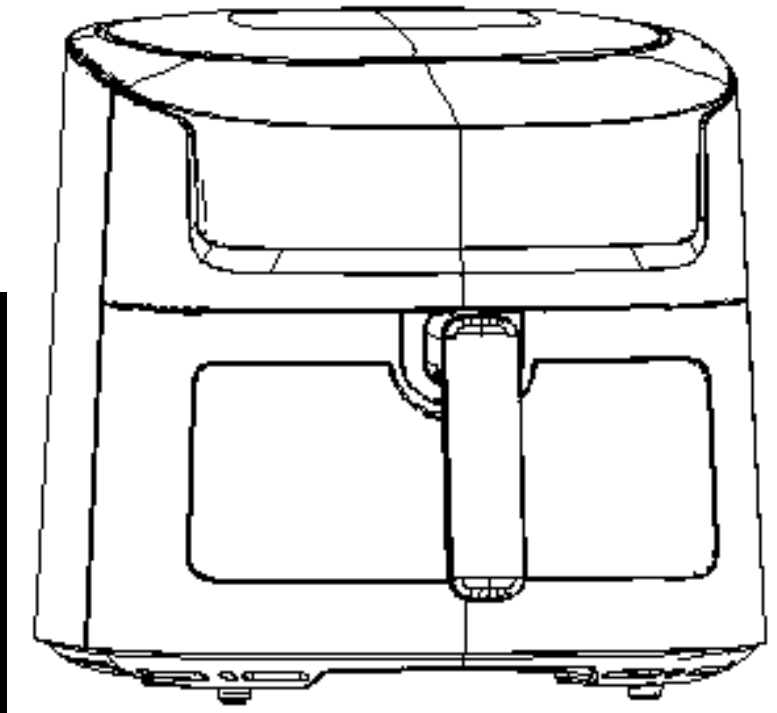


# Air Fryer INSTRUCTION MANUAL

Read this manual carefully before operation

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



**Model: CGMRAF72LID**

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

## **IMPORTANT SAFEGUARDS**

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet correspond to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
4. If the supply cord is damaged it must be replaced by the manufacturer or a authorized service agent or a qualified technician in order to avoid a hazard.
5. The use of accessory not recommended by the manufacturer may cause injuries to persons.
6. Do not touch the hot surface. Use the handle or the button.
7. Do not use the appliance for other than intended use.
8. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Do not leave the appliance unattended when it is being operated.
11. Children should be supervised to ensure that they do not play with the appliance.
12. The appliance must not be immersed.
13. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
14. Use special gloves when moving the appliance.
15. Before use, always ensure that the frying tank is positioned correctly.
16. Though the detachable frying tank can be completely immersed in water and clean, it must be thoroughly dried before next use to prevent electric shock.
17. To prevent fire, do not place the appliance close to flammable materials such as curtains, and do not place anything above the appliance.
18. Make sure all papers, cardboard or plastic have been removed before frying food.
19. The appliance can not be used for storing things, especially papers, cardboard or plastic.
20. Always disconnect the appliance from the supply before close the appliance.
21. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

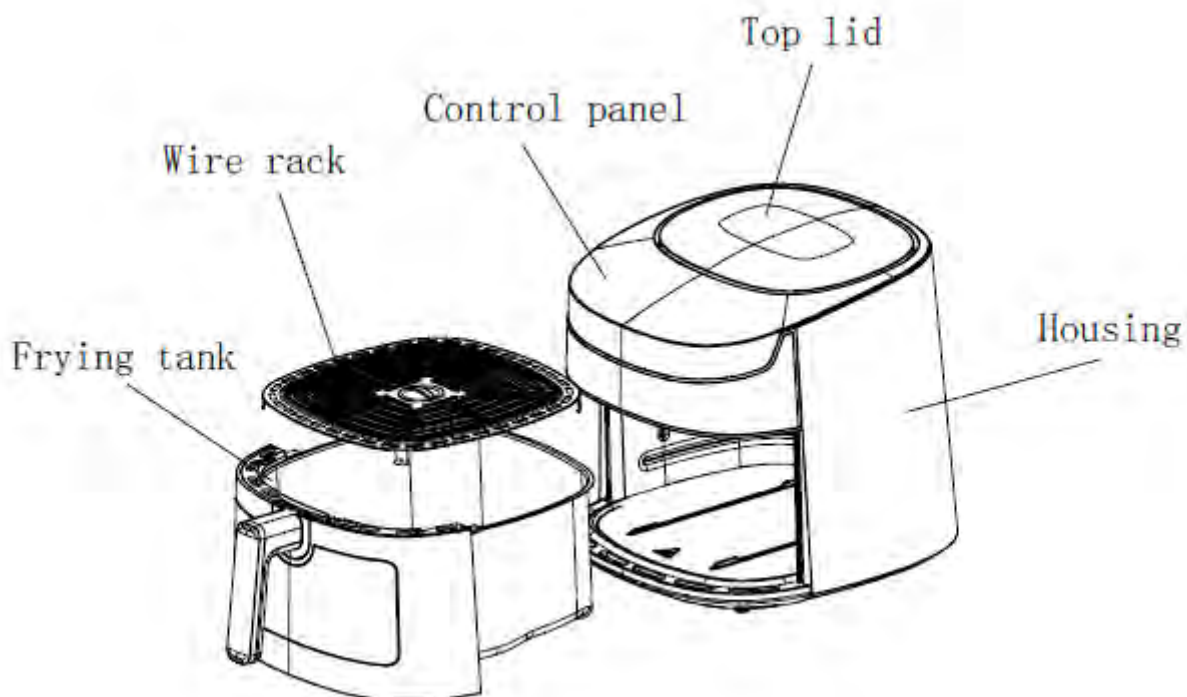
22. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.

23. This appliance is intended to be used in household and similar applications such as:

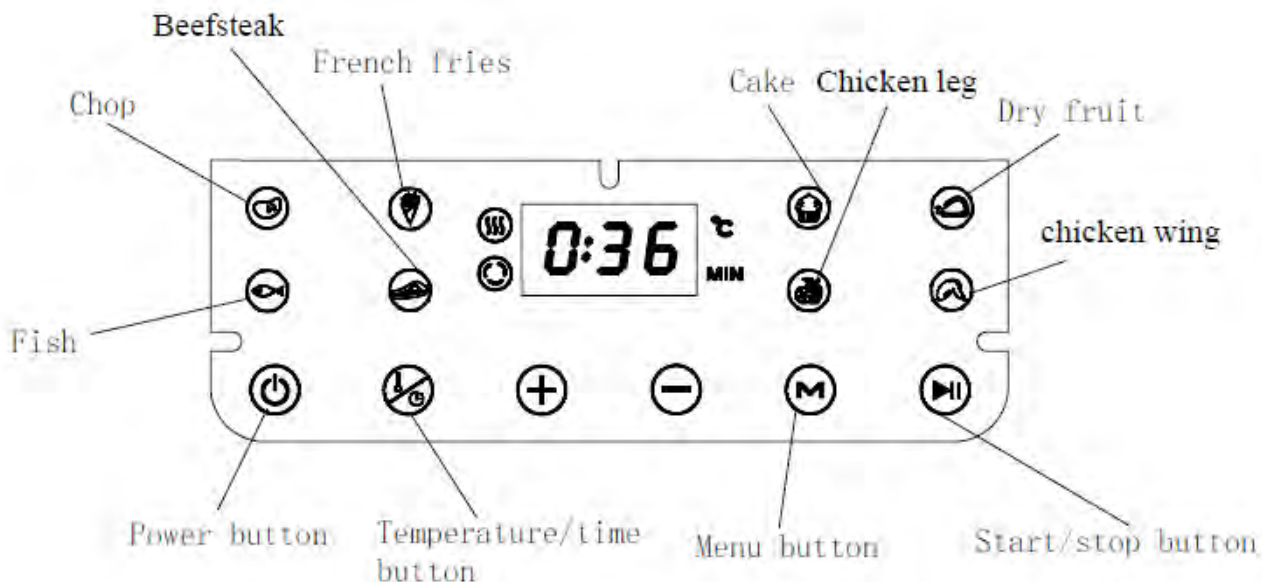
- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments

24. Save these instructions.

## **KNOW YOUR AIR FRYER**



## CONTROL PANEL



## INTRODUCTION FOR MENUS

Ingredient	Default temperature	Suggested cook time	Food flipping	Remark
Chop	200°C	15mins	Yes	Adjustable time: 1-60mins
French fries	200°C	20mins	Yes	Adjustable time: 1-60mins
Cake	160°C	30mins		Adjustable time: 1-60mins
Chicken leg	200°C	20mins	Yes	Adjustable time: 1-60mins
Fish	170°C	20mins	Yes	Adjustable time: 1-60mins
Beefsteak	180°C	10mins	Yes	Adjustable time: 1-60mins
Dry fruit	40°C(Adjustable temperatures:40-80°C)	4 hours		Adjustable time: 2-9 hours
chicken wing	200°C	13mins	Yes	Adjustable time: 1-60mins

**NOTE:** Please flip the food by following the operation as below if necessary.

### Food flipping

To assure even cooking/browning, move the frying tank out when half of the cooking time is reached, and then check, turn or vigorously shake foods on the wire rack.

**IMPORTANT:** The appliance should be powered off when you take the frying tank out of

the air fryer. Reload the frying tank within 10 minutes and the appliance will continue to work.


## **USING FOR THE FIRST TIME**


1. Before using the appliance for the first time, remove all the packaging materials, labels and/or stickers from the appliance.
2. Remove all the detachable parts and wash them in soapy water, and then rinse them with clean water and dry them with a clean cloth or paper towel.
3. Assemble all the parts of the appliance well in position and place the appliance on a suitable position. Do not put the appliance in the closet or at a place which is close to the wall.
4. Connect the appliance with power source. When the appliance is used for the first time, odor or smoke will occur, which is caused by the protective film on the heating element. This is normal. So it is recommended that the appliance should work without load for about 15 minutes remove the odor. Please open the door and window and make the room be ventilated when the appliance is used for the first time.

## **OPERATION INSTRUCTION**

**NOTE:** Make sure all the packaging materials are removed before adding food. The frozen food need to be defrosted. And please immediately cook the food which has been defrosted.

### **Chop**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “

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2. Put the wire rack into the frying tank and then evenly add a layer of chops on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “▶||”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “▶||”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “▶||” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “▶||”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

### French fries

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “M” to select the “French fries” “🍟”, and the default temperature and time of “French fries” setting are 200°C and 16 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “⏻” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “⏻” to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then add 500g frozen French fries on the wire rack.



3. Install the frying tank well in position and then press the Start/Stop button “▶||”, then the appliance starts to work.



**NOTE:** During working, press the Start/Stop button “▶||”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “▶||” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “▶||”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried


well.




## Cake

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Bake” “”, and the default temperature and time of “Bake” setting are 160°C and 15 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “” to activate all the functional buttons and indicators.



2. Put the wire rack into the frying tank and then add appropriate amount of food on the wire rack.


3. Install the frying tank well in position and then press the Start/Stop button “”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “”.


4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


## Chicken leg

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “” to select the “Chicken leg, chicken wing” “”, and the default temperature and time of “Chicken leg, chicken wing” setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “

2. Put the wire rack into the frying tank and then evenly add a layer of chicken legs or chicken wings on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “

**NOTE:** During working, press the Start/Stop button “


4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


#### **NOTES:**

(1) Please pay attention to the food to avoid it being scorched during working process, and it is necessary apply some seasonings on the food at the end of the work.

(2) Be careful when removing food after the food is cooked well. Use special gloves to prevent being burnt.

#### **Fish**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “

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2. Put the wire rack into the frying tank and then evenly add a layer of fishes on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “⏮”, then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “⏮”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “⏮” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “⏮”.

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

### **Dry fruit**

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “Ⓜ” to select the “Dry fruit” “🍌”, and the default temperature and time of “Dry fruit” setting are 40°C and 4 hours separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of “**SET THE TEMPERATURE AND TIME MANUALLY**”, and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “⏻” and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button “⏻” to activate all the functional buttons and indicators.


2. Put the wire rack into the frying tank and then evenly add a layer of fruits which have been cut well and are of uniform thickness on the wire rack.


3. Install the frying tank well in position and then press the Start/Stop button “⏮”, then the appliance starts to work.


**NOTE:** During working, press the Start/Stop button “⏮”, its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button “⏮” again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button “⏮”.


4. When the appliance finishes working, five beeps can be heard, and the food are fried well.


## Chicken wing

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button “

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button “


2. Put the wire rack into the frying tank and then evenly add a  of chicken legs or chicken wings on the wire rack.

3. Install the frying tank well in position and then press the Start/Stop button “ the appliance starts to work.

**NOTE:** During working, press the Start/Stop button “

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

## SET THE TEMPERATURE AND TIME MANUALLY

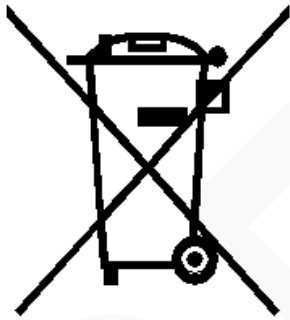
Connect the appliance with power source, press the Menu button “

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## **CLEANING AND MAINTENANCE**

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as wire rack and frying tank by hot water with detergent.
2. Immerse the wire rack and frying tank into the water for cleaning thoroughly. Do not use a abrasive cleaning tool to clean, otherwise, the coating on the surface will easily fall off.
3. Clean the inner wall of the appliance regularly. Gently wipe off the oil with a warm cotton cloth, then dry it with a dry cloth.
4. Never immerse the appliance into water for cleaning.
5. Do not clean the frying tank with any metal tool to avoid its surface coating being damaged.

## **ENVIRONMENT FRIENDLY DISPOSAL**

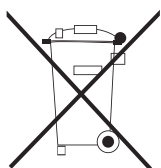


You can help protect the environment!

Please remember to respect the local regulations:

hand in the non-working electrical equipments to an appropriate waste disposal center.

## A Quality Product Of



### **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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