

Operation Manual

Air Fryer 4.2 ℓ 62871

toboli



Illustration similar, may vary depending on model

Read and follow the operating instructions and safety information before using for the first time.

Technical changes reserved!

Due to further developments, illustrations, functioning steps, and technical data can differ insignificantly.

Updating the documentation

If you have suggestions for improvement or have found any irregularities, please contact us.



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Even though, the WilTec Wildanger Technik GmbH has undergone biggest possible efforts to ensure that the operating manual is complete, faultless, and up to date, mistakes cannot be entirely avoided.

If you should find a mistake or wish to make a suggestion for improvement, we look forward to hearing from you.

Send an e-mail to:

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To return orders for exchange, repair, or other purposes, please use the following address. Attention! To allow for a smooth execution of your complaint or return, it is important to contact our customer service team before returning the goods.

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Introduction

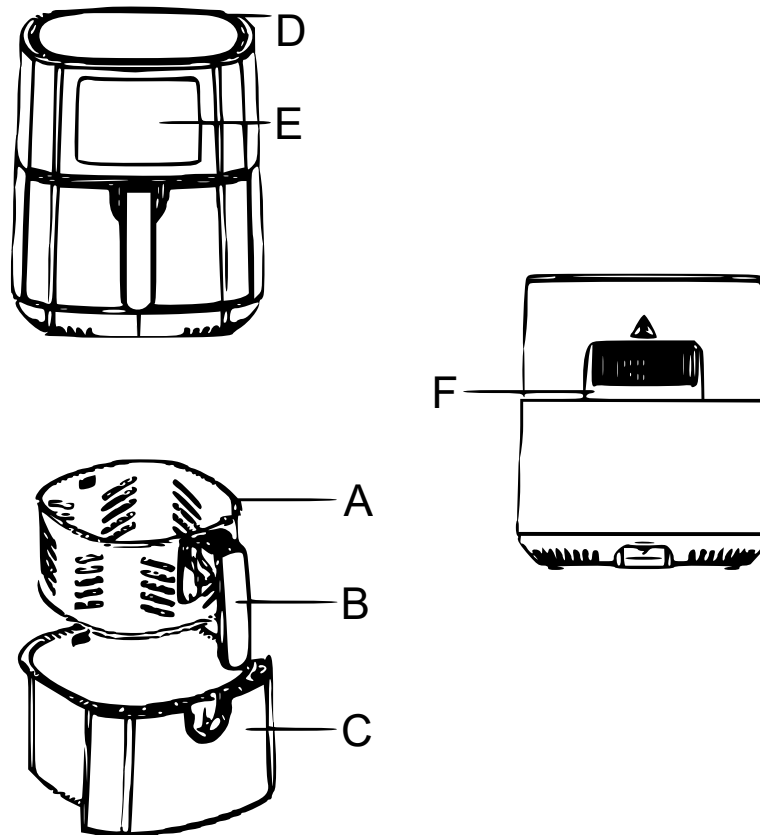
Thank you for purchasing this quality product. **To minimise the risk of injury we urge that our clients take some basic safety precautions when using this device. Please read the operation instructions carefully and make sure you have understood its content.**

Keep these operation instructions safe.

Safety instructions

- Carefully read this manual before use and keep it for future reference.
- Check your local mains voltage; it must match that given on the nameplate.
- Do not operate the device if the power cord or plug is damaged or if the device is malfunctioning, has been dropped or damaged in any way. Have repairs carried out by qualified personnel only.
- Avoid contact with the hot surfaces. **Risk of burns!**
- To protect yourself against electric shock, do not immerse cables, plugs or housings in water or other liquids.
- Unplug the device from the power outlet when not in use or when being cleaned or serviced.
- Keep the power cord away from sharp edges (e.g., table edges) or hot surfaces.
- The use of accessories not recommended by the manufacturer can lead to injuries.
- Do not place the device on or near a hot gas or electric burner or in a hot oven.
- Close supervision is required when this device is used near children. Make sure that the power cord does not hang over the work surface.
- Do not use the device outdoors or in a damp environment.
- Do not use the device for any other purpose than that for which it was intended. No responsibility is accepted for damage caused by improper use.
- Always place the device on a level and stable surface.
- This device may only be used by persons (including children) with limited physical, sensory, or mental capabilities or a lack of experience or knowledge if they have been introduced to the use of the device by a person familiar with it and responsible for them and are supervised by him or her.

Main components



Letter	Name	Letter	Name
A	Basket	D	Air inlet
B	Basket handle	E	Display
C	Pot	F	Air outlet

Technical specifications

Nominal voltage (V)	220–240
Nominal power (W)	1400
Frequency (Hz)	50–60

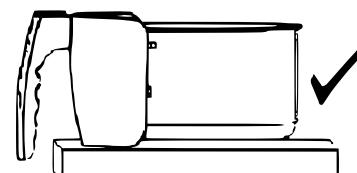
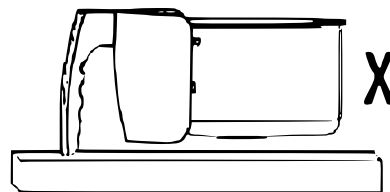
Operating the air fryer

Before the first use

1. Remove all stickers and foreign objects before use.
2. Thoroughly clean the basket and pot with water, washing-up liquid and a non-abrasive sponge.
3. Wipe the outside surface with a soft, damp cloth.
4. The air fryer uses hot air heating technology. Never pour oil or fat into your air fryer.

Preparation of use

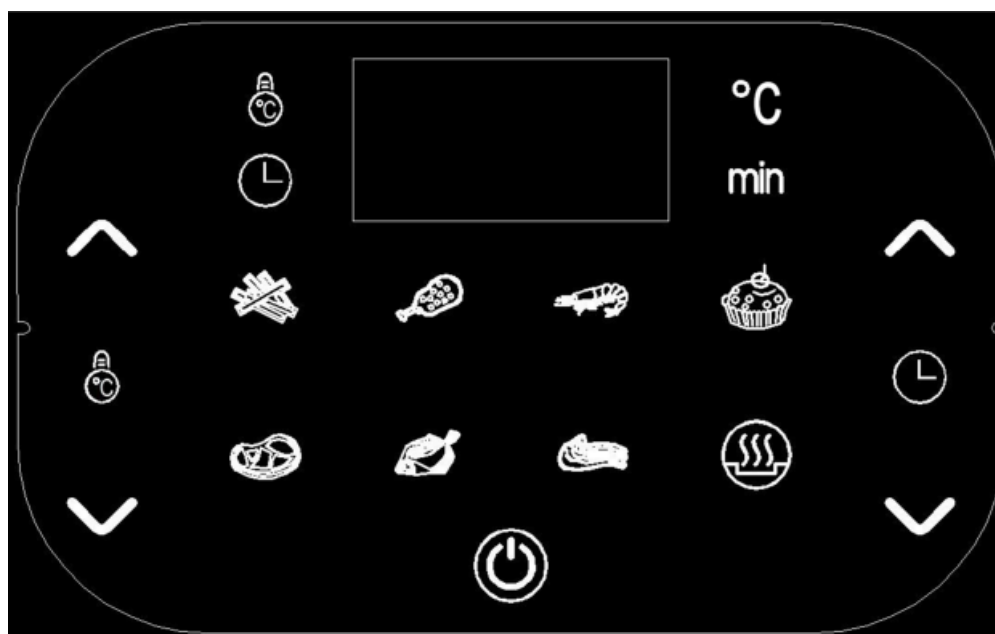
1. Place the device on a flat, stable surface.
2. Correctly insert the basket into the air fryer.
Note: The design of the basket handle should make it easier to grasp. Please refer to the illustration to properly attach the basket.
3. Pull the power cable from the cable compartment at the bottom of the product.
4. Never pour oil or other liquids into your air fryer.
5. Never place objects on top of the device as this will obstruct the flow of air and reduce the effectiveness of the hot air heating.



Use







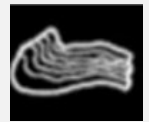
The air fryer can be used to prepare a wide variety of foods. The additional instructions for preparing food will help you better understand this appliance.

Control panel



Symbol	Meaning
	On/off switch
	Temperature regulation
	Time regulation
	Up / increase
	Down / reduce

The following table gives the different pre-selectable frying programmes.

Symbol	Meaning	Weight (g)	Temperature (°C)	Time (min)
	Chips	500	200	20
	Chicken legs	800 (10–13 pieces)	180	25
	Shrimps	200	160	20
	Muffins	600 (8–10 pieces)	160	25
	Meat	450 (3–5 pieces)	180	20
	Fish	250	180	20
	Loin ribs	400	180	15

Using the device

<i>without pre-selected frying programme</i>	<i>with pre-selected frying programme</i>
<p>1. Connect the hot air fryer to the power supply. The device is then in standby, the operating light is permanently on, all buttons available on the control panel shown above are displayed, and the temperature and time are displayed alternately.</p>	
<p>2. Carefully remove the pot from the air fryer.</p>	
<p>3. Put the food to be fried in the basket.</p>	
<p>4. Slide the pot back into the air fryer.</p>	
<p>5. Do not use the air fryer until the pot is reinstalled. Note! To avoid burns, do not touch the pot during operation or after use. Hold the pot by the handle only.</p>	
<p>6. Now set the temperature with the arrow buttons on the left side of the control panel and the time with the arrow buttons on the right side of the control panel.</p>	<p>6. Press a programme pre-selection button. A corresponding symbol starts flashing.</p>
<p>7. Now press the operating button (on/off switch) so that the device starts hot-air frying. The operating light indicates that the frying is in progress. When frying is complete, 5 beeps will be heard and the device will go back to standby.</p>	



Frying

1. During frying, the programme pre-selection buttons are locked.
2. Oil dripping off the food in the basket is caught on the bottom of the air fryer.
3. For best results, some foods require shaking or turning during air frying. See the “Notes on temperature setting” section as a general guide. To turn the food, hold the handle and remove the air fryer from the device; then turn the food. Put the pot back in the air fryer.
Note! Do not press the basket unlock button while turning the food.
4. When you hear the tone of the timer, the set preparation time has passed. Take the pot out of the device and place it on the heat-resistant holder.
5. Check that the food is done.
Note! Steam may escape after cooking with the air fryer.
6. To remove small food (e.g., chips), press the unlock button on the basket. Remove the basket from the pot and turn it over.
Note! Do not turn over the basket before removing it from the pot, otherwise the oil collected on the bottom of the pot will spill onto the food.
7. Empty the basket and put the cooked food in bowls or on plates.
Note! Remove large or delicate foods from the basket with a frying tong.
8. After air-frying and removing the food, the air fryer can be used at any time to prepare other dishes.

Other remarks

1. Compared to large dishes, small ones require a shorter cooking time.
2. When air-frying, turning small foods over can improve cooking and help the food fry more evenly.
3. Adding a little oil to the food not yet fried will make it crispier. After adding the oil, the food should rest for a few minutes before air-frying it.
4. Food that can be prepared in the oven can also be prepared in the fat-free air fryer.
5. Bread can be made quickly and easily if you use pre-fermented dough. Compared to homemade dough, pre-fermented dough takes a shorter cooking time.
6. The device is equipped with power-off memory function, i.e., if there is a power failure, the device will continue the program after it is turned on.
7. After turning on the machine, if no other key is pressed, the device will return to stand-by mode by sounding the buzzer 5 times.

Notes on temperature setting

Note! The following temperature settings are only guidelines; customise them to your personal taste.

Food	Max. quantity (g)	Time (min)	Temperature (°C)	Turn?	Remark
Deep frozen chips	500	8–10	200	Yes	–
Spring rolls					–
Vegetables					Add ½ table-spoon of oil.
Beefsteaks		18–20	180		–
Hamburgers					Add ½ table-spoon of oil.
Frikandels					
Chicken legs					
Chicken breast					–



Cleaning and maintaining the air fryer

Note! The pot, basket, and device itself have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaners for cleaning. Let the device cool down completely before cleaning it, otherwise the non-stick coating will be damaged.

1. Disconnect the power plug from the socket and let the device cool down.
Note! Take out the pot to allow the air fryer to cool down faster.
2. Use a damp cloth to wipe the outside of the device.
3. Clean the pot and its bottom with hot water, washing-up liquid and a non-abrasive sponge. To do this, add hot water with a little washing-up liquid to the pot. Place the basket in the pot and soak the pot and basket for 10 min.
4. Clean the inside of the device with hot water and a non-abrasive sponge.
5. Clean the heating components with a cleaning brush and remove any food residues.

Troubleshooting

Problem	Possible cause	Solutions
The air fryer does not work.	1. Mains cable not connected to the power supply	1. Connect the device to the mains.
	2. Timer not set.	2. Set the correct preparation time with the help of the arrows, then switch on the device.
Food prepared in the air fryer is not quite cooked.	1. Too much food to be fried in the basket	1. Place smaller quantities in the frying basket so that the frying is more even.
	2. Temperature set too low	2. Set the desired temperature with the help of the arrows (see "Notes on temperature setting").
	3. Preparation time too short	3. Set the preparation time with the help of the arrows (see "Notes on temperature setting").
Food prepared in the air fryer is not cooked evenly.	Certain foods must be turned over when cooking.	Turn certain foods or foods cooked together with others (e.g., chips) while cooking.
Food prepared in the air fryer is not crispy.	The selected dishes must be fried in a classic deep fryer.	Add a little oil to the food to increase the crispness.
White smoke comes out.	1. Food with a high oil content is being prepared.	1. When preparing foods with a relatively high oil content in the fat-free air fryer, a lot of oil vapor is released, which can be hotter than usual; this has no effect on the cooking result.
	2. Oil spills from the last use are still in the air fryer.	2. White smoke is produced by heating the oil and fat in the pot. Clean the pot after each use.
Raw potato chips are not fried evenly in the air fryer.	You soaked the potato chips properly before air-frying.	Process fresh potatoes and make sure that the chips do not split during frying.
The crispness is affected by the oil and moisture in the potato chips.	You soaked the potato chips properly before air-frying.	1. Add a little oil to make potato chips lighter and crispier; Drain the potato chips properly before drizzling them.
		2. Cut the potato chips thinner; this makes them lighter and crispier.

Disposal regulations

EU guidelines regarding the disposal of scrap electric appliances (WEEE, 2012/19/EU) were implemented in the law related to electrical and electronic equipment and appliances.

All WiTec electric devices that fall under the WEEE regulations are labelled with the crossed-out wheeled waste bin logo. This logo indicates that this electric equipment must not be disposed with the domestic waste.

The company WiTec Technik GmbH has been registered in the German registry EAR under the WEEE-registration number DE45283704.

Disposal of used electrical and electronic appliances (intended for use in the countries of the European Union and other European countries with a separate collection system for these appliances).

The logo on the article or on its packaging points out that this article must not be treated as normal household waste but must be disposed to a recycling collection point for electronic and electrical waste equipment. By contributing to the correct disposal of this article you protect the environment and the health of your fellow men. Environment and health are threatened by inappropriate disposal.



Material recycling helps reduce the consumption of raw materials.

Additional information on recycling this article can be provided by your local community, municipal waste disposal facilities, or the store where you purchased the article.

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