerød 4,
N-3241 Sandefjord, Norway
www.iiglo.com | Made in China

iiglo®