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AIR FRYER

ARI

INSTALLATION & OPERATION
INSTRUCTION MANUAL

AIR FRYER

To ensure optimal performance and avoid potential hazards, it is important to read the instruction carefully and maintain this product according to the guidelines outlined in the manual. Keep this manual with you at all times during use.

Please read this manual carefully before installation

Dear valued customers

Thank you for purchasing an air fryer. We sincerely hope that you will get the most from using our product which is a product designed and manufactured with modern technology.

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

Should strictly follow the manual for benefit, safety, and the product lifetime.

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Important

Please read and follow the instructions in this manual. Please keep this manual handy for future reference.

DANGER!

- Never immerse the housing, which contains electrical components and heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent them from encountering the heating elements.
- Do not cover the air inlet and outlet openings while the appliance operates.
- Do not fill the pan with oil as this may cause a fire hazard.
- Do not use light material or baking paper in the appliance
- Never touch the inside of the appliance while it is operating.

WARNING

- This appliance is not intended for use by persons (including children under 8) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, without a person responsible for their safety.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord, or the appliance itself is damaged.
- If the main cord is damaged, you must have it replaced by the company, PEN K, a service center authorized by PEN K, or similarly qualified persons to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance unless they have been given supervision or instruction concerning the use by a person responsible for their safety.
- Keep the appliance and its cord out of the reach of children under 8, Especially while the appliance is operating or when freshly operating because the appliance still has a residual heat
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.

- If the plug does not fit fully into the wall socket, it can lead to a fire.
- Do not insert the plug with an extension cable may cause injuries.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or other appliances. Leave at least 10cm of free space on the back and sides. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this user manual.
- 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 the air outlet openings.
- Be careful of hot steam and air when removing the appliance's pan.
- The accessible surfaces may become hot during use, always use oven gloves.
- Please be careful, the baking tray becomes hot all over when it is used in the air fryer.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance.
Wait for the smoke emission to stop before you remove the pan from the appliance.

CAUTION

- Place the appliance on a horizontal, even, and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms, or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid, and PEN K refuses any liability for damage caused.
- Always unplug the appliance after use, before maintenance, and before transfer.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown, removing burnt remnants.
- There is Micro-switch that automatically stops working when taking out the fry basket while the timer continues counting down.



Warning: Hot surface – Do not touch any surface of the air fryer,
The appliance heat-ups While operating



Warning: Before and after installation of the appliance, make sure the air fryer isn't plugged into the socket as well for not causing it to spark.

Overheating Protection

- This air fryer has a safety feature like overheat protection which ensures that the air fryer automatically and immediately shuts off if the thermostat system got damaged. Then, the appliance will stop working and pull the plug off from the wall socket.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding electromagnetic fields (EMF).

If handled properly and according to the instructions in this user manual, the appliance is safe to use.

Standards Tests

IEC 60335-2-9: 2002 + A1: 2004 + A2: 2006

IEC 60335-1: 2001 + A1: 2004 + A2: 2006

IEC 60335-2-9: 2003 + A1: 2004 + A2: 2006 + A12: 2007 + A13: 2010

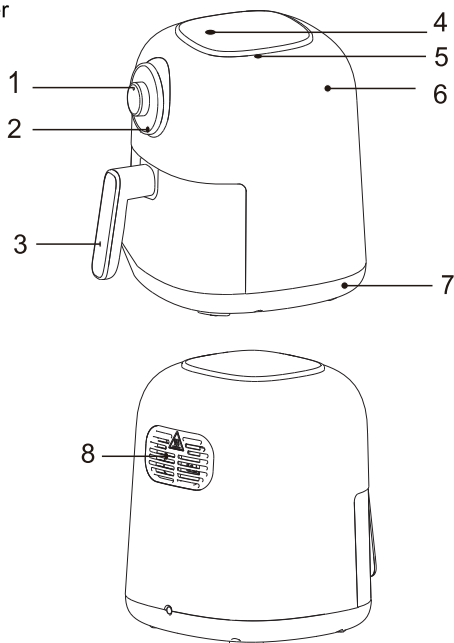
IEC 60335-1: 2002 + A11: 2004 + A1: 2004 + A12: 2006 + A2: 2006 + A13: 2008

Overview

Your new air fryer allows you to prepare your favorite ingredients and snacks healthily. The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast, and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

Appearance and components of Air Fryer

1. Timer Control knob (0-60 Min)
/ power-on knob
2. Temperature Control knob
3. Handle
4. On/ Off
5. Air Inlet
6. Upper Housing
7. Bottom Housing
8. Air Outlet



Package contents

Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. User manual
2. Air fryer
3. The frying basket. Used for roasting and for placing the food to be baked.
4. 5-10cc cup of water. Used for retaining and restoring moisture in food.

Technical specifications

Type of Product	Air Fryer
Model	ARI
Color	Cream
Voltage/frequency	220V-240V, 50/60Hz
Total power consumption	1300W
Net volume	3lt. / water 5-10 cc.
Package dimensions (height/width/depth)	308 x 249 x 305 mm.
Product dimensions (height/width/depth)	326 x 326 x 358 mm.
Weight (Net/Gross)	3.40/ 4.15 Kg.

*Technical specifications may be changed without prior notice to improve the quality of the product.

**Values stated on the product labels or in the documentation accompanying them are obtained in laboratory conditions in accordance with relevant standards. Depending on the operational and environmental conditions of the product, these values may vary.

Before Using the appliance for the first time



This product is intended for use only on a counter.



Do not use the product in a closed cabinet or on the floor level.



The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and food.



Any kitchen furniture next to the appliance must be heat-resistant.

1. Remove all packing material from the inside and outside of the Air Fryer.
2. Remove any stickers from the appliance, except the product label, sticker of a serial number, TISI, and another institution.
3. Wash the frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers use a soft sponge for protecting the appliance.
4. Use a soft, non-abrasive damp cloth to wipe the Air Fryer body.

Operating Instructions

1. Place the appliance on a strong flat, heat-resistant work area.



Do not place the appliance on non-heat-resistant surfaces.

2. Put the frying rack into the fry basket. Do not remove the silicone base.
3. Firmly move the frying basket into the air fryer
IMPORTANT: if the frying basket doesn't be fixed into the air fryer properly, the appliance will not work.
4. Firmly plug the cord into the wall outlet.



This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat while the appliance is working.



Do not put anything on top of the appliance

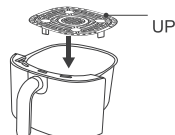
Initial Use

Operating

1. Place the appliance on a stable surface, heat-resistant, and against the wall. Do not place the air fryer near other appliances, and combustible materials then plug in the appliance to a wall socket.



2. Carefully pull the fryer basket out of the air fryer then Put the Frying Rack into the frying basket.
(Do not remove the silicone base)



3. Place food into the frying basket about 1 inch below the rim of the basket to prevent food from touching the heating coils.



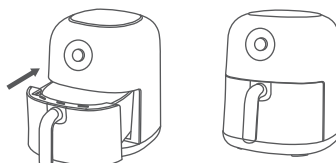
The oil-free fryer will cook food by using hot air. Do not add oil or other fats to the basket while the appliance is operating because it may cause a fire.

4. Pouring the water into the cup
You can pour the water into the cup maximum of 10 cc,
or you can set it up as you like.



Tip: Add water into your food to help retain and restore moisture. The moisture also helps to keep your food healthy and more flavorful.

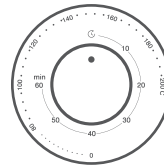
5. Firmly grasp the frying basket drawer into the front of the Air Fryer.





- Do not use without a frying basket for evenly circulate high-speed air.
- Do not use light material or baking paper in the appliance
- Do not touch the frying rack during and after use to prevent the dangers of high heat
- During operation, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the hot steam and from the air outlet.
- And be aware of hot steam and hot air when you remove the frying basket from the appliance.

6. Turn clockwise the temperature control knob to the required temperature or check at the air fryer chart to determine the right temperature.



7. To switch on the appliance, turn the timer control knob to the required time temperature or check at the air fryer chart to determine the right time.
8. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the fryer basket out of the air fryer by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.

Tip

- If you set the timer to half the preparation time, you hear the timer then pull off the frying basket drawer and shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.
- The time can be discrepancy due to time setting of the appliance is manual timer knob. If you want to set 10 minutes, turn clockwise to 15 minutes, and then turn counterclockwise to 10 minutes.

Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the fryer basket at any time to check the ingredients cooking condition, the power will shut down automatically and resume after slide the pan back into the appliance (timer control knob is still working)

9. When you hear the timer bell, the set preparation time has finished. Pull the pan out of the appliance and place it on a heat-resistant surface.

Tip: You can also switch off the appliance manually. To do this, turn the timer and temperature control knob to “0”, or pull out the air fryer

10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.



After remove the fryer basket from the air fryer, the frying basket will be hot after cooking. It should always be placed in a heat-resistant surface.

11. To remove ingredients, remove cooked ingredients from the frying basket with the tongs. Place the food into the empty bowl or plate. Do not pure the ingredients into the bowl directly because there is excess oil or residual fat.
12. When the first menu is ready, the air fryer is instantly ready for preparing another batch.



- After operating, the pan and the ingredients are hot, steam may come out from the pan. Depending on the type of the ingredients in the air fryer.
- After operating, the pan and the inside metal cover are hot, avoid to touch is needed.
- To remove large or fragile ingredients, use tongs to lift the ingredients out of the pan.
- After operating, if there is excess oil or residual fat, carefully pour it out of the basket due to high heat.

Cooking Setting Mode

This table below helps you to select the basic settings for the ingredients you want to prepare. As ingredients differ in origin, size, shape as well as brand, the user should select the setting by their required temperature.

While the appliance is operating, the High-Speed Hot Air technology instantly reheats the air inside the appliance, pulling 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.
- Shaking smaller ingredients halfway through the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Do not prepare extremely greasy ingredients in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Pre-made dough also requires a shorter preparation time than home-made dough.
- Place the foil or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filler ingredients.
- To heat the food, set the required temperature as 150°C for 10minutes.

Automatic Switch-off

- This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically.
- To switch off the appliance, While the appliance is operating, manually, turn the timer knob anticlockwise to 0.
- Removing the fryer basket, while the appliance is operating, the air fryer will switch off temporarily. Slide the fry basket back into the air fryer the appliance will start working again.

Time and Temperature Table with recommended menus

This table below will help you to select the basic settings for the ingredients. Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients. Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.

Menu	Temperature (°C)	Cooking time (approx. in min.)
Chicken Wings	200°C	15-20 min
Chicken Legs	200°C	20-25 min
Fish	190°C	15-20 min
Shrimp	190°C	8-12 min
Bar B.Q.	180°C	5-10 min
Sausage	180°C	3-5 min
Dumplings	180°C	4-8 min
Meat	200°C	15-20 min
Sweet Potato	200°C	30-35 min
Croissant	180°C	4-8 min
French Fries	200°C	16-20 min
Pie	170°C	10-15 min

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

Making home-made french-fries

If you want to make homemade fries, follow the steps below.

- 1) Peel the potatoes and cut them into sticks.
- 2) Soak the potato sticks in a bowl, take them out and dry them with kitchen paper.
- 3) Pour ½ tablespoon of olive oil into a bowl, put the sticks on top, and mix until the sticks are coated with oil.
- 4) Remove the sticks from the bowl with your fingers or tongs so that excess oil stays behind in the bowl. Put the sticks in the basket.

***Note:** Do not tilt the bowl to put all the sticks in the basket directly, to prevent excess oil from ending up on the bottom of the fryer basket.

5. Fry the potato sticks according to the instructions.

TIP

- The optimal amount for preparing crispy fries is 500 grams.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.

Maintenance and Care

How to clean the appliance.



- The baking tray becomes hot all over when it is used in the air fryer let the appliance cool down for at least 30 minutes.
- The fryer basket and the inside of the appliance has a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the nonstick coating.

1) After the operation, the timer has counted down to "0". Remove the mains plug from the wall socket and let the appliance cool down for at least 30 minutes.

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

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

3) Clean the Frying Rack and fryer basket with hot water, some washing-up liquid, and a non-abrasive sponge.

TIP: If dirt is stuck to the basket, the Frying Rack, or the bottom of the fryer basket, fill the basket with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

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

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

How to Storage

Store the air fryer in a safe, cool, dry place.

1) Unplug the appliance and let it cool down

2) Make sure all parts are clean and dry.

3) Place the appliance on a strong flat.

How to Recycle

Disposing of the old product Compliance with Disposing of the Waste Product. This product has been manufactured with high-quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste's product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.



The product you have purchased complies with the policy. It does not contain harmful and prohibited materials specified in the Directive.

Customer service quality assurance

If you need more information or maintenance service, please contact similarly qualified persons or

PEN K SERVICE CENTER

PEN K INTERDAING, Co, Ltd

66/3 Suksawat 76 Road Bangchak.

Phra Phradaeng, Samutprakan 10130

Tel:02-493-6565 Fax: 0-2464-1600

E-mail: servicecenter@penk.co.th

Line official: @mexappliance

SCAN QR-Code



MAP



Line Official

Warranty registers ONLINE by Scan QR CODE in terms and conditions of the warranty booklet.

Troubleshooting

If you have problems with the appliance, please check the problem and try interim solving it before contacting customer service.

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer	Turn the timer knob to the required preparation time to switch on the appliance.
	The basket is not placed in the air fryer correctly	Put the frying basket into the air fryer correctly
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
	The preparation time is too short.	Add more cooking time
	The required temperature is too low.	Add more required temperature
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 or across each other (e.g., fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy.	You used a type of snack meant to be prepared in air fryer	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the fryer basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the fryer basket correctly	Push the basket down into the fryer basket until you hear a click.
White smoke comes out of 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 fryer basket. The oil produces white smoke, and the basket may heat more than usual. This does not affect the appliance.
	The fryer basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the fryer basket. Make sure you clean the pan properly after each use.
French-fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm after frying.
	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
French-fries are not crispy	The crispiness of the fries depends on the amount of oil and water in the fries.	The crispiness of the fries depends on the amount of oil and water in the fries.
		Cut the potato sticks smaller for a crispier result.



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