

tomons

User Manual

KA01002 AIR FRYER



General description (Fig.1)

- 1 Basket Handle
- 2 Cooking Compartment
- 3 Basket Release Button
- 4 Basket
- 5 Cooking Menu Control (8 functions)
- 6 Timer Control (0-30min)
- 7 Temperature Control (180-400F)
- 8 Power Switch
- 9 Touch Screen
- 10 Hot Air Outlet
- 11 Cool Air Outlet
- 12 Power Cable

Notes

Please read this manual carefully before using the appliance as damage may occur under incorrect operations. You may keep this manual for future reference.

Danger

- Do not immerse the housing in water or rinse under the tap for it contains electronic and heating components.
- Do not let liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact with heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the cooking compartment with oil may cause a fire.
- Do not touch the interior of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children.
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on the top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended.

- 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 the air outlet openings. Also be careful of hot steam and air when you remove the cooking compartment 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 cooking compartment from the appliance.

Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for unprofessional or semi-professional purposes, or it is not used according to instructions.
- Never use the appliance when the plug is damaged.
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic Switch-off

The appliance has a built-in timer that will automatically shut down the appliance when count down reaches zero. You can manually switch off turning the count down on the timer to zero. You may also press the switch button, and the fryer will automatically shut down the appliance in 20 seconds.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling there is no harm to human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and cooking compartment with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the cooking compartment with oil and frying fat .

Using the appliance

1. Place the hot air fryer on a horizontal, even and stable surface. (Do not place it on a heat-labile surface)
2. Place the basket into the cooking compartment. (Do not pour any liquid or oil into the basket)
3. Carefully pull the cooking compartment out of the air fryer.
4. Put the basket into the cooking compartment (fig. 4) and place the ingredients in the basket. (fig. 5)
5. Slide the cooking compartment back into the fryer and adjust the temperature control to a certain degree. To choose a specific degree, please refer to the "settings" in this chapter. (fig. 6)
6. Estimate the amount of time required for ingredients preparation.
7. Switch on the fryer and adjust the timer to select the count down. (fig. 7)

Caution: If the food is cold, please add 3 minute to preheat the ingredients. You can also preheat the basket with no ingredients. Just set the timer as 3 minute and wait for the heating indicator to go off. And then set the timer as the cooking time.

- a. Both power indicator and heating indicator become lighten. (fig. 8)
 - b. The timer starts the count down.
 - c. The heating indicator goes on and off during frying, which indicates shifts between different heating components and shutoffs of heating components to keep the heating temperature average.
 - d. Excessive oil may collect at the bottom of the basket.
8. Some ingredients require shaking during preparation (refer to “settings” in this chapter). Take out the cooking compartment by the handle and shake the food gently. Slide it back when finish shaking. The timer will sound when the cooking time has elapsed. Take the cooking compartment out of the fryer and place it on a heat-resistant surface.

Note: You may switch off the fryer according to the instruction. Before that, finger the timer to adjust the preset time to zero.

10. Check if the food is cooked. If the ingredients are not cooked, close the cooking compartment and use the timer control dial to reset the cooking time accordingly.
11. Remove the basket from the cooking compartment and then take out the ingredients.

Note: Don't invert the cooking compartment as excessive oil may collect at the bottom and ruin the cooked ingredients.

12. Empty the ingredients from the basket into a bowl or onto a plate. (fig. 11)

Tips: It's recommended to use a pair of heat-resistant tongs to take out large and fragile ingredients.

13. After the ingredients are cooked and crispy, the fryer is ready for another round of food preparation. Take out the basket when cleaning.

Settings

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

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

Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the basket briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Small 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 during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy taste.

- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get 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 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 heat ingredients. To heat ingredients, set the temperature to 300 °F for up to 10 minutes.

	Amount (ounce)	Time (min)	Temperature (°F)	Shaking	P.S.
Fries	11.5-24.5	8-14			
Thin Frozen Potato Sticks	11.5-28	10-15	400	Yes	
Home-made Fries	11.5-28	17-20	400	Yes	Add 1/2 teaspoon oil
Home-made Potato Nuggets	11.5-26.5	10-17	360	Yes	Add 1/2 teaspoon oil
Baked Potato	17.5	13-17	400	Yes	Add 1/2 teaspoon oil
Poultry Meat					
Steak	3.5-17.5	8-11	360	Yes	
Pork Chop	3.5-17.5	10-12	360	Yes	
Hamburger	3.5-17.5	7-13	360		
Sausage Roll	3.5-17.5	13-14	200	Yes	
Drumstick	3.5-17.5	17-20	360	Yes	
Chicken Breast	3.5-17.5	10-14	360		
Snacks					
Spring Roll	3.5-14	8-9	400	Yes	Use Fryer
Frozen Chicken Nuggets	3.5-14	6-9	400	Yes	Use Fryer
Frozen Fish Fingers	3.5-14	6-9	400		Use Fryer
Frozen Cheese Snacks	3.5-14	8-9	360		Use Fryer
Stuffed Dish	3.5-14	1-10	320		

Biscuit					
Cake	10.5	18-23	320		Use Fryer
Quiche	14	18-21	360		Use Fryer
Muffin	10.5	14-17	400		Use Fryer
Desserts	14	1-20	320		Use Fryer

Making home-made fries

To make home-made fries, follow the steps as below:

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use. Do not clean the basket, cooking compartment and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.
Note: Remove the cooking compartment to let the fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the cooking compartment and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can remove any remaining dirt by degreasing liquid.

Note: The cooking compartment and basket are dishwasher-proof.

- Tip: If dirt is stuck to the basket or the bottom of the cooking compartment, fill the cooking compartment with hot water with some washing-up liquid. Put the basket in the cooking compartment and let the cooking compartment and the basket soak for about 10 minutes.
4. Clean the inside of the appliance with hot water and non-abrasive sponge.
 5. Clean the heating components with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at a official collection point for recycling. By doing this, you do contribution to environmental protection.(fig.14)

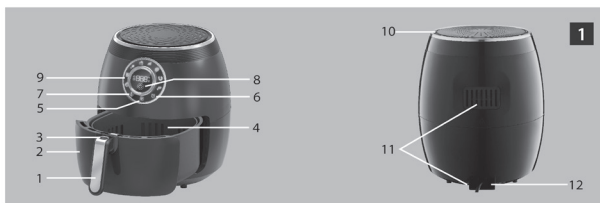
Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor.

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work.	The appliance is not plugged .	Put the mains plug in an earthed wall socket.
	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 move 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 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.
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 crisper result.
I cannot slide the cooking compartment into appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the Max capacity.
	The basket is not placed in the cooking compartment correctly.	Push the basket down into the cooking compartment until you hear a click.

White smoke comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer. A large amount of oil will leak into the cooking compartment. The oil produces white smoke and the cooking compartment may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains still contains grease residues from previous use.	White smoke is caused by grease heating up in the cooking compartment. Make sure you clean the cooking compartment 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 that 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 effect. Add slightly more oil for a crispier effect.



2



3



4



5



6



7



8



9



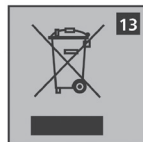
10



11



12



13

Recycling Instructions

Do not throw away the appliance when it is exhausted and can't be repaired, but hand it in at companies qualified for electronics waste disposal and recycling. Please refer to national or local regulations for disposals of electronics garbage.

Service Center

Europe

F&M Technology GmbH

Tel: +49 341 5199 8410 (Working day 8 AM - 4 PM CET)

Fax: +49 341 5199 8413

Address: Fraunhoferstraße 7, 04178 Leipzig, Deutschland

North America

Inateck Technology Inc.

Tel: +1 (909) 698 7018 (Working day 9 AM - 5 PM PST)

Address: 2078 Francis St., Unit 14-02, Ontario, CA 91761, USA

日本

Inateck 株式会社

電話番号: +81 06 7500 3304

〒 547-0014 大阪府大阪市平野区長吉川辺 3 丁目 10 番 11 号

Importer/Responsible Person:

Europe

F&M Technology GmbH

Fraunhoferstraße 7, 04178 Leipzig, Deutschland

Tel: +49 341 5199 8410

UK

Inateck Technology (UK) Ltd.

95 High Street, Office B, Great Missenden, United Kingdom,

HP16 0AL

Tel: +44 20 3239 9869

Manufacturer

Shenzhen Licheng Technology Co., Ltd.

Address: Suite 2507, Block 11 in Tian An Cloud Park, Bantian Street, Longgang District, Shenzhen, Guangdong, China
