尺寸:210x148mm
材质:封面128g铜版纸过哑油,内页105g铜版纸过哑油
装订方式:骑马钉

LEACCO

LEACCO

Air Fryer

AF010

User Manual

Manufacturer: Shenzhen Aiyunshi Technology Co., Ltd
Address: Room 1101, Building 1, Zhongxin Jiaxing Industrial Park, Shiyan Street, Bao'an District, Shenzhen, China
Email: service@leacco.com

P/N:

Thank you for choosing our product.
If you have any questions or need any help,
please contact us at service@leacco.com

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including:

1. Read all instructions.
2. This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
3. Remove and discard the plastic bag and the packaging material after unboxing.
4. Do not place the appliance on an unstable surface or near other heat sources. Place it on a flat, stable, heat-resistant surface.
5. Do not cover the air fryer basket or any other part of the appliance with metal foil.
6. Ensure the cooking area is clear of flammable materials, such as paper, cardboard, plastic, and fabric.
7. Do not use the appliance outdoor or for commercial purposes. It is for personal use only.
8. Do not touch the hot surfaces of the appliance and the hot food inside the basket. Use oven mitts or gloves when handling the basket and the hot food inside.
9. When operating or cleaning the appliance, allow it to cool down for at least 30 minutes before cleaning.
10. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
11. Do not operate the appliance if the power cord or plug is damaged. Immediately stop using the appliance if it malfunctions or if the power cord or plug is damaged. Contact customer service and qualified repair. Do not attempt to repair or disassemble the appliance. The power cord is not replaceable. If the power cord is damaged, the appliance must be discarded.
12. Do not place any objects on the appliance. Do not use the appliance if the top cover is open.
13. Do not place any metal utensils, forks, spoons, or knives into the basket during use. Never insert any utensils into the basket while the appliance is in use.
14. Do not use the appliance for any purpose other than cooking food.
15. Do not use the appliance in areas with high humidity, near immediate sources of water, or in wet conditions.
16. When disposing of the appliance, please unplug it and remove the power cord. Dispose of the appliance in accordance with local regulations.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
18. Do not operate the appliance if the power cord or plug is damaged. Immediately stop using the appliance if it malfunctions or if the power cord or plug is damaged. Contact customer service and qualified repair. Do not attempt to repair or disassemble the appliance. The power cord is not replaceable. If the power cord is damaged, the appliance must be discarded.
19. Do not place any objects on the appliance. Do not use the appliance if the top cover is open.
20. Do not place any metal utensils, forks, spoons, or knives into the basket during use. Never insert any utensils into the basket while the appliance is in use.
21. Do not use the appliance for any purpose other than cooking food.
22. Do not use the appliance in areas with high humidity, near immediate sources of water, or in wet conditions.

WARNING
Do not touch the hot surfaces of the appliance and the hot food inside the basket. Use oven mitts or gloves when handling the basket and the hot food inside.

CAUTION: HOT SURFACE

SAVE THESE INSTRUCTIONS

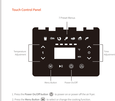
WHAT'S INCLUDED

Air Fryer x1
Fryer Basket x1
Crisper Plate x1
User Manual x1

PRODUCT OVERVIEW

Air Fryer

Touch Control Panel



1. Press the **Power On/Off** button to turn power off the air fryer.
2. Press the **Menu Minus** / **Menu Plus** button to select a cooking function.
3. Press the **Temperature Minus** / **Temperature Plus** button to adjust the temperature for the selected function. If you want to adjust the time, simply press the **Menu Minus** / **Menu Plus** button to select the function you want to adjust, then press the **Temperature Minus** / **Temperature Plus** button to adjust the temperature. When in use, press **Temperature Minus** / **Temperature Plus** button to adjust the temperature. Hold down the **Temperature Minus** / **Temperature Plus** button for 3 seconds to enter the temperature adjustment mode. Then, adjust the temperature by pressing the **Temperature Minus** / **Temperature Plus** button.
4. After choosing the desired settings, press the **Power On/Off** button to start cooking.

SPECIFICATIONS

Model	AF010
Unit Dimension	330mm(L)*300mm(D)*310mm
Basket Capacity	7.5L
Rated Voltage	110V,60Hz
Rated Frequency	60Hz
Rated Power	1400W
Net Weight	5.8kg

GET STARTED

1. Remove all the packaging materials, and take out Leacco Air Fryer.
2. Clean the basket and the crisper plate with a mild, detergent sponge or warm soapy water. Then rinse and dry thoroughly. Do not use abrasive cleaners or harsh chemicals.
3. Place crisper plate inside the basket and then place the basket into the fryer.

USE YOUR AIR FRYER

1. Connect the mains plug into an earthed wall socket.

1. Carefully pull the fryer basket out of the air fryer.
2. Press the Power button to turn the fryer off.
3. Wait for the fryer basket to cool down.

Notice:
Do not press the Power button during cooking. **Settings Chart** in this chapter, is an easy, effort free, function guide. The default settings are shown in the chart below. Simply, press the **Menu** button to select the function you want to adjust, then press the **Temperature** button to adjust the temperature.

1. Press the **Power On/Off** button to turn on the air fryer (3 second and off mode).
2. Press the **Menu** button to choose settings. (Crisper mode and the setting is adjust temperature and time).
3. Adjust the cooking process, if you want to adjust time or temperature, you can easily adjust it by pressing the temperature and time button.

Notice:
Please refer to the following chart for details of settings. Through this cooking menu is preset under **Settings**. Choose the cooking mode you are in, then press the **Menu** button to select **Settings**. Once in the cooking mode you are in, then press the **Menu** button. To exit, simply pull the basket out of the fryer and the cooking function will stop. Then, simply, press the **Power** button to turn off.

Settings Chart

Cooking	Time (minutes/hours/min)	Temperature (°C)	Temp(Min)
French Fries	000-700	200	10-20
Spring Rolls	000-400	180	10-20
Frozen Chicken Nuggets	000-300	200	10-20
Fish Fillet/Fish Fingers	000-400	180	10-20
Vegetables/Fresh Fries/Potato Cubes	000-400	200	10-20
Muffins/Vegetables	000-400	200	10-20

Meat	Min max Amount (g)	Temperature (°C)	Time(Min)
Steak	200-300	200	10-20
Mince	200-300	200	10-20
Drumsticks	200-300	170	20-30
Pork	200-300	200	10-20
Fish	200-300	180	10-20

Baking	Min max Amount (g)	Temperature (°C)	Time(Min)
Cake	200	160	20-25
Quiche	400	200	20-25
Muffins	200	180	15-20

1. Put the basket back into the appliance and slide it into the fryer.
2. Put the basket out of the appliance and remove the food. Allow food to cool down for 5 minutes before serving.

Note:
After the timer ends, the heating elements stop working. However the fan will continue to run for a period of time to cool down the fryer and its cooking parts.

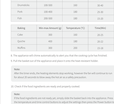
3. Check if the food ingredients are ready and properly cooked.

Note:
If the food ingredients are not ready yet, simply slide the basket back into the appliance. Press the **Power** button and set the timer for an additional minute. Repeat this step until the food is cooked to your preference.

4. To remove frozen food snacks from a sheet of e.g. French since fries/chicken nuggets, shake out the sheet over a plate.

Note:
Do not turn the frozen bake, fries or alternative the fashion of a sheet over the fryer.

Touch Control Panel



1. Press the **Power On/Off** button to turn power off the air fryer.
2. Press the **Menu Minus** / **Menu Plus** button to change the cooking function.
3. Press the **Temperature Minus** / **Temperature Plus** button to adjust the temperature for the selected function. If you want to adjust the time, simply press the **Menu Minus** / **Menu Plus** button to select the function you want to adjust, then press the **Temperature Minus** / **Temperature Plus** button to adjust the temperature. When in use, press **Temperature Minus** / **Temperature Plus** button to adjust the temperature. Hold down the **Temperature Minus** / **Temperature Plus** button for 3 seconds to enter the temperature adjustment mode. Then, adjust the temperature by pressing the **Temperature Minus** / **Temperature Plus** button.
4. After choosing the desired settings, press the **Power On/Off** button to start cooking.

SPECIFICATIONS

Model	AF010
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Basket Capacity	7.5L
Rated Voltage	110V,60Hz
Rated Frequency	60Hz
Rated Power	1400W
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GET STARTED

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2. Clean the basket and the crisper plate with a mild, detergent sponge or warm soapy water. Then rinse and dry thoroughly. Do not use abrasive cleaners or harsh chemicals.
3. Place crisper plate inside the basket and then place the basket into the fryer.

USE YOUR AIR FRYER

1. Connect the mains plug into an earthed wall socket.

1. Carefully pull the fryer basket out of the air fryer.
2. Press the Power button to turn the fryer off.
3. Wait for the fryer basket to cool down.

Notice:
Do not press the Power button during cooking. **Settings Chart** in this chapter, is an easy, effort free, function guide. The default settings are shown in the chart below. Simply, press the **Menu** button to select the function you want to adjust, then press the **Temperature** button to adjust the temperature. Hold down the **Temperature** button for 3 seconds to enter the temperature adjustment mode. Then, adjust the temperature by pressing the **Temperature** button.

1. Press the **Power On/Off** button to turn on the air fryer (3 second and off mode).
2. Press the **Menu** button to choose settings. (Crisper mode and the setting is adjust temperature and time).
3. Adjust the cooking process, if you want to adjust time or temperature, you can easily adjust it by pressing the temperature and time button.

Notice:
Please refer to the following chart for details of settings. Through this cooking menu is preset under **Settings**. Choose the cooking mode you are in, then press the **Menu** button. To exit, simply pull the basket out of the fryer and the cooking function will stop. Then, simply, press the **Power** button to turn off.

Settings Chart

Cooking	Time (minutes/hours/min)	Temperature (°C)	Temp(Min)
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Muffins/Vegetables	000-400	200	10-20

Meat	Min max Amount (g)	Temperature (°C)	Time(Min)
Steak	200-300	200	10-20
Mince	200-300	200	10-20
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Cake	200	160	20-25
Quiche	400	200	20-25
Muffins	200	180	15-20

1. Put the basket back into the appliance and slide it into the fryer.
2. Put the basket out of the appliance and remove the food. Allow food to cool down for 5 minutes before serving.

Note:
After the timer ends, the heating elements stop working. However the fan will continue to run for a period of time to cool down the fryer and its cooking parts.

3. Check if the food ingredients are ready and properly cooked.

Note:
If the food ingredients are not ready yet, simply slide the basket back into the appliance. Press the **Temperature** button and set the timer for an additional minute. Repeat this step until the food is cooked to your preference.

4. To remove frozen food snacks from a sheet of e.g. French since fries/chicken nuggets, shake out the sheet over a plate.

Note:
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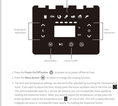
Air Fryer

Touch Control Panel



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3. Wait for the fryer basket to cool down.

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Cake	200	160	20-25
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Note:
After the timer ends, the heating elements stop working. However the fan will continue to run for a period of time to cool down the fryer and its cooking parts.

3. Check if the food ingredients are ready and properly cooked.

Note:
If the food ingredients are not ready yet, simply slide the basket back into the appliance. Press the **Temperature** button and set the timer for an additional minute. Repeat this step until the food is cooked to your preference.

4. To remove frozen food snacks from a sheet of e.g. French since fries/chicken nuggets, shake out the sheet over a plate.

Note:
Do not turn the frozen bake, fries or alternative the fashion of a sheet over the fryer.

CLEANING

1. Unplug the appliance and let it cool down thoroughly.
2. Remove all parts and clean and dry.

COOKING TIPS

1. Ensure that the length of the food does not exceed the height of the Fryer Basket.
2. Do not put crumbs or plastic containers that are not heat resistant into the air fryer.
3. Never place grease or aluminum foil in the Fryer Basket.

CLEANING

1. Unplug the appliance and let it cool down thoroughly.
2. Remove all parts and clean and dry.

COOKING TIPS

1. Ensure that the length of the food does not exceed the height of the Fryer Basket.
2. Do not put crumbs or plastic containers that are not heat resistant into the air fryer.
3. Never place grease or aluminum foil in the Fryer Basket.

Notice:
1. Remove the basket to allow the fryer to cook evenly.
2. Do not place any heat-resistant materials in the basket.
3. Place the basket and basket tray in the fryer, and cooking as fryers, and it can obtain a large amount of food, and it can be used for a variety of cooking methods.
4. Do not place the basket in the fryer, if the basket is not in place, the fryer will not work.
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STORAGE

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

COOKING TIPS

1. Ensure that the length of the food does not exceed the height of the Fryer Basket.
2. Do not put crumbs or plastic containers that are not heat resistant into the air fryer.
3. Never place grease or aluminum foil in the Fryer Basket.

Q1. There is a white smoke coming out from the appliance.
- You are cooking greasy food. When greasy foods are cooked inside the fryer, a large amount of fat will be released. These oil droplets produce white smoke and the smoke may flow out from the vent.

- The basket's aluminum grease residue from a previous cook. Ensure to properly clean the appliance after each use.

Q2. Fried foods are unevenly cooked.
- You didn't shake the potatoes around before frying. Thoroughly mix your potatoes once or twice halfway through the cooking.

Q3. Fries and 'n' crispy which they finish cooked cooking.
- The frozen food is too much. Lower the amount of food in the basket and make cooking. Ensure the basket is not over the maximum capacity. Or you have the wrong cooking time. Check the cooking time and adjust it if needed.

1. Ensure that the length of the food does not exceed the height of the Fryer Basket.
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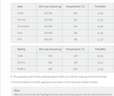
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