

# CAMPOMATIC

## AF60GD AIR FRYER



Made in China



INSTRUCTION MANUAL

**Caution:** Read and follow all safety and operating instruction before first use of this product.

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## PRODUCT SPECIFICATION

<b>Rated power supply</b>	AC 220V-240V, 50/60Hz
<b>Rated power</b>	1500W
<b>Rated capacity</b>	6l
<b>Temperature range</b>	70-200 °C
<b>Timing range</b>	1–60 min (dry fruit 1- 24 h)
<b>Weight</b>	5.5 kg

## IMPORTANT GUARANTEE

### WARNINGS

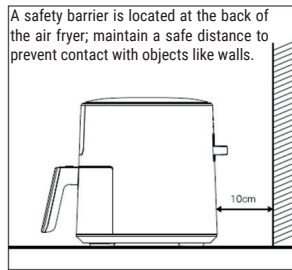
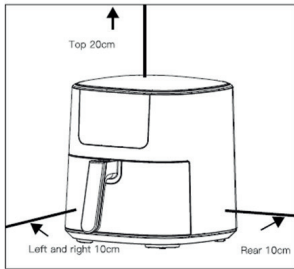
**Before operating the device, read all instructions, safety warnings, and precautions. Failure to follow these safety measures and instructions may result in personal injury and property damage.**

**To avoid electric shock, check if the voltage in your home matches the voltage on the appliance. Always use a grounded socket. Do not use adapters or extension cords.**

**To avoid a fire hazard, remove all packaging from the air fryer, including temporary labels or stickers.**

## SAFETY AND PRECAUTIONS

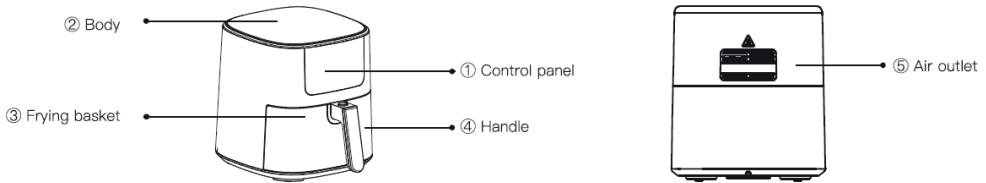
1. Place the air fryer in a dry environment. This product is for indoor use only.
2. Position the air fryer on a flat, heat resistant surface. Keep the air fryer at least 10 cm away from the walls, cabinets, furniture etc. to ensure air circulation and to avoid fire caused by heating.
3. Do not place the air fryer near flammable materials or heat sources to avoid fire.
4. Do not immerse the wire, plug, or main unit in water or other liquids to prevent electric shock.
5. Avoid the power cord getting entangled, and do not let it come into contact with other hot bodies or heating appliances.
6. Never pull the power cord. Move the air fryer before plugging, using both hands.
7. Do not move the air fryer when there is oil with high temperature or other liquids inside the fryer.
8. When using the air fryer, the product should not be covered with flammable items such as cloth, paper, plastic, etc. Do not store such items in the air fryer to avoid fire hazards.
9. To avoid fire or injury, users should correctly use the supporting accessories provided by the manufacturer. Do not use accessories not provided or not recommended by the manufacturer in the product.
10. When putting in or taking out food, wear oven mitts or potholders with thermal protection and insulation.
11. Do not touch the outer surface of the air fryer when it is hot during or after use. When air fryer is operating, use only handle to avoid burns.
12. When cleaning the air fryer, unplug it from the power socket and wait until it cools down.
13. Use a soft, damp cloths to clean the air fryer. To prevent damage do not use sharp cleaning instruments.
14. Never allow children to operate the product. Keep the product out of reach of children. Do not let the disabled and the elderly use it alone.
15. Never use the air fryer for purposes other than heating and defrosting food.
16. To avoid fire, never place any objects on the top of the air fryer when it is operating.
17. Never heat a closed container in the air fryer to avoid explosion.
18. After using the air fryer or when it is not in used for a long time, turn it off and unplug it.
19. This product cannot be operated with and external timer or remote-control system.
20. When using this product if the circuit is overloaded the air fryer may not work properly. There should be a separate line for the air fryer.
21. When heating food, leave enough space in the container to prevent the liquid from pouring. When using glass or metal containers, be careful to prevent danger or burns.
22. Damaged power cords must be replaced by professionals in the manufacturer's maintenance department or comparable service to prevent potential hazard.



### Warning: High temperature!


The product generates heat during operation, and the temperature of the heating element in the air fryer is very high. The accessible parts may become hot during use. After usage, the temperature of the outer surface may remain very high for some time. Do not touch or attempt to remove it.








### PRODUCT INTRODUCTION



### INSTRUCTIONS

#### Before first use

When using it for the first time, touch the recipe and select , set the temperature to the highest, and the time to over 15 minutes. Insert the frying basket and start the program for empty roasting. After cooking, open the basket to dissipate oily smoke. Expect a normal odor or soot during the first use due to the protective coating on the heating tubes against salt corrosion.

OPERATION PANEL	
① 	Power button
② 	Start/pause cooking
③ 	When the food needs to be turned, the icon »Shake« will flash
④ 	11 smart recipe programs to automatically control cooking time and temperature.
⑤ 	Press to adjust temperature or time, long press to quickly adjust temperature or time.
⑥ 	Display shows temperature or time
⑦ 	Light on/off

#### Attention

- The air fryer is not designed for use with cooking oil, frying fat, or any other liquids.
- Be cautious of hot steam when removing food from the air fryer.
- Actual cooking results may vary.

## HOW TO USE

- 1: Plug in the power supply and pay attention to the placement position to keep a distance of at least 10 cm from the walls or furniture.
- 2: Put the ingredients on the baking tray or other related accessories, insert the basket into the air fryer.
- 3: Choose the desired recipe shown on the operation panel. The display will show preset temperature and time of the current recipe. Press the “+ -” to adjust the temperature or time.
- 4: Press the “Start/pause” button to start cooking.
- 5: Take out the food after cooking. Be careful of the heat. After taking out the food, turn off the power of the air fryer.

### Turning food

1. During the frying process, you can remove the basket from the air fryer to turn or mix the food.
2. Place the basket on a heat resistant surface.
3. Use tongs to mix or turn the food.

After removing the basket, the air fryer automatically stops operating. For safety the display will be temporarily turned off until the frying basket is placed in the air fryer again. The operation will automatically restart. Avoid leaving the basket open for over 30 seconds to prevent rapid cooling.

**Foods requiring turning:** Small ingredients stacked together, like French fries or chicken fillets, typically need to be shaken or turned for even cooking and crispiness. Turn other foods, such as steaks, to ensure uniform browning.

**Turning time and frequency:** Shake or turn the food once during air frying, or more times if needed. Some presets come with a »Shake reminder« function.

**Shake reminder:** The shake reminder will beep and display a flashing »Shake«. If you do not open the basket, the reminder will beep again after 1 minute. After pulling out the basket to turn the food, the “Shake” notification will vanish from the display.

**Overfill:** If there is too much food, it will be cooked unevenly.

**Use of oil:** Apply a small amount of cooking oil to enhance food crispness. Do not exceed 30 ml of oil. Evenly spread a small amount of cooking oil on foods using spraying.

### Tips

1. For cakes, handmade pies etc. place the ingredients in a heat-resistant container and then onto the baking tray.
2. Cooking high-fat foods may cause fat to drip to the bottom of the air fryer. Pour out remaining oil after frying.
3. Marinated foods can produce splashes and excessive smoke; tap them to absorb the water before frying.
4. Scan the QR code and download the recipe booklet.

## TROUBLESHOOTING

ISSUE	POSSIBLE SOLUTION
<b>The product has a lot of oily smoke when frying.</b>	Pour the oil from the fryer and resume use.
<b>The food is not fully fried.</b>	1. Appropriately reduce the amount of food. Overfilling can lead to insufficient frying. 2. Increase the frying temperature or extend frying time.
<b>The food is not cooked evenly.</b>	Stir or turn stuck-together food during frying.
<b>The food is not crispy enough.</b>	Spray or brush a small amount of oil on the food to improve the crispness.
<b>The air fryer cannot be turned on.</b>	Plug in the power supply correctly. Correctly insert the basket.
<b>The air fryer smells of plastic.</b>	It may have a plastic smell when it is first used, which is normal. Follow the instructions in »before first use« to remove the plastic smell.
<b>When the power is on, E2 is displayed.</b>	Unplug the power then turn it on again. If E2 persists, contact the manufacture for repair.
<b>In standby mode, E2 is displayed</b>	Unplug the power then turn it on again. If E2 persists, contact the manufacture for repair.
<b>Under working conditions, E1 is displayed</b>	Unplug the power then turn it on again. If E1 persists, contact the manufacture for repair.

### Cleaning and maintenance

This product should be used regularly to maintain the appliance in good working condition. If not used for an extended period, store the product in a dry and ventilated place to prevent dampness.

- Wash the equipment carefully. If not used for an extended time, unplug it and clean after cooling down.
- Use a kitchen detergent, along with a soft sponge or cloth.
- Avoid using diluents, scouring powder, bleaching powder, metal spatula, nylon brush, or other corrosive cleaning products to prevent damage to the baking tray and accessories. Avoid excessive scrubbing to prevent wear and tear.
- Do not put the main unit into a dishwasher.

### Cleaning of the main unit

When cleaning the outer case, use a cloth soaked in diluted detergent, wring it out, and wipe the main body. Wipe off remaining detergent and dry with a cloth. When cleaning the inside of the main unit, unplug the power supply and wipe it with dry paper towel or dry cloth after the whole unit has cooled down.

### Cleaning of parts

Soak the frying basket in warm water for a while if there is any residue attached. Use a sponge to wash in diluted detergent solution or warm water and rinse with water. Wipe off the water with a dry cloth and allow to dry well.

The baking tray, drip pan etc. can be soaked in hot water and then washed or washed in the dishwasher.

Do not wipe the heating tube randomly. If the metal heating tube is not used for a long time, please use a small amount of cooking oil to gently wipe the surface of the heating tube.