



SMART AIR FRYER

INSTRUCTION MANUAL

Read this manual carefully before operation

Pictures in this manual are for reference only, the product in kind prevail.



Model: CGMRAF8LAI

This instruction manual contains important information
& recommendations that we would ask you to comply
With to obtain best results from your products.

Connect your device to the app

1. Install the CGSmartHome app on your smartphone via Android or IOS.
2. Create an account. For more information, see the "Login Details" section.
3. Pair the Air Fryer with the app on your smartphone. When the device is first turned on, the WIFI function is switch off. Press the WIFI button  for 3 seconds to switch on the WIFI function. The WIFI icon will show as  on the screen. Press the WIFI button  for 3 seconds again, you will hear one beep sound and it will enter the fast pairing mode. The WIFI icon will flash every 1 second.

If you can't connect the WIFI by fast pairing mode, press the WIFI button  for 3 seconds again, you will hear one beep sound and it will enter the AP pairing mode. The WIFI icon  will flash every 2 seconds.

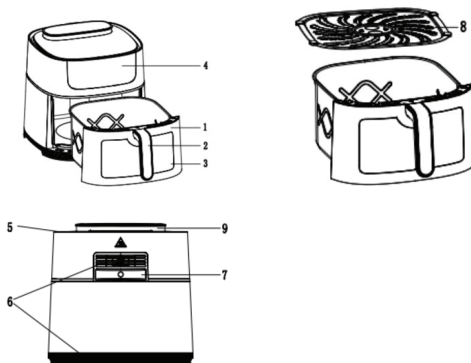
If you don't want the WIFI function, you can press the WIFI button for 3 seconds. The WIFI will be switched off and it will show  on the screen.

The logic loop of WIFI button operation is : Switch on WIFI → Fast pairing mode → AP pairing mode → Switch off WIFI

4. In the app, press "Add device" and an update window will appear on your mobile phone screen to install your device. After connection successfully, the WIFI icon will appear on the screen .

General description

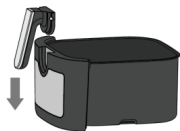
1. Basket
2. Basket handle
3. Transparent window
4. Digital Touch Control Panel
5. Air inlet
6. Air outlet openings
7. Mains cord
8. Frying tray
9. Water tank



Attaching the fry basket handle:

The fry basket handle might come disassembled in your appliance's packaging. To attach the fry basket handle:

- Remove the paper label. Pull the fry basket out of the appliance.
- Slide the attachment point on the handle downward until it clicks into place.



- The fry basket handle should lock into place and should not detach once it is locked into place.

Removing the fry basket handle:

To remove the fry basket handle:

Use a tool, such as a screwdriver, to lift the silicone on the fry basket handle.

Align the tool with the hole and push down, then tilt the tool inward.

Grab the handle with your hand and pull it out. Done.



Significance

Please read this manual carefully before using the appliance as damage may occur under incorrect operations. Pls keep this manual for future reference.

Danger

- Do not immerse the housing in water or rinse under the tap due to the multi -electrical and heating components.
- Do not let liquid enter the appliance to prevent electric shock or short -circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the basket with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children.

- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended.
- 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. Any accessible surfaces may become hot during use.
- 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.

Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions. (Never use the appliance when the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic switch -off

The appliance has a built-in timer, it will automatically shut down the appliance when count down reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and rack with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the basket with oil and frying fat as the appliance works on hot air.

Using the appliance

- 1 Connect the mains plug into an earthed wall socket.
- 2 Carefully pull the basket out of the air fryer.
- 3 Place the ingredients in the basket.
- 4 Slide the basket into the air fryer.

Note: Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.

Caution: Do not touch the basket during and in short -time after use, as it gets very hot. Only hold the basket by the handle.

5. Do not fill the basket with oil or any other liquid.

6. Finger touch Power on/off.

7. Finger touch Roast button to recognize the ingredients.

Remarks: if the appliance is switched on and then put inside the ingredients, the recognition will be done automatically.

Digital Touch Control Panel



- | | |
|---------------------------------------|--------------------|
| 1. Power On/Off | 6. Soft cooking |
| 2. Temp/Time decrease, menu page down | 7. Start/Pause |
| 3. Temperature/Time shift | 8. DIY mode |
| 4. Wifi button | 9. Lamp |
| 5. Temp/Time increase, menu page up | 10. Roast(AI) mode |
| | 11. Display |

AI Menu presetting:

Recognised Pre-set	Preset Temp (°C)	Preset Time (min)	Shake reminder time
Burger	200 °C	15-25min	Cook 1/2 of the time

Chick-Peas	2/5 time : 180 °C 3/5 time : 160 °C	18-43min	Cook 2/3 of the time
Chicken Strips	180 °C	11 -28min	The first reminder: Cook 1/2 of the time (when the cooking time is over 18mins) The second reminder: Cook 2/3 of the time
Chicken Thighs	200 °C	28-40min	Cook 2/3 of the time
Chip	2/5 time : 200 °C 3/5 time : 180 °C	10-33min	The first reminder: Cook 1/2 of the time (when the cooking time is over 25mins) The second reminder: Cook 2/3 of the time
Fish-Fingers	200 °C	11 -20min	The first reminder: Cook 1/2 of the time (when the cooking time is over 16mins) The second reminder: Cook 2/3 of the time
Potatoes	9/20 time : 200 °C 11/20 time : 180 °C	19-38min	The first reminder: Cook 1/2 of the time (when the cooking time is over 28mins) The second reminder: Cook 2/3 of the time
Sausages	2/3 time : 160 °C 1/3 time : 180 °C	11 -26min	Cook 2/3 of the time
Steak	200 °C	8-18min	Cook 2/3 of the time
Vegetables	200 °C	3-14min	The first reminder: Cook 1/2 of the time ; The second reminder: Cook 2/3 of the time (when the cooking time is over 9mins)
Wedges	200 °C	14-32min	The first reminder: Cook 1/2 of the time (when the cooking time is over 24mins) The second reminder: Cook 2/3 of the time

Omelette	1/3 time : 140 °C 2/3 time : 120 °C	18-32min	
Chicken	if <50mins 3/4 time : 180 °C 1/4 time : 200 °C if >50mins 3/4 time : 160 °C 1/4 time : 180 °C	28-70min	Cook 2/3 of the time
Muffins	150 °C	18-26min	/
Salmon	200 °C	12-20min	Cook 2/3 of the time
Fish	200 °C	11-22min	Cook 2/3 of the time
Shrimps	180 °C	6-17min	Cook 2/3 of the time
Meatballs	4/5 time : 180 °C 1/5 time : 200 °C	17-22min	Cook 2/3 of the time
Schnitzel	2/3 time : 160 °C 1/3 time : 200 °C	13-17min	Cook 2/3 of the time
Cookies	130 °C	25-34min	/
Nuggets	9/20 time : 200 °C 11/20 time : 180 °C	12-25min	Cook 2/3 of the time
Chicken Skewers	2/5 time : 200 °C 3/5 time : 180 °C	9-17min	Cook 2/3 of the time
Chicken Breast	1/2 time : 200 °C 1/2 time : 180 °C	11-20min	Cook 2/3 of the time

The default temperature range is from 30 to 200 °C.

The default time range is from 1 to 60 minutes.

After put the ingredients which is included in above AI menus into the basket, press the

Roast button  to recognize and set the temperature/time automatically. Then finger

Start/Pause button  to start cooking. You can also press DIY  for manual setting.

Remarks: For the Chips/Potatoes/Chicken Nuggets/Shrimps, please press +/- button to select the Fresh or Frozen type after recognition. For the Burger, please press +/- button to select Beef or Chicken burger after recognition.

If the auto setting temperature/time should be adjusted, press Temperature/Time Shift

, when the display on screen shows the time, then press the +/- button to increase/decrease 1 minute per a press. When the display on screen shows the temperature, then press +/- button to increase/decrease 5 degree per a press. Adjustment can only be done before cooking during AI mode.

During the cooking process of DIY mode, if you want to adjust time or temperature, kindly

press the Temperature/Time button  first, when the display on screen shows the time, then press the +/- button to increase/decrease 1 minute per a press. When the display on screen shows the temperature, then press +/- button to increase/decrease 5 degree per a press.

Start/Pause button .

During the hot air frying process, the display will show Roasting. Then if press this button, the display will show Pausing.

During DIY mode, after you press this button, you can adjust the temperature/time. Then, when you press this button again, the air fryer will continue roasting.



Lamp button .

When start the appliance and during AI cooking mode, the light is always on.

When DIY cooking mode, touch this button, the inside light will be on; Touch this button again and the light will be off. The light will automatically turn off 30 seconds later.

Tip: Press the lamp button for 5s can enter or cancel mute mode .

Shake remind function:

Some ingredients require to shake halfway during the preparation time (see AI menu presetting table). The appliance will beep after reach the shake time. By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.



Please shake
the basket

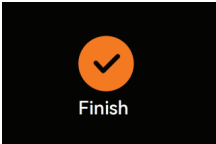
Finish cooking

If the setting temperature is $\geq 80^{\circ}\text{C}$, after finish the cooking process, it will enter keep warm mode automatically (30 minutes / 80°C). During the keep warm mode, press the start/pause

button  or power button  will cancel the keep warm process. Also you can pull out the basket directly.

If the setting temperature is $< 80^{\circ}\text{C}$, after finish the cooking process, it will cool down for 20 seconds.

After keeping warm or cooling down, it will show "Finish" on the display



Finish

Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the basket back into the appliance. Turn on the appliance again, select DIY mode and set suitable temperature/time, and then press the Start button to run the appliance.

To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients one by one.

Note: Be careful if you want to turn the basket over, the oil collected on the bottom of the basket will leak onto the ingredients.

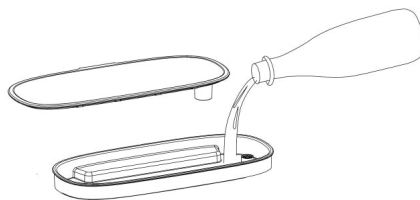
To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please turn off the basket, and pour ingredients to tableware.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.

Soft cooking function

Soft cooking function will spray water drop onto the food during cooking, to reserve juicy and keep the food moist. This function is mainly used for cooking seafood, vegetable, chicken, dumplings which may get too dry or even burn under normal air fryer mode.



1. **Water filling in the water tank:** Remove the water tank from the machine, open the lid of the water tank, add enough water into the water tank. Then put back the lid and place the water tank on to the appliance.
 Note: Please use pure water for cooking. No tap water.
 Note: Do not pour water directly onto the top of the appliance, so as to avoid water entering the inside of the appliance.
 Note: Please fill up the water tank before use the soft cooking function.
 Note: The water tank capacity is 200ml, please don't fill too much water.
2. **Put in the food:** Pull out the basket, then put the food inside. Slide the basket back to the appliance.
 Note: Please spread the food as much as possible to get a better cooking.
3. **Setting the function:** Select the wanted cooking recipe or set the temperature/time directly.

Press the button  to active soft cooking function. (The icon will flash when it is active.)

Note: when AI mode, soft cooking is only available for Burger, Chicken Thighs, Steak, Chicken, Salmon, Fish, Shrimp, Meat balls, Chicken skewers and Breast. When DIY mode, the soft cooking is always available.

Press start button  to start the cooking. The water drop will be sprayed onto the food automatically during cooking.

Note: The soft cooking function should be selected from the beginning. Once you run the air fryer, it can't be activated any more.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the basket briefly out of the appliance during hot air frying barely disturbs the process.

Items	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
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Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	
Frozen chicken nuggets	100-500	6-10	200	Y	
Frozen fish fingers	100-400	6-10	200		
Frozen bread crumbed	100-400	8-10	180		
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		
Quiche	400	20-22	180		
Muffins	300	15-18	200		
Sweet snacks	400	1-20	160		

Tips

- Small ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please use a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150 °C for up to 10 minutes.

Making home-made fries

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

1. Peel and slice the potatoes.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

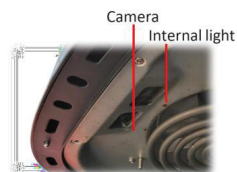
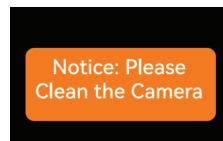
Clean the Camera

It is important to keep the camera clean when using the AI auto-detect technology. The LED Display(13) will show "Please Clean the Camera" if the camera is blocked by stains, as it may not be able to accurately recognize the food. It is recommended to clean the camera after 3-5 cooking sessions. Always unplug the Air Fryer from the mains supply and allow to cool before cleaning.

1. Pull out the basket (3) by using the Drawer Handle (2).

2. The camera is placed as shown right. Wipe the camera with a soft, damp cloth, then wipe it with a dry cloth.

Note: If soft cooking function is used for fast cooking, the camera cleaning will be reminded before next AI recognition or turning on the appliance. Pressing any key can enter next step.



Clean the Appliance

Clean the appliance after every use.

Do not clean the basket, the rack and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them. Remove the mains plug from the wall socket to make the appliance cool down.

Note: Remove the basket to let the fryer cool down more quickly.

Wipe the outside of the appliance with a moist cloth.

Clean the basket and rack with hot water, some washing-up liquid and a non-abrasive

sponge. You can remove any remaining dirt by degreasing liquid.

Note: The basket and rack are dishwasher -proof.

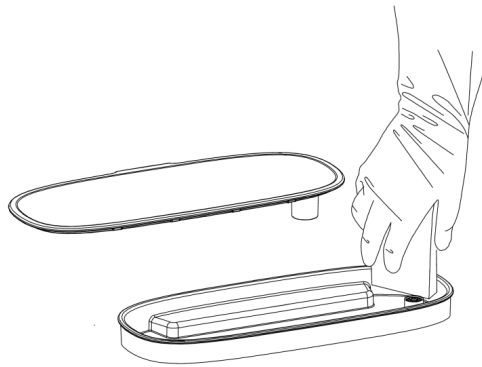
Tip: If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water with some washing -up liquid. Put the rack in the basket and let them soak for about 10 minutes.

Clean the inside of the appliance with hot water and non -abrasive sponge.

Clean the heating element with a cleaning brush to remove any food residues.

Water Tank Cleaning

After a period of use, the inside of the tank may breed bacteria. Please clean the tank regularly. Just open the lid of the tank and rinse it under the current or clean it with a damp cloth.



Storage

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

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You haven't pressed the start button.	Press the start/power button after you set the temp&time or choose the quick recipe.
The ingredients fried with the AIR FRYER are not	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.

done.	The set temperature is too low.	Set the temperature to the required Temperature setting.
The ingredients are fried unevenly in the AIR FRYER.	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the AIR FRYER.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the AIR FRYER.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR FRYER.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil .
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crisper result.

Internal Error

When the temperature sensor is disconnected, the display screen shows "ERROR NTC open circuit" . The power indicator light flashes and displays .

When the temperature sensor is short circuited, the display screen shows "ERROR NTC short circuit" . The power indicator light flashes and displays .



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IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

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