

Alliance

5.7L DIGITAL AIR FRYER

INSTRUCTION MANUAL



Digital
time control



Digital
temperature
control



Easy to
clean
and use

AHA-AFS55001D

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ALLIANCE 5.7L DIGITAL AIR FRYER

This air fryer emits 90% less oil with fewer “deep-fried” odors lingering in the kitchen. Own it, you can enjoy the same delicious, crispy textures and taste as traditionally fried food.

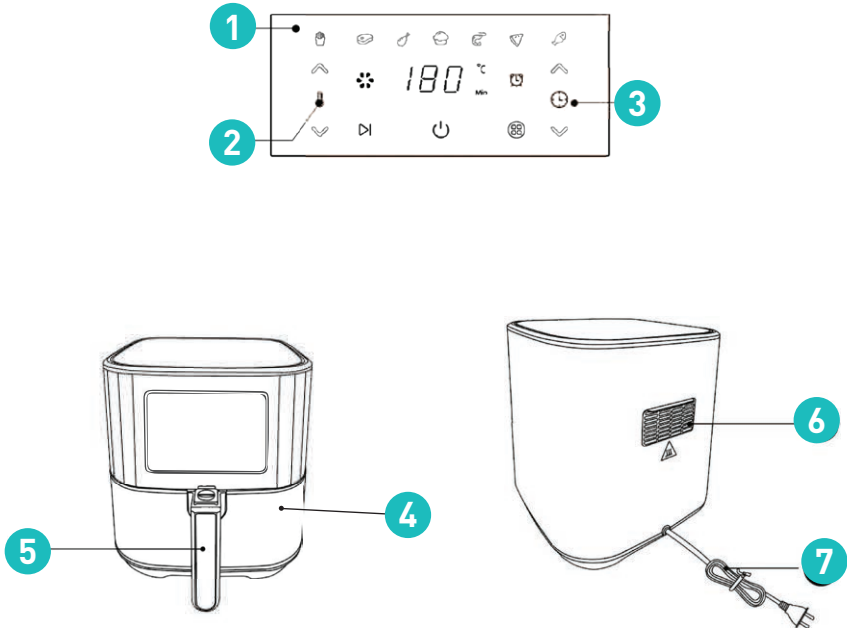
Thank you for choosing Alliance Air Fryer.

Please read the following instructions carefully before use!

Package Contents



DIAGRAM

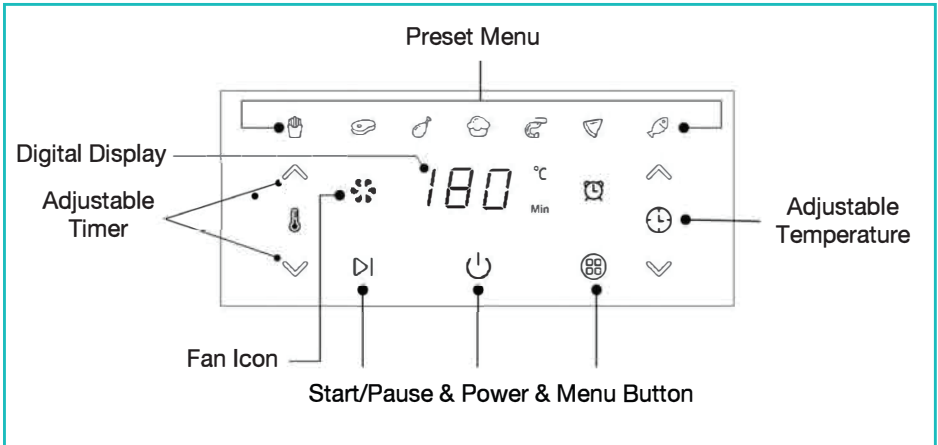










1. Digital Touchscreen Control
2. Timer Control
3. Temperature Control
4. Frying Basket Drawer
5. Handle
6. Air Outlet
7. Power Cord

SPECIFICATIONS

Rated Voltage: 220V - 240V	Rated Power: 1 700w
Rated Frequency: 50-60Hz	Fry Basket Capacity: 5.7L








Touchscreen Control Panel



	<p>POWER BUTTON</p> <p>Pressing the Power button after plug in to wake up the fryer from standby mode. The default TEMP:180°C and TIME: 10 minutes will alternate on the digital display.</p>
	<p>MENU BUTTON</p> <p>Pressing the MENU button enables you to scroll through the 7 preset menu options.</p> <p>7 PRESET MENU CHOICES: French Fries, Steak, Chicken, Cake, Shrimp, Pizza, Fish.</p> <p>NOTE: You can override the MENU presets by increasing or decreasing TIME and TEMP manually.</p>
	<p>TIMER CONTROL BUTTONS</p> <p>Add or decrease cooking time using the UP and DOWN ICON.</p> <p>One minute at a time. Long press the button will rapidly change the time. Time control range: 1-60min.</p>
	<p>TEMPERATURE CONTROL BUTTONS</p> <p>Add or decrease temperature using the UP and DOWN ICON.</p> <p>5°C at a time. Long press the button will rapidly change the temperature. Temperature control range: 60°C - 200°C.</p>
	<p>START/ PAUSE BUTTON</p> <p>Press the START/ PAUSE to start or pause the operation.</p>
	<p>DIGITAL DISPLAY</p> <p>This display will keep track of the temperature and remaining cooking time.</p>
	<p>APPOINTMENT TIMER BUTTON</p> <p>Pressing APPOINTMENT TIMER BUTTON after menu being chosen to set the operation beginning time. Add or decrease beginning time using the TIMER UP and DOWN ICON, 5min a time, long press to rapidly change the time.</p> <p>When appointment time is set, press the START BUTTON to start counting down and APPOINTMENT TIMER BUTTON will flash.</p> <p>Appointment time range: 15-720min.</p>
	<p>FAN ICON</p> <p>The flashing Fan Icon will appear when the Air Fryer is in operation</p>

MENU SETTINGS

Preset Menu Settings

Icon	MENU	TEMP	TIME
/	Default	180°C	150min
	French Fries	200°C	22 min
	Steak	180°C	12 min
	Chicken	180°C	20 min
	Cake	180°C	15 min
	Shrimp	180°C	8 min
	Pizza	200°C	15 min
	Fish	200°C	10 min

Precautions for First Use

1. Remove all the packing material from the inside and outside of the Air Fryer. Make sure that there is no packaging underneath and around the frying basket and drawer.
2. The drawer is an easy clean.
3. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
4. Lock the drawer. An audible click can be heard as the frying basket handle locks securely into place.

NOTE: During first use the Air Fryer may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

Operation Guide

1. Place the Air Fryer near the outlet and plug into the power cord.
Once the drawer is properly locked into the Air Fryer body. The red POWER button will illuminate and the machine will beep when plugging in.
2. Press the red POWER button to wake up the Air Fryer, set the temperature to 200°C and time to 5 minutes, press the START/PAUSE button to start and let the Air Fryer preheat for 5mins without any food in it. The Fan mark will start flashing. Air Fryer will start working, and when the time counts down to 0. The device will make a sound and automatically shut down, preheating is finished.
3. After preheating, Place food into the frying basket.

IMPORTANT:

1. This air fryer can fry fresh vegetables. The maximum food capacity recommended for this air frying basket is 5.7 litre. The air frying basket can accommodate up to a 220mm round x 75mm deep baking plate or pie pan.
2. DO NOT overfill it. To ensure proper cooking and air circulation. NEVER fill the frying basket more than 2/3 full. The weight of the ingredients should not exceed 2KG.
3. The quantity density weight of food will alter the total cooking time.
Remember, frying smaller batches will narrow times and get higher food quality.
4. Insert the frying basket drawer into Air Fryer. Always make sure frying basket drawer is fully fixed.

5. Press the red button POWER, the default TIME and TEMP: 15min and 180 °C will alternate on the digital display.

When the desired TIME and TEMP appear on the digital display, press the START/PAUSE button to turn the Air Fryer ON. The white convection fan will twirl when the machine is in operation.

IMPORTANT:

1. To adjust the air frying TIME, press the UP or DOWN button on the right side of the control panel to add or decrease TIME in 1 minute increments, from 1 to 60 minutes.
2. To adjust the Temperature, press the UP or DOWN button on the left side of the control panel to adjust the default (180 t:) TEMP from 60-200 °c in 5 degree increments.
3. If the START / PAUSE button is not pressed, the Air Fryer will remain in standby mode. Press the START/ PAUSE button, the preset TIME will begin to count down. TEMP and remaining TIME will alternate on the digital display.
4. When the Air Fryer is in operation, TIME and TEMP can be adjusted at any time. If don't use the device in a long time, please remember to unplug the plug.
5. The fryer drawer can be taken out during cooking to check the food condition to determine the final cooking time and temperature. When fryer drawer is taken out, the Air Fryer will stop working. When the fry drawer is returned to the machine, the equipment will continue to fry.
6. When the set time required for the frying of the ingredients is reached, the air fryer will beep 5 times and then automatically shut down.

Cautions in Air Frying

1. Please consult the recipe directions for suggested TIME and TEMP.
2. Always pat food dry before cooking to encourage browning. To avoid excess smoke when cooking naturally high fat foods, such as bacon, chicken wings or sausages for several days in a row, it may be necessary to empty fat from the frying basket drawer between batches.
3. Always wear oven mitts when handling the hot air fryer basket.
4. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface.
5. Shake 1 to 3 times during cooking to improve cooking result and help prevent food

6. Spray oils work better. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grape seed, peanut, or vegetable oil work well.
7. Usually, depending on the food and amount to be cooked, suggested cook TIMES may have to be reduced slightly. Always check food halfway through cooking to determine final cook TIME and TEMP.
8. The Air Fryer should not be used to boil water or deep fry food.

Safety Precautions

- Please read All Instructions and Safety Precautions carefully before use and keep the Instruction Manual in a safe place so that it can be checked at any time.
- Close supervision is necessary when this appliance is used by children. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- Unplug from the outlet when not in use or before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
- Do NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact customer support.
- The use of accessory attachments not recommended by the appliance manufacturer may cause Injuries.
- Do NOT use outdoors or other than intended use. Just for household use only.
- Do NOT let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do NOT place appliance on or near fuel gas, electric burner, or in a heated oven.
- The Air Fryer will not operate unless frying basket drawer is fully closed.
- This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property. This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when touching a hot spot and allow metal parts to cool down before cleaning.

- Do NOT place anything on top of the appliance while it is operating or while it is hot.
- If this appliance begins to malfunction during use, please pull the frying basket out of the body immediately. Then remove the plug from the wall outlet.
- DO NOT use or attempt to repair the malfunctioning appliance.
- DO NOT obstruct the air outlet or air inlets with any objects. Make sure that the steam can escape from the air outlet during air frying.
- Keep your hands and face at a safe distance from steam and the air outlet. Keep this appliance at least 15cm away from walls or other objects during operation.
- Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool it down before moving.

Cleaning & Maintenance

WARNING! Allow the Air Fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely at least 30mins before cleaning.
2. Wash the basket drawer in hot soapy water. DO NOT use metal kitchen utensils or abrasive cleansers as this may damage coating.
3. The frying basket and frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft non-abrasive damp cloth after every use.
5. This appliance requires little maintenance. It contains no user serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

ELECTRIC POWER: If the electrical circuit is overloaded when using with other appliances, this appliance may not operate properly, it should be operated on a separate electrical circuit from other appliances.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	The Air Fryer is not plugged in.	Plug cord into the wall outlet. To begin, press the red POWER button.
	The Air Fryer has turned itself OFF.	Make sure the frying basket /drawer is assembled correctly and fully inserted into the Air Convection Fryer body.
	Cooking mode is not set. Not press the START button	Press MENU button until the desired food option illuminates. Press the START button to begin operation
Food not cooked	The frying basket is overloaded.	Fry smaller batches of food. Increase the cook TEMP. Shake foods 2x or 3x during the cooking process.
	The TEMP is too low.	Increase TEMP and TIME.
Food is not fried crisp	Some food needs to be put in a little oil before frying.	Apply a light, even coat of spray oil to food before frying.
Frying basket /drawer can't slide into the Air Fryer body properly	The frying basket is overloaded.	The food in the basket can not exceed the MAX line.
	The basket is not put into the drawer properly. The handle is jammed.	Put the basket into the drawer properly. Place the fried basket handle horizontally.
White smoke coming from the Air Fryer	Fry oily food.	It is normal phenomenon.
	Frying basket and drawer have not been cleaned.	After using and cool it down, please clean the basket and drawer.

Customer Support
www.allianceair.co.za

