

Haier

Air fryer instruction manual



Model: HA-AF50D

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.

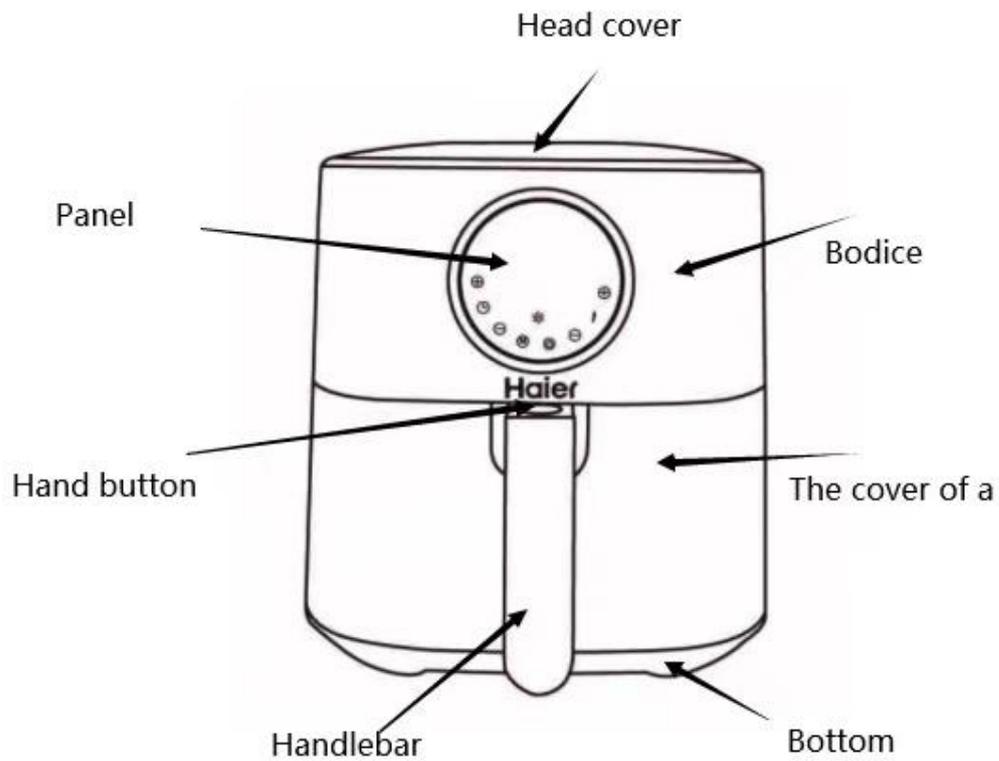
14. Please do not use any accessories that are not included with this product to avoid accidental injury.

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

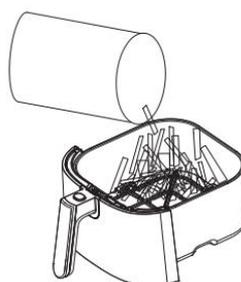
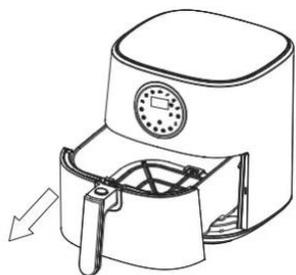


Chapter 3: Method of application

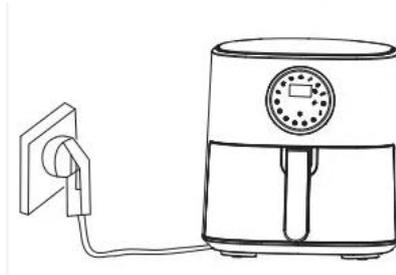
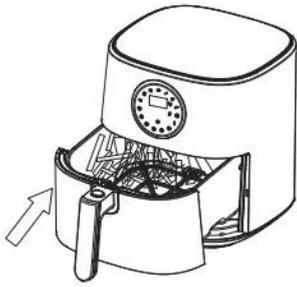
1. The product should be stably placed on the flat plate, connected to the power supply, and make the air around the product circulation, away from flammable substances.
2. Put the pan into the frying barrel before use, then push the frying barrel into the machine.
3. Before placing the ingredients, please preheat the product (3 minutes).
4. After the product is powered on, click the power button “” to start the power supply, press the menu button “” to select the corresponding food menu, and click the power button to start the work.

Method of application

1. Hold the handle of the bucket with your hand, press the button of the hand handle, then pull the bucket out and put the bucket on a flat table .Put the ingredients into a baking tray.(as shown in the picture).



2. Hold the bucket by the handle and lift it, then put it into the fryer. Put the plug into the socket.

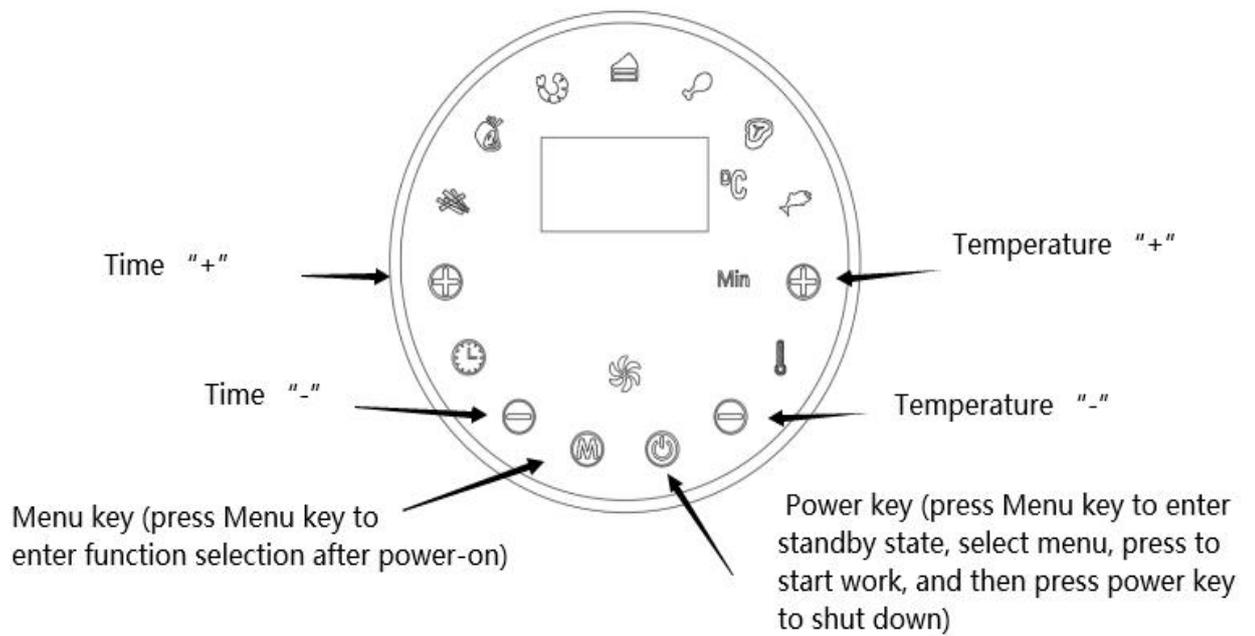


2. Use the control panel to choose the opposite menu for your cooking or adjust the time and temperature according to your own needs.
3. Take the frying pail out of the pan while cooking, turn the food, and then push the frying pail back into the fryer to continue cooking.
4. When the food is cooked, unplug it. 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.

Please take it with care and be sure to lay it flat on the table to avoid being scalded by steam or the frying barrel tipping over, or being scalded by oil or hot food.

A.Function selection status is shown in the figure below.After selecting a function, the indicator light of the function flashes, and the "Power", "Function" and "Time + -" keys light up and flashes (5S alternating display between digital tube temperature and time). The digital tube displays

the default temperature and time corresponding to the function. The corresponding temperature and time as well as the adjustment range of each function are as follows:



Pattern	Temp (°C)	Time (min)	Temp range (min)	Time range (°C)
Default	190	15	80-200	1-60
French Fries	200	20	80-200	1-60
Robs	180	20	80-200	1-60
Shrimp	160	8	80-200	1-60
Cake	150	40	80-200	1-60
Chicken	200	20	80-200	1-60
Steak	200	15	80-200	1-60
Fish	180	10	80-200	1-60

B. Time and temperature adjustment: after selecting the function, touch the "+" or "-" keys to adjust the time and temperature. Take time adjustment as an example, touch the Time + and Time - keys to enter the time mode, change the time by the Time + and Time - keys, and the time range is "00-60 minutes"; Long press the Time + and Time - keys to change the set value.

After use, unplug the power plug and let the air fryer cool completely before moving.

☆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"> 1. Power is not plugged in 2. The specified time was not reached 	<ol style="list-style-type: none"> 1. Plug the power cord into the socket 2. Set the timing to the required cooking time
No cooked food	<ol style="list-style-type: none"> 1. Too much food in fried blue 2. Set the temperature too low 3. Too little time 	<ol style="list-style-type: none"> 1. If there are more ingredients, please add the fried blue in batches 2. Set the temperature to the desired point 3. Increase cooking time
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"> 1. Cooking greasy food 2. There are remnants of last cooking in the fryer 	<ol style="list-style-type: none"> 1. In cooking greasy food, there will be a lot of smoke leakage, which is a normal phenomenon 2. Be sure to clean the fryer after each cooking

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.