

wirata[®]

INSTRUCTION MANUAL

Model No.:

AF-14

Please read *Instruction Manual* before use
& Follow ALL the instructions carefully.

| MODEL NO. | AF-14 |
|-------------------|--------------|
| Power Consumption | 1400W |
| Voltage | 220-240V |
| Frequency | 50-60Hz |
| Volume Capacity | 3.2L |

WHAT'S IN THE BOX

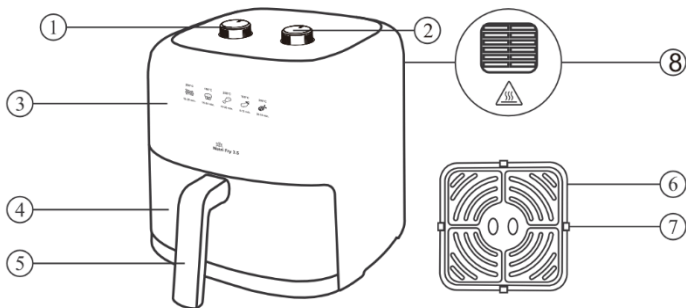
1. Air Fryer – 1 set
2. Instruction Manual – 1pc

PARTS DESCRIPTION

MAIN COMPONENT :

(Product may vary slightly from what is illustrated)

- | | |
|------------------------|-----------------------|
| 1: Temperature Control | 6: Food separator |
| 2: Timer | 7: Silicone rubber |
| 3: Main Unit | 8: Air outlet opening |
| 4: Cooking pan | |
| 5: Cooking pan handle | |



GENERAL INSTRUCTIONS

When using the electrical appliance, the following basic safety precautions should always be followed.

Please read these instructions carefully. Pay your special attention to important safety instructions. Keep this "**Instructions for use**" for future reference.

SAFETY INSTRUCTIONS

1. Always remove the plug from the socket whenever the device is not in use, when attaching accessory parts, cleaning the device or whenever a disturbance occurs, Switch off the device beforehand. Pull on the plug, not on the cable.
2. To protect children from the dangers of electrical appliances, never leave them unsupervised with the device. Consequently, when selecting the location for your device, do so in such a way that children do not have access to the device. Take care to ensure that the cable does not hang down.
3. This appliance cannot be used by the persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction by the person who responsible for their safety. Children should be supervised to keep away from this appliance and forbid to play with it.
4. Test the device and the cable regularly for damage. If there is damage of any kind, the device should not be used.
5. Do not repair the device yourself, but rather consult an authorised expert.
6. For safety reasons a broken or damaged mains lead may only be replaced by an equivalent lead from the manufacturer, our customer service department, or a similarly qualified person.

7. Keep the device and the cable away from heat, direct sunlight, moisture, sharp edges, and suchlike.
8. Never use the device unsupervised. Switch off the device whenever you are not using it, even if this is only for a moment.
9. Use only original accessories.
10. Do not use the device outdoors.
11. Under no circumstances must the device be placed in water or other liquid, or meet such. Do not use the device with wet or moist hands.
12. Should the device become moist or wet, remove the mains plug from the socket immediately.
13. Do not reach into the water.
14. Use the device only for the intended purpose.

Automatic Shut-Off

The appliance has a built-in electronic control, it will automatically turn off the appliance as feed time will finish. You can manually switch off the appliance by long press the Start/Pause button for 3 seconds.

HOW TO OPERATE

Before First Use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the frying pan and basket with hot water, detergent and non-abrasive sponge. Wipe the inside and outside with a damp cloth.

WARNING: Never pour oil or fat into the pan. This appliance uses hot air to fry.

Preparing for Use

1. Place the appliance on a stable, horizontal, and level surface.
2. Do not place the appliance on non-heat-resistant surfaces.
3. Ensure the baking basket is correctly inserted into the pan.
4. Plug the included power cord into the back of the appliance.
5. Do not put anything on top of the appliances as this can disrupt the airflow, reducing performance potentially damaging the unit.

Using the Appliance

The air fryer can prepare a large range of ingredients.

1. Insert the power plug into an earthed wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put your ingredients in the pan.
Caution: Never use the pan without the baking basket installed.
4. Slide the pan back into the air fryer.
Caution: Do not touch the pan or basket during and for some time after use, as they get very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the required temperature. See the settings guide included to determine the right temperature.
6. Determine the required preparation time for the ingredient. Again, see the settings guide.
7. To switch on the appliance turn the timer knob to the required time.

Add 3 minutes to the time when the appliance is cold.

Operational Notes:

- The heating light comes on until the required temperature is achieved.
 - During the hot air frying process. The heating light comes on and goes out periodically. This indicates the the heating element is turning on and off to maintain the set temperature.
 - The air fryer will automatically pause if the pan is removed during the cooking cycle and then the both light are turning off. Once replaced back into the air fryer, the unit will continue its cooking cycle and then the light air come on.
 - Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and without removing the tray from the pan, shake the contents using the handle. Finally, slide the pan back into the air fryer to resume.
 9. When you hear the bell, the set time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.
 10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes. After air frying, the pan and the ingredients will be hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

Tips: Use tongs, a serving spoon or similar to aid the removal of fragile or large amounts of ingredients.

11. You don't need to wait to use the air fryer again straight after cooking a set of ingredients. There may be an excessive amount of oil or remnant in the pan after several cycles, or certain types of food, which you may want to remove before continuing to fry. In such case, wait for the appliance to cool down and follow the correct procedure outlined in "Cleaning" section.
12. If you want to remove the handle and fascia from the pan, press the release button and remove on an angle.

Automatic Switch-Off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

CLEANING

Clean the appliance after every use to avoid oil and remnants building up.

The pan has a non-stick coating. Do not use metal utensils or abrasive cleaning materials to clean them as this may damage the coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan and baking tray to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.









Note: You should use a dry cloth to clean the light area.

3. Clean the pan and the baking tray with hot water, some washing-up liquid and non-abrasive sponge. You can use a degreasing agent to remove any remaining deposits.

- 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.
- Wait for the unit to dry before operating.

COOKING GUIDE

The table below contains some common settings you may find useful.

| Item | Mode Name | Default Temperature/Time | Temperature Range | Time Range |
|---|--------------|--------------------------|-------------------|------------|
|  | French Fries | 200°C / 25min | 80 - 200°C | 1-60 min |
|  | Bacon | 200°C / 15min | 80 - 200°C | 1-60 min |
|  | Vegetable | 180°C / 25min | 80 - 200°C | 1-60 min |
|  | Chicken | 200°C / 30min | 80 - 200°C | 1-60 min |
|  | Muffins | 180°C / 15min | 80 - 200°C | 1-60 min |
|  | Shrimp | 200°C / 20min | 80 - 200°C | 1-60 min |
|  | Steak | 180°C / 22min | 80 - 200°C | 1-60 min |
|  | Fish | 200°C / 22min | 80 - 200°C | 1-60 min |

| Recipes | Min-Max Amount (g) | Time (min) | Temperature (°C) | Shake/Turn | Extra Information |
|-----------------------------|--------------------|------------|------------------|------------|-------------------|
| POTATOES & FRIES | | | | | |
| Thin Frozen Fries | 200-400 | 18-20 | 200 | Shake | |
| Thick Frozen Fries | 200-300 | 20-25 | 200 | Shake | |
| Potato Gratin | 200-300 | 20-25 | 200 | Shake | |
| MEAT & POULTRY | | | | | |
| Steak | 100-250 | 10-15 | 180 | Turn | |
| Chops | 100-250 | 10-15 | 180 | Turn | |
| Ham Burger | 100-250 | 10-15 | 180 | Turn | |
| Drumsticks | 200-300 | 10-15 | 180 | Turn | |
| Chicken Breast | 200-300 | 10-15 | 180 | Turn | |
| SNACKS | | | | | |
| Spring Rolls | 100-250 | 10-12 | 200 | Shake | |
| Chicken Nuggets | 100-250 | 10-12 | 200 | Shake | |
| Fish Fingers | 100-250 | 10-12 | 200 | Turn | |
| Breadcrumbs Cheese Snacks | 100-250 | 8-10 | 180 | Turn | |
| Sausage Roll | 100-250 | 13-15 | 200 | Turn | |
| Stuffed Vegetables | 100-250 | 10 | 160 | Shake | |
| Croissant | 100-200 | 15-20 | 160 | Turn | |

Tips

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger quantity of ingredients only requires a slightly longer preparation time than smaller quantities.
3. Shaking smaller ingredients halfway through the preparation time optimise the result and can help to prevent unevenly fried food.
4. Apply some oil to fresh potato for crispy result. Fry your ingredients in the air fryer within a few minutes of adding the oil.

5. Do not prepare extremely greasy ingredients such as sausage in the air fryer.
6. Snacks can be prepared in an oven can also be prepared in the air fryer.
7. The optimal amount for prepare crispy fries is 300grams.
8. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
9. Place a suitable size baking pan or oven dish in air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
10. You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Storage

1. Unplug the appliance and let it cool down fully.
2. Make sure that all parts area 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 grounded wall socket |
| | You have not set the timer | Set the timer to the required preparation time to switch on the appliance |
| The ingredients fried with the AIR FRYER are not done | The amount of ingredients in the cooking pan is too big | Put smaller batches of ingredients in the pan, smaller batches are fried more evenly |
| | The set temperature is too low | Set the temperature to the required temperature setting (Based on selected recipes) |
| 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 the top of a across each other (e.g. fries) need to be shaken half 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 the traditional deep fryer | Use oven snacks or lightly brush some oil onto the snacks for a crisper result |
| I can not slide the pan into the appliance properly | There are too much ingredients in the pan | Do not fill the pan beyond the capacity mentioned in the table |
| 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 pan, The oil produces white smoke and the pan may be heat up more than usual. This does not affect the appliance of the end result |
| | The pan still contains grease residues from previous use | White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use. |
| Fresh fries are fried unevenly in the AIR FRYER | You did not use the right potato size | Use fresh potatoes and make sure that they are correct size |
| | 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 |

Error Code Description

| Error Code | Cause | Solution |
|------------|---|--|
| E1 | Short circuit of thermal sensor. | Contact to Nearest INALSA Authorized Service Centre. |
| E2 | Open circuit /damage of thermal sensor | Contact to Nearest INALSA Authorized Service Centre. |
| E3 | Overheating due to overfilling, excessive oil or blocking the air vents. (In Case of Thermal Controller Temperature is more than 220°C, Display will show E3.) | Use the "Max" marking in the cooking pan to know the maximum cooking pan capacity. Overfilling cooking pan can lead to overheating of the air fryer. |
| | | While operating an Air Fryer, make sure you do not use excess oil in any recipe. In general, spray just about a tablespoon of oil on the food ingredients. |
| | | Blocking the air vents can blow thermal fuse. Place the air fryer at least 15cm of space between the air fryer vent and the walls. (Never cover the air vent with a cloth or any kind of paper) |
| | | Turn OFF the air fryer and unplug from the socket. Let the air fryer cool down to room temperature, then plug-in. |
| | | If still display shown E3, Contact to nearest INALSA Authorized Service Centre. |

WARNING:

DO NOT IMMERSE UNIT TO WATER.

In case of damaged power cord, please refer to service centre or ask authorized service person to repair.



ENVIRONMENT PROTECTION

Dispose the appliance according to the local garbage regulations.

Never throw it away to the rubbish, so you will help to the improvement of the environment.