

Brooklyn

L I V I N G M A D E E A S Y

8L DUAL DIGITAL AIR FRYER

BAF5L3LDW



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference


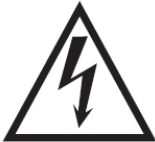

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GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.

 CAUTION RISK OF ELECTRIC SHOCK DO NOT OPEN		<p>The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons. The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.</p>
<p>The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.</p>		

IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.

GENERAL SAFETY (Cont.)

- When handling Air fryer, make sure to use handle to remove basket after using the air fryer. Other surfaces may be hot.
- The outside of the air fryer is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories, or containers.
- When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the air fryer.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support info@ayonz.com
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Do not use outdoors.
- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system (i.e. Timers or Wi-Fi Smart Power Plugs).
- Only use as directed in this manual.
- Not for commercial use. Household use only.

RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad.

We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the air fryer may cause damage to the surface overtime.

GENERAL SAFETY (Cont.)

WHILE COOKING

- Do not place oversized foods or metal utensils (except for Brooklyn accessories) into your air fryer.
- Do not place paper, cardboard, or nonheat-resistant plastic into your air fryer, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the product heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before taking out basket.

GENERAL SAFETY (Cont.)

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **VOLTAGE:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **POWER OUTLET:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **POWER CORD:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.

WARNING!

- **PROTECT FROM MOISTURE:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the product, and do not operate it with wet hands.
- **DAMAGE:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - info@ayonz.com
- **DAMAGED CORD:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **DISCONNECTION:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.

GENERAL SAFETY (Cont.)

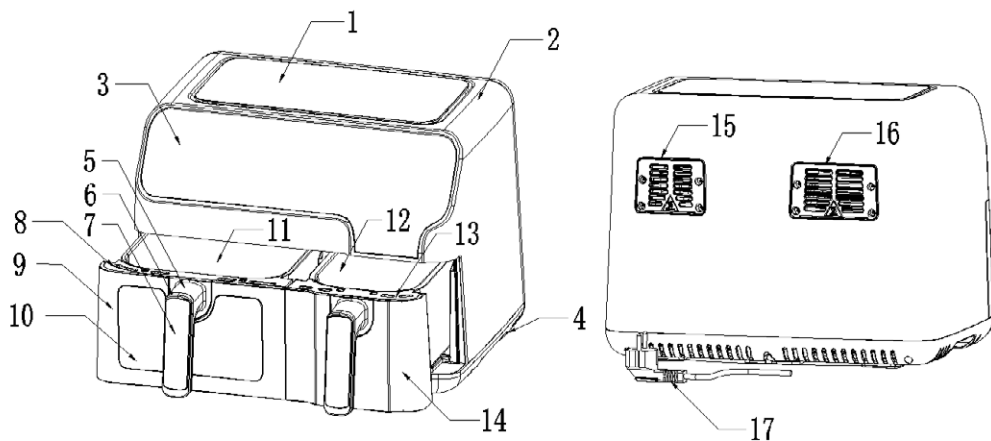
- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.

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 environments;
- bed and breakfast type environments.

PRODUCT OVERVIEW

(FIG.1)



(FIG.1)

- | | |
|---------------------------|--------------------------------|
| 1. TOP COVER | 10. VISUAL WINDOW |
| 2. SHELL | 11. LEFT POT |
| 3. CONTROL PANEL | 12. RIGHT POT |
| 4. BASE | 13. RIGHT DRAWER MOVEMENT |
| 5. SINGLE POT HANDLE | 14. RIGHT DRAWER PANEL |
| 6. HANDLE DECORATION RING | 15. RIGHT AIR OUTLET |
| 7. HANDLE COVER | 16. LEFT AIR OUTLET |
| 8. LEFT DRAWER MOVEMENT | 17. MAIN CORD(ELECTRICAL CORD) |
| 9. LEFT DRAWER PANEL | |

IMPORTANT

DANGER

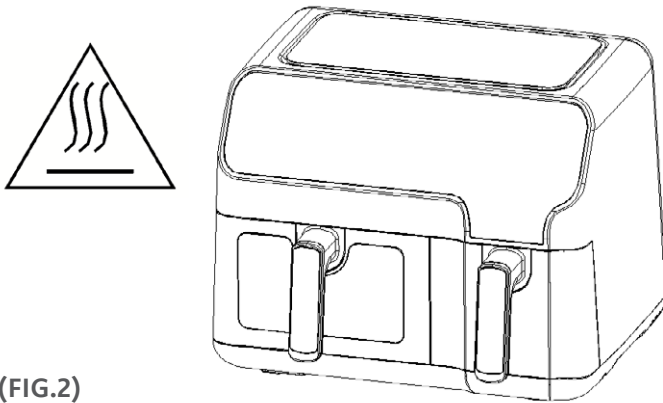
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. 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 less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, don't rinse under the tap, either.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating. The temperature of accessible surfaces may be high when the appliance 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, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands..

IMPORTANT (Cont.)

- 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 pot from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)



(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 pot from the appliance.

IMPORTANT (Cont.)

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. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance .
3. Thoroughly clean the shelf and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

THIS IS AN OIL-FREE FRYER THAT WORKS ON HOT AIR, DO NOT FILL THE POT WITH OIL OR FRYING FAT DIRECTLY.

NOTICE: WHEN YOUR AIR FRYER IS HEATED FOR THE FIRST TIME, IT MAY EMIT SLIGHT SMOKE OR ODOR. THIS IS NORMAL WITH MANY HEATING APPLIANCES. THIS DOES NOT AFFECT THE SAFETY OF YOUR APPLIANCE.

PREPARING FOR USE

1 Place the appliance on a stable, horizontal and even surface.
DO NOT PLACE THE APPLIANCE ON NON-HEAT-RESISTANT SURFACE.

2 Place the basket in the pot (Fig.5).
**DO NOT FILL THE POT WITH OIL OR ANY OTHER LIQUID.
DO NOT PUT ANYTHING ON TOP OF THE APPLIANCE, THE AIRFLOW WILL BE
DISRUPTED AND AFFECTS THE HOT AIR FRYING RESULT.**

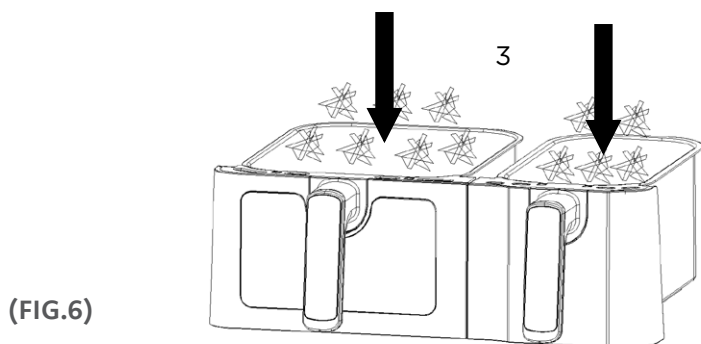
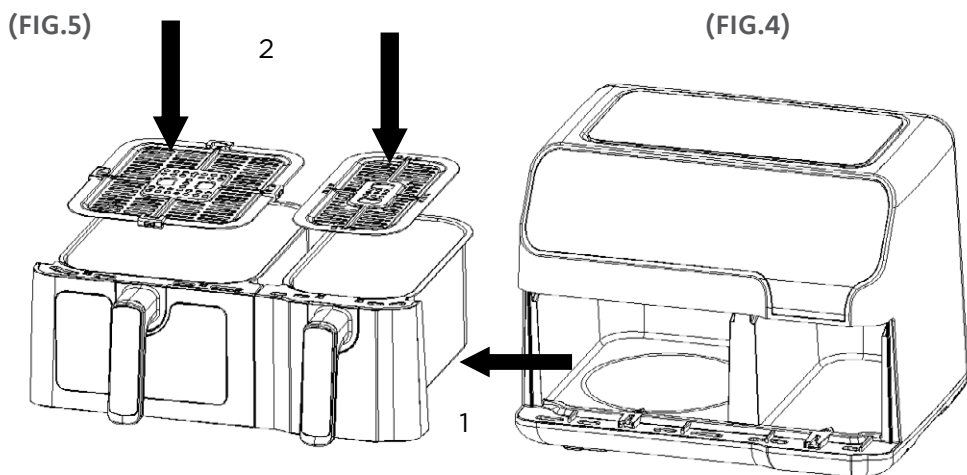
BEFORE FIRST USE (Cont.)

USING THE APPLIANCE

The oil-free can prepare a large range of ingredients.

HOT AIR FRYING

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pot out of the Hot-air fryer (Fig.4)

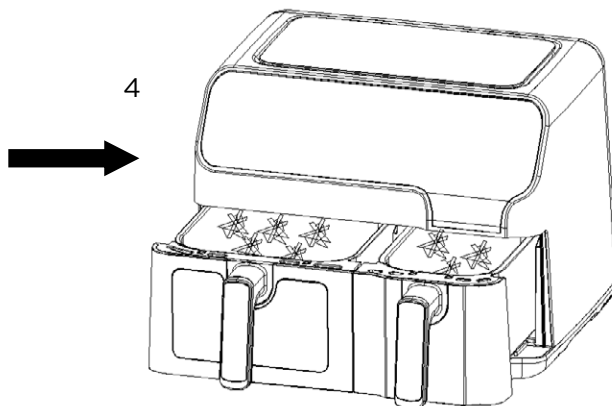


3. Put the ingredients in the basket. (Fig.6)

BEFORE FIRST USE (Cont.)

4. Slide the pot back into the Hot-air fryer (Fig 7)

Noting to carefully align with the guides in the body of the fryer.



(FIG.7)

NEVER USE THE POT WITHOUT THE BASKET IN IT.

CAUTION: DO NOT TOUCH THE POT DURING AND SOME TIME AFTER USE, AS IT GETS VERY HOT. ONLY HOLD THE POT BY THE HANDLE.

5. Determine the required preparation time for the ingredient (see section ‘Settings’ in this chapter).
6. Some ingredients require shaking halfway through the preparation time (see section “Settings” in this chapter). To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer
7. When you hear the buzzer, the set preparation time has elapsed. Pull the pot out of the appliance

NOTE: LONG PRESS THE POWER BUTTON FOR 2 SECONDS, THEN YOU CAN SWITCH OFF THE APPLIANCE MANUALLY.

TIP: YOU CAN ADJUST TEMPERATURE OR TIME ACCORDING TO YOUR TASTE DURING USE.

BEFORE FIRST USE (Cont.)

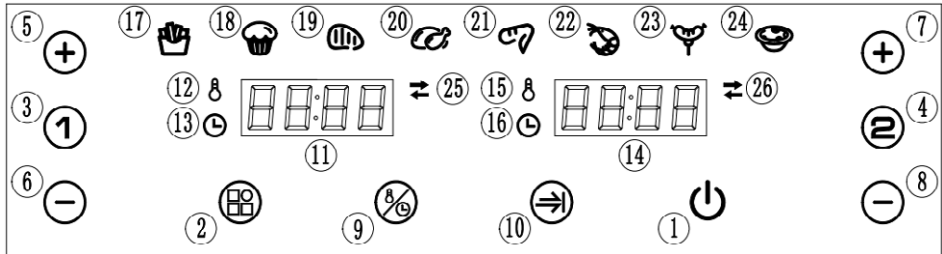
8. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pot out of the Hot-air fryer and place it on trial framework.

DO NOT TURN THE BASKET UPSIDE DOWN , AS ANY EXCESS OIL THAT HAS COLLECTED ON THE BOTTOM OF THE POT WILL LEAK ONTO THE INGREDIENTS.

THE POT AND THE INGREDIENTS ARE HOT. DEPENDING ON THE TYPE OF THE INGREDIENTS IN THE AIR FRYER, STEAM MAY ESCAPE FROM THE POT.

10. Use clips or tools to transfer food to a plate.
11. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS




ICON RESOLUTION

Key 1  – Power Key



Once the Basket and pot are properly placed in the main housing, the Power light will be illuminated. Select the power key to put the machine into standby mode. After selecting the pot body to be used, selecting the Power key a second time will start the cooking process. Pressing the power key for 2 seconds to close the entire device during cooking, synchronous stop of motor.

Note: During cooking, you can touch the keys to control the pause and start of cooking.

Key 2  – Preset Key



Selecting the “  ” Preset key enables you to scroll through the 8 popular food choices (17-24). Once selected, the predetermined time and cooking temperature function begins.


Key 3  – The left pot Key




Touch the “  ” key. The icon of the function key of the pot body on the left will light up, the menu defaults to the first menu (fries), at this time the fries indicator flashes,  pot corresponding digital tube display flashes, and alternately displays the default temperature and time of the fries program. When the temperature is



CONTROL PANEL INSTRUCTIONS (Cont.)

ICON RESOLUTION

displayed, the temperature indicator on the upper left of the display are always on. When the time is displayed, the time indicator on the lower left of the display will be always on. If you press the  key for 2 seconds, you can cancel the selection of  pot and the product enters standby mode.

Key 4  –The Right pot Key

Touch the “”key The icon of the function key of the pot body on the Right will light up, the menu defaults to the first menu (fries), at this time the fries indicator flashes,  pot corresponding digital tube display flashes, and alternately display the default temperature and time of the fries program. When the temperature is displayed, the temperature indicator on the upper left of the display are always on. When the time is displayed, the time indicator on the lower left of the display will be always on. If you press the key for 2 seconds, you can cancel the selection of  pot and the product enters standby mode.

Key 5  & Key 6  –Temperature and Time Control Keys For The left pot Key

The Key 5 and Key 6 symbols enable you to add or decrease cooking temperature 5°C at a time for left pot. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 80°C—200°C. Also can to add or decrease cooking time for left pot, one minute at a time. Keeping the key held down will rapidly change the time. Temperature Control range: 1min–60min.


Key 7  & Key 8  –Temperature and Time Control Keys for the right pot Key

The Key 7 and Key 8 symbols enable you to add or decrease cooking temperature 5°C at a time for right pot. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 80°C—200°C. Also can add or decrease cooking time for right pot, one minute at a time. Keeping the key held down will rapidly change the time. Temperature Control range:1min–60min.

CONTROL PANEL INSTRUCTIONS (Cont.)

ICON RESOLUTION

Key 9  –Temp /Time Key Icon

Touch the “” key pressing it and corresponding to the screen display the temp or time, you can adjust the temperature and time you need.

Key 10  –Synchronization end key

Touch the “” key two recipe with different time can be ended at the same time

Indicator light “11” Nixie tube for the left pot body

Indicator light “12” Temperature light for the left pot body

Indicator light “13” Time light for the left pot body

Indicator light “14” Nixie tube for the right pot body

Indicator light “15” Temperature light for the right pot body

Indicator light “16” Time light for the right pot body

Indicator light “17-24” Recipe indicator

Indicator light “25” Left Pot Flip Reminder Indicator

Indicator light “26” Right Pot Flip Reminder Indicator

OPERATION INSTRUCTIONS

1. BOOT MODE

Firstly, to confirm that the frying pan is correctly installed into the machine, insert the plug into the socket, the machine will be powered on, the machine will beep once, all the lights are lit for one second and then extinguished, the Power Icon will be illuminated.

2. STANDBY MODE

Touch the Power Icon, and the Pot 1 Selection Icon and Pot 2 Select Icon indicator lights up and stays on, the product enters standby mode. When the unit is in this Standby mode and has not been operated within 3 mins, unit will be goes to Boot mode.

3. SINGLE POT WORKING MODE

3.1 THE LEFT POT(POT ①)WORKING MODE

3.1.1 Touching the ① Key Icon once, then the icons in area 1 and area 2 are lit and always on, as the defaults menu is fries, it's defaulted temperature and cooking time for Fries recipe will be displayed alternately. If pressing and hold the Power key icon for 2 sec, it can cancel the selection for the ① pot, then the product enters Standby mode.

3.1.2 Touching the Menu Choice Key Icon, that is to select the menu you need to use, press this key once to switch to the next menu, the selected menu icon will be flashing with the defaulted temp and time will be displayed as well. The menu can be cycled from the first to the eighth icon.

3.1.3 Touching the Temp Key Icon, the display will flash to show the temperature of the current menu, pressing the “+” or “-” Key Icon to adjust the temp at 5°C range. If press and hold the “+” or “-” Key Icon, the temperature will be adjusted continuously. The temperature range can be adjusted from 80°C- 200°C for each recipe.

OPERATION INSTRUCTIONS (Cont.)

3.1.4 Touching the Time Key Icon, the defaulted or set time will be flashed on the display for the selected menu, Pressing the “+” or “-” Key Icon to adjust the time, the time will change 1min per once pressing, if pressing and hold the “+” or “-” Key Icon, the time will be continuously adjusted. The time can be adjusted from 1min to 60min for each recipe.

3.1.5 After the debugging to recipe, temperature and time are all complete, touch the Power Key Icon, the pan ① starts working, and the display shows the current cooking time in count down manner.

3.1.6 If need to adjust the temperature or time during the cooking process, pressing the Temp or Time Key Icon once, then pressing “+” or “-” Key Icon to adjust the Temp or Time. During the adjustment process, the unit keeps working.

3.1.7 If need to reset the recipe during cooking process, it is needed to lightly press the Power Key Icon once to pause it, the heater and motor stop working, then follow steps 3.1.2 - 3.1.5 to re-set the recipe, and resume it.

3.2 PAUSE OR TURN OFF THE UNIT DURING COOKING PROCESS

3.2.1 If need to pause the cooking during the cooking process, pressing the Power Key Icon once to pause the heating and motor function during the cooking process. If pause the unit and no following operation within 3 mins, the unit will go to the machine will enter to standby mode.

3.2.2 If need to turn off the unit during cooking, press and hold the Power Key Icon for 2 seconds, the display will show the word “OFF”, the buzzer will beep once, the display will be extinguished and the product will enter to standby mode, then press and hold the Power Key Icon for 2 sec, unit will enter to Boot mode.

OPERATION INSTRUCTIONS (Cont.)

3.3 DRAW OUT OF THE BASKET

3.3.1 If the frying pan was drawn out, the display will show the “OPEN” at any time.

3.3.2 During cooking process, If the pan was drawn out, the unit will stops working (both heating and motor will be stopped), when the basket is inserted back the unit will resume working setting as per previous.

3.4 THE RIGHT POT (POT ②) WORKING MODE

3.4.1 Touch the ② Key Icon, then refer to item 3.1.2 – 3.1.7 for the subsequent steps.

3.5 COOKING PROCESS IS COMPLETED.

3.5.1 When the cooking process is completed, the display shows “OFF” and will beep 5 sounds, the display will be extinguished, the unit enters standby mode.

4.DOUBLE POT WORKING MODE

4.1 STARTING THE 2 POTS

4.1.1 Firstly, select one side and debug the menu, temperature, and time according to steps 3.1.2 – 3.1.7. Secondly, select another side and debug the wanted recipe, temperature, and time in the same way.

4.1.2 Pressing the Power Key Icon, 2 pots start working at the same time, the display shows both sides working time in count down manner.

4.1.3 It also can be started one side firstly as per 3.1.1 to 3.1.7 After one side is started, to start another side as per 3.4.1.

4.2 DEBUG DURING THE DOUBLE POTS WORKING PROCESS.

4.2.1 During the cooking process of 2 pots are working at the same time, if you need to debug the temp or time for Pot ① or Pot ② temperature or time, Need to choose ① or ② then follow step 3.1.6 and 3.1.7 to complete it.

OPERATION INSTRUCTIONS (Cont.)

4.3 PAUSE OR TURN OFF THE UNIT DURING THE COOKING PROCESS.

4.3.1 In the double pots working process, if need to pause one out of 2 sides pot, need to press the Pot Key Icon **①** or **②** key icon firstly, and then pressing the Power Key Icon within 10 seconds, Pot **①** or Pot **②** will be paused working. If no following operation within 5 mins, the paused side will go to standby mode. If need to pause both sides, just pressing the Power Key Icon and 2 sides will be paused. If no following operation within 5 mins, both sides will enter to standby mode. If need to resume it, pressing the Power Key Icon once.

4.3.2 In the cooking process, if need to turn off one side, need to press the Pot Key Icon **①** or **②** firstly, and then pressing and hold the Power Key Icon for 2 sec. Then the selected pot will be side will goes to Standby mode. If need to turn off both sides, just need to press and hold the Power Key Icon for 2 sec.

4.4 DRAW OUT OF THE BASKET

4.4.1 If the frying pan was drawn out, the display will show the “OPEN” at any time.

4.4.2 During cooking process, If one pan was drawn out, the corresponding side will stops working (both heating and motor will be stopped), and it will resume working as per previous setting when the basket is inserted back.

4.5 COOKING PROCESS IS COMPLETED.

4.5.1 When the cooking process is completed, the display shows “OFF” and will beep 5 sounds, then the display will be extinguished, the unit enters standby mode.

4.6 SMART FINISH FUNCTION

4.6.1 The Smart Finish function can only be activated while in double pot working mode with the Smart Finish Key icon will be illuminated to flashing.

4.6.2 When each side are all selected, pressing the Smart Finish Key Icon, its key icon will be stop flashing but always illuminated, then press the Power Key Icon, the longer cooking time side starts cooking, the shorter cooking time side will be HOLD until each side time are same, then the hold side will starts working and finish

OPERATION INSTRUCTIONS (Cont.)

Finish Key Icon is always illuminated.

4.6.3 When one side is on cooking, and another is HOLD:

4.6.3.1 If adjust the Hold side pre-set time to over the current cooking time for the cooking side, or to adjust the cooking time of the cooking side to let it smaller than the pre-set time of the HOLD side, the Smart Finish mode will be quitted, and the Smart Finish icon will be extinguished. Each side keeps working as per its own preset cooking time.

4.6.3.2 If withdraw the working side, its display shows “OPEN”, this side will stops working, but the HOLD side still shows “HOLD”, Insert back the basket, this side resume working and unit still in the smart finish mode.

4.6.3.3 If withdraw the HOLD side basket, its display will show “Open”, but the working side is still on working without influence.

4.6.3.4 When withdraw the HOLD side basket, if the cooking time at another side is decreased less than the pre-set cooking time for the HOLD side, but the withdraw basket doesn't inserted back, the Smart Finish mode will be quitted, and the Smart Finish icon will be extinguished. Each side keeps working as per its own preset cooking time.

4.6.3.5 Withdraw any side basket, its display will show “OPEN,” and it will stops working, when insert the basket back, its cooking time will match with another side time to ensure the Smart Finish Function is still working.

4.6.3.6 If any side is paused, the Smart Finish Function will be quitted, the Smart Finish Key Icon will be extinguished, and another side keeps working as per its pre-set time/temp.

4.6.3.7 If each side is paused, the Smart Finish Function will be quitted, the Smart Finish Key Icon will be extinguished, the user needs to press this key again to resume this function.

OPERATION INSTRUCTIONS (Cont.)

4.6.3.8 When one side is Hold and one side is cooking, pressing the Smart Finish Key Icon, the Smart Finish Function will be quitted, then each sides keeps working as per its pre-set time/temp.

4.7 Flip reminder function

4.7.1 The program is settled with a flip reminder function at the half-time node for some menus. The flip reminder indicator flashes and lights up, and the buzzer emits a prompt sound at the same time. The flashing and prompting are one time per second, a total of three times.

4.7.2 About flip reminder function, when the three times of reminder are finished, the reminder indicator will turn on, and the pot is pulled out as a signal, the reminder indicator will go out after the pot is pulled out.

5. BOOT MODE:

When in this mode, only the Power Key Icon is illuminated.

6. STANDBY MODE:

the Power Key Icon and Pot  and Pot  Key Icon are all illuminated.

7. DEBUG THE SETTINGS

7.1 Debug the unit when unit is not working.

7.1.1 The corresponding function key is always on, the selected recipe indicator is blinking, the rest of the menu indicator is always on, the corresponding display is blinking alternately to show the temperature/time of the selected recipe. When adjusting the menu, the selected recipe is blinking, when debugging the temperature, press the temperature key, the display is blinking to show the current temperature, press the time key to adjust the time, the display switches the current time and blinks to show. When the double pot is in the selected state at the same time, the side that is not selected, the corresponding menu does not flash, the corresponding display alternately shows the temperature and time without flashing, in this

OPERATION INSTRUCTIONS (Cont.)

process heaters and motors are not work.

7.2 Debug the unit during cooking process

7.2.1 During the cooking process, the menu does not flash but only the selected recipe icon illuminated, the screen flashes alternately showing temperature and time, the temperature and time can be adjusted as per item 3.1.3 and 3.1.4, but the recipe cannot be adjusted, the heating tube and motor work continuously.

7.3 Pause the working: the corresponding function key is always on, the selected menu indicator flashes, the rest of the menu indicator is always on, the corresponding display flashes, alternately displaying the temperature and time of the selected menu, the heating tube and motor stop working, the menu, time and temperature can be adjusted.

7.4 Working Process: the corresponding function key is always on, the selected recipe indicator is always on, the rest of the menu indicator will be off, the corresponding display shows the remaining time of the selected recipe, and the heater and motor work continuously. When double pot working at the same time, the Pot ① Key Icon and the Pot ② corresponding recipe icon will be flashed once/6 seconds at the same time. 3 secs later,, the Pot ① Key Icon and the Pot ② corresponding recipe icon will be flashed once/6 seconds at the same time.

8 MEMORY FUNCTION:

the machine has a memory function, for example, this time using the machine ② pot with chicken wings menu, the temperature is set to 190°C, the time is set to 22min, after the end of use, the machine is not powered off, when the next use, select ② pot, will directly display the chicken wings menu, the temperature is 190°C, the time is 22min; the memory function disappears when the machine is powered off for 1 hour. 1 hour after the power is turned on again to select pot ② , it will display the initial state.

OPERATION INSTRUCTIONS (Cont.)

9 POWER OFF MEMORY:

If the machine is being used with an accidental power off, the machine will return to the state before the power failure as long as the power is reapplied within 30min.

10 DISPLAY FAILURE MODE:

10.1 E1 is displayed: The NTC is Opened.

10.2 E2 is displayed: The NTC is Short Circuit

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 as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly Pull the **pot** 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 through 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 Hot-air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer.
- Snacks that can be prepared in a oven can also be prepared in the Hot-air 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.
- Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

SETTINGS (Cont.)

Menu	Reference weight		Default temperature	Single pot time	Double Pot time	Temperature Range	Time Frame	Shake
Chips	Big	500	200°C	25min	28-32min	80-200°C	1-60 min	1-2
	Small	300						
Cake	Big	300	150°C	25min	25-30min	80-200°C	1-60 min	
	Small	150						
Steak	Big	170	200°C	15min	15-20min	80-200°C	1-60 min	1-2
	Small	85						
Drumsticks	Big	800	200°C	30min	30-35min	80-200°C	1-60 min	1-2
	Small	300						
Chicken wings	Big	500	180°C	22min	22-27min	80-200°C	1-60 min	1-2
	Small	300						
Shrimp	Big	350	190°C	12min	12-15min	80-200°C	1-60 min	1-2
	Small	175						
Roast sausage	Big	240	160°C	15min	15-18min	80-200°C	1-60 min	1-2
	Small	130						
Egg Tart	Big	290	170°C	15min	15-20min	80-200°C	1-60 min	
	Small	150						

Note1: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

Note2: You can adjust the temperature or time according to the actual cooking effect when using two cooking pots at the same time.

CLEANING AND MAINTENANCE

Clean the appliance after every use.

The pot and the Shelf. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1 Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the pot to let the Hot-air fryer cool down more quickly.

2 Wipe the outside of the appliance with a moist cloth.

3 Clean the pot and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the Shelf or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the Shelf in the pot and let the pot and the Shelf soak for approximately 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.

TROUBLESHOOTING

If experiencing issues with your air fryer and isn't operating correctly, please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance, then please contact our call centre on: info@ayonz.com. **DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

Problem	Possible Causes	Solution
The Hot-air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the time to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken 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. See section 'Settings' in chapter 'Using the appliance'.
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.

TROUBLE SHOOTING

Problem	Possible Causes	Solving Method
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot 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 pot. The oil produces white smoke, and the pot may heat up more than usual. This does not affect the appliance or the result.
	The pot 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.	You in Fried potatoes before not correctly article soaking	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks 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 potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

STORAGE

- 1 Unplug the appliance and let it cool down.
- 2 Make sure all parts are clean and dry.

SPECIFICATIONS

Power Supply	220-240V ~ 50-60Hz
Rated Power	1700W
Dimensions	400 (w) x 352(d) x 306(h) mm
Weight	Net: 7.15kg / Gross: 8.05kg

Brooklyn

L I V I N G M A D E E A S Y

CUSTOMER HELPLINE:

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