Troubleshooting Guide

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
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| The air fryer does not work | The appliance is not plugged in. | Plug the appliance into an earthed wall socket. |
| | The appliance is not turned on. | Press the On/Off button to switch on the appliance. |
| Fried snacks are not crispy when they come out of the air fryer. | Wrong type of snacks used. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| | The fryer contains grease from previous use. | White smoke is caused by grease heating up inside the fryer. Make sure you clean the fryer properly after each use. |
| The fried ingredients are not done. | Too much food has been added to the air fryer. | Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly. |
| | The set temperature is too low. | Set the temperature to the required temperature setting. (Refer to the 'Settings' section under 'Using the appliance' for a temperature reference guide). |
| | The preparation time is too short. | Set unit to the required preparation time (refer to the 'Settings' section under 'Using the Appliance' for a timer reference guide). |
| | Wrong type of potatoes used. | Use fresh potatoes and make sure they stay firm during frying. |
| Fresh fries are fried unevenly in the air fryer. | The potato sticks were not rinsed adequately before frying | Rinse the potato sticks properly to remove starch from the outside. |
| 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. |