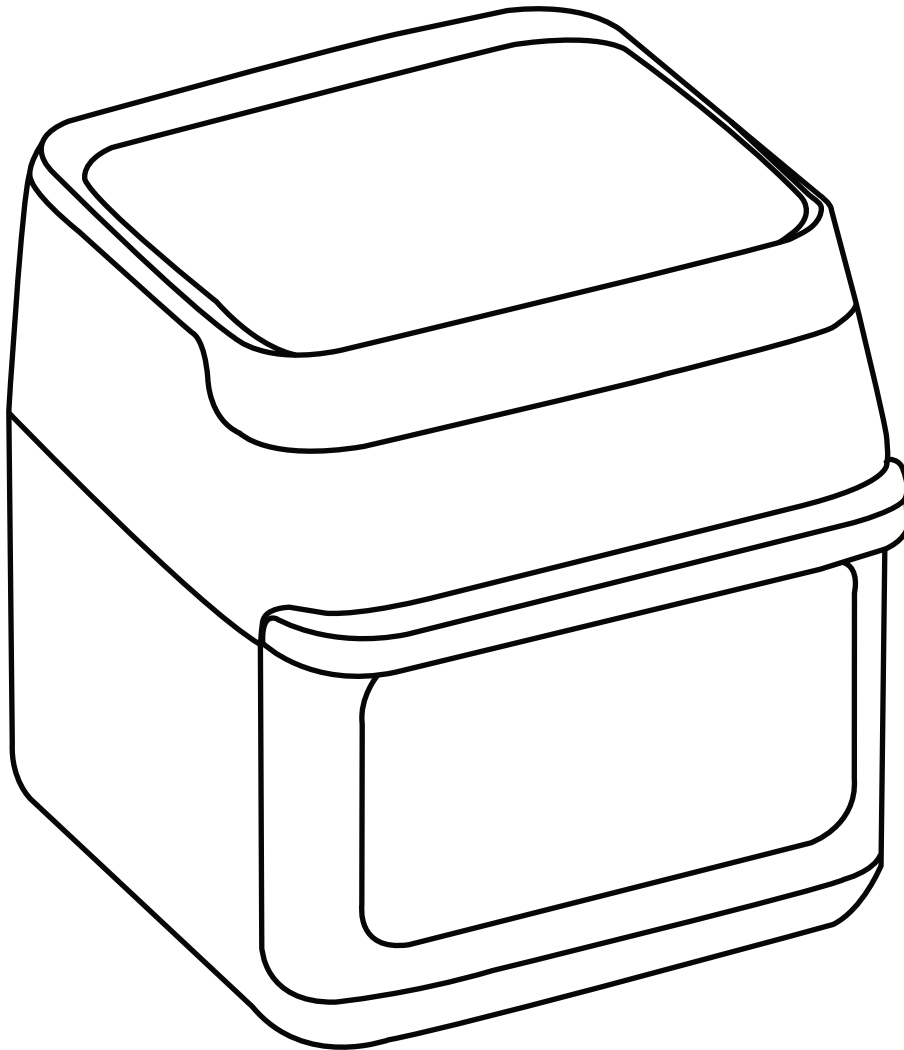


SAKUCHI

AIR FRYER
INSTRUCTION MANUAL

Read this instruction manual carefully before using.



Model No.: zk-190309
AC120V - 60Hz 1500W

IMPORTANT SAFETY INSTRUCTION

When using electrical appliances, basic safety precautions should always be followed including the following:

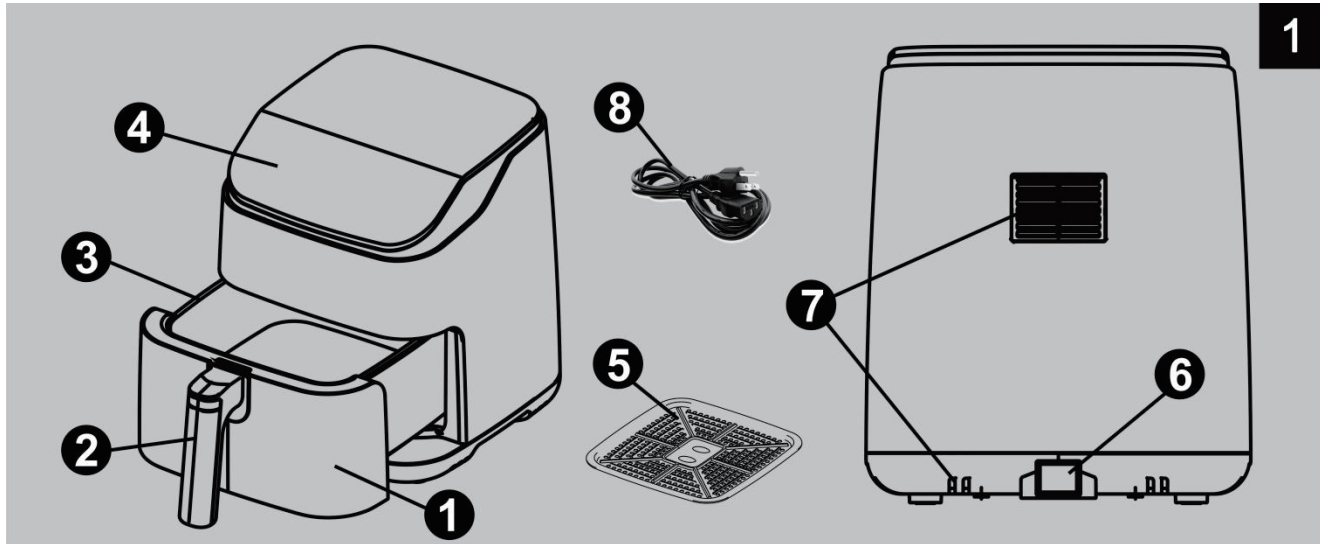
- Read all instructions
- Do not touch hot surfaces.
- To protect against electrical shock, do not immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when any unit is used by or near children.
Unplug from outlet when not in use and before clearing. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Make sure all ingredients in the pan to prevent any contact from heating elements.
Do not cover the air inlet and the air outlet when the appliance is working.
- Never fill the pan with oil as it may cause a fire hazard.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Not intended for outdoor use.
- Do not let cord hang over edge of table or counter, or touch hot surface.
- Do not place on or near a hot gas, electric burner and or in a heated over.
- Extreme caution must be used when moving unit containing hot oil or other hot liquids.
- To disconnect, transfer the timer to the shutdown and turn the thermostat to the end, then remove plug from the wall outlet.

- Do not use appliance for other than intended use.
- Never put the appliance against the wall or other appliances. There should be at least 10cm (3 inches) of free space for the back side. Left/right sides and the upper side of the appliance. Do not place anything on top of appliance.
- During air frying, hot steam is released from the air outlet opening. Keep your hands and face distance from the steam and from the air outlet opening. Also, be careful of hot steam and air when you remove the Fry Pan from the appliance.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown. Remove burnt remnants.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The guarantee is invalid if the appliance is used for professional or semiprofessional purposes, or it is not used according to instructions.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.
- 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.
- In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as timer, or connected to a circuit that is regularly switched on and off by the utility.
- Do not use the plug of an extension cord unless the plug can be fully inserted in the extension cord.
- Never modify the plug. Do not attempt to alter this measure of safety in any way.

Introduction

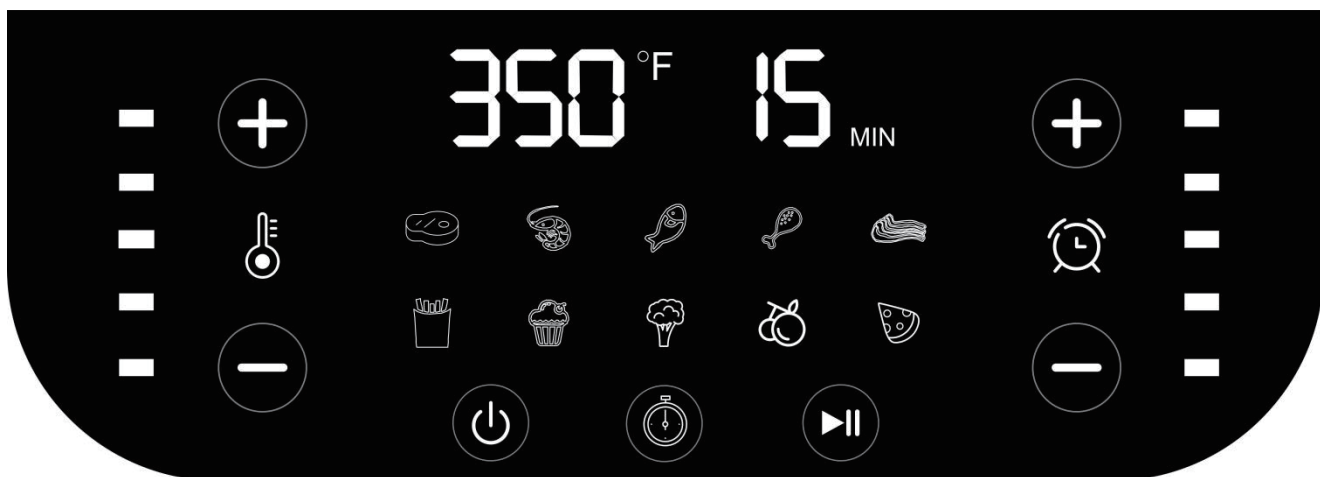
- This all know Air Fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air Fryer heats food at all directions and most of the ingredients do not need any oil.








General description(Fig.1):














- | | | |
|------------------|------------------|----------------------|
| 1. Front panel | 2. Handle | 3. Fry pan |
| 4. Control panel | 5. Crisper plate | 6. Power cord socket |
| 7. Air outlet | 8. Power cord | |

Operation panel description:



Picture	Name	Description
	Temperature display	Showing the 'temperature' while setting or working.
	Time display	Showing the 'Time remaining' while setting or working
	Power	<ol style="list-style-type: none"> 1. Connect to a power outlet, the light of it will be illuminated. 2. Press the button to turn on the air fryer. 3. Press the button again to shut down the product.
	Start/Pause	Press to start working, press again to pause
	Timer	Set the latency time
	Fry time set	<ol style="list-style-type: none"> 1. '+' used to increase fry time 2. '-' used to decrease fry time
	Temperature set	<ol style="list-style-type: none"> 1. '+' used to increase fry temperature 2. '-' used to decrease fry temperature

	Indicate lights	It will running while the product working or on latency time counting.
	Roast	Used to fry roast, press this button and press again the 'Start/Pause' button start frying.
	Shrimp	Used to fry shrimp, press this button and press again the 'Start/Pause' button start frying.
	Fish	Used to fry fish, press this button and press again the 'Start/Pause' button start frying.
	Chicken	Used to fry chicken, press this button and press again the 'Start/Pause' button start frying.
	Bacon	Used to fry bacon, press this button and press again the 'Start/Pause' button start frying.
	French fries	Used to fry French fries, press this button and press again the 'Start/Pause' button start frying.
	Cake	Used to make cake, press this button and press again the 'Start/Pause' button start frying.
	Vegetable	Used to fry Vegetables, press this button and press again the 'Start/Pause' button start frying.
	Dehydrate	Used to make Dehydrate, press this button and press again the 'Start/Pause' button start frying.
	Pizza	Used to make Pizza, press this button and press again the 'Start/Pause' button start frying.

Preset Button Cooking Chart: Cooking time for ingredient will vary with weight.

Automatic switch-off

- The appliance has a built-in timer, it will automatically shut down the appliance when count down to zero. You can manually switch off the appliance by pressing the power button.

Before first use

- Remove all packaging materials including stickers and labels.
- Clean the pan with water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in a dishwasher.
- Wipe inside and outside of the appliance with a dry cloth. It is forbidden to fill the pan with oil or frying fat as the appliance works under hot air.

Preparation for use

- Place the appliance on a stable, horizontal and even surface.

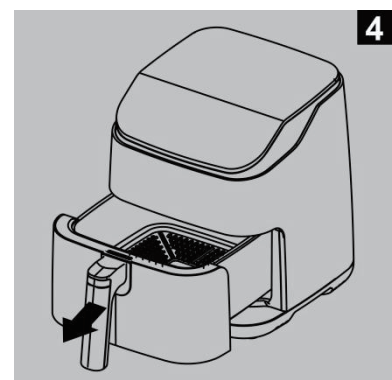
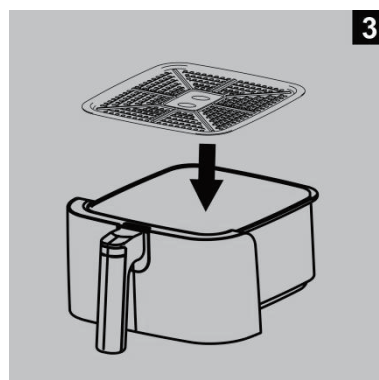
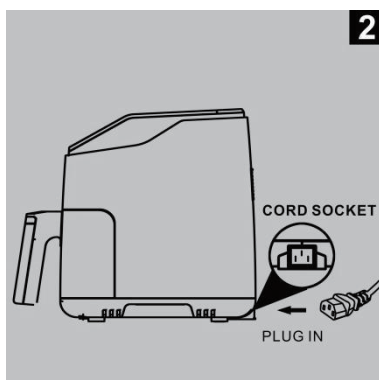
Do not place the appliance on a non-heat-resistant surface.

- Assemble the power cord onto the product. (fig.2).

Assemble the crisper plate into the pan. (fig.3).

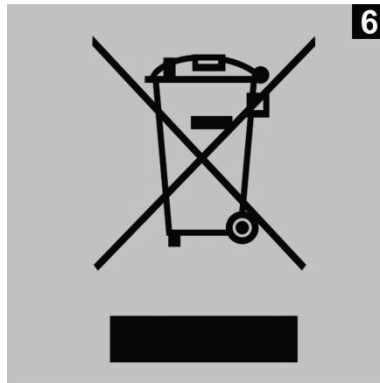
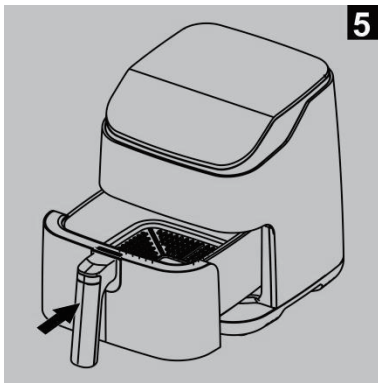
- Do not fill the pan with oil or any other liquid.

Do not cover the top of the appliance, or else the airflow will be disrupted.



Hot air frying

- Connect the plug with an earthed wall socket.
- Carefully pull the pan out from the air fryer (fig.4)
- Fill the prepared food ingredients into the Pan.
- Push the pan back into the air fryer (fig.5)



Caution: Do not touch the pan during and in shorttime after using, as it become very hot. Only hold the pan by the handle.

- Set the temperature by control panel to the proper temperature. See section 'Settings' in this chapter to determine the right temperature.
- Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
- Set the timer at the expected position.

Add extra 3 minutes for preheating if the appliance is cool.

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, set extra 3 minutes and wait until the heatingup light goes out, then fill the pan and turn the timer switch set the expected time.

- The indicate lights will running and flash.
- The digital display starts counting down the setting time.
- Pan will collect the oil and fat from the ingredients during frying.

- **Some ingredients need to be shaken during the frying (see section 'Settings' in this chapter). If like this, pull the pan out of the appliance by the handle and shake it, then push the pan back into the Air Fryer Tip:**
If you set half time of the expected frying time, you should shake the ingredients after you hearing the timer bell ringing, then you should push the pan back into the appliance, and set another half time for keep frying.
- When you hear the timer bell ringing(final ringing), the frying is finished. Pull the pan out from the appliance and place it on a heatresistant surface. The appliance has safety protect function, the power will be automatically cut off once the pan was pulled out. **Caution: Be careful of the hot air although power had been cut off.**
- Check if the ingredients are ready. If the ingredients are not ready yet, simply push the pan back into the appliance and set the timer with a few extra minutes and keep frying.
To remove small ingredients (e.g. fries) **The pan and the ingredients are very hot after air frying.**
- Take out the ingredients from the pan, then the Air Fryer is instantly ready for preparing another batch.

Settings

- This below information will help you to select the basic settings for the ingredients.
Note: Keep in mind that these settings are indications. As ingredients in different origin, size, shape and brand, it cannot guarantee to be the best setting for your ingredients.
Tips
- Smaller ingredients usually require a slightly shorter frying time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer frying time, a smaller amount of ingredients only requires a slightly shorter frying time.
- Shake smaller ingredients at halfway during the frying time for the better frying result and can avoid unevenly fried effect.
- Add some oil to fresh potatoes for a crispy result.
- Do not fry extremely greasy ingredients such as sausages in the Air Fryer.
- Snacks can be fried in the Air Fryer.
- The optimal capacity for frying crispy fries is 500 grams.
- Use premade dough to fry quickly and easily.

- Place a baking tin or oven dish in the Air Fryer Pan 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 reheat ingredients. To reheat ingredients, set the temperature to 150 °C and up to 10 minutes.

	Minmax Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300700	916	200	shake	
Thick frozen fries	300700	1120	200	shake	
Homemade fries (8×8mm)	300800	1610	200	shake	Add 1/2 tbsp of oil
Homemade potato wedges	300800	1822	180	shake	Add 1/2 tbsp of oil
Homemade potato cubes	300750	1218	180	shake	Add 1/2 tbsp of oil
Rosti	250	1518	180	shake	
Potato gratin	500	1518	200	shake	
Meat & Poultry					
Steak	100500	812	180		
Pork chops	100500	1014	180		
Hamburger	100500	714	180		
Sausage roll	100500	1315	200		
Drumsticks	100500	1822	180		
Chicken breast	100500	1015	180		
Snacks					
Spring rolls	100400	810	200	shake	Use ovenready
Frozen chicken nuggets	100500	610	200	shake	Use ovenready
Frozen fish fingers	100400	610	200		Use ovenready
Frozen bread crumbed cheese snacks	100400	810	180		Use ovenready
Stuffed vegetables	100400	10	160		
Baking					
Cake	300	2025	160		Use baking tin
Quiche	400	2022	180		Use baking tin/oven dish
Muffins	300	1518	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Making home-made fries

- **To make home-made fries, follow the steps below.**
- Make the potatoes peel and slice.
- Wash the potato sticks thoroughly and dry them with kitchen paper.
- Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- 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 pan.
Note: Do not tilt the bowl to put all the sticks in the pan in one go, to prevent excess oil from ending up on the bottom of the pan.
- Fry the potato sticks according to the instructions in this chapter.

Cleaning

- Clean the appliance after every use.
Do not clean the pan and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the nonstick coating of them.
- Remove the plug from the wall socket and wait for the appliance cool down.
Note: Remove the pan from the air fryer in order to let the appliance cool down quickly.
- Wipe the outside of the appliance with a moist cloth.
- Clean the pan, separator with water, washingup liquid and a nonabrasive sponge.
Note: The pan, separator are dishwasher safe.
- Clean the inside of the appliance with a dry soft cloth.
- Clean the heating element with a dry cleaning brush to remove any food residues.

Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the product at dry and ventilated place.

Environment

- This symbol means that in case you wish to dispose of the product once its working life had
- ended, take it to an authorized waste agent for the selective collection of Waste from Electric
- and Electronic Equipment(WEEE).(Fig.6)

Troubleshooting

problem	Possible cause	Solution
The Air Fryer does not work	The appliance is not plugged in.	1/Assemble the cord onto the product sock which on backside of the unit(Fig.3) 2/Connect the plug with an earthed wall socket.
	Forget to start the product.	Set the menu or expected time/temperature, then press Start/Pause button to start machine.
The ingredients fried are not done.	The amount of ingredient is too much.	Reduce the ingredients to the reasonable quantity.
	The frying temperature is too low.	Set correct temperature (see section 'settings' in chapter 'Using the appliance').
	The frying time is too short.	Set the correct frying time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly	Ingredients need to be shaken during frying	Shake the ingredients during frying.(See section 'Settings' in chapter 'Using the appliance').
Fried snacks are not crispy	The snacks meant to be fried in a traditional deep fryer.	Should lightly brush some oil onto the snacks for a crispier result.
Smoke comes out from the appliance.	Frying 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 every use.
Fresh fries are fried unevenly	Use the wrong type potato	Use fresh potatoes and make sure that they stay solid during frying.
	Did not rinse the potato sticks properly before frying them.	Rinse the potato sticks properly to remove starch.
Fresh fries are not crispy	It depends on the amount of oil and wetness of the fries	Make sure dry the potato sticks properly before adding the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.