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Air Fryer

Deerma Air Fryer

Multi-functions, easy to operate with one button, 3.5L large capacity fry tray bucket allows friends to share meals together.
Multi-layer item operation and time- or temp-adjustment to meet different needs, it's worth a purchase.

DEM-KZ120W

Guangdong Deerma Technology Co., Ltd
Add: No.■■ Longjiao Road, Beijiao Village Committee, Beijiao Town, Shunde District, Foshan City, Guangdong Province, China
Made in China

Read instruction manual carefully before use!
In addition, this instruction can be available on the following website: http://www.deerma.com

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:
1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. 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 without supervision.
5. Children must be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician nearest you for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Make sure the crisping tray is in place before adding food to be air fried.
16. Make sure the "crisping tray" is locked securely into the "rack of the Air Fryer while the Air Fryer is in operation.
17. Oversize foods or metal utensils must not be inserted in Air Fryer as they may create a fire or risk of electric shock.
18. A fire may occur if the Air Fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
19. Do not fill the basket with metal housing parts. Pieces can break off the pan or touch electrical parts resulting a risk of electric shock.
20. Extreme caution should be exercised when using containers constructed of other than metal or glass.
21. Do not store any materials, other than manufacturer's recommended accessories, in this Air Fryer when not in use.
22. Do not heat any of the following materials in the Air Fryer: Wax paper, cardboard, plastic, and the like.
23. Do not overn crumb clay or any part of the air Fryer with metal foil. This will cause overheat ng of the air Fryer.
24. Pressing the power button "⏻" at any time during the cooking process appliance will turn off.
WARNING: The Air Fryer will not operate unless the "crisping basket is fully closed.
CAUTION: Air is hot air frying, exterior can also must be used when handling the hot frying basket, crisping tray, and cooked foods.
25. This appliance is intended to be used in household and similar applications such as:
– staff kitchen areas in shops, offices and other working environments;
– farm houses;
– by clients in hotels, motels and other residential type environments;
– bed and breakfast type environments.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

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ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.
CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 220~240V~ electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Keep the cord out of reach from children as children are infants to eve d the risk of electric shock or st chocking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the "frying basket handle to remove frying basket drawer.
11. **WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.
WARNING: Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. Use extreme caution when removing tray or disposing of hot grease.

NOTES ON THE PLUG
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD
A. A short power—supply cord for detached power—supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B. Longer detachable power—supply cords or extension cords are available and may be used if care is exercised in their use.
C. If a long detachable power—supply cord or extension cord is used:
1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding—type—wire cord.
3. The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING
CAUTION: To prevent thicknesses from migrating, at the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

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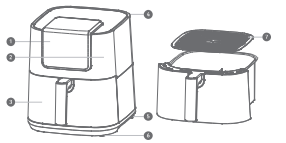
Parts & Features



Getting to Know Your 8QT Air Fryer

Product may vary slightly from illustration

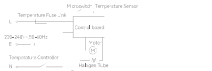
1. Touchscreen Control
2. Air Fryer Body
3. Frying Basket w/ Cool Touch Handle
4. Air Outlets (not shown)
5. Power Cord with Polarize Plug (not Shown)
6. Non Skid Feet
7. Non Stick Cooking Tray

SPECIFICATIONS

Model No. DEM-KZ120W
Rated Power: 1700W
Rated Voltage: 220~240V~
Rated Frequency: 50Hz/60Hz
Packing List: Main machine x1, Manual x1, Non Stick Cooking Tray x1, Warranty Card x1

Max Volume: 7.5L
Temperature Range: 75~200℃
Time Range: 1~60min
Dimensions: 429*315*326mm

Electrical Schematic Diagram



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Touchscreen Control

Plug cord in the wall outlet, the Power button will start flashing.
1. Press the Power button. The control panel will illuminate.
2. Press any function menu button to show the preparation time and temperature. You can press start/stop when desired preset is selected.
3. Once the selected preset option illuminates, press the START/STOP button to start cooking.

Timer Control Buttons
– Allow selecting any preset, function and at any point during operation, you may adjust the cooking time by increasing or decreasing the + and – buttons on the left side of the panel.

Temperature Control Buttons
– Allow selecting any preset, function and at any point during operation, you may also adjust the cooking temperature by increasing or decreasing the + and – buttons on the right side of the panel.

MENU Preset Choices
• 8 presets to choose from: Air Fry, Roast, Broil, Bake, Keep Warm, Reheat, Pizza, French Fries.

Adjustable Control (Temperature and Time)
• The + and – buttons enable you to add or decrease cooking temperature and time.

FUNCTIONS	TIME (MIN)		TEMP (F)	
	DEFAULT	RANGE	DEFAULT	RANGE
Air Fry	25 mins	1~60 mins	200°C	85~200°C
Roast	35 mins	1~60 mins	200°C	1 /c~200°C
Broil	20 mins	1~30 mins	200°C	/
Bake	25 mins	1~60 mins	175°C	85~200°C
Keep Warm	60 mins	1~60 mins	85°C	/1~100°C
Reheat	6 mins	1~60 mins	125°C	85~200°C
Pizza	15 mins	1~60 mins	180°C	85~200°C
French Fries	26 mins	1~60 mins	180°C	85~200°C

IMPORTANT: Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset TIME has expired. If more time is needed, cook at short time intervals until food tests done.
1. For the first use, please clean and then preheat the empty pot. It is recommended to preheat the pot for 10 minutes at 200℃.
2. The baking temperature and time can be adjusted according to personal taste to make different food tastes.
3.When grilling fish, it is recommended to cut it into small pieces for quick roasting and adding texture.

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Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the Air Fryer.Check that there is no packaging underneath and around the frying basket.
2. Your Air Fryer is sh ipped with the frying basket locked inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, heat-work area.
3. Wash frying basket and crisping tray in warm, soapy water.
4. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. To reinstall the crisping tray into the frying basket drawer, place there are 4 rubber tips attached to the sides of it tray. Before us ing, check to make sure that rubber tips are in place. If they become separated from the tray, simply slide onto the tabs as s hown. (See fig.2.)

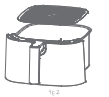

fig.2

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal and will no, affect the flavor or an frying.

Operating Instructions

WARNING! The Air Fryer shou ld not be used to bo l water.
WARNING! The Air Fryer sho uld never be used to deep fry foods.
1. Place the Air Fryer on a flat, heat-resistant work area. Ensure there is an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket, then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Ensure the assembled frying basket drawer into the "rack of the Air Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet. An audible beep will sound and a POWER button will appear on a black background. Press the POWER button. The control panel will illuminate.
6. Press the function button and select the desired preset option.
7. Once the selected preset option illuminates, press the START/STOP button to start cooking.
IMPORTANT: If no buttons are pressed, the Digital Air Fryer will remain in standby mode for 5 minutes.

Manual Operation

1. To adjust the default air frying TIME, press the + or – on the left side of control panel to increase or decrease TIME in 1 minute increments, from 1 to 60 minutes.
NOTE: Time can also be adjusted when time reflects on the digital display.
2. To adjust the default air frying TEMPERATURE, press the + or – on the right side of the control panel to adjust the default temperature from 80°C to 200°C in 5°C increments.
NOTE: Temperature can also be adjusted when temperature reflects on the digital display screen.
3. When the desired TIME and TEMP appear on the digital display, press the START/STOP button to turn the Air Fryer ON. The TIME will begin to count down. TEMP and remaining TIME will appear on the digital display.
4. To turn the Air Fryer OFF at any time or to reset the TIME, simply press the POWER button.
NOTE: To refill air frying immediately, pull the frying basket drawer out of the body at any time. When the drawer is reclosed, air frying will resume.
5. When the remaining TIME reaches 00:00, the display will show "END" and beeps to let you know that it has finished cooking.

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8 FUNCTION MENU PRESETS

8 FUNCTION MENU PRESETS (Air Fry | Roast | Broil | Bake | Keep Warm | Reheat | Pizza | French Fries)
1. To use food MENU options, simply press the desired function icon.
2. When the desired function menu option icon is flash, press the START/STOP button to turn the Air Fryer ON.
NOTE: The quantity, density, weight, of food will affect the food cooking time necessary.Remember, frying smaller batches will result in shorter cooking times and higher food quality.
IMPORTANT: Always check food for full ay through cooking time to determine final cook TIME and TEMP.
3. To adjust the air frying TIME during operation, press + or – on the left side of the control panel to increase or decrease time in 1 minute increments to 60 minutes.
Press the + or – on the right side of the control panel to adjust TEMP in 5°C increments.

Air Fry / Roast Cooking Chart
Times are estimated and based on average sizes and weights.
ALWAYS USE A FOOD THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.
NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. As you air fry only TEMP and TIME as necessary to suit your taste.
NOTE: Unless food is pre-packaged and pre-rried, for brownies and crispy results, all foods should ad ightly oiled before air frying.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts.
Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Lock the "crisping basket into the drawer, and store inside the Air Fryer body.
4. Store Air Fryer in its box or in a clean, dry place.

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Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	• The Air Fryer is not plugged in. • The Air Fryer has turned itself OFF	• Plug cord into the wall outlet. • To begin, press the POWER button. • Make sure the frying baskets/drawer is assembled correctly and fully inserted into the Air Fryer body.
Food not cooked	• The Frying Basket is overloaded	• Fry smaller batches of food. • Shake foods 2x or 3x during the cooking process. • Increase TEMP. • Increase air fry TIME.
Food is not fried evenly	• The Frying Basket is overloaded	• Fry smaller batches of food. • Apply a light, even coat of spray oil to food before frying. • Shake foods 2x or 3x during the cooking process. • Fry smaller batches of food.
Frying basket/drawer doesn't slide into the Air Fryer body properly	• The Frying Basket is overloaded	• Fry smaller batches of food. • Air fryer will not fit in (Air and the frying basket/drawer is assembled correctly and fully inserted into the Air Fryer body.
White smoke coming from the Air Fryer	• The Frying Basket is overloaded	• Soak, rinse and fully dry potatoes before frying. • Use fresh, firm potatoes.
Fresh fries are not fried evenly Fries are not crispy	• Raw fries have too much water.	• Use a clean kitchen towel to wrap and dry potato sticks thoroughly before adding oil. • Cut potato sticks smaller. • Shake and spray potatoes frequently.

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Care & Cleaning Instructions

WARNING! Allow the Air Fryer to cool fully before cleaning.
1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
3. The frying basket and crisping tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

All products bearing this symbol are waste electrical and electronic equipment (WEEE as in directive 2012/19/EU) which should not be mixed with unsorted household waste. Instead, you should protect human health and the environment by handing over your waste equipment to a designated collection point for the recycling of waste electrical and electronic equipment, appointed by the government or local authorities. Correct disposal and recycling will help prevent potential negative consequences to the environment and human health. Please contact the installer or local authorities for more information about the location as well as terms and conditi ons of such collection points.