
11L Double Stack Air Fryer with Window

Information for use

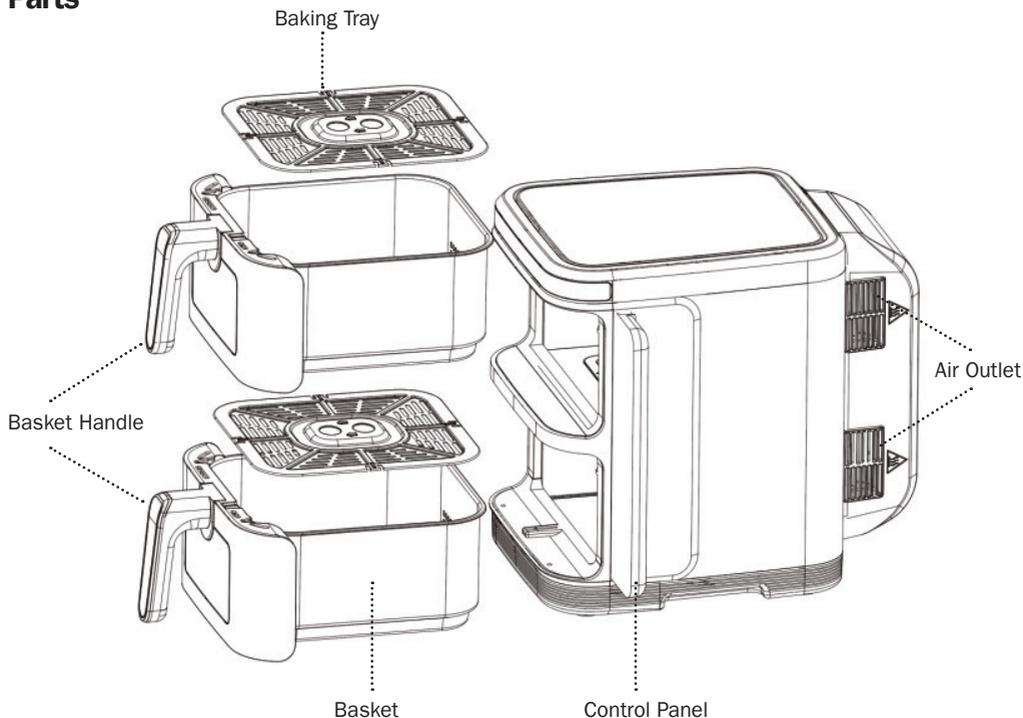


Thank you for purchasing this 11L Double Stack Air Fryer with Window from DMD Collective. This air fryer provides an easy and healthy way of preparing your favorite foods. By using hot rapid air circulation and a top grill, without the need to use any oil. Please read through ALL the information in this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

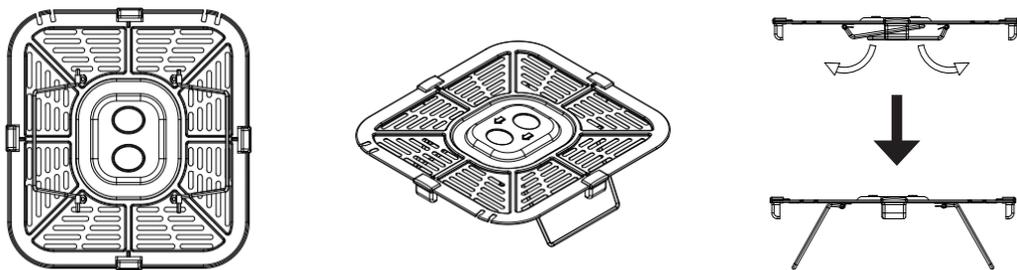
Health and Safety Guidelines

- 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



Using the Foldable Tray for Better Crisping

- Before cooking, fold out the legs of the tray fully.
- Place your food on the tray. This allows hot air to circulate underneath for more even cooking and crispier results.
- **PLEASE NOTE: Using the tray correctly ensures optimal performance and helps you achieve the best frying results.**

Recommended Maximum Load

- For French fries, do not exceed 400–500g per basket or tray.
- Exceeding this amount may reduce airflow and affect crisping.

Cooking Time Notes

- Due to the rear-mounted motor design, hot air travels from the back upwards through a longer airflow path.
- As a result, cooking time may be approximately 3 minutes longer than standard top-down air fryer models.
- Adjust your timing as needed based on the recipe and desired crispiness.

Control Panel

Basket 1 Display

180°C



Basket 2 Display

180°C



Quick Presets



Matches the cooking settings of both baskets.



Synchronises cooking time of both baskets to be ready at same time.

Adjust Temperature



Adjust Time



Power/Start/Pause

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 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

IMPORTANT:

All cooking times are approximate and may vary depending on the size, thickness, and temperature of ingredients. Always check food is cooked through before serving.

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.

Breakfast Recipes

Full English Breakfast

Basket 1 - Sausages & Bacon:

- 4-6 pork sausages (400g)
- 6 rashers of bacon

Basket 2 - Tomatoes & Mushrooms:

- 4 tomatoes, halved
- 200g mushrooms
- 1 tablespoon olive oil
- Salt and pepper to taste

Instructions:

1. Place sausages in Basket 1
2. Toss mushrooms and tomatoes with oil, salt and pepper in Basket 2
3. Set Basket 1: 180°C for 23 minutes
4. Set Basket 2: 180°C for 15 minutes
5. Press SYNC to finish together
6. At 15 minutes remaining, add bacon to Basket 1 with the sausages
7. Shake Basket 2 halfway through
8. Serve with toast and eggs

Basket 1: 180°C | 23 min | **Basket 2:** 180°C | 15 min

Hash Browns & Veggie Breakfast

Basket 1 - Hash Browns:

- 400g frozen hash browns
- Cooking spray (optional)

Basket 2 - Vegetables:

- 1 red pepper, sliced
- 1 courgette, sliced
- 100g cherry tomatoes
- 1 tablespoon olive oil
- Italian seasoning, salt, pepper

Instructions:

1. Place hash browns in Basket 1 (spray lightly with oil if desired)
2. Toss vegetables with oil and seasonings in Basket 2
3. Set Basket 1: 200°C for 20 minutes
4. Set Basket 2: 180°C for 12 minutes
5. Press SYNC to finish together
6. Shake both baskets halfway through cooking
7. Serve with poached eggs

Basket 1: 200°C | 20 min | **Basket 2:** 180°C | 12 min

Main Meal Recipes

Classic Fish & Chips

Basket 1 - Homemade Chips:

- 500g potatoes (Maris Piper or King Edward)
- 1 tablespoon vegetable oil
- Salt to taste

Basket 2 - Breaded Fish:

- 2-3 fish fillets (cod or haddock, 400g total)
- 50g plain flour
- 1 egg, beaten
- 100g breadcrumbs
- Salt, pepper, lemon zest

Instructions:

1. Chips: Cut potatoes into chips, rinse well, pat very dry
2. Toss chips with oil and salt, place in Basket 1
3. Fish: Season fish with salt and pepper
4. Set up 3 bowls: flour, beaten egg, breadcrumbs mixed with lemon zest
5. Coat each fillet in flour, then egg, then breadcrumbs
6. Place breaded fish in Basket 2
7. Set Basket 1: 200°C for 24 minutes
8. Set Basket 2: 200°C for 15 minutes
9. Press SYNC to finish together
10. Shake chips at 12 minutes and again at 18 minutes
11. Flip fish halfway through
12. Serve with mushy peas and tartare sauce

Basket 1: 200°C | 24 min

Basket 2: 200°C | 15 min

Chicken Wings & Wedges

Basket 1 - Chicken Wings:

- 600g chicken wings
- 1 tablespoon olive oil
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- Salt and pepper

Basket 2 - Potato Wedges:

- 400g potatoes, cut into wedges
- 1 tablespoon olive oil
- 1 teaspoon mixed herbs
- Salt and pepper

Instructions:

1. Toss chicken wings with oil and seasonings, place in Basket 1
2. Toss wedges with oil, herbs, salt and pepper, place in Basket 2
3. Set Basket 1: 200°C for 22 minutes
4. Set Basket 2: 200°C for 22 minutes
5. Press MATCH to copy settings, then press START
6. Shake both baskets at 11 minutes
7. For extra crispy wings, increase temperature to 200°C for final 5 minutes
8. Serve with coleslaw and dipping sauces

Both Baskets: 200°C | 22 min

Main Meal Recipes

Loaded Nachos (Using One Basket)

Ingredients:

- 200g tortilla chips
- 150g grated cheddar cheese
- 100g cooked chicken or beef mince
- 1 red pepper, diced
- 2 spring onions, sliced
- Jalapeños (optional)
- Sour cream, guacamole, salsa to serve

Instructions:

1. Layer half the tortilla chips in Basket 1 with feet folded flat
2. Sprinkle with half the cheese, meat, peppers
3. Add remaining chips and toppings
4. Set temperature: 180°C for 8 minutes
5. Check at 6 minutes - cheese should be melted
6. Remove carefully using tongs
7. Top with sour cream, guacamole, salsa, spring onions

Single Basket: 180°C | 8 min

Salmon & Green Beans

Basket 1 - Salmon Fillets:

- 2-3 salmon fillets (500g total)
- 1 tablespoon olive oil
- 1 lemon, sliced
- 1 teaspoon dried dill
- Salt and pepper

Basket 2 - Green Beans:

- 300g green beans, trimmed
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- Lemon zest
- Salt and pepper

Instructions:

1. Brush salmon with oil, season with dill, salt and pepper
2. Place lemon slices on top of salmon
3. Toss green beans with oil, garlic, lemon zest, salt and pepper
4. Place salmon in Basket 1, green beans in Basket 2
5. Set Basket 1: 200°C for 18 minutes
6. Set Basket 2: 180°C for 10 minutes
7. Press SYNC to finish together
8. Shake green beans halfway through
9. Serve with new potatoes

Basket 1: 200°C | 18 min | **Basket 2:** 180°C | 10 min

Snacks & Sides

Crispy Onion Rings & Mozzarella Sticks

Basket 1 - Onion Rings:

- 2 large onions, sliced into rings
- 100g plain flour
- 2 eggs, beaten
- 150g breadcrumbs
- 1 teaspoon paprika
- Salt and pepper

Basket 2 - Mozzarella Sticks:

- 8 mozzarella cheese sticks
- 50g plain flour
- 2 eggs, beaten
- 100g breadcrumbs
- 1 teaspoon Italian herbs

Instructions:

1. Onion Rings: Separate onion rings, coat in flour, then egg, then breadcrumbs mixed with paprika
2. Mozzarella: Freeze cheese sticks for 30 minutes first
3. Coat in flour, egg, breadcrumbs (double coat for extra crispiness)
4. Place onion rings in Basket 1, mozzarella sticks in Basket 2
5. Spray both lightly with cooking spray
6. Set Basket 1: 180°C for 15 minutes
7. Set Basket 2: 180°C for 8 minutes
8. Press SYNC to finish together
9. Flip halfway through
10. Serve with dipping sauces

Basket 1: 180°C | 15 min

Basket 2: 180°C | 8 min

Garlic Bread & Halloumi Fries

Basket 1 - Garlic Bread:

- 1 baguette, sliced
- 50g butter, softened
- 3 cloves garlic, minced
- 2 tablespoons fresh parsley, chopped
- Grated parmesan (optional)

Basket 2 - Halloumi Fries:

- 250g halloumi cheese
- 2 tablespoons plain flour
- 1 teaspoon paprika
- Black pepper

Instructions:

1. Mix butter, garlic and parsley
2. Spread on bread slices, sprinkle with parmesan
3. Cut halloumi into fry-shaped sticks
4. Toss with flour, paprika and pepper
5. Place garlic bread in Basket 1, halloumi in Basket 2
6. Set Basket 1: 170°C for 8 minutes
7. Set Basket 2: 190°C for 10 minutes
8. Press SYNC to finish together
9. Flip halloumi halfway through
10. Serve with sweet chilli sauce

Basket 1: 170°C | 8 min | **Basket 2:** 190°C | 10 min

Snacks & Sides

Samosas & Pakoras

Basket 1 - Frozen Samosas:

- 8-10 frozen samosas (400g)
- Cooking spray

Basket 2 - Vegetable Pakoras:

- 1 onion, thinly sliced
- 1 potato, julienned
- 100g gram flour (chickpea flour)
- 1 teaspoon cumin seeds
- 1 teaspoon turmeric
- Chilli powder to taste
- Water to bind
- Salt

Instructions:

1. Pakoras: Mix gram flour with spices and salt
2. Add water gradually to make thick batter
3. Fold in vegetables
4. Form small patties and place in Basket 2
5. Spray samosas and pakoras lightly with oil
6. Place samosas in Basket 1
7. Set Basket 1: 180°C for 18 minutes
8. Set Basket 2: 180°C for 15 minutes
9. Press SYNC to finish together
10. Flip both halfway through
11. Serve with mint chutney and tamarind sauce

Basket 1: 180°C | 18 min

Basket 2: 180°C | 15 min

Sweet Potato Fries & Chicken Nuggets

Basket 1 - Sweet Potato Fries:

- 400g sweet potatoes, cut into fries
- 1 tablespoon olive oil
- 1 teaspoon paprika
- ½ teaspoon garlic powder
- Salt

Basket 2 - Chicken Nuggets:

- 300g chicken breast, cut into chunks
- 50g plain flour
- 1 egg, beaten
- 100g breadcrumbs or cornflakes, crushed
- Salt and pepper

Instructions:

1. Toss sweet potato fries with oil and seasonings
2. Coat chicken pieces in flour, egg, then breadcrumbs
3. Place fries in Basket 1, nuggets in Basket 2
4. Spray nuggets lightly with oil
5. Set Basket 1: 200°C for 20 minutes
6. Set Basket 2: 180°C for 15 minutes
7. Press SYNC to finish together
8. Shake fries at 10 minutes, flip nuggets at 8 minutes
9. Serve with ketchup and mayo

Basket 1: 200°C | 20 min | **Basket 2:** 180°C | 15 min

Desserts

Chocolate Brownies (Using One Basket)

Ingredients:

- 200g dark chocolate
- 175g butter
- 3 eggs
- 275g caster sugar
- 75g plain flour
- 50g cocoa powder
- Pinch of salt

Instructions:

1. Line a small baking tin (that fits in the basket) with baking paper
2. Melt chocolate and butter together (microwave or double boiler)
3. Whisk eggs and sugar until thick
4. Fold in melted chocolate mixture
5. Sift in flour, cocoa and salt, fold gently
6. Pour into prepared tin
7. Place tin in Basket 1 (use feet folded flat)
8. Set temperature: 170°C for 22 minutes
9. Check at 20 minutes - should be set at edges but slightly gooey in middle
10. Cool completely before cutting
11. Serve with vanilla ice cream

Single Basket: 170°C | 22 min

Doughnuts

Ingredients:

- 8-10 ready-made ring doughnuts (or use tinned biscuit dough)
- Cooking spray
- 100g caster sugar
- 1 teaspoon cinnamon
- Or: icing sugar and jam for filling

Instructions:

1. Spray doughnuts lightly with cooking spray
2. Place in Basket 1 (don't overcrowd - cook in batches if needed)
3. Set temperature: 180°C for 8 minutes
4. Flip halfway through
5. While hot, roll in cinnamon sugar OR
6. Let cool, dust with icing sugar and fill with jam using a piping bag
7. Best served fresh and warm

Single Basket: 180°C | 8 min

Desserts

Banana Fritters

Ingredients:

- 4 ripe bananas
- 100g self-raising flour
- 1 egg
- 2 tablespoons milk
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- Pinch of cinnamon
- Icing sugar for dusting

Instructions:

1. Mash bananas in a bowl
2. Add flour, egg, milk, sugar, vanilla and cinnamon
3. Mix to form a thick batter
4. Drop spoonfuls into Basket 1 (lined with baking paper)
5. Flatten slightly
6. Spray lightly with cooking oil
7. Set temperature: 180°C for 12 minutes
8. Flip halfway through
9. Dust with icing sugar
10. Serve with honey or chocolate sauce

Single Basket: 180°C | 12 min

Apple Crumble & Churros

Basket 1 - Mini Apple Crumbles:

- 3 cooking apples, peeled and diced
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 50g plain flour
- 50g butter
- 50g brown sugar
- Use 4 ramekins

Basket 2 - Churros:

- 250ml water
- 50g butter
- 150g plain flour
- 2 eggs
- Pinch of salt
- Cinnamon sugar for coating

Instructions:

1. Crumble: Mix apples with sugar and cinnamon, divide into ramekins
2. Rub butter into flour, add brown sugar to make crumble topping
3. Sprinkle over apples
4. Churros: Boil water and butter, add flour, stir until smooth
5. Cool slightly, beat in eggs one at a time
6. Pipe into strips on baking paper, place in Basket 2
7. Set Basket 1: 170°C for 18 minutes (in ramekins)
8. Set Basket 2: 170°C for 12 minutes
9. Roll churros in cinnamon sugar while warm
10. Serve crumbles with custard or ice cream

Basket 1: 170°C | 18 min | **Basket 2:** 170°C | 12 min

Useful Tips For Your Air Fryer

Using Both Baskets Effectively:

- **SYNC Function:** Use when cooking different items with different times - they'll finish together.
- **MATCH Function:** Use when cooking the same item in both baskets for larger portions.
- **Add 5 minutes** to cooking time when using both baskets simultaneously.
- **Add 3 minutes** when starting from cold.

Getting Crispy Results:

- Pat food dry before air frying.
- Don't overcrowd the baskets.
- Use a light spray of oil for extra crispiness.
- Shake or flip food halfway through.
- Use the baking tray feet up for better air circulation.

Best Practices:

- Preheat for 3 minutes for best results with fresh food.
- Line baskets with baking paper for easy cleanup (don't block airflow).
- Check food a few minutes before time is up.
- Use oven gloves - baskets get very hot!
- Clean after every use to prevent smoke.

Best Practices:

- Preheat for 3 minutes for best results with fresh food.
- Line baskets with baking paper for easy cleanup (don't block airflow).
- Check food a few minutes before time is up.
- Use oven gloves - baskets get very hot!
- Clean after every use to prevent smoke.

Maximum Amounts:

- Chips: 500g per basket for optimal crispiness
- Don't fill past MAX line
- Leave space for air circulation

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



Ace Supply Co Ltd.,
Suite GA, Marsland House,
Marsland Road, Sale M33 3AQ

For Product Support:
support@dmdcollective.co.uk

EU Regd. Address:
Ace Supply Co (Europe) Ltd.,
Dublin 2, D02 A098, ROI