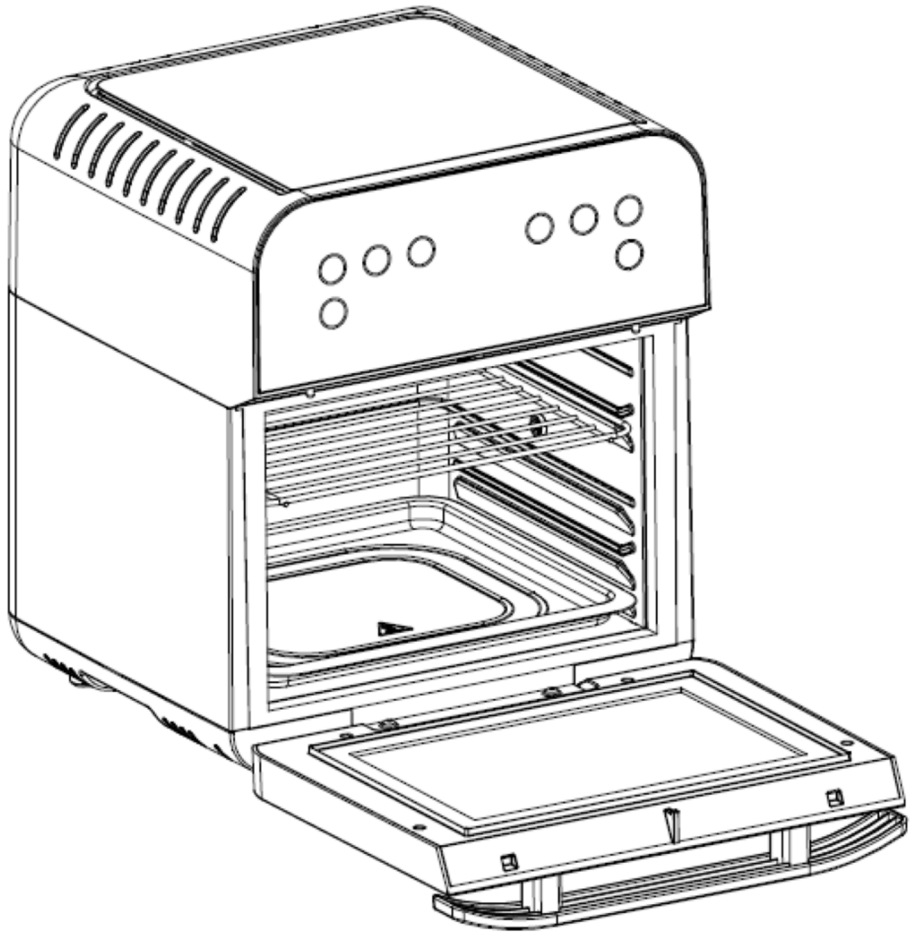


DMDK1

DMD Collective 12L Air Fryer Oven

Information for use



Thank you for purchasing this 12L Air Fryer Oven from DMD Collective. This air fryer oven features 16 cooking functions and an auto shut off timer. It is simple to use and it is suitable for all kitchens. Plus, thanks to its portable design, it saves you from having to invest in a conventional oven.

To get the best use out of this air fryer oven, please read through all the information in this document. Please keep this document for future reference.

Health & Safety Guidelines

Danger

- Do not immerse the power cable, plug or unit in water or under the tap when cleaning. Risk of damage and electric shock.
- Do not allow any form of liquid to enter the appliance. Risk of damage, electric shock and short circuit.
- Do not cover the air inlet and outlet of the appliance during use.
- Some parts of the appliance which include the mesh basket, wire rack, drip tray and rotisserie fork will get very hot during use. Please do not touch it directly. Please wear suitable oven gloves.

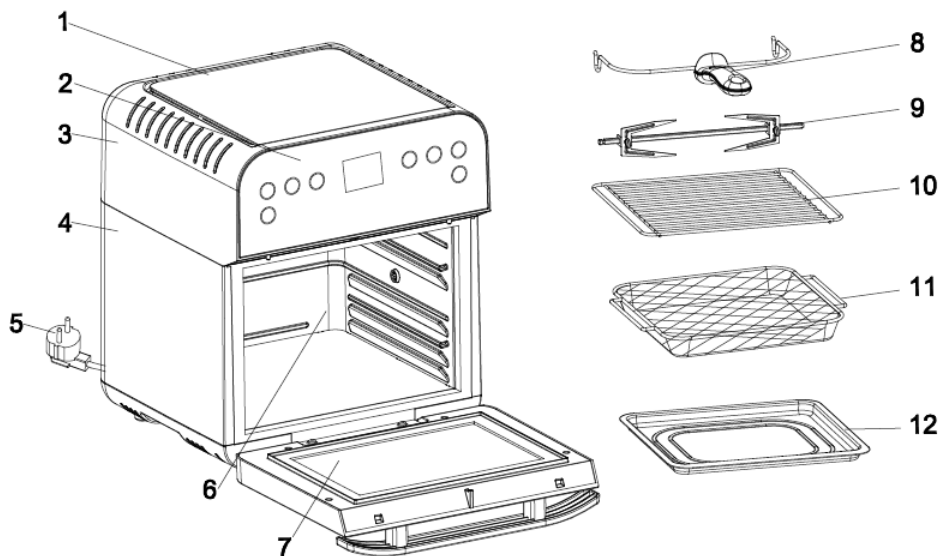
Warning

- Please ensure the socket's output voltage matches the input voltage of this device as stated on the rating label.
- Before use, please check the power cable of the appliance and the accessories. Do not use if damaged.
- Do not let the power cable hang over the edge of the counter.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place or use the appliance on or near items that will combust or catch fire.
- Do not use an extension cable to power this appliance. Please plug into a mains power socket.
- Never use plastic dishes or plastic bowls inside the air fryer oven. Never place food wrapped in cling film inside the air fryer oven.
- The appliance should be placed on a heat-resistant, horizontal and stable surface. Do not place it on a plastic surface.
- When positioning this unit, please ensure there is a 10cm gap on each side of the unit. This allows for sufficient ventilation.
- Do not place anything on the top of the appliance.
- Do not use the appliance for anything other than its intended use.
- Never leave this product unattended when in use.
- When the unit is in use, steam or hot air will release through air outlets. Please keep your hands and face at a safe distance from the steam and the air outlet openings.
- When removing cooked food from the oven after use, please take extra precaution and wear oven gloves.
- After using the fryer, please press the power button to turn off the unit and then pull the plug from the socket, to avoid pulling the power cable.

Caution

- Unplug the appliance from the mains power socket when it is not in use or before cleaning.
- Please allow the unit to fully cool down before cleaning. This will take approximately 30 minutes.
- Do not use any accessories that are not native to this product.
- This appliance is intended to be used indoors. Do not use outdoors.
- Please clean and wipe dry the basket, toast rack and tray, before putting the food inside.
- Always unplug the appliance when not in use.
- If the power cable is damaged, please do not use it. Please get this repaired by a competent professional.
- This product is not a toy. Children should be supervised at all times when they are near this product.
- For any person with reduced physical, sensory or mental capabilities or lack of experience and knowledge, please ensure they are given supervision and guidance on how to use the appliance in a safe way and understand the hazards involved.
- This appliance is not intended to be used by means of an external timer or separate remote-control system.
- The door or the outer surface may get hot when the appliance is operating.

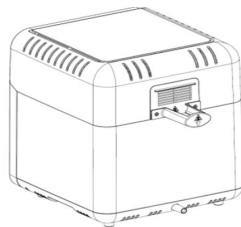
Product Elements



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1. Top cover
 2. Control panel
 3. Upper cover
 4. Housing
 5. Power cable
 6. inner chamber
 7. Door
 8. Cage tong
 9. Rotisserie fork
 10. Wire rack
 11. Mesh basket
 12. Drip Tray

Prior To First Use

1. Take the unit out of its packaging and please remove all packaging, stickers and labels in line with the local government authority.
2. Clean the basket and all other accessories with hot water, washing up liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the oven.
4. Screw on the provided air outlet partition as shown on the figure on the right.



Set Up Instructions

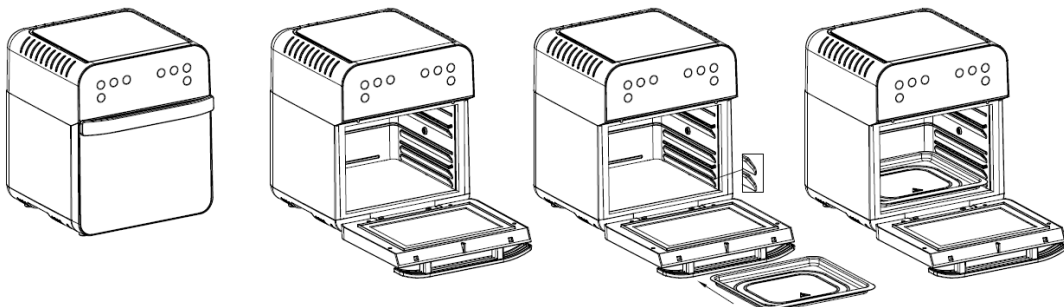
1. Place the unit on a stable, horizontal and heat resistant surface.
2. Plug in the unit into the mains power socket.
3. Press the “On/Off” button to turn on.

Using The Utensils

This product comes with a drip tray, wire rack, mesh basket and rotisserie fork.

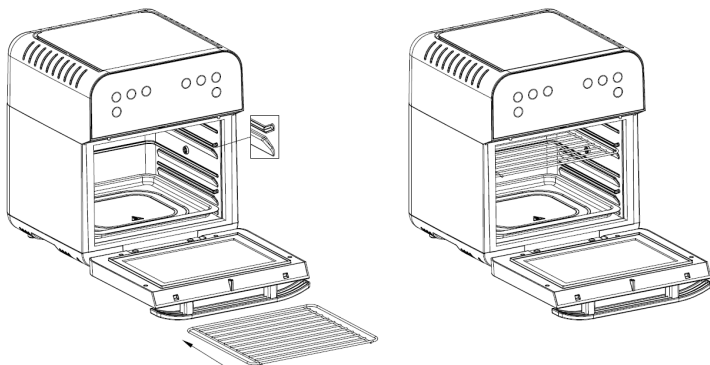
Drip Tray

The main purpose of the drip tray is to collect the excess grease or oil from the food



Wire Rack

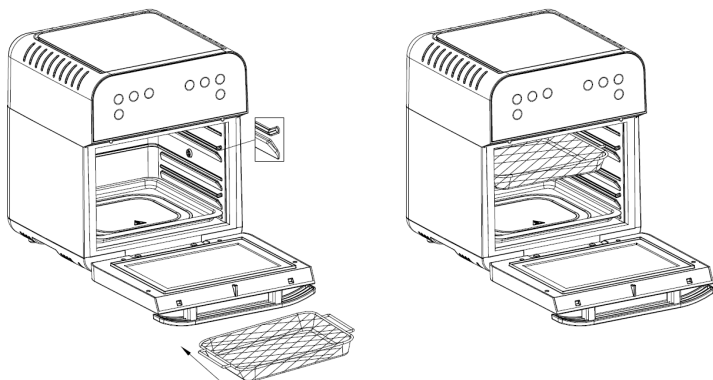
Insert the wire rack into any of the three tiers. The wire rack can be used to raise the drip tray level.



Mesh Basket

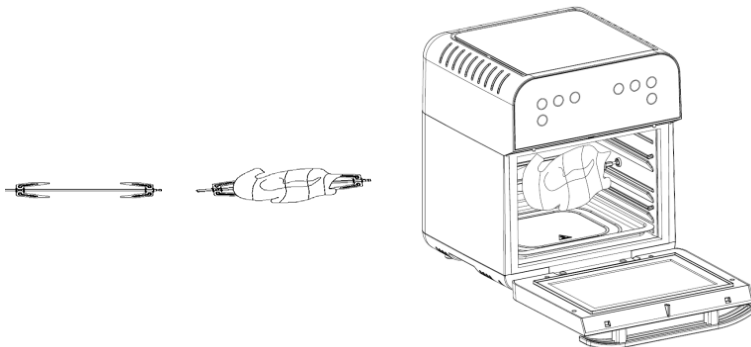
The mesh basket allows the food inside the basket to get heat all the way round.

Please note: when using the mesh basket, please use the drip tray to collect the excess grease and oil.



Rotisserie Fork

The rotisserie fork attaches to the middle of the oven. It is ideal for whole small-sized chickens and other small poultry. **IMPORTANT:** Meat or poultry on the rotisserie should not exceed 2.7lb.



Please note: Use the drip tray at the bottom to collect excess grease or oil.

Operating Instructions

To operate this unit, you will need to familiarise yourself with the intuitive touchscreen panel as shown below.



Using the Cooking Function

This air fryer comes with 16 cooking settings. Each cooking programme has its own temperature and cooking time as shown in table 1.

To select one of the cooking settings, press the “Function” button and you will notice a red LED light appear next to the first cooking programme: FRIES. To select your desired cooking, keep pressing the “Function” button until the cooking setting you want to use is selected.

When you have selected your cooking temperature, press the “Start” button to commence cooking.

Fries	220°C	25 mins
Frozen Food	80°C	10 mins
Wings	200°C	15 mins
Dehydrate	70°C	8 hours
Steak	180°C	12 mins
Meat	220°C	20 mins
Fish	180°C	15 mins
Vegetables	180°C	12 mins
Popcorn	220°C	10mins (Need to preheat for 2 minutes)
Chicken	220°C	30 mins
Cake	180°C	30 mins
Skewer	200°C	15 mins
Pizza	180°C	15 mins
Keep Warm	80°C	30 mins
Toast	200°C	4 mins
Cookie	180°C	12mins

Manually Setting Cooking Time & Temperature

If you need to adjust the temperature on one of the cooking programmes, please follow the instructions below.

1. Use the “Function” button to select your desired cooking programme.
2. To set the temperature, press the “Temp” button and then press the “+” or “-” to increase or decrease the temperature. You can long press either “+” or “-” to change the temperature quicker.
3. Once you have set the temperature, press the “Time” button and then press the “+” or “-” to increase or decrease the time. You can long press to set the time quicker.
Please note: The cooking time is between 1 minute to 60 minutes.

Delay Start

The Delay Start button lets you delay the start of the cooking process to when it suits.

1. To set a reservation time, press the Delay Start button and the display will show the preset timer of 1 hour as default. To adjust this timer, press either “+” or “-” button with each press being 1 minute (long press will adjust the timer quicker). Please note, the preset timer can be set between 1 minute and 9 hours & 59 minutes.
2. Once set, select one of the cooking programmes via the “Function” button and then press the “Start” button to commence cooking.

Rotisserie

If you are using the provided rotisserie fork, please ensure the meat or poultry is securely on the fork and place it inside the oven via the rotisserie fork holder and the drip pan is at the bottom.

1. Once the food is inside the oven, close the door, and then select the appropriate cooking programme.
2. Then press the “Start” button to start cooking and then press the “Rotisserie” button to commence the rotation of the rotisserie fork.

IMPORTANT: The weight of the meat or poultry should not exceed 2.7lb (1.2kg). If the food weighs more than 2.7lb, please use the mesh basket otherwise the food will scrape against the drip pan. We also recommend piercing the meat/poultry to ensure the heat penetrates the meat/poultry.

Open Door Auto Pause

If you decide to open the door during the cooking process, then the oven will automatically stop. In this situation, only the ON/OFF button and “Rotisserie” button will work. The others will be locked.

To resume cooking, just close the door and the cooking will resume.

PLEASE NOTE: If you open the door during the cooking process and you do not close the door within 10 minutes, the appliance will automatically shut down.

Best Cooking Practices

To get the most out of this air fryer oven, please keep the following in mind:

- Meat or poultry on the rotisserie should not exceed 2.7lb (1.2kg).
- Large or thicker meats or poultry should be pierced for thorough cooking.
- If meat or poultry is not properly cooked through, please give it more time as the cooking programmes are a guidance.
- During cooking, turn the food regularly to allow the food to cook more evenly.

Cooking Completion

Once the cooking timer reaches its completion, the unit will sound three beeps and then shutdown. However, the fan will continue to work until the unit has cooled down.

When taking food out of the oven, open the door and use a pair of tongs or oven gloves to remove food from the oven.

Once the food has been removed, close the oven door and press the “ON/OFF” button to turn off the unit.

Cleaning and Maintenance

IMPORTANT: Please ensure the unit is unplugged before cleaning.

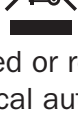
- Clean the basket, wire rack, drip tray and rotisserie fork with warm water or washing-up liquid after using.
- Wipe the exterior of the appliance with a soft damp cloth.
- To clean the inside of the oven, please use a suitable oven cleaner.
- Don't immerse the power cable, plug and the appliance's body in water or other liquid as it will cause damage of appliance, fire, electric shock or injury to persons.
- After drying, assemble all parts and then place it in a dry and clean environment.

Technical Support

If you require any technical support for your product, please contact us on: **support@streetwize.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

This device is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning use of the device by a person responsible for their safety.



FOR INDOOR USE ONLY

Technical Specifications

Product Name

DMD Collective Air Fryer Oven

Supplier Code

DMDK1

Voltage

230 Volt

Has Non Stick Coating

yes

Output Wattage (Maximum)

1800W

Output Wattage (Minimum)

1600W

Material Type

PP

Min Temperature Setting

50°C

Accepted Voltage Frequency

50Hz

Item Height (Base To Top)

373mm

Item Width (Side To Side)

314mm

Item Depth (Front To Back)

360mm

Number of Speeds

2100-2200r



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Trafford Park, Manchester, M17 1RY

For Product Support:

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T: +44 (0)161 447 8597

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