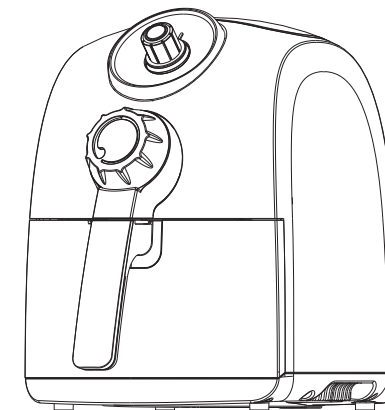




天曜集團（香港）有限公司
Team United Group (HK) Limited
香港新界葵涌打磚坪街49-53號華基工業大廈第一期25樓F室
Unit F, 25/F, Phase 1, Vigor Ind. Bldg., 49-53 Ta Chuen Ping St., Kwai Chung, N.T., HK

NÜTZEN
GERMAN
PERFORMANCE

Manual 說明書



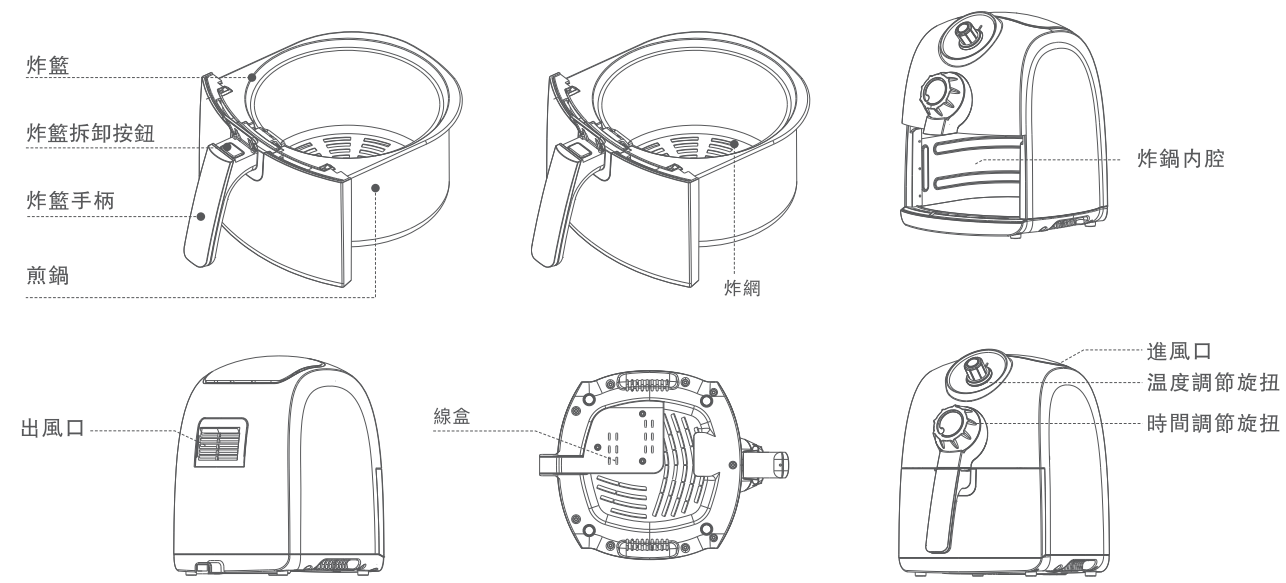
NAF-20



迷你健康熱流鍋
Mini Health Jet Flyer
KITCHEN REVOLUTION, TECHNOLOGY INNOVATION

一般說明（圖1）

圖1



產品型號	功率	電壓	頻率	容量
NAF-20	1500 W	220V~	50Hz	2L

* 以上資料只供參考，實際功率或存在 ±10% 容許差別。

注意事項

使用本產品之前，請仔細閱讀本使用說明書，並妥善保管以備日後參考。

使用前應先檢查

1. 先確定電源電壓是否與本產品額定電壓相符：電源插座是否能承受本產品的正常負荷；電源插座是否有可靠的接地裝置。
2. 在平整牢固的可承面上放置本產品，並盡可能靠近電器插座。
3. 遠離火源、發熱的家用電器和易燃物品。
4. 放置在小孩不能觸摸及拉扯電源線的地方，以免燙傷或觸電。
5. 本產品不適合身體、感官或精神能力下降，缺乏經驗和知識的人(包括兒童)使用，除非他們已經對負責其安全的人員使用本產品進行監督或指導。
6. 清潔前，請先將插頭拔掉。

一.危險

- 1.切勿將外殼浸入水中或在水龍頭下沖洗，因為產品中有電子元件和加熱元件。
- 2.切勿讓水或其它液體進入該產品，以免發生電擊。
- 3.請將食材放置在炸籃中煎炸，食物不能超出炸籃量稱。
- 4.產品正在工作時，不要蓋住其進風口和出風口。
- 5.切勿在煎鍋中倒油，因為這可能導致火災危險。
- 6.切勿在產品工作時觸碰它的內部，以免燙傷。

二.警告

- 1.在將產品連接電源之前，請先檢查產品所標電壓與當地的供電電壓是否相符。
- 2.如果插頭、電源線或產品本身受損，請勿使用本產品。

- 3.如果電源線損壞，爲了避免危險，必須由制造商、其維修部或類似部門的專業人員來更換。
- 4.本產品可由8歲或以上年齡的兒童,以及肢體不健全、感覺或精神上有障礙或缺乏相關經驗和知識的人員使用，但前提是有專人對他們使用本產品進行監督或指導,以確保他們的安全。
- 5.應照看好兒童，避免他們將產品當作玩具。
- 6.當產品已通電或者正在冷卻時，應將產品及其電源線置於8歲以下兒童觸及不到的地方。
- 7.不要讓電源線接觸到高溫的表面。
- 8.切勿用浸濕的手插入產品的插頭或操作控制面板。
- 9.產品必須插入有接地的插座，且務必確保其已正確插入。
- 10.切勿將本產品連接至外部定時器，以免發生危險。
- 11.切勿將產品放置在諸如桌布、窗簾等易燃材料的上面或附近。
- 12.切勿將產品靠牆或靠其他產品擺放。產品的後面、兩側和上方應至少留出10厘米的自由空間。切勿在本產品上方放置物品。
- 13.切勿將本產品用於本手冊中說明意外的任何其他用途。
- 14.產品使用時必須有人看管。
- 15.在使用健康熱流鍋期間，會從出風口釋放出高溫蒸汽。手部和臉部應與蒸汽和出風口保持安全距離。並且在將煎鍋從產品上移開時也要注意高溫蒸汽和熱氣。
- 16.使用產品時，其可接觸的表面可能會變得很熱。
- 17.如果產品冒出黑烟，立即拔掉電源。等待產品停止冒烟後在將煎鍋從產品上移開。

三、注意

- 1.將產品放在一個水平、平坦、穩固的表面上。
- 2.本產品僅限於正常家用。它不得用於商店、辦公場所、農場或其他工作環境的員工食堂。也不得由酒店、汽車旅館、提供住宿和早餐的場所及其他住宿環境中的客人使用。
- 3.對本產品使用不當，或者將其用於專業、半專業用途，或者沒有根據本用戶手冊中的說明進行使用，此類情況下保修將失效，樂斯對此損壞概不負責。
- 4.產品祇能送到由樂斯授權的維修中心檢修。不要自己修理產品，否則產品維修保證書將會失效。
- 5.使用後務必拔下產品的插頭。
- 6.在處理或清潔產品之前，必須先讓產品冷卻大約30分鐘。
- 7.確保在本產品中烹調的食材已呈現金黃色，而不是黑色或棕色。燒焦的部分應該丟棄。

四、自動關閉

本產品配備了定時器。當定時器倒數到0時，產品將響鈴並自動關閉。要手動關閉產品，請將定時器旋鈕逆時針旋至0。

首次使用之前

- 1.除去所有包裝材料。
- 2.去除產品上的不膠紙或標籤。
- 3.用熱水、清潔劑和軟海綿徹底清潔炸籃和煎鍋。
注意：也可以用洗碗機清洗這些部件。
- 4.用濕布擦拭產品的內部和外部。
該款健康熱流鍋採用熱空氣加熱。切勿在煎鍋中倒油或油脂。

使用準備

- 1.將本產品放在穩固、水平且平坦的表面。
切勿將產品放在不耐熱的表面上。
- 2.將炸籃正確地放在煎鍋中。
- 3.將電線從產品底部的電線儲藏格中拉出。
切勿在煎鍋中倒入油或其它液體。
切勿在產品上方放置物品，這會阻隔氣流並影響熱空氣加熱的效果。

使用本產品

樂斯健康熱流鍋可用於烹調許多食材。內附的食品制作手冊將幫助您了解此產品。

一、健康熱流鍋煎炸

- 1.將插頭插入有接地的電源插座
- 2.小心地從空氣電炸鍋中拉出煎鍋。
- 3.將食材放入炸籃。
- 4.將炸鍋滑回到空氣電炸鍋中。
未放入炸籃時切勿使用煎鍋。

注意：在使用後的短時間內切勿觸碰煎鍋，因為它非常燙。祇能握住手柄以移動煎鍋。

- 5.將溫度控制旋鈕調節到所需的溫度。請參閱本章中的“設置”部分以確定合適的溫度。
- 6.確定烹調食材所需的時間（請參閱本章中的“設置”部分）
- 7.要打開產品，請將定時器旋鈕調節至所需的烹調時間。

如果產品是冷啓動，則烹調時間應增加3分鐘。

注意：如果需要，您可以不放入食材對產品進行預熱。此時，將定時器旋鈕調節到3分鐘以上，然後等待加熱指示燈熄滅（約在3分鐘後）。

之後再放入炸籃並將定時器旋鈕調節到所需的烹調時間。

- 此時，電源線指示燈和加熱指示燈將亮起。
- 定時器將從設定的烹調時間開始倒數計時。
- 健康熱流鍋工作過程中，加熱指示燈會時亮時滅。這表示加熱元件在不斷地打開和關閉，以維持設定的溫度。
- 食材中多餘的油份將收集在煎鍋底部。

8.某些食材在烹調過程中需要中途翻動（參閱本章中的“設置”部分）。要翻動食材，請握住手柄將煎鍋從產品中拉出，然後再翻動。之後再將煎鍋滑回到空氣電炸鍋中。

注意：切勿在翻動過程中按到炸籃拆卸按鈕。

提示：要減少重量，您可以從煎鍋上取下炸籃，以便僅翻動炸籃。要取下炸籃，請從產品中拉出煎鍋，將其放置在耐熱表面上，然後按炸籃拆卸按鈕。

提示：如果您將定時器設置為烹調時間的一半，則您將在需要翻動食材的時候聽到定時器響鈴。不過，這意味着您必須在翻動後再為剩餘的烹調時間再次設置定時器。

9.聽到定時器響鈴時表示到了設置的烹調時間。將煎鍋從產品中拉出，然後將其放置在耐熱表面上。

注意：您也可以手動關閉產品。要進行此操作，請將時間控制旋鈕旋至0。

10.檢查食材是否已烹調完畢。

如果食材仍需烹調，祇需將煎鍋推回到產品中，再將定時器多設置幾分鐘。

11. 要倒出體積小的食材（例如炸薯條），請按炸籃拆卸按鈕，然後再將炸籃提出煎鍋。

在未拆下煎鍋前切勿將炸籃翻轉過來，因為這樣會將收集在煎鍋底部的多餘油份滲漏到食材上。

在利用健康熱流鍋後，煎鍋及食材仍然很燙。根據健康熱流鍋中食材的不同類型，可能會有蒸汽從煎鍋中噴出。

12.將炸籃中的食材全部倒入碗或碟中。

提示：要取出體積大或易碎的食材，可以使用夾鉗將食材從炸籃中夾出來。

13.在一批食材烹調完畢後，健康熱流鍋可隨時開始烹調下一批食材。

二、設置

下表將幫助您為想烹調的食材選擇基本的設置。

注意：請記住這些設置僅供參考。由於食材的來源、大小、形狀和品牌各有不同，我們無法保證為您的食材提供最佳設置。

由於快速換氣技術會即時對產品內的空氣進行重新加熱，因此在利用健康熱流鍋時快速將煎鍋拉出產品幾乎不影響烹調過程。

提示:

- 1.與體積較大的食材相比，體積較小的食材需要烹調時間會稍短一些。
- 2.食材量較多時，僅需要稍微增加烹調時間，而當食材量較少時，祇需稍微縮短烹調時間。
- 3.在烹調過程中，中途翻動體積較小的食物可以提高最終的烹調效果，並有助於讓食材獲得均勻的煎炸。
- 4.在新鮮的薯仔中添加少量油可讓食物更鬆脆。添加油後應將食材放置幾分鐘，然後在健康熱流鍋中煎炸。
- 5.切勿在健康熱流鍋中烹調含油量極高的食材，例如香腸。
- 6.能够在焗爐中烹調的點心同樣可以在空氣電炸鍋中烹調。
- 7.要烹調出鬆脆的炸薯條，最佳的食材量是500克。
- 8.使用預發酵麵糰可以方便快捷地烹調出夾心食品。與自製麵糰相比，預發酵麵糰需要的烹調時間更短。
- 9.您可以使用健康熱流鍋重新加熱食材。要重新加熱食材，請將溫度設置為160℃，烹調時間最長為30分鐘。

土豆和炸薯條:

品 類	最小–最大食材量（克）	時間（分鐘）	溫度（℃）	翻 動	附加信息
冷凍的薄薯片	300–700	12–16	200	翻動	
冷凍的厚薯片	300–700	12–20	200	翻動	
自製薯條（8*8）mm	300–800	18–25	180	翻動	加1/2湯匙的油
自製薯條	300–800	18–22	180	翻動	加1/2湯匙的油
自製薯條	300–750	12–18	180	翻動	加1/2湯匙的油
薯餅	250	15–18	180		
牛油焗薯	500	18–22	180		

肉類:

品 類	最小–最大食材量（克）	時間（分鐘）	溫度（℃）	翻 動	附加信息
牛排	100–500	8–12	180	翻動	
猪排	100–500	10–14	180	翻動	
漢堡包	100–500	7–14	180	翻動	加1/2湯匙的油
香腸卷	100–500	13–15	200	翻動	加1/2湯匙的油
鷄腿	100–500	18–22	180	翻動	加1/2湯匙的油
鷄脯	100–500	10–15	180		

點心:

品 類	最小–最大食材量（克）	時間（分鐘）	溫度（℃）	翻 動	附加信息
春卷	100–400	8–10	200	翻動	使用即烤型
冷凍鷄塊	100–500	6–10	200	翻動	使用即烤型
冷凍炸魚條	100–400	6–10	200		使用即烤型
冷凍面包屑奶酪點心	100–400	8–10	200		使用即烤型
釀蔬菜	100–400	10	180		

注意：如果健康熱流鍋是冷啓動，則烹調時間應增加3分鐘。

自製炸薯條

爲了獲得最佳的效果，建議您使用預烘焙薯條（例如凍薯條）。如果要自製炸薯條，請按照以下步驟執行操作。

- 1.將薯仔削皮並切成小條。
 - 2.在碗中浸泡薯條至少20分鐘，然後將它們取出並放在厨房用紙上瀝乾。
 - 3.在碗中倒入湯匙橄欖油，放入薯條並充分攪拌，直到所有薯條都均勻上油。
 - 4.用手或廚具將薯條從碗中拿出來，讓多餘的油份留在碗裏。然後再將薯條倒入炸籃。
- 注意：不要一次性將所有薯條從碗裏倒入炸籃，這樣可以防止最後在煎鍋底部存留過多的油份。
- 5.按照本章中的說明煎炸薯條。

清潔

每次使用後都應立即清潔產品。

煎鍋、炸籃和產品內部均覆有不粘塗層。切勿使用金屬廚具或百潔布進行清潔，因爲這可能會破壞不粘塗層。

- 1.從電源插座中拔下電源插頭，讓產品冷卻。
- 注意：取出煎鍋，讓空氣電炸鍋更快地冷卻下來。
- 2.用濕布擦拭產品的外部。
 - 3.用熱水、洗滌劑和軟海綿清洗煎鍋、或煎鍋底部，請在煎鍋中加入熱水，再添加一些清潔劑。將炸籃放入煎鍋，並讓煎鍋和炸籃泡10分鐘左右。
 - 4.用熱水和軟海綿清洗產品內部。
 - 5.用清潔刷清潔加熱元件，以掃除任何食品殘渣。

儲存

- 1.拔掉產品的插頭，並使其完全冷卻。
- 2.確保所有部件已經清洗並乾燥。

保修與服務

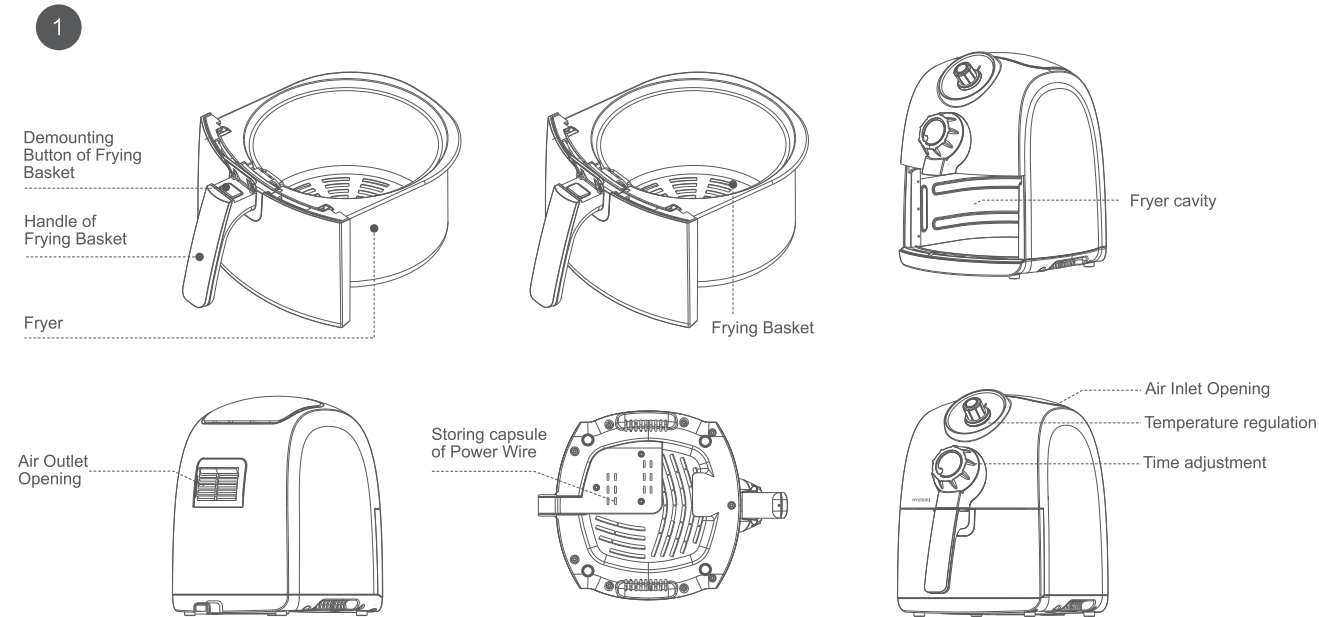
如果您需要服務或信息，或者有任何疑問，您可與您所在地的樂斯顧客服務中心。

故障種類和處理方法

問 題	可能的原因	解决方法
空氣電炸鍋不工作	1.產品電源插頭沒有插上 2.您還沒有轉動旋鈕開關	1.將插頭插入有接地的電源插座 2.將定時器旋鈕轉到所需烹調時間，以便打開產品電源
使用空氣電炸鍋烹調的食材沒有全熟	1.炸籃中的食材量太多 2.熨燙溫度設定太低 3.烹調時間太短	1.將食材分成小批放入炸籃。分成小批可以讓煎炸更均勻 2.將溫度控制旋鈕調節到所需要的溫度設置（參閱“使用產品”一章中“設置”部份 3.將定時器旋鈕調節到所需的烹調時間（參閱“使用產品”一章中的“設置”部份。）
食材在炸鍋中未得到均勻的煎炸	某些食材需要在烹調過程中的中途進行翻動。	如果某些食材處于最上面，或者與其它食材交疊（比如炸薯條），則需要在烹調過程的中途翻動它們。請參閱“使用產品”一章中的“設置”部份。
從炸鍋做出來的煎炸點心并不鬆脆	您選擇的煎炸點心應該在傳統的油炸鍋中進行烹調	可選擇烤箱點心，或者在點心上刷少許油以增加其脆度
無法將煎炸鍋正確地推回產品中	炸籃中的食材過多	切勿在炸籃中的食材量過多

從產品中冒出白烟	1.您正烹調含油量較高的食材 2.煎鍋中還殘留了上次使用後的油污	1.當您正在健康熱流鍋中烹調含油量較高的食材時，大量油烟將滲透到煎鍋中。油份會產生白色的油烟，同時煎鍋可能比正常狀態更熱。這不會影響產品煎炸食材的最終效果 2.白烟是由於油脂在煎鍋中加熱而產生。確保您在每次使用後都正確地清潔煎鍋。
新鮮薯條在炸鍋中未得到均勻地煎炸	您在煎炸前未正確地浸泡土豆條	使用新鮮的 薯仔，並 確保他們在煎炸時不會散開
從炸鍋做出來的炸薯條並不鬆脆	炸薯條的鬆脆程度取決於薯條中的含油量和含水量	1.確保在加油前以正確的方法瀝乾薯條。 2.將薯條切細一點可以讓它更鬆脆。 3.加少許油可以讓它更鬆脆。

General instruction (Figure 1)



Model	Power	Voltage	Frequency	Capacity
NAF-20	1500 W	220V~	50Hz	2L

* The above information is for reference only. Stated and measured values may have $\pm 10\%$ allowed difference.

Attentions

Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

1. Before inserting the main plug into the socket, check whether voltage and current rating of the supply line are in compliance with the rated electric parameter shown on the label. Don't overload electrical outlets, never plug too many appliances into the same outlet and make sure you are using the proper fuses.
2. Please place the appliance on a flat and firm surface, as close to the power socket as possible.
3. Keep the appliance away from flammable and explosive items; never use the appliance in an environment with of flammable gas and/or powder. Keep it away from any sources of heat like fire.
4. Keep the appliance out of the reach of children to reduce the risk of fire and avoid accidents such as electric shock and injury.
5. The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless given the supervision or instruction concerning the use of the appliance by a person held responsible for their safety.
6. Unplug the appliance before cleaning.

I. Danger

1. Do not soak the out crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
2. Do not let water or other liquid flow into the product, in case electric shocks might take place.
3. Always put the food ingredients in the frying basket for frying, thus to avoid their contact with the heating components
4. While the product is working, do not cover the air inlet and outlet opening.
5. Never pour oil into the fryer, for this may cause fire.
6. Do not touch the inside of the product while it is working.

II. Warning

1. Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
2. If there are damages to the plugs, power wire or the product, you should no longer use the product.
3. If the power wire is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, repairing department or similar departments.
4. This product can be used by child over the age of 8, and persons with imperfect limbs or with feeling, metal handicaps, but the precondition is that specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
5. Take care of the children, do not let them play the product as toy.
6. When the product is in power or is cooling, the product and the power wire must be placed at a location out of the reach of children under the age of 8.
7. Do not let the power wire touch surfaces with high temperature.
8. Never insert wet hands into the plugs and controlling panel of the product.
9. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
10. Never connect the product with external timer, in case danger might occur.
11. Never put the product on or near combustible material like the table cloth, or the curtain, ect.
12. Never put the product against the wall or other products. There should be at least 10 cm of free space for the back side, left/ right sides, and the upper side of the product. Do not put things on top of the product.
13. Never use the product for purposes not illustrated in the manual.
14. The product must be watched by someone while operating.
15. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening. And one should take care of the hot steam and air while moving the fryer away from the product.
16. When using the product, the surface that it touches might become very hot.
17. If the product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.

III. Notice:

1. Put the product on a surface that is leveled, even, and stable.
2. The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, offices, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
3. If the customer has failed to use the product correctly, or has used the product for professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, NUTZEN is not responsible for damages caused by these.
4. The product can be only sent to the repairing center authorized by NUTZEN for repairing. Do not repair the product by yourself, for such action will invalidate the guarantee.
5. Always unplug the power after use.
6. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.
7. Ensure that the food ingredients fried in the product turn into the golden color , and not the black or brown color. The burned places should be given away.

IV. Automatic closing

The product is equipped with a timer. When the timer countdown the time to OFF, the product will ring and close automatically. To close the product manually, please turn the knob of the timer anticlockwise to OFF.

Before The First Use.

1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying-pan thoroughly with hot water, detergent and non-abrasive sponge.

Notice: dishwasher machine can be used to wash these components.

4. Clean the inside and outside of the product with wet cloth.

The Jet Fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.

Operation Preparation

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surfaces that is not heat-resistant.

2. Put the frying basket into the fryer correctly.

3. Pull the wire out of the wire capsule at the bottom of the product.

Never pour oil or other liquid into the fryer.

Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

Operating this product

The Jet Fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

I. Fat-Free Frying

1. Insert the plug into the grounded socket.

2. Pull out the frying-pan carefully from the Jet Fryer.

3. Put the food ingredients into the frying basket

4. Slip the frying-pan back to the Jet Fryer.

Do not use the fryer before putting in the frying basket

Notice: Do not touch the fryer shortly after its operation, as it is very hot. One can only move the fryer by holding the handle.

5. Adjust to the right temperature by turning the temperature control knob. Please refer to the “Setting” part of this chapter.

6. Determine the time for cooking the food ingredients. (Please refer to the “Setting” part of this chapter).

7. To turn on the product, please adjust the knob of the timer to decide the time for cooking. If the product starts with cold boot, the cooking time should be 3 minutes longer.

Notice: If required, you can preheat the product without putting in the food ingredients. At this point, the knob of the timer should be set to more than 3 minutes, then wait for the heating indicator lamp to turn off (about 3 minutes later). After that, put in the frying basket and adjust the timer knob to decide the cooking time.

· By this time, the power wire indicator lamp and the heating indicator lamp will turn on.

· The timer will begin to countdown the time according to the Setting time.

· During the operation of the Jet Fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature.

· The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.

8. Some food ingredients require overturning during the middle term of cooking (refer to the “Setting” part of this chapter). To overturn the food ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the Jet Fryer. Notice: Do not press the demounting button of the frying basket during the process of overturning.

Note: To reduce the weight, you can take out the frying basket from the frying-pan, thus you can overturn only the frying basket. To take out the frying basket, please pull out the frying-pan from the product, put it on heat resistant surface, then press the demounting button of the frying basket.

Not: If you have set the time with the timer as only half of the cooking time, then you may here the ringing of the timer while overturning the food ingredients. However, this only means that you have to set the time again with the timer for the remaining cooking time.

9. The ringing of the timer means that the Setting time has expired. Then pull the frying-pan out of the product, and put it on heat-resistant surface.

Notice: You can also close the product manually. To do this, turn the timer knob to OFF.

10. Check to see if the food ingredients is cooked ripe.

If the food ingredients require more cooking, then slip the frying-pan into the product, and set the timer with some minutes more.

11. To pour out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket (1), and take the frying basket out of the frying-pan (2).

Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.

After cooking with the Jet Fryer, the frying-pan and the food ingredients are still very hot. With respect to different types of food ingredients in the Jet Fryer, there might be steam jetting out from the fryer.

12. Pour the food ingredients in the frying basket all into the bowls or plates.

Note: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

13. After completing the cooking of one batch of food ingredients, the Jet Fryer can begin to cook another batch of food ingredients at any time.

II. Settings.

The following table will assist you to choose the basic Settings for the food ingredients you want to cook.

Notice: Please remember that these Settings offer only a reference. For food ingredients differ in source, size, shape and brand, we can not guarantee to provide the best Settings for your food ingredients.

As the fast air change technology can give renewed heating to the air inside the product immediately, so, to pull the frying-pan out of the Jet Fryer during the operation will hardly affect the process of cooking.

Note:

- 1. Compare with the food ingredients with larger size, the small size food ingredients will require less time for cooking.
- 2. With larger amount of food ingredients, the time for cooking will only be required to increase a little, with lesser amount of food ingredients, the time will only be required to decrease a little.
- 3. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
- 4. By adding small amount of oil to the fresh potatoes, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
- 5. Never cook the food ingredients with high oil content in the Jet Fryer, like the sausages.
- 6. The refreshment that can be cooked in the oven can also be cooked in the Jet Fryer.
- 7. The best weight of the food ingredients for cooking crisp chips is 500 g.
- 8. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the

homemade dough, the pre fermented dough requires a shorter cooking time.

9. You can use the fat-free fryer to reheat the food ingredients. To reheat the food ingredients, please set the temperature at 160℃ , the maximum cooking time is 30 minutes.

Potatoes and Chips:

Type	Minimum- Maximum food ingredients amount	Time (minutes)	Temperature (℃)	Overturning	Additional information
Frozen Thin Chips	300–700	12–16	200	Overturning	
Frozen Thick Chips	300–700	12–20	200	Overturning	
Self-made Chips (8*8) mm	300–800	18–25	180	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	300–800	18–22	180	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	300–750	12–18	180	Overturning	Adding 1/2 spoon of oil
Potato Cakes	250	15–18	180		
Butter Potatoes	500	18–22	180		

Meet:

Type	Minimum- Maximum food ingredients amount	Time (minutes)	Temperature (°C)	Overturning	Additional information
Beefsteak	100–500	8–12	180	Overturning	
Pork Chop	100–500	10–14	180	Overturning	
Hamburger	100–500	7–14	180	Overturning	Adding 1/2 spoon of oil
Sausage Rolls	100–500	13–15	200	Overturning	Adding 1/2 spoon of oil
Chicken Drumstick	100–500	18–22	180	Overturning	Adding 1/2 spoon of oil
Chicken Breast	100–500	10–15	180		

Refreshment:

Type	Minimum- Maximum food ingredients amount	Time (minutes)	Temperature (°C)	Overturning	Additional information
Spring Roll	100–400	8–10	200	Overturning	Adding 1/2 spoon of oil
Frozen Chicken Nuggets	100–500	6–10	200	Overturning	Adding 1/2 spoon of oil
Frozen Frying Fish Slices	100–400	6–10	200		Adding 1/2 spoon of oil
Frozen Breaded Cheese Snack	100–400	8–10	200		Adding 1/2 spoon of oil
Brewed Vegetable	100–400	10	180		

Notice: If the Jet Fryer starts with cold boot, the cooking time should be 3 minutes longer.

Make Frying Chips by yourself:

For the purpose to have the best effect, we advise you to use the pre baked chips (e.g. frozen chips). To make frying chips by yourself, please follow the steps below.

1. Husk the potatoes and cut them into small chips.
 2. Soak the potato chips in a bowl for at least 20 minutes, fetch them out and drain them on the paper for cooking room use.
 3. Pour olive oil into the bowl with a spoon, put the potato chips into the bowl and mix them round, until all the potato chips are oiled evenly.
 4. Fetch the potatoes chips out of the bowl with your hands or kitchen wares; leave the redundant oil in the bowl. Then pour the potato chips into the frying basket.
- Notice: Do not pour all the potato chips into the frying basket in just one time, thus to prevent too much oil being collected at the bottom of the frying-pan in the end.
5. Fry the potato chips following the instructions in this chapter.

Cleaning

Clean the product each time after using.

The inside of the frying-pan, frying basket and the product are all covered with un-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the un-sticking painted coat.

1. Pull out the plug from the power socket, let the product cool down.
- Notice: take out the frying-pan, thus to make the Jet Fryer cool down more quickly,
2. Use wet cloth to scrub the outside part of the product.
 3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
 4. Clean the inside of the product with hot water and non-abrasive sponge.
 5. Use cleaning brush to clean the heating components, swept away any remaining food residual.

Storage

- 1. Pull out the plug of the product, and let it cool down thoroughly.
- 2. Make sure that all the components are cleaned and dried.

Guarantee and Services

If you require services or information, or have any doubt, you can communicate with the local NUTZEN Customer Center.

Malfunction and Treating Method

Problem	Possible Causes	Solving Method
The frying-pan does not work	1. The plug of the product is not inserted into the power socket. 2. You have not turned the knob switch	1. Insert the plug into the grounded power socket 2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.
Food ingredients cooked by the frying-pan not ripe enough	1. Too much food ingredients in the frying basket 2. The heating temperature enacted is too low. 3. The cooking time is too short.	1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed. 2. Turn the temperature control knob to set the temperature required (refer to the “Setting” part in the chapter of “Operating this Product”) 3. Turn the timer knob to decide the time for cooking (refer to the “Setting” part in the chapter of “Operating this Product”)

Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the “Setting” part in the chapter of “Operating this Product”.
The fried refreshment coming out of the frying-pan is not crisp	The frying refreshment you choose must be baked in traditional fryer	You can choose the oven refreshment, or you can add some oil on the refreshment to increase their crispy quality.
Can not properly pushed back fryer products	Too many ingredients in the frying basket	Do not put too much food in the basket
White smoke coming out of the product	1. You are cooking food ingredients with a high content of oil 2. Oil dirt from last use is still remained inside the frying-pan.	1. When you are cooking food ingredients with comparatively high oil content in the Jet Fryer , large amount of oil fume will infiltrate into the frying-pan. The oil will produce white oil fume, and the frying-pan might be hotter than usual. But this will not affect the final cooking effect. 2. The white smoke produced by heating the oil and fat inside the frying-pan. Make sure to clean the frying-pan each time after the using.

Fresh crisps are not fried evenly inside the frying-pan.	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and make sure that they will not split in the process of frying
From out of the fryer do not crispy fries	The extent depends on crispy fries french fries Oil content and moisture content	<ol style="list-style-type: none">1. Make sure to drain the potato chips correctly before adding oil to them.2. By cutting the potato chips into smaller size, they can be made more light and crisp.3. The potato chips can be made more light and crisp by adding small amount of oil to them.