



Air fryer

Dear Customer,

Before using the appliance, read the following instructions carefully and keep this manual for future reference. The appliance must only be used by persons familiar with these instructions.

Connection to the mains supply

The appliance should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds with the voltage marked on the rating label. This product complies with all binding CE labelling directives.

Familiarisation

1. Operating display
2. Housing
3. Basket insert with ceramic coating
4. Basket holder with ceramic coating
5. Release button
6. Handle
7. Power cord with plug
8. Display symbols

Important safety instructions

- In order to avoid hazards, repairs to this electrical appliance or its power cord must be carried out by our customer service. If repairs are needed, please send the appliance to our customer service department (see appendix).
- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the housing or power cord with water and do not immerse them.
- For detailed information on cleaning the appliance, please refer to the section *Cleaning and care*.
- The appliance is not intended to be operated by means of an external timer or separate remote-control

system.

- Place the appliance on a stable, heat-resistant work surface impervious to splashes and stains, with sufficient space around it.
- **Caution:** Once the basket holder has been removed, do not touch the interior of the fryer. The surface where the holder is inserted is marked with a warning sign 'Hot surfaces' , drawing your attention to this danger.
- **Caution:** When the basket holder is pulled out, hot steam is emitted. Steam is also emitted through the rear ventilation slots. Keep your hands away from the area above the unit and do not lean over it.
-  The food itself, the holder and the insert are hot. Always use the handle when touching the holder or basket. Wait for the food to cool down slightly before touching it.
- Always place the basket holder onto a heat-resistant surface.
- This appliance is intended for domestic or similar applications, such as the
 - staff kitchens in shops, offices and other similar working environments,
 - agricultural working environments,
 - by customers in hotels, motels etc. and similar accommodation,
 - in bed-and breakfast type environments.
- Children under 8 must not be permitted to operate this appliance.
- Older children of 8 or more, however, may operate the appliance if they are under constant supervision.

- The appliance may only be used by persons with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance and fully understand all dangers and safety precautions involved.
- Children must not be permitted to play with the appliance.
- Children must not be permitted to carry out any cleaning or maintenance work on the appliance.
- The appliance and its power cord must be kept well away from children under 8 at all times.
- **Caution:** Keep any packaging materials well away from children - such materials are a potential source of danger, e.g. of suffocation.
- Do not leave the deep fryer unattended while in use.
- Do not operate the fryer without the basket fitted in its holder.
- Every time the appliance is used, the main body including the power cord as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, or if excessive force has been used to pull the power cord, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance. In this case, please contact our customer service.
- Do not place the appliance underneath any wall-cupboards or hanging objects, nor directly by a wall or in a corner.
- Ensure that no inflammable materials are stored in the vicinity.
- **Caution:** Do not cover the ventilation slots.
- **Caution:** Do not allow the appliance or its power cord to touch hot surfaces or to come into contact with any heat sources. Do not allow the power cord to hang free; the cord must be kept well away from hot parts of the appliance.
- Let the appliance cool down sufficiently before moving it.
- **Always remove the plug from the wall socket**
 - after use,
 - in case of any malfunction, and
 - before cleaning the appliance.

- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- No responsibility will be accepted if damage results from improper use, or if these instructions are not complied with.










Intended use

- This appliance must only be used for cooking food. Any other use must be considered improper and may lead to personal injuries or material damage.
- Unlike conventional deep-fryers, this appliance is not intended to be used with oil or fat.

Before using for the first time

- Before using the appliance for the first time, remove any remaining packaging materials and stickers.
- Heat the appliance for 15 minutes to 200 °C without any food. This will lessen the inherent smell of the appliance (see *Using the manual temperature / time selection*).
- Ensure adequate ventilation by opening windows or balcony doors.
- Clean the appliance afterwards as described in *Cleaning and care*.










Operating display

	Display - Automatic programmes
	Selector keys - Temperature higher / lower
	Display - Cooking / Hot-air
	Display - Heating up
	Display - Temperature
	Display - Remaining running time
	Selector keys - Time increase / decrease
	Selector key - On / Off & Start / Stop
	Selector key - Automatic programmes & Saving changes to automatic programmes (Memory function)

Preparing the unit

1. Always place the unit on a dry, level, non-slip and heat-resistant surface impervious to contact with the rubber feet.
2. Prepare the food to be air-fried.
3. Insert the plug into the socket.
4. Put the food into the basket with the holder fitted. Make sure you do not exceed the 'MAX' marking.
5. Install the basket holder in the appliance. If it is fitted correctly, a beep signal is heard and the display flashes briefly. The red indicator lamp on the front comes on. Without the holder fitted, the appliance cannot be operated.
6. Turn the fryer on by pressing the $\frac{1}{2}$ key for **2 seconds**. To switch off, press it again for 2 seconds. If the appliance is not being used, it will switch off automatically after a short time.

Using automatic programmes

Symbol	Food	Tips	Temperature	Time
	French fries (deep-frozen)	Turn once Max. 1.5 kg Turn repeatedly	200 °C	20 – 30 min 35 – 45 min
	Bacon		180 °C	16 min
	Chicken parts (fresh) Chicken parts (deep-frozen)	Turn once Turn once	180 °C	20 – 25 min 22 – 25 min, depending on thickness
	Chicken (whole, max. 1.5 kg)	Turn repeatedly		60 min
	Shrimps (fresh) Shrimps (deep-frozen)		180 °C	12 min 15 – 17 min
	Meat		180 °C	10 – 16 min, depending on thickness
	Small cakes in ovenproof cake-tins		200 °C	13 – 17 min
	Vegetables, eg zucchini carrots	Turn once Turn once	160 °C	15 – 17 min 10 – 12 min
	Fish		180 °C	18 min

1. Proceed as described under *Preparing the unit* (1-6) and tap the \equiv key.
 ➔ The first automatic programme shows on the display.
2. Keep tapping the \equiv key until the desired automatic programme is shown. Temperature and time alternate in the display.

Hint:

To adjust the temperature and time settings individually, press the $\Delta \nabla$ or $\nabla \Delta$ keys to set the time resp. temperature.

The **Memory function** allows for permanently saving changes to the automatic programme. This is done by keeping the \equiv key pressed for approx. 2 seconds. 2 beep signals confirm that the setting has been saved.

3. Tap the $\frac{1}{2}$ key.
 ➔ The food is now being cooked. The display changes between temperature and remaining running time. Audible beeps indicate that the pre-set processing time has elapsed.

- Use the handle to remove the basket holder from the fryer.
- Press the release on the basket handle and take out the basket.
- Transfer the cooked food into a heat-resistant container.
- Allow the basket holder and basket sufficient time to cool down.
- Remove the plug from the wall socket.
- Clean the basket holder and basket as described under *Cleaning and care*.

Using the manual temperature / time selection

- Proceed as described under *Preparing the unit* (1-6).
- Use the **▲** or **▼** keys to adjust the minutes.
- Use the **▲** or **▼** keys to adjust the temperature.
- Tap the **⏸** key. The display alternates between temperature and remaining running time.
 - ➔ The food is now being cooked. Audible beeps indicate that the pre-set processing time has elapsed.
- Proceed as described in the section *Using automatic programmes*, steps 4-9.

Useful hints for air-frying

- You can prepare your food using the basic automatic programme settings, or adjust the settings according to your own requirements.
- Note that the cooking times listed are only approximate. Depending on the type of food, the cooking times and temperatures may have to be adjusted.
- With larger quantities, the cooking time increases. We recommend frequent turning of the food.
- If the food turns out too dark, try lowering the temperature first, before shortening the cooking times.
- For nutritious, healthy deep-frying we recommend to use a temperature setting of no higher than 170°C when deep-frying amyloseous food, i.e. food with a higher-than-average starch content. With the reduced frying temperature, and with an equally reduced amount of food in the frying basket, the build-up of substances detrimental to health is limited to a minimum.
- There is a wide range of recipe ideas for your hot-air fryer



or under www.severin.de/Service/recipes

Cleaning and care

- Before cleaning the appliance, ensure that the air fryer disconnected from the power supply and has completely cooled down.
- Caution:** To avoid the risk of electric shock, do not clean the outside of the fryer or its power cord with any liquids and do not immerse either of them in water.
- To prevent scratches to the ceramic coating on the basket and its holder, do not use abrasives or harsh cleaning solutions.
- The basket and holder should be cleaned with hot soapy water. Wipe thoroughly dry afterwards.
- Caution:** Do not put any parts in a dishwasher.
- The exterior of the housing and the surface where the basket holder is inserted may be cleaned with a damp, lint-free cloth.

Disposal



Devices marked with this symbol must be disposed of separately from your household waste, as they contain valuable materials which can be recycled. Proper disposal protects the environment and human health. Your local authority or retailer can provide information on the matter.

Guarantee

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.

This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. This guarantee does not affect your statutory rights, nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.