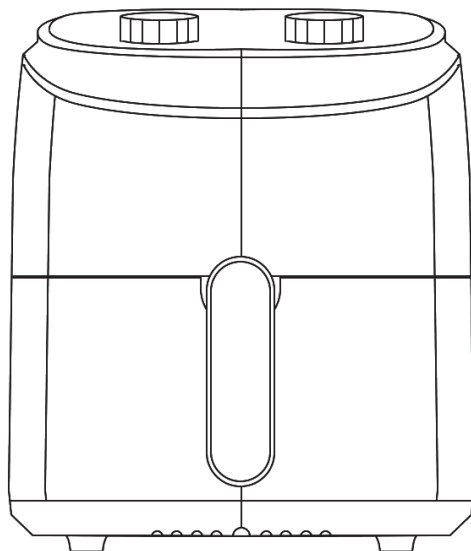


Product instructions



Electric oven (air fryer)

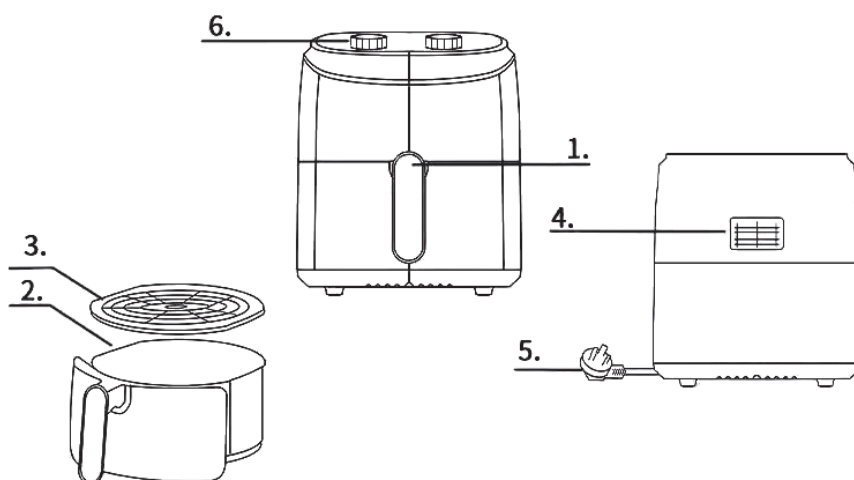
model:J068

Thank you for purchasing our products.
Please read this manual carefully before use

Dear user, thank you for using our products. In order to facilitate your correct operation of the Please read this manual carefully before using the product and store it in a fixed place, So that you can refer to it in the future.

Product introduction

The air fryer adopts the principle of hot air combined with high-speed air circulation (rapid air change), and is installed inside Equipped with a grill, it is convenient for you to cook all kinds of delicious food in a healthy, fast and simple way. It will be for you Of the ingredients provide one-time omni-directional heating, so for most ingredients, there is no need to cook with oil at all. There is a more convenient way to make cakes, quiche, etc. with the help of additional baking plates delicious food.



1、 Handle

2、 pot

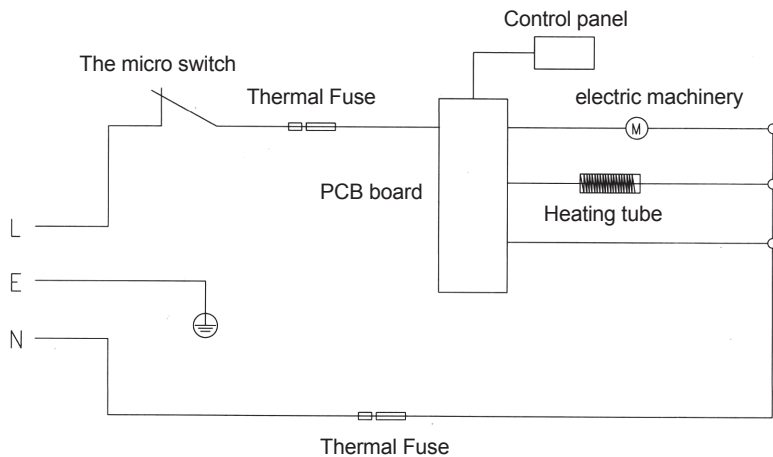
3、 Grill

4、 Air outlet

5、 Plug

6、 Control knob

Electrical schematic diagram



technical parameter

Product name	Electric oven (air fryer)
Product model	J068
Rated power	1200W
Rated voltage	220V-
Rated frequency	50Hz
Executive standard	GB4706.1-2005 GB4706.14-2008

Operating instructions

Menu function operation

menu	Default temperature	Adjustable range	default time	Adjustable range
nut	200°C	80–200°C	15 minute	1–60 minute
French fries	200°C		18 minute	
Bread	160°C		25 minute	
Fish and shrimp	180°C		18 minute	
Chicken wings	200°C		20 minute	
Corn	200°C		18 minute	
Sweet potato	200°C		35 minute	
Pork chops	180°C		13 minute	
Egg Tart	180°C		25 minute	
make an appointment			1 hour	1–24 hour

1. Precautions:

① Auto off:

This product is equipped with a timer. When the timer counts down to 0, the product will ring and automatically close. To turn off the product manually, turn the timer knob counterclockwise to "0".

2. First use:

- ① Remove all packaging materials.
- ② Thoroughly clean the grill and fryer with hot water, detergent and non abrasive sponge.
- ③ Wipe the inside and outside of the product with a damp cloth.
Note: this electric oven is heated by hot air. Do not pour oil or grease into the fryer.

3. Preparation for use:

- ① Place the product on a stable, horizontal and flat surface. Do not place the product on an intolerable On a hot surface.
- ② Place the grill correctly in the fryer.
Note: do not pour oil or other liquids into the fryer.
Do not place objects over the product. This will block the air flow and affect the heating effect of hot air.

4. Use this product:

- ① Plug in the power supply and set the baking time according to your own needs.
- ② Time setting: rotate the time adjustment knob and align the scale mark on the knob to rotate Time, adjustable from 0 to 30 minutes.
- ③ After the time is set, the indicator lights up and starts baking. Wait until the set time is reached. Tuke opens the frying pan, observes the food condition and flips it. When the set time is reached, the machine stops Operation, the indicator light goes out, open the frying pan, take out the food and put it on the plate. Note: do not put more ingredients than those shown in the chapter "setting" (refer to "food Guideline Checklist "), as this may affect the final frying quality.

reminder

Do not use heat-resistant containers such as plastic or paper to carry food into the air fryer.

Do not use glass or ceramic plates or covers.

The barbecue time can be adjusted according to your personal taste.

It is recommended that you check your food frequently during the barbecue process

Keep food from scorching.

In order to make the barbecue and baking effect better, it is recommended to preheat for 5-10 minutes before use.

When the air fryer is in operation and for a period of time after the operation, the outer surface

And the temperature of the air outlet may be very high. Do not touch or move it at will to avoid

DANGER.

It is normal that a small amount of smoke or slight odor may be emitted at the beginning of use.

Please use the original accessories of this product.

The frying pan is not a water holding part. When the water level of the frying pan is too high, it will cause water leakage, which is a normal phenomenon,

It is recommended that the fryer be cleaned in the water tank instead of in the machine.

Food guide checklist:

	Minimum – maximum quantity of ingredients (g)	time (minutes)	Flip	Temperature (°C)	Additional information
Frozen potato chips	300–700	14–18	Flip	200	
Frozen thick potato chips	300–700	16–20	Flip	200	
Homemade French fries	300–700	18–25	Flip	180	Add 3G oil
Raw potato chips	300–700	18–22	Flip	180	Add 3G oil
Semi finished potato chips	300–700	12–18	Flip	180	Add 3G oil
Potato cake	250	15–18		180	
Cream potato	500	18–22		180	
Corn	500	15–25		200	
nut	500	10–18		200	
sweet potato	500	28–35	Flip	200	
sweet potato					
bread	100–400	25–35	Flip	160	
Spring Rolls	100–400	8–10	Flip	200	
Frozen fish cubes	100–500	6–10	Flip	200	
Frozen fried fish sticks	100–400	6–10		200	
Frozen bread crumbs Cheese dessert	100–400	8–10		200	
Stuffed vegetables	100–400	10		180	
meat					
steak	100–500	10–12	Flip	180	
Pork Chop	100–500	10–14	Flip	180	
hamburger	100–500	7–14	Flip	180	Add 3G oil
Sausage Rolls	100–500	13–15	Flip	200	Add 3G oil
drumsticks	100–500	18–22	Flip	200	Add 3G oil
Chicken breast	100–500	10–15		180	
fish	100–500	15–20	Flip	180	
shrimp	100–500	8–15		180	

Note: this food work comparison table is for reference only. Please adjust the specific time according to the size of the food.

Cleaning and maintenance

1. Before cleaning the air fryer, please cut off the power supply and unplug the plug, and wait until the air fryer is completely cooled.
2. If there is oil stain in the air fryer, please use a soft wet cloth soaked in neutral detergent to clean.
3. Clean all objects including frying pan and baking pan with neutral detergent.
4. Do not immerse the whole air fryer in water or other liquids to avoid electric shock or functional failure.
5. After cleaning, store in a cool and dry place after the air fryer is dried.

matters needing attention

Warning: please use the knob or handle during operation. Do not touch the high-temperature surface or interior of the product, Avoid scalding.

1. This product is not intended for use by children or persons with physical, sensory or mental disabilities. Unless there is a person responsible for their safety to supervise and guide their use of the product. Children should be looked after to ensure that they do not play with the product.
2. This product is for household use only. Any commercial use, improper use or failure to comply with this statement The company shall not be liable for any fault caused by the use of the instructions, and such fault damage is not covered by the insurance Practice. It is strictly prohibited to use the product for other purposes than food heating.
3. After opening the package, please put the plastic bag into the garbage can immediately to prevent children from playing and causing Danger of suffocation.
4. All packaging materials must be removed during use, otherwise the product will cause Fire, burns, etc.
5. Ensure that the power cord does not come into contact with sharp edges, burrs, other protruding sharp objects or high surface heat To prevent electric shock or fire caused by electric leakage.
6. Before connecting the power supply, please check whether the voltage marked on the product is consistent with the power supply voltage To avoid damage to components or fire.
7. The socket with grounding above 10A must be used separately, and the plug must be completely inserted into the socket to Prevent the components from overheating and burning due to poor contact, resulting in short circuit or fire.
8. Please operate on the horizontal table. Do not operate on the carpet, towel, plastic, paper and other inflammables Operate this product to prevent fire.

9. Do not put this product on the unstable, wet, high temperature, smooth and heat-resistant table Use it to avoid injury accidents and property losses caused by electric shock, fire, sliding, etc.
10. Please do not use this product in the environment with gas leakage and electric leakage, otherwise it will cause fire Disaster and electric shock.
11. Do not use this product under or near the curtain, closet and other combustible materials to prevent Fire.
12. Do not leave the product unattended to prevent fire caused by charred food materials DANGER. Please ensure that the accessories are dry before use.
13. When using the product, enough space shall be reserved around the product to keep at least 10cm away from the surrounding objects To prevent oil smoke from polluting furniture and even causing fire hazards.
14. This product should not be burned for a long time (without any food materials). It is recommended not to use it continuously for more than 2 hours to prevent injury accidents and property losses caused by spontaneous combustion.
15. Make sure that food does not touch the heating tube during use. Please do not bake too much food, otherwise May cause smoke and fire.
16. It is forbidden to put any paper, plastic and other flammable materials into the electric oven for heating, To avoid explosion hazard.
17. Do not put glass ware, closed containers and other explosive materials in the electric oven for heating to avoid Explosion hazard.
18. During use, please do not use bagged, canned or bottled articles, cotton gauze or flammable Materials shall be placed on the electric oven or covered with the electric oven to avoid fire and explosion.
19. Do not run the product with an external timer or an independent remote control system, To prevent short circuit, spontaneous combustion and other hazards.
20. The product will generate high temperature and steam during operation. Please do not touch or approach your face, Be very careful when pulling out the fryer. There may be hot steam pouring out of the electric oven, To prevent scalding.
21. When pulling out the plug, hold the plug and pull it out. Do not pull or twist the power cord with force to Prevent the power line from being damaged and the product from leakage.
22. Please use heat insulation objects to remove high-temperature objects to prevent scalding.
23. After use, please cut off the power supply and clean the chamber after the product is cooled to prevent residual powder Slag, oil stains, etc. smoke or catch fire during baking.
24. If the power cord is damaged, in order to avoid danger, the manufacturer, its maintenance department or Change of professionals in similar departments.
25. If the product breaks down or is damaged, please stop using it and respect our after-sales service Do not repair by yourself to avoid danger.

Common faults and troubleshooting

problem	Possible causes	resolvent
Air fryer does not work	<ol style="list-style-type: none"> 1. No power plug of the product Yes 2. No function selected 	<ol style="list-style-type: none"> 1. Insert the plug into a grounded power outlet 2. Select the desired function and press start
Cook in an air fryer The ingredients are not well cooked	<ol style="list-style-type: none"> 1. There are too many ingredients in the grill 2. Cooking temperature set too low 3. Cooking time is too short 	<ol style="list-style-type: none"> 1. Insert the plug into a grounded power outlet 2. Select the desired function and press start
The ingredients were not found in the fryer To evenly fried	Some ingredients need to be cooked before Turning in the middle of the journey	If certain ingredients are at the top, or Other ingredients overlap (e.g. French fries), then They need to be flipped in the middle of the cooking process.
White smoke from the product	<ol style="list-style-type: none"> 1. Amount of ingredients in the grill Too many. 2. The grill is not properly placed Put into the fryer. 	<ol style="list-style-type: none"> 1. When you are cooking oil in an air fryer When the amount of food is high, a large amount of lampblack will Penetrating into the frying pan, the oil will be generated from Color of oil smoke, and the frying pan may be more than The normal state is hotter. This will not affect the product Final effect of fried ingredients 2. White smoke is caused by oil heated in the frying pan This is a normal phenomenon.
Fresh French fries in the fryer Not fried evenly	You didn't cook correctly before frying Soaked potato chips	<ol style="list-style-type: none"> 1. Soak potato chips in a bowl for at least 30 minutes, Then take them out and put them on kitchen paper Top drain. 2. Use fresh potatoes and make sure they are It won't break when fried.
Fried from a frying pan French fries are not crunchy	You didn't cook correctly before frying Soaked potato chips	<ol style="list-style-type: none"> 1. Make sure that the oil is drained in the correct way before refueling Dry potato chips. 2. Cut the potato chips down a little to make them more fluffy and crisp 3. Add a little oil to make it crispier.

List of materials in contact with food

Information sheet of food contact materials of electric oven (air fryer)

This product meets the requirements of the corresponding national food safety standard gb4806.1-2016, The compliance information of materials used for food contact and the executive standards is described below.

Part name	Material (brand/composition)	Executive standard
Fryer, grill	PTFE coatings	GB4806.10-2016
	Base material: cold rolled sheet	GB4806.9-2016
Screw	Stainless steel (06cr19ni10)	GB4806.9-2016
Rubber pad	Food grade rubber	GB4806.11-2016

Note: 1. Special instructions for use: please use the product in strict accordance with the instructions and the accessories attached to the product.
2. The food contact parts of this product are included in the above table, and some models may not contain individual materials Material, subject to the actual product.

List of environmental protection components and materials

Products used in this table

Electric oven (air fryer)

Hazardous substance declaration

In accordance with the requirements for identification of hazardous substance restricted use of electronic and electrical products

Gb/t26572-2011 (also known as China RoHS 2.0), listed in the following parts

The name and content of hazardous substances that may be contained in this product are given.

parts name	Hazardous substances					
	(Pb)	(Hg)	(Cd)	(Cr(Vi))	(PBB)	ether(PBDE)
plate	○	○	○	○	○	○
components and parts	×	○	○	○	○	○
Hardware	○	○	○	○	○	○
Plastic parts	○	○	○	○	○	○
wire rod	×	○	○	○	○	○
tin solder	×	○	○	○	○	○

This form is prepared according to the rules of sj/t11364

○ : indicates that the content of the hazardous substance in all homogeneous materials of the component is within

The limit requirements specified in gb/t26572-2011 (iec62321) are below.

× : indicates that the content of the hazardous substance in at least one homogeneous material of the component exceeds Limit requirements specified in gb/t26572. However, parts marked with " × " in the above table, Its content exceeds that because there is no mature alternative technology in the industry.



Environmental protection service life

The mark on the product body indicates that the service life of environmental protection is 10 years. The environmental protection service life of electronic and electrical products refers to the service life of Toxic and harmful substances or elements will not leak outward or suddenly change, and electronic electricity Users of gas products will not cause serious pollution to the environment when using the electronic and electrical products The time limit for pollution or serious damage to human body and property. During the period of environmental protection, please use the product according to the operating instructions.

Suggestive notes on the regulations on the administration of recycling of waste electrical and electronic products In order to better care for and protect the earth, when users no longer need this product or its service life In case of termination, please comply with relevant national laws and regulations on recycling of waste electrical and electronic products, It shall be handed over to the local manufacturer with nationally recognized recycling qualification for recycling.