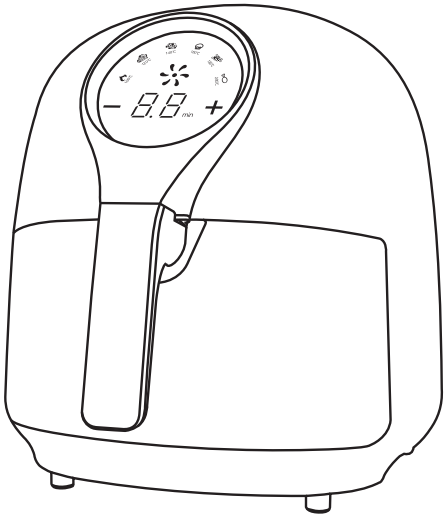
NÜTZEN

GERMAN
PERFORMANCE



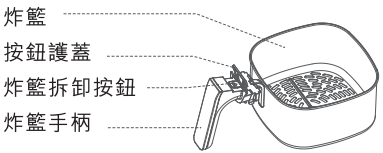
Manual | 説明書

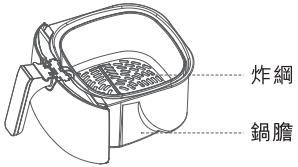
NAF-38

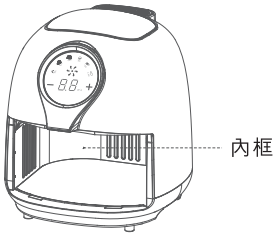
Health Jet Fryer 健康熱流鍋

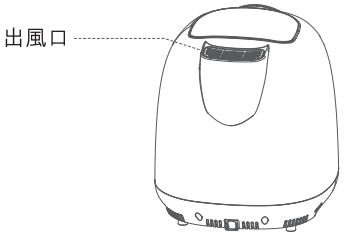
Fries / Cookies / Steak / Fried chicken / Spare ribs / Cake

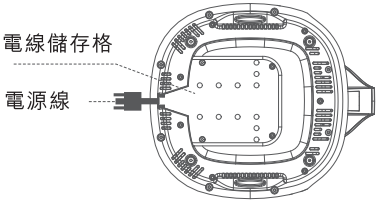
產品結構圖

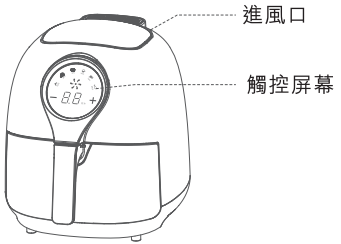








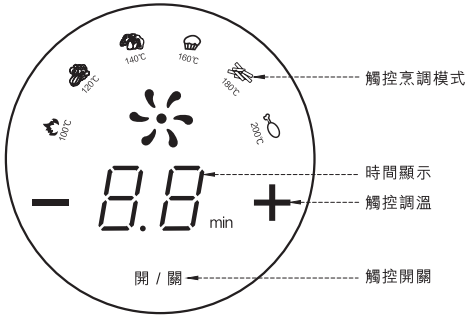




產品型號 Model	功率 Power	電壓 Voltage	頻率 Frequency	容量 Capacity
NAF-38	1500 W	220-240V~	50Hz	3.8L

* 以上資料只供參考，實際功率或存在 ±10% 容許差別。
The above information is for reference only. Stated and measured values may have ±10% allowed difference.

面板按鍵、顯示介紹



本產品共有9個按鍵，分別為：

(1）「開/ 關」 鍵
(2）「＋」鍵
(3）「－」鍵
(4）100 ℃加熱鍵
(5）120 ℃加熱鍵
(6）140 ℃加熱鍵
(7）160 ℃加熱鍵
(8）180 ℃加熱鍵
(9）200 ℃加熱鍵

分別對應9個雙色指示燈。功能選中為白色燈，非選中的狀態下燈為橙色。

功能介紹

當健康氣炸鍋接通電源，蜂鳴「滴」一聲進入待機狀態；待機狀態下其他按鍵不會顯示指示燈，只有「開/ 關」鍵有效及顯示橙色指示燈。健康氣炸鍋在運作期間，每次按鍵都會有一聲蜂鳴「滴」一聲。

1、「開/ 關」鍵：
待機狀態下，按「開/ 關」鍵一次以進入工作狀態，並默認為200 度加熱，顯示燈將會變成白色。製作時間亦會同時默認為15分鐘。再按一次將返回待機狀態。

2、「＋」鍵
健康氣炸鍋在運作期間，每按一次「＋」鍵，製作時間便增加1分鐘，顯示燈將變成白色。用家可在1至60分鐘範圍內調教，若長按2秒，可啟動連加功能。

3、「－」鍵
健康氣炸鍋在運作期間，每按一次「－」鍵，製作時間便減少1分鐘，顯示燈將變成白色。用家可在1至60分鐘範圍內調教，若長按2秒，可啟動連減功能。

4、「100－200度加熱」鍵
健康氣炸鍋在運作期間，每按一次「100－200度加熱」鍵，產品便會進入相應的溫度控制，顯示燈將變成白色。每次切換從默認15分鐘工作時間重新計時。

溫度控制：
加熱過程中，當鍋內的溫度高於設定的溫度時，加熱工作將會暫停，風輪中間的點不會顯示，並進入保溫狀態；鍋內的溫度低於設定的溫度時，產品將會恢復加熱工作，風輪中間的點會顯示。

傳感器報警功能：
在控制板運作期間，當傳感器處於開路/ 短路狀態時，蜂鳴會警報5聲，開路狀態數碼管顯示「E1」，短路狀態數碼管顯示「E2」。

注意事項

使用本產品前，請仔細閱讀本使用説明書，並妥善保管以準備日後參考。

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，因為外殼有電子零件及加熱元件。
2. 切勿讓水或其他液體滲入本產品，以免發生電擊。
3. 將食材放在炸籃中煎炸，免接觸到加熱元件。
4. 產品運作期間，請勿掩蓋進風口及出風口。
5. 切勿在煎鍋上倒油，以免發生火災。
6. 切勿在產品運作期間觸碰內部。

二、警告
1. 將產品連接電源前，請先檢查產品標示的電壓與供電電壓是否相乎。
2. 若插頭、電線或產品受損，請立即停用，並交由製造商或專業維修人員更換及修理。
3. 兒童請由成人陪同使用，以確保安全。
4. 本產品應放置遠離小孩的地方，以免將產品當作玩具。
5. 請將電線遠離產品高溫的表面。
6. 切勿將產品放置在易燃物品附近。
7. 請將產品與其他物品遠離至少10厘米，以確保安全。
8. 產品運作期間，出風口會排出高溫蒸氣。請與產品保持安全距離。
9. 產品運作期間，表面溫度或會上升。
10. 若產品冒出黑煙，請立即拔掉電源。

三、注意
1. 請將產品放在平坦及穩固的表面上使用。
2. 本產品僅供家庭使用。
3. 若產品使用不當，本公司將有權拒絕保養維修。
4. 若產品出現損壞，請送往本公司維修中心修理。
5. 當產品使用完畢，請先冷卻至少30分鐘再清潔。
6. 請於產品使用完畢後拔掉電源。

四、 自動停止
本產品配備電腦式數碼計時器。當計時器設定的時間為零時，產品將會自動停止運作並進入待機狀態，按下「開/ 關」鍵，也可直接關閉產品；產品關閉時，「開/ 關」鍵電源顯示燈為橙色。

首次使用之前

1. 除去所有包材料。
2. 去除產品上的標籤貼。
3. 將炸籃及煎鍋用熱水及非鋼絲的清潔材料清洗乾淨。注意：可用洗碗機清洗這些部件。
4. 將產品內部及外部用濕布清潔。本產品用熱空氣加熱，切勿在煎鍋上倒油或油脂。

使用準備

1. 將本產品放在穩固發平坦的表面，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上。
3. 將電線由電線儲存格取出。切勿在煎鍋上倒入油或其他液體。切勿在產品上放置物品，避免阻隔氣流並影響熱空氣的加熱效果。

使用本產品

健康氣炸鍋可用於烹調許多食材。內附的食品製作手冊可助你了解本產品。

一、健康氣炸鍋煎炸

1. 將插頭插入有接地的電源插座
2. 小心地從健康氣炸鍋中拉出煎鍋
3. 將食材放入炸籃
4. 將炸鍋滑回健康氣炸鍋中，未放入炸籃時切勿使用煎鍋
5. 按下「開/ 關」鍵」，初始設定的溫度為200度，時間為15分鐘。可參閱本章中的「設置」部份來設定烹調食物所需的溫度與時間。若產品是冷啟動，烹調時間應增加3分鐘。

注意：如有需要，可於放入食材前將健康氣炸鍋預熱。 將定時器調節到3分鐘以上，之後再放入炸籃並將時間調節至所需烹調時間。

6. 食材的多餘油分將會收集在氣炸鍋的底部。注意：切勿在翻動食材期間按下炸籃拆卸按鈕。
7. 當您需要在食材烹調期間關閉產品，可直接手動按下 「開/ 關」鍵。
8. 當食材烹調完畢， 將炸籃拉出時請小心蒸氣噴出。

二、設置

下表將助您為想烹調的食材選擇基本的設置。
注意：下表只供參考，基本設置只屬建議。大小、形狀及品牌各有不同，我們無法保證為您提供食材的最佳設置。

三、提示

1. 食材較多時，僅需增加烹調時間；而食材較少時，只需縮短烹調時間。
2. 烹調過程中，翻動食材有助食材獲均勻煎炸，可提高食材的最終烹調效果。
3. 切勿利用健康氣炸鍋烹調含油量高的產品，例如香腸。
4. 能在焗爐烹調的食材亦能在健康氣炸鍋烹調。
5. 要烹調出鬆脆的炸薯條，最佳份量為500克。
6. 您可以使用健康氣炸鍋重新加熱食物。將溫度設置為160度，烹調時間最長為60分鐘。
7. 與體積大的食材相比，體積少的食材需要烹調的時間會稍短一些。
8. 使用預發酵面團可以快捷地烹調夾食物，與自製面團相比，預發酵面團需要的烹調時間更短。

四、薯仔及炸薯條

食 材	最小－最大食材量 (克)	時間(分鐘)	溫度 (°C)	翻動	附加信息
急凍薄薯片	300-700	12-16	200	翻動	
急凍厚薯片	300-700	12-20	200	翻動	
自製薯條(8x8mm)	300-800	18-25	180	翻動	加小量食油
自製薯條	300-800	18-22	180	翻動	加小量食油
自製薯條	300-750	12-18	180	翻動	加小量食油
急凍薯餅	250	15-18	180		
牛油烤薯仔	500	18-22	180		

肉類、

食 材	最小－最大食材量 (克)	時間(分鐘)	溫度 (°C)	翻動	附加信息
牛扒	100-500	8-12	180	翻動	
豬扒	100-500	10-14	180	翻動	
漢堡扒	100-500	7-14	180	翻動	加小量食油
腸仔包	100-500	13-15	200	翻動	加小量食油
雞髀	100-500	18-22	180	翻動	加小量食油
雞胸	100-500	10-15	180		

點心、

食 材	最小－最大食材量 (克)	時間(分鐘)	溫度 (°C)	翻動	附加信息
春卷	100-400	8-10	200	翻動	使用即烤型
麥樂雞	100-500	6-10	200	翻動	使用即烤型
炸魚柳	100-400	6-10	200		使用即烤型
急凍芝士餅	100-400	8-10	200		使用即烤型
釀蔬菜	100-400	10	180		

注意：若健康氣炸鍋是冷啟動，則烹調時間應增加3分鐘。

自製炸薯條

1. 先將薯仔削皮切成小條狀。
2. 在碗中漫浸泡薯條至少20分鐘，然後取出放在廚房紙上瀝乾。
3. 在碗中倒入適量橄欖油後攪拌，直到所有薯仔均勻上油。
4. 將薯條倒入炸籃。 注意：勿一次過將所有薯條倒入炸籃，可防止底部儲存過多油份。
5. 按照本章的説明煎炸薯條。

清潔

每次使用後請立即清潔產品。

煎鍋、炸籃及產品內部均有不黏鍋塗層。切勿使用金屬廚具或鋼絲的清潔材料進行清潔，因為有可能破壞不黏鍋塗層。

1. 使用後請拔掉電源，讓產品冷卻。
2. 用濕布擦拭產品外部。
3. 用熱水及洗潔精，以非鋼絲清潔海綿清潔內部。將炸籃放入煎鍋，並讓煎鍋及炸籃在水浸泡約10分鐘。
4. 用清潔刷清潔加熱元件，以清除所有食物殘渣。

儲存方法

1. 請確保已將產品插頭拔掉。
2. 請確保產品已完全冷卻。
3. 請確保產品所有部件已清潔乾淨及乾燥。
4. 請將電線推入電線儲存格內。

保養與服務

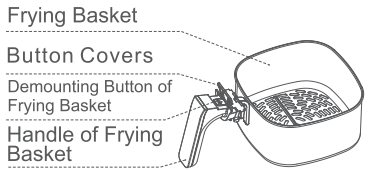
若有任何疑問，可致電本公司客戶服務中心查詢。

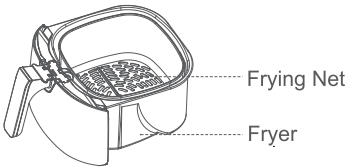
常見問題及處理方法

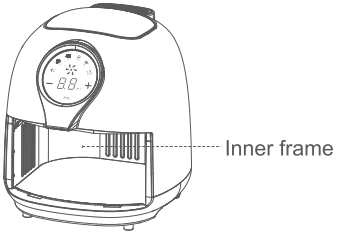
問題	可能的原因	解決方法
健康氣炸鍋不工作	1. 產品尚未連接電源 2. 尚未按下「開/ 關」鍵	1. 將產品電線插接至有效插座 2. 按下「開/ 關」，讓產品進入工作狀態
食材仍未全熟	1. 炸藍中的食材份量過多 2. 烹調溫度設定太低 3. 烹調時間太短	1. 可將食材分批放入炸籃烹調，令食材烹調均勻 2. 調節更高溫度（可參考"使用產品"）一章中"設置"部份 3. 調節更長的烹調時間（可參考"使用產品"）一章中"設置"部份
食材煎炸不勻	某些食材需要在烹調過程中途進行翻動	如果某些食材處於最上面，或與其它食材相疊（如炸薯條)，則需在烹調過程中途進行翻動（可參考"使用產品"）一章中"設置"部份

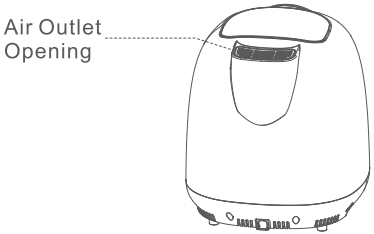
問題	可能的原因	解決方法
從炸鍋做出的點心不鬆脆	您選擇煎炸點心應在傳統的油炸鍋中進行烹調	可選擇烤箱點心，或在點心上刷少許油以增加脆度
無法將煎炸鍋正確滑回產品中	炸籃中的食材過多	炸籃中的食材量切勿超過MAX指示線
從產品中冒出白煙	1. 您正烹調含油量過高食物 2. 煎鍋中殘留上次使用後的油污	1.當您正於健康氣炸鍋烹調含油量過高食材時，大量油煙將滲透煎鍋中。油分會產生白色油煙，同時煎鍋可能比正常狀態更熱。這不會影響煎炸食材的最終效果 2.白煙是由於油脂在煎鍋中加熱而產生，確保您每次使用後都正確地清潔煎鍋
新鮮薯條在炸鍋中未得到均勻煎炸	您在煎炸前未正確地浸泡薯條	使用新鮮的薯仔，並確保在煎炸期間不會散開
從炸鍋做出來的薯條不鬆脆	炸薯條的鬆脆程度取決於薯條中的含油量	1. 確保在加油前以正確的方法瀝乾薯條 2. 將薯條切幼一點可讓它更鬆脆 3. 加少許油可讓它更鬆脆

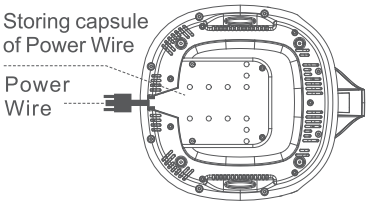
Product Structure

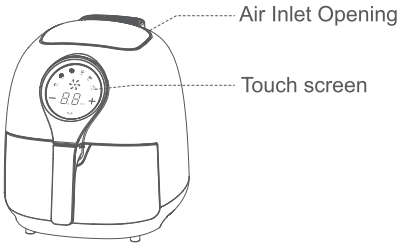




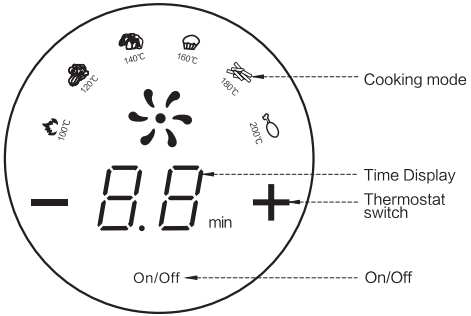








Keys and indication on the panel



The product totally has 9 buttons, respectively including:
(1) On/Off;
(2) “+”;
(3) “–”;
(4) 100℃ Heating;
(5) 120℃ Heating;
(6) 140℃ Heating;
(7) 160℃ Heating;
(8) 180℃ Heating;
(9) 200℃ Heating
They respectively correspond to 9 two-color indicator lights. White indicates the selection of the function, while orange means the non-selection status.

Introduction to performances

When it is connected to the power source of the power panel, it enters into the standby state with a tone “beep …”; then, the “On/Off” indicator light is orange and there is no other indication. The “On/Off” key is only effective under the standby state, while other keys are of no effect. During the operation, each effective key-press is accompanied with a “beep” of the buzzer.

1. “On/Off” key:
After the standby state, press the “On/Off” key to enter the working state. The 200℃ heating is default and the corresponding indicator light turns blue. The roller of the digital screen rotates to indicate corresponding working time, which is defaulted as 15min. Press the key once again to return back to the standby state.

2. “+” key:
When pressing “+” once during operation, the corresponding key turns white, so that 1min increases accordingly. It can be adjusted within the range of 1– 0min; it can be set circularly.
Continuous increase function: press and hold the key for 2s, and then the time can be added continuously.

3. “–” key: 6
When pressing “–” once during operation, the corresponding key turns white; the time decreases by 1 min, and can be adjusted within the range of 1– 0min; it can be set circularly.
Continuous decrease function: press and hold the key for 2s, and then the time can be decreased continuously.

4. 100℃–200℃ Heating key: 6
When the working time is not 0 under the operating state, the key can be pressed to enter relevant temperature control gear. Then, the corresponding key turns white. At each time of switching, it starts timing again from 15min working time.

Temperature control: when the “kettle temperature” is higher than the “set temperature” during the heating process, heating is suspended, the relay is disconnected, the point at the center of roller is not indicated, and it gets into the thermal holding state; when the “kettle temperature” is lower than the “set temperature” during the heating process, heating is resumed and the point at the center of roller is indicated as well.

Alarm function of sensor: when the sensor is at the open / short–circuit state during the operation of the control panel, the buzzer gives 5 alarms, and “E1” is indicated on the digitron under the open–circuit state, while “E2” under the short–circuit state.

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. **Pleaes 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 Jet Fryer, 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 Shut-off

The product is provided with a computer type digital timer. When the set time of the time returns to zero, the product stops automatically and gets into the standby state. Pressing the “On/Off” key can directly turns off the product. When the product is off, the power mark of the “On/Off” key is in orange.

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

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

I. Health Jet Fryer

1. Insert the plug into the grounded socket. 2. Pull out the frying-pan carefully from theJet Fryer.
3. Put the food ingredients into the frying basket 4. Slip the frying-pan back to theJet 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. Press down the “ON/OFF” key, the setting initial temperature is 200℃ and time is 15min. Refer to the section “Setting” in the Chapter, set up the temperature and time required for cooking food. If the product is under cold start.
it shall increase the cooking time by 3min.
Note: If needed, you can preheat the product without placing in any food. In this case, the timer shall be adjusted to more than 3min. After preheating, place in the fry basket and adjust the timer to the required cooking time.
·The timer will start count down since the set cooking time.
·Excessive oil in the food will be collected at the bottom of the frying pan.
6. 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 theJet Fryer. Notice: Do not press the demounting button of the frying basket during the process of overturning.
Hint: To reduce the weight, you can take down the fry basket from the frying pan in order to only flip the frying basket.For taking down the frying basket, please pull out the frying pan out from the product, place it on the heat-resistant surface. After that, open the button protective cover, and press the fry basket removal button.
Hint: If you set the timer to be half of the cooking time, and the time of the timer has returned to zero when you flip the food. However, this means that you will set the timer again for the remaining cooking time after flipping.
7. When the digit of the timer displays to be zero, it indicates that the setting cooking time has been over. Pull the frying pan out from the product, and then place it on the heat-resistant surface.

Note: You can also manually shut off the product. For conducting such operation, Press down the “ON/OFF” key.
8. Check whether the food has been cooked completely or not.
If it requires cooking the food further, you can only slide the frying pan back to the product, and set up the timer for more several minutes.
9. For pouring out food in small size (such as French fries), please open the button protective cover and press the fry basket removal button , and then lift the fry basket out from the frying pan .
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.
10. 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.
11. 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.

III. 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 Jet 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 Jet Fryer to reheat the food ingredients. To reheat the food ingredients, please set the temperature at 160℃ , the maximum cooking time is 10 minutes.

IV. 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		

V. Meat

Type	Minimum- Maximum food ingredients amount	Time (minutes)	Temperature (℃)	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		

VI. Refreshment

Type	Minimum- Maximum food ingredients amount	Time (minutes)	Temperature (℃)	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 Fryerstarts with cold boot, the cooking time should be 3 minutes longer.

VII. 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.
3. Push the electric wire into the wire storing capsule.

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. Not press the switch	1. Plug in the plug in the grounded power socket 2. Press down the “ON/OFF” key, the product starts the operation status.
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. Place food in small batches into the fry basket. Frying will be more homogeneous in small batches. 2. Press the “Setting” key to adjust to the required temperature. (Refer to the section “setting” in the chapter “operating the product”) 3. Press the “+” key or the “-” key to adjust to the required cooking time (Refer to the section “setting” in the chapter “operating the product”.)

Problem	Possible Causes	Solving Method
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.
The frying pan is not Slide back the product correctly	Too much fried food in the basket	Do not fry the food basket exceeds MAX indication line

Problem	Possible Causes	Solving Method
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
1. The crisp extent is decided by the oil content and moisture content contained in the potato chips.	You in Fried potatoes before not correctly article soaking	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.



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