

WALTON

Air Fryer



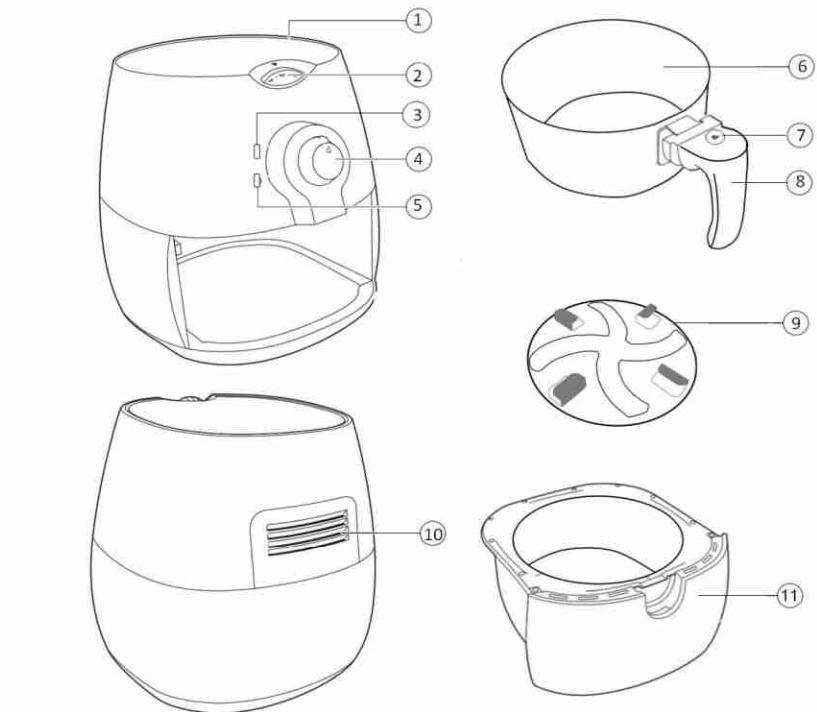
WAF-CR01

USER MANUAL

Introduction

The all new **WALTON** air fryer cooks crisp, mouthwatering fried food in a new healthy way. By cooking without or minimal oil using hot air circulation and a top grill, the dangerous hassle of disposing of hot, odoriferous cooking fat is eliminated. Now you can enjoy the deliciously tasty food you love without all the extra fat that comes from deep frying. The dry hot air cooks food golden-brown with 80% less fat than if it were deep-fried. Cook all your favorites from chicken wings, french fries or spring rolls with the same crispy exterior and moist interior made by conventional deep fryers.

Product Structure



1. Air Inlet
2. Temperature knob
3. Power-on light
4. Timer knob

5. Heating-up light
6. Basket
7. Basket release button
8. Basket handle

9. Heat relay pan
10. Air outlet
11. Main pan

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Specifications

Model : WAF- CR01
Voltage : 220-240 V
Frequency : 50 Hz
Power Consumption : 1400 -1650 W
Temperature Range : 80°C - 200°C
Capacity : 2.4 litres
Timer Range : 0 -30 min

Important Safeguards

Please read this manual carefully before you use the appliance and save it for future reference.

- This product cannot be used by children or persons with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instruction or supervision.
- To protect against electrical shock, do not immerse the cord, plugs or housing of the appliance in water or other liquids.
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Do not fill the pan with oil as this may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized people or service centers to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.

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- Do not use the appliance for any other purpose than described in this manual.
- 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 openings.
- Be careful of hot steam and air when you remove the pan from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and any liability will be refused for the damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.
- 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.

Automatic Switch-off

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Setting-up the Appliance

- When using your Air Fryer for the first time, please read the instructions contained in this manual.
- Remove all packaging materials.
- Take out the pan by holding the handle.
- Press the basket release button to release the basket from pan.
- Thoroughly clean the basket, heat-relay pan and main pan with hot water, some washing-up liquid and a non-abrasive sponge.
- Put the heat-relay pan into the main pan. Keep the skewed portion of heat-relay pan facing upward.
- Put the basket into the main pan. A tick sound will confirm the attachment.
- Slide the main pan into the body of the appliance.

You can also clean these parts in the dishwasher.

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Using the Appliance

The oil-free frying method can prepare a large range of foods. The recipes below should help you get to know the appliance.

- Connect the mains plug into an earthed wall socket.
- Carefully pull the pan out of the air fryer.
- Put the food ingredients in the basket.

Do not exceed the 'MAX' indicator, as it may affect the quality of the cooked food.

- Slide the pan back into the air fryer, noting to carefully align with guides in the body of the fryer.

Never use the pan without the basket in it.

Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.

- Turn the temperature control knob to the required temperature. (See section 'Settings' in this manual to determine the right temperature)
- Determine the required preparation time for the ingredients. (See section 'Settings' in this manual).
- To switch on the appliance, turn the timer knob to the required preparation time.

Add 3 minutes to the preparation time when the appliance is cold.

You can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- The power-on light (green) and the heating-up light (red) go on.
- The timer starts counting down the set preparation time.
- During the hot air frying process, the heating-up light (red) comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- Excess oil from the ingredients is collected on the bottom of the pan.

- Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

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Do not press the basket release button above the handle during shaking.

To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button (shake a little bit if necessary). The basket will be detached.

If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

- When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

You can also switch off manually. To do this, turn the time control knob to 0.

- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

- To remove ingredients (e.g. fries), pull the pan out of the air fryer and place it on a heat-resistant surface and press the basket release button, then lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After air frying, the pan and the ingredients will be hot. Depending on the type of the ingredients in the air fryer, steam may also escape from the pan.

- Empty the basket into a bowl or onto a plate.

To remove large or fragile ingredients, lift them out of the basket using a pair of tongs

When a batch of ingredients is ready and removed from the pan, the air fryer is instantly ready for preparing another batch

Tips & Tricks

- Because the Air Fryer instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying doesn't disturb the process.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within minutes of adding the oil.
- Snacks that can be prepared in an electric oven can also be prepared in the air fryer
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 140°C for up to 5 to 10 minutes depending on your need.

Settings

Keep in mind that the following settings are indications only. As ingredients differ in origin, size, shape as well as brand, the best setting for your ingredients can not always be guaranteed. You can make your own recipes according to your taste & preference.

ITEM	Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made Fries (8x8 mm.)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil

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Making Home-Made Fries

To make home-made fries, follow the steps below.

- Peel the potatoes and cut them into sticks.
- Wash the potato sticks thoroughly and dry them with kitchen paper.
- Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.

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Environment

Do not throw away the appliance with the normal household waste when it is exhausted, instead hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Servicing

If you need service or information or if you have a problem, please contact the nearest Walton Service Center or call helpline 16267 or visit www.waltonbd.com

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	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 properly	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see 'Settings')
	The preparation time is too short.	Turn the timer knob to the required preparation time (see 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. (see 'Settings')

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Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.

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WALTON SERVICE MANAGEMENT SYSTEM

Central Service Point: 224/B, Khilgaon Chowdhurypara, Dhaka-1219, Bangladesh
Tel: 02-7216051, 7216052, 7213293, 01678-028306, 01678-028021, 01678-028026
E-mail: waltonsms@waltonbd.com, support@waltonbd.com
Help Line: 16276, 096-123-16267
Web: www.waltonbd.com

Major Service Points

Mirpur: 01678-048773, Narayanganj: 01678-048826, Chittagong: 01678-028828, Khulna: 01678-048738
Jessore: 01678-028802 Barisal: 01678-028846, Sylhet: 01678-028845, Mymensingh: 01678-028812
Bogra: 01678-048710, Faridpur: 01678-048722, Rangpur: 01678-028848 Rajshahi: 01678-028999, Comilla: 01678-028504

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