

# GERMANICA

## 9L DUAL AIR FRYER

GAF90LDUAL



# INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.



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# GENERAL SAFETY

## IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

## IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.

# GENERAL SAFETY (Cont.)

- When handling Air fryer, make sure to use handle to remove basket after using the air fryer. Other surfaces may be hot.
- The outside of the air fryer is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories, or containers.
- When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the air fryer.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support [info@ayonz.com](mailto:info@ayonz.com)
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Do not use outdoors.
- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system (i.e. Timers or Wi-Fi Smart Power Plugs).
- Only use as directed in this manual.
- Not for commercial use. Household use only.

## RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad. We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the air fryer may cause damage to the surface overtime.

# GENERAL SAFETY (Cont.)

## WHILE COOKING

- Do not place oversized foods or metal utensils (except for Germanica accessories) into your air fryer.
- Do not place paper, cardboard, or nonheat-resistant plastic into your air fryer, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the product heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out.  
Food is burning. Wait for smoke to clear before taking out basket.

# GENERAL SAFETY (Cont.)

## ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.

## WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the product, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - [info@ayonz.com](mailto:info@ayonz.com)
- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

## USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.

# GENERAL SAFETY (Cont.)

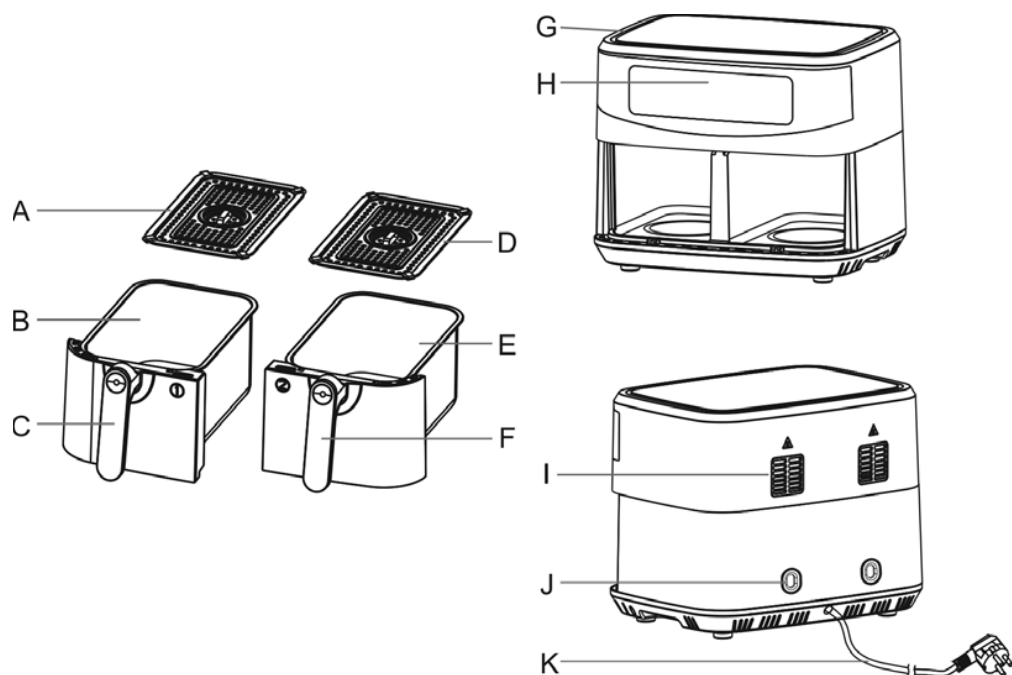
- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.

**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 environments;
- bed and breakfast type environments.



# PRODUCT OVERVIEW



A/D: Rack

B/E: The tray

C/F: Basket handle

G: Air inlet

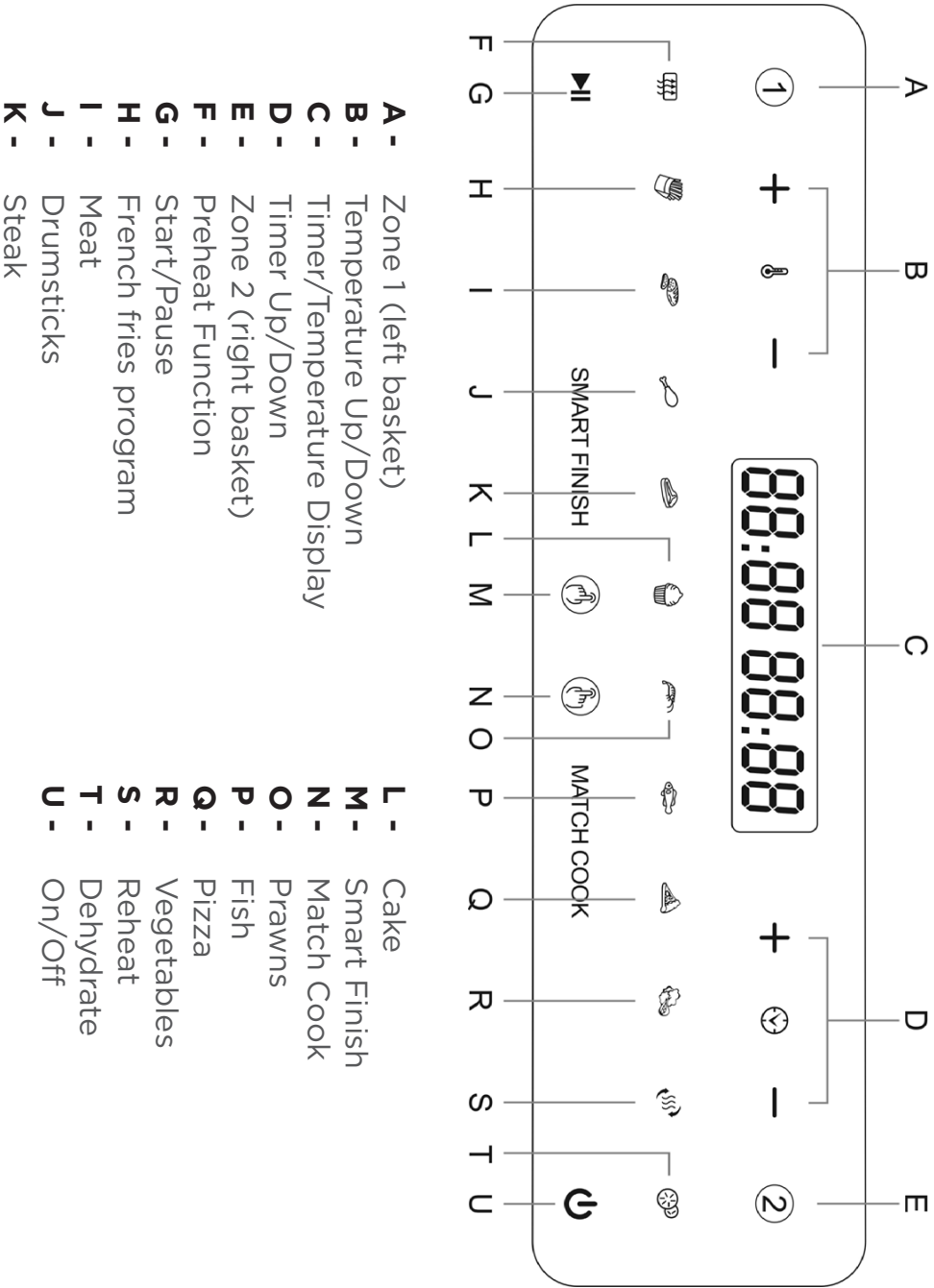
H: Control panel

I: Vent windows

J: Power cord storage place

K: Power cord

PRODUCT OVERVIEW (Cont.)



## PRODUCT OVERVIEW (Cont.)

MENU	DEFAULT (TIME)	DEFAULT TEMPERATURE (°C)
Preheat	3	180
French Fries	18	200
Meat	12	200
Drumsticks	20	200
Steak	12	180
Cake	25	160
Prawns	8	180
Fish	10	180
Pizza	20	180
Vegetables	10	160
Reheat	15	150
Dehydrate	360 (Adjustable Time: 0.5 to 24 Hours)	60

# BEFORE FIRST USE

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

## UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

## INSTALLATION

- Place the Air Fryer on a flat, stable surface that can support the weight of the air fryer. Do not place the Air Fryer where heat, moisture or high humidity are generated, or near combustible materials.
- The Air Fryer is intended to be used freestanding and must not to be placed in a cabinet.
- The Air Fryer must have plenty of airflow. Allow 30cm of space above the product, 10cm at the back and 5cm on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the air fryer or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

## RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad. We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the airfryer may cause damage to the surface overtime.

# BEFORE FIRST USE (Cont.)

## **IMPORTANT ADVICE**


The plug must be connected to an appropriate outlet that is installed and earthed in accordance with local standards and requirements. If unsure, consult an electrician or a service representative. Do not, under any circumstances, cut or remove the third (grounding) prong from the power plug.

# OPERATION

## FIRST TIME CLEAN

Wash the baskets and crisper plates in hot, soapy water, then rinse and dry thoroughly. The crisper plates and baskets are the **ONLY** dishwasher-safe parts. **NEVER CLEAN THE MAIN UNIT IN DISHWASHER.**

## HOW TO USE

1. Plug in the Air fryer into the wall power socket.
2. Using the big front handles, Pull out the basket on both sides if you want to cook in both zones (baskets).
3. Place the food you desire to cook inside the zones/baskets on top of the grill plate inside and insert it back into the Air Fryer.
4. Press the  **ON** button to turn on the air fryer.
5. The digital control panel will illuminate.

## 6. USING ZONE 1 OR 2 INDIVIDUALLY

- a. Once turned on by pressing ON button
- b. Then press 1 or 2 (zone 1 or 2),
- c. Select cooking program by pressing any of the icons located on the control panel (refer to page 10 & 11).
- d. You can adjust the time and temperature freely by using Time +/- (up/down) and Temperature +/- (up/down) button.
- e. Press the PLAY/PAUSE (G) on the unit start the process.

## USING ZONE 1 & 2 AT THE SAME TIME

- a. Once turned on by pressing ON button
- b. Press Zone (1), select cooking function.
  - You can adjust the time and temperature freely by using Time +/- and Temperature +/- buttons.
  - You can also press any program icon to cook different types of food.
- c. After you select a program for Zone (1), press Zone (2) and follow the same process as step 2 (a) and (b).

# OPERATION (Cont.)

6. Once you have selected programs for both zone 1 and zone 2, Press the PLAY/PAUSE button to start cooking process. Make sure to refer to page 10 and 11 for cooking programs and times.

- You can also adjust the time and temperature freely by using Time +/- and Temperature +/- buttons.

**TEMP -** The temperature control range is 50-200°C, every click on the + / - temperature button will increase or reduce 10°C. Temperature digital display will flicker on the screen (not flashing during working), after flickering 3 times, the temperature has been set.

**TIME -** The adjusting time range is 1 to 60 Mins. Every click on the + / - time will increase or reduce 1 min. In the process of time control, time digital display will flicker on the screen (not flashing during working), after flickering 3 times, the time has been done of setting.

- When pulling 1 of the baskets of zone 1 or 2 out, the Air Fryer will stop working automatically, when you slide the basket back in, it will then continue the cooking process.

**NOTE:** All food cooked within Air Fryer requires being turned over in order to cook evenly on all sides.

- Pull out the basket by the front handle, turn the food and be sure to insert basket back into the air fryer.

**CAUTION:** Only hold the handle, other parts of air fryer will be hot.

7. Once Air fryer has completed the cooking process, it will turn off and timer bell will notify you. Take the basket out by holding the handle.
8. When you slide basket out, be careful with handling (keep upright) as you do not want oil or food to spill onto the floor or potentially on yourself and cause burns.
9. To remove contents from inside MAKE SURE to use tongs to remove food contents inside the basket.

**CAUTION - DO NOT TURN BASKET ON AN ANGLE OR UPSIDE DOWN, REMAINING OIL COLLECTED IN THE BASKET CAN LEAK ONTO THE FOODS COOKED OR ON YOU WHICH WILL CAUSE BURNS.**

# OPERATION (cont.)

## SMART FINISH

Cooking 2 foods using 2 different functions, temps or cook times.

Program each zone and use **SMART SET** to have both zones finish at the same time.

### Step 1: Program Zone1

- a. Place food in basket
- b. Press Zone (1).
- c. Select a cooking program.

### Step 2: Program Zone2

- a. Place food in basket
- b. Press Zone (2).
- c. Select a cooking program.

### Step 3: Begin cooking

- a. Select **SMART FINISH** and it will set the time.
- b. Press PLAY/PAUSE to begin cooking

## MATCH COOK

Want to cook the same food in each zone? Set Zone (1) and use **MATCH COOK** to automatically match settings to Zone (2).

- 1. Select **MATCH COOK**.
- 2. Place food in zone (1) basket and zone (2) basket.
- 3. Select a cooking program
- 4. Press **PLAY/PAUSE** to begin cooking process.



# OPERATION (cont.)

## **COOKING TIPS**

Air Fryer and Parts will become hot during the cooking process.

- Do not over fill basket with food.
- Do not pack foods into basket as it will affect the cooking result.

## **Using Oil**

Adding a small amount of oil to food can make them crispier.

Oil sprays are good for applying small amounts of oil evenly to food.

## **Food Tips**

You can air fry frozen food that can be baked in the oven.

To make cakes, hand-pies, or any foods with filling or batter, you can place foods in heat-safe container and put that in Fry Tray.

Pat dry foods with marinades before adding to Fry Tray.

## **Reheating Foods**

Simply set temperature to 150° for up to 10 minutes, or set the Reheat program.

COOKING GUIDE

These settings are a guide. As ingredients differ in size shape and brand, you may need to adjust cooking times and temperatures. Note: It is better to add 3 minutes to the preparation time before you start frying if the appliance is cold.

VEGETABLES

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUAL ZONE
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	200	8-12 mins	20-25 mins
Beets	6-7 small	Whole	None	200	30-35 mins	35-40 mins
Bell peppers (for roasting)	3 small peppers	Whole	None	200	10-15 mins	15-20 mins
Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	200	8-10 mins	15-17 mins
Brussels sprouts	450g	Cut in half, stem removed	1 Tbsp	200	15-20 mins	20-25 mins
Brussels squash	635g	Cut in 1-2-inch pieces	1 Tbsp	200	20-25 mins	35-40 mins
Carrots	450g	Peeled, cut in 1/2-inch pieces	1 Tbsp	200	13-16 mins	25-30 mins
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	200	17-20 mins	20-25 mins
Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp	200	12-15 mins	18-20 mins
Green beans	1 bag (28g)	Trimmed	1 Tbsp	200	8-10 mins	10-15 mins
Kale(for chips)	5 cups, packed	Torn in pieces, stem removed	None	200	7-9 mins	15-20 mins
Mushrooms	226g	Rinsed, cut in quarters	1 Tbsp	200	7-9 mins	13-15 mins
Potatoes, russet	680g 450g 450g 3 whole (170-226g)	Cut in 1-inch wedges Hand-cut fries*, thin Hand-cut fries*, thick Pierced with fork 3 times	1 Tbsp 1/2-3 Tbsp, canola 1/2-3 Tbsp, canola None	200 200 200 200	20-22 mins 20-24 mins 19-24 mins 30-35 mins	35-38 mins 30-35 mins 35-40 mins 37-40 mins
Potatoes, sweet	680g 3 whole (170-226g)	Cut in 1-inch chunks Pierced with fork 3 times	1 Tbsp None	200 200	15-20 mins 36-42 mins	30-35 mins 40-45 mins
Zucchini	450g	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	200	15-18 mins	25-28 mins

POULTRY

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Chicken breasts	2 breasts 4 breasts	Bone in Boneless	Brushed with oil Brushed with oil	200	25-30 mins 22-24 mins	30-35 mins 25-28 mins
Chicken thighs	2 thighs 4 thighs	Bone in Boneless	Brushed with oil Brushed with oil	200	22-28 mins 18-22 mins	26-29 mins 25-28 mins
Chicken wings	900g	Drumettes & flats	1 Tbsp	200	18-22 mins	43-47 mins

FISH & SEAFOOD

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Crab cakes	2 cakes (170-226g each)	None	Brushed with oil	200	5-10 mins	10-13 mins
Lobster tails	4 tails (85-113g each)	Whole	None	200	5-8 mins	15-18 mins
Salmon fillets	3 fillets (113g each)	None	Brushed with oil	200	7-12 mins	13-17 mins
Shrimp	450g	Whole,peeled,tails on	1 Tbsp	200	7-10 mins	10-13 mins

BEEF

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Burgers	2 quarter-pound patties, 80% lean	1/2 inch thick	Brushed with oil	200	8-10mins	10-13mins
Steaks	2 steaks (226g each)	Whole	Brushed with oil	200	10-20mins	14-18mins

PORK

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Bacon	3 strips,cut in half	None	None	170	8-10mins	9-12mins
Pork chops	2 thick-cut,bone-in chops (283-340g each) 2 boneless chops (226g each)	Bone in  Boneless	Brushed with oil Brushed with oil	200 200	15-17mins 14-17mins	23-27mins 17-20mins
Pork tenderloins	450g	None	Brushed with oil	190	15-20mins	20-25mins
Sausages	5 sausages	None	None	200	7-10mins	17-22mins

FROZEN FOODS

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Chicken cutlets	3 cutlets	None	None	200	18-21mins	20-25mins
Chicken nuggets	1 box (340g)	None	None	200	10-13mins	18-21mins
Fish fillets	1 box (6 fillets)	None	None	200	14-16mins	17-22mins
Fish sticks	18 fish sticks (311g each)	None	None	200	10-13mins	16-19mins
French fries	450g	None	None	200	18-22mins	28-32mins
French fries	450g	None	None	200	32-36mins	50-55mins
Mozzarella sticks	1 box (311g)	None	None	190	8-10mins	10-12mins
Pot stickers	2 bags (297.6g)	None	1 Tbsp	200	12-14mins	16-18mins
Pizza rolls	1 bag (566g)	None	None	200	12-15mins	15-18mins
Popcorn shrimp	1 box (396-453g)	None	None	200	9-11mins	14-18mins
Sweet potato fries	450g	None	None	200	20-22mins	30-32mins
Tater tots	450g	None	None	190	18-22mins	25-27mins
Onion Rings	283g	None	None	190	13-16mins	18-22mins

# DEHYDRATE CHART

## FRUITES & VEGETABLES

TIMES ARE THE SAME FOR BOTH ZONES

INGREDIENT	PREPARATION	TEMP(°C)	SINGLE ZONE	DUALZONE
Apples	Cored,cut in 1/8-inch slices,rinsed in lemeon water,patted dry	60	7-8 hours	
Asparagus	Cut in 2.5cm,blanched	60	6-8 hours	
Bananas	Peeled,cut in 1cm slices	60	8-10 hours	
Beets	Peeled,cut in 0.3 cm slices	60	6-8 hours	
Eggplant	Peeled,cut in 0.6 mm slices,blanched	60	6-8 hours	
Fresh herbs	Rinsed,patted dry, stems removed	60	4 hours	
Ginger root	cut in 1cm slices	60	6 hours	
Mangoes	Peeled,cut in 1cm slices,pit removed	60	6-8 hours	
Mushrooms	Cleaned with soft brush(do not wash)	60	6-8 hours	
Pineapple	Peeled,cut in 1 - 1.3 cm slices	60	6-8 hours	
Strawberries	Cut in half or in 1.3 cm slices	60	6-8 hours	
Tomatoes	Cut in 1cm slices or grated;steam if planning to rehydrate	60	6-8 hours	

## MEAT, POULTRY, FISH

TIMES ARE THE SAME FOR BOTH ZONES

INGREDIENT	PREPARATION	TEMP(°C)	SINGLE ZONE	DUALZONE
Beef jerky	Cut in 0.6cm slices, marinated overnight	70	5-7 hours	
Chicken jerky	Cut in 0.6cm slices, marinated overnight	70	5-7 hours	
Turkey jerky	Cut in 0.6cm slices, marinated overnight	70	5-7 hours	
Salmon jerky	Cut in 0.6cm slices, marinated overnight	70	3-5 hours	

## Using DualZone Technology: SMART FINISH

CHOOSE ANY TWO

ADD ONE RECIPE PER ZONE

SET BOTH ZONES  
AND USE SMART  
FINISH

RECIPE	AMOUNT	MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME
Crab Cakes	2 crab cakes	Brush with melted butter	Air Fry	195°C/15 mins
Balsamic Roasted Tomatoes	2 pints cherry tomatoes	1/2 cup balsamic vinegar 1 Tbsp canola oil	Roast	195°C/15 mins
Maple Sage Pork Chops	2-3 boneless pork chops(113g each)	2 Tbsp canola oil 2 Tbsp Cajun seasoning	Roast	195°C/17-20 mins
Cajun Russet Potatoes	4 medium potatoes,diced	1/4 cup ketchup, 1/4 cup yellow mustard, 1 egg,1/2 cup panko breadcrumbs, 1/4cup Parmesan cheese	Air Fry	200°C/30 mins
Classic Meatloaf	450g meatloaf mix(beef,pork,veal)	2 Tbsp canola oil 1/2cup sliced almonds	Air Fry	165°C/35 mins
Green Beans with Almonds	450g green beans,ends trimmed	2 Tbsp canola oil 1/2cup sliced almonds	Air Fry	195°C/15 mins
Miso Glanzed Salmon	3 salmon filets(160g each)	2 Tbsp miso paste,1 teaspoon canola oil Rub onto salmon	Air Fry	195°C/15 mins
Honey Hazelnut Brussels Sprouts	450g Brussels sproute, cut in half	2 Tbsp canola oil,1/4 cup honey, 1/2 cup chopped hazelnuts	Air Fry	195°C/23 mins
Bufflo Chicken Thighs	4 boneless skin-on chicken thighs(113g each)	1cup buffalo sauce,toss with chicken	Air Fry	200°C/27 mins
Plants Based "Meat"Burger	450g plant based ground "meat"(114g patties)	1Tbsp minced garlic,1Tbsp minced onion	Air Fry	185°C/20 mins
Mediterranean	1 head cauliflower,cut in 1.2 cm florets	1/2 cup tahini,2 Tbsp canola ool	Air Fry	195°C/35 mins
French Fries	450g French fries	Season as desired	Air Fry	200°C/30 mins

# CLEANING AND MAINTENANCE

**NOTE:**

- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the air fryer, including accessories. These will scratch or damage their surfaces.
  - This air fryer contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
1. Before cleaning, turn off and unplug the air fryer, and allow it to cool completely. Take out the basket by the handle for faster cooling.
  2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the product surface) and wipe all parts of the product. Do not use a dry cloth on the display screen, or it may be scratched.
  4. Let all surfaces dry completely before plugging in or turning on the product.

**NOTE:** After each use, wait for product to completely cool down, once cooled remove the grill plate and wash. Then empty the inside of basket.

# FAQS

If experiencing issues with your air fryer and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on [info@ayonz.com](mailto:info@ayonz.com).

**DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

PROBLEM	POSSIBLE SOLUTION
<b>THE AIR FRYER WILL NOT TURN ON.</b>	Make sure the air fryer is plugged in.
<b>FOODS ARE NOT COMPLETELY COOKED.</b>	Increase cooking temperature or time, Make sure to turn over so all sides cook evenly.
<b>FOODS ARE COOKED UNEVENLY.</b>	Make sure to turn over during cooking process so all sides are cooked evenly.
	Make sure food items are not too closely packed inside the basket.
<b>WHITE SMOKE IS COMING OUT OF THE AIR FRYER.</b>	Excess oil or fatty foods may produce white smoke. Make sure the inside of the Air Fryer is cleaned properly and not greasy.
<b>DARK SMOKE IS COMING OUT OF THE AIR FRYER.</b>	Immediately press and hold <b>ON/PAUSE/START</b> button and unplug your air fryer. Food is burning. Wait for smoke to clear before taking out basket.
<b>CANNOT CLOSE THE BASKET INTO THE APPLIANCE CORRECTLY.</b>	There is too much food inside the basket.
<b>FRESH POTATO FRIES ARE COOKED UNEVENLY</b>	<p>It is highly recommended once you cut up your potato into fries, to soak them in water for 30 minutes.</p> <p>Once 30 minutes is up, fry the potatoes properly then lightly coat them in oil before placing them into the air fry basket to cook.</p> <p>If you want a crispier result, you can cut the potato chips thinner.</p>



# SPECIFICATIONS

<b>Power Supply</b>	220-240V ~ 50/60Hz
<b>Rated Power</b>	1450-1750W
<b>Dimensions</b>	361 (w) x 400 (d) x 320 (h) mm
<b>Weight</b>	Net: 7.8 kg / Gross: 8.8 kg





# GER ANICA

**CUSTOMER HELPLINE:**

[info@ayonz.com](mailto:info@ayonz.com)

**DISTRIBUTED BY:**

Ayonz Pty Ltd