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ELECTROMAX

AIR FRYER



USER MANUAL



Better Appliances, Better Home

HOUSEHOLD USE ONLY

IMPORTANT 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

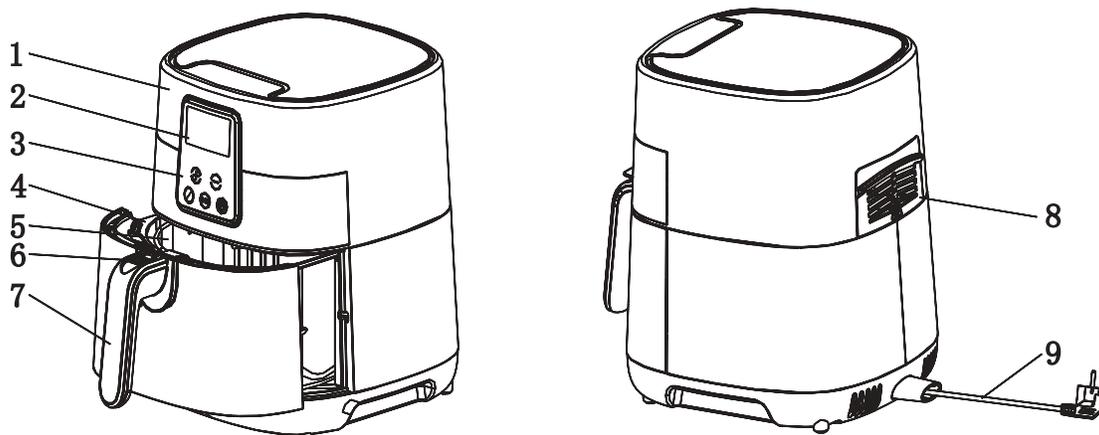


Fig. 1

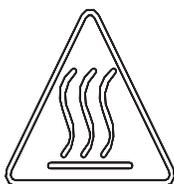


Fig. 2

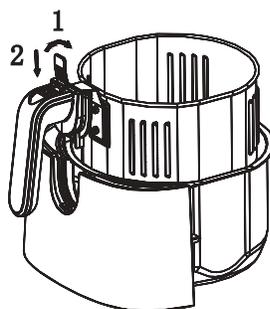


Fig. 3

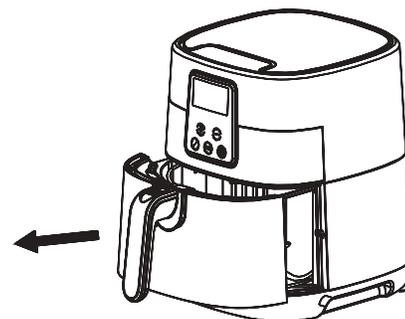


Fig. 4

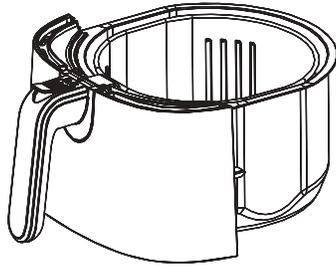


Fig. 5

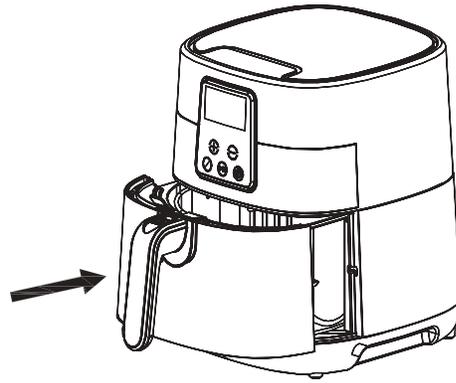


Fig. 6

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 handling 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

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 activate all the functional buttons and indicators.

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 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.

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 to select the Chop and the default temperature and time of "Chop" setting are 200°C and 15 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 activate all the functional buttons and indicators.

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 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.

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