INALSA

AIR FRYER OVEN

Aero Crisp

Instruction Manual
Cum
Warranty Card

Dear Customer,

Congratulations on the purchase of your **INALSA Air Fryer Oven!** This has been designed to include many superior features. You are now on the threshold of a whole new world.

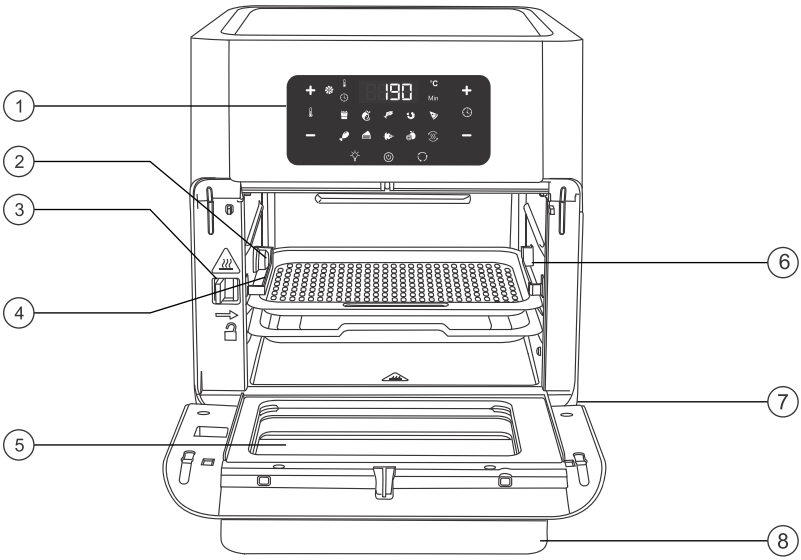
At INALSA, we have a reputation of selling innovative, high quality appliances such as Food Processors, Mixer Grinders, Juicer Mixer Grinders, Cooking Ranges, Juice Extractors, Cooktops, Oven Toaster Grillers, Hand Blenders, Electric Kettles, Electric Cookers, and Electric Chimneys. Your newly acquired **INALSA Air Fryer Oven** bears the same distinctive hallmark of excellence.

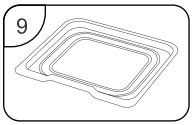
It is all the result of vigorous quality consciousness in INALSA's design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

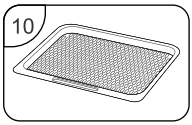
Your **INALSA Air Fryer Oven** has a lot of thoughtful features built in to make your working convenient. Please read these instructions carefully, so that you may get the best out of the power packed features in your **INALSA Air Fryer Oven.**

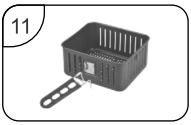
Welcome to the INALSA world of cooking pleasure!

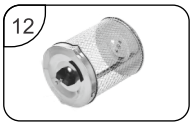
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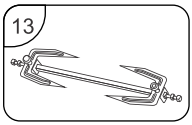


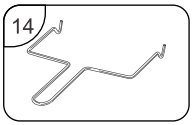


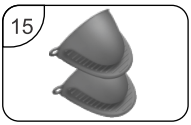


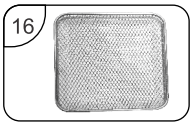












1. Control Panel
2. Rotisserie Bar Notch
3. Rotisserie Bar Release Button (Red)
4. Rotisserie Bar Slot
5. Double Glass Door with Large Viewing Window
6. Metal Notch
7. Non-Skid Feet
8. Door Handle
9. Bake/Drip Tray
10. Crisp Tray
11. Square Basket (4.6 L) & Detachable Handle
12. Rotation Drum Basket (2.6 L)
13. Rotisserie Fork Set
14. Rotisserie Handle
15. Pot Mitts x 2
16. Protect Grid

Technical Specification

Product	Air Fryer Oven
Model	Aero Crisp
Wattage	1500 Watt
Voltage	220-240V, 50Hz, AC
Capacity	10 L
Time Range	1-90 min
Temperature Range	upto 200°C
Safety Feature	Overheat Protection & Auto Shut-OFF

* Due to continuous improvements in product, specifications are subject to change without prior notice.

Touch Control Panel



1) **Power (⏻) Button :** Press the power button to start. The power (⏻) button will also initiate cooking once the time and temperature are set. Press power (⏻) button again will turn air fryer oven OFF. (By heating only, while fan will run continuously for about 20 seconds.)
2) **Digital Display :** While in operation, the air fryer oven's set temperature and remaining time alternate on the digital display. When the time counts down to 00:00, "OFF" will appear with 2 beeps sound as the air fryer oven turns OFF automatically.
3) **10 Preset Programs :** To use any of the 10 preset program options, simply press the desired preset icon on touch screen.
4) **Inner Chamber Light (☼) Button :** Press to turn the light ON or OFF. While ON, the button ☼ will flash. Press the light (☼) button again to turn the inner light OFF.
   Note : Any time the oven door is opened, the light will illuminate. When the oven door is properly closed, the light will turn OFF. The oven light can be turn ON and OFF during the cooking process.
5) **Fan (❋) Icon :** Fan (❋) icon will flash when the air fryer is ON, until 2 beeps sound and the air fryer oven turns OFF.
6) **Time (◷) Button:** Press to change the time on the digital display. (**+**) and (**–**) symbols enable you to increase or decrease cook time 1 minute at a time. Long press for (**+**) or (**–**) symbol to increase or decrease time at 5 minute increments.

Note : Cooking time can be added or reduced while cooking is in process.

7) **Temperature ( ) Button :** Press to change the temperature on the digital display. (+) and (–) symbols enable to increase or decrease the cooking temperature 5°C at a time.

Note : Cooking temperature can be added or reduced while cooking is in progress.

8) **Rotisserie ( ) Button:** When the food is securely fastened to the rotisserie basket and the rotisserie fork set is securely in place, press to turn the rotisserie ON. The rotisserie bar will begin to rotate, and the rotisserie icon will flash. Press the rotisserie ( ) button again to turn rotation OFF.

Note: Rotisserie can be used along with the 10 preset or at the default temperature of 190 °C for 15 mins. When using the rotisserie preset, the rotisserie is automatically turned ON.

Preset Program/Temperature/Time Setting chart:-

S. No.	Icon	Menu	Default Temp (°C)	Adjustable Temp (°C)	Timer (Minutes)	Adjustable Time (Minutes)
1		French Fries	200 °C	80 - 200 °C	15	1 - 90
2		Meat /Steak /Chops	175 °C	80 - 200 °C	25	1 - 90
3		Fish	165 °C	80 - 200 °C	15	1 - 90
4		Shrimp	160 °C	80 - 200 °C	12	1 - 90
5		Pizza	180 °C	80 - 200 °C	15	1 - 90
6		Chicken	175 °C	80 - 200 °C	30	1 - 90
7		Cake/Bake	160 °C	80 - 200 °C	30	1 - 90
8		Whole Chicken Rotisserie	190 °C	80 - 200 °C	30	1 - 90
9		Dehydrate	40 °C	40 - 80 °C	2 Hours	2 - 24 Hours
10		Reheat	115 °C	80 - 200 °C	6	1 - 90
11	Default		190 °C	80 - 200 °C	15	1 - 90

Important Safeguards

Please read all instructions carefully before any using of the appliance as dangers may occur under incorrect operations.

1. Do not touch hot surfaces. Use handles & pot mitts or potholders to avoid danger.
2. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
3. 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.
4. Close supervision is necessary when any appliance is use near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a **INALSA** Service Center.
7. The use of accessory attachments not recommended by the **INALSA** may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Put cord into the wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in the Air Fryer Oven as they may create a fire or risk of electric shock.
15. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal sourcing pads.
17. Extreme caution should be exercised when using utensils made up of glass.
18. Do not cover drip pan or any part of the Air Fryer Oven with metal foil. This will cause overheating of the Air Fryer Oven.
19. Use extreme caution when removing the drip tray or disposing of hot grease.

Warning : This Air Fryer Oven will not operate unless the Oven door is fully closed.
Caution : After cooking, the crisp tray or rotisserie assembly, drip tray and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer Oven and accessories.

Save these instructions for household use only

Additional important safeguards

Caution Hot Surfaces: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

Caution: This appliance is hot during operation and retains heat for some time after turning OFF. Always use pot mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 220-240V, AC, 50Hz electrical outlet only.
3. If this appliance begins to malfunction during use, press the white power (⏻) button and open the Air Fryer Oven door. Then remove plug from wall outlet. Do not attempt to repair.
4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by INALSA.
5. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. create a fire or risk of electric shock.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock.
7. Place the Air Fryer Oven on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back of the Air Fryer Oven, with any objects. Avoid escaping steam from the air outlet during air frying.
9. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
10. Keep appliance at least 20 cm away from walls or other objects during operation.
11. Never move a hot Air Fryer Oven containing hot food. Allow to cool before moving.
12. Do not use this appliance in an unstable position.
13. To reduce the risk of burns or other injuries, do not touch hot surfaces. The use of protective pot mitts as well as long-handled accessories is recommended.
14. Always use pot mitts and the rotisserie handle when removing food locked onto the rotisserie bar assembly from inside the Air Fryer Oven cavity.
15. Always keep the appliance unplugged from the wall outlet when not in use.
16. Do not attempt to remove food or clean the Air Fryer Oven while it is plugged in or while it is still hot.
17. Do not attempt to use the Air Fryer Oven without the drip tray in place on the Oven floor.

Caution: Never leave the Air Fryer Oven unattended while in use.

Before Using for the First Time

Caution : To protect against electric shock, do not immerse the Air Fryer Oven or allow cord to come into contact with water or other liquids.

1. Read all operating instructions carefully.
2. Carefully unpack the Air Fryer Oven and accessories, remove all packaging materials.
3. Place your Air Fryer Oven on a level surface such as a counter top or table. Be sure the sides, back, and top of the Air Fryer Oven are at least 20cm away from any walls, cabinets, or objects on the counter or table.
4. To avoid scratching, do not store anything on top of the Air Fryer Oven.
5. Wash all accessories in hot or soapy water. After rinse & dry thoroughly before placing in the air fryer oven..
6. Rinse and dry thoroughly before placing in the Air Fryer Oven.

Note : During first use, the Air Fryer Oven may emit a slight odor and smoke. This is normal.

Operating Instruction

1. Place the Air Fryer Oven on a flat, heat-resistant work area, close to an electrical outlet.
2. Plug the power-supply cord into a 220-240, AC, 50Hz electrical wall outlet. Alone POWER (⏻) button will appear on a black background. (Fig.1.)
3. To start air fryer oven, press power (⏻) button.



Fig 1



Fig 2

4. The control panel will appear as the power (⏻)button is pressed. (Fig. 2.)
5. The default temperature and time : 190 °C & 15 minutes will alternate on the digital display (Fig.3 & 4.)



Fig 3

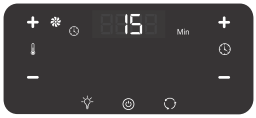


Fig 4

Air Fry Manual Operation

6. To adjust the cook time to your recipe, press (+) or (–) for right side to increase or decrease time. When dehydration is chosen, the time can be increased at an interval of 30 minutes for maximum dehydration of 24 hours.

7. Press the (+) or (–) for left side to adjust temperature from 80°C to 200°C in 5 degree increments. You can choose temperature ranging from 40°C to 80°C when dehydration is selected
8. When the desired operation time and temperature appear, press the power (⏻) button to turn the Air Fryer Oven ON. The fan icon (❋) will flash, the Oven light button and the rotisserie button illuminate, and may be activated any time for the Air Fryer Oven is in operation.(Fig.5.) The time and temperature will alternate on the digital display, and can be changed, until the time counts down to 00:00.



Fig 5

Important : The Air Fryer Oven will begin to heat automatically after 5 seconds if the time or temperature is set, or if a preset is selected.

9. While cooking, when the Air Fryer Oven door is opened, the air fryer oven will pause and the inner light will illuminate to allow you to remove, add oil & rearrange food or alternate crisping shelf positions. When the air fryer oven door is closed and locked into position, the Oven light will turn OFF and the Air Fryer Oven will resume cooking.
10. To turn the air fryer oven OFF at any time, press the power (⏻) button and then open the air fryer oven door.
11. When the time counts down to 00:00, "OFF" will appear on the digital display and the fan icon (❋) will continue to flash with 2 beeps sound for about 20 seconds as the Air Fryer Oven turns OFF automatically.

Warning ! Always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before eating.

Caution : Inside oven surfaces are hot during and after use. Always wear protective, insulated pot mitts on hands when reaching inside the hot air fryer oven.

12. Allow cooked food to rest for 10 to 15 minutes. Remove the crisp tray from the air fryer oven and place on a flat, heat resistant surface. Remove air fried foods to the serving area. Promptly return the crisp tray to the Air Fryer Oven. Continue air frying subsequent batches, if any.
13. Unplug the Air Fryer Oven when not in use.

Preset Menu Programs



Fig 6



Fig 7



Fig 8

1. To begin, press power (⏻) button.
2. The control panel will appear as the power (⏻) button is pressed. (Fig. 6.)
3. Press the french fry icon once. The french fries icon and the preset time and Temperature will begin to flash. (Fig. 7 & 8.)
4. When the desired menu icon is flashing, check as the preset time and temperature alternate on the digital display. Adjust preset temperature or time to your recipe. Cooking will pause when time or temperature are adjusted during the cooking cycle. Press the power (⏻) button to resume cooking.

Air Fry for Best Results

1. Please follow the table for suggested cooking temperatures and times.

Note: The quantity, density, weight of food will alter the total air frying time necessary. Remember, cooking smaller batches will result in shorter cook times and more even food quality.

2. When convection baking, the shelf position used will depend on the size of the food being prepared. It is important to place your food as close to the center of the air fryer oven as possible to ensure even cooking. For best cooking results, it is recommended to use the middle level for cooking foods when 1 layer is being used.
3. Always put dry food before cooking to encourage browning and avoid excess smoke. When cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the drip pan between batches.
4. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes. Spray with oil before air frying.
5. Arrange breaded food on the crisp tray so that food is not touching to allow air flow on all surfaces.
6. Do not overfill crisp tray with food.
7. Spray olive oil or vegetable oil works best as oil is distributed evenly and less oil is needed.
8. To assure even cooking/browning, always open the air fryer oven door halfway through the cook time and check, turn or rotate the food and crisp tray from top to bottom. Check food and adjust time or temperature if needed.

9. If additional air frying is needed, adjust temperature if desired, and set time for more 2 to 5 minute intervals until fully cooked.

Warning: Extreme caution must be used when handling the hot crisp tray and drip/bake tray pan. Always use pot mitts to grasp the front grips to avoid escaping steam hot food.

Note for Pre-Packaged Frozen Foods

1. This high performance heating system circulates heat for fast air frying and recovery.
2. Always check food halfway though cook time to determine final cook time and temperature.
3. Always check cooking progress after time has expired. If additional air frying is needed, adjust temperature if desired, and set time for more 2 to 5 minute intervals until fully cooked.

Setting Table:-

Warning! always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before eating

The following chart is intended as a general guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen will alter the total cook time necessary.

Preset Program Temperature/Time Setting chart:-

Food	Temp	Air Fryer Time	Action
Broccoli (Roasted)	200 °C	15 - 20 minutes	Turn and rotate halfway through air frying.
Fennel, Fresh, Chopped	190 °C	8 - 11 minutes	Turn and rotate halfway through air frying.
Vagetables, Roasted Root, 1/2-in chunks	200 °C	15 - 20 minutes	Spray, turn and rotate halfway through air frying.
Chicken Breast, Boneless, Skinless	180 °C	10 - 15 minutes	Brush, Turn and rotate halfway through air frying.
Chicken Nuggets (Frozen)	180 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Chicken Pieces	180 °C	20 - 30 minutes	Spray, turn and rotate halfway through air frying.
Chicken Tenders/Fingers	180 °C	13 - 15 minutes	Spray, turn and rotate halfway through air frying.
Chicken Wings (Sauced)	180 °C	20 minutes	Turn and rotate halfway through air frying.

Cheese Sticks (Frozen)	175 °C	8 - 12 minutes	Turn and rotate halfway through air frying.
Onion Rings (Frozen)	200 °C	12 - 18 minutes	Turn and rotate halfway through air frying.
French Fries, (Fresh, Soaked, 1/4 to 1/3-in thick)	200 °C	16 - 20 minutes	Spray, turn and rotate halfway through air frying.
French Fries, Thick (Frozen)	200 °C	17 - 21 minutes	Turn and rotate halfway through air frying.
French Fries, thin (Frozen)	200 °C	15 - 17 minutes	Turn and rotate halfway through air frying.
Hamburgers, 1/4 lb. (up to 4)	180 °C	10 - 14 minutes	Turn and rotate halfway through air frying.
Hot Dogs / Sausages	180 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Meatloaf,	180 °C	35 - 40 minutes	Rotate halfway through air frying
Steak	180 °C	8 - 12 minutes	Turn and Rotate halfway through air frying
Pork Chops	180 °C	10 - 14 minutes	Turn and Rotate halfway through air frying
Pizza, Frozen, 7-in to 8-in	180 °C	12 - 16 minutes	Rotate Pizza halfway through air frying
Shrimp (Thawed, Battered)	180 °C	12 minutes	Spray, turn and rotate halfway through air frying.
Shrimp (Thawed, Sauced)	160 °C	8 minutes	Turn and rotate halfway through air frying.
Fish Sticks (Frozen)	200 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Catfish Fingers (Thawed, Battered)	180 °C	10 - 15 minutes	Spray, turn and rotate halfway through air frying.
Donuts	175 °C	8 minutes	Turn and rotate halfway through air frying.
Apple Turnovers	200 °C	10 minutes	Rotate halfway through air frying.

Rotisserie Assembly

1. Remove crisp tray from the air fryer oven. Make sure the drip tray is in place on the oven floor.
2. It is best to secure meat on the rotisserie bar with butcher's cooking time.
3. Push the rotisserie bar through the center of meat or poultry to be cooked. Make sure food is centered on the bar.

Important: If the food is not centered it will cause a jerking motion during cooking This results in undue stress on the motor.

4. Thread the square hole of the meat tine over the end of the bar and press into food to secure. Tighten finger screw to hold food in place. Repeat with the second meat tine. (See Fig .9.)
5. Plug the power-supply cord into a 220-240V, AC, 50Hz electrical wall outlet.

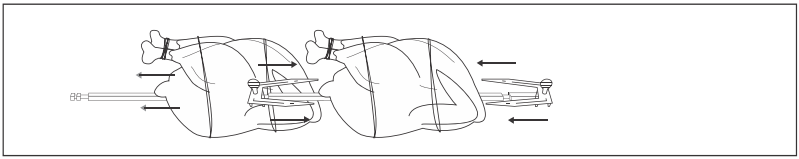


Fig 9

6. Open the oven door. The oven light will illuminate. Press the red rotisserie release button while inserting the pointed end of the rotisserie bar into the rotisserie slot on the left side of the oven's interior. Rest the long square end into the metal notch on the right side of the air fryer oven's interior. (fig.10.)
7. Close the oven door.
8. Press the rotisserie icon ( ).
9. Adjust cook temperature or time to your recipe. When the desired temperature and time appear on the digital display, press the power (⏻) button to turn the rotisserie function ON.
10. As the rotisserie bar turns, the rotisserie button will flash. The power (⏻) button and the oven light button will illuminate solid white. The fan icon (❋) will flash.
11. Set temperature and remaining time will alternate on the digital display, and can be changed, until the time counts down to 00:00.
12. When the time counts down to 00:00, "OFF" will appear on the digital display and the fan icon (❋) will continue to flash with 2 beeps sound for about 20 seconds as the air fryer oven turns OFF automatically.

Warning : Always use a meat thermometer to ensure that meat or poultry are cooked thoroughly before eating.

13. Wearing protective pot mitts, grasp the rotisserie handle to lift the rotisserie bar, press the Red Rotisserie Release to right to release the locked rotisserie bar and safely remove the rotisserie bar from the Air Fryer Oven.

Caution : Be careful when removing cooked food from the Air Fryer Oven. The inside of the Air Fryer Oven is very hot. Close Oven door.

14. Unplug when not in use and allow the Air Fryer Oven to cool completely before cleaning.

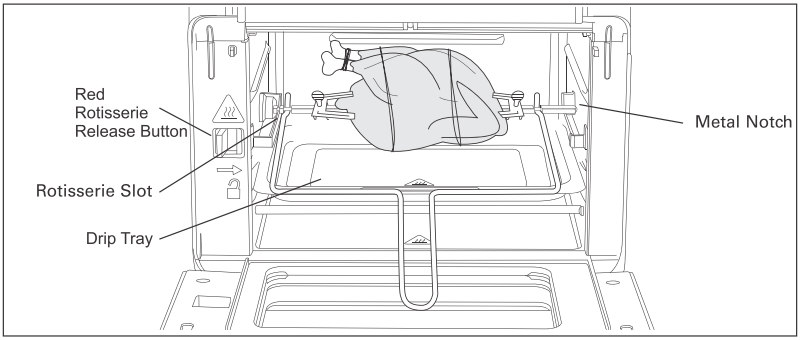


Fig 10

Dehydrate

Dried meats, vegetables, and fruits are perfect for cooking, travel, camping, and snacking. Preparing your own dried foods ensures healthy, safe, preservative-free results. Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor. Bruised fruits or vegetables are also acceptable for dehydrating. Your Air Fryer Oven's automated drying makes home dehydration both simple and rewarding.

Dried Herbs

Makes about 1/3 cup

Note: when utilizing both crisp tray, the air fryer oven can dehydrate fresh herbs such as fresh parsley, rosemary, thyme, tarragon, oregano, and sage.

Caution: light and leafy herbs such as parsley or cilantro, should not be placed on the top shelf as the convection currents may cause the herbs to get caught in the fan.

1. If herbs are very small, line the crisp tray with parchment paper. Spread fresh herbs evenly onto the crisping racks.
2. Place crisp tray in top shelves of the air fryer oven.
3. Press the dehydrate button ().
4. Adjust temperature or time to your recipe. When the desired temperature and time appear, press the power (⏻) button to turn the dehydrate function ON.

Rotate shelves halfway through Dehydrate time for even drying

Dried Herbs	Temp	Time	Notes
Oregano	50 °C	2 - 3 hrs.	Rotate Shelves
Parsley	50 °C	2 - 3 hrs.	Use lower racks. Rotate shelves.
Thyme	50 °C	3 - 4 hrs.	Rotate shelves.
Rosemary	50 °C	2 - 3 hrs.	Rotate shelves.
Tarragon	50 °C	3 - 4 hrs.	Rotate shelves.
Sage	50 °C	3 - 4 hrs.	Rotate shelves.
Kale Chips	50 °C	1 hrs. 30 mins	Massage kale with olive oil. Rotate shelves

Fruit

1. Wash all fruit skins well.
2. Slice fruit into 1/4-inch thick slices and arrange on crisp tray to ensure even drying.
3. Rotate shelves halfway through dehydrate time for even drying

Fruit	Temp	Time	Notes
Apple	60 °C	8 - 10 hrs.	Core/Slice into 1/4-in. Rounds, Soak in acidulated water. Rotate Shelves
Mango/Papaya	60 °C	10 hrs.	Peel/Slice into 1/4-in. Rotate Shelves
Kiwi	60 °C	6 hrs.	1/4-in. Rounds. Rotate Shelves
Orange Slices	60 °C	10 hrs.	Citrus is crisp when fully dried. Rotate Shelves
Tomatoes (Roma)	65 °C	10 hrs.	Skin-side down. Rotate Shelves
Tomatoes (Cherry/Grape)	65 °C	5 - 9 hrs.	Skin-side down. Rotate Shelves

Croutons	Temp	Time	Notes
Croutons	200 °C	3 - 4 min.	Flip, Oil, and rotate shelves halfway

Cleaning & Maintenance Instructions

Warning : Unplug the air fryer oven. And allow the air fryer oven and all accessories to cool completely before cleaning

1. Clean the outside of the Air Fryer Oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
2. Clean the Oven's interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
3. For ease in cleaning, your Air Fryer Oven is equipped with a removable Oven door. Open the door to a 45-degree angle. Firmly grasp the Oven door handle and pull to remove.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
5. Wash crisp tray and drip tray in soapy water and dry thoroughly.
6. If the Rotisserie was used, wash the rotisserie bar, meat tines, 2 finger screws, and rotisserie bar handle in warm, soapy water and dry thoroughly. The Rotisserie accessories may be washed in the dishwasher.

Troubleshooting Guide:-

Problem	Possible Cause	Solution
• The air fryer oven is not working	• The appliances is not plugged in. • You have not turned unit ON by setting the preparation time temperature	• Plug power cord into wall socket • Set the temperature and time & also check that the door is closed.
• Food not cooked	• Ingredients are overloaded as per accessories (Capacity) • The temperature is set too low.	• Use smaller batches for more even frying • Raise temperature and time as per setting table and continue cooking
• Food is not fried evenly	• Some foods need to be shake during the cooking process	• See setting table in this manual as described before
• White smoke coming from unit	• Oil is being used • Accessories have excess grease residue from previous cooking	• Wipe down to remove excess oil • Clean the accessories after each use
• French fries are not fried evenly	• Wrong type of potato being used • Potatoes not blanched properly during preparation	• Use fresh firm potatoes • Use cut sticks and let dry to remove excess starch
• Fries are not crispy	• Raw fries have too much water	• Let dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil

Display Shown	Possible Cause	Solution
• E1	• Broken circuit of the thermal sensor	• Call INALSA authorised service centre
• E2	• Short circuit the thermal sensor	• Call INALSA authorised service centre

Warranty

The **"Inalsa Air Fryer Oven"** is fully warranted against any manufacturing defect for a period of **Two Years** from the date of purchase. Should any defect develop in the **Air Fryer Oven** during the warranty period, **Tuareg Marketing Pvt. Ltd.** undertakes to get the **Air Fryer Oven** or any part thereof, repaired at any of its Authorised Service Center.

The above warranty shall be subject to the following terms and conditions:-

1. Any defective product or part thereof will be repaired within the above stated warranty period on receipt of the same with this card duly filled in and stamped by dealer from whom the product was purchased along with the purchase bill/ invoice, provided the product is brought to our nearest service center freight paid and packed securely.

2. In the event of repairs/ replacement of any part of product, this warranty will thereafter continue and remain in force only for the unexpired period of warranty.

3. This warranty is valid only when:-

- The product is purchased from the company's authorized dealer and accompanied by this warranty card / cash memo.

- The product has been serviced by the authorized service personnel.

- The product has been used and maintained in accordance with the instruction manual.

4. The warranty does not apply to :-

- Normal wear and tear of the product

- Damage due to chipping, peeling, plating and denting.

- Damages arising due to running of the appliances on the alternate sources of power such as Inverter, generator or any such auxiliary power supply aid resulting in variation/ fluctuating voltage

- Breakage or damage to components made of ABS, SAN, Bakelite, Glass and such plastic/rubber parts, cord, bulbs and surface coating.

- Damages resulting from accidents, mishandling or negligence on the part of the customer

- Product if used for the commercial purposes.

- Product, the serial number of which has been removed obliterated or altered on the specification plate.

5. The warranty is in lieu of all other warranty, expressed or implied and does not cover indirect or consequential damages/ loss.

WARRANTY CARD

Product : Air Fryer Oven

Model : Aero Crisp

Serial No : .....

Date of Purchase : .....

Bill/ Cash Memo No. : .....

Purchaser's Name : .....

Address : .....

.....

.....

Dealer's stamp and Signature

Scan and Download
INALSA Connect App
to Register your Warranty

E-mail- customercare@inalsa.co.in

Customer Care Number (Open on all 7 Days* from 9:30 to 6:30)

9773982065

INALSA

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