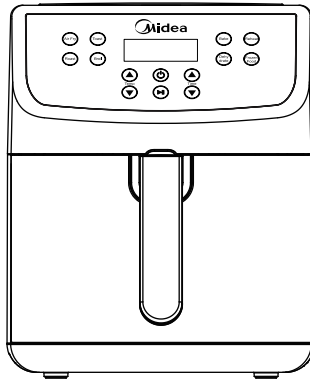




AIR FRYER

INSTRUCTION MANUAL



MODEL NO.: FP-77SAF055LETM-B1

PLEASE READ THE INSTRUCTIONS MANUAL CAREFULLY BEFORE USE

IMPORTANT SAFEGUARDS

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

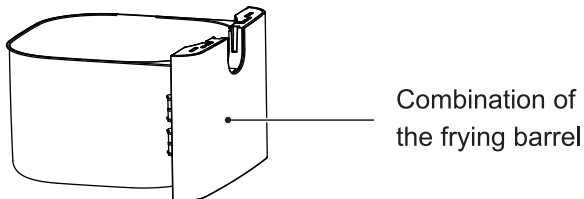
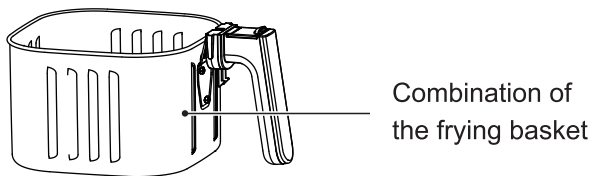
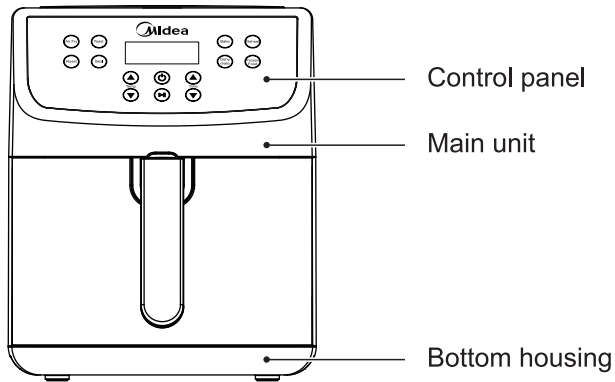
1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Use extreme caution when removing tray or disposing of hot grease."

15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Do not use for deep frying.
17. Avoid contacting moving parts.
18. 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.
 - a) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - b) Extension cords are available and may be used if care is exercised in their use.
 - c) If a 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; and
 - 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.

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

General description of main parts

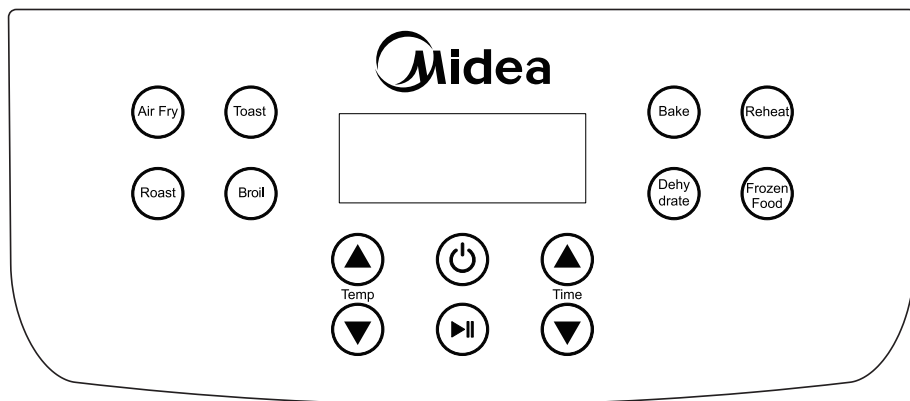
Product components



Technical specification

Model	Voltage frequency	Rated power	Rated Capacity
FP-77SAF055LETM-B1	220-240V~ 50/60Hz	1700W	5.5L

Instructions for use



Operation process of the panel: The machine is powered on → touch the power switch (the machine enters the state of function selection) → select the default menu or DIY setting of temperature/time (the machine enters the default menu or the DIY setting state of temperature/time) → touch the key of start/stop (the machine enters the cooking work state) → re-touch the key of start/stop (the machine enters the state of work suspension)

Note: Under the state of function selection, the selected state of default function, the working state and the state of work suspension, the machine may adjust temperature and time through the DIY setting function of temperature/time. For the temperature adjustment, briefly press 5 °C for run-out and long press it to rapidly adjust the temperature; For the time adjustment, briefly press 1 min for run-out and long press it to rapidly adjust time.

The default menu pre-sets the heating temperature and time:

Menu function	Temperature (°C (°F))		Time (MIN)	
	Pre-setting	Adjustment range	Pre-setting	Adjustment range
Airfry	200 (400)	80-200 (170-400)	15	1-60
Roast	200 (400)	80-200 (170-400)	40	1-60
Toast	200 (400)	80-200 (170-400)	25	1-60
Broil	200 (400)	80-200 (170-400)	10	1-60
Dehydrate	52 (120)	30-90 (90-200)	10:00	1:00-24:00
Reheat	115 (240)	80-200 (170-400)	12	1-60
Bake	180 (360)	80-200 (170-400)	15	1-60
Frozen Food	200 (400)	80-200 (170-400)	15	1-60

Preparation Work

1. The product should be steadily put on the flat desk (Fig. 1), so that the power line is long enough to plug in the socket (Fig. 2); the surrounding air of the product should be ventilated and it cannot get close to the flammable substance.

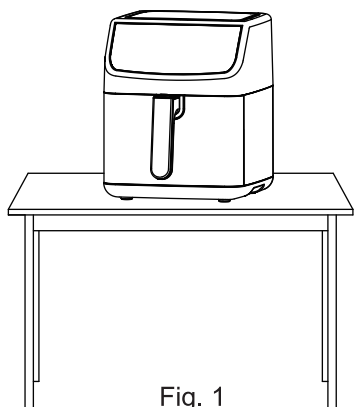


Fig. 1

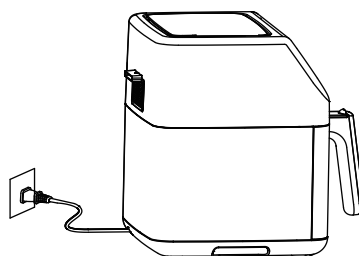


Fig. 2

2.Put the frying basket into the frying barrel and fasten it in place (Fig. 3), and then push it into the main machine (Fig. 4).

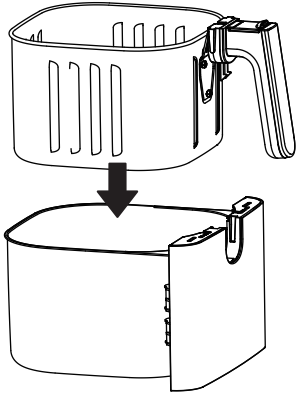


Fig. 3

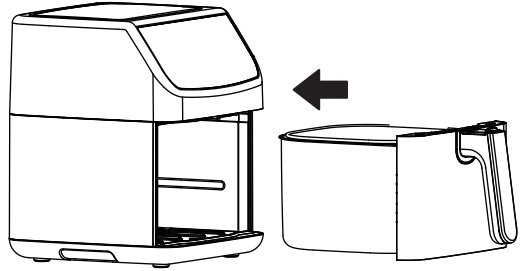
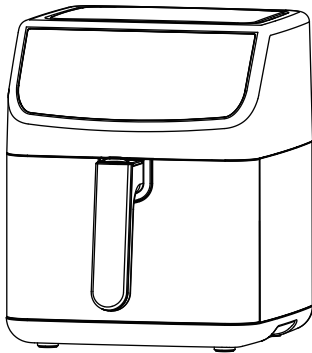


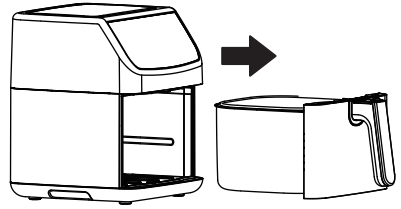
Fig. 4

3.Before putting the food materials, preheat the machine for 3-6 minutes and the cooking effect will be better.

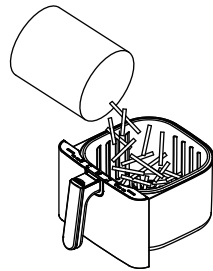


Usage

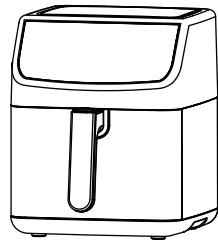
1. Press the top of the machine with one hand and pull the frying barrel out with the other hand. The frying barrel needs to be put on the stable desk.



2. Put the food materials inside the frying basket of the frying barrel.

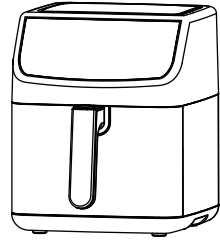


3. Push the frying barrel into the machine, after the machine is powered on, the machine beeps and touch the “⏻” key. Then the machine enters the working state and the interface shows the set temperature and time.

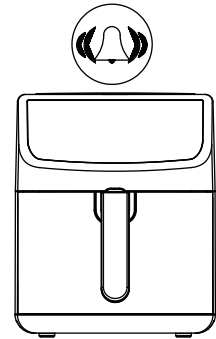


4. Select function through the control panel, the interface shows the set temperature and time or DIY through the control panel to set the according temperature and time, and then touch the start key. Then the machine enters the heating work state, cooks and heats the food material.

Note: When the frying barrel is not totally pushed in, the micro switch is not triggered; the machine is at the power-off state of getting the barrel and it won't work. At that time, you only need to totally push the frying barrel into the machine. The machine has the function of two-hour power off memory. After taking out the frying barrel and stirring the food in the process of food cooking, fully push the frying barrel into the machine and the machine restores the working state before the frying barrel is taken out, and continues to cook and heat the food materials.



5. After reaching half of the set heating time, the machine beeps five times, "shake" light shows and pull out the barrel, flip sides of the food.



6. The machine beeps after cooked, unplug the power plug. Unplug the socket, put it on the desk flatwise and take out the cooked food with the auxiliary tool (such as chopsticks and clamp).

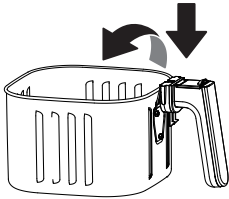
Please carefully take it out. Do not put it on the desk flatwise, so as to avoid being scalded by steam or toppling over the frying barrel, which may lead to scalding by oil or high temperature food. In addition, the auxiliary tools (such as chopsticks) are suggested to be used in the process of taking out food.

Tips

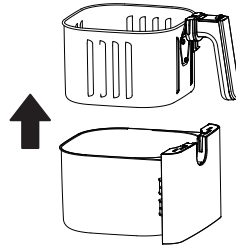
- 1.Any discrepancy between the picture and the product is subject to the real object.
- 2.The altitude scope for the appliance to properly function is 0 ~2000 m.
- 3.For the first use, it should be heated dryly for ten minutes, during which process there may be a small amount of white smoke or unpleasant odor. It is a normal phenomenon and don't be panic-stricken.
- 4.Before the product works, please check whether the frying basket and the frying barrel are put in place, so as to avoid failure.
- 5.If the product is found to have any breakdown, please immediately stop using it and contact the service department of the company.
- 6.Please put both the frying basket and the frying barrel inside the complete machine for use, and avoid independent use.
- 7.Please well keep the instruction manual for future use.

Cleaning and maintenance

1. Please clean it when the air fryer is cooled down, so as to avoid scalding.
2. After using it, please timely clean the frying basket and the frying barrel, so as to avoid the coating damage caused by the erosion of food residue and oil stain.
3. Please do not clean it with highly corrosive cleaning agent, so as to prevent the machine and your health from damage.
4. Please wipe the air fryer with the soft and clean cloth. Please do not clean the air fryer with too wet cloth, so as to prevent water from entering inside the air fryer, which may easily lead to short circuit and fire.
5. Please do not clean the air fryer with other cleaning equipment like the dishwasher. Otherwise, it may lead to damage and influence the use.
6. Please clean the frying basket and the frying barrel with the neutral cleaning agent or clean water.



Uncover the "protection cover" and press the "key".



Just raise the "frying basket".

7. Do not clean the frying basket and the frying barrel with hard and sharp objects (such as the steel wool and blade), and avoid scratching the frying basket and the frying barrel.

Any other servicing should be performed by an authorized service representative.

Anomaly Self-checking

SN	Fault Symptom	Cause	Troubleshooting Method
1	Not power on	Check whether the plug is plugged in place	Insert again or to another socket
2		The frying barrel is not assembled properly	Pull the frying barrel out and into the machine again to assemble properly
3		Thermostat (the protection device) is disconnected	Deliver the appliance to the authorized Maintenance Department
4		The display lamp burns out	After the power is on, if the motor works and heats up regularly, you can send the product to a designated maintenance service point
5	The motor doesn't work or has abnormal sound	There is foreign matter blocking the fan blade or steam inlet is blocked	After the power is off, check if there is foreign matter at the air inlet and inside the chamber; if there is still a fault, send the product to a designated maintenance service point
6	E01 alarm	NTC abnormal open circuit	Deliver the appliance to the authorized Maintenance Department
7	E02 alarm	NTC abnormal short circuit	Deliver the appliance to the authorized Maintenance Department