



EASY FRY SILENCE

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Online recipes for countries without
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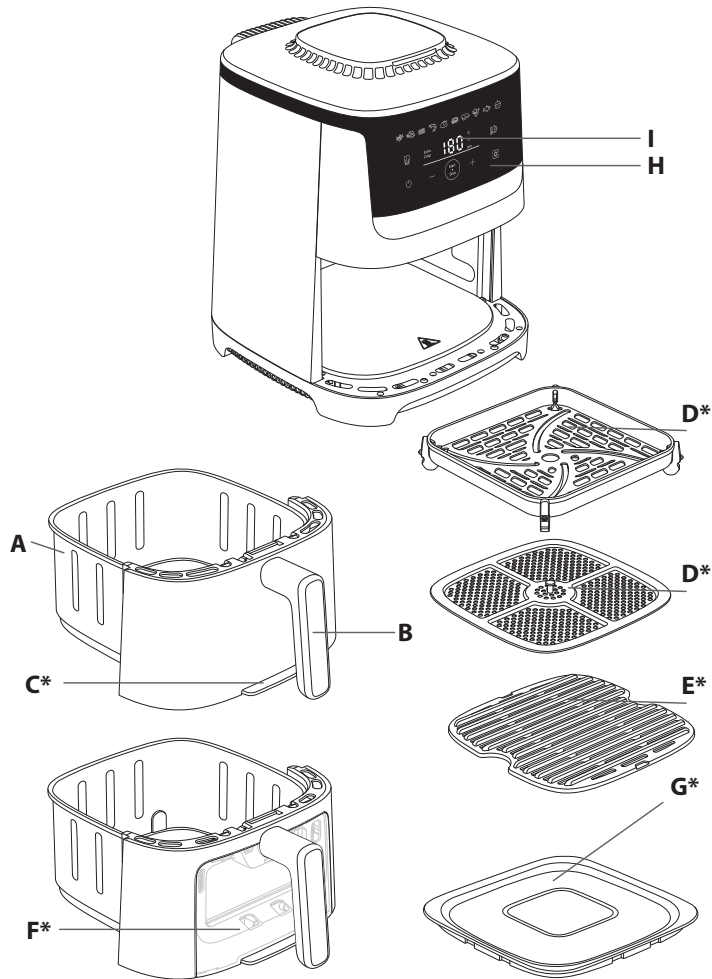
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*depending on model

DESCRIPTION

- | | |
|-----------------------------------|--|
| A. Drawer | F. Detachable front with viewing window* |
| B. Drawer handle | G. Storage lid* |
| C. Detachable front* | H. Digital touchscreen panel |
| D. Removable grid* | I. Time/temperature display |
| E. Removable die-cast grill grid* | |

AUTOMATIC COOKING MODES

- | | |
|-----------------------|---------------|
| 1. Fries | 6. Pizza |
| 2. Nuggets | 7. Steak |
| 3. Bacon / Beef bacon | 8. Vegetables |
| 4. Prawns | 9. Fish |
| 5. Roasted chicken | 10. Desserts |

BEFORE FIRST USE

Read the safety instructions and manual first and keep them in a safe place.

1. Remove all packaging material and any stickers from the appliance.
2. Do not remove silicon pads from the grid.
3. Thoroughly clean the drawer and the removable grid with hot water, some washing-up liquid and a non-abrasive sponge.

Note: the drawer and the grid are dishwasher safe.

Warning for detachable front model : to ensure optimal preservation of the appliance, it is important to remove the outer front and wash it by hand.

For the model with detachable front with window, washing the front by hand helps to preserve the original appearance and the transparency of the glass.

4. Wipe the inside and outside of the appliance with a damp cloth. The appliance works by producing hot air.

PREPARING FOR USE

1. Place the appliance on a flat, stable, heat-resistant work surface away from water splashes.
2. Insert the grid at the bottom of the drawer, up to the stop.
3. **Do not fill the drawer with oil or any other liquid.**
Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

IMPORTANT: To prevent the appliance from overheating, do not place it in a corner or below a wall cupboard. A gap of at least 15 cm / 6 inches should be left around the appliance to allow air to circulate.

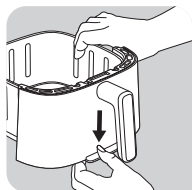
DETACHABLE FRONT*

With our new system Easy Clean & Store system, you can easily separate the front of the drawer and the drawer itself.

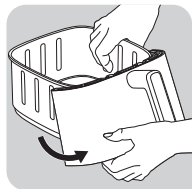
- Clean easily your appliance and save space in your dishwasher
- Store your leftovers thanks to the in-pack lid.

*depending on model

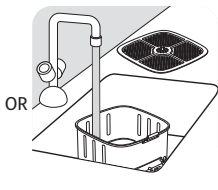
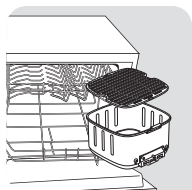
To save space in your dishwasher and ensure optimal preservation of the appliance, follow this cleaning procedure for the model with detachable front.



- Push the button located on the bottom of the drawer down

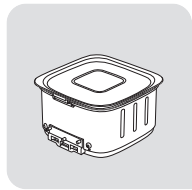


- Remove the hook from its location. The removable front comes off.



OR

- Place the drawer in the dishwasher or wash it by hands without the front that you can replug on the appliance.

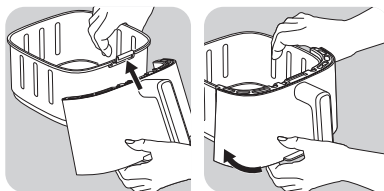


- OR place the storage lid on the drawer to keep your leftovers in your fridge.

Watch out : Do not attach the lid if the drawer is still hot.

Cleaning the detachable front and plug it back to the drawer

- Hand wash the front with hot water, some washing-up liquid and a nonabrasive sponge.
- After washing and thoroughly drying the outer front:
 1. Clip the top of the front into the hook of the drawer.
 2. Clip the bottom of the front until you hear a 'click'.



To reheat the leftovers, remove the lid from the drawer and replace the front on the drawer.

- Press and button to set 160°C.
- Then, press to set 10 minutes with the and buttons.

CAUTION! Never use the appliance without the drawer. Always clip the front panel back onto the bowl before cooking.

USING THE APPLIANCE

Warning: Make sure you run your air fryer empty the first time you use it (without any accessories inside) to eliminate any manufacturing residue and new smell. Slight smoke may emanate from the chimney when first lit.

The appliance can cook a large range of foods. Cooking times for the main types of food are given in the section 'Cooking Guide'. Online recipes help you get to know the appliance.

1. Connect the power supply cord to an electrical socket.
2. Place the food in the drawer.

Note: Never fill the drawer beyond the maximum amount indicated in the table (see into section 'Cooking Guide'), as this could affect the quality of the end result.





3. Slide the drawer back into the appliance.
4. Press to switch on the appliance.
5. To begin cooking, you can select between the automatic cooking mode and the manual settings .

a. If choosing automatic cooking mode:



- Press button to display the cooking mode.
- Then press button on the screen to select the desired cooking mode (these modes are described in detail in the "Cooking guide" section).
- If needed, adjust the cooking time by pressing the button and adjusting the time with the and buttons. The timer can be set for between 0 and 90 minutes.
- You can also adjust the temperature with the and buttons on the digital screen. The thermostat varies from 40-220°C.
- Press to begin cooking with the selected temperature and time settings.
- Cooking starts. The selected temperature and remaining cooking time will alternate on the screen display.
- **Note :** During cooking, you can adjust the cooking time and the temperature by pressing .

b. If choosing manual settings:




- Adjust the temperature with the and buttons on the digital screen. The thermostat varies from 40-220°C.

- Then set the desired cooking time  by pressing  and  buttons. The timer can be set for between 1 and 90 minutes.
- Press  to begin cooking with the selected temperature and time settings.
- Cooking starts. The selected temperature and remaining cooking time will alternate on the screen display.

c. Pause or stop cooking:








- Simply press the  button to pause cooking. To resume cooking, press the button again.
 - Make a long press to the  button to stop cooking. As the appliance cools, it continues to ventilate.
6. Excess oil from the food is collected in the bottom of the drawer.
 7. Some food will require shaking halfway through the cooking time (see section 'Cooking Guide'). To shake the food, pull the drawer out of the appliance by the handle and shake it. Then slide the drawer back into the appliance, the appliance restarts automatically. For Fries, we recommend to shake after 15 minutes of cooking, then we advise you to do a second shake when there are 10 minutes of cooking time remaining.
 8. When you hear the timer sound, the cooking time set has finished. Pull the drawer out of the appliance and place it on a heat-resistant surface.
 9. Check if the food is ready.
If the food is not ready yet, simply slide the drawer back into the appliance and set the timer for a few extra minutes.
 10. When the food is cooked, take out the drawer. To remove food, use a pair of tongs to lift the food out of the drawer.
Caution: The drawer should never be turned up side down with the grid.
Caution: After hot air frying, the drawer, the grid and the food are very hot. Do not touch the drawer during use and for some time after use, as it gets very hot. Only hold the drawer by the handle.
 11. When a batch of food is ready, the appliance is instantly ready for preparing another batch of food.

NOTE ABOUT ON-GOING COOKING LED :









- The LED  lights up and stays on when cooking is in progress.
- The LED  flashes when cooking is paused.
- The LED  is off when cooking is stopped.

USING EXTRA CRISP MODE

- This mode is only active for Fries' mode and Manual mode. When activating the extra crisp option, the appliance operates at high speed and provides even better crispy results.
Note : this cooking mode boosts the rotating fan of your appliance.
- This function must be activated before the start of cooking.
- The extra crisp function allows you to make your ingredients crispier with the same cooking time. This function can also save you 3 minutes on your cooking time, with cooking results identical to cooking without the option. If you'd rather save time than crisp up, reduce the cooking time by 3 minutes after activating the function.

1. Place the food in the drawer of the appliance.
2. Press , then press  on the screen to display the  cooking mode or Manual mode.
3. Press . When this mode is activated, it appears in orange in the screen.
4. If needed, adjust the cooking time by pressing  and  buttons (see section 'Cooking guide').
5. Press the Start button  to launch the cooking. The temperature and remaining cooking time will alternate on the on-screen display.

DEHYDRATION

1. Place the grid in the drawer of the appliance.
2. Press , then adjust the temperature  by pressing  and  button from 40°C to 80°C on the digital screen.
3. Then set the desired cooking time  by pressing  and  button. You can set the timing from 1 hour to 10 hours.
4. Press the Start button  to launch the dehydration process. The selected temperature and remaining cooking time will alternate on the screen display.
5. When you hear the timer sound, the cooking has finished. Take the drawer out of the appliance and place it on a heat-resistant surface.
6. Check if the food is ready. If the food is not ready yet, put it back on the appliance and set the timer for a few extra minutes.
7. When the food is cooked, take out the drawer. To remove food, use a pair of tongs to lift the food out of the drawer.

Caution : the drawer should never be turned up side down with the grid.

Caution : After hot frying, the drawer, the grid and the food are very hot. Do not touch the drawer during use and for some time after use, as it gets very hot. Only hold the drawer by the handle.

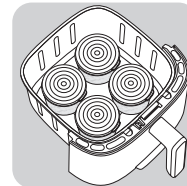
YOGHURT

A set of 8 jars is available as accessory sold separately.

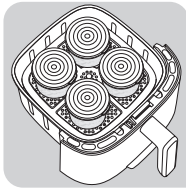


Preparation for 8 jars of yoghurts:





- Add 1L of whole UHT milk at regular temperature into a mixing bowl.
 - Then add the sachet of lactic ferments (2g) and mix well.
 - Put the mixture into the 8 glass jars and close with the lid
- Note : Yoghurts must be cooked with the lids on the jars.**



- Remove the grid of the appliance's drawer when cooking yoghurts.
- Place 4 jars in the drawer.



• Place the grid and put above 4 more jars.

- Press , then adjust the temperature by pressing  button to 40°C.
- Then set the cooking time by pressing  button. Set the timing to 8 hours.
- Press the Start button  to launch the cooking process.




Caution : After cooking, the drawer, the jars and the grid are hot.

Note : If you think that the texture of your yoghurt is too liquid, you have 2 options :

- Increase the temperature by 5°C
- Extend the cooking time by 1 hour or 2 hours.

DELAYED START

In manual mode and for certain automatic programs (all programs except French Fries, Meat and Fish mode), you have the option to delay the start of the cooking. Start of cooking can be delayed from 30 minutes to a maximum of 4 hours. To do this:

































- Before launching the cooking, make a long press on  button.
- Use the  and  buttons to set the time at which you want cooking to start,
- Then press “Start”.

Warning: Delayed start can present a health risk for some ingredients - we strongly advise against any delayed start on foods such as meat or fish, with the exception of roast chicken.

COOKING GUIDE

The table below helps you to select the basic settings for the food you want to prepare.

Note: The cooking times below are only a guide and may vary according to the variety and batch of potatoes used. For other food the size, shape and brand may affect results. Therefore, you may need to adjust the cooking time slightly.

     						i	en
Potatoes & fries							
Frozen chips (10 mm x 10 mm standard thickness)	300 - 1000 g		15 - 30 min	190°C	x 2/3 shakes	The more you shake the better is the cooking result. If you want to reduce cooking time or to have crispier results, you can activate the extra crisp function.	
Homemade Fries (8 x 8 mm)	300 - 1000 g		15 - 34 min	190°C	x 2/3 shakes	Add 1 tablespoon of oil	
Frozen potato wedges	300 - 1000 g		12 - 27 min	190°C	x 2/3 shakes	Add 1 tablespoon of oil	
Meat & Poultry							
Rib steak	1 - 2 pieces		6 - 10 min	200°C		Flip at 2 mn before ending	
Chopped steak	1 - 4 pieces		6 - 10 min	200°C		Flip at mid-cooking	
Chicken breast fillets (boneless)	100 - 600 g		16 min	180°C		Flip at mid-cooking	
Chicken (whole)	1500 g		60 min	180°C			
Bacon / Beef bacon	1 - 9 slices		8 min	200°C		Flip at mid-cooking	
Fish							
Salmon fillet	4 pieces		15 - 17 min	140°C			
Prawns	24 pieces		6 min	170°C			
Snacks							
Frozen chicken nuggets	1 - 10 pieces		8 - 15 min	200°C			
Frozen chicken wings	1 - 10 pieces		16 - 20 min	180°C			
Frozen cheese sticks	1 - 10 pieces		7 - 9 min	180°C			
Frozen onion rings	10 pieces		8 min	180°C			
Pizza	300 g (3 slices)		7 min	190°C			
Zucchini	400 - 700 g		15 min	180°C			
Baking							
Muffins	1 - 6 pieces		15 -18 min	180°C		Use a baking tin/oven dish**	
Cake	300 g		23 min	160°C			
Dehydration							
Sliced apples	1-2 pieces		4 h	80°C			
Yoghurt							
Natural yoghurt	8 jars***		8 h	40°C			

* Shake halfway through cooking.

** place the cake tin/oven dish in the drawer.

*** correspond to the brand jars sold as accessory.

IMPORTANT: To avoid damaging your appliance, never exceed the maximum quantities of ingredients and liquids indicated in the instruction manual and in the recipes. When you use mixtures that rise (such as with cake, quiche or muffins) the oven dish should not be filled more than halfway.

Caution: risk of overcooking if the temperature is not respected.

TIPS

- Smaller food usually requires a slightly shorter cooking time than larger size foods. If you are unsure, you can open the drawer at any point of cooking to check progress.
- Shaking food halfway through the cooking time improves the end result and can help prevent uneven cooking.
- To make your fresh potatoes extra crispy, try adding a small amount of oil before cooking and shake to evenly cover. We recommend 14ml of oil. Do not add oil to frozen potato.
- Snacks that can be cooked in an oven can also be cooked in the appliance.
- The optimal recommended quantity for cooking fries is 600 grams.
- Use ready made puff and shortcrust pastry to make filled snacks quickly and easily.
- Place an oven dish in the appliance's drawer if you want to bake a cake or quiche or if you want to fry delicate ingredients or filled ingredients. You can use an oven dish in silicon, stainless steel, aluminium, terracotta.
- You can also use the appliance to reheat food. To reheat food, set the temperature to 160°C for up to 10 minutes. Cooking time could be adjusted depending on food quantity in order to fully reheat the food.

MAKING HOME-MADE CHIPS

If you want to make home-made chips, follow the steps below.

1. Choose a variety of potato recommended for making chips. Peel the potatoes and cut them into equal thickness chips.
2. Soak the potato chips in cold water for at least 30 minutes, drain them and dry them with a clean, highly absorbent tea towel. Then pat with paper kitchen towel. The chips must be thoroughly dry before cooking.
3. Pour 1 tablespoon of oil (vegetable, sunflower or olive) in a dry bowl, put the chips on top and mix until they are coated with oil.
4. Remove the chips from the drawer with your fingers or a kitchen utensil so that any excess oil stays behind in the drawer. Place the chips in the drawer.
Note: Do not tip the container of oil coated chips directly into the drawer in one go, otherwise excess oil will end up at the bottom of the drawer.
5. Fry the chips according to the instructions in the section Cooking guide.

CLEANING

Clean the appliance after every use.

The drawer and the grid have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the nonstick coating.

1. Remove the main plug from the wall socket and let the appliance cool down.
Note: Remove the drawer to let the appliance cool down more quickly.

2. Wipe the outside of the appliance with a damp cloth.
3. Clean the drawer and grid with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: the drawer and the grid are dishwasher safe.

Warning for detachable front model : to ensure optimal preservation of the appliance, it is important to remove the outer front and wash it by hand.

For the model with detachable front with window, washing the front by hand helps to preserve the original appearance and the transparency of the glass.

Tip: If food debris/residue is stuck at the bottom of the drawer and the grid, fill them with hot water and some washing-up liquid. Let the drawer and the grid soak for approximately 10 minutes. Then rinse clean and dry.

4. Wipe inside of the appliance with hot water and a damp cloth.
5. Clean the heating element with a dry, cleaning brush to remove any food residues.
6. Do not immerse the appliance in water or any other liquid.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit the brand website or contact the brand Consumer Care Centre in your country. You can find the phone number in the worldwide guarantee leaflet. If there is no Consumer Care Centre in your country, go to your local dealer.

TROUBLESHOOTING

If you encounter problems with the appliance, visit the brand website (see cover page on this document) for a list of frequently asked questions or contact the Consumer Care Centre in your country.