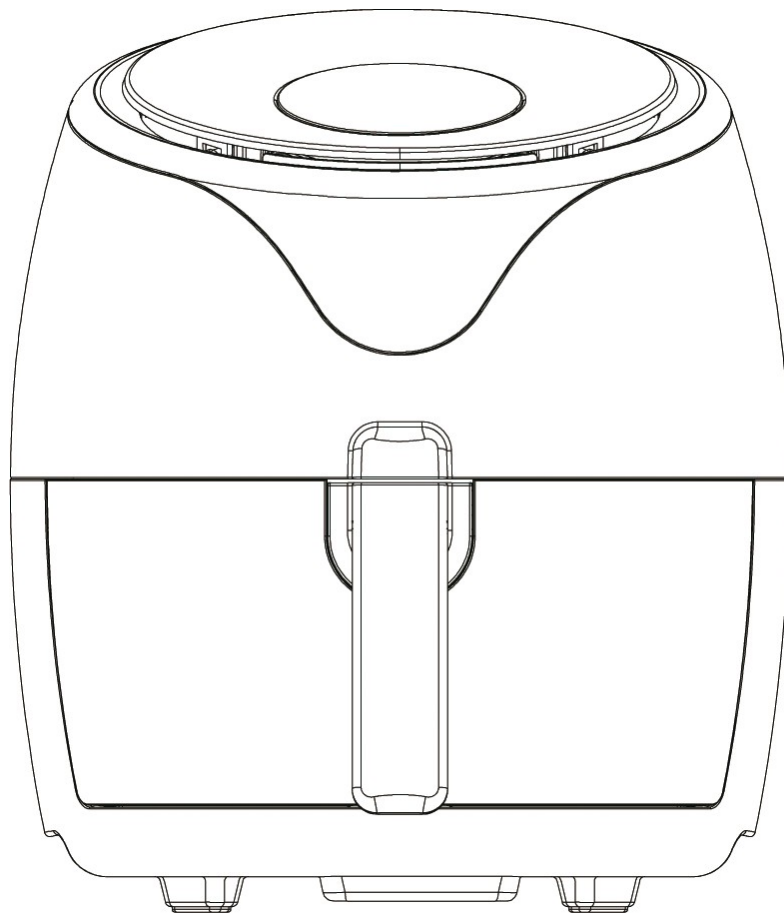




Air fryer - 3,5 Litres

Model OT-AF-35BS-DIGITAL

220-240 V / 50-60 Hz / 1400 W

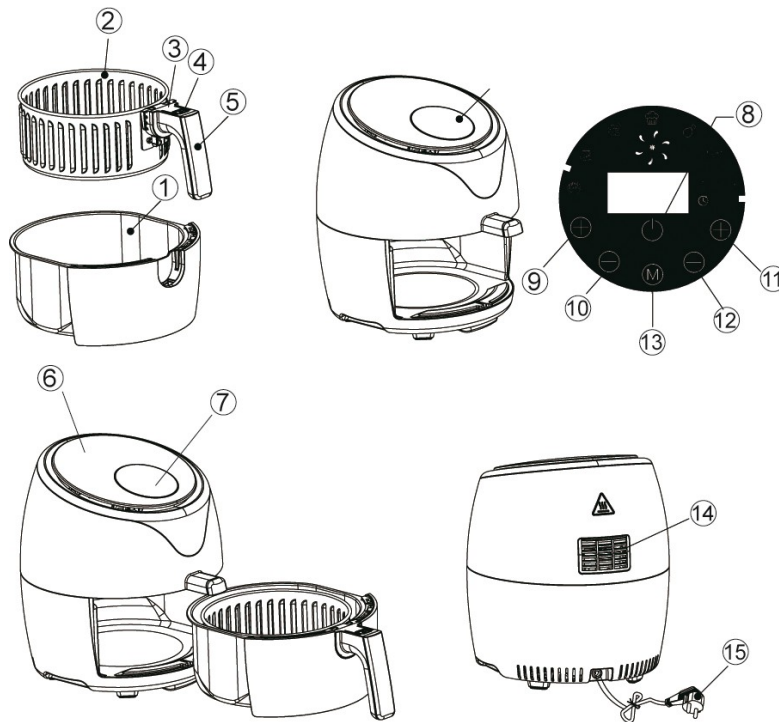


Introduction

Thank you for purchasing a product from Ozeanos.
Please read the instructions carefully before using the device.
If you have any question about using the product, please contact us.

This airfryer provides an easy and healthy way to prepare your favorite food. By using rapid air circulation and a grill it is possible to prepare numerous dishes. Best of all, the air fryer will heat food from all directions and most ingredients will not need any oil.

Product overview



1. Pot
2. Frying basket
3. Protection cover for 4.
4. Basket release button
5. Basket handle
6. Air inlet
7. Digital touchscreen display
8. On/off power button
9. Temperature +
10. Temperature -
11. Time +
12. Time -
13. Program menu
14. Air outlet
15. Power cord

Important safety measures

Basic safety precautions should always be followed when using electrical appliances:

1. Read the complete operating instructions carefully.
2. Do not touch hot surfaces. Use handles or gloves.
3. To protect against electrical shock, do not immerse cables, connectors, or other components (other than the pot and frying basket) in water or other liquids.
4. Do not leave children unattended near the unit.
5. Disconnect the power plug from the power outlet when not in use and before cleaning. Allow to cool before placing or removing parts.
6. Do not operate the device with a damaged cable or plug, or after the device has malfunctioned or has been damaged in any way. Contact us or a professionally trained service facility.
7. The use of third-party accessories that are not compatible with the device may result in injury.
8. Do not use outdoors.
9. Do not place the appliance on a hot gas or electric stove or in a heated oven.
10. Extreme care should be taken when moving the unit if it contains hot oil or other hot liquids.
11. Do not use the device for any other purpose than intended.

Attention!

1. Do not immerse the housing in water or rinse under running water (to avoid damaging the electrical and electronic components)!
2. Avoid the ingress of liquids into the device (risk of short circuit)!
3. Store ingredients carefully in the frying basket to prevent them from contact with the heating elements!
4. Do not cover the air inlet and the air outlet when the appliance is switched on!
5. Do not fill the pot with oil as this may cause a fire!
6. Do not touch the inside of the device while it is in operation!

Warning!

1. Check that the voltage indicated on the device corresponds to the local mains voltage.
2. Do not use the device if the plug, power cord or other parts are damaged.
3. If necessary, have the device repaired only by an authorized specialist.
4. Keep the device and the power cord out of the reach of children.
5. Keep the power cord away from hot surfaces.
6. Do not connect the device to the mains with wet hands and do not operate it with wet hands.
7. Make sure that the device is connected to a grounded power outlet. Always make sure that the plug is correctly plugged into the socket.
8. Do not connect the device to an external timer.
9. Do not place the device near flammable materials such as tablecloths or curtains.
10. Do not place the device too close to a wall or other device. Leave at least 10 cm of clearance on the sides, above and on the back of the unit. Do not put anything on the device.
11. Do not leave the device unattended.
12. During hot air roasting, hot steam is released through the air outlets. Keep hands and face at a safe distance from the vapor.
13. Immediately disconnect the power plug from the outlet if dark smoke leaves the device. Wait for the smoke to disappear before removing the pot from the device.
14. Place the device on a horizontal, level and stable surface.
15. This device is intended for domestic use only. It may not be suitable for use in professional environments such as company kitchens or restaurants.
16. The warranty is void if the device is not used in accordance with the instructions and guidelines in this manual.

The device needs about 30 minutes to cool down before it can be cleaned.

Automatic shutdown

The unit has a built-in timer that automatically shuts off the airfryer when the countdown is zero.

Electromagnetic fields








The device complies with all standards regarding electromagnetic fields. When handled properly, there is no danger to the human body, according to available scientific

evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean frying basket and pot with hot water, a little detergent and a non-abrasive sponge. These parts are dishwasher-safe.
3. Wipe the device inside and outside with a clean cloth.
4. Place the device on a stable, horizontal and even area.

Important instructions on using the device:

1. Holding the unit with one hand, press the release button with the other hand to remove the frying basket from the pot.
2. Do not fill the pot with oil or other liquids.
3. Place the ingredients in the frying basket, place the frying basket in the pot and push them into the device. Do not fill in too much it may affect the quality of the food.
4. Press the power button symbol  on the touchscreen display to turn on the device.
5. To set the temperature to the desired value (e.g. according to the proposed values in the list below), press the symbol  on the touchscreen display. Press the symbols + or – until the correct temperature is set.
6. To set the timer to the desired value (e.g. according to the proposed values in the list below), press the symbol  on the touchscreen display. Press the symbols + or – until the correct time is set. Press the  symbol on the touchscreen display to start the cooking process.
7. To use one of the pre-programmed cooking options, press the symbol  on the touchscreen display. A food symbol appears on the display. Keep the  button pressed to see all seven symbols: French Fries, pork, shellfishes, baking, chicken, meat/steak and fish.
8. Choose your desired cooking option and then press the symbol  to start the cooking process.
9. Once the cooking process has begun, a red fans symbol rotates to indicate that the food is being cooked.
10. During operation the red light will turn off occasionally. This indicates that the heating element will be turned on and off to keep the desired temperature.
11. Excessive oil from the cooked food will be collected at the bottom of the pot.
12. Some food needs to be shaken or turned around after half of the cooking time. Take the pot out of the air fryer to shake the food. Do not press the release button while shaking.
13. If you want to reduce weight and just want to shake the frying basket, you have to put the pot on a heat-resistant underlayment. Move the protection cover and then press the release button. Take out the frying basket to shake the food.

NOTE: If you remove the frying basket to shake the food during the cooking process, you need to press the button  again after putting the frying basket back to the air fryer.

Hint: If you cook food that needs to be shaken or turned around during the cooking process, e.g. French fries, you can set the timer to half of the cooking time. If you hear the bell, you can shake or turn around the food. You need to set the timer again to

continue.

1. When the timer rings, take the pot out of the device and put it on a heat-resistant underlayment. Check if the food is cooked properly. If not, put the pot with the frying basket back to the device and continue cooking for some minutes.
2. Take the pot out of the device after cooking and put it on a heat-resistant underlayment.
3. Move the protective cover and press the release button before pouring the food onto a plate. DO NOT tilt the frying basket before removing it from the pot to avoid the excessive oil collected at the bottom of the pot to be poured onto the food.
4. After cooking of the food, you can directly use the air fryer again to cook more food if required.

Hint: Use tongs to take out sensitive or bigger food.

Examples for manual settings of time and temperature:



Fish: 165 degrees, 20 minutes



Cake: 160 degrees, 30 minutes



Chicken legs: 190 degrees, 20 minutes



French fries: 200 degrees, 20 minutes



Steak: 190 degrees, 20 minutes

Information about commonly used ingredients

Food	Quantity g (min./max.)	Time (min)	Temp.	Shake	Info
Thin frozen French fries	300-700	9-16	200	yes	-
Thick frozen French fries	300-700	11-20	200	yes	-
Self-made French fries (8 x 8 mm)	300-800	16-20	200	yes	plus ½ tbs oil
Self-made potato wedges	300-800	18-22	180	yes	plus ½ tbs oil
Self-made potato cubes	300-750	12-18	180	yes	plus ½ tbs oil
Hash browned potatoes	250	15-18	180	yes	-
Potato gratin	500	15-18	200	yes	-
Meat and poultry steak	100-500	8-12	180	-	-
Pork chops	100-500	10-14	180	-	-
Hamburger patties	100-500	7-14	180	-	-
Kilted sausages	100-500	13-15	200	-	-
Poultry drumstick	100-500	18-22	200	-	-
Chicken breast	100-500	10-15	180	-	-
Breaded chicken	100-300	8-15	180	-	Add a bit of oil to the breading
Fish	150-400	10-18	200	-	-
Shellfishes	100-400	7-15	180	-	-
Spring rolls	100-400	8-10	200	-	-
Frozen chicken nuggets	100-500	6-10	200	-	-

Frozen fish fingers	100-400	6-10	200	-	-
Mixed vegetables	100-400	8-12	180	-	-
Quiche	300	20-25	160	-	Ovenproof dishes
Muffins	80-300	8-13	180	-	Ovenproof silicone cake mould
Cake	200-400	15-25	160	-	Cake tin
Pre-baked toast / Warm-up bread roll	50-200	3-6	200	-	-
New bread/bread roll	100-500	12-25	180	-	-

Example: Homemade French fries

Peel the potatoes and cut them into strips about 8 x 8 mm wide. Wash the French fries and dry them. Put half a tablespoon of oil and the potatoes in a bowl and mix well. Airfry the French fries according to the above given time and temperature.

You will find many other recipes for various foods on the internet.

Cleaning

Clean the device after each use.

Do not clean the pot, the basket, or the inside of the appliance with metal utensils or abrasive cleaners, as they may damage the non-stick coating.

1. Unplug the power cord and allow the unit to cool.

Note: Remove the pot to allow the air fryer to cool faster.

2. Wipe the outside of the device with a damp cloth.

3. Clean the pot and basket with hot water, some detergent and a non-abrasive sponge. Alternative: The pot and the basket are dishwasher-safe.

Hint: If dirt is trapped on the frying basket or on the bottom of the pot, fill the pot with hot water and some detergent. Put the frying basket in the pot and let soak for about 10 minutes before proceeding with the cleaning.

4. Clean the heating element with a soft cleaning brush if it is dirty.

Storage

1. Pull the plug out of the socket and allow the device to cool thoroughly.

2. Make sure that all parts are clean and dry for storage.

Environment

Do not dispose of the device in the normal household waste. Return it to an official collection point for recycling. In this way you make a valuable contribution to

environmental protection.

Warranty and service

If you need help with problems or any other information, visit our website, contact us or contact your dealer.

Troubleshooting

<i>Problem</i>	<i>Possible reason</i>	<i>Solution</i>
The airfryer doesn't work.	The appliance is not connected.	Plug the power plug into a power outlet.
The content is not done.	1. You did not set a timer.	Set the timer and press the start button.
	2. You have filled too much into the frying basket.	Put a smaller amount of food in the basket. Smaller quantities are easier to fry.
	3. The temperature is too low.	Set the required temperature.
The content is fried unevenly.	The content was not shaken. Certain contents must be shaken halfway through the preparation time.	Shake contents that lie on top of each other (for example French fries) halfway through the cooking time.
Fried snacks are not crispy when they are done.	You have a snack that needs to be fried in a traditional deep fryer.	Take oven snacks or coat the snack with a little oil for a crispy finish.
I can not push the pot properly into the device.	1. There's too much content in the basket.	Do not fill too much food into the basket.
	2. The basket is not properly placed in the pot.	Press down the frying basket in the pot until it clicks into place.
White smoke comes out of the device.	1. You're preparing very greasy food.	If you prepare greasy food, a large amount of oil will run into the pot. The oil causes white smoke and the pot may heat up more than usual. However, this does not affect the device or the food.
	2. The pot still contains fat residues from the previous use.	White smoke is caused by heated fat. Make sure you clean the pot properly after each use.
Fresh French fries are fried unevenly.	1. You have taken the wrong potato form.	Use fresh, firm potatoes.
	2. You did not rinse the potato sticks properly.	Rinse the potato sticks thoroughly to remove any external starch residue.

Fresh French fries are not crispy when they come out of the airfryer.	The crispness of French fries depends on the amount of oil and water in the fries.	1. Make sure the potato sticks are properly dried before adding oil.
		2. Cut thinner potato sticks to make them crispier.
		3. Add a little more oil.

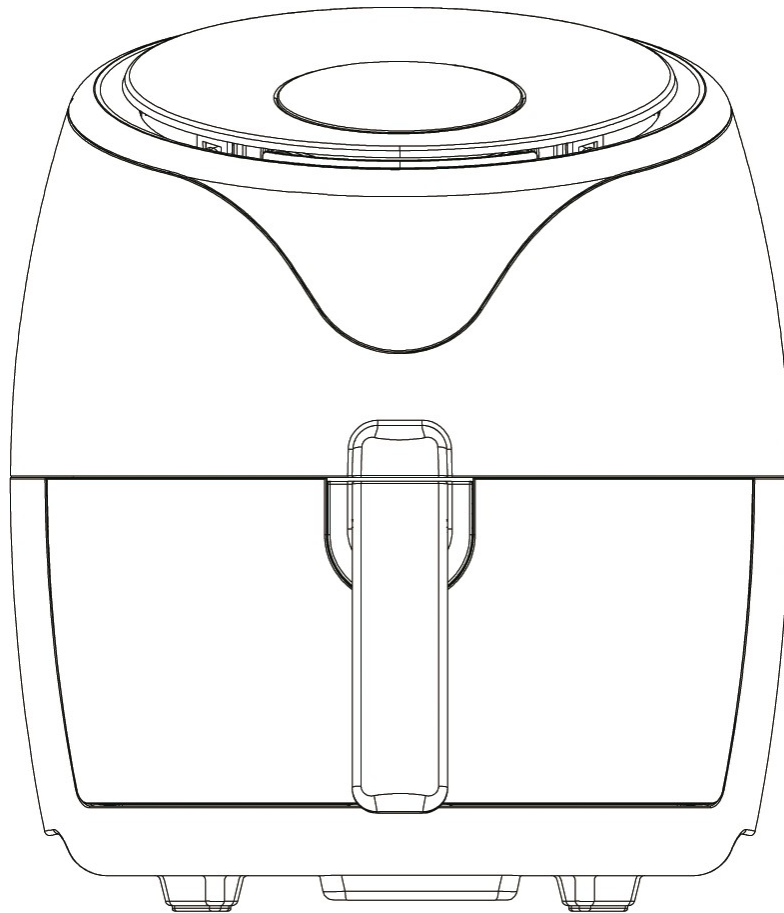
Inform yourself about our entire product range on our homepage.

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