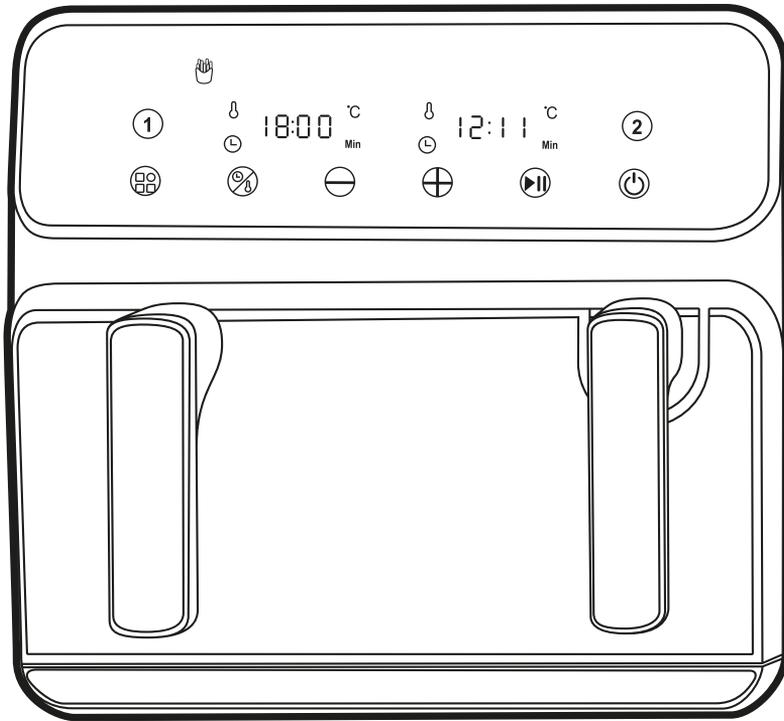
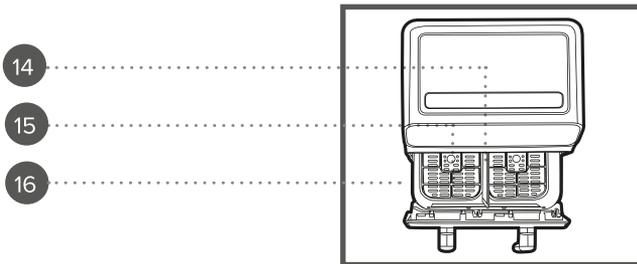
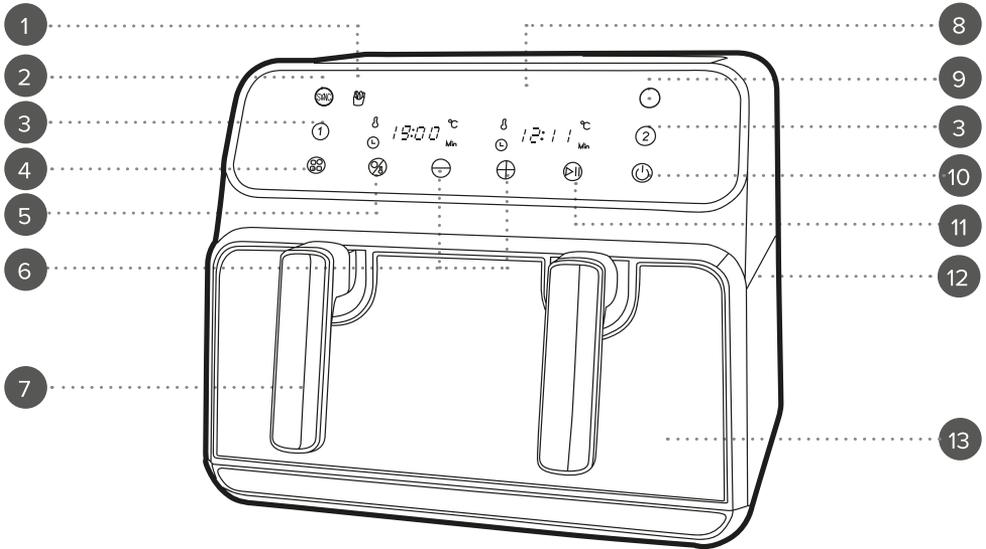


User manual

Dual air fryer



Description of parts



- | | |
|--|-----------------------------------|
| 1. Digital control panel | 10. Power button |
| 2. Sync cook button | 11. Start/pause button [▶] |
| 3. Compartment buttons (1) & (2) | 12. Air fryer main unit |
| 4. Function button | 13. Viewing window |
| 5. Time/temperature control button | 14. Compartment divider |
| 6. Control buttons (+/-) | 15. Non-stick coated cooking tray |
| 7. Cooking compartment handle | 16. Cooking compartment |
| 8. LED display | |
| 9. Match cook button | |

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not immerse the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.

- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
- Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- The outer surface or door may get hot during operation.



CAUTION: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Automatic switch-off

The air fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the air fryer.



NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

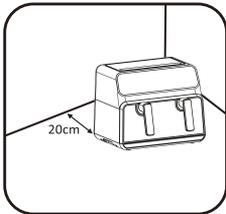
Dos and don'ts

DO:

- Check that the cooking compartment is securely fitted before use. Not doing so will prevent the air fryer from operating.
- Only hold the cooking compartment by the cooking compartment handle.
- Take care when removing the cooking compartment, as steam may be emitted.

DO NOT:

- Invert the cooking compartment with the non-stick coated cooking tray still attached, as it may fall out and excess oil that may have collected at the bottom of the cooking compartment may pour out onto the plate.
- Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.
- Fill the cooking compartments with oil or any other liquid.
- Touch the cooking compartment during or straight after use, as it gets very hot.



WARNING: ENSURE THAT THE AIR FRYER HAS AT LEAST 20 CM OF FREE SPACE IN ALL DIRECTIONS BEFORE USE.

Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

STEP 1: Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray and the cooking compartment in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.



NOTE: The air fryer should be cleaned after each use.

Instructions for use

Before first use

STEP 1: Before connecting the air fryer to the mains power supply, wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray and the cooking compartment in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Place the air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.



NOTE: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the air fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, checking that it is seated securely.

STEP 2: Slide the cooking compartment into the air fryer main unit.

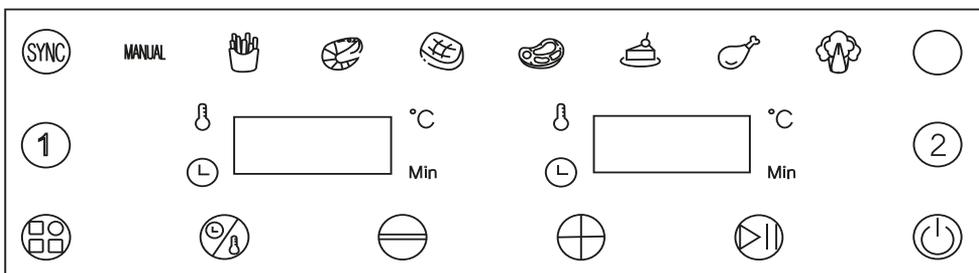
Using the divider

STEP 1: To use the large compartment, ensure that the divider is removed from the cooking compartment. To use the two individual compartments, ensure that the divider is slotted in place.



NOTE: To make sure the divider is slotted in the correct way, ensure that the guide arrow on the divider is pointing down; it should slot in easily. Do not force the divider in, as this may cause damage to the air fryer. The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent the air fryer from working.

Using the control panel



When the air fryer is plugged in and switched on at the mains power supply, the unit will beep and the power button will illuminate to indicate that it is being powered.

Tap the power button to switch on the air fryer.

Preset functions

Time and temperature settings can be set using the function button, which automatically cycle between time and temperature presets for cooking various foods. These presets can then be adjusted using the time and temperature control buttons as required.

The time and temperature control buttons may be held down in order to quickly adjust the time or temperature.

Once time and temperature have been set, press [▶] to begin heating. Time and temperature can be changed during use.

Once cooking is complete and the preset time has elapsed, the timer will sound and the air fryer will switch off.



NOTE: During cooking, the time and temperature can be adjusted at any time by tapping the drawer number and using the time and temperature control buttons. If the cooking compartment is removed during cooking, cooking will be paused; reinsert the cooking compartment to resume the cooking process. To switch off the air fryer, press and hold the power button.

Using the sync cook setting

When cooking different foods in each compartment with different times and temperatures, use the **'sync'** setting so that both compartments finish cooking at the same time.

Use the sync setting when using both cooking compartments to cook different foods; cooking will finish at the same time for both compartments.

STEP 1: Tap '1' and set the required settings for the first cooking compartment, following the instructions in the section entitled **'Using the control panel'**.

STEP 2: Repeat for the second cooking compartment by tapping '2'.

STEP 3: Press the sync cook button; the button will illuminate to signal that the setting has been selected.

STEP 4: Press [▶] to begin cooking.

Using the match cook setting

Use the match cook setting when using both cooking compartments to cook the same foods; cooking will finish at the same time for both compartments.

STEP 1: Tap '1' and set the required settings for the first cooking compartment, following the instructions in the section entitled **'Using the control panel'**.

STEP 2: Press the match cook button; the button will illuminate to signal that the setting has been selected.

STEP 3: Press [▶] to begin cooking.



NOTE: The power button will remain illuminated whilst the unit is plugged in.

Using the air fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply; the air fryer will beep and the power button will illuminate to indicate that the unit is plugged in.

STEP 2: Tap the power button to switch on the air fryer; lines will appear on the LED display, indicating the air fryer is ready to be programmed.

STEP 3: Remove the cooking compartment by pulling it out of the air fryer using the handle. Position the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 4: Place the ingredients into the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 5: Use the digital control panel to set the cooking time and temperature as required for the ingredients. Time and temperature settings can also be set using the function button, which automatically cycles between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using the time and temperature control buttons as required. The compartment lights will turn on when functioning.

STEP 6: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment from the air fryer main unit using the cooking compartment handle. Shake the cooking compartment gently and then slide back into the air fryer main unit to continue cooking.

STEP 7: Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off in approx. 5 seconds. Check whether the ingredients are ready; if the ingredients are not cooked, close the cooking compartment and replace back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs if the food is large or fragile.



NOTE: If the cooking time or temperature setting needs to be changed during use, use the time and temperature control button, as required. The air fryer will automatically adjust the settings. For foods with a high-water content, condensation may appear on the viewing window. This is normal and should clear after the unit has cooled down.



CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto the ingredients or serving bowl. Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.

WARNING: Nominal voltage is still present even when the air fryer is switched off. To permanently switch off the air fryer, switch off and unplug from the mains power supply.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5728

Input: 220–240 V ~ 50/60 Hz

Output: 1700 W

Cooking functions

Icon	Function	Default temperature	Default time
MANUAL	Manual	60–200 °C	1–60 mins
	Chips	200 °C	20 mins
	Shellfish	180 °C	7–9 mins
	Steak	180 °C	Rare: 7–9 mins Medium rare: 8–10 mins Well done: 15–17 mins
	Pork	180 °C	17 mins
	Bake	160 °C	18 mins
	Chicken	200 °C	20 mins
	Vegetables	160 °C	10–13 mins



RECIPES

Rosemary, garlic and thyme crispy lamb chops

Ingredients

18 small lamb rib chops
2 tbsp garlic, minced
1½ tbsp fresh rosemary, chopped
1 tsp fresh thyme
1 tsp dried crushed red pepper
Fresh rosemary sprigs (optional)
Salt, to taste
Cooking spray

Method

Mix together the garlic, thyme, chopped rosemary and red pepper in a large bowl. Sprinkle the mixture onto the lamb chops and rub in, then sprinkle with salt. Cover and refrigerate for 2–3 hours.

Plug in and switch on the air fryer at the mains power supply.

Set the temperature to 200 °C and the time to approx. 20 mins and carefully place the lamb chops into the relevant cooking compartment. It may be necessary to use both cooking compartments or to cook the chops in batches.

Check that the lamb chops are cooked through before serving.

Serve immediately topped with fresh rosemary (optional).

Rosemary roast potatoes

Ingredients

1 kg potatoes, halved
6 tbsp olive oil
1 tsp fresh rosemary
Salt and pepper, to taste

Method

Peel the potatoes and cut them in half. Add the potatoes to a pan of cold salted water and bring to the boil.

Once boiling point has been reached, continue to cook for approx. 6 minutes, then drain and place into a large bowl.

Evenly coat the potatoes in olive oil and season with rosemary, salt and pepper.

Plug in and switch on the air fryer at the mains power supply.

Set the temperature to 200 °C and the time to approx. 20 mins and carefully place the potatoes into the relevant cooking compartment.

After approx. 20 mins carefully shake the potatoes to coat evenly with oil.

Cook for a further 15 mins.

Check that the potatoes are crispy and golden before serving.

Stir fry vegetables with soy sauce

Ingredients

8 baby corn, sliced length ways
3 large chestnut mushrooms, quartered
2 white onions, quartered
1 butternut squash, skin removed and diced
1 red pepper, sliced
1 green pepper, sliced
1 yellow pepper, sliced
1 orange pepper, sliced
1 courgette, sliced at an angle
2 tbsp olive oil
2 tbsp soy sauce
1 tsp mixed herbs
Salt and pepper, to taste

Method

Evenly coat the vegetables in olive oil and season with salt, pepper and mixed herbs to taste.

Plug in and switch on the air fryer at the mains power supply.

Set the temperature to 200 °C and the time to approx. 15 mins and carefully place the potatoes into the relevant cooking compartment.

Check that the vegetables are cooked through before serving.

Serve drizzled with soy sauce.



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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