

USER MANUAL



AIR **FRYER**

SY•AF500

Welcome

Thank you for purchasing the new Air Fryer SY-AF500. In order to fully benefit from this product please read the following instructions carefully and store this user manual in a safe place for future reference.

Parts of the SY-AF500

Please see Fig.1

1. Pan
2. Basket
3. Basket release button
4. Basket handle
5. Timer (0-30 min.)/ power-on knob
6. Temperature control knob (80-200°C)
7. Power-on light
8. Heating-up light
9. Air inlet
10. Air outlet openings
11. Mains cord
12. Cord storage compartment

Important

Please read this manual carefully before any using of the appliance as dangers may occur under incorrect operations.

Danger

- Do not immersing the housing in water or rinsing under the tap due to the multi electrical and heating components.
- Avoid any liquid enter the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of the reach of children
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least
- 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.

- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use. (fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Automatic Switch Off

The appliance has a built-in timer, it will automatically shut down the appliance when the count down to zero. You can manually switch off the appliance by turning the timer knob to zero anticlockwise.

Electro Magnetic Fields

The appliance complies with all standards regarding Electro-Magnetic Fields (EMF). Under proper handling, there is no harm to the human body based on available scientific evidence.

Before First Use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in a dishwasher.
3. Wipe inside and outside of the appliance with a cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Preparing for Use

1. Place the appliance on a stable, horizontal and even surface.
2. Put the basket in the pan. (fig.3).
3. Pull the cord from the storage compartment which is located on the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance, the airflow will be disrupted.

Using the Appliance

This appliance is able to prepare a huge range of dishes; you may get help from the recipe book.

Hot Air Frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the fryer (fig.4)
3. Place the ingredients in the basket. (fig.5)

Note: Do not exceed the MAX indication (see section 'settings' in this chapter), as it may affect the quality of the food.

4. Slide the pan back into the fryer (fig.6)

Never use the pan without the basket in it.

Caution: Do not touch the pan during and in short-time after use, as it gets very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the proper temperature. See section 'Settings in this chapter to determine the right temperature (fig.7).
6. Determine the required preparation time for the ingredient (see section Settings in this chapter).
7. To switch on the appliance, turn the timer knob to the required preparation time (fig.8).

Add 3 minutes to the preparation time if the appliance is cold

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light goes out (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- The power-on light and the heating-up light go on. (fig.9)
 - The timer starts counting down the set preparation time.
 - During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
 - Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway during the preparation time (see section "Settings" in this chapter). By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer (fig.10).

Caution: Do not press the button of the handle during shaking. (fig.11)

Tip: You can remove the basket from the pan and shake the basket only to reduce the weight,. Do like this, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.

Tip: If you set the timer half of the preparation time, you have to shake the ingredients when you hear the timer bell ringing. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. Do like this, turn the temperature control knob to 0 (fig.12).

10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (fig.13)

Do not turn the basket upside down with the pan attached, as any excess oil collected on the bottom of the pan will leak onto the ingredients.

The pan and the ingredients are hot after hot air frying. Depending on the type of the ingredients in the airfryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate. (fig.14)

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs

13. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8x8mm)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Meak chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen breadcrumb cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Note: Add 3 minutes to the preparation time when you start frying while the fryer is still cold.

Making Home Made Fries

To make home-made fries, and to get the best results, it is recommended to use pre-cooked fried (e.g. frozen fries). If you wish to prepare fresh homemade fries, please follow the steps below.

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket and make the appliance cool down.

Note: Remove the pan to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.
You can remove any remaining dirt by degreasing liquid.

Note: The pan, separator and basket are dishwasher-proof.

Tip: 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.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you do contribution to environmental protection (fig. 15)

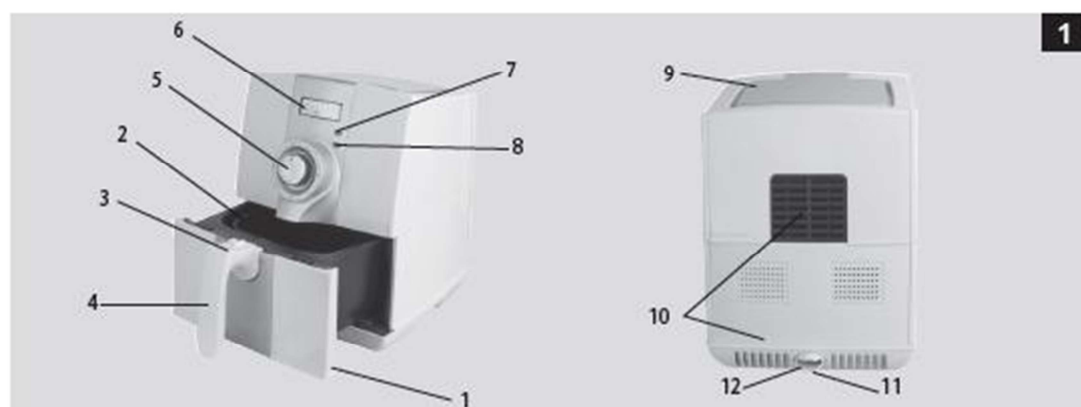
Troubleshooting

Please consult this table if you encounter a problem with the SY-AF500.

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket.
	You have not set the timer	Turn the timer knob to the required preparation time to switch on the appliance
The ingredients fried with the airfryer are not done	The amount of ingredients in the basket is too big	Put smaller batched of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low	Turn the temperature control knob to the required temperature setting. (See section "settings")
	The preparation time is too short	Turn the temperature control knob to the required temperature setting. (See section "settings")
The ingredients are fried unevenly in the airfryer	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of across each other (e.g. fries) need to be shaken halfway through the preparation time. See section "settings"
Fried snacks are not crispy when they come out of the airfryer	You used a type of snacks meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for a crispier result
I cannot slide the pan into the appliance properly	There are too many ingredients in the basket	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly	Push the basket down into the pan until you hear a click sound
	The handle of the baking tray is obstructing the pan	Push the handle to a horizontal position so that it does not stick out on the top of the basket
White smoke comes out of the appliance	The ingredients in the basket are very greasy	When you fry greasy ingredients in the airfryer, a large amount of oil will leak into the pan. The oil then produces white smoke and the pan might heat up more than the usual. This does not affect the appliance or the end result.
	The pan still contains grease residue from the previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the unit properly after each use.

Fries are fried unevenly in the air fryer	You did not soak the potato sticks in oil properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
	You did not use the right potato type	Use fresh potatoes and make sure they stay firm during frying.
Fries are not crispy when they come out of the Air Fryer	The crispiness of the fried depends on the amount of oil and water in the fries	Make sure you dry the potato sticks properly before you add the oil
		Cut the potato sticks properly before you add the oil
		Add some more oil for a more crispier result

Appendix



Declaration of Conformity

Manufacturer Name: Satyatrade S. L.
Address: Pol. Ind. La Raya. C/Guadalquivir, 2.
Camarma de Esteruelas, 28816 Madrid
Tel: 902 430 967
Fax: 91 8864285
NIF: B83254763
Manufacturing country: China
Description: Domestic Air Fryer
Sytech® SY-AF500 complies with the following directives:

EMC Standard: Directive 2004/108/CE

LVD Standard: Directive 2006/95/CE

LFGB Standard

ROHS Standard: 2002/95/EC Restriction of Hazardous Substances

Signed: Ajeet Nebhwani Utamchandani
Sole Administrator

