

**MODENA**

# ***User Manual Book***

## ***Air Fyer Oven***

AF 1510 VGBL

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This manual book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through [www.modena.com](http://www.modena.com).

## **PART 1: IMPORTANT SAFETY INFORMATION**

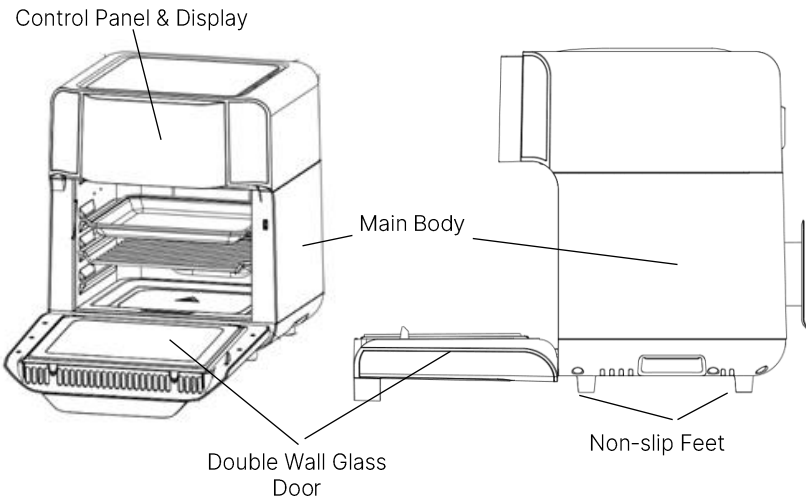
When using this appliances, basic safety precautions should always be followed:

1. Keep the box and packing material for storage.
2. Do not immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock or damage to the fryer.
3. Keep all the ingredients in the pan to prevent any contact from heating elements.
4. Do not cover the air inlet and air outlet when the appliance is operating.
5. Do not fill the pot with oil. Filling the pot with oil may cause a fire hazard.
6. Do not touch the inside of the appliance while operating.
7. Do not use the appliance if there is any damage to the plug, power cord, or other parts.
8. Do not go to any unauthorized person to replace or fix the appliance.
9. Keep the main cord away from hot surfaces.
10. Do not plug the appliance in or use the appliance with wet hands.
11. Make sure that the appliance is plugged into the wall socket properly.
12. Keep the cord and the appliance out of the reach of children.
13. Do not connect the appliance to an external timer switch.
14. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
15. Do not place the appliance against a wall or any other appliances while in operation. Leave at least 15 cm of free space on the back, sides, and above the appliance to keep air inlet/outlet clear.
16. Do not place anything on top of the appliance during operation.
17. Do not use the appliance for any other purposes than described in this manual.

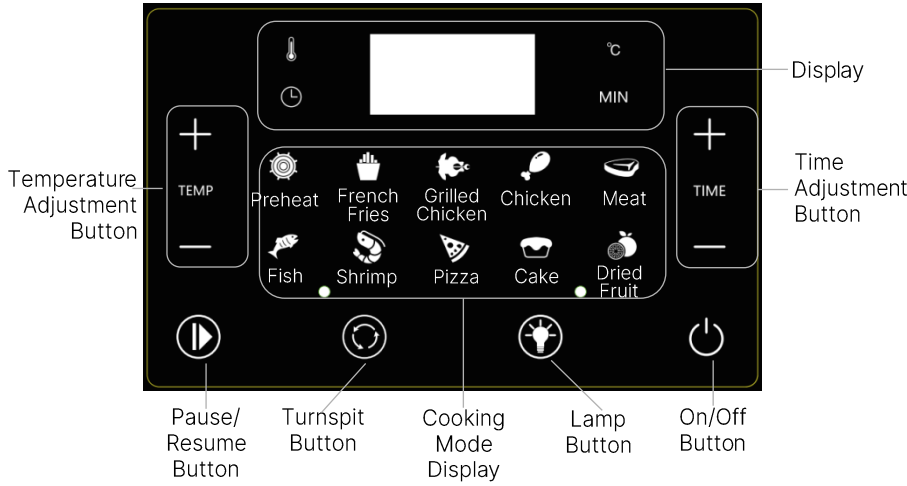
18. Do not leave the appliance unattended while it is operating.
19. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet opening. Be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
20. 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 pan from the appliance.
21. Ensure that the appliance is placed on a horizontal, even, and stable surface.
22. This appliance is designed for household use only. It is not safe to use in environments, such as staff kitchens, farms, motels, and other non-residential environments.
23. The warranty is void if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
24. Always wait 30 minutes for the appliance to cool down before handling or cleaning it.
25. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person to avoid a hazard.
26. 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised.
27. Keep the appliance and its cord out of reach of children less than 8 years old.

# PART 2: PRODUCT INTRODUCTION

## Main Components



## Control Panel and Display

















## PART 3: HOW TO USE



### Precautions

1. Place the air fryer on a flat and even surface.  
**Note:** Do not place the fryer on a surface that is not heat resistant.
2. Clean the grill tray and grill plate with hot water, soap, and a non-abrasive sponge.
3. Wipe the device inside and out with a clean cloth.  
**Note:** The device works with hot air; it is not necessary to fill the pans with oil and frying oil.
4. The air oven uses electronic technology to control temperature and time, with an adjustment range of 65-200°C and 5-60 minutes. User can use the default menu, or you can set the temperature and time as needed.
5. Place the grease collection tray on the bottom of the air fryer and close the glass door.

### Operating Instructions

1. Touch  to turn the device on.
2. Touch  to pause and resume the machine
3. Touch  to start the turnspit function (the grilled chicken is with rotation function, after touching grilled chicken function, the rotation will start automatically).
4. Touch  to turn on/turn off the machine light.
5. Touch the food symbol you want to cook. The display alternates between the preset times and temperatures.

Icon	Name	Description	Setting
	Preheat	Preheat the device before cooking for better cooking results.	200°C -15min
	French fries	Prepare fries and chips with fresh potatoes	200°C- 15min
	Meat	Cooking fresh meat, such as pork, beef, lamb	180°C- 15min
	Fish	Grilling of fish, such as fish pieces, whole fish	180°C -15min
	Shrimp	Roasting shrimp, grilling shrimp	180°C, - 15min
	Pizza	Use pizza pans (pizzas up to 9 inches)	180°C- 15min
	Chicken	Roasted chicken thighs (if you fry thighs or wings in smaller sizes, reduce the time accordingly)	180°C- 20min
	Cake	Cake up to 8 inches	175°C- 30min
	Grilled chicken	The use of a roasting fork allows a more even frying of the chicken (the maximum weight of the chicken is 2.5 kg)	190°C- 30min
	Dried fruits	Depending on the type of dried fruit, user need to set different times and temperatures	60°C -8H

6. Touch   to set the time and temperature.
  7. After 5 seconds of no operation, the product automatically starts operation in the selected mode.
- Note:** If the ambient temperature is too low, please use the preheating function to preheat the product and then cook it for better results.
8. When the cooking time is finished, the timer bell indicates this. Remove the food and place on a heat-resistant base.
  9. Turn off the device by tapping the ON/OFF button.

**Warning:**

- Baskets and other accessories can get very hot during cooking; avoid touching.

- Use oven gloves and suitable handles/holders to remove ingredients.
- Always place them on a heat-resistant surface or grill, not directly on the worktop or table.

### Cooking Guide

**Note:** Please keep in mind that because food differ in size, shape, brand, and origin, we cannot guarantee that this is the best setting for the food you have. Rapid Air Fryer Technology reheats the air inside the fryer instantly, so pulling the pot out of the fryer for a brief period will not interrupt the cooking process.

#### Tips:

- Small food usually has a short cooking time than larger food.
- Shaking smaller food halfway during the cooking time gives you a better result.
- Adding a very little amount of oil to fresh potatoes and frying will give a crispy result.
- Do not prepare extremely greasy food, such as sausages in the air fryer.
- The recommended amount of cut potatoes to prepare crispy fries is 500 grams.
- Pre-made dough requires shorter cooking time than home-made dough.
- The table below with reference times and temperatures for cooking various food DIY functions will help you choose the basic settings for preparing different types of food. Due to the different sizes, shapes, brand, and origin of the ingredients, we cannot guarantee that this is the best setting for the ingredients you use.

Material	Min. and Max. (gram)	Duration (Min)	Temp. (°C)	Shake / Turn	Remark
Potato & Fries					
Thin frozen fries	300-700	9-16	200°C	Shake	
Thick frozen fries	300-700	11-20	200°C	Shake	
Homemade Fries (8x8mm)	300-800	10-16	200°C	Shake	Add ½ tsp of cooking oil
Homemade mashed potatoes	300-800	18-22	180°C	Shake	
Homemade potato cubes	300-750	12-18	180°C	Shake	



Rösti	250	15-18	180°C	Shake	
Potato Butter	500	15-18	200°C	Shake	
Meat & Wings					
Steak	100-500	8-12	200°C	Turn	
Pork chops	100-500	10-14	180°C	Turn	
Hamburger	100-500	7-14	180°C	No	
Sausage rolls	100-500	13-15	200°C	Turn	
Chicken legs	100-500	18-22	180°C	Turn	
Chicken	100-500	10-15	180°C	Turn	
Snacks					
Spring Rolls	100-400	8-10	200°C	Shake	Preheat the fryer
Chicken Nuggets	100-400	6-10	200°C	Shake	
Frozen fish	100-400	6-10	200°C	No	
Frozen bread & cheese snacks	100-400	8-10	180°C	No	
Vegetable cake	100-400	10	160°C	No	
Baking					
Cakes	300	20-25	160°C	No	
Soufflé	400	20-22	180°C	No	
Muffins	300	15-18	200°C	No	
Desserts	400	20	160°C	No	

## PART 4: MAINTENANCE

1. Clean the fryer after every use. Unplug the fryer.  
Always wait at least 30 minutes for the fryer to cool down before cleaning it.  
**Note:** Do not clean the pan, fried board, and inside of the air fryer with any metal kitchen utensils or abrasive cleaning materials because this may damage the non-stick coating.
2. Wipe the outside of the fryer with a moist cloth.
3. Clean the inside of the appliance with hot water and non-abrasive sponge.  
**Note:** Be sure not to get too much water inside the appliance, just wipe it down to get rid of any food debris and grease.
4. Use a brush to remove any residue from the food.

## PART 5: TROUBLESHOOTING

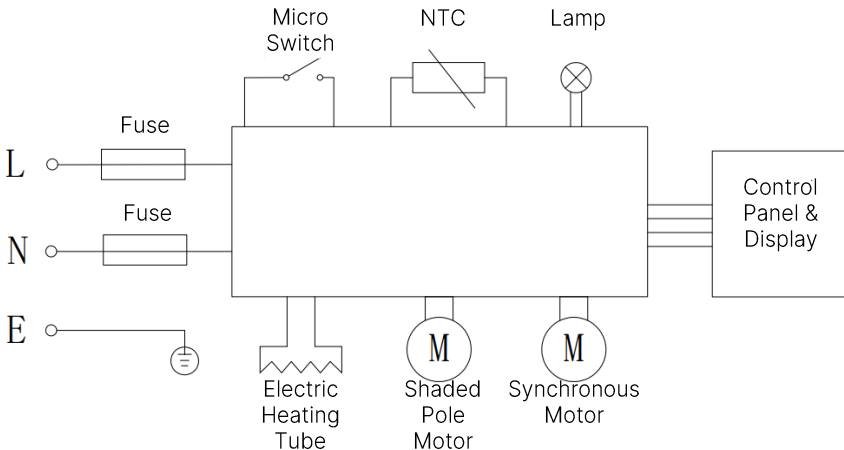
Problem	Possible Cause	Recommended Actions
The Air Fryer does not work	The fryer is not plugged in.	Plug the fryer into an outlet.
	The cooking time was not set.	Set the cooking time
The ingredients cooked with the air fryer are not done.	The oven is too full.	Use smaller batches of ingredients in the pot as they fry more evenly.
	The set temperature is too low.	Increase the temperature by using the encoder.
The ingredients are fried unevenly	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lie on top of or across each other, for example fries, need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the air fryer.	The type of snack used was meant to be prepared in a traditional deep fryer.	Use oven snack or lightly brush some oil onto the snacks for a crispier result.
The door cannot be closed properly	The oven is too full.	Do not fill the oven beyond the "MAX" indication
White smoke is coming out of the fryer	The ingredients are too greasy.	When greasy ingredients are fried in the air fryer, a large amount of oil will leak into the oven, the oil produces white smoke, and the pan may heat up more than usual. This does not affect the fryer or result.
	The pan still contains grease 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.
French fries are fried unevenly in the air fryer	The potato quality is not good	Use fresh potatoes and make sure that they stay firm during the frying
	Potato sticks were not rinsed properly.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
French Fries are not crispy when they come out of the air fryer.	The crispiness the fries depends on the amount of oil and water in the fries.	Make sure to dry the potato sticks before adding the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

## PART 6: SPECIFICATIONS

Model	AF 1510 VGBL
Type of Product	Air Fryer Oven
Color	Black
Capacity	15 L
Power	1700 W
Timer	0 – 60 minutes
Temperature	80 – 200°C
Control Panel	Touch Control
Auto Menu	10 menus
Dimension	360 x 343 x 417.5 mm

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on operational and environmental conditions of the appliance, values may vary.

## APPENDIX: WIRING DIAGRAM



**MODENA**