

CAMPOMATIC

AF60M 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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Important Safeguards

Read all instructions before using your Air Fryer:

1. Before using check the voltage of wall outlet corresponds to the voltage indicated on the appliance.
2. To protect against fire, electric shock and injury to persons, do not immerse main parts of the product, cord, plug, in water or other liquid.
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.
4. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
5. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
6. Ensure the power cord do not touch hot surface of appliance.
7. Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
8. Always make sure the appliance is clean before using.
9. Do not leave anything on the surface of the appliance.
10. Make sure there is adequate space above and all sides for air circulation.
11. Do not overfill ingredients above the Max level in the basket.
12. Wait for the smoke emission to stop before removing the pan from the appliance.
13. Do not cover the air inlet or the air outlet when the appliance is operating.
14. Be careful of the hot steam and air when in use.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses; - by clients in hotels, motels and other residential type environments;
16. Do not use outdoors.
17. Surfaces may become hot during use. This is normal.
18. Do not touch the inside of the appliance while operating.
19. Do not move the appliance when in use.
20. Wait for the appliance to cool down before cleaning
21. Do not immerse the main unit in water or any other liquid. NEVER clean the main unit in a dishwasher.

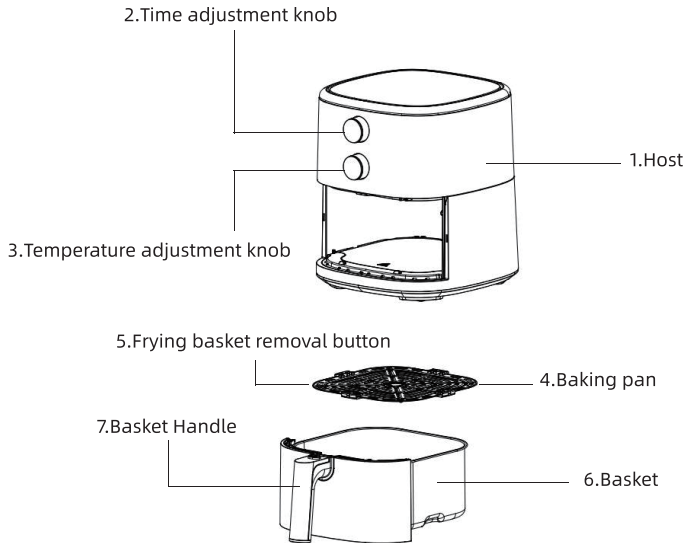
22.Do not clean with any abrasive cleaners or steel wool.

23.Connect the appliance with your smart phone following the guide.

24.Do not let your children play with the smart phone when using the app to control the appliance.

Please save these instructions

Know Your Air Fryer



1. Host

4. Baking pan

7. Basket Handle

2. Time adjustment knob

5. Frying basket removal button

3. Temperature adjustment knob

6. Fry the barrel

Specifications :

Model	AF60M
Rated voltage	220V~240V
Rated frequency	50/60Hz
Rated input power	1500W
Rated volume	6L
Way to control	mechanical

Know Before Using

1. Please read the manual carefully before use, and follow the instructions of the manual
2. Please take out all the packaging in this appliance package
3. Check carefully whether the appliance is damaged, if it is damaged, please contact the after-sales service immediately
4. For the first time, it may produce pungent smell or slight smoke, which is a normal phenomenon. It is recommended to clean the frying drum and bakeware for 1 hour before using it for the first time. After completion, take out the frying basket to prevent 24 hours, wait for the smell to gradually dissipate, and then cook the food
5. Due to differences in ingredients, use environment, etc., the cooking effect may be different. It is not a product performance defect. The user can adjust the cooking parameters according to the actual situation.
6. This appliance should be used in a ventilated, dry, and non-corrosive gas environment, away from high temperature and steam
7. Do not place any objects on this appliance, and make sure that the distance between the back and the wall cabinet is at least 300mm, and the distance between the sides and top of the wall cabinet is at least 100mm
8. Please use a socket with a rated current of 10A and above separately, and reliable grounding

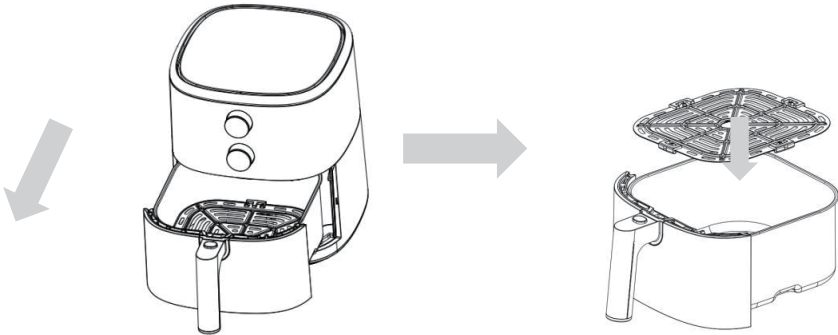
Operation Guide

Knob function introduction

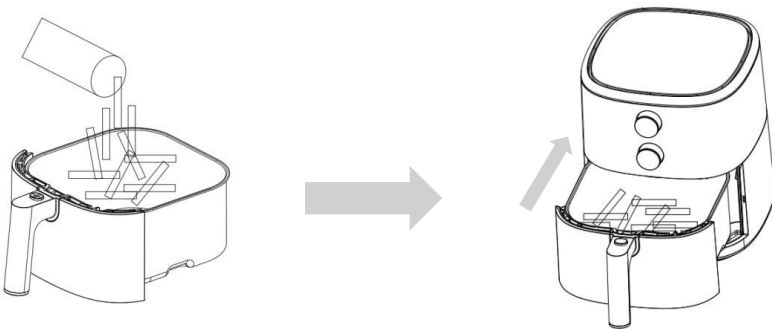
Knob	Function Description
Time adjustment knob	Adjustable cooking time
Temperature adjustment knob	Adjustable cooking temperature

Instructions

1. Hold the handle of the frying basket, press the frying basket removal button and pull out the frying basket, put the frying basket on a flat table and make sure that the bakeware in the frying basket is placed flat



2. Put the prepared cooking ingredients on the baking tray in the frying basket, put the frying basket back into the appliance, and confirm that the frying basket is installed in place



3. Insert the plug of the power cord into the socket and turn on the power

4. Adjust the time adjustment knob to set the appropriate cooking time

5.Adjust the temperature adjustment knob and set the appropriate cooking temperature, only when the power indicator light is on and the appliance enters the cooking state

Remarks: When the frying basket is not installed in place and the appliance is in the power-off state when the frying basket is removed, it will not enter work. The ceramic can only be fully pushed in.

6.The timer will "ding" and the heating is completed. When the actual cooking is good, unplug it. Carefully take out the frying basket, lay it flat on the table, and then take out the cooked food with the help of auxiliary tools

Note:

1. Please handle it carefully, and remember to lay it flat on the table to avoid being burned by steam, dumped by the frying drum, and burned by oil or hot food. In addition, it is recommended to use auxiliary tools in the process of taking out the physical objects.

2. After use, unplug the power plug and wait until the appliance is completely cooled down before moving.

Recipe

Frozen French Fries		
Recommended cooking temperature	Recommended cooking temperature	Recommended cooking temperature
200°C	20-22min	It is advisable to cover the bottom of the frying basket
Material: Frozen French Fries		
Production Method: 1.Without preheating, put the frozen French fries in the frying basket, it is better to cover the bottom, adjust the temperature to 200°C, select the appropriate cooking time, and turn over half of the time; 2.After cooking, take out and sprinkle with salt/seasoning powder/dip in sauce and serve		
Note: It is recommended that the total weight of the ingredients is less than 500g, it is better to cover the bottom of the pot		

Fried cupcakes		
Recommended cooking temperature	Suggested cooking time	Recommended amount of cooking ingredients
180°C	10-13min	It is advisable to cover the bottom of the frying basket
Ingredients: 90g low-gluten flour, 10g corn starch, 1g tartar flour, 2g salt, 75g soft white sugar, 75g vegetable oil, 5 whole eggs, 75g milk		
Production Method: 1. Separate egg white and yolk 2. Egg yolk paste: oil + low-gluten flour + salt, mix well, add egg yolk + milk, stir until a paste 3. Egg white paste: egg white + sugar a. Coarse bubble state + 1/3 white sugar b. Fine bubble state + 1/3 white sugar c. The appearance of lines + 1/3 sugar 4. Dispense until the wet foam is hard and sharp corners. 5. Cake liquid: the egg white paste is introduced into the egg yolk paste three times, and the mixture is evenly mixed up and down, during which time the appliance is preheated for 5 minutes 6. Pour the mixed cake liquid into the prepared paper cup 7. After the appliance is preheated, put the paper cup into the frying basket, adjust the temperature to 180°C, and select the appropriate cooking time 8. No need to turn halfway, after cooking, take it out and let it cool before eating		
Note: The recommended quantity is 9 or less, each cupcake is about 30g		
Fried drumsticks		
Recommended cooking temperature	Suggested cooking time	Recommended amount of cooking ingredients
180°C	25-27min	It is advisable to cover the bottom of the frying basket
Ingredients: chicken drumsticks, soft white sugar, edible salt, light soy sauce, cooking wine, lemon, dried chili		
Production Method: 1. After the chicken thighs are naturally thawed, add edible salt to scrub, rinse with water and drain the water, cut 3 knives on the surface with the tip of a knife or poke holes with a toothpick to make it easy to pickle and taste; 2. Take a large clean bowl and add chicken thighs and the above materials according to the taste you need, cover with plastic wrap and store in the refrigerator at 5°C±2°C for at least 30 minutes 3. Remove the plastic wrap and spread the drumsticks flat in the frying basket. It is advisable to cover the bottom. Adjust the temperature to 180°C. Choose a suitable cooking time. Turn it over 1/2 time halfway. After cooking, take it out and let it cool before serving		
Note: It is recommended that the number of drumsticks is less than 7, 100g per month		

Cleaning And Maintenance

1. Please pull out the plug before cleaning to make the appliance in a power-off state
2. Please clean the appliance when it is cooled down to prevent burns
3. Please clean the bakeware and frying basket in time after use, so as to avoid damage to the layer due to the erosion of food residues.
4. Do not use strong corrosive cleaning agents to prevent damage to the appliance and your health
5. Do not use abrasive sponges or strong detergents, so as not to damage the frying basket and bakeware, please use neutral detergents and soft cleaning cloths for cleaning
6. Do not use a steam cleaner to clean the appliance

Common Troubleshooting

Failure phenomenon	Cause of issue	Approach
Burnt or uneven food	Unreasonable temperature and time settings	Adjust the temperature and time to the appropriate range
	Place too much food	Please place an appropriate amount of real objects
	The actual food specifications do not match the set parameters	Modify food parameters to food matching
No power	The power plug is loose or the leakage protector works	Plug in the power plug tightly and check the leakage protector
	The frying basket is not installed in place	Pull out the fryer and reinstall it in place
	Indicator light burned out	After powering on, if you find the operation and heating are abnormal please contact the after-sales service
	Protection device disconnected	Contact after-sales
Motor abnormal noise or not working	Foreign matter is stuck in the fan blade or the air inlet is blocked	After powering off, check whether there is any foreign matter inside the main body of the air inlet. If there is still a problem, please contact the after-sales service.