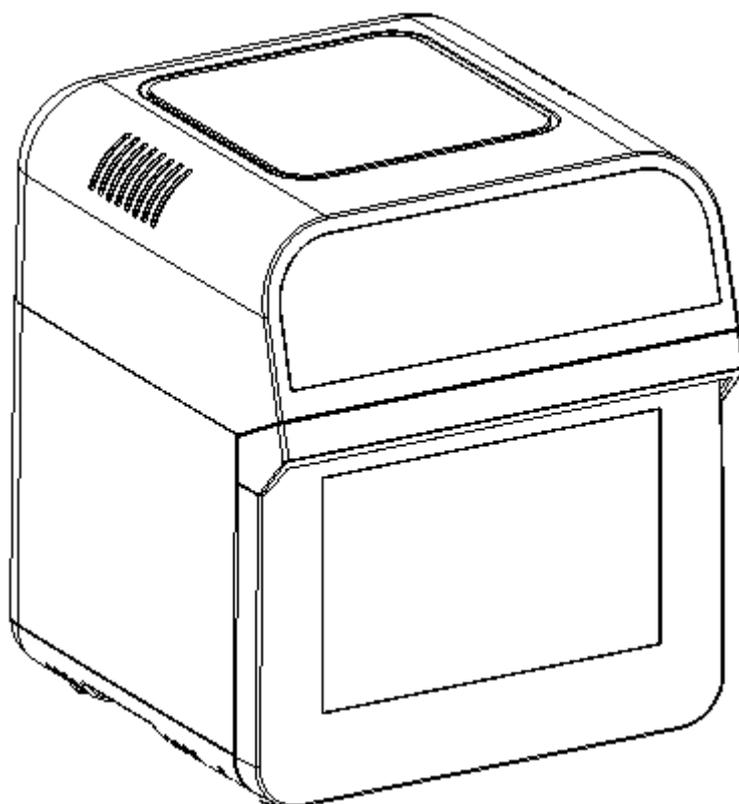


# **crowna**<sub>LINE</sub>

## **AIR FRYER**

Model No.:AF-204



Please keep this instruction carefully

Please read the manual and relevant notes carefully before using

## ▲IMPORTANT SAFEGUARDS TIPS

### Danger

- Do not put the power cord, plug or housing into water or under the tap during cleaning to avoid damage or occur danger.
- Avoid any liquid enter into the appliance to prevent from electric shock or short-circuit.
- Do not cover the air vents of the appliance during it is working.
- Some parts of the appliance have high temperature during operation, e.g.mesh basket, wire rack,drip tray, etc. Please use the tong or glove instead of hand touching directly.

### Warning

- Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.
- Before using, please check the power cord of appliance and the accessories, do not use them with any damage.
- Children should be supervised to ensure that they do not play with the appliance and please keep the appliance away from children.
- Do not let cord hang over the sharp edge of counter.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, to avoid something burning.
- External power cord connection is not allowed.
- During operation, the appliance's inner chamber is in high temperature. Please do not put any plastic dishes, plastic bowls or preservative film into it.
- The appliance should be placed on a horizontal and stable surface when using. Do not place on plastic, board or any other hot-short, easy-wear surface.
- Do not place the appliance against wall or other appliances, remain around 10cm space from them.
- Do not place anything on the top of appliance.
- Do not use the appliance beyond the specification of this manual.
- Do not use this product in the unattended situation.
- During the appliance work, hot steam will exhaust through the hind side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet hole. Also be careful of hot steam and air when you remove the mesh basket, drip tray,

wire rack from the appliance.

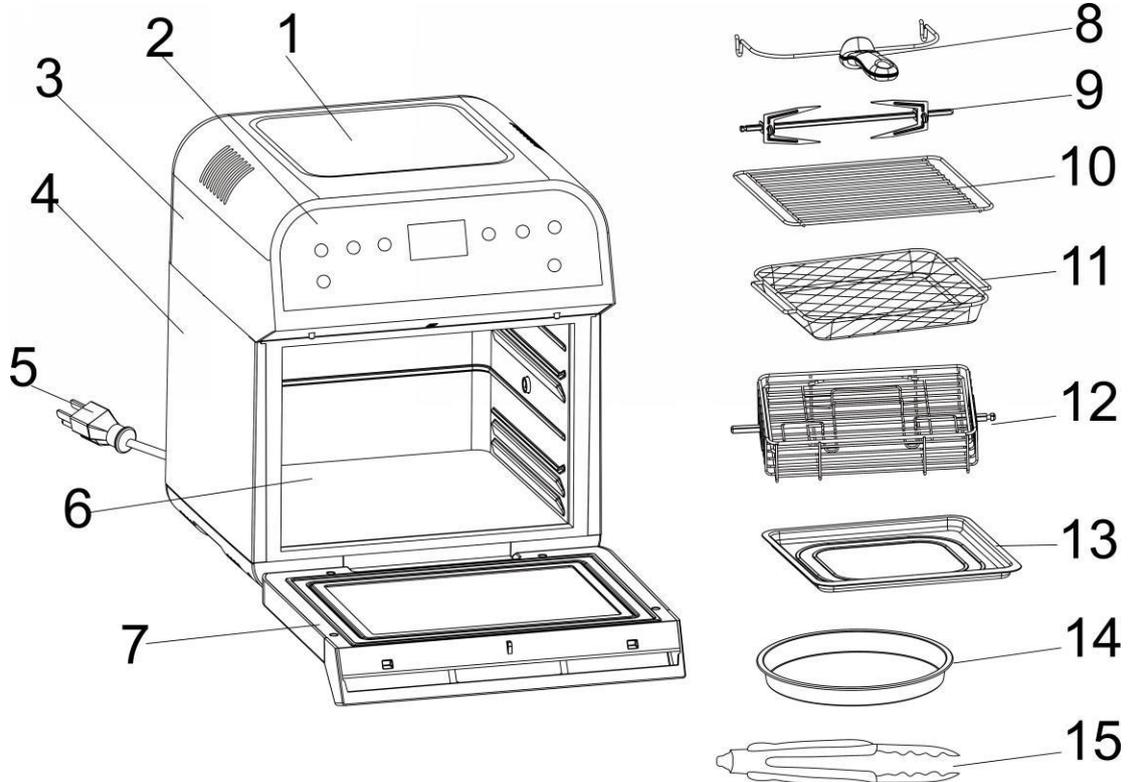
- After finishing cooking and when you take the accessories out, the heated accessories are with very high temperature, do not touch them.
- If the preset time is too long, the food will be burnt and smoky and when the smoke release from air outlet, plug off immediately, clean the food and oil on mesh basket, wire rack and drip tray, etc.
- After using the appliance, please press the power button, then pull the plug from the socket, avoid to pull the power cord strongly and directly.

### Caution

- Unplug the appliance from outlet when it is not in use or before cleaning. Cool it down first and then begin to clean.
- Do not use any non-native accessories.
- This appliance is household use only. Do not use it outdoors.
- Clean and wipe the accessories before putting the food inside.
- The appliance is with built-in safety switch.
- Always unplug the appliance while not use.

## ▲ PRODUCT STRUCTURE DIAGRAM

### Product Components:



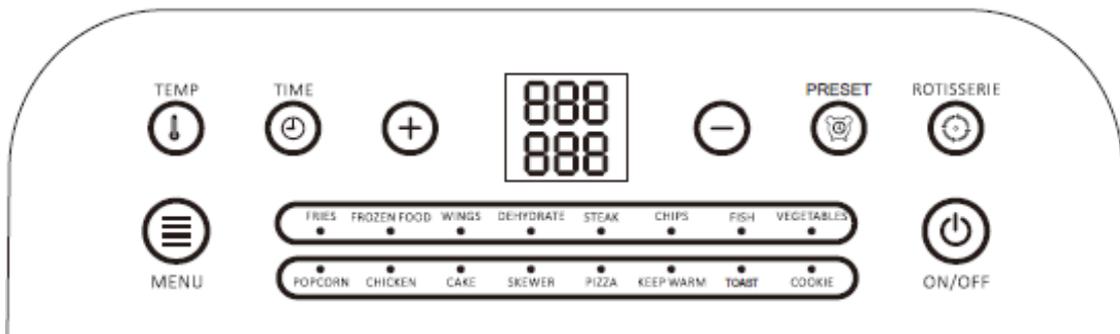
1. Top cover	9. Rotisserie fork
2. Control panel	10. Wire rack

3. Upper cover	11. Mesh basket
4. Housing	12. Steak Cage
5. Power cord	13. Drip Tray
6. Inner case	14. Frying Pan
7. Door	15. Tong
8. Rotisserie Tong	

### Before first use

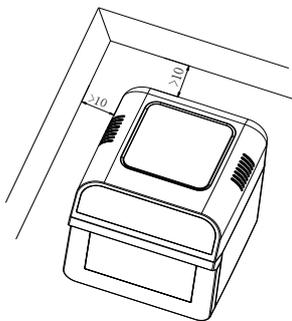
1. Remove all packaging materials, stickers and labels.
2. Clean the mesh basket and all other accessories with hot water, washing-up liquid, and a non-abrasive sponge.
3. Wipe the interior and appearance of the appliance with a cloth.

### Intelligent control panel:



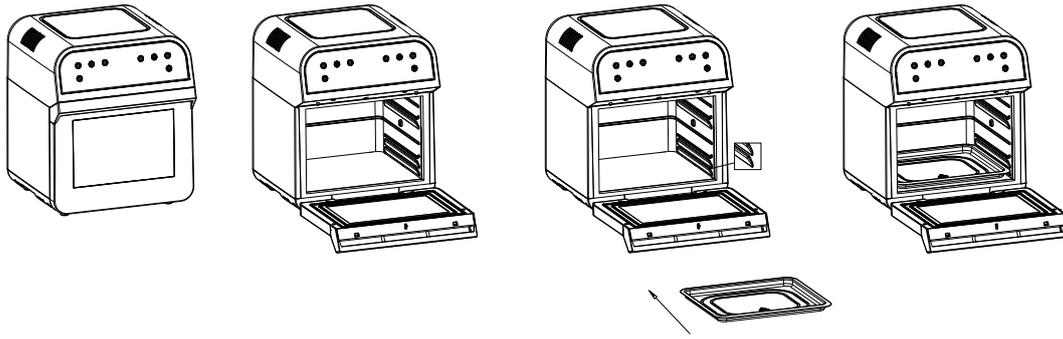
### ▲PRODUCT'S ACCESSORIES USE INSTRUCTIONS

1. Put the appliance on a horizontal surface. Keep at least 10cm space of back and sides from the wall, and pay attention to keep the appliance away from curtains or wall covering and other combustible materials.



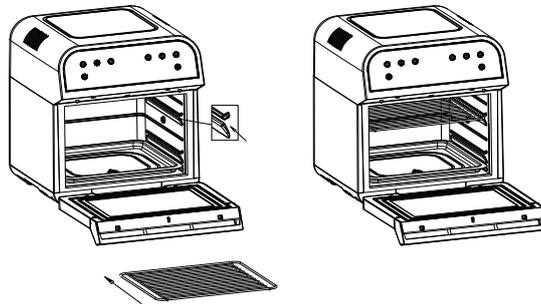
#### 2. Drip tray

Open the door, put the drip tray into the appliance according to the directions which show in below pictures:



### 3. Wire rack

Insert wire rack into the appliance according to the directions which show in below pictures:



### 7. Rotisserie Tong

Use it to take rotisserie fork into the inner chamber or out of inner chamber.



### 8. Mesh basket

Put the food into mesh basket, put it into the inner chamber, close the door. As below photos:



### Note:

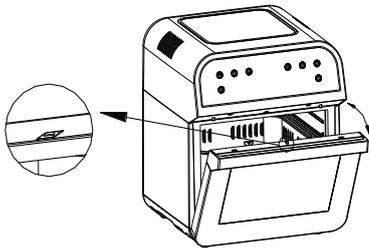
\*Choose proper accessories for different cooking.

\*Please use personal glove to take out the drip tray or wire rack after finished cooking.

- \* Please always keep the drip tray stay in the lowest layer for gathering oil from fried food.
- \* Do not put food exceed the MAX position because the food may become bigger after heating, count the amount according to the physical truth.

## ▲PRODUCT OPERATE INSTRUCTION

1. After power on, the buzzer rings, and the digital screen flashes with all the indicator lights, then it shows the black screen.
2. Press "ON/OFF", indicator light and digital screen light up, the appliance goes into standby mode.
3. In standby mode, all other key buttons are locked except for "ON/OFF" "MENU" "PRESET" .
4. In standby mode, the appliance will be shut down automatically if no any operation within 60 seconds.
5. Press "MENU" to enter into the function selection mode, select a correct function, press "ON/OFF" , then the appliance will go into the working mode.
6. It is a safety switch which show in the below picture. Operate it according to the photo. The appliance can only work properly when the front door closed. Otherwise, it will give an alarm reminder when you press "ON/OFF".



### Menu Function Selection

1. We provide a combination of cooking time and cooking temperature to meet your different cooking needs.
2. Press "MENU" , when you press the key button each time, the control panel will appear the corresponding graphics, meanwhile the indicator will light up. After selected, press "ON / OFF" , the appliance starts working.
3. Here are our menu combinations. You can also change the cooking time and temperature according to your actual needs.

Fries	220°C	25mins
Frozen Food	80°C	10mins
Wings	200°C	15mins
Dehydrate	70°C	8 hour
Steak	180°C	12mins
Chips	220°C	20mins

Fish	180°C	15mins
Vegetables	180°C	12mins
Popcorn	220°C	10mins(Need to preheat for 2 minutes)
Chicken	220°C	30mins
Cake	180°C	30mins
Skewer	200°C	15mins
Pizza	180°C	15mins
Keep Warm	80°C	30mins
Toast	200°C	4mins
Cookie	180°C	12mins

Note: The larger the size of roasted chicken or food, the more time and temperature it will take, cook the food according to the actual situation.

### Setting cooking time and temperature

1. After pressing "MENU", if you need to reset cooking temperature and time, press "TEMP" "TIME" to change cooking time and cooking temperature.
2. When you adjust the cooking temperature, the digital screen  flash, then press "+" "-" to increase or decrease the cooking temperature. Each press will change 10°C. You can continuous press the key, the temperature changes rapidly at 10°C. Temperature adjustable range is 50 ~ 220°C (Dehydrate function temperature can be adjusted from 50-70°C, it can make yogurt if adjust to 50°C with 8 hours).
3. When you adjust the cooking time, the icon  flash , press "+" "-" to set your desired cooking time . Each press will change 1min. If continuous press, then it will change with every 10mins. The cooking time range is 1--60mins. (Dehydrate function is 8 hours)

### Preset function

1. Press "PRESET" , and the screen will show the tolerant preset time to 1 hour. You can preset cooking time by "+" and "-", each press will change by 1min. If continuous press, then it will change with every 10mins. The preset time range is 1 minute - 9 hours 59 minutes.

**Note:** this function needs to press the selection menu first, then press "PRESET" to operate.

2. If you want to change cooking time and temperature, press "MENU" again and reset the data.
3. Press "ON/OFF" to confirm the preset function and start countdown.

### Pause function

1. During cooking process, the appliance will stop automatically once you open the door. In this situation, only "ON/OFF" and "ROTISSERIE" can be worked, other key buttons will be locked. When you close the door, the appliance will continue the previous cooking work.

**Note:**

When open the door in the working state of the appliance with pause function, the appliance will take off and the display screen will be blank if you didn't close the door within 10 minutes, and the appliance is at the state of power off (It's also at this state after you close the door).

**Tips:**

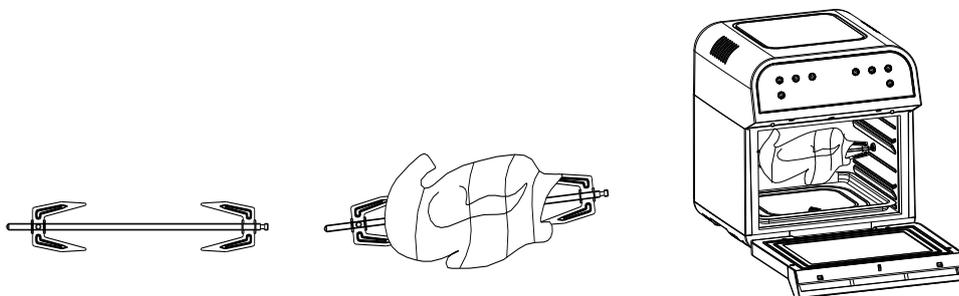
During cooking, turn the food regularly or anomalous to cook the food more evenly and better.

Note: During cooking, mesh basket, drip tray or other accessories are very hot and can not be touched directly by hand.

### Rotating function

1. This function can make food heat more evenly. When you press "ROTISSERIE", the related indicator light "  in the control panel will be on and rotating function begins working. Press "ROTISSERIE", it will cancel this function.

2. Use of rotisserie fork as below photos:



**Note:**

The total weight of chicken should not exceed 2.7lb, If the weight is more than 2.7lb, please use the frying basket, because the big chicken will touch the drip tray when rotating if you use rotisserie fork.

The position where the chicken legs and wings open should be bound with something.

When bake, it is better to make a few holes with needle in the chicken legs because the meat of the chicken legs is thick and the heat is difficult to penetrate the meat.

### Finish cooking

1. When the appliance finished working, it will make a sound "di" "di" "di" and then stop working, but its fan will continue working 1 minute until the internal center

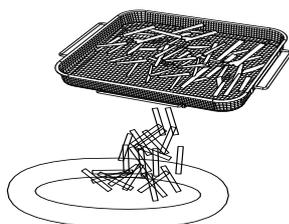
temperature drops.

2. Open the front door, then remove the accessories from the inner chamber with glove, handle or tong and put it in a safe horizontal place.

**Note:** When remove mesh basket from the appliance, do not touch it with your hands.

**Tips:** If the food looks not very good after cooking, put the accessories with the food back again into the inner chamber, just cook a few more minutes again.

3. Put the cooked food on a plate or tableware. As below photo:



4. After cooking , press “ON/OFF” to turn off the appliance and unplug power cord from the wall.

## ▲ Cleaning and maintenance

**Note:** Be sure to unplug this appliance before cleaning.

- ✧ Clean mesh basket, wire rack, drip tray etc with water or washing-up liquid after using.
- ✧ Wipe the appliance with soft moist cloth.
- ✧ Don't immerse the power cord, plug and the appliance's body into water or other liquid, it may cause damage of appliance, fire, electric shock or injury to persons.
- ✧ After drying, assemble all parts and then place it in a dry, clean, no corrosive environment.