



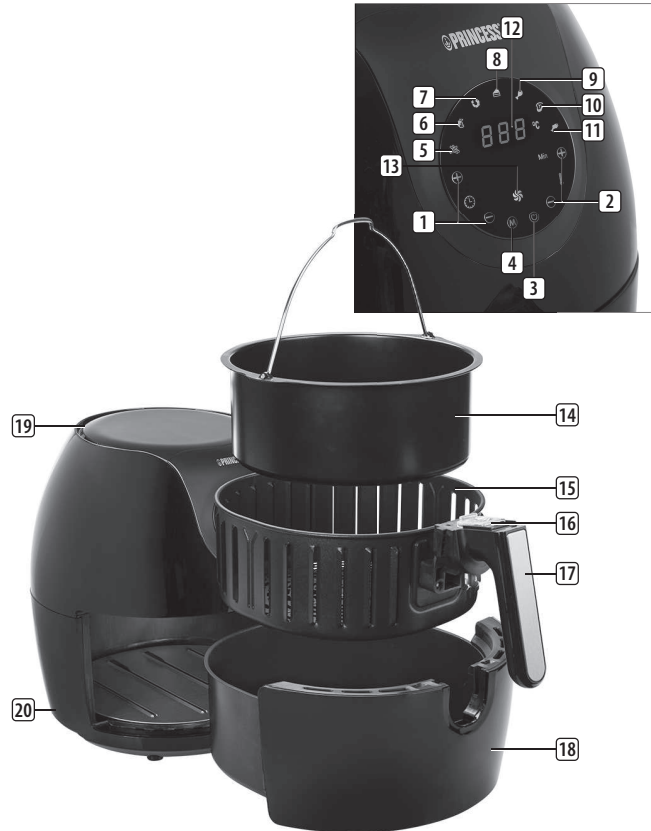
EN Instruction manual



Princess Digital Family Aerofryer

01.182050.02.001

PARTS DESCRIPTION



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using your Princess product. By ignoring the safety instructions Princess cannot be held responsible for the damage. When using an electrical appliance, basic safety precautions should always be observed, including the following:

IMPORTANT: This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children shall not use or play with this appliance. Close supervision is necessary to keep appliance and cord out of reach of children during use.

WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

- Never move the appliance by pulling the cord and make sure the cord does not become entangled. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- The appliance must be placed on a stable, level surface.
- The user must not leave the device unattended while it is connected to the supply.
- This appliance is only to be used for household purposes and only for the purpose it is made for.

- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
- Do not allow children to use the device without supervision.
- It is absolutely necessary to keep this appliance clean at all times, because it comes into direct contact with food.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.



- Surfaces indicated with this logo are liable to get hot during use.
- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10cm of free space around the appliance.
- Do not use the appliance close to inflammable materials (blinds, curtains, etc), nor close to an external heat source (gas hob, hotplate, etc).

- After the baking process the appliance needs to cooldown, this cooling process will activate automatically when the timer is done. **DO NOT** unplug the appliance from the wall socket before the cooling process is finished because the remaining hot air can damage the appliance.
- To prevent fire or shock hazard do not expose this appliance to rain or moisture.
- Do not let the cable run across a cooker or hot area which might damage the cable.
- **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**
www.princesshome.eu

PARTS DESCRIPTION

01 Timer control buttons	11 Fish program
02 Temperature control buttons	12 LCD display
03 Power button	13 Heating-up light
04 Mode button	14 Baking tin 24cm
05 Chips program	15 Basket
06 Meat program	16 Basket release button
07 Shrimp program	17 Cool touch basket handle
08 Cake program	18 Pan
09 Chicken program	19 Air inlet
10 Steak program	20 Hot Air outlet openings

BEFORE THE FIRST USE

- Take the appliance and accessories out the box. Remove the stickers, protective foil, cardboard or plastic from the device. Pull out the Pan (18) by pulling the Cool Touch basket handle (17). Press the Basket release button (16) to take out the basket as there is additional protection under the basket that must be removed.
- Thoroughly clean the basket and the pan with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal and level surface, do not place the appliance on non-heat-resistant surfaces and ensure a minimum of 10cm free space around the device. This device is not suitable for installation in a cabinet or for outside use.
- Do not cover the air fryer or its air inlets (19) or hot air outlets (20).
- Place the basket (15) in the pan (18) correctly. You will hear a "click" when inserted correctly.

- This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.
- NOTE: After the baking process the appliance needs to cool down. This cooling process will activate automatically when the timer is done. Please do not turn off or unplug the appliance from the wall socket before the cooling process is finished, because the remaining hot air can damage the appliance.

USE

- Put the mains plug in an earthed wall socket. Switch the socket on.
 - Press the Power button (3) to turn the air fryer on.
 - When the pan is cold, please warm-up the pan first, by pressing the Timer (1) and Temperature (2) buttons to set 5 minutes on a temperature of 80 degrees. After this, the device is ready for use.
 - When the pan has been in a cold environment it may give error message E1. This disappears when it is acclimatised.
 - Carefully pull the pan (18) out of the air fryer, by pulling the Cool Touch basket handle (17).
 - Place the ingredients into the basket (15). Do not fill the basket or pan with oil or any other liquid.
 - Slide the pan (18) back into the air fryer, ensuring it “clicks” into place.
 - Never use the pan without the basket in it.
 - Do not touch the pan during and immediately after use, as it gets very HOT! Only hold the pan by the Cool Touch basket handle (17).
- There are 7 preset frying modes included: CHIPS = 200° 18 min, MEAT = 180° 25 min, SHRIMP = 160° 8 min, CAKE = 200° 30 min, CHICKEN = 200° 20 min, STEAK = 200° 12 min, and FISH = 180° 10 min. Use the Mode function button (4) to select the correct preset mode depending on the type of food you wish to prepare.
 - When you select a preset mode, the air fryer will start the corresponding program. If you have chosen the wrong mode, you can abort by pressing the Power button (3). The device will stop after 20 seconds. After this you can select another mode. It is also possible to adjust the chosen program by changing the time (1) and temperature (2).
 - The time can be adjusted with the timer control buttons (1). Press the timer control buttons once to increase or decrease the frying time by one minute. Press and hold one of the buttons to adjust the time faster. You can set the timer between 1 and 60 minutes.
 - The temperature can be adjusted with the temperature control buttons (2). Press the temperature control buttons once to increase or decrease the temperature by 5 degrees. Press and hold one of the buttons to adjust the temperature faster. You can set the temperature between 80 and 200 degrees.
 - You do not need to select a Preset mode if you want to experiment with your own recipes. Simply choose the Time (1) and Temperature (2) that suits your personal taste, then press the Power button (3).
 - When you pull out the pan during the frying process, the device will shut off automatically. When you reinsert the pan, the program will resume. For example, if you want to shake your ingredients midway through, carefully pull the pan (18) out of the

air fryer, by pulling the Cool Touch basket handle (17). Now shake your ingredients and replace the pan into the air fryer, ensuring it “clicks” into place. **WARNING!** Do not press the basket release button during shaking.

- To cancel any program, press the Power button (3). The device will shut off after 20 seconds.
- During the hot air frying process, the heating-up light (13) will blink during heating. When the set temperature is reached the heating-up light (13) will stay on continuously. When the temperature drops below the set temperature the heating-up light (13) will start blinking again to maintain the set temperature.
- Excess oil from the ingredients is collected in the bottom of the pan (17).
- When you hear the timer beep, the set preparation time has elapsed. The device will shut off after 20 seconds. Pull the pan out of the air fryer using the Cool Touch basket handle (17) and place it on a heat resistant surface.
- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the air fryer and set the timer (1) to a few extra minutes.
- To remove small ingredients (e.g. fries), press the basket release button (16) and lift the basket (15) out of the pan (18). Do not press the basket release button (16) while holding the pan in air. Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
- Empty the basket (15) into a bowl or onto a plate. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

TIPS

- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Add some oil (max 1 tsp or 6ml) to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you've added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Place a baking tin or oven dish in the 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, manually set the temperature (2) to 150°C and the timer (1) for up to 10 minutes.
- Below are some approximate cooking times. Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Please always check your food is thoroughly cooked through before consuming

Ingredients	Min-Max weight (grams)	Min-Max time (min)	Temperature °C	Princess Hint
Thin Frozen chips	300-800	9-16	200	Shake midway through cooking
Thick Home-made chips	300-800	10-18	200	Add 1 tsp of oil and shake midway through cooking
Frozen Chicken nuggets	100-500	6-10	200	Use oven ready ingredients and shake midway through cooking
Chicken drumsticks	100-500	15-22	180	Turn over midway through cooking
Hamburger	100-500	7-14	180	
Frozen fish fingers	100-500	6-10	200	Use oven ready ingredients
Quiche	400	18-20	180	Use a baking tin/oven dish
Cake	300	18-22	160	Use a baking tin
Muffins	300	15-18	200	Use a baking tin

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
- Never immerse the main air fryer unit in water or any other liquid. The device is not dishwasher proof.
- Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge. The pan and basket are not dishwasher-proof.
- If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.
- Clean the appliance with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.
- The air fryer should be cleaner after each use.

- Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.
- Store in a cool, dry place.

EN

ENVIRONMENT



This appliance should not be put into the domestic garbage at the end of its life, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recycling.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

Support

www.princesshome.eu

smartwares Europe Jules Verneweg 87 5015 BH Tilburg The Netherlands service.smartwares.eu	NL: 088 9340501 Lokaal teler BE: 078 4810947 NLJ Lokaal teler DE: 078 4815400 FR: 1667local ES: 0823 560 650 18ct/min GB: +44 (0) 1625 010152 14CU/Min. dt. Festnetz Mobil max. 42CU/Min DE: +49 (0) 345 701 131 ES: +34 938427589	CUSTOMER SERVICE
	ES: +34 938427589	

[WEEE Logo]



service.princess.info

© Princess 2018