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User Manual

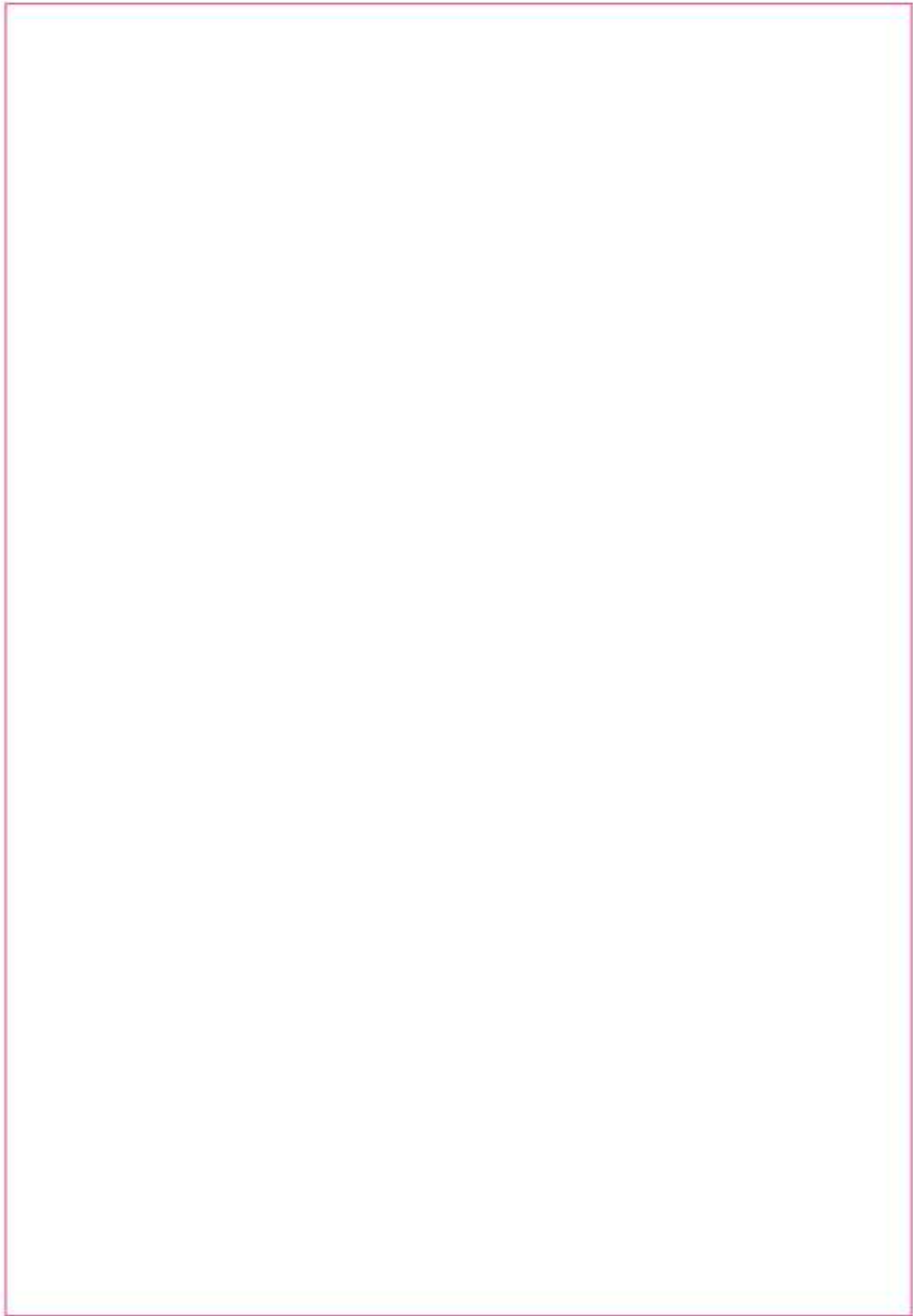
HÄFELE
APPLIANCES



NOIL AIR FRYER

OPERATING & SAFETY INSTRUCTIONS

For Indoor Household Use Only



INSTRUCTION MANUAL

Read these instructions carefully before using your Air Fryer

SAVE THESE INSTRUCTIONS CAREFULLY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, different than the functional surfaces, can develop high temperatures. This equipment shall be used with **CAUTION**, use heat protection like gloves. Surfaces other than intended gripping surfaces need sufficient time to the cool down.
5. Unplug from outlet when not in use and before cleaning.
6. Type Y: If the supply cord is damaged, it must be replaced by the manufacturer, its service technician or a qualified person.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use the appliances outdoor
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place the appliance 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 hot liquids.
12. Always attach the plug to the wall outlet. To disconnect, turn all control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be operated by children aged 8 years and above & persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction

concerning the use of the appliance & understand the hazards involved. Cleaning and user maintenance should be performed by children aged 8 years & above.

15. Keep the appliance and its cord out of reach of children.

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

INTRODUCTION

Air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air fryer heats food at all directions and most of the ingredients do not need any oil.

TECHNICAL DATA:

- Voltage:220-240V~ 50Hz
- Wattage:1700 W/atts
- Capacity of basket:5.0Litre
- Capacity of pot: 6.3Litre
- Adjustable temperature:80°-200°C
- Timer (0-60 min)

GENERAL DESCRIPTION (Fig.1)

Fig.1

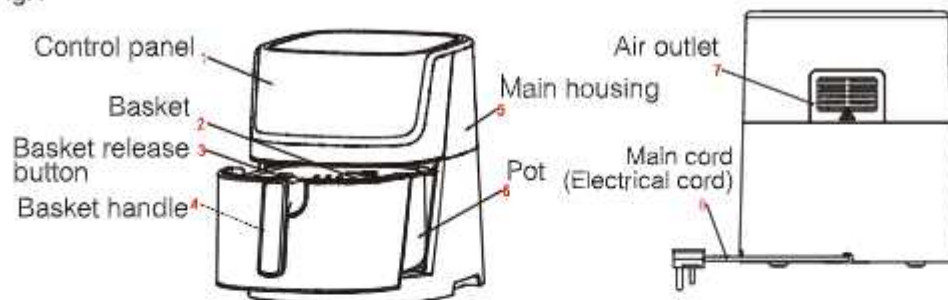


Fig.2



Fig.3

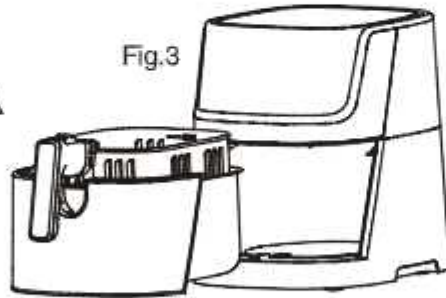


Fig.4



Fig.5



Fig.6



IMPORTANT INSTRUCTIONS

CAUTION

- This appliance can be operated by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance and understand the hazards involved. Cleaning and user maintenance should be performed by children aged 8 years and above.
- Keep the appliance and its cord out of reach of children.
- Never immerse the housing, which contains electrical components and the heating elements, in water or rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.

WARNING

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.

- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave a minimum clearance of 10cm above the appliance a minimum clearance of 10cm is required between the appliance and any adjacent walls
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pot from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pot from the appliance.

CAUTION

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, motels, and other non-residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes void and we could refuse any liability for damage caused.
- Always unplug the appliance while not in use.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

BEFORE FIRST USE

- Remove all packaging materials.
- Remove any stickers or labels from the appliance .
- Thoroughly clean the basket and pot with hot water, some washing liquid and a non-abrasive sponge.
- Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air, Do not fill the pot with oil or frying fat directly.

PREPARING FOR USE

- Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

- Place the basket in the pot (Fig.3).

Do not fill the pot with oil or any other liquid.

Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result

USING THE APPLIANCE

Hot air frying

1. Connect the mains plug into an earthed wall socket.

2. Carefully pull the pot out of the air fryer (Fig.6)

3. Put the ingredients in the basket. (Fig.5)

4. Slide the pot back into the air fryer (Fig 4)

Kindly note to carefully align with the guides in the body of the fryer.

Never use the pot without the basket in it.

Caution: Do not touch the pot during operation and after use, as it gets very hot. Only hold the pot by the handle.

5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).

6. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer

Caution: Do not press the button on the handle during shaking. (Fig.3)

Tip: To reduce the weight, you can remove the basket from the pot and shake the basket only. To do so, pull the pot out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pot

Tip: At half the set time you hear the buzzer with shake reminder icon (🔊) flashing in the display when you have to shake the ingredients.

7. When you hear the timer buzzer the set preparation time has elapsed. Pull the pot out of the appliance.

8. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.

9. To remove ingredients (e.g. fries), pull the pot out of the air fryer and place it on a flat surface, and press the basket release button and lift the basket out of the pan.

Do not turn the basket upside down with the pot still attached to it, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients.

The pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pot.

10. Empty the basket into a bowl or onto a plate.

11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS





OPERATION INSTRUCTIONS

Key 1- Power Key 



Once the Basket and pot are properly placed in the main housing, the Power light will be illuminated. Pressing the power key for 3 seconds will set the unit default temperature 200°C (400°F)", while the cooking time will be set to 15 minutes. Pressing the Power key a second time will start the cooking process. During operation pressing the power key for 3 seconds will shutoff the appliances.



Note: During cooking, you can touch the keys to control the pause and start of cooking.

Key 2- Preset Key 

Selecting the "  " Preset key enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begins.

Key 3  & Key 4  - Timer/Temperature Control Keys

Selecting the Key 5 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking temperature **5°C(10°F)** at a time. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 80°-200°C(175-400°F) Selecting the Key 6 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking time, one minute at a time. Keeping the key held down will rapidly change the time

Key 5  & 6  - Temperature/Timer Control Keys

Indicator light "7 " Fan indicator

Indicator light "8 " Shake reminder

Indicator light "9 " Keep warm function

Indicator light " 10 "Temperature indicator

Indicator light " 11 " Timer indicator

Indicator light " 12-19 " Recipe indicator

SETTINGS

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Rapid Air Technology instantly reheats the air inside the appliance pulling the pot briefly out of the appliance during operation barely disturbs the process.

Tips

- Small amount of ingredients usually require a relatively shorter preparation time than relatively larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent uneven frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer.
- Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made

dough also requires a shorter preparation time than home-made dough.

- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients

- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C (300°F) for up to 10 minutes.

		Time	Lamb chop	Chicken	Shrimp	Fish	Pizza	Fries	Bake	Vegetables
Temp	80-200°C	1-60 min	180 16	180 25	180 12	180 18	200 20	190 20	160 17	160 17
Min-max Amount(g)			100-600	100-600	100-500	100-500	100-500	100-500	100-500	100-500

CLEANING

Clean the appliance after every use.

The pot and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

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

Note: Remove the pot to let the air fryer cool down more quickly.

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

3. Clean the pot and basket with hot water, some washing liquid and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot water with some washing liquid. Put the basket in the pot and let the pot and the basket soak for approximately 10 minutes.

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

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

STORAGE

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

ENVIRONMENT

Do not throw away the appliance with the normal household waste when end of life

Please hand it in at an official collection point for recycling. By doing this, you help to preserve the environment

GUARANTEE & SERVICE

If you need service or information or if you have a problem, please contact local authorized service centre

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.

Problem	Possible cause	Solution
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan . make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Dear Customer,

Thank you for purchasing NOIL Air Fryer from Hafele.

Hafele is dedicated to add more functionality to your daily lives thus making life more comfortable and we continually strive to provide our customers with the best controls in the industry.

If you have any technical questions related to this product or the installation of any of our built in range of appliances, please feel free to call our customer care number at 1800 2666667 or visit our website at www.hafeleindia.com

Warm Regards,

Technical Team

Hafele India Pvt. Limited

CUSTOMER COPY

Customer Name:	_____	Dealer Stamp
Customer Address:	_____	
Invoice Number:	_____	
Product Article Code:	535.43.718	
Product Serial Number:	_____	
Date of Purchase:	<input type="text" value="--/--/----"/> DD/MM/YYYY	

HAFELE WARRANTY

This Warranty is valid in country of purchase only. This warranty is given by Hafele India Pvt Limited (HIN).

This appliance is warranted by Hafele India Pvt. Limited to be free from defects in materials and workmanship for a period of 2 years from the date of installation. You are entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. In the event of a minor failure, HIN reserves the right to choose to repair or replace the appliance.

To make a warranty claim, you must be able to supply proof of purchase. In the first instance, you should call our Customer Care - 1800 2666667. HIN will create and retain a computer record of your application. HIN will bear any expenses incurred for warranty claims, excluding the cost of transport of the appliance for service or the service agents travelling costs to and from your home if you live outside the service area of HIN or one of its service agents.

Warranty Terms & Conditions:

- The defective spare part / Parts shall be the sole property of manufacturer and will be collected by the authorised Service Franchisee
- The warranty does not cover any accessories external to the system or supplied by dealer
- The unit will be repaired / part replaced by authorised service franchisee engineer only; warranty will not cover if unauthorized person repair / installation done

- Any defect in the electrical, plumbing, other fitting outside product shall have to be rectified by the purchaser only.
- Hafele shall not be liable for any delay in rectifying the product, in the event of non-availability of components and in no way be responsible for any losses, direct or indirect, arising out of the delay, if any
- Warranty shall stand ceased / cancelled if the product is used for any type of commercial purpose
- Defect that have occurred due to causes beyond our control like lighting, abnormal voltage or other acts of God
- The installation site condition that do not conform to the recommended operation condition of the product
- Use of non-recommended consumables causing damage to the product or its performance
- The product is not used in accordance with the instructions mentioned in the instruction / user manual
- The original serial number is removed, obliterated or altered from the product
- The warranty is confined to the first purchaser of the product only
- The warranty is limited to functional parts only., i.e .It includes the electrical and mechanical parts only, plastic, rubber, glass, acrylic parts are not covered in warranty
- In the event of product failure Hafele India will repair the product through its authorised service franchisee only
- The warranty does not include periodic check-ups, maintenance and repair or replacements of parts due to wear and tear.
- In the event of repair / replacement of any part / parts of the product, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty
- The warranty is issued at Mumbai, and courts at Mumbai shall have exclusive jurisdiction over matters covered or flowing from this warranty

DEALER COPY

Customer Name:	_____	Dealer Stamp
Customer Address:	_____	
Invoice Number:	_____	
Product Article Code:	535.43.718	
Product Serial Number:	_____	
Date of Purchase:	<input type="text" value="--/--/----"/> DD/MM/YYYY	

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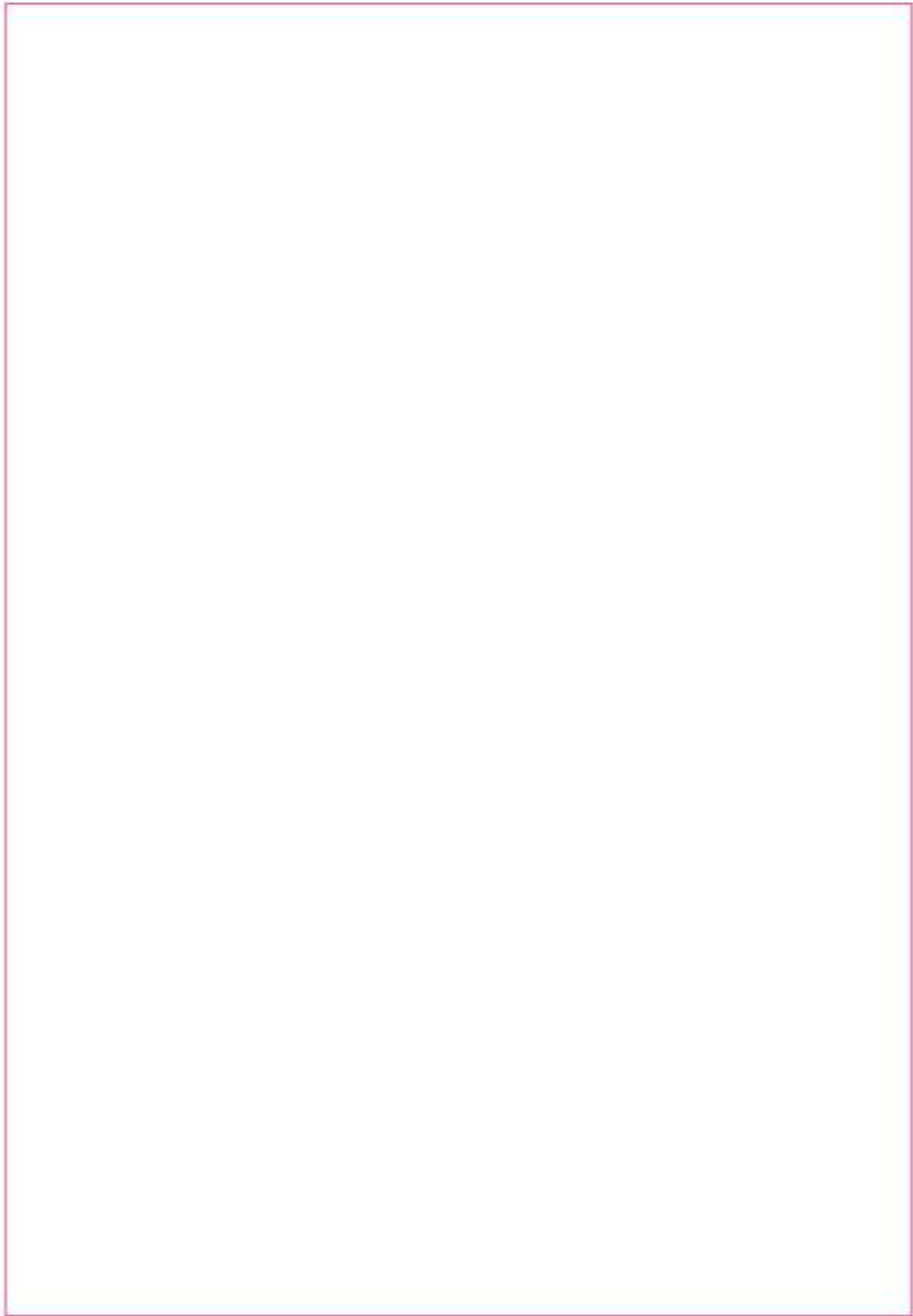
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- The warranty is issued at Mumbai, and courts at Mumbai shall have exclusive jurisdiction over matters covered or flowing from this warranty





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Haji Moosa Patrawala Ind (SCBO)
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