

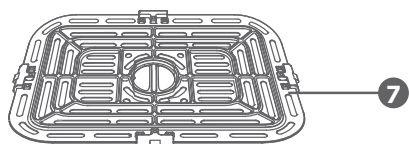
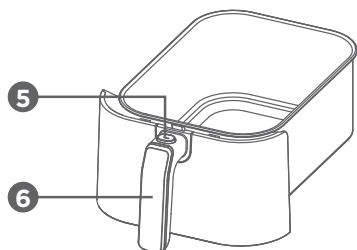
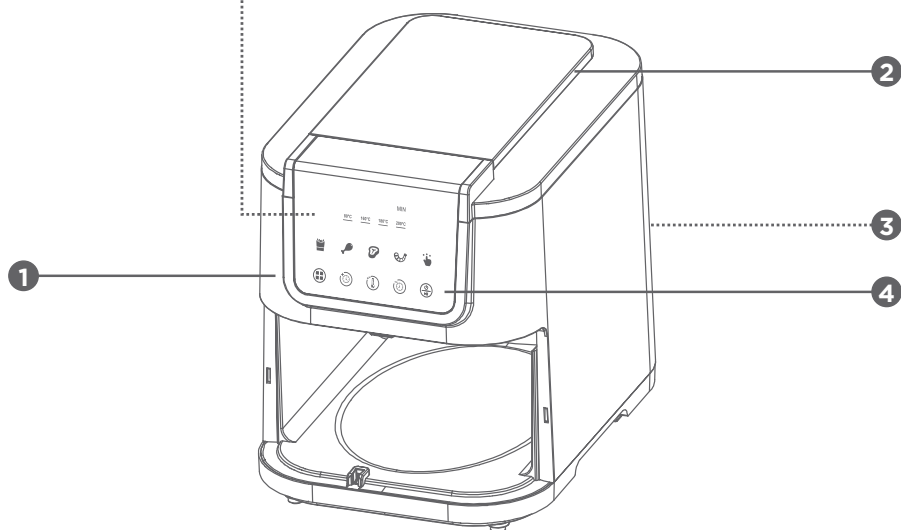
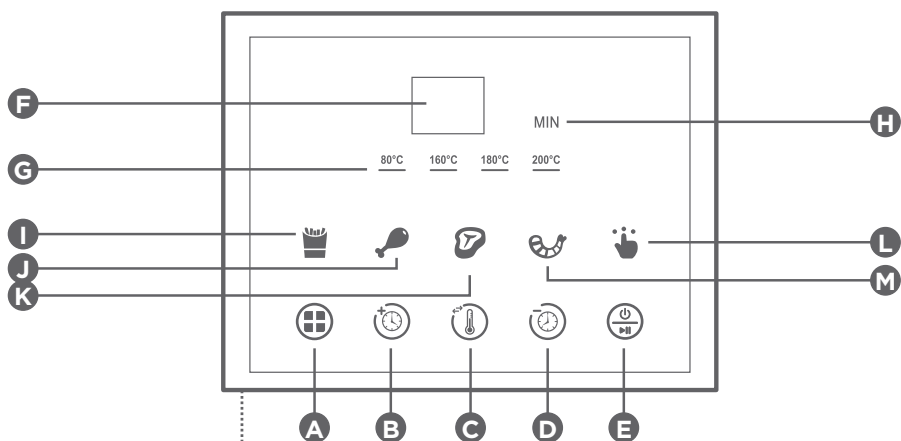
Qilive



Air fryer Q.5450

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1. SAFETY INSTRUCTIONS

Read this manual thoroughly before first use. It contains important safety information as well as instructions concerning the use and maintenance of the appliance. Keep these instructions for future reference and pass them on to possible new owners of the appliance.

1. To protect against electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids. Never rinse them under the tap (see **CLEANING AND CARE**).
2. Regarding the instructions for cleaning surfaces in contact with food or oil, please see **CLEANING AND CARE**.
3. This appliance has a built-in timer and will automatically shut off when the timer has finished.
4. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
5. Children shall not play with the appliance.
6. Do not use this appliance if the plug, power cord or the appliance itself is damaged in any way.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

8.  **RISK OF BURNS:** Do not touch hot surfaces. Surfaces of the appliance marked with this sign become very hot during use and can remain hot for some time after use.
9. Allow the appliance to completely cool before any cleaning or maintenance.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the control panel with wet hands.
12. Do not let the power cord hang over the edge of table counters or allow it to touch hot surfaces.
13. When the power socket serves as the means to disconnect the appliance, the power socket must remain easily accessible.
14. Do not place the appliance on or near a hot gas stove or electric burner, or in a heated oven. Do not place anything on top of the appliance.
15. Do not use the appliance for any purpose other than described in this manual. Misuse of the appliance may cause injury.
16. Never operate the appliance unattended.
17. If the appliance emits black smoke, unplug it immediately and wait for the smoke to stop before removing the frying drawer.
18. This appliance is intended for household use only. It is not intended for outdoor use.
19.  This symbol indicates that the materials are approved for contact with food.
20.  The marking of this device (symbol of a crossed-out dustbin) complies with European Directive 2012/19/EU relating to “used electrical and electronic equipment”. This marking means that this equipment, at the end of its useful life, cannot be disposed of with other household waste. The user is required to deliver it to operators who collect used electrical and electronic equipment. Collection operators, including local collection points, shops and local authorities, create an appropriate system for collecting equipment. Appropriate collection of used electrical and electronic equipment helps avoid harmful impacts on human health and the environment, resulting from the presence of hazardous components, as well as from improper storage and treatment of this equipment.
21. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

22. Do not operate the appliance near flammable liquids or gases, or flammable materials (e.g. curtains, tablecloths, wallpapers, etc.).

23. Do not place the appliance against a wall or other appliances. Keep a minimum clearance distance on all sides of at least 10 cm. Do not block the air inlets and outlets of the appliance.

24. Do not use this appliance near water or heavy moisture (e.g. in a damp basement, next to a swimming pool or bathtub).

25. Never fill the air fryer basket/drawer with oil. Unlike traditional deep fryers, air fryers require little to no oil to produce crispy results.

2. TECHNICAL SPECIFICATIONS

Rated voltage:	220-240 V ~, 50/60 Hz
Power consumption:	1500 W
Temperature range:	80 °C – 200 °C
Timer:	1 – 60 minutes
Capacity:	5L
Protection class:	Class I

3. PRODUCT DESCRIPTION

3.1. AIR FRYER

- | | |
|-------------------------------------|----------------------------|
| 1. Main unit | 5. Basket unlock button |
| 2. Air inlets | 6. Air fryer basket handle |
| 3. Air outlets | 7. Airflow tray |
| 4. Control panel with touch buttons | |






3.2. CONTROL PANEL OVERVIEW

- | | |
|--|--------------------------|
| A. Mode button | H. Minutes indicator |
| B. Time increase button | I. Fries indicator |
| C. Temperature button | J. Chicken indicator |
| D. Time decrease button | K. Steak indicator |
| E. Power / Start / Pause button | L. Shrimp indicator |
| F. Minutes display | M. Manual Mode indicator |
| G. Temperature indicator
(80 °C / 160 °C / 180 °C / 200 °C) | |

3.3. PRESET COOKING MODES & MANUAL MODE

The digital air fryer is designed with four preset cooking modes and a manual mode for your cooking convenience. The preset temperatures and times of the preset modes are adjustable.

- All cooking modes feature automatic Shake/Turn reminder function, provided the cooking time is set to more than **6 minutes**.

Cooking modes		Temperature (°C)		Time (minutes)		Shake/Turn reminder
		Default	Adjustable range	Default	Adjustable range	
Preset modes						
	Fries	200 °C	80 °C / 160 °C / 180 °C / 200 °C	20	1-60	Shake
	Chicken	200 °C		25	1-60	Shake/Turn
	Steak	180 °C		15	1-60	Turn
	Shrimp	180 °C		8	1-60	Shake/Turn
	Manual Mode	80 °C		10	1-60	Shake/Turn


The cooking temperature and time may vary depending on the size, quantity, type of food, and whether the food is frozen or not. Always check food halfway through cooking to determine the final cooking time and temperature required. Adjust the settings as necessary.

BEFORE FIRST USE

- Remove all packaging materials.
- Check that the air fryer has no visible damage and no parts are missing.
- Before using the appliance for the first time, or before using it after a prolonged storage, clean the appliance and accessories following the instructions in the **CLEANING AND CARE** section.

NOTE: To remove the new smell from your appliance, it is recommended to turn the appliance on at the maximum temperature 180-200 °C for 10-15 minutes without food to burn off the protective lubricant. The process may produce a slight smoke or odour. Make sure the room is well ventilated.

4. SETTING UP

- Place the appliance on a level, stable, dry, and heat-resistant surface. Use a heat-resistant mat under the appliance to protect the table or kitchen countertop from heat or permanent blemishes.
- Keep a minimum clearance distance of 20 cm on all sides of the appliance from other items to allow proper air circulation during cooking. Do not cover the appliance with any items to avoid fire.
- Plug the appliance into a grounded electrical outlet. The control panel will illuminate fully with a beep and go off, and only the  button will be illuminated red.

5. OPERATION









CAUTION – Risk of burns:

- **Hot surface!** Do not touch hot surfaces. The air fryer basket, heating element, and metal surfaces of the appliance become hot during use and are subject to residual heat after use. Use available handles or knobs. Always wear oven mitts when handling the hot air fryer basket.
- **Hot steam!** Beware of hot steam escaping from the air outlet and when removing the air fryer basket from the appliance.
- Always use the airflow tray (7) in the air fryer basket. The tray allows hot air to circulate around the food and excess fats and oils to drip to the bottom of the basket, preventing them from collecting under the food.

5.1. PREHEATING














For best air frying results, it is recommended to preheat the air fryer for **3 minutes** before adding food if the air fryer is cold.

1. Place the airflow tray (7) in the air fryer basket, and insert the basket into the main unit.
2. Touch the red  button to turn the appliance on. The control panel will turn on and show the buttons and icons in Standby Mode.
3. Touch the  button repeatedly to select the desired cooking mode (→ **PRESET COOKING MODES & MANUAL MODE**).
4. Touch the  button to adjust the cooking temperature, if needed.
5. Touch the  /  button to adjust the preheat time to 3 minutes.
6. Touch the  button to start preheating. At the end of the timer, the appliance will automatically turn off with 5 beeps.


5.2. FILLING THE AIR FRYER BASKET

7. After preheating, hold the handle and press the unlock button (5) to pull out the air fryer basket from the appliance. Place the basket on a heat-resistant surface.
8. Put the prepared ingredients on the airflow tray (7). Do not overfill the air fryer basket to ensure proper cooking and air circulation.
 - If you are cooking beef steaks or pork chops, place them in a single layer on the airflow tray with small spaces between them.
 - If you are preparing two different ingredients at the same time, make sure the ingredients require the same cooking settings and reduce the amount of each ingredient to half (→ **AIR FRYING GUIDE; PRESET COOKING MODES & MANUAL MODE**).
9. Insert the filled air fryer basket into the main unit.

5.3. AIR FRYING

1. Touch the red  button to turn the appliance on.
2. To select a cooking mode, touch the  button repeatedly to select one of the following options:
 - Select one of the four preset cooking modes (, , , ) (→ **PRESET COOKING MODES & MANUAL MODE**). You can adjust the preset temperature or time by touching the  or  /  button if required.
 - Or, select  to manually set the desired cooking temperature and time by touching the  and  /  buttons.

NOTE: You can touch and hold the  or  button to increase or decrease the minutes quickly.

3. Touch the  button to start cooking.
4. When 2/3 of the cooking time has elapsed, the appliance will automatically beep 4 times to remind you to shake or turn the food (provided the cooking time set was more than 6 minutes).
 - When you hear the Shake/Turn reminder, hold the handle and press the unlock button (5) to remove the air fryer basket from the appliance. Carefully shake the food or turn them with a pair of tongs, and reinsert the basket into the appliance within 2 minutes to continue cooking.

NOTE: If the air fryer basket is not reinserted into the appliance within **2 minutes**, the appliance will **enter into standby mode and needs to be restarted**.

5. At the end of the timer, the appliance will automatically turn off with 5 beeps. The fan will run for a few seconds and then turn off.

5.4. AFTER COOKING

After the appliance turns off and the fan stops running:

1. Pull out the air fryer basket and place it on a flat and heat-resistant surface. Use a pair of tongs to transfer the food to a serving plate. Do not turn the basket over to avoid pouring excess fats and oils collected in the bottom onto the food.
2. If you need to continue cooking another batch of food, use kitchen paper to wipe off any excess fats and oils in the bottom of the air fryer basket to prevent smoking. It will not be necessary to preheat the appliance while it is hot.
3. Once finished using the appliance, unplug the power cord from the electrical outlet. Wait until the appliance cools down completely before moving or cleaning it.

6. USEFUL INFORMATION

6.1. AIR FRYING GUIDE

Food	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake/Turn	Remark
Potato & fries					
Thin frozen fries	500-1000	18-26	200	Shake	/
Thick frozen fries	500-1000	22-30	200	Shake	/
Potato gratin	400	20-25	200	/	/
Meat & Poultry					
Steak	100-400	10-15	180	Turn	/
Pork chops	100-400	10-15	180	Turn	/
Hamburger	100-400	10-15	180	Turn	/
Sausage roll	100-400	13-15	200	/	/
Drumsticks	100-400	25-30	180	Shake/Turn	/
Chicken breast	100-400	15-20	180	Turn	/
Snacks					
Spring rolls	100-350	8-10	200	Turn	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-350	6-10	200	Shake/Turn	Use oven-ready
Frozen bread crumbed cheese snacks	100-350	8-10	180	/	Use oven-ready
Stuffed vegetables	100-350	10	160	/	/
Baking					
Cake	250	15-16	150-160	/	Use baking tin
Quiche	350	20-22	180	/	Use baking tin/ oven dish
Muffins	250	15-18	200	/	Use baking tin
Sweet snacks	350	20	160	/	Use baking tin/ oven dish

6.2. SAFE MINIMUM INTERNAL TEMPERATURE

Use a meat thermometer to make sure that meat, poultry and fish are cooked thoroughly before consuming. Follow these safe minimum internal temperatures recommended by the USDA. You can cook food to a higher internal temperature according to your preference.

Beef, lamb	63 °C (145 °F)
Pork	71 °C (160 °F)
Ground meats	71 °C (160 °F)
Poultry products	77 °C-82 °C (170-180 °C)
Fish, shellfish	63 °C (145 °F)
Reheating meat, poultry, leftovers	74 °C (165 °F)

6.3. AIR FRYING TIPS

- Cooking oils, such as canola, sunflower, or vegetable oil, work well for air frying.
- Unless foods are pre-packaged and pre-greased, use a little cooking oil (only 1-2 tablespoons) on certain foods to ensure a crisp and golden result. **Please add oil as required.**
- For crispier results, always pat dry foods with kitchen paper before adding oil and cooking. Rub, brush, or spray cooking oil evenly onto foods.
- Cut foods into smaller pieces to create more surface area for crisping.
- When cooking meats, place them in a single layer in the air fryer basket to allow even browning and ensure the pieces can be cooked through.
- To make crispy homemade fries or potato wedges, soak freshly peeled and cut potatoes in water for 30 minutes. Pat dry with kitchen paper, and then rub with 1 tablespoon of cooking oil before air frying.
- Do not prepare extremely fatty foods, such as sausages, in the air fryer.
- Use a baking pan in the air fryer basket to bake a cake or quiche, or to air fry delicate or filled ingredients.
- You can use store-bought dough to prepare filled snacks, such as calzones, quickly and easily. Foods made with store-bought dough requires less preparation time than homemade dough.
- The air fryer can be used to reheat food. Set the temperature to 150 °C for approximately 10 minutes.

7. CLEANING AND CARE



WARNING: Before cleaning, always unplug the appliance from the electrical outlet and allow it to cool down completely.



WARNING: To avoid electrical hazards, never immerse the main unit, power cord or plug in water or any liquid. Never rinse them under the tap.

- Clean the appliance after each use.
- **IMPORTANT:** Never use solvents, chemical or abrasive cleaning agents, wire brushes, sharp objects or scouring pads to clean the appliance.
- Wipe the exterior of the main unit with a soft, moist cloth.
- If required, clean the heating element with a soft cleaning brush to remove any food residue.
- Wipe the cooking chamber with a soft cloth, moistened with warm water. Allow to air dry completely.
- Clean the air fryer basket and airflow tray in warm soapy water with a soft sponge. The air fryer basket and airflow tray are dishwasher safe on the top rack. Do not use water with a temperature higher than 50 °C. Dry thoroughly after cleaning.
- Allow all parts to dry completely before closing the air fryer basket.
- Store the appliance unplugged, in a cool, clean and dry place.
- **KEEP OUT OF THE REACH OF BABIES, CHILDREN, AND PETS.**

Error code

There are two types of protection, NTC open circuit and NTC short circuit. NTC short circuit will be detected in any mode. Once NTC short circuit, the LED will display E2 and enter the protection state. NTC is open circuit, LED displays E1, and enters protection state.

When entering the protection state, all button LEDs will be off. At this time, the buzzer will beep 3 times, the fan and heating will be turned off, all buttons will be invalid, and the power must be disconnected to exit the protection state.

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