2-IN-1 AIR AND DEEP FRYER
Owner’s Manual

Save These Instructions - For Household Use Only
## PARTS DESCRIPTION

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Read all instructions before use.**
2. Do not touch hot surfaces. Use handles or knobs.
   - **WARNING** - to protect against electric shock, fire and personal injury: do not immerse cord, plug or motor unit in water or other liquids; Do not rinse under the tap.
   - do not immerse the appliance or any electrical components in water or any other liquids;
   - always switch off and unplug the appliance before cleaning.
3. Close supervision is necessary when any appliance is used by or near children. Keep the appliance and its cord out of children less than 8 years old.
4. 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 without supervision.
5. Do not heat over 1 hour continuously, wait approximately 30 minutes to cool down the machine before you need to heat again.
6. Do not put aluminum foil, parchment paper, paper towel into fry basket or anywhere inside for cooking.
7. During 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 fry basket from the appliance.
8. Unplug from wall outlet when not in use and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
10. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.

11. Do not use outdoors or in a damp area.

12. Do not let power cord hang over edge of table or counter or touch hot surfaces. Keep the main cord away from hot surfaces.

13. Do not place on or near a hot gas or electric burner or in a heated oven.

14. Extreme caution must be used when moving a fryer containing hot oil or other hot liquids.

15. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn “off”, then remove plug from wall outlet.

16. Do not use appliance for other than intended use.

17. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

18. Be sure handle is properly assembled to basket and locked in place.

19. Never leave the appliance unattended during operation.

20. A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.

21. In the event of fire, never try to extinguish the flames with water. Unplug the appliance from the wall outlet. Place the lid on the appliance, if it can be done safely. Smother the flames with a damp cloth or use a fire extinguisher.

22. Use only heat resistant tools. Do not use metal tools as they may become hot.

23. Never pull on the power cord to disconnect the appliance from the wall outlet; instead, grasp the plug and pull on the plug.

24. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

25. WARNING! Always wait 3 to 4 hours until the oil has cooled down completely before emptying the oil container or covering it with the oil tank cover.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

ADDITIONAL SAFEGUARDS

This appliance is for HOUSEHOLD USE ONLY.

- This appliance is not intended for use in environments such as staff kitchens or ships, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments. Do not use outdoors.

- Do not place any food or other items on the heating element. If a piece of food falls onto the heating element when the appliance is operating, switch off the appliance and remove the piece of food with a fork or similar utensil immediately.

- The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the Magnetic Plug is disconnected, immediately remove the Power Cord with plug from the wall outlet. Turn all the knob to the 0 position. Reconnect the Magnetic Plug to the unit and then reconnect the power cord with plug to the wall outlet.

- This appliance is designed to be used at ambient temperature between 40°F - 100°F (5°C - 40°C).

- Empty the fry basket after each batch, especially when you fry fatty or marinated foods.

- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown. Remove burnt remnants.

WARNING:

- SERIOUS HOT OIL BURNS MAY RESULT FROM A DEEP FRYER BEING PULLED OFF A COUNTERTOP.

- DO NOT USE WITH AN EXTENSION CORD. AIR FRY TANK AND OIL TANK CANNOT BE USED TOGETHER DURING COOKING. TO USE AS AN AIR FRYER, USE THE AIR FRYER TANK AND BASKET. TO USE AS A DEEP FRYER, USE THE OIL TANK AND BASKET.

WHEN USING AS AN AIR FRYER
– Always put the ingredients to be fried in the fry basket to prevent them from coming into contact with the heating elements.
– Do not fill the air frying tank with oil as this may cause a fire hazard.
– Let the appliance cool down for approx. 30 minutes before you handle or clean it.

WHEN USING AS A DEEP FRYER

• Lift the basket carefully when placing food inside to avoid oil to spill out. Reduce the food volume if there appears an oil spill might occur.
• Remove excess surface moisture from foods prior to cooking to prevent heated oil from foaming out when food is added.
• Ensure both lid and oil tank are completely dry before use.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Do not let children handle or put the electrical cord into their mouths.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord.

BEFORE THE FIRST USE

• Remove all packaging materials and/or other transportation means.
• Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged.

Danger of suffocation!
Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.

NOTE:

- The appliance may produce an odor and/or emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard. Ensure ample ventilation.
- Clean the appliance thoroughly before using for the first time (see Cleaning and Maintenance).

ASSEMBLY

- Place the appliance on a clean, flat and heat resistant surface.
- The magnetic plug is designed to only fit one way. Ensure the side stating THIS SIDE UP is facing up and the magnetic plug is properly attached.
- Insert the plug into a wall outlet.
- The blue power light will turn on to show the unit is powered.
- Never attach the magnetic plug to the device permanently.

WARNING:

- The brake-away power cord is for accidental disconnection. Do not remove during normal operation. If the magnetic plug is disconnected, immediately remove the plug from the wall outlet. Reconnect the magnetic plug to the unit and then reconnect the plug to the wall outlet.
- Before using your appliance make sure the basket handle is locked in place in the cooking basket in the correct position.
- To lock the basket handle in place, press the bars together and slide them between the slots. Insert the ends of the bars into the bracket on the basket and push the handle backwards. Do not assemble any other way. Follow the below instructions to make sure the handle is properly attached.
1. Place the pegs into the two holes in the basket bracket. (The pegs are the ends of the basket handle bars)
2. Rotate the handle towards the basket rim, allowing the handlebar to lock into place on the outer sides of the basket’s bracket.
3. The handle is now in the locked position.

USING THE APPLIANCE

- This appliance can be used for deep frying and air frying food such as French fries, chicken and much more (see Recommended Frying Times and Temperatures).
- Spread a little oil on the inside of the view window to prevent condensation.
- During cooking time there will be some steam coming out from the edge of the cover and the holes on the sides, this is normal.

USING THE AIR FRYING FUNCTION

(Operating Principle: When the air frying tank is placed inside the appliance, the micro switch located at the bottom of the housing is not touched therefore defaulting it into an air fryer)

WARNING: This is an air fryer that is operated on hot air. Do not fill the frying basket with oil or frying fat.

- Place the air fryer tank (tank with curved bottom and opening) into the housing along with the frying basket and close the lid.
Preheating:
• Preheating is not required but it is recommended when the unit is cold.
• Turn the air fryer temperature knob (left knob) to the max temperature and turn the timer knob to 3 minutes to preheat.
• The orange Ready light will appear on the control panel to indicate the unit is heating up.
• The timer will now start to countdown the preparation time.

Cooking:
• The timer will ring once preheating is finished. You can now change the temperature to accommodate the food you plan to cook.
• Set your food inside the frying basket, making sure it is not overfilled, and then position the basket back inside the air fryer tank.
• Place the lid on top to close the housing, ensure the recessed parts of the lid fit properly over the basket handle.
• The time can now be set for air frying to start. (If the unit was not preheated, add an extra 3 minutes to your cooking time.)
• For better results, we recommend shaking or turning your food over halfway during the cooking time.
Note: If you set the timer to half the cooking time, you will hear the timer ring and know when to turn over or shake the food. Remember to set the timer again to the remaining cooking time after doing so.
• The timer will ring to announce when cooking is complete.
• Empty the frying basket into a bowl or onto a plate.
• If you prepare several batches of fatty ingredients make sure you remove excess oil with a kitchen paper towel from the fry basket and air fry tank after each batch.
• To remove large or fragile ingredients, use a pair of tongs to lift the food out of the basket.

TIPS:
• The orange ready light (located by the AIR FRY temperature knob) indicates that the air fryer is ready for cooking. While preheating is recommended, it is not required, and food can be added before setting the temperature and time.
• The ready light cycles on and off during use. This action is normal and indicates the appliance is heating to ensure the set temperature is maintained.
• A smaller amount of food requires a slightly shorter preparation time, a larger amount of food will need longer preparation time.
• Do not fill the basket beyond ¾ of its capacity.
• Let the unit cool down if you are cooking several batches of food one after the other. Do not heat for more than an hour.
• If you use oven ready snacks do not add oil as they are usually pre fried and ready to cook.
• If you did not preheat before cooking, add 3 minutes when you set the timer.

USING THE DEEP FRYER FUNCTION

(Operating Principle: A micro-switch is located at the bottom of the housing. When the oil tank is placed, one of the legs will touch the micro-switch creating the appliance to default as a deep fryer. Set the time or temperature and the deep fry function can start.)

WARNING: Never refill the oil reservoir during use or while hot. Always allow the appliance to cool down completely. Do not mix new oil with old oil.

• Place the oil tank (tank with heating elements in the bottom) inside the housing.
• Pour oil inside within the range of max and min scale. Do not pour above the max scale as oil may spill out and it can be dangerous.
• Cover the housing using the lid.
• Use the right knob, oil frying knob, to select your desired temperature.
• The time can now be set for the deep frying to start.
• The oil will start heating up as soon as the temperature and timer knobs are set.
• When first heating up the oil, we recommend adding 10-12 minutes to the preparation time as the oil will need to reach the set temperature first. When you prepare for another batch of food after the first cooking, preheat time is about 3 minutes for the oil to reach the set temperature.
• Orange indication READY light will turn on after the desired temperature is reached, showing the unit is ready to deep fry the food.
• Now that the oil has been preheated, remove the lid.
• Place food inside the frying basket, do not overfill, and carefully set the basket inside the oil tank. Cover with lid and ensure the recessed parts of the lid fit properly over the basket handle.
• Do not fry food without the basket.
• After time has elapsed, the unit will ring, and the heating element will turn off.
• Let the food drain in the basket for a few seconds to remove excess oil and retain crispness.
• Use the handle to carefully lift the basket and pour the food onto a heat resistant dish that has been covered with a paper towel to collect remaining oil.

**Note:** The timer will begin to countdown as soon as the unit starts heating up. We recommend setting a starting time of 10 minutes, and then adjusting the time to your desired cooking time.

Approximate time durations until set temperature is reached:

<table>
<thead>
<tr>
<th>Temperature setting (°F / °C)</th>
<th>Time (minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>285 / 140</td>
<td>About 8 mins</td>
</tr>
<tr>
<td>300 / 150</td>
<td>About 10 mins</td>
</tr>
<tr>
<td>340 / 170</td>
<td>About 12 mins</td>
</tr>
<tr>
<td>375 / 190</td>
<td>About 14 mins</td>
</tr>
</tbody>
</table>

To store the oil in the oil tank, wait for the oil to completely cool down and use the oil tank lid to close the tank before storage.

**WARNING:**

• **DO NOT OVER OR UNDER FILL.** The maximum oil capacity is 1.9 qt (MAX). Ensure the oil level always remains below the MAX line.
• Do not fry food without the basket.
  - Do not fill the basket over halfway. Too much food can cause excess foaming and could cause the oil to overflow during operation.
  - Food added to the appliance must be dry. If frying frozen foods such as french fries or chicken wings, remove all ice particles from the frozen foods prior to frying to prevent oil from overflowing.
- Always remove excess moisture from food by patting with paper towel before frying. Even a small amount of water can cause severe splattering of hot oil.
- After immersing the basket in the oil, immediately place the lid on the appliance. Danger of hot oil splashing out.

**NOTE:**
- When frying fresh cut potatoes and high moisture content food, lower the basket slowly into the oil. If the oil boils or foams too rapidly, raise the basket for a few seconds and lower again. Do this until the basket can be lowered without excess foaming.
- Do not place the lid on the appliance when frying fresh cut potatoes or other high moisture content foods.
- Use oil specifically designed or recommended for deep frying.
- Make sure battered and breaded items are free from excess coating.
- “Blanch” high moisture and long cooking items such as French fries at a lower temperature first (ideally 340-350°F) and crisp in a hotter fryer to finish (360-375°F).
- Avoid heating the oil to excess (ideally below 375°F).
- Skim out any particles left behind, between deep frying batches.
- Filter the cooled down oil often.

**RECOMMENDED FRYING TIMES AND TEMPERATURES**

The frying times in the chart below are approximate and should be adjusted to suit your own tastes, different food quantities and food manufacturer’s instructions.

**Cooking table for AIR FRYING FUNCTION:**

<table>
<thead>
<tr>
<th>AIR FRY functions (2-3 servings)</th>
<th>Recommended temperature (°F)</th>
<th>Recommended cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen French fries (Max: 500g /17oz.)</td>
<td>410°F</td>
<td>15-20 min</td>
</tr>
<tr>
<td>Steak</td>
<td>400°F</td>
<td>10-15 min</td>
</tr>
<tr>
<td>Chicken wings</td>
<td>410°F</td>
<td>20-25 min</td>
</tr>
<tr>
<td>Veggies</td>
<td>370°F</td>
<td>10-18 min</td>
</tr>
</tbody>
</table>

Cooking table for DEEP FRYING FUNCTION: (preheat time for oil heating is around 10-12 mins)

<table>
<thead>
<tr>
<th>DEEP FRY functions (2 servings)</th>
<th>Recommended temperature (°F)</th>
<th>Recommended cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen French fries</td>
<td>375°F</td>
<td>8-12 min</td>
</tr>
<tr>
<td>(Max: 400g / 14oz.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken wings</td>
<td>375°F</td>
<td>8-12 min</td>
</tr>
<tr>
<td>Fish</td>
<td>375°F</td>
<td>3-5 min</td>
</tr>
<tr>
<td>Veggies</td>
<td>375°F</td>
<td>4-6 min</td>
</tr>
</tbody>
</table>

**CHOOSING THE RIGHT COOKING OIL**

As a general rule, choose cooking oils with a high smoke point and avoid flavored oils.

**Suitable:** Pure corn oil, blended vegetable oil, soybean oil, sunflower oil, grape seed oil, peanut oil

**Not suitable:** Olive oil, walnut oil, lard

**COOKING WITH OIL**

Cooking oil can enhance the food’s flavor – or spoil its taste. As with any other food component, freshness and correct handling of the oil is the key to successful deep-frying results.

The quality of the oil decreases with use at high temperatures. Food particles, water and other liquids will further lower its quality, therefore:

- Do not mix different cooking oils.
- Only use fresh and clean cooking oils:
  - Regularly remove burnt food particles while frying. Always use utensils that are safe to immerse into hot oils without damaging the utensil or the appliance, and always wear oven mitts when removing any burnt food particles.
  - Do not reuse oil that has been used to fry fish or other strongly flavored food.
Some meats, such as chicken wings, will release large amounts of liquids when frying, thus watering down the oil. Do not reuse this oil.

<table>
<thead>
<tr>
<th>Do not use the cooking oil anymore if you notice the following:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Before use: oil smells rancid or its color has visibly darkened.</td>
</tr>
<tr>
<td>While frying: oil is foaming strongly or smoke appears on the oil's surface at normal operating temperature.</td>
</tr>
</tbody>
</table>

**HINTS AND TIPS**

- Smaller quantities of food normally require a slightly shorter cooking time than larger quantities of food.
- To reduce cooking time, defrost food prior to cooking. It is recommended that some foods should not be thawed/defrosted prior to cooking, such as frozen fish, and frozen French fries.
- It is recommended to use a meat thermometer to check the cooking progress.
- In the event of food flare-ups, do not remove the lid, do not remove the basket; unplug the appliance.
- When the food you are cooking requires shaking, it is recommended to use a timer set for half of the suggested cooking time. This way a bell will ring and remind you to shake the basket.
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may become hot and damage the non-stick surface. Always remove utensils from the appliance. Do not leave them in the appliance during use.

Take out and clean the Charcoal Odor Filter and White Grease Filter from the lid every 3 months or after every 12 uses with hot soapy water. Do not clean in a dishwasher.
RECIPES

Air Fried French Fries [2 servings]

Ingredients:

- 2 large russet potatoes
- 1 tbs olive oil
- ½ tsp salt

Air Fried Instructions:
Peel and slice potatoes into ¼ inch thick fries by hand or using a fry press. Preheat the air fryer to 400°F. Place potatoes in a bowl, add oil and salt. Mix well, making sure to coat all fries. Add potatoes to the air fryer basket and cook for 30 minutes. Shake halfway during cooking to make sure fries are cooked evenly.

Deep Fried French Fries [2 servings]:

Ingredients:

- 2 large russet potatoes
- Oil for frying
- ½ tsp salt

Deep Fryer Instructions:
Peel and slice potatoes into ¼ inch thick fries by hand or using a fry press. Soak the potato slices in cold water for a minimum of one hour, or overnight. The longer the better as this process removes the starch which makes for extra crispy fries. Rinse the fries twice with cold water. Lay the fries on paper towels or a clean cloth and pat them as dry as possible. Heat oil to 375°F. Carefully add the potatoes inside the oil making sure the basket is not overcrowded. Fry for about 10-12 minutes. Once finished, place the cooked potatoes on a paper towel lined plate. Sprinkle with salt as soon as they come out.
CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel. Always turn off the power, unplug the power plug from the wall outlet, and then remove the magnetic plug from the control panel assembly before cleaning. Allow all parts of the appliance to cool completely.

Danger of burns!
- Ensure the basket cooled down completely before touching its surface and attempting to remove the basket handle.
- Ensure the oil cooled down completely before emptying the oil.
- Remove the basket handle from the basket.
- Open the lid filter cover and remove both black and white filters. This will be located on top of the lid next to the viewing window.
- Clean the appliance housing with a damp cloth.
- Dry all parts thoroughly after cleaning and before using the appliance again.

NOTE:
- The fry basket, air fry tank, oil tank and oil tank cover are dishwasher-proof.
- Clean the filters every 3 months or after every 12 uses with hot soapy water. Do not clean in a dishwasher.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet. Even a small amount of water can cause severe splattering of hot oil.
- Do not immerse the power cord with its plug, magnetic plug or appliance in water or any other liquid. Do not use abrasive cleaners, wool or scouring pads.
STORAGE

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance is not working</td>
<td>Magnetic plug not properly fitted</td>
<td>Connect the magnetic plug to the electrical outlet before connecting the plug to the wall outlet</td>
</tr>
<tr>
<td></td>
<td>Appliance not plugged in</td>
<td>Insert the plug into the wall outlet</td>
</tr>
<tr>
<td></td>
<td>Wall outlet not energized</td>
<td>Check fuses and circuit breaker</td>
</tr>
<tr>
<td></td>
<td>Malfunctioning appliance</td>
<td>Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance</td>
</tr>
<tr>
<td></td>
<td>You have set the timer to a shorter time than 3 minutes.</td>
<td>Set the timer to a time of 3 minutes or more</td>
</tr>
<tr>
<td>Oil is spilling over the rim</td>
<td>Overfilled oil reservoir</td>
<td>Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove excess of oil</td>
</tr>
<tr>
<td></td>
<td>Overfilled basket</td>
<td>Lift out the basket by its handle. Remove excess of food with suitable utensils</td>
</tr>
<tr>
<td>The POWER indicator lights up but the appliance does not heat up</td>
<td>Malfunctioning appliance</td>
<td>Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance</td>
</tr>
<tr>
<td>The basket cannot be removed from the oil reservoir</td>
<td>Basket handle not attached properly</td>
<td>Remove fried food using suitable utensils and allow the appliance / oil to cool down completely before removing the basket</td>
</tr>
<tr>
<td>Issue</td>
<td>Cause or Solution</td>
<td></td>
</tr>
<tr>
<td>---------------------------------------------------------------------</td>
<td>-----------------------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>The appliance produces an odor and emits smoke</td>
<td>Oil has been overused or oil is not suitable. Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove oil and replace with fresh, new suitable oil</td>
<td></td>
</tr>
<tr>
<td>Cooking oil is foaming</td>
<td>Overfilled basket. Lift out the basket by its handle and remove excess of food with suitable utensils</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Excess moisture in the food. Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Remaining ice particles not removed from frozen foods. Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming</td>
<td></td>
</tr>
<tr>
<td>Oil is leaking from the appliance</td>
<td>Overfilled oil container. Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove oil.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Damaged oil container. Contact customer support service.</td>
<td></td>
</tr>
<tr>
<td>The outside of the appliance becomes hot during use.</td>
<td>The outside of the appliance becomes hot because the heat inside radiates to the outside walls. This is normal. All handles, knobs and buttons that you need to touch during use will stay cool enough to touch.</td>
<td></td>
</tr>
<tr>
<td>The lid is full with water and the metal area is discolored.</td>
<td>You do not clean the lid well. Clean the lid by hand with some washing-up liquid and a moist cloth after every use. If there is water inside the lid, try to shake the water out of it. The remaining water in the lid will evaporate during cooking.</td>
<td></td>
</tr>
</tbody>
</table>