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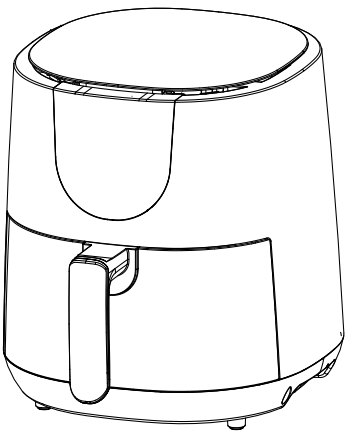


Instructions

Electric Oven (Air Fryer)

Model: GA-E5A

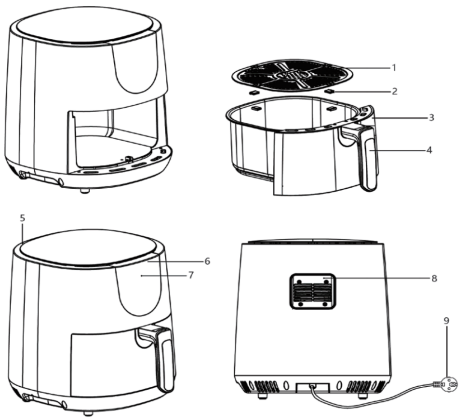
Thank you for purchasing our product. Please read this manual carefully before use.

Introduction to Components and Functions

Serial No.	Parts Name	Function Introduction
1	Baking tray	Used to contain food and place it in the fryer.
2	Silicone case	Sleeved on a baking tray to prevent from scratching the fryer.
3	Fryer	Used to place the grill.
4	Handle	Used to push the fryer and take/place the grill.
5	Main body	To control temperature within 80°C-200°C
6	Menu surface film	Surface film
7	Monitor	To display the menu, time and temperature
8	Air outlet	The air flows in from the inlet and out from the outlet to form a hot air circulation.
9	Power line	Power connection line.

Model	GA-E5A	
Standard	IEC: 60335-2-9:2019 in conjunction with IEC: 60335-1:2010	
Product Dimensions	350x290x318mm	
Net Weight	About 4.2kg	
Technical Parameters	Rated voltage	220~240V
	Rated frequency	50-60Hz
	Rated power	1300W
	Rated Capacity	5L

GA-E5A



Test Specifications and Standards

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008

Precaution

Before using this product, please read the operating manual carefully and properly keep it for future reference.

Danger

1. Do not immerse the enclosure in water or wash it under the tap in case of fire, as electronic components and heating components are installed in the enclosure;
2. Do not let water or other liquids into the product to avoid electric shock;
3. Always place the food materials in the frying basket to avoid contact with the heating components;
4. Do not cover the air inlet and the air outlet when the product is working;
5. Never pour oil into a frying tray as this may result in a fire hazard;
6. Do not touch the inside of the product while it is working.

Warnings

1. This product is not suitable for children, persons with unsound limbs, sensory or mental disorders or lack of relevant experience and knowledge, unless they have been instructed to use the product safely and supervised to grasp the safe use method.
2. Before connecting the product to the power supply, please first check whether the voltage marked on the product is consistent with the local supply voltage.
3. Do not use this product if the plug, the power line or the product itself is damaged.
4. If the power cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department or similar department in order to avoid danger.
5. Look after children to ensure that they do not play with this product. Cleaning and maintenance shall not be performed by children under 8 years old or shall be supervised.
6. When the product has been powered on or is cooling, keep the product and its power line out of reach of children under 8 years old.
7. Do not allow the power cord to come into contact with a hot surface.
8. Never insert the product plug or operate the control panel by wet hands.
9. The product must be plugged into a grounded socket, and be sure it is plugged correctly.
10. Do not connect the product to the external timer, so as to avoid danger.
11. Do not place the product on or near flammable materials such as tablecloth and curtain.
12. Do not place the product against the wall or against other products. At least 10cm free space shall be reserved behind the product, on both sides of the product and above the product. Do not place items on the top of the product.
13. Do not use the product for any purposes other than those described in this manual.
14. The product must be taken care of when it is used.
15. During hot air frying, high temperature steam will be released from the air outlet. Keep hands and face a safe distance from steam and air outlet, and be aware of hot steam and heat when removing the frying tray from the product.
16. When the product is used, its accessible surface may become very hot.
17. If the product emits black smoke, unplug the power cord immediately, and wait for the product to stop smoking before removing the frying tray from the product.

Notes

1. Place the product on a level, smooth and stable surface.
2. The product is only for household use. It may not be used in the staff canteens for shops, offices, farms or other working environments. It may not be also used by guests in hotels, motels, bed and breakfast accommodations and other accommodations.
3. If the product is used improperly, or used for professional or semi-professional purposes, or not used according to the instructions in the user manual, the warranty will be invalid, and we will not be responsible for the damage therefrom.
4. Be sure to unplug the product plug after use.
5. Allow the product to cool for approximately 30 minutes before handling or cleaning the product.
6. Make sure the food materials cooked in the product are golden, but not black or brown. The burnt food should be discarded.

7. The product includes a micro switch inside. If the frying tray is pulled out during use, the machine will be powered off.

Overheating protection

The product has an overheating protection system. If the internal temperature control system fails, the overheating protection system will start automatically. The product will no longer be used at any time, so pull out the plug first.

Only when the product is completely cooled down and the product is sent to a professional maintenance staff for repair, the product can be reused.

Automatic Off

The product is equipped with a timer. When the timer counts down to 0, the product will ring and be automatically powered off. To turn off the product manually, turn the timer knob counterclockwise to 0.

Note: The product can also be turned off automatically if the fryer is pulled out in use (but the timer is still counting down).

Electromagnetic field (EMF)

The product complies with the relevant standards for the electromagnetic field (EMF). Based on the current scientific evidence, the product is safe if it is used correctly and operated according to the operating instructions in the user manual.

Before first use

1. Remove all packaging materials.
2. Remove adhesive sticker or label from the product.
3. Thoroughly clean the frying basket and tray with hot water, detergent and a non-abrasive sponge.

Note: You can also use a dishwasher to clean these components.

4. Wipe the inside and outside of the product with wet cloth.

Note: This air fryer is heated by hot air. Never add oil or grease into the frying tray.

Preparation for use

1. Place the product on a firm, level and flat surface. Do not place the product on a non-heat-resistant surface.
2. Place the grill firmly in the fryer.
3. Push the fryer into the product correctly.

Note: The fryer must be properly pushed into the product, otherwise the product will not work!

4. Pull the wire out and plug it into the grounded wall socket.
   - Never add oil or other liquids to the fryer.
   - Do not place items on the top of the product.
   - Do not place any items in the side air inlet, which will block the airflow and affect the heating effect of hot air.

Product use

The air fryer can be used to cook many food materials. Please refer to the table "Settings" below;

Frying by hot air (GA-E5A)

1. Insert the plug into a grounded power socket.
2. Carefully pull the fryer out of the air fryer. (Figure 1).
3. Place the food materials on the grill (Figure 2).

Note: Do not overfill or exceed the amount shown in the table below (see "Settings" in this chapter) as this may affect the final frying quality.

4. Slide the fryer back to the air fryer. (Figure 3) Do not use the fryer until the grill is placed. The fryer must be properly pushed into the product, otherwise the product will not work.

Note: Do not touch the fryer within a short time after use as it is very hot. You can only hold the handle to move the fryer.

5. Adjust the temperature control knob to the desired temperature. See "Settings" in the chapter to determine the appropriate temperature (Figure 4).
6. Determine the time required to cook the food materials (see Settings in this chapter).
7. To turn on the product, adjust the timer knob to the desired cooking time (Figure 5). If the product is cold-started, the cooking time should be increased by 5 minutes.

Note: You may preheat the product without adding food materials if necessary. At this point, turn the timer knob to 5 minutes or above and wait for the heating indicator lamp to turn off (about 5 minutes later). Turn the timer knob to the desired cooking time.

a. At this point, the heating indicator lamp will be on.
b. The timer will count down from the set cooking time. (Figure 6).
c. In the process of hot air frying, the heating indicator lamp will be on and off from time to time. This means that the heating components are turned on and off constantly to maintain the set temperature.
d. Excess oil from the food materials will be collected at the bottom of the fryer.

8. Some food materials are required to be turned over in the cooking process (see "Settings" in this chapter). To turn the food materials over, hold the handle and pull the fryer out of the product, and then turn them over. Slide the fryer back to the air fryer. (Figure 7, Figure 8, Figure 9).

Tips: If you set the timer to half the cooking time, the timer will ring when you need to turn the food materials over. However, this means that you must set the timer again for the remaining cooking time after turning over.

Tips: If you set the timer to all cooking time, the timer will not ring before the set cooking time is completed. You can pull out the frying tray in the cooking process at any time to check whether the food cooking degree is satisfied. The power supply will be automatically turned off when you pull out the fryer and it will be automatically turned off when you pushing the fryer. (In this case, the timer is always counting down).

9. The timer rings, indicating that the set cooking time has been reached. Pull the fryer out of the product and place it on a heat-resistant surface.

Note: You can also manually turn off the product. To do so, turn the temperature control knob to 0.

10. Check whether the food materials have been cooked.

If the food materials are still required to be cooked, simply slide the fryer back to the product and set the timer to a few minutes again.

11. To remove small food materials (such as French fries), (Figure 11).

do not turn the fryer upside down without removing the grill, which will cause excess oil collected at the bottom of the fryer to leak onto the food materials.

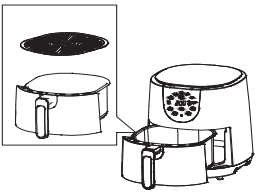
After frying by hot air, the fryer and the food materials are still very hot. Depending on the type of food materials in the air fryer, steam may be ejected from frying tray.

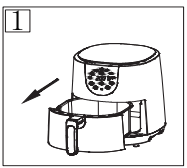
12. Remove all the food materials from the fryer with a clip and place them in a bowl or plate. (Figure 12)

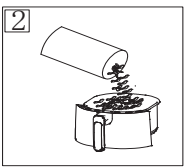
Tip: Remove bulky or fragile food materials from the fryer with a clip.

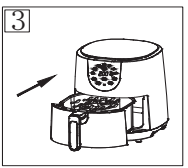
13. After one batch of food materials is cooked, the air fryer can start cooking the next batch of food materials at any time.

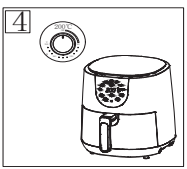
GA-E5A

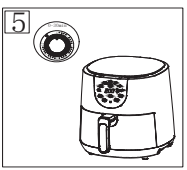


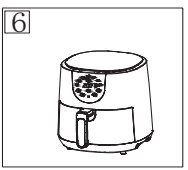


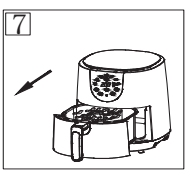


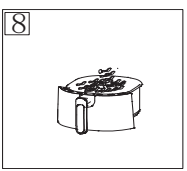


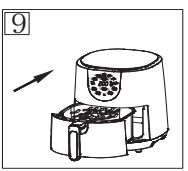


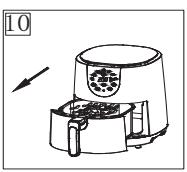


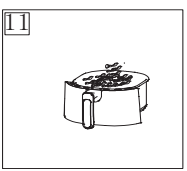


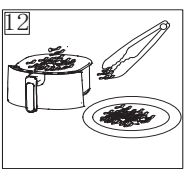












Menu	Minimum - Maximum (amount of food material/g)	Time (min)	Temperature (°C)	Turn over	Additional Information
Potatoes and French fries					
Thin frozen French fries	300-700	9-16	200	Turn over	
Thick frozen French fries	300-700	11-20	200	Turn over	Add 1/2 spoon of oil
Home-made French fries (8 x 8 mm)	300-800	16-10	200	Turn ove	Add 1/2 spoon of oil
Home-made potato wedges	300-800	18-22	180	Turn ove	Add 1/2 spoon of oil
Home-made potato pieces	300-750	12-18	180	Turn ove	
Hash browns	250	15-18	180	Turn over	
Creamed potatoes	500	15-18	200	Turn over	
Meat and poultry					
Steak	100-500	8-12	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Chicken drumstick	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Pastry					
Spring roll	100-400	10-15	200	Turn over	

Menu	Minimum - Maximum (amount of food material/g)	Time (min)	Temperature (°C)	Turn over	Additional Information
Frozen chicken nuggets	100-500	6-10	200	Turn over	
Frozen fish fillets	100-400	6-10	200		
Frozen breadcrumb cream pastry	100-500	8-10	180		
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		
Quiche	300	20-22	180		
Puff pastry	300	15-18	200		
Dessert	400	20	160		

Note: If the air fryer is cold-started, the cooking time should be increased by 5 minutes.

Home-made French fries

For best results, it is recommended that you use pre-baked French fries (for example, frozen French fries).
To cook home-made French fries, operate according to the following steps.

1. Peel and cut the potatoes into small strips.
2. Soak potato strips in a bowl for at least 30 minutes, remove and place them on the kitchen paper to drain off.
3. Pour 1/2 spoon of olive oil into a bowl, add the potato strips and stir well until all the potato strips are evenly coated with oil.
4. Remove the potato strips from the bowl by hands or with a kitchenware, and leave any excess oil in the bowl. Then pour the potato strips into the basket.

Note: Do not put all the potato strips from the bowl into the fryer at a time. This will prevent from leaving too much oil at the bottom of the fryer.

5. Fry potato strips according to the instructions in this chapter.

Clean

· The product should be cleaned immediately after each use.
· The non-stick coating is coated in the fryer, the grill and the inside of the product. Do not clean with metalic kitc henware or abrasive cleaning materials as this may damage the non-stick coating.

1. Unplug the power plug from the power socket and allow the product to cool down.
2. Wipe the outside of the product with damp cloth.
3. Clean the frying tray and basket with hot water, detergent and a non-abrasive sponge.

You can wash any residual dirt with oil remover .

Note: The fryer and the grill can be cleaned in a dishwasher.

Tip: If dirt sticks to the grill or the bottom of the fryer, fill the fryer with hot water and add some detergent. Place the grill in the fryer and make the fryer and grill soaked for about 10 minutes.

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

Storage

1. Unplug the product plug and allow the product to cool down completely.
2. Make sure all components are clean and dry.
3. Store the product in a clean and dry place.

Environmental protection

· When disposing of the product, please do not put it together with the general household wastes: it should be sent to the officially designated recycling point.
· This is good for the environmental protection.

Warranty and Service

If you need services or information, or have any questions, please visit our website or contact your dealer.

Fault type and troubleshooting

Problem	Reason	Solution
The air fryer fails to work.	The product power plug is not inserted.	Insert the plug into a grounded power socket.
	You haven't set the timer yet.	Turn the timer knob to the desired cooking time to turn on the product.
	The fryer is not properly placed in the air fryer.	Push the fryer completely into the air fryer.
	The overheating protection system is activated.	When the temperature is cooled to a low temperature, the product returns to normal work. If the overheating protection fails, the product should be maintained by the professional maintenance personnel.
The cooked food materials are undercooked	There are too many food materials in the fryer.	Divide the food materials into small batches and put them on the grill, so that they are fried more evenly.
	The set temperature is too low.	Adjust the temperature control knob to the desired temperature setting (see "Settings" in the chapter "Product Use").
	The cooking time is too short	Adjust the timer knob to the desired cooking time (see "Settings" in the chapter "Product Use").
The food materials are not evenly fried in the air fryer.	Some food materials are required to be turned over in the cooking process.	If some food materials are placed on top or overlapped with others (such as French fries), they will be required to be turned over in the cooking process. See "Settings" in the chapter "Product Use".
The fried pastry cooked in the air fryer is not crisp.	The fried pastry you choose should be cooked in a traditional deep fryer.	You can bake in the oven, or apply a little oil to the pastry for extra crispness.
The fryer cannot be slid back to product correctly	There is too much food in the fryer.	Do not fill the frying basket up, refer to the table "Settings" above.
	The grill is not properly placed in the fryer.	Push the grill into the fryer and keep flat.

Fault type and troubleshooting

Problem	Reason	Solution
White smoke emits from the product.	You are cooking food materials with a high oil content.	When you cook high oil food mateials in the air fryer, a lot of smoke will seep into the frying tray. Oil will produce white smoke, and the fryer may be hotter than normal, which will not affect the final frying effect of the food materials.
	There is oil left over last time in the fryer.	The white smoke is caused by oil and fat heating in the fryer. Make sure you clean the fryer properly after each use.
The fresh French fries are not evenly fried in the air fryer.	You do not soak the potato strips properly before frying.	Soak potato strips in a bowl for at least 30 minutes, remove and place them on the kitchen paper to drain off.
	You do not use the right variety of potatoes.	Use fresh potatoes and make sure they do not scatter during frying.
The French fries cooked in the air fryer is not crisp.	The crispness of French fries depends on the contents of oil and water in the French fries.	Make sure you drain off the potato strips properly before adding oil.
		Chop the potato strips up to make them more crispy, or add a little oil to make them more crispy.

10 steps for operation of air fryer

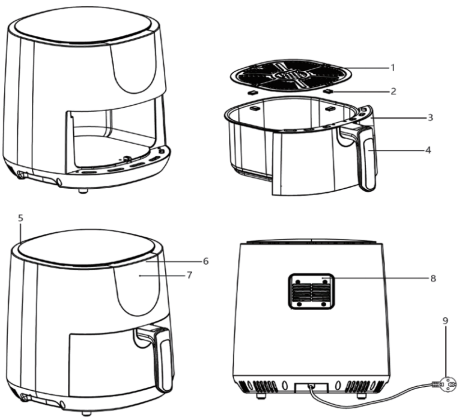
1. Connect the power supply, and take out the fryer body;
2. Put the food materials into the fryer body;
3. Place the fryer body into the host machine;
4. Set the cooking temperature of the food materials (according to the amount of food materials);
5. Set the cooking time of the food materials (according to the amount of food materials);
6. The fryer starts cooking and baking;
7. Cook half the time in the fryer, pull the fryer out and turn the food over, so that the food is heated evenly;
8. Then put the fryer body into the host machine and start cooking (time and temperature are not required to be selected, and the fryer has the function of power off memory);
9. When the fryer finishes cooking, you hear "jingle" and the cooking is done;
10. Take out the fryer body and put the food into a plate with a clip.

ชิ้นส่วนและฟังก์ชั่น:

ลำดับที่	ชื่อชิ้นส่วน	การแนะนำฟังก์ชั่น
1	จานอบ	ใช้สำหรับใส่อาหารและวางไว้ในหม้อทอดไร้น้ำมัน
2	เคลซิลิโคน	ใส่ไว้ในจานอบ เพื่อไม่ทำให้หม้อมีรอย
3	หม้อทอด	ใช้สำหรบวางตะแกรง
4	ด้ามจับ	ใช้สำหรับดันและวางกระวางหม้อ และวางตะแกรง
5	ตัวหลัก	ปรับอุณหภูมิได้: 80 °c - 200 °c
6	แผงควบคุมเมนู	ฉลากบอกฟังก์ชั่น
7	หน้าจอแสดง	แสดงเมนู อุณหภูมิ และเวลา
8	ทีระบายอากาศ	ไหลเข้าจากช่องนำเข้าอากาศและไหลออกจากช่องระบายอากาศ เพื่อสร้างการหมุนเวียนความร้อนของอากาศ
9	สายไฟ	สายไฟ

รุ่น	GA-E5A	
มาตรฐานผลิตภัณฑ์	IEC: 60335-2-9:2019 in conjunction with IEC: 60335-1:2010	
ขนาดของผลิตภัณฑ์	347x347x373mm	
น้ำหนักของผลิตภัณฑ์	ประมาณ 4.0kg	
ระบบทำความร้อน	แรงดันไฟฟ้า	220~240V
	ความถี่	50-60Hz
	กำลังไฟฟ้า	1300W
	ความจุ	5L

GA-E5A



ข้อกำหนดและมาตรฐานของการทดสอบ

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008

ข้อควรระวัง

ก่อนใช้ผลิตภัณฑ์นี้ โปรดอ่านคู่มือโดยละเอียดก่อน และเก็บไว้ในที่ปลอดภัยเพื่อใช้อ้างอิงในอนาคต

อันตราย

1. เนื่องจากมีส่วนประกอบอิเล็กทรอนิกส์และองค์ประกอบความร้อนอยู่ในเปลือกด้านนอก เมื่อทำความสะอาด
   อย่าเอาเปลือกด้านนอกจุ่มลงในน้ำ หรือล้างออกด้วยก๊อกน้ำล้างโดยตรง
2. อย่าให้น้ำหรือของเหลวอื่น ๆ เข้าไปในผลิตภัณฑ์ เพื่อหลีกเลี่ยงอันตรายที่เกิดจากไฟฟ้าช็อต
3. วางอาหารไว้ในตะกร้าสำหรับทอดเสมอ หลีกเลี่ยงอาหารสัมผัสกับองค์ประกอบความร้อน
4. ระหว่างผลิตภัณฑ์ดำเนินการ อย่าปิดช่องนำเข้าอากาศและช่องระบายอากาศ
5. โปรดอย่าเทน้ำมันลงในจานทอด เพราะอาจก่อให้เกิดอันตรายจากไฟไหม้ได้
6. โปรดอย่าสัมผัสด้านในของผลิตภัณฑ์ในเมื่อที่กำลังทำงานอยู่

คำเตือน

1. ผลิตภัณฑ์นี้ไม่เหมาะสำหรับเด็ก คนพิการ ความพิการทางจิตใจ หรือผู้ที่ขาดประสบการณ์และความรู้ที่เกี่ยวข้องใช้งานผลิตภัณฑ์
   เว้นแต่จะมีคนแนะนำวิธีการใช้ผลิตภัณฑ์นี้อย่างปลอดภัย สอนและดูแลพวกเขาให้เรียนรู้วิธีการใช้งานอย่างถูกต้อง
2. ก่อนผลิตภัณฑ์เชื่อมต่อกับแหล่งจ่ายไฟโปรดตรวจสอบว่าแรงดันไฟฟ้าที่ระบบนผลิตภัณฑ์ตรงกับแรงดัน
   ไฟฟ้าของแหล่งจ่ายไฟในท้องถิ่นตรงกันหรือไม่
3. หากปลั๊กไฟ สายไฟหรือตัวผลิตภัณฑ์เสียหาย โปรดอย่าใช้ผลิตภัณฑ์นี้
4. หากสายไฟชำรุด เพื่อหลีกเลี่ยงอันตราย ต้องเปลี่ยนโดยผู้ผลิต และผู้เชี่ยวชาญฝ่ายซ่อมบำรุงหรือหน่วยงานที่เกี่ยวข้องจากผู้ผลิต
5. ต้องดูแลเด็กให้ดี อย่าให้เด็กมาเล่นผลิตภัณฑ์นี้ไม่ควรให้เด็กอายุต่ำกว่า 8 ปีทำความสะอาดและบำรุงรักษา
   หรือต้องมีผู้ใหญ่คุมแลอยู่รอบข้างถึงให้เด็กดำเนินการได้
6. เมื่อผลิตภัณฑ์นี้กำลังเชื่อมต่อกับแหล่งจ่ายไฟหรืออยู่ระหว่างระบายความร้อน
   ควรนำผลิตภัณฑ์และสายไฟที่เกี่ยวข้องให้พ้นมือเด็กอายุต่ำกว่า 8 ปี
7. อย่าให้สายไฟสัมผัสพื้นผิวที่มีอุณหภูมิสูง
8. อย่าเสียบปลั๊กไฟของผลิตภัณฑ์หรือใช้งานแผงควบคุมขณะมือเปียก
9. ผลิตภัณฑ์นี้ต้องเสียบเข้ากับเต้ารับที่มีการต่อสายดิน และการเสียบปลั๊กไฟเข้ากับเต้ารับต้องเสียบอย่างถูกต้อง
   โปรดอย่าเชื่อมต่อผลิตภัณฑ์นี้กับตัวจับเวลาภายนอก เพื่อหลีกเลี่ยงอันตราย
10. อย่าวางผลิตภัณฑ์บนหรือใกล้กับวัสดุที่ติดไฟง่าย เช่นผ้าปูโต๊ะ ผ้าม่าน เป็นต้น
11. อย่าวางผลิตภัณฑ์ชิดผนัง หรือติดกับผลิตภัณฑ์อื่น ๆด้านหลัง ทั้งสองข้าง และด้านบนของผลิตภัณฑ์ควรมีพื้นที่ว่างอย่างน้อย 10
    ซม.อย่าวางสิ่งของไว้ที่ด้านบนของผลิตภัณฑ์
12. ห้ามใช้ผลิตภัณฑ์นี้เพื่อวัตถุประสงค์อื่นใดๆ นอกเหนือจากที่ระบุไว้ในคู่มือนี้ระหว่างการใช้งานผลิตภัณฑ์นี้ ต้องมีคนเฝ้าดู
13. ระหว่างที่ใช้อากาศร้อนทำการทอดอาหารจะปล่อยควันที่มีอุณหภูมิสูงออกจากช่องระบายอากาศมือและหน้าควรห่างไกลจาก
    ไอน้ำและช่องระบายอากาศ และเมื่อนำกระทะออกจากผลิตภัณฑ์ ต้องระวังไอน้ำที่มีอุณหภูมิสูงและอากาศร้อน
14. เมื่อใช้ผลิตภัณฑ์ พื้นผิวที่สามารถสัมผัสได้ อาจร้อนจัด
15. หากผลิตภัณฑ์มีควันดำ ต้องเลิกใช้งานและถอดปลั๊กไฟออกทันที รอให้ผลิตภัณฑ์หยุดระบายควันดำ จากนั้นนำกระทะออกจากผลิตภัณฑ์

หมายเหตุ

1. •วางผลิตภัณฑ์ไว้บนพื้นผิวแนวนอน เรียบและมั่นคง
2. •ผลิตภัณฑ์นี้จำกัดเฉพาะใช้ในครัวเรือนห้ามใช้ในโรงอาหารของพนักงานในร้านค้า สำนักงาน ฟาร์ม หรือสถานที่ทำงานอื่น
   ๆนอกจากนี้ยังไม่อนุญาตให้ลูกค้าที่พักในโรงแรม โมเทล สถานที่จัดเตรียมที่พักพร้อมอาหารเช้า และที่พักอื่น ๆ ใช้งานด้วย

3. การรับประกันผลิตภัณฑ์จะไม่ครอบคลุมในกรณีดังต่อไปนี เช่น ใช้ผลิตภัณฑ์นีไม่ถูกต้อง
หรือใช้เพือวัตถุประสงค์ระดับมืออาชีพและกึงมืออาชีพ หรือไม่ได้ใช้ตามคำแนะนำในคู่มือการใช้งานนี
เราไม่รับผิดชอบต่อความเสียหายประเภทเหล่านี
4. หลังใช้งานเสร็จ อย่าลืมถอดปลักไฟผลิตภัณฑ์นี
5. ให้อุณหภูมิของผลิตภัณฑ์เย็นลงประมาณ 30 นาทีก่อน จากนันจึงการหรือทำความสะอาดผลิตภัณฑ์ได้
6.ตรวจสอบให้แน่ใจว่าอาหารทีปรุงในผลิตภัณฑ์นีเป็นสีเหลืองทอง ไม่ใช่สีดำหรือสีน้ำตาลตัดส่วนทีไหม้ออก
7.ผลิตภัณฑ์นีมีไมโครสวิทช์อยู่ข้างใน ระหว่างการใช้งานหากต้องการเอาจานออกจากเครือง เครืองจะปิดไฟโดยอัตโนมัติ

การป้องกันอุณหภูมิสูงเกินไป

ผลิตภัณฑ์มีระบบป้องกันอุณหภูมิสูงเกินไป หากระบบควบคุมอุณหภูมิภายในไม่ทำงาน จันระบบป้องกันอุณหภูมิสูงเกินไปจะเปิดโดยอัตโนมัติ ไม่สามารถใช้ผลิตภัณฑ์ตลอดเวลาอีกต่อไป โปรดถอดปลักไฟออกก่อน

เมือมีแต่อุณหภูมิของผลิตภัณฑ์เย็นลงแล้ว ส่งผลิตภัณฑ์ไปซ่อมแซมโดยช่างซ่อมบำรุงมืออาชีพ ผลิตภัณฑ์สามารถนำกลับมาใช้ใหม่ได้

ปิดอัตโนมัติ

ผลิตภัณฑ์นีมีตัวจับเวลาอยู่ข้างในเมือตัวจับเวลานับถอยหลังถึง 0 ผลิตภัณฑ์จะส่งเสียงแจ้งเตือน และปิดโดยอัตโนมัติหากต้องปิดเครืองด้วยตนเอง โปรดหมุนปุมจับเวลาเป็น 0 โดยหมุนแบบทวนเข็มนาฬิกาเป็น

หมายเหตุ: หากเอาหม้อทอดออกในระหว่างการใช้งาน ผลิตภัณฑ์สามารถปิดโดยอัตโนมัติได้ (แต่ตัวจับเวลายังคงนับถอยหลังอยู่เหมือนเดิม)

สนามแม่เหล็กไฟฟ้า(EMF)

ผลิตภัณฑ์นีเป็นไปตามมาตรฐานทีเกียวข้องกับสนามแม่เหล็กไฟฟ้า (EMF)ตามหลักฐานทางวิทยาศาสตร์ในปัจจุบัน
หากใช้อย่างถูกวิธีและดำเนินงานตามคำแนะนำในคู่มือผู้ใช้นี ผลิตภัณฑ์นีเป็นผลิตภัณฑ์ปลอดภัย

ก่อนใช้งานครังแรก

1. นำวัสดุสำหรับบรรจุภัณฑ์ทังหมดให้ออก
2. ลอกสติกเกอร์หรือฉลากให้ออกจากผลิตภัณฑ์
3.ใช้น้ำร้อน น้ำยาล้างจานและฟองน้ำล้างจานแบบไม่ขัดสเตนเลสมาทำความสะอาดตะแกรงและจานอบ
หมายเหตุ: ยังสามารถทำความสะอาดชินส่วนเหล่านีในเครืองล้างจานได้
4. เช็ดด้านในและด้านนอกของผลิตภัณฑ์ด้วยผ้าเปียก
หมายเหตุ:หม้อทอดไร้น้ำมันรุ่นนีทำความร้อนด้วยอากาศร้อน อย่าเทน้ำมันหรือไขมันลงในจานอบ

การเตรียมการใช้งาน

1. วางผลิตภัณฑ์บนพืนผิวทีมันคง แนนอนและพืนเรียบอย่าวางผลิตภัณฑ์ไว้บนพืนผิวทีไม่ทนความร้อน
2. วางตะแกรงไว้ในหม้อทอดไร้น้ำมันให้ถูกต้อง
3. ใส่หม้อทอดไร้น้ำมันเข้าไปในผลิตภัณฑ์ให้ถูกต้อง

หม้อทอดไร้น้ำมันต้องใส่เข้าไปในผลิตภัณฑ์ให้ถูกต้อง ไม่งันผลิตภัณฑ์ไม่ทำงานตามปกติ

4. นำสายไฟออกมา และเสียบเข้ากับเต้ารับทีมีสายดิน
   - อย่าเทน้ำมันหรือของเหลวอืน ๆ ลงในหม้อทอด
   - อย่าวางสิงของไว้ทีด้านบนของผลิตภัณฑ์
   - อย่าวางสิงของใด ๆ ไว้ทีช่องเข้า/ออกอากาศด้านข้าง ซึงจะขัดขวางการไหลเวียนของอากาศ และส่งผลกระทบต่อการทำความร้อนของอากาศร้อน

การใช้งานผลิตภัณฑ์นี

หม้อทอดไร้น้ำมันนีสามารถปรุงอาหารได้หลายอย่างโปรดอ้างอิงตามตาราง "การตังค่า" ของด้านหลัง

การทอดด้วยอากาศร้อน (GA-E5A)

1. เสียบปลั๊กไฟเข้ากับเต้ารับที่มีสายดิน
2. ดึงหม้อทอดให้ออกจากหม้อทอดไร้น้ำมันอย่างระมัดระวัง(รูปภาพ 1)
3. ใส่อาหารเข้าไปในตะแกรง(รูปภาพ 2)

หมายเหตุ: ปริมาณของอาหารต้องไม่มากเกินไปหรือเกินจำนวนที่กำหนดในตารางด้านล่าง (โปรดดู "การตั้งค่า" ในบทนี้)
เนื่องจากอาจส่งผลกระทบต่อคุณภาพการทอดอาหาร

4. เลื่อนหม้อทอดเข้าไปในหม้อทอดไร้น้ำมัน(รูปภาพที่ 3) หากตะแกรงยังไม่ได้ใส่เข้าในหม้อ อย่าใช้หม้อหม้อทอดไร้น้ำมันต้องใส่เข้าไปในผลิตภัณฑ์ให้ถูกต้อง ไม่งั้นผลิตภัณฑ์ไม่ทำงานตามปกติ

หมายเหตุ: หากเพิ่งใช้งานเสร็จ อย่าสัมผัสกับหม้อทอด เพราะร้อนมากมีแต่จับด้ามจับไว้ จากนั้นขยับหม้อหม้อทอด

5. กำหนดเวลาที่ต้องใช้ในการปรุงอาหาร(โปรดอ่านส่วน "การตั้งค่า" ในบทนี้)
6. เปิดผลิตภัณฑ์ และคลิกไอคอนเวลาและอุณหภูมิบนหน้าจอกิสามารถตั้งค่าอุณหภูมิและเวลาที่ต้องการได้เลย(รูปภาพที่4&5)

หากผลิตภัณฑ์ไม่ได้ทำความร้อนมาก่อน จันเพิ่มเวลาในการปรุงอาหารอีก 5 นาที

หมายเหตุ: หากจำเป็น คุณทำความร้อนให้ผลิตภัณฑ์ก่อนได้ โดยไม่ต้องใส่อาหารเข้าไปในเวลานี คลิกไอคอนเวลาบนหน้าจอ และตั้งค่าเวลาอย่างน้อย 5 นาทีขึ้นไป จากนั้นรอรอให้ไฟแสดงสถานะความร้อนดับลง (ประมาณหลัง 5 นาที)แล้วค่อยคลิกเวลาบนหน้าจอ และตั้งเป็นเวลาที่ต้องการ

a. ในเมื่อเวลานี ไฟแสดงสถานะความร้อนจะสว่างขึน
b. คลิกหน้าจอเพื่อตั้งเวลา และนับถอยหลังจากเวลาปรุงอาหารที่ตั้งไว้(รูปภาพที่ 5)
c. ในระหว่างการทอดด้วยอากาศร้อน

ไฟแสดงสถานะความร้อนจะติดบ้างและดับบ้างนีหมายความว่าองค์ประกอบทำความร้อนจะเปิดและปิดอยู่เสมอ เพื่อรักษาอุณหภูมิให้คงที

d. รวบรวมน้ำมันส่วนเกินในอาหารไว้ที่ด้านล่างของหม้อทอด
7.อาหารบางส่วนต้องพลิกด้านในระหว่างทอด(โปรดอ่าน"การตั้งค่า" ในบทนี)ต้องพลิกด้านของอาหาร

โปรดจับด้ามจับไว้ ดึงหม้อทอดให้ออกจากผลิตภัณฑ์ จากนั้นค่อยทำการพลิกด้านจากนั้นเลื่อนหม้อทอดเข้าไปในหม้อทอดไร้น้ำมัน(รูปภาพที่ 7 8 9)

เคล็ดลับ: หากคุณตั้งเวลาของการปรุงอาหารเป็นครึ่งหนึ่งของเวลาที่ต้องการ จันคุณจะได้ยินเสียงแจ้งเตือนเมื่อต้องพลิกด้านของอาหารแต่ว่านีหมายความว่าคุณต้องตั้งเวลาอีกครั้งสำหรับระยะเวลาในการปรุงอาหารที่เหลือหลังจากพลิกด้านแล้ว

8.เมื่อได้ยินเสียงกริ่งของเครื่อง หมายความว่าถึงเวลาปรุงอาหารที่ตั้งไว้แล้วนำหม้อทอดให้ออกจากผลิตภัณฑ์
จากนั้นวางไว้บนพื้นผิวที่ทนความร้อนได้

หมายเหตุ: คุณสามารถปิดผลิตภัณฑ์ด้วยตนเองได้เช่นกันหากต้องการดำเนินการนี คลิกปุ่มปิดบนหน้าจอ(รูปภาพ 10)

9.ตรวจสอบว่าอาหารปรุงเรียบร้อยหรือยังหากอาหารยังต้องปรุงต่อ เพียงเอาหม้อทอดใส่เข้าไปในผลิตภัณฑ์ แล้วตั้งค่าเวลาอีกครั้ง

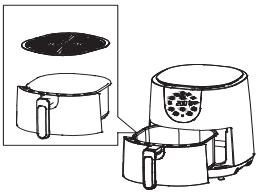
10.ต้องเทอาหารที่มีขนาดเล็กออกมา (เช่น เฟรนช์ฟรายส์) (รูปภาพที่ 11) เมื่อยังไม่เอาตะแกรงออก อย่าพลิกด้านของหม้อทอด
เพราะว่าการทำแบบนีทำให้น้ำมันส่วนเกินที่สะสมอยู่ด้านล่างของหม้อทอดซึมเข้าไปในอาหารหลังจากใช้อากาศร้อนมาทอดอาหารแล้ว
หม้อทอดกับอาหารยังร้อนมากตามประเภทอาหารที่อยู่ในหม้อทอดไร้น้ำมันแตกต่างกัน อาจมีอากาศไอน้ำซึมออกจากจานทอด

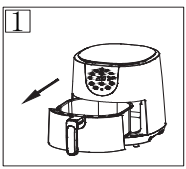
11. ใช้ที่คีบอาหารหนีบอาหารทั้งหมดในหม้อทอด แล้วใส่ลงในชามหรือจาน(รูปภาพที่ 12)

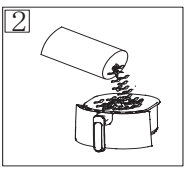
เคล็ดลับ: หากต้องการนำอาหารที่มีขนาดใหญ่หรือเปราะบางออก คุณสามารถใช้ที่คีบอาหารคีบอาหารออกจากหม้อทอดได้

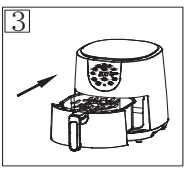
12.หลังจากปรุงอาหารชุดหนึเสร็จแล้ว หม้อทอดไร้น้ำมันสามารถเริมปรุงอาหารชุดต่อไปได้ตลอดเวลา

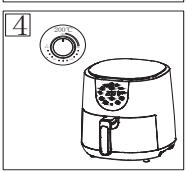
GA-E5A

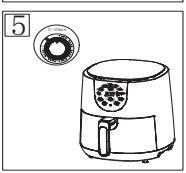


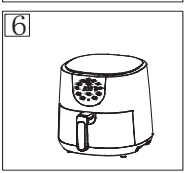


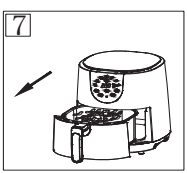


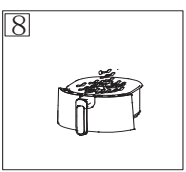


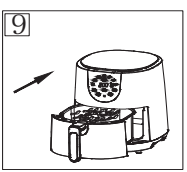


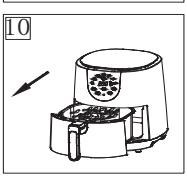


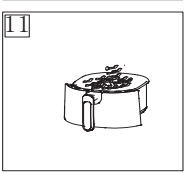


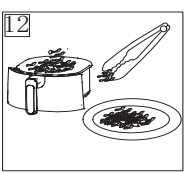












เมนู	ขั้นต่ำ-สูงสุด (ปริมาณของอาหาร/กรัม)	เวลา (นาที)	อุณหภูมิ (°C)	พลิก	ข้อมูลเพิ่มเติม
มันฝรั่งและทอด					
เฟรนช์ฟรายแช่เย็น	300-700	9-16	200	พลิก	
เฟรนช์ฟรายเส้นใหญ่แช่เย็น	300-700	11-20	200	พลิก	ใส่น้ำมัน 1/2 ช้อนโต๊ะ
เฟรนฟรายทอดโฮมเมด (8x8mm)	300-800	16-10	200	พลิก	ใส่น้ำมัน 1/2 ช้อนโต๊ะ
มันฝรั่งทอดโฮมเมด	300-800	18-22	180	พลิก	ใส่น้ำมัน 1/2 ช้อนโต๊ะ
มันฝรั่งทอดโฮมเมด	300-750	12-18	180	พลิก	
เค้กมันฝรั่ง	250	15-18	180	พลิก	
มันฝรั่งครีม	500	15-18	200	พลิก	
เมนู	ขั้นต่ำ-สูงสุด (ปริมาณของอาหาร/กรัม)	เวลา (นาที)	อุณหภูมิ (°C)	พลิก	ข้อมูลเพิ่มเติม
เนื้อสัตว์และสัตว์ปีก					
สเต็ก	100-500	8-12			
แฮมเบอร์เกอร์	100-500	7-14			
ไส้กรอกโรล	100-500	13-15			
ขาไก่	100-500	18-22			
อกไก่	100-500	10-15			

เมนู	ขั้นต่ำ-สูงสุด (ปริมาณของอาหาร/กรัม)	เวลา (นาที)	อุณหภูมิ (°C)	พลิก	ข้อมูลเพิ่มเติม
ขนม					
ปอเปี๊ยะ	100-400	8-10	200	พลิก	
นักเก็ตไก่แช่แข็ง	100-500	6-10	200	พลิก	
เนื้อปลาแช่แข็ง	100-400	6-10	200		
สแน็คครีมเกล็ดขนมปังแช่แข็ง	100-400	8-10	180		
ผักยัดไส้	100-400	10	160		
การอบ					
เค้ก	300	20-25	160		
อาหารฝรั่งเศสชนิดหนึ่ง	300	20-22	180		
มัฟฟิน	300	15-18	200		
ขนม	4000	20	160		

เฟรนช์ฟรายส์โฮมเมด

เพื่อให้เฟรนช์ฟรายส์อร่อย แนะนำให้ใช้เฟรนช์ฟรายส์ที่พร้อมอบ (เช่น เฟรนช์ฟรายส์แช่เข็ง)หากต้องการทำเฟรนช์ฟรายส์ด้วยตัวเอง โปรดทำตามขั้นตอนต่อไปนี้

1. ปอกเปลือกมันฝรั่งแล้วหั่นเป็นเส้นเล็ก ๆ
2. แช่มันฝรั่งในชามอย่างน้อย 30 นาที จากนั้นนำออกมา วางบนกระดาษสำหรับทำอาหารเพื่อสะเด็ดน้ำ
3. เทน้ำมันมะกอก 1/2 ช้อนโต๊ะลงในชาม ใส่มันฝรั่งเข้าและผสมให้ทั่วถึง
4. นำมันฝรั่งทอดออกจากชามด้วยมือหรือเครื่องใช้ในครัว นำมันส่วนเกินให้ทิ้งไว้ในชามจากนั้นเทมันฝรั่งทอดลงในตะกร้าทอด
หมายเหตุ:อย่าเทมันฝรั่งทอดทั้งหมดจากชามลงในตะกร้าทอดในครั้งเดียว เพื่อไม่ให้มีน้ำมันที่เหลืออยู่ด้านล่างของตะกร้ามากเกินไป
5. ทอดเฟรนช์ฟรายส์ตามคำแนะนำในบทนี

ทำความสะอาด

หลังการใช้งานเสร็จทุกครั้ง ควรทำความสะอาดผลิตภัณฑ์ทันที
หม้อทอด ตะแกรง และด้านในของผลิตภัณฑ์ได้เคลือบด้วยสารกันติดหมดอย่าใช้เครื่องครัวที่เป็นโลหะหรือวัสดุทนการขัดในการทำความสะอาด เพราะอาจทำให้สารกันติดไม่ติดเสียหายได้B
1. ถอดปลั๊กไฟออกจากเต้าเสียบ และให้อุณหภูมิของผลิตภัณฑ์ลดลง
หมายเหตุ: เอาหม้อทอดออกมา เพื่อให้อุณหภูมิของหม้อทอดไร้น้ำมันลดลงเร็วขึ้น
2. ใช้ผ้าเปียกมาเช็ดด้านนอกของผลิตภัณฑ์
3. ใช้น้ำร้อน น้ำยาล้างจาน และฟองน้ำไม่ขัดมาทำความสะอาดจานทอดและตะกร้า
คุณใช้น้ำยาขจัดคราบไขมันล้างคราบไขมันก่อนได้
หมายเหตุ: สามารถใช้เครื่องล้างจานทำความสะอาดหม้อทอดและตะแกรงได้
เคล็ดลับ: หากคราบไขมันติดไว้บนตะแกรงหรือด้านล่างของหม้อทอด โปรดใส่น้ำร้อนลงในหม้อทอด และใส่น้ำยาล้างจานเล็กน้อยใส่ตะแกรงเข้าไปในหม้อทอด และให้หม้อทอดและตะแกรงแช่ไว้ประมาณ 10 นาที
4.ใช้น้ำร้อนกับฟองน้ำล้างจานแบบไม่ขัดสแตนเลสมาทำความสะอาดภายใน
5. ทำความสะอาดชิ้นส่วนทำความร้อนด้วยแปรงทำความสะอาด เพื่อขจัดเศษอาหาร

การจัดเก็บ

1. ถอดปลั๊กไฟของผลิตภัณฑ์ออก เพื่อลดอุณหภูมิให้ต่ำลง
2. ตรวจดูว่าชิ้นส่วนทั้งหมดสะอาดและแห้งหรือไม่
3. เก็บในที่แห้งและที่สะอาด

เป็นมิตรกับสิ่งแวดล้อม

เมื่อทิ้งผลิตภัณฑ์ โปรดอย่ากองกับขยะทั่วไป ควรส่งไปยังจุดรวบรวมที่กำหนดไว้การทำแบบนี้จะช่วยดูแลรักษาสิ่งแวดล้อมของเรา
หากคุณต้องการบริการหรือข้อมูล หรือพบปัญหาใดๆ โปรดเข้าไปในเว็บไซต์ของเราหรือติดต่อทางผู้จำหน่ายสินค้าให้คุณ

ปัญหา	สาเหตุ	วิธีการแก้ไข
หม้อทอดไร้น้ำมันไม่ทำงาน	ผลิตภัณฑ์ไม่ได้เสียบปลั๊กไฟ	เสียบปลั๊กไฟเข้ากับเต้ารับไฟฟ้า
	คุณยังไม่ได้ตั้งเวลาไว้	หมุนปุ่มตั้งเวลาไปที่ระยะเวลาในการปรุงอาหารที่คุณต้องการ เพื่อเปิดใช้งานของผลิตภัณฑ์
	หม้อทอดไม่ได้ใส่เข้าไปในหม้อทอดไร้น้ำมันอย่างถูกที	เอาหม้อทอดเข้าไปในหม้อทอดไร้น้ำมันอย่างสนิท
	หม้อทอดไม่ได้ใส่เข้าไปในหม้อทอดไร้น้ำมันอย่างถูกที	เอาหม้อทอดเข้าไปในหม้อทอดไร้น้ำมันอย่างสนิทรออุณหภูมิให้ต่ำลง ผลิตภัณฑ์การทำงานได้ตามปกติ หากระบบป้องกันอุณหภูมิสูงเกินไปเสีย ต้องนำไปให้ช่างซ่อมบำรุงมืออาชีพทำการซ่อมแซม
อาหารที่ปรุงไม่สุก	อาหารที่อยู่ในหม้อทอดมากเกินไป	อาหารแบ่งกันใส่เข้าไปในตะแกรง การแบบอาหารเป็นกลุ่มเล็กจะทอดให้ทั่วถึงมากขึ้น
	การตั้งค่าอุณหภูมิให้ต่ำเกินไป	ปรับปุ่มควบคุมเวลาไปที่ระยะเวลาที่ต้องการ (อ่านส่วน "การตั้งค่า" ใน"การใช้ผลิตภัณฑ์" ของบนนี้)
	ระยะเวลาในการปรุงอาหารสั้นเกินไป	ปรับปุ่มควบคุมเวลาไปที่ระยะเวลาที่ต้องการ (อ่านส่วน "การตั้งค่า" ใน "การใช้ผลิตภัณฑ์"ของบนนี้)
อาหารได้รับการทอดอย่างทั่วในหม้อทอดไร้น้ำมัน	อาหารบางชนิดต้องพลิกด้านในระหว่างปรุง	หากอาหารบางอย่างอยู่ด้านบนหรือทับซ้อนกับอาหารอย่างอื่น (เช่น ทอดเฟรนช์ฟรายส์) จึนต้องทำการพลิกในระหว่างทอด โปรดอ่านส่วน"การตั้งค่า" ใน "การใช้ผลิตภัณฑ์"ของบทนี
ขนมก่อนทอดที่ทำจากหม้อทอดไร้น้ำมันจะไม่กรอบ	ขนมก่อนทอดที่คุณเลือกควรปรุงในหม้อทอดแบบดั้งเดิม	สามารถเลือกขนมจากเตาอบ หรือจะทาน้ำมันไว้บนขนม เพื่อเพิ่มความกรอบ
ไม่สามารถเลื่อนหม้อทอดกลับเข้าไปในผลิตภัณฑ์ได้อย่างถูกต้อง	อาหารในหม้อมากเกินไป	ในตะกร้าทอดอย่าใส่อาหารเต็มอ้างอิงตามตาราง "การตั้งค่า" ด้านบน
	ตะแกรงไม่ได้วางเข้าในหม้อทอดอย่างถูกต้อง	ต้นตะแกรงเข้าหม้อทอดและวางให้ถูกต้อง

ปัญหา	สาเหตุ	วิธีการแก้ไข
หากมีควันขาวออกจากผลิตภัณฑ์	แสดงว่าคุณกำลังปรุงอาหารที่มีปริมาณน้ำมันค่อนข้างสูงอยู่	เมื่อคุณปรุงอาหารที่มีปริมาณน้ำมันค่อนข้างสูง จะมีควันจำนวนมากซึมเข้าไปในหม้อทอดน้ำมันจะทำให้เกิดควันสีขาว ในขณะเดียวกัน อุณหภูมิของหม้อทอดจะสูงกว่าปกติ อันนี้จะไม่ส่งผลกระทบต่อการทอดอาหาร
	ในหม้อทอดยังมีคราบน้ำมันที่ใช้ในครั้งล่าสุด	ควันขาวเกิดจากการทำความร้อนให้กับไขมันในหม้อทอด ตรวจสอบให้แน่ใจว่าคุณได้ทำความสะอาดกระทะทอดอย่างถูกต้องหลังการใช้งานทุกครั้งแล้วหรือไม่
เฟรนช์ฟรายส์สดไม่ได้รับการทอดทั่วถึงในหม้อทอดไร้น้ำมัน	ในหม้อทอดยังมีคราบน้ำมันที่ใช้ในครั้งล่าสุด	ควันขาวเกิดจากการทำความร้อนให้กับไขมันในหม้อทอด ตรวจสอบให้แน่ใจว่าคุณได้ทำความสะอาดกระทะทอดอย่างถูกต้องหลังการใช้งานทุกครั้งแล้วหรือไม่
	ก่อนทอดคุณไม่ได้แช่มันฝรั่งอย่างถูกต้อง	แช่มันฝรั่งในชามอย่างน้อย 30 นาที จากนั้นนำออกมาวางบนกระดาษสำหรับทำอาหารเพื่อสะเด็ดน้ำ
	คุณใช้ประเภทของมันฝรั่งไม่ถูกต้อง	ใช้มันฝรั่งสด และแน่ใจว่าระหว่างทอดจะไม่ขาดเสียรูป
เฟรนช์ฟรายส์ที่ทำจากหม้อทอดไร้น้ำมันไม่กรอบ	ความกรอบของเฟรนช์ฟรายส์ขึ้นอยู่กับปริมาณน้ำมันและปริมาณน้ำในมันฝรั่ง	ก่อนใส่น้ำมันให้สะเด็ดน้ำของมันฝรั่งอย่างถูกวิธี
		การหั่นมันฝรั่งขนาดเล็กจะกรอบมากขึ้น การเพิ่มน้ำมันเล็กน้อยจะกรอบมากขึ้น

การดำเนินงานของหม้อทอดไร้น้ำมัน 10 ขั้นตอน

1. เสียบปลั๊กไฟ และเอาตัวหม้อออกมา
2. ใส่อาหารเข้าไปในหม้อ
3. เอาหม้อใส่เข้าไปในเครื่อง
4. ตั้งค่าอุณหภูมิในการปรุงของอาหาร(ตั้งค่าตามปริมาณของอาหาร)
5. ตั้งค่าระยะเวลาในการปรุงของอาหาร(ตั้งค่าตามปริมาณของอาหาร)
6. หม้อทอดเริ่มปรุงและอบ
7. พอหม้อทอดทำงานไปครึ่งหนึ่งของระยะเวลาทั้งหมด เอาหม้อทอดออกมาพลิกด้านของอาหาร เพื่อให้อาหารได้รับความร้อนอย่างทั่วถึง
8. จากนั้นใส่หม้อเข้าไปในเครื่อง ดำการปรุงต่อ(ไม่ต้องเลือกเวลาและอุณหภูมิ หม้อทอดไร้น้ำมันมีฟังก์ชันหน่วยความจำในการปิดเครื่อง)
9. หลังปรุงอาหารเสร็จแล้ว จะได้เสียงแจ้งเตือน
10. เอาหม้อออกมา ใช้ที่หนีบหยิบอาหารใส่จาน แล้วก็ทานได้เลย

Các phụ tùng và chức năng

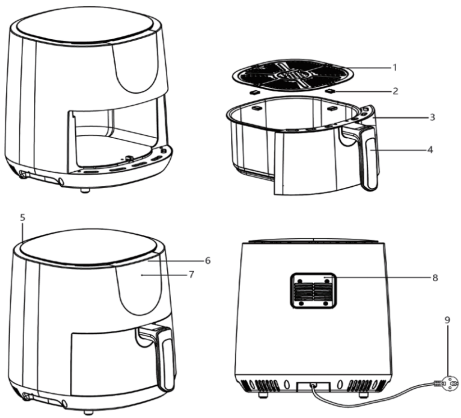
Số tt	Tên phụ tùng	Chức năng
1	Khay nướng	Dùng để đựng thức ăn và đặt trong nồi chiên.
2	Vỏ silicone	Bọc trên khay nướng để tránh vạch thương nồi.
3	Nồi chiên	Dùng để đặt khay nướng
4	Tay cầm	Để đẩy và đặt bầu và lấy và đặt khay nướng
5	Thân chính	Kiểm soát nhiệt độ 80 ℃ -200 ℃
6	Công thức dán	Mặt đối mặt
7	Màn hình hiển thị	Hiển thị công thức và nhiệt độ thời gian
8	Cửa thoát khí	Nó đi vào từ đầu vào không khí và chảy ra từ cửa ra không khí để tạo thành một vòng tuần hoàn nhiệt của không khí
9	Cáp nguồn điện	Đường dây kết nối bật nguồn.

Loại hình sản phẩm	GA-E5A	
Tiêu chuẩn thi hành	IEC: 60335-2-9:2019 in conjunction with IEC: 60335-1:2010	
Kích thước sản phẩm	347x347x373mm	
Trọng lượng thịnh sản phẩm	Khoảng4.0kg	
Thông số kỹ thuật	Điện áp định mức	220~240V
	Tần số định mức	50-60Hz
	Công suất định mức	1300W
	Dung lượng	5L

Quy cách và tiêu chuẩn thử nghiệm

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008

GA-E5A



Test Specifications and Standards

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008

Những điều cần chú ý

Trước khi sử dụng sản phẩm này, vui lòng đọc kỹ hướng dẫn sử dụng và cất giữ để tiện tham khảo về sau.

Nguy hiểm

1. Không nhúng vỏ vào nước hoặc dưới vòi để rửa, vì trong vỏ có các linh kiện điện tử và tầm nhìn xa làm nóng;
2. Không cho nước hoặc các chất lỏng khác vào sản phẩm để tránh bị điện giật;
3. Luôn cho các nguyên liệu vào rổ chiên, tránh tiếp xúc với bộ phận gia nhiệt;
4. Khi sản phẩm đang hoạt động, không che cửa dẫn và cửa thoát khí của nó;
5. Không đổ dầu vào khay nướng, vì có thể gây cháy;
6. Không chạm vào bên trong sản phẩm khi sản phẩm đang hoạt động.

Cảnh báo

1. Sản phẩm này không thích hợp cho trẻ em và những người, suy nhược về thể chất, khuyết tật, thiếu năng trí tuệ hoặc thiếu kinh nghiệm và kiến thức liên quan, trừ khi ai đó đã hướng dẫn họ cách sử dụng sản phẩm này một cách an toàn và giám sát họ nắm phương pháp sử dụng một cách an toàn.
2. Trước khi kết nối sản phẩm với nguồn điện. Vui lòng kiểm tra xem điện áp ghi trên sản phẩm có phù hợp với điện áp cung cấp địa phương hay không.
3. Nếu bản thân sản phẩm hoặc ổ cắm, dây nguồn điện bị hỏng, không được sử dụng sản phẩm này.
4. Nếu dây nguồn bị hỏng, để tránh nguy hiểm, bạn phả liên hệ nhà sản xuất. Các chuyên gia từ bộ phận bảo trì hoặc bộ phận giống như để thay thế:
5. Chăm sóc trẻ em, đảm bảo rằng chúng không chơi với sản phẩm này. Trẻ em dưới 8 tuổi không nên vệ sinh và bảo trì, cần phải có người giám sát.
6. Khi sản phẩm đang bật nguồn hoặc làm lạnh, nên đặtdây nguồn của sản phẩm xa tầm tay của trẻ em dưới 8 tuổi.
7. Không để dây nguồn tiếp xúc với bề mặt nóng.
8. Không cắm ổ cắm của sản phẩm hoặc sử dụng bảng điều khiển khi tay ướt.
9. Sản phẩm phải được cắm vào ổ cắm nối đất và đảm bảo rằng nó được cắm đúng cách.
10. Không kết nối với đồng hồ hẹn giờ bên ngoài để tránh nguy hiểm.
11. Không đặt sản phẩm trên hoặc gần các vật liệu dễ cháy như khăn trải bàn, rèm cửa, v.v.
12. Không đặt sản phẩm dựa vào tường hoặc dựa vào các sản phẩm khác. Ít nhất phải để lại 10 cm không gian trống ở phía sau, cả hai bên và phía trên của sản phẩm. Không đặt các đồ vật lên trên sản phẩm.
13. Không được sử dụng sản phẩm này cho bất kỳ công dụng nào không gồm trong sách hướng dẫn sử dụng này.
14. Phải có người bên cạnh trong quá trình sử dụng sản phẩm.
15. Trong quá trình chiên với không khí nóng. Sẽ thoát ra hơi nước nóng từ cửa thoát khí. Tay và mặt của bạn giữ khoảng cách an toàn với hơi nước vàcửa thoát khí, chú ý hơi nước và không khí nóng ở nhiệt độ cao khi tháo khay ra khỏi sản phẩm.
16. Khi sử dụng sản phẩm, bề mặt tiếp cận của nó có thể trở nên rất nóng.
17. Nếu sản phẩm bốc khói đen, ngay lập tức rút nguồn điện, đợi sản phẩm ngừng bốc khói, rồi lấy khay ra khỏi sản phẩm.

Lưu ý

1. Đặt sản phẩm trên bề mặt bằng phẳng, nhẵn và ổn định
2. Sản phẩm này chỉ sử dụng trong gia đình. Nó không được sử dụng trong nhà ăn cửa hàng, văn phòng, trang trại hoặc các môi trường làm việc khác. Nó cũng không được phép sử dụng bởi khách trong khách sạn, nhà nghỉ, nơi cung cấp giường và bữa sáng, và các môi trường lưu trú khác.
3. Nếu sử dụng sản phẩm này không đúng, hoặc sử dụng cho mục đích chuyên nghiệp hoặc bán chuyên nghiệp, hoặc không được sử dụng theo hướng dẫn sử dùng, bảo hành sẽ không có hiệu lực trong những trường hợp đó, và chúng tôi không chịu bất cứ trách nhiệm nào về tổn thất loại này.
4. Đảm bảo rút ổ cắm sản phẩm sau khi sử dụng.
5. Trước khi xử lý hoặc làm sạch sản phẩm, sản phẩm phải được làm nguội khoảng 30 phút.
• Đảm bảo các nguyên liệu nấu bằng sản phẩm này có màu vàng mà không phải màu đen hoặc nâu. Bỏ phần cháy khét.
6. Sản phẩm có một công tắc siêu nhỏ bên trong, nếu khay rán bị vỡ ra trong quá trình sử dụng, máy sẽ tự động tắt nguồn.

Bảo vệ quá nhiệt

Sản phẩm dược trang bị hệ thống bảo vệ quá nhiệt, nếu hệ thống kiểm soát nhiệt độ bên trong bị lỗi, hệ thống bảo vệ quá nhiệt sẽ tự động bật và sản phẩm không thể sử dụng được nữa bất cứ lúc nào, hãy rút ổ cắm trước.
Chỉ sau khi sản phẩm nguội hoàn toàn, gửi cho nhân viên bảo trì chuyên nghiệp để sữa chữa, sản phẩm mới có thể sử dụng lại.

Tắt nguồn tự động

Sản phẩm này được trang bị một bộ hẹn giờ. Khi đồng hồ đếm ngược đến 0, sản phẩm sẽ kêu chuông vàtắt nguồn tự động. Để tắt sản phẩm bằng tay, hãy xoay núm hẹn giờ ngược chiều kim đồng hồ về 0.
Lưu ý: Sản phẩm cũng có thể tự động tắt khi kéo nồi chiên ra trong quá trình sử dụng
(nhưng đồng hồ vẫn đếm ngược).

Điện từ trường (EMF)

Sản phẩm này phù hợp các tiêu chuẩn liên quan của từ trường (EMF). Theo các nghiên cứu khoa học hiện nay, sản phẩm này an toàn nếu được sử dụng đúng cách và vận hành theo đúng hướng dẫn trong sách hướng dẫn sử dụng.

Trước khi sử dụng lần đầu

1. Loại bỏ tất cả các vật liệu đóng gói.
2. Loại bỏ nhãn dán hoặc keo trên sản phẩm.
3. Làm sạch kỹ rổ và khay chiên bằng nước nóng, chất tẩy rửa và miếng bọt biển không mài mòn.
Lưu ý: Bạn cũng có thể làm sạch các bộ phận này bằng máy rửa bát.
4. Lau bên trong và bên ngoài sản phẩm bằng khăn ấm.
Lưu ý: nồi bếp không khí này được làm nóng bằng không khí nóng, không đổ dầu hoặc mỡ vào khay chiên.

Rán không khí nóng (GA-E5A)

1. Cắm vào ổ cắm nguồn điện được nối đất.
2. Cẩn thận kéo nồi chiên ra khỏi nồi chiên không dầu. (Hình 1).
3. Đặt các nguyên liệu vào khay nướng. (Hình 2).
Lưu ý: số lượng nguyên liệu không được quá đầy hoặc vượt quá số lượng được hiển thị trong bảng dưới đây (tham khảo phần "Cài đặt" trong chương này), vì điều này có thể ảnh hưởng đến chất lượng chiên cuối cùng.
4. Trượt nồi chiên vào nồi chiên không dầu. (Hình 3) không sử dụng nồi chiên khi chưa đặt vào khay nướng.
Lưu ý: Đẩy nồi chiên vào sản phẩm một cách chính xác, nếu không sản phẩm sẽ không hoạt động.
Lưu ý: không chạm vào nồi chiên trong khoảng thời gian ngắn sau khi sử dụng, vì nồi rất nóng. Chỉ giữ tay cầm để di chuyển nồi chiên.
5. Xác định thời gian cần thiết để nấu các nguyên liệu (vui lòng tham khảo phần "Cài đặt" trong chương này).
6. Để mở sản phẩm, nhấp vào biểu tượng thời gian và nhiệt độ trên màn hình để cài đặt nhiệt độ và thời gian mong muốn (Hình 4 & 5).
Nếu sản phẩm này được khởi động lạnh, thì thời gian nấu nên tăng thêm 5 phút.
Lưu ý: nếu cần, bạn có thể làm nóng trước sản phẩm mà không cần cho vào nguyên lieuj.. Lúc này, bạn bấm vào màn hình để chỉnh thời gian trên 5 phút, rồi đợi đèn báo nhiệt tắt (khoảng 5 phút sau). Nhấn lại thời gian trên màn hình để điều chỉnh đến thời gian nấu mong muốn.
· Giờ này, đèn báo nhiệt sẽ sáng.
· Bấm màn hình đặt thời gian sẽ đếm ngược từ thời gian nấu đã đặt. (Hình 5).
· Trong quá trình chiên không khí nóng, đèn báo nhiệt sẽ bật và tắt. Nghĩa là bộ phận làm nóng được bật và tắt không liên tục để duy trì nhiệt độ cài đặt.Trong quá trình chiên không khí nóng, đèn báo nhiệt sẽ bật và tắt. Nghĩa là bộ phận làm nóng được bật và tắt không liên tục để duy trì nhiệt độ cài đặt.
· Dầu thừa trong các nguyên liệu sẽ được gom lại ở đáy của nồi chiên.
7. Một số nguyên liệu cần lật mặt trong quá trình nấu (tham khảo phần Cài đặt trong chương này). Nguyên liệu cần lật, hãy kéo nồi chiên ra khỏi sản phẩm, rồi lật lại. Trượt nồi chiên vào nồi chiên không dầu. (Hình 7 8 9).
Lưu ý: nếu bạn đặt hẹn giờ là một nửa thời gian nấu, bạn sẽ nghe thấy chuông kêu hẹn giờ khi bạn cần lật nguyên liệu. Tuy nhiên, điều này có nghĩa là bạn phải đặt thời gian lại cho thời gian nấu còn lại sau khi lật.
Lưu ý: nếu thời gian của bạn đặt thành toàn bộ thời gian nấu, chuông sẽ không kêu cho đến khi hoàn tất thời gian nói đã đặt, bạn có thể kéo khay chiên ra bất cứ lúc nào trong quá trình nấu, để kiểm tra xem thực phẩm đã chín chưa, khi kéo ra nồi chiên nguồn điện sẽ tự động tắt lại và khi đẩy vào sẽ tự động mở ra. (Trong trường hợp này, thời gian luôn đếm ngược).
8. Khi bạn nghe thấy máy kêu lên nghĩa là đạt đến thời gian nấu đã đặt. Kéo nồi chiên ra khỏi sản phẩm và đặt trên bề mặt chịu nhiệt.
Lưu ý: bạn cũng có thể tắt sản phẩm bằng tay Để làm điều này, hãy nhấn vào nút tắt máy trên màn hình. (Hình 10)
9. Kiểm tra xem các nguyên liệu đã được nấu chín chưa. Nếu nguyên liệu vẫn cần nấu, chỉ cần trượt lại nồi chiên vào sản phẩm và đặt thời gian thêm vài phút.
10. Để đổ các nguyên liệu có khối lượng nhỏ (chẳng hạn như que chiên), (Hình 11) Không lật lại nồi chiên trước khi lấy khay nướng ra, vì điều này sẽ làm rò rỉ dầu thừa đọng lại dưới đáy nồi chiên. . Sau khi chiên bằng không khí nóng, nồi chiên và các nguyên liệu vẫn còn rất nóng. Tùy thuộc vào loại nguyên liệu trong nồi chiên không dầu, hơi nước có thể thoát ra từ chảo chiên.
11. Dùng kẹp gắp tất cả các nguyên liệu trong nồi chiên ra và cho vào bát, đĩa. (Hình 12).
Gợi ý: Để gắp các nguyên liệu lớn hoặc dễ vỡ, bạn có thể dùng kẹp để kẹp các nguyên liệu ra khỏi nồi chiên.
12. Sau khi nấu một mẻ nguyên liệu, nồi chiên không dầu có thể bắt đầu nấu mẻ nguyên liệu tiếp theo bất cứ lúc nào.

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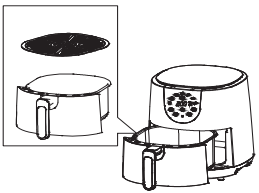
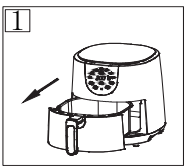
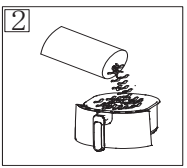
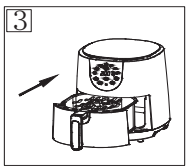
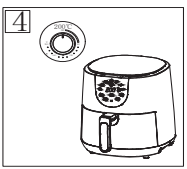
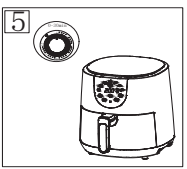


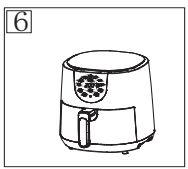


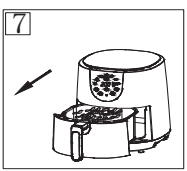


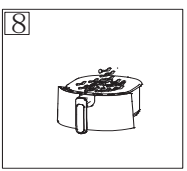


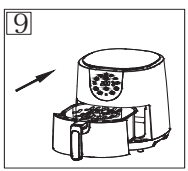


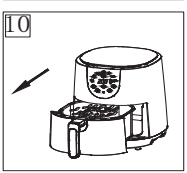


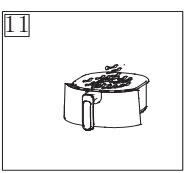


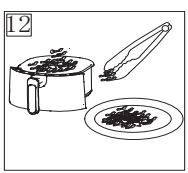












Đặt

Bảng dưới đây sẽ giúp bạn chọn cài đặt cơ bản cho các nguyên liệu bạn muốn nấu.
Lưu ý: Hãy nhớ những cài đặt này chỉ mang tính chất tham khảo. Do các nguồn, kích cỡ, hình dạng và nhãn hiệu nguyên liệu khác nhau, chúng tôi không thể đảm bảo cài đặt tốt nhất cho nguyên liệu của bạn.

Do công nghệ trao đổi không khí nhanh chóng làm nóng không khí trong sản phẩm ngay lập tức, việc kéo nồi chiên ra khỏi sản phẩm một cách nhanh chóng khi sử dụng không khí nóng để chiên hầu như không ảnh hưởng đến quá trình nấu nướng.

Gợi ý

- So với các nguyên liệu lớn hơn, thời gian nấu các nguyên liệu nhỏ hơn sẽ ngắn hơn một chút.
- Khi lượng nguyên liệu lớn, thời gian nấu chỉ cần tăng lên một chút, và khi lượng nguyên liệu ít, thời gian nấu chỉ cần ngắn hơn một chút.
- Trong quá trình nấu, lật nửa chừng các nguyên liệu có khối lượng nhỏ có thể cải thiện hiệu quả nấu cuối cùng và giúp các nguyên liệu được chiên đều.

Thêm một chút dầu vào khoai tây tươi để nguyên liệu giòn hơn. Sau khi thêm dầu, các nguyên liệu nên được để trong vài phút, và sau đó chiên trong nồi chiên không dầu.

- Không nấu thức ăn có hàm lượng dầu quá cao, chẳng hạn như xúc xích, trong nồi chiên không dầu.
- Đồ ăn nhẹ có thể được nấu trong lò nướng cũng có thể được nấu trong nồi chiên không dầu.
- Để nấu khoai tây chiên giòn, lượng nguyên liệu tốt nhất là 300 gram.
- Việc sử dụng bột nhào lên men sẵn có thể nấu thức ăn bánh mì sandwich một cách tiện lợi và nhanh chóng. So với bột nhào tự làm, bột ủ sẵn cần thời gian nấu ngắn hơn.
- Nếu bạn muốn nướng bánh ngọt hoặc bánh nhanh, hoặc nấu các nguyên liệu dễ vỡ hoặc kẹp, hãy đặt dụng cụ nướng hoặc dụng cụ nướng vào giỏ chiên của nồi chiên không dầu.
- Bạn có thể sử dụng nồi chiên không dầu để hâm nóng nguyên liệu. Để hâm nóng nguyên liệu, thời gian nấu lên đến 10 phút.

Thực đơn	Min-Max (lượng thành phần / g)	Thời gian (phút)	Nhiệt độ (℃)	Quay	Thông tin kèm theo
Loại thịt và gia cầm					
Miếng bò hầm	100-500	8-12	180		
Bánh hamburger	100-500	7-14	180		
Xúc xích cuộn	100-500	13-15	200		
Chân gà	100-500	18-22	180		
Ức gà	100-500	10-15	180		

Thực đơn	Min-Max (lượng thành phần / g)	Thời gian (phút)	Nhiệt độ (℃)	Quay	Thông tin kèm theo
Khoai tay và khoai tay chiên					
Khoai tay đông lạnh nhỏ	300-700	9-16	200		
Khoai tay đông lạnh lớn	300-700	11-20	200		Thêm 1/2 thìa dầu
Khoai tay chiên tự nấu (8x8mm)	300-800	16-10	200		Thêm 1/2 thìa dầu
Khoai tây nêm tự làm	300-800	18-22	180		Thêm 1/2 thìa dầu
Cụm khoai tay tự làm	300-750	12-18	180		
Bánh khoai	250	15-18	180		
Khoai tay kem	500	15-18	200		
Lót dạ					
Nêm rán	100-400	8-10	200	Quay	
Gà cốm đông lạnh	100-500	6-10	200	Quay	
Phi lê cá đông lạnh	100-400	6-10	200		
thức ăn nhẹ kem bánh mì đông lạnh	100-400	8-10	180		
Rau nhồi	100-400	10	160		
Nướng bánh					
Bánh ngọt	300	20-25	160		
Bánh quiche	300	20-22	180		
Bánh muffin	300	15-18	200		
Món tráng miệng	400	20	160		

Lưu ý: Nếu nồi chiên không dầu nguội, nên tăng thời gian nấu lên 5 phút.

Khoai tây chiên nhà làm

Để có kết quả tốt nhất, bạn nên sử dụng khoai tây chiên nướng trước (chẳng hạn như khoai tây chiên đông lạnh).
Nếu bạn tự làm món khoai tây chiên, hãy làm theo các bước dưới đây.
1. Gọt vỏ khoai tây và cắt thành các dải nhỏ.
2. Ngâm các dải khoai tây trong bát ít nhất 30 phút, sau đó vớt chúng ra và để trên giấy bếp cho ráo nước.
3. Đổ 1/2 muỗng canh dầu ô liu vào bát, cho khoai tây chiên vào và đảo đều cho đến khi khoai tây thấm dầu đều.
4. Dùng tay hoặc dụng cụ nhà bếp lấy khoai tây chiên ra khỏi bát và để lại dầu thừa trong bát. Sau đó đổ khoai tây chiên ra rổ chiên.
Lưu ý: Không đổ từng miếng khoai tây chiên trắng từ bát vào nồi chiên, để tránh việc dầu thừa đọng lại dưới đáy nồi chiên.
5. Làm theo hướng dẫn trong chương này để chiên khoai tây.

Dọn dẹp

Nên vệ sinh sản phẩm ngay sau mỗi lần sử dụng.
Nồi chiên, bếp nướng và mặt trong của sản phẩm đều được phủ một lớp chống dính. Không sử dụng dụng cụ nhà bếp bằng kim loại hoặc vật liệu tẩy rửa có tính ăn mòn để làm sạch, vì điều này có thể làm hỏng lớp chống dính.
1. Rút phích cắm ra khỏi ổ điện và để sản phẩm nguội.
Lưu ý: Lấy nồi chiên ra và để nồi chiên không dầu nguội nhanh hơn.
2. Lau bên ngoài sản phẩm bằng khăn ẩm.
3. Sử dụng nước nóng, nước rửa bát và mút xốp bột biển để làm sạch chảo và rổ chiên.
Bạn có thể sử dụng chất tẩy dầu mỡ để rửa sạch các chất bẩn còn sót lại.
Lưu ý: Có thể làm sạch nồi chiên và bếp nướng trong máy rửa bát.
Mẹo: Nếu chất bẩn dính vào giá nướng hoặc đáy nồi chiên, hãy cho nước nóng vào nồi chiên và thêm một ít nước rửa bát. Đặt khay nướng vào nồi chiên và để nồi chiên và nướng ngấm trong khoảng 10 phút.
4. Làm sạch bên trong sản phẩm bằng nước nóng và mút xốp bột biển.
5. Làm sạch bộ phận làm nóng bằng bàn chải làm sạch để rửa sạch cặn thức ăn thừa.

Lưu trữ

1. Rút phích cắm của sản phẩm và để nguội hoàn toàn.
2. Đảm bảo rằng tất cả các bộ phận sạch sẽ và khô ráo.
3. Bảo quản ở nơi sạch sẽ và khô ráo.

Bảo vệ môi trường

• Khi vứt bỏ sản phẩm, vui lòng không chất chung với rác sinh hoạt chung và chuyển đến điểm thu gom được chỉ định chính thức.
Điều này có lợi cho việc bảo vệ môi trường.

Bảo hành và dịch vụ

Nếu bạn cần dịch vụ hoặc thông tin, hoặc có bất kỳ câu hỏi nào, vui lòng truy cập trang web của chúng tôi hoặc liên hệ với đại lý của bạn.

Các dạng hư hỏng và phương pháp xử lý

Vấn đề	Nguyên nhân	Giải pháp
nồi chiên không dầu không hoạt động	Chưa cắm phích điện của sản phẩm	Cắm phích cắm vào ổ cắm điện được nối đất.
	Bạn chưa đặt bộ hẹn giờ	Xoay núm hẹn giờ đến thời gian nấu mong muốn để bật sản phẩm.
	Nồi chiên không được đặt đúng cách trong nồi chiên không dầu	Đẩy nồi chiên hoàn toàn vào nồi chiên không dầu
	Hệ thống bảo vệ quá dòng được kích hoạt	Sau khi nhiệt độ nguội xuống nhiệt độ thấp, sản phẩm tiếp tục hoạt động bình thường, nếu bộ phận bảo vệ quá dòng bị lỗi, sản phẩm cần được gửi đến nhân viên bảo trì chuyên nghiệp để sửa chữa.
Các thành phần không được nấu chín	Quá nhiều thức ăn trong nồi chiên	Chia nguyên liệu thành nhiều mẻ nhỏ cho lên giá nướng, chia thành nhiều mẻ nhỏ để khi rán chín đều hơn.
	Nhiệt độ cài đặt quá thấp	Điều chỉnh núm điều chỉnh nhiệt độ đến cài đặt nhiệt độ mong muốn (tham khảo phần "Cài đặt" trong chương "Sử dụng sản phẩm")
	Thời gian nấu quá ngắn	Điều chỉnh núm hẹn giờ đến thời gian nấu mong muốn (xem "Cài đặt" trong chương "Sử dụng Sản phẩm").
Các nguyên liệu không được dán đều trong nồi chiên không dầu	Một số nguyên liệu cần được đảo trong quá trình nấu.	Nếu một số nguyên liệu nằm trên hoặc chồng lên các nguyên liệu khác (chẳng hạn như khoai tây chiên), bạn cần lật chúng ở giữa quá trình nấu. Vui lòng tham khảo phần "Cài đặt" trong chương "Sử dụng sản phẩm".
Món dim sum chiên làm từ nồi chiên không dầu không bị nhão	Món dim sum chiên bạn chọn nên được nấu trong nồi chiên ngập dầu truyền thống	Chọn đồ ăn nhẹ trong lò, hoặc quét một ít dầu lên đồ ăn nhẹ để tăng độ giòn của chúng.
Không thể trượt lại nồi chiên vào sản phẩm một cách chính xác	Quá nhiều thành phần trong nồi chiên	Không làm đầy giỏ, tham khảo bảng "Cài đặt" ở trên
	Nướng không được đặt đúng cách trong nồi chiên	Đẩy giá nướng vào nồi chiên và đặt phẳng.

Vấn đề	Nguyên nhân	Giải pháp
Khói trắng từ sản phẩm	Bạn đang nấu các nguyên liệu có hàm lượng dầu cao hơn	Khi bạn nấu các nguyên liệu có hàm lượng dầu cao hơn trong nồi chiên không dầu, một lượng lớn khói dầu sẽ xâm nhập vào nồi chiên. Dầu s ẽ tạo ra khói dầu trắng và nồi chiên có thể nóng hơn bình thường, điều này sẽ không ảnh hưởng đến hiệu quả cuối cùng của các nguyên liệu chiên.
	Có vết dầu từ lần trước trong nồi chiên	Khói trắng sinh ra do làm nóng mỡ trong nồi chiên, bạn nhớ vệ sinh chảo sạch sẽ sau mỗi lần sử dụng.
Khoai tây chiên tươi không được chiên đều trong nồi chiên không dầu	Bạn đã không ngâm khoai tây chiên đúng trước khi chiên	Ngâm các dải khoai tây trong bát ít nhất 30 phút, sau đó vớt chúng ra và để trên giấy bếp cho ráo nước.
	Bạn đang không sử dụng đúng loại khoai tây	Sử dụng khoai tây tươi và đảm bảo rằng chúng không bị vỡ vụn trong quá trình chiên.
Khoai tây chiên làm từ nồi chiên không dầu không giòn	Độ giòn của khoai tây chiên phụ thuộc vào hàm lượng dầu và nước trong khoai tây chiên	Đảm bảo làm ráo các dải khoai tây đúng cách trước khi thêm dầu.
		Cắt mỏng miếng khoai tây để khi chiên giòn hơn, cho một chút dầu ăn vào để khoai tây giòn hơn.

10 bước vận hành nồi chiên không dầu

1. Kết nối nguồn điện và rút thân nồi ra;
2. Cho các nguyên liệu vào nồi;
3. Đặt chậu vào máy chủ;
4. Đặt nhiệt độ nấu của nguyên liệu (cài đặt theo số lượng nguyên liệu);
5. Đặt thời gian nấu nguyên liệu (cài đặt theo số lượng nguyên liệu);
6. Nồi chiên bắt đầu nấu và nướng;
7. Một nửa thời gian nấu trong nồi chiên, rút nồi chiên ra và lật mặt thức ăn để làm nóng đều thức ăn;
8. Sau đó đặt nồi vào bộ phận chính để bắt đầu nấu (không cần chọn thời gian và nhiệt độ, nồi chiên có chức năng nhớ tắt nguồn);
9. Sau khi nồi chiên nấu xong, bạn sẽ nghe thấy âm thanh ding và việc nấu nướng đã hoàn tất;
10. Lấy thân nồi ra, kẹp vào đĩa rồi dùng.

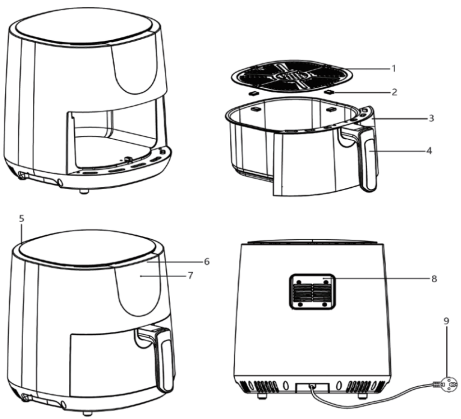
Komponen dan fungsi

No	Nama komponen	Fungsi
1	Piring Panggang	Digunakan untuk letak makanan dan masuk ke dalam oven goreng
2	Sarung gel silikon	Letakkan di atas piring panggang untuk menghindari penggoresan oven
3	Oven Goreng	Digunakan untuk letak rak panggang
4	Pegangan	Digunakan untuk mendorong oven dan ambil rak panggang
5	Bodi utama	Kontrol suhu 80℃-200℃
6	Pelekat menu	Pelekat
7	Monitor	Bentangkan menu dan suhu waktu
8	Outlet	Beralir daripada inlet, bentukkan sirkulasi panas udara daripada outlet angin
9	Kabel listrik	Sambungkan kabel.

Model produk	GA-E5A	
Standar pelaksanaan	IEC: 60335-2-9:2019 in conjunction with IEC: 60335-1:2010	
Saiz produk	347x347x373mm	
Berat bersih produk	Kira-kira4.0kg	
Parameter teknis	Tegangan ternilai	220~240V
	Frekuensi ternilai	50-60Hz
	Daya ternilai	1300W
	Kapasitas	5L

Quy cách và tiêu chuẩn thử nghiệm

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008



Test Specifications and Standards

IEC 60335-2-9：2008
IEC 60335-1 ：2010
EN 60335-2-9：2003 + A1 ：2004 +A2：2006 +A12：2007 +A13：2010
EN 60335-1 ：2012
EN 62233：2008

Perhatian

Sebelum penggunaan produk ini, silahkan baca buku petunjuk ini secara teliti, untuk jaga dengan baik untuk referensi kedepannya.

Bahaya

1. Jangan rendam produk ke air atau dibasahi air dengan kran, karena terdapat komponen elektronik dan aksesoris pemanasan;
2. Jangan biarkan air dan cairan lainnya masuk ke dalam produk ini, untuk menghindari sengatan listrik;
3. Masukkan bahan makanan ke dalam saringan penggorengan, jangan sentuh komponen pemanasan;
4. Ketika produk sedang dioperasikan, jangan menutup inlet dan outlet angin;
5. Jangan tuangkan minyak dalam piring pemanggang, kerena akan menyebabkan kebakaran;
6. Jangan sentuh bagian dalam produk ketika produk sedang beroperasi.

Peringatan

1. Produk ini tidak cocok untuk anak-anak dan orang yang mengalami cacat fisik, merasa atau cacat mental, atau kurangkan pengalaman dan pengetahuan terkait, kecuali seseorang telah menginstruksikan cara penggunaan produk dengan aman dan mengawasi mereka untuk menguasai cara penggunaan dengan aman.
2. Sebelum menyambungkan produk ke daya listrik.Silahkan periksa apakah tegangan produk sesuai dengan tegangan listrik yang tengah dipakai.
3. Jika soket, kabel listrik atau produk rusak, jangan dipakai lagi.
4. Jika kabel listrik rusak, untuk menghindari kebahayaan, harus dilakukan penggantian oleh manufaktur, departmen pemeliharaan atau departmen terkait.
5. Harus menjaga anak-anak, memastikan mereka tidak memainkan produk ini. Pembersihan dan pemeliharaan tidak boleh dioperasikan atau diawasi oleh anak di bawah 8 tahun.
6. Ketika produk sudah disambungkan atau sedang didinginkan, harus meletakkan produk dan kabel listrik jauh dari jangkauan anak-anak di bawah 8 tahun.
7. Jangan membiarkan kabel listrik menyentuh permukaan suhu tinggi.
8. Jangan menyentuh soket produk atau panel control dengan tangan basah.
9. Colokan Produk harus di colokkan dengan benar ke soket, dan memastikan bahwa semuanya sudah dicolokkan denganbenar.
10. Jangan sambungkan produk ini dengan alat pengaturan waktu dibagian luar, untuk menghindari bahaya.
11. Jangan meletakkan produk ke atas atau dekat dengan kain meja, tirai dan bahan-bahan kain yang mudah terbakar.
12. Jangan letakkan produk di dekat dinding atau di atas produk lain. Sisakan setidaknya 10 cm ruang kosong di belakang, kedua sisi dan di atas produk. Jangan letakkan benda apapun di atas produk.
13. Jangan menggunakan produk ini untuk fungsi lain selain yang dijelaskan dalam petunjuk penggunaan ini.
14. penggunaan produk harus diawasi.
15. Saat penggunaan air fryer, Akan ada uap suhu tinggi yang keluar dari outlet angin. Jauhkan tangan dan wajah Anda dari uap, dan perhatikan uap bersuhu tinggi dan udara panas saat mengeluarkan penggorengan dari produk.
16. Saat menggunakan produk, permukaan yang dapat disentuh akan menjadi sangat panas.
17. Jika produk mengeluarkan asap hitam, segera cabut kabel listrik dan tunggu sampai produk tidak mengeluarkan asap lagi baru mengeluarkan wajan dari produk.

Perhatian

1. Tempatkan produk pada permukaan yang rata, tidak licin dan stabil.
2. Produk ini hanya dibatasi untuk penggunaan normal. Mesin ini tidak boleh digunakan di toko, kantor, padang pertanian atau lingkungan kerja lain.Tidak dapat digunakan oleh hotel, motel, atau tempat yang memberikan akomodasi dan sarapan.
3. Untuk yang tidak nyaman penggunaan produk, atau fungsi profesional, semi profesional, atau penggunaan yang tidak mengikut manual ini, kondisi ini akan menyebabkan pemeliharaan tidak berfungsi, kami tidak bertanggungjawab atas kerusakan macam ini.
4. Sesudah penggunaan harus mencabut kabel.
5. Sebelum membereskan dan membersihkan produk, harus mendinginkan produk sekitar 30 menit.
6. Memastikan makanan yang dimasak sudah berubah menjadi warna kuning keemasan, bukan hitam atau cokelat. Bagian yang hangus harus dibuang.
7. Produk ini berisi saklar mikro di dalamnya, jika mengeluarkan wajan ketika penggunaan, mesin akan mematikan daya secara otomatis.

Perlindungan Jika Suhu Terlalu Tinggi

Produk ini dilengkapi dengan sistem perlindungan suhu tinggi, jika sistem kontrol suhu internal gagal, sistem perlindungan suhu tinggi secara otomatis dihidupkan dan produk tidak dapat digunakan lagi, harus mencabut steker terlebih dahulu.
Hanya setelah produk benar-benar sudah kembali dingin, produk dapat digunakan kembali setelah dikirim ke personel perawatan profesional untuk diperbaiki.

Mati otomatis

Produk ini dilengkapi dengan pengatur waktu. Ketika penghitungan waktu mundur ke 0, produk akan berbunyi dan otomatis mati.Untuk mematikan produk secara manual, putar kenop pengatur waktu berlawan arah jarum sampai ke jam 0.
Perhatian: Jika mengeluarkan Fryerpada saat penggunaan, produk juga bisa mati otomatis (Tapi pengatur waktu masih melakukan hitungan mundur).

Medan Elektromagnetik (EMF)

Produk ini memenuhi standar terkait medan elektromagnetik(EMF).Menurut keterangan sains terkini, jika menggunakan produk tersebut dengan mengikuti petunjuk pengguna, produk ini aman.

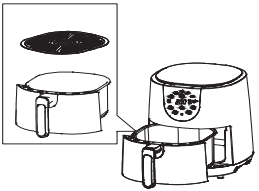
Sebelum penggunaan pertama

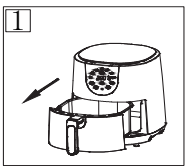
1. Lepas semua kemasan.
2. Buang stiker atau tanda yang menempel pada produk.
3. Menggunakan air panas, sabun pembersihan dan spons untuk membersihkan wadah dan piring goreng secara keseluruhan.
Perhatian: Juga bisa menggunakan mesin pencuci piring untuk membersihkan bagian-bagian tersebut.
4. Bersihkan bagian dalam dan luar dengan kain basah.
Perhatian: Air Fryer ini menggunakan air panas untuk pemanasan, jangan menuangkan minyak ataupun lemak ke dalam penggorengan.

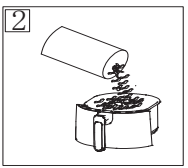
Rán không khí nóng (GA-E5A)

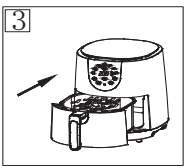
1. Cắm vào ổ cắm nguồn điện được nối đất.
2. Cẩn thận kéo nồi chiên ra khỏi nồi chiên không dầu. (Hình 1).
3. Đặt các nguyên liệu vào khay nướng. (Hình 2).
Lưu ý: số lượng nguyên liệu không được quá đầy hoặc vượt quá số lượng được hiển thị trong bảng dưới đây (tham khảo phần "Cài đặt" trong chương này), vì điều này có thể ảnh hưởng đến chất lượng chiên cuối cùng.
4. Trượt nồi chiên vào nồi chiên không dầu. (Hình 3) không sử dụng nồi chiên khi chưa đặt vào khay nướng.
Lưu ý: Đẩy nồi chiên vào sản phẩm một cách chính xác, nếu không sản phẩm sẽ không hoạt động.
Lưu ý: không chạm vào nồi chiên trong khoảng thời gian ngắn sau khi sử dụng, vì nồi rất nóng. Chỉ giữ tay cầm để di chuyển nồi chiên.
5. Xác định thời gian cần thiết để nấu các nguyên liệu (vui lòng tham khảo phần "Cài đặt" trong chương này).
6. Để mở sản phẩm, nhấp vào biểu tượng thời gian và nhiệt độ trên màn hình để cài đặt nhiệt độ và thời gian mong muốn (Hình 4 & 5).
Nếu sản phẩm này được khởi động lạnh, thì thời gian nấu nên tăng thêm 5 phút.
Lưu ý: nếu cần, bạn có thể làm nóng trước sản phẩm mà không cần cho vào nguyên lieuj.. Lúc này, bạn bấm vào màn hình để chỉnh thời gian trên 5 phút, rồi đợi đèn báo nhiệt tắt (khoảng 5 phút sau). Nhấn lại thời gian trên màn hình để điều chỉnh đến thời gian nấu mong muốn.
· Giờ này, đèn báo nhiệt sẽ sáng.
· Bấm màn hình đặt thời gian sẽ đếm ngược từ thời gian nấu đã đặt. (Hình 5).
· Trong quá trình chiên không khí nóng, đèn báo nhiệt sẽ bật và tắt. Nghĩa là bộ phận làm nóng được bật và tắt không liên tục để duy trì nhiệt độ cài đặt.Trong quá trình chiên không khí nóng, đèn báo nhiệt sẽ bật và tắt. Nghĩa là bộ phận làm nóng được bật và tắt không liên tục để duy trì nhiệt độ cài đặt.
· Dầu thừa trong các nguyên liệu sẽ được gom lại ở đáy của nồi chiên.
7. Một số nguyên liệu cần lật mặt trong quá trình nấu (tham khảo phần Cài đặt trong chương này). Nguyên liệu cần lật, hãy kéo nồi chiên ra khỏi sản phẩm, rồi lật lại. Trượt nồi chiên vào nồi chiên không dầu. (Hình 7 8 9).
Lưu ý: nếu bạn đặt hẹn giờ là một nửa thời gian nấu, bạn sẽ nghe thấy chuông kêu hẹn giờ khi bạn cần lật nguyên liệu. Tuy nhiên, điều này có nghĩa là bạn phải đặt thời gian lại cho thời gian nấu còn lại sau khi lật.
Lưu ý: nếu thời gian của bạn đặt thành toàn bộ thời gian nấu, chuông sẽ không kêu cho đến khi hoàn tất thời gian nói đã đặt, bạn có thể kéo khay chiên ra bất cứ lúc nào trong quá trình nấu, để kiểm tra xem thực phẩm đã chín chưa, khi kéo ra nồi chiên nguồn điện sẽ tự động tắt lại và khi đẩy vào sẽ tự động mở ra. (Trong trường hợp này, thời gian luôn đếm ngược).
8. Khi bạn nghe thấy máy kêu lên nghĩa là đạt đến thời gian nấu đã đặt. Kéo nồi chiên ra khỏi sản phẩm và đặt trên bề mặt chịu nhiệt.
Lưu ý: bạn cũng có thể tắt sản phẩm bằng tay Để làm điều này, hãy nhấn vào nút tắt máy trên màn hình. (Hình 10).
9. Kiểm tra xem các nguyên liệu đã được nấu chín chưa. Nếu nguyên liệu vẫn cần nấu, chỉ cần trượt lại nồi chiên vào sản phẩm và đặt thời gian thêm vài phút.
10. Để đổ các nguyên liệu có khối lượng nhỏ (chẳng hạn như que chiên), (Hình 11) Không lật lại nồi chiên trước khi lấy khay nướng ra, vì điều này sẽ làm rò rỉ dầu thừa đọng lại dưới đáy nồi chiên. . Sau khi chiên bằng không khí nóng, nồi chiên và các nguyên liệu vẫn còn rất nóng. Tùy thuộc vào loại nguyên liệu trong nồi chiên không dầu, hơi nước có thể thoát ra từ chảo chiên.
11. Dùng kẹp gắp tất cả các nguyên liệu trong nồi chiên ra và cho vào bát, đĩa. (Hình 12).
Gợi ý: Để gắp các nguyên liệu lớn hoặc dễ vỡ, bạn có thể dùng kẹp để kẹp các nguyên liệu ra khỏi nồi chiên.
12. Sau khi nấu một mẻ nguyên liệu, nồi chiên không dầu có thể bắt đầu nấu mẻ nguyên liệu tiếp theo bất cứ lúc nào.

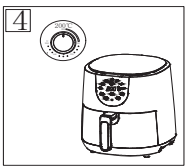
GA-E5A

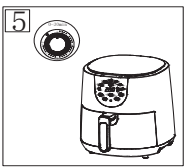


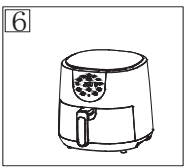


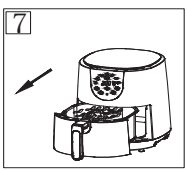


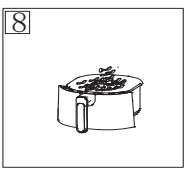


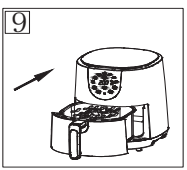


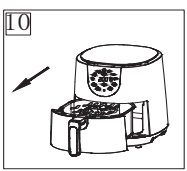


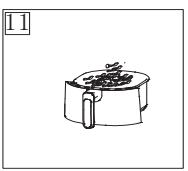


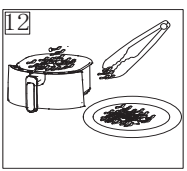












Pengaturan

Tabel di bawah akan membantu anda untuk melakukan pengaturan dasar saat memasak makanan.
Catatan: Harap diingat bahwa pengaturan ini hanya untuk referensi. Karena sumber , ukuran , bentuk makanan dan merek berbeda, kami tidak menjamin dapat memberikan pengaturan terbagus bagi masakan anda.
Karena teknologi pertukaran udara yang cepat dapat segera memanaskan kembali udara dalam produk, menarik alat penggoreng dari produk dengan cepat saat menggunakan udara panas untuk menggoreng hampir tidak mempengaruhi proses memasak.

Peringatan

● Dibandingkan dengan bahan makanan yang bentuknya besar, waktu memasak untuk makanan yang ukurannya relatif kecil akan lebih singkat.
● Ketika bahan masakan relatif banyak, hanya butuh untuk menambahkan waktu memasak, apabila jumlah masakan relatif sedikit, maka waktu yangdibutuhkan lebih singkat juga. .
● Dalam proses masak, bahan relatif kecil dapat dibalikkan untuk meningkatkan efek pemasakan terakhir, dan juga bermanfaat untuk kerataan pemanggangan bahan makanan.
● Tambah sedikit minyak dalam kentang untuk menjadikan bahan makanan lebih renyah.Tambah minyak dan diamkan makanan selama beberapa menit, kemudian panggang di Air Fryer.
● Jangan memasak makanan dengan lemak tinggi dalam Air Fryer, misalnya sosis.
● makanan yang bisa dimasak di oven juga bisa dimasak menggunakan Air Fryer.
● Jika ingin memasak kentang yang renyah, jumlah takaran terbagus adalah 300 g.
● Penggunaan adonan yang sudah difermentasi dapat dimasak dengan cepatmenggunakan ini.Dibandingkan dengan donan buatan sendiri, adonan yang sudah diberi ragi membutuhkan waktu pemasakan yang lebih singkat.
● Jika anda ingin memanggang kue atau quiche, atau memasak makanan yang rapuh atau seperti Sandwich, masukkan peralatan roti atau bakeware ke dalam Air Fryer.
● Anda bisa menggunakan Air Fryer untuk memanas kembali bahan-bahannya,, waktu masak maksimum 10 menit.

Menu	Minimum-Maksimum (jumlah/g))	Waktu (menit)	Suhu (℃)	Dibalik	Informasi tambahan
Kentang dan batangan kentangan					
Chips frozen	300-700	9-16	200	Dibalik	Tambah minyak 1/2 sendok
Chip frozen tebal	300-700	11-20	200	Dibalik	Tambah minyak 1/2 sendok
(8x8mm)kentang buatan sendiri(8x8mm)	300-800	16-10	200	Dibalik	Tambah minyak 1/2 sendok
Makanan kentang buatan sendiri	300-800	18-22	180	Dibalik	Tambah minyak 1/2 sendok
Blok kentang buatan sendiri	300-750	12-18	180	Dibalik	
Kue kentang	250	15-18	180	Dibalik	
Kentang krim	500	15-18	200	Dibalik	

Menu	Minimum-Maksimum (keberatan/g)	Waktu (menit)	Suhu (℃)	Membalikkan	Informasi tambahan
Daging dan unggas					
Steak	100-500	8-12	180		
Hamburger	100-500	7-14	180		
Sosis	100-500	13-15	200		
Paha ayam	100-500	18-22	180		
Dada ayam	100-500	10-15	180		
Dim Sum					
Lumpia	100-400	8-10	200	Membalikkan	
Ayam frozen	100-500	6-10	200	Membalikkan	
Fillet ikan frozen	100-400	6-10	200		
Camilan Krim Remah Roti Beku	100-400	10	160		
Sayuran isian	100-400	10	160		
Pembakaran					
Kue	300	20-25	160		
Kue telur susu	400	20-22	180		
Muffin	400	15-18	200		
Dessert	400	20	160		

Catatan: jika oven panggang dihidupkan dari keadaan dingin, waktu masakan harus ditambah 5 menit.

Batangan kentang buatan sendiri

Untuk hasil yang lebih bagus, menyarankan anda menggunakan pemanasan terlebih dahulu untuk memanggang kentang(Misalnya kentang frozen).Jika ingin membuat kentang sendiri, silahkan lakukan berdasarkan langkah berikut.

1. Kupas kentang dan potongmenjadi batangan.
2. Rendam batangan kentang ke dalam mangkuk sekurangnya 30 menit, kemudian ambil keluar di atas kertas dapur untuk mengeringkan.
3.Tuang 1/2 sendok makan minyak zaitun ke dalam mangkuk, tambahkan kentang dan aduk rata hingga semua kentang terolesi minyak secara merata.
4. Keluarkan kentang dengan tangan/ atau alat dapur, tinggalkan minyak sisa di mangkuk.Masukkan kentang ke dalam wadah.
Perhatian: Jangan sekaligus menuangkankansemua kentang yang ada dimangkuk ke dalam oven, untuk menghindari minyak berlebih yang meneteske dasar oven panggang.
5. Goreng kentang berdasarkan buku petunjuk ini.

Membersihkan

Harus membersihkan produk setiap selesai penggunaan.
Terdapat lapisan anti lengket di dalam pemanggang, penggorengandan bagian produk lainnya.Jangan menggunakan peralatan masak logam atau bahan pembersih abrasive untuk membersihkannya, karena akan merusak lapisan anti lengket.
1. Cabut steker dari soket, dinginkan produk.
Perhatian: keluarkan oven panggang, dengan begitu Air Fryer akan lebih cepat dingin.
2. Mengelap bagian luar produk dengan kain basah.
3. Menggunakan air panas, sabun dan spons untuk membersihkan pemanggang dan penggoreng.
Anda bisa menggunakan degreaser untuk membersihkan kotoran yang tersisa.
Perhatian: Penggorengan dan pemanggang boleh dicuci menggunakan mesin cuci piring.
Perhatian: Jika ada kotoran yang melekat pada pemanggangan, atau alas penggorengan, silahkan masukkan air panas kedalamnya, tambahkan sabun. Masukkan panggangan kedalam alat penggorengan, dan rendam keduanya selama kira-kira 10 menit.
4. Bersihkan bagian dalam produk dengan air panas dan spons non-abrasif.
5. Versihkan komponen pemanasan dengan Sikat pembersih untuk menghilangkan sisa makanan.

Penyimpanan

1. Cabut steker produk, untuk mendinginkannya secara keseluruhan.
2. Memastikan seluruh komponen sudah dibersihkan dan dikeringkan.
3. Simpan di tempat bersih dan kering.

Perlindungan lingkungan

Ketika membuang produk, jangan buang dengan sampah biasa: Harus diserahkan ke titik daur ulang yang sudah ditentukan.
Tindakan ini bagus untuk perlindungan lingkungan.

Pemeliharaan dan layanan

Jika anda butuh layanan atau informasi, atau jika ada pertanyaan, silahkan kunjungi halaman web kami atau dealer tempat pembelian anda.

Jenis kegagalan dan metode pengobatan

Masalah	Sebab	Cara penyelesaian
Air Fryer Tidak beroperasi	Soket catu daya tidak tercolok dengan baik	Colokkan steker ke soket daya listrik.
	Oven panggang belum terpasang ke air fryer secara tepat	Putarkan pengatur waktu ke waktu masak yang dibutuhkan, untukmenyalakan daya produk.
	Sistem perlindungan suhu tinggi sudah diaktifkan.	Dorong oven panggang ke dalam Air Fryer secara keseluruhan.
	Sistem perlindungan terlalu panas sudah diaktifkan.	Setelah suhu dingin atau suhu rendah, produk akan kembali beroperasi secara normal. Jika perlindungan overheating gagal, perlu dikirim ke personel pemeliharaan profesional untuk diperbaiki.
Bahan masak belum matang	Terlalu banyak bahan makanan dalam oven goreng.	Masukkan masakan ke rak panggang, dipisahkan ke bagian kecil untuk biar pemanggangan lebih rata.
	Suhu yang diatur terlalu rendah.	Sesuaikan kenop kontrol suhu ke pengaturan suhu dituhkan (mengacu pada "Pengaturan " dalam "Buku Petunjuk").
	Waktu masakan terlalu pendek.	Sesuaikan kenop pengatur waktu untuk waktu masakan (mengacu pada "Pengaturan " dalam "Buku Petunjuk").
Makan belum dipanggang secara rata dalam air fryer	Beberapa bahan masakan butuh dibalik dalam proses masak.	Jika beberapa bahan berada di atas, atau bahan lain tumpang tindih (Seperti kentang goreng), jika ingin membalikkannya, silahkan baca Bagian "Pengaturan" dalam "Petunjuk Penggunaan Produk".
makanan goreng yang dibuat dari penggorengan udara tidak mengembang.	cemilan goreng yang Anda pilih harus dimasak dengan penggorengan tradisional	Bisa pilih oven bagi memasak cemilan, atau tambah beberapa minyak di atas cemilan untuk menambah kerenyahannya.
Tidak dapat memasukkan kembali Air fryer ke dalam produk dengan benar	Jumlah bahan makanan dalam oven goreng terlalu banyak.	Jangan masukan makanan terlalu penuh, mengacu pada tabel "Pengaturan".
	Rak panggang belum masuk ke dalam oven panggang secara benar.	Masuk rak panggang ke oven panggang secara rata.

Soal	Sebab	Cara penyelesaian
Produk mengeluarkan asap putih	Anda sedang memasak bahan makanan yang banyak lemaknya	Ketika anda memasak makanan lemak tinggi dalam Air Fryer, banyak asap akan menembus ke panci goreng. Minyak akan menghasilkan asap putih, dan penggorengan mungkin lebih panas dari biasanya, namun tidak akan mempengaruhi hasil penggorengan.
	terdapat lemak sisa pada Oven panggang	Asap putih dihasilkan dengan memanaskan lemak di oven panggang, memastikan anda membersihkan wajan dengan benar setelah penggunaan.
Kentang tidak dipanggangkan secara rata dalam Air Fryer.	Anda belum merendam kentang secara benar sebelum digoreng.	Rendam kentang sekurangnya 30 menit dalam mangkuk, kemudian ambil kertas dapur untuk mengengeringkan.
	Anda belum menggunakan jenis kentang yang benar	Penggunaan kentang yang segar, pastikan tidak akan hancur saat digoreng.
Kentang yang dimasak dengan Air Fryer tidak renyah	Tingkat renyah kentang tergantung pada minyak dan kadar, air kentangnya.	Memastikan untuk mengeringkan kentang secara benar sebelum ditambahkan minyak.
		Potong kentang hingga halus agar lebih renyah, tambah sedikit minyak agar lebih renyah.

Cara 10 Langkah bagi Air Fryer

1. Sambungkan daya listrik, tarik oven keluar;
2. Masukkan bahan masakan ke dalam oven;
3. Masukkan oven ke dalam mesin utama;
4. Atur suhu memasak makanan (Pengaturan dengan jumlah makanan);
5. Atur waktu memasak makanan (Pengaturan dengan jumlah makanan);
6. Oven panggang akan mulai memasak;
7. Sampai oven panggang operasi dengan setengah waktu, balikkan makanan dengan oven panggang, agar makanan lebih rata;
8. Masukkan kembali oven ke dalam mesin utama, mulai memasak lagi (Tidak perlu mengatur waktu dan suhu, oven panggang mempunyai fungsi memori);
9. Sesudah selesai pemanasan, akan terdengar bunyi ding dan sudah selesai;
10. Keluarkan oven, taruh di piring dengan penjepit, lalu siap disantap.

Gaabor

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