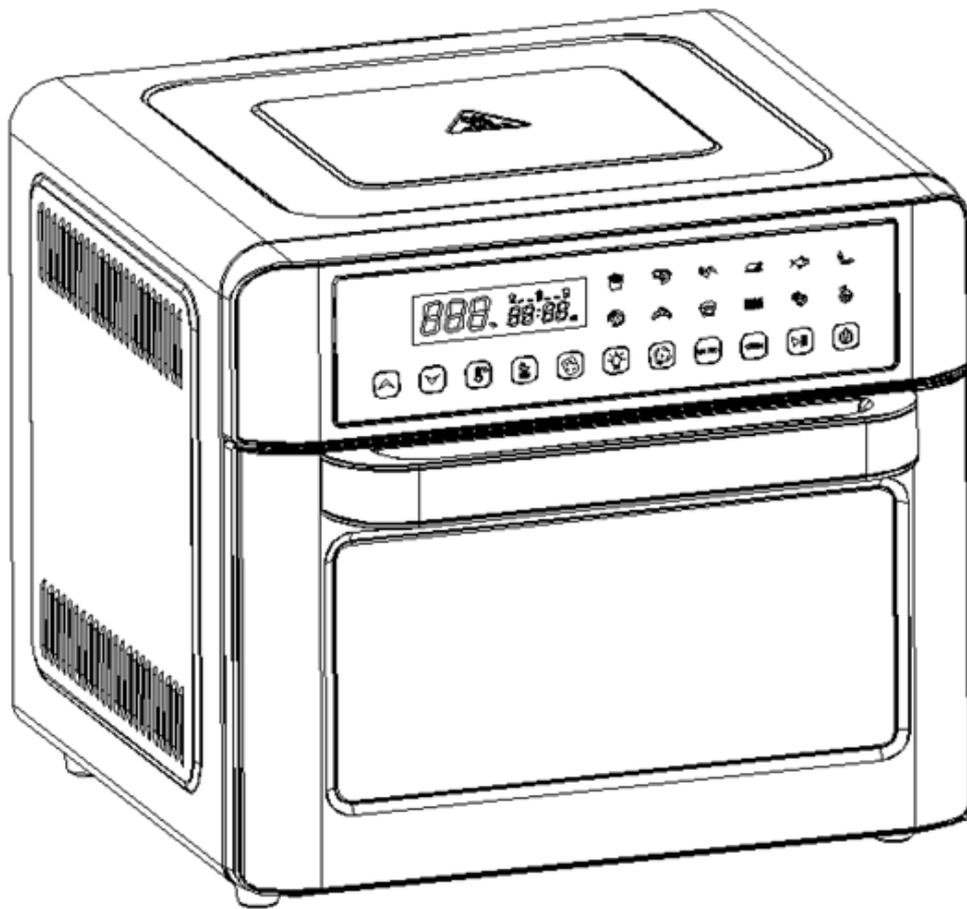


COOKOLOGY

Instruction Manual

Digital Air Fryer and Oven



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

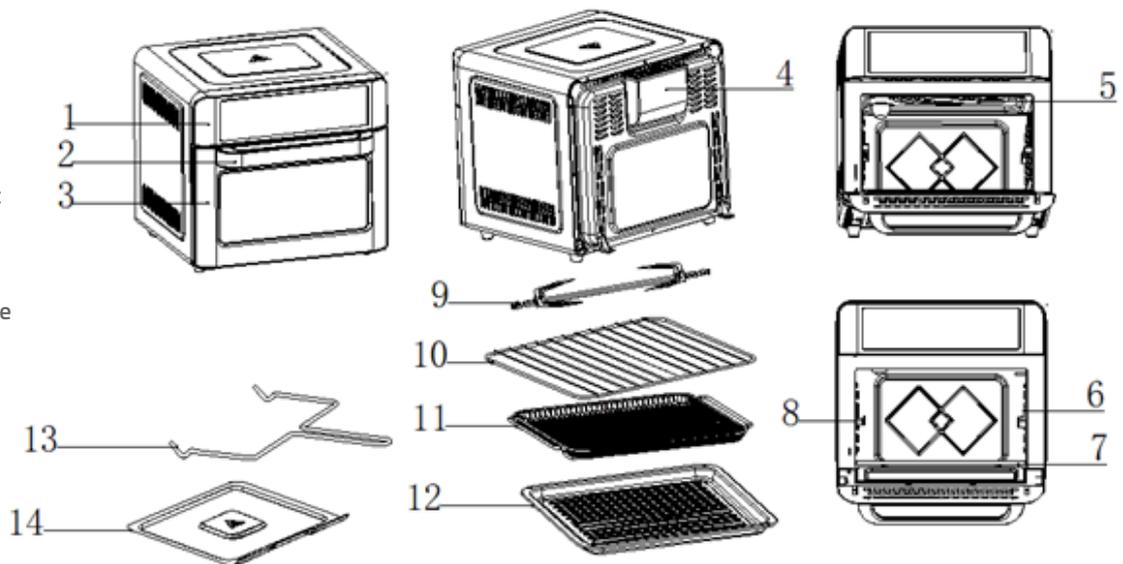
MODEL: CAF250DI

PLEASE REGISTER YOUR NEW APPLIANCE AT WWW.COOKOLOGY.COM

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KNOW YOUR AIRFRYER OVEN

1. Control panel
2. Door handle
3. Door
4. Hot air outlet
5. Heating element
6. Door
7. Drip tray
8. Door
9. Rotisserie fork set
10. Wire rack
11. Mesh rack
12. Baking plate
13. Rotisserie lift handle
14. Crumb/Drip tray



USER GUIDE: SAFEGUARDS

- Check the socket is the correct voltage for your air fryer oven.
- Never use your air fryer oven 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 oven. Always use the handle or the button instead.
- Only use your air fryer oven for its intended use.
- Don't allow the cord for your air fryer oven to hang over the edge of a table or worktop as it could be pulled off.
- Don't let the air fryer oven sit near a gas or electric burner. Don't put it in a heated oven.
- Don't sit the oven 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 oven is in use.
- Never immerse the air fryer oven in water.
- When cleaning always unplug and allow to cool down before removing parts.
- Always disconnect the air fryer oven when not in use.
- Don't let children aged eight or under use the air fryer oven. Older children cooking with it should always be supervised by an adult.
- The air fryer oven is intended to be used in domestic environments
- Do not use saucepans within the oven

Warning: do not immerse the oven in water or any other liquid for cleaning.

Clean the accessories with soapy water. Dry all parts thoroughly before use.

CAUTION!

Do not cover the air inlet and outlet opening while the appliance is operating.

Never touch the inside of the appliance while it is operating .

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INTRODUCTION

This device is both an air fryer and oven and provides a simple and healthy way to cook your favorite food. High temperature air circulates rapidly in all directions within the oven and can cook all kinds of dishes without adding any oil or oil mist.

USING YOUR AIR FRYER OVEN 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 oven. 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.

USING THE ACCESSORIES

Wire rack, net rack, baking tray

Wire racks, grids and baking trays can be used not only for dehydration, but also for cooking crisp snacks, fish, steak, or heating pizza.

To install the wire rack or baking tray, slide into the grooves in the oven walls

Drip tray

Use a drip pan for cooking and easy cleaning. When in use, put the drip tray into the bottom of the applicator. It's easy to take out and clean.

Barbecue fork set

Barbecue forks are used to roast large pieces of meat or whole chickens

Install the fork on the shaft. Put the shaft longitudinally through the meat / chicken in the center.

Install another fork on the shaft. Slide two forks into the meat / chicken and adjust the meat / chicken to the middle of the shaft

Then unscrew the screw and lock the fork in place. If necessary, the fork can be adjusted closer to the middle, but not outward to the spiral grooves at both ends.

When using the barbecue fork, be sure to select the rotation function to obtain better and consistent cooking results

Make sure the meat or chicken is not too big to rotate freely in the oven. Maximum 1.3 kg.

the chicken can be tied together with yarn to ensure sufficient rotation space,

When roasting chicken or large pieces of meat, please put a baking tray below to receive the oil.

The baking tray is placed as shown in the figure

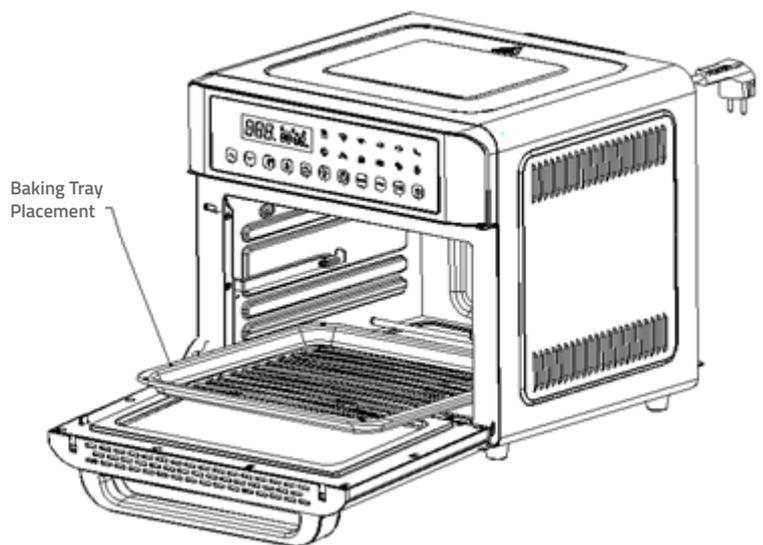
Suitable for French fries, roasted nuts and other snacks

To install the barbecue basket, put the rectangular end of the rotating shaft into the hole on the right and put the other side on the rotating frame on the left

When using the barbecue basket, be sure to select the rotation function to obtain better and consistent cooking results.

Rotisserie lift handle tool to be used to remove the barbecue basket or fork from the equipment.

Place the removal tool under the shaft on both sides of the barbecue basket or fork set, and then gently remove the barbecue basket or fork set.



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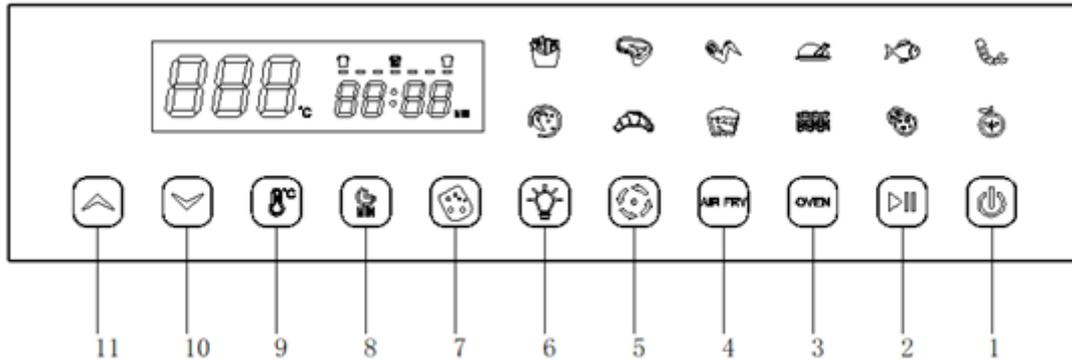
USING THE AIR FRYER OVEN

Always defrost frozen meat before cooking in the air fryer. 

PREPARE FOR THE OVEN

Place the appliance on a stable level horizontal and heat resistant surface.

IMPORTANT! Do not place the appliance on non-heat-resistant surface.



1. Power key - After inserting the device, the switch touch key is turned on, the touch key is turned on, and the indicator light on the display panel is on
2. Pause start touch key - After the menu is selected, touch this key to start the machine. When the machine is working, you can also touch this key to suspend and the work.
3. OVEN button - When the appliance is plugged in, press the OVEN button to use the oven.

The preset functions of the oven, time and temperature will light upon the display.
The preset functions are as follows:

Icons	Pre-set	Time	Temperature
	Pizza	15 minutes	200°C
	Bake	25 minutes	180°C
	Cake	23 minutes	200°C
	Bacon	6 minutes	190°C
	Cookies	12 minutes	180°C
	Dehydrate	4 hours	65°C

Note: use the below table for reference only. Actual cooking time and temperature may have to be adjusted depending on the quantity or size

4. AIR FRY - When the appliance is plugged in, press the AIR FRY button to use the air fryer time and temperature will light up on the display.

The preset functions areas follows:

Icons	Pre-set	Time	Temperature
	Fries	20 minutes	220°C
	Steak	10 minutes	220°C
	Wings	15 minutes	220°C
	Chicken	40 minutes	220°C
	Fish	18 minutes	180°C
	Prawns	12 minutes	160°C

Note: use the below table for reference only. Actual cooking time and temperature may have to be adjusted depending on the quantity or size

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USING THE AIR FRYER

Always defrost frozen meat before cooking in the air fryer. 

5. Rotate button - When cooking in a barbecue basket or oven, press the rotate button. When using this function, the icon will illuminate the display.

You can stop this function at any time by pressing the rotate button again.

6. Light button - Press the light button, the icon will light up on the display and the internal light will light up. During cooking, the light will be on for 30 seconds. When the oven door is opened, the internal lighting will last for 3 minutes. When the oven door is closed, the internal lighting will be turned off automatically.

Press the light button again and you can turn off the light at any time.

7. Toast touch key - Touch this key, the icon will flash on the display screen, and then touch this key to select the color level of toast from gear 1 to 7.

8. Time touch key - Touch this key to reset the time.

You can reset the accurate cooking time by hour or minute, you can increase the time from 1 hour to 24 hours under the dry fruit function, and you can increase or decrease from 1 minute to 1 hour under all other functions.

9. Temperature touch key - Touch this key, the temperature will flash on the display screen, and then touch the plus or minus key to adjust the temperature. You can reset the accurate cooking temperature you can set, or adjust the cooking temperature from 40 to 80 under the dry fruit function, from 80 to 220 under the air fry button function, and from 80 to 200 under the oven button function.

10. Time / temperature reduction touch key

Touch this button to reduce the time or temperature. Touch it once to reduce the time in 1 minute and the temperature in 5.

11. Time / temperature plus touch key - Touch this button to add time or temperature. Touch this button to add time in 1 minute and temperature in 5.

COOKING WITH YOUR AIR FRYER / OVEN - TOP TIPS!

- Select the right cooking accessories (wire rack, mesh rack, backing plate, rotating basket or fork set) for your food.
- Put the food on the cooking accessories and put the accessories with food in the correct position. Close the oven door.
- Select the air fryer or oven, select the preset function or manually set the time and temperature, and then press the start / Cancel button to start cooking.
- When cooking any food with a barbecue basket or fork, touch the rotate button. If necessary, press the light icon to check the cooking process.

Note: you can open the door for inspection at any time during cooking. When the door is opened or the power is disconnected, the device will pause. When the door is closed or the power is turned on again, the device will continue cooking. If the door is opened or powered off for more than 2 hours during cooking, the device will automatically return to cooking mode.

Warning!

During the cooking process, accessories will become very hot. When you remove, make sure you have a trivet or a heat resistant surface nearby to place it on. To prevent heat damage to be surface, NEVER place hot accessories directly on a counter /bench top or table.

You can reset the time and temperature during the cooking process in case it is necessary.

After the cooking process is completed, the equipment will automatically stop heating and emit 5 beeps.

The end will be displayed on the display

Open the door and take out the accessories and food.

Handle the tools with care to avoid injury.

Be careful, electrical appliances and accessories are very hot! Always use oven gloves or forks.

Handle with care to avoid injury.

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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 oven for a further cooking time period until it is fully cooked.

Category	Food	Amount(g)	Time(min.)	Temperature(C)
Potato&chips	Thin frozen chips	600-700	15-22	220
	Thick frozen chips	600-1000	20-25	220
	Potato gratin	800-1000	25-30	220
Meat&Poultry	Steak	500-1200	10-15	180
	Porkchop	750-1200	15-20	220
	Hamburger	400-800	10-15	180
	Sausage roll	500-1000	13-15	220
	Drumsticks	500-1000	25-30	180
	Chicken breast	500-1000	20-25	180
	Chicken	500-1400	30-40	220
Snacks	Spring rolls	500-1000	10-15	180
	Frozen chicken nuggets	600-1000	10-15	220
	Frozen fish	600-900	12-18	180
	Frozen bread crumbed cheese snacks	500-900	8-12	220
	Stuffed vegetables	400-800	10	160
	Dried fruit		240	35
Baking	Cake	800	20-25	220
	Quiche	800	20-22	180
	Muffins	800	15-18	220
	Sweet snacks	800	20	160

Tips:

Smaller foods usually require slightly shorter cooking time than larger foods.

During cooking, stirring the food once can ensure that all the food is cooked evenly.

It is recommended to add a little vegetable oil to fresh potatoes to get a crisper effect.

Vegetable oils can only be added before the cooking process begins.

Baked cakes, waffles and fragile foods should be put on the baking pan and put in the air frying pan and oven.

You can also cook food in an air frying pan or oven. Just set the temperature to 160 ° C for up to 10 minutes.

Cut into thin slices of about 5mm and place the airflow rack evenly in the oven. It is better to keep a little space in the middle to facilitate the circulation of hot air.

As 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 oven for a further cooking time period until it is fully cooked.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer oven does not work	The appliance is not plugged in	Connect the supply cord plugin to an earthed power outlet socket. Check the power outlet socket is switched on.
Food not well cooked.	Too much food	Put smaller quantities in the oven. Small batch frying is more uniform
	The set temperature is too low	Set a higher temperature
	The set time is too short	Set a longer time
Fried snacks are not crispy	You used a type of snacks meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil on to the snacks for a crispier result. Do this before starting the process
	The baking plate contains grease residues from previous use	Make sure you clean the appliance and accessories properly after each use
Fresh fries are fried unevenly	You did not use the right potato type	use fresh potatoes to ensure they stay for during frying
	you did not rinse the potato fries properly before frying	Rinse the potato fries properly to remove starch from the surface
French fries are not crispy	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potato fries properly before you add a mist of oil. Cut the potato sticks smaller for a crispier result. When fryer frozen fries, preheat the air fryer to 200C

If problems are still occurring, you can contact us at help@cookology.com

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CLEANING AND MAINTENANCE

- Clean and cool thoroughly after each use
- Unplug the power cord from the power outlet and ensure that the equipment is thoroughly cooled before cleaning.
- Use scouring pad with mild detergent to clean the inside and outside of doors and equipment.
- Accessories can be washed in a dishwasher. Do not use abrasive cleaning materials.
- Ensure that all parts are clean and thoroughly dry before storage.

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

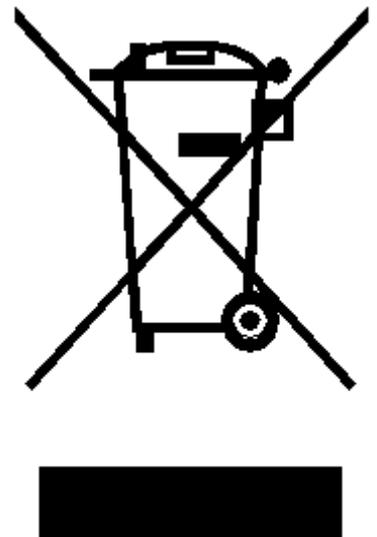
Your Cookology Appliance is covered by a 1 year guarantee from the date of purchase. If a fault develops during this period, please contact our customer service team to arrange support on making your claim. Please note: Upon receipt of your appliance, be sure to register your warranty by visiting our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