



A wish for wellness...

Rapid Air Fryer

User's Manual and Recipes

Model Number: 0201



- FOR INDOOR
HOUSEHOLD USE ONLY-

Specification & Feature:

- Voltage: 220-240V~50/60Hz
- Wattage: 1300Watts
- Capacity of basket: 2.6Litre
- Adjustable temperature: 80°C—200°C
- Timer (0-30 min)

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with **CAUTION**. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Type Y: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised.
15. Keep the appliance and its cord out of reach of children less than 8 years.
16. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

Introduction

This all now Hot-air fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Hot-air fryer heats food at all directions and most of the ingredients do not need any oil.

General description (Fig.1)

1. Housing
2. Temperature control knob
3. Timer knob
4. Power-on light
5. Basket
6. Basket release button
7. Basket handle
8. Pan
9. Air outlet openings

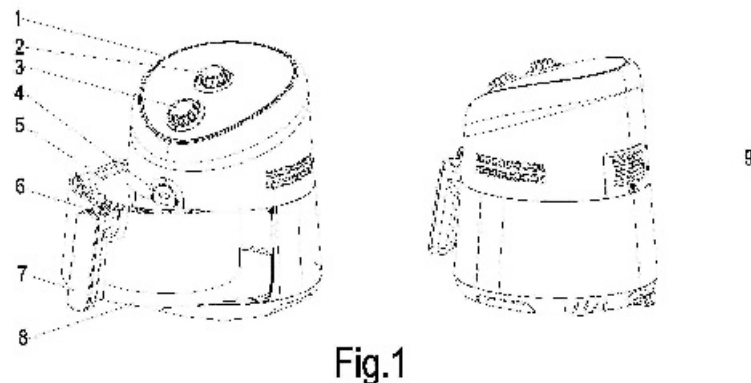
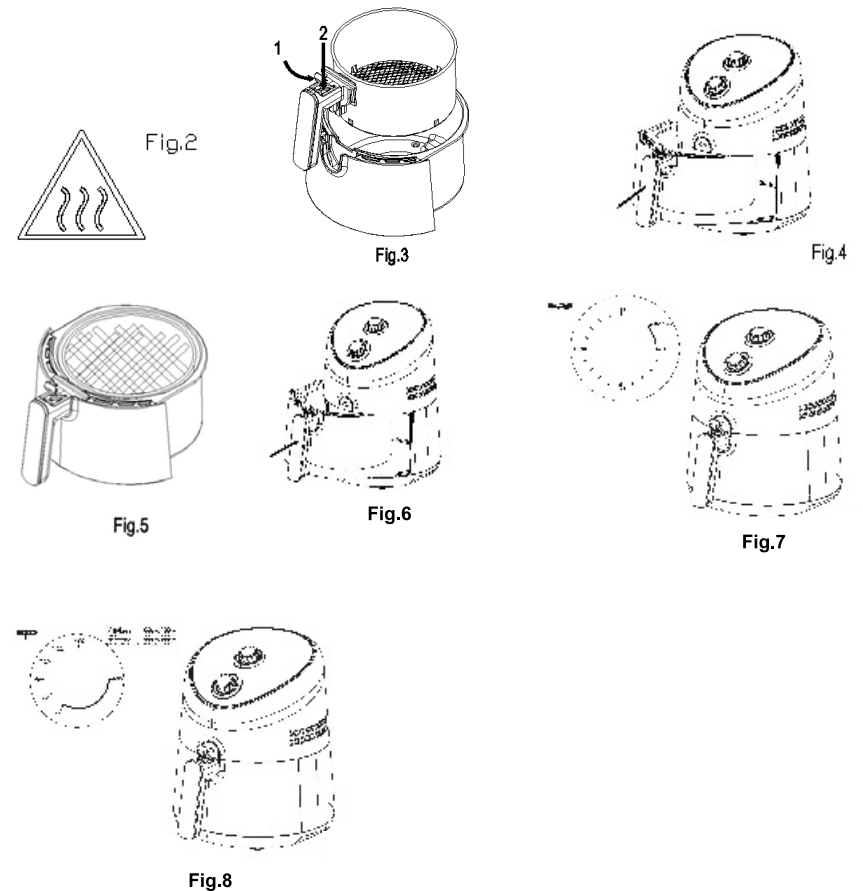


Fig.1



Important

Please read this manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used properly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Automatic switch-off

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Before first use

1. Remove all packaging materials
2. Remove any stickers or labels from the appliance
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe inside and outside of the appliance with a moist cloth.

This is an oil-free fryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1 Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

- 2 Place the basket in the pan (Fig.3).

- 3 Pull the cord from the storage compartment which is located on the bottom of the appliance.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

Using the appliance

The oil-free can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

Hot air frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the Hot-air fryer (Fig.4)
3. Put the ingredients in the basket. (Fig.5)

Tip: Use the separator to separate ingredients when you want to prepare different ingredients at the same time. Place the separator in the basket and fill up each side of the basket with the ingredients. Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.

4. Slide the pan back into the Hot-air fryer (Fig.6)

Noting to carefully align with the guides in the body of the fryer.

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
6. To switch on the appliance, turn the timer knob to the required preparation time (Fig.7)
7. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig.8).

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a. The timer starts counting down the set preparation time.
- b. During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- c. Excess oil from the ingredients is collected on the bottom of the pan.

8. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the smart air fryer.

caution: Do not press the button the handle during shaking. (Fig.3)

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pan

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a the trial framework.

Note: You can also switch off the appliance manually. To do this, turn the time control knob to 0.

10. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11. To remove ingredients (e.g. fries), pull the pan out of the Hot-air fryer and place it on trial framework, and press the basket release button and lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

the pan and the ingredients are hot and hot fryer. Depending on the type of the ingredients in the I fryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs

13. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance instantly

Pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .*
- *Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer*
- *The optimal amount for preparing crispy fries is 500 grams.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also*

requires a shorter preparation time than home-made dough.

- *Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients*
- *You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 °C for up to 10 minutes.*

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	300-400	18-20	200	shake	
Thick frozen fries	300-400	20-25	200	shake	
Potato gratin	500	20-25	200	shake	
Meat & Poultry					
Steak	100-500	10-15	180		
Pork chops	100-500	10-15	180		
Hamburger	100-500	10-15	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	25-30	180		
Chicken breast	100-500	15-20	180		
Fish	100-500	18-20	200		
Snacks					
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Stuffed vegetables	100-400	10	160		
Shrimps	100-400	12-18	180		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

Cleaning

Clean the appliance after every use.

The pan and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- 1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the Hot-air fryer cool down more quickly.

- 2 Wipe the outside of the appliance with a moist cloth.

- 3 Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4 Clean the inside of the appliance with hot water and non-abrasive sponge.

5 Clean the heating element with a cleaning brush to remove any food residues.

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted,, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment

Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre

Troubleshooting

problem	Possible cause	Solution
The Hot-air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the	There are too much ingredients in the	Do not fill the basket beyond the MAX indication.

appliance properly.	basket.	
	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 you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan . make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Recipes

Paneer Pizza

Ingredients

- 200 gm Paneer cut into thin slices makes 5 slices
- ½ a carrot grated
- ¼ of an onion chopped
- 2" piece of capsicum chopped
- ¼ of a tomato deseeded and chopped
- 1 teaspoon corn flour
- Salt to taste
- 1 cube of cheese grated

Method

1. Wash the paneer and pat dry on a kitchen towel.
2. Mix dry corn flour and salt, without water, and sprinkle on the paneer slices.
3. Make a mixture of onion, tomato, carrots and capsicum and a pinch of salt.
4. Preheat Air Fryer for 4 minutes at 180 degrees and put the paneer slices, on which corn flour has been sprinkled, the flour side up and fry for 2 minutes.
5. Take out the slices, put the mixture on the other side and top it with grated cheese.
6. Place these again in the fryer for 5 minutes.
7. Take out once done.
8. Serve hot with mint chutney.

French Fries

Ingredients

- 6 medium russet potatoes, peeled
- 2 tablespoon olive oil
- Salt to taste

Method

1. Wash and scrub the potatoes, peel the skin and cut them lengthwise into even wedges as shown. (Make sure they are not too thin or uneven).
2. Soak in mild salt water for about 10 minutes. Rinse the wedges under running water, drain them thoroughly and dry with a kitchen towel.
3. Transfer the potatoes into a bowl, add the oil and mix well so that the wedges get coated with the oil.
4. Preheat the Air fryer at 180oC for about 5 minutes.
5. Transfer the potatoes into the Air fryer basket and slide the basket in.
6. Set the timer to 15 minutes. Open the Air fryer and shake the fries after 10 minutes. Continue cooking and fry the fries till they are golden brown and well done. Shake the potato fries a few times in between the frying.
7. Add salt as required.

Cheese Straws

Ingredients

- ¾ cup flour
- ⅓ Cup butter
- 1 small egg
- ¼ teaspoon salt
- ⅓ Cup processed cheese
- Pinch of red chili powder

Method

1. Sieve the flour and salt.
2. Rub in the butter and add the grated cheese.
3. Mix a beaten egg into this and knead to form a dough.
4. Roll into an oblong and cut, twisting each piece to give the straw shape.
5. Preheat the air fryer for 3 min at 190 degrees.
6. Fry for 5-6 min turning, in between.

Note: The straws may take more time if they are very thick.

Vegetable Cutlets

Ingredients

- 200 gm Potatoes
- ½ a carrot grated
- 50 gm capsicum (finely chopped)
- 50 gm cabbage (finely chopped)
- Salt to taste
- A slice of bread
- Bread crumbs
- 1 teaspoon corn flour mixed in a little water

Method

1. Boil and mash potatoes add carrot, cabbage and capsicum.
2. Dip the slice of bread in water, squeeze the water out and add to the mixture. Add salt and mix well.
3. Divide into 6 round balls and flatten them.
4. Coat both sides with the corn flour mixture and then roll them over the bread crumbs.
5. Brush them with a little oil and fry in the preheated fryer for 15 min at 180 degrees, turning them after 8 min.
6. Remove and serve hot with chutney or sauce.

Tawa Vegetables

Ingredients

- Bhindi (okra) 50g
- Small Brinjal 50g
- Potato 50g
- Arbi (Turnip) 50g
- Amchur powder 5g
- Red chili powder 5g
- Garam masala 10g
- Oil for brushing
- Salt to taste

Method

1. Remove the stalk and slit the brinjal into 4 from one side leaving them attached on the other corner. Similarly remove the stalk and slit the bhindi from one side leaving it attached on the other side.
2. Peel and cut the potatoes and arbi into finger shape. Soak in mild salt water for about 10 minutes. Rinse the cut potatoes and arbi under running water, drain them thoroughly and dry with a kitchen towel.
3. Mix together the powdered masala and stuff into the bhindi and brinjal. Sprinkle the potato and arbi with the masala.
4. Brush the vegetables with oil.
5. Preheat the Airfryer at 200oC for 5 minutes. Cook the vegetables for 15 minutes at 180oC.

Note: The vegetables may cook at different times depending upon their size.

Fried Garlic Mushrooms

Ingredients

- Mushroom 200g
- Butter 20g
- Green garlic 20g
- Coriander leaves 20g
- Egg to coat
- Breadcrumbs to coat
- Oil for brushing
- Salt to taste
- Pepper to taste
- Toothpicks few

Method

1. Separate the stems from mushrooms.
2. To the butter add finely chopped coriander, finely chopped garlic, finely chopped mushroom stems, salt and pepper mix well.
3. Stuff the mushroom caps with this mixture. Join two caps together and secure with a tooth pick.
4. Dip each piece in beaten egg and roll them in breadcrumbs.
5. Preheat the Airfryer at 200oC. Brush the coated mushrooms with oil and cook for 8-10 minutes at 180oC in the Airfryer.
6. Serve hot.

Hara Kabab

Ingredients

- Potato 100g
- Peas 50g
- Spinach 50g
- Green chili 1 chopped
- Chaat masala 5g
- Oil for brushing
- Salt to taste

Method

1. Boil and mash peas and potatoes. Boil and finely chop the spinach.
2. Mix all the ingredients with the masalas.
3. Divide the ingredients into 6 equal balls. Press each ball between your palms to give them a tikki shape.
4. Pre heat the Airfryer at 200oC. Brush the Tikkis with oil and air fry at 180oC for 10 minutes or till slightly golden brown on the outside.
5. Serve hot with chutney.

Tawa Paneer Roll

Ingredients

- Paneer 600g
- Carrots 50g
- Cabbage 50g shredded
- Yellow aam papad 40g
- Rice flour for dusting
- Chili powder 5g
- Turmeric powder 5g
- Oil for brushing
- Salt to taste

Method

1. Take a whole block of paneer. Cut the paneer into thin slices which can be rolled. Apply salt, turmeric powder and chili powder on the paneer. Place the slices on a hot nonstick pan for two minutes.
2. In a separate pan carrots and cabbage. Add aam papad and cook for 2 minutes.
3. Spread the filling over the paneer slices. Roll the paneer. Dust it with rice flour.
4. Pre heat the Airfryer at 180oC for 5 minutes.
5. Place the rolls in the Airfryer. Set the temperature at 180oC and air fry for 1 minute.
6. Open the Airfryer. Lightly brush the rolls with oil. Air fry at the same temperature for another 2-4 minutes or until golden brown.

Spring Rolls

Ingredients

- Refined flour 100g
- Corn flour 100g
- Egg 1
- Seasoning to taste
- Soya sauce 10ml
- Onion 50g
- Carrots 50g
- Cabbage 50g
- Ginger 15g
- Oil 5ml and for brushing
- Salt to taste

Methods

1. Shred cabbage, slice onions, cut carrot into juliennes and finely chop ginger.
2. In a bowl, mix refined flour, corn flour, 1/4th of beaten egg and 5ml of soya sauce. Add water to make a free flowing thin batter.
3. Over a gas flame, heat a non-stick pan. Pour the batter and very quickly pour out the excess batter so as to have a very thin layer in the pan. Cook without browning. Dust a plate with refined flour. Remove the pancake on the plate. Repeat the process to make more pancakes.
4. Heat oil in another pan. Add ginger, carrot, onions, cabbage, seasoning and the remaining soya sauce. Stir fry for 2 minutes. Remove the vegetables and let them cool.
5. Divide the filling into equal parts in comparison to pancakes.
6. Fill the pancake with the vegetable mixture. Roll it and seal the sides with beaten egg or leftover pancake batter. Brush them with oil.
7. Preheat the Airfryer for 5 minutes at 180oC.
8. Arrange the rolls in the Airfryer and air fry for 16 minutes or until crisp.
9. Remove the rolls from the Airfryer and cut into 3-4 smaller pieces or as desired. How to Cook

Tip: Egg is an optional ingredient and can be omitted if desired. Pre made filo sheets can also be used in place of pancakes.

Samosa

Ingredients

- Potato 100g boiled and peeled
- Peas 30g boiled
- Green chili 5g chopped
- Coriander leaves 10g
- Ghee 15g
- Jeera (cumin seeds) 5g
- Turmeric powder ½ tsp
- Chana masala ½ tsp
- Ajwain (aniseed) 5g
- Oil 5ml and for brushing
- Salt to taste
- Water as required

Method

1. Rub ghee in the refined flour. Add water, ajwain, salt and knead into a smooth dough. Cover the dough and keep aside for 30 minutes.
2. Heat oil in a pan. Add cumin seeds and allow them to crackle. Add peas, turmeric powder, chana masala, green chili and salt. Mix well. Add roughly chopped potatoes. Sprinkle some chopped coriander leaves and remove from the gas.
3. Divide the dough into equal portions. Roll out each portion into about 6 inch wide diameter. Cut in half. Make a cone and fill in the potato mixture. Seal the edges by applying water.
4. Preheat the Airfryer for 5 minutes at 180oC.
5. Brush the samosas with oil.
6. Arrange the samosas in the Airfryer and cook at the same temperature for 18 minutes or until golden brown.

Cheese Corn Balls

Ingredients

- Potatoes 60g boiled
- Peas 15g boiled
- Carrot 15g finely chopped
- Beans 10g finely chopped
- Canned/ fresh corn 50g
- Cheese 30g grated
- Corn flour for binding
- Oil for brushing
- Salt to taste
- Pepper to taste

Method

1. Peel and mash the potatoes. Add the peas, carrot, beans, corn, cheese, salt and pepper. Mix all the ingredients. Add corn flour only to bind the balls. Excess corn flour will make the balls hard.
2. Divide the mixture into 7-8 equal portions and shape them into small balls.
3. Preheat the Airfryer for 5 minutes at 180oC.
4. Brush the cheese balls with oil. Arrange them in the Airfryer and cook for 10 minutes or until golden brown.
5. Keep the cheese balls at a distance from each other to keep them from sticking.

Paneer Shashlik

Ingredients

- Paneer 200g cubed
- Onion 25g cubed
- Tomato 25g cubed
- Capsicum 25g cubed
- Curd 50g
- Corn flour 10g
- Ginger garlic paste 5g
- Cream 10ml
- Cumin powder ¼ tsp
- Red chili powder ½ tsp
- Oil for brushing
- Salt to taste
- Pepper to taste
- Toothpicks a few

Methods

1. In a bowl, mix hung curd, cornflour, ginger garlic paste, cream, cumin powder, red chilli powder, salt and pepper to make the marinade.
2. Put the paneer and vegetable cubes into the marinade and coat well. Keep aside for half an hour.
3. Pre heat the Airfryer at 180oC for 5 minutes. Brush the wire rack with oil.
4. Place the paneer tikka threaded onto toothpicks in the Airfryer and air fry for 5 minutes or till light brown.
5. Serve hot with choice of salad and chutney.

Shahi Tukda

Ingredients

- White bread 1 slice
- Milk 600ml
- Sugar 30g
- Chopped nuts (almonds/pistachio/resins) 3-4
- Green cardamom powder 2g

Methods

1. Cut the bread slice diagonally into fours.
2. Pre heat the Airfryer at 200oC for 3 minutes.
3. Place the bread in the Airfryer and set the timer to 5 minutes at a temperature of 160oC. The bread should be cooked until toasted well.
4. In the meantime, add the sugar and cardamom powder to the milk and heat over a gas top.
5. Remove the bread from the Airfryer and soak it in the milk for 10-15 seconds. Carefully remove the soaked slices and place them on the plate in which it is to be served.
6. Cook the remaining milk at low-medium heat until it thickens and becomes creamy (resembling the consistency of rabri).
7. Before serving, spread the thickened milk over the bread slices, Garnish with the chopped nuts.

Tip: You can also use condensed milk as a substitute for cooked milk.

Choco Lava Cake

Ingredients

- Refined flour 100g
- Baking powder 1 tsp
- Sugar powder 80g
- Egg 1
- Butter 40g
- Chocolate 100g
- Milk 50ml

Methods

1. Add the baking powder to the refined flour. Pass them through a sieve and keep aside.
2. Melt the chocolate chunks in a double boiler over low heat with continuous stirring. Add milk to the mixture and blend it well. Remove the melted chocolate from the gas, add butter and stir it well.
3. In a separate bowl break the egg, add sugar and beat them until a creamy consistency is reached.
4. Blend the egg and sugar mixture into melted chocolate. Add the refined flour little by little to avoid lumps. Mix the batter well.
5. Grease the moulds with butter and dust them with some refined flour. Pour the batter in the moulds (steel katoris with cupcake liners can also be used).
6. Preheat the Airfryer for 5 minutes at 180oC. 7. Arrange the moulds in the Airfryer and bake for 4 minutes or till the outer crust is cooked and looks firm.

Tip: You can use cocoa powder as a substitute of chocolate. You can also put a piece of chocolate in the center.

Fried Prawns

Ingredients

- Medium prawns 10
- Fresh bread crumbs 40g
- Ginger garlic paste 5g
- Coriander powder 5g
- Cumin powder 5g
- Lemon juice 10ml
- Turmeric ¼ tsp
- Red chilipowder ½ tsp
- Oil for brushing
- Salt to taste

Method

1. De-shell and de-vein the prawns but retain the tail. Wash and pat dry. Beat the prawns with a meat beater to flatten them.
2. Marinate the prawns in a mixture of all the ingredients except bread crumbs and oil. Keep aside for 30 minutes.
3. Coat each prawn with bread crumbs.
4. Preheat the Airfryer at 180oC.
5. Brush the prawns with oil and cook in the Airfryer at 180oC for about 6-10 minutes or till golden brown.
6. Remove and serve hot

Chicken Tikka

Ingredients

- Boneless chicken cube 200g
- Vinegar 20ml
- Egg 1 whole
- Roasted besan 20g
- Hung curd 50g
- Chili powder 5g
- Garam masala powder 5g
- Red chili 5g
- Ginger garlic paste 10g
- Butter for brushing
- Salt to taste
- Orange red color apinch

Method

1. Clean, wash and pat dry chicken.
2. Mix all the ingredients together except oil and marinate the chicken for 2–3 hrs.
3. Pre heat the Airfryer at 180oC
4. Brush the chicken with butter and air fry for about 6-10 minutes or till the surface starts browning.
5. Serve hot with onion rings and chutney.

Grilled Fish

Ingredients

- Fish fillet 200g
- Tomato puree 30g
- Ginger garlic paste 20g
- Red chili powder 5g
- Turmeric powder 5g
- Coriander powder 10g
- Cumin powder 5g
- Vinegar 20ml
- Fresh bread crumbs to coat
- Oil for brushing
- Salt to taste

Methods

1. Clean and cut fish in large chunks. Wash and pat dry with a paper towel.
2. In a bowl mix rest of the ingredients. Marinate the fish in the marinade and keep aside for 30 minutes.
3. Pre heat the Airfryer at 180oC. Brush the Airfryer basket wire rack with oil. Coat the marinated fish with bread crumbs and brush with oil. Arrange them in the Airfryer and cook at 180oC for 6-7 minutes or till golden brown.
4. Serve hot with chutney and salad.

Mutton Seekh Kabab

Ingredients

- Mutton mince 200g
- Onion 50g chopped
- Ginger 10g chopped
- Ginger garlic paste 1 tsp
- Red chilli powder 1 tsp
- Garam masala 1 tsp
- Kasoori methi ½ tsp
- Coriander leaves 10g
- Egg ¼ beaten egg
- Butter for brushing
- Salt to taste

Method

1. Mix all the ingredients except butter and refrigerate for half an hour.
2. Divide the mix into 5-6 portions and roll them in cylindrical shape over a seekh.
3. Preheat the Airfryer for 5 minutes at 200oC.
4. Air fry the seekh kabab at 180oC for about 5 minutes or till they are cooked through.
5. Remove the kababs and brush with butter. Roast again at the same temperature for 2-4 minutes
6. Serve hot with onion rings and chutney.

Chicken Kofta

Ingredients

- Chicken mince 200g
- Onion 20g chopped
- Ginger 10g chopped
- Red chilli powder 1 tsp
- Garam masala ½ tsp
- Coriander leaves 5g
- Green chilli 1 chopped
- Oil for brushing
- Salt to taste

Method

1. Mix all the ingredients except oil.
2. Divide the mixture into equal portion and shape them into kofta size balls.
3. Preheat the Airfryer at 180oC for 5 minutes. Lightly brush the air fryer wire rack and the koftas with oil. Place the koftas on the rack.
4. Cook for 5-7 minutes at the same temperature.
5. Serve hot as a snack or use them in gravy for chicken koftas.



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Product Warranty

Customer's Name		
Model		Warranty Period
Serial No.		
Date of Purchase	__/__/__	
Warranty Period	From: __/__/__	To: __/__/__
Place of Purchase		

1. Parts and components shall be replaced free of charge within the Warranty period against the manufacturing defects in normal operation.
2. Contact us in case of breakdown on following phones Nos. or by Email.
3. In the following cases, repair work shall be charged even within the warranty period.
Breakdown caused by careless operation or unreasonable repair and renovation.
Breakdown caused by not following the instructions specified in the manual.
Incuse of the system tempered by any unauthorized person other then company/dealer.
4. After the expiration of Warranty period, all the repairs are on paid basis only.
5. Produce Warranty Card whenever asked by our authorized person during service or repair.
6. This Warranty Card is claimable only within the Company's / Dealer's service network.
7. Keep this Warranty Card safely till the last date of warranty. In case of loss of the same no duplicate card will be issued there after.
8. Product returned to Hi-Tech or Service Representative for warranty examination must be shipped freight prepaid.
9. No dealer / seller is authorized to change, modify or extend the terms of these warranties in any manner and final decision is at company's discretion

Please contact our customer's service center in case you are not satisfied with our service.

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Dealer