

AIR FRYER GRILL

Item codes: M366

Instructions for Use

v001: 12/01/24

Please read and retain these instructions for future reference



Power Details: Voltage details: 220 – 240V

Frequency details: 50/60Hz

Wattage details: 1800W

Capacity: Crisper Basket- 3.8L

Cooking Pot- 4.5L

Use: This item needs two hands for safe use.

Please read this instruction manual thoroughly before starting and ensure you are familiar with the operation of your Air Fryer Grill.

HOUSEHOLD USE ONLY

READ ALL INSTRUCTIONS BEFORE USE

User instructions:

Key:



Indicates to read and review instructions to understand operation and use of product.



Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.



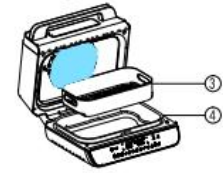
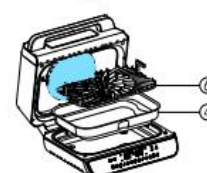
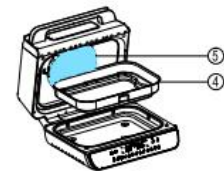
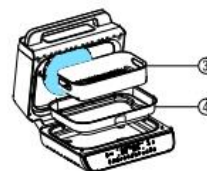
Take care to avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only.

Product Structure Diagram:

1. Handle
2. Upper housing panel
3. Crisper Basket
4. Cooking Pot
5. Protective Mesh
6. Grill Grate
7. Top Cover Decorating Parts
8. Upper Housing
9. Top Cover (Hood)
10. Air Outlet
11. Supply Cord
12. Digital Touch Screen Display
13. Smart Temperature Sensor
14. Sensor Storage Box Cover
15. "START/STOP" Button
16. Cooking Presets- 12 Menus
17. "PREHEAT" Button



18. Temperature Increase Button
19. Temperature Decrease Button
20. Temperature Display Digital Tube
21. Time Display
22. Time Increase Button
23. Time Decrease Button
24. "DIY" Button
25. "POWER" Button
26. Preset Mode selection Button.

FUNCTION BUTTONS

In total 12 preset modes (menus). They are fries, roasted chicken, steak, chicken wing, pizza, fish, prawn, baking, kebab, vegetable, nut (dried fruit), defrost.

OPERATING BUTTONS

POWER button Once the unit is plugged in, press the power button to turn on the unit. Pressing it during cooking stops the current function and turns off the unit.

START/STOP button After selecting menu, set temperature and time, press the START/STOP button to begin cooking.

PREHEAT If the unit is preheating, it will be indicated by a progress bar on the display screen and the PREHEAT button will illuminate. To turn off Preheat, press the PREHEAT button while the unit is in preheat state. ADD FOOD will display.

PRESET selection button, press that button to select the needed preset, 12 preset menus in total, including main type of food. To adjust the temperature or time, press the up and down arrows. The unit will resume at those settings.

BEFORE FIRST USE

1. Remove all packaging material, promotional labels and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the grill grate, protective mesh, crisper basket, temperature sensor and cooking pot in warm, soapy water, then rinse and dry thoroughly. All accessories, except the temperature sensor, are dishwasher safe. **NEVER** clean the main unit or smart temperature sensor in the dishwasher.

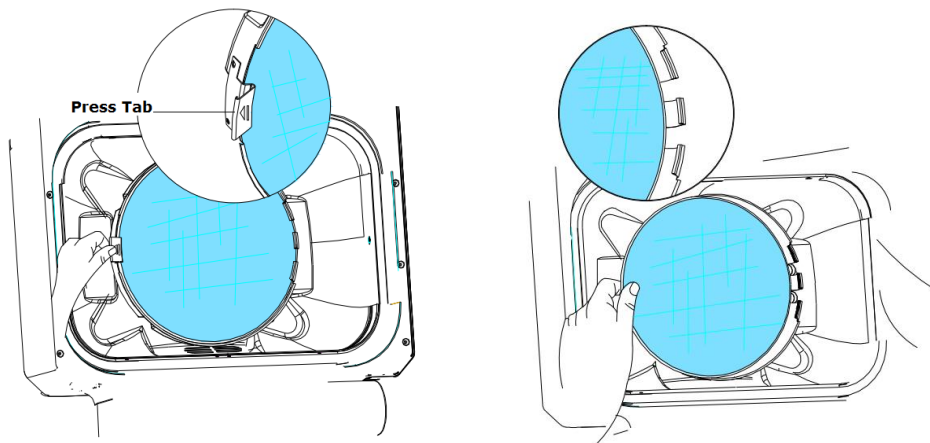
Protective Mesh (Splatter Shield)

Located on the underside of the top cover (hood), the protective mesh keeps the heating element clean.

ALWAYS ensure the protective mesh is installed when cooking. Failure to use the protective mesh will result in oil buildup on the heating element, which can cause smoking.

Removing the protective mesh

Installing the protective mesh



Remove the protective mesh for cleaning after every use. Once the protective mesh has cooled completely, remove it by pushing the upper left tab toward the back of the top cover. This will release the protective mesh, then you can remove it.

Installing the protective mesh

To install, insert the protective mesh so the grooves on the protective ring match those of the fixed heat shield ring notch on the right. Then gently push the protective mesh upward until it clicks into the tab on the left side.

Use

Basic operation instruction:



A. Put the power plug into a grounded wall outlet.

B. Press the Power button  to turn on or off the unit.

Press the preset mode selection button  until the required function is highlighted

(The 12 menu light will flash in circulation) (Refer to below picture).

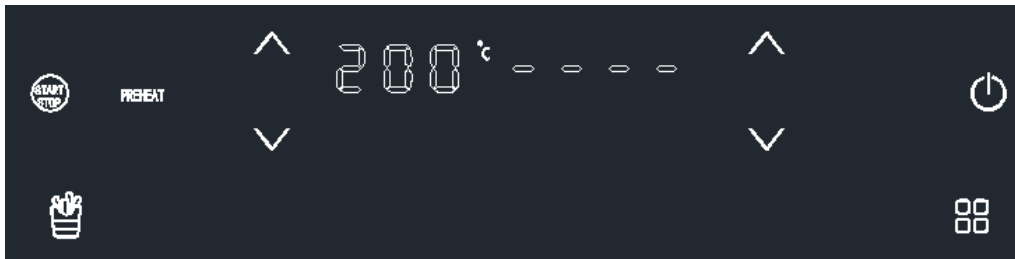


After choosing the menu, the default temperature and time value will be displayed. You can also adjust the temperature and time value according to your own needs. Press the temperature and time up and down adjustment button on the touch screen display. Press the up  and down  symbol on the screen to raise or lower the temperature or time value until the desired temperature or time value is displayed.

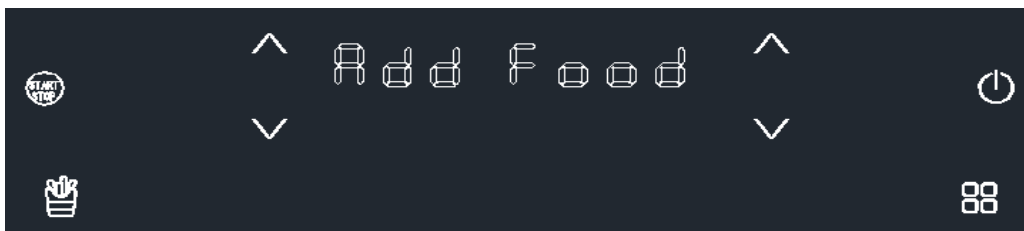
Then, press START/STOP  button to start the unit.

If that menu preset has preheat function, preheat light will illuminate, and the unit will start to preheat automatically.

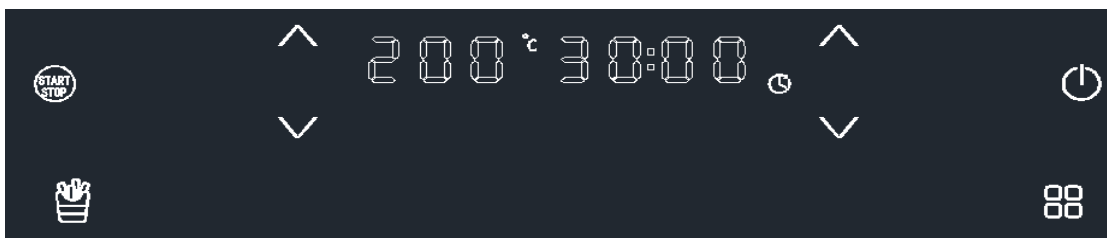
On the digital display the first 3 digits show the chosen menu default temperature, last 4 digits show ---- (Refer to below picture).



After preheat completed, preheat light will go off. The buzzer will beep 3 short sounds bi-bi-bi. It is a reminder to add food. "Add Food" will be showed in the display. (Refer to below picture).



Open the cover, put food inside, close it. The unit will start to cook. The digital tube will display the chosen menu's default temperature and time. First 3 digits show the temperature, last 4 digits show the timer count down. (Refer to below picture).

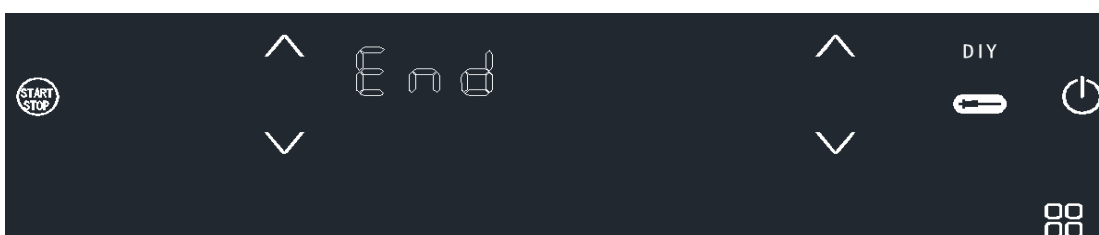


If that chosen menu has preheat function, but you do not need it, you could press the PREHEAT button to cancel the preheat. Preheat light will go off, display shows "Add Food".

C. Add food and start cooking. Timer will start to count down until cooking is completed. Most preset menus have food turn over reminder during the cooking process. When the timer count down has passed 2/3 of the set time, the buzzer will beep 3 short sounds bi-bi-bi. Please turn over the food after hearing that sound. After timer goes to 0, the buzzer will beep 5 short sounds bi-bi-bi-bi-bi. Display shows "End". (Refer to below picture).

The unit will go to stand-by status in 5 seconds.

If no further operation, the unit will turn off in 15 seconds.



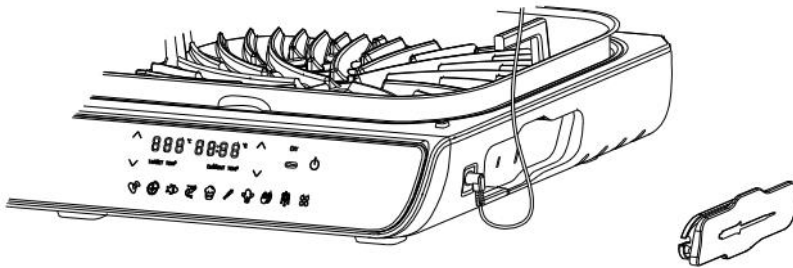
SMART TEMPERATURE SENSOR:

Main Principle :

It is suggested to use this accessory while cooking large pieces of meat, for example, whole chicken, fish or steak. Insert the smart temperature sensor into the food, it can detect the **CURRENT TEMP** of the food. You can tell the cooked temperature of the food by this. When the CURRENT value reaches the **TARGET TEMP**, the machine stops working. **Default target temperature is 80°C, adjustable temperature range is 40-150°C**. The first 3 digits of the digital show the set temperature value (TARGET TEMP), and the last 4 digits display the CURRENT TEMP value inside the food.

NOTE :

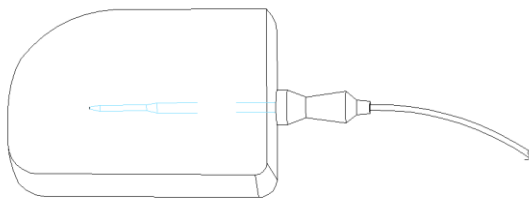
Before using the smart temperature sensor, you need to pull the sensor storage compartment on the right side of the unit outward. Then unwind the cord from the compartment to remove the sensor. Put the sensor into the jack. Push firmly on the plug until it cannot go into the jack any further. Place the storage compartment back onto the side of the unit. (Please refer to below picture) .






Insert the sensor probe horizontally into the center of the thickest parts of the meat.

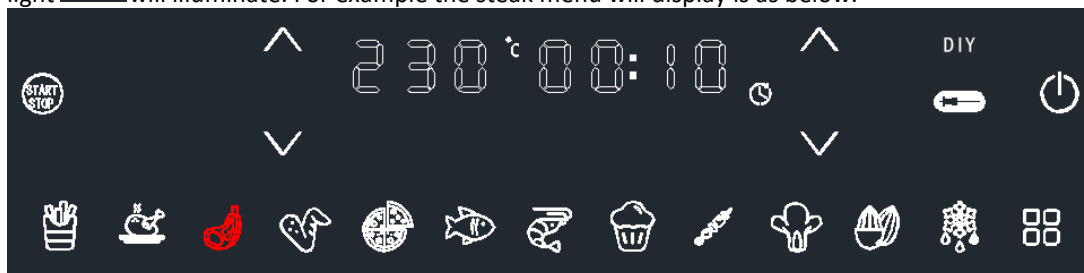
Make sure the sensor is close to (but not touching) the bone and away from any fat or gristle.

Make sure the tip probe of the sensor is inserted straight into the center of the meat, not angled toward the bottom or top of it (Please refer to below picture) .



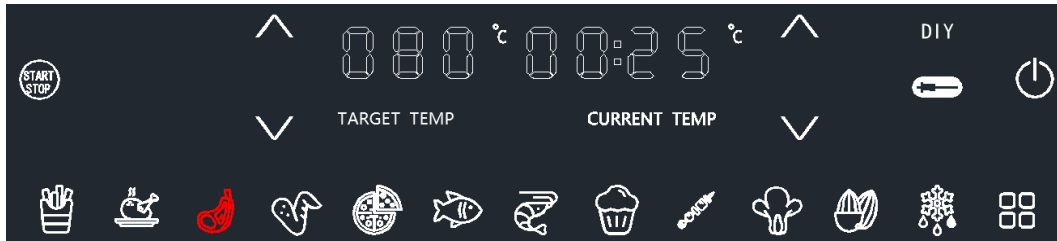
Sensor operation:

- 1) Put the power plug into a grounded wall outlet. Press the Power button  turn on the unit.
- 2) Choose the preset menu, insert the sensor into the jack, the two buttons **DIY**  and sensor working light  will illuminate. For example the steak menu will display is as below.



You can adjust the menu cooking temperature or use the default temperature.

3) Press **DIY** button, the “TARGET TEMP” and “CURRENT TEMP” button will illuminate. The first 3 digits of the digital tube display the set temperature value (TARGET TEMP), and the last 4 digits display the CURRENT TEMP inside the food. Default target temperature is 80°C, adjustable temperature range is 40-150°C. Take the steak menu for example, correct display is as below.



After setting the “TARGET TEMP” value, press the **START/STOP** button. The preheat button will illuminate and “TARGET TEMP” and “CURRENT TEMP” light will go off. The unit will start to preheat. (For the steak menu for example, correct display is as below)

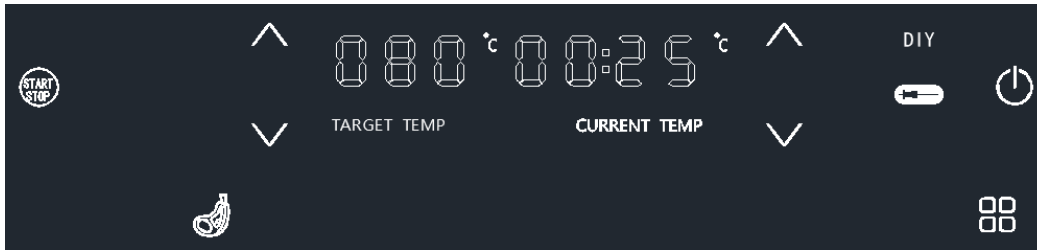


When preheat is completed, the preheat light will go off. The buzzer will beep 3 short sounds bi-bi-bi. It is a reminder to add food. “Add Food” will appear on the display. (For the steak menu for example, please refer to below picture).



Put food inside, close the cover, and the unit will start to cook. “TARGET TEMP” / “CURRENT TEMP” button light, temperature and time unit light will illuminate.

(For the steak menu for example, please refer to below picture).



After CURRENT TEMP reaches the TARGET TEMP, the unit will stop working. The buzzer will beep 5 short sounds bi-bi-bi-bi-bi. “End” appear on the display. The unit will go to stand-by status in 5 seconds. If no further operation, the unit will turn off in 15 seconds.

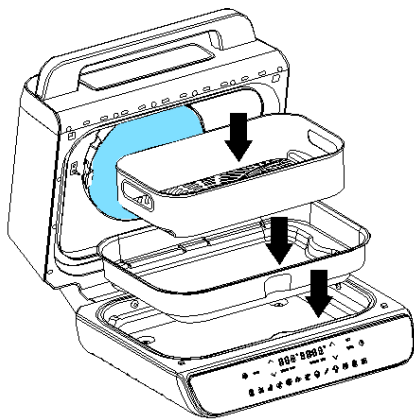
Air Crisp Function

Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit.



Place the crisper basket in the pot. (Refer to below picture) .











Ensure the protective mesh is in place, then close the top cover.

Refer to table below for cooking instructions.



Menu Default Working Parameter

| Preset Menus | Adjustable Temperature Range (°C) | Default temperature (°C) | Adjustable Time Range | Default Time (minutes) | Time to turn over the food | Remarks |
|--|-----------------------------------|--------------------------|-----------------------|------------------------|--|-----------------------|
| Fries  | 125-200 | 200 | 1-60 Minutes | 30 | After the timer count down passed 2/3. | with preheat function |
| Chicken  | 125-200 | 200 | 1-60 Minutes | 20 | After the timer count down passed 2/3. | with preheat function |

| | | | | | | |
|--|---------|-----|----------------------------------|----|--|-----------------------------|
| Steak  | 180-230 | 230 | 1-30 Minutes | 10 | After the timer count down passed 2/3. | with preheat function |
| Chicken Wing  | 125-200 | 200 | 1-60 Minutes | 20 | After the timer count down passed 2/3. | with preheat function |
| Pizza  | 125-200 | 170 | 1-60 Minutes | 20 | After the timer count down passed 2/3. | with preheat function |
| Fish  | 125-200 | 160 | 1-60 Minutes | 20 | After the timer count down passed 2/3. | with preheat function |
| Prawn  | 125-200 | 160 | 1-60 Minutes | 15 | After the timer count down passed 2/3. | with preheat function |
| Baking  | 125-200 | 150 | 1-60 Minutes | 20 | | with preheat function |
| Kebab  | 125-200 | 150 | 1-60 Minutes | 15 | After the timer count down passed 2/3. | with preheat function |
| Vegetable  | 125-200 | 180 | 1-60 Minutes | 10 | After the timer count down passed 2/3. | |
| Nut (dried fruit)  | 45-150 | 110 | 30 Minutes- 360 Minutes | 30 | | |
| Defrost  | 45-90 | 60 | 1-60 Minutes | 10 | | |

Note:


The default cooking time for Fries is for 500g of Thick cut frozen Fries.

If you need to cook other weight Fries, please refer to the following cooking time and manually modify the preset cooking time:

1. 300g frozen fries cooking time: 15 minutes.
2. 500g raw potatoes (1cm thickness) cooking time: 10 minutes.
3. 300g raw potatoes (1cm thickness) cooking time: 9 minutes.

The preset cooking programmes and times for other foods are reasonable.

NOTE:

Select the menu with automatic preheating function and press the START/STOP button .

At this time, the preheat light will be on and the machine will start preheat. After preheat is completed, the buzzer will beep 3 short sounds bi-bi-bi. "ADD FOOD" will appear on the display.

Open the top cover and place ingredients in the crisper basket. Once the top cover is closed, cooking will begin and the timer will start counting down.

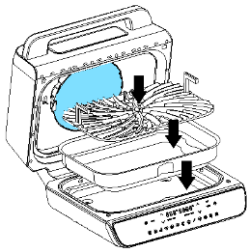
If no need preheating, you can skip it by pressing the PREHEAT button to cancel. Then, you can put in food to cook directly.

Grill Function

Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit.

Then place the grill grate in the pot with handles facing up. Ensure the protective cover is in place, then close the top cover. (Refer to below picture) .

Select chicken/fish/steak menu for cooking. This function is mainly used to cook large pieces of meat, for example, whole chicken, fish and steak.



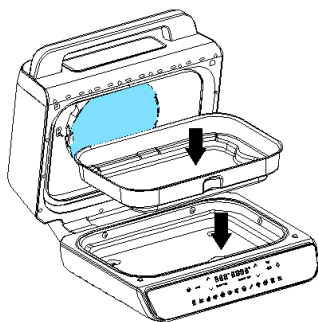
NOTE :

You do not need to cook as per the default temperature and time. You can adjust the temperature and time required according to your own needs.

Roast & Bake Function

Place the cooking pot in the unit with the indent on the pot aligned with the bump on the main unit (as below picture). Ensure the protective mesh is in place, then close the top cover.

Press the “chicken” or “baking” menu for cooking. This function is mainly used for baking cakes or cooking chicken, duck, meat, potato and other large pieces of food.



NOTE :

You do not need to cook as per the default temperature and time. You can adjust the temperature and time required according to your own needs.

WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- FOR DOMESTIC USE ONLY.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- 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.
- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY OR ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.
- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- DO NOT PLACE UNDER OR NEAR FLAMMABLE MATERIALS SUCH AS CURTAINS, DRAPERIES, SHELVES, LOOSE WALL PAPER, ETC. – FOR OVENS / HEATERS / CHIP PANS / ETC.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS. – FOR OVENS / HEATERS / WATER BOILERS / ANY ITEM WITH HEATING ELEMENTS.
- DO NOT PLACE THIS ITEM IMMEDIATELY BELOW A SOCKET-OUTLET. (For heaters and Ovens)
- KEEP ITEM AT LEAST 1M AWAY FROM COMBUSTIBLE MATERIAL SUCH AS FURNITURE, CUSHIONS, BEDDING, PAPER, CLOTHES, CURTAINS ETC. - FOR OVENS / HEATERS / CHIP PANS / ETC
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE POWER CABLE, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- DO NOT LEAVE UNATTENDED.
- ALWAYS SWITCH OFF AFTER COOKING OR IF YOU HAVE TO LEAVE THE ROOM.
- THE USE OF OVEN GLOVES IS RECOMMENDED WHEN HANDLING HOT FOOD OR HOT APPLIANCES. -- FOR COOKING APPLIANCES
- ALLOW TO COOL BEFORE CARRYING OR PLACING IN STORAGE.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.
- To eliminate a choking hazard for young children, discard all packaging material immediately upon unpacking.

- This appliance can be used by 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.
- Keep the appliance and its cord out of reach of children. DO NOT allow the appliance to be used by children. Close supervision is necessary when used near children.
- DO NOT use this appliance for anything other than its intended use. DO NOT use in moving vehicles or boats. Misuse may cause injury.
- DO NOT leave this appliance outdoors. Always return it indoors after use.
- Ensure the surface is level, clean and dry. DO NOT place the appliances near the edge of a countertop during operation.
- ALWAYS ensure the appliance is properly assembled before use.
- When using the appliance, provide at least 30cm of space above and on all sides for air circulation.
- TAKE CARE if using an extension cord. A short power-supply cord is supplied to reduce the risk of children grabbing the cord or becoming entangled and reduce the risk of people tripping.

PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 13-amp plug. This is fitted with a 13 amp fuse.

If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 should be used.

If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard.


Care and Maintenance:

- Always switch off and unplug before cleaning.
- Do NOT immerse in water. Risk of electric shock.
- Do NOT use abrasive cleaners or sharp utensils to clean this appliance.
- Wipe surfaces with a soft dry cloth.
- Allow to dry thoroughly before further use.
- Store the appliance in a cool, dry place.
- Always let the appliance cool down completely before cleaning.
- Unplug the unit from the wall outlet before cleaning. Keep the top cover (hood) open after removing your food to allow the unit to cool quicker.
- Hand-washing is recommended. Use a soft sponge or cleaning brush to help. Air-dry or towel-dry all parts after hand-washing.
- The cooking pot, grill grate, crisper basket, protective mesh are dishwasher safe. For the best dishwasher cleaning results, we recommend rinsing the grill grate, crisper basket and protective mesh with warm water before placing them in the dishwasher.
- DO NOT place the temperature sensor in the dishwasher.
- **DO NOT** use washing-up liquid on or near the temperature sensor jack.
- We recommend using compressed air or a cotton swab to avoid damaging the jack.
- If food residue or grease are stuck on the grill grate, protective mesh, or any other removable parts, soak in warm soapy water to soften then rewash.
- Clean the protective mesh after every use. Soaking it overnight will help soften the baked-on grease. After soaking use a cleaning brush to remove the grease from the stainless-steel frame and front tabs.
- Periodically deep clean the protective mesh by putting it in a pot of water and boiling it for 10 minutes. Then, rinse with room temperature water and allow to dry completely.

- To deep clean the temperature sensor, soak the stainless-steel tip and plastic grip in warm, soapy water. **DO NOT** immerse the cord or jack in water or any other liquid.

The temperature sensor is **hand-wash** only.

NOTE: NEVER use abrasive tools or cleaners. **NEVER** immerse the main unit in water or any other liquid.

| | |
|--|---|
| <p>DISPOSAL</p> <ul style="list-style-type: none">• Coopers of Stortford use recyclable or recycled packaging where possible.• Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.• At the end of the product's lifespan please check with your local council authorised household waste recycling centre for |  |
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CUSTOMER SERVICES:

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UK: The Enterprise Department Ltd.
11 Bridge Street, Bishops Stortford, Herts, UK, CM23 2JU
Tel: 0330 331 0300

NI/EU:
D.S.B. LD, 160 Bd. de Fourmies, 59100 Roubaix, France
Tel: (+44) 1279 701269

