

EASY FRY & GRILL



Product & Accessories

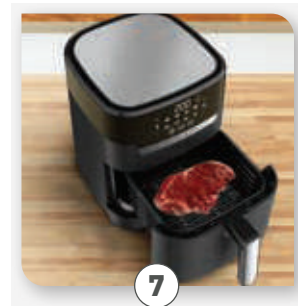
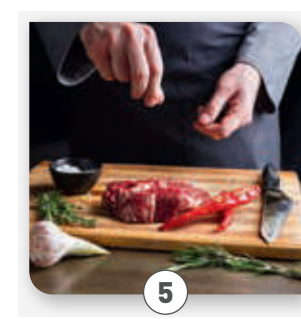
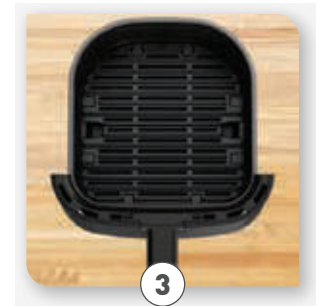


Die-Cast Plate



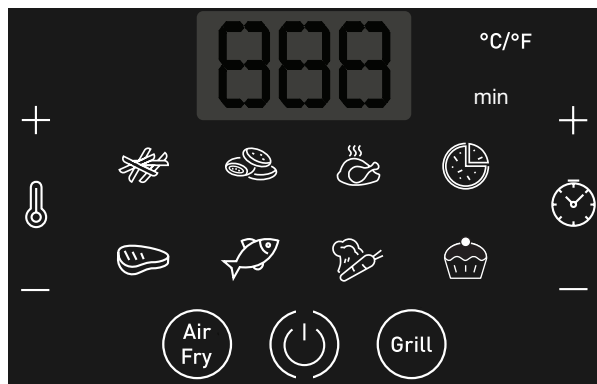
Tips - For Air Frying, use the flat side of the die-cast plate. For Grilling, use the "grill grid" side of the die-cast plate.

First use, Grill function



Digital touchscreen

Programs: Fries Nuggets Roasted chicken Pizza Meat Fish Vegetables Dessert



Manual functions
Air Fry Grill

Dehydrate fruits or vegetables via Air Fry manual function. 4H, 80°C.

Tip 1 - Always preheat the grilling plate at 200°C for 15 minutes for optimal results

Tip 2 - Turn the meat halfway through cooking for optimal marking



Recipes available online or scan QR code

Cooking advice



						MENU
	300 g - 800 g	15 - 25 min	200°C / 392°F	✓		
	300 g - 800 g	22 - 27 min	200°C / 392°F	✓		
	300 g - 800 g	22 - 32 min	200°C / 392°F	✓		
	300 g - 700 g	16 - 20 min	200°C / 392°F	✓		
	100 g - 500 g	12 - 19 min	180°C / 356°F			
	1000 g	60 min	200°C / 392°F			
	100 g - 600 g	7 - 15 min	200°C / 392°F	✓		
	100 g - 500 g	6 - 10 min	180°C / 356°F	✓		
	400 g	7 min	190°C / 374°F			
	100 g - 400 g	8 - 15 min	170°C / 338°F			
	350 g	15 - 17 min	140°C / 284°F			
	12 pieces	4 min	170°C / 338°F			
	7 pieces	15 - 18 min	180°C / 356°F			

STEP 1

STEP 2 Cooking

Preheating



↑ = 15 min 200°C / 392°F		250 g	6-8 min	200°C / 392°F	✓
		300 g	10 min	200°C / 392°F	✓
		400 g	10 - 12 min	200°C / 392°F	✓
		200 g	3 - 5 min	170°C / 338°F	✓