

AKAVEE



6.5L AIR FRYER INSTRUCTION MANUAL

Model No.: AKV-6021AF

Important Safety Information

Please read all the instructions before using this appliance and keep safe for future reference.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and / or injury to persons, including the following:

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision and instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. Do not touch hot surface. Use handles or knobs. Use oven mitts or potholders.
4. To protect against risk of electrical shock, do not immerse appliance, cord or plug in water or other liquid.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Bring

it to a qualified technician for examination, repair, or mechanical adjustment.

7. Do not use outdoors or wet surface.

8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.

9. Do not let cord hang over edge of table or counter or touch hot surface.

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 liquids.

12. Do not use appliance for other than intended purpose.

13. To disconnect, turn both the timer dial and temperature dial to 0. Then remove the plug from wall outlet.

14. Do not place the appliance against a wall or directly next to other appliances. Leave at least 35cm of free space around the appliance when in use.

15. Do not cover the air inlet or the outlet when the appliance is operating.



(**CAUTION: HOT SURFACE !**)

The surfaces are liable to get hot during use.

NOTE: The air fryer will not operate unless the outer pot is fully closed.

CAUTION: After hot air frying, the outer pot, the Baking tray and the cooked foods are hot. Extreme caution must be used when handling the hot outer pot / Baking tray.

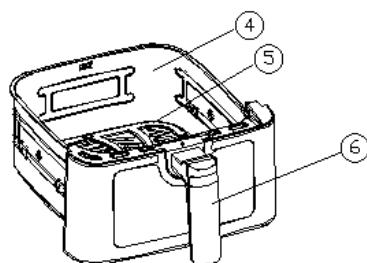
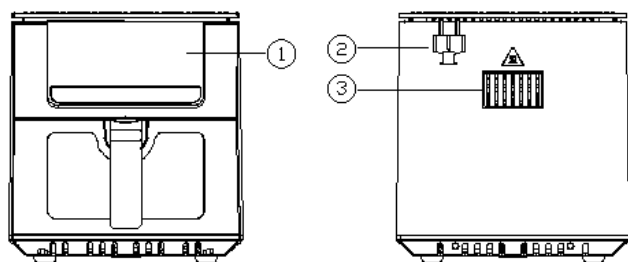
16. Note: To ensure continuous protection from the danger of electric shock, connect to the socket only when the length of the cord provided by the device

is less than 1.4m. The power cord of the socket is 3-wire, effectively grounded, and meets the following requirements:



- 1) Short power cords should be used to reduce the dangers posed by longer power cords, such as entanglement or tripping;
- 2) Extra care should be taken if using longer extension cords;
- 3) If using a longer extension cord:
 - a) The electrical rating of the extension cable shall be consistent with the electrical rating of the equipment;
 - b) The wire should be arranged so that it will not hang over the counter or table top, so as to avoid children pulling or accidentally tripping;

FOR HOUSEHOLD USE ONLY

Product overview



① Control display	② Power cord and plug
③ Air outlet	④ Outer pot
⑤ Baking tray	⑥ Handle
	Menu button
	Power/Start/Pause button
DELAY	Make an appointment time
	Controllable furnace lamp
	Favorite menu

	Time adjustable button
	Temperature adjustable button

Before first use

1. Remove all the packing materials, stickers and labels.
2. Clean the Baking tray and outer pot with hot water, some washing-up liquid and a non-abrasive sponge. Do not use any abrasive cleaning materials as this will damage the appliance.

Note: You can also clean these parts in the dishwasher.

3. DO NOT IMMERSE THE AIR FRYER BODY IN WATER.
4. Wipe the appliance inside and outside with a soft damp cloth and dry thoroughly.

NOTE: You do not need to fill the outer pot with oil or frying fat as this appliance works on hot air.

5. Put the handle into the pot assembly in the direction shown in Figure 1 until you hear a click indicating that the handle is fixed to the pot assembly. Turn the handle up and down and shake the pot shown in Figure 2 to confirm whether it is fixed.

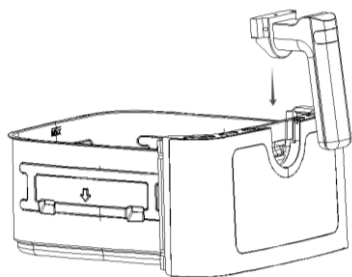


Figure 1



Figure 2

Prepare for use

1. Place the air fryer on a stable horizontal surface. Do not place the appliance on non-heat-resistance surfaces.
2. Place the Baking tray in the outer pot, then insert the outer pot into the air fryer.
3. Make sure the power cord has enough length to the power socket and there is enough good air circulation around the product.
4. Preheat the air fryer for 3 minutes under maximum temperature before placing the ingredients on the Baking tray.

WARNING

DO NOT PLACE ON NON HEAT RESISTANT SURFACE.

MAKER SURE THERE IS AT LEAST 35CM OF FREE SPACE ALL AROUND THE AIR FRYER.

DO NOT FILL THE OUTER POT WITH OIL OR ANY OTHER LIQUID.

DO NOT PUT ANYTHING ON TOP OF THE APPLIANCE.

THE AIR FRYER WILL MALFUNCTION IF THE AIR INLET IS COVERED.

How to use

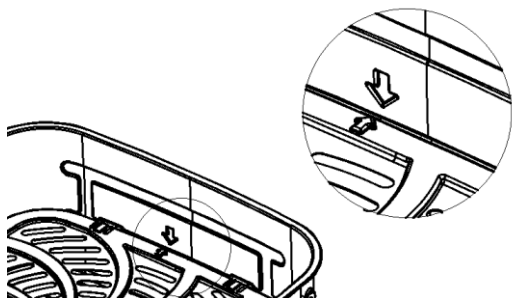
1. Carefully pull the outer pot out from the air fryer with the handle.

2. Place your food on the baking tray.

NOTE: Do not exceed the Max. indication level.




3. Slide the outer pot back into the air fryer.


4. If the frying tray need to be used on the second layer, the arrows on the frying tray need to correspond to the arrows on the pot





CAUTION: DO NOT TOUCH THE OUTER POT DURING AND SOME TIME AFTER USE, AS IT GETS VERY HOT. ONLY HOLD THE OUTER POT BY THE HANDLE.


NOTE: THE APPLIANCE CAN NOT WORK UNTIL THE OUTER POT IS FULLY CLOSED.

5.Plug the appliance to the power socket and the power button  will light up in white color. Press this button , the control display, power/start button, and menu button will light up in white color. The display shows 15 minutes and 180°C as the default setting. Adjust the Time or Temp. press the button   to set the time or temperature according to the ingredients. (Refer to the “Setting” to determine the correct temperature and cooking time)

6.Press the start button  to start the appliance. During the working process, when the LED [*t u r n*] appears and the alarm is sounded, you can shake and turn the food to make the heating more evenly.

7.Tap the light button [] Stove lamp work, the default working time is 2min, Tap the light button again [] Turn off the lamp. The stove light will automatically turn on when told to turn over the pot, The stove light will turn off automatically after the reminder is over.

8.Delay function Operation Guide: After setting the required temperature and time, press the delay button [**DELAY**] to enter the reservation setting, press


the time plus or minus button to set the reservation time, and press the Start button [] to confirm. After the reservation time is over, the product will automatically start.

Note: The time adjustment range is 0.5-12H, the interval of each file is 0.5H .


9. After the product is powered on, if the pot is not inserted, the digital tube will show OPEN, and after inserting the pot, the display will come to default interface, and the product can be used normally.

10. When the product needs to be shut down, long press the button for 3 seconds


[]

11. NOTE: If the appliance is not started in 5 minutes, the appliance will enter into standby mode, press the power button  to light up the display again.

12. The timer will begin to count down when the appliance reaches the set temperature. The “MIN” symbol behind the timer will extinguish when there is only one minute left and the cooking time will count down from 60 seconds to 0. When cooking complete, the “MIN” symbol will light up again and the time show 0 on the display.

13. During the cooking operation, you can press the pause button  to stop the appliance, the timer will stop and shows the remaining time. Press this button again to continue the cooking operation.

14. For convenient operation, you can select the preset menu program, and the corresponding menu symbol on the display screen will flash the preset time and

temperature corresponding to the preset menu. After adjusting to the appropriate time and temperature, press the start button [].



French Fries: 200°C 25 Min



Fish: 165°C 15 Min



Drumstick: 185°C 40 Min



Shrimp: 160°C 12 Min



Steak: 180°C 17 Min




Cake: 160°C 30 Min



Pizza: 180°C 8 Min



Chicken wing: 180°C 23 Min

Those values can be changed by pressing the Time and Temp. adjustable buttons. Confirm the program by pressing the start button  .

15. Your ingredients may require shaking halfway through the cooking time (refer to the “Setting” for information). To do this, you have two options:

- Pull the outer pot out from the appliance by the handle directly, the appliance will stop working immediately. Shake the ingredients and then slide the outer pot back into the oil free fryer, the appliance will start working again automatically.

- Press the pause button to stop the appliance firstly, pull the outer pot out from the appliance, shake the ingredients and then slide the outer pot back to the oil free fryer, press the pause button again to continue the cooking operation.

During the cooking process, the buzzer will sound and the LED digital tube

shows *t u r n* , prompting the user to shake or turn the food.

After the end of cooking, the buzzer will sound 3 times and the LED display show OFF and the pot will be extracted and placed on the anti-hot countertop.

NOTE: If there is no operation within 2 minutes after cooking complete, the appliance will show the default setting on the display.

16. Check if the ingredients are ready. If they are not ready yet, slide the outer pot back into the oil free fryer and set the timer for a few extra minutes under same temperature setting.

17. To remove small ingredients such as french fries, push out the outer pot and empty the outer pot into a bowl or onto a plate.

To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the outer pot and place into a bowl or onto a plate.

Tips

- ▲ Smaller ingredients usually require a slight shorter preparation time than larger ingredients.
- ▲ For best results of smaller foods such as fries, onion rings and chicken nuggets, shake to mix the food in the Baking halfway through cooking time. This can help to prevent unevenly fried ingredients.
- ▲ Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you add the oil.
- ▲ Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- ▲ Snacks that can be prepared in an oven can also be prepared in the air fryer.
- ▲ For French fries, use 500 grams (17 ounces) at a time for best results.

Settings

The table below will help you select the basic settings for your food types.

NOTE: These settings are indications only, as time adjustments will be required depending on the size and shape of the foods you are cooking.

Ingredients	Min. to Max. Amount (gram)	Time (mins)	Temp (°C)	Tips
Thin frozen fries	250-500	20-30	200	Shake
Thick frozen fries	250-500	20-30	200	Shake
Frozen chicken nuggets	150-400	8-15	180	Shake
Frozen steak	140-300	15-18	200	
Chicken wings	200-400	14-18	200	Turn over
Chicken Chop	150-300	12-16	160	
Chicken breast	200-500	30-35	180	
Steak	100-400	25-30	180	
Pork Chop	100-400	13-18	180	
Bacon	100-300	8-10	180	Shake
Croissant	150-300	14-18	180	

(Note: When the frying tray is placed on the second layer, the baking time needs to be appropriately shortened)

Cleaning and storage

Clean the appliance after every use and before storage.

There is non-stick coating on the outer pot and Baking tray. Do not use metal utensils or abrasive cleaning material to clean them, as this may damage the non-stick coating.

The outer pot and Baking tray are dishwasher safe, you can also use the dishwasher to clean them.

1. Unplug the air fryer from the power socket and allow the appliance cool fully. You can also remove the outer pot from the appliance to make the appliance cool down quickly.

2. Wipe the outside of the unit housing with a damp cloth. Do not immerse unit housing in water or any other liquid and do not rinse under running water.

3. Clean the outer pot and Baking tray with hot water, some washing-up liquid and a non-abrasive sponge.

Tips: If dirt is stuck to the Baking tray, or the bottom of the outer pot, fill the outer pot with hot water with some washing-up liquid. Put the Baking tray in the outer pot and let the outer pot and the Baking soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a damp cloth or a cleaning brush to remove any food residues.

6. Make sure all the parts are clean and dry thoroughly before storage.

Never store the air fryer when it is hot or wet.

7. Store the air fryer in its box or in a clean and dry place.

Disposal and recycling



Wast electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority or retailer for recycling advice.

TROUBLESHOOTING

Error code	Cause	How to do
E1	NTC open circuit: the product appears high temperature protection	<ol style="list-style-type: none">1. Check whether the temperature sensor installation is firm and effective;2. Check whether the motor is running normally
E2	NTC short circuit	Replace the temperature sensor
E3	NTC disconnect: the connection of the temperature sensing probe is disconnected or the temperature sensing probe is damaged.	<ol style="list-style-type: none">1. Re-fix the NTC connection terminal2. Replace the temperature sensor

If your problem is not listed, please contact **Customer Support** .

Technical information

Voltage and frequency	220-240V~, 50/60Hz
Heating power	1700W
Temperature range	40 - 200°C (Interval 5°C)
Time range	1 - 60 MIN (Interval 1 minute)
Outer pot capacity	6.5L

L6150, 16th Floor,
No. 117 Xing Guang Ting,
JingShui Yin Road,
Yuexiu District,
510030 Guangzhou

T: +86 103 765 02254

E: info@akavee.com

www.akavee.com