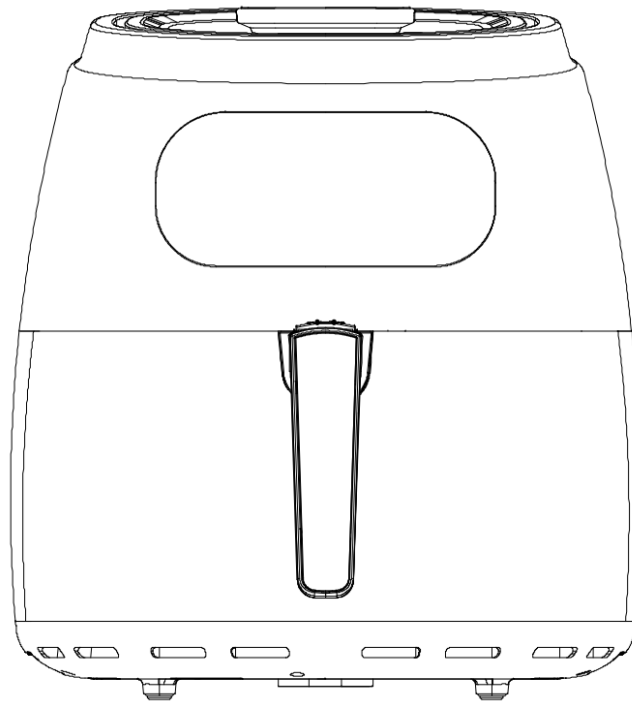


# DEVANTI

## AIR FRYER

### User Manual

Model: AF-K-E902



**Please read the instructions manual carefully before using the appliance.  
Keep the instructions manual for future reference.**

## **SAFETY WARNINGS**

1. Please keep the plug clean to avoid any mishaps.
2. Do not damage, pull strongly, twist or modify the cord. Do not let the cord hang over the edge of table or counter or touch any hot surfaces to avoid electric shock, fire and other accidents. Any damaged power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid any electrical hazard.
3. Please do not plug and unplug with wet hands to prevent any electric shock.
4. Plug in tightly. Otherwise, it may cause an electric shock, short circuit, smoking, sparking and other electrical dangers.
5. Do not immerse the appliance, body, cord or plug in water or other liquids to protect against electrical shock and product malfunction.
6. Do not place the appliance near explosive and /or flammable gas.
7. Do not place the appliance on or near the flammable material, such as table cloths, curtains and similar items to avoid any fire hazard.
8. Use the appliance on a heat-resistant and even surface and keep the appliance at least 30cm away from the wall, furniture or other flammables.
9. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
10. Do not use the appliance other than for its intended use.
11. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
12. Children are not to play with the appliance.
13. Keep the appliance away from children to avoid scalding, electric shock and/or other injuries. Close supervision is necessary when the appliance is used by or near children.
14. This appliance is intended for residential use only.

## **CAUTIONS**

1. Never fill the pot with oil or it may cause a fire hazard.
2. The appliance contains electrical and heating elements. Do not place it in water or wash it with water.
3. Do not cover the air inlet and outlet during the operating process. Do not touch the inside of the appliance to avoid burns and scalding.
4. The surfaces are liable to get hot during use. Do not touch the hot surfaces. Use the handle or knob.
5. High temperature air will flow out of the outlet when the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces, do not obstruct or close the air outlet. When pulling out the basket, please be careful of hot air.

## **ELECTRICAL REQUIREMENTS**

1. Do not attempt to modify the power cord or plug.
2. A standard-length power cord is provided to reduce the risk of becoming entangled in or tripping over.
3. Do not use an extension cord. Have a qualified electrician install an outlet near the appliance.

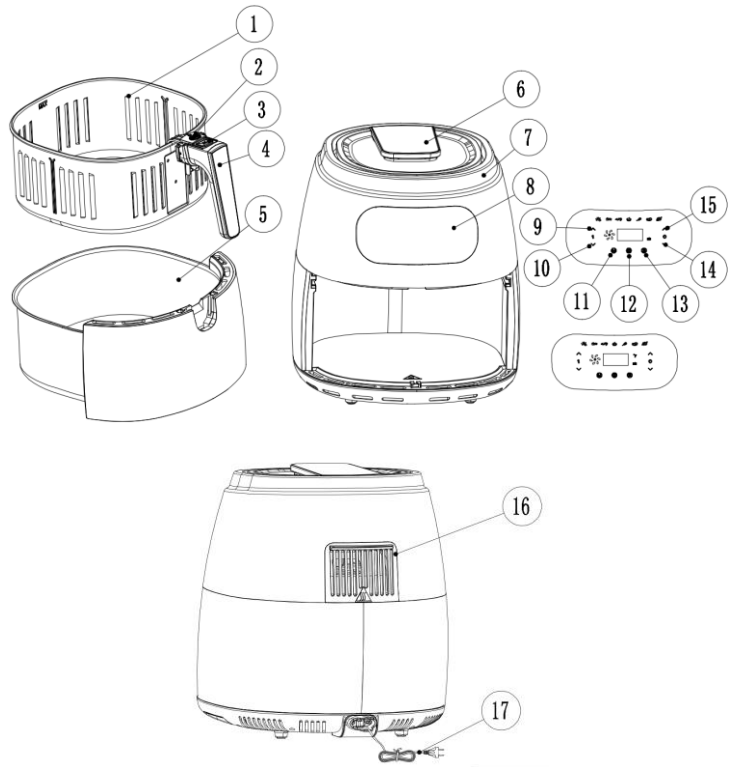
**NOTE:** Devanti do not accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

## **INSTALLATION GUIDES**

1. Remove all packaging materials.
2. Thoroughly clean the basket and pan with hot water, neutral detergent and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.
4. Place the appliance on a stable, horizontal and level surface. Do not place the appliance on a non-heat-resistant surface. Ensure good air circulation around the appliance and keep it away from any hot surface or combustible materials.
5. Place the basket in the pan properly until you hear a “tang” sound. Slide the pan back into the appliance.
6. This appliance works on hot air. Do not fill the pan with oil or frying fat.
7. Do not put anything on top of the appliance. This will disrupt the airflow and affect the hot air frying results.

## PARTS AND FEATURES

1. Frying basket
2. Protective cover
3. Push-release button
4. Handle bar
5. Drip tray
6. Upper housing
7. Air inlet
8. Control panel
9. Temperature increase button
10. Temperature decrease button
11. Menu button
12. ON/OFF button
13. Keep warm button (2 Hours)
14. Time increase button
15. Time decrease button
16. Air outlet
17. Power cable



## OPERATIONS

1. Plug the power plug into an earthed wall socket.
2. Press the ON/OFF button.
3. Press the temperature increase/decrease button to set proper temperature for cooking.
4. Press the time decrease button to set five minutes for preheating. Press the ON/OFF button once more to start cooking. After this, the device is ready for use.
5. When the time is at 0, carefully pull the drip tray out of the appliance.  
**Warning:** Please exercise caution when removing the basket and drip tray as it will be very hot.
6. Place the ingredients inside the frying basket (Attention: do not exceed the maximum line). Connect the frying basket with the drip tray and slide the pan back into the appliance.
  - a) Never use the pan without the basket in it.
  - b) Do not touch the pan during and after use as it gets very hot. Only hold the pan by its handle.

7. Press the mode selection button to switch and choose the appropriate cooking model or press temperature increase/decrease button and time increase/decrease button to choose appropriate time and temperature.
8. Press the ON/OFF button once more to start cooking.
9. When you hear the timer beep, the set preparation time has elapsed. Pull the pot out of appliance and place it on a heat-resistant surface.  
**Warning:** Use caution when removing the basket and drip tray as hot steam and air will expel from the Air Fryer.
10. Check to see if cooking is done. If the cooking is not done yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. If the cooking is done, carefully pull out the pan, press the basket release button and lift the basket out of pan to remove the cooked food. Do not turn the basket upside down with the pan still attached to it as any excess oil that has collected at the bottom of the pan will leak into the cooked food.
12. Empty the basket into a bowl or onto a plate. The appliance is now ready for the next cooking task.

## **CLEANING AND CARE**

1. Before cleaning, turn the timer to 0, unplug the appliance and wait for the appliance to cool down. Do not touch the surface until it has cooled down.
2. Never immerse the device in water or any other liquid. The device is not dishwasher proof.
3. Clean the surface of the fryer pot and basket with hot water, neutral detergent and a non-abrasive sponge. If dirt is stuck to the basket or bottom of the pan, fill the pan with hot water with some detergent. Place the basket back into the pan and let the pan and basket soak for about 10 minutes.
4. Use a damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad or steel wool, which can damage the device.
5. If you do not intend to use the appliance for a long time, please clean it, and store it in a cool and dry place.

# TROUBLESHOOTING

## Before calling for service

If the Air Fryer fails to operate:

1. Check to make sure it is plugged in correctly and securely. If it is not, remove the plug from the outlet.
2. Test another appliance in the same outlet to ensure the outlet is working correctly.

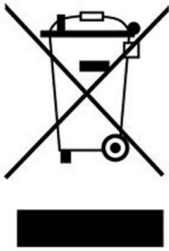
**IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO REPAIR THE AIR FRYER YOURSELF.**

Please contact customer service in the event you believe your air fryer to be defective.

**Troubleshoot your problem by using the chart below. If the air fryer still does not operate correctly, it may be defective.**

<b>Problem</b>	<b>Possible Cause</b>	<b>Possible Solution</b>
Does not work	● Power cord has not been inserted into the power socket	● Insert the power cord tightly into the grounded power socket.
	● Did not set the cooking mode	● Press the mode selection button to select appropriate cooking mode. Then the ON/OFF button.
	● Did not press the ON/OFF button after select cooking mode.	● Press the ON/OFF button
Food is rare when time out	● Too much food in the basket	● Fry food in turns
	● Temperature set is too low	● Set to an appropriate temperature, re-fry food.
	● Cooking time is short	● Set an appropriate cooking time, re-fry food.
Did not fry food evenly	● Certain foods need to be shaken in the middle of cooking.	● In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.
Fried food is not crisp	● Some food materials have to be fried with oil	● Add a thin layer of oil on the surface of the food first, then start to fry them.
Cannot push the pot back to	● The pot has many food ingredients and is too heavy	● The food ingredients in the basket cannot exceed the maximum line.

appliance smoothly	<ul style="list-style-type: none"> <li>● The basket is not correctly placed in the pot.</li> </ul>	<ul style="list-style-type: none"> <li>● Press the basket into the pot.</li> </ul>
	<ul style="list-style-type: none"> <li>● Handle bar stuck</li> </ul>	<ul style="list-style-type: none"> <li>● Place the handle bar in a horizontal position.</li> </ul>
Smoking	<ul style="list-style-type: none"> <li>● Frying oily food</li> </ul>	<ul style="list-style-type: none"> <li>● Normal phenomenon.</li> </ul>
	<ul style="list-style-type: none"> <li>● Fryer contains oil from last use</li> </ul>	<ul style="list-style-type: none"> <li>● Please clean the pot and basket after use.</li> </ul>



### Correct disposal of this product:

This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

## RECIPES

### Asian spicy fries



Potato-----4 pcs/ 600g  
Oil-----2 teaspoons  
Salt-----1 teaspoon  
Pepper powder-----1 teaspoon  
Scallion powder-----1 teaspoon  
Red chilli powder -----1/2 teaspoon

- Peel potatoes and cut into strips.
  - Dip potato strips into salt water for at least 20mins, and then dry with kitchen paper.
  - Well mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder and marinate into potato strips.
  - Set temperature to **180°C** and timer to 5 minutes for preheating.
  - Place potato strips into the frying basket evenly, place the frying basket with the pot back into the appliance. Set the timer for 15 to 20minutes (depending on size of fries), or until the fries become golden brown.
- \*Optional: Turn over the fries by shaking the basket in the middle of cooking process for better cooking results.

### Golden chicken wings



Chicken wings-----500g  
Garlic-----2 pc  
Ginger powder-----2 teaspoons  
Cumin powder-----1 teaspoon  
Black pepper powder-----1 teaspoon  
Sweet chili sauce-----100 mg

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Stir garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and then coat it on the chicken wings. Let wings sit for 20 minutes.
- Place chicken wings into the frying basket evenly and place the frying basket with the pot back to the appliance. Set time for 15 to 20 minutes or until the wings become golden brown.



## Fried chicken nuggets



Fresh chicken nuggets-----500g  
Egg (Mixed)-----3 pcs  
Flour-----1 cup  
Olive oi-----1 spoon  
White pepper powder----- 1 teaspoon

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Pat the chicken for 5 minutes with a knife blade.
- Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat it on the chicken nuggets. Let nuggets sit for 20 minutes.
- Place the chicken nuggets into the frying basket evenly, place the frying basket with the pot back into the appliance. Set time for 15 to 20 minutes or until nuggets become golden brown.

## Fried lamb chops



Lamb chops-----500g (at room temperature)  
Brandy-----Little  
Oil-----2 soup-spoons  
Ground pepper powder-----1 teaspoon  
Crushed black pepper-----1 teaspoon  
Soy sauce-----1 teaspoon

- Set temperature to **200°C** and timer to 2 minutes for preheating.
- Well mix seasoning.
- Marinate lamb chops with well mixed seasoning and let it sit for 20 minutes.
- Place the lamp chops into the frying basket evenly, place the frying basket with the pot back into the appliance. Set the timer for 10-12 minutes.
- Then open and turn over the lamp chops. Reduce temperature to **150 °C** and cook for another 10 minutes or until lamp chops become brown.

## Fried lamb kebabs



Lamb Kebab (room temperature)---500g  
Onion-----appropriate amount  
Egg (Mixed)-----1 pc  
Cumin powder-----1 teaspoon  
Chili powder-----1 teaspoon  
Oil-----2 teaspoons

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Stir onion, egg, chilli powder, salad oil, salt and cumin powder together, and then coat it on the lamb kebabs.
- Leave the seasoned Lamb kebabs for 20 minutes.
- Place the lamb kebabs into the frying basket evenly, place the frying basket with the pot back into the appliance. Fry for 15 and 20 minutes or until brown.

## Fried pork chops



Pork chops--- -----500g (at room temperature)  
Eggs (beaten)-----2pcs  
Starch-----1 cup  
Ginger powder-----1/2 teaspoon  
Garlic-----1/2 teaspoon  
Chicken power-----1/2 teaspoon  
Soy sauce-----1/2 teaspoon  
Salt-----1/2 teaspoon  
Oil-----1/2 teaspoon

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Well mix seasoning and then coat it on pork chops. Let them sit for 20 minutes.
- Place the pork chops into the frying basket evenly, place the frying basket with the pot back into the appliance. Set the timer for 10 to 12 minutes.
- Then open and turn over the chops. Reduce temperature to **150 °C** and bake for another 10 minutes or until become brown.

## Fried squid



Squid (Frozen)	-----500g
Oil	-----2 spoons
Salt	-----1 teaspoon
Cumin powder	-----1 teaspoon
Chicken powder	-----1 teaspoon
Pepper powder	-----1 teaspoon

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Stir seasoning together, and then coat in on the squid and let sit for 20 minutes.
- Place squid into the frying basket evenly, place the frying basket with the pot back into the appliance. Set the timer for 12 to 15 minutes or until squid becomes brown.

## Spicy prawns



Thawed prawns	-----10 pcs
Oil	-----2 spoon
Garlic Minced	-----1 pc
Black pepper	-----1 teaspoon
Chili powder	-----1 teaspoon
Sweet chili sauce	-----100mg

- Set temperature to **200°C** and timer to 5 minutes for preheating.
- Rinse the prawns after treatment.
- Apply a thin layer of salad oil to the prawns, place them into the frying basket evenly, push the fry basket with pot back into the appliance. Set the timer set for 5 to 8 minutes or until prawns have a crunchy golden layer.
- Mix sweet chili sauce with salt and pepper in a pan and serve.

## Fried lotus root



Oil-----2 teaspoons  
Lotus root-----500g  
Starch-----1 cup  
Flour-----1 cup

- Set temperature to 200°C and timer to 5 minutes for preheating.
- Mix the flour, starch, salad oil and water into a paste, then coat it on the lotus root.
- Place coated lotus root into the frying basket evenly, push the frying basket with the pot back into the appliance. Set the timer for 12 to 15 minutes or baked until crunchy.

## Fried corn



Corn-----2 pcs  
Olive oil-----2 teaspoons

- Set temperature to 200°C and timer to 5 minutes for preheating.
- Apply a thin layer of olive oil to the corn, place into the frying basket evenly, push the frying basket with the pot back into the appliance. Set timer for 10 minutes or baked until golden.

## Fried dumplings



Thawed dumplings -----10 pcs  
Olive oil-----2 teaspoons

- Set temperature to 180°C and timer to 5 minutes for preheating.
- Put dumplings into the frying basket evenly.
- Apply a thin layer of olive oil to the dumplings, place the dumpling into the frying basket evenly, push the frying basket with the pot back into the appliance. Set timer for 12 to 15 minutes or until dumplings are golden brown.