

重点校对项

1. 物料编码

2. 版面尺寸

3. 材质标注

4. 颜色标注

5. 客户型号

6. 产品名称

7. 产品参数

8. 电压功率

9. 单位符号

10. 认证标志

11. 回型标志

12. ROHS标志

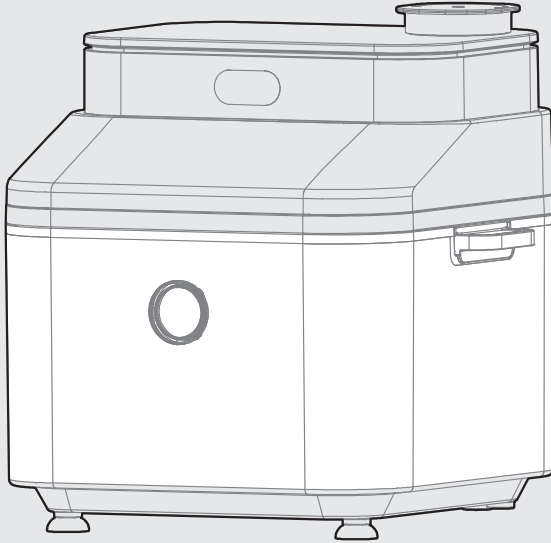
13. 警示警语及字高

14. 控制面板及功能

15. 目录及页码

16. 商标LOGO

1	2		3		4		5		6										
标准元素核对表 (此表仅用于印刷品制作过程核对标准内容, 非印刷内容)																			
认证图标																			
单位表述	直流电: V== 交流电: V~ 频率: Hz 功率: W 容量: mL/L 电流: A 压强: Pa/kPa/MPa 长度: mm/cm/m 时间: s/min/h 重量: kg																		
产地表述	MADE IN CHINA Made in China Made in P.R.C																		
变更要求	图纸变更需要核实变更内容点以及涉及的物料和MO单, 尤其关注92的在途MO单																		
Midea	<p style="text-align: right;">空气炸锅</p> <p style="text-align: right;">用户手册 MAD701JOAPKL</p> <p style="font-size: small;">警告: 在使用本产品之前, 请仔细阅读本手册, 并妥善保管以备日后参考。因产品改进进行的设计和规格, 如有变更, 详情请咨询供应链控制或制造部。 上述仅供参考, 请以实物为准为准。</p>																		
技术要求 (版本号: B, 2023-06)																			
1. 文字图案印刷颜色为: <u>黑色</u> , 印刷字体需清晰可见, 文字不能粘到一起; 2. 该说明书的幅面大小为: <u>145*210</u> , 未注直线尺寸公差应符合GB/T1804-v; 3. 该说明书的装订方式为: <u>钉装</u> ; [70P以下为钉装, 70P以上为胶装 (特殊要求除外)] 4. 说明书警语及认证标志应满足CE/UL标准, CE: 警语部分大写字母高度不低于3mm, CE标志不低于5mm, WEEE标志不低于7mm; UL: 大写字母字高不小于1/12" (2.11mm), 小写字母字高不小于1/16" (1.6mm), "IMPORTANT SAFEGUARDS", "SAVE THESE INSTRUCTIONS" 等词, 其字高不小于3/16" (4.8mm), IMPORTANT SAFEGUARDS 必须在最前面。 5. 产品应符合QMG-J53.021《产品说明书技术条件》的有关要求。 6. 有ROHS指令要求的物料应符合美的的企业标准QML-J11.006《产品中限制使用有害物质的技术标准》。																			
电压力锅									16161000A24268										
说明书									MIDEA MF-CY75A1 (MAD701JOAPKL) -0501										
材料: 80g双胶纸																			
标记	处数	更改文件号	签 字	日 期	图 样 标 记	重 量	比 例	广东美的生活电器制造有限公司											
制 图	刘 灿	审 核	李 艳	图 样 标 记	K	重 量	比 例				广东美的生活电器制造有限公司								
设 计	-----	标 准 化	古 广 君	图 样 标 记	K	重 量	比 例							广东美的生活电器制造有限公司					
校 对	-----	审 定	古 广 君	图 样 标 记	K	重 量	比 例										广东美的生活电器制造有限公司		
会 签	-----	日 期	2023-10-18	图 样 标 记	K	重 量	比 例												
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空气炸锅

用户手册

MAD701JOAPKL

警告：在使用本产品之前，请仔细阅读本手册，并妥善保存以供日后参考。因产品改进进行的设计和规格，如有变更，恕不另行通知。

详情请咨询您的经销商或制造商。

上图仅供参考。请以实物外观为准。

感谢信

感谢您选用美的产品! 在使用新的美的产品之前, 请充分阅读本手册, 确保知晓如何以安全的方式来操作您的电器所附带的特性和功能。

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重要安全说明

预期用途

以下安全指南旨在防止因不安全或不当操作本设备而造成不可见的风险或损害。请在收货时仔细检查包装和设备情况，确保一切完好，保证操作安全。若发现任何损坏，请联系零售商或经销商。请注意，为了您的安全考虑，不允许对设备进行改装或改动。将本设备用于其他用途可能会造成危险，并造成设备不满足保修要求。

符号说明



危险

此符号表示极度易燃气体对人员的生命和健康造成危险。



电器电压警告

此符号表示电器电压对人的生命和健康造成危险。



警告

此符号表示中度危险，如不加以避免，可能导致死亡或严重人身伤害。



小心

此符号表示低度危险，如不加以避免，可能导致轻度或中度人身伤害。



注意

此符号表示重要信息（如财产损失），但不表示一定存在危险。



遵守说明

此符号表示维修技术人员只能根据操作说明操作和维护本设备。

在使用/调试本设备之前，请仔细认真地阅读这些操作说明，并将其保存在安装现场或设备附近处，以备日后使用！

重要安全说明

在使用电器时，必须遵守以下基本安全措施：

- 阅读本使用说明。
- 请勿在电源线或插头损坏或设备发生故障或受到任何方式损坏后操作任何设备。将设备返回最近的授权服务机构进行检查、修理或调整。
- 请勿在电源线或插头损坏或设备发生故障或受到任何方式损坏后操作任何设备。将设备返回最近的授权服务机构进行检查、修理或调整。
- 警告：为防止触电，清洗前请拔掉插头
- 请勿触摸热表面。使用手柄或旋钮。
- 移动含有热油或其他热液体的设备时必须格外小心。
- 当儿童使用或靠近儿童使用本设备时，必须密切监督。
- 请勿在户外使用（如果产品专门用于户外使用，则可以省略此项）。
- 不使用时和清洁之前从插座上拔下插头。在安装或取下部件之前先让其冷却。
- 使用非设备制造商推荐的附件可能会造成伤害。
- 请勿让电源线悬挂在桌子或柜台边缘，或接触热表面。
- 请勿放置在热燃气或电燃烧器上或附近，或加热的烤箱中。
- 务必先将插头连接到设备，然后将电源线插入墙壁插座。要断开连接，请将控件调至“关闭”位置，然后从墙壁插座上拔下插头。
- 请勿将本产品用于本用户手册中说明以外的任何其他用途。
- 注意：为了减少触电的危险，只能在可移动的容器中烹饪
- 在移除托盘或处理热油脂时要格外小心。
- 超大的食物或金属器皿不能放入空气炸锅，因为它们可能会引起火灾或触电的危险。

- 在使用过程中，如果空气炸锅被覆盖或接触易燃材料，包括窗帘、帏帐、墙壁等，可能会引发火灾。在使用过程中，不要在器具的顶部存放任何物品。
- 不要用金属类的洗涤垫清洁该设备。碎片可能会从垫子上脱落，并接触到电气部件，有触电的危险。
- 使用非金属或非玻璃制成的容器时，应格外小心。
- 除制造商推荐的配件外，不要在不使用该设备时，将任何材料储存在此空气炸锅中。
- 不要在炸锅中放置以下任何材料:(列出所有材料-即纸张，纸板，塑料等)。不要用金属箔盖住底盘或炸锅的任何部位。这会导致空气炸锅过热。
- 提供短电源线是因为要降低因被较长的电源线缠绕或绊倒而导致的风险。
- 确保炸桶放在腔体内——两个把手都必须完全插入到腔体两边的凹槽中。
- 在空气炸锅工作时，请确保炸桶腔体完全合上，炸桶把手要跟腔体完全合上。
- 警告:除非炸桶和腔体完全合上，否则空气炸锅不能工作。
- 注意：热风煎炸后，炸桶和腔体及食物是热的。处理热空气炸桶/腔体时必须格外小心。
- 警告:空气煎炸后，一定要把炸桶放在一个平坦的、耐热的表面上。
- 设备运行时，不要盖住进气口和出气口。
- 如果使用时小心谨慎，也可以使用较长的可拆卸电源线或延长线，如果使用较长的可拆卸电源线或延长线:
 - 1)电源线组或延长线所标示的电气额定值应至少与设备的电气额定值相等;
 - 2)电线的布置应使其不会悬挂在工作台面或桌面，以免儿童拉扯或无意中绊倒;
 - 3)如果设备是接地型的，其线组或延长线应为接地型的3插线。

- 注意：使用时表面发热。
- 注意：有触电危险。只能在可移动的容器中烹饪。这个设备有一个极性插头(一个刀片比另一个宽)。为了减少触电的危险，这个插头只能以一种方式插入极性插座。如果插头不能完全插入插座，请将插头反向插入。如果仍然插不进去，请联系合格的电工。不要试图以任何方式修改插头。
- 本设备没有通过外部计时器或单独的遥控系统来操作。
- 本设备不适用于身体、感官或智力低下或缺乏经验和知识的人(包括儿童)使用，除非有负责其安全的人员对其使用器具给予监督或指导。
- 儿童应受到监督，以确保他们不玩该设备。
- 按住暂停键使空气炸锅恢复待机状态。

请保存本说明手册。

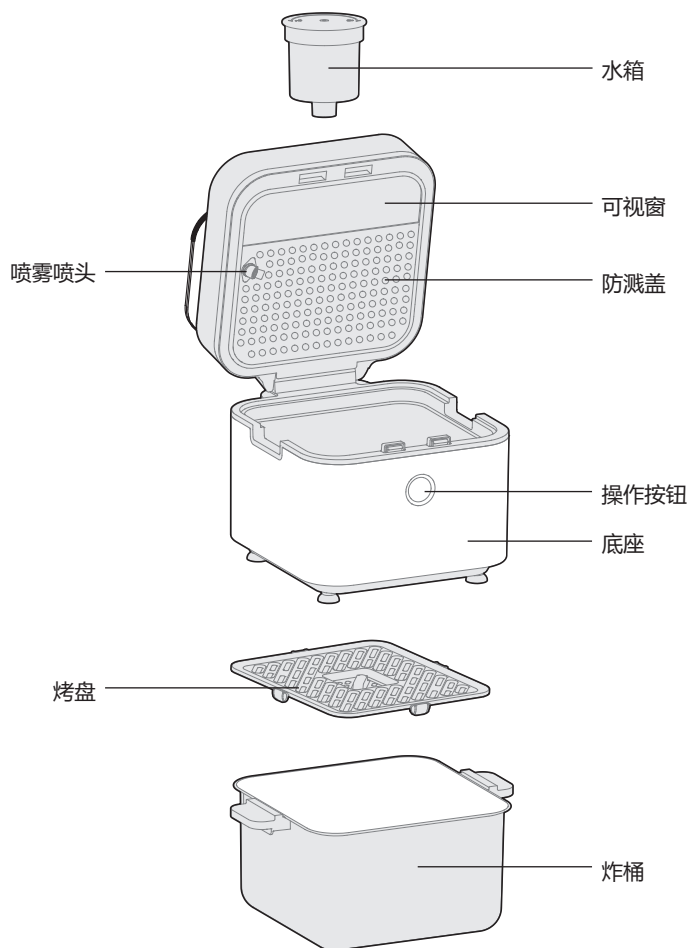
规格

产品型号	MAD701JOAPKL
电压	120V~
频率	60Hz
主机额定功率	1300W

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产品概览


部件名称

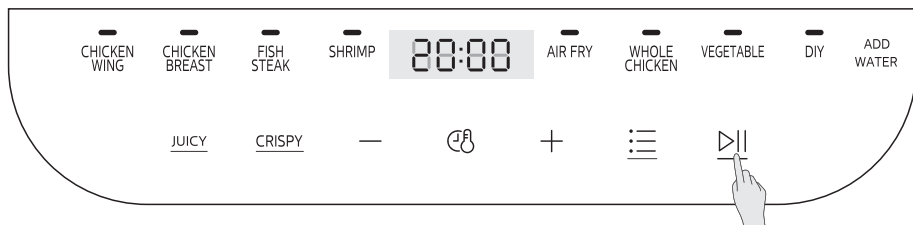



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快速入门指南

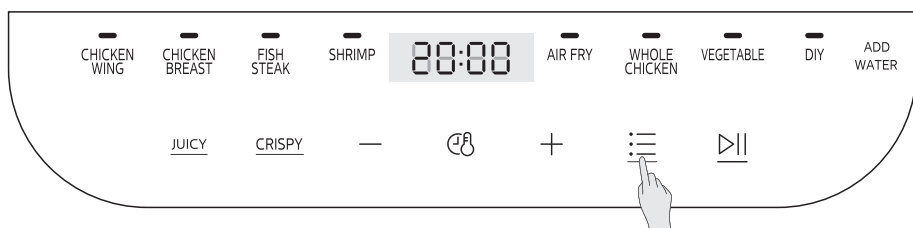
操作步骤

- 1 接通电源后，空气炸锅进入待机状态，屏幕显示如图所示。如果2分钟内没有任何操作，则产品进入息屏状态。息屏时，触摸  按钮可重新进入待机模式。

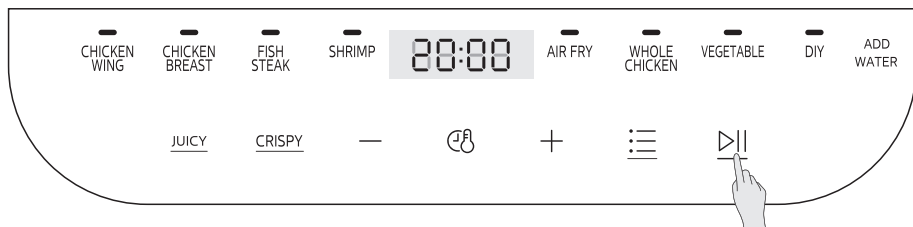


- 2 在待机模式下点击  选择菜单，所选菜单会闪烁。点击 JUICY 或 CRISPY 键选择多汁口味或酥脆口味，则所选口味按钮闪烁，未选择的口味按钮常亮。当您选择多汁口味时，^{Add}Water 提示灯闪烁，此时您需要在水箱中注入纯净水并启动产品。

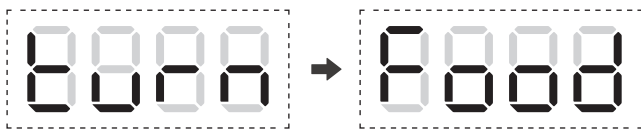
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- 3 确认菜单和口味后，按下  按钮，产品开始工作。



4 当产品的设定时间过半时，产品蜂鸣器发出5声提示音，同时显示界面显示“翻面”，提示将食物翻面，然后拉出炸桶，握住桶柄，轻轻摇晃桶内的食材，再用筷子拨开，继续均匀烘烤，直至烹饪结束。



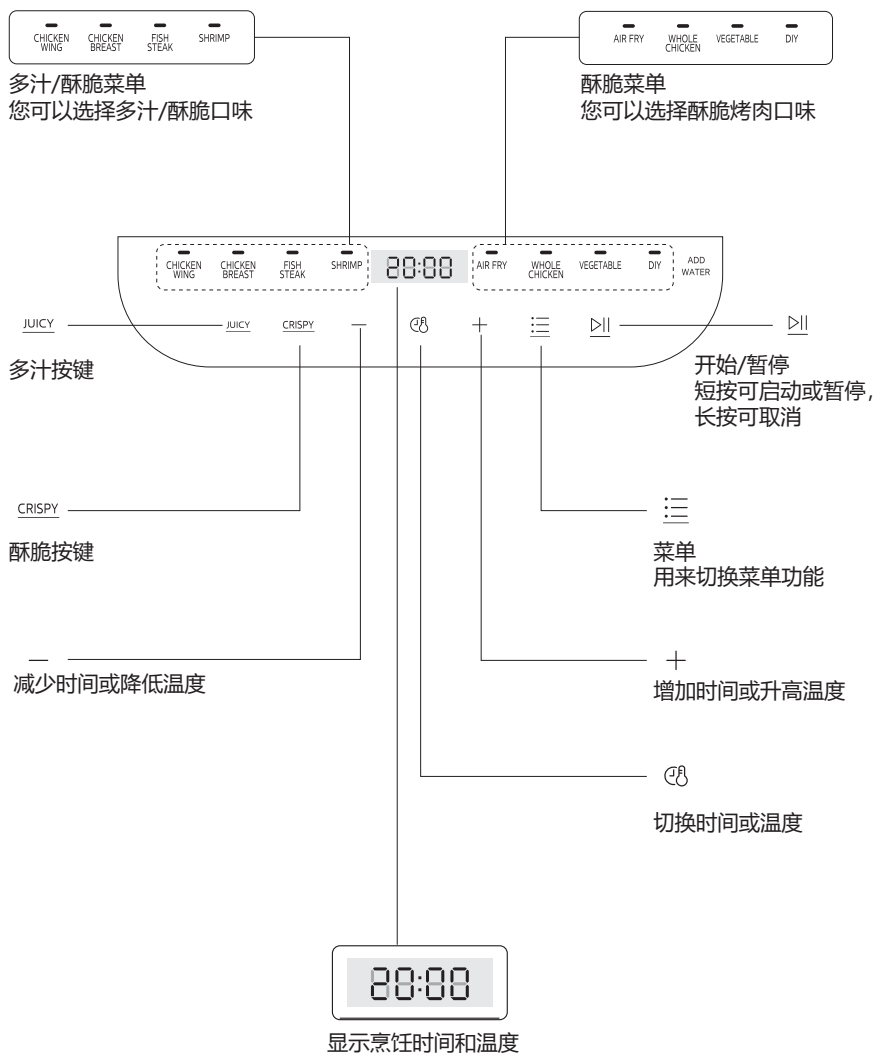
交替显示

温馨提示：

酥脆口味的温度和时间设置可作调整；但多汁口味的设置是固定不可再调整，以保证最佳的烹饪效果。

操作说明

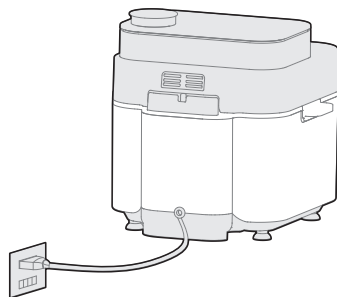
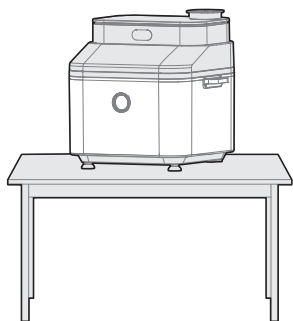
操作部分



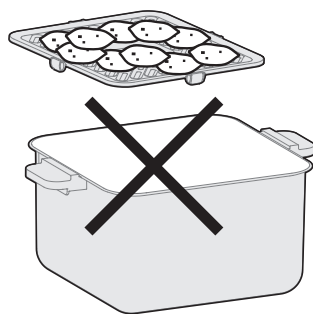
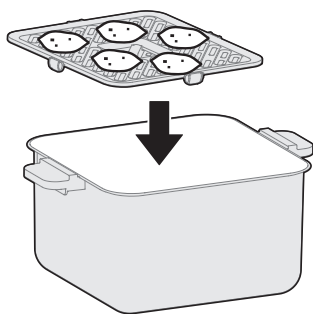
快速入门

(以烤红薯为例，以下产品图片仅用于“快速入门”参考。请以实际产品为准)。

- 1 产品要稳定地摆放在平坦的桌面上，确保电源线有足够长度插入插座，并且保持产品周围空气流通，不能靠近易燃物放置。





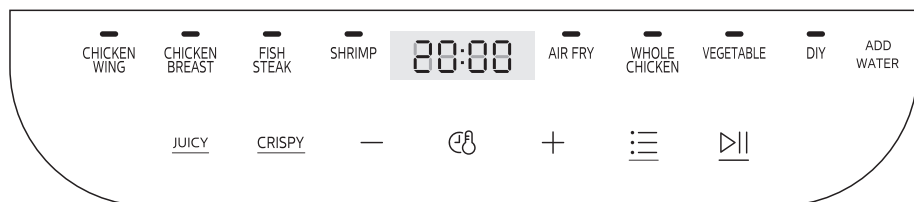
- 2 红薯洗净，平放在烤盘上。



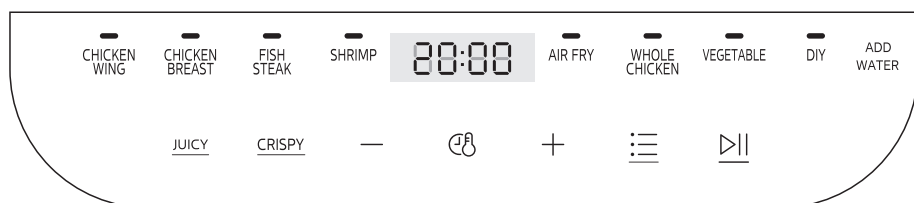
温馨提示:

1. 根据个人需要，取适量的红薯，将红薯放在烤盘上。请勿将食材堆放得过高!
2. 叠放食物可能会造成烹饪效果不均匀。

3 将炸桶放入空气炸锅并关上顶盖后，选择好功能，并按下  选择  菜单，启动产品开始工作。




功能选择界面

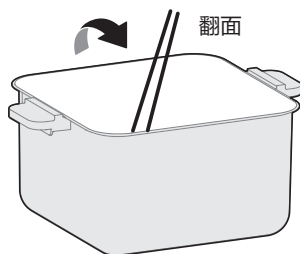


产品工作界面

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温馨提示：

1. 根据您的口味调整烹饪时间和温度，选择菜单后点击  选择时间或温度按钮，然后点击“+”/“-”按钮，即可调整时间和温度。
2. 本产品配备安全保护装置，当炸锅部件未放入腔内时，产品无法启动，并且显示界面上会出现“C4”。
- 4 当设置的工作时间过半时，产品会提示翻面，此时取出炸桶，轻轻摇晃炸桶，将红薯翻面，继续烹饪；其他食材，用筷子将食材均匀拨开，继续烘烤，直至烹饪结束。

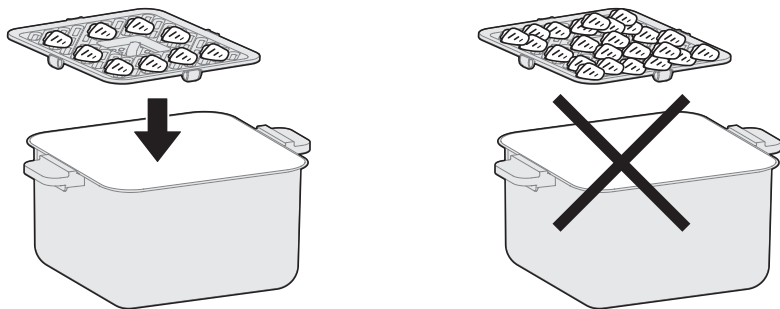


5 产品发出提示音，烹饪完成，小心地取出炸桶，用筷子或夹子取出烹饪好的食物。

多汁口味快速入门


(以烤“鸡翅”为例，以下产品图片仅用于“快速入门”参考。请以实际产品为准)。

1 请根据您的口味，将鸡翅用调料腌制半小时或更长时间。腌制后，将鸡翅平放在烤盘上。



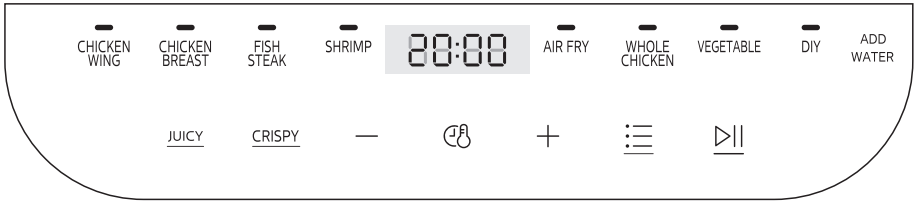
温馨提示：

1. 鸡翅腌制后味道和颜色都会比较好，如果不腌制，表面颜色会发白。推荐的腌制材料：酱油、料酒、蚝油、盐和孜然粉。
2. 请根据个人需要放置配料，注意不要堆得太高！

2 将炸桶放入空气炸锅中并合上顶盖，点击  选择 CHICKEN WING 菜单。点击 多汁 (Juicy) 口味按钮，在水箱中注入纯净水，启动产品开始工作。



功能选择界面

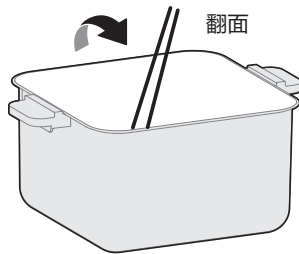


产品工作界面

温馨提示：

1. 为防止因长期使用自来水而导致水泵堵塞，在选择“嫩烤”功能时，请将水箱加满纯净水。
2. 本产品配备安全保护装置，当炸锅部件未放入腔内时，产品无法启动，并且显示界面上会出现“C4”。

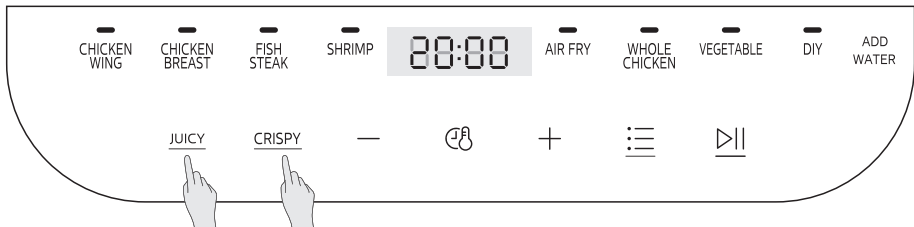
- 3 当设定的工作时间过半时，产品会提示翻面，此时将鸡翅翻面，然后继续烘烤。



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- 4 当产品发出提示声，烘烤完成，小心地取出炸桶，用筷子或夹具将食物取出。

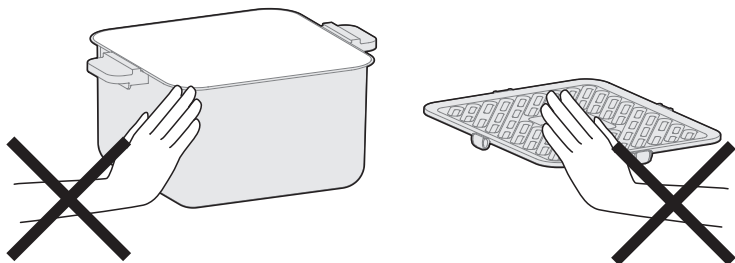
- 5 在烹调结束后的开机状态下合上盖子，按下 键，JUICY 和 CRISPY 按键亮起，然后同时按住 JUICY 和 CRISPY 键3秒，启动排水程序，排空产品的水路！



同时按住“多汁”和“酥脆”口味按钮3秒，开始排水程序。

⚠ 注意

切勿用手触摸炸桶和保鲜板，它们在烘烤结束时很烫。



注意事先

- 请勿使用塑料或纸质等不耐热的容器来承载食物放入空气炸锅中。
- 请勿使用玻璃或陶瓷盘子或盖子（但可用于酸奶等冷食配方）
- 工作时间可以根据个人口味进行调整，建议在工作过程中经常检查食物，避免烧焦。
- 为了保证更佳的烹饪效果，建议在使用前预热3-5分钟。
- 空气炸锅处于工作状态时和工作结束后的一段时间内，外表面及出风口的温度可能非常高，请勿随意触摸、移动，以免造成危险。
- 空气炸锅工作时，要保证炸锅推入到位，触发微动开关，以免影响机器安全和烹饪效果。
- 烤盘上的硅胶是由耐高温的食品级材料制成，用来防止烤盘的边缘划伤炸桶涂层。


故障诊断

您的设备在操作期间可能会出现错误和故障。下表列明了可能原因和解决错误或故障的注意事项。建议仔细阅读下表，帮您节省时间和拨打维修中心电话的费用。

故障	可能原因	解决方法
空气炸锅不能运行	• 电源插头没有插上。	将插头插入有接地的壁装插座。
	• 您还没有设置定时器	将定时器旋转到所需烹调时间，以便打开产品电源。
	• 炸桶没有放置到位。	将炸桶正确放入设备。
使用空气炸锅烹调的食材没有全熟	• 炸桶中的食材量太多。	将食材分成小批放入炸桶。分成小批可以让煎炸更均匀。
	• 设定的温度太低。	将温度控制旋钮调节到所需的温度设置(参阅读“使用产品”一章中的“设置”部分)。
	• 烹调时间太短。	将定时器旋钮调节到所需的烹调时间(参阅“使用产品”一章中的“设置”部分)。
食材在空气炸锅中未得到均匀的煎炸	• 某些食材需要在烹调过程的中途进行翻动。	如果某些食材处于最上面，或者与其它食材交叠(例如炸薯条)，则需要在中途翻动它们。请参阅“使用产品”一章中的“设置”部分。
从空气炸锅做出来的煎炸点心并不酥脆。	• 您选择的煎炸点心应该在传统的油炸锅中进行烹饪。	可选择烤箱点心，或者在点心上刷少许油以增加其脆度。
我无法将炸桶正确地滑回到产品中。	• 炸桶中的食材量过多。	切勿让炸桶中的原料量超过最大指示线。参阅上文“设置”表部分。
	• 炸桶没有放置到位。	切勿让炸桶中的原料量超过最大指示线。参阅上文“设置”表部分。

故障	可能原因	解决方法
冒白烟。	<ul style="list-style-type: none"> 您正在烹饪含油量较高的 原料。 	<p>当您在空气炸锅中烹调含油量较高的食材时，大量油烟将渗透到炸桶中。油份会产生白色的油烟，同时煎 锅可能比正常状态下更热。这不会影响产品煎炸食材的终效果</p>
	<ul style="list-style-type: none"> 炸桶中还残留了上次使用 后的油污。 	<p>白烟是由于油脂在炸桶中加热而产生的。确保您在每 次使用后都正确地清洁炸桶。</p>
新鲜薯条在空气炸锅中未得到均匀地煎炸。	<ul style="list-style-type: none"> 您没有使用合适的马铃薯 类型。 	<p>使用新鲜的土豆，确保土豆在煎炸过程中不会散开。</p>
	<ul style="list-style-type: none"> 您在煎炸前未正确地浸泡 土豆条。 	<p>正确冲洗土豆条，以除去土豆条外部的淀粉。</p>
从空气炸锅做出来的 炸薯条并不松脆。	<ul style="list-style-type: none"> 炸薯条的脆度取决于炸薯 条中油和水的量。 	<p>确保在加油前以正确的方法沥干土豆条。</p>
		<p>将土豆条切细一点可以让它更松脆。</p>
		<p>加少许油也可让它更松脆。</p>

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密封圈	硅胶	
水箱盖	AS	
水泵组件	PA66	
玻璃视窗	玻璃	
反射罩	镀铝板	
隔热罩	镀铝板	
水管	硅胶	
密封圈	硅胶	
防磨垫	硅胶	
烤盘	镀铝板+不沾涂层	
喷嘴	SUS304	
炸桶	镀铝板+不沾涂层	
电(发)热管	玻璃	
符合标准情况：合格		

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THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

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Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- To protect against electrical shock do not immerse cord, plugs, or other live parts in water or other liquid.
- **WARNING:** To prevent electric shock, unplug before cleaning
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use outdoors. Household use only.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- **Caution :** To reduce the risk of electric shock, cook only in removable container

- Use extreme caution when removing tray or disposing of hot grease.
- Oversize foods or metal utensils must not be inserted in a air fryer as they may create a fire or risk of electric shock.
- A fire may occur if the air fryer is covered or touching 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.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this air fryer when not in use.
- Do not place any of the following materials in the air fryer: (List all materials – that is, paper, cardboard, plastic, and the like).
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the air fryer.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Make sure the frying barrel is locked into the front of the drawer – both frying barrel handle tabs must be fully inserted into the two sides of drawer.
- Always make sure frying barrel drawer is fully closed, with frying barrel handle locked securely in the drawer, while Air Fryer is in operation.
- **WARNING:** Air Fryer will not operate unless frying basket drawer is fully closed.

- **CAUTION:** After hot air frying, the frying barrel and frying barrel drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer barrel/drawer.
- **WARNING:** After air frying, make sure to place the frying barrel drawer on a flat, heat-resistant surface.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;

2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally;

3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

- **CAUTION:** Hot surface when be used.
- **CAUTION:** Risk of Electric Shock. Cook only in removable container.
- 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.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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 or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Press and hold the pause button to return the air fryer to standby.

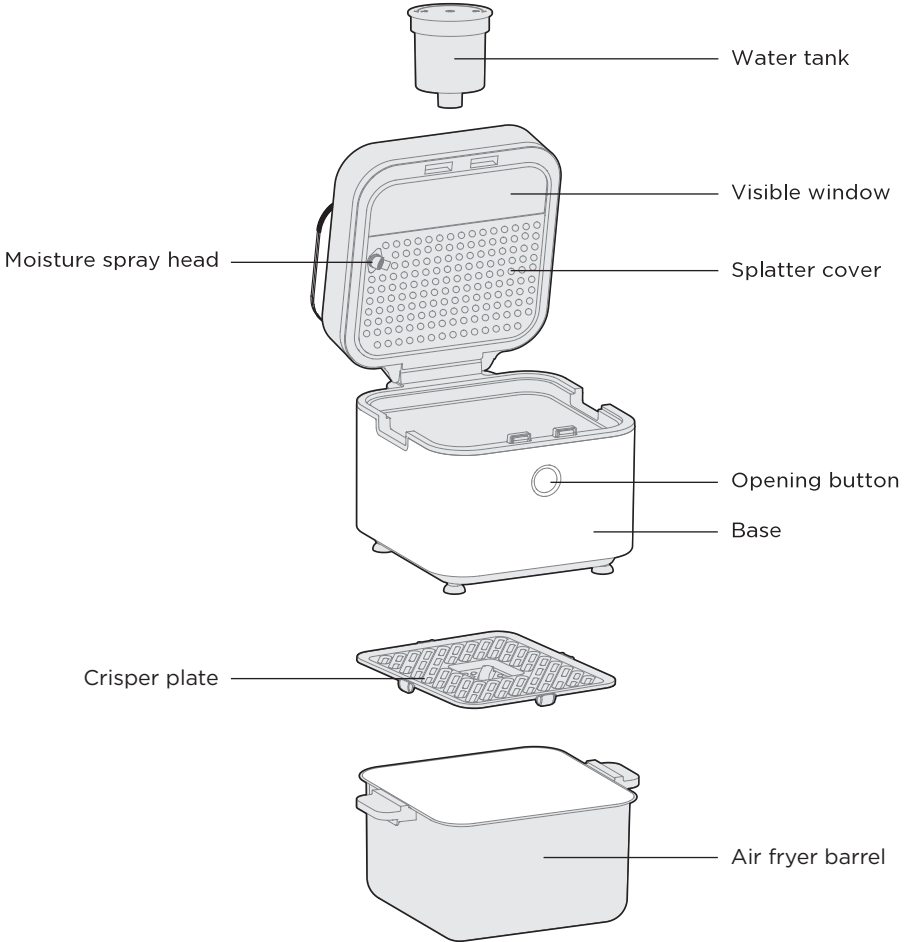
SAVE THESE INSTRUCTIONS

SPECIFICATIONS

Product Model	MAD701JOAPKL
Voltage	120V-
Frequency	60Hz
Host Rated Power	1300W

PRODUCT OVERVIEW


Component Name

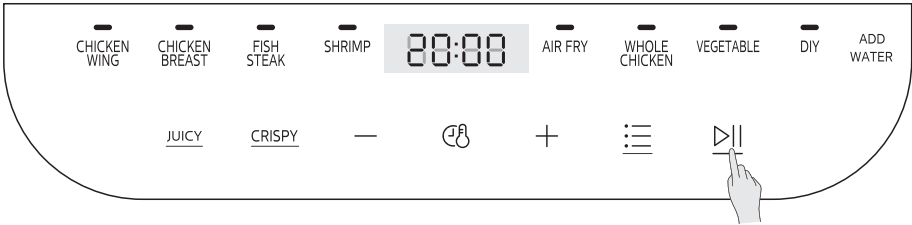



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QUICK START GUIDE

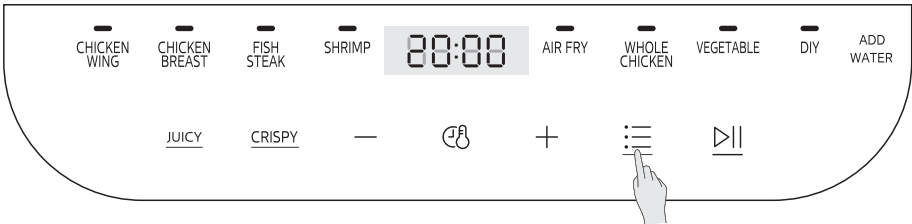
Operation Steps


- 1 After the power is turned on, the Air fryer enters the standby state, and the screen display as shown in the figure. If there's no operation for 2 minutes, the appliance enters the screen off state. Touch the  button to re-enter the standby mode when the screen is OFF.

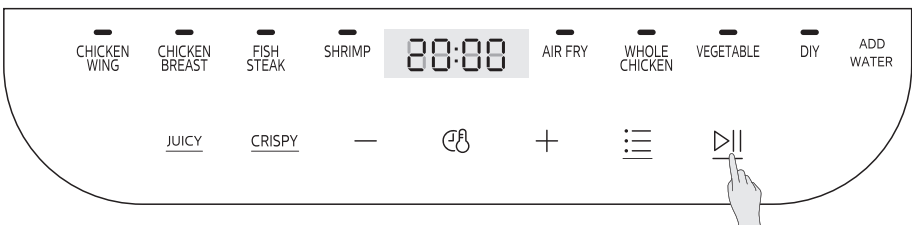


- 2 Click  to select menu in standby mode, and the selected menu blinks. Click JUICY or CRISPY key to select Juicy flavor or Crispy flavor, then the selected taste key blinks and the unselected taste key is constant ON. When you select the Juicy flavor, the ^{Add}Water prompt light flashes, and you need to fill the water tank with purified water and start the appliance.

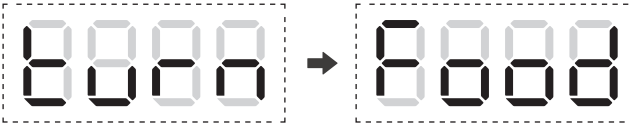
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- 3 After confirming the menu and taste, press the  button and the appliance starts working.



4 When the appliance is halfway through the set time, the appliance buzzer beeps 5 times, while the display interface shows “ Turn Food ” to indicate the flip-over, then pull out the frying bucket, hold the bucket handle, gently shake the bucket to turn the ingredients, and then use chopsticks to pull it apart and continue baking evenly until the cooking is ended.



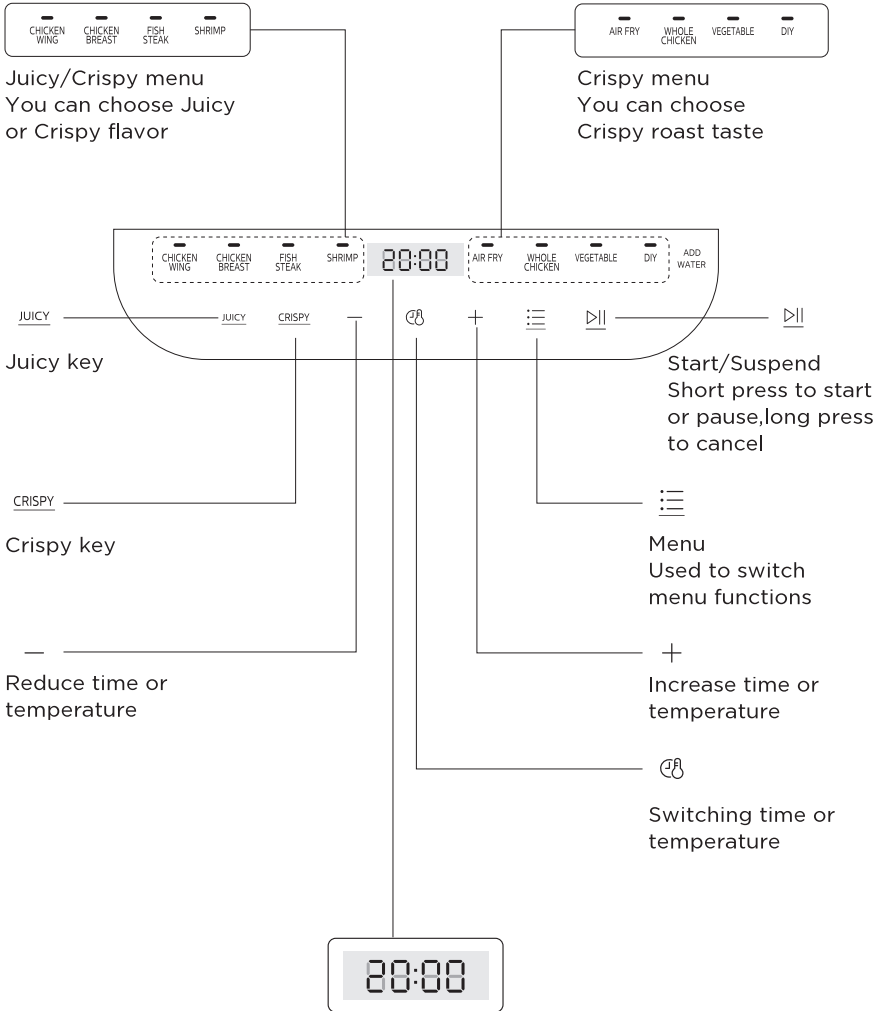
Displayed alternatively

Tips:

The temperature and time settings for Crisper flavor can be adjusted; but for Juicy flavor, settings are fixed to ensure best cooking results.

OPERATION INSTRUCTIONS

Operation Part

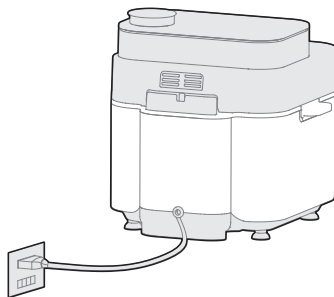
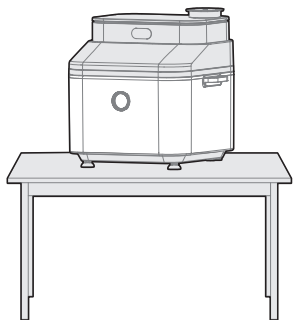


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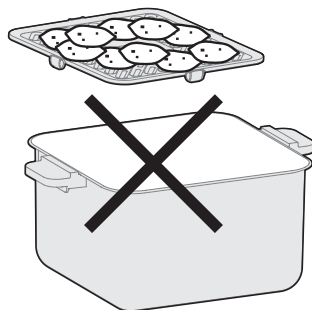
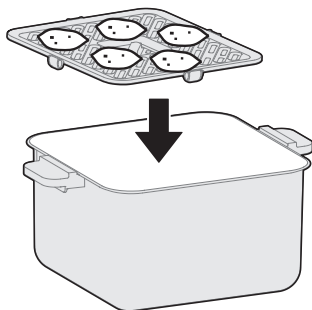
Quick Start

(Cooking the sweet potatoes as an example; the following appliance pictures are for Quick Start reference only. Please refer to the actual product.)

- 1 The appliance should be placed steadily on a flat table so that the power cord has sufficient length to be plugged into an outlet, and the air around the appliance should be kept flowing and not close to flammable objects,





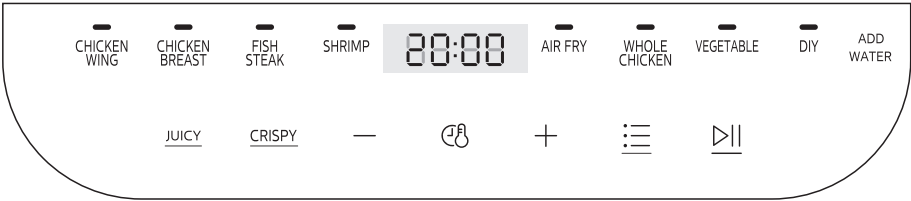
- 2 Wash the sweet potatoes and put them flat on a baking tray.



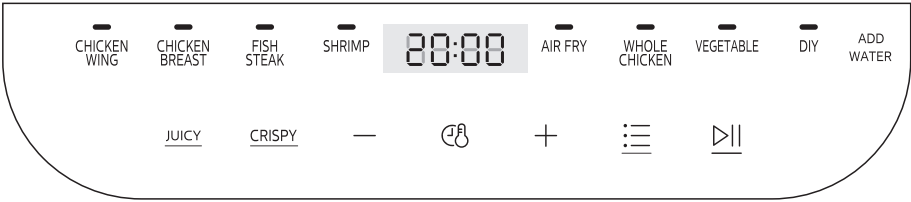
Tips:

1. Please take the appropriate amount of sweet potatoes according to your personal needs, put the sweet potatoes on the baking tray. Do not stack the ingredients too high!
2. Overlaying the food may cause uneven cooking performance.

3 After placing the barrel into the air fryer and closing the top lid, the function you want, and the press click  to select the  menu and start the appliance to begin working.




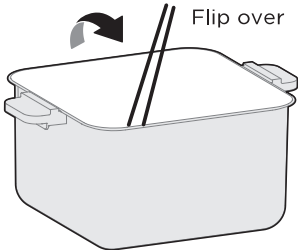
Function Selection Interface



Product Working Interface

EN Tips:

1. Adjust the cooking time and temperature to your taste, click the  button to select the time or temperature after selecting the menu, and then click the " + "/" - " button to adjust the time and temperature.
2. The appliance is provided with safety protection unit, through which, the appliance cannot be started and the "C4" appears on the display interface when the fryer component is not put into the cavity.
- 4 When the appliance is halfway through the set working time, the appliance prompts to turn over, take out the barrel and gently shake the it to turn over the sweet potatoes and continue cooking; for other ingredients, use chopsticks to pull the ingredients apart evenly and continue baking until the end of cooking.

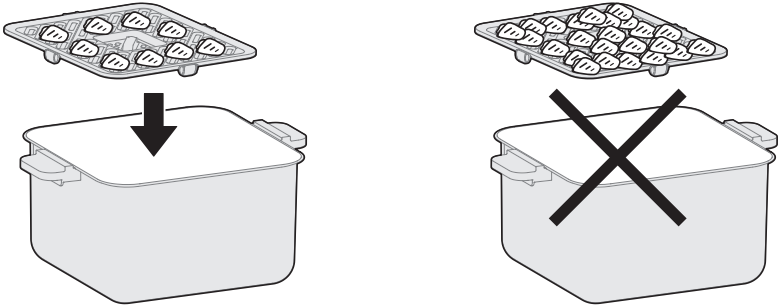


5 When the appliance beeps and the cooking is complete, remove the barrel carefully and use chopsticks or a jig to take out the food.

Juicy Flavor Quick Start


(Cooking “chicken wings” as an example; the following appliance pictures are for Quick Start reference only. Please refer to the physical product.)

1 Please marinate the chicken wings in the seasoning for half an hour or more according to your taste. Once marinated, put the chicken wings flat on a baking tray.



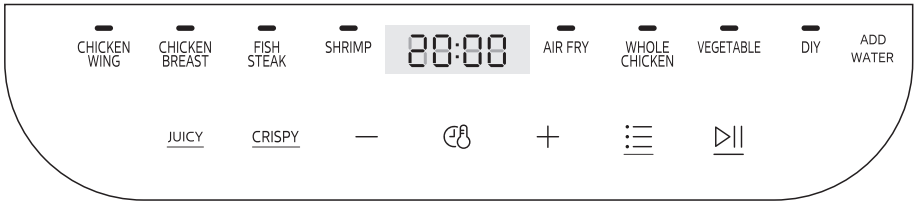
Tips:

- 1. Chicken wings taste and color are better after marinating; if not, the surface color will be white. Recommended marinade ingredients: soy sauce, cooking wine, oyster sauce, salt and cumin powder.
- 2. Please spread the ingredients according to your personal needs; do not stack them too high!

2 Place the barrel into the air fryer and close the top lid, click on  to select the **CHICKEN WING** menu. Click on the Juicy flavor button, fill the water tank with purified water and start the appliance.



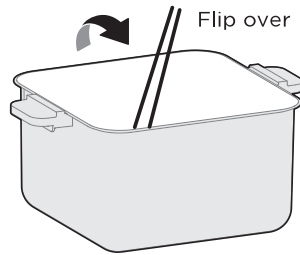
Function Selection Interface



Product Working Interface

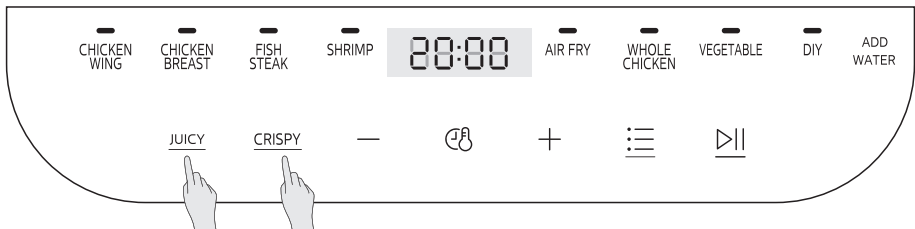
Tips:

1. To prevent the pump from blocking due to the use of tap water over a long period of time, please fill the water tank with purified when selecting the Tender Roast function.
2. The appliance is provided with safety protection unit, through which, the appliance cannot be started and the “C4” appears on the display interface when the fryer component is not put into the cavity.
- 3 When the product is halfway through the set working time, the appliance prompts to turn over, turn the wings over and continue baking.



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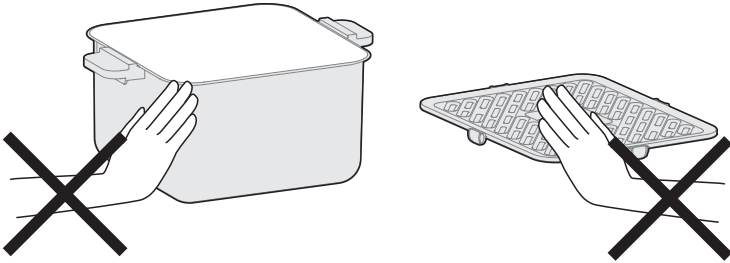
- 4 When the appliance beeps and the baking is complete, remove the basket carefully and use chopsticks or a jig to take out the food.
- 5 Close the lid but in a power-on state when finished cooking, press the list icon key to light up the JUICY and CRISPY keys, then press and hold JUICY and CRISPY for 3s to start the water drainage procedure and empty the water circuit of the appliance!



Press and hold the Juicy and Crispy flavor buttons together for 3s to start the water drainage procedure.

⚠ CAUTION

Do not touch the barrel and crisper plate with your hands as they are hot at the end of baking.



Precautions

- Do not use non-heat resistant containers such as plastic or paper to carry food into the air fryer.
- Do not use glass or ceramic dishes or lids (but can be used for cold recipes such as yoghurt).
- The working time can be adjusted to suit individual tastes and it is recommended that you check your food frequently during the working process to avoid burning.
- For better grilling and baking results, it is recommended to preheat for 3-5 minutes before use.
- Do not touch or move the air fryer as the temperature on the outside surface and the air outlet may be very high when the air fryer is in operation and for a period of time afterwards to avoid danger.
- When the air fryer is working, ensure that the fryer is pushed into place and that the micro switch is triggered so as not to affect the safety of the machine and the baking effect.
- The silicone on the baking tray is made of high temperature resistant food grade material and is designed to prevent the edges of the tray from scratching the bucket coating.

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TROUBLESHOOTING


Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

Problem	Cause	Solution
The air fryer does not work	• The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	• You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
	• The barrel is not put into the appliance properly.	Slide the barrel into the appliance properly.
The ingredients fried with the air fryer are not done.	• The amount of ingredients in the barrel is too big.	Put smaller batches of ingredients in the barrel. Smaller batches are fried more evenly.
	• The set temperature is too low.	Turn the temperature control key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	• The preparation time is too short.	Turn the timer key to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
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. See section 'Settings' in chapter "Using the appliance'.
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 crispier result.
I cannot slide the pan into the appliance properly.	• There are too much ingredients in the barrel.	DO NOT fill the barrel beyond in full, refer to the "Setting" table above.
	• The barrel is not placed, in the pan correctly.	Push the barrel down into the pan until you hear a click.

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Problem	Cause	Solution
White smoke comes out of the appliance.	<ul style="list-style-type: none"> You are preparing greasy ingredients. 	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	<ul style="list-style-type: none"> The barrel still contains grease residues from previous use. 	White smoke is caused by grease heating up in the barrel. Make sure you clean the barrel properly after each use.
Fresh fries are fried unevenly in the air fryer.	<ul style="list-style-type: none"> You did not use the right potato type. 	Use fresh potatoes and make sure they stay firm, during frying.
	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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 crispier result.

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

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Material Information Sheet for Food Contact

This product and its materials in contact with food are both certified by the U.S. FDA.

Food Contact Materials		Standards
Toothed Mouth	Silicone	All materials are certified by the U.S. FDA.
Water Tank Cover	AS	
Seal Ring	Silicone	
Water Tank Cover	AS	
Water Pump Assemblies	PA66	
Glass Window	Glass	
Reflective Cover	Aluminum-plated Panel	
Insulation Cover	Aluminum-plated Panel	
Water Pipe	Silicone	
Seal Ring	Silicone	
Anti-wear Pad	Silicone	
Grisper Plate	Aluminum-plated Panel with Non-stick Coating	
Nozzle	SUS304	
Fryer Barrel	Aluminum-plated Panel with Non-stick Coating	
Electric Heating Tube	Glass	
Compliance Status: Qualified		

PandaBrands Inc warrants that this product is free from material or craftsmanship defects for a period of one (1) year from the date of purchase, provided that the product is used in a home environment. The limited warranty for this product does not cover malfunctions caused by improper operation, accidental damage, or attempts to repair by non-professionals.

If the product is purchased within thirty (30) days, defects covered by the above warranty conditions will be replaced or repaired free of charge. If it's beyond 30 days but within one (1) year from the original purchase, the product will be repaired or replaced for free, and the customer will be responsible for shipping costs. After one (1) year of purchase, the customer will be responsible for parts, labor, and shipping costs. The warranty is void if the product is used for commercial purposes. For more information, please contact our customer service at service@pandabrand.com.

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