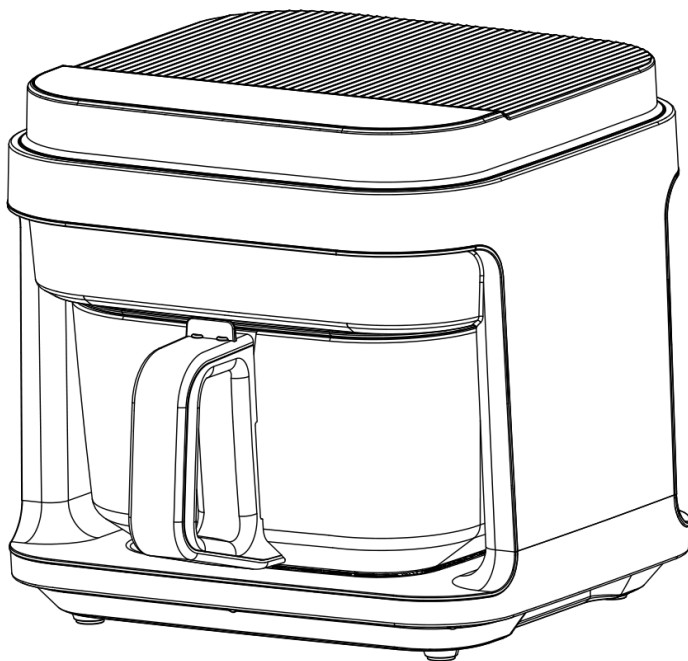


LEACCO

# Steam Air Fryer

## User Manual



**AF018**

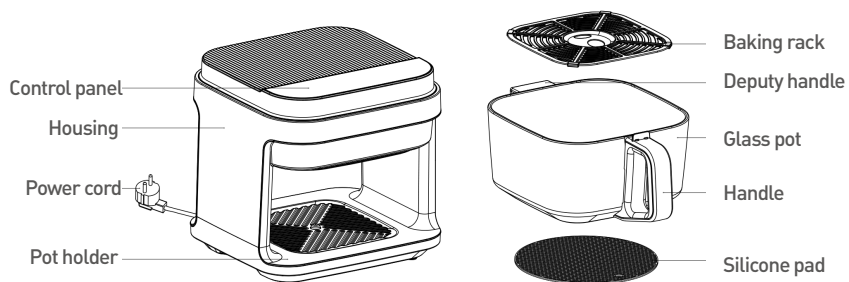
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## IMPORTANT SAFEGUARDS TIPS

- Read all instructions before first use.
- This appliance is designed for household use only.
- The appliance should be placed on a horizontal and stable surface when using.
- Do not place the appliance against wall or another appliance. Leave at least 10cm of free space near around.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- During hot air frying, hot steam or hot oil is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.
- Do not touch the baking accessories or the inside of the air fryer during and immediately after use, as they get very hot. Always use oven mitts.
- Keep all cords away from hot surfaces.
- Keep all cords away from sharp edges.
- Keep the appliance and its cords out of the reach of children.
- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.
- Do not connect appliance to an external controller such as external timer switch.  
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.
- Do not put plastic dishes, protection film or those non-resistant to high temperature into the fryer.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not touch the inside of the appliance while it is operating, it will be very hot.
- Always power off the appliance and unplug the appliance when not in use.

## PRODUCT STRUCTURE DIAGRAM

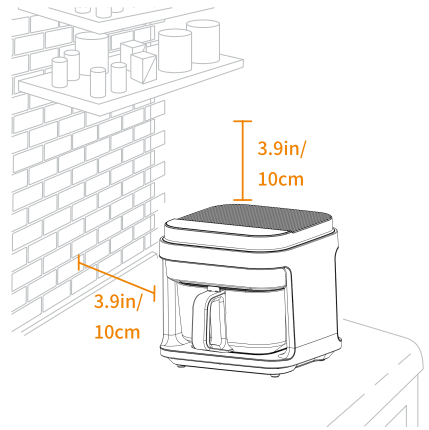


## INTELLIGENT CONTROL PANEL:

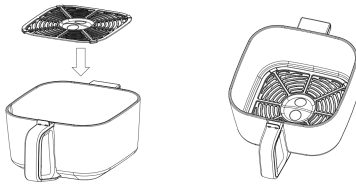


## PRODUCT INSTRUCTIONS

1. Place the appliance on a horizontal surface. keep 10cm at least empty space from the back and sides, and pay attention keep machine away from curtains /wall covering and other combustibile materials. and sides, and pay attention keep machine away from curtains /wall covering and other combustibile materials.



2. After pulling out the pot, the baking rack should be placed in the pot flatly.



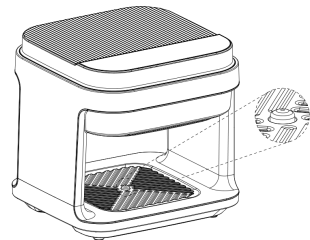
3. Put The food on the baking rack, and then push the pot into the air fryer

### Note:

- After cooking, remove the baking rack from the pot with gloves or other anti scald tools.
- Do not fill the pot with food fully, keep to a minimum of 30 mm distance from the top edge of the pot. It is necessary to keep the internal air flowing smoothly, and the food may become bigger after heating, depending on the actual situation.
- Only when the pot is closed in the unit can the machine work properly, or the display will show "OPEN".
- There is a Safety switch Shows in Pic.

As shown in the picture on the right:

- Only when the pot is put into the machine Can the work be started. When the pot is not put into the machine, the digital tube will display "---"



## BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels.
2. Clean the basket and all other accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.
4. When you use it for the first time, you may smell a slight smell. Don't be nervous, it is due to the production residue, which is completely normal and will slowly disappear after use.

## PRODUCT OPERATING INSTRUCTIONS

1. When the power is turned on, the buzzer rings, the digital screen and all indicator lights flicker and then turn off, only the "ⓘ" button indicator light keep on.
2. Press the "ⓘ" key, all indicator lights and digital screen light on and get into standby mode.
3. In standby mode, "⏸" "⊕" "⊖" keys are locked other keys can be operated.
4. The air fryer will automatically shut down after 60 seconds with no operation under standby mode.
5. Under standby mode, select a cooking menu and press it by slight touch, then press the "ⓘ" key, it will start cooking.
6. During selection on a cooking menu, if you want to adjust the time and temperature of the function, press "⏸" button, the icon corresponding to the digital screen will flicker ,when flickering touch"⊖" "⊕" button to adjust the temperature and time.
7. During cooking, press the "ⓘ" button to get into standby mode, other parts will stop working immediately while only the fan will keep working for one minute for heat dissipation.

## MENU FUNCTION SELECTION

Below table shows default menu program with cooking time and cooking temperature to meet your different cooking needs. You can also adjust them for different ingredients.

Menu	Defaulttemperature	Defaulttime	Temperature selection	Time Selection
MANUAL	120 °C	20 mins	40-200 °C	1-60 mins
SHRIMP	160 °C	10 mins	150-170 °C	1-60 mins
STEAK	180 °C	12 mins	170-190 °C	1-60 mins
FRIES	185 °C	25 mins	170-200 °C	1-60 mins
WINGS	180 °C	15 mins	170-190 °C	1-60 mins
FISH	160 °C	20 mins	150-170 °C	1-60 mins
CHICKEN	180 °C	35 mins	170-190 °C	1-60 mins
DEFROST	80 °C	10 mins	70-90 °C	1-60 mins

### Note:

1. The larger roasted chicken or food, the more time and temperature it takes, please adjust menu based on your actual situation.
2. During cooking, turn the food regularly or irregularly to help cook more evenly and cook better.

## SETTING OF COOKING TIME AND TEMPERATURE

1. After selecting a menu, if you need to reset the cooking temperature and time, press “ $\frac{\%}{\circ}$ ” button to switch between time temperature and make changes accordingly.
2. Press “ $\frac{\%}{\circ}$ ”, “°C” icon on the digital screen will flash, then touch “+”, “-” button to adjust the cooking temperature. Each press changes by 5°C, the adjustable range of temperature is 40°C-200°C.
3. Press “ $\frac{\%}{\circ}$ ” “MIN” icon on the digital screen will flash, then touch “+”, “-” button to adjust the cooking time. Each press changes by 1 mins, the adjustable range of time is 1 mins to 60 mins.

## PAUSE FUNCTION

1. During working, pull out the pot directly to pause. In this case, only “

### Note:

- The appliance will return to the power on state automatically if no operation for more than 10 minutes in the pause state.

## COOKING FINISH

1. When the cooking is done, the buzzer will “beep” 3 times and the heater stops working, while the fan continues to work for 1 minute cool down the internal cavity.
2. Pull out the pot and place it on a stable horizontal surface
3. Pour cooked food on a plate or tableware.
4. After cooking, press the power button to turn off the power supply and pull the power cord off the wall.

### Note:

- When taking out the pot or utensil, don't touch them to avoid scalding.
- Better take out the pot after cooling completely, which is also good for the appliance.
- Don't turn the pot upside down, as there will be extra grease dripping out.

## CLEANING AND MAINTENANCE

Clean the appliance and accessories after every use, keep the appliance clean.

### Note:

- Unplug from the outlet and let the appliance cool down before cleaning.
- Wipe the appliance surface with soft moist cloth.
- Don't immerse the power cord, plug and the appliance's body into water or other liquid, it may cause damage of appliance, fire, electric shock or injury to persons.

## STORAGE

- Unplug the appliance and allow it to cool completely before storing.
- Make sure all parts are clean and dry, assemble all parts and then place it in dry, clean, no corrosive environment.

## DISPOSAL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

## ERROR & TROUBLE SHOOTING

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Problem	Possible cause	Solution
Appliance does not work.	The appliance is not plugged in.	Make sure plug into the socket.
	The pot is out of its place.	Please put the pot into the housing closely.
Food is not completely cooked.	The food are too large/thick.	Place smaller and thin batches of food into the pot.
	The cooking time is too short.	Adjust the cooking time.
	The cooking temperature is too low.	Adjust the cooking temperature.
	Too much food in the pot.	The food cannot more than 4 / 5 of the pot, and do not put overstuffed should leave a gap between the ingredients.
Food is cooked unevenly.	The food is not defrosting completely.	Defrosting the food completely.
	Some food need to be turned over constantly during cooking.	During cooking, pulling out the pot and turning over the food for every 5-8 mins.
White smoke is coming out of the pot.	Cooking greasy food.	Cooking greasy foods will cause a lot of oil boiling. This oil will produce white smoke with high temperature. It's normal.
	Residual oil in the pot from last time.	Make sure the pot is clean before and after each use.
French fries are not cooked crispy.	It depends on the water and oil content of ingredients.	Make sure the chips are dry before frying and don't cut the chips too thick. Can preheat the pot before frying.
Display shows Error Code E01 "	There is an open circuit in NTC sensor.	It may be loose or disconnected, please contact professional after-sales service.
Display shows Error Code E02 "	There is a short circuit in NTC sensor.	Maybe the NTC sensor is damaged, please contact professional after-sales service.
Display shows Error Code E03 "	Furnace temperature is too high.	Disconnect the power, Pull out the pot and wait for it to cool down and turn it on again.

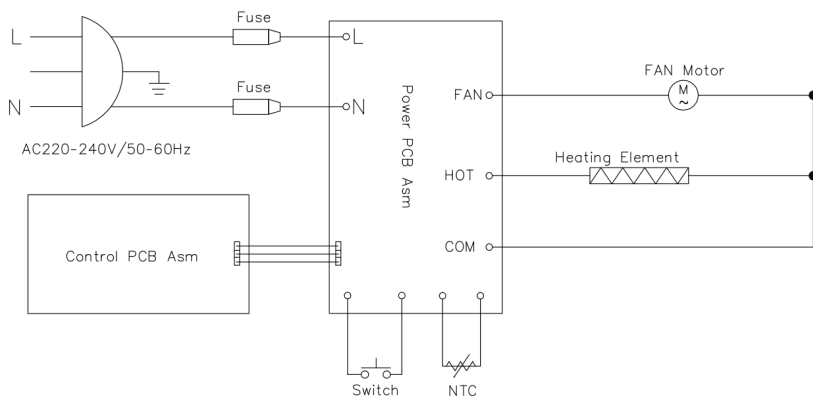


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French fries are not cooked crispy.	It depends on the water and oil content of ingredients.	Make sure the chips are dry before frying and don't cut the chips too thick. Can preheat the pot before frying.
Water tank leaking.	The lid of the water tank is loose.	Tighten the water tank lid.
	The water tank is broken.	Please contact customer service for replacement.
There are no steam released when use steam function.	The suction pipe in the water tank is upturned.	Place the suction pipe at the bottom of the tank.
	Steam may not be visible.	Confirm whether the water in the water tank is significantly reduced by using the cleaning function to work for a few minutes.
	The nozzle blockage.	Remove the nozzle for cleaning, and ensure that small holes on the nozzle are unblocked.
	The water pump doesn't work.	Please contact after-sales service.
Display shows Error Code E01 "	There is an open circuit in NTC sensor.	It may be loose or disconnected, please contact professional after-sales service.
Display shows Error Code E02 "	There is a short circuit in NTC sensor.	Maybe the NTC sensor is damaged, please contact professional after-sales service.
Display shows Error Code E03 "	The PCB communication error.	Maybe the wire installation is wrong or broken, please contact professional after-sales service.

## APPENDIX1

Circuit principle diagram



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