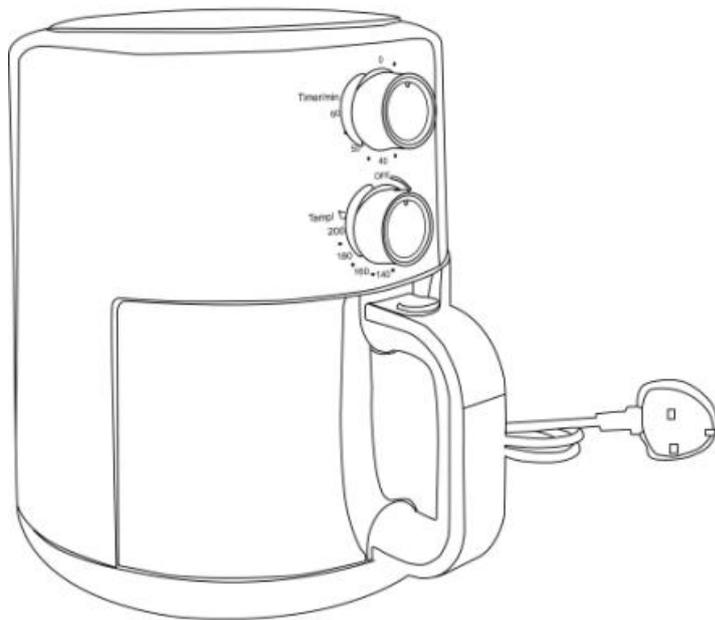


# Haier

## Air fryer instruction manual



Model: HA-AF30A

## Chapter 1: Precautions for Safe Use:



Warning: Be alert to risks that may result in personal danger, serious injury, or significant property damage.



Caution: Pay attention to the risk of damage to goods that may cause personal injury;



warning

The temperature of some surfaces is very high during the operation of electrical appliances.



Its surface becomes hot during use.

The appliance cannot be operated by means of an external timer or a separate remote control system

If the power software is damaged, it must be replaced by a professional in order to avoid danger.



- 1.This product should not be used by children or people with physical, sensory or mental disabilities.Unless assisted by a guardian
2. This product is for home use only.The Company shall not be liable for any malfunction caused by any commercial use, improper use or failure to comply with this manual.
- 3.It is strictly prohibited to use the product for purposes other than

heating food.

4.All packaging materials must be removed when used, otherwise the product will cause fire and burn in the process of work.

5.Ensure that the power cord does not come into contact with sharp edges, burrs, other protruding sharp objects or surfaces with high heat.In order to prevent leakage of electricity, causing electric shock or fire.

6.Before connecting the power supply, please check whether the voltage marked by the product is the same as the voltage of the power supply, so as not to damage the components and goods and cause fire.

7.Do not leave the product unattended to prevent fire hazards due to burning of raw materials.

8.This product shall not be empty cooked for a long time (without any food materials).

9.The product will produce high temperature and steam during the working period, please do not touch with your hands or put your face near, especially when you take out the pot, there may be hot steam from the fryer, to prevent scald.

10.After use, please cut off the power supply, clean the pot chamber after cooling the single product, to prevent smoke or fire when the residue is baked again.

11.If the product breaks down or is damaged, please stop using it and

send it to our after-sale service point for repair. Do not repair it by yourself to avoid danger.

12. In order to prevent electric shock or fire, please ensure that the power supply is disconnected in the following cases: when not in use, cleaning or moving the product, when the product fails.

13. It is strictly prohibited to soak the product and the power cord in water or other liquids, and do not spray the product, in case of short circuit leakage of electrical components during water intake.

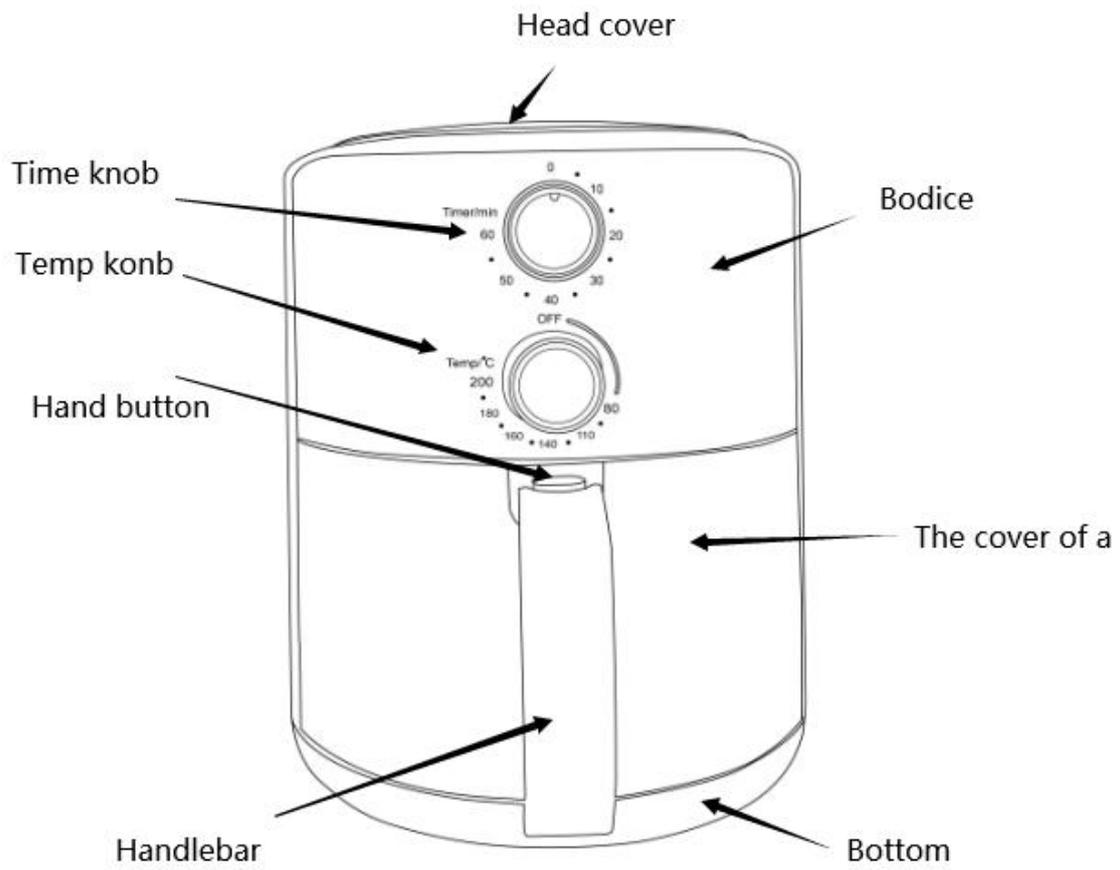
14. Please do not use any accessories that are not included with this product to avoid accidental injury.

**Do not use this product under the following conditions:**

1. The product or power cord is faulty
2. Accidental product fall, causing damage or abnormal operation

If the above situation occurs, please send the product to the after-sales service center

## Chapter 2: Components and Functions



## Chapter 3: Method of application

1. The product should be stably placed on the flat plate, connected to the power supply, and make the air around the product circulation, away from flammable substances.
2. Put the pan into the frying barrel before use, then push the frying barrel into the machine.
3. Before placing the ingredients, please preheat the product (3 minutes).
4. After the product is powered on, Adjust the time and temperature knobs according to the silk-printed recipe file on the top, and the fryer starts to work.

### Method of application

1. Hold the basket handle with your hand, pull the basket out, put the bucket on a flat table, press the "basket out button" and lift it up, you can take out the basket.
2. Put the basket into the barrel. And please confirm whether the basket is fastened on the barrel, and then put the barrel into the air fryer.

3. Turn the temperature knob to the position of 100-200°C and set the appropriate temperature according to the Food Baking Recommendation Table.

4. Turn the timing knob to the specified time position. In addition, the power indicator lights up, indicating that the power has been started.

5. Take the frying pail out of the pan while cooking, turn the food, and then push the frying pail back into the fryer to continue cooking.

6. After the food is cooked, turn the timing knob to the switch position first, and then unplug the power cord. Carefully take out the frying pan, hold the handle of the frying pan, press the hand button, then pull it out, lay it on the table, and then take out the baked food.

Pattern	Time range (min)	Temp range (°C)	Recommended Food Weight
French Fries	9-16	200	400g
Steak	12-15	200	100-200g
Shrimp	8-12	180	200-250g
Cake	20-30	160	100-200g
Chicken Wing	10-15	180	400-450g
Sweet Potato	25-30	200	500-700g

☆Preparation before first use:

1. Remove all packaging materials.
2. Take out the fryer.
3. Clean the fryer and baking tray with warm water, wipe the sides and bottom of the oven with a clean damp cloth, and allow to dry completely.
4. Place fryer on smooth surface.
5. The fryer should be placed with enough space, and the air outlet should not place any items.

## Chapter 4: Maintenance

1. Before cleaning the air fryer, please cut off the power supply and unplug the plug. Wait for the air fryer to cool completely before doing so.
2. If there are stains in the air fryer, please wipe it with a wet cloth.
3. Clean internal parts such as fryers and baking pans with a neutral detergent.
4. Do not soak the whole air fryers in Clear water or other liquids to clean them, so as to avoid electric shock hazard and functional failure.
5. After cleaning, place the product in a cool and dry place after drying.

## Failure analysis and troubleshooting

The fault phenomenon	The reasons causing	The solution
Product not working	<ol style="list-style-type: none"> <li>1. Power is not plugged in</li> <li>2. The specified time was not reached</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug the power cord into the socket</li> <li>2. Set the timing to the required cooking time</li> </ol>
No cooked food	<ol style="list-style-type: none"> <li>1. Too much food in fried blue</li> <li>2. Set the temperature too low</li> <li>3. Too little time</li> </ol>	<ol style="list-style-type: none"> <li>1. If there are more ingredients, please add the fried blue in batches</li> <li>2. Set the temperature to the desired point</li> <li>3. Increase cooking time</li> </ol>
Food is not fried evenly	Cooking without shaking	Some overlapping foods can be pulled out of the fryer and shaken during cooking
Food is not crispy	No traditional fried ingredients are used	Use foods that are good for frying. If no such food is available, lightly brush the surface with oil
White smoke rose from the pan	<ol style="list-style-type: none"> <li>1. Cooking greasy food</li> <li>2. There are remnants of last cooking in the fryer</li> </ol>	<ol style="list-style-type: none"> <li>1. In cooking greasy food, there will be a lot of smoke leakage, which is a normal phenomenon</li> <li>2. Be sure to clean the fryer after each cooking</li> </ol>

Remark:

The above are common fault diagnosis and elimination methods. For other faults, please contact our customer service or directly go to the designated maintenance point of our company for repair.

