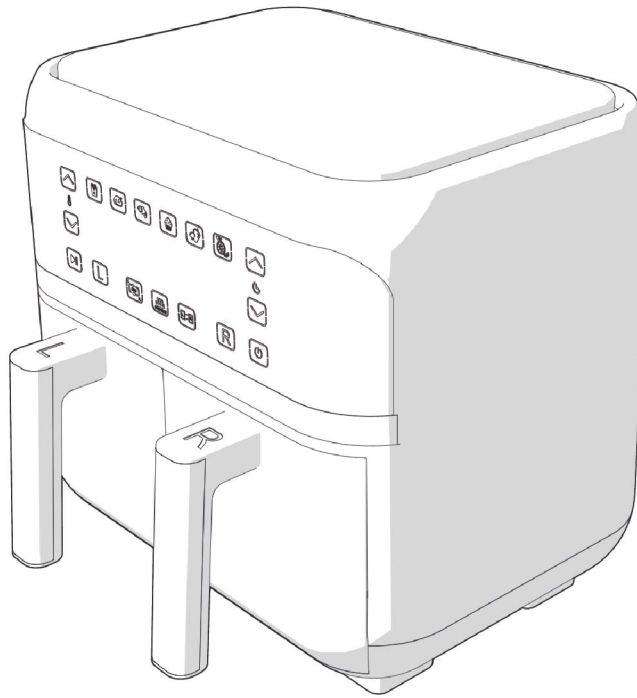
COOKOLOGY

Instruction Manual

Dual Zone Digital Air Fryer



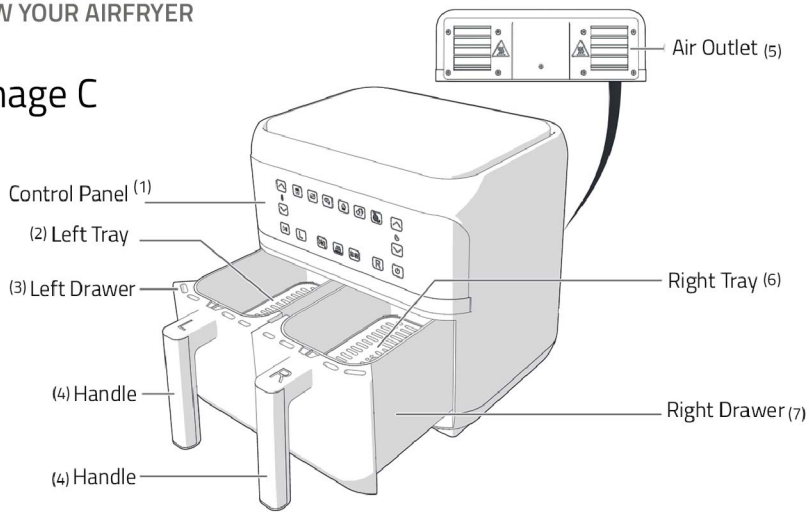
Please read this manual before use and save for future reference.

MODEL: CAF80DI

PLEASE REGISTER YOUR NEW APPLIANCE AT WWW.COOKOLOGY.COM

KNOW YOUR AIRFRYER

Image C



USING YOUR AIRFRYER FOR THE FIRST TIME

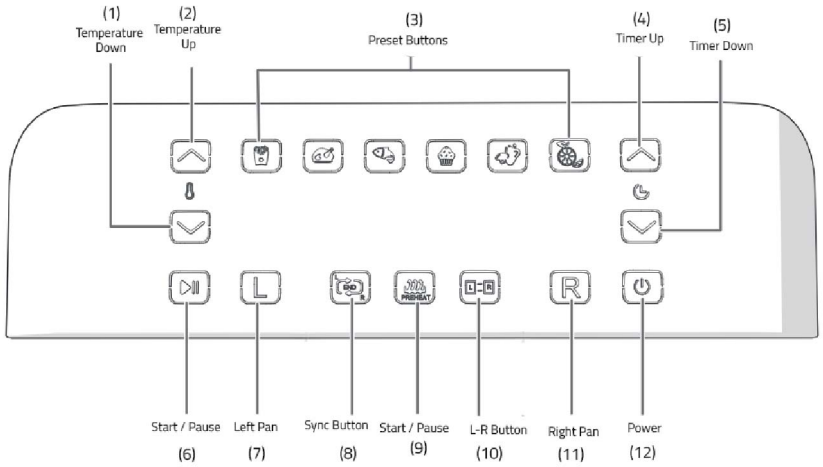
- Remove all packaging materials, labels and/or stickers.
- Remove all the detachable parts, wash them in soapy water, then rinse with clean water and dry.
- Assemble all the parts of the appliance and put in on a worktop or table (but not too close to the wall).
- Plug in your air fryer. Don't be alarmed 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.

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 or the button instead.
- 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

FOOD GUIDELINES

Image G



FOOD PRESETS

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

Icons	Pre-set	Time(min)	Temp.	Time range	Temperature Range
	Fries	20 mins	200℃	1-60min	80-200℃
	Chicken	25 mins	200℃	1-60min	80-200℃
	Fish	10 mins	180℃	1-60min	80-200℃
	Cake	12 mins	180℃	1-60min	80-200℃
	Vegetables	16 mins	160℃	1-60min	80-200℃
	Dehydrate	8H	60℃	1-24H	40-80℃

To ensure your food is evenly cooked, remove the frying drawer halfway through cooking and turn or shake the items on the wire 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.

USING THE AIRFRYER

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

The letter C and G refer to the images C and G

1. Place the product on a stable, flat and heat resistant surface.
(i) Keep the air outlet (C5) at least 15 cm away from the wall.

2. Place C2 into C3.
3. Place C6 into C7.
4. Plug the power cable into a mains socket outlet.
5. Place food into C3 and/or C7.
6. Slide C3 and/or C7 back into the product using the handles C4.
7. Press the power button
8. Press the left drawer button G7, L=R button G10 or right drawer button G11, depending on which drawer you wish to use.
9. Press the desired preset button G3 to set the programme and then G6 to start cooking. Temperature and time can still be adjusted. Aternatively, set the time and tempeature manually following these steps:

- Press the timer up button G4 or timer down button G5 to set the required time according to the food packaging.
- Press the temperature up button G2 or temperature down button G1 to set the required temperature according to the food packaging.

(i) To preheat, select a drawer by pressing G7, G10 or G11. Then press the preheat button G9 and set the pre-heat settings to your preference by G1, G2, G4 and G5. Press the start/pause button G6 to start preheating for 5 minutes.
(i) To use both drawers simultaneously with the same settings, press G10.
(i) To use both drawers with different settings, follow steps 9-10 for each drawers and press the Sync button G8 to synchronise the end times. G9 stays on to indicate end time synchronisation is active.

10. Press G6 to start.

(i) Do not touch any hot parts of the drawers and tray. Use the handle to move the drawer
When the timer ends, the product emits a beeping sound.

11. Slide out C3 and/or C7 using C4.
(i) Be careful when sliding out the drawers, hot steam may escape.

12. Slide C3 and/or C7 back into the product using C4 and reset the timer and temperature if the food is not ready yet.
13. Remove the prepared food out of C3 and/or C7 using a kitchen tong.

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

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 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 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 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 airfryer	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 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 normal. This does NOT affect the appliance or your end cooking results.
	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 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 occurring, you can contact us at help@cookology.com

CLEANING AND MAINTENANCE

- Unplug and always allow the appliance to cool down completely before cleaning
- Wash the wire rack, frying drawer and other accessories in hot soapy water
- Never use an abrasive cleaner for the wire 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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