

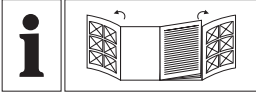


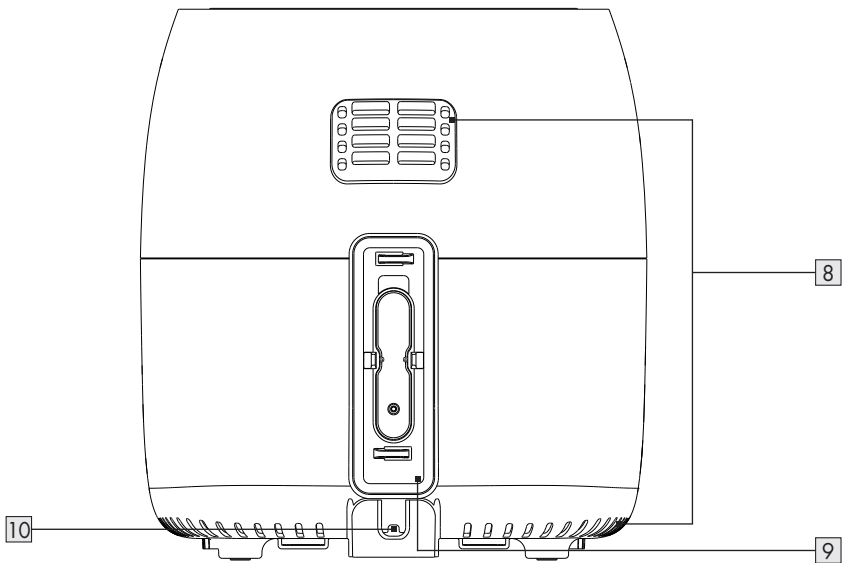
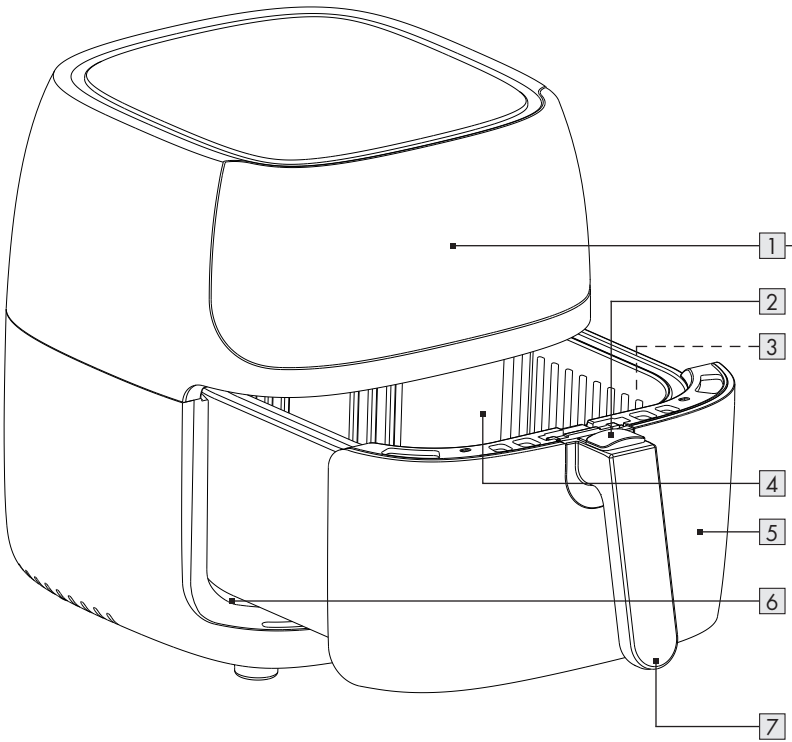
## **XL DIGITAL AIR FRYER SHFD 2150 A1**

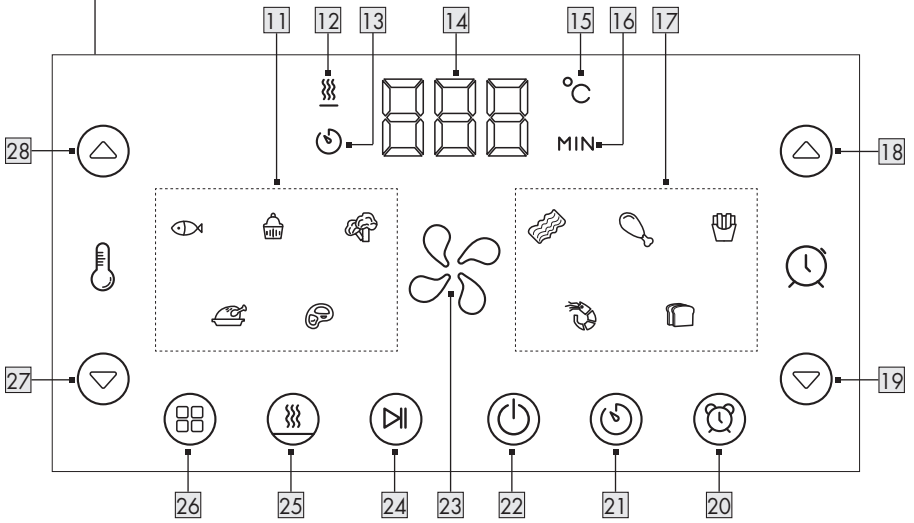
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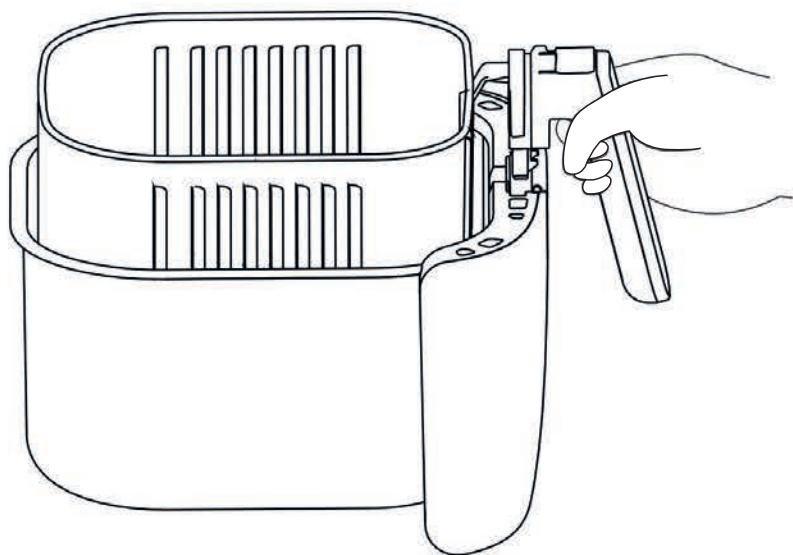
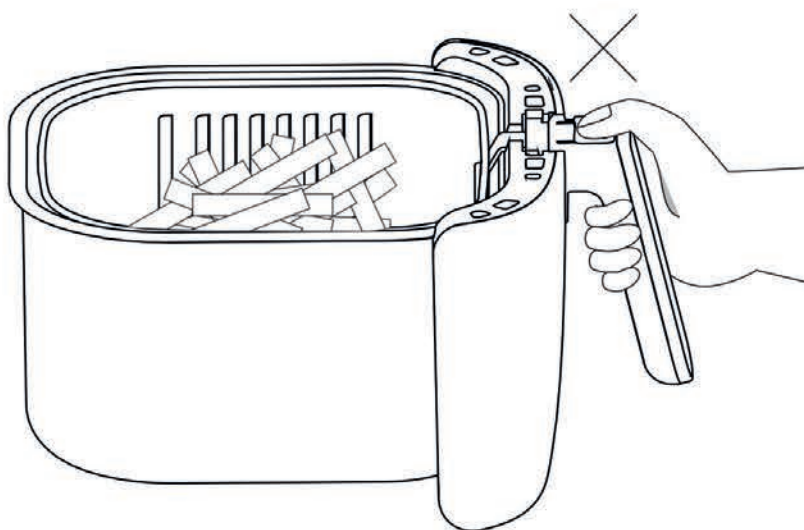
### **XL DIGITAL AIR FRYER**

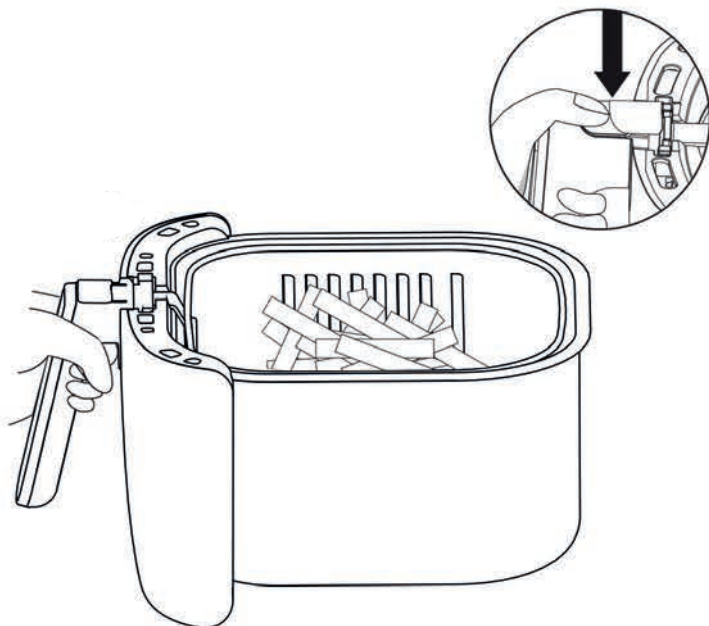
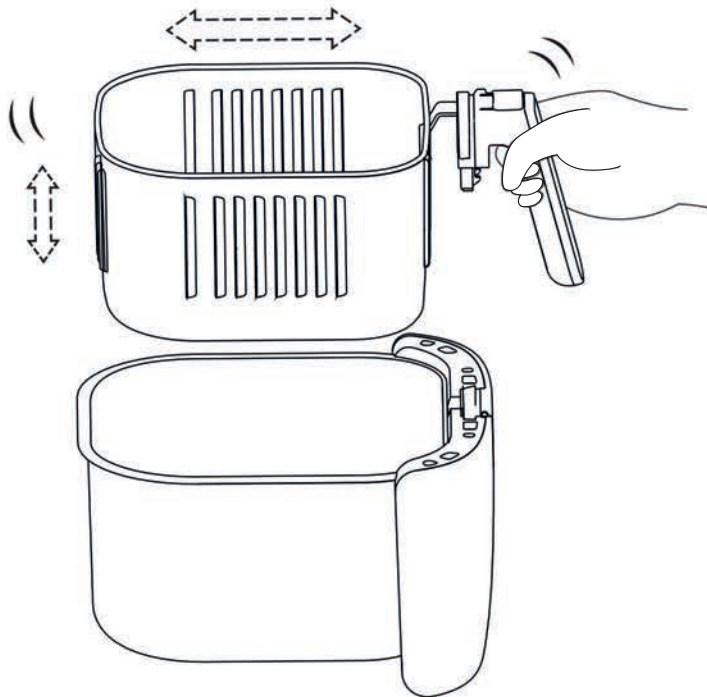
Operation and safety notes



**A**











**B****C**

**D****E**

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## Warnings and symbols used

The following warnings are used in this user manual and on the packaging:

	<p><b>DANGER!</b> This symbol with the signal word "Danger" indicates a hazard with a high level of risk which, if not avoided, will result in serious injury or death.</p>		<p><b>Warning! Burning hazard:</b> This symbol indicates a hot surface.</p>
	<p><b>WARNING!</b> This symbol with the signal word "Warning" indicates a hazard with a medium level of risk which, if not avoided, could result in serious injury or death.</p>		<p>Food safe. This product has no adverse effect on taste or smell.</p>
	<p><b>NOTE:</b> This symbol with the signal word "Note" provides additional useful information.</p>		<p>Alternating current/voltage</p>
	<p>Never leave children unattended with packaging materials or the product.</p>		<p>The basket <b>4</b> and the bowl <b>5</b> are suitable for the dishwasher.</p>

## XL DIGITAL AIR FRYER

### ● Introduction

We congratulate you on the purchase of your new product. You have chosen a high quality product. The instructions for use are part of the product. They contain important information concerning safety, use and disposal. Before using the product, please familiarise yourself with all of the safety information and instructions for use. Only use the product as described and for the specified applications. If you pass the product on to anyone else, please ensure that you also pass on all the documentation with it.

### ● Intended use

This air fryer is intended for preparing foods that require a high cooking temperature and would otherwise require deep-frying. The product is intended only for preparing foods.

The product is designed solely for domestic use. It is not intended for commercial use.

Use the product in moderate climates only. Use of the product in tropical climates is not recommended.



Any other use not mentioned in these instructions may cause a damage to the product or create a serious risk of injury.

The manufacturer accepts no liability for damages caused by improper use.

## ● Scope of delivery

After unpacking the product, check if the delivery is complete and if all parts are in good condition. Remove all packaging materials before use, including the packaging material underneath the bowl and the basket.

Please contact customer service if parts are missing or damaged.

- XL Digital air fryer
- Instruction manual

## ● Description of parts

Before reading, unfold the page containing the illustrations and familiar yourself with all functions of the product.

- 1 Display (with control panel)
- 2 Basket release (with protective cover)
- 3 **MAX** fill line (inside)
- 4 Basket
- 5 Bowl
- 6 Cooking chamber
- 7 Handle
- 8 Air vents
- 9 Cable winder
- 10 Power cord with plug

## Display (with control panel)

- 11 Menu selection display
- 12 Keep warm functioning display
- 13 Delay timer functioning display
- 14 Value display (temperature and timer)
- 15 Temperature unit display
- 16 Minute unit display
- 17 Menu selection display
- 18 button (increase cooking time)
- 19 button (decrease cooking time)
- 20 button (alarm)
- 21 button (delay timer)
- 22 button (standby)
- 23 Fan functioning display
- 24 button (start/pause)
- 25 button (keep warm)
- 26 button (menu selection)
- 27 button (decrease temperature)
- 28 button (increase temperature)

## ● Technical data

Input voltage	220-240 V~, 50-60 Hz
Protection class	I
Output	2150 W
Cooking temperature	60 to 200 °C
Cooking time	1 to 60 minutes



## Safety instructions

**BEFORE USING THE PRODUCT, FAMILIARISE YOURSELF WITH ALL OF THE SAFETY INFORMATION AND INSTRUCTIONS FOR USE! WHEN PASSING THIS PRODUCT ON TO OTHERS, ALSO INCLUDE ALL THE DOCUMENTS!**

In the case of damage resulting from non-compliance with these operating instructions the guarantee claim becomes invalid! No liability is accepted for consequential damage! In the case of material damage or personal injury caused by incorrect handling or non-compliance with the safety instructions, no liability is accepted!

### **Children and persons with disabilities**



#### **⚠ DANGER OF DEATH AND ACCIDENTS FOR TODDLERS AND CHILDREN!**

Never leave children unsupervised with the packaging material. The packaging material represents a danger of suffocation. Children frequently underestimate the dangers. Keep children away from the product and packaging material at all times.

- This product may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities if they have been given supervision or instruction concerning the safe use of the product and have understood the hazards involved.
- User cleaning and maintenance may not be carried out by children unless they are over 8 years of age and under supervision.
- The product and the power cord must be kept out of reach of children below 8 years of age.
- Children shall not play with the product.

### **Electrical safety**

**⚠ DANGER! Risk of electric shock!** Do not attempt to repair the product yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.

**⚠️ WARNING! Risk of electric shock!** Do not immerse the product in water or other liquids. Do not hold the product under running water.

**⚠️ WARNING! Risk of electric shock!** Never use a damaged product. Disconnect the product from the power supply and consult your retailer if the product is damaged.


**⚠️ WARNING! Risk of electric shock!** Do not set up the product next to a sink or in moist areas.

- Before connecting the product to the power supply, check that the voltage and current rating corresponds with the power supply details shown on the product's rating label.
- Connect the product only to an earthed socket-outlet. Always make sure that the plug is inserted into the wall socket properly.

- To avoid damaging the power cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the power cord in such a way that no unintentional pulling or tripping over is possible.
- 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.
- Pull the plug and not the cable itself to disconnect the product from the power supply.
- Do not wrap the power cord around the product. Connect the product to an easily reachable electrical outlet so that in case of an emergency the product can be unplugged immediately.

- This product is not intended to be operated by means of an external timer or separate remote-control system.
- Do not operate the product with wet hands. Do not touch the product with wet hands.

### **Fire/burn hazard and heat**

-  **WARNING! HOT SURFACE!** Keep children and pets away from the product while it is in operation or cooling down. The accessible parts are hot.

- ⚠ **CAUTION! Burn hazard!** Never touch the inside of the product while it is operating or still hot.

- ⚠ **CAUTION! Fire hazard!** Do not place the product in the vicinity of inflammable materials (e.g. curtains, tablecloths).

- ⚠ **CAUTION! Fire hazard!** To prevent overheating, do not cover the product during operation.

- ⚠ **CAUTION! Burn hazard!** Do not use the product with boiling liquids or hot grease.

- ⚠ **CAUTION! Burn hazard!** During operation 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.

- ⚠ **CAUTION! This product is not a toy for children!** Children are not aware of the dangers associated with handling electrical products.

- ⚠ **CAUTION! Burn hazard!** Hot steam may rise when you open the product.

- If you notice any smoke or unusual noises, immediately disconnect the product from the power supply. Have the product checked by a specialist before continued use.

- In the event of a fire, first pull the plug from the power outlet or disconnect the product from the power supply before taking appropriate firefighting measures.
- Do not cover the product's air vents. Make sure the product has sufficient ventilation. Do not place the product in a cabinet.
- Do not place anything on top of the product.
- Leave at least 10 cm of space in all directions around the product to ensure sufficient ventilation.

### Setup instructions

- Do not set up the product directly beneath a socket-outlet.
- Do not set up the product on hotplates (gas, electric, coal, etc.).
- Always operate the product on an even, stable, clean, heat-resistant and clean surface.

- Leave the product to cool before using it in a different location.

### Operation

#### **⚠ Filling the bowl directly with oil may cause a fire hazard.**

- Never touch the inside of the product while it is operating.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Never leave the product unattended while it is in use.
- Do not overfill the product. Do not fill the product above the **MAX** fill line **3**. This is important so that neither the food nor an inserted container (e.g. a baking tin) comes in direct contact with the heating element.
- Do not place more than 1.5 kg of food and loading (e.g. baking tin) into the basket **4**. This could damage the product.

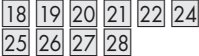






## Cleaning and storage

- The product shall not be exposed to any dripping or splashing water.
- Disconnect the product from the power outlet during periods of disuse and before cleaning.
- Refer to the “Cleaning and care” section for instructions on how to clean the product.





## ● Before first use

- Remove all the packaging materials.
- Clean the product (see “Cleaning and care”).

## ● Operation

Indicator	Status	Press (Yes/No)	Function
Indicator with circle (button)	Lights up	Yes	Press once to activate the function. 1 beep sounds.
	Flashes	Yes	The corresponding function is activated. Press and hold for 3 seconds to cancel the function. 1 beep sounds.
Menu selection display	Lights up	No	The corresponding function is selected.
	Flashes	No	The corresponding function is activated.
 	Lights up	No	Heating element and fan are operating.
	Flashes	No	Only fan is operating.
  /  	Lights up	No	The corresponding function is operating.

### ① NOTES:

- Under the following circumstances the product switches to standby mode:
  -  is pressed.
  - No button is pressed for 60 seconds in program selection mode.
- You can remove the bowl  at any time, even during cooking.
  - The heating element and fan switch off when the bowl  is removed.
  - When the bowl  is replaced, the product returns automatically to the previous operating mode.

- Large amounts of food usually need a longer cooking time than small amounts of food.
- Refer to the "Cooking table" section which food needs to be shaken during the cooking process. For even cooking results, we recommend shaking the food after approximately one third and two thirds of the total cooking time. Shake for 5 to 10 seconds each time.

For better cooking results, you may shake/turn the food 3 to 4 times during the cooking time.

If you find it difficult to shake, use an aid (e.g. spoon).

Hint: We highly recommend to use an alarm as a reminder (see "Setting the alarm").

- To remove the bowl [5] and the basket [4] from the cooking chamber [6], carefully hold back the upper part of the housing with one hand. With the other hand, pull the handle [7] to remove the bowl and the basket.
- Always insert the basket [4] horizontally and without pressure into the bowl [5]. You can hear and feel the locking mechanism click into place (ill. B).
- Do not place more than 1.5 kg of food and loading (e.g. baking tin) into the basket [4]. This could damage the product.

**⚠ ATTENTION! Risk of product damage!** Never press the basket release [2] while holding the basket [4] and the bowl [5] in the air. The released bowl would fall to the ground uncontrolled (ill. C).

- To engage the basket release [2], first slide its protective cover forward. Then, press the basket release (ill. D).

## ● Preparation

- Connect the product to a suitable power outlet. Ⓢ [22] lights up and the value display [14] shows "---". 1 beep sounds.
- Fill the basket [4] with your food. Do not fill above the **MAX** fill line [3] (on the inside of the basket).
- Insert the bowl [5] with the filled basket [4] into the cooking chamber [6].

**⚠ ATTENTION! Risk of product damage!** Do not pour any liquids (e.g. oil or water) into the bowl [5]. This could impair the product's functionality.

## ● Selecting a program

- Switch to program selection mode: Press Ⓢ [22]. The menu selection display [11] [17] flashes for 3 seconds and then goes off. The other indicators light up, except Ⓢ [23].
- The temperature is preset to 180 °C and the cooking time to 15 minutes. You can adjust the temperature (with 5 °C intervals) and the cooking time (with 1 minute intervals):

### Button Function (temperature)

- |        |                                    |
|--------|------------------------------------|
| Ⓢ [28] | Increase temperature (max. 200 °C) |
| Ⓢ [27] | Decrease temperature (min. 60 °C)  |

### Button Function (time)

- |        |                                 |
|--------|---------------------------------|
| ⌚ [18] | Increase time (max. 60 minutes) |
| ⌚ [19] | Decrease time (min. 1 minute)   |

## Selecting a program

You can also select a program that suits your food.

- Press **26** to select one of the programs. The selected program lights up.

Food	°C	Min.	Optimal quantity
Preset	180	15	-
Fish	160	25	500 g
Cake	160	15	6 x 50 g
Vegetables	180	10	400 g
Bacon	200	8	200 g
Chicken drumstick	200	25	500 g
French fries	180	20	500 g
Chicken	200	35	1000 g
Steak	180	15	500 g
Shrimps	160	20	600 g
Bread	180	10	200 g

### NOTES:

- For better cooking results we recommend to preheat the product for 3 minutes.
- Refer to the “Cooking table” section which food needs to be shaken during the cooking process. The cooking table also contains the suggested minimum/maximum quantity of different food.

## Setting the alarm

You can set an alarm to remind you to thoroughly mix the food at set intervals.

- Preparation: Make the settings (see “Selecting a program”).
- Activate the alarm: Press **20**. and are flashing. The alarm is preset to 5 minutes. Available intervals: 1 to 30 minutes with 1 minute intervals.

### Button Function (time)

**18** Increase time (max. 30 minutes)

**19** Decrease time (min. 1 minute)

- After setting the alarm time, it is not necessary to press any button to reactivate the alarm.
- When the cooking starts, the alarm function starts directly and **20** keeps flashing.
- To cancel the alarm, press and hold **20** for 3 seconds.

### NOTES:

- Cooking is NOT paused while the alarm sounds. When the alarm sounds, **20** keeps flashing. The alarm resets and sounds again after the set interval elapses.
  - Operation is only paused when you remove the bowl from the cooking chamber .
  - When you reinsert the bowl , cooking continues automatically.
- If the combined weight of the basket , bowl and food is too heavy to shake it thoroughly: Set down the bowl on a heat-resistant surface and remove the basket (ill. E).



## ● Starting cooking

- Once you have made the desired settings, press **24**. Cooking begins.

### NOTES:

- During cooking, the following indicators are active:
  - **23** lights up
  - **26** flashes
  - The selected menu selection display **11** **17** flashes.
- To cancel all settings and operation, press and hold **26** for 3 seconds. The product switches to program selection mode.
- During cooking, the display **1** toggles between the set temperature and the remaining cooking time.
- After cooking has ended, the fan continues to run for 1 minute to cool down the product. The value display **14** shows the countdown time (in seconds). **22** and **23** are flashing.
- To switch to the program selection mode during cooling down period, press and hold **22** for 3 seconds.
- After the cooling down period has ended, the product switches to standby mode. A double beep sounds 5 times.
- You can remove the bowl **5** at any time and do not need to wait for the fan to turn off. All indicators go off and the value display **14** shows “- - -”.

## ● Pausing cooking

You can pause cooking e.g. if you wish to change a setting.

- Pausing cooking (pause mode): Press **24**.
- When cooking is paused, **23** flashes.
- Continuing cooking: Press **24** again.

### NOTES:

- The heating element and the timer are off when cooking is paused. The fan keeps on running in order to prolong the life expectancy of the product.
- When cooking is paused: If the bowl **5** is removed from the cooking chamber **6**, the fan goes off as well.
- When cooking is paused, following settings cannot be made:
  - Keep warm
  - Menu selection
  - Delay function

## ● Cancelling cooking

- Press **22** during cooking.
- After cooking has been cancelled, the fan continues to run for 1 minute to cool down the product.
- Alternatively, press and hold **26** for 3 seconds to cancel all settings and operation. The product switches to program selection mode. The product skips the cool down function in this case.

## ● Keep warm

- Press **25** during cooking to activate the keep warm function automatically when cooking ends. **25** flashes.
- At the beginning, temperature is set to 80 °C and the time is set to 30 minutes. Only the time can be adjusted:

### Button Function (time)

**18** Increase time (max. 60 minutes)

**19** Decrease time (min. 1 minute)

- After setting the keep warm time, it is not necessary to press any button to reactivate the keep warm function.

- **25** flashes during cooking to indicate that the keep warm function has been activated.
- After cooking has ended, the product switches to keep warm mode automatically. 1 beep sounds. **12** lights up.
- To cancel the activation of keep warm function, press and hold **25** for 3 seconds.
- Cancelling keep warm mode: Press **22**.

**i NOTE:** You can also operate keep warm mode after cooking has ended. In program selection mode, press **25**. Adjust the keep warm time by pressing **18** and **19**. **25** and **26** are flashing. Press **24**. The product immediately switches to keep warm mode. **12** and **23** light up.

## ● Delay timer

You can start the cooking process after a countdown.

- Make the settings first (see “Selecting a program”).
- Instead of starting the cooking process immediately, press **21**. **21** and **26** are flashing.
- Set the time after which the cooking process should start. The delay time is preset to 5 minutes.

### Button Function (time)

**18** Increase time (max. 60 minutes)

**19** Decrease time (min. 1 minute)

- Press **24**, **18** and **19** go off. **13** lights up during countdown. The remaining time is shown in the value display **14**.

- The cooking process starts after the countdown has ended. **21** and **13** go off. **23** lights up. 1 beep sounds.

## ● Detaching the basket from the bowl

The basket **4** and the bowl **5** can be detached. This can be helpful to better mix the food or clean the individual parts.

- Remove the bowl **5** with the basket **4** from the cooking chamber **6**.
- Set down the bowl **5** on a suitable surface (even, stable, heat-resistant).
- Slide the cover of the basket release **2** forward.
- Press the button of the basket release **2**.
- Lift the basket **4** by the handle **7** from the bowl **5**.
- You should feel and hear the basket **4** click into place when you return it to the bowl **5**.

## ● Removing the food

- We recommend removing the food with a suitable kitchen utensil (e.g. kitchen tongs).
- If you want to shake the food from the basket **4**, first detach it from the bowl **5**. Hot liquid may have gathered in the bowl that could pour out unintentionally.

## ● **Cooking table**

<b>Food</b>		<b>Recommended Cooking quantity (g)</b>	<b>Temp. (mins)</b>	<b>Temp. (°C)</b>	<b>Shake required</b>	<b>Preparation</b>
<b>Potatoes and fries</b>						
Frozen fries (thin)		500-1400	20-30	180	Y	
Frozen fries (thick)		500-1400	20-30	180	Y	
Home-made fries (8 x 8 mm)	<sup>1</sup>	500-1400	20-30	180	Y	
Home-made potato wedges	<sup>1</sup>	300-800	18-22	180	Y	
Home-made potato cubes	<sup>1</sup>	300-750	12-18	180	Y	
Fried grated potatoes		500	20	180	Y	
Potato gratin		500	30-40	160	Y	
<b>Meat and poultry</b>						
Steak	<sup>3</sup>	100-500	7-15	180	N	
Lamb chop	<sup>3</sup>	100-500	10-14	180	N	
Hamburger	<sup>3</sup>	100-500	7-14	180	N	
Sausage	<sup>3</sup>	100-500	8-10	180	N	
Drumsticks	<sup>3</sup>	300-1000	25	200	Y	
Chicken breast	<sup>3</sup>	100-500	10-15	180	N	
<b>Fish and seafood</b>						
Shrimps	<sup>3</sup>	100-600	20	160	Y	
Salmon fillet	<sup>1,3</sup>	100-500	16-21	160	N	
Capelin	<sup>1,3</sup>	300	15	160	Y	
Cod fish fillet	<sup>1,3</sup>	100-500	20-25	160	N	

<sup>1</sup> = add +1/2 teaspoon of oil      •      <sup>2</sup> = use baking tin

<sup>3</sup> = marinate with seasoning (depending on user's preference)

Food		Recommended quantity (g)	Cooking time (mins)	Temp. (°C)	Shake required	Preparation
------	--	--------------------------	---------------------	------------	----------------	-------------

### Vegetables

Okra	<sup>1</sup>	100-200	8	160	N	Cut off the head and cut in half.
Asparagus	<sup>1</sup>	100-500	6-10	180	N	Cut in half.
Corn	<sup>1</sup>	200-600	6-9	200	Y	Husk and remove the corn silk.
Bell pepper	<sup>1</sup>	200-400	8	200	Y	Remove head and seeds. Cut into 2-4 pieces.

### Snacks

Samosas		100-400	12-15	200	Y	
Frozen chicken nuggets		100-700	6-10	200	Y	
Frozen fish fingers		100-400	6-10	200	N	
Frozen bread crumbed cheese snacks		100-400	8-12	180	N	
Stuffed vegetables		100-400	10	180	N	

### Baking

Cake	<sup>2</sup>	6 x 50 - 9 x 50	15	160	N	
Sandwich		2 sets	4-6	180	N	
Croutons		400	6-10	180	N	

<sup>1</sup> = add +½ teaspoon of oil      •      <sup>2</sup> = use baking tin

<sup>3</sup> = marinate with seasoning (depending on user's preference)

- Regularly check the ingredients until they are cooked or have obtained the desired browning level. The required cooking time may be actually shorter or longer than stated in the recipes.
- To avoid a prolonged cooking time, the ingredients should not be too thick.
- The height of the baking tin or the oven dish must not exceed the **MAX** fill line **[3]** inside the basket **[4]**.

## ● Recipe suggestions

### ● Crumbed chicken tenders

#### Ingredients

- 1 egg
- 3 tablespoon vegetable oil
- 50 g dry bread crumbs
- 300 g chicken tenders
- Pepper and salt (depending on how rich a flavour you like)

#### Preparation

- Season the chicken tenders with salt and pepper. Set aside for 20 minutes.
- Preheat the product to 200 °C.
- Whisk the egg in a small bowl.
- Mix the vegetable oil and the dry bread crumbs in a separate bowl until the ingredients become crispy.
- Dip the chicken tenders in the whisked egg. Then dip the chicken tenders in the crumb mixture until the chicken tenders are fully covered by the crumb mixture.
- Place the chicken tenders into the basket **4**. Cook for 20 minutes.

### ● Crispy cheese hot dog

#### Ingredients

- 4 sausages
- 4 hot dog buns
- Shredded cheddar cheese (depending on how rich a flavour you like)
- (Optional) Ketchup
- (Optional) Mustard

#### Preparation

- Preheat the product to 180 °C.
- Place the sausages in the basket **4**. Cook for 8 minutes at 180 °C. Remove the sausages from the basket.
- Place the cooked sausages inside the hot dog buns.
- Add the shredded cheddar cheese on sausages and hot dog buns.
- Place the hot dog into the basket **4** again. Cook for 1 to 2 minutes until the cheese has melted.
- When cooking is completed, place the hot dog on a dish.
- Optional: Serve with ketchup and mustard.

## ● Mushroom, onion and cheese pie

### Ingredients

- 3 eggs
- 2 cups mushrooms, cleaned
- 1 red onion
- 1 tablespoon olive oil
- 3 tablespoons cheese, crumbled
- 1 pinch salt

### Preparation

- Peel and slice a red onion into 5 mm thin slices. Clean mushrooms; then cut into 5 mm thin slices.
- In a sauté bowl with olive oil, sweat onions and mushrooms under a medium flame until tender. Remove from heat and place on a dry kitchen towel to cool.
- Preheat the product to 180 °C.
- In a mixing bowl crack 3 eggs. Whisk thoroughly and vigorously. Add a pinch of salt.
- In a heat-resistant baking dish, coat the inside and bottom with a light coating of bowl spray.
- Pour eggs into the baking dish, then the onion and mushroom mixture and then the cheese.
- Place the baking dish in the basket **4** and cook in the product for 20 minutes.
- **Hint:** 5 to 8 minutes before the cooking is done: Add more cheese on the top of the pie, if desired.
- The pie is done when you can stick a knife into the middle, and the knife comes out clean.
- Weight of ingredients: 260 g

## ● Spicy chicken

### Ingredients

- 6 chicken drumsticks
- 1 garlic clove
- 1 teaspoon mustard
- 3 teaspoons sugar
- 2 teaspoons chilli powder
- 2 teaspoons olive oil
- Pepper and salt (depending on how rich a flavour you like)

### Preparation

- Preheat the product to 200 °C.
- In a bowl, crush the garlic and mix with sugar, olive oil, chilli powder, and mustard.
- Season with salt and pepper.
- Rub the marinade over the drumsticks and leave for 20 minutes.
- Place the drumsticks in the product and cook for 10 minutes.
- Adjust heat to 140 °C and cook for an additional 10 minutes.
- When cooking is completed, put the drumsticks on dish to serve.
- Weight of ingredients: 400 g

## ● Troubleshooting

Error	Possible cause	Solution
Not functioning.	No power supply.	Make sure the product is plugged in.  Make sure the power outlet is supplied with voltage by plugging in another electrical device.
		Plug the product into another power outlet.
	Food too raw or unevenly cooked.	Too much food.  The cooking temperature is too low.  The food was not mixed at intervals.
The food is not crispy.	Some meals are traditionally prepared in a deep fryer.	Dab these foods with oil before cooking.
French fries are not cooked or crispy.	Wrong type of potato.	Use another type of potato.
	Fries were not rinsed after cutting.	Thoroughly rinse the fries after cutting to remove any starch.
	Fries were not dried after rinsing.	Dry the fries after rinsing (e.g. with paper towels).
	Fries were not coated in oil.	Dab the fries with a little oil before cooking.
	Fries are too large.	Cut the fries into smaller or thinner fries.
The bowl [5] will not insert into the cooking chamber.	The bowl [5] was not inserted in the middle.	Insert the bowl [5] at a right angle to the housing.
White smoke rises continuously from the product.	Grease has dripped into the bowl [5] and is vaporizing.	Use less oil when preparing your meals.  Prepare meals with less fat.
		Decrease the temperature or cooking time.

## ● **Cleaning and care**

**i NOTE:** To maintain the product's functionality and appearance, it should be cleaned thoroughly after each use.

Part	Cleaning
<ul style="list-style-type: none"><li>■ Product and all accessories</li><li>■ Housing</li><li>■ Cooking chamber</li><li>■ Power cord with plug</li></ul>	<p><b>⚠ WARNING!</b> Do not immerse the product in water or other liquids while cleaning or operating it. Do not hold the product under running water.</p> <ul style="list-style-type: none"><li>■ Always disconnect the product from the power supply before cleaning.</li><li>■ Do not use any abrasive, aggressive cleaners or hard brushes to clean the product.</li><li>■ Clean the product with a slightly damp cloth. You can use a little dish soap if necessary.</li></ul>
<ul style="list-style-type: none"><li>■ Basket</li><li>■ Bowl</li></ul>	<ul style="list-style-type: none"><li>■ Clean the bowl and the basket by hand like normal dishes: Clean both parts thoroughly with hot water and dish soap. Carefully hold back the upper product housing with one hand. Pull the handle <b>7</b> with the other hand to remove the bowl and the basket.</li><li>■ If there is any residue stuck to the basket or to the floor of the bowl, fill the bowl with hot water and some dish soap. Set the basket in the bowl and let both soak for approx. 10 minutes.</li><li>■ The bowl and the basket are dishwasher-safe.</li></ul>
	<ul style="list-style-type: none"><li>■ Before continued use and storage: Rub all parts dry with a clean cloth.</li></ul>

## ● **Maintenance**

- Before each use check the product for any visible damage.
- Apart from the occasional cleaning, the product is maintenance-free.

## ● **Storage**

- When not in use, store the product in its original packaging.
- Store the product in a dry, secure location away from children.

## ● **Disposal**

The packaging is made entirely of recyclable materials, which you may dispose of at local recycling facilities.



Observe the marking of the packaging materials for waste separation, which are marked with abbreviations (a) and numbers (b) with following meaning: 1-7: plastics / 20-22: paper and fibreboard / 80-98: composite materials.



The product and packaging materials are recyclable, dispose of it separately for better waste treatment. The Triman logo is valid in France only.



Contact your local refuse disposal authority for more details of how to dispose of your worn-out product.





To help protect the environment, please dispose of the product properly when it has reached the end of its useful life and not in the household waste. Information on collection points and their opening hours can be obtained from your local authority.

## ● **Warranty**

The product has been manufactured to strict quality guidelines and meticulously examined before delivery. In the event of product defects you have legal rights against the retailer of this product. Your legal rights are not limited in any way by our warranty detailed below.

The warranty for this product is 3 years from the date of purchase. The warranty period begins on the date of purchase. Please keep the original sales receipt in a safe location. This document is required as your proof of purchase.

Should this product show any fault in materials or manufacture within 3 years from the date of purchase, we will repair or replace it – at our choice – free of charge to you. This warranty becomes void if the product has been damaged, or used or maintained improperly.

The warranty applies to defects in material or manufacture. This warranty does not cover product parts subject to normal wear, thus possibly considered consumables (e.g. batteries) or for damage to fragile parts, e.g. switches, rechargeable batteries or glass parts.

## **Warranty claim procedure**

To ensure quick processing of your case, please observe the following instructions:

Please have the till receipt and the item number (e.g. IAN 123456\_7890) available as proof of purchase.

You will find the item number on the rating plate, an engraving, on the front page of the instructions for use (bottom left), or as a sticker on the rear or bottom of the product.

If functional or other defects occur, please contact the service department listed either by telephone or by e-mail.

You can return a defective product to us free of charge to the service address that will be provided to you. Ensure that you enclose the proof of purchase (till receipt) and information about what the defect is and when it occurred.

## **Service**

**GB Service Great Britain**  
Tel.: 08000569216  
E-Mail: [owim@lidl.co.uk](mailto:owim@lidl.co.uk)

**IE Service Ireland**  
Tel.: 1800 200736

**NI Service Northern Ireland**  
Tel.: 0800 0927852  
E-Mail: [owim@lidl.ie](mailto:owim@lidl.ie)



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GERMANY

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Version: 07/2021

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