COOKOLOGY

Instruction Manual

4.2Litre Digital Air Fryer



Please read this manual before use and save for future reference.

MODEL: CAF42DI 4.2Ltr Digital Air Fryer with viewing window

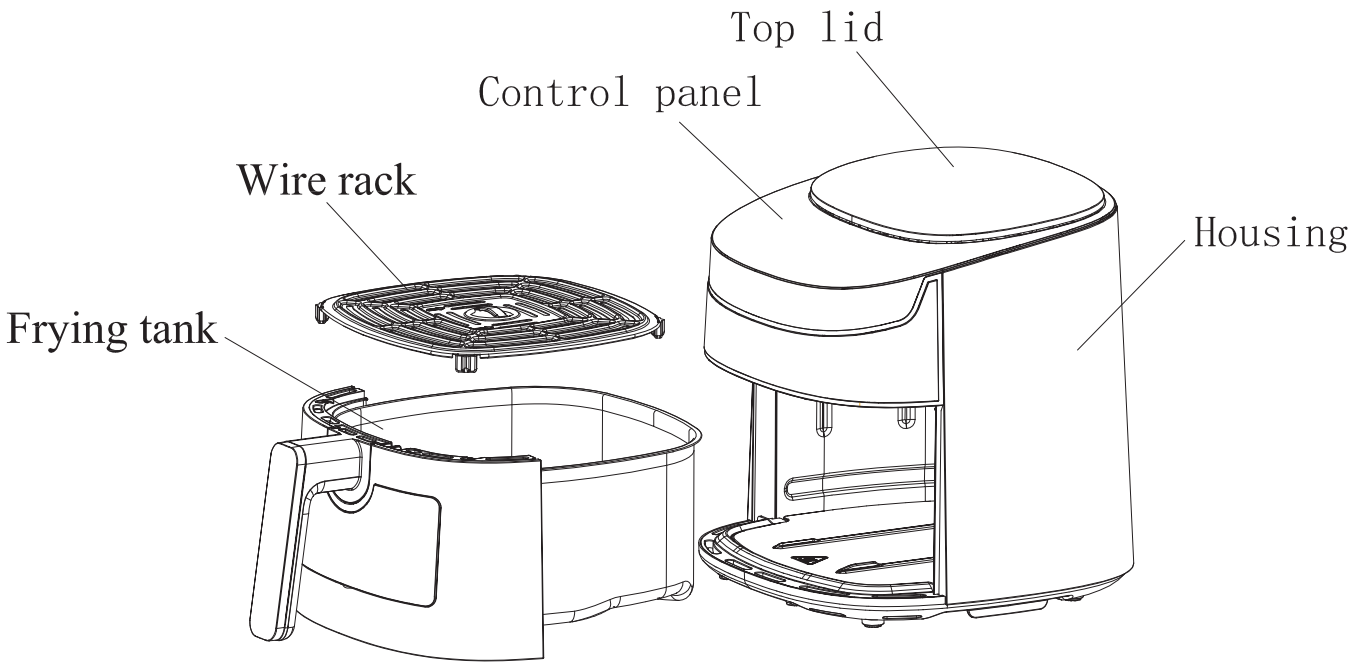
PLEASE REGISTER YOUR NEW APPLIANCE AT WWW.COOKOLOGY.COM



USER GUIDE: SAFEGUARDS

- Check the socket is the correct voltage for your air fryer.
- Never use your air fryer if the plug or cord is damaged.
Purchase a replacement and have it fitted by a professional electrician.
- Never touch the hot surface of the fryer. Always use the handle.
- Only use your air fryer for its intended use.
- Don't allow the cord for your air fryer to hang over the edge of a table or worktop as it could be pulled off.
- Don't let the air fryer sit near a gas or electric burner.
Don't put it in a heated oven.
- Don't sit the fryer beside flammable materials ie curtains, and don't place anything on top of it.
- Don't leave unattended when in use.
- Always supervise nearby children when your air fryer is in use.
- Never immerse the air fryer in water.
- When cleaning always unplug and allow to cool down before removing parts.
- Make sure the frying drawer is positioned correctly before use.
- The frying drawer can be cleaned in water but must be thoroughly dried before its next use.
- Always ensure the frying drawer is fully closed as the air fryer will not work unless correctly positioned
- Always disconnect the air fryer when not in use.
- Don't let children aged eight or under use the air fryer.
Older children cooking with it should always be supervised by an adult.
- The air fryer is intended to be used in domestic environments

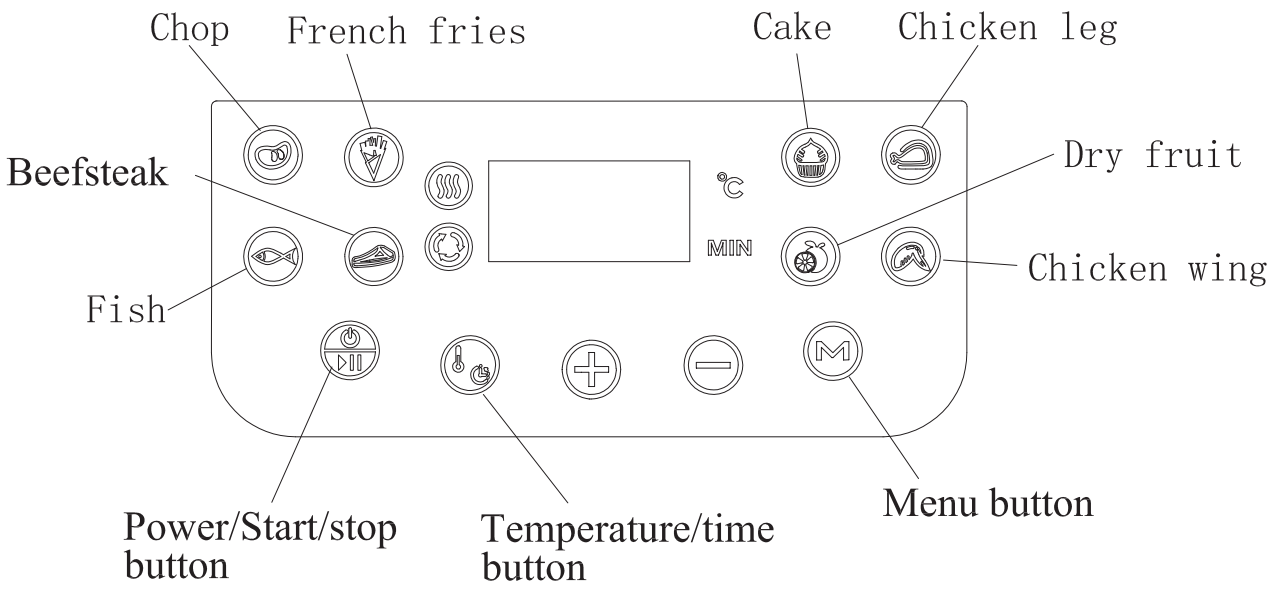
KNOW YOUR AIR FRYER



USING YOUR AIR FRYER FOR THE FIRST TIME

- Remove all packaging materials, labels and/or stickers.
- Remove all the detachable parts, wash them in soapy water, then rinse with clean water and dry.
- Assemble all the parts of the appliance and put it on a worktop or table (but not too close to the wall).
- Plug in your air fryer. Don't be alarmed if you see smoke or smell burning. This is the protective film on the heating element. After 15 minutes it'll be ready for use.

FOOD GUIDELINES



FOOD PRESETS

The following chart showing the presets is intended as a guide ONLY. The quantity, thickness or density of the food types may adjust cooking times.

Ingredient	Default temperature	Suggested cook time	Food flipping	Remark
Chop	200℃	15 mins	Yes	Adjustable time: 1-60 mins
French fries	200℃	16 mins	Yes	Adjustable time: 1-60 mins
Cake	160℃	15 mins		Adjustable time: 1-60 mins
Chicken leg	200℃	20 mins	Yes	Adjustable time: 1-60 mins
Fish	180℃	20 mins	Yes	Adjustable time: 1-60 mins
Beefsteak	200℃	10 mins	Yes	Adjustable time: 1-60 mins
Dry fruit	40℃ (Adjustable temperatures:40-80℃)	4 hours		Adjustable time: 2-9 hours
chicken wings	200℃	13 mins	Yes	Adjustable time: 1-60 mins

To ensure your food is evenly cooked, remove the frying drawer halfway through cooking and turn or shake the items on the frying rack.
Always make sure the air fryer is switched off when you remove the frying drawer.
Reload it once the drawer is back in the fryer and it will start cooking again within 10 minutes.

COOKING GUIDELINES

Always defrost frozen meat before cooking in the air fryer. ⚠

Chop

- Press Menu button " Ⓜ " to select the "Chop " ", default temperature and time - 200°C and 15 minutes each. Adjust the temperature and time (see Set the Temperature and Time Manually).
- Put the frying rack into the frying drawer and add the meat.
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps.

French fries

- Select French Fries " "from the menu button
- Set the temperature and time - 200°C and 16 minutes.
- Put the frying rack into the frying drawer and spread 500g of frozen French fries onto it
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps.

Cake

- Select Cake ""from the Menu button " Ⓜ "
- Set the temperature and time - 160°C and 15 minutes
- Put the frying rack into the frying drawer and add the items
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps

Chicken leg

- Select Chicken leg "  " from the Menu button " Ⓜ "
- Set the temperature and time - 200°C and 20 minutes
- Put the frying rack into the frying drawer and add the chicken portions
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps

Fish

- Select Fish "  " from the Menu button " Ⓜ "
- Set the temperature and time - 180°C and 20 minutes
- Put the frying rack into the frying drawer and add the fish
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps

Note: The appliance will go to standby if it doesn't detect any movement after 10 minutes.
Press Power to reactivate.

COOKING GUIDELINES

Always defrost frozen meat before cooking in the air fryer. ⚠

Dry fruit

- Select Dry fruit " " from the Menu button " Ⓜ "
- Set the temperature and time - 40°C and 4 hours
- Put the frying rack into the frying drawer and add the fruit (which should be cut to a uniform thickness)
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps

Chicken wings

- Select Chicken wings " ", from the Menu button " Ⓜ "
- Set the temperature and time - 200°C and 13 minutes
- Put the frying rack into the frying drawer and add the chicken nuggets
- Put the frying drawer into position and press Power
- The fryer will indicate the food is cooked with five beeps

Beefsteak

- Select Beefsteak " " from the Menu button " Ⓜ "
- Set the temperature and time - 200°C and 10 minutes
- Put the frying rack into the frying drawer and add the meat
- Put the frying drawer into position and press Power.
- The fryer will indicate the food is cooked with five beeps

Set the Temperature and Time Manually

1. Switch on the air fryer and press the Menu button " Ⓜ " to select the food to cook.
2. When the food's indicator flashes, press the Temperature/Time button " ".
3. Press " ⊕ " or " ⊖ " to adjust the temperature.
4. Press the Temperature/Time button " " again and enter the time you'd like.
5. Again use " ⊕ " or " ⊖ " to adjust it.
6. Once you have the correct time, press the Power button to start.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer is not working and has no display	The appliance is not plugged into a socket	Check your connection - connect the power cable to an earthed wall socket
	The drawer s not correctly positioned	Check that your drawer clicks into place when inserting it into the housing.
The ingredients fried within the air fryer are not cooked	The drawer is to full	Put smaller batches of ingredients in the drawers
	The temperature is set to low	Cook at a higher temperature
	The preperation time was to short	Increase your cooking time
The ingredients are fried unevenly in the air fryer	Some ingredients need to be shaken halfway through the cooking time	Ingredients that lie on top of or across each other may need to be shaken halfway through cooking.
I cannot slide the drawer into the appliance properly	The drawer is too full	Do not fill the basket beyond the MAX indication
Fried snacks are not crispy when they come out of the air fryer	The food you cooked needs to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some cooking oil onto the snacks for a crisper result
White smoke comes out of the air fryer	You are frying greasy ingredients	When you are frying ingredients that are greasy, a large amount of excess oil will leak into the pan. The cooking oil will produce white smoke and the pan may heat up more than normal. This does NOT affect the appliance or your end cooking results.
	The air fryer still contains grease reisdues from your previous use	White smoke is caused by grease bulding up in the apppliance. We would recommend cleaning the appliance before your next use
Fresh ingredients are fried unevenly and not cripsy	Using Fresh Ingredients is different to Frozen	Add more cooking oil or water in with the Fresh Ingredients or increase cooking time

If problems are still occuring, please email help@cookology.com

COOKING TABLE

The cooking times and temperatures in the below table are ONLY guidelines. Depending on your experience with cooking you may want to vary these settings according to your taste and the quantity you cook. Always check that your food is completely cooked before serving. If you are unsure, return it to the air fryer for a further cooking time period until it is fully cooked.

Food	Min-Max Amount (grams)	Temperature	Time (Minutes)	Additional Info
Thin, frozen fries	300-400	200°C	15-20*	
Thick, frozen fries	300-400	200°C	20-25*	
Potato Gratin	500	200°C	20-25*	
Steaks	100-500	200°C	10-20	
Pork Chops	100-500	180°C	10-20	
Burgers	100-500	180°C	10-20	
Sausage Rolls	100-500	200°C	13-15	
Drumsticks	100-500	200°C	15-22	
Chicken Breast	100-500	180°C	15-20	
Spring Rolls	100-400	200°C	8-10*	Use Oven Ready
Frozen Chicken Nuggets	100-500	200°C	10-15*	
Frozen Fish Fingers	100-400	200°C	6-10	
Frozen Bread/Crumbed Cheese Snacks	100-400	180°C	8-10	
Stuffed Vegetables	100-400	160°C	10	
Cakes	300	180°C	10-15	Use Baking Tin
Quiche	400	180°C	20-22	
Muffins	300	200°C	15-18	Use Baking Tin/Oven Dish
Sweet Snacks	400	160°C	20	

***Shake when half the cooking time has elapsed**

CLEANING AND MAINTENANCE

- Unplug and always allow the appliance to cool down completely before cleaning
- Wash the frying rack, frying drawer and other accessories in hot soapy water
- Never use an abrasive cleaner for the frying rack or frying drawer – otherwise it may remove the surface coating
- Regularly wipe the oil from the main appliance with a warm cotton cloth and dry thoroughly before use
- Never immerse the appliance into water

Environmentally friendly disposal

Your air fryer contains electrical equipment which can be disposed of in an environmentally friendly way at your local tip (recycling centre).

WARRANTY

Your Cookology Appliance is covered by a 1 year guarantee from the date of purchase. If a fault develops during this period, please contact our customer service team to arrange support on making your claim. Please note: Upon receipt of your appliance, be sure to register your warranty by visiting our website and completing the form.

UK: Waste electrical products should not be disposed of with household waste. Please check with your local authority or retailer for recycling advice.

Cookology
The Wright Buy Limited
Unit 2 Piperell Way
Haverhill, Suffolk
CB9 8QW
UNITED KINGDOM

Cookology Limited
Ground Floor
71 Lower Baggot Street
Dublin 2, DO2 P593
IRELAND



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