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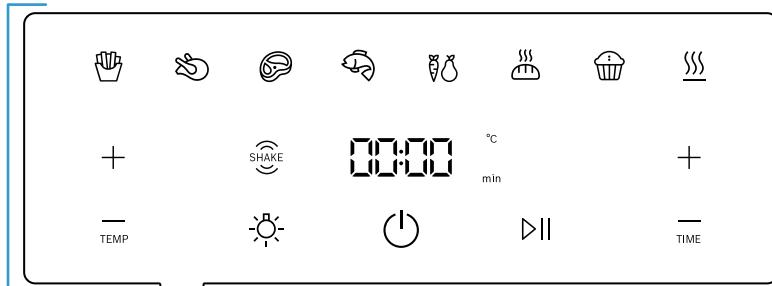


# Air Fryer Serie | 6

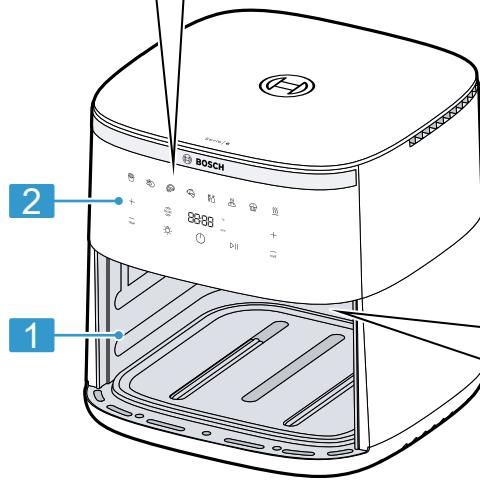
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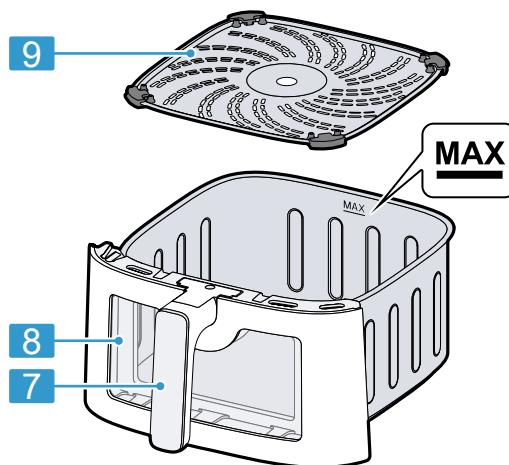




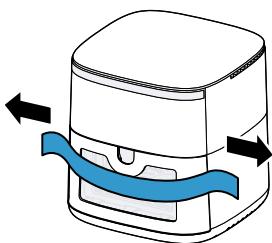
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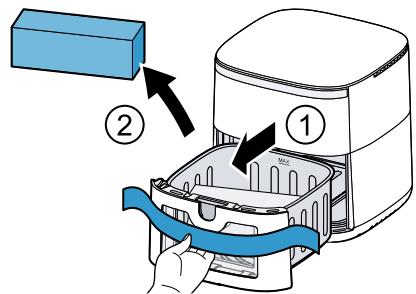
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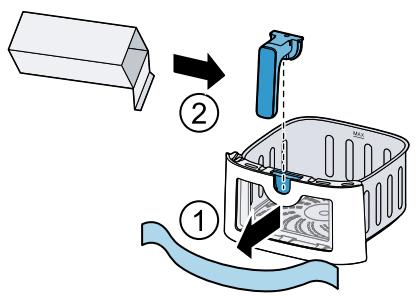
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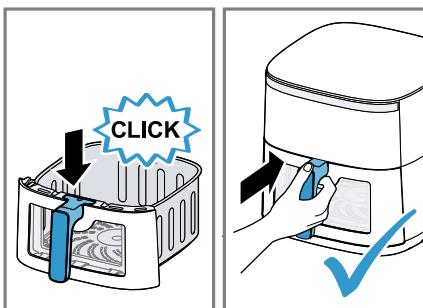
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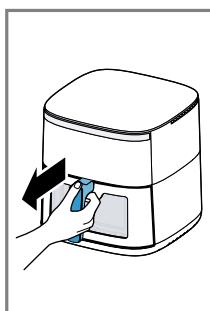
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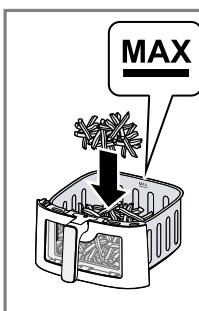
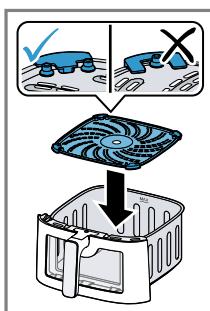
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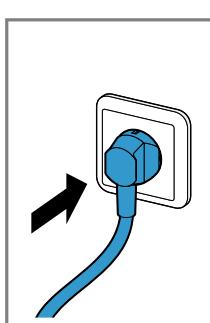
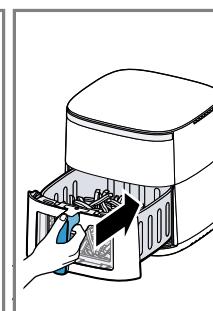
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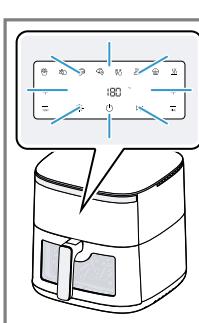
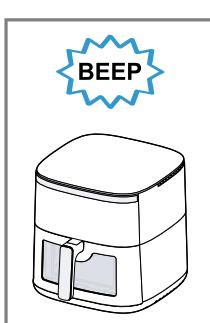
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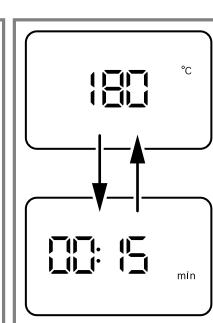
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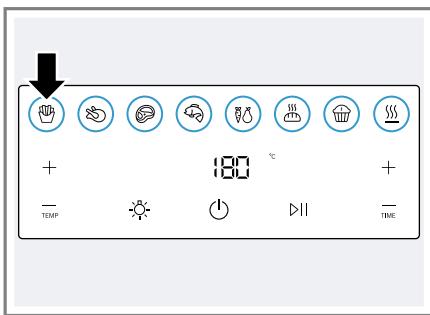


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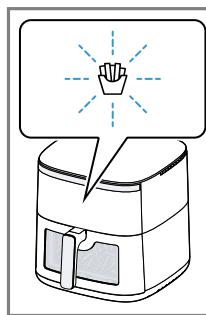


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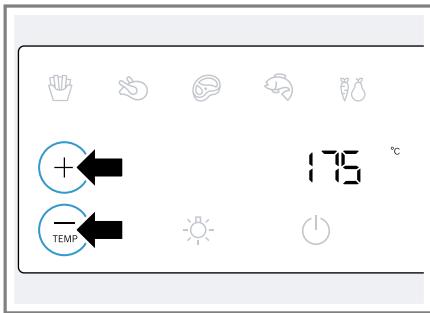




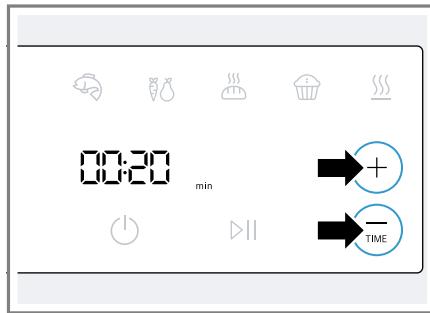
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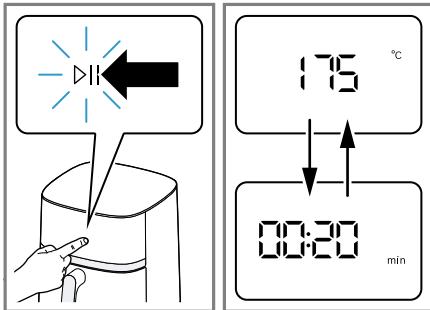
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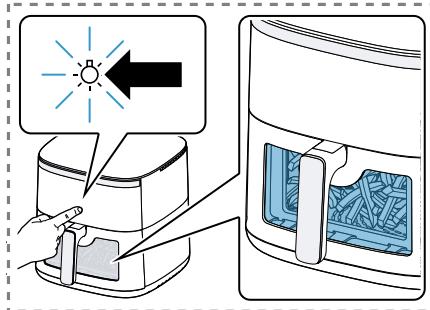
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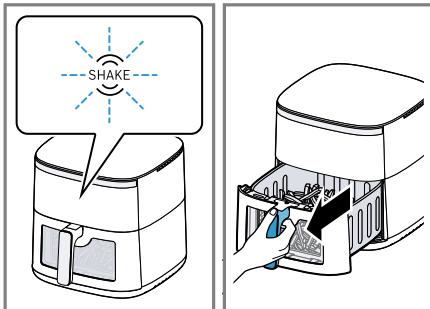
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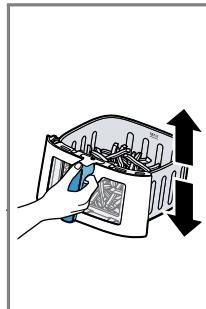
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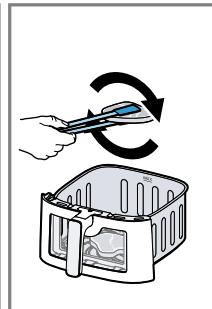
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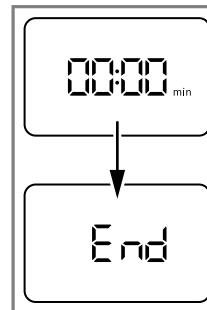
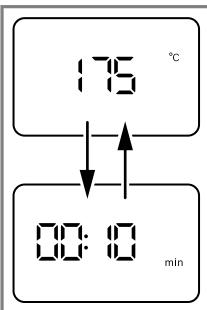


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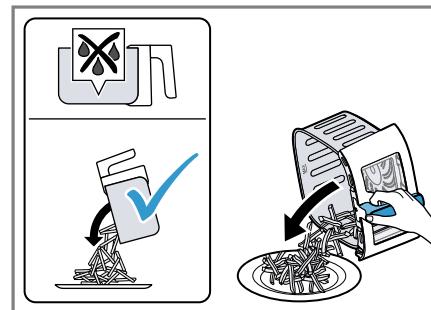
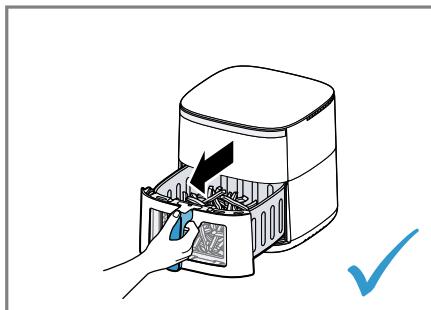
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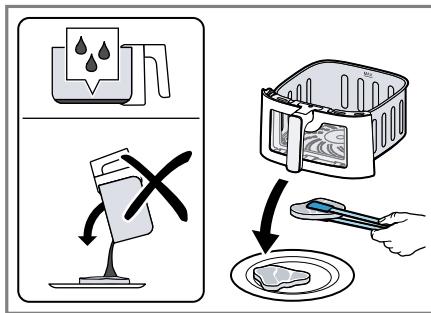
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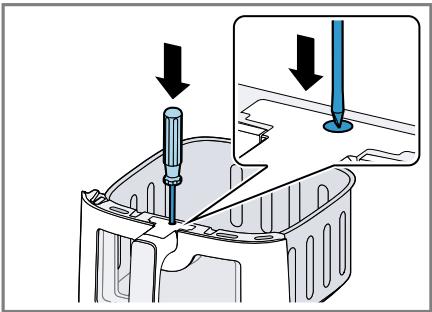
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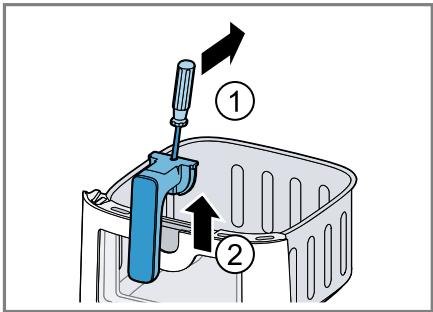
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## ⚠ Safety

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.

Only use this appliance:

- with genuine parts.
- for warming, cooking, baking and frying with hot air.
- for normal processing quantities and for normal processing times for domestic use.
- in private households and in enclosed spaces in a domestic environment at room temperature.
- up to an altitude of max. 2000 m above sea level.

The appliance must always be disconnected from the mains after each use, whenever the appliance is unsupervised, before cleaning and in the event of an error.

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance.

Children must not perform cleaning or user maintenance unless they are at least 8 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

- ▶ Never operate a damaged appliance.
- ▶ Never operate an appliance with a cracked or fractured surface.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ Call customer services. → *Page 14*
- ▶ Connect and operate the appliance only in accordance with the specifications on the rating plate.
- ▶ Connect the appliance to a power supply with alternating current only via a properly installed socket with earthing.
- ▶ The protective conductor system of the domestic electrical installation must be properly installed.

- ▶ Never equip the appliance with an external switching device, e.g. a timer or remote control.
- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.
- ▶ Never immerse the appliance or the power cord in water or clean in the dishwasher.
- ▶ Only use the appliance in enclosed spaces.
- ▶ Never expose the appliance to intense heat or humidity.
- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.
- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.
- ▶ Never place the appliance on or near hot surfaces.
- ▶ Never place the appliance on or near flammable materials, e.g. curtains or tablecloths.
- ▶ Always maintain a safety distance of at least 10 cm to walls and other objects to avoid a build-up of heat.
- ▶ Never cover the appliance or set other objects down on it.
- ▶ Do not store or deposit objects in the basket or the cooking compartment.
- ▶ Never leave the appliance unattended while it is switched on.
- ▶ Never fill oil or fat into the basket.
- ▶ Never heat food containing high-proof alcohol or other highly flammable constituents in the appliance.
- ▶ Take note of the maximum permitted capacity. Never fill food beyond the upper edge of the basket.
- ▶ Do not use loose pieces of baking paper or lightweight ingredients that could be sucked in by the fan, e.g. dry herbs.
- ▶ If dark smoke comes out of the appliance, disconnect it from the mains immediately. Do not take the basket out until the amount of smoke has decreased.



- The appliance becomes hot during operation. Never touch the hot surfaces.
- Allow the appliance to cool down before cleaning or transporting.
- Never reach into the hot cooking compartment.
- Be careful when taking out the basket as hot air and steam may escape.
- Do not lean over the appliance.
- Always keep your hands and face away from the air outlets.
- To avoid injuries, only use the appliance for its intended purpose.
- Keep packaging material away from children.
- Do not let children play with packaging material.
- Keep small parts away from children.
- Do not let children play with small parts.
- Follow the cleaning instructions.
- Clean surfaces which come in contact with food before each use.
- To prevent the development of acrylamide, do not cook the food to the point where it is too dark and remove any burnt residues.
- Never heat fresh potatoes to over 180 °C.

## Avoiding material damage

- Do not use sharp, pointed or metal cooking utensils. Only use cooking utensils made of wood or heat-resistant plastic.
- Never stand the hot basket on heat-sensitive surfaces. Use a heat-resistant base underneath, e.g. a heat or table mat.
- Never fill water or other liquids into the basket.

**2** Control panel

**3** Air inlet

**4** Air outlet

**5** Cord storage

**6** Top heater and fan

**7** Handle

**8** Viewing window

**9** Grid

## Familiarising yourself with your appliance

### Overview

After unpacking all parts, check for any damage in transit and completeness of the delivery.

→ Fig. 1

### Control panel

You can find an overview of the control panel here.

**Note:** Press the buttons with your fingers without wearing rubber/oven gloves. Do not operate buttons with objects, e.g. a wooden spoon.

### Display elements and function buttons

Symbol	Function
	Standby mode



Symbol	Function
	Activate and deactivate standby mode or cancel the cooking process
▷	Start/Pause Starting or pausing cooking
00:00	Display When <b>°C</b> lights up, the display shows the temperature. When <b>min</b> lights up, the display shows the time.
TEMP	Temperature setting Increase the temperature with + or reduce it with -. Settings range: 40-200 °C in 5-degree steps <b>Note:</b> If a time of more than 120 minutes has been set, the maximum temperature is 80 °C.

TIME	Time setting Increase the cooking time with + or reduce it with -. Settings range: 1-120 minutes <b>Note:</b> If a temperature of 40-80 °C has been set, the cooking or keep-warm time can be extended to up to 8 hours.
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	→ "Interior lighting", Page 10
	→ "Display SHAKE", Page 10

## Programme buttons

Symbol	Programme
	French fries
	Poultry
	Meat
	Fish
	Vegetables
	Bread
	Small pastries
	Keep warm

## Symbols

Symbol	Description
<b>MAX</b>	Mark for the maximum filling quantity on the inside of the basket

## Standby mode

If the appliance is not used for a certain period of time before or after cooking, it will switch to standby mode and will light up. The appliance only consumes a small amount of energy when in standby mode. Press to deactivate standby mode and use the appliance.

## Display SHAKE

On certain programmes, **SHAKE** flashes after a certain period of time and a signal tone sounds.

Shake or turn the food in the basket when the display flashes. This ensures that all food in the basket is cooked to the same degree.

→ "Shaking or turning food", Page 11

**Note:** If you do not take the basket out and put it back again, the display will flash until the end of the cooking process and the signal tone will sound roughly every 5 seconds.

## Interior lighting

Check the progress in cooking the food without taking the basket out of the appliance.

Press to switch on the interior lighting.

**Note:** The interior lighting switches off automatically after approx. 10 seconds.

## Before using for the first time

Prepare the appliance for use.

### Attaching the handle

1. Loosen the band from the casing enough to pull out the basket.  
→ Fig. 2
2. Do not remove the band from the basket.
2. Pull the basket out of the appliance by the band and remove the packaging from the basket.  
→ Fig. 3
3. Completely remove the band and take the handle out of the packaging.  
→ Fig. 4

- Insert the handle in the relevant opening on the basket and press down. Push the assembled basket into the appliance.

→Fig. 5

The handle must have snapped fully into place and be securely connected to the basket.

## Cleaning the appliance before using it for the first time

- Remove any packaging material.
- Remove any stickers or film.
- Make sure a window is open and allow the appliance to heat up without food for 30 minutes at the highest temperature setting and then cool down.  
→ "Starting cooking", Page 11
- Clean all parts that come into contact with food before using for the first time.  
→ "Overview of cleaning", Page 13

**Note:** Slight smoke or odour emission during initial use is normal.

## Operation

### General information

Please bear this information in mind so that you can get the best out of your appliance.

- To change these values faster, hold down the settings buttons.
- To change the temperature or time during cooking, press ▷||, change the values and then resume cooking with ▷||.

### Setting up appliance

- Place the appliance on a stable, horizontal, flat and heat-resistant work surface. Always maintain a safety distance of at least 10 cm to walls and other objects.
- Unwind the power cord to the required length.

### Adding food to the basket

- Remove the basket. Put the grid in the basket as shown and press it down.  
→Fig. 6
- Add the food to the basket and push the basket fully into the appliance.  
→Fig. 7

Observe the mark for the maximum filling quantity.

### Starting cooking

- Insert mains plug.  
→Fig. 8
- A signal tone sounds and the control panel is active.
- The display alternately shows the preset temperature and the cooking time for manual cooking.  
→Fig. 9
- To use a programme, press the required symbol on the control panel, e.g. French fries.  
→Fig. 10
- The programme symbol flashes and the display alternately shows the preset temperature and the cooking time for the programme.  
→Fig. 11
- To return to manual cooking mode, press the flashing programme symbol again.
- To adjust the preset temperature, select the required value with TEMP – or +.  
→Fig. 12
- To adjust the preset cooking time, select the required value with TIME – or +.  
→Fig. 13
- Start cooking with ▷|| Start/Pause.  
→Fig. 14
- The display alternately shows the selected temperature and the remaining cooking time.
- To check the progress of cooking, press Interior lighting.  
→Fig. 15
- The cooking compartment is illuminated and the food can be seen through the viewing window.

### Shaking or turning food

- When SHAKE flashes, take the basket out of the appliance.  
→Fig. 16
- Cooking is paused and the control panel is not lit up as long as the basket is removed.
- Shake the food in the basket. Turn large items of food or delicate foods using cooking utensils made of wood or heat-resistant plastic.  
→Fig. 17

## en Application examples

3. Push the basket fully into the appliance.  
→ Fig. 18
- ✓ Cooking will continue automatically and the display alternately shows the selected temperature and the remaining cooking time.

### Taking cooked food out

1. When cooking has ended, **End** flashes on the display. An acoustic signal sounds and all symbols light up on the control panel.  
→ Fig. 19
2. Take out the basket with the cooked food.  
→ Fig. 20
3. With food that has not given off any excess fat, e.g. french fries, shake it out of

the basket or take the food out with a cooking utensil.

→ Fig. 21

4. With food that has given off excess fat, e.g. marbled meat or pieces of poultry, take it out of the basket with a cooking utensil. To prevent fat running out of the basket onto the cooked food, do not tip the basket out.

→ Fig. 22

Dispose of the hot excess fat carefully or leave it to cool down in the basket.

**Note:** If you have cancelled the current cooking process manually with  the display shows **COOL** and the fan will run for a certain period of time. Do not remove the basket until the display shows **End**.

**Tip:** You can now directly cook additional portions or other food with the appliance.

## Application examples

Your appliance offers 8 different preset programmes. Select a suitable programme depending on the food.

**Note:** The values specified here are recommendations. As foods differ in terms of origin, size, shape, condition and brand, an optimal setting for your food may diverge from these values.

Food	Presetting	Information
Frozen french fries, 10 x 10 mm, 500 g	 French fries 180 °C 23 min.	When <b>SHAKE</b> flashes, shake or turn the food
Chicken legs, 5 pcs, each weighing 125 g	 Poultry 200 °C 25 min.	When <b>SHAKE</b> flashes, shake or turn the food
Beef steak, 2 pcs, approx. 3 cm thick	 Meat 200 °C 20 min.	Preheat the appliance for 4 min. When <b>SHAKE</b> flashes, shake or turn the food
Salmon fillet, 2 pcs, each weighing 150 g	 Fish 160 °C 12 min.	
Grilled vegetables, 500 g	 Vegetables 180 °C 20 min.	Cut the vegetables into large pieces and mix with max. 1 tsp. of oil When <b>SHAKE</b> flashes, shake or turn the food
Small cake or muffins, 9 pcs	 Small pastries 150 °C 18 min.	
Frozen pre-baked bread rolls	 Bread 160 °C 12 min.	

Food	Presetting	Information
Keeping cooked food warm	Keep warm 80 °C 30 min.	

## Tips

- If the size of the food diverges from those in the table, shorten or lengthen the cooking time.
- If the food is not cooked after the selected cooking time, extend the cooking time or increase the temperature.
- To ensure an even cooking result, shake or turn the food in the basket when **SHAKE** flashes.
- If the food is not as crispy as you would like, apply a little oil to the food before cooking, e.g. with a brush or oil spray. Allow excess oil to drip away or wipe it off.

## Overview of cleaning

Clean all parts immediately after use so that residues do not dry on.

- ▶ Do not use cleaning agents containing alcohol or spirits.
- ▶ Do not use sharp, pointed or metal objects.
- ▶ Do not use abrasive cloths or cleaning agents.

## Troubleshooting

Fault	Cause and troubleshooting
The appliance is not working.	Appliance has no power supply. ▶ Check whether your appliance is supplied with power.
Appliance automatically resumes cooking following an interruption to the power supply.	Appliance saves the aborted cooking process for a certain period of time. 1. If the power supply has been interrupted, unplug the mains plug. 2. Once the power supply has been restored, plug in the mains plug. ✓ The aborted cooking process is resumed. 3. Select one of the following options: ▶ Allow the cooking process to run until the end. ▶ Press  II to interrupt the cooking process in order to change the values, e.g. increase the temperature. ▶ Cancel the cooking process with  .

**Note:** If the power supply was interrupted for a prolonged period of time, the cooking process will not resume automatically.

- ▶ Only clean the control panel and the display using a damp microfibre cloth.

Clean the individual parts as indicated in the table.

→ *Fig. 23*

## Cleaning the appliance and parts

1. Clean the main unit with a damp cloth and dry. Use a damp microfibre cloth for the display.
2. If necessary, clean the cooking compartment with hot water and a soft cloth or sponge.
3. Remove remnants of food on the heater with a soft brush.
4. Remove any excess fat and oil from the basket.
5. If there are stubborn fat residues in the basket, add hot water and a few drops of washing-up liquid to the basket to pre-clean it and leave to act.
6. Clean the basket and the grid with detergent solution and a soft cloth or sponge or put in the dishwasher.

Fault	Cause and troubleshooting
Cooking does not start or continue.	<p>Basket has not been properly inserted in the appliance.</p> <ul style="list-style-type: none"><li>▶ Push the basket fully into the appliance. The basket should not protrude from the housing.</li></ul>
Basket cannot be fully pushed into the appliance.	<p>Food or objects in the cooking compartment.</p> <ul style="list-style-type: none"><li>▶ Remove food or objects from the cooking compartment. Food or objects in the cooking compartment become hot during cooking. Use heat-resistant cooking utensils and proceed with care.</li></ul>
The display shows <b>E1</b> or <b>E2</b> .	<p>Problem with the temperature sensor.</p> <ol style="list-style-type: none"><li>1. Pull out the mains plug.</li><li>2. Re-insert the mains plug in the socket.</li><li>3. If the fault persists, call Customer Service. → "Customer Service", Page 14</li></ol>
White smoke escapes from the appliance.	<p>Dripping fat and residues of fat in the basket or cooking compartment produce white smoke during heating.</p> <ul style="list-style-type: none"><li>▶ Clean the basket, grid and cooking compartment thoroughly after each use to remove all residues of fat.</li></ul> <p><b>Note:</b> White smoke caused by residues of fat does not affect the cooking result or the appliance.</p>
Appliance does not fit into the transport packaging with the handle attached.	<p>Once installed, the handle is securely connected to the basket.</p> <p><b>Note:</b> Only remove the handle in exceptional circumstances, e.g. if you want to return the appliance.</p> <ol style="list-style-type: none"><li>1. Press down the rubber plug on the top of the handle using a suitable tool, e.g. a small screwdriver. → Fig. 24</li><li>2. Press the tool back whilst pulling the handle off the basket. → Fig. 25</li></ol>

## Disposing of old appliance

- ▶ Dispose of the appliance in an environmentally friendly manner.

Information about current disposal methods are available from your specialist dealer or local authority.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

## Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.



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Contact data of all countries are listed in the attached service directory.

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