



THE AIR FRYER VINTAGE

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User manual

MODEL (VINTAGE): FRI0802015CRP

frifri[★].BE



Thank you for your purchase ! THE air fryer Vintage from Frifri will allow you to quickly and efficiently prepare ALL TYPES OF FOOD to have a real treat every day ! THE air fryer Vintage from Frifri uses the hot air technology in combination with a fast air circulation to bake your ingredients perfectly without adding oil.



SAFETY PRESCRIPTIONS

Carefully read the user manual before using the appliance and keep it in order to consult later if needed.

- This appliance shall not be used by persons (including children under the age of 8) whose physical, sensorial or mental capacities are reduced, nor by persons lacking experience or knowledge, except when having received supervision or instructions from another person responsible for their security about the use of this appliance in advance
- Never immerse the complete appliance into water or do not hold it under the tap, since it contains electrical parts. Risks of electrical shock!
- Always place the ingredients you want to bake in the basket, to avoid contact with the heating elements
- Never cover the air inlet and outlet when operating the appliance
- Never fill the pan with oil, this could cause fire
- Never touch the inside of the appliance while it is working
- Before plugging in the appliance, check if the voltage indicated on the appliance matches the mains voltage of your house
- Do not use the appliance if the plug, electrical cord or appliance are damaged
- If the electrical cord is damaged it must be replaced by the technical department, after sales service or similarly qualified service from the manufacturer
- Supervise children and don't let them play with the appliance
- When the appliance is working, or cooling down, the appliance and the electrical cord should be held out of reach of children under the age of 8
- Make sure the electrical cord does not come into contact with hot surfaces
- Never plug in the appliance nor touch the control panel with wet hands
- The appliance should always be plugged into a grounded plug, make sure it always is connected correctly
- Never operate the appliance with separate timers, this could be dangerous
- Never place the appliance near inflammable objects, such as clothing, curtains, etc
- Never place the appliance against a wall or another appliance. Keep at least 10 cm on all sides of the appliance. Don't place anything on top of the appliance
- Only use this appliance for what it is intended
- Never operate the appliance unattended.

- When frying without oil, hot steam might come out of the openings of the appliance. Always keep hands and face at a safe distance from the openings. Also, always be careful with the steam and hot air that comes out of the appliance when removing the food out of the appliance

- When the appliance is working, the surface on which it stands can become very hot

- If there is smoke coming out of the appliance, immediately pull the plug from the socket. Remove the food from the appliance when there is no smoke anymore. Place the appliance on a horizontal, flat and stable surface

- If the appliance is used incorrectly, or for professional purposes, or if it is not used as prescribed in the user manual, the warranty shall expire, and we could be entitled to decline all responsibility for possible damage

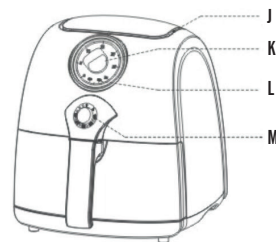
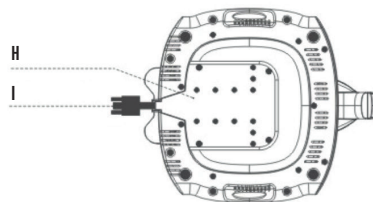
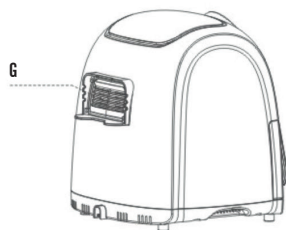
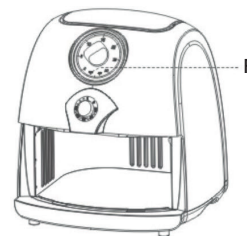
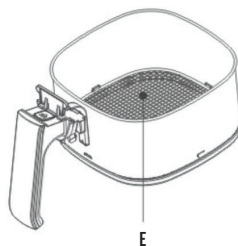
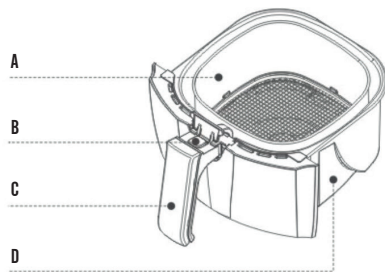
- The repairs can only be executed by a recognized agent or repair service. Never repair the appliance yourself, this would invalidate the warranty

- Always unplug the appliance after use

- Let the appliance cool down for 30 minutes before moving or cleaning it

- Make sure to remove the food when golden brown and not black or dark brown. Remove burned parts

DESCRIPTION OF THE APPLIANCE



AIR FRYER, 1500 W

- A. FRYING BASKET
- B. RELEASE BUTTON OF THE BASKET
- C. HANDLE
- D. PAN
- E. FRYING NET
- F. TEMPERATURE INDICATOR

- G. AIR OUTLET
- H. ELECTRICAL CORD STORAGE
- I. ELECTRICAL CORD
- J. AIR INLET
- K. CONTROL BUTTON FOR THE BAKING TIME - TIMER

- L. ON/OFF INDICATOR
- M. CONTROL BUTTON FOR THE TEMPERATURE - THERMOSTAT

PUTTING INTO SERVICE AND USE

Before the first use

- Remove all packaging material
- Remove glue and all labels from the appliance
- Clean the basket and the pan thoroughly with hot soapy water and a soft sponge

Remark : these parts are dishwasher proof.

- Clean the inside and the outside of the appliance with a soft cloth

The air fryer Vintage from Frifri uses the hot air technology. Never put oil or fat in the appliance.

Preparation of the appliance

- Place the appliance on a horizontal, flat and stable surface
- Place the appliance on a heat resistant surface
- Place the basket correctly in the appliance so that it can operate
- Remove the electrical cord from the cord storage

Never put any oil or other fluid in the appliance. Never put anything on the appliance, this could obstruct the air circulation and diminish the operation of baking with hot air.

Use

The air fryer Vintage from Frifri can be used to bake a variety of ingredients. Discover the baking table below as well as the recipe booklet on frifri.be.

- Plug in the plug in a wall socket
- Carefully remove the pan from the appliance
- Put the ingredients in the basket
- Place the pan in the appliance again. Never use the appliance without the basket. If the pan is not placed correctly in the appliance, the appliance will not work!
- Set the temperature by turning the thermostat button
- Set the desired baking time by turning the timer. If the appliance starts cold, add 5 minutes of preheating time

Remark : If desired, you can preheat the appliance without ingredients. In order to do this, turn the timer on 5 minutes, and wait for the indicator to extinguish before adding the ingredients in the basket.

- When the appliance starts, the ON/OFF indicator and the temperature indicator will light up
- During operation of the air fryer, the temperature indicator will go on and off. This indicates that the heating elements continuously heat up and stop heating again in order to maintain the desired temperature
- The timer will count down from the set time
- The excess oil from the ingredients will be collected in the pan
- Some ingredients require shaking halfway through the baking process. (See baking table below). To shake the food, remove the pan from the appliance with the handle and shake the ingredients. Replace the pan in the appliance.
Caution: do not press the release button of the basket while shaking

Tip : to minimize the weight, remove the basket from the pan and only shake the basket. To do so, remove the pan from the appliance and place it on a heat resistant surface and press the release button on the handle.



Tip : if you set the timer on half of the time a sound signal will be heard to remind you to shake the ingredients. However, do not forget to set the baking time again once the ingredients have been shaken. The appliance will automatically turn off and on again once the pan is put back again. To turn off the appliance manually, turn the button clockwise to the OFF position.

- When you hear the sound signal, this means the set time is finished. Remove the pan from the appliance and place it on a heat resistant surface

Remark : you can also turn off the appliance manually. To do so, turn the timer button to the OFF position.

- Check if the ingredients are sufficiently baked. Should this not be the case, replace the pan in the appliance and add some time to the timer
- Once the ingredients are thoroughly baked, remove the ingredients from the basket and put in on plates or in a bowl

Caution : After use the air fryer and the ingredients are still very hot. Depending on the ingredients steam may come out of the pan.

Tip :

- To remove small ingredients out of the basket (e.g. fries), press the release button from the basket (1) and remove the basket from the pan (2).

Remark: Do not turn the basket upside down when it is still in the pan. Any redundant oil or residues in the pan will fall on your ingredients.

- To remove larger or fragile food from the pan: use a kitchen pincer.
- Once a serving of ingredients is ready, the appliance is instantly ready for preparing another serving

Caution: Never touch the appliance immediately after use, it is very hot. Move the appliance by the handles.



The table below will help you choose the settings for the ingredients you wish to bake. These settings are merely indicative. We cannot guarantee the best settings for each ingredient since each ingredient may differ from kind to kind, brand to brand, but also from size, shape, content...

Remark :

- In comparison to large ingredients, small ingredients need less baking time
- To bake larger portions the baking time will have to be longer, and for smaller portions shorter
- When baking smaller ingredients, turning the ingredients might improve the baking result
- Adding a little bit of oil on fresh potatoes can make the ingredients crispier. Add oil before putting the ingredients in the basket. Bake the ingredients within a few minutes after adding oil on them

Thanks to the hot air technology, the air in the appliance heats up instantly and removing the pan during the baking process barely affects the baking.

- Every preparation that can be prepared in a traditional oven can be prepared in an air fryer
- The best weight to obtain crispy fries is 800 gr.
- You can use the air fryer to heat up ingredients. Set the temperature to 160°C, maximum baking time is 30 minutes

Potatoes and Fries

Type	Min-Max capacity of ingredients (g)	Time (minutes)	Temperature (°C)	To Do halfway the baking time	Extra information
Thin frozen fries	300-700	12-16	200	Shake	
Thick frozen fries	300-700	12-20	200	Shake	
Fresh fries	300-800	18-25	180	Shake	Add ½ spoon of oil
Rösti – potato slices	250	15-18	180	-	
Potato gratin	500	18-22	180	-	

Meat

Type	Min-Max capacity of ingredients (g)	Time (minutes)	Temperature (°C)	To Do halfway the baking time	Extra information
Steak	100-500	8-12	180	Turn	
Pork chops	100-500	10-14	180	Turn	
Hamburger	100-500	7-14	180	Turn	Add ½ spoon of oil
Sausages	100-500	13-15	200	Turn	Add ½ spoon of oil
Drumstick	100-500	18-22	180	Turn	Add ½ spoon of oil
Chicken breast	100-500	10-15	180	Turn	Add ½ spoon of oil

Snack

Type	Min-Max capacity of ingredients (g)	Time (minutes)	Temperature (°C)	To Do halfway the baking time	Extra information
Spring roll	100-400	8-10	200	Turn	Add ½ spoon of oil
Frozen Chicken nuggets	100-500	6-10	200	Turn	Add ½ spoon of oil
Frozen Fish Sticks	100-400	6-10	200	-	Add ½ spoon of oil
Croquettes	100-400	8-10	200	-	Add ½ spoon of oil
Vegetables	100-400	10	180	-	

Remark : Add 5 minutes to the baking time if the appliance starts cold.

MAINTENANCE

Clean the appliance after each use. The inside of the pan, the basket and the appliance are covered with a non-stick coating. Do not use any metal kitchen utensils or aggressive detergents to clean them.

This could damage the non-stick coating.

- Remove the plug from the socket and let the appliance cool down. In order to make the appliance cool down faster you can remove the pan from the appliance

- Clean the pan with hot soapy water and a soft sponge, put some hot water with detergent in the pan. Put the basket in the pan, soak for about ten minutes

Remark: The pan and the basket are dishwasher proof.

- Clean the inside of the appliance with hot water and a soft sponge
- Use a cleaning brush to clean the heating elements to remove sticking residues
- Use a moist cloth to clean the outside of the appliance

STORAGE

Make sure all parts are clean and dry.

Store the appliance in a clean and dry place.

ENVIRONMENTAL PROTECTION NORM 2002/96/CE

In order to protect our environment and your health, disposal at the end of the lifetime of electric appliances must be treated under certain rules and this requires involvement of everyone, supplier or user. Therefore, your appliance cannot in any way be disposed in a public waste bin or with normal domestic waste, as indicated by the symbol on the rating plate. When disposing of the appliance it is

your responsibility to bring the appliance to an official collection center for recycling of electric and electronic appliances. For more information on the collection centers for recycling of appliances at the end of their lifetime, please contact the local authorities in your area, the household waste disposal service provider or the store where you bought your appliance.



ELECTRICAL CORD

Carefully check the electrical cord before each use.

If it is damaged, do not use the appliance.

The electrical cord can only be replaced by Dalcq S.A., her after sales service or a capable and authorized person in order to avoid any danger for the user.

The electrical cord used is a HO5VV-F 3 G 0,75 mm2. These appliances comply to the 2006/95/ CE, 2004/108/CE, DEEE 2002/96/CE, rohs 2002/95/ CE norms and the 1935/2004 regulation of the European Parliament on materials and articles intended to come into contact with food.

WARRANTY

Dalcq S.A. provides a special warranty on all parts of the appliance subject to conditions below.

The legal regulations about warranty as well as the rights resulting from the legislation about responsibility of the defective products remain unaffected. Possible right to reimbursement of the buyer in case of defaults remain valid, if the conditions below are met.

1. Period of the warranty

The warranty applies to all parts of the appliance and starts from the date of purchase (date of invoice) of the appliance and has a duration of 2 years when used privately.



2. Object of the warranty

Dalcq S.A. covers the material, construction and manufacturing defaults, provided the default was present at delivery and that the appliance was correctly operated by the buyer. The warranty covers free repair, or exchange of one or more defective components, or the exchange of the appliance for another appliance of the same value. It is up to Dalcq S.A. to decide which measure to undertake.

3. Warranty case

When breakdown/default, you must immediately advise :

- The store where you bought the appliance
- The after sales service (written or via email) that the appliance will be returned, to provide an extended description of the problem with pictures

4. Packaging

It is recommended to use the original packaging to return the appliance. If you use a different packaging, make sure it provides enough protection for typical transport risks and that it offers sufficient protection. A simple cardboard box filled with paper is not sufficient. Dalcq S.A. cannot be held responsible for damage resulting from insufficient packaging. The warranty then expires. The after sales service will inform you of the return procedure as well as of the costs this implies.

5. Cleaning

If you don't clean the parts or the appliance before returning it, Dalcq S.A. will invoice a cleaning set rate. It is the responsibility of the buyer to prove the real costs of cleaning are inferior to the invoiced set rate.

6. Withdrawal of the right to warranty

The right to warranty is withdrawn by :

- Incorrect use, treatment and storage. (for example, defaults caused by humidity, high temperatures)
- Repairs, repair attempts, modifications of any kind and use of non-original parts, etc. which were not executed by Dalcq S.A. or by an authorized company
- Insufficient packaging and bad transport
- Inappropriate mechanical influences on the appliance or on the parts of the appliance
- Defaults that are not caused by the finishing or production of the appliance, such as fall, collision, damage, fire, earthquake, damage by flood, lightning, etc
- Use other than household use, especially in a commercial environment
- The costs incurred by Dalcq S.A. because of the returning of the appliance by the buyer, without warranty or right to restitution will be for the buyer

7. After Sales Service

Dalcq S.A. - Rue du Hainaut 86
6180 Courcelles - Belgium
support@dalcq.com

Trouble shooting

Problem	Possible Cause	Solution
The appliance doesn't work	The plug is not plugged in	1. Insert the plug into the socket 2. Turn the timer button to set he time
The ingredients are not baked through	1. There are too much ingredients in the basket 2. The set baking temperature is too low 3. The set baking time is too short	1. Put smaller quantities in the basket. Smaller quantities will allow more regular baking. 2. Set the temperature button to the desired temperature (see 'Settings' in the chapter 'Use') 3. Turn the timer button to set the baking time (see 'Settings' in the chapter 'Use')
The ingredients are not equally baked.	Some ingredients need to be shaken halfway through the baking process	Shake ingredients which are piled up (f.ex. fries) halfway through the baking process (see 'Settings' in the chapter 'Use')
The fried ingredients are not crispy	The used snacks are not suited for air frying	Always use oven snacks or slightly grease the ingredients with oil for a crispier result
I cannot slide the pan into the appliance correctly	The basket is too full	Do not fill the basket too much
White smoke is coming out of the appliance	1. You use very greasy ingredients 2. There are some residues from prior bakings in the pan	1. When baking greasy ingredients, the redundant oil drips on the hot pan and causes smoke. This will not affect the final cooking result 2. The white smoke is caused by heated grease in the pan. Clean the pan after every use
Fresh fries are fried unequally	You didn't put any oil on the fries before baking	Use fresh potatoes, make sure they don't break during baking
The fries are not crispy	The crispiness depends on the amount of water and oil in the fries	1. Carefully dry the fries before you grease them with oil 2. Cut smaller fries, they will be lighter and crispier 3. Grease with some oil, they will be lighter and crispier

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