COOKOLOGY

Instruction Manual

4.2Litre Mechnical Air Fryer

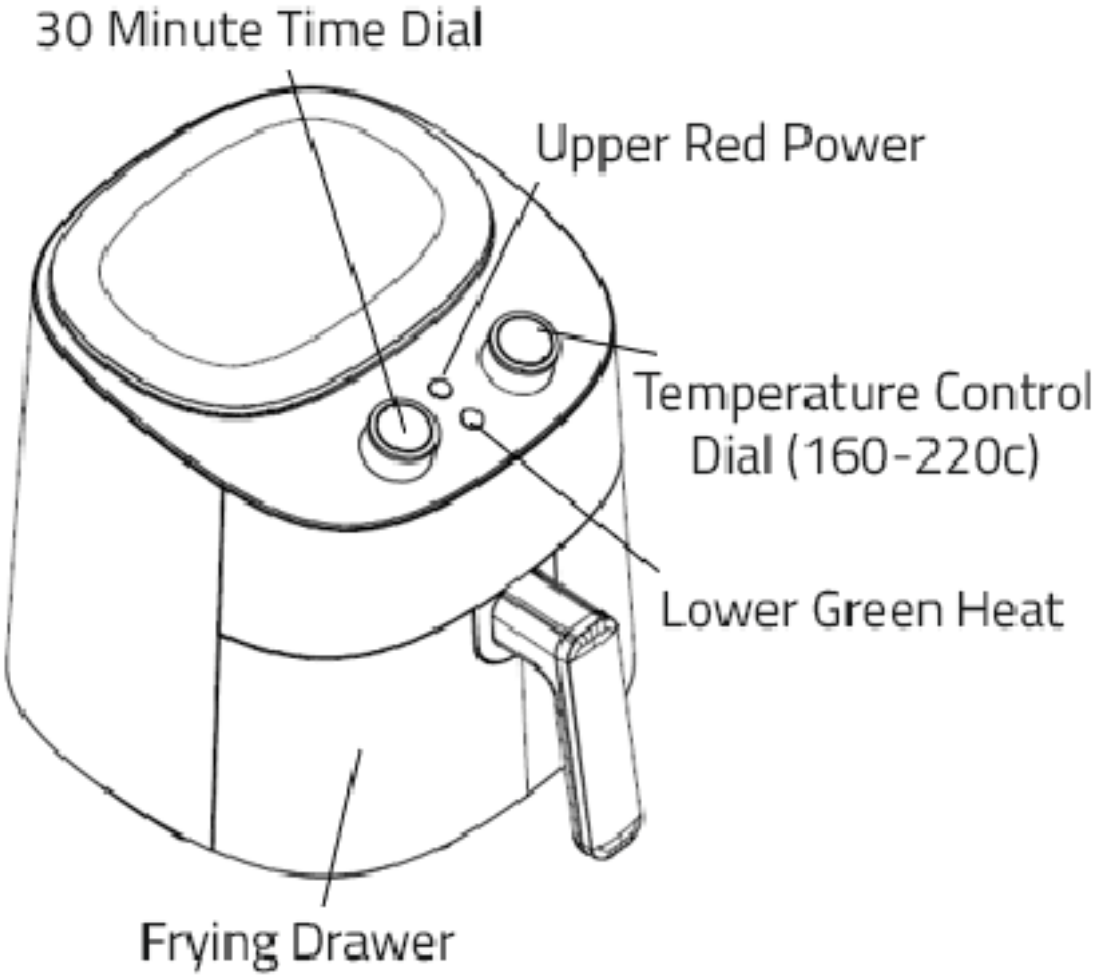


Please read this manual before use and save for future reference.

MODEL: CAF42MA 4.2Ltr Digital Air Fryer

PLEASE REGISTER YOUR NEW APPLIANCE AT WWW.COOKOLOGY.COM

KNOW YOUR AIRFRYER



USING YOUR AIRFRYER 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.

COOKING GUIDELINES

Temperature Control Dial
Select air frying temperatures of between 160c to 220c. The temperature can be adjusted during cooking. Once your desired temperature is reached the green heat light will come on.

Countdown Timer Dial (30 Minutes)
Once the timer dial is set, the red power light will show the air fryer is cooking. You can open the frying drawer halfway through your cooking time to make sure the food is ok. If needed you can give chips etc a shake in the basket.

IMPORTANT: When you pull the drawer out from the air fryer it will turn off (the red power light will go out) but the timer will keep going.

Once the drawer is replaced the air frying will continue to cook. When the timer has reached zero it will make a beeping sound and the air fryer will turn off automatically. Once you're finished cooking turn the temperature control dial to min and the timer to 0 (off).

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.

Food	Temperature	Time (Minutes)
Cakes	160c	15-30
French Fries	220c	15-20
Fish	160c	15-20
Chicken Drumsticks	220c	15-20
Meat	220c	15-20
Steaks	180c	15-25
Chicken Wings	220c	15-20

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.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The airfryer 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
	The drawer s not correctly positioned	Check that your drawer clicks into place when inserting it into the
The ingredients fried with the airfryer 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	Increase your cooking time
The ingredients are fried unevenly in the air fryer	Some ingredients need to be shaken halfway through the	Ingredients that lie on top of or across each other may need to be
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	The food you cooked needs to be prepared in a traditional	Use oven snacks or lightly brush some cooking oil onto the snacks
White smoke comes out of the airfryer	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
	The airfryer still contains grease reisdues from your previous use	White smoke is caused by grease bulding up in the apppliance. We would recommend cleaning the
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

If problems are still occurring, you can contact us at 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	200c	15-20*	
Thick, frozen fries	300-400	200c	20-25*	
Potato Gratin	500	200c	20-25*	
Steaks	100-500	200c	10-20	
Pork Chops	100-500	180c	10-20	
Burgers	100-500	180c	10-20	
Sausage Rolls	100-500	200c	13-15	
Drumsticks	100-500	200c	15-22	
Chicken Breast	100-500	180c	15-20	
Spring Rolls	100-400	200c	8-10*	Use Oven Ready
Frozen Chicken Nuggets	100-500	200c	10-15*	
Frozen Fish Fingers	100-400	200c	6-10	
Frozen Bread/Crumbed Cheese Snacks	100-400	180c	8-10	
Stuffed Vegetables	100-400	160c	10	
Cakes	300	180c	10-15	Use Baking Tin
Quiche	400	180c	20-22	
Muffins	300	200c	15-18	Use Baking Tin/Oven Dish
Sweet Snacks	400	160c	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

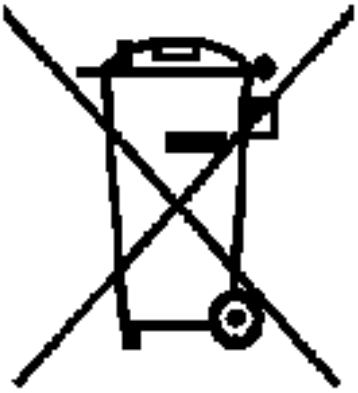
Environmentally friendly disposal

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.



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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 airfryer 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 airfryer is intended to be used in domestic environments