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6.5L Air Fryer



INSTRUCTION MANUAL

Model YJ-NL6503AD

AFTER SALES SUPPORT

  0800 422 274

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance and before cleaning or storing.
2. Never immerse the housing which contains electrical components and heating elements, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
3. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
4. If the supply cord or plug is damaged, it must be replaced by a qualified electrician to avoid a hazard, or the product must be disposed.
5. 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 instructions concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Do not leave appliance unattended when in use or when connected to mains power.
8. Surfaces may become hot during use. This is normal.
9. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
10. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
11. Keep the unit clear of walls, curtains, and other heat sensitive materials (leave a minimum clearance of 20cm from the sides and back of the appliance).

IMPORTANT!

Do not place unit under shelving, cabinets, or flammable materials when in use.

12. Never overfill ingredients above the Max level mark in the basket. Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with the heating element.
13. Do not move the appliance when in use.
14. Do not cover the air inlet or the air outlet when the appliance is working.
15. Do not touch the inside of the appliance while it is operating.
16. Do not use the appliance for any other purpose than described in this manual.

WARNING: FIRE HAZARD. DO NOT fill the pan with oil.

17. Do not place anything on top of the appliance when in use and when stored.
18. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
19. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
20. The use of accessory attachments is not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
21. This appliance is for household use only, not for commercial use. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

IMPORTANT SAFEGUARDS (CONTINUED)

22. This appliance is intended to be used indoors in household and similar applications such as:

- staff kitchen areas in shops offices and other working environment,
- farmhouses,
- by clients in hotels, motels and other residential type environments,
- bed and breakfast type environments.

23. During hot air frying, hot steam is released through the air outlet. To avoid scalding, keep a safe distance from steam and the air outlet.

24. Clean the pan with hot water. Use a non-abrasive sponge with dish-washing liquid. The pan is dishwasher safe.

25. Be careful of hot steam and air when you remove the pan from the appliance.

26. CAUTION! Hot surfaces. The baking pan and air outlet become hot when the appliance is in use. Always use oven gloves when handling the baking pan.

IMPORTANT!

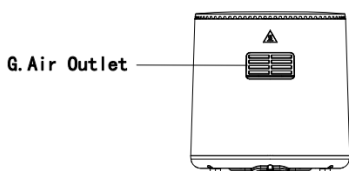
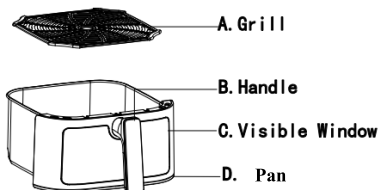
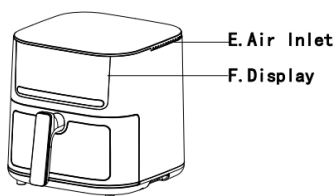
- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splash backs, cabinets or presses.
- This appliance must be connected to a three-point power outlet socket connected to Earth. If unsure, check with an electrician.
- Never use the appliance with oil, as this can cause a fire.
- Always unplug the power cord from mains power outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.

WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.



CAUTION: Hot surfaces! The appliance and accessories become extremely HOT during cooking process. Do not touch the accessories during and immediately after cooking. Only hold the appliance by the handle and use caution when removing the accessories and food from the appliance. Always wear oven mitts when handling potentially hot accessories and foods. Allow it to cool down completely before cleaning.

PRODUCT OVERVIEW



A. Grill / Drip tray

D. Pan

G. Air outlet

B. Handle

E. Air Inlet

C. Visible Window

F. Display

CONTROL PANEL AND DISPLAY

Power button (START / STOP)



- Once the appliance is plugged in, the Power button will illuminate, and the appliance will enter standby mode.
- Touch the power button, and the full control panel will light up for setting, the power button flashes.
- Touch the power button to start cooking after the right preset function has been selected or temperature and time set manually.
- Touch the power button at any time during the cooking process, the control panel and heating functions will switch OFF immediately and the appliance will shut down completely after around 1 minutes.

Light Button



- The internal lamp will illuminate automatically when the air fryer starts cooking. The internal lamp will automatically turn OFF after 3 minutes.
- Touch the Light button to control the light on and off at any time during the cooking process.

CONTROL PANEL AND DISPLAY (CONT.)

Temperature setting buttons



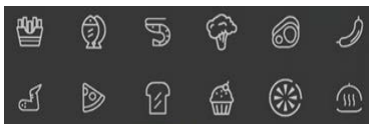
- Temperature control buttons enable you to raise or lower cooking temperature by 5°C starting from 80°C to 200 °C

Time control buttons



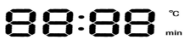
- Time control buttons enable you to select exact cooking time by hour or minute.

Preset function icons



- The preset functions are automatically programmed to start cooking more efficiently.
- Select any of the icons and it will set the Time and Temperature to a default setting for the selected food type. You can override these presets with time and temperature setting buttons if necessary.

Digital Display



- The Digital Display shows the set time and temperature in regular intervals before cooking and will show the remaining time and set temperature in regular intervals during cooking.

Shake Function

During the cooking process, your appliance features a convenient shake function. When the timer reaches half of the initially set cooking time (setting time of recipe no less than 10mins), the appliance activates the midway reminder function. During this phase, the indicator light will flash for one minute while emitting ten warning beeps. This serves as a reminder to the user that it's an opportune moment to turn over the food. After ten minutes, the reminder function ceases. No further alerts are provided, and the indicator light switches off.

CONTROL PANEL AND DISPLAY (CONT.)

Keep Warm Function:

In the settings menu, if you wish to activate the keep warm function, follow these steps. You can either press the time and temperature button to access the keep warm function Settings (refer to the Time and Temperature Parameter Table) or press the time and temperature button to adjust the desired temperature and time. After making your adjustments, press the Start button to activate the keep warm function. This feature allows you to maintain your food at an optimal temperature until you're ready to enjoy it.

HOW TO USE YOUR AIR FRYER

Ensure the following before using the product:

1. Remove all the packing materials including any in the pan and drip tray (grill).
2. Slide out the pan, place on a flat surface, take out the drip tray by pulling upwards. Clean both pan and drip tray (grill) with a non-abrasive sponge, with hot water and dish washing liquid. Rinse with clean water and set aside to dry.

Preparing for use:

1. Place the appliance on a stable, horizontal, flat and heat-resistant surface.

IMPORTANT!

1. To prevent heat damage, place the appliance on a heat-resistant surface only. Not recommended to use directly on laminated / vinyl bench top.
2. Remove the pan from the appliance and place on a flat surface.

Using the appliance

1. Connect the supply cord plug into a mains power outlet socket. The appliance is now in standby mode.
2. Place the ingredients into the pan, then slide the pan back into the appliance.

CAUTION!

Never operate the appliance without the drip tray placed in the pan. Do not touch the pan and drip tray during use or immediately after use, the pan and drip tray gets very hot. Only hold by the handle.

3. Touch the power button to activate the control panel.
4. Select a preset function or set the time and temperature manually, then touch the power button to start cooking.
5. Some food ingredients require overturning during the middle period of cooking. To overturn the food ingredients, hold the handle and pull out the pan from the product, turn the food items and then reinsert the pan back into the machine.

HOW TO USE YOUR AIR FRYER (CONT.)

NOTE: You may slide out the pan to check at any time during the cooking process. The appliance will pause when the pan is taken out or powered off. The appliance will continue the cooking process if the pan is slide in and it will power ON again.

6. You can reset the time and temperature setting during the cooking process if required.
7. When the cooking process has completed, the appliance will automatically stop heating, but the fan will keep working for an additional 1-2 minutes, THIS IS NORMAL.

When you hear the "beep-beep" sound, the cooking cycle is completed. The appliance is now in standby mode.

8. Check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until fully cooked.
9. Remove the pan from the appliance. Only hold by the handle as other surfaces will be hot. Tip contents onto a dish or place the pan on a flat, firm, and heat-resistant surface. During the cooking process, oil from food will drip and be collected on the bottom of the pan. This can be cleaned at the end of the cooking process when the pan cools down.
10. After using your appliance, remove the plug from the wall socket immediately and allow the appliance to cool down completely.

CAUTION! Beware of escaping steam from the pan, as there is a danger of scalding.













Do not turn the pan with ingredients upside down when tipping the contents onto a dish. Excess oil may have collected in the pan, it could drip out and cause scalding.

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.

NOTE:

1. Compared to larger food items, the small sized food ingredients will require less time for cooking.
2. During the process of cooking, overturning / flipping of small sized food items can improve the final cooking effect and can help achieve overall consistent browning.
3. By adding small amount of oil to fresh food, the food can be made crispier. After adding the oil, the food ingredients should be rested for several minutes before frying.

COOKING MODES

Icons	Mode	Default Temp	Temp Range	Default Time	Time Range
	Chips	200°C	80-200°C	15min	1-60min
	Fish	180°C	80-200°C	30min	1-60min
	Shrimp	180°C	80-200°C	18min	1-60min
	Vegetables	180°C	80-200°C	10min	1-60min
	Steak	200°C	80-200°C	20min	1-60min
	Sausage	180°C	80-200°C	20min	1-60min
	Chicken wings	200°C	80-200°C	20 min	1-60min
	Pizza	180°C	80-200°C	15min	1-60min
	Bread	180°C	80-200°C	15min	1-60min
	Cupcake	180°C	80-200°C	20min	1-60min
	Dehydration	120°C	80-200°C	20min	1-60min
	Keep warm	90°C	60-90°C	120min	1-120min

CARE AND MAINTENANCE

1. Disconnect the supply cord plug from the mains power outlet socket and allow the appliance to cool down completely before cleaning. We recommend cleaning the appliance after each use.

NOTE: Remove the pan to let the air fryer cool down faster.

CAUTION! Do not immerse the housing of the appliance in water or any other liquids when cleaning.

2. Do not touch hot surfaces.
3. Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.
4. Wipe the outside of the appliance with a moist soft cloth. Clean the pan and drip tray with hot water and use a non-abrasive sponge with dish-washing liquid. The pan and drip tray are dishwasher safe.
 - a) Tip: If food is stuck to the drip tray or the bottom of the pan, fill the basket with hot water and some dish-washing liquid. Leave it in the pan to soak for about 10 minutes.
5. Clean the inside of the appliance with a slightly dampened cloth and dry with a soft cloth.
6. Make sure all parts are clean and dry before storing or using it again.
7. Store the air fryer in a safe, cool, dry place. Do not place any objects on top of the air fryer during storage as this may damage the appliance. Keep it away from children.

TROUBLESHOOTING

Problem	Possible cause	Solution
The Air fryer does not work	The appliance is not plugged in.	Insert the mains plug in an earthed wall socket.
The food is not cooked properly.	The pan has been over-filled with food or the set temperature is too low.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Try increasing the set temperature.
The food is cooked unevenly.	Certain types of food may need to be shaken or rotated halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the air fryer.	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 is too much food in the pan.	Do not overfill the pan.
	The pan is not positioned in the body correctly.	Push the pan into the body until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	The incorrect type of potato was used.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the fries properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries 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 fries thinner for a crispier result.



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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 2 year warranty.

Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by a 2 year warranty when accompanied by proof of purchase