

Brooklyn

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

8L DIGITAL AIR FRYER WITH VIEWING WINDOW

BAF8L



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.)

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Type Y: 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.

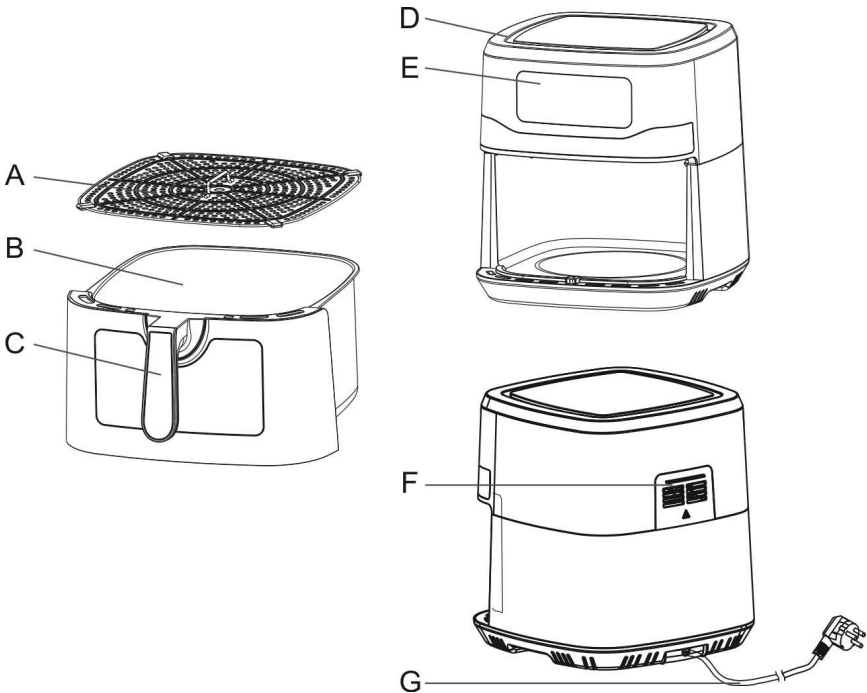
GENERAL SAFETY (Cont.)

10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet.
To disconnect, turn any control to “off,” then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance is not to be used by persons including children with reduced physical, sensory or mental capabilities, or lack of of experience and knowledge, unless they have been given supervision or instruction.
Children being supervised not to play with the appliance.
15. The appliances are not intended to be operated by means of an external timer or separate remote-control system

INTRODUCTION

THANK YOU FOR BUYING THIS TOP QUALITY AIR FRYER. YOU WILL NOW BE ABLE TO COOK A WIDE ASSORTMENT OF FOOD IN A HEALTHIER MANNER – WITH LITTLE OR NO OIL! THE AIR FRYER USES HOT AIR, IN COMBINATION WITH HIGH-SPEED AIR CIRCULATION, AND A TOP GRILL TO PREPARE YOUR DISHES QUICKLY AND EASILY. THE INGREDIENTS ARE HEATED FROM ALL SIDES, AT ONCE, AND THERE IS NO NEED TO ADD OIL IN MOST CASES.

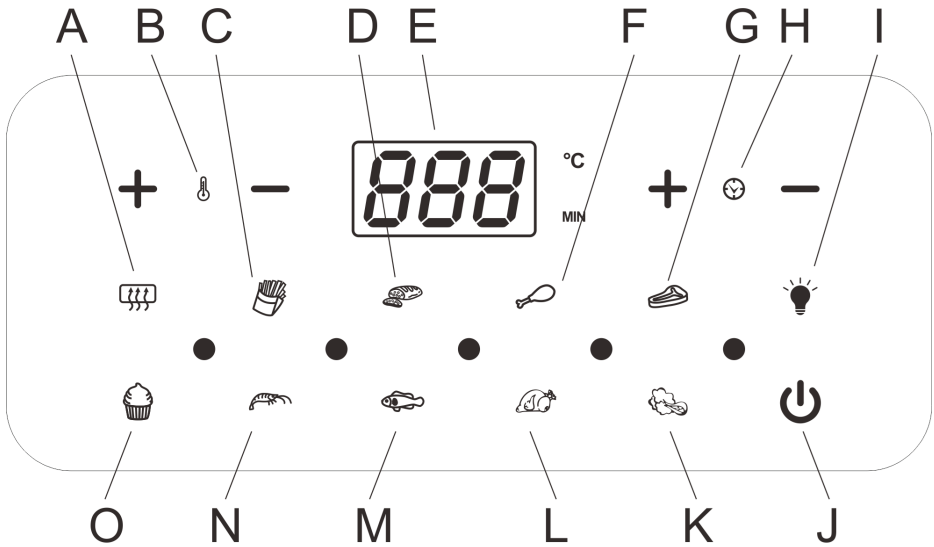
PRODUCT OVERVIEW



- A: Rack
- B: The Tray
- C: Basket Handle
- D: Air Inlet

- E: Control Panel
- F: Vent Windows
- G: Power Cord

PRODUCT OVERVIEW



A: Pre-heat

B: Temperature plus/minus

C: French fries

D: Meat

E: Time/Temperature

F: Drumsticks

G: Steak

H: Time plus/minus

I: Light

J: Start/Stop

K: Vegetable

L: Chicken

M: Fish

N: Shrimp

O: Cake

IMPORTANT INFO

READ THIS USER MANUAL CAREFULLY, BEFORE YOU USE THE APPLIANCE, AND KEEP IT SAFELY FOR FUTURE REFERENCE.

DANGER

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance – to prevent electric shock.
- Always put the ingredients to be fried in the tray, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mainsvoltage in your country before you connect the appliance.

IMPORTANT INFO

- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- 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.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at 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 purpose other than described in this manual.
- Do not let the appliance operate unattended.

IMPORTANT INFO

DANGER

- During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- 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 frying tray from the appliance.

CAUTION

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Remove burnt remnants.

BEFORE FIRST USE

1. Remove all packing material.
2. Remove any stickers or labels from the appliance – other than the rating label.
3. Thoroughly clean the rack, and frying tray, with hot water and some liquid washing soap using a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

PREPARING FOR USE


1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the rack in the frying tray properly.

Do not fill the frying tray with oil or any other liquid.


Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.


USING THE APPLIANCE

1. Power on

Plug in, there is BEEPS sounds. Light up. 1 seconds will be back to standby mode: all light will be off expect 

2. Menu selection/Temperature/Time



Plug in, it is at the standby mode. press  , default temperature and default time of the Program are 180°C, 15 min respectively, at that time you can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

You can also press any function icon to cook different food. When press the function icon, the lights flickered, then press  unit start to work. Every function have its own default time and temperature (As shown in the table). Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

(1). The temperature control range is 50-200°C, every click on the + / - temperature will increase or reduce 10°C. At 200°C, press the “+”, will loop back to a temperature of 50°C, press the “-” at 50°C temperature will cycle back to 200°C. In the process of temperature control, temperature digital display will flicker on the screen (not flashing during working), after flickering 3 times, the temperature has been done of setting;

(2). The adjusting time range is 1 to 60 mins. every click on the + / - time will increase or reduce 1 min. At 60 min if you press “+”, the time will cycle back to 01 min,. At 01 min , if you press “-”, the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen (not flashing during working), after flickering 3 times, the time has been done of setting.

3. Start, Stop

After select function ,set the right time and right temperature, press  , after BEEPS sounds, machine start to work. During the machine working, press  , after BEEPS sounds, machine stop working.

USING THE APPLIANCE











Noted:

- (1). During working, you can take frying tray out, stop working, and you can check cooking result or add more food, machine continue to work on the program if pull in the frying tray.
 - (2). Power cut or unplug during working, machine stop working, all light off, machine continue to work on the program when power on or plug in again.
 - (3). During work, five red lights flicker on by one all the time.
4. End of program

Heating element stop working when working time is done ,show 00 min, motor continues to work, buzzer warning. motor continues to work 1 min,cooling machine, then machine enter the standby mode.

USING THE APPLIANCE

Menu table

| PROGRAM LOGISTICS | | | |
|-------------------|--|-------------------|-----------------------|
| | menu | Default time(min) | Default temperature°C |
| Function |  pre-heat | 3 | 180 |
| |  French fries | 18 | 200 |
| |  Meat | 12 | 200 |
| |  Drumsticks | 20 | 200 |
| |  Steak | 12 | 180 |
| |  Cake | 25 | 160 |
| |  Prawn | 8 | 180 |
| |  Fish | 10 | 180 |
| |  Chicken | 30 | 200 |
| |  Vegetables | 10 | 160 |

Caution: Do not touch the pan during and about 30mins after use, as it gets very hot. Only hold the pan by the handle.

USING THE APPLIANCE

Operation step

1. Put the mains plug in an earthed wall socket.
2. Put the ingredients into the frying tray
3. Put the frying tray in the right position. Choose function from menu and press START/PAUSE to start cooking.
4. Screen display
It will show temperature and time. Temperature is the setting temperature and time is remain working time The function we have selected is flicker
5. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then slide the frying tray back into the air fryer.
6. 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.
7. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the frying tray back into the appliance and cook it extra minutes
8. Check whether the ingredients are ready. If the ingredients are not ready yet, you can simply slide the frying tray back into the appliance and cook it extra minutes.
9. Empty the tray into a bowl or onto a plate.
Tip: To remove large or fragile ingredients, you can use a pair of tongs to lift the ingredients out of the tray.
10. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Note: When using the Health Fryer for the first time, a slight smoke or odour maybe emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Health Fryer.

USING THE APPLIANCE

Settings

Except the preset menu, you also can use this air fryer to make other foods by setting the time and temperature. This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are only for reference. 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, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs 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 optimized the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the air fryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the 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.
- You can also use the air fryer to reheat ingredients by setting the temperature to 150°C and the timer to about 10 minutes.

USING THE APPLIANCE

| | Time (min.) | Temperature(°C) | Shake | Extra information |
|--|-------------|-----------------|-------|-------------------|
|--|-------------|-----------------|-------|-------------------|

POTATOES & FRIES

| | | | | |
|-------------------------|-------|-----|-------|--------------------|
| Thin frozen fries | 12-16 | 200 | Shake | |
| Thick frozen fries | 12-20 | 200 | Shake | |
| Home-made fries (8x8mm) | 18-25 | 180 | Shake | add1/2 tbsp of oil |
| Home-made potato wedges | 18-22 | 180 | Shake | add1/2 tbsp of oil |
| Home-made potato cubes | 12-18 | 200 | Shake | add1/2 tbsp of oil |
| Rösti | 15-18 | 180 | | |
| Potato gratin | 18-22 | 180 | | |

MEAT & POULTRY

| | | | | |
|----------------|-------|-----|--|--|
| Steak | 8-12 | 180 | | |
| Pork chops | 10-14 | 180 | | |
| Hamburger | 7-14 | 180 | | |
| Sausage roll | 13-15 | 200 | | |
| Drumsticks | 18-22 | 180 | | |
| Chicken breast | 10-15 | 180 | | |

SNACKS

| | | | | |
|------------------------------------|------|-----|-------|----------------|
| Spring rolls | 8-10 | 200 | Shake | Use oven-ready |
| Frozen chicken Nuggets | 6-10 | 200 | Shake | Use oven-ready |
| Frozen fish fingers | 6-10 | 200 | | Use oven-ready |
| Frozen Bread-crumbed cheese snacks | 10 | 200 | | Use oven-ready |
| Stuffed vegetables | 10 | 160 | | Use oven-ready |

Note: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

USING THE APPLIANCE

Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out 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 tray.

Note: Do not tilt the bowl to put all the sticks in the tray in one go, to prevent excess oil from collecting at the bottom of the frying tray.

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

CLEANING

Clean the appliance after every use. The frying tray, rack and the inside of the appliance have a non-stick coating. 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 frying tray to let the air fryer cool down more quickly.

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

3. Clean the frying tray and rack with hot water, some washing liquid soap and a non-abrasive sponge. You can use a washing liquid to remove any remaining dirt.

Note: The frying tray and rack are dishwasher-proof.

Tip: If dirt is stuck to the rack, or at the bottom of the frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the rack in the frying tray and let the frying tray and the rack soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a 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.

TROUBLE SHOOTING

| Problem | Possible Causes | Solution |
|---|--|---|
| The Hot-air fryer does not work | The appliance is not plugged into the mains. | 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 air fryer are not done. | The amount of the ingredients in the tray is too much. | Put smaller batches of ingredients in the tray. 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 timer knob to the required preparation time (see section 'Settings'). |
| 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'). |
| 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 tray. | Do not fill the tray beyond the Max amount indicated in the table on the earlier page. |
| White smoke comes out of the appliance | You are preparing greasy ingredients. | Pay attention that the temperature is well-controlled to be under 180 °C, when you fry greasy ingredients in the air fryer. |
| | The pan still contains greasy 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. |

TROUBLE SHOOTING (Cont.)

| Problem | Possible Causes | Solution |
|---|---|---|
| Fresh potato fries are fried unevenly in the air fryer. | You did not soak the potato sticks properly before you fried them. | Soak the potato sticks in a bowl of water 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. |
| Fresh potato fries aren't 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 | Use fresh potatoes and make sure they stay firm during frying. |
| | | Cut the potato into thinner sticks for a crispier result. |
| | | Add slightly more oil for a crispier result. |

SPECIFICATIONS

| | |
|---------------------|--------------------------------|
| Power Supply | 220V-240V; 50Hz/60Hz |
| Rated Power | 1600W-1800W |
| Dimensions | 327 (w) x 383 (d) x 325 (h) mm |
| Weight | Net: 5.50Kgs / Gross: 6.50Kgs |

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the Australia. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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

CUSTOMER HELPLINE:

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