

Digital hot air fryer

orava

Airy-4

Instruction manual

EN



Airy-4

Intended use of the device

The equipment is intended exclusively for the heat treatment of food - frying, in a container to be treated, to an extent determined by the technical and operational parameters and functions, safety and user instructions and external influences of the operating environment.

ORAVA electrical appliances are manufactured according to the state of the art and recognized safety rules. Nevertheless, improper and unprofessional use or use contrary to the intended use may result in injury or danger to the life of the user or third party. damage to equipment and other material values.

1. GENERAL SAFETY INSTRUCTIONS AND WARNINGS



Read all instructions before using the device!

- This document contains important safety instructions and warnings for safe, correct and economical operation of the electrical equipment. Its compliance helps the user avoid risks, increase reliability and product life.
- In this document, the general term product is used in text parts such as: electrical equipment - any device used for the production, conversion, transmission, distribution or use of electricity.
- From the point of view of the purpose of using electricity, the concept of electrical equipment in the strict sense of the word will include the following categories:
 - household electric appliances,
 - information and communication equipment,
 - consumer electronics,
 - lighting equipment,
 - electrical and electronic tools,
 - toys and equipment for sporting and recreational purposes,
 - medical devices (aids),
 - monitoring and control devices,
 - vending machines.

1.1 General safety instructions

- Before operating the unit, we recommend that you carefully read the instruction manual and operate the equipment in accordance with the instructions!
- The safety instructions and warnings in this manual do not cover all the possible conditions and situations that may arise when using the device. The user must understand that a factor that cannot be incorporated into any of the products is personal responsibility and caution. These factors must therefore be ensured by users serving this device.
- Failure to follow the safety instructions and warnings is forbidden by the manufacturer for any damage to health or property!
- Keep the instruction manual as close to the device as possible throughout its service life. Always keep the instruction manual together with the appliance for future use and use by new users.

- Use the appliance only for the intended purpose and in the manner specified by the manufacturer.
- The appliance is intended for home and similar indoor use without special focus.
- This appliance is intended, in addition to domestic use, for the following uses:
 - in shops, offices and other similar work environments;
 - in economic buildings;
 - in hotels, motels and other residential environments;
 - in bed and breakfast establishments.
- It is not a professional device for commercial use.
- Do not change the technical parameters and features of the device by unauthorized modification or modification of any part of the device.
- The manufacturer is not responsible for damages caused during transportation, misuse, damage or destruction of the equipment due to adverse weather conditions.

1.2 Safety of the operating environment

- Do not use the device in an industrial environment or outside environment!
- Do not expose the appliance to:
 - sources of excessive heat or open flame,
 - dripping or splashing water,
 - vibration and excessive mechanical stress,
 - insects, animals and plants,
 - aggressive and chemical substances.
- The operating environment of the device must always be in accordance with the basic characteristics set out.
- Features of the operating environment:
 1. Ambient temperature: $+5 \div +40$ ° C
 2. Humidity: $5 \div 85\%$
 3. Altitude: $\leq 2\,000$ m
 4. Occurrence of water: intermittent condensation of water or occurrence of water vapor
 5. Occurrence of foreign bodies: quantity and type of dust are insignificant
 6. Protection degree: min. IP20 (device protected from touching dangerous parts by hand and non-waterproof)
- This degree of protection is not indicated on the product and on the technical parameters in the operating instructions.
- If the protection class of the product is different from IPX0, this information is then displayed on the label of the appliance or in the technical data of the operating instructions.
- Other characteristics of the domestic operating environment (mechanical stress - vibrations and vibrations, occurrence of plant, animals, weather effects ...) are negligible in terms of effect on the correct and safe use of electrical equipment.

1.3 Electrical safety

- Before connecting the appliance to the power supply for the first time, make sure that the voltage on the appliance label corresponds to that of the household electrical outlet.
- The electric appliance is designed to power from 1/N/PE ~ 230 V 50 Hz.
- The electrical safety of the appliance is guaranteed only if it is properly connected to the mains.
- Electrical protection class I equipment is equipped with a protection against electric shock by means of protective earthing of inanimate parts, which can become dangerous when the device is malfunctioning. Always connect such devices to properly installed mains sockets that are equipped with earthing conductors and have a properly grounded earthing conductor.
All electrical equipment is equipped with a three-wire power supply.
- Class II electrical equipment is protected against electric shock by double insulation or by enhanced insulation of hazardous live electrical parts. Device of protection class II it must not be equipped with means to connect protective earthing.
All electrical equipment is equipped with two-wire power supply.
- Class III electrical equipment is a device that is powered by a small safe voltage source (battery or accumulator) and does not present any danger to the user from electrical shock.
- In order to provide increased safety against the risk of electric shock due to the use of electrical appliances by laypersons, it is recommended to install the power supply circuit for sockets with a rated current not exceeding 20 A RCD with a rated operating current not exceeding 30 mA.
To ensure the safety and correctness of the electrical installation, consult a qualified electrician.
- Only use a power cord with a plug (mains lead) supplied with the device and compatible with a wall socket. Using another cable may result in fire or electric shock.
- Always connect an electrical appliance to an easily accessible mains socket. In the event of an operating fault, the appliance must be switched off as soon as possible and disconnected from mains supply.
- The power cord and mains plug must always be easily accessible for safe disconnection of the electrical appliance from the power supply.
- Do not pull off the power cord by pulling the cable. Disconnect the power cord by pulling the plug behind the power cord plug.
- If you use an extension cord, make sure that the total rated power of all devices connected to the extension cord does not exceed the max. current load on the extension cable.
- If you need to use an extension cord or power supply block, make sure that the extension cord or power pack is plugged into a power socket, and not to another extension cord or power supply. The extension power cord or power supply block must be designed for grounded electrical plugs and connected to a properly grounded electrical socket.
- The power plug of the appliance must be compatible with the mains socket. Never use any adapters or modify the socket in any other way. Do not use inappropriate or damaged drawers!

- To avoid electrical shock, plug the power cables into properly grounded electrical sockets. If the device is equipped with a 3-pole plug, do not use adapters that do not have a grounding element or remove the grounding element from the plug or adapter.
- Do not bend, crush or otherwise expose the power cord of the appliance to mechanical stress or external heat sources. Damage to the power cord may result in electric shock.
- When the power cord is damaged, disconnect the appliance from the mains and do not use it again.
- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similarly qualified person to avoid the risk of electric shock.
- Regularly check and maintain the electrical appliance as well as the power cord and power socket. Disconnect the power plug regularly and clean it if necessary. Pollution by dust or other substances may cause disruption of the insulating state and consequently fire.
- Do not expose the appliance to water or moisture. The ingress of water into the appliance increases the risk of electric shock.
If the power cord is wet or the water has penetrated the water, disconnect it immediately from the mains. If the appliance is plugged into a mains socket and if possible, turn off the power circuit before attempting unplug the power. If you are pulling wet wires from a live power source, be very careful.
- If the electrical equipment is installed (connecting) the protective covers are dismantled, the electrical parts must not be accessible to the user when the installation is finished.

1.4 Safety of persons

- This appliance is intended for use and operation by persons without electrotechnical qualification - lay people, according to the instructions specified by the manufacturer.
- Device operation includes activities such as switching on and off, user manipulation and setting of operating parameters, visual or auditory inspection of the equipment, and user cleaning and maintenance.
- This appliance can be used by children under the age of 8 and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge when supervised or instructed to use the appliance safely and understand the dangers involved.
- Children may not play with the appliance.
- Cleaning and maintenance for users may not be performed by children unattended.
- Always keep the appliance out of reach of children during use and operation. Be sure to download the appliance even for a freely accessible power cord.
- Always be careful when operating the electric appliance! Do not use an electric appliance if you are overly tired, under the influence of medication or narcotic drugs that reduce attention and focus.
- Inattention during operation may result in serious injury.

1.5 Cleaning, maintenance and repairs

- Observe the normal user cleaning and maintenance of the appliance in the recommended way. Do not use solvents or harsh cleaners for cleaning. Pollution and visible stains from finger contact, respectively. The hands can be cleaned using detergent detergents specially designed to clean household appliances.
- If you do not use the appliance, clean it or disconnect the appliance from the power supply when the appliance is faulty.
- Electrical appliances that are cleaned after use and are not intended to be completely or partly immersed in water or other liquid, protect against the effects of dripping and / or splashing water and before immersion.
- Electric household appliances, like all other technical devices, are subject to the surrounding environment and natural wear. Since the legal framework of regular maintenance is not laid down for lay-in electrical household appliances, the manufacturer recommends that the user have the appliance checked and cleaned at least once a year by a specialist workshop.
- By doing so, it is possible to achieve safety, operational reliability and increased service life.
- Do not disassemble the electric appliance! The appliance works with a dangerous voltage. For this reason, always switch off the appliance and disconnect it from the mains supply during user maintenance. In the event of a fault, please have the repair serviced by an authorized service center.
- Before calling a service:
 1. Verify that you are unable to remedy the malfunction yourself according to the procedure described in the chapter „Problem solving“.
 2. Turn the appliance off and on to make sure the fault reappears.
 3. If the malfunction of the appliance still persists after these operations, call the nearest specialist service center.
- Never repair the electric appliance yourself!
- Unauthorized, unqualified and improper use of an electric appliance may result in electric shock or other serious injury.
- Only carry out the warranty or post-warranty repair of an electrical appliance to an authorized qualified person ^(*).

^(*) Competent qualified expert: the sales department of the manufacturer or importer or the person qualified and authorized to carry out this type of activity with the ability to avoid all risks.

2. Special safety instructions. Read carefully!

- The electrical equipment is designed and manufactured in such a way as to enable safe operation and use by persons without professional qualifications. Despite all the precautions that have been taken by the manufacturer for safe use, operation and use carry some residual risks and associated hazards.
- The following symbols and their meanings have been used on the device and in the accompanying documentation to warn of potential hazards:



This symbol warns users that the device is working with hazardous electrical voltage. Do not remove the protective covers on the device.

Failure to follow the safety instructions for use and operation of the device may result in:

Risk of electric shock! Risk of serious injury or death!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of serious injury or death! Risk of equipment damage or other property damage!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of burns from hot surfaces!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of fire or fire!



This symbol used on the product supersedes the phrase: Do not immerse in water or other liquids!

Transportation/Transfer

- For transport and use, take care when moving the trolley to prevent the device from tipping over.
- Only transport/transfer the equipment after thorough inspection of the area and route, which must be free of obstacles.
- Never carry the machine while it is in operation. Do not carry the device while it is connected to a power outlet.
- Carry the device firmly with both hands at the bottom of the base or solid parts of the body.
- When transporting, make sure your hands and equipment are not damp or slippery.
- To increase safety (with regard to dimensions and weight), carry the device only with competent and physically fit persons.
There is a risk of serious injury or danger to life!
There is a risk of damage to the equipment!

Unpacking/Packaging

- Unpack and dispose of all parts and accessories of packaging materials and labels before operating the machine. Store all packaging materials in a safe place or keep them out of reach of children and incapacitated persons.
There is a risk of serious injury!
There is a danger of suffocation!

Inspection/Commissioning

- Its good preparation equipment. Therefore, before putting it into operation, clean all of its parts as instructed in the section „Commissioning“ or „Start-up“ „Cleaning“.
- Never clean the device (body with electrical parts and control panel) and power cord with plug - under running water, which could cause liquid to flow into the machine.
- Clean these parts only with a slightly damp cloth and wipe dry or allow to dry.
- Clean the machine only when it is turned off and unplugged from the mains and cooled sufficiently.
- We recommend that you perform both initial and follow-up periodic inspections of the equipment. It is very important that the (glazed) lid of the device closes well and is not damaged. Neither can hinges be damaged. Do not attempt to interfere in any way with the structure or setup of the machine components.
- Never use the appliance if it is incomplete, damaged, or any part of it is damaged during use. Have the device serviced by a workshop.
There is a risk of serious injury!

Location/Installation

- Only place the appliance on flat, firm and stable mats - kitchen worktops and furniture parts suitable for kitchen appliances.
- Always make sure that the place you want to place the equipment has sufficient space, stability, mechanical strength and suitable lighting.
- Do not place or place any objects or containers with liquids on the device when not in use.

Warning!

Do not place the device:

- unstable tables or unsuitable parts of furniture
- uneven and dirty surface
- on the tight edge of tables or furniture parts
- near containers with water or other liquids. Do not expose the device to:
- direct sunlight, sources and equipment producing heat,
- vibration and mechanical stress
- excessive dust,
- water and excess moisture,
- insect,
- aggressive environmental influences.
- Do not cover the device partially. Do not place any objects on the device. Do not insert or allow foreign bodies to enter the enclosure openings.
- Do not cover the air vents openings. Air ventilation ensures reliable and safe operation of the device.

- In terms of fire protection and safety, the machine can also be placed on a workbench or similar surface if a safe distance from flammable surfaces or surfaces is maintained materials:
 - at least 500 mm in the direction of the main heat radiation;
 - at least 100 mm in other directions. There is a risk of fire!

Warning!

- Place the machine in a place where children cannot reach it freely. Desks and furniture for placement should not be less than 85 cm.
- Do not allow children to handle the device (play with it). The device may tip over and cause very serious injury. Mechanical damage (breakage or breakage of parts and covers) of the device can cause serious injury. There is a risk of very serious injury!
There is a risk of damage to the equipment or other material damage!
- Do not place or use the equipment near containers containing water. If the device falls into the water, do not remove it! First, unplug the power cord from the wall outlet and then remove it from the water. In such cases, take the equipment to a specialist garage to check that it is safe and functioning properly.
There is a risk of electric shock!
There is a risk of electric short circuit!

Operation/Supervision

Danger!

- Hot steam is released through the hot air outlets when cooking food. Keep your face and hands at a safe distance from the steam and from the openings of hot steam/air. Also, pay attention to hot steam and air when removing the pan from the machine.
- Do not turn on the mains plug with wet hands. Do not operate the device with wet hands.
- Always keep the device under supervision during use and operation!
- This equipment is not intended to be operated by a programmer, an external timer or remote control, as there is a risk of fire if the equipment is covered or improperly located.
- Do not leave the unit unattended during operation, especially if children, incompetent persons or animals are nearby.
- Do not use the device near flammable materials and objects, such as fire extinguishers, curtains, curtains, decorative fabrics and the like.

Warning!

- Do not use the appliance to heat different types of liquids, to dry food, to heat rooms, dry clothes, shoes or any other items!
There is a risk of fire!
- Before connecting the equipment to the mains, make sure that the device is power OFF.
- Do not turn the device on or off by plugging or unplugging the power cord from the wall outlet.
- Always connect the appliance to a power outlet at normal use and then turn on the main switch - the controller.
- After use, turn off the main power switch - regulator, and then pull the power cord plug out of the wall outlet.

- Do not use the device if the main power switch - controller does not work.
- The unit is at dangerous voltage when AC power is connected.
There is a risk of electric shock!
- The device contains parts and surfaces that are heavily heated during operation - device covers, workspace surfaces, pan and basket.

Warning!

- Do not touch heated covers, surfaces or parts! Use only handles and oven mitts!
- Use kitchen towels or oven mitts to open the lid of the container and handle the container.
- Only use the handle of the basket to handle the pan and basket at the time of operation!
- Slowly and carefully open the appliance pan during operation. There is a sudden leak of hot air from the machine's work area when it is opened suddenly.
- Do not fill the machine with oil as this poses a risk of fire.

Warning!

- After the machine is turned off, heated surfaces remain hot for some time. Always wait for the hot surfaces to cool completely before any further handling of the equipment - cleaning, storage and storage.
There is a risk of burns from the hot surface!
There is a risk of scalding from hot air!
- The power outlet and power cord must remain easily accessible for safe disconnection from the mains.
- Never leave the device unattended and freely accessible with a free-hanging power cord. Children, incapacitated persons or animals could be removed from the power cord.
- Do not store the machine with the cord wrapped around its body. Put the power cord in the way it was folded in its original packaging from the manufacturer.
There is a risk of serious injury!
- Never overload the equipment beyond the limits specified in the technical data!
- Use the device only with original parts and accessories supplied by the manufacturer.
- Use only the food container.
- Do not put excessive pieces of food or unsuitable containers into the machine.
- Follow the operating instructions for operating the machine.
- If you notice any abnormalities (noises, smells, smoke, etc.) while using your device, turn off the power and unplug it immediately. Have the device checked by a specialist garage.
- Always clean food, grease and baking residue thoroughly after operation.

Failure to maintain the equipment properly results in reduced safety and practical life.

- If any safety part/component (mechanical, electrical) is part of the equipment, never remove this part/component from operation! If the safety part/component is damaged or not working, do not use the device!
- Children under 3 years of age must be prevented from accessing the appliance unless they are under constant supervision.
- Children under 3 years of age and under the age of 8 must not plug, regulate or clean the appliance or perform user maintenance.

WARNING!

- Some parts of this product may become very hot and may cause burns. Pay special attention when vulnerable people or children are present.
- Never underestimate possible hazards and be careful!

Characteristic features

The device is intended for heat treatment of various foods.

The hot air fryer is a healthy alternative to the traditional method of frying. It works on an oil-free frying system.

With the help of a hot air fryer, you can conjure up many dishes in record time in a healthy, natural way.

The device is made of high-quality and health-friendly materials.

Before first use

Do not connect the device to the mains during preparations.

Unpack the device and remove all packaging material from it. To remove any dirt from the device that may have formed during the packaging process, clean the interior with a dry, lint-free cloth.

Wipe the main fryer unit with a damp cloth and dry it thoroughly.

Wash the non-stick cooking basket in warm, soapy water, then rinse and dry thoroughly. (See the Cleaning and Maintenance section of this manual.)

Warning!

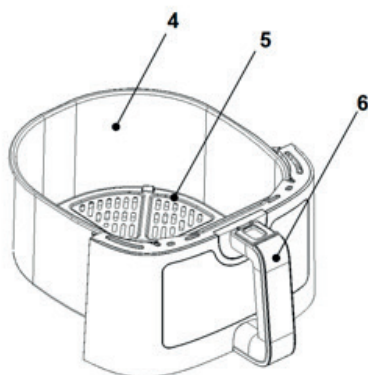
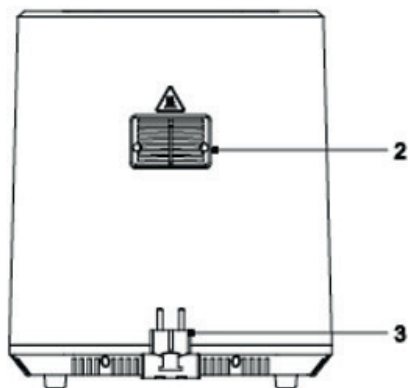
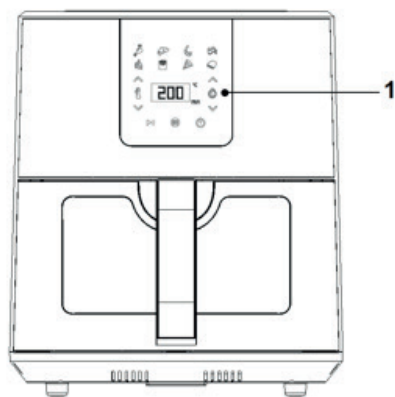
Do not immerse the main unit of the fryer in water or any other liquid.

Never use harsh, abrasive cleaning agents or wire brushes to clean the device and its accessories, as this could damage the device. Place the fryer on a stable, heat-resistant surface at a height comfortable for the user.

Note

When using the fryer for the first time, there may be a slight smell or smoke. This is a completely normal phenomenon that will soon pass. During use, ventilation should be allowed around the fryer. Before using it for the very first time, it is recommended to leave the fryer in operation for approximately 10 minutes empty (without food). You will prevent the initial smoke and smell from affecting the taste of the food. For home use only!

Description of parts



- 1 LED display, indicators and controls
- 2 Air grid
- 3 Power cable and plug
- 4 Pan
- 5 Grid
- 6 Basket handle

LED display, indicators and controls



- 1 Poultry preparation indicator (legs)**
- 2 Fish preparation indicator**
- 3 Seafood preparation indicator**
- 4 Poultry preparation indicator (wings)**
- 5 Pastry/dessert preparation indicator**
- 6 French fries preparation indicator**
- 7 Pizza preparation indicator**
- 8 Steak preparation indicator**
- 9 LED display**
- 10 Touch button and temperature increase indicator (▲)**
Temperature setting in the range of 40 - 200 °C
- 11 Touch button and temperature reduction indicator (▼)**
Temperature setting in the range of 40 - 200 °C
- 12 Touch button and time increase indicator (▲)**
Time setting from 1 to 60 minutes
- 13 Touch button and time reduction indicator (▼)**
Time setting from 1 to 60 minutes
- 14 Button ►||**
Start/stop operation
- 15 MENU button**
Selecting the default operating mode
- 16 Button ⏻**
Turn the device on/off



Assembly

Follow the steps below to assemble the device for operation if it is not already completely assembled.









1. Place the device on a dry, flat and firm surface. Do not connect the power cord to the power outlet before the device is fully assembled!
2. Place the grid on the bottom of the pan (cooking pot) and fully insert the pan (cooking pot) with the grid inserted into the main unit of the fryer.

Note: You will receive the fryer pre-assembled.

Using an air fryer

1. Place the assembled device on a dry, flat, solid, heat-resistant surface. The ventilation openings must not be covered (the minimum free distance must be 35 cm).
2. Connect the power cord to an electrical outlet. The display flashes 3 times and beeps. Button  lights up red.
3. Place the ingredients in the pan and then slide the pan back into the main body of the fryer to close it.
4. Turn on the fryer by pressing button  (16). The display lights up white.

Notes

- Do not pour oil or any other liquids into the pan!
 - Never fill the pan above the MAX mark.
 - Never use the pan without the grate inside.
 - Do not touch the pan during use and for some time afterwards, as it will be very hot. Hold it only by the handle.
5. Simply press the MENU touch button (15) to select the desired cooking program from the 8 available programs:
 -  Chicken legs, value on the display: 200 °C, 28 min.
 -  Fish, value on the display: 180 °C, 23 min.
 -  Seafood, value on the display: 160 °C, 10 min.
 -  Chicken wings, value on the display: 180 °C, 23 min.
 -  Baked goods/desserts, value on the display: 160 °C, 18 min.
 -  French fries, value on the display: 200 °C, 18 min.
 -  Pizza, value on the display: 180 °C, 15 min.
 -  Steaks, value on the display: 180 °C, 17 min.

When the MENU button is pressed, the individual indicators of the desired mode will gradually light up.

The default values of time and temperature can be adjusted with the ▲ and ▼ buttons (for both temperature and time).

Activate the device in the selected mode and after selecting the program, start the device by pressing the ►|| button (14). Your dish will be prepared automatically. Each program has a certain default operating time and temperature.

When the program ends, a beep will sound, the device will automatically turn off, and the LED display and indicators will turn off.

The advice

If the food is not ready to your liking after removing it from the fryer, simply put the pan back into the device and use the ▲ and ▼ time setting buttons for a few more minutes.

6. If you do not want to use any cooking program, determine the time needed to prepare the given dish and use the ▲ and ▼ time setting buttons (timer) to set the desired time. It is possible to set up to 60 minutes.

After pressing a button, the LED display will light up and show the set values.

Use the ▲ and ▼ temperature setting buttons to set the fryer to the desired temperature (between 80 and 200 °C).

Press the button ►|| (14) to start the device (the fan is activated), the timer will start counting down.

7. Some foods may require shaking halfway through frying.
Remove the pan from the fryer by pulling the handle. Shake the pan gently, slide it back into the main body of the fryer and continue cooking.
When you return the pan to the appliance, the set time and temperature settings will automatically reset (continue). There is no need to re-set or press the u button.
The second option is to press the u button during cooking to pause the device. Pull out the pan, shake the pan gently and slide it back into the main body of the fryer. Then again press the u button to resume cooking.
8. After cooking is finished and the preset time has elapsed, the fryer beeps three times. Check if the food is ready by carefully opening the pan. If it is still not well cooked, put the pan back in the fryer and use the ▲ and ▼ time setting buttons to set the appropriate cooking time, or change the temperature with the ▲ and ▼ temperature setting buttons.

Note

If you do not do anything within 2 minutes after the cooking is finished, the display will show the default setting - time 15 minutes and temperature 180°C.

If you want to end cooking earlier and turn off the appliance, turn it off by pressing button ⏻.

9. When the food is ready, remove the pan, place it on a heat-resistant surface and empty its contents into a bowl or plate. If the ingredients are too large or fragile, use heat-resistant kitchen tongs (not included). Do not empty the pan by turning it over. You would pour the fat and juices that flowed from the food to the bottom together with the food.

Remove the grid from the bottom of the pan by placing 2 fingers into the holes in the center of the grid after cooling and pulling it out of the pan

10. Unplug the fryer after use and allow it to cool completely before storing.

Notes

- If you need to change the cooking time or temperature during cooking, simply use the ▲ and ▼ buttons to set the time or temperature as needed and the fryer will automatically adjust the settings.

Notifications!

- Do not remove food onto a plate or into a bowl directly from the pan by inverting it, as fat and juices from the food tend to accumulate at the bottom of the pan, which can soak the ingredients.
- The device is live even when it is turned off while the power cord is plugged into an electrical outlet.

To turn off the fryer completely, disconnect it from the mains.

Automatic shutdown

The hot air fryer has an automatic shut-off function. The following situations activate the function:

- The preset cooking time has elapsed. The device will beep three times and after 2 minutes it will automatically switch to the default state and then to standby mode.

Notes

- If you need to turn off the fryer before the set time has elapsed, press the button ⏻ and disconnect the device from the power supply.
- Before use, check that the grid is inserted in the pan. If it is not there, do not use the fryer without it.
- Be careful when removing the pan and hold it only by the handle, as hot steam may escape from the appliance.

Notifications!

- Never turn the pan after cooking, as the excess fat accumulated at the bottom may leak out.
- Do not cover the fryer or its air inlet or outlet, as this will disrupt the air flow, which may affect the cooking results.
- Do not fill the pan with oil or any other liquid. Be careful when shaking food.
- Do not touch the pan while the fryer is in use or shortly after use, as it is very hot. Hold it only by the handle.

Capacity limitations

Do not exceed the MAX mark!

Tips for maximum effective preparation and recipes

The following instructions are intended as a guide when cooking individual dishes with a hot air fryer if you do not want to use any of the default 8 cooking programs. It's just an orientation guide. You should always watch the cooking process itself.

Values may vary and are indicative only.

Meal	Min./Max. (g)	Time (min.)	Temp. (°C)	Note
POTATOES AND VEGETABLES				
Freeze. french fries	200 - 500	12 - 20	200	shake
Fresh french fries	200 - 500	18 - 30	180	shake
Onions. rings	200 - 500	8 - 14	200	
Zucchini	100 - 500 (6 plat.)	16 - 10	200	spray with oil
Broccoli/pepper	100 - 500	5 - 10	200	spray with oil
MEAT AND FISH				
Chicken nuggets	100 - 500	10 - 15	200	
Chicken fillets	100 - 500	18 - 25	200	turn
Chicken fingers	100 - 500	18 - 22	180	turn
Chicken steak	100 - 500	8 - 15	180	turn
Pork chops	100 - 500	10 - 20	180	turn
Hamburger	100 - 500	7 - 14	180	
Frost. fish fingers	100 - 400	6 - 12	200	
BAKERY				
Confectionery	100 - 500	20 - 25	175	
Pour muffins	100 - 500	10 - 20	175	into the paper. cupcakes on muffins
Raw pastry	200 - 300	8 - 15	190	

Tips for frying

- Smaller pieces usually require a slightly shorter preparation time than larger pieces.
- A larger amount of ingredients requires only a slightly longer preparation time; a smaller amount requires only a slightly shorter preparation time.
- Shaking smaller pieces halfway through preparation time optimizes the end result and can help prevent uneven frying.
- Put a little oil on fresh potatoes to get a crunchy result. Fry them in the fryer within a few minutes of rubbing with oil.
- Do not fry extremely greasy foods, such as sausages, in the fryer.
- Dishes that can be prepared in a conventional oven can also be prepared in a fryer.
- The optimal amount for making crispy fries is 500 grams.
- Use pre-prepared dough for quick and easy preparation of appetizers. Pre-prepared dough also requires a shorter preparation time than domestic dough.
- You can also use the fryer to heat food. To reheat the food, set the temperature to 150 °C for up to 10 minutes.

Example: Preparing French fries

Homemade fries

Homemade fries

1. Cut the potatoes into chips about 1 x 1 cm thick.
2. Put the sliced potatoes in a bowl and rinse them to remove the starch. Then dry them.
3. Pour or spray ½ tbsp of cooking oil on them and place them in the pan.
4. Cook at a temperature of 200 °C for approximately 18-25 minutes.
5. Shake the fries regularly (about every 5-6 minutes) so that they fry evenly.
6. When the fries are thoroughly and crisply fried, remove them from the fryer, season and serve.

Frozen fries

1. Put 300-500 g of frozen fries in the pan.
2. Roast them for 18-21 minutes if they are thinner, or 21-25 minutes if they are thicker, at the temperature 200 °C
3. Shake the fries regularly (about every 5-6 minutes) so that they fry evenly.
4. When the fries are thoroughly and crisply fried, remove them from the fryer, add seasoning and you can serve them.

Problem solving

A problem	Possible cause	Solution
The fryer does not work.	The fryer is not plugged into the electrical outlet.	Plug the fryer into the electrical outlet.. Insert the pan correctly.
	There is no timer time set.	Set the timer with the ▲ and ▼ time setting buttons to the desired time and activate the device with button ⏻.
Food in the fryer it is not finished.	There is too much food in the pan.	Place smaller batches of ingredients in the pan. Smaller quantities are prepared more evenly.
	The set temperature is too low.	Use the ▲ and ▼ temperature setting buttons to set the desired temperature.
	The preparation time is too short.	Set the timer with the ▲ and ▼ time setting buttons to the desired time.
The food is prepared unevenly in the fryer.	Certain types of food need to be shaken halfway through preparation.	Raw materials stacked on top of each other (e.g. French fries) should be shaken in the middle of preparation.
The food is not crispy when taken out of the fryer.	You have used a type of food intended for preparation in an oil (not hot air) fryer.	Make dishes intended for the oven in the fryer, or brush the food with a little oil before cooking for crispier results.
The pan cannot be inserted correctly into the device.	There are too many ingredients in the pan.	Do not fill the pan above the MAX mark. Push the pan in until it clicks.
White smoke comes out of the fryer.	You prepare fatty foods.	When you fry very fatty foods, a large amount of fat will leak into the pan. This fat produces white smoke and the pan may get hotter than normal. It should not affect the operation of the device or the cooking result in any way.
	The pan still contains fat residues from previous use.	The white smoke is caused by heating the fat in the pan. Make sure to clean the fryer thoroughly after each use.

Error codes

Error code	Possible solution
E1	Disconnecting the temperature sensor circuit. Contact the service center.
E2	Temperature sensor short circuit. Contact the service center.
E3	Interruption of the temperature sensor cable. Contact the service center.

If a problem persists even after taking the above measures, or if a problem arises that is not listed above, contact the service center.

Cleaning and maintenance

Before cleaning or maintenance, turn off the fryer, unplug it, and allow it to cool completely. Wipe the main fryer unit with a soft, damp cloth and dry thoroughly. Do not immerse the device in water or any other liquid.

Wash the grate and pan in warm soapy water, then rinse and dry thoroughly. You can also wash these two components in the dishwasher.

Note

Although these two components are dishwasher safe, we do not recommend using them too often, as excessive cleaning in the dishwasher may shorten the life of the product or its accessories. Never use harsh or abrasive cleaners to wash the fryer and its accessories, as this may damage them.

Note

Clean the fryer after each use.

Never immerse the base in water or any other liquid!

Wipe the base and power cord with a dry cloth. Do not use solvents or harsh cleaners to clean any elements.

Storage

Prior to storage, make sure the fryer is cool, clean and dry. Never wrap the power cord tightly around the fryer.

Wrap it loosely to prevent damage.

Then store the fryer in a cool, dry place.

The device complies with the guidelines of the European Society for Interference and Low Voltage Safety and has been manufactured in accordance with the latest safety regulations.

We reserve the right for the changes!

Technical specifications

Power supply:	220 - 240 V~/50 - 60 Hz
Heating power:	1 700 W
Pan volume:	7,0 l
Temperature range:	40 to 200 °C (step 5 °C)
Timer range:	1 to 60 minutes (1 minute step)
Dimensions (W x H x D):	30 x 34 x 39 cm
Weight:	5,2 kg
Noise level:	50 dB (A)

The declared value of the noise emission of this appliance is 50 dB (A), which represents level A of the acoustic power with respect to the reference acoustic power of 1 pW.

The right to make changes is reserved.

Producer:

ORAVA retail 1, a.s.
Seberínho 2
821 03 Bratislava
Slovenská republika

Importer:

ORAVA retail 1, a.s. Seberínho 2 821 03 Bratislava Slovenská republika	ORAVA distribution CZ, s.r.o. Ostravská 494 739 25 Sviadnov Česká republika
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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING

Dispose of used packaging material at a municipal waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

This symbol on the products or in the accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal, recovery and recycling, please return these products to designated collection points. Alternatively, in some countries of the European Union or other European countries, you may return your products to your local retailer when purchasing an equivalent new product. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment natural resources and help prevent potential negative effects on environment and human health, which could be the consequences of improper disposal waste. Contact your local authority or nearest office for more details collection point. Improper disposal of this type of waste may result in penalties in accordance with national regulations.

For business entities in the countries of the European Union

If you wish to discard electrical and electronic equipment, please request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to discard this product, please request obtain the necessary information on the correct method of disposal from the local authorities or from the your supplier.



This product meets all the essential requirements of the EU directives that apply to it.