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DIGITAL AIR FRYER & COOKER



Model No: 803849

220-240V, 50/60HZ

1200-1400W

**PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR
FUTURE REFERENCE**

DIGITAL AIR FRYER & COOKER

INSTRUCTION MANUAL

Product Overview

Congratulations on the purchase of this high quality product. This versatile Digital Air Fryer & Cooker uses hot air in combination with high-speed air circulation (rapid hot air) and a top grill to prepare a variety of tasty dishes in a healthier, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the foods that you cook.

Used and cared for in line with the guidance provided within this Instruction Manual it should provide you with many years of trouble free service.

General description



Health and Safety

The use of any electrical appliance requires the application of the following common sense safety rules.

Failure to observe these safety rules exposes the user to the risk of personal injury or the product itself to the risk of damage. These two categories are denoted by the following conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

Please therefore note the following safety advice.

Location

- This appliance is intended for domestic use only. It should NOT be used for commercial purposes. Such use may damage the product and will invalidate your warranty.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which may damage the cable.
- If the supply cable is damaged, **DO NOT USE THE APPLIANCE**. The cable must be replaced by a suitably qualified person with a special cable assembly available from the manufacturer or its service agent.

Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse the cord, plug and or appliance in water or any other liquid.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit and a risk of personal injury. It will also invalidate your warranty.
- **WARNING.** This appliance contains no user-serviceable parts. All repairs must only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.
- **WARNING.** Do not use the appliance after a malfunction or if it has been dropped or damaged in any way.
- **WARNING.** Do not use the appliance for any purpose other than its intended use.
- **WARNING.** Extreme caution must be observed when moving an appliance with hot contents.
- **WARNING.** Do not use the product with wet or moist hands.
- Only clean your Product after it has been disconnected from the Mains Supply and allowed to fully cool down.
- 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 the use of the appliance by a person responsible for their safety.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.

- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where the child cannot see properly or should not be reaching.

Safety Considerations Specifically for this Product

- **IMPORTANT.** This appliance is fitted with a removable Power Cord. Please make sure you only use the cord supplied with your product as this is fused appropriately to provide correct protection.
- **IMPORTANT.** When operating this **Air Fryer & Cooker**, keep at least four inches (ten centimetres) of free space on all sides of the oven to allow for adequate air circulation.
- **WARNING. DO NOT** place your **Air Fryer** under cupboards, blinds or curtains. Risk of overheating / fire.
- To disconnect, turn off at the wall socket before removing the plug from the mains outlet.
- Unplug from the outlet when not in use and before cleaning. Always hold and pull the plug, never pull the cord.
- Allow the appliance to cool before putting on or taking off parts, and before cleaning
- **WARNING.** Do not cover any part of the **Fryer** with a cloth or similar, it will cause overheating. Risk of fire.
- Never leave the appliance unattended when operating.
- **WARNING.** This is an **AIR FRYER & COOKER**. It requires very little oil to cook. **Do not fill the pan with oil or fat.**
- Do not use any accessories other than manufacturer recommended accessories in this Fryer
- Always wear protective, insulated oven gloves when inserting or removing items from the hot Air Fryer & Cooker.
- The appliance must be used on a stable heat-resistant surface.
- The temperature on the surface of this appliance is relatively high during cooking and for some time after it has been in use. Do not touch with bare hands.
- **WARNING.** Do not use this appliance in conjunction with an external timer or remote control.
- **WARNING. DO NOT** carry or lift the appliance using the **Handle** on the **Tray**. Use **ONLY** the folding handle on the top of the unit for this purpose.
- The first time you use your **Air Fryer & Cooker** there may be a slight odour or a small amount of smoke given off. This is normal and is just the manufacturing residues burning off.
- Always place the ingredients to be cooked / fried in the basket to prevent it from coming into contact with the heating elements.
-
- **WARNING.** Do NOT fill the pan with oil as this may cause a Fire hazard

- **WARNING.** This is a **CLASS I Product** and as such needs to be connected to an **EARTHED** supply.

Electrical Requirements

When using electrical appliances basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply. If your appliance is supplied with a non-rewirable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA or BS approved type conforming to BS1362 and of the same rating. If in doubt consult a qualified electrician for advice or assistance. If you need to remove the plug - DISCONNECT IT FROM THE MAINS and cut it off the mains lead. You must then dispose of it IMMEDIATELY and SAFELY. **Never attempt to re-use the plug or insert it into a socket outlet as there is a danger of an electric shock**

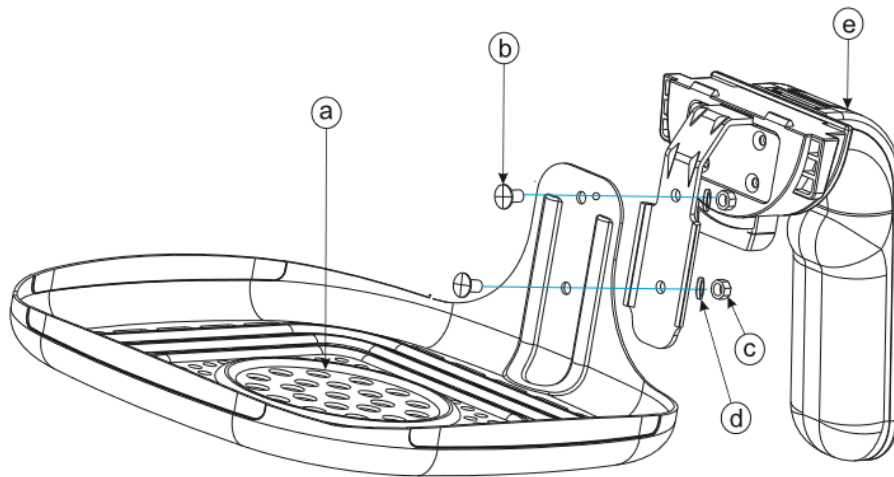
How to use your Digital Air Fryer & Cooker

To begin using your **Digital Air Fryer & Cooker**, first, carefully unpack it and check that it has not sustained any damage during transportation. Also check that all the items shown in the **PRODUCT OVERVIEW** are present. We recommend that you retain your packaging so that, in the unlikely event of a fault developing, you are able to return the product in the correct packaging for best protection.

Before first use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance other than the Product Rating Plate.
3. Your Air Cooker and Fryer is supplied with both a Cooking Basket and a Cooking Tray. The former is for when you are cooking larger items or foods such as chips where a container is needed. The Cooking tray is ideal for Steak, Bacon etc or where you need to use a Baking Tin or other container as when making Muffins or Cakes. For transportation purposes they are supplied with the handles detached, please see below for details on how to assemble them.

Assembling the Handle/s onto the Cooking Basket and Cooking Tray.



ITEM	DESCRIPTION
a	Main Body (Cooking Tray or Cooking Basket)
b	Screw (X4)
c	Domed Nut (X4)
d	Toothed Washer (X4)
e	Handle Assembly
f	Screwdriver (X1), Spanner (X1) [Not Shown]

- A. Offer up the Handle Assembly (e) to the Cooking Tray / Basket.
 - B. Align the fixing holes.
 - C. One at a time, insert a Screw (b).
 - D. Place a Toothed Washer (d) over the Handle side of the Screw thread.
 - E. Place on a Domed nut (c) and tighten by hand.
 - F. Repeat 2-5 for the second fixing.
 - G. Fully tighten using the Screwdriver and Spanner (f)
3. Thoroughly wash the **Cooking Basket** (9), **Cooking Tray** (10) and **Pan** (11) in hot soapy water using a non-abrasive sponge. Rinse and dry.
 4. **Note:** You can also use a dishwasher to wash these items.
 5. Wipe the inside and outside of the appliance with a moist cloth.
 6. Dry thoroughly with a soft cloth.

IMPORTANT: This is an Air Fryer & Cooker that works on hot air. Do not fill the pan with oil or frying fat

Preparing for use

1. Place the appliance on a stable, level and heat resistant surface.

IMPORTANT. Do not place the appliance on non-heat-resistant surfaces.

2. Place the **Cooking Basket** (9) or **Cooking Tray** (10) in the **Pan** (11) correctly.

IMPORTANT. This appliance is fitted with a **SAFETY INTERLOCK**. If the **Pan** is not properly located into the **Air Fryer** then the appliance will not operate. When correctly located the **Pan** will be flush with the body of the **Fryer** on both sides.

3. Connect the supplied **Power Cord** (12) [Not Shown] socket to the Plug on the rear of the Appliance. Then connect the **Power Cord** Plug into an earthed wall outlet socket.
4. Your **Air Fryer and Cooker** is now ready for use.

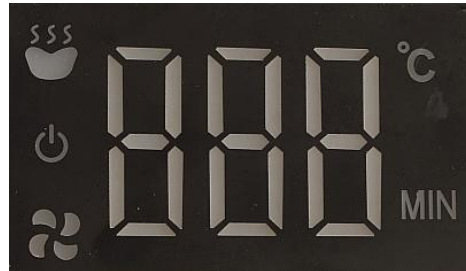
WARNING. Check that the voltage of your local mains supply matches that shown on the Rating Plate of your appliance before switching on.

DO NOT fill the **Pan** with oil or any other liquid.

DO NOT put anything on top of the appliance.

DO NOT block the **Air Outlet** (8) at the rear of the unit. This disrupts the airflow and affects the hot air cooking result.

User Controls



User Controls (3) Layout

LCD Display (7)

USER CONTROLS		LCD DISPLAY SYMBOLS	
SYMBOL	FUNCTION	SYMBOL	FUNCTION
	Temperature Setting, adjusted by UP/DOWN keys.		This symbol will illuminate when the unit is heating.
	Press to increase the temperature. 5°C for each press. Range 60-200°C.		This symbol will illuminate when mains power is on.
	Press to decrease the temperature. 5°C for each press. Range 60-200°C.		This symbol rotates when the fan is operating.
	Preset Programmes. Press sequentially to select 01-06. See table below.		The 3 Digit display will show the temperature setting in °C. Range 60-200°C
	Start / Pause function.		The 3 Digit display will show the time in minutes. Range 1-60 minutes.
	Child Lock. Lock or Unlock the User Controls. Press and hold for 3s to unlock. Press once to lock.		
	Time Setting. Adjusted by +- keys.		
	Press to increase the cooking time. 1 minute for each press. Max. 60 mins.		
	Press to decrease the cooking time. 1 minute for each press. Min 1 min.		

Preset Cooking Programmes

The Preset Programmes shown below are useful when you are cooking simple dishes. As with all temperature settings and cooking times these are approximate only. Both time and temperature will vary depending on food varieties and quantities as well as your own personal preferences.

Although these Programmes are preset, you can, if you wish, adjust both temperature and time both prior to and during the cooking process.


PROGRAMME No. & TYPE	APPROX WEIGHT (g / oz)	TEMPERATURE (°C)	TIME (min)
01 - Frozen Fries	350 / 12	200	16
02 - Home Made Fries	350 / 12	180	16
03 - Steak	300 / 11	180	15
04 - Chicken Drumstick	300 / 11	180	20
05 - Fish	300 / 11	180	12
06 - Cupcake	5 (Units)	200	18

Using the Appliance


This versatile **Digital Air Fryer & Cooker** can prepare a large range of foods. Please refer to the separate **RECIPE BOOKLET** for many ideas on the foods you can prepare.

Explanation of Operation (Roasting and Frying)










The following instructions show you how to operate your **Air Fryer and Cooker**. The basic sequence of operations remains the same no matter what you are cooking (all numbers shown refer to the diagram on PAGE 3):


1. Connect your **Air Fryer** to a convenient wall socket and switch on.
2. The **LCD Display** will briefly fully illuminate and then show three horizontal bars and the  (**Power On**) symbol. You will also hear a single "Beep".
3. Remove the **Pan** (11) by pulling carefully on the **Handle** (5). Place the **Pan** on a flat, heat resistant surface.
4. Remove the **Cooking Basket** (9) if required as follows. Slide the **Button Cover** (4) on the **Basket /Tray Release Button** (5) **forwards** to expose the **Button**. Press the **Button** and the **Basket** can then be lifted out.
5. Add the food you wish to cook to the **Basket** (taking care not to overfill), return the **Basket** to the **Pan** (simply clicks into place) and then the **Pan** to the **Air Fryer**.

NOTE: We recommend you leave approximately a 2.0cm gap between your food and the top of the tray.




6. Press and hold the  (**Child Lock**) button for 3 seconds. The Air Fryer and Cooker will switch on into "**Fast Cooking Mode**" and the display will illuminate showing 180°C, the default temperature and lighting up the touch sensitive controls. The time is also preset to a



default of 10 minutes. These default settings allow you to immediately begin cooking and then adjust time and temperature if needed afterwards.

7. To start cooking in the "**Fast Cooking Mode**" simply press the  (**Start / Pause**) button.
8. If you do not wish to use the default "**Fast Cooking Mode**" then proceed as follows to adjust the time and temperature to your requirements:
 - a. **TEMPERATURE:** To change the temperature press the  or  buttons to increase or decrease the time in 5⁰C increments. Each single press will change the temperature by 5⁰C. Pressing and holding the  or  buttons will step the temperature through sequentially, again in 5⁰C increments.
 - b. **TIME:** To change the time press  the  or buttons to increase or decrease the time in 1 minute increments. Each single press will change the time by one minute. Pressing and holding the  or  buttons will step the time through sequentially.


NOTE: If you do not press the  button within 1 minute of completing your settings the Air Fryer and Cooker will switch into standby and your settings will be lost.


NOTE: Exactly the same procedure as shown in 8a/b is used to adjust time and temperature regardless of whether you start the "**Fast Cooking Mode**" or not.

9. Press the  button to start the cooking process. The time that you entered starts counting down. The display will switch alternately between the temperature and the remaining time. The  (**Fan**) and the  (**Heat On**) symbols in the display will illuminate.
10. If you need to add ingredients, shake or turn food or check on progress during cooking you can remove the **Tray** by grasping the Handle and pulling it carefully out. The cooking process pause and then resume when the **Tray** is replaced. **To avoid too much loss of heat we do not recommend leaving the tray out for longer than around 30 seconds.**

NOTE: To Pause the cooking process you can press the  button. Press the  button to resume.


To STOP the cooking process press . The cooking will stop and all settings will be lost.

11. When the cooking time you have set has elapsed the **Air Fryer** will "Beep" four times and switch to standby and the  (**Power On**) symbol will extinguish. The fan will however continue to run for around three

minutes (to help cool the appliance down), a rotating  (Fan) symbol will show in the display.

12. When the fan stops running the unit will "Beep" once and shutdown. The display will show just three horizontal bars.




NOTE: You can adjust the time or the temperature at any time during the cooking process.

NOTE: The **Air Fryer** indicates when it has reached the set temperature by turning the  (Heat On) symbol off. You will notice that this happens repeatedly during the cooking process as your desired temperature is maintained.

WARNING: Do not touch the Pan during cooking and for some time after use, as it gets very hot. Only hold the Pan by the Handle.

NOTE: Add 3 minutes to the cooking time if the appliance is cold.

Tips:


- *If you want, you can also let the appliance preheat without any ingredients inside the Basket. In that case, set the time to 3 or 4 minutes as described in 8b. Press the  button. When the Air Fryer has reached your set temperature the  (Heat On) symbol will turn off. You can then remove the Pan and fill the Basket, return the Pan to the Air Fryer and set the temperature and timer to the required cooking settings. Press  to start.*
- *Some ingredients (for example chips) require shaking halfway through the cooking time. To shake the ingredients, pull the pan out of the appliance by the handle (the Air Fryer will switch off) and shake it. Then slide the pan back into the Air Fryer & Cooker and continue to cook.*

WARNING: Do not press the Basket / Tray Release Button (5) during the shaking process. The Basket is equipped with a mechanical interlock (Release Button Cover) to prevent you pressing the button accidentally.

- *To reduce the weight, you can remove the Basket from the Pan and shake the basket only. To do so, pull the Pan out of the appliance, place it on a heat-resistant surface and sliding the Release Button Cover forwards press the Basket Release Button on the handle to release the basket.*
- *If you set the time to half the cooking time, you will hear the*


audible alarm "beep" four times to alert you that you have to shake the ingredients. However, this means that you have to set the timer again for the remaining cooking time and press ON again after shaking.

- ***If you set the time to the full cooking time, there is no audible alarm during cooking just at the end of the cooking cycle. However you can pull out the pan at any time to check on progress, the power will shut down automatically and resume automatically after you slide the pan back into the appliance.***

NOTE: Cooking will resume automatically when you return the Pan to the Air Fryer. You do not need to press  again unless the cooker has completed the set time and you need to cook for a few more minutes.

9. When you hear the timer beep 4 times, the set cooking time has elapsed. Pull the pan out of the appliance and place it on to a heat-resistant surface.

NOTE: The **MAXIMUM** settable cooking time is 1 hour. If you need to cook for longer than this then simply wait until the hour has elapsed and then set the time for your desired additional cooking time.

10. Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes and press the  button again to resume.
11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

WARNING. Do not turn the Basket upside down with the Pan still attached to it, as any excess oil that has collected on the bottom of the Pan will leak onto the cooked food. After hot air frying, the pan and the ingredients are hot. Depending on the type of food in the Air Fryer & Cooker, steam may also escape from the Pan.

12. Empty the contents of the basket into a bowl or onto a plate

Explanation of Operation (Baking)




1. Your **Air Fryer and Cooker** is also very useful for preparing delicious cakes, quiches and snacks.

To cook these you will need a suitably sized **Baking Tin**. Any type can be used as long as it sits inside the **Cooking Tray**, this is recommended when you are undertaking Baking as it provides improved access.

In every other respect the method of use and the setting up of the **Air Fryer & Cooker** is identical to Frying and Roasting.

*TIP: We recommend that when baking cakes it is advisable to preheat the **Air***

Fryer before adding your cake mixture to the **Baking Tin** and placing it in the **Basket** of the **Air Fryer**. Proceed as follows;

2. Follow the instructions in the previous section to set the temperature then set the time to 4 minutes. Press . When the Air Fryer has reached your set temperature the  (Heat On) symbol will turn off. You can then remove the Pan and fill the Basket, return the Pan to the Air Fryer and set the temperature and timer to the required cooking settings. Press  to start.

NOTE: Add 3 minutes to the cooking time when you start cooking while the **Air Fryer & Cooker** is still cold.

NOTE: Please be aware that whilst the Air Fryer and Cooker can cook foods with a high fat content these will tend to produce a significant amount of smoke particularly when using a high temperature setting. This will not harm the Air Fryer or affect the final result of the food

Tips

- **To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.**
- **Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.**
- **A larger amount of ingredients only requires a slightly longer cooking time, a smaller amount of ingredients only requires a slightly shorter cooking time. This is a benefit of this type of cooking.**
- **Shaking smaller ingredients halfway through the cooking time optimises the end result and can help prevent unevenly cooked ingredients.**
- **Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Air Fryer & Cooker within a few minutes of adding the oil. (See the "Recommended Setting" for guidance.**
- **Snacks that can be prepared in an oven can also be prepared in the Air Fryer & Cooker.**
- **The optimal amount for preparing crispy fries is around 500 grams.**
- **Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.**
- **Place a Baking Tin or Oven Dish in the Cooking Tray 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 & Cooker to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.**
- **DO NOT use the reheat 150°C setting to defrost ingredients as it may not fully defrost them.**

Cleaning and Storage

Cleaning

We recommend that the **Cooking Basket**, **Cooking Tray** and **Pan** are cleaned as soon as they have cooled down after use to prevent the build up of any residues. Proceed as follows:

1. Disconnect the appliance from the Mains Supply and allow to cool down completely.
2. Remove the **Pan** from the Air Fryer and Cooker by pulling gently on the handle.
3. Remove the **Basket** from the **Pan** as follows. Slide the **Button Cover** over the **Basket / Tray Release Button** (2) **forwards** to expose the Button. Press the Button and the **Basket / Tray** can then be lifted out.
4. Thoroughly wash the **Basket Tray** and **Pan** in hot soapy water using a non-abrasive sponge. Rinse and dry.

NOTE: You can also use a dishwasher to wash these items.

5. Wipe the inside and outside of the appliance with a moist cloth. Dry with a soft cloth.

IMPORTANT. DO NOT use any abrasive or caustic cleaning agents or scouring pads as these may damage the surface of your appliance.

Storage

Once the appliance has been thoroughly cleaned and dried it can be stored in a dry location out of the reach of children.

To ensure it is dust free and ready for use the next time you need it we recommend you keep it in its original packaging.

Troubleshooting

In the unlikely event that you experience a problem with your **Air Fryer and Cooker** please take a couple of minutes to check these possible causes before you contact the Help Line.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The LED Display is not illuminated	No Power	Make sure the appliance is plugged in. Check your wall socket is switched on or try another socket.
The Unit will not operate	The Pan is not correctly located in the Air Fryer body. Interlock switch not operated.	Ensure the Pan is located so that it is flush with the main housing.
My settings were lost	More than 1 minute elapsed before starting the cooking process	Start the cooking process within 1 minute of completing the settings
There is a lot of smoke	The food being cooked contains high levels of fat.	This will not cause any harm to the cooker or impair the taste of the finished food.
Although I followed the cooking times the food still needed longer	You did not preheat the Air Fryer or add 3-4 minutes to the cooking time	Add extra time or preheat before starting to cook

Specification

Model / Model Number	AIR FRYER & COOKER / 803849
Operating Voltage	220-240V 50/60Hz
Power Consumption	1200-1400W
Fuse Type / Value	BS1362 13A
Protection Class	I (This Product must be earthed)

Recycling

At the end of its useful life or at any time in the future you need to dispose of this product please note that waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice

Approval

This product complies with European Low Voltage and Electromagnetic Compatibility Directives when installed and used in accordance with this instruction manual.



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