

 **HADEN**
ESTD. ENGLAND 1958



INSTRUCTION MANUAL



PRODUCT CODE: 206978

DUAL BASKET AIR FRYER



How Can We Help?

The Haden team is always interested in what you have to say, so why not get in touch?



Call us
01909 544 570



Email us
info@haden.com

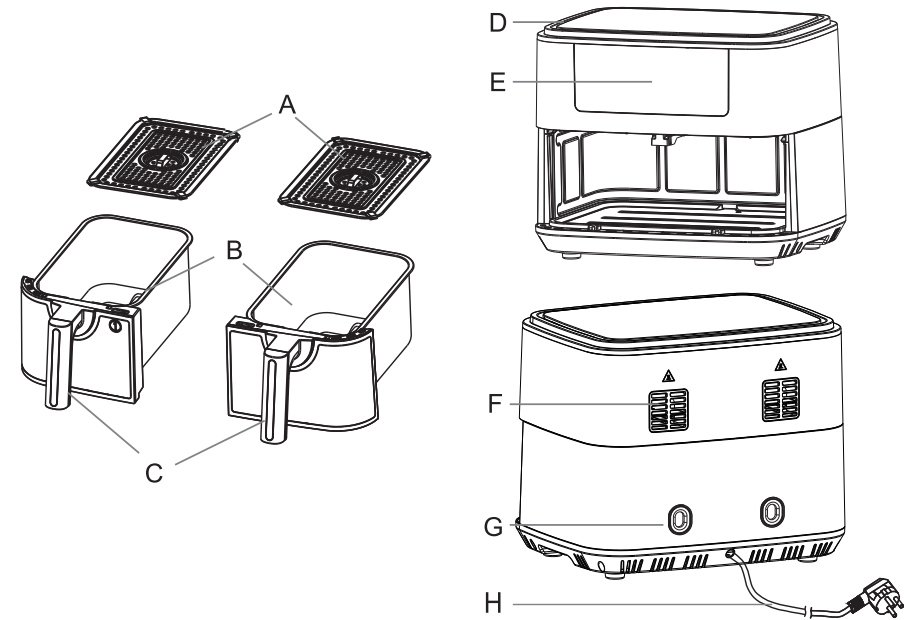


Write to us
**Team Haden, Sabichi Homewares Ltd,
Priorswell Rd, Worksop, S80 2BY**



Visit us
www.haden.com

COMPONENTS



- A.** Grill trays
- B.** 4.5L Basket x2
- C.** Basket handles
- D.** Air Inlet
- E.** Control Panel
- F.** Air Outlet vents
- G.** Cord storage
- H.** Power cord

SAFETY INSTRUCTIONS

When using this appliance, the following basic safety precautions should always be taken.

- Read all instructions.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the tray, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service centre or similarly qualified persons in order to avoid a hazard.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the frying tray from the appliance.
- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and refuses any liability for any damage that is caused.

SAVE THESE INSTRUCTIONS

INTRODUCTION

This Air Fryer provides an easy and healthy way of preparing a wide assortment of food - with little or no oil! The air fryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

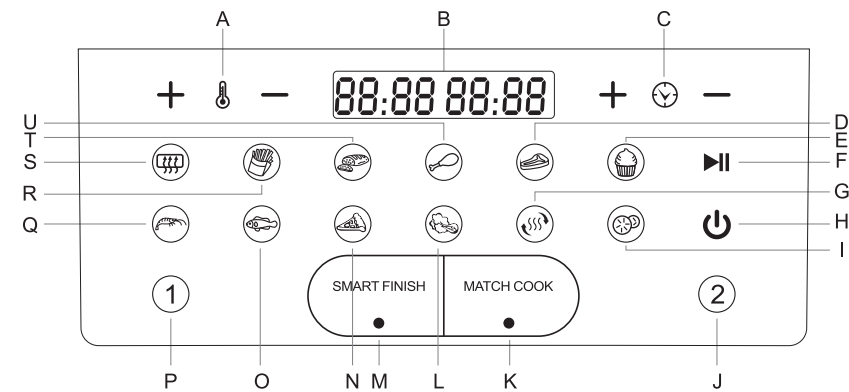
BEFORE FIRST USE

1. Remove all packing material.
2. Remove any stickers or labels from the appliance - other than the rating label.
3. Thoroughly clean the frying basket and tray with hot soapy water using a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.
5. Dry all parts thoroughly before use.
6. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.

CONTROL PANEL






- | | |
|----------------------------------|------------------------|
| A. Temperature + / - keys | L. Vegetables |
| B. LED Screen | M. Smart Finish |
| C. Time + / - keys | N. Pizza |
| D. Steak | O. Fish |
| E. Cake | P. Basket 1 |
| F. Start/Pause | Q. Prawns |
| G. Re-heat | R. French fries |
| H. On/Off button | S. Pre-heat |
| I. Dehydrate | T. Meat |
| J. Basket 2 | U. Drumsticks |
| K. Match Cook | |

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the basket in the frying tray.
3. Insert the frying tray into the appliance.
4. Ensure that the cable is clear of obstacles and not hanging off the edge of the counter.
5. Do not fill the frying tray with oil or any other liquid.
6. Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.
7. Ensure that nothing is blocking the outlet vent.






USING THE AIR FRYER

Turning the Air fryer ON/OFF

1. Plug the into the mains socket. The air fryer will beep and the control panel will light up, before going into standby mode with only the  lit up.
2. Touch the  button to turn the Air fryer on, the control will light up at the same time.
3. If you press the  button again this will stop the air fryer. It will beep and go back into standby mode.

Note: If there is a power cut or the air fryer is unplugged during use the display will go off. Once power is back or plugged back in, the air fryer will continue the program previously set.

Start / pause

1. After selecting a cooking function, time and temperature press the  button.
2. The  will start to flash, followed by a beep and the Air fryer will start to work.
3. To pause the air fryer, press . The  will stop flashing and it will beep before stopping. To restart press the  again.

Setting the Temperature

The temperature control range is 50-200°C*.

1. Each press of the Temperature +/- keys will increase/decrease the temperature in increments of 10°C. The temperature will flash 3 times in the display to confirm the setting chosen.

Note: When 200°C is reached, if the temperature key is touched again the display will loop back to 50°C.

2. Short press the button to adjust gradually or press and hold to change the temperature more quickly.

*Dehydrate function operates between 30-80°C.

Setting the Timer

The time range is 1 to 60 mins*.

1. Each press of the Timer +/- buttons will increase/decrease the time by 1 minute. The time will flash 3 times in the display to confirm the setting chosen.





Note: At 60 minutes, if the button is touched again the display will loop back to 1 minute.

2. Short press the keys to adjust gradually or press and hold to change the time more quickly.

*Dehydrate function operates between 30-1440 minutes (24hours).

Auto Cook Functions

Once plugged in and in standby:

1. Place food in the baskets.
2. Press the  button to turn on the air fryer.
3. Press the  or  button, to select basket 1 or 2.
4. Select the icon of the auto cooking function required.
5. The default temperature and timer will show in the displayed. Alternately, you can adjust these setting by pressing the Temperature +/- and / or the Time +/- button to meet your liking.
6. If cooking with both baskets touch the other basket button and repeat steps 3 and 4.
7. Press the  button to begin cooking.
8. When the timer has elapsed, the motor will continue to operate for approximately 1 min to cool the air fryer. The display will

show '00' and the heating element will stop working. The air fryer will beep before the air fryer enters standby mode.

9. Remove the drawer from the air fryer and place it on a heat-resistant surface.
10. Check if the food is ready:
 - If the food is not ready yet, return the basket to the air fryer, and turn back on for a couple of minutes until ready.
 - If the food is ready empty the drawer into a bowl or onto a plate. Take care if tilting the basket as any excess oil that has collected on the bottom will leak onto the food.

CAUTION: Take care when tilting the basket as the grill tray may move or fall out of the basket.

CAUTION: DO NOT touch the basket during and for some time after use, as it gets very hot. Only hold the drawer by the handle.

When a batch of food is ready, the air fryer is instantly ready for preparing another batch. However, if the air fryer is not required for further cooking, turn it off and unplug it from the mains socket. Leave the baskets open to allow the unit to cool down.

Smart Finish

Cook different foods in each compartment with different times and temperatures, use the 'Smart Finish' function to ensure that both compartments finish cooking at the same time.

1. Press ① and set the cooking program.
2. Press ② and set the cooking program.
3. Press the **SMART FINISH** button.
4. Press the ▶|| to start cooking.

Match Cook

Use the 'Match Cook' function when using both compartments to cook the foods, cooking will finish at the same time for both compartments.

1. Press the **MATCH COOK** button
2. Set the cooking program.
3. Press the ▶|| to start cooking.

Pre-Heat

To pre-heat the Air fryer before cooking:

1. Select the required basket or both.
2. Select Pre-Heat function button. This will pre-heat the drawer at 180°C for 3 minutes.
3. Press the ▶|| button to start.

Note: Pre-heating the grill plate helps achieve a chargrill effect when cooking food or add extra crispness to chips and other coated ingredients.

Air Fryer Basket Safety Switch

The air fryer has a safety switch in the basket, designed to stop the unit from accidentally turning on whenever the basket is not properly situated inside the air fryer or the timer is not set.

Before using your air fryer, please ensure that the grill plate is inside the basket and the basket is fully closed.

Removing the basket













The drawer can be removed fully from the air fryer. Pull on the handle to slide the drawer out of the air fryer.

Auto Off Function

The Air fryer is fitted with an automatic switch off function. This will activate when the timer has elapsed, the air fryer will beep and go in Standby automatically.

Note: To turn the unit back on press the ⏻ button.

PRE-SET COOKING FUNCTIONS

ICON	FUNCTION	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE (°C)
	Pre-heat	3	180
	French fries	18	200
	Meat	12	200
	Drumsticks	20	200
	Steak	12	180
	Cake	25	160
	Prawns	8	180
	Fish	10	180
	Pizza	20	180
	Vegetables	10	160
	Reheat	15	150
	Dehydrate	360 (6 hours) Adjustable time: 30 - 1440	60

COOKING TIPS

- Try cooking food ingredients of similar sizes together. Large food will require more cooking time than smaller food.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result.
- Fry your ingredients in the air fryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients by setting the temperature to 150°C and the timer to about 15 minutes.

TIMING SUGGESTIONS

	Time (min)	Temp (°C)	Shake	Extra information
Potatoes & fries				
Thin frozen fries	12-16	200	Shake	
Thick frozen fries	12-20	200	Shake	
Home-made fries	18-25	180	Shake	Add 1/2 tbsp of oil
Home-made wedges	18-22	180	Shake	
Home-made cubes	12-18	200	Shake	
Rosti	15-18	180		
Potato gratin	18-22	180		
Meat & Poultry				
Steak	8-22	180		
Pork Chop	10-14	180		
Hamburger	7-14	180		
Sausage roll	13-15	200		
Drumsticks	18-22	180		
Chicken breast	10-15	180		
Snacks				
Spring rolls	8-10	200	Shake	Use oven ready
Frozen chicken nuggets	6-10	200	Shake	
Frozen fish fingers	6-10	200		
Frozen bread crumbed cheese snacks	10	200		
Stuffed vegetable	10	160		

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

MAKING HOME-MADE FRIES

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into fries.
2. Soak the fries in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the fries on top and mix until they are lightly coated with oil.
4. Remove the fries from the bowl with tongs so that excess oil stays behind in the bowl. Place the fries in the basket.

Note: Do not tilt the bowl to place all the fries in the basket, to prevent excess oil from collecting at the bottom of the basket.

5. Air fry the fries according to the timing suggestions (page 16).

CLEANING AND MAINTENANCE

Clean the appliance after every use.

The frying tray, basket and the inside of the appliance has a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- 1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the grill tray to let the air fryer cool down quickly.

- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the grill tray and basket with hot soapy water and a non-abrasive sponge.

Note: The grill tray and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, or at the bottom of the grill tray, fill the grill tray with hot water and with some washing up liquid. Put the basket in the grill tray and let it soak for approx. 10 minutes.

- 1 Clean the inside of the appliance with moist cloth
- 2 Clean the heating element with a cleaning brush to remove any food residues.
- 3 Do not submerge the air fryer in water!

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Store in a cool and dry place.

TROUBLESHOOTING

Problem	Cause	Solution
The air fryer does not work.	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required Preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the pot is too much.	Put smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see page 10).
	The preparation time is too short.	Turn the timer knob to the required preparation time (see page 10).
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pot into the appliance properly.	There is too much food in the tray.	Do not fill the tray beyond the Max amount indicated on the product.
	The pot is not placed in the pan correctly.	Push the pot down into the pan until you hear a click.

TROUBLESHOOTING

Problem	Cause	Solution
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°C when you fry greasy ingredients in the air fryer.
	The pan still contains greasy residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result. Add slightly more oil for a crispier result.

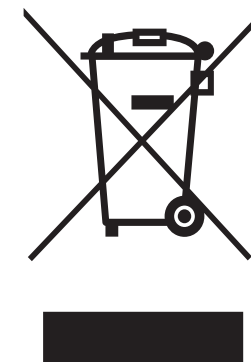
Note: When using the Air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the fryer

TECHNICAL DETAILS

Product Code	206978
Rated Voltage	220-240V 50/60Hz
Rated Power	2200-2600W
Pot Capacity	9 Litre
Basket Capacity	2 x 4.5 Litre

WASTE ELECTRICAL RECYCLING

This symbol indicates the product is classed as Electrical or Electronic Equipment and should not be disposed of with other household waste.



The Waste Electrical and Electronic (WEEE) Directive has been introduced across the EU:

- To recycle waste electrical products using the best available recovery and recycling techniques.
- To minimise the impact to on the environment
- To treat any hazardous substances
- To avoid increasing landfill

WEEE product should be disposed of by handing it over at a designated collection point. For more information about where to drop off your waste product for recycling please contact you local authority.

WARRANTY (UK & IRELAND ONLY)

This product is guaranteed for 2 years from the date of original purchase. If the product fails within this period due to faulty materials or workmanship, it will be repaired, replaced or refunded at our discretion. Proof of purchase will be required.

This warranty applies only to:

- Product installed and used in accordance with the instructions contained in this manual.
- Product used for domestic purposes only.
- Product purchased in the UK and Ireland.

This warranty does not cover:

- Cosmetic damage.
- Normal wear and tear of consumable parts.
- Incorrect voltage supply or power surges.
- Customer misuse, modifications or adjustments.
- Products with unreadable or removed serial numbers.

Haden disclaims any liability for incidental or consequential loss or damages.

In the event of a problem:

- Please refer to the troubleshooting tips section within your user guide for help and guidance.
- If you are still unable to resolve the problem, please contact our technical support team for assistance.

When contacting Haden please provide:

- Product model number. Model & serial numbers can be found on the product rating label.
- Date of purchase.
- Complete description of the problem.

This information will help our team assist you more quickly.

Help Line: 01909 544 570
Opening Hours: Monday - Friday 9am - 5pm
Email: info@haden.com



ESTD. ENGLAND 1958