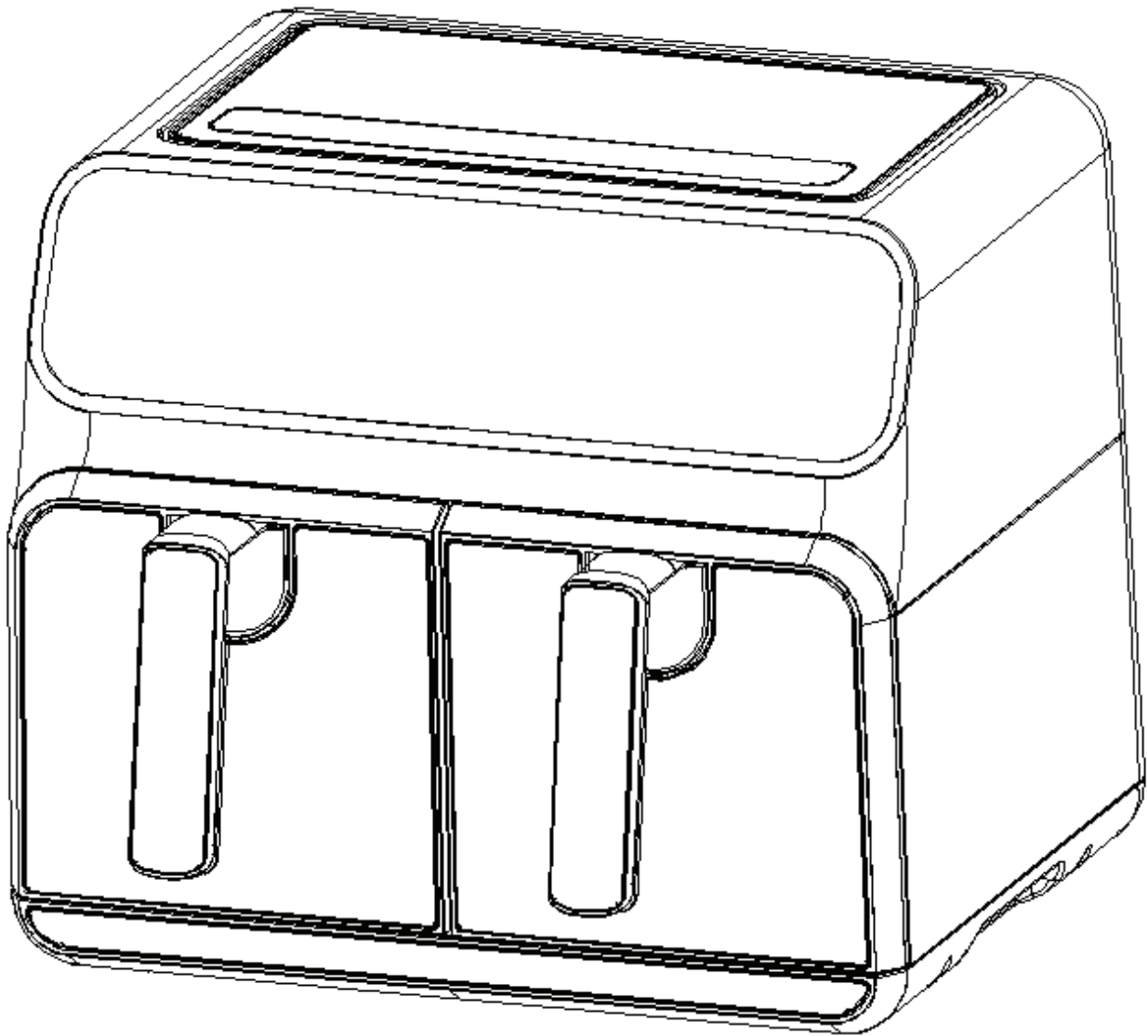




Digital Air Fryer

KA-AFD-DUAL8



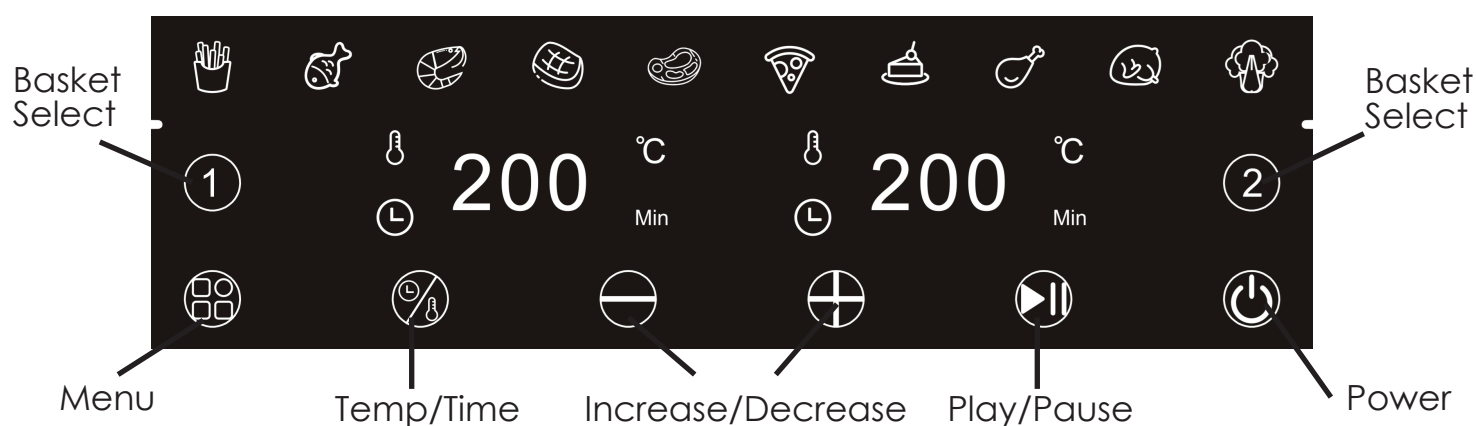
USER GUIDE

Introduction

Congratulations on your new purchase and thank you for choosing Diih.

Your new air fryer allows you to prepare your favourite ingredients and snacks in a healthier way. It uses hot air in combination with high-speed air circulation (Rapid Air) and an upper grill to prepare a variety of tasty dishes with ease. Your ingredients are heated from all sides at once, and often there is no need to add any oil at all. With the additional baking tray, you can now make food like cakes and quiches, and cook delicate dishes in a more convenient way.

CONTROLS GUIDE



1. After the machine is powered on, all the indicators and digital tubes will be on for 1 second and then off. At the same time, the buzzer will ring and the power button will be on.
2. Press the power button for 0.5 seconds to start the machine. After the machine is started, 8 lights on the two screens are off, and the other lights on the two screens are "--".
3. At this point, you can choose to use basket 1 and/or 2 according to your needs by pressing the corresponding number. Once done it will blink.
4. As a default, the baskets are set at 180°C/15min or 360°F/15min. The temperature and time will alternate on the display.
5. After selecting a basket, you can use the selection button to select a pre-programmed setup for quick cooking. Once you select the desired setup you can still adjust the temperature and time by selecting the time/temp button and using the + and - buttons to adjust accordingly. Once you are happy to start cooking hit the play button to start cooking.
6. Whilst cooking you may need to shake your food or add things part of the way through. To do this, push the pause button and pull out the basket.
7. To turn off the entire unit press and hold the power button. Should you want to only turn off one basket and leave the other cooking, press the basket button you want to turn off, then press and hold the power button for 2 seconds.

IMPORTANT SAFEGUARDS

Read this user manual carefully before you use the appliance and save it for future reference.

Caution

1. Never immerse the appliance in water nor rinse it under the tap as it contains electrical components and heating elements.
2. Do not let any water or other liquid enter the appliance to prevent electric shock.
3. Do not overfill the pan to avoid the contents from coming into contact with the heating elements.
4. Do not cover the air inlet or outlets while the appliance is operating.
5. Do not fill the pan with oil as this may cause a fire hazard.
6. Never touch the inside of the appliance while it is operating.

Warning

1. Check that the voltage indicated on the appliance corresponds to your local mains voltage before you connect the appliance.
2. Do not use the appliance if the plug, power cable or appliance itself is damaged.
3. If the power cable becomes damaged, you must have it replaced by a professional in order to avoid a potential hazard.
4. This appliance cannot be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Keep the appliance and its power cable out of the reach of children younger than 8 when it is switched on or is cooling down.
7. Keep the power cable away from hot surfaces.
8. Do not plug in the appliance or operate the control panel with wet hands.
9. Only connect the appliance to an earthed wall socket, and always make sure that the plug is inserted into the socket properly.
10. Never connect this appliance to a timer switch to avoid a potentially hazardous situation.
11. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.

Notice

1. Place the appliance on a horizontal, even and stable surface.
2. This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, shops, offices, farms or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts or other residential environments.
3. If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Dihl refuses any liability for damage caused.

4. Do not attempt to repair the appliance yourself, otherwise your guarantee becomes invalid. Contact your retailer or Dihl in the event of any problems.
5. Always unplug the appliance after use.
6. Let the appliance cool down for approximately 30 minutes before you handle or clean it.
7. Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove any burnt remnants. Do not fry fresh potatoes at a temperature above 180°C (to minimise the production of acrylamide).

Automatic Shut-off

The appliance has an automatic shut-off function meaning that when the timer gets to 0 it will sound an alarm and then turn off.

To turn the appliance off manually, press the power icon on the display.

USING THE APPLIANCE

Before First Use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the frying pan and tray with hot water, detergent and non-abrasive sponge.

Wipe the inside and outside with a damp cloth.

WARNING

Never pour oil or fat into the pan. This appliance uses hot air to fry.

Preparing for Use

1. Place the appliance on a stable, horizontal and level surface.
2. Do not place the appliance on non-heat-resistant surfaces.
3. Ensure the baking tray is correctly inserted into the pan.
4. Plug the included power cord into the back of the appliance.
Do not put anything on top of the appliance as this can disrupt the airflow, reducing performance and potentially damaging the unit.

	Min-Max Amount (g)	Time (min)	Temperature (C)	Shake	Extra Information
Potato & Fries					
Thick frozen fries	200-400	12-16	200	Shake	
Thin frozen fries	200-400	12-20	200	Shake	
Home-made fries (8 x 8 mm)	200-350	18-25	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	200-350	18-22	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	200-400	12-18	180	Shake	add 1/2 tbsp of oil
Rosti	200	15-18	180		
Potato gratin	500	18-22	180		
Meat & Poultry					
Steak	100-300	8-12	180		
Pork chops	100-300	10-14	180		
Hamburger	100-300	7-14	180		
Sausage roll	100-300	13-15	180		
Drumsticks	100-300	18-22	180		
Chicken breast	100-300	10-15	180		
Snacks					
Spring rolls	100-300	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-300	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-300	6-10	200		Use oven-ready
Frozen breadcrumb cheese snacks	100-300	8-10	180		Use oven-ready
Stuffed vegetables	100-300	10	160		

Tips

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger quantity of ingredients only requires a slightly longer preparation time than smaller quantities.
3. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help to prevent unevenly-fried food.
4. Apply some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes of adding the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
6. You can also use the air fryer to reheat ingredients. To do this, set the device to 150 °C for up to 10 minutes.

Making Home-Made Fries

For the best results, we advise the use of pre-baked (e.g. frozen) fries as these often have an oily coating. If you would rather make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks of your preferred size.
2. Soak the sticks in a bowl of water for at least 30 minutes, take them out and sit them on kitchen paper to dry.
3. Pour 1/2 tablespoon of olive oil into a bowl, put the sticks on top and mix until they are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks on the baking tray in the pan.
Note: Do not tilt the bowl to put all the sticks into the pan in one go, otherwise you risk excess oil collecting at the bottom.
5. Fry the sticks according to the settings in the table.

Storage

1. Unplug the appliance and let it cool down fully.
2. Make sure that all parts are clean and dry.

TROUBLESHOOTING

Problem	Reason	Solution
The ingredients are cooked unevenly.	Certain foods need shaking halfway through cooking.	See the Cooking Guide for more information.
Snacks are not crispy when they come out of the air fryer.	You used food that is meant to be prepared in a traditional deep fryer.	Lightly brush some oil onto the snacks for a crispier result.
The pan cannot be slid into the appliance properly.	The basket is too full.	Do not fill the basket beyond the max level.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When frying greasy ingredients there will be a larger amount of oil in the pan which produces white smoke. This will not affect the appliance or end result.
Home-made chips are fried unevenly.	The chips have not been soaked properly before frying.	Soak the potatoes in a bowl for at least 30 minutes, take them out and dry them on kitchen paper before frying.
Home-made chips are not crispy when they come out of the air fryer.	The crispness of the chips depends on the amount of water and oil in the chips.	Make sure the chips are dried properly before frying.
		Cut the chips smaller for a crispier result.
		Add slightly more oil for a crispier result.

Environmental Info

Do not throw away the appliance with the normal household waste at the end of its life; hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Warranty

Your new Dihl product is supplied with a warranty of 12 months from the date of purchase. The product must be used in the manner indicated within this manual. Any abuse of any parts of the product will invalidate the warranty.

Support

If you need more information or if you have a problem, please contact Dihl at enquiries@dihl.co.uk. If you have purchased your item from another retailer, please contact them directly.



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value

quality

no compromise