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TRISTAR

EN | Instruction manual




FR-6999BS

PARTS DESCRIPTION



SAFETY

- By ignoring the safety instructions the manufacturer cannot be held responsible for the damage.
- 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.
- Never move the appliance by pulling the cord and make sure the cord cannot become entangled.
- The appliance must be placed on a stable, level surface.
- This appliance is only to be used for household purposes and only for the purpose it is made for. In worst case the food can catch fire. (i.e. do not use more than one tea spoon of oil, no meat that will release too much grease or water intended for boiling foods.)
- This appliance shall not be used by children aged less than 8 years. 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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children unless older than 8 and supervised.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
- The appliance is to be connected to a socket-outlet having an earthed contact (for class I appliances).
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
-  Surfaces indicated with this logo are liable to get hot during use.

- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.
- After the baking process the appliance needs to cooldown, this cooling process will activate automatically when the timer is done. Avoid to unplug the appliance from the net socket before the cooling process is finished because the remaining hot air can damage the appliance.
- This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.
- Farm houses.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY



This product complies with conformity requirements of the applicable European Regulations or Directives.



This product complies with conformity requirements of the applicable UK Regulations.



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Lokal Authority or local store for recycling advise.

PARTS DESCRIPTION

1. Air inlet
2. Display
3. Removable grid (do not use without this grid)
4. Pan
5. Handle
6. Air outlet openings

BEFORE THE FIRST USE

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the parts with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal and level surface, do not place the appliance on non-heat-resistant surfaces.
- When the device is turned on for the first time, a slight odour will occur. This is normal, ensure adequate ventilation. This fragrance is only temporary and will disappear soon.
- Place the removable grid in the pan properly. NOTE: do not use the appliance without this grid.
- **This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.**
- **In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.**

USE

- Put the mains plug in an earthed wall socket.
- Carefully pull the pan out of the Aerofryer.
- Put the ingredients in the pan, make sure the removable grid is placed in the pan before you put in the ingredients.
- Slide the pan back into the Aerofryer.
- Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.


- The power indicator will turn on once the pan is placed correctly in the Aerofryer. Press the power button for a short time to set the default temperature (200°C) and time (15 minutes). Press the power button a second time to turn on the appliance. Press and hold the power button for 2 seconds to turn off the Aerofryer.










Manual settings

- Press the temperature control buttons + and – below the temperature display to increase or decrease the temperature by 5°C. Pressing and holding this button will change the temperature rapidly. The temperature can be set within the range of 80°C to 200°C.
- The time can be adjusted with the timer control buttons + and – below the time display to increase or decrease the time by 1 minute. Pressing and holding this button will change the time rapidly. The time can be set within the range of 1 minute to 60 minutes.
- When the desired time and temperature are set, press the power button to start.

	Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
Fries	400-500	18-20	200	shake	
Homemade fries	500-500	20-25	200	shake	add 1/2 a tablespoon of oil
Frozen fish fingers	100-500	6-10	200		Use oven ready
Drumsticks	100-600	25-30	200		
Hamburger	100-600	10-15	190		
Spring rolls	100-500	8-10	190	shake	Use oven ready
Cake	400	20-25	180		Use baking tin
Quiche	500	20-22	180		Use baking tin
Muffins	400	15-18	190		Use baking tin

Programmed modes

- There are 9 frying programs included: French fries, Whole chicken, Fish, Shellfish, Beefsteak, Bake, Pizza, Chicken, Vegetables.
- Use the preset programs button () to choose between the programmed modes.

#	Symbol	Program	Temperature (°C)	Time (min)
1		French fries	180	20
2		Whole chicken	200	60
3		Fish	180	20
4		Shellfish	200	10
5		Beefsteak	200	15
6		Bake	150	25
7		Pizza	180	10
8		Chicken	180	20
9		Vegetables	160	15
10	M	Memory function	TBD	TBD

- Press the preset programs button and select the program you want to use.

- When selecting the memory function program (M), the time and temperature can be adjusted according to your own desired settings. The settings will stay in memory, by selecting the program again it will start with these settings, no need to reset the time and temperature again.
- Once the preset program is selected the fryer will start the corresponding program. When you have chosen the wrong program, you can cancel by pressing the power button.
- To stop a program, hold and press the power button.
- Excess oil from the ingredients is collected on the bottom of the pan.
- Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the Aerofryer.
- When the appliance finishes working, pull the pan out of the appliance and place it on a heat-resistant surface.
- 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.

Tips

- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent unevenly fried ingredients.
 - Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Aerofryer within a few minutes after you've added the oil.
 - Do not prepare extremely greasy ingredients such as sausages in the Aerofryer.
- Place a baking tin in the pan 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 Aerofryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
 - Baking times may vary based on the amount of fries, type of fries, temperature, and brand.

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
- Never immerse the device in water or any other liquid. The device is not dishwasher proof.
- Clean the pan and aeroplate (removable grid) with hot water, some washing-up liquid and a non-abrasive sponge. The pan and aeroplate (removable grid) are not dishwasher-proof.
- If dirt is stuck to the aeroplate (removable grid) or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the aeroplate (removable grid) in the pan and let the pan and the grid soak for about 10 minutes.
- Clean the appliance with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the appliance.

ENVIRONMENT



■ This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

Support

You can find all available information and spare parts at www.tristar.eu!





EU Address:
Smartwares Europe
Jules Verneweg 87
5015BH Tilburg
Netherlands



UK Address:
Smartwares Safety and Lighting Ltd.
Meriden House, 6 Great Cornbow
Halesowen, West Midlands, B63 3AB
United Kingdom