



EN Instruction manual



DOUBLE BASKET Aerofryer

01.182074.02.001

PARTS DESCRIPTION



SAFETY

- By ignoring the safety instructions the manufacturer cannot be held responsible for the damage.
- 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.
- Never move the appliance by pulling the cord and make sure the cord cannot become entangled.
- The appliance must be placed on a stable, level surface.
- The user must not leave the device unattended while it is connected to the supply.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- **WARNING:** Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of a counter, never use an outlet below the counter, and never use with an extension cord.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use this appliance outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Use extreme caution when removing the frying baskets.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **CAUTION:** To protect against damage or electric shock, do not cook in the base unit. Cook only in the frying baskets provided.
- To disconnect, press the power button, then remove the plug from the wall outlet.

- Do not use the frying baskets if dented or worn.
- **WARNING:** Never deep-fry in the Aerofryer, regardless of whether the lid is on or off. **THIS IS DANGEROUS, AND CAN CAUSE A FIRE AND SERIOUS DAMAGE.**
- Before placing baking pan or aero plate into the base, ensure both are dry by wiping with a soft cloth.
- Always ensure the appliance is properly assembled before use.
- Care should be taken when lifting the baking pan from the base.
- To avoid possible damage from steam, place the unit away from walls and cabinets during use.
- Never lift the unit by the lid side tabs.
- Never touch any exposed heating elements
- To protect yourself against an electric shock, do not immerse the cord, plug, or appliance in the water or any other liquid.
- This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices, and other working environments.
- By clients in hotels, motels, and other residential-type environments.
- Bed and breakfast type environments.
- Farmhouses.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
- Do not heat the food for too long.
- The heating element surface is subject to residual heat after use.
- The connector must be removed before the appliance will be cleaned, please make sure the inlet is completely dry before the unit will be used again.



- **Surface is liable to get hot during use.**
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- The temperature of accessible surfaces may be high when the appliance is operating.

- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The appliance is to be connected to a socket-outlet having an earthed contact (for class I appliances).
- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.
- This appliance is only to be used for household purposes and only for the purpose it is made for. In the worst case, the food can catch fire.

PARTS DESCRIPTION

1. Dual Touchscreen Control
2. Aero Fryer Baskets
3. Non-Stick Crisping Trays
4. Basket Handles
5. Release Button.

Dual Touchscreen Control Panel

1. ON/OFF
2. Dual Digital TIME/TEMP Display

3. LEFT/RIGHT Basket Selector
4. Temperature UP/DOWN
5. Time UP/DOWN
6. SHAKE FOOD
7. SYNC FINISH
8. DUAL COOK
9. START/ PAUSE
10. 8 Cooking pre-sets

BEFORE THE FIRST USE

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the parts with hot water, some washing-up liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal, and level surface, do not place the appliance on non-heat-resistant surfaces.
- **This is an aero fryer that works on hot air. Do not fill the pan with oil or frying fat.**
- **In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeters of free space around the appliance.**

FUNCTIONS OF THE DUAL TOUCHSCREEN PANEL

ON/OFF

- When the Aero fryer is plugged in, a tone will sound, the icons on the control panel will illuminate for a second and the [ON/OFF] icon will light up red indicating that the unit is on standby.
- When the ON/OFF icon is pressed, a tone will sound, the [ON/OFF] icon will turn green and the LEFT, RIGHT, and DUAL COOK icons will light up.
- When in operation press the [ON/OFF] icon to turn both LEFT and RIGHT baskets OFF.

LEFT/RIGHT Basket Control

- Press the [ON/OFF] icon then choose the [LEFT] or [RIGHT] basket or choose [DUAL COOK] for both baskets at the same time.
- Press the [LEFT] or [RIGHT] icon to program the settings for the selected basket. While the icon flashes, press the desired setting to continue.

NOTE: LEFT and RIGHT baskets may be programmed independently at any time before or during an operation.

- The [LEFT] and/or the [RIGHT] icon will be on when the unit is active. To adjust the program at any time press the appropriate [LEFT] or [RIGHT] icon, when the icon flashes the TIME/TEMP can be adjusted.

TEMP (UP/DOWN)/ TIME (UP/DOWN)

- Press the UP or DOWN icon on the left side of the control panel to increase or decrease the temperature in 5-degree increments.
- Press the UP or DOWN icon on the right side of the control panel to increase or decrease the time.

NOTE: When using the DEHYDRATE setting, TIME will increase or decrease in 1-hour increments.

SHAKE

- When using any of the pre-programmed settings excluding DEHYDRATE, 2 tones will be sounded at 2/3 of the cooking time reminding you to shake the basket.
- Press SHAKE to turn this feature OFF. SHAKE will disappear from the display.

NOTE: Shake will not work if the cooking time is below 3 minutes.

DUAL COOK

- Press the [DUAL COOK] icon to effortlessly duplicate settings for both LEFT and RIGHT baskets or to program both baskets at the same time. After pressing [DUAL COOK] you can simply adjust the temperature and time for both baskets at the same time.

SYNC FINISH

- Both LEFT and RIGHT baskets must first be programmed.
- Press [SYNC/FINISH] to ensure that both baskets will complete cooking at the same time.
- HOLD will appear on the display as the Aero Fryer synchronizes the final cooking times.

NOTE: Once cooking has started SYNC function will not be operable.

START/PAUSE

- Once programming is complete, press [START/PAUSE] to START or to PAUSE any operation.

IMPORTANT! The maximum food capacity recommended for each Aero Fryer basket is 1000 grams of food per basket. Using both baskets will enable you to feed up to 9 people.

WARNING! This Dual Basket Aero Fryer should not be used to boil water.

WARNING! This Dual Basket Aero Fryer should never be used to deep fry foods.

OPERATION

1. If needed, place the crisping tray(s) in the basket(s).
2. Place the food in either or both of the baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables we recommend not adding more than 2 to 3 cups of food to the fryer basket

NOTE: Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.

1. Insert the assembled fryer basket(s) into the front of the Dual Basket Aero Fryer. Always make sure fryer basket(s) are in their proper LEFT/RIGHT position and are fully closed.
2. Plug the cord in the wall outlet.
3. Press [POWER ON/OFF].
4. Select [LEFT], [RIGHT] or [DUAL COOK].
5. If [DUAL COOK] is chosen first press the [LEFT] or the [RIGHT] basket to program them individually.

6. Select a pre-set cooking program by pressing the icon of the desired cooking pre-set.
7. From here, you can make any desired adjustments to the pre-set time and/or temperature by pressing TIME [UP] or [DOWN] and TEMPERATURE [UP] or [DOWN].
8. For DUAL COOK repeat steps 5 to 7 for the second basket or press [DUAL COOK] again to duplicate the settings from the first basket to the second basket.
9. Press the [START/PAUSE] icon to start the cooking process.
10. Press [START/PAUSE] to pause and resume cooking.

When the remaining TIME reaches 00:00, the display will show “Cool Cool”, then change to “End End” and beep 3 times when it is safe to remove the food.

NOTE: The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

IMPORTANT: Always check food halfway through cooking to determine the final cooking time and temperature

SYNC FINISH

- After programming the LEFT and RIGHT baskets press [SYNC/ FINISH] to ensure that each basket will finish cooking together.
- Press [START/PAUSE] to begin the operation.
- HOLD will appear on the display on the basket side that will be held as the Dual Aero Fryer synchronizes the final cooking times.

Note: Once cooking has started the SYNC/FINISH function will not be operable.

Aero Frying Pre Packaged Frozen Foods

- As a rule, depending on the food and the amount to be cooked, the suggested cooking times may have to be slightly reduced.

TIPS

- Always pat dry foods before cooking to avoid excess smoke and encourage browning.
- To ensure even cooking/ browning, ALWAYS open the active basket halfway through the cooking time and check, turn or shake the foods in the fryer baskets.

CAUTION: Always use oven mittens when handling the Aero Fryer.

CAUTION: Hot oil can collect at the base of the basket. Use caution when removing foods from the baskets.

AEROFRYER PROGRAMS

Menu	Quantity	Default TEMP	Default TIME	SHAKE Food
FRENCH FRIES	500g	200°C	20 / 28 mins.	2/3 times/once
STEAK	200g	175°C	15 / 21 mins.	2/3 times/once
FISH	200g	160°C	15 / 21 mins.	2/3 times/once
SHRIMP	250g	180°C	8 / 11 mins.	2/3 times/once
PIZZA	½	150°C	12 / 17 mins.	-
DRUMSTICKS	200g	200°C	25 / 35 mins.	2/3 times/once
CAKE	10cm	165°C	12 / 17 mins.	-
DEHYDRATE	50g	35°C	8 hours	-

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
- Remove fryer baskets from the Aero Fryer body. Make sure both fryer baskets and crisping trays have cooled completely before cleaning.
- Wash both fryer baskets and crisping trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
- Both fryer baskets and crisping trays are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
- Wipe the Dual Basket Aero Fryer body with a soft, non-abrasive damp cloth to clean.

- Use a soft damp cloth to wipe clean the base and lid of the unit after every use.
- Use a small brush or cotton swab if necessary. Never pour any liquid into the base of the unit.
- Wash the removable parts in warm soapy water with a soft cloth or sponge.
- Dry each piece thoroughly.
- Note that the removable frying baskets and crisping trays are dishwasher safe. However, we recommend washing them by hand as this will be beneficial for the lifetime of the product.
- When cleaning or cooking in the frying baskets never use metal utensils or scouring pads in order to avoid damage to the non-stick coating.
- Never use harsh chemical detergents, scouring pads, or powders on any of the parts or accessories.

Storing Instructions

- Unplug allow the unit to cool completely.
- Store the unit in its original box or covered in a cool, dry place.

ENVIRONMENT



■ This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you

contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

Support

You can find all available information and spare parts at www.princesshome.eu!



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