
11L Double Stack Air Fryer with Window

Information for use

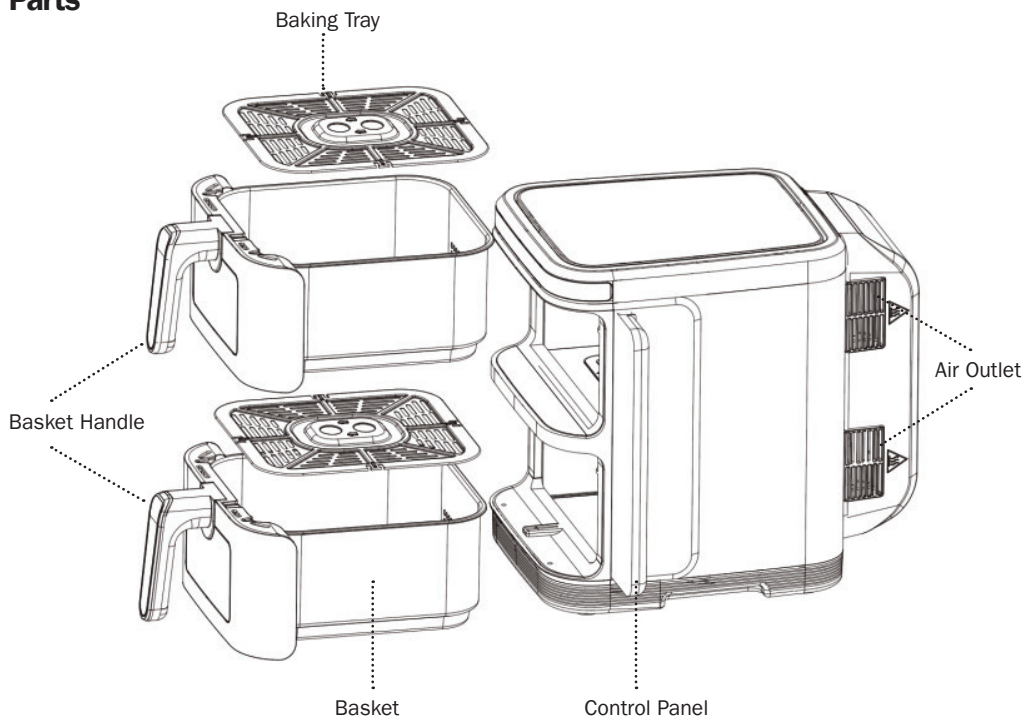


Thank you for purchasing this 11L Double Stack Air Fryer with Window from DMD Collective. This air fryer provides an easy and healthy way of preparing your favorite foods. By using hot rapid air circulation and a top grill, without the need to use any oil. Please read through ALL the information in this document and keep it for future reference.

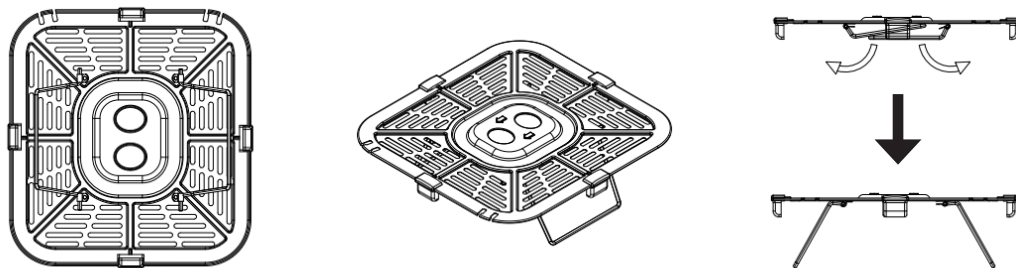
Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and plug regularly for any damage. The cord or plug will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **This electrical appliance can reach high temperatures. Please use heat protection gloves or similar when handling the appliance & allow surfaces sufficient time to the cool down.**
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- 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.
- 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 basket from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- Do not put anything on top of the appliance, the airflow will be disrupted.

Parts

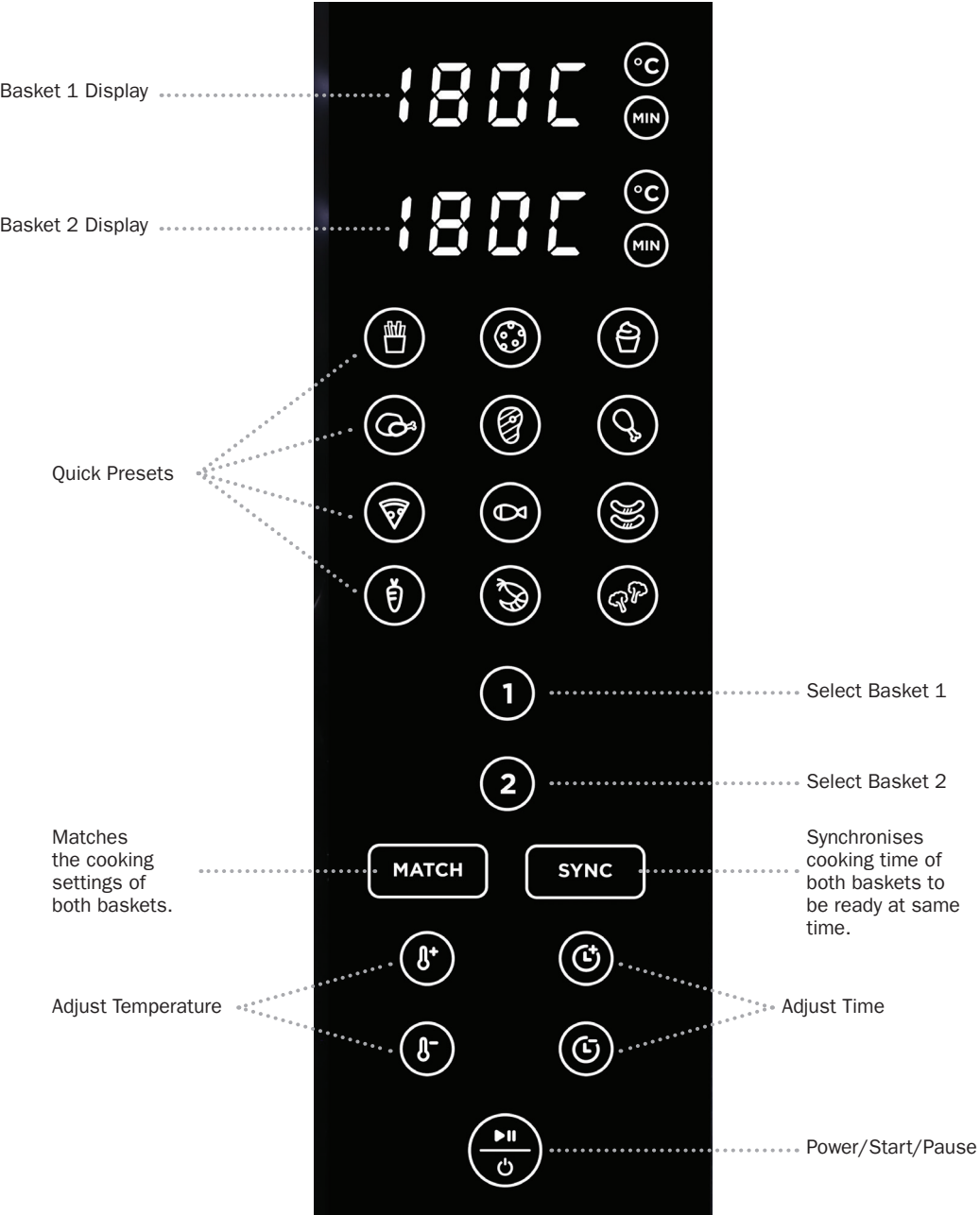


Baking Tray



The feet on the baking tray fold out. You can use flat for more space, or use the feet to help make the food more crispy, cook faster & reach perfect cooking performance.

Control Panel



Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the baking tray and basket with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.
5. Place the appliance on a stable, horizontal and heat-resistant surface.
6. Put the baking tray inside the basket.

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

Notice: When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

Using The Appliance

1. Plug the air fryer into a mains socket. Extend the control panel. After the machine is powered on the buzzer will ring and the "Power/Start/Pause" button will be lit up on the control panel.
2. Place the food you want to cook into a basket (never use the basket without the baking tray in it).
3. Slide the basket back into the air fryer fully.
4. Press the "Power/Start/Pause" button for 0.5 seconds to start the machine. All the icons will light up on the control panel. Choose which basket you require by pressing 1 or 2. The display will show the default temperature & time of 180°C/15min.
5. Determine the required preparation time for the food (see section 'Settings') and adjust by long pressing the temperature & time buttons on the control panel. Once you are ready press the "Power/Start/Pause" button to start.
6. Some foods require shaking halfway through the preparation time (see section "Settings"). To shake the food, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

Tip: You can set the timer to half the preparation time, you will hear the timer buzzer 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.

7. To set the 2nd basket repeat steps 4 & 5. Press the "Power/Start/Pause" button when the selection is complete. Both baskets will start working. The display screen alternately displays the temperature and time for each.
 8. To pause the cooking process short press the "Power/Start/Pause" button. This will pause both baskets for 60 seconds 7 the display will start flashing. To pause just one basket select the corresponding basket number & then short press "Power/Start/Pause". To resume cooking first press the basket number & then short press the "Power/Start/Pause". If you do not resume after the pause the machine will turn off.
 9. To completely stop the cooking process long press the "Power/Start/Pause" button. This will stop both baskets. To stop just one basket select the corresponding basket number & then long press "Power/Start/Pause".
 10. When you hear the timer buzzer, the set preparation time has elapsed. Pull the basket out of the appliance
- Note:** You can also switch off the appliance manually. To do this, set the time to 1

Tip: You can adjust temperature or time according to your taste during use. Your settings will be kept for about 10 mins after you pull the basket out of the body.

11. Please use heat protection oven gloves to check if the food is ready. If the food is not ready, simply slide the basket back into the appliance and set the timer to a few extra minutes.
12. To remove the food (e.g. fries), pull the basket out of the air fryer using heat protection oven gloves and remove with tongues into a bowl or plate.

Synchronise Frying Time For Both Baskets

If you have both baskets set with different cooking times you can synchronise both to finish at the same time. Once the timings are set for both baskets press the "SYNC" button & then press the "Power/Start/Pause" button. The basket with the longest frying time will start, the basket with the shortest frying time will display "HOLD". When both baskets reach the same frying time they will synchronise & run at the same time.

Match Settings Function

If you want to copy the settings you have done for one basket. Press "MATCH" button, the settings will be copied to the 2nd basket. Press "Power/Start/Pause" button to start both.

Memory Function

The air fryer has a memory function. For example, when you use a quick preset button such as the "Pizza" setting, next time you use the fryer it will remember the setting for up to an hour of the appliance being turned off. Simply select the basket & it will show the previously used settings.

Settings

- This table below will help you to select some basic settings for the ingredients. 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.
- If you pull the basket briefly out of the appliance during hot air frying it doesn't alter the process because the Rapid Air technology instantly reheats the air inside the appliance.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- 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 air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in a oven can also be prepared in the 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 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 air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Ingredients	Min-Max Amount (g)	Time (Min)	Temp (°C)	Shake
Frozen French Fries	200-400	24	200	Yes
Chicken Wings	200-800	22	200	Yes
Fish	200-500	18	200	Yes
Shrimp	200-400	14	200	Yes
Steak	100-600	17	200	Yes
Pizza	100-400	17	180	No
Broccoli	200-600	10	190	Yes
Chicken	600-800	45	200	Yes
Vegetables	100-400	10	160	Yes
Dessert	200-500	18	170	No
Sausages	200-600	23	180	Yes
Biscuits	100-400	15	170	Yes

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold. When both baskets are in use at the same time, please extend the working time by 5 minutes.

Troubleshooting Guide

Problem	Solution
The air fryer does not work.	<ul style="list-style-type: none">• Check the appliance is plugged into the mains.• Set the timer key to the required preparation time to switch on the appliance.
The food in the air fryer is not hot.	<ul style="list-style-type: none">• Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly• The set temperature is too low.• The preparation time is too short
The food is fried unevenly in the air fryer.	<ul style="list-style-type: none">• Certain types of ingredients need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the air fryer.	<ul style="list-style-type: none">• Use oven snacks rather than those meant for a traditional deep fat fryer, or lightly brush some oil onto the snacks for a crispier result.
Cannot slide the basket into the appliance properly.	<ul style="list-style-type: none">• Do not fill the basket beyond the MAX indication.• Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance.	<ul style="list-style-type: none">• When you fry greasy foods in the air fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.• The basket still contains grease residues from previous use. Make sure you clean the basket properly after each use.
Chips are fried unevenly in the air fryer.	<ul style="list-style-type: none">• Use fresh potatoes and make sure they stay firm during frying.• Rinse the chopped potato properly to remove starch from the outside of the chips.
Chips are not crispy when they come out of the air fryer.	<ul style="list-style-type: none">• Make sure you dry the chopped potato properly before you add the oil.• Cut the potato smaller for a crispier result.• Add slightly more oil for a crispier result.

Cleaning


- Clean the appliance after every use.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the basket as this may damage the non-stick coating.
- Remove the mains plug from the wall socket and let the appliance cool down. Remove the baskets to let the air fryer cool down more quickly.
- Wipe the outside of the appliance with a moist cloth.
- Clean the basket & baking tray with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.
- If dirt is stuck to the basket fill with hot water & some washing-up liquid & soak for approximately 10 minutes.
- Clean the inside of the appliance with hot water and non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residues.

Technical Support

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

WEEE



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

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	11L Double Stack Air Fryer with Window from DMD Collective
Supplier Code:	DMD151
Voltage:	220-240V~50-60Hz
Wattage:	2800W (1100W+300W+1100W+300W)
Capacity:	5.5Litre + 5.5Litre
Temperature:	60°C - 200°C
Timer:	0 - 60min



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