

CANDY

Indoor Grill and Air Fryer User Manual CAF-502-US

- Please read this manual carefully before your operation.
- The company reserves the right to interpret the manual.
- The appearance of the product shall be subject to the actual product.
- Please keep it properly together with the invoice after reading.
- In case of product technology or software upgrades, no further notice will be given.

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P01

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Technical Specifications

Technical Specifications

Technical Parameters		
Product Name	Product Model	Rated Voltage
Indoor Grill and Air Fryer	CAF-502-US	120V~
Rated Frequency	Rated Power	Executive Standard
60Hz	1500W	UL1026: 2012
Product Dimension (Length×Width×Height)		Place of Origin
392 x342x256mm		Xuancheng, Anhui

Packing List

Name	Main Machine	Inner Pot	Fries Basket	Grill Rack	Grill Plate	Cleaning brush	Manual
Quantity	1	1	1	1	1	1	1

Note:
When there are changes to the product, no further notice will be given. Please keep this manual properly for future reference!

P01

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Cautions

- In order to ensure safety and prevent harm or property damage to you and others, please strictly observe the following safety precautions.
- Improper use without adhering to the safety warnings may lead to accidents.

 Prohibition Sign	Any content with this sign is behavior that must be prohibited, otherwise it may cause damage to the product or endanger the personal safety of the user.
 Warning Sign	Any content with this sign is related to the safe use of the product and the personal safety of the user, and must be operated in strict accordance with the requirements, otherwise it may cause damage to the product.
 Caution Sign	Any content with this sign is behavior that must be prohibited, otherwise it may cause damage to the product or endanger the personal safety of the user.

P02 | Cautions

Prohibition

01. It is strictly prohibited to use the product for purposes other than roasting food.
02. It is strictly prohibited to plug in or unplug the power plug with wet hands to avoid electric shock.
03. This product is only for household use and the following similar environments, please **do not** use it for other purposes.
 - 1) Employees kitchen areas in shops, offices and other working environments;
 - 2) Farm houses;
 - 3) Residential environments such as hotels and motels;
 - 4) Environments that provides accommodation and breakfast.
04. It is strictly prohibited to touch the high-temperature area of the frying bucket during operation or before cooling down to avoid burns.
05. During operation, please use the handle and **do not** touch the high-temperature surface inside the product to avoid burns.
06. **Do not** use this product under or near combustible materials such as curtains and closets to prevent fire hazards.
07. When using, it is strictly prohibited to place any flammable materials such as paper and plastic in the air fryer to avoid fire.
08. **Do not** rinse or soak this product in water or other liquids, and **do not** spray water on it to avoid device damage or leakage of electricity.
09. **Do not** operate this product under an external timer or independent remote control system to prevent hazards such as short circuit and spontaneous combustion.
10. Please operate it on a level surface. **Do not** operate this product on combustible items such as carpets, towels, plastic, paper, etc. to prevent fire hazards.
11. Please **do not** use this product on unstable, damp, high-temperature, smooth or not heat-resistant surfaces to avoid electric shock, fire, slipping and other injuries and property damage.

Warning

01. Please **do not** operate this product unattended to prevent fire and other hazards caused by burning ingredients.
02. Please **do not** use this product in environments with gas leaks and leakage of electricity, otherwise it will cause fire and electric shock.
03. After opening the packaging, please immediately put the plastic bag into the trash can to prevent children from playing and causing a risk of suffocation.
04. Please **do not** place explosive items such as glassware and sealed containers in the air fryer for heating to avoid explosion.
05. 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.
06. Before connecting the product to the power supply, please check whether the product specifications are consistent with the local power supply voltage. If the local voltage is higher or lower than the product voltage, the components may be damaged or the product performance may be affected. To avoid losses, it is recommended to use a voltage regulator.
07. This product should not be used by individuals with physical, sensory, or mental impairments, or those lacking experience and knowledge in its operation (including children), unless they are under the supervision or guidance of someone responsible for their safety. Keep children under supervision to ensure they **do not** play with this product.
08. **Do not** use it as a deep fryer.
09. In case of oil fire or black smoke emitted from machine, you should unplug the power plug immediately. **Do not** move the machine until the smoke clears.

Caution

01. During use, **do not** point the air outlet against the power cord.
02. Please use high-temperature insulation items to remove high-temperature items to prevent burns.

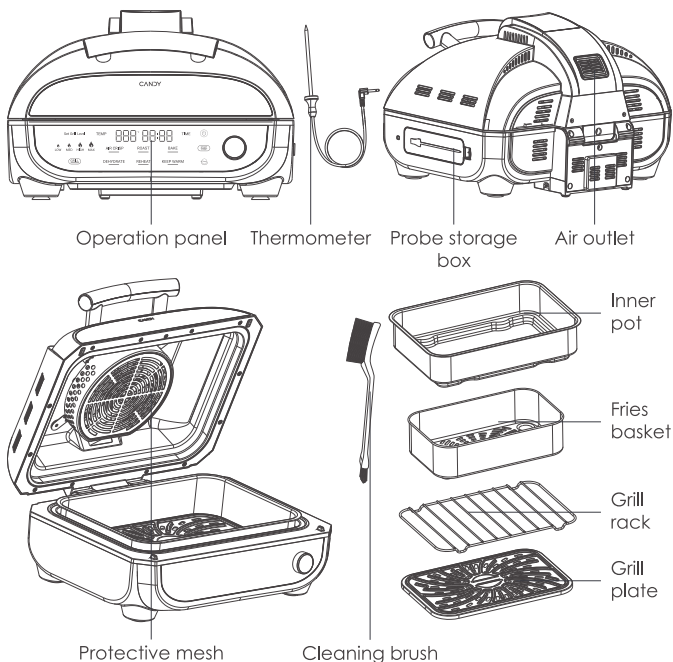
P03 | Cautions

03. After use, please touch the "POWER" button lightly to confirm shutdown, and then unplug the plug.
04. When discarding this product, please cut the power cord and hand it over to a qualified department for recycling and disposal.
05. This product is a Class I electrical appliance. Before use, please ensure that the grounding wire is well grounded to avoid leakage accidents.
06. If baking acidic ingredients with pH<5 (such as vinegar, lemon juice and other sauces), be sure to wrap them with tin foil.
07. When using, all packaging materials, including plastic cover of the power cord, must be removed, otherwise the product may cause fire, burns, etc. during operation.
08. After the use of this product, there is still residual heat on the surface of the heating element. Please wait for it to cool down before cleaning to prevent burns.
09. During use, make sure that the food **does not** touch the heating tube, and please **do not** grill food that is too large, otherwise it may easily cause smoke and fire.
10. If any malfunction is found, please be sure to stop using it and immediately contact our customer service. **Do not** repair it yourself to avoid danger.
11. After each use, it is necessary to clean the cooking accessories to prevent residual powder residue, oil stains, etc. from smoking or catching fire during the next baking.
12. When unplugging, hold the plug and pull it out. **Do not** forcefully pull or twist the power cord to prevent damage to it and potential leakage of electricity hazards.
13. This product should **not** be operated empty for a long time (without putting any ingredients) to prevent hurt accidents and property damage caused by spontaneous combustion, etc. It is recommended not to use it continuously.
14. When using the product, sufficient space should be left around. Allow at least 30cm away from the surrounding objects, and **do not** cover the surface with any items to prevent fire.
15. Ensure that the power cord **does not** come into contact with sharp edges, burrs, other protruding sharp objects or objects with high surface heat to prevent leakage of electricity, and resulting in electric shock or fire.
16. When the product is not in use, being cleaned, or being moved, or when it malfunctions, please be sure to unplug the power cord to prevent damage caused by electric leakage or accidental startup.
17. During use, please **do not** place bagged, canned, or bottled goods or combustible materials such as cotton yarn on or over the product to avoid fire or explosion.
18. A 10A or above grounding socket must be used separately, and the plug must be thoroughly inserted into the socket to prevent poor contact from causing overheating and burning out of components, and resulting in short circuit or fire hazards.
19. The product will generate high temperature and steam during operation. Please **do not** touch or put your face close to it, special care should be taken when pulling out the frying bucket to prevent burns, as hot steam may emerge from the air fryer.
20. During operation, the surface temperature of the front part, left and right sides and upper part of the product will increase. Areas/surfaces labeled with "High-temperature Surface" or "Anti-scald Sign" will become hot during operation, please be careful to avoid burns.
21. **Do not** put devices or wires on the edge of tables and counters.
22. Please use the accessories attached or allowed with this device. Using accessories or attachments that are **not** recommended may lead to fire hazards or damage.
23. Please ensure that the upper lid is completely closed before use.
24. When the air fryer is working and for a period of time after operation, the temperature of the outer surface and air outlet may be very high. Please **do not** touch or move it casually to prevent hazards.

P₀₄ | Cautions

25. **Do not** cover the air outlet or ventilated place of the air outlet when the product is working. This may cause damage to the machine and pose a hazard.
26. **Do not** touch the device during or after cooking. During the whole cooking process, the grill rack, grill plate or fries basket will become very hot. When removing equipment accessories, physical contact should be prevented. You should always be careful when touching products to avoid burns or personal injuries. It is recommended to use long-handled tableware and fixed heat pads or insulated oven gloves.
27. A temperature probe cannot replace an external thermometer.
28. Be sure to use a thermometer to check whether the food is cooked at the right temperature to avoid potential diseases.
29. When not in use and before cleaning, please turn off the device and unplug it from the socket.
30. Leave it aside to cool down before cleaning, disassembling, inserting or removing components and storing.

P₀₄ | Product Components



* The picture is for reference only, please take the actual product as the standard!

P05 | Product Components

Part Name	Part Function
Operation panel	A panel for various functional operations
Air outlet	For dissipating heat created by the machine body
Probe storage box	For storing temperature probes
Protective mesh	To prevent human hands from directly touching the heating tube
Inner pot	For collecting food residue, grease, and other substances
Fries baske	A container for holding fries or similar items
Grill rack	Rack for roasting large pieces of food
Grill plate	Rack for roasting small, easily dispersed food
Cleaning brush	Remove residues and oil stains to ensure the air fryer is clean

P05 | Operation Instruction

Preparations Before First Use

- 01. Remove all packaging materials.
- 02. Take out accessories such as the inner pot, fries basket, grill rack, and grill plate. Remove any surface packaging and carefully read this instruction manual.
- 03. Place the air fryer on a stable and flat surface.
- 04. Ensure that there is sufficient space around the air fryer, maintaining a minimum distance of 30cm from other objects. Do not place any items in front of the air outlet.

Note:

- 01. Before first use, please remove the inner pot and accessories, and thoroughly clean them with hot water, detergent, and a non-abrasive sponge. Wipe the interior and exterior of the product with a damp cloth. After cleaning, place them back into the air fryer and preheat at 400°F for 10 minutes to eliminate any odors left over from packaging or transportation.
- 02. It is normal to smell an odor during initial use, and this is not a malfunction of the air fryer.

Control panel



P06 | Operation Instruction

Power Button

Tap the "Power" button to set the product in the setup state. If no operation is performed within 1 minute, the product will enter standby mode. When the product is in the working or setup state, tapping the "Power" button will put the product into standby mode, and the fan will run for 1 minute before stopping.

Knob

Turn the knob left or right to cyclically select the cooking modes on the panel. The LED light corresponding to the selected cooking mode will remain lit.

TEMP Button

Tap the "TEMP" button, and then turn the knob to adjust the temperature (turn left to decrease, and turn right to increase).

TIME Button

Tap the "TIME" button, and then turn the knob to adjust the time (turn left to decrease, and turn right to increase).

START/STOP Button

After confirming the cooking function, temperature, and time, tap the "START/STOP" button to start the product. Tapping the "START/STOP" button again will stop the product from working.

GRILL Button

Tap the "GRILL" button to cyclically adjust the heat level of the grill mode. After making the selection, tap the "START/STOP" button to start cooking.

Tips:

Tap the "TEMP" button, and turn the knob to adjust the grill level. When adjusting the temperature, the corresponding grill indicator light will change according to the following table.

Grill level	LOW	MED	HIGH	MAX
Temperature	400-420°F	420-470°F	470-500°F	500°F

Temp Ace Button

When the temperature probe is inserted, the "Temp Ace" button remains lit. By tapping the "Temp Ace" button and turn the knob to set the desired temperature for the temperature probe. When the probe is removed, the button will turn off.

How to correctly insert the thermometer

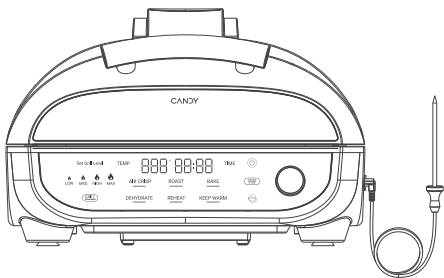
USING THE Thermometer

- After selecting the desired cook function and temperature, plug the temperature probe into the socket located on the right side of the control panel. The probe must be plugged in before setting the probe alert. Make sure the probe cord is free of knots.

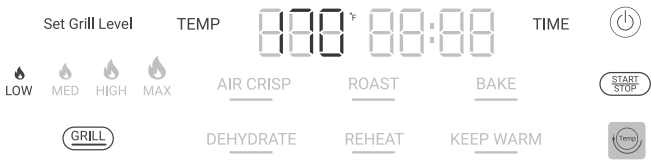
NOTE:

There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when the probe senses your food has reached the internal temperature you set.

P07 | Operation Instruction



02. Select the desired cooking function (e.g., Grill). Lightly press the "Temp Ace" button, and the default temperature will be displayed. Turn the knob to set the desired internal cooking temperature for the food (ranging from 120°F to 250°F). Once the setting is done, it will be automatically confirmed without any additional operations. Use the chart below to help determine the desired internal cook temperature.



NOTE:

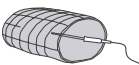
- 1) Lightly press the "Temp Ace" button, and the real-time internal temperature of the cooking food will be displayed on the screen for 5 seconds.
- 2) This appliance cooks food relatively quickly. So these recommended internal temperature settings are based on how this unit cooks and may seem lower than recommended temperature doneness for other appliances. Internal food temperature continues to rise as food rests. This is known as carry-over cooking, and it occurs when food rests for at least 5 minutes after being removed from the heat.

Food	Thermometer Setting	Allow Food To Carry-Over Cook To
Fish	140°F	150°F
Chicken/Turkey	170°F	170°F or higher
Pork	140°F	150°F
Beef/Lamb	/	/
Rare	120°F	125°F
Medium-rare	130°F	135°F
Medium	140°F	150°F
Medium-well	150°F	155°F
Well-done	160°F	165°F

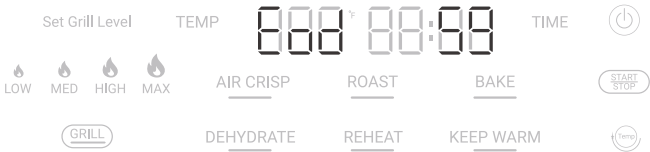
03. Place the accessory required for your selected cook function in the unit and close the hood. Press START/STOP to begin preheating. While the unit is preheating, insert the probe horizontally into the center of the thickest part of the largest piece of protein, please refer to the following table for the correct method of inserting the thermometer.

P08

Operation Instruction

Food Type	Placement	Correct	Incorrect
• Steaks • Pork chops • Lamb chops • Chicken breasts • Tenderloins • Fish fillets	• insert thermometer horizontally into the center of the thickest part of the meat. • Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it. • Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. NOTE: The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved.	   	  

04. After the unit has preheated ,open the hood, place food with inserted thermometer in the unit,and close the hood over the thermometer cord.
05. The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and 'END ' will display on the screen.



NOTE:

- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) Transfer the protein to a plate while“END” displays on the screen. Thermometer does not need to still be inserted. The protein will continue to carry-over cook to your set doneness which will take about 3-5 minutes. This is an important step, as not resting could lead to results looking“less” cooked. Carry-over cook times can vary based on type, cut and size of protein.
- 3) **DO NOT** touch the hot probe or cord with bare hands during or just after cooking.Always wear heat-resistant gloves

Function Description

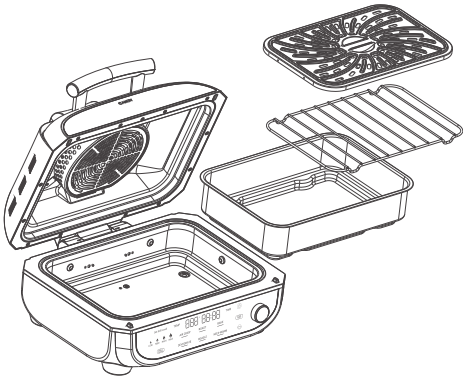
Grill

01. Place the grill rack or baking tray into the inner pot and ensure the inner pot is positioned flat. Put the ingredients on the grill rack or baking tray, and then close the lid.

Note:

For better food texture, preheat the appliance before feeding the ingredients. Manually set the temperature to 400°F and put the ingredients in after running for approximately 5 min.

P09 | Operation Instruction



	Applicable food
Baking tray	Steak, lamb chops, pork chops, chicken breast, beef tenderloin, etc.
Grill rack	Vegetables, corn, sweet potatoes, skewers, etc.

02. Turn the knob to select the "GRILL" mode, the default temperature and time will be displayed. Lightly press the "GRILL" button to adjust among four heat levels, or press the "TEMP" button and turn the knob to adjust the heat level. The setting will be done when the "TEMP" button flashes three times. Lightly press "TIME" and turn the knob to adjust the cooking duration in a range of 5-60 min, and the setting will be done when the "TIME" button flashes three times. Lightly press "START/STOP" to begin cooking, the timer will start counting down.

Set Grill Level

TEMP

888°F 00:00

TIME

LOW

MED

HIGH

MAX

AIR CRISP

ROAST

BAKE

DEHYDRATE

REHEAT

KEEP WARM

Below are the recommended temperatures for common food:

Low temperature: 400°F	Medium temperature: 420°F	High temperature: 470°F	Maximum up to 500°F
- Bacon - Sausage - Italian Pizza - When using thick barbecue sauce	- Frozen Meat - Marinated Meat	- Steak - Chicken - Hamburgers - Hot Dogs	- Vegetable - Fruit - Pizza - Fesh/Frozen Seafood - Grilled Skewers

Friendly Reminder:

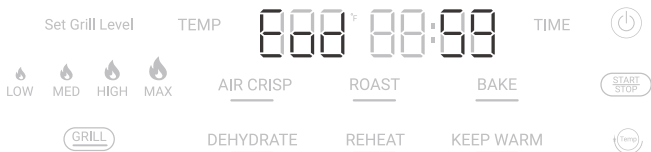
The recommendations are for reference only. If the temperature is set too high, the generation of smoke is normal.

P₁₀ | Operation Instruction

03. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.

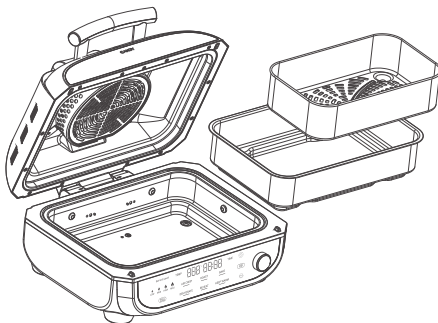


AIR CRISP

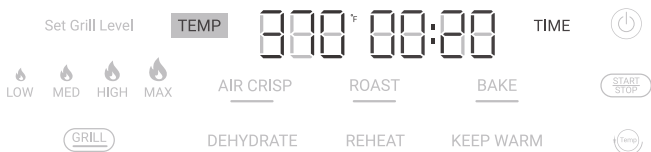
01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.

Note:

For better food texture, preheat the appliance before feeding the ingredients. Manually set the temperature to 370°F and put the food in after running for approximately 3 min.



02. Turn the knob to select the "AIR CRISP" mode, the default temperature and time will be displayed. Lightly press the "TEMP" button and turn the knob to adjust the temperature in a range of 110-430°F. The setting will be done when the "TEMP" button flashes three times.

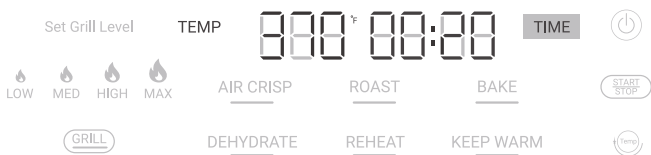


03. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 5-50 min. The setting will be done when the "TIME" button flashes three times.

P₁₁ | Operation Instruction

Note:

The cooking time can be adjusted according to personal taste and the type and size of food. When a larger quantity of ingredients is cooked, only slightly prolong the cooking time; while a smaller quantity requires a slightly shorter cooking time.



04. Lightly press the "START/STOP" button to begin cooking, the timer will start counting down.

Note:

For best results, we recommend shaking ingredients frequently. When you open the hood, the appliance will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done, replace the basket and close the lid. Cooking will automatically resume after the lid is closed.

05. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.

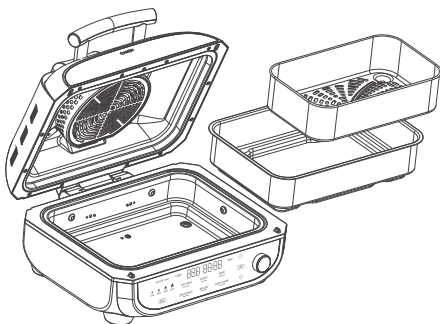


ROAST

01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.

Note:

For better food texture, preheat the appliance before feeding the ingredients. Manually set the temperature to 430°F and put the ingredients in after running for approximately 3 minutes.



P₁₂ | Operation Instruction

02. Turn the knob to select the "ROAST" mode, the default temperature and time will be displayed. Light press the "TEMP" button and turn the knob to adjust the temperature in a range of 250-430°F. The setting will be done when the "TEMP" button flashes three times.



03. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 10-120 min. The setting will be done when the "TIME" button flashes three times. Lightly press the "START/STOP" button to begin cooking, the timer will start counting down.

Note:

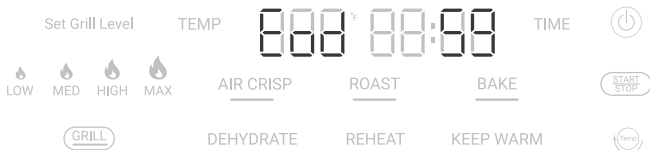
If you have used the temperature probe, please refer to the use instructions on the temperature probe, as detailed on page P7.



04. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.



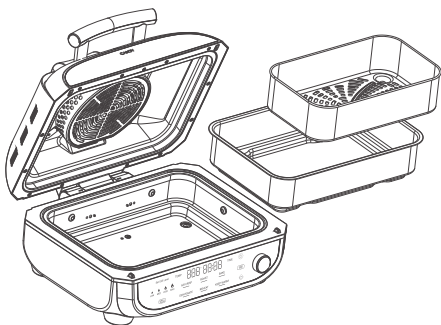
BAKE

01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.

Note:

For better food texture, preheat the appliance before feeding the ingredients. Manually set the temperature to 350°F and putting the food in after running for approximately 3 min.

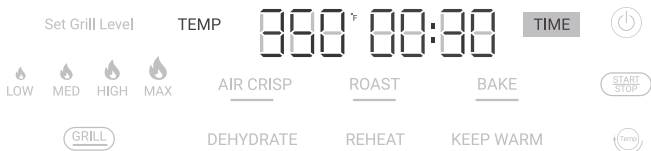
P₁₃ | Operation Instruction



02. Turn the knob to select the "BAKE" mode, and the default temperature and time will be displayed. Lightly press the "TEMP" button and turn the knob to adjust the temperature in a range of 300-430°F. The setting will be done when the "TEMP" button flashes three times.



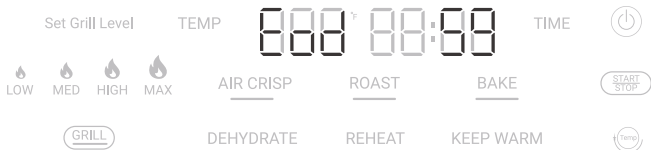
03. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 10-120 min. The setting will be done when the "TIME" button flashes three times. Lightly press the "START/STOP" button to begin cooking, and the timer will start counting down.



04. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

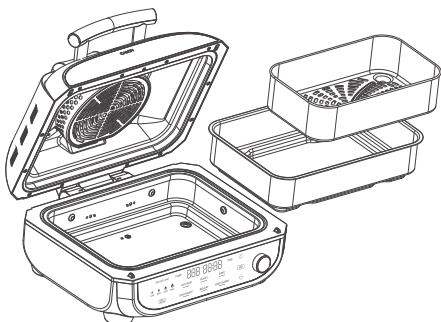
- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.



P₁₄ | Operation Instruction

DEHYDRATE

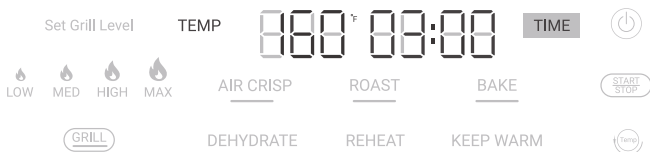
01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.



02. Turn the knob to select the "DEHYDRATE" mode, and the default temperature and time will be displayed. Lightly press the "TEMP" button and turn the knob to adjust the temperature in a range of 110-200°F. The setting will be done when the "TEMP" button flashes three times.



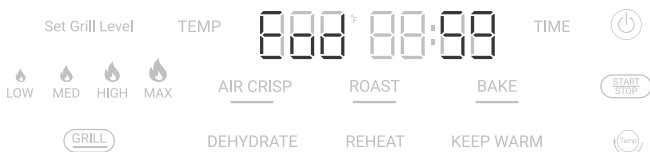
03. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 1-9 hours. The setting will be done when the "TIME" button flashes three times. Lightly press the "START/STOP" button to begin cooking, and the timer will start counting down.



04. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

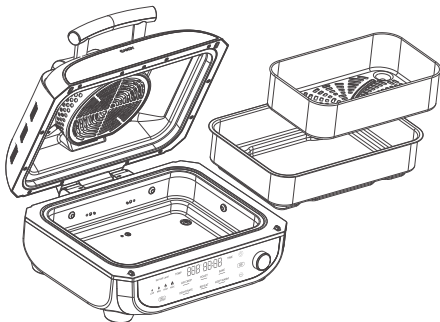
- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.



P₁₅ | Operation Instruction

REHEAT

01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.



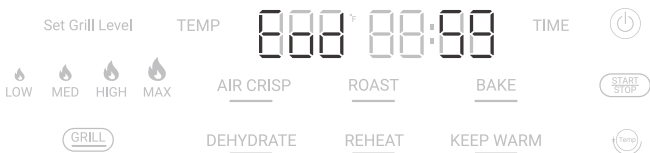
02. Turn the knob to select the "REHEAT" mode, and the default temperature and time will be displayed. The temperature in this mode is not adjustable. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 10 min-2 h. The setting will be done when the "TIME" button flashes three times. Lightly press the "START/STOP" button to begin cooking, and the timer will start counting down.



03. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

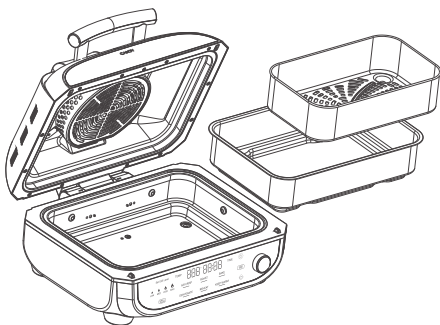
- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.



KEEP WARM

01. Place the fries basket into the inner pot and ensure the inner pot is positioned flat. Put the ingredients into the fries basket, and then close the lid.

P₁₆ | Operation Instruction



02. Turn the knob to select the "KEEP WARM" mode, and the default temperature and time will be displayed. Lightly press the "TEMP" button and turn the knob to adjust the temperature in a range of 110-160°F. The setting will be done when the "TEMP" button flashes three times.



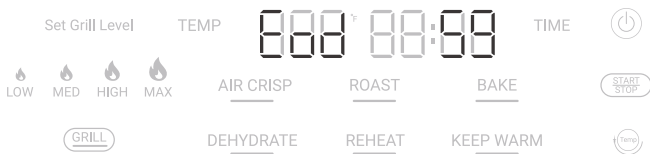
03. Lightly press the "TIME" button and turn the knob to adjust the cooking duration in a range of 30 min-12 h. The setting will be done when the "TIME" button flashes three times. Lightly press the "START/STOP" button to begin cooking, and the timer will start counting down.



04. When the cooking is completed, the appliance will sound "beep", and "END" will be displayed on the screen.

Note:

- 1) After cooking, the fan will continue to operate for 1 min to dissipate heat, and the countdown will be displayed on the screen.
- 2) To cool the appliance quickly, keep the lid open after removing the food, and be cautious to avoid burns.



P17 | Operation Instruction

Cooking Settings

The table below will help you select the basic settings for the ingredients to be cooked.

Tips:

- 01. Adjust the cooking time according to personal taste and the type and size of food. When a larger quantity of ingredients is cooked, only slightly prolong the cooking time, while a smaller quantity requires a slightly shorter cooking time.
- 02. During cooking, turning over smaller ingredients halfway can improve the final cooking results and help achieve even frying.
- 03. Adding a small amount of oil to fresh fries can make them crispier. After adding oil, allow the ingredients to stand for a few minutes and then fry them in the air fryer.
- 04. To remove larger or fragile ingredients, use tongs to lift them out of the fryer.

Menu	Reference Temperature	Reference Time
Chicken Wings	350-400°F	15-20min
Drumsticks	350-400°F	15-25min
French Fries	350-400°F	20-25min
Egg Tarts	330-350°F	12-18min
Seafood	320-360°F	10-15min
Steak	350-400°F	12-16min
Grilled Fish	350-400°F	20-25min

Note:
The cooking time can be adjusted in accordance with personal taste and the type and size of food. In case of any upgrades, no further notice will be given.

P17 | Cleaning and Maintenance

Cleaning

It's essential to clean the product immediately after each use. The inner pot, grill rack, grill plate, and fries basket, among other internal parts, are all coated with a non-stick surface. Be sure to avoid using metal utensils or abrasive cleaning materials, as they may damage the non-stick coating.

- 01. Before cleaning the air fryer, please unplug it from the power source and allow it to cool completely.
- 02. If there are grease stains on the air fryer's cavity walls, wipe them off with a soft, damp cloth soaked in neutral detergent.
- 03. Use a neutral detergent to clean all accessories, including the grill rack, grill plate, fries basket, and inner pot.

Tips:

- 1) Open the lid to allow the air fryer to cool down faster.
- 2) If dirt or grime is stuck on the grill plate or the bottom of the inner pot, add hot water and some detergent to the inner pot, and let the grill plate and inner pot soak for about 10 minutes.
- 04. After cleaning, let the product air dry and store it in a cool, dry place.

Storage

- 01. Ensure all parts are clean and dry.
- 02. Place and keep in a clean, dry location.

P₁₈ | TROUBLESHOOTING

Abnormal Phenomena	Possible Cause	Solution
The product is not working properly	The power is not connected	Check if the power is correctly connected
	The mode is not set	Set the temperature and time to the desired cooking mode
The ingredients used for cooking are not fully cooked	There are too many ingredients in the fryer	Divide the food into small portions and put them on the grill plate
	The cooking time is too short	Please increase the cooking time
The ingredients are not fried evenly	Some ingredients need to be turned during the cooking	If some ingredients are on top or stacked with others (e.g., french fries), they need to be turned during cooking
Fried dim sum is not crispy	The selected desserts may belong to the type that are cooked in a traditional deep fryer	You can choose oven type dim sum, or brush a little vegetable oil on dim sum to increase its crispness
White smoke is emitted during cooking	The cooking ingredients have a high oil content	When cooking ingredients with high oil content, a large amount of oil fumes will penetrate into the fryer. The oil will produce white oil fumes, and the fryer may be hotter than normal. This will not affect the final cooking effect
	There is still oil stain left over from the previous use in the fryer	The white smoke is produced by grease heating in the fryer, ensuring that you clean the fryer pan correctly after each use
Error code E00 displayed	Open the lid during working	Close the lid
Error code E01, E02 and E03 displayed	The device malfunctions	Please contact the after-sale service center

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