

# LIVING&CO

6L DIGITAL AIR FRYER  
1800W



INSTRUCTION MANUAL  
MODEL:YJ-701A

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# IMPORTANT SAFEGUARDS

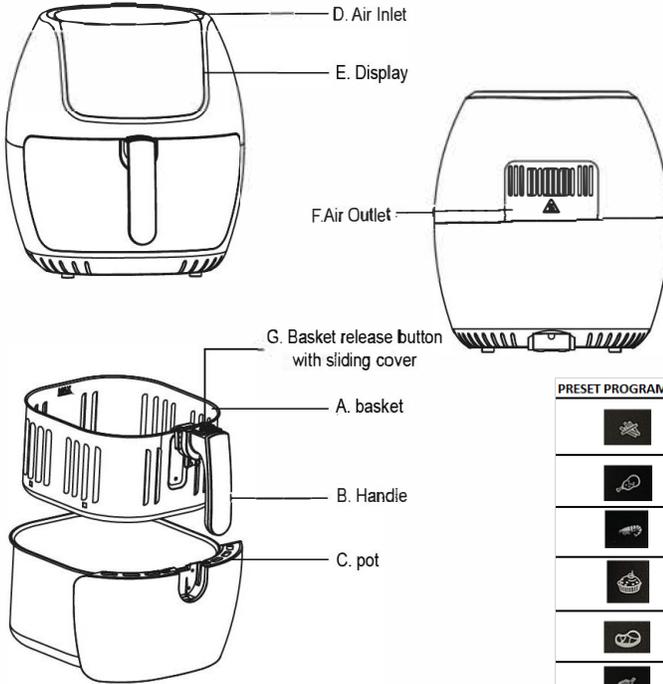
Please read this manual carefully before using the appliance as danger may occur under incorrect operation.

1. Do not immerse the housing in water or rinse under the tap and avoid any liquid entering the appliance and to prevent the risk of electric shock or short-circuit.
2. Keep all food ingredients in the basket and do not overfill in order to prevent contact from the heating elements.
3. Do not cover the air inlet or the air outlet when the appliance is operating.
4. Never fill the pan with oil as this may cause a fire hazard.
5. Do not touch the inside of the appliance either while it is operating or immediately after use.
6. Check the voltage rating on the appliance to ensure compatibility with the local mains supply voltage (220-240Vac).
7. Never let the power cord hang over the edge of a counter or table, or touch hot surfaces.
8. Keep the appliance and its mains cord out of the reach of children.
9. Keep the mains cord away from hot surfaces.
10. Do not connect the appliance to an external timer switch or remote control system.
11. Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
12. Do not place the appliance against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance when in operation.
13. Do not place anything on top of the appliance.
14. Do not use the appliance for any other purpose than described in this manual.
15. Do not operate the appliance unattended.
16. 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.

## IMPORTANT SAFEGUARDS(CONT.)

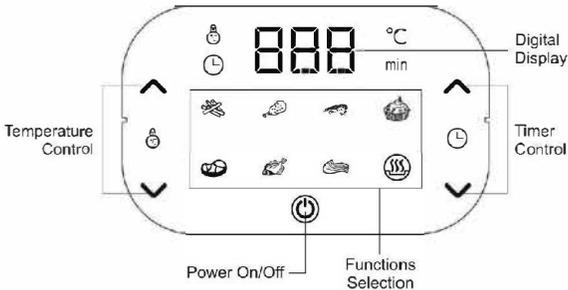
17. This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments
  - farm houses
  - by clients in hotels, motels and other residential type environments
  - bed and breakfast type environments.
18. Be careful of hot steam and air when you remove the pan from the appliance.
19. If you see dark smoke coming out of the appliance, immediately unplug the Appliance, wait for the smoke emission to stop before you remove the pan from the appliance.
20. Ensure the appliance is placed on a horizontal, even and stable surface.
21. The use of accessories is not recommended by the appliance manufacturer as it may cause injuries.
22. Always unplug the appliance while not using.
23. The appliance needs approximately 30 minutes to cool before handling or cleaning.
24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
25. Young children should be supervised to ensure that they do not play with the appliance.
26. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

# PARTS DESCRIPTION



PRESET PROGRAM FUNCTIONS	
	Chips
	Chicken Drumsticks
	Shrimps
	Cake
	Beef Steak
	Fish
	Ribs

## LCD Display



**Note: To activate the OFF function, press and hold the ON/OFF button for approximately 3 seconds.**

# GETTING STARTED

## Before First Use

1. Remove any adhesive marketing stickers and packaging before use.
2. Clean the frying basket and the frying-pan thoroughly with water, detergent and non-abrasive sponge.
3. Wipe the exterior surface with a mild and damp cloth.
4. The air fryer uses the hot air heating. Never pour oil or fat into the fryer.
5. Note, the appliance may emit a very small amount of smoke or odour during initial use. This is normal and is caused by lubricants used during manufacturer which can come into contact with the heating element. This should clear after the first use.

## OPERATION INSTRUCTIONS

1. Place appliance on a flat, level and sturdy surface.
2. Ensure the frying basket is fully inserted into the cooking cavity.

**WARNING:** 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.

### Fat-Free Frying

1. Pull out the frying basket / pot carefully from the fryer body.
2. Place the food ingredients into the frying basket.
3. Insert the frying basket /pot back into the fryer.
4. Do not try to operate the air fryer before insertion of the frying basket / pot.

**Note: Do not touch the pan while in operation or after using to avoid scalding. Only hold the pan by the handle.**

5. Connect the appliance plug to the mains electrical supply and switch on, an audible beeping sound will be heard and the LCD display indicators will briefly illuminate. The "ON/OFF" indicator light will remain illuminated and blinking. The appliance is now in the stand-by mode.
6. Press the ON/OFF button once, select your desired function (function selection). The default temperature is 185°C, press the temperature control button to increase "+" or decrease "-" the temperature required.
7. The default cooking time is 15 min, you may adjust the cooking time from minimum (of 1 minute) to a maximum (60 minutes) by pressing the timer control button.
8. With the temperature and timer selected, press the "ON/OFF" button once to start the cooking process. (You must press the "ON/OFF" button; otherwise the appliance will go into stand-by mode only).
9. For best results, some foods need to be shaken or turned over during the air fryer cooking time. Refer to the "Temperature setting guide" as a general guide. To overturn the food ingredients, hold the handle and pull out the frying basket / pot from the appliance. Press the basket release button of the frying basket (slide the protective cover to access) and lift up the frying basket from the frying pot. The basket can then be gently shaken to overturn the ingredients. Replace the frying basket to the pot, ensure locked back into position and insert back into the fryer body.
10. Do not try to shake / overturn the food without disconnecting the frying basket from the frying pot, as this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.

## OPERATON INSTRUCTIONS (CONT.)

11. There will be 5 "beep" sounds heard when the cooking process is completed; then the appliance will go into stand-by mode.
12. Caution must be exercised when pouring the hot food into the bowl or onto plates.
13. If you need the food to remain heated, select the keep warm "  " function. The default keep warm time is 120 min. You can adjust from 1-120 min using the selection buttons.
14. The default temperature of keep warm is 90°C. You may adjust from minimum 60°C-90°C using the temperature control buttons.

### Helpful Hints:

1. Cooking times will vary depending on type and quantity of food used.
2. During the process of cooking, overturning small items can assist the cooking process and can help with even distribution of cooking.
3. By adding small amount of oil to fresh foods, the food can be made crisper. After adding the oil, the food ingredients should be left for several minutes before placing them in the fryer.

### TEMPERATURE SETTING GUIDE

Type	Food Quantity	Time (minutes)	Temperature (°C)	Overturning / shaking recommended	Additional information
Chips	500 grams	18-22	200	Yes, after every 8 minutes	
Drumstick	500 grams 2-3PCS	23-28	180	Yes	Adding 1/2 spoon of oil
Shrimp	400 grams	15-18	160	Yes	
Cake	450 grams 6cups	15-20	160	Yes	
Beef steak	500 grams 2pcs	20-25	160	Yes	Adding 1/2 spoon of oil
Fish	320 grams	15-18	180	Yes	
Ribs	500 grams	15-20	180	Yes	

# CLEANING AND MAINTENANCE

The frying-basket, frying pot has a non-stick coating applied. In order to avoid damage, Do not use metal kitchen utensil or abrasive cleaning pads. You must wait for the appliance to cool down completely before cleaning it.

1. Remove the plug from the power socket, let the appliance cool down.

**Note: Removal of the frying basket / pot will allow the unit to cool down more quickly.**

2. Use damp cloth to wipe the outside part of the product.

3. Clean the frying-basket or the bottom of the frying-pot with hot water, detergent and non-abrasive sponge. Add hot water into the frying pot 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 any spills on the inside of the appliance (basket cavity) using a damp non-abrasive sponge.

## TECHNICAL SPECIFICATIONS

Type	YJ-701A
Rated Voltage	220-240V~
Rated Frequency	50-60Hz
Rated Power	1800W

# TROUBLE SHOOTING

Problem	Possible Causes	Solving Method
The appliance does not work	<ol style="list-style-type: none"> <li>1. The plug of the product is not inserted into the power socket and switched on.</li> <li>2. The timer / on process has not been correctly followed</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the plug into the grounded power socket and switch on.</li> <li>2. Refer operating instructions earlier in this manual</li> </ol>
<p>Food ingredients inadequately cooked.</p> <p>Food ingredients not baked evenly in the frying-pan</p>	<ol style="list-style-type: none"> <li>1. Too much food ingredients in the frying basket.</li> <li>2. The heating temperature selected is too low</li> <li>3. The cooking time is too short.</li> </ol> <p>Some food ingredients should be overturned during the process of cooking.</p>	<ol style="list-style-type: none"> <li>1. Put the food ingredients into the frying basket in smaller batches. The frying can cook more evenly.</li> <li>2. Adjust the temperature setting in accordance with the Operating Instructions earlier in this manual.</li> <li>3. Adjust the timer setting in accordance with the Operating Instructions earlier in this manual.</li> </ol> <p>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")</p>
White smoke coming out of the product	<ol style="list-style-type: none"> <li>1. You are cooking food ingredients with a high content of oil.</li> <li>2. Oil or grease from last use is still remained inside the frying-basket.</li> </ol>	<ol style="list-style-type: none"> <li>1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan might be hotter than usual, But this will not affect the final cooking effect.</li> <li>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.</li> </ol>
Fresh chips are not fried evenly inside the frying-basket	Correct preparation / cooking procedure has not been followed	<ol style="list-style-type: none"> <li>1. Use fresh potatoes, and make sure that they will not split in the process</li> <li>2. Make sure to drain the potato</li> <li>3. By cutting the potato chips into smaller size, they can be made more light and crisp.</li> <li>4. The potato chips can be made more light and crisp by adding small amount of oil to them.</li> </ol>



# LIVING & CO®

## Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by 1 year warranty when accompanied by proof of purchase



