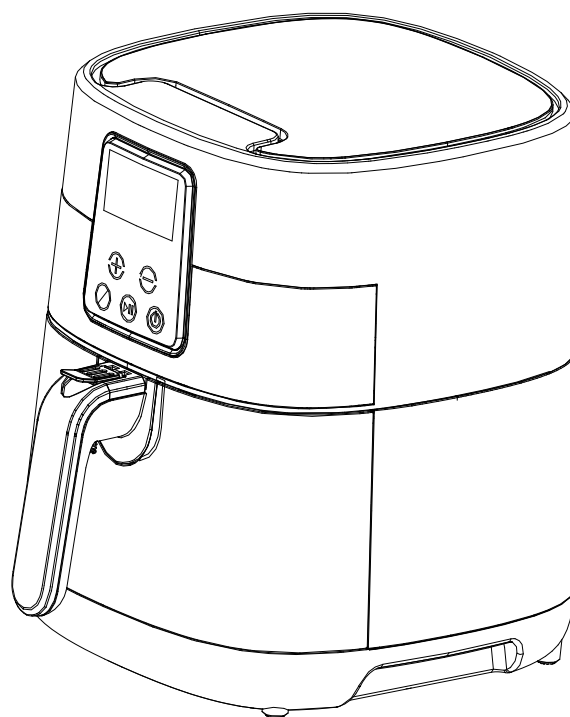




## **Air fryer**

# **INSTRUCTION MANUAL**



**Model: RM/585**

Read this manual thoroughly before using and save it for future reference

# HOUSEHOLD USE ONLY

## IMPOTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
4. WARNING: This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to cool down before getting touched.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

## SAVE THESE INSTRUCTIONS

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## Introduction

This Air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation, 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. housing
2. Power-on light
3. Touch control panel
4. pan
5. basket
6. Basket release button
7. Basket handle
8. Air outlet openings
9. power cord

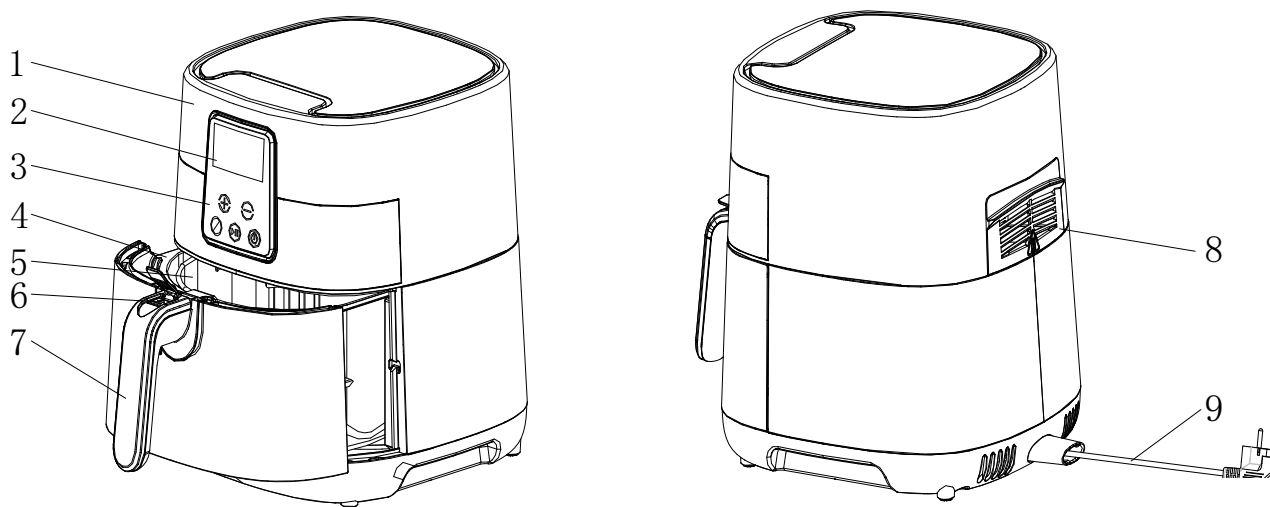


Fig. 1

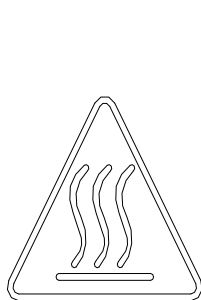


Fig. 2

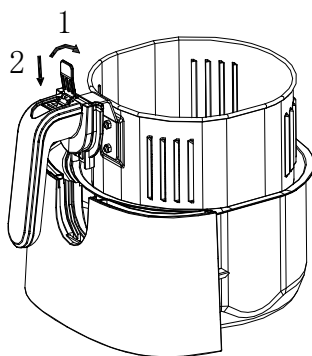


Fig. 3

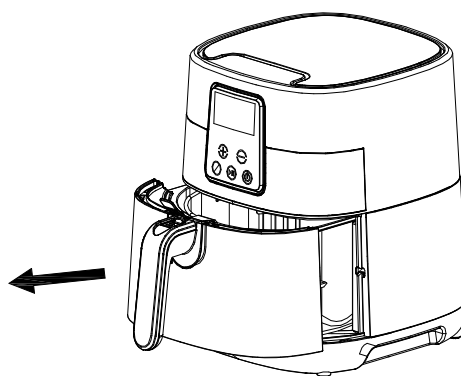


Fig. 4

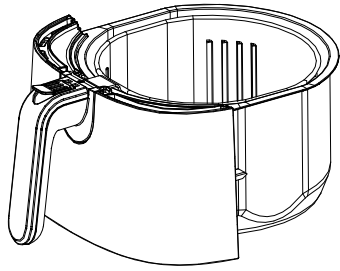


Fig. 5

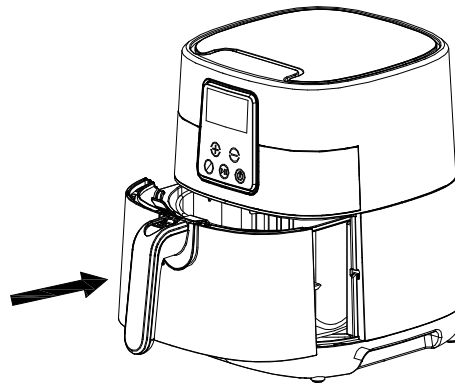


Fig. 6

## Important

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

## Danger

- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning, use of the appliance in a safe way and understand the hazards involved. Children shall 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 cord out of reach of children less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

The temperature of accessible surfaces may be high when the appliance is operating

## Warning

- 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.
  - Do not let the appliance operate unattended.
  - During 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 (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 pan from the appliance.

## Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be 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.

## 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 even surface.  
**Do not place the appliance on non-heat-resistant surface.**
- 2 Place the basket in the pan (Fig.3).
- 3 Pull the cord from the storage compartment which locates on the bottom of the appliance.

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

**Do not put anything on top of the appliance, the airflow will be disrupted and affects the 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.

## Air frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the Air fryer (Fig.4)
3. Put the ingredients in the basket. (Fig.5)
4. Slide the pan back into the Air fryer (Fig 6)  
Noting to carefully align with the guides in the body of the fryer.

**Never use the pan without the basket in it.**

**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. Some ingredients require shaking halfway through the preparation time (see section “Settings” in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the Air fryer

**caution: Do not press the button of the handle during shaking. (Fig.3)**

*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.*

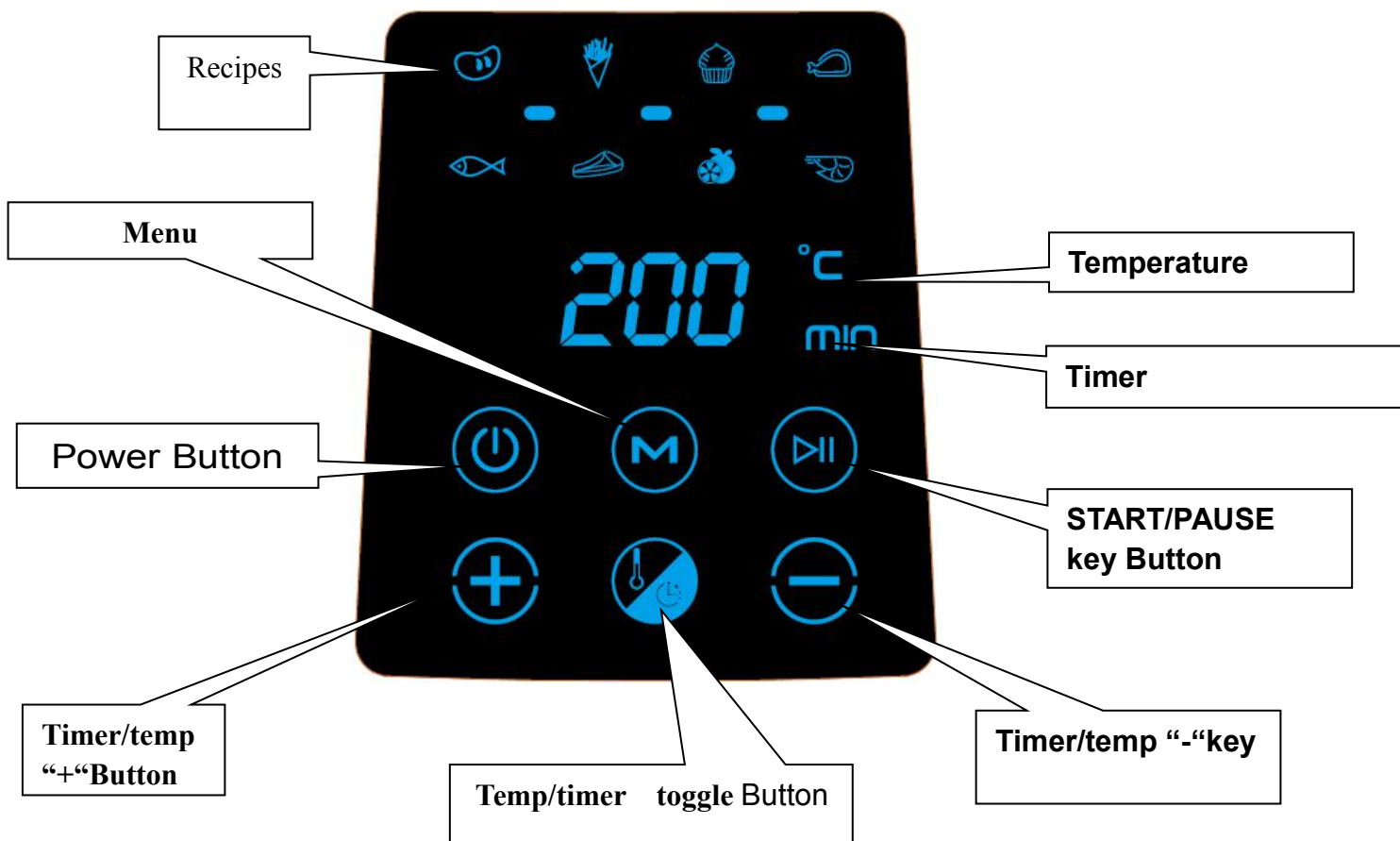
7. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a trial framework.  
Note: You can also switch off the appliance manually. To do this, press the “power on/off” key.
8. Check if the ingredients are ready.  
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pan out of the Air fryer and place it on a 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 fryer, steam may escape from the pan.**

10. 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*
11. When a batch of ingredients is ready, the Air fryer is instantly ready for preparing another batch.

## Control panel instructions




## Operation Instructions:

**NOTE:** Make sure all the packaging materials are removed before adding food. The frozen food need to be defrosted. And please immediately cook the food which has been defrosted.


### French fries


1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “**M**” to select the “French fries” “**▽**”, and the default temperature and time of “French fries” setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “**⏻**” and its corresponding indicator are activated while other buttons and their

corresponding indicator are deactivated. And you can press the Power button “


2. Put the wire rack into the frying tank and then add 500g frozen French fries on the wire rack.


3. Install the frying tank well in position and then press the Start/Stop button “

**NOTE:** During working, press the Start/Stop button “


4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


## Chop

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “

2. Put the wire rack into the frying tank and then evenly add a layer of chops on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “



**NOTE:** During working, press the Start/Stop button “



4. When the appliance finishes working, five beeps can be heard, and the food are fried




well.




## **Bake**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Bake” “”, and the default temperature and time of “Bake” setting are 180°C and 30 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.



2. Put the wire rack into the frying tank and then add appropriate amount of food on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.



**NOTE:** During working, press the Start/Stop button “”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


## **Chicken leg, chicken wing**




1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Chicken leg, chicken wing” “”, and the default temperature and time of “Chicken leg, chicken wing” setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button

“” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of chicken legs or chicken wings on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “”.



4. When the appliance finishes working, five beeps can be heard, and the food are fried well.



#### **NOTES:**

(1) Please pay attention to the food to avoid it being scorched during working process, and it is necessary apply some seasonings on the food at the end of the work.


(2) Be careful when removing food after the food is cooked well. Use special gloves to prevent being burnt.

#### **Fish**


1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Fish” “”, and the default temperature and time of “Fish” setting are 200°C and 12 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of fishes on the wire rack.


3. Install the frying tank well in position and then press the Start/Stop button “”,


then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “


4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


### **Beefsteak**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “

2. Put the wire rack into the frying tank and then evenly add a layer of beefsteaks on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “



**NOTE:** During working, press the Start/Stop button “

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


### **Dry fruit**




1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

hours separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.



2. Put the wire rack into the frying tank and then evenly add a layer of fruits which have been cut well and are of uniform thickness on the wire rack.



3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

## **Shrimp**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Shrimp” “”, and the default temperature and time of “Shrimp” setting are 180°C and 12 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of shrimps on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “▶||”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “▶||”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “▶||” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “▶||”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

## SET THE TEMPERATURE AND TIME MANUALLY

Connect the appliance with power source, press the Menu button “M” to select your desired menu, and its corresponding indicator flashes, then press Temperature/Time button “⊖” to set the temperature and time. When the display indicates “1888”, press “+” or “-” to adjust the temperature. After finish setting temperature, press Temperature/Time button “⊖” again to enter into the time-setting mode. When the display indicates “57:36”, press “+” or “-” to adjust the time. After finish setting time, press the Start/Stop button “▶||” and the appliance starts working according to the selected menu with new temperature and time.

## 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, pull the pan briefly out of the appliance during air frying to disturb 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 Air fryer*

within a few minutes after you added the oil.

- Do not prepare extremely greasy ingredients such as sausages in the Air fryer .
- Snacks that can be prepared in a oven can also be prepared in the 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 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 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.)	Temp (°C)	Shake	Extra information
<b>Potato &amp; fries</b>					
Thin frozen fries	300-400	18-25	200	Yes	
Thick frozen fries	300-400	20-25	200	Yes	
Potato gratin	500	20-25	200	Yes	
<b>Meat &amp; Poultry</b>					
Steak	100-500	10-20	180	No	
Pork chops	100-500	10-20	180	No	
Hamburger	100-500	10-20	180	No	
Sausage roll	100-500	13-15	200	No	
Drumsticks	100-500	25-30	180	No	
Chicken breast	100-500	15-20	180	No	
<b>Snacks</b>					
Spring rolls	100-400	8-10	200	Yes	Use oven-ready
Frozen chicken nuggets	100-500	10-15	200	Yes	
Frozen fish fingers	100-400	6-10	200	No	
Frozen bread crumbed cheese snacks	100-400	8-10	180	No	
Stuffed vegetables	100-400	10	160	No	
<b>Baking</b>					
Cake	300	20-25	160	No	Use additional baking tin
Quiche	400	20-22	180	No	
Muffins	300	15-18	200	No	Use additional baking tin/oven dish
Sweet snacks	400	20	160	No	

Note: Add 5 minutes to the preparation time when you start frying while the Air fryer is still cold.

## Cleaning

Clean the appliance after every use.

**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 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.

## Environment

Do not throw away the appliance with the normal household waste when it is exhausted,, but hand it to an official collection point for recycling. By doing this, you help to preserve the environment

## Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre

## 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.	Set the time 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 more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the time 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	You used a type of	Use oven snacks or lightly brush some oil onto the

not crispy when they come out of the air fryer.	snacks meant to be prepared in a traditional deep fryer.	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 the MAX indication.
	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.

Correct Disposal of this product



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.