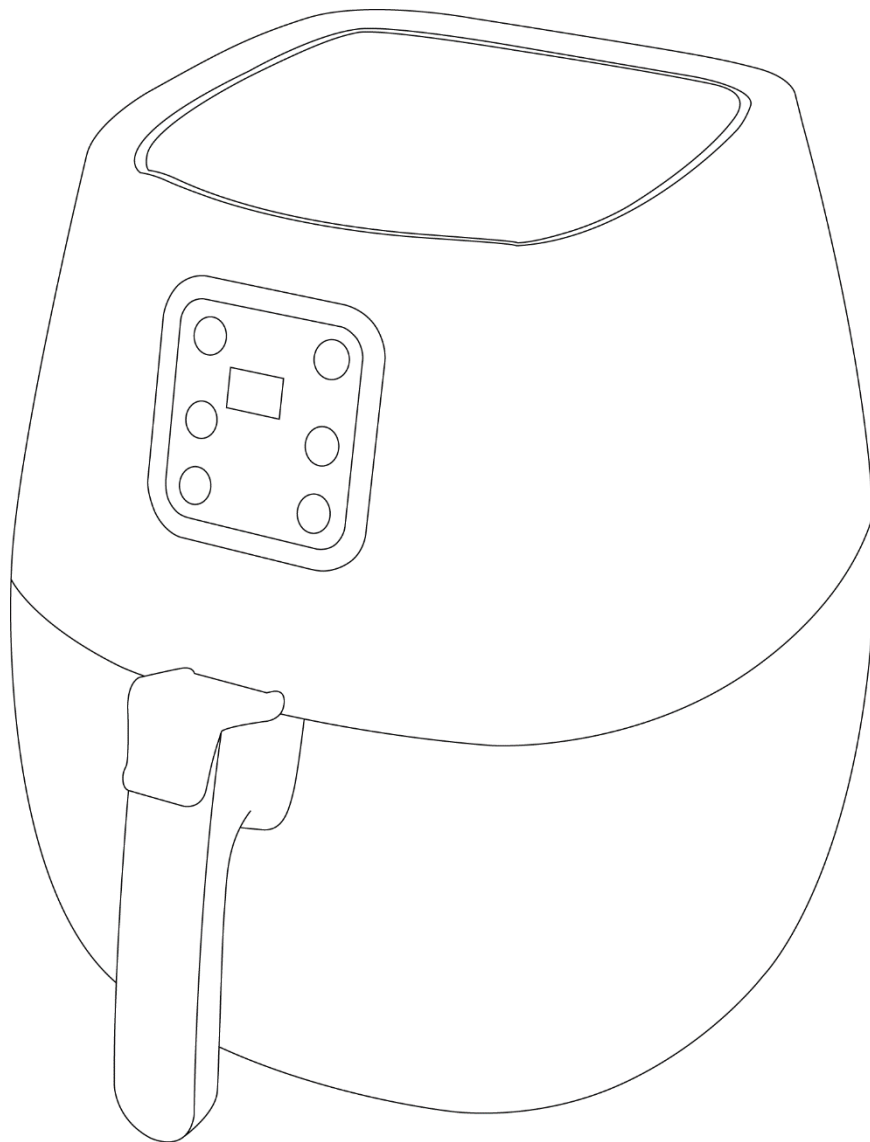




value
quality
no compromise

Digital Air Fryer User Manual



KA-AFD01-BLK

KA-AFD01-CRM

KA-AFD01-RED

Introduction

Your new Diihl air fryer allows you to prepare your favourite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients. Read this user manual carefully before you use the appliance and save it for future reference.

Not just great for frying, the air fryer with Rapid Air technology also lets you grill, bake and even roast your favourite dishes for a one-stop solution for all of your meals. Head over to the Diihl website for more great recipes, visit www.diihl.co.uk/air-fryer to download the recipe booklet.

Warning

- Never immerse the appliance in water or any other liquid, 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 in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and outlet openings while the appliance is in use.
- Do not fill the pan with oil as this may cause a fire.
- Never touch the inside of the appliance while it is in use.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- 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 appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 in order to avoid a hazardous situation.
- Do not place the appliance on or near flammable materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- When in use, 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. Be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke to stop before you remove the pan from the appliance.

Caution

- This appliance is intended for domestic use only.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Diihl refuses any liability for damage caused.
- Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you clean it.
- Do not fry fresh potatoes at a temperature above 180°C (to minimise the production of acrylamide).

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically.

Electromagnetic fields (EMF)

This Diihl appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Important

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Pull the handle to open the drawer.
4. Pull off the safety cover, press the release button and take out frying basket.
5. Thoroughly clean the basket and pan with hot soapy water and a non-abrasive sponge. You can also clean these parts in the dishwasher.
6. Wipe the inside and outside of the appliance with a damp cloth. Do not fill the pan with oil or frying fat.

Preparing for use

1. Place the appliance on a flat surface.

Do not place the appliance on non-heat-resistant surfaces.

2. Place the basket in the pan.

Caution: Do not fill the pan with oil or any other liquid. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

1. Put the mains plug in an earthed wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see the 'Settings' section in this chapter), as this could affect the quality of the end result.

4. Slide the pan back into the air fryer.

Caution: Never use the pan without the basket in it. Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.

5. Use the increase or decrease button to set the required time. See the 'Settings' section in this chapter to determine the right temperature required.

Note: Add 3 minutes to preparation time when the appliance is cold. While in use, the LED light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

6. Press the START/STOP button to start cooking. The timer will then start to count down to the set preparation time.
7. Some ingredients require shaking halfway through the preparation time (see the 'Settings' section in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

Caution: Do not press the basket release button during shaking.

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

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

Note: You can also switch off the appliance manually. By pressing the START/STOP button.

9. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

Caution: Do not turn the basket upside down with the pan still attached to it, any excess oil that has collected on the bottom of the pan will leak onto the ingredients. After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

10. Empty the basket into a bowl or onto a plate.

11. Press the power button to turn off the air fryer.

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

Settings

This table below helps you to select the basic settings for the ingredients you want to prepare. Keep in mind that these settings are indications, as ingredients differ in 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 pan briefly out of the appliance during hot air frying barely disturbs the process.

	Min-max Amount (g)	Time (minutes)	Temperature (°C)	Shake Y/N	Note
Potatoes					
Frozen chips	300-700	12-16	200	Y	
Frozen steak chips	300-700	12-20	200	Y	Add 1/2 tbsp of oil
Home-made chips	300-800	18-25	180	Y	Add 1/2 tbsp of oil
Potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Rosti	250	15-18	180	N	
Potato Gratin	500	18-22	180	N	
Meat					
Steak	100-500	8-12	180	N	
Pork chops	100-500	10-14	180	N	
Burger	100-500	7-14	180	N	
Sausage Roll	100-500	13-15	180	N	
Drumsticks	100-500	18-22	180	N	
Chicken Breast	100-500	10-15	180	N	
Snacks					
Spring rolls	100-400	8-10	200	Y	Use frozen only
Chicken nuggets	100-500	6-10	200	Y	Use frozen only
Fish fingers	100-400	6-10	200		Use frozen only
Cheese snacks	100-400	8-10	180		Use frozen only
Stuffed vegetables	100-400	10	160		

Making home-made chips

For the best results, we advise to use pre-baked (e.g. frozen) fries. If you want to make home-made chips, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl 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 a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

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

Tips

- A larger amount of ingredients only requires a slightly longer cooking time, a smaller amount of ingredients only requires a slightly shorter cooking time.
- Shaking smaller ingredients halfway through the cooking time optimises 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 air fryer within a few minutes after you 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.
- 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. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Cleaning

Clean the appliance after every use. The pan, basket 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 pan to let the air fryer cool down quickly.

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

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for 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.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Environment

Do not throw away the appliance with the normal household waste at the end of its life, hand it in at an official collection point for recycling, by doing this, you help to preserve the environment.

Guarantee and service

If you need more information or if you have a problem, please contact DiiH customer support at enquiries@diih.co.uk. If you have purchased your item from another retailer, please contact them directly.

Troubleshooting

Problem	Reason	Solution
Ingredients are cooked unevenly.	Certain foods need shaking halfway through the cooking time.	See the 'Settings' section for more information.
Snacks are not crispy when they come out of the air fryer.	You used a type of snack that is meant to be prepared in a traditional deep fryer.	Lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan in the appliance properly.	The basket is too full.	Do not fill the basket beyond the max level.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When frying greasy ingredients there will be a larger amount of oil in the pan which produces white smoke. This will not affect the appliance or end result.
Home-made chips are fried unevenly.	The chips have not been soaked properly before frying.	Soak the potatoes in a bowl for at least 30 minutes, take them out and dry them on kitchen paper before frying.
Home-made chips are not crispy when they come out of the air fryer.	The crispiness of the chips depends on the amount of water and oil in the chips.	Make sure the chips are dried properly before frying.
		Cut the chips smaller for a crispier result.
		Add slightly more oil for a crispier result.