

# ULTREAN

## Air Fryer



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# Important safeguards

Read all instructions.

## Danger

- Do not immerse the housing in water or rinse under the tap. as it may damage the electrical and heating components
- Do not let any liquid get into the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating components.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the components inside while the appliance it is operating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or any parts in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

## Warning

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the children's reach.
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. 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 leave the appliance 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 the hot steam and air when you remove the pan from the appliance.  
The unit's components and surfaces may become hot during use. ( Fig.2 )
- Immediately unplug the appliance if you see a dark smoke that's coming out of the unit. Wait for the smoke emission to stop before you remove the pan from the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- Do not use outdoors.
- Do not let the power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be observed when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
  - This appliance is designed for household use only. It is not suitable to be used commercially such as for kitchens, farms, motels, and other non-residential environments.
  - The warranty is void if the appliance is used for professional or commercial purposes. or if it is not used according to instructions.(Never use the appliance when the plug is damaged.)
  - The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.
  - Save these Instructions.
- Do not use foil, wax paper or parchment paper or any materials that is not heat resistant or oven safe as this may cause fire hazards.

## Polarization instruction

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## General description ( Fig.1)

- 1 Basket handle
- 2 Basket
- 3 Frying trivet
- 4 Screen display
- 5 Timer control marking  ( 0-30min. )
- 6 Temperature control marking  ( 180-400F )
- 7 Reheat key 
- 8 Power-on / power-off key 
- 9 Pause / re-start 
- 10 Cooking modes key  (10 functions)
- 11 Air inlet
- 12 Air outlet openings
- 13 Power cord

## Automatic switch-off

The appliance has a built in timer, it will automatically shut down when count down reaches zero. You can manually switch off the appliance by pressing off button, This will shut down the unit in 20 seconds.

## Electromagnetic fields ( EMF )

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). If used and handled properly, it will not harm the human body based on available scientific evidence.

## Before first use

1. Initial start-up operation may produce a smell and smoke (For about 15 mins.). This is normal. It is due to the protective substance on heating elements which protects them while they are stored. Cook slices of lemon at 300°F for 10 minutes to minimize the smell.
  2. Remove all packaging materials and stickers or labels.
  3. Clean the basket and pan with hot water, You may use a liquid or dishwashing soap and a non-abrasive sponge. These parts are safe to be cleaned in a dishwasher.
  4. Wipe inside and outside of the appliance with a clean cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.
- SUGGESTION:** Put a sliced lemon inside the pan and cook this first to clear the smell before the 1st cooking.
5. You may keep the sliced lemons in the basket overnight to absorb any unusual smell.

## Using the appliance

- 1 Connect the main plug into an earthed wall socket.
  - 2 Carefully pull the basket out of the air fryer (fig.4)
  - 3 Put the frying trivet into basket.
  - 4 Place the ingredients in the basket. (fig.3)
  - 5 Slide the basket back into the AIR FRYER (fig. 5) Note: Do not exceed the MAX indication (see section 'settings' in this chapter), as it may affect the quality of the cooked food.
- Caution: Do not touch the basket while the unit is operating and right after the cooking process as it gets very hot. Only hold the basket by the handle.**
- Do not fill the pan with oil or any other liquid.

6. Tap the Power key to light the whole screen

7. Tap the Menu key to choose your desired function (10 Preset Functions Are Available).

Control panel presentation



Notes: 10 cooking menu are provided: Toast, Chips, Frozen chips, Pork, Chicken

leg, Shrimp, Steak, Fish, Pizza and Cake. Tap the “Menu”  to change and choose the cooking function. Time & temperature setting can be adjusted, and adjustment can be made directly by pressing corresponding keys. There are two keys (for TIME '^' & 'v') on the control panel which can adjust time setting - Increase/Decrease 1 minute per press or increase/decrease rapidly by long press.

There are two keys(for TEMPERATURE '^' & 'v') in the control panel which can adjust the temperature setting - Increase/Decrease 5 degrees per press or increase/decrease rapidly by long press.

If you want to reheat food, you can press this reheat key.  This function will keep the air fryer running 3 minutes at 350F to cook some cold food.

8 After choosing the function, Please press Power  to start cooking

**Reminder:** During the hot air frying process, the LED lamp  will be running, then if you

Press the pause button , the LED lamp will be blinking. During this period, you can change cooking recipe or adjust time/temperature.

Then press this button  again, the air fryer will continue cooking, here this button acts as re-start function.

9. Some ingredients require shaking halfway during the preparation time ( see section 'settings' in this chapter ) . To do this, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer. ( Fig.8 )

10. Machine will play the ready bell after cooking. When you hear the bell for 5 times, this means the cooking cycle is finished. Pull the basket out of the appliance and place it on the heat-resistant surface.

**Note** : After the set time ends, the heat/ cooking function stops working, but the fan will continue to run for another 20 seconds to blow away the hot air for safety. Finally, the timer bell will ring for 5 times to indicate the completion of the cooking process.

11. Check if the ingredients are ready.

**Note** : If the ingredients are not ready yet, simply slide the basket back into the unit. Press the temperature control key to adjust Temperature setting, and press the Timer control key to adjust time setting. And then press the Start key to run the appliance.

12. To remove ingredients, (e.g., oily meat such as beef, fish or chicken please. use tongs to pick ingredients one by one. ( Fig.9 ) Note that the excess oil of these ingredients will be collected at the bottom of the basket.

**Note** : Do not turn the basket over, the oil collected on bottom of the basket will leak onto the ingredients.

13. To remove the excess oil from the ingredients like chips, fries or vegetables, please use tongs to get the food.

## Settings

This table below will help you to select the basic settings for the ingredients.

**Note:** Keep in mind that these settings are estimated settings only. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air technology heats the air inside the appliance instantly, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

### Tips

- Small 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 during the preparation time optimizes the end result and can help prevent uneven fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes for a crispy result.
- 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 cooking crispy fries is 500 grams.
- Use pre-made dough to cook snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please use a baking tin or oven dish in the 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 air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

NOTE: These chart shows cooking suggestions or references only. The final cooking outcome depends on the quality and quantity of the food. Add more cooking time if necessary.

	Min-max Amount (cups or lbs)	Time (min)	Temperature (°F)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	1 1/4 cups-3 cups	9-16	400	shake	
Thick frozen fries	1 1/4 cups-3 cups	11-20	400	shake	
Home-made fries (8x8mm)	1 1/4 cups-3 1/4 cups	16-10	400	shake	Add 1/2 tbsp of oil
Home-made potato wedges	1 1/4 cups-3 1/4 cups	18-22	360	shake	Add 1/2 tbsp of oil
Home-made potato cubes	1 1/4 cups-3 cups	12-18	360	shake	Add 1/2 tbsp of oil
Rosti	1 cup	15-18	360	shake	
Potato gratin	2 cups	15-18	400	shake	
<b>Meat &amp; Poultry</b>					
Steak	1/4lb-1.1lb	8-12	360		
Pork chops	1/4lb-1.1lb	10-14	360		
Hamburger	1/4lb-1.1lb	7-14	360		
Sausage roll	1/4lb-1.1lb	13-15	400		
Drumsticks	1/4lb-1.1lb	18-22	360		
Chicken breast	1/4lb-1.1lb	10-15	360		
<b>Snacks</b>					
Spring rolls	1/4lb-3/4lb	8-10	400	shake	Use oven-ready
Frozen chicken nuggets	1/4lb-1.1lb	6-10	400	shake	Use oven-ready
Frozen fish fingers	1/4lb-1.1lb	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	1/4lb-1.1lb	8-10	360		Use oven-ready
Stuffed vegetables	1/4lb-1.1lb	10	320		
<b>Baking</b>					
Cake	1 1/4 cups	20-25	320		Use baking tin
Quiche	1 1/2 cups	20-22	360		Use baking tin/oven dish
Muffins	1 1/4 cups	15-18	400		Use baking tin
Sweet snacks	1 1/2 cups	20	320		Use baking tin/oven dish

## Making home-made fries

To make home-made fries, follow the steps below:

1. Peel and slice the potatoes.
2. Wash the potato sticks thoroughly 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 basket.
5. Fry the potato sticks according to the instructions in this chapter.

## Cleaning

Clean the appliance after every use.

Do not clean the pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Unplug the plug from the wall socket to let the unit cool down.

**Note:** Remove the pan to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, use some liquid soap and a non-abrasive sponge.

You can remove any remaining dirt by using a liquid soap that removes grease.

**Note:** The pan and basket are dishwasher-proof.

**Tip:** If residue is stuck to the basket soak the detachable parts in warm water with liquid soap for 10 minutes and use a non abrasive sponge to remove it.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating components with a cleaning brush to remove any food residues.

## Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.
3. Do not store or place near any other cooking appliances like stove top or burners. Place on a heat resistant surface.

## Environment

If broken or damaged, bring to the nearest/local center for recycling. By doing this, you can contribute to the environmental protection. ( fig.12 )

## Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor.

# Troubleshooting

Problem	Possible cause	Solution
The Airfryer does not work	The appliance is not plugged in	Connect plug in an earthed wall socket
	You have not set the Timer	Press the timer key to the required operational time to switch on the appliance
The ingredients in the Airfryer are not cooked	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 ingredients are fried unevenly in the Airfryer	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that are stacked or piled up (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 Airfryer	You used a type of snacks that are meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
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 capacity
	The basket is not placed in the interior correctly	Push the basket inside the compartment until you hear a Click.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer. a large amount of oil will leak into the pan. The oil produces while 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 Airfryer	You did not use the right potato type.	Use fresh potatoes and make sure that 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 Airfryer	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 crisper result
		Add slightly more oil for a crisper result.
E1: Malfunction or short circuit for the internal wire, please take a picture and contact us		
E2: Malfunction or short circuit for the internal wire, please take a picture and contact us		

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For any technical questions or concerns about the product or your order, please contact us first and we'll make sure to help you.





