

MODENA

User Manual Book

Air Fyer

AF 2510 BEBL

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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.

PART 1: IMPORTANT SAFETY INFORMATION

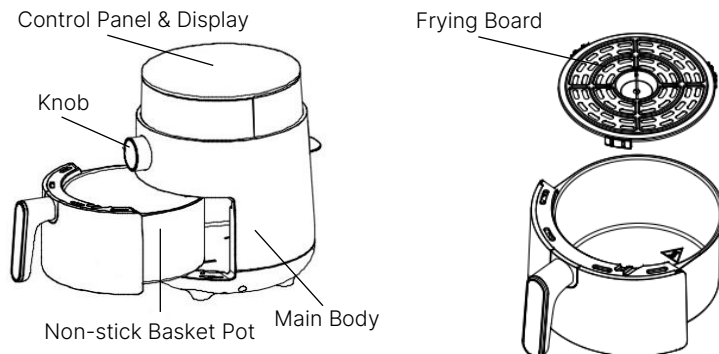
When using this appliances, basic safety precautions should always be followed:

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.

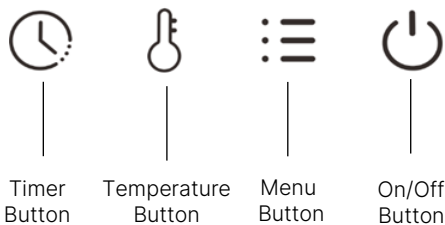
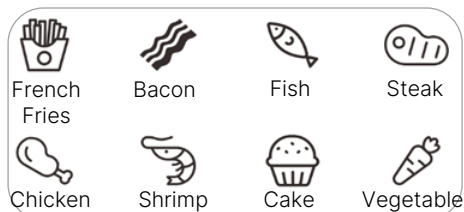
19. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet opening. Be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
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

Product 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. Put the fry board in the pot.
Note: Do not fill the pot with oil or any other liquid.
3. Place the food into the pot, then put pot into the main body.
4. Set your cooking time and temperature by either choosing one of the 8 built-in smart program or manually setting it with the encoder.
Note: When setting the time manually, always add an extra minute in timer to warm-up the air fryer.
5. There are some foods that you may need to shake halfway through the cooking cycle. To do this, pull the pot out by the handle, the air fryer will automatically shut down, and shake pot or turn-side the food. Then back into the air fryer and it will resume the cooking cycle.
6. When the cooking time has been reached, the timer will beep 5 times, blower will keep working and stop in 40 seconds.
7. Pull the pot out of the fryer and place it on a potholder.
Note: Oil from the food will gather in the bottom of the pot, so be careful when pulling the pot out of the fryer.
8. Check if the food is ready, if they are not, simply slide the pot back into the fryer, set your cooking time and temperature, and touch power button to run the air fryer.
9. Do not turn the pot over, the oil collected at the bottom of the pan will leak onto the food.
10. Empty the contents into a bowl or plate.
Tips: Use a pair of tongs to transfer large or fragile food from the pan.
11. If you would like to prepare more, you can instantly use the air fryer once another batch of food is ready.

Operating Instructions

1. Plug in the power cord. The buzzer will sound indicating the air fryer is now in standby mode.
2. Touch the ON/OFF button to power up the air fryer.
3. **Timer:**
The timer ranges from 1 minute to 30 minutes. Touch the TIMER button and turn the knob to decrease or increase the time, press the knob to confirm the time or it will be automatic confirmed after 3 seconds.
4. **Temp.:**
The temperature can be selected from 80°C to 200°C. Touch the TEMP. button and turn the knob to decrease or increase the temperature. press the knob to confirm the temp or it will be automatic confirmed after 3 seconds.
5. **Menu:**
There are 8 functions, after power on, touch the menu button, then turn the knob to choose the functions, press the knob to confirm the function or it will be automatic confirmed after 3 seconds.
Timer and temperature are available for all 8 functions.
Details temperature and times for the 8 functions:
 - French Fries: 13 minutes at 200°C
 - Bacon: 10 minutes at 170°C
 - Fish: 20 minutes at 180°C
 - Steak: 15 minutes at 180°C
 - Chicken: 20 minutes at 200°C
 - Shrimp: 10 minutes at 180°C
 - Cake: 15 minutes at 180°C
 - Vegetable: 20 minutes at 200°C
6. **Knob**
Turn the knob to increase/decrease the temperature, time and choose the function, press the knob to start/pause or confirm the function, temperature, and time of the air fryer.
7. **Auto Cut-Off**
During the cooking process, the fryer pot can be taken out. When the fryer pot is taken out, power is automatically cut off. After putting into the pot, the air fryer resumes to work.

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 300 grams.
- Pre-made dough requires shorter cooking time than home-made dough.

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 pot, 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 pot with hot water, soap, and a non-abrasive sponge. You can remove any remaining food debris by using liquid soap.
Tips: If there is food debris stuck to the pot or fry pan, soak it in hot water and soap for about 10 minutes.
4. 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.
5. Clean the heating element with a cleaning brush to remove any food debris.

PART 5: TROUBLESHOOTING

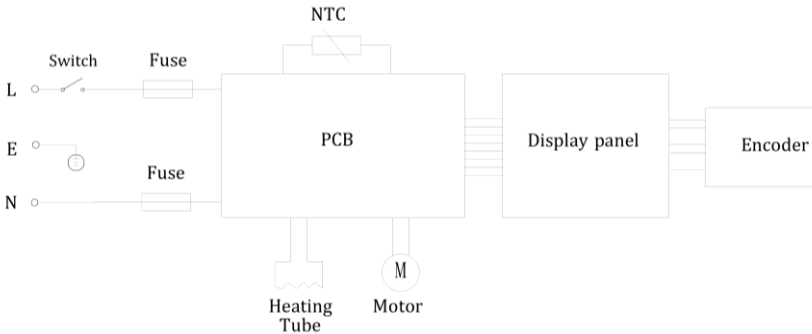
Problem	Possible Cause	Recommended Actions
The Air Fryer does not work	The fryer is not plugged in.	Plug the fryer into an outlet.
	The cooking time was not set.	Set the cooking time
The ingredients cooked with the air fryer are not done.	The pan is too full.	Use smaller batches of ingredients in the 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 pan cannot be inserted into the appliance properly	The pan is too full.	Do not fill the pan 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 pan, 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 2510 BEBL
Type of Product	Air Fryer
Color	Black
Capacity	2.5 L
Power	1200 W
Timer	0 – 30 minutes
Temperature	80 – 200°C
Control Panel	Knob and Touch Control
Auto Menu	8 menus
Dimension	235 x 287 x 300 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