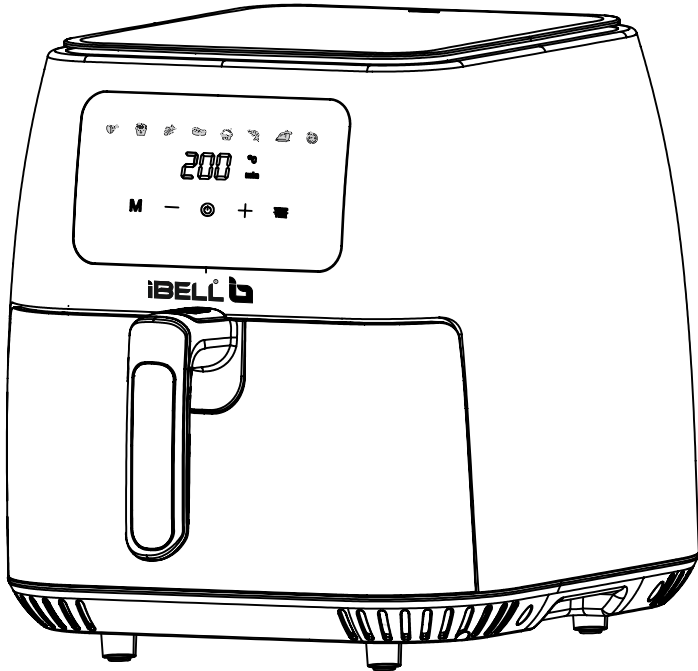


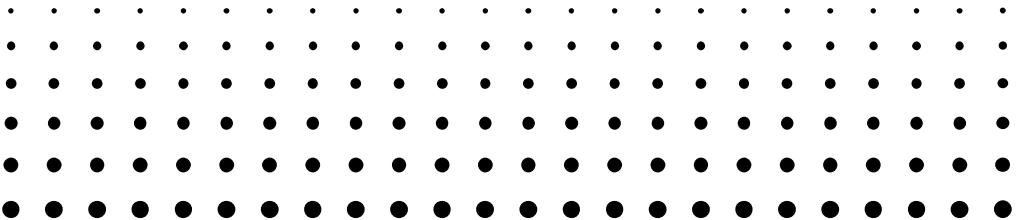
**iBELL<sup>®</sup>**  
Complete Home Solution

**AIR FRYER**  
**IBL AF80 BJ**



**INSTRUCTION MANUAL**

Please read carefully before use and keep for future reference



## **Introduction**

This all new Air Fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a grill, it is able to make numerous dishes. The best part is that the air fryer heats food at all directions and most of the ingredients do not need an oil.

## **Technical Specifications:**

Model No.: IBL AF80 BJ

Rated Voltage: 110-127V / 220-240V

Rated frequency: 50/60Hz

Rated power: 1700W

Capacitance:6.0 L

Setting Temperature : 80-200°C

Working time : 0-60min

Product Size:314\*398\*342mm

## **IMPORTANT**

Please read this manual carefully before using this appliance as dangers may occur under incorrect operation.

Keep these instruction safe for future reference.

### **Danger**

- Do not immerse this manual the housing i water under the tap due to the multi-electrical and heating components.
- To protect against the electrical shock do not immerse cord or plug in water or other liquid.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it it operating.

### **Warning**

- Check that the voltage indicated on the appliance fits the local voltage.
- Do not use the appliance if there is any damage to the plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and it's power cord out of the reach of children.
- Keep the power cord away from hot surface.
- Do not plug in the appliance or operate the control panel with wet hands.

- To disconnect, set any control to “off/cancel”, then remove plug from wall outlet.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Make sure the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as tablecloth or curtain.
- Do not place the appliance on or near a hot gas or electric burner, or in a heater over.
- Do not place anything on the top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not use the appliance for other than intended use.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet opening. Also be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
- The basket release button will be hot after air frying. Do not press with bare hands.
- Immediately unplug the appliance if you see white smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

## **Caution**

- Ensure the appliance is placed on a horizontal, even and stable surface
- This appliance is designed for household use only. It may not be safe to be used in environments such as staff, kitchens, farms, motels, and other non-residential environments .



-The warranty is invalid if the appliance is used for professional or semi-professional purpose, or if it is not used according to instructions.(Never use the appliance if the plug is damage.)

-The appliance needs approximately 30 minutes to cool down for safe handling or cleaning.

## **Automatic Switch-Off**

The appliance has a built in timer and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the timer buttons until it shows zero or by pressing the cancel button one time. In either case, the appliance will automatically shut down within 20 seconds.

## **Electromagnetic Fields (EMF)**

The appliance complies with all standards regarding Elector-magnetic fields (EMF).

Under proper handling there is no harm to the human body based on available scientific evidence.

## **Before First Use**

- 1.Remove all packaging materials and stickers or labels.
- 2.Clean the basket and pan with hot water, dish soap and non-ab rasive sponge. These parts are safe to be cleaned in a dishwasher.
- 3.Wipe the inside and outside of the appliance with a clean cloth. There is no need to fill the pan with oil or frying fat as the appliance works using hot air.

## **Using The Appliance**

1. Place the appliance on a stable , horizontal and even surface.

Do not place the appliance on a non-heat-resistant surface.

2. Put the basket in the pan and put the pan into the appliance.

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

3. Preheat the appliance for 2 minutes when it is cold. To preheat the appliance, plug the power cord into the wall outlet, and then press the Power-on button 1 time.

Press the timer “-” button to set the time to 2 minutes. Press the Power-on button 1 time, once again, and the fan will begin run as the unit begins to warm up. The LCD will switch between the temperature and the time. After warning-up, when you hear the timer ring 5 times, carefully pull the pan out of the air fryer.

**Caution:** The appliance will stop heating after the pan is pulled out.

4. Place the ingredients in the basket, and then put the basket/pan into the appliance.

5. The air fryer will automatically turn back on once the pan is placed back into the appliance.

6. Press the Power-on button 1 time. Select the proper time and temperature for the ingredients. See the “setting” section in this manual to determine the correct time and temperature.

**Note:** There are two sets of buttons on the control panel, one for the timer and one for the temperature. The timer buttons + - are used to adjust the time settings. The - button decreases the time by 1 minute each time it is pressed, and the + button increases the time by 1 minute each time it is pressed.

7. Once again, press the Power on button 1 time. The heating up icon and fan icon will blink while the appliance is running.

8. Air fryer will continue once the time and temperature have been set, and the timer will run.

9. Oil from the ingredients will gather in the bottom of the pan.

10. Some ingredients require that the pan shaken halfway during the preparation time. Pull the pan out of the appliance using the handle and shake it. Then slide the pan back into the air fryer.

**Caution:** Do not press the basket release button on the handle while shaking it as the pan will fall down. The basket release button is very hot.

**Tip:** You can remove the basket from the pan and then shake the basket to help ensure even air frying. To remove the basket from the pan, pull the pan out of the appliance, place it on a heat resistant surface, press the button on the handle and lift it out of the pan. When you put the pan back into the air fryer, the set time and temperature will resume.

**Caution:** The basket release button is very hot. Use a glove to press the basket release button.

11. When you hear the timer ring 5 times, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat resistant surface.

**Note:** After the timer rings 5 times, the unit will power off automatically and the air fan will stop within 20 seconds.

12. Check that the ingredients are ready.

**Note:** If the ingredients are not ready yet, simply slide the pan back into the appliance and adjust the timer and temperature settings. Press the temperature control buttons to adjust the temperature, and press the timer control buttons to adjust the time.

13. To remove ingredients, press the basket release button and lift the basket out of the pan.

**Caution:** The basket release button is very hot. Use a glove to press the basket button.

**Note:** Do not turn the pan over as the oil collected on the bottom of the pan will leak onto the ingredients.

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

## Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin size, shape and brand. We can't guarantee the best setting for your ingredients.

Because the rapid air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

### **Tips:**

-Smaller ingredients usually require a slightly shorter preparation time than larger ingredients

-A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.

-Shaking smaller ingredients halfway during the preparation time to optimizes the end result and can help prevent unevenly fried ingredients.

-Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you adding the oil.

-Do not prepare extremely greasy ingredients such as sausages in the air fryer.

-Snacks can be prepared in an oven can also be prepared in the air fryer.

-The optimal amount for prepare crispy fries is 500 grams.

-Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home made dough.

-Place a baking tin or oven dish in air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

-You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 C for up to 10 minutes.

Ingredients	Min-Max amount (g)	Time (min)	Temperature( )	Shake	Extra information
Potatoes					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home made fries(8*8 mm)	300-800	16-20	200	Shake	
Home made potato wedges	300-800	18-22	180	Shake	Add 1/2 tbsp of oil
Home made potato cubes	300-750	12-18	180	Shake	Add 1/2 tbsp of oil
Potato gratin	500	15-18	200	Shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Shake	Use oven ready
Frozen chicken nuggets	100-500	6-10	200	Shake	Use oven ready
Frozen fish fingers	100-400	6-10	200		Use oven ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven ready

Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin

## Cleaning

Clean the appliance after every use.

Do not clean the fry pan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket and make the appliance cool down.

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

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the fry pan and basket with hot water, some washing up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degrease liquid.

Note: The fry pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, fill the basket with hot water with some washing up liquid. Put the fry pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

## Storage

1. Unplug the air fryer.
2. Make sure all parts are clean and dry.

## Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it at official collection point for recycling. By doing this, you do contribution to environmental protection.



## Guarantee and service

If you need service of information or if you have any problems, please visit our website or contact your distributor.

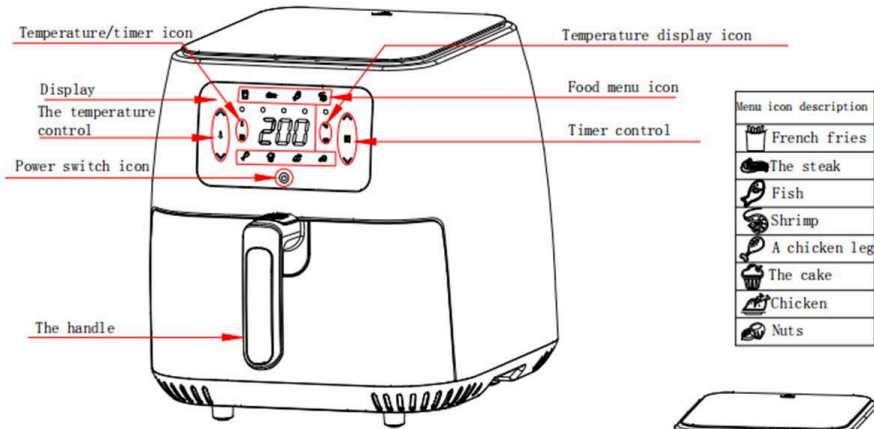
## Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plug in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required peroration time to switch on the

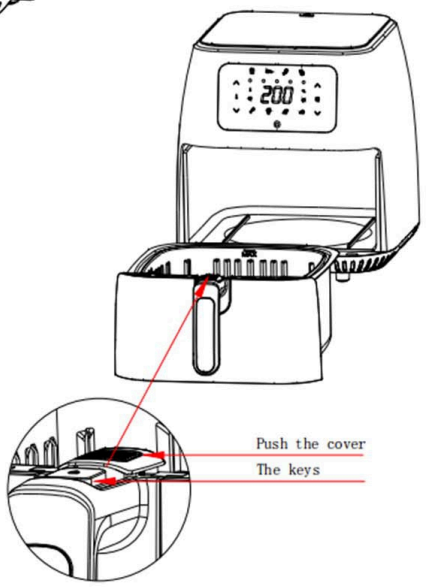
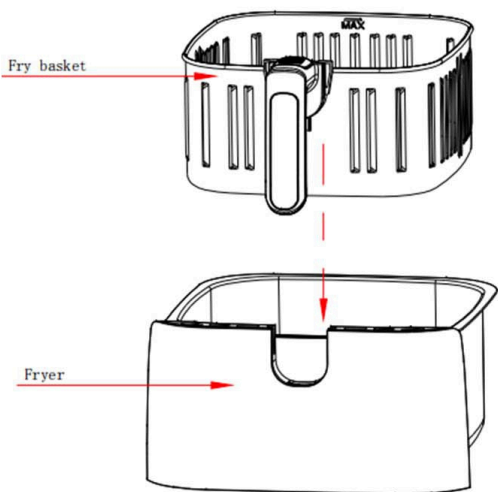
		appliance
The ingredients fried with the air fryer are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fired move evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting.
The ingredients are fried unevenly in the air fryer	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of across each need to be shaken halfway through the preparation time.
Fried snacks are not crispy when the come out of air fryer		Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I can't slide the pan into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the Max indication.
	The basket in not placed in the pan correctly	Push the basket down into the pan until you hear a click.
While smoke comes out from the appliance	You are preparing greasy ingredients	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces while smoke and the pan may heat up. More than usual, This does not affect he appliance or the end of result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer	You did not use the right potato type.	Use fresh potato sticks properly to remove starch from the outside of the sticks.



	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you and the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.



Menu icon	description
	French fries
	The steak
	Fish
	Shrimp
	A chicken leg
	The cake
	Chicken
	Nuts





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