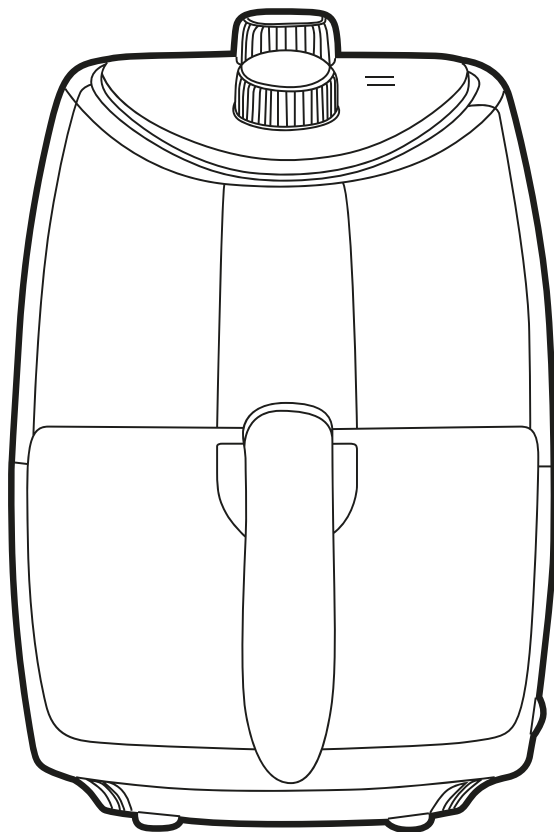
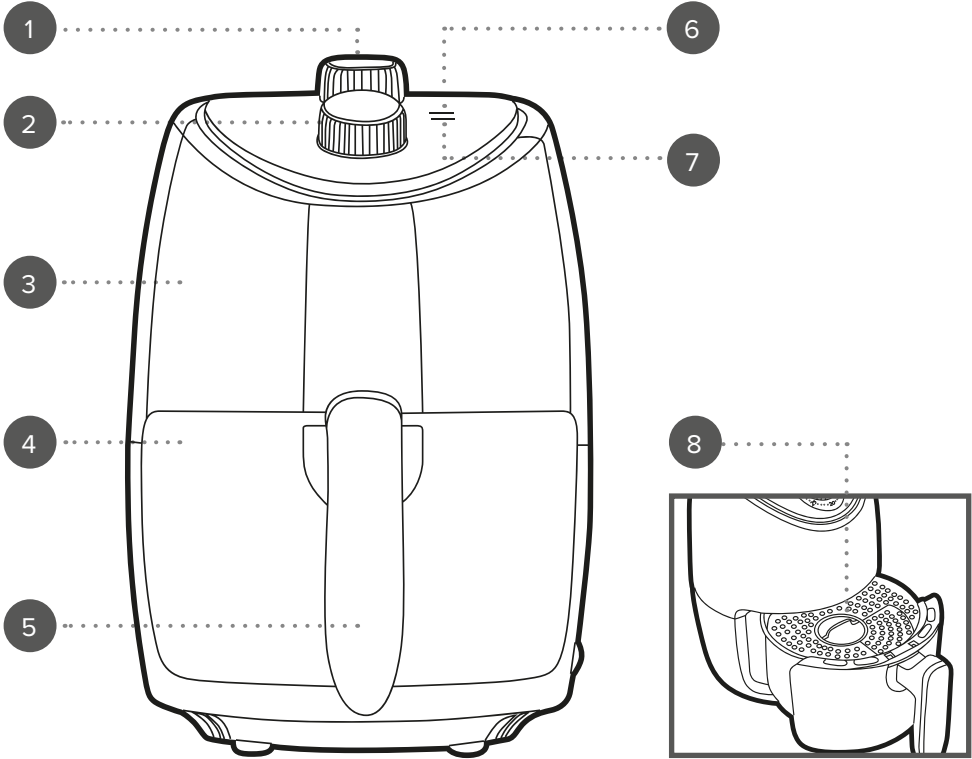


User manual

Air fryer



Description of parts



- | | |
|-----------------------------|----------------------------------|
| 1. Temperature control dial | 5. Cooking compartment handle |
| 2. Timer control dial | 6. Green heating indicator light |
| 3. Air fryer main unit | 7. Orange power indicator light |
| 4. Cooking compartment | 8. Non-stick coated cooking rack |

Important safety

Please read carefully

EN | Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.



EN | Disposal of Waste Batteries and Electrical and Electronic Equipment



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**
MADE IN CHINA.

CD260324/MD000000/V1

Please retain instructions for future reference.

Dos and don'ts

DO:

Make sure that the cooking compartment is correctly aligned when reinserting it.

Only hold the cooking compartment by the cooking compartment handle.

Take care when removing the cooking compartment from the air fryer, as steam may be emitted.

Empty the cooking compartment if it becomes too full with excess oil. Use a heatproof dish to collect excess oil and dispose of it properly once it has cooled.

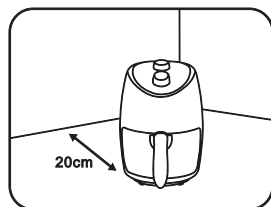
DO NOT:

Invert the cooking compartment with hot food inside, as excess oil may collect at the bottom of the cooking compartment and could leak into the ingredients.

Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Shake the cooking compartment vigorously whilst there is excess oil in the tray.



WARNING: ENSURE THAT THE AIR FRYER HAS AT LEAST 20 CM OF FREE SPACE IN ALL DIRECTIONS BEFORE USE.

Automatic switch-off

The air fryer is fitted with an automatic switch-off.

This may activate if:

1. The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the air fryer.
2. The cooking compartment is pulled out from the air fryer during cooking. In this case, the timer will not pause; it will continue counting down until the cooking time has elapsed.



NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

STEP 1: Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the cooking compartment in warm, soapy water, then rinse and dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.



NOTE: The air fryer should be cleaned after each use.

Instructions for use

Before first use

Clean the air fryer following the instructions outlined in the section entitled '**Care and maintenance**'.



NOTE: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Using the air fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply.

STEP 2: Remove the cooking compartment by pulling it out from the air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 3: Place the ingredients on top of the non-stick coated cooking rack inside the cooking compartment. Slide the cooking compartment back into the air fryer main unit to close it.

STEP 4: Use the temperature control dial to set the air fryer to the required heat setting.

STEP 5: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released. The orange and green indicator lights will illuminate, signalling that the air fryer is switched on and heating up.

STEP 6: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling it out from the air fryer using the handle. Shake the cooking compartment gently and then slide it back into the air fryer main unit to close it and continue to cook.

STEP 7: Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by carefully opening the cooking compartment. If the ingredients are not cooked, close the cooking compartment and use the timer control dial to adjust the cooking time accordingly.

STEP 8: If the food is cooked, remove the cooking compartment from the main unit and then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.



NOTE: If the air fryer does not turn on, the cooking compartment has not been inserted correctly. Check that the cooking compartment is fully inserted. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control dials as required and the air fryer will automatically adjust the settings. During use, the green heating indicator light will cycle on and off to signal that it is maintaining the selected temperature.



CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment. Instead, always use cooking utensils to remove the cooked food.



WARNING: Nominal voltage is still present even when the temperature control dial is turned to the off position. To permanently switch off the air fryer, turn it off at the mains power supply. The air fryer will become very hot during use; take caution to avoid injury and always place on a heat-resistant surface.

Cooking guide

The following is a guideline for cooking certain types of foods with the air fryer.

This is a guideline only and cooking should always be monitored. Food should always be piping hot before serving.

Potatoes and chips

Food	Amount	Approx. cooking time	Temperature	Extra information
Thin frozen chips	200–400 g	16–18 mins	200 °C	Shake the chips following the instructions in the section entitled ' Using the air fryer '.
Thick frozen chips	200–400 g	18–20 mins	200 °C	Shake the chips following the instructions in the section entitled ' Using the air fryer '.
Home-made chips	200–400 g	20–30 mins	200 °C	Follow the full instructions in the section entitled ' A step by step guide to making chips '.
Home-made potato wedges	200–400 g	20–30 mins	180 °C	Part soak the potato wedges in water to remove the starch. Shake following the instructions in the section entitled ' Using the air fryer '.

Meat and poultry

Food	Amount	Approx. cooking time	Temperature	Extra information
Steak	100–300 g	Well done: 10 mins Medium: 8 mins Rare: 6 mins	180 °C	Turn over halfway through the total cooking time.

Hamburger	100–300 g	18–20 mins	180 °C	Turn over halfway through the total cooking time.
Pork chops	100–300 g	18–20 mins	200 °C	Turn over halfway through the total cooking time.
Chicken breast	100–300 g	15–22 mins	200 °C	Always check that chicken is cooked thoroughly.
Chicken drumsticks	100–300 g	15–22 mins	180 °C	Always check that chicken is cooked thoroughly.

Snacks and sides

Food	Amount	Approx. cooking time	Temperature
Frozen chicken nuggets	100–300 g	6–10 mins	200 °C
Spring rolls	100–200 g	8–10 mins	200 °C
Stuffed vegetables	100–200 g	10–15 mins	180 °C

A step by step guide to making chips

Home-made chips

STEP 1: Cut the potato into chips approx. 1 cm wide.

STEP 2: Place the chopped potatoes into a pan of cold water and bring to the boil. Parboil for around 3 minutes.

STEP 3: Drain the water from the potatoes and thoroughly dry with a paper towel.

STEP 4: Place the chopped potatoes on the non-stick coated cooking rack.

STEP 5: Cook at 200 °C for 20–30 minutes.

STEP 6: Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

STEP 7: Once cooked through and crispy, remove from the air fryer, season and enjoy.

Frozen chips

STEP 1: Add 200–400 g of frozen chips to the non-stick coated cooking rack.

STEP 2: Cook at 200 °C for 16–18 minutes for thin frozen chips or 18–20 minutes for thick frozen chips.

STEP 3: Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

STEP 4: Once cooked through and crispy, remove from the air fryer, season and enjoy.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK2817H

Input: 220–240 V ~ 50/60 Hz

Output: 1200 W



RECIPES

Peppercorn steak

Ingredients

200 g sirloin steak (1.5 cm–2.5 cm thick)
2 shallots, finely diced
50 g unsalted butter
100 ml beef stock
2 tbsp Worcestershire sauce
2 tbsp brandy
2 tbsp double cream
1 tbsp Dijon mustard
1 tbsp olive oil
1 tbsp green peppercorns
Black and white peppercorns, to taste
Salt and pepper, to taste

Method

Dry the steaks with kitchen paper and press the black and white peppercorns into both sides. Cover with foil or plastic film and then refrigerate for approx. 2–3 hours.

Place the steak onto the non-stick coated cooking rack and cook at 180 °C for approx. 6 (rare), 8 (medium) or 10 (well done) minutes depending upon preference. Turn the steak halfway through to caramelise on both sides.

Meanwhile, make the sauce. Heat the oil and butter in a fry pan and cook the shallots over a medium heat, until soft. Add the Worcestershire sauce, brandy and stock to the fry pan. Cook rapidly, scraping the bottom of the fry pan to incorporate the flavours. Add the green peppercorns, mustard and cream, then season to taste.

Remove the meat from the air fryer and leave to rest for approx. 5 minutes before cutting diagonally into slices. Add the meat to the sauce. Stir to combine the meat juices with the peppercorn sauce and to warm the meat through.

Lightly-fried lamb chops with rosemary and garlic

Ingredients

3 small lamb rib chops or 2 lamb loin chops
1 tbsp garlic, minced
1 tbsp fresh rosemary, chopped
½ tsp dried crushed red pepper
Fresh rosemary sprigs (optional)

Method

In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp of the mixture over both sides of each lamb chop. Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approx. 30 minutes or preferably up to 4 hours.

Place the lamb chops onto the non-stick coated cooking rack and cook at 200 °C for approx. 10 minutes, depending upon how well done the meat is required to be cooked. Shake halfway through.

Garnish the lamb chops with rosemary if desired.

Pork chop

Ingredients

1 pork chop

Salt and pepper, to taste

Method

Season the pork chop with salt and pepper.

Place the pork chop onto the non-stick cooking rack and cook at 200 °C for approx. 18–20 minutes.

The time it takes to cook the pork chop depends upon preference; flip it halfway through cooking for even colour and caramelisation.

Mustard pork chop

Ingredients

1 pork chop

Dijon mustard

Method

Coat the pork chop with a generous helping of Dijon mustard.

Place the pork chop onto the non-stick coated cooking rack and cook at 200 °C for approx. 18–20 minutes, until the fat goes crispy.

Flip the pork chop halfway through cooking for even colour and caramelisation.

Roast gammon joint

Ingredients

750 g gammon joint

Salt and pepper, to season

Method

Place the gammon onto the non-stick coated cooking rack and cover loosely with foil.

For a 750 g gammon joint, cook it at 180 °C for approx. 25 minutes, turn it over and then cook for a further 25 minutes. Remove the foil and

let it brown for approx. 10 minutes, then turn it again to brown all over for a further 10 minutes. Cooking times may vary, depending upon the shape or thickness of the joint.

Test with a skewer to make sure that the juices run clear.

Season to taste.



NOTE: Be careful when removing the cooking compartment from the air fryer, as hot juices will have collected in the bottom; take care to avoid injury.

Crispy fried chicken

Ingredients

3 chicken legs or 2 chicken thighs

50 g cornflakes

30 g plain flour

40 ml buttermilk

½ tbsp Dijon mustard

½ tsp paprika

½ tsp cayenne pepper

¼ tsp ground sage

Salt and pepper, to taste

Method

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the chicken into the flour so that it is fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Place the cornflakes into a big, resealable bag, making sure that there is no air in the bag before sealing, and then run a rolling pin over the bag to crush. Pour the crushed cornflakes into a wide bowl or onto a plate.

In a large bowl, mix the buttermilk, mustard, cayenne pepper, paprika and sage. Dip the chicken pieces into the buttermilk mixture and then roll in the crushed cornflakes.

Arrange the chicken pieces onto the non-stick coated cooking rack and cook at 200 °C for approx. 5–10 minutes.

Reduce the temperature to 190 °C and cook for a further 20–25 minutes for thighs and 10–15 minutes for legs, checking that the chicken is thoroughly cooked before serving.

Crispy sesame fried chicken

Ingredients

90 g chicken breast strips
40 g rolled porridge oats
25 g self-raising flour
10 g toasted sesame seeds
60 ml chicken stock
½ tbsp chicken bouillon powder
1½ tsp salt
½ tsp garlic powder
½ tsp onion powder
½ tsp soy sauce
¼ tsp dried basil
¼ tsp dried oregano
¼ tsp ground black pepper

Method

Coat the chicken with ½ tsp salt, black pepper and garlic powder and then chill for approx. 4 hours. In a medium-sized bowl, mix together the oats, sesame seeds, ½ tsp of salt and chicken bouillon powder and set aside. In another bowl, combine the flour, ½ tsp of salt, onion powder, basil, oregano, soy sauce and chicken stock. Dip the chicken into the chicken stock and then roll in the sesame seed mixture. Place the chicken onto the non-stick coated cooking rack and cook at 200 °C for approx. 15–22 minutes or until golden brown.

Japanese-style fried chicken

Ingredients

175 g skinless, boneless chicken breast, cut into 1 inch cubes
1 egg, lightly beaten
1½ tbsp potato flour
½ tbsp rice flour
½ tbsp garlic, minced
½ tbsp fresh ginger, grated
½ tbsp sesame oil
½ tbsp soy sauce
¼ tsp white sugar
¼ tsp salt
¼ tsp black pepper
¼ tsp chicken stock cube

Method

In a large bowl, mix together the eggs, salt, pepper, sugar, garlic, ginger, sesame oil, soy sauce and stock cube. Add the chicken pieces

and stir to coat. Cover and refrigerate for approx. 30 minutes.

Remove the bowl from refrigerator, add the potato flour and rice flour to the chicken and mix well. Place the chicken onto the non-stick coated cooking rack and cook at 200 °C for approx. 15–22 minutes or until golden brown.

Breaded chicken goujons

Ingredients

1 chicken breast
25 g breadcrumbs
25 g cream cheese

Method

Cut the chicken breasts into strips, spread with cream cheese evenly and then coat with the breadcrumbs.

Place the chicken onto the non-stick coated cooking rack and cook at 200 °C for approx. 15–22 minutes, turning halfway through or until golden brown and firm to touch.

Chicken nuggets

Ingredients

6 cream or plain crackers
1 skinless chicken breast fillet, cut into 2–3 cm pieces
1 medium egg
1 garlic clove (optional)
1 tbsp butter
1tbsp dry parsley or 2 sprigs fresh parsley (optional)
½ lemon (optional)
Plain flour
Salt and pepper, to taste

Method

To prepare the chicken, peel the garlic and zest the lemon. Put the crackers into a food processor with the butter, garlic, parsley, lemon zest and a pinch of salt and pepper and then process until the mixture is very fine. Pour these crumbs onto a plate.

Sprinkle the flour onto a second plate, and then crack the eggs into a small bowl to beat with a fork. Roll the chicken pieces in the flour until all sides are completely coated and then dip them into the egg, followed by the flavoured crumbs. Rub the crumbs onto the chicken pieces so that they stick; the chicken pieces should be totally coated.

Place the chicken pieces onto the non-stick coated cooking rack and cook at 200 °C for approx. 10–15 minutes or until cooked through, golden and crisp.

Beef samosas

Ingredients

100 g beef mince
½ packet of filo pastry
½ onion, chopped
½ shallot, minced
½ thyme sprig
½ tbsp curry powder
Milk, optional
Salt and pepper, to taste

Method

In a large saucepan on a medium heat, add a drizzle of oil and the onion to soften, followed by the minced shallot. Add the beef mince and thyme to the pan and cook for approx. 5 minutes until the meat is browned and then remove from the heat. Add the curry powder to the mince mixture and season with salt and pepper.

Lay a sheet of filo pastry on a flat work surface and cut lengthways into thirds. Add a spoonful of the meat mixture to the top of each strip and then fold into triangles. Use a small amount of milk to seal the edges.

Continue this process until no beef mince mixture remains.

Place two samosas per time onto the non-stick coated cooking rack and cook at 200 °C for approx. 3 minutes.

Turn the samosas and then cook for a further 3 minutes, until both sides are crisp and golden brown.

Grilled prawns

Ingredients

200 g jumbo prawns, washed and peeled
80 g butter, melted
1 garlic clove, peeled and crushed
2 tbsp of lemon juice

Method

In a small bowl, mix the melted butter, lemon juice and garlic. Dip the prawns into the butter mix and place them directly onto the non-stick coated cooking rack. Grill the prawns at

200 °C for approx. 10–15 minutes, turning halfway through cooking.

Salmon croquettes

Ingredients

40 g flour
25 g breadcrumbs
16 g juice from drained salmon
½ tin pink salmon, drained, reserving the juice
½ egg
¼ chopped spring onion
½ tsp baking powder
¼ tsp Worcestershire sauce
Pepper, to taste

Method

In a bowl, mix together the salmon and the egg and then stir in the flour, pepper, onions and Worcestershire sauce.

Mix the baking powder with the salmon juice and beat until foamy. Pour into the salmon mixture and mix with a fork.

Create croquette shapes from the mixture and cover with breadcrumbs. Place them onto the non-stick coated cooking rack and cook at 200 °C for approx. 15–18 minutes or until golden brown.

Breaded fish fillets

Ingredients

100 g cod fillets/loins (even in size for the best cooking results)
40 g breadcrumbs
½ egg, beaten
2 tbsp plain flour
1 tbsp parmesan cheese
Basil, dried
Salt and pepper, to taste

Method

Add some plain flour to a medium-sized bowl and coat the cod fillets in the flour.

In another bowl, mix together the breadcrumbs, Parmesan and basil. Dip the fillets into the egg and then coat the fish in the breadcrumb mixture. Add seasoning to taste.

Place the fillets onto the non-stick coated cooking rack and cook at 190 °C for approx. 15–20 minutes or until golden brown.

Roast potatoes

Ingredients

800 g potatoes, quartered
Salt and pepper, to taste

Method

Half-fill a large saucepan with cold water. Put the potatoes into the pan; add a pinch of salt and cover. As soon as the water boils, reduce the heat and cook for approx. 6 minutes. Drain the potatoes and shake them in a colander to roughen the edges.

Place the potatoes onto the non-stick coated cooking rack. Cook at 200 °C for approx. 15 minutes. Carefully turn them over and cook for a further 15 minutes. Check that the potatoes do not burn; cover them with foil if necessary.

Sweet potato wedges

Ingredients

2 sweet potatoes, cut into small wedges
1 tsp chilli flakes
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water. Put the potato wedges into a bowl. Add the chilli flakes, season with salt and pepper to taste and stir to combine.

Place the potato wedges onto the non-stick coated cooking rack and cook at 200 °C for approx. 18–25 minutes, until the potatoes are tender and golden brown.

It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Sprinkle with sea salt to serve.

Potato wedges with rosemary

Ingredients

1 medium white potato, cut into small wedges
1 garlic clove, crushed
1 fresh rosemary sprig
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, add the remaining ingredients and mix together.

Place the wedges onto the non-stick coated cooking rack and cook at 180 °C for approx. 20–30 minutes or until golden brown and crispy on the outside.

It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Onion rings

Ingredients

1 large onion
32 g plain flour
80 ml buttermilk
Salt and pepper, to taste

Method

Wash, peel, and cut the onions into 5 mm thick rounds and then separate the rounds into rings. In a wide bowl or on a plate, season the flour with salt and pepper. Dip the onion rings into the flour so that they are fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Dip the onion rings into the buttermilk until fully coated.

Shake off the excess buttermilk and coat in the flour for a second time.

Place the onion rings onto the non-stick coated cooking rack and cook at 200 °C for approx. 5–8 minutes or until golden brown.

It is recommended to shake the cooking compartment halfway through cooking, so that the onion rings are cooked evenly.



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