

**DEVANTI®**

# AIR FRYER

MODEL: AF-K-G-5T6-SS-BK



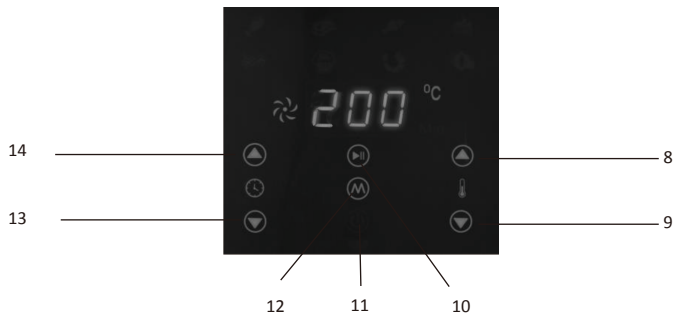
## USER MANUAL

Please read this manual carefully before using the product to avoid any product damage or personal injury. Please retain this user manual for future reference.

# PARTS LIST

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- 1. Digital touchscreen control panel
- 2. Food basket
- 3. Food basket holder
- 4. Handle
- 5. Food basket release button with safety cover
- 6. Stainless steel finish
- 7. Air inlet ring
- 8. Temperature increase button
- 9. Temperature decrease button
- 10. Start/Pause button
- 11. Power button
- 12. Mode selection button
- 13. Time decrease button
- 14. Time increase button



# IMPORTANT SAFEGUARDS

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

1. Read all instructions before use.
2. Check that the voltage in your home corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Unplug from the outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorised service centre for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the cord hang over the edge of a table or counter. Do not let it touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
13. To disconnect appliance, switch any control to 'OFF' (or 0). Then remove the plug from the wall outlet.
14. Do not use the appliance for anything other than its intended use.
15. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
16. A fire may occur if the appliance is covered with or touches flammable materials, including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the appliance when it is in operation.
17. Do not clean the appliance with metal scouring pads. Pieces can break off the pad and touch the electrical parts that may pose the risk of an electric shock.
21. Do not cover the cooking basket or any part of the air fryer with metal foil. This causes overheating of the fryer.
22. Do not leave the appliance unattended when in use.
23. Use extreme caution when removing the basket or basket holder and disposing of hot grease or oil.
24. The air fryer can be turned off while using any of the functions by pressing the ON/OFF button.
25. This appliance is not intended to be operated by means of an external timer or separate remote control system.

# IMPORTANT SAFEGUARDS

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26. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance.
27. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
28. Do not place the appliance against a wall or against other appliances.
- 29. Leave at least 15cm of free space at the back, sides and above the appliance.**
30. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety.
31. Children should be supervised to ensure that they do not play with the appliance.
32. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified personnel to avoid a hazard.

## CAUTION

- Always place the appliance on a horizontal, heat-resistant and stable surface.
- This appliance is intended for normal household use only.
- Always unplug the appliance after use.
- Let the appliance cool down for at least 30 minutes before handling or cleaning it.
- The appliance is equipped with a safety micro-switch inside that will shut down the appliance automatically if the basket is removed during cooking.
- Never press the release button unless the basket holder is resting on a flat, level and heat-resistant surface.

## POLARISED PLUG INSTRUCTIONS

This appliance is equipped with a polarised plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarised outlet in only one way. If the plug does not fit properly into the outlet at first, reverse its orientation. If it still does not fit, contact a competent and qualified electrician for assistance.

**Do not attempt to modify the plug in any way.**

## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entangled cord or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it may overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

# KNOW YOUR AIR FRYER

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Prepare your favourite foods and snacks in a quick, healthy and easy way with our smart air fryer. This air fryer combines heat with high-speed air circulation and a top grill to cook your ingredients from all sides simultaneously. It also allows you to prepare a variety of tasty dishes without the addition of excess oils or fats to most ingredients.

The air fryer features:

- A touch-sensitive control panel with eight pre-set menus.
- A digital control for cooking time and temperature.
- A temperature control range between 82°C and 200°C.
- A timer range from 0 to 60 minutes that is also equipped with an auto shut-off feature. Once the timer reaches '0:00', the appliance will sound out a beep five times and turn itself off.

Other great advantages of the air fryer include:

- Fast cooking with little or no pre-heating required.
- Quick and easy clean-up with the non-stick coated parts conveniently sized to fit into the dishwasher.
- Hassle-free frying with no spattering, no mess and no oil smell.
- Highly versatile with its frying, baking, grilling and roasting capabilities.
- No assembly required, and easy and safe to use.

**Specifications:** 220V-240V~, 50/60Hz, 1700W, Class I

## BEFORE FIRST USE

- Unpack the appliance and its accessories, such as the food basket and basket holder. Wash the accessories in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the air fryer on a flat, level and heat-resistant surface.  
**Make sure that it is also positioned at least 15cm away from any surrounding object.**
- It is recommended to let the air fryer heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the 'new' appliance smell.
- Ventilate the room during this period. When your air fryer is heated for the first time, it may emit some slight smoke or odour. This is normal with many heating appliances. It will not affect the safety of your appliance.

### CAUTION

When moving the air fryer, make sure that you hold it securely and support the base. Do not rely on the food basket handle when moving the fryer.

# OPERATING INSTRUCTIONS

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## PREPARING FOR USE

- Place the appliance on a stable and horizontal surface. Make sure that the surface is heat-resistant and that the air fryer is also positioned **at least 15cm away** from any surrounding object.
- Make sure that the food basket is securely placed inside the basket holder.
- Insert the power plug into a wall socket. The air fryer is now ready for use.

### CAUTION

- Do not fill the food basket or basket holder with oil or any other liquid as this may cause a fire hazard.
- Never use the air fryer without the food basket in place.
- Keep all ingredients in the basket to prevent any contact with the heating elements of the appliance. Do not overfill the basket.
- Do not cover the air inlet on top or the air outlet at the back of the appliance while the air fryer is in use.
- Do not touch the inside of the appliance while it is operating.
- Never immerse the housing of the appliance in water or rinse it under a tap.

## USING THE AIR FRYER

The air fryer can be used to prepare a variety of foods. Please refer to the table in the 'Settings' section for basic cooking times.

- Pull the handle to carefully remove the food basket holder from the air fryer.
- Place the ingredients that you will be air-frying into the food basket and place the basket into the basket holder.
- Slide the basket back into the air fryer.

### NOTE

Never fill the basket to capacity or exceed the recommended amount (see 'Settings' section) as this could affect the quality of the cooking.

### CAUTION

- Never use the air fryer without the food basket and the food basket in it.
- Do not touch the food basket, basket holder, or the inside of the air fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven gloves.

# OPERATING INSTRUCTIONS

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## USING THE AIR FRYER

- Determine the required preparation time and cooking temperature for the ingredients (see section on 'Settings').
- Press the red Power button to start the appliance and adjust the time and temperature settings as desired.
- Press the +/- time adjustment keys to increase or decrease cooking time. A short press will increase or decrease the cooking time by one minute. A long press will increase or decrease the cooking time rapidly by intervals of one minute.
- Press the +/- temperature adjustment keys to increase or decrease cooking temperature. A short press will increase or decrease the cooking temperature by 0.47°C (5°F). A long press will increase or decrease cooking temperature rapidly by intervals of 0.47°C (5°F).
- To use a pre-set menu, press the M button until the desired pre-set is selected.
- Press the Start/Pause button to start air frying. Alternatively, selecting a time, temperature or pre-set will start the unit automatically after 5 seconds if no button is pressed afterwards.
- The spinning 'Fan' icon will turn on and start to flash continuously indicating that the air fryer is working. The timer will start to count down from the set time.
- During the air frying process, the fan will continue to flash to indicate the air fryer is functioning. A noticeable click sound indicates that the set temperature has been reached and the heating element will go off. The click sound will be heard multiple times during operation to indicate that the air fryer is maintaining the set temperature.

### NOTE

During the cooking process, the pre-sets can be adjusted without pausing the process. To do this, press the Start/Pause button to pause the appliance. At this time, the temperature, time or pre-set can be changed as desired. Pressing the Start/Pause button again will resume the cooking process with the new settings. If no button is pressed for 5 seconds, the appliance will resume to function at the new selected settings.

- During cooking, excess oil and coking juices from the ingredients will collect in the basket holder. This is to be expected.
- Some recipes require shaking the food in the basket halfway through the set time (see section on 'Settings'). To shake the ingredients, pull the basket out of the appliance using the handle. Then gently, but firmly, shake it. Slide the basket holder back into the air fryer and continue to cook.

### NOTE

As the rapid air technology instantly reheats the air inside the appliance, pulling the basket briefly out of the appliance will not disturb the cooking process.

### TIP

Sometimes it is easier to divide the cooking into two phases for recipes that require the basket to be shaken mid-cooking. You can set the timer bell to go off when you have to shake the ingredients by setting the timer to half the required cooking time.

# OPERATING INSTRUCTIONS

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## USING THE AIR FRYER

### TIP

If the timer is set to the full cooking time, the timer bell will not go off until the cooking is completed. You can pull the basket out at any time to check the cooking condition of the ingredients. The power will shut down automatically and resume after you slide the basket holder back into the appliance. However, the timer will automatically stop the count down in this situation.

- When you hear the timer bell (5 beeps), the set preparation time has elapsed. Using oven gloves and the basket handle, pull the basket holder out of the appliance and place it on a heat-resistant surface.

### NOTE

You can also switch off the appliance at any time. To do this, simply press the Power button. The appliance will cool down for 15 seconds while the display will show OFF on the screen. After that, the appliance will beep 5 times.

- Check to see if the ingredients are ready. If they are not ready, simply slide the basket back into the appliance and set the timer for a few extra minutes.

### CAUTION

After hot air frying, the basket, basket holder and ingredients will be hot. Depending on the type of ingredients in the air fryer, steam may escape out of the appliance. Be mindful of scalding and wear oven gloves for safety.

- To detach the food basket from the basket holder, slide the protection cover until the button is fully visible and then press the basket release button.

### CAUTION

Never press the release button unless the basket holder is resting on a flat, level and heat-resistant surface. The basket holder contains hot liquid that may cause scalding.

- Holding the basket by the handle, empty the air-fried food into a bowl or onto a plate.

### TIP

To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket. Use tongs or utensils with heat-resistant plastic tips, as metallic tips or utensils may scratch the coating of the basket.

# OPERATING INSTRUCTIONS

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## USING THE AIR FRYER

- When a batch of food is ready, the air fryer is instantly ready for preparing another batch.

### IMPORTANT

If you notice that the fan is not operating once the appliance starts cooking (no sound or air flow), please discontinue usage immediately and contact our Customer Service.

## USING PRE-SET MENUS

Eight 'short-cut' pre-set functions are provided: Chicken, Steak, Fish, Cake, Fries, Cupcake, Shrimp and Onion Rings.

To select a pre-set, press the M function button repeatedly until the desired icon is selected. Press the Start/Pause button to start air frying. The time and temperature settings can be adjusted at any time when using the pre-set menus.

## SETTINGS

The following table on page 10 will help you select the basic settings for the ingredients that you want to prepare. Please keep in mind that these settings are only suggestions.

### TIP

- Any food that can be prepared in a traditional oven can also be prepared in the air fryer.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly air-fried food.
- A larger amount of ingredients only requires a slightly longer preparation time. A smaller amount of ingredients only requires a slightly shorter preparation time.
- If some foodstuff tend to stick to the bottom of the basket, add some cooking oil spray into the basket prior to adding the ingredients to cook.
- Do not prepare very greasy ingredients, such as sausages, in the air fryer as the grease could catch fire.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- The optimal amount for preparing crispy fries is 500g.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche, or if you want to fry fragile or filled ingredients.
- Use the air fryer to reheat food. To reheat ingredients, set the temperature to 140°C for up to 10 minutes.

# OPERATING INSTRUCTIONS

## SETTINGS

All data is indicative

FOOD	MIN-MAX AMOUNT (g)	TIME (min)	TEMP (°C)	SHAKE	REMARKS
<b>Potatoes and Fries</b>					
Thin frozen fries	272 - 680	9-16	200	✓	
Thick frozen fries	272 - 680	11-20	200		
Home-made fries (8mm x 8mm)	272 - 771	18-25	200	✓	Add ½ tbsp of oil
Home-made potato wedges	272 - 771	18-22	180	✓	Add ½ tbsp of oil
Home-made potato cubes	272 - 726	12-18	180	✓	Add ½ tbsp of oil
Hash brown	227	15-18	180	✓	
Potato au gratin	499	15-18	180		
<b>Meat and Poultry</b>					
Steak	91 - 499	8-12	200		
Pork chops	91 - 499	10-14	180		
Hamburger	91 - 499	7-14	200		
Sausage roll	91 - 499	13-15	200		
Drumsticks	91 - 499	18-22	180		
Chicken breast	91 - 499	10-15	180		
<b>Snacks</b>					
Spring rolls	91 -454	8-10	200	✓	Use oven-ready type
Frozen chicken nuggets	91 - 499	6-10	200	✓	Use oven-ready type
Frozen fish fingers	91 -454	6-10	200		Use oven-ready type
Frozen bread-crumbed cheese snacks	91 -454	8-10	180		Use oven-ready type
Frozen vegetables	91 -454	10	160	✓	Use oven-ready type
<b>Baking</b>					
Cake	318	20-25	180		
Quiche	408	20-22	200		
Muffins	318	20-25	180		
Sweet snacks	408	20	180		

# OPERATING INSTRUCTIONS

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## MAKING HOME-MADE FRIES

To make home-made fries, follow the steps below:

- Peel the potatoes and cut them into sticks
- Wash the potato sticks thoroughly and dry them with paper towels.
- Pour ½ tablespoon of canola oil in a bowl and place the potato sticks on top and mix until they are coated with oil.
- Remove the potato sticks from the bowl with your hands or a kitchen utensil so that excess oil stays behind in the bowl. Place the potato sticks in the basket.

### NOTE

Do not tilt the bowl to pour the potato sticks into the basket. Transfer them with your hands or tongs in small batches to prevent excess oil from collecting on the bottom of the pan.

Air fry the potato sticks according to the settings outlined in the table on page 10. For best results, do not fry more than 227g of fries per batch.

# CLEANING AND MAINTENANCE

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- Make sure that the appliance is cleaned after every use.
- Switch of the appliance and unplug the appliance from the wall outlet before performing any cleaning. Allow the appliance to cool down completely.
- The basket and basket holder can be cleaned in hot water with a mild detergent/dish soap, or in dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**
- To remove baked-on food residues, fill the basket holder with hot, soapy water. Place the food basket into the basket holder and let the basket and basket holder soak for about 10 minutes before cleaning them in the sink.

## CLEANING INSIDE THE CAVITY

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- Never use abrasive products in the cavity.
- Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the air fryer.
- Clean the heating element inside teh air fryer with a cleaning brush to remove any food residue.

## CLEANING THE AIR FRYER EXTERIOR

- Wipe clean with a damp cloth or sponge then wipe dry.
- NEVER use steel wool, metals couring pads or abrasive cleaners as they may damage the finish.
- Do not let any liquid enter the air inlet on top of the air fryer.

Any other servicing should be performed by qualified service personnel.

**DO NOT IMMERSE THE AIR FRYER IN WATER OR ANY OTHER LIQUID.**

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug in the plug into the wall socket.
	The timer is not set.	Adjust the setting to the required preparation time to start the air fryer.
	The basket holder is not properly placed.	Push the basket holder back into the air fryer properly.
The ingredients are not cooked evenly.	Too much ingredients in the basket.	Place smaller batches of ingredients in the basket for more even cooking.
	Set temperature is too low.	Adjust the settings to the required temperature (see Settings section).
	Cooking time is too short.	Adjust the settings to the required preparation time (see Settings section).
Snacks are not crispy after cooking.	Wrong type of snacks used.	Use snacks that are meant to be prepared in a traditional oven. Also, lightly brush some oil onto the snacks for a crispier result.
Basket cannot slide into the air fryer properly.	Too much ingredients in the basket.	Do not fill the basket to capacity. Refer to Settings section for recommended quantity.
	The basket is not placed properly in the basket holder.	Push the basket down into the basket holder until you hear a click sound.
White smoke appears from the air fryer.	Greasy ingredients are being prepared.	When greasy ingredients are cooked, some oil will leak into the basket holder. This oil will produce white smoke and the basket holder will heat up more than usual. However, this will not affect the appliance or end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Clean the pan, basket and basket holder thoroughly after each use.
French fries are unevenly cooked.	Wrong type of potatoes used.	Used fresh potatoes meant for frying and that they stay firm during frying.
	Potato sticks are not rinsed properly before frying.	Rinse the potato sticks thoroughly to remove starch from the outside of the potato sticks.
French fries are not crispy after cooking.	Crispiness of the fries depends on amount of oil and water in the fries.	Make sure the potato sticks are dried properly before oil is added to them.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

# DISPOSAL

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To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact your local authorised recycling and waste facility.