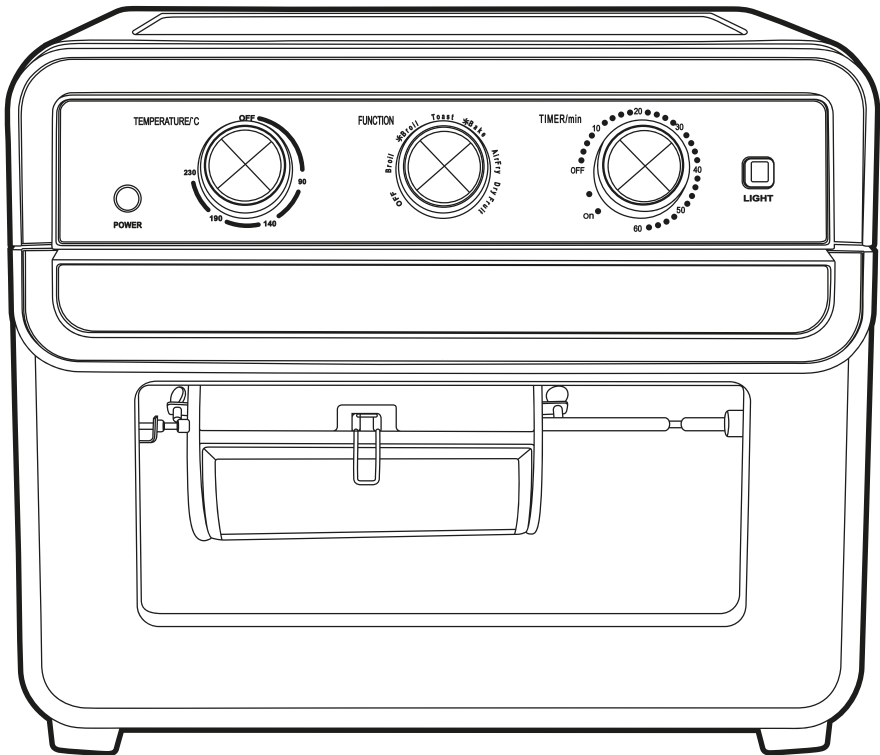
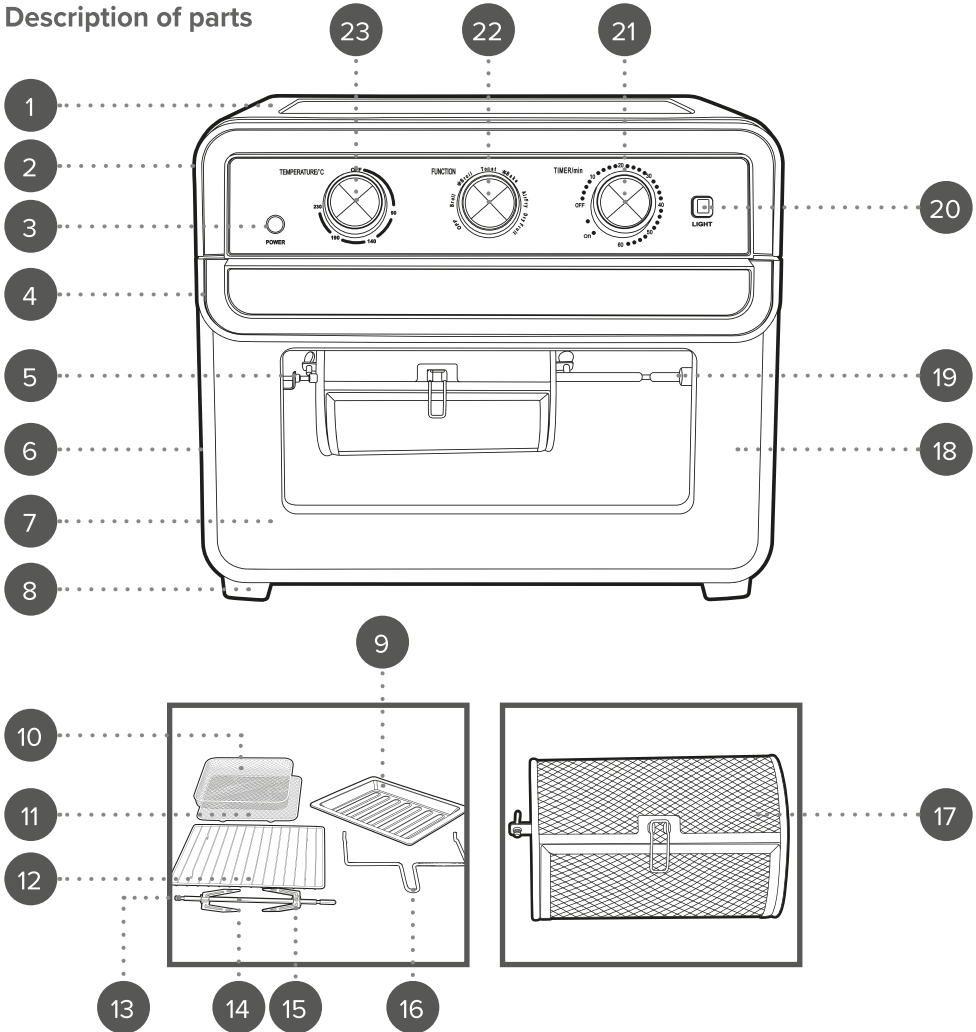


User manual

Air fryer oven



Description of parts



- | | |
|---------------------------|--|
| 1. Upper heating element | 13. Rotisserie tightening screw (qty. 2) |
| 2. Air fryer housing | 14. Rotisserie bar |
| 3. Power indicator light | 15. Rotisserie forks (qty. 2) |
| 4. Door handle | 16. Rotisserie tongs |
| 5. Rotisserie bar bracket | 17. Baking cage |
| 6. Air outlet | 18. Door |
| 7. Lower heating element | 19. Rotisserie bar slot |
| 8. Non-slip feet | 20. Light button |
| 9. Baking tray | 21. Timer control dial |
| 10. Air fry basket | 22. Function selector dial |
| 11. Wire rack | 23. Variable temperature control dial |
| 12. Oven shelf | |

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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- 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 allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Care and maintenance

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

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

STEP 2: Clean the air fryer accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Remove baked-on food and stubborn stains from the air fryer main unit using a small amount of warm water mixed with a mild detergent, then wipe clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

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

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



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



WARNING: The air fryer and accessories are not suitable for dishwasher use.

Instructions for use

Before first use

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

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

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

STEP 4: Plug in and switch on the air fryer at the mains power supply. Allow it to run for approx. 15 minutes by turning the temperature control dial to the highest temperature. This will eliminate any odour and burn away any protective substances used during the manufacturing process.



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.

Using the air fryer

The temperatures shown on the temperature control dial are comparable to those of a standard electric oven. Due to the size of the air fryer, cooking times may be slightly shorter. This will vary depending upon the type of food cooked and where the accessories are placed. Always check that food is thoroughly cooked before serving.

STEP 1: Remove any accessories and then plug in and switch on the air fryer at the mains power supply.

STEP 2: Prepare the ingredients that are to be cooked.

STEP 3: Turn the function selector dial to the desired setting; turn the temperature control dial to the required heat setting.

STEP 4: Preheat the air fryer by turning the timer dial to 5 minutes. If necessary, turn on the light by pushing the light button. It is recommended to preheat the air fryer for at least 5 minutes to avoid temperature fluctuation during use. The power indicator light will remain lit whilst the air fryer is plugged in and the timer is in use.

STEP 5: Using heat-resistant oven gloves, use the handle to open the door. Place the food to be cooked onto the baking tray, air fry basket or wire rack and then shut the door.

STEP 6: Turn the timer dial to the required cooking time. Check the food periodically; it may be necessary to turn or flip the food during cooking to achieve an even bake.

STEP 7: Once cooking is complete, remove the food, and prepare to serve use heat-resistant oven gloves to carefully open the door by the handle. Remove the wire rack, air fry basket or baking tray using heat-resistant oven gloves and serve the food. If the timer is still running, do not force it to '0'; allow it to run down naturally.

STEP 8: Switch off and unplug the air fryer at the mains power supply.



NOTE: The power indicator light will remain lit whilst the air fryer is plugged in, and the timer is in use. Do not force the timer to '0'; allow it to run down naturally. When using the wire rack, rotisserie bar or air fry basket, place the baking tray beneath it to keep

the air fryer clean. During use, the oven door can be left slightly or fully open in order to ventilate during cooking. This will halt the cooking cycle.



CAUTION: Always wear heat-resistant oven gloves when using the air fryer, and when removing hot food or accessories.



WARNING: Never allow food to come into direct contact with the heating elements; always maintain a gap of at least 3 cm.

Function control dial settings

Heating element dial symbol	Symbol meaning	Suggested use
Broil	Upper heating elements operational	Grilling or toasting meats
Fan broil	Upper heating elements and fan operational	Baking meats, chips or smaller foods
Toast	Upper and lower heating elements operational	Toasting, grilling or cooking thin foods
Bake	Upper and lower heating elements, fan and rotisserie operational	Baking cakes or pizzas
Air fry	Upper heating elements, fan and rotisserie operational	Roasting meats or oven cooking
Dry fruit	Upper heating elements, fan and rotisserie operational	Drying fruits, nuts or small meats

Using the rotisserie

The rotisserie can be used to cook large foods, such as a whole chicken or meat joint. The food to be cooked must be able to rotate freely without touching the inside of the air fryer.

STEP 1: Prepare the food to be cooked.

STEP 2: Skewer the prepared food with the rotisserie bar. The bar should go through the centre of the food.

STEP 3: Use the rotisserie forks to hold the food in place. Put one fork on either end of the rotisserie bar with the forks pointing inwards. This will clamp the food securely. Secure in place by twisting the rotisserie fork tightening screws in a clockwise direction. It should be possible to rotate the rotisserie bar without the food slipping.

STEP 4: Carefully insert the large end of the rotisserie bar into the rotating socket on the inside right of the air fryer. Then lower the small end of the rotisserie bar onto the rotisserie bar bracket on the inside left of the air fryer. The rotisserie bar should be able to spin freely.



NOTE: Food must be able to turn fully and should not touch the inside of the air fryer when rotating. Always use the rotisserie handle to remove the rotisserie bar from the air fryer. Always use the baking tray to catch any drips from food being cooked on the rotisserie.

Using the baking cage

The baking cage accessory is ideal for cooking smaller items, such as dried fruit or smaller pieces of meat.

STEP 1: Prepare the food to be cooked.

STEP 2: Insert the rotisserie bar through the centre of the baking cage. Secure the rotisserie bar into position by fixing the rotisserie tightening screws through the fixings on either side of the baking cage.

STEP 3: Carefully place the larger end of the rotisserie bar into the rotating socket at the right side of the cooking compartment, then gently lower the smaller end of the rotisserie bar into the rotisserie bar bracket at the left side of the cooking compartment. The rotisserie bar should be able to spin freely in the bracket.



NOTE: Do not overfill the baking cage; food should be able to move freely inside the cage.

Using the air fry basket

The air fry basket is ideal for cooking small foods such as chips and wedges. Evenly distribute the food across the air fry basket then place the air fry basket onto the baking tray or the oven shelf and slide into the air fryer.

Using the baking tray

The baking tray is ideal for both small and large foods. Evenly distribute the food across the baking tray, then slide into the middle or top of the air fryer oven for an even bake.

Specifications

Product code: EK3999

Input: 220–240 V ~ 50/60 Hz

Output: 1600–1700 W

RECIPES



Lemon and herb fish

Requires kitchen foil.

Ingredients

2 skinless and boneless white fish fillets (e.g. haddock or cod)

1 lemon, cut into wedges

Handful of fresh thyme, roughly chopped

Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 180 °C. Turn the function selector dial to 'broil' and preheat for 5 minutes.

Take two squares of kitchen foil and carefully place the fish fillets into the centre of each. Scatter with thyme and freshly squeezed lemon juice. Season with salt and pepper.

Leave the squeezed lemon wedges and thyme on top of the fish and carefully wrap each fillet in the foil to create parcels.

Using heat-resistant oven gloves, place the parcels into the air fry basket and shut the door.

Cook for approx. 10–20minutes. Check the fish periodically during cooking.

Stuffed chicken

Requires cocktail sticks.

Ingredients

4 bacon rashers

2 chicken breasts

140 g sundried tomatoes

75 g mozzarella

Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Butterfly the chicken breasts by cutting a deep slit lengthways in each. Do not cut all

the way through.

Place alternate slices of mozzarella and sundried tomatoes into the open chicken breasts, until suitably stuffed.

Close the chicken breasts and season with salt and pepper.

Wrap each chicken breast with two pieces of bacon; use the cocktail sticks to hold in place. Using heat-resistant oven gloves, place the chicken breasts into the air fry basket and shut the door.

Cook for 20–30 minutes. Check the chicken periodically during cooking.

Katsu chicken curry

Ingredients

2 chicken breasts

1 egg, beaten

50 g panko breadcrumbs (or 2 slices of bread, crumbed)

For the sauce:

300 ml chicken stock

2 garlic cloves, crushed

1 thumb fresh ginger, grated

2 tbsp plain flour

1 tbsp medium curry powder

1 tbsp soy sauce

2 tsp honey

1 tsp vegetable oil

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Flatten the chicken breasts using a tenderiser or rolling pin. Coat each piece in egg and then cover in breadcrumbs.

Using heat-resistant oven gloves, place the chicken breasts into the air fry basket and shut the door.

Cook for approx. 20–30 minutes. Check the chicken periodically during cooking.

Whilst the chicken is cooking, make the sauce. Gently fry the garlic cloves in oil for approx. 1 minute. Then stir in the curry powder and ginger.

Add the chicken stock gradually, stirring to avoid lumps, and leave to reduce for approx. 5 minutes. Thicken using plain flour if necessary.

Stir in the soy sauce and honey and leave to simmer for approx. 5 minutes before serving.

Rotisserie chicken

Ingredients

Whole chicken

Seasoning, as desired

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Season the chicken as desired and skewer with the rotisserie bar. The bar should go through the centre of the food.

Using heat-resistant oven gloves, follow the instructions in the section entitled 'Using the rotisserie' to secure the chicken in place.

Cook for 30–40 minutes. Check the chicken periodically during cooking.

Pork steaks with apple

Ingredients

2 pork steaks

1 red apple, diced

½ red onion, diced

1 ½ tsp fresh rosemary, roughly chopped

1 tsp mustard

1 tsp vegetable oil

½ tsp fresh thyme, roughly chopped

Salt and pepper, to taste

Method

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

to 200 °C. Turn the function selector dial to **'air fry'** and preheat for 5 minutes.

Season the pork steaks with salt and pepper. Using heat-resistant oven gloves, place the pork steaks into the air fry basket and shut the door.

Cook for 15–25 minutes. Check the pork steaks periodically during cooking.

To create the sauce, soften the apple and onion in oil in a large frying pan on a medium heat for approx. 5 minutes.

Turn down the heat. Stir in the mustard, rosemary and thyme and leave to soften for 3–5 minutes, then remove from the heat. After 20–25 minutes remove the pork steaks from the air fryer and spoon on the apple mixture. Place the pork steaks back into the air fry basket and shut the door. Cook for approx. 5 minutes before serving.

Sirloin steak with mushrooms

Ingredients

2 sirloin steaks
250 g mushrooms, roughly chopped
50 ml double cream
1 tbsp vegetable oil
2 tsp garlic paste
2 tsp mustard
Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to **'air fry'** or **'toast'** and preheat for 5 minutes. Season the steaks with salt and pepper.

Using heat-resistant oven gloves, place the steaks into the air fry basket and shut the door. Cook for 10–15 minutes, or until cooked to your liking. Check the steaks periodically during cooking.

To create the sauce, sweat the mushrooms in oil and garlic paste in a large frying pan

on a medium heat for approx. 5 minutes.

Turn down the heat. Add the mustard and double cream and leave to simmer for approx. 5 minutes before serving.

Lamb cutlets with garlic and rosemary

Ingredients

4 lamb cutlets
2 garlic cloves, crushed
1 tbsp fresh rosemary, roughly chopped
1 tbsp olive oil

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to **'air fry'** and preheat for 5 minutes.

To create the marinade, combine the garlic, rosemary and olive oil in a large bowl.

Dip the lamb cutlets into the marinade and coat generously.

Using heat-resistant oven gloves, place the lamb cutlets into the air fry basket and shut the door.

Cook for 10–15 minutes, or until cooked to your liking. Check the lamb periodically during cooking.

A step-by-step guide to making chips Home-made chips

STEP 1: Cut the potato into chips approx. 1 cm wide.

STEP 2: Place the chopped potatoes into a pan of cold water. Bring water to the boil and parboil the potatoes for approx. 3 minutes.

STEP 3: Preheat the air fryer to 200 °C.

STEP 4: Drain the water from the potatoes and dry thoroughly using kitchen towel.

STEP 5: Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them to the cooking basket. Check they are fully coated for best results.

STEP 6: Cook at 200 °C for 15–25 minutes.

STEP 7: Shake the chips regularly (approx. every 6 minutes) so that all the chips cook evenly.

STEP 8: Once cooked through and crispy, remove from the air fryer, season and enjoy.

Frozen chips

STEP 1: Preheat the air fryer to 200 °C.

STEP 2: Add 300–700 g of frozen chips into the non-stick cooking basket.

STEP 3: Cook for 15–25 minutes.

STEP 4: Shake the chips regularly (approx. every 6 minutes) to make sure that they cook evenly.

STEP 5: Once cooked through and crispy, remove from the air fryer, season and enjoy.



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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MADE IN CHINA.

CD051020/MD220324/V3