

2000224



Please read all instructions carefully before use and retain for future reference.

Veuillez lire attentivement ces instructions avant utilisation et conservez-les pour pouvoir les consulter à l'avenir.

Bitte lesen Sie die Anleitung sorgfältig und bewahren Sie sie als Referenz auf.

Leed todas las instrucciones detenidamente antes de usar y retened para futuras consultas.

Si prega di leggere attentamente tutte le istruzioni prima dell'uso e conservarle per una futura consultazione.



CAUTION Do not immerse in water.

ATTENTION Ne pas immerger dans l'eau.

VORSICHT Nicht in Wasser tauchen.

PRECAUCIÓN No sumergid en agua.

AVVERTENZA Non immergere nell'acqua.



ATTENTION This appliance has a thermal cut out switch. The thermal cut out will activate and shut down the appliance should the appliance overheat.

Unplug from the mains and or battery and allow to cool for 30-40 minutes before re-use.

ATTENTION Cet appareil dispose d'un interrupteur d'arrêt thermique. L'arrêt thermique s'activera et éteindra l'appareil si l'appareil commençait à surchauffer.

Débranchez la prise, ou la batterie, et laissez refroidir pendant 30-40 minutes avant de réutiliser.

VORSICHT Dieses Gerät hat einen thermischen Ausschalter. Der thermische Ausschalter wird aktiviert und schaltet das Gerät aus, wenn das Gerät überhitzt.

Ziehen Sie den Stecker aus der Steckdose und/oder entfernen Sie den Akku und lassen Sie das Gerät 3-40 Minuten abkühlen, bevor Sie es erneut benutzen.

ATENCIÓN Este aparato tiene un interruptor de corte térmico. El corte térmico se activará y apagará el dispositivo si el aparato se sobrecalienta.

Desenchufe de la red y / o la batería y déjelo enfriar durante 30-40 minutos antes de volver a usarlo.

ATTENZIONE Questo apparecchio è dotato di un interruttore di protezione termica che accende e spegne l'apparecchio in caso di surriscaldamento.

Scollegare dalla rete elettrica e o la batteria e lasciar raffreddare per 30-40 minuti prima di un nuovo utilizzo.



CAUTION hot surfaces

ATTENTION Surfaces chaudes

VORSICHT heiße Oberflächen

PRECAUCIÓN superficies calientes

AVVERTENZA Superfici calde



Do not cover.
Ne pas couvrir.
Nicht abdecken.
No cubrir.
Non coprire.



SCAN ME

For a quick guide to
Air Fryer Recipe Guide



EN

Please read all instructions carefully before use and retain for future reference.

INTENDED USE Only operate the appliance for its intended purpose and within the parameters specified in this manual.

This appliance is for domestic use only. Do not use outdoors or on wet surfaces.

This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

GENERAL SAFETY Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the appliance.

If the appliance is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services.

Do not use the appliance if any parts appear to be faulty, missing or damaged.

Ensure all parts are securely attached as instructed by this instruction manual before use.

CABLES AND PLUGS Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device RCD (UK/EU) Ground Fault Indicator (US).

Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorised service agent in order to avoid a hazard. The use of an extension cable is not recommended.

Do not handle the plug or appliance with wet hands. Keep the cable away from heated surfaces.

Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.

Do not pull the cable around sharp edges or corners. Do not leave unattended when plugged in. Unplug from outlet when not in use.

Turn off all controls before unplugging.

Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable.

Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories.

Ensure the cable is stored safely to prevent hazards.

RISK OF PERSONAL INJURY Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides (at least 10cm).

Do not insert any objects into openings or cover the appliance.

Do not place any cardboard, plastics or paper inside or on the appliance unless stated in the instructions.

Do not use the appliance near any combustible surfaces or items.

Only use suitable cookware where applicable.

Do not use outdoors or near heat sources.

Take care not to touch any surfaces that may remain hot for a period of time after use.

Never operate the appliance when empty.

Do not overload/overflow the appliance.

Do not fill the the frying Basket with oil as this is a fire hazard.

When using for the first time your appliance may give off a 'new' smell or vapour. This will dissipate after a few uses.

Do not lift or move the appliance whilst in use.

Do not operate continuously for periods longer than those marked on the product or indicated in the instructions.

Do not leave the appliance unattended. Check regularly to avoid burning foods.

Avoid touching any of the inner surfaces after use as they remain hot for some time.

CAUTION! When removing the Frying Basket from the appliance, hot steam may be released. Keep your hands and face at a safe distance to avoid injury.

Ensure the appliance is switched off and unplugged before changing accessories or cleaning.

Use only as described in this manual and with DOMU Brands recommended attachments only.

CLEANING & MAINTENANCE

Allow the appliance to cool for 30-60 minutes for cleaning.

Never soak or immerse electrical or heating components and/or a component that has a plug attached.

Hand washing recommended; soak in warm soapy water and wipe down using a soft sponge. To remove stubborn stains, use a non abrasive cleaning brush.

Do not use abrasive, harsh cleaning solutions or metal scouring pads.

Never wash any electrical or heating components and/or a component that has a plug attached in a dishwasher.

TECHNICAL SPECIFICATION

Rated Voltage 220-240V

Rated Power 2200-2600W

Rated Frequency 50/60Hz

EN

1. Air Inlet.
2. Control Panel.
3. Main Unit.
4. Air Outlets (at the rear).
5. Rack x2.
6. Frying Baskets.
7. Basket Handle
8. Silicone Liner x2 (not pictured).

ES

1. Entrada de aire.
2. Panel de control.
3. Unidad principal.
4. Salidas de aire (en la parte trasera).
5. Estante x2.
6. Cesta para freír.
7. Asa de la cesta
8. Forro de silicona x2 (sin foto).

FR

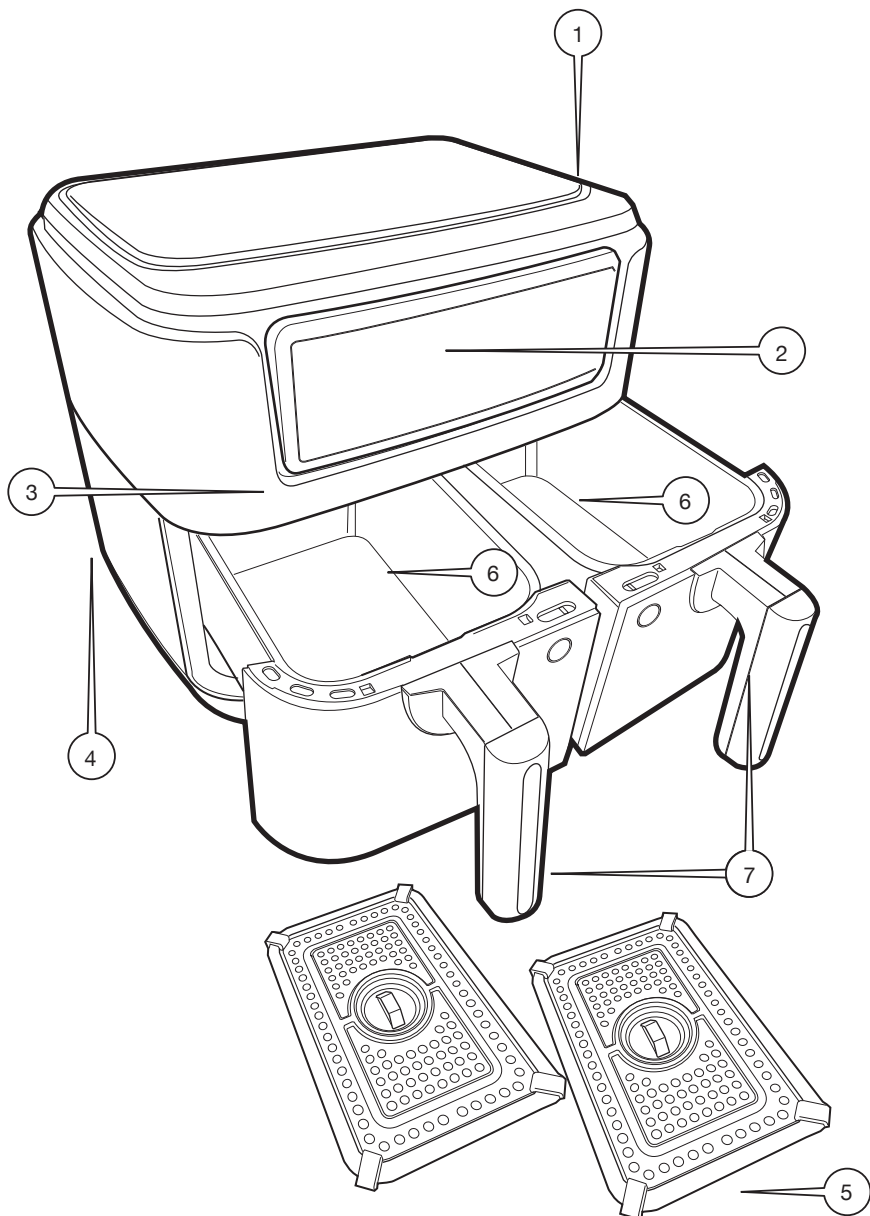
1. Entrée d'air.
2. Panneau de configuration.
3. Unité principale.
4. Sorties d'air (à l'arrière).
5. Grille x2.
6. Panier à Frيره.
7. Poignée de panier
8. Doublure en silicone x2 (non illustrée).

IT

1. Ingresso aria.
2. Pannello di controllo.
3. Unità principale.
4. Prese d'aria (sul retro).
5. Cremagliera x2.
6. Cestino per friggere.
7. Maniglia del cestino
8. Fodera in silicone x2 (non nella foto).

DE

1. Lufteinlass.
2. Systemsteuerung.
3. Haupteinheit.
4. Luftauslässe (hinten).
5. Gestell x2.
6. Frittierkorb.
7. Korbgriff
8. Silikonliner x2 (nicht abgebildet).



ANTES DEL PRIMER USO/ PRIMA DEL PRIMO UTILIZZO

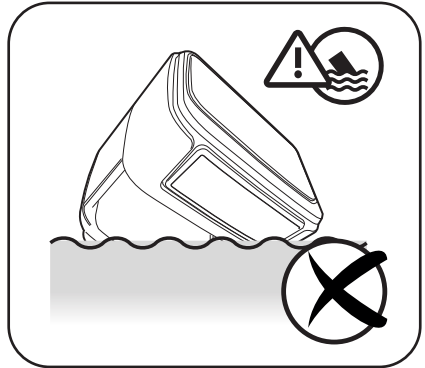
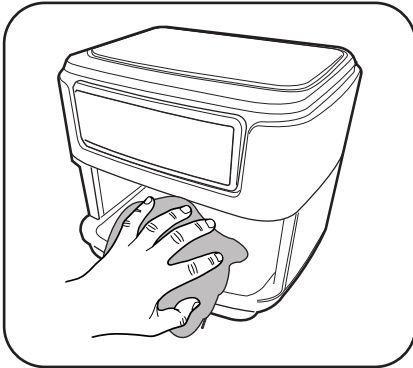
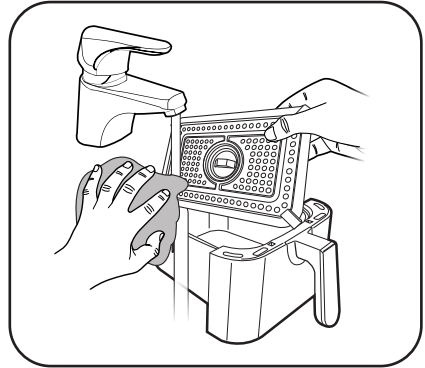
Ensure all packaging has been removed and discarded.

Thoroughly clean the Frying Basket and Inner Rack with warm water and mild detergent.

NOTE! Although these items are dishwasher safe, hand washing is recommended.

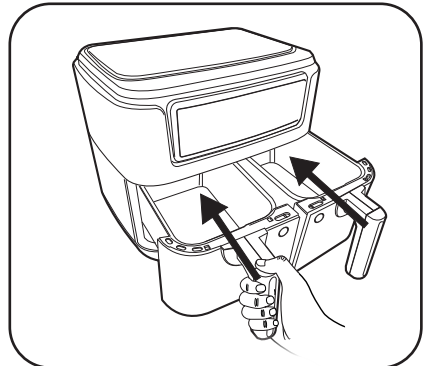
DO NOT IMMERSE THE APPLIANCE IN WATER.

Wipe the inside of the appliance with a damp cloth. Ensure this is thoroughly dry before use.

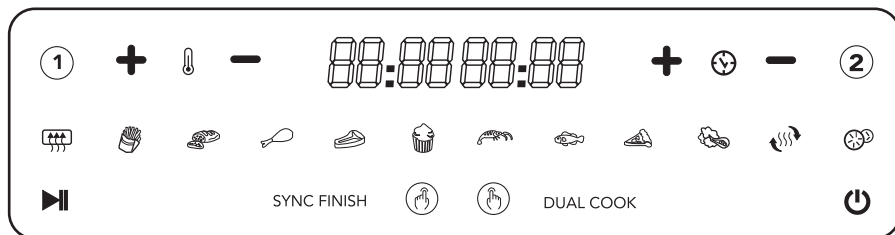


Position the appliance on a flat, stable and heat resistant surface ensuring there is sufficient space around it for ventilation.

Slide the Frying Basket into the Air Fryer ready for pre-heating.



CONTROL PANEL



**ON/OFF
BUTTON**

BOUTON MARCHÉ/ARRÊT
AN / AUS SCHALTER
BOTON DE ENCENDIDO /
APAGADO
PULSANTE ON/OFF

1

**COOKING
ZONES**

ZONES DE CUISSON
KOCHZONEN
ZONAS DE COCCIÓN
ZONE DI COTTURA

2



**START/PAUSE
CYCLE
BUTTON**

DÉMARRER PAUSE
STARTEN UND PAUSIEREN
INICIO Y PAUSA
AVVIO E PAUSA



DUAL COOK

Automatically set the same time
and temperature on both sides



**INCREASE/
DECREASE
BUTTON**

AUGMENTATION ET DIMINUTION
ERHÖHEN UND VERRINGERN
AUMENTO Y DISMINUCIÓN
AUMENTO E DIMINUZIONE



SYNC FINISH

Both sides stop working at the
same time, for example, when
you set one for 15 minutes and
the other for 20 minutes, when
you turn on the machine, the
side set for 20 minutes will work
for 5 minutes first, the side set
for 15 minutes will wait to stop
working, at the 6th minute, both
sides will work together, and then
at the 20th minute, both sides will
stop working together.

The temperature control ranges from 50-200°C.

Each press of the + or - buttons increases or reduces the temperature by **10°C**.

TIP! Pressing the + button at 200°C will loop the temperature setting back round to 50°C.

Pressing the - button when the temperature is at 50°C will loop the temperature back to 200°C.

Once a temperature has been selected, the digits will flicker **3 times** then remain static to indicate the selection has been set.


The timer range is from 1 to 60 minutes.

Each press of the + or - buttons increases or reduces the time by **1 minute**.

TIP! Pressing the + button at 60 minutes, will loop the time setting back round to 1 minute.

Pressing the - button when the time is at 1 minute, will loop the time back to 60 minutes.


Once a time has been selected, the digits will flicker **3 times** then remain static to indicate the selection has been set.

Press the start/pause button  to activate your settings. The digits will begin to flicker, a sound will 'beep' and the appliance will start to work.

We recommend pre-heating the Air Fryer for **3-5 minutes** before adding any ingredients.

The appliance can be paused at any time by pressing the start/pause button  once during use.


Simply press the button once more to continue cooking.

To stop the Air Fryer completely, simply press the ON/OFF Button .



After several 'beeps', the Air Fryer will stop and enter standby mode.


OPERATION / OPÉRATION / BETRIEB / OPERACIÓN / FUNZIONAMENTO

Connect the Air Fryer to a suitable mains outlet. The icons will illuminate and the appliance will make a 'beeping' sound to indicate the Air Fryer is connected.

After a few seconds the appliance will enter standby mode, the icons will extinguish and the ON/OFF Button  will remain lit.

Sync cook is to cook two different foods at different temperatures, Dual cook is to cook the same food and 'match' them. Hence the name

Zones 1 and 2 can work **individually** or at the **same time** if required. For a single zone, press the ON/OFF Button to enter the menu and select  before selecting your desired time and temperature. Press  to begin the cooking cycle.

For both zones, follow the above steps for Zone 1, then press  before selecting the time and temperature for the food placed into Basket 2.

Finally press  to begin the cooking cycles.













The default temperature and time are set at 180°C/15 minutes.

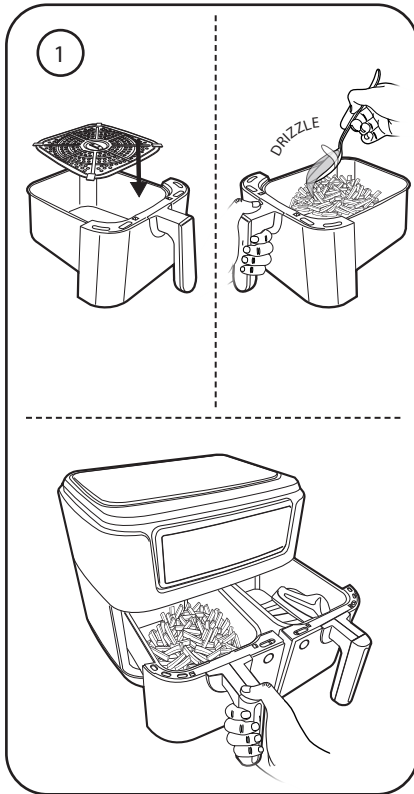
You can adjust these by simply pressing the + and - buttons.

Alternatively, you can select any of the food icons that match the type of food you wish to cook.

Each icon has its own set time and temperature as shown in the table below.

These can easily be adjusted by pressing the time and temperature + and - buttons.

FUNCTION	DEFAULT TIME (min)	DEFAULT TEMPERATURE (°C)
 Pre-heat	3 minutes	180°
 French fries	18 minutes	200°
 Meat	12 minutes	200°
 Drumsticks	20 minutes	200°
 Steak	12 minutes	180°
 Cake	25 minutes	160°
 Shrimp	8 minutes	180°
 Fish	10 minutes	180°
 Vegetables	10 minutes	160°
 Pizza	20 minutes	180°
 Reheat	15 minutes	150°
 Dehydrate	0.5-24 hours	60°

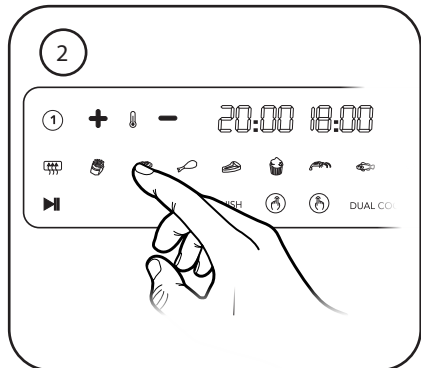


Once the Pre-heating cycle is completed, Place the Silicone liners into the baskets and add your desired ingredients to the Frying Basket. Drizzle with oil if required.

IMPORTANT! Ensure the Rack and Silicone liners are placed inside the Baskets as this will help any oils/fats drip from the food and be collected at the bottom of the Basket.

Slide the Frying Basket into the Air Fryer and select the required program.

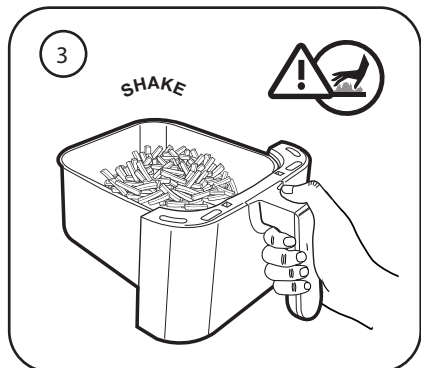
The LED Screen will display the temperature setting and the remaining working time and the selected function indicator will illuminate and flicker during use.



During use, you can remove the Frying Basket to check on food, gently shake the contents or add more ingredients. The Air Fryer will pause while the Basket is removed. Simply re-insert the Basket to resume cooking.

Take extra care when handling the Basket as the surfaces will be very hot.

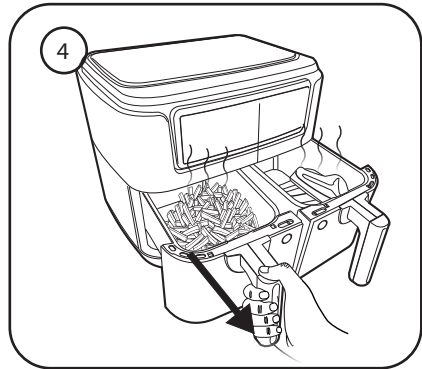
NOTE! Should the appliance be disconnected from the mains or a power cut takes place whilst in the middle of a cooking cycle, the Air Fryer will resume your cooking program when it is reconnected. Indicator lights will flicker 1 by 1 to indicate this.



When you hear the timer sound, this indicates the cooking program time has elapsed. Remove the Frying Basket from the Air Fryer and carefully place on a heat-resistant surface.

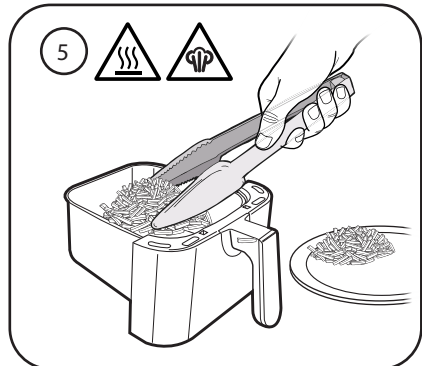
Check the food is completely cooked.

If more cooking is required, simply re-insert the Basket and cook for a few minutes more.



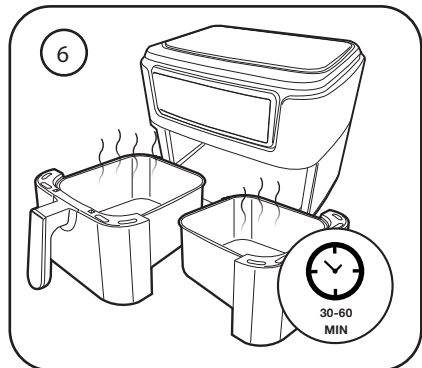
To remove food from the basket, it is highly recommended you use cooking tongs as the surfaces of the Basket are extremely hot.

DO NOT turn the Basket upside down to remove food as all of the oils and fats collected at the bottom will dispense onto your food.



If you wish to cook more food, simply follow the instructions from step 1 to cook another batch.

Once cooking is completed, switch the appliance off and disconnect from the mains. Allow to cool for **30-60 minutes** before cleaning.



TIPS / SUGGERIMENTI / TIPPS / EL AVISO/ SUGGERIMENTI

Always position the appliance on a flat and stable surface with sufficient space around all sides.

Ensure the area the appliance is positioned in is fully ventilated.

Set the time and temperature and allow **5-10 minutes** to pre-heat.

Smaller ingredients only require shorter preparation (cooking times) than the larger food items.

All ingredients added must be pre-prepared beforehand.

DO NOT attempt to slice any ingredients whilst positioned inside the appliance.

Shaking ingredients or turn them halfway through their cooking cycle will reduce uneven cooking results.

Thin cut potatoes can be drizzled with cooking oil for crispier results.

Foods such as sausages are not suitable for Air Frying. Any foods that can be cooked in an oven are suitable for this appliance.

Pre-made dough for baking are recommended. This also required less preparation.

If the Pan is removed during a set cooking time, the appliance will automatically pause until the Pan is reinserted.

Temperatures can be adjusted at any time during operation if required.

If more cooking time is required, simply adjust the timer once the appliance has completed cooking.

To reheat items of food, simply reinsert the Cooking Basket and set the timer for 10 minutes, 150°C (dependant on the food).

Avoid touching any part of the appliance once in operation. The surfaces will get very hot. The use of an oven mitt is highly recommended.

SETTINGS

Other than the pre-set menu, you can also use the Air Fryer to cook other foods by simply setting the time and temperature as described in the table below.

NOTE - The below settings are only for reference.

As ingredients differ in shapes and sizes, they may require longer or shorter cooking times and temperatures.

	Food Type	Time (min)	Temperature (°C)	Shake	Extra Information
Potatos & Fries	Thin frozen fries	12-16	200	Shake	
	Thick frozen fries	12-20	200	Shake	
	Home-made fries (8x8mm)	18-25	180	Shake	add 1/2 tbsp of oil
	Home-made potato wedges	18-22	180	Shake	add 1/2 tbsp of oil
	Home-made potato cubes	12-18	200	Shake	add 1/2 tbsp of oil
	Rosti	15-18	180		
	Potato gratin	18-22	180		
Meat & Poultry	Steak	8-12	180		
	Pork Chops	10-14	180		
	Hamburger	7-14	180		
	Sausage roll	13-15	200		
	Drumsticks	18-22	180		
	Chicken breast	10-15	180		
Snacks	Spring rolls	8-10	200		Use oven-ready
	Frozen chicken nuggets	6-10	200		Use oven-ready
	Frozen fish fingers	6-10	200		Use oven-ready
	Frozen breadcrumb snacks	10	200		Use oven-ready
	Stuffed vegetables	10	160		Use oven-ready

NOTE - Add 3 minutes to the preparation time before you start frying if the appliance is cold.

Ensure the Air Fryer is disconnected from the mains and is completely cool before cleaning.

DO NOT IMMERSE THE APPLIANCE IN WATER.

Wipe the inside of the appliance with a damp cloth. Ensure this is thoroughly.

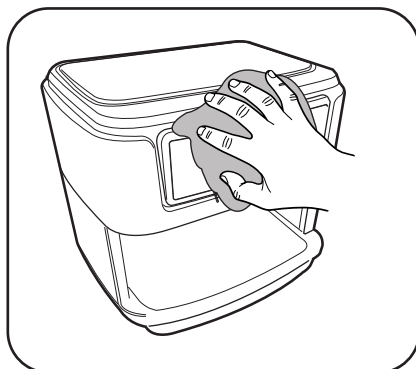
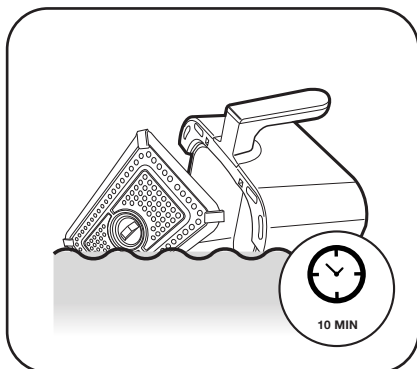
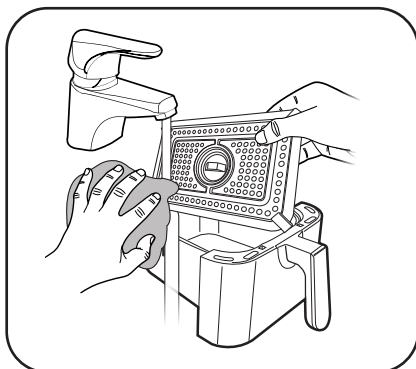
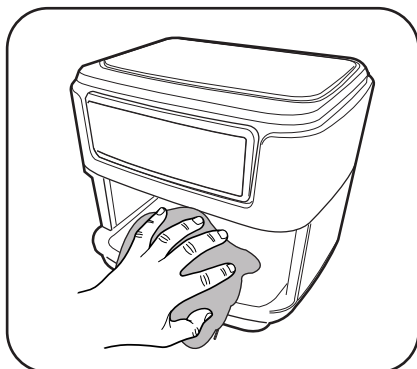
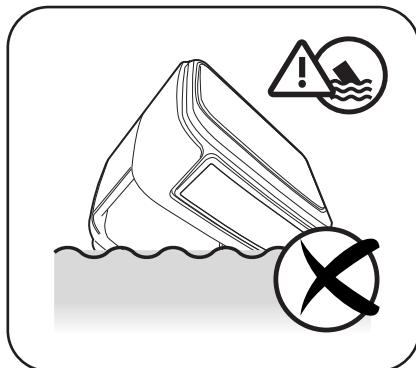
Remove the Rack from the centre of the Basket and wash with warm, soapy water.

If there are any stubborn food stains/residue, we recommend leaving them to soak in warm, soapy water for 10 minutes before gently scrubbing.

NOTE! Although these items are dishwasher safe, hand washing is recommended.

Ensure the removable components are completely dry before re-inserting into the Air Fryer.

Wipe the outer surface of the appliance with a damp cloth.



RISOLUZIONE DEI PROBLEMI

PROBLEM	SOLUTION
<p>THE AIR FRYER WILL NOT WORK.</p>	<p>Ensure the Air Fryer is switched on and connected to mains power.</p> <p>The time has not been adjusted to begin its cooking cycle.</p>
<p>THE FOODS ADDED ARE NOT FULLY COOKED.</p>	<p>You may have overfilled the Frying Basket with ingredients. Try smaller batches as they will cook more evenly.</p> <p>Temperature setting may be too low. See the 'Settings' page for reference.</p> <p>Ingredients have not been cooked long enough. Increase cooking times.</p> <p>Some ingredients like fries require to be shaken during their cooking cycle. Carefully shake the Basket to ensure food are evenly cooked.</p>
<p>FRIED SNACKS ARE NOT CRISPY.</p>	<p>Only use snacks that are suitable for oven cooking.</p> <p>Lightly brush the food with some oil for a crispier results.</p>
<p>THE FRYING BASKET WILL NOT SLIDE INTO THE APPLIANCE.</p>	<p>The Frying Basket is overfilled.</p> <p>Ensure you do not exceed the maximum capacity (4.5L x2)</p>
<p>WHITE SMOKE EMERGES FROM THE AIR FRYER.</p>	<p>Pay close attention to the temperature setting for greasier ingredients. Ensure that it is set under 180°C to avoid burning.</p> <p>The Frying Basket or Rack still has food residue from previous use. Ensure that they are cleaned thoroughly after every use.</p>
<p>FRESH POTATO FRIES ARE UNEVENLY COOKED.</p>	<p>Soak potato sticks in a bowl of water for 30 minutes, then dry them with paper towel before adding to the Air Fryer.</p>
<p>FRESH POTATO FRIES ARE NOT CRISPY.</p>	<p>Make sure you dry the potato sticks before coating them with oil.</p> <p>Cutting the potato into thinner sticks for crispier results.</p> <p>Add slightly more oil.</p>



EN

DISPOSAL INFORMATION Please recycle where facilities exist. Check with your local authority for recycling advice.

CUSTOMER SERVICE If you are having difficulty using this product and require support, please contact support@domu.co.uk

WARRANTY To register your product and find out if you qualify for a free extended warranty please go to www.vonshef.com/warranty. Please retain a proof of purchase receipt or statement as proof of the purchase date. The warranty only applies if the product is used solely in the manner indicated in the warnings page of this manual, and all other instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty. Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights. No rights are given under this warranty to a person acquiring the appliance second-hand or for commercial or communal use.

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FR

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Veuillez recycler là où il existe des installations adéquates. Vérifiez auprès de vos autorités locales pour obtenir des conseils sur le recyclage.

SERVICE CLIENT Si vous rencontrez des difficultés pour utiliser ce produit et avez besoin d'assistance, veuillez contacter support@domu.co.uk

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ENTSORGUNG Bitte entsorgen Sie das Produkt an geeigneten Entsorgungsstellen. Fragen Sie bei Ihrer Gemeinde nach.

KUNDENSERVICE Wenn Sie Schwierigkeiten mit diesem Produkt haben und Unterstützung benötigen, wenden Sie sich bitte an support@domu.co.uk

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GRAZIE

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