



# ELBA

## AIR FRYER

### MODEL: EAF-N7517D(BK)

#### Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.


Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

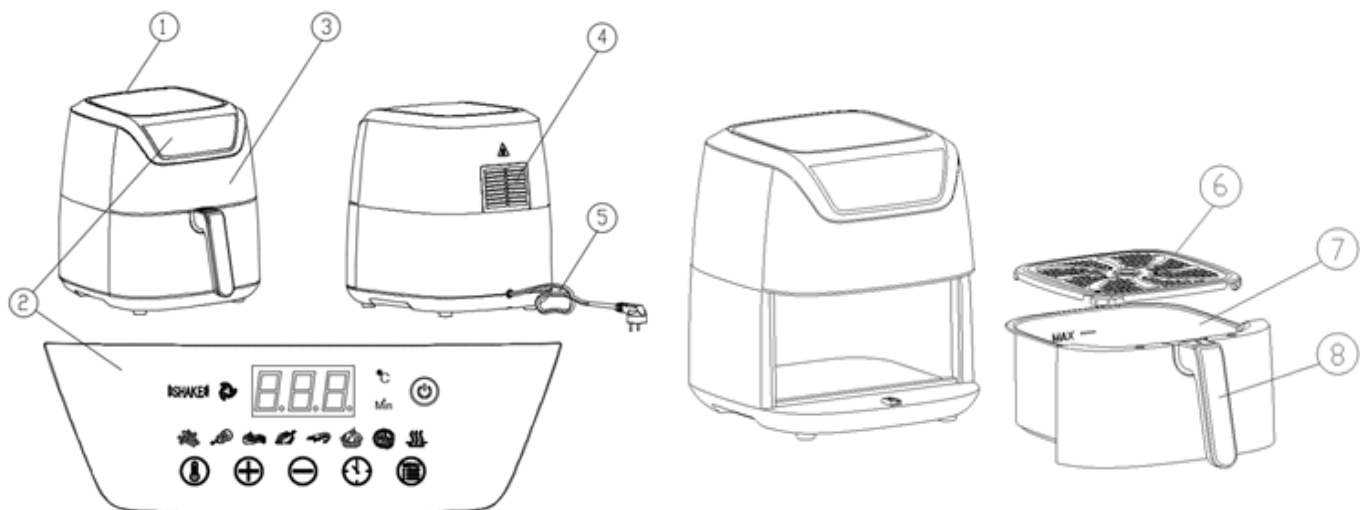
**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.**

## IMPORTANT SAFEGUARDS

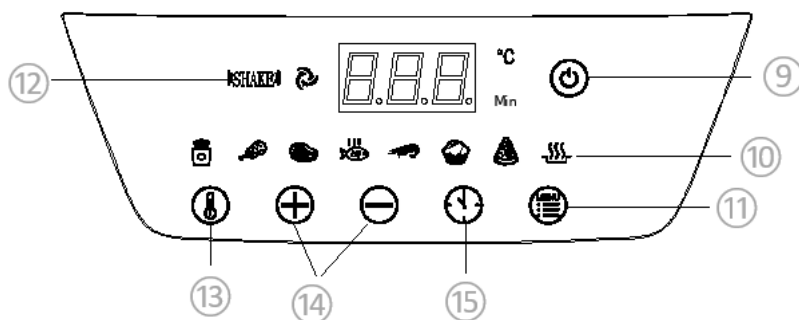
Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all instructions before using.
2. Before using, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
4. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
5. To avoid the hazard caused by overload of the circuit, do not use the extension cord.
6. Do not let the power cord hang over edge of table or counter, or touch on hot surface.
7. Do not place the appliance on unstable surfaces or surfaces that can be affected by heat, near walls or furniture. Leave at least 10cm free space at the back, both sides and top of the appliance.
8. Do not cover the air inlet or air outlet when the appliance is operating.
9. The use of accessory not recommended by the appliance manufacturer may cause injuries.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
11. Children should be supervised to ensure that they do not play with the appliance.
12. Do not place any items on top or next to this appliance at any time to prevent fire. Keep this appliance clear of contact with any flammable material including curtain, walls, cloth, paper, cardboard, plastic material, etc at all times.
13. Do not let the appliance operate unattended.
14. When operating the appliance, hot steam will release through air outlet. Keep hands and face at a safe distance from the air outlet. Beware of hot steam and hot surfaces when removing the tray from the appliance.
15. Do not overfill the frying pot! Oversized food must not be inserted into the frying pot as it may cause fire.
16. Improper handling of the tray or frying pot may cause the non-stick coating to peel off.
17. Do not fill the tray with oil or use this appliance as a deep fryer as this may cause fire hazards.
18. Immediately unplug the appliance if you see dark smoke coming out from the appliance. Wait until the smoke emission stops before removing the tray from the appliance.
19. Always unplug from the wall outlet when not in use. Let the appliance cool down completely before putting on or taking off parts before cleaning or putting away.
20. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
21. This appliance has been designed for domestic and household use only. Any commercial use, inappropriate use or failure to comply with the instructions, ELBA accepts no responsibility and the warranty will not apply.
22. Be CAUTION: the surface may get hot during the operation. 
23. Do not use outdoors.
24. Save these instructions.

## PRODUCT DESCRIPTIONS



### CONTROL PANEL:



1.	Air Inlet	9.	On/Off Button
2.	Control Panel	10.	Pre-Set Cooking Programmes
3.	Transparent Window	11.	Menu Button
4.	Air Outlet	12.	Shake Indicator
5.	Power Cord	13.	Temperature Button
6.	Frying tray	14.	Adjustable Temperature and Timer Button
7.	Frying Pot	15.	Timer Button
8.	Frying Pot Handle		

## BEFORE THE FIRST USE

1. Remove all packing materials and stickers or labels from appliance.
2. Thoroughly clean the tray and pot with water and some washing liquids. Use a non-abrasive sponge.
3. Wipe the inside and outer surface of the appliance with a moist cloth.

**Note:** There is no need to fill the tray with oil as this appliance works on hot air.

## OPERATION PREPARATION

1. Put the appliance on a levelled, even and stable surface. Do not put the appliance on non-heat-resistant surface.
2. Put the frying tray into the frying pot properly and fix into position. Slide the frying pot back to the appliance completely and appliance only can start working.
3. Do not put anything on top of the appliance this to prevent the air flow and affects the hot air frying result.

**Note:** Do not fill the frying tray with oil or any other liquid.

## OPERATING THE APPLIANCE

1. Insert the plug into grounded socket.
2. Put the appliance on a levelled, even and stable surface. Do not put the appliance on non-heat-resistant surface.
3. Carefully slide out the frying pot and insert the ingredient into the tray.

**Note:**



*\*Do not fill the frying tray with oil or any other liquid.*









*\*Do not put anything on top of the appliance this to prevent the air flow and affects the hot air frying result.*

*\*Do not exceed the maximum line.*

*\*Never use the frying pot without the tray on it.*

*\*Ensure frying pot is slide into the position completely, and appliance is ready to operate now.*

4. Power on the appliance and  will light up. Press the on/off button, the control panel will light up and appliance is in standby mode. The display shows 15 minutes and 180°C as default setting.
5. By pressing menu button  to select the desired cooking menu of french fries, chicken, steak, fish, shrimp, bake, pizza and keep warm.
6. Press the menu button repeatedly to change between the 8 different options.
7. Press the adjustable temperature and timer buttons to set temperature and timer according to the ingredients portion.
8. Press the on/off button, to start the appliance. Now power and cooking indicator will light up. The red indicator will on and off regularly, this is indicating the heating element is switched on and off to maintain the set temperature.
9. The timer will begin to count down when the appliance reaches the set timing.
10. Press the **MENU** button to select the pre-setting programs for convenient operation. The control panel shows the program with symbols as per below:

Icon	Programs	Temperature	Timer	Icon	Programs	Temperature	Timer
	French Fries	200°C	18 mins		Chicken	185°C	40 mins
	Steak	200°C	10 mins		Fish	160°C	15 mins
	Shrimp	160°C	10 mins		Bake	160°C	30 mins
	Pizza	180°C	15 mins		Keep warm	90°C	120 min

*Remark: Temperature and timer may vary according to portion of foods.*

*Note: If no button is pressed during the setting process for 60 seconds, the screen will go off and the air fryer will be in standby mode. Press the power button to turn it on.*

11. The setting of timer and temperature is adjustable by pressing timer and temperature button to your desired setting.
12. The time range is 1-60 minutes on all programmes except for keep warm function. Keep warm time range is from 1-120 minutes. Each adjustment time is by 1-minutes.
13. The temperature range is 80-200 ° C for all programmes except for keep warm function. Keep warm temperature range from 60 – 90 °C. Each adjustment is by 5 °C increment.
14. Once the timer and temperature are confirmed, press on/off button to start the cooking process.
15. Some ingredients required shaking halfway through cooking. To shake the food ingredients, hold the frying pot handle, pull out the frying pan from the appliance and shake. The appliances will stop operating immediately. After shaking the foods, slide it back into the appliance and the appliance will resume back the cooking process immediately.
16. For **PAUSE** cooking, press the power button. The button will blink on the screen. Press it again for resume cooking. During operation, you can take the frying pot to shake ingredient /add more food or checking cooking progress. Operation will resume once the frying pot slide in to position.
17. In built **SHAKE** function, Inbuilt shake reminder which will appear on the screen, the appliance makes an audible alert as a reminder to remove the frying pot and shake the ingredients then add the pot back into the air fryer to resume the remainder of the cooking program. The shake reminder will occur on each cooking process except bake and keep warm function. The audible alert will beep 5 times as a reminder to remove the frying pot, shake the ingredients and then slide back to the appliance. This is to optimize the cooking and avoid unevenly cook.
18. **INTERNAL LIGHT**, Press and hold the MENU button for 3 seconds during the cooking process to turn on the internal light to review the cooking process. The internal light will on upon pressing and is not permanently on.
19. When the cooking time is finished, the appliance will “beep” sound it means the cooking process is complete. Pull the frying pot from the appliances and place it on a heat resistance surface. The fan will continue to operate for 30seconds until the internal temperature drops then enter into standby mode.

20. Check the foods and if there are not well cooked, slide the frying pot back into appliance and set a few more minutes to cook.
21. To remove large or fragile foods, you can use the clamp to take them out from the frying tray by using a pair of tongs.
22. To use keep warm function, after the complete the cooking programme and press for the keep warm function. It can keep warm for 120 minutes.

**Note:**

*\* Do not turn the frying pot upside down with the tray still attached to it, as any excess oil that has collected on the bottom of the frying pot will spill out and leak onto the ingredients. The fry tray itself could also fall out as it is a removeable part and not permanently attached.*

*\*After hot air frying, the frying pot and the ingredients are still very hot. Depending on the type of ingredients in the appliance, steam may escape from the frying pot.*

## COOKING REFERENCE

When using the appliance to cook based on one's own recipe, the cooking result may vary from the original recipe. In this case, the temperature as well as preparations time needed to be adjusted accordingly for optimum cooking result.

Ingredient	Min. to Max. Amount (gram)	Time (minutes)	Temperature (°C)	Tips
Thin Frozen Fries	300-500	15-18	200	Shake
Thick Frozen Fries	300-500	18-22	200	Shake
Home-made fries (8 x 8 mm)	300-500	18 – 25	200	Shake
Frozen Chicken Nuggets	250-500	10-13	180	Shake
Chicken Wings	300-600	15-18	180	Shake
Steak	100-500	8-15	180	
Spring rolls	100-400	8-10	200	
Vegetable	100-400	10	160	
Cake	300	20-25	160	
Muffin	300	15-18	200	

**Note:** The above suggested cooking times are approximate and may vary according to personal taste and conditions. Please serve this cooking reference as guidance only.

## COOKING TIPS

1. Add 3 minutes to the preparation time before you start frying if the appliance is cold.
2. Smaller size of foods usually requires a slightly shorter preparation time than larger size of foods.
3. Shaking smaller ingredients halfway during the preparation time optimize the end result and can help to prevent unevenly cooking.
4. Add a few drops of oil to fresh potatoes for a crispy result. Cook your foods within a few minutes after adding the oil.
5. Place a baking tin or oven dish on the tray if you want bake a cake or quiche or if you want to fry fragile or filled ingredients.
6. You can use the appliance to reheat the food. To reheat food, set the temperatures at 150°C, the maximum cooking time is 10 minutes.

## CLEANING AND MAINTENANCE

Always remove the plug from wall outlet when not in use. Let the appliance to cool down completely before cleaning.

1. Use a clean damp cloth to wipe the product body.  
**Note:** Do not use thinner, benzene, bleach, abrasive cleaning agents or sources to clean the appliance, frying tray and frying pot.
2. Remove the tray and frying pot from the appliance. Clean them with soapy water and rinse thoroughly. Dry with a soft cloth.
3. Wipe the outside of the appliance with a moist cloth.
4. If dirt is stuck to the fry tray, or at the bottom of the frying pot, fill the frying pot with hot water and with some washing liquid soap. Put the tray in the frying pot and let the frying pot and the tray for approximately 10 minutes.  
**Note:** The frying pot and tray are dishwasher safe.
5. Clean the inside the appliance with warm water and non-abrasive sponge.  
**Note:** Any residue, seasonings, vinegar or salt may cause the coating of the tray to corrode.
6. Clean the heating element with a damp cloth or a cleaning brush to remove any food residues.

## APPLIANCE STORAGE

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure that all the parts are cleaned and dry.

## TROUBLESHOOTING

No.	Problem	Possible Causes	Solution
1.	The air fryer does not work	The appliance is not unplugged in	Insert the plug into the grounded power socket
		Did not press on/off button	Press start/ pause button after all settings to make appliance start working
		No frying pot in the appliance	Put frying pot back into appliance. The switch will be on when it is in place.
		Did not press for menu button	Press for the menu button to select desired cooking programme, then press the ON/OFF button
2.	The ingredients fried by the frying tray not ripe enough	The amount of the ingredients is too big	Put smaller batches of ingredients in the tray. Smaller batches are fried more evenly
		The set temperature is too low	Adjust the temperature button to set the temperature required
		The cooking time is too short	Adjust the timer button to decide the time for cooking
3.	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 other (e.g. Fries) need to be shaken halfway through the preparation time.
4.	Fried snacks are not crispy when they come out of the Air Fryer	You used a type of snacks meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for a crispier result
5.	I cannot slide the tray into the appliance properly	There are too much ingredients in the tray	Do not fill the tray beyond the maximum line.
6.	While smoke coming out of the product	You are preparing greasy ingredients	When you are preparing greasy ingredients in the Air fryer, it will be caused large amount of oil fume will infiltrate into the frying tray. The oil will produce while fume, and the frying tray might be hotter than usual. But this will not affect the final cooking effect
		The frying pot still contains greasy residues from previous use	White smoke is caused by greasy heating up in the tray. Make sure you clean the frying tray properly after each use



No.	Problem	Possible Causes	Solution
7.	Fresh fries are fried unevenly in the Air Fryer	You did not soak the potato sticks properly before you fried them	Soak potato sticks in a bowl for a least 30 minutes, take them out and dry them with kitchen paper
		You did not use the right potato type	Use fresh potatoes and make sure they stay firm during frying
8.	Fresh fries are not crispy when they come out from Air Fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potatoes sticks properly before you add the oil
			Cut the potato sticks smaller for a crispier result
			Add slightly more oil for a crispier result

## ERROR CODE

E1	E2
Short Circuit of Sensor	Sensor Open Failure

## ENVIRONMENT FRIENDLY DISPOSAL



Correct Disposal of this appliance:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

**ELBA**