

# Airfryer dAirePro

Electrical air fryer



INSTRUCTIONS FOR USE AND MAINTENANCE

## **SAVE THESE INSTRUCTIONS**

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you are unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understand the contents of this manual.

### **IMPORTANT SAFETY MEASURES**

When using any type of electrical appliance, basic safety precautions should always be followed, including the following:

- 1.- To avoid possible electric shocks, do not place the cable, plug or appliance in water or in any other liquid. Do not insert screwdrivers or metallic items inside the appliance.
- 2.- DO NOT use any electrical item if the work area is humid or wet or the work is done under the rain. If you use an electrical device with wet hands or stopped in water, you can suffer an electric shock.
- 3.- If the power cable is damaged, it must be replaced by the manufacturer, its service technician, or by someone else authorised by the manufacturer. In the event of handling of appliances by non-authorised people, the guarantee will immediately cease to be valid.
- 4.- Do not allow cables to hang from tables or worktops, nor to come into contact with hot surfaces.
- 5.- Do not use appliances if they are damaged.
- 6.- Switch off appliances before changing accessories or auxiliary parts that move when appliances are in use.
- 7.- Do not leave appliances working unattended. Unplug appliances after each use.

- 8.- Avoid contact with moving parts. Take special care when cleaning appliances.
- 9.- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning
- 10.- Avoid contact with hot parts
- 11.- Only use this electrical appliance for its designed use, as described in this manual. Do not use parts or accessories without the manufacturer's recommendation.
- 12.- Use only original spare parts.
- 13.- This appliance may be used by children of 8 years old and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised or trained on the safe use of the appliance and if they understand the risks involved. Children should not play with the appliance.
- 14.- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- 15.- Keep the appliance and its cord out of the reach of children under 8 years of age.
- 16.- This appliance is not intended to be operated by an external timer or remote control system
- 17.- This text is for users in countries except European countries: 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 appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- 18.- The Manufacturer and the Seller are deemed responsible for safety, reliability and performance only if:
- A.- The machine is used in compliance to the use instructions
  - B.- The electrical system of the environment in which the machine is used is compliant to laws in force.
- 19.- **DISPOSAL OF ELECTRICAL APPLIANCES:** Do not dispose of this product as unclassified municipal rubbish. Due to the use of electrical and electronic parts, this product must be collected separately, as ordered in the Spanish Royal Decree 208/2005 on the separate collection of electrical products.

## MAIN TECHNICAL SPECIFICATIONS

<b>MODEL:</b>	<b>69513</b>
<b>VOLTAGE:</b>	220-240V; 50/60Hz
<b>POWER:</b>	1700 W
<b>TIMER:</b>	1 ~ 60 min
<b>TEMPERATURE RANGE:</b>	40°C ~ 200°C
<b>PROGRAMS:</b>	9
<b>CAPACITY:</b>	12 L
<b>GRID MEASURES:</b>	25x20cm
<b>BASKET MEASUREMENTS:</b>	Ø14x18,5 cm
<b>SKEWER LENGTH:</b>	18 cm
<b>INTERNAL MEASURES:</b>	25x22x17,5 cm
<b>SIZES:</b>	32,3x35,8x37,6 cm
<b>WEIGHT:</b>	6,5 Kg



## WORTHY INFORMATION

### Warranty Information

This manual provides the installation, safety and operating instructions for the Electric fryer. We recommend all installation, operating and safety instructions appearing in this manual to be read before installation or operation.

Electric fryer is a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested before shipment.

**IMPORTANT!** Keep these instructions for future reference.  
If the unit changes ownership, be sure this manual accompanies the equipment.

### WARNING

- 1.- Plug Electric fryer into a properly grounded electrical outlet of the correct voltage, size, and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size, and install the proper electrical outlet.
- 2.- To avoid any injury, turn the power switch off, unplug the unit from the power source and allow to cool before performing any maintenance.

- 3.- For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials.
- 4.- Leave a free space of at least 30 cm (12") for the frontal emptying area to allow correct, safe working.
- 5.- To prevent any injury or damage do not pull unit by power cord.

### CAUTIONS

- 1.- Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.
- 2.- Do not place anything on top of the Electric fryer; doing so could damage Electric fryer or subject personnel to possible injury.
- 3.- When setting up the unit for operation, make sure power to the unit is off. Failure to do so could result in personal injury.
- 4.- To avoid damage to the unit or injury to personnel never use the fryer without oil in the recipient.
- 5.- Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 70°F (21°C) and a maximum of 85°F (29°C).
- 6.- Do not place Electric fryer in an area that restrict air flow around the front or rear of the unit.
- 7.- Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

## MAIN FUNCTION

Cook food without oil using circulating hot air.

## INSTALLATION

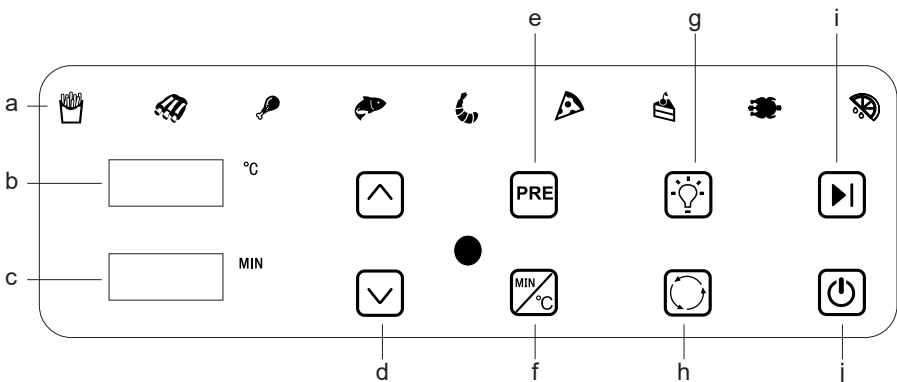
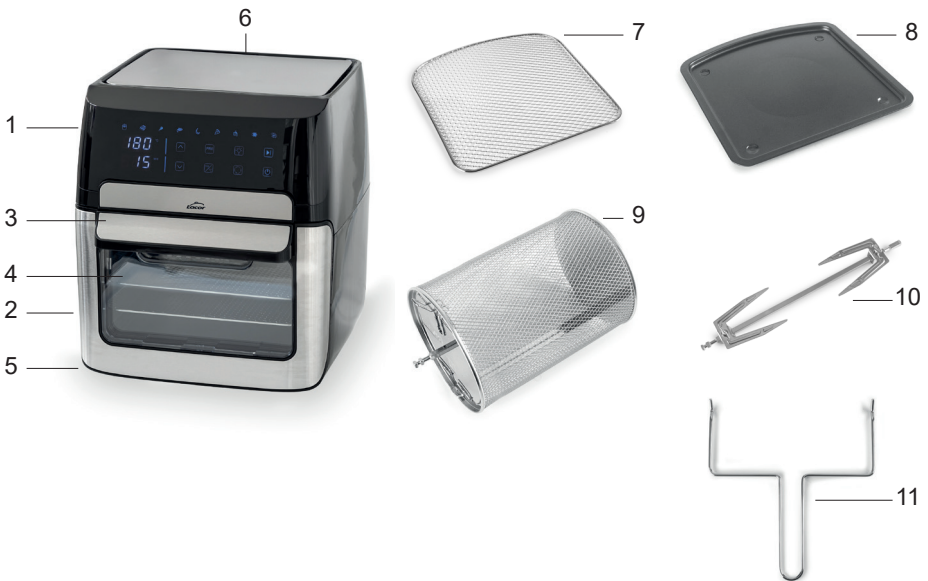
### UNPACKING

- 1.- Open the large box. Remove all packing materials and protective covering from the unit and parts.
- 2.- Remove all accessories and book instructions.
- 3.- Place the device on a hard surface, flat and level.
- 4.- Please make sure that you clean all parts that come into contact with food with soapy water, and then dry.

# PARTS LIST

- 1 - Control panel
- 2 - Fryer body
- 3 - Door handle
- 4 - Door
- 5 - Non-slip feet
- 6 - Air vent grates
- 7 - Rack
- 8 - Tray
- 9 - Round basket
- 10 - Skewer
- 11 - Round basket/skewer handle










- 1 - Control panel
  - a) Pre-set cooking menu buttons
  - b) Temperature display
  - c) Time display
  - d) Time/temperature configuration buttons
  - e) Pre-heat button
  - f) Time/temperature button
  - g) Inside light button
  - h) Rotation accessory button
  - i) START/STOP button
  - j) ON/OFF button





# OPERATION

- 1.- Plug the appliance in to a suitable outlet. Push the ON/OFF button (i) to turn the fryer on.  
The default values of 180° will be shown on the temperature display (b) and 15 min will be shown on the time display (c).
- 2.- Use the time/temperature button (f) and the time/temperature configuration buttons (d) to change the values depending on the food you'll be cooking. The time can be changed in one minute intervals and the temperature can be changed in 5° C steps.
- 3.- The cooking can also be configured with one of the fryer's nine pre-set programmes.  
Choose the cooking programme with the pre-set cooking menu buttons (a).

PROGRAM	FOOD	TEMPERATURE	TIME
	Chips	200°C	25 min
	Ribs	180°C	14 min
	Chicken thigh	180°C	25 min
	Fish	200°C	17 min
	Shellfish	160°C	11 min
	Pizza	180°C	13 min
	Pastry	180°C	12 min
	Chicken	200°C	35 min
	Dehydrator	65°C	6 horas

\* The times and temperature on the table are orientative. The two values can be different depending on the kind of food.

- 4.- The pre-set values in the previous programmes can be changed with the time/temperature button and their values can be changed with the time/temperature configuration buttons.  
The time can be changed in one minute intervals and the temperature can be changed in 5° C steps.
- 5.- Push the pre-heat button (e) and then the START/STOP button (i) to make the fryer start pre-heating.

6.- Make the food with one of the following accessories depending on the food you'll be cooking.

Rack (7): Use the rack for cooking vegetables, pizza, desserts or to re-heat or dehydrate food.

Rack + Tray (8): Use the tray over the rack to cook meat or fish.

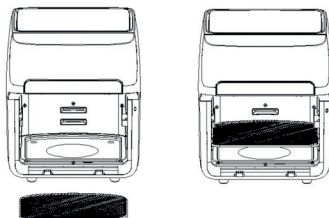
Round Basket (9): Use the round basket to cook vegetables or meat that needs to be stirred or flipped while cooking.

Skewer (10): Use the skewer to cook a whole chicken.

7.- After the fryer reaches the cooking temperature it will beep five times and ADD will be shown on the display

8.- At that time open the door (4) and put the accessory in the oven.

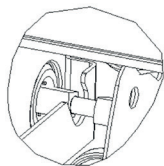
**NOTE:** IPut the tray in the bottom when using the rack, round basket or skewer.



9.- Put the rack in through one of the three guides inside the fryer.

Slide the round basket or skewer through the guide until it touches the back.

For the accessories to rotate correctly make sure to position the shaft correctly on the fryer guide. Make sure to engage the accessory into the left wall correctly, as shown in the picture.



Left side



Right part

10.- Close the oven door as soon as the food has been put inside the fryer. Push the rotate button (h) when the accessory being used is the skewer or round basket. If you do that the accessory will rotate while cooking.

**NOTE:** Keep the oven door open as little time as possible to avoid heat loss.

11.- Push the inside light button (g) while cooking to turn the light inside the fryer on so you can see the food inside. Push the button again to turn the light off.

12.- When the cooking time is over, open the fryer door and let the heat out. Remember that the cooking accessories will be extremely hot. Use gloves with thermal protection to take the tray or rack out of the fryer.

Use the round basket/skewer handle (11) to pull those accessories out.

## RECOMMENDATIONS FOR USE

- 1.- Remember that food that is small or chopped up needs less cooking time than larger pieces.
- 2.- For best results, the food should not overlap on the rack or tray.
- 3.- Snacks that can be cooked in the oven can also be cooked in this fryer. With some foods, like potatoes, for best results a little oil should be used.
- 4.- The fryer can be used to re-heat food that has been cooked previously.  
Set the fryer at 150° C for 10 minutes to reheat food.

## CLEANING / MAINTENANCE

Wash the fryer after every use, following the instructions below.

- 1.- Unplug the fryer and wait for it to completely cool down before starting to clean it.
- 2.- Wash the body and inside of the fryer with a damp cloth and dry it off. Remember that the body of the fryer cannot be submerged.
- 3.- Wash the accessories with soap and water. The rack, tray, round basket and skewer are dishwasher safe, although we recommend washing them by hand to prolong their useful life. Do not use metal utensils or abrasive products to clean those parts.
- 4.- Dry all the parts and put them back on the fryer.
- 5.- Store the fryer in a cool well ventilated place.

## TERMS OF THE GUARANTEE

The Guarantee has a duration of 36 months, against all manufacturing defects and it begins starting from the date of purchase of the instrument, endorsed by the corresponding bill of sale.

For the correct installation of electric devices, follow the following guidelines:

- a) Be sure that the power supply voltage is the right one the device to be connected and that the same, the power supply voltage, is protected by protection systems such as fuses or thermal magnets.
- b) Avoid any of contact of electric devices with water and humidity. **Short circuit risk and electrocution.**
- c) Avoid allowing children or unauthorized personnel to handle the device.

Before installing the electric device, carefully read the manual instructions. In the case of an incident or malfunctioning, **do not disassemble anything**. Consult with your sales person. **Technical intervention by the client or by unauthorized personnel will render the guarantee immediately invalidated.**

LACOR MENAJE PROFESIONAL, S.L. does not hold itself responsible for those damages caused by incorrect installation or use of the device.