

Qilive

Air fryer Q.5248

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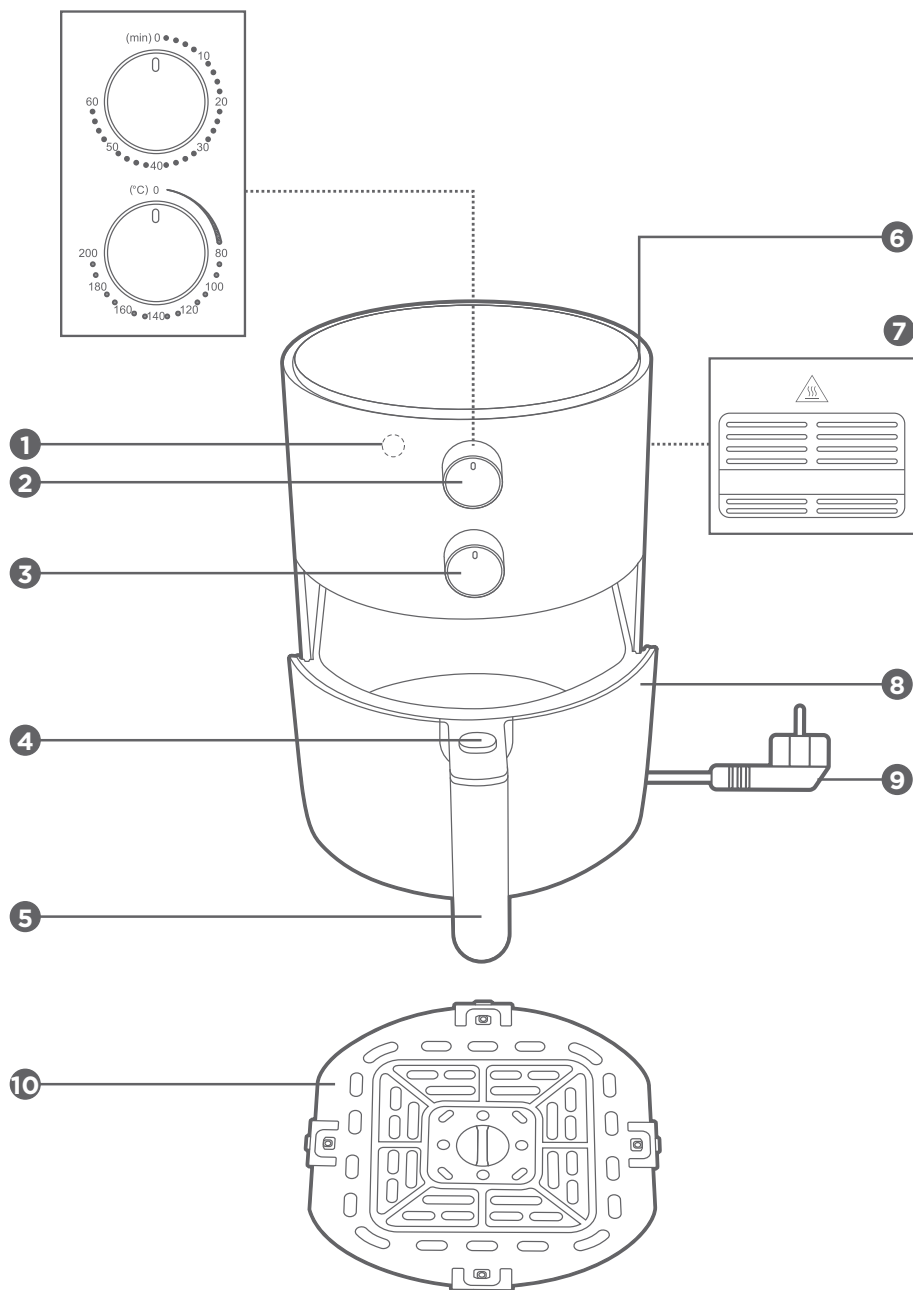
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1. SAFETY INSTRUCTIONS

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).

2. TECHNICAL SPECIFICATIONS

Rated voltage:	220-240 V ~, 50/60 Hz
Power consumption:	1500 W
Temperature range:	80 °C – 200 °C
Timer:	Up to 60 minutes
Capacity:	3.5 litre
Protection class:	Class I

3. PRODUCT DESCRIPTION

- | | |
|----------------------------|---------------------|
| 1. Heating indicator light | 6. Air inlets |
| 2. Timer knob (On/Off) | 7. Air outlets |
| 3. Temperature knob | 8. Air fryer basket |
| 4. Basket unlock button | 9. Power cord |
| 5. Basket handle | 10. Airflow tray |

4. BEFORE FIRST USE

- Remove all packaging materials from the appliance.
- Check that the appliance has no visible damage and that all parts are complete.
- Before first use or after prolonged storage, clean the appliance and accessories following the instructions in the **CLEANING AND CARE** section.
- It is recommended to turn on and set the appliance at the highest temperature for **10-15** minutes without food to eliminate the “new” smell and burn off the protective lubricant. The process may produce a slight smoke or odour. Make sure the room is well ventilated.

5. SETTING UP

- Place the appliance on a level, stable, dry, and heat-resistant surface. If required, use a non-slip heat-resistant mat under the appliance to protect the worktop from heat or permanent blemishes.
- Keep a minimum clearance distance of **10 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.

6. OPERATION



WARNING – Risk of burns:

- **Hot surfaces!** Do not touch hot surfaces. The air fryer basket, heating elements, and metal surfaces of the appliance become hot during use and are subject to residual heat after use. Use available handles or knobs. Always use oven mitts when handling the hot air fryer basket.
- **Hot air and steam!** Beware of hot air and steam released through the air outlets and when removing the basket from the air fryer. Keep hands and face at a safe distance from steam and air outlets.

6.1. AIR FRYING

1. To remove the basket from the air fryer, press and hold the unlock button on the handle.
2. Place the correct side of the airflow tray into the basket. Never use the basket without the tray inside. The airflow tray allows hot air to circulate around the food and any excess fat to drip to the bottom of the basket.
3. Put the food on the airflow tray. Do not overfill the basket as this can affect the air frying results. Make sure that food does not touch the heating elements at the top of the cooking cavity.
4. Insert the basket into the air fryer. Always hold the basket by the handle to avoid burns.
5. Make sure both control knobs are in the “0” (Off) position, then plug the power cord into the power outlet.
6. Turn the Temperature knob to set the cooking temperature.
7. Turn the Timer knob to turn on the appliance and set the cooking time.

TIP: If you prefer to preheat the appliance before cooking, set the Timer knob to just over **3 minutes**. Wait until the heating indicator light turns off, fill the basket with the food, and then set the Timer knob to the desired cooking time.

- The heating indicator light will light up while the appliance is heating up to the set temperature and will go off when the temperature is reached. The heating indicator light will cycle on and off during the air frying process, indicating that the heating element is maintaining the set temperature.
 - When the timer ends, the air fryer will automatically turn off and you will hear a ring.
8. Some foods require shaking (or turning) halfway through the cooking time (→ **AIR FRYING GUIDE**). Halfway through cooking, remove the basket and shake (or turn) the food. Slide the basket back into the air fryer to continue cooking.

TIP: If you need an audible reminder to shake (or turn) the food, you can set the Timer knob to half the cooking time. When the timer bell rings, shake (or turn) the food, and then set the Timer knob for the remaining cooking time.

9. When the timer ends, check that the food is fully cooked. If it is not ready, slide the basket back into the appliance and set the Timer knob for a few more minutes.
10. To turn off the appliance before the timer ends, turn the Timer knob anti-clockwise to the “0” minute position.

6.2. AFTER AIR FRYING

1. Remove the 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 upside down to prevent fats and oils collected at the bottom from pouring onto the food or the airflow tray from falling over.
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 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.
4. Allow the appliance to cool down completely for approximately 30 minutes before moving or cleaning it.

6.3. AUTOMATIC SHUT-OFF

- The appliance turns off automatically when the timer ends.
- The appliance turns off automatically when the basket is removed during cooking and resumes cooking when the basket is reinserted into the appliance. The timer continues counting down when the basket is removed.

6.4. OVERHEAT PROTECTION

The appliance is equipped with an overheating protection system. If the internal temperature control fails, the protection will activate, **rendering the appliance inoperable**. In such case, unplug the appliance, let it cool down and **take it to an authorised service centre for repair**.

7. USEFUL INFORMATION

7.1. AIR FRYING GUIDE

Foods/Ingredients	Min-max Amount (g)	Time (min.)	Temp (°C)	Shake/ Turn	Remark
Potato & fries					
Thin frozen fries	500-600	18-25	200	Shake	/
Thick frozen fries	500-600	20-25	200	Shake	/
Potato gratin	600	20-25	200	/	/
Meat & Poultry					
Steak	100-600	12-18	180	Turn	/
Pork chops	100-600	12-18	180	Turn	/
Hamburger	100-600	10-20	180	Turn	/
Sausage roll	100-600	13-15	200	/	/
Drumsticks	100-600	25-30	180	Shake/Turn	/
Chicken breast	100-600	18-25	180	Turn	/
Snacks					
Spring rolls	100-600	8-10	200	Turn	Use oven-ready
Frozen chicken nuggets	100-600	8-12	180	Shake	
Frozen fish fingers	100-500	6-10	200	Shake/Turn	
Frozen bread crumbed cheese snacks	100-500	8-10	180	/	
Stuffed vegetables	100-500	12-20	160	/	/
Baking					
Cake	500	8-15	180	/	Use baking tin/ oven dish
Quiche	500	20-22	180	/	
Muffins	500	15-18	200	/	
Sweet snacks	500	20	160	/	

7.2. 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	77-82 °C (170-180 °F)
Fish, shellfish	63 °C (145 °F)
Reheating meat, poultry, leftovers	74 °C (165 °F)

7.3. 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.
- 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.

8. 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. Do not allow water or any liquid to enter the main unit.

- 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.
- Leave the basket slightly ajar to allow the appliance to cool faster.
- Wipe the exterior of the main unit with a soft, moist cloth.
- Wipe the cooking cavity with a soft cloth moistened with warm water. When necessary, clean the heating elements with a soft cleaning brush to remove food residue and then wipe thoroughly with a moist cloth.
- Clean the airflow tray and basket with warm soapy water and a soft sponge. To remove stubborn food residues, fill the basket with warm water and a little dishwashing liquid. Place the airflow tray inside and soak **for 10 minutes** before cleaning. Rinse and dry thoroughly.
- Allow all parts to dry completely before closing the basket in the air fryer.
- Store the appliance unplugged, in a cool, clean and dry place.
- **KEEP OUT OF THE REACH OF CHILDREN.**

9. TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work.	Loose connection.	Insert the plug firmly into the power outlet.
	There is no electricity from the power outlet.	Try another power outlet.
The air fried ingredients are not cooked properly.	There are too many ingredients in the basket.	Reduce the amount of ingredients. Cook in smaller batches.
	The set temperature is too low.	Try increasing the cooking temperature.
	The cooking time is too short.	Try adding a few more minutes to the cooking time.
	The pieces of food are too large.	Try cutting food into smaller pieces.
The ingredients are fried unevenly in the air fryer.	Certain types of foods need to be turned halfway through the cooking time.	See AIR FRYING GUIDE section.
The snacks are not crispy after air frying.	The snacks were meant to be cooked in a deep fryer.	<ul style="list-style-type: none"> ■ Cook snacks intended for traditional baking ovens. ■ Lightly brush the snacks with a little cooking oil for a crispier result.
I cannot slide the basket into the appliance properly.	The basket is overfilled.	Reduce the amount of food. Do not overfill the basket.
	The airflow tray is not positioned correctly.	Make sure the airflow tray is positioned correctly and then push it to the bottom of the basket.
White smoke is coming out of the appliance.	The ingredients are too greasy and fat has dripped to the bottom of the basket.	<ul style="list-style-type: none"> ■ Try cooking leaner ingredients. ■ Remove excess fat in the bottom of the basket with kitchen paper between batches.
	The basket still had grease from previous use.	<ul style="list-style-type: none"> ■ White smoke is produced when fat is heated in the bottom of the basket. ■ Clean the basket thoroughly after each use.
Fresh fries are fried unevenly in the air fryer.	The right type of potato was not used.	<ul style="list-style-type: none"> ■ Use the right type of fresh potatoes. ■ Cut into 1/4-inch matchsticks.
	The fresh potato sticks were not soaked.	Soak the fresh potato sticks in water for 10 minutes to remove excess starch, rinse and pat dry.
The fresh fries are not crispy when they come out of the air fryer.	The potato sticks were too wet or no oil was added.	<ul style="list-style-type: none"> ■ Make sure to dry the potato sticks well before adding oil. ■ Rub a little cooking oil on the fries for crispiness.

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