

Q B E L L

6L Air Fryer with Digital Screen

Crispy results made simple



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.

Q6LAFRD

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GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

GENERAL SAFETY (Cont.)

IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
 - Ensure the Product is not overhanging the edge of the supporting furniture.
 - Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
 - Do not place the product on cloth or other conductive materials.
 - Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.
-
- When handling Air fryer, make sure to use handle to remove basket after using the air fryer. Other surfaces may be hot.
 - The outside of the air fryer is hot during and after use.
 - Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories, or containers.
 - When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
 - Do not immerse the housing, cord, or plug in water or liquid.
 - Closely supervise children near the air fryer.
 - Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support.
 - Do not use third-party replacement parts or accessories, as this may cause injuries.
 - Do not use outdoors.

GENERAL SAFETY (Cont.)

- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system (i.e. Timers or Wi-Fi Smart Power Plugs).
- Only use as directed in this manual.
- Not for commercial use. Household use only.

RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad. We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the air fryer may cause damage to the surface over time.

WHILE COOKING

- Do not place oversized foods or metal utensils (except for Qbell accessories) into your air fryer.
- Do not place paper, cardboard, or nonheat-resistant plastic into your air fryer, or any materials that may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the product heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.

GENERAL SAFETY (Cont.)

WHILE COOKING

- Keep your air fryer away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out.
- Food is burning. Wait for smoke to clear before taking out basket.

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.

WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the product, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre.

GENERAL SAFETY (Cont.)

- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.
- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.
- Any accessible surfaces may become hot during use (Fig.1)

GENERAL SAFETY (Cont.)

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 environments;
- bed and breakfast type environments.

Caution

1. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
2. The appliances are not intended to be operated by means of an external timer or separate remote-control system.



Fig.1

HOT SURFACE

PRODUCT OVERVIEW

1. Display panel
2. Rack
3. Handle
4. Pot cover
5. Main housing
6. Frying Pot
7. Air outlet

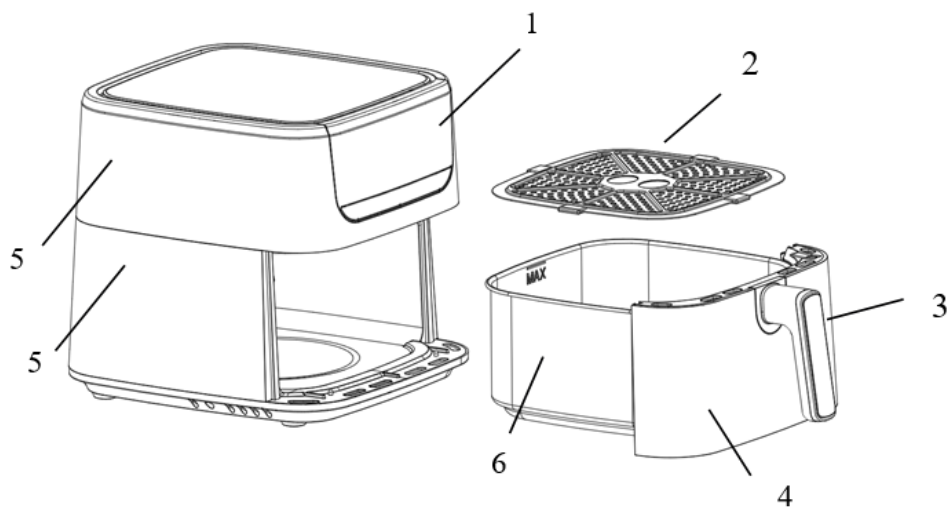
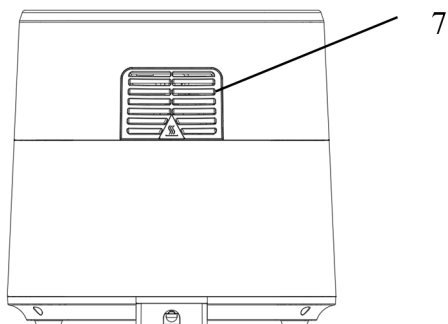


Fig.2

BEFORE FIRST USE

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are kept out of reach of children and are disposed of properly.

INSTALLATION

- Place the Air Fryer on a flat, stable surface that can support the weight of the air fryer. Do not place the Air Fryer where heat, moisture or high humidity are generated, or near combustible materials.
- The Air Fryer is intended to be used freestanding and must not to be placed in a cabinet.
- The Air Fryer must have plenty of airflow. Allow 30cm of space above the product, 10cm at the back and 5cm on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the air fryer or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

IMPORTANT ADVICE

The plug must be connected to an appropriate outlet that is installed and earthed in accordance with local standards and requirements. If unsure, consult an electrician or a service representative. Do not, under any circumstances, cut or remove the third (grounding) prong from the power plug.

USING THE APPLIANCE

The oil-free can prepare a large range of ingredients.

HOT AIR FRYING

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the frying pot out of the Hot-air fryer.
3. Put the ingredients in frying pot.
4. Slide the frying pot back into the Hot-air fryer.

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

Never use the pot without the rack in it.

Caution: Do not touch the frying pot during and after use, as it gets very hot.

Please always hold the frying pot by the handle.

5. Determine the required preparation time for the ingredients
(see section ‘Settings’ in this chapter).

6. Some ingredients require shaking halfway through the preparation time
(see section “Settings” in this chapter). To shake the ingredients, pull the frying
pot out of the appliance by the handle and shake it. Then slide the pot back into
the air fryer.

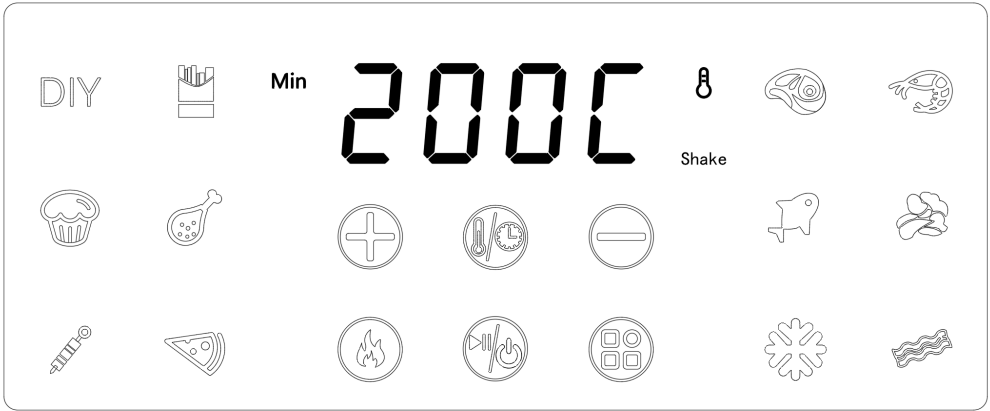
7. When you hear the timer buzzer, which indicates the set preparation time
has elapsed, pull the frying pot out of the appliance.

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

USING THE APPLIANCE (Cont.)

8. Check if the ingredients are ready or not. If the ingredients are not ready yet, simply slide the frying pot back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pot out of the Hot-air fryer and place it on insulation pad.
Do not turn the pot upside down with the rack still attached to it, as any excess oil that has collected at the bottom of the pot will leak onto the ingredients. The pot and the ingredients are hot, steam may escape from the pot depending on the type of the ingredients in the air fryer.
10. Empty the basket into a bowl or onto a plate.
11. When a batch of ingredients are ready, the Hot-air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS





Operation Instructions:

Key  - Power Key

Once the Basket and pot are properly placed in the main housing, the Power light will be illuminated. Selecting the power key, it will make the unit default temperature 180, while the cooking time will be set to 15 minutes. Selecting the Power key a second time, it will start the cooking process. Long press the power button to turn off the entire device for cooking. "OFF" will show on screen. "OFF" light goes out and the fan stops working 20 seconds later and entire device totally stop working.


Note: During cooking, you can touch the keys to control the pause and start of cooking.

Key  - Preset Key


Selecting the "  " Preset key enables you to scroll through the 6 popular food choices. Once selected, the predetermined time and cooking temperature function begin.


CONTROL PANEL INSTRUCTIONS (cont.)



Operation Instructions:


Key  - preheat Key

preheat food by pressing the preheat key, default 200°C, 15 minutes. The time or temperature key can be used to add or subtract, the preheat function is started and the alarm icon is on. The preset temperature of the preheating function is adjusted according to the selected menu, for example, selecting menu one (default 180 °C) will stop preheating at 180°C; Select menu two (default 200°C), then preheat to 200°C and stop. Once the temperature is reached, preheating stops, so the preheating time is not a definite value.

Key  - Time and temperature adjustment switch Key

Press the key and When shows **Min** or . You can adjust the program time and temperature separately.

Meanwhile press Key  & Key  - Control Decrease and Increase. Selecting the Key **Min** symbols enable you to increase or decrease cooking time, one minute at a time. Keep the key held down will rapidly change the time.

Selecting the Key  symbols enable you to increase or decrease cooking temperature 5°C at a time. Keep the Key held down will rapidly change the temperature. Temperature Control range: 80°C-200°C. Key **Shake** symbols , When it flashing and buzzing several times, it prompts to flip the food. The flipping function is shown in the menu. When you reset the time, the flipping function recalculates the time and flashes and beeps at half of the latest adjustment time to remind you to flip.

SETTINGS

The table below provides general guidelines to help you select the basic settings for various ingredients.














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

As the Rapid Air technology instantly reheats the air inside the appliance instantly, pull the **frying pot** 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.
- It is recommended not to prepare sausages, eggs, and other ingredients with wrapped skin and high internal juice or oil in a hot air fryer to avoid splashing. If necessary, cut open the skin to reduce splashing.
- Snacks that can be prepared in an 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.

SETTINGS (cont.)

Ingredients	Icon	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake
DIY		/	15	200	Shake
Frozen French fries		400-500	19-23	200	Shake
Drumsticks		300-600	20-25	180	Shake
Pizza		6in-8in	10-20	170	/
Steak		500-600	10-15	200	Shake
Fish		100-400	10-20	200	Shake
Prawns		100-300	8-16	180	Shake
Barbecue		100-300	10-18	200	Shake
Cake		100-300	10-15	160	/
Vegetable		100-300	15-18	160	Shake
Bacon		100-300	8-11	200	Shake
Thaw		300-500	5-10	80	Shake
Preheat		/	According to the selected menu		
Default	/	300-500	15	180	Shake

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.	Set the timer key to the required preparation time to switch on 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 appliance properly.	There are too much ingredients in the frying pot.	Do not fill the frying pot beyond the MAX indication.
	The rack is not placed in the pot correctly.	Push the rack down into the pot until it could not move further.
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 pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot 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.

TROUBLESHOOTING

Problem	Possible cause	Solution
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.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').

CLEANING AND MAINTENANCE

Clean the appliance after every use.

The pot and the non-stick coating rack. 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 pot to let the Hot-air fryer cool down more quickly.

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

-3 Clean the pot and rack with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the rack or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the rack in the pot and let the pot and rack soaked 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.

SPECIFICATIONS

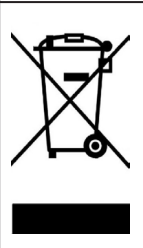
Power Supply	220-240V ~ 50-60Hz
Rated Power	1500W
UNIT Dimensions	294 (w) x 396 (d) x 282 (h) mm
Gross Weight	5.28kgs

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

Correct Disposal of this product	
	<p>This marking indicates that this product should not be disposed with other household wastes throughout the Australia. 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.</p>

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