



Tidylife

AIR FRYER

INSTRUCTION MANUAL



MODEL NO.:AF1855

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.

HOUSEHOLD USE ONLY



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CE RoHS

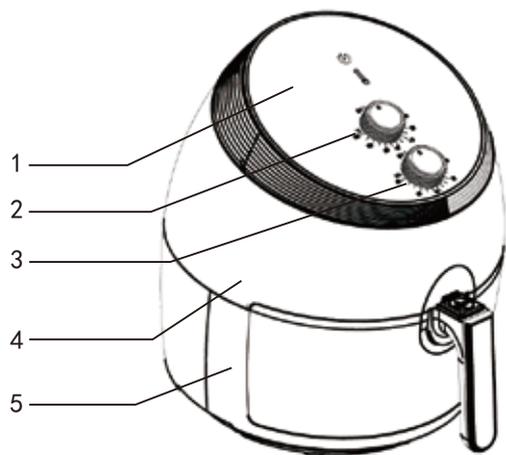


INTRODUCTION

Thank you for purchasing this Air Fryer from the products. Please read this Manual carefully BEFORE using the Air Fryer for your own safety. It has been designed to provide many years of trouble-free use. There are many benefits to using a Air Fryer:

- Simple to use controls for cooking quick, healthy meals.
- Generous 5.5L frying capacity to cook for an army.
- Rapid air circulation system to cook food fast and saves energy.
- Healthy alternative to cooking deep fried food with no oil.
- Air Fried food retains its nutritional value, but still has the taste of delicious fried food.

GENERAL DESCRIPTION OF MAIN PARTS



1. Top Cover
2. Timer (0-60 min.)/ power-on knob
3. Temperature control knob (80-200°C)
4. Up Housing
5. Down Housing

IMPORTANT

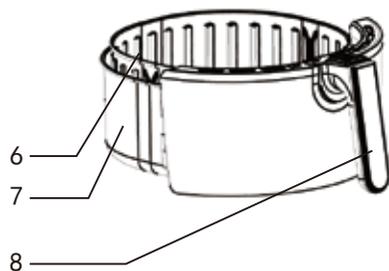
Please read this manual carefully before you use the appliance and save it for future reference.

•Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap.
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.

•Warning

- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.



6. Basket
7. Pan
8. Basket Handle

- Do not let the appliance operate 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 from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use .
- 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 pan from the appliance.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- After using the appliance, the metal cover inside is very hot, avoid to contact the hot metal inside after cooking.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.

•Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

•Overheating Protection

- The appliance with overheating protection system, if the inner temperature control system invalid, the overheating protection is automatically turned on, the appliance is no longer ready to be used. Unplug the mains cord.
- Only after the appliance has been left to cool down completely should the RESET button at the bottom of the machine (beside the rating label) be operated in order to use the air fryer again. Please use a pointed object for this purpose(refer to the figures hereinafter).

•Automatic switch-off

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Note: If pull out the pan during cooking, the appliance will be switched off automatically, too.(Timer still in counting down).

BEFORE FIRST USE

1. Remove all packaging materials
2. Remove any stickers or labels from the appliance
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer 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, horizontal and level surface.
Do not place the appliance on non-heat-resistant surfaces.
2. Place the basket in the pan properly
3. Put the pan into the machine.

Note: the pan MUST be put into the appliance properly, otherwise the appliance doesn't work!

4. Pull the mains cord and plug into the earthed wall socket.

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

Do not put anything on top of the appliance.

Do not put anything on the air-inlet on the two sides of the appliance, this disrupts the airflow and affects the hot air frying result.

USING THE APPLIANCE

The oil-free can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance. Pls refer to the section "settings" table hereinafter **and the using guidance figures at last page.**

•Hot air frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the Hot-air fryer.
3. Put the ingredients in the basket.

Note: Never fill the basket in full or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the end result.

4. Slide the pan back into the Hot-air fryer.

Never use the pan without the basket in it.

If the pan doesn't be fixed into the air fryer properly, the appliance won't work!

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

6. To switch on the appliance, turn the timer knob to the required preparation time.

7. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature.

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a. The power-on light and the heating-up light go on.

- b. The timer starts counting down the set preparation time.

- c. During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

- d. Excess oil from the ingredients is collected on the bottom of the pan.

8. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the I fryer.

Caution: Do not press the button the handle during shaking.

Tip: 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 press the button of handle. and lift the basket out of the pan

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the time control knob to 0 or pull out the pan directly.

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 to a few extra minutes.

11. To remove ingredients (e.g. fries), pull the pan out of the Hot-air fryer and place it on trial framework, and press the basket release button and lift the basket out of the pan.

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 ingredients.

The pan and the ingredients are hot and hot fryer. Depending on the type of the ingredients in the I fryer, steam may escape from the pan.

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

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

13. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

14. If you want to cook two ingredients at the same time, you can use the basket separator to divide them and prevents the flavor mixing with each other.

After hot air frying, the pan and the inside metal cover are hot, avoid to touch is needed.

•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 as well as brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance instantly.

Pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

-Smaller 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 through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.

-Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.

-Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .

-Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer

-The optimal amount for preparing crispy fries is 500 grams.

-Use pre-made dough to prepare filled 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 Hot-air 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 Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount(g)	Time (min.)	temperature (°C)	Shake	Extra information
Potatos & fries					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	20-25	200	shake	
Potato gratin	500	15-18	200	shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	360		
Chicken breast	100-500	10-15	360		
Snacks					
Spring rolls	100-400	8-10	400	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	400	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	400		Use oven-ready
Frozen breadcrumb cheese snacks	100-400	8-10	360		Use oven-ready
Stuffed vegetables	100-400	10	320		
Baking					
Cake	300	20-25	320		Use baking tin
Quiche	400	20-22	360		Use baking tin/ oven dish
Muffins	300	15-18	400		Use baking tin
Sweet snacks	400	20	320		Use baking tin/ oven dish

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

CLEANING

Clean the appliance after every use.

Don't touch the hot metal inside before cleaning while just after frying. Cool down the appliance is needed before cleaning!

The pan and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the pan to let the Hot-air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Put the air fryer on the clean and dry place.

ENVIRONMENT

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the

environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

WARRANTY INFORMATION

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 18 months, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship. The warranty will not apply in cases of:

- Normal wear and tear
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories
- Use of force, damage caused by external influences
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions
- Partially or completely dismantled appliances.

TROUBLESHOOTING

problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	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 pan is not put into the appliance properly	Slide the pan into the appliance properly.
	The overheating protection is turned on	Use a pointed object to press the RESET button at the bottom of 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.

I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond in full, refer to the “Setting” table above.
	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.