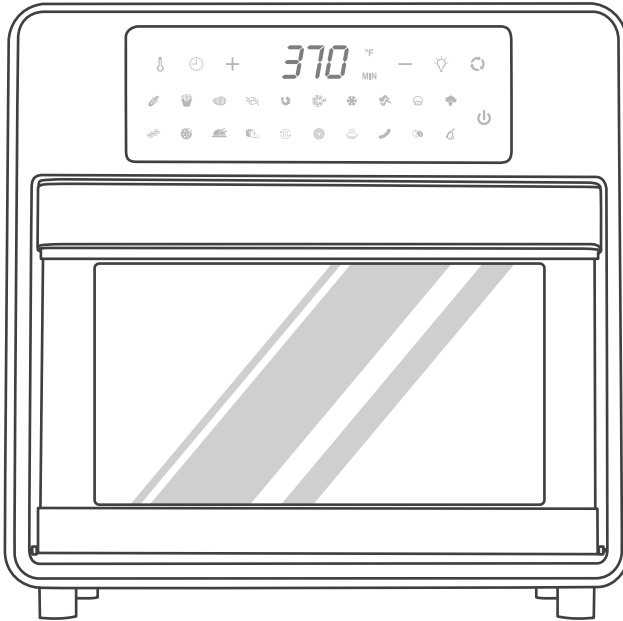




Operating instructions

Versatility Digital Air Fryer Oven

EN



Jupit 16QT/15L

 **BLAZANT**

This appliance is intended for household use only. Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

IMPORTANT SAFEGUARDS:

When using electrical air fryer oven, basic safety precautions should always be followed, including the following:

- Read the instructions carefully before use.
- Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure that children do not play with plastic bags or any packaging materials.
- Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
- Always operate the appliance on a horizontal surface which is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Never connect this appliance to an external timer or separate remote-control system.
- Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
- Do not turn on the power until the appliance and parts are in place as required. Make sure the door is closed before plugging in and switching on the power.
- To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on or near the appliance.
- Do not touch the appliance, power cord or power plug with wet hands.
- Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
- The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.
- Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre by a qualified technician in order to avoid a hazard.
- Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation and during the cooling process.
- This appliance is intended to be used in household and similar applications such as:
staff kitchen areas in shops, offices and other working environments;
farm houses;
by clients in hotels, motels and other residential type environments;
bed and breakfast type environments.
- Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.
- This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this oven may not work

properly.

- Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 centimeters of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
- Do not touch the hot surfaces. The appliances outer surfaces may become hot during use. The rotisserie fork, rack and skewers will be hot. Wear oven mitts or use the tongs to remove it. Wear oven mitts when handling the mesh rack, mesh tray and drip tray.
- Extreme caution must be used when moving an oven containing hot food.
- Do not cover the appliance while in use.
- Do not let the cord hang over the edge of the table or counter.
- Do not unplug the appliance by pulling on the cord.
- This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
- Do not leave the appliance operating while unattended.
- The appliance may emit smoke during it' s first use. It is not defective, and the smoke will burn off within a few minutes.
- Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the oven' s contents.

Short cord instructions:

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

Overheat protection:

Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

Electric power:

If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit (power point).

Automatic shut-off:

This appliance has a built-in shut-off device that will automatically shut down the unit. when the timer LED reaches zero. You can manually switch off the appliance by selecting the power button. The fan will then continue running for about 60 seconds to cool down the appliance.

Preparation for use:

- When using for the first time, the oven may emit slight odour which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction during transport.
- Carefully unpack the oven and remove all the packing materials.
- Place the appliance on a flat, heat-resistant non-flammable surface.
- Use a soft sponge and soapy water to remove any dust on the surface that may have occurred during packing and transport. Allow the appliance to dry before use.

Product use and accessories:

- Choose an accessory to use for different cooking styles.



Oil drip pan



Wire rack



Baking basket



Pan clip



Metal clip



Meat fork

Oil drip pan:

Put the Oil drip pan into the air fryer in the bottom.

Please always keep the Oil drip pan in the lowest layer inside the Air Fryer Oven for gathering oil from fried food.

Wire rack, basket:

Each of the above can be used for a wide range of foods. Each can slide into the Oven. Ideal for multi-level cooking.

Rotisserie fork and screws:

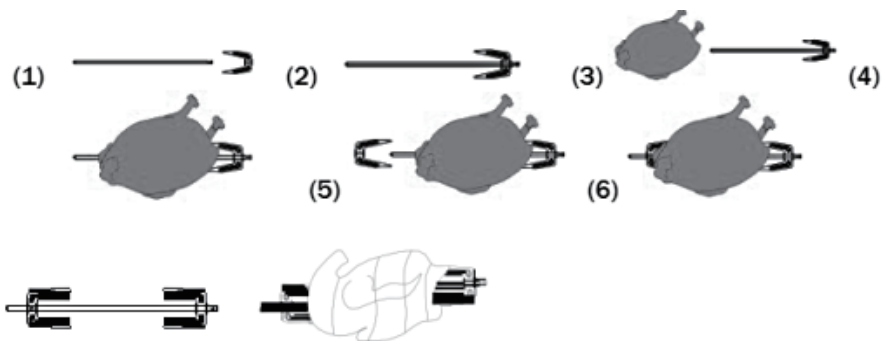
Use for roasts or a whole chicken.

Force the shaft length ways through the meat and centre.

Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws. There is an indentation point on the shaft for a screw. Ensure the other screw is fitted tightly to the stick.

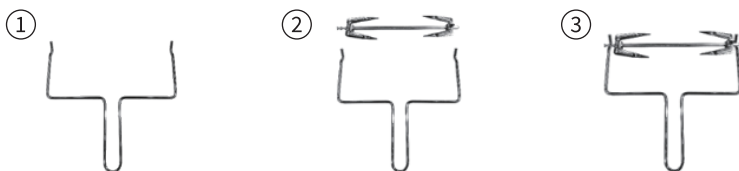
You can adjust the screws closer to the middle if needed, but never outwards towards the ends. Ensure that the roast meat or chicken are not too large and are able to rotate freely inside the Oven.

Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.



Fetch tool:

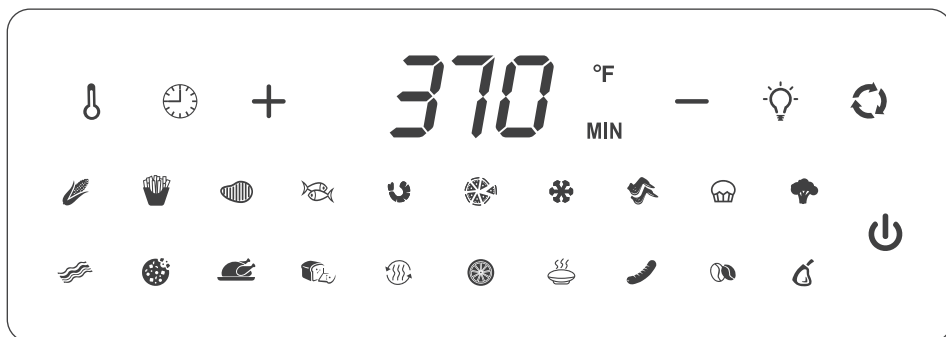
Use to remove cooked roasts or chicken which have been cooked using the rotisserie. Place under the rotisserie shaft and then lift gently.




Note: Please use your own oven mitts to remove accessories after the cooking is complete.

USING THE AIR FRYER OVEN

CONTROL PANEL:



 Power/Start-Stop Button-Once the unit is plugged in,the buzzer will sound,and the screen will light up and then go off.The power button will remain illuminated.

Press the power button a second time will activate the cooking process at the default temperature of 400°F and time of 15 mins.

Pressing the power button at any time during the cooking process will shut down the unit,causing the screen to go off immediately.The fan will continue running for 30s to cool down the unit.



Rotation Button-Select this button when cooking anything using the rotisserie mode. Function can be used with any preset. The icon will blink while in use.



Temperature Control Button-Press this button and then press **+** or **-** to raise or lower cooking temperature by 5°F intervals ranging from 140 °F to 400 °F. Dehydration ranges from 85 °F to 180 °F. Defrost ranges from 85°F to 140 °F



Time Control Button-Selecting this button and then press **+** or **-** set the cooking time from 1 to 90 mins. In dehydrator mode, the time uses 30-min intervals and an operating time of 1-24 hrs. In defrost mode, the time range can be set between 5-90 minutes.



Internal Light-Selecting this button will help you check cooking progress while unit is in operation.

NOTE: Opening the door during the cooking process will pause the unit. Internal light will illuminate if door is open.



Raise time or temperature



Lower time or temperature

Function icon. Press icon to choose the functions.

PRESET COOKING TIME AND TEMPERATURES:

Cooking program	Default temperature	Default time	Adjustable temperature range	Adjustable time range
Corn	400°F	15 mins	140-400°F	1-90 mins
Fries	400°F	15 mins	140-400°F	1-90 mins
Steak	360°F	15 mins	140-400°F	1-90 mins
Fish	330°F	15 mins	140-400°F	1-90 mins
Shrimp	320°F	12 mins	140-400°F	1-90 mins
Pizza	360°F	15 mins	140-400°F	1-90 mins
Defrost	100°F	30 mins	85-140°F	5-90 mins
Wings	360°F	15 mins	140-400°F	1-90 mins
Cake	320°F	25 mins	140-400°F	1-90 mins
Vegetable	320°F	10 mins	140-400°F	1-90 mins
Bacon	400°F	9 mins	140-400°F	1-90 mins
Cookie	320°F	25 mins	140-400°F	1-90 mins
Chicken	370°F	40 mins	140-400°F	1-90 mins
Toast	400°F	7 mins	140-400°F	1-90 mins
Rotisserie	380°F	30 mins	140-400°F	1-90 mins

Dehydrator	130°F	2 hours	85-180°F	1-24 H
Reheat	230°F	12 mins	140-400°F	1-90 mins
Sausage	400°F	15 mins	140-400°F	1-90 mins
Nuts	320°F	20 mins	140-400°F	1-90 mins
Lamp	360°F	25 mins	140-400°F	1-90 mins

Using the preset cooking options:

1. Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.
2. Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a proper dedicated outlet.
3. Once the appliance is connected to a power point, it will go into standby mode, then press the START/STOP button to switch on.
4. When your chosen option is flashing on the screen, press the START/STOP button to start the cooking process.

Troubleshooting guide:

Problem	Cause	Solution
The Oven does not work	The appliance is not plugged into the mains power.	Put the mains plug in an earthed wall socket.
	The oven door is not closed.	Ensure the door is closed.
The ingredients fries with the oven are not done	There are too many ingredients inside.	Use smaller batches for more even cooking.
	The temperature is set too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the oven	Certain types of ingredients need to be turned during the cooking process.	Turn the ingredients during cooking.
Fried snacks are not crispy when they come out	You used a type of fried snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Chips/fries are not cooked evenly	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes, then take them out and dry them with paper towels.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 375°F, when you fry greasy ingredients in the Oven.
	There is excess oil inside the Oven.	Wipe down the inside of the Oven to remove excessive oil.

Cleaning:

- 1.The rotisserie forks, screws, wire rack, basket, drip tray, tray handle and fetch tool can all be washed in warm soapy water immediately after use.
- 2.The rotisserie forks, screws, drip tray, tray handle and fetch fool are all dishwasher safe.
- 3.The wire rack and basket are not dishwasher safe.
- 4.Never use solvents or scouring pads to scrub inside the appliance; use a nylon or polyester mesh pad if necessary.
- 5.Wipe the outside of the appliance with a soft damp cloth only.
- 6.Do not immerse the power cord, plug or the housing body in water or any other liquids.

Storage:

- 1.Unplug the appliance and let it cool down thoroughly.
- 2.Make sure all parts are clean and dry.
- 3.Store the appliance in an upright position with all the parts intact and the door closed.

Proper disposal:

Once the appliance reaches the end of its life cycle, do not throw it away. Hand it in at an official recycling collection point.

