

Power AirFryer™ ***Multi-Function*** by Tristar Products



AS SEEN ON
TV
ORIGINAL



PRODUCT CONTENTS & DESCRIPTION OF PARTS (Illustration 1)

PLEASE NOTE: Take all listed parts out of the packaging. Please remove any transparent or blue protective foil from the individual parts. Do not remove the identification label.

- A. Appliance Unit
 - B. Control Panel & Display
 - C. Air Inlet Valve
 - D. Air Outlet Valve
 - E. Grill (Quantity set dependent)**
 - F. Revolving Basket**
 - G. Drip Tray**
 - H. Small Skewer (10)**
 - I. Small Skewer-Holder (2)**
 - J. Skewer, Forks & Set Screws**
 - K. Support Handle for Skewer and Revolving Basket**
 - L. Skewer Base* **
 - M. Oven Door (Caution when opening, as the door is very heavy and solidly built)
 - N. Frying Basket with support-handle* **
- *Only available in the deluxe-set*
*** Dishwasher friendly*

Illustration 1



Illustration 2

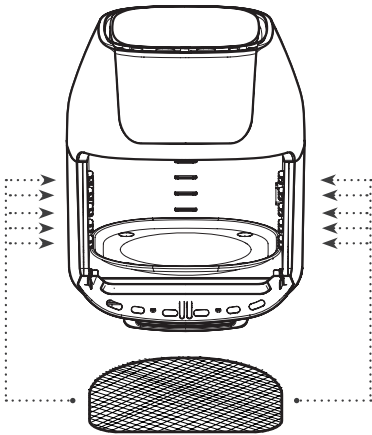


Illustration 3

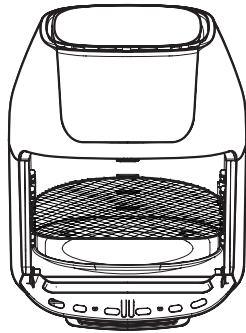
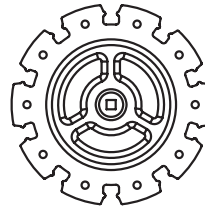
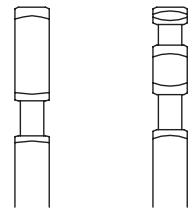


Illustration 4



Small Skewer Holder (2)

Illustration 5



Skewer

Left side

Right side

Illustration 6



Small Skewer (10)

Illustration 7



Set screws (2)

Illustration 8

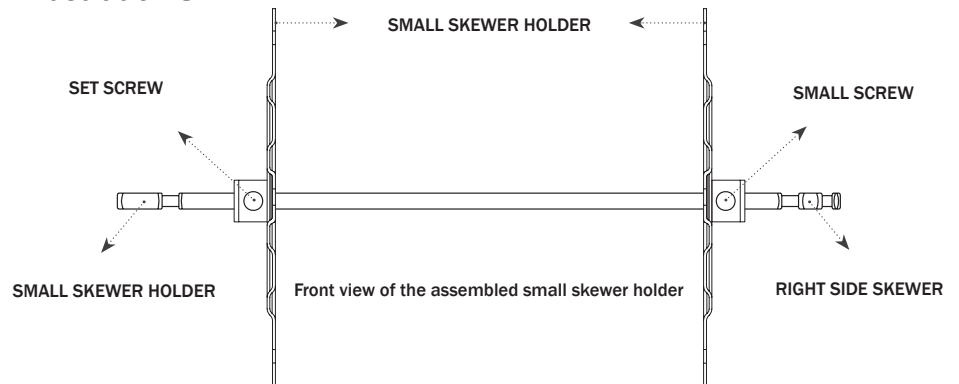
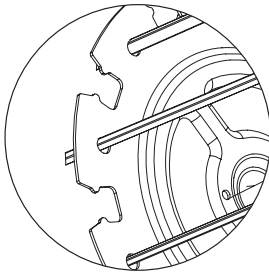
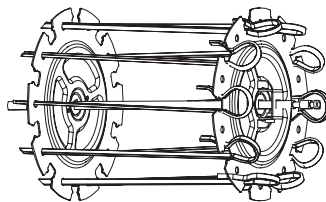


Illustration 9

Left side



Final Assembly



Right side

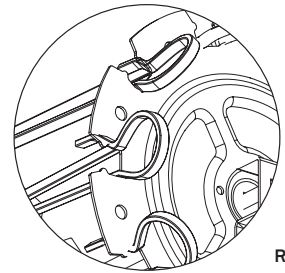
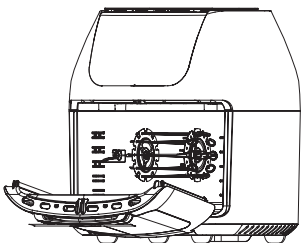


Illustration 10



Left side

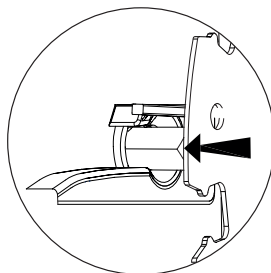
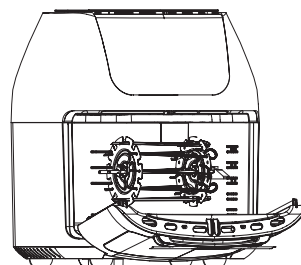


Illustration 11



Right side

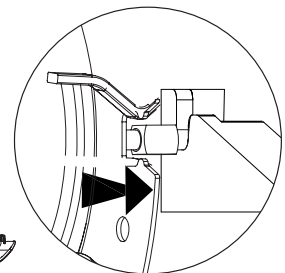




Illustration 12

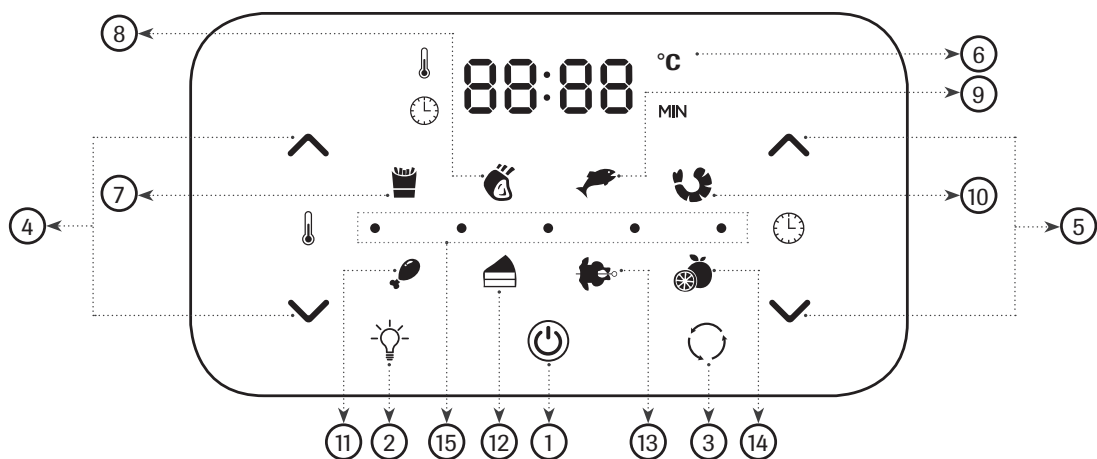


Illustration 13



Illustration 14

Illustration 15



IMPORTANT SAFETY INFORMATION

Always observe basic safety procedures when using electrical appliances. These include:

1. **Please read all of the instructions before using the appliance and keep this instruction manual for later reference.**
2. **Should the appliance be passed onto a third party, this instruction manual should also be handed over with it.**
3. Never immerse the casing of the appliance, which contains electrical components and the heating element, in water; do not rinse it under running water.
4. To avoid risk of an electrical shock, the casing of the appliance with the electrical parts must never come into contact with fluids.
5. Make sure that the appliance is securely plugged into the socket.
6. To prevent foods sticking to the inner, upper part of the appliance, never fill up the appliance or its accessories too much!
7. Never cover the ventilation vent through which air is sucked in or discharged, when the appliance is in operation! Otherwise, food will not be evenly cooked or may cause damage to the appliance and overheating.
8. Never pour oil into the revolving basket! You might burn and injure yourself!
9. The appliance will become very hot on the inside during the cooking process. To avoid injuries, never touch the interior of the appliance, before it is completely cooled down.
10. This appliance may be used by children above the age of 8 years, by people of reduced physical, sensory or mental capabilities or by people with insufficient experience or knowledge, provided they are supervised or have received instruction in the safe use of the appliance and understand the associated risks. Children should not play with the appliance. Cleaning and user-maintenance should not be carried out by children, unless they are older than 8 years and supervised. Children younger than 8 years are to be kept away from the appliance and the connection cable.
11. When preparing food make sure that the appliance does not come into contact with the wall or other objects. Keep at least 40 cm gap from the rear wall, side walls and above the appliance!
12. Do not use the appliance if the plug, the power cable or the appliance itself is defective or damaged.
13. Do not place the appliance on a hob.
14. If the power cable is damaged, it must be replaced by the manufacturer or a specialist to avoid risks.
15. The appliance, as well as the cable, must be kept out of the reach of children during use and the cooling down process.
16. The cable must not come into contact with hot surfaces. Never plug the cable in with wet hands or activate the control panel.
17. Never use this appliance in combination with a timer or a remote control system.
18. Never use the appliance with an extension cable.
19. Never use the appliance within the vicinity of inflammable materials, such as table cloths or curtains.
20. Never use the Power AirFryer Multi-Function for purposes other than those stated in this user manual.
21. Do not leave the appliance unattended.
22. The appliance emits air through the air outlet during use. Always ensure an appropriate safety distance from your face

and hands. Particular caution is also required during removal of the revolving basket as hot steam can escape.

23. The exterior of the appliance can become hot during use. The revolving basket gets hot. Use oven gloves or the attached support handle when handling hot ingredients.
24. If black smoke emits from the appliance, immediately disconnect the mains plug from the power supply and wait until the smoke stops before removing the food in the oven.
25. As soon as the time has expired, the appliance will stop heating up. The ventilator will continue to run for 20 seconds longer to cool the appliance down.
26. Always use the appliance on a horizontal surface that is level, stable and not easily inflammable.
27. The appliance is intended for private use. It is not suitable for commercial use.
28. If the Power AirFryer Multi-Function is not used according to the instructions or in a professional or semi-professional area or not in accordance with the instruction manual, the guarantee and damage liability will be terminated.
29. Always unplug the appliance after use.
30. Leave the appliance to cool down for approximately 30 minutes after use, before cleaning or storing it away.
31. The cooked food should be golden brown and not dark or burnt. Remove burnt remnants.

OVERHEATING PROTECTION

If the inner temperature-control system fails, the overheating protection activates and the appliance will cease to function. In this case, please disconnect the mains plug from the power supply. Let the appliance cool down completely, before putting it back into operation or storing it away.

AUTOMATIC SWITCH OFF

The appliance is equipped with a built-in automatic switch-off that switches the appliance off automatically, as soon as the LED time display reaches 0. You can switch off the appliance manually with the on-off button. The ventilator continues to run for another 20 seconds after switch-off to cool the appliance down.

BEFORE INITIAL OPERATION:

1. Read all documentation, warning stickers and labels.
2. Remove all packaging materials, stickers and labels (apart from the identification label on the underside of the appliance).
3. Wash all parts and individual accessory parts that are to be used in the cooking process with warm water.

PLEASE NOTE: Only the removable parts are dishwasher safe.

4. Wipe the inside and outside of the appliance down with a clean, damp cloth.

PLEASE NOTE: Never wash or immerse your appliance in water.

PLEASE NOTE: When using the appliance, never fill any of the receptacles with cooking oil or any other fluid. The appliance cooks solely with hot air.

PREPARATIONS PRIOR TO USE

1. Place the appliance on a stable, even, horizontal and heat-resistant surface.
2. Choose the appropriate accessories for your recipe.

DESCRIPTION OF THE ACCESSORIES (ILLUSTRATION 1)

Prior to first time use and after each further use, wash the revolving basket and all other used accessory parts down by hand with warm water and a mild detergent. Then wipe down the exterior and interior sides of the appliance with a warm, damp cloth and a mild cleaning detergent. Finally, heat up the Power AirFryer Multi-Function for a few minutes more, to eliminate any residues.

Under certain circumstances the cooking surface smokes during first time of use. Please bear in mind that this is entirely normal and does not represent any defect. The smoke evaporates after a few minutes.

E. Grill

Can be used not only for baking, but also for the preparation of crispy snacks or the heating up of food, such as pizza.

F. Revolving Basket

Perfect for French fries, roasted chestnuts or other snacks! Use the support handle to place the basket into the appliance and to remove it.

G. Drip Tray

The drip tray enables a clean working area and easy cleaning.

H. Small Skewer

Especially suitable for your kebab recipes, as well as meat and fish and vegetable.

I. Small Skewer-Holder

For when you want to prepare several grill-skewers at the same time. Both parts of the holder fit onto the large grill-skewer and can be attached with the set screws.

J. Skewer, Forks and Set Screws

Use the skewer for whole chickens or roasting. Insert the skewer lengthwise through the centre of the meat. Push the forks onto both ends of the piece of meat and attach them with the screws provided onto the marked spots on the skewer. You can also affix the set screws towards the middle but never over the designated marking. Please Note: Make sure that the roast or the chicken is not too big in order to turn freely in the oven. A maximum weight of 1.5 kg to 2 kg should not be exceeded.

K. Support-Handle for the Skewer & Revolving Basket

Use this to remove the finished roast or chicken from the appliance that has been cooked by the grill or skewer method. Place the handle under the grill-axis and first lift to the right-hand side in order to carefully remove the food from the appliance.

L. Skewer Base (only included with the Deluxe-Set)

Detach the large skewer when removing hot food from the appliance. Insert the skewer into the base and tighten the set screw securely on the base.

PLEASE NOTE

The forks, skewers and metal parts included in this package are sharp and pointed and extremely hot when in use. Please exercise care not to injure yourself. Wear oven gloves for protection.

N. Frying Basket (only included with the Deluxe-Set)

Use the frying basket to make perfect French fries, onion rings and roast potatoes. Large portions can be prepared to feed the whole family.

Please Note: When using the frying basket, we recommend shaking the food halfway through the cooking time, to guarantee a consistent cooking preparation.

USE OF THE ACCESSORIES

Use of the grill (Illustration 2 & 3)

1. Place the drip tray on the bottom of the appliance.
2. Push the grills into the side guide rails as far as the rearmost edge. (Illustration 2).
3. For crispy and quick results, place the grills higher up in the appliance (Illustration 3).
4. Change the grills halfway through the cooking time, in accordance with the rotation principle, to attain a consistent result..

Mounting of the Small Skewer (Illustr. 8-9).

1. Place both small skewer-holders on both sides of the revolving skewer. Make sure that the set screws are facing outwards and pay attention to the side markings – for right (R) and left (L). (Illustr. 8).
2. Tighten the screws carefully, but not too tightly, as you may need to readjust the small skewers after attachment.
3. Pierce the small skewers carefully through the food to be cooked.
4. Insert each loaded small skewer into the holes provided for it on the left small skewer-holder (Illustr.9).
5. Press the clip-ends of each small skewer together, while inserting it into the opposite, corresponding right-hand opening of the small skewer-holder.
6. Release the clip so that the small skewer can lock into place – as illustrated (Illustr. 9).
7. Repeat steps 4 to 6 until all small skewers have been evenly mounted.
8. Tighten the set screws securely.
9. When inserting the holder, take care not to jab yourself on the skewer.

Placing the skewer or the revolving basket in the appliance

1. First, insert the left-hand side of the skewer or revolving basket into the provided indentation. Make sure that the skewer or the revolving basket is well locked in, in order to rotate (Illustr.10).
2. Now place the right-hand side into the indentation (Illustr.11).

Removal of the revolving skewer or the revolving basket from the appliance

1. Open the appliance, to interrupt the cooking process, or switch the appliance off by means of the on-off button.
2. Now insert the support-handle below the skewer.
3. Lift the support-handle at a gentle angle, to open the clip, then push it rightwards, until the left-hand side of the skewer slips out of the indentation.
4. Carefully remove the grilled food from the oven.

IMPORTANT: Please pay attention to illustration 5, which shows the left and right-hand sides of the skewer, before putting the skewer into place in the appliance. The right-hand side has two indentations, the left-hand one (Illustr. 5).

HOW TO REMOVE THE FRYING BASKET FROM THE APPLIANCE WHEN IT IS HOT:

1. Use the frying basket handle or an oven glove to remove the frying basket from the hot Power AirFryer Multi-Function. (Illustration 12).
2. Attach the handle securely to the upper rim of the frying basket, to carefully remove it from the hot Power AirFryer Multi-Function. (Illustration 13).
3. Always place the hot frying basket on a heat-resistant surface, before removing the handle. (Illustration 14).
4. You do not need to use the frying basket handle when inserting the cold frying basket.
5. You can also use the frying basket handle to remove the frying basket halfway through the cooking time to shake the ingredients or to season.

Use of the digital control panel (Illustration 15)

- 1
- On/Off/Start-Stop Button – As soon as the appliance is connected to the power supply, the On-Off/Start-Stop button illuminates. Now press the On-Off/Start-Stop button once and the entire display lights up. When you press the button once again, the cooking process begins with a standard temperature of 185 ° C and a cooking time of 15 minutes. If you press the On-Off/Start-Stop button during the cooking process, the appliance will switch off. „Off“ appears on the display panel and the ventilator will continue to run for a further 20 seconds, to cool the appliance down.
- 2
- Interior Lighting – When pressing this button, you can clearly see the progress of the cooking. Press the button again to switch off the light. Please note: If you open the door during the cooking process, the preparation process is interrupted. The interior lighting switches itself on when the door is opened. Take care when opening the door, as it is solidly built and heavy. When you close the door again, the interior lighting switches itself off and the cooking process is continued.
- 3
- Rotation Button – Press this button when you would like to prepare something in rotation mode. This function can be selected with any presetting. The symbol blinks during the process.
- 4
- Temperature Control Buttons – With these buttons you can increase or reduce the temperature by 5 degrees within a range of 65°C to 200 °C . When dehydrating the range is between 30 °C and 80 °C.
- 5
- Time-Control Buttons – Here you can set the cooking time to the exact minute. In all programmes, the time setting possible amounts to 1 to 60 minutes. When dehydrating, however, only 30 minute intervals are possible, with an operating time of 2 to 24 hours.
- 6
- Digital LED Display – The numerical, digital display alternates, during the cooking time, between temperature and the remaining preparation process time.
- 7
- 14
- Pre-installed Programmes – When you select one of these programmes, pre-defined time and temperature settings for the preparation of certain dishes are used. You can modify these programmes with the time and temperature control buttons. Table 1 gives you an overview of all pre-installed programmes.
- 15
- Running Lights – These lights light up during the cooking process and blink for a further 20 seconds after switching off the appliance.

TABLE 1: PRE-INSTALLED PROGRAMMES

Pre-installed Programme	Temperature	Time
7. French Fries	200° C	15 minutes
8. Steaks/Chops	185° C	25 minutes
9. Fish	200° C	15 minutes
10. Shrimps	160° C	12 minutes
11. Chicken	185° C	40 minutes
12. Baking	175° C	30 minutes
13. Revolving Grill	200° C	30 minutes*
14. Dehydrating	30° C	4 hours (*2-24 hours)

*The cooking time for a whole chicken varies according to weight. Use a meat thermometer to the check the core temperature of the chicken and refer to the table, accordingly.

Use of the Power AirFryer Multi-Function without programmes

You may, of course, experiment with different cooking times and temperatures, once you are fully familiar with the appliance.

PLEASE NOTE

Never store a receptacle filled with cooking oil or any other fluid in this appliance! There is the risk of fire or injury.

Table 2: Meat-Core Temperature-Overview

This table serves as a means of checking the core temperature of cooked meat.

Foods	Type	Core temperature
Beef & Veal	Minced Meat	70° C
	Steaks, Roasts (medium rare)	70° C
	Steaks, Roasts (cooked to the point	63° C
Chicken & Turkey	Breast	75° C
	Minced Meat or fully stuffed	75° C
	lower drumsticks, drumsticks, wings	75° C
Fish & Seafood	Any Type	63° C
Lamb	Minced Meat	70° C
	Steaks, Roasts (medium rare)	70° C
	Steaks, Roasts (cooked to the point)	63° C
Pork	Cutlets, Minced Meat, Spare Ribs, Roast	70° C
	Cooked Ham	60° C

GENERAL OPERATING INSTRUCTIONS

A Versatile Appliance

You can prepare the most diverse dishes with the Power AirFryer Multi-Function. The tables, diagrams and recipes in this manual will help you to attain optimal results. Use the manual to select the correct time & temperature settings and food quantities.

Safety Information

- Never lay anything on top of the appliance.
- Never cover the air inlet and outlet valve!
- Never fill any of the receptacles with oil or any other fluid.
- Never place the hot revolving basket on the oven door! The hot basket could damage the door or cause the oven to tip over. This carries the risk of injury.
- Always use oven gloves to take the hot grill out of the oven.

GENERAL INFORMATION

Cooking with the Power AirFryer Multi-Function

1. Place your ingredients on one of the grills, on the grill accessory or in the revolving basket.
2. Place the grill, the skewer or the revolving basket in the appliance and close the door. Insert the mains cable plug into a socket.
3. Make sure that the basket/skewer and the ingredients are correctly attached within the appliance and press the On-Off/Start-Stop button once. (Button 1, Illustration 15).
4. Select one of the pre-installed programmes (buttons 7-14, illustration 15) or set the temperature manually first and then the cooking time (buttons 4+5, Illustration 15). For more information please refer to the detailed description of the control panel.
5. The appliance begins the preparation automatically as soon as a programme has been selected. If the temperature and cooking time have been manually set, you have to press the On-Off/Start-Stop button to start the cooking process.

PLEASE NOTE: You can open the oven doors at any time, to check how far advanced the grilling process is.

PLEASE NOTE: To select the correct setting, please refer to the tables and recipes listed here.

Tips

- Small portions of food usually require a slightly shorter cooking time than larger portions.
- Large quantities of food only require a marginally longer time than smaller quantities.
- The turning and stirring of smaller portions ensure that all portions are evenly fried.
- Sprinkle a small amount of cooking oil on fresh potatoes to get a crispy finish. Just before roasting, add a small amount of oil to the potatoes or turn the potatoes in some oil.
- Snacks that are usually prepared in the baking oven, can also be prepared in the Power AirFryer Multi-Function.
- Use ready-made dough to prepare filled snacks quickly and easily. Ready-made dough requires a shorter baking time than homemade dough.
- Use a baking dish or a fire-proof bowl when preparing cakes or a quiche in the Power AirFryer Multi-Function. Also when preparing light, delicate or filled dishes.
- You can also use the Power AirFryer Multi-Function for heating up food. Simply set the temperature at 150 ° C for 10 minutes.

Important

Always use the support-handle or wear oven gloves for the removal of cooked or hot foods from the oven. The support-handle can also be used in combination with the skewer.

PLEASE NOTE

- During preparation the revolving basket and additional accessories will get very hot. Should you wish to remove any of the parts from the oven to check the progress of the cooking process, provide a sauce pan coaster or another heat-resistant surface to put the hot accessory on. Never put the hot revolving basket on a kitchen tray or table.
- To avoid injuries, wear oven gloves and use caution when handling hot accessory parts.

TABLE 3: COOKING TIMES – OVERVIEW (* if the appliance is still not heated up, add 3 minutes to the stated cooking time).

Dish	Min - Max	Cooking Time*	Temperature	Recommendations
Thin Frozen French Fries	approx. 150 - 350g	15 - 16 min.	200° C	
Thick Frozen French Fries	approx. 150 - 350g	15 - 20 min.	200° C	
Homemade French Fries	approx. 150 - 400g	10 - 16 min.	200° C	Add a ½ Tablespoonful of oil
Homemade Potato-Wedges	approx. 150 - 400g	18 - 22 min.	180° C	Add a ½ Tablespoonful of oil
Homemade Diced-Potatoes	approx. 150 - 350g	12 - 18 min.	180° C	Add a ½ Tablespoonful of oil
Potato Pancakes	approx. 120g	15 - 18 min.	180° C	
Potato Gratin	approx. 250g	15 - 18 min.	200° C	
Steak	approx. 120 - 500g	8 - 12 min.	180° C	
Pork Chops/Cutlets	approx. 120 - 500g	10 - 14 min.	180° C	
Hamburger	approx. 120 - 500g	7 - 14 min.	180° C	
Kilted Sausages	approx. 120 - 500g	13 - 15 min.	200° C	
Chicken Drumsticks	approx. 120 - 500g	18 - 22 min.	180° C	
Chicken Breast	approx. 120 - 500g	10 - 15 min.	180° C	
Spring Rolls	approx. 120 - 350g	15 - 20 min.	200° C	Using Ready-Made Meals
Frozen Chicken Nuggets	approx. 120 - 500g	10 - 15 min.	200° C	Using Ready-Made Meals
Frozen Fish Fingers	approx. 120 - 500g	6 - 10 min.	200° C	Using Ready-Made Meals
Mozzarella Sticks	approx. 120 - 500g	8 - 10 min.	180° C	Using Ready-Made Meals
Stuffed Vegetables	approx. 120 - 500g	10 min.	160° C	
Cake	approx. 150g	20 - 25 min.	160° C	Using a Baking Dish
Quiche	approx. 200g	20 - 22 min.	180° C	Using a Baking Dish/a Fire-proof Receptacle
Muffins	approx. 150g	15 - 18 min.	200° C	Using a Baking Dish
Sweet Snacks	approx. 200g	20 min.	160° C	Using a Baking Dish/a Fire-proof Receptacle
Frozen Onion Rings	approx. 500g	15 min.	200° C	

Settings

Table 3 helps you to select the correct temperature and cooking time for optimal results. When you are completely familiar with the Power AirFryer Multi-Function, you can, of course, select different cooking times and temperatures according to taste. In addition, table 3 will help you choose the basic setting for your ingredients.

PLEASE NOTE: Always bear in mind that these guidelines are recommended levels. As ingredients can vary in origin, size, form or brand, we cannot guarantee the ideal settings for your ingredients.

Tip

Set the timer to half of the full cooking time stated in the recipe and you will be reminded when it is time to turn your food. When the timer chimes, the pre-installed cooking time has passed.

CLEANING & STORAGE

Cleaning

Clean the Power AirFryer Multi-Function after each time of use. The revolving basket and further accessories are made of durable, rust-proof stainless steel and are dishwasher safe. Never use abrasive cleaning materials or floor cloths. Burnt in food residues should be soaked to enable easy cleaning with warm, soapy water.

1. Remove the mains plug from the power supply and let the appliance completely cool down, before starting to clean.
2. Wipe the exterior of the appliance down with a warm, damp cloth and a mild cleaning detergent.
3. To clean the oven door, remove it from the appliance by carefully pulling it upwards at an angle of 45°. While doing so, place your hands at the top of the cooled-down appliance so that it does not tip over. Clean both sides with warm, soapy water or a damp cloth.
4. Clean the inside of the appliance with hot water and a mild cleaning detergent on a soft sponge.
5. If necessary, remove the food residues from the top panel with a cleaning brush.

Storage

1. Unplug the appliance from the power supply and let it cool down thoroughly.
2. Make sure that all individual parts are clean and dry.
3. Store the appliance in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The Power AirFryer Multi-Function will not operate.	The appliance is not plugged in. You have not turned the appliance on, by selecting the preparation time and temperature.	Plug the power cable into a wall socket. If the revolving basket is already plugged in, set the temperature and time. Check if the oven door is closed.
The food is not cooked.	The revolving basket is overloaded. The temperature has been set too low.	Use smaller portions to enable a more even roast. Raise the temperature and continue cooking.
The food is not evenly roasted.	Some foods have to be turned during the cooking process.	Find out more about the general functions in this handbook.
The appliance is emitting white smoke	Oil has been used. Remnants of fat can be found on the accessory parts from previous cooking procedures.	Wipe the excess oil off. Clean the revolving basket after each time of use.
French Fries are not evenly fried.	You are using an unsuitable type of potato. The potatoes have not been adequately washed during preparation.	Use fresh, firm potatoes. Use cut French Fries and dab them to remove excess starch.
The French Fries are not crispy.	The uncooked French Fries contain too much water.	Dry off the French Fries before sprinkling them finely with oil. Cut smaller chunks. Add slightly more oil.
The door has disengaged from the appliance.	The door has disengaged from the anchoring.	Insert the unclosed door approximately 8 cm into the hinge, so that the hinge snaps into the joints. Then close the door.

FAQ (FREQUENTLY ASKED QUESTIONS)

1. **Can I only fry in my Power AirFryer Multi-Function or also prepare other meals?**

You can prepare a variety of meals, such as steaks, cutlets, burgers and baked goods. Recipe suggestions can be found at: <https://www.mediashop.tv/DE/power-airfryer-multifunction/>

2. **Can I also prepare and heat up soups and sauces in the Power AirFryer Multi-Function?**

The Power AirFryer Multi-Function is NOT suitable for the boiling or heating up of fluids.

3. **What can I do if the appliance switches itself off during the cooking process?**

The Power AirFryer Multi-Function switches itself off automatically as a safety precaution to avoid damages through overheating. Disconnect the appliance from the power supply and let it cool down. Reconnect the mains plug to the power supply and turn on the appliance with the On-Off/Start-Stop button.

4. **Does the appliance require time to heat up?**

When the appliance is put into use, it requires time to heat up. If you use the appliance while it is cold, add 3 minutes to the cooking time.

5. **Can the appliance be switched off at any time?**

Yes, press the On-Off/Start-Stop button once or open the door.

6. **Can I check the food during the cooking process?**

You can remove the revolving basket at any time (with the aid of the support-handle), and also during the cooking process. In the meantime, you can also turn the ingredients on the grill, as you wish, so that they are evenly roasted. Time and temperature restart at the setting at which you paused the process.

7. **Is the Power AirFryer Multi-Function dishwasher safe?**

Only the accessories are dishwasher safe. The appliance itself, with the heating element and electronics, should never be immersed in fluids of any kind. Clean it ideally with a hot, damp cloth or a non-abrasive sponge with a small amount of mild detergent.

8. **What can I do if the appliance still does not finction after trying all troubleshooting suggestions?**

Never attempt to repair the appliance yourself. Contact our customer service (contact details on the last page). Otherwise your guarantee may lapse and become invalid.

9. **Can the door be removed?**

Yes, it can be removed. Open the door approximately 8 cm (45° angle), and raise the door hinge. The connection parts will slip out. In that way, you can easily clean the appliance and the window. To reinstall the door, insert it at the same angle as when removed, so that it snaps into place. Then close the door.

TECHNICAL DETAILS

Model-Number: CM001
Power Supply: AC 220-240V 50/60Hz
Capacity: 1800W
Function: Rotation
Temperature: 30 °C – 200 °C
Display: LED Touch Screen



Do not dispose this product at the end of its service life through normal domestic waste. It has to be disposed through a collection agency that recycles electric and electronic devices. This is pointed out by the symbol on the product, in the instruction manual, and on the packaging. Please inquire about local collection agencies that may be operated by your distributor or your municipal administration. By recycling, making use of the materials, or other forms of recycling old units you are making an important contribution to protecting our environment.



Food-safe



This product complies with the European directives.

Made in China



**Importeur | Importer | Importateur | Importatore | Importeur | Importör
Dovozce | Dodávateľ | Importator | Importer | İthalatçı | Importador:**

CH: MediaShop AG
Industriering 3 | 9491 Ruggell | Liechtenstein

EU: MediaShop GmbH
Schwarzottstraße 2a | 2620 Neunkirchen | Austria

TR: Mediashop Dayanıklı Tüketim Malları Pazarlama A.Ş. | Bayer Cd. Gülbahar Sk.
Perdemsac Plaza No:17/43 | Kozyatağı | İstanbul | info.tr@mediashop-group.com

DE | AT | CH: 0800 376 36 06 – Kostenlose Servicehotline
HU: +36 96/961-000 | CZ: +420 228 880 051 | SK: +421 2 33 456 362
RO: +40 0312 294 701 | ROW +423 388 1800
office@mediashop-group.com | www.mediashop.tv