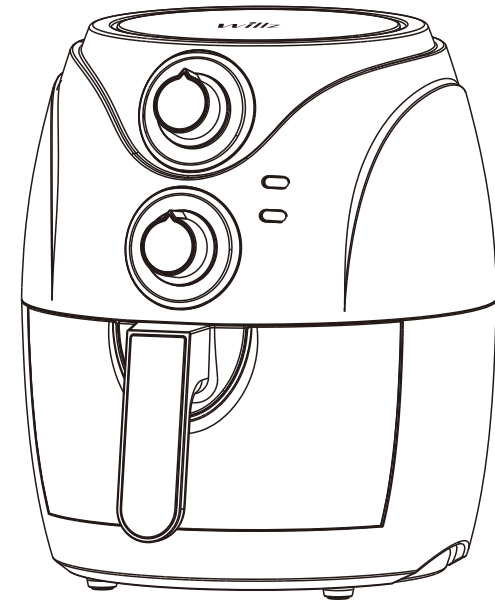


willz

Air Fryer Instructions for use



Only for household use

Thank you for your purchase of this Willz air fryer. To confirm correct operation and your safety, please read this manual carefully before use and retain it for future reference.

Problem	Possible cause	Solution
	The pan still contains greasy residue 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 cook unevenly in the air fryer.	You did not soak the raw fries and pat them dry properly before adding them to the air fryer.	Soak the raw fries in a bowl of water for at least 30 minutes; take them out and pat them dry with a paper towel.
	You did not use the right potato type.	Use fresh potatoes to ensure they stay firm during frying.
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 remove any excess water from the fries and dry them completely before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged into an outlet.	Put the plug into an grounded wall outlet.
	You have not set the timer.	Turn the timer knob to the required cooking time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The temperature is set to low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The cooking time is too short.	Turn the timer knob to the required cooking time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lay on top of or across each other (e.g. fries) need to be shaken halfway through the cooking time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use other snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There is too much food in the basket.	Do not fill the basket beyond the Max amount indicated in the table on the earlier page.
	The basket is not placed in the appliance correctly.	Push the basket into the appliance until you hear a click.
Smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 360°F, when you fry greasy ingredients in the air fryer.

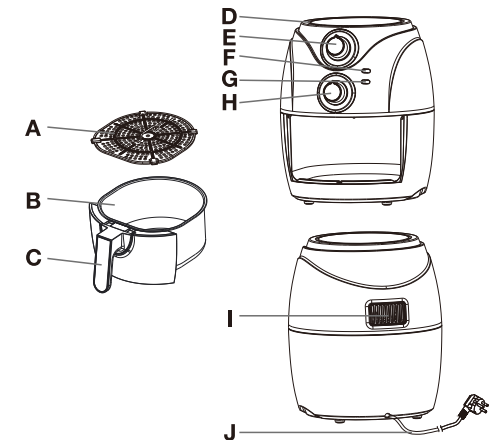
Introduction

Thank you for buying this top quality air fryer. You will now be able to cook a wide assortment of food in a healthier manner – with little or no oil!

The air fryer uses hot air, in combination with high-speed air circulation, and a top heater to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, so there is no need to add oil in most cases.

General description

- A: Frying tray**
- B: Basket**
- C: Basket handle**
- D: Air inlet**
- E: Timer knob**
- F: Power indicator light**
- G: Heating Indicator Light**
- H: Temperature control knob**
- I: Air vents**
- J: Power cord**



Important

Read this user manual carefully, before you use the appliance, and keep it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating element, in water or rinse it under the faucet.
- To prevent electric shock do not let any water or other liquid enter the appliance.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air vent openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.

- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at an authorized service center or by similarly qualified persons in order to avoid a hazard.
- 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 appliance by a person responsible for their safety.
- Keep the appliance and its cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at 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 purpose other than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air vents. Keep your hands and face at a safe distance from the steam and from the air vents. Also be careful of hot steam and hot air when you remove the frying basket from the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the frying basket from the appliance.

Caution

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and refuses any liability for any damage that may be caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Remove burnt remnants.

Making homemade fries

For the best results, we advise to use pre-baked fries. If you want to make homemade fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of cold water for at least 30 minutes, take them out and dry them with a paper towel.
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 cooking tongs so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from collecting at the bottom of the basket.

5. Fry the potato sticks according to the instructions in this manual.

Cleaning

Clean the appliance after every use.

The frying tray, 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 plug from the wall outlet and let the appliance cool down.

Note: Remove the basket to let the air fryer cool down more quickly.

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

Note: The frying tray and basket are dishwasher safe.

Tip: If dirt is stuck to the basket, or at the bottom of the frying tray, fill the basket with hot water and with some dishwashing liquid. Put the tray in the basket and let the frying tray 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 as far as it can go. Fix the cord by inserting it into the cord fixing slot.

	Time (min.)	Temperature (°F)	Shake	Extra information
--	-------------	------------------	-------	-------------------

Potatoes & fries

Thin frozen fries	12-16	400	Shake	
Thick frozen fries	12-20	400	Shake	
Homemade fries (8x8mm)	18-25	360	Shake	add 1/2 tbsp of oil
Homemade potato wedges	18-22	360	Shake	add 1/2 tbsp of oil
Homemade diced potatoes	12-18	400	Shake	add 1/2 tbsp of oil

Meat & Poultry

Steak	8-22	360		
Pork chops	10-14	360		
Hamburger	7-14	360		
Sausage roll	13-15	400		
Drumsticks	18-22	380		
Chicken breast	10-15	380		

Snacks

Spring rolls	8-10	400	Shake	
Frozen chicken Nuggets	6-10	400	Shake	
Frozen fish sticks	6-10	400		
Frozen cheese sticks	10	400		
Stuffed vegetables	10	320		

Note: Add 3 minutes to the cooking time before you start frying if the appliance is cold.

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. To switch off the appliance manually, turn the timer knob counterclockwise to 0.

Before first use

1. Remove all packing material.
 2. Remove any stickers or labels from the appliance – other than the rating label.
 3. Thoroughly clean the basket, and frying tray, with hot water and some dishwashing soap using a non-abrasive sponge.
- Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

Preparing for use

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the tray into the basket properly.
3. Pull the cord out of the cord storage compartment at the back of the appliance.

Do not fill the basket with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the air frying result.

Using the appliance

Air frying

1. Put the plug into a grounded wall socket.
2. Carefully pull the basket out of the air fryer.
3. Put the ingredients in the basket.

Note: Never fill the basket beyond the Max amount indicated in the table shown in the section 'Settings', as this could affect the quality of the end-result.

4. Slide the basket back into the air fryer.

Never use the basket without the frying tray in it.

Caution: Do not touch the pan during and about 30mins after use, as it gets very hot. Only hold the basket by the handle.

5. Turn the temperature control knob to the required temperature. See section 'Settings' to determine the right temperature.
6. To switch on the appliance, turn the timer knob to the required cooking time.

Add 3 minutes to the cooking time when the appliance is cold.

Note: You can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to a little more than 3 minutes and wait until the heating indicator light goes out (after approx.3 minutes). Then fill the basket and turn the timer knob to the required cooking time.

- The Power light and the Heating light will come on.
- The timer starts counting down the cooking time.
- During the air frying process, the heating indicator light comes on and goes off from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- Excess oil from the ingredients is collected at the bottom of the basket.

7. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

Tip: If you set the timer to half the cooking time, you will hear a beep when it is time to shake the ingredients. However, this means that you have to set the timer again for the remaining cooking time after shaking.

8. When you hear the beep, the cooking time has elapsed. Pull the basket out of the appliance and place it on a heat-resistant surface.

Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0.

9. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the basket back into the appliance and set the timer for a few extra minutes.

Do not turn the basket upside down with the frying tray still attached to it, as any excess oil that has collected on the bottom of the frying tray will spill out and leak onto the ingredients.

After air frying, the frying tray and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the frying tray.

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

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

12. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Settings

This table on the next page helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Tips:

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- 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 optimizes the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the air fryer within a few minutes after you have 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.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- You can also use the air fryer to reheat ingredients by setting the temperature to 300°F and the timer to about 10 minutes.