

ignited

INSTRUCTION MANUAL



5.5/7.5 QUART DIGITAL AIR FRYER

IGA45

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IMPORTANT SAFEGUARDS

When using electrical appliances, you should always follow the necessary safety precautions, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock, do not immerse cord, plugs, or base in water or other liquid.
4. Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
11. Always attach the plug to the appliance first, then plug the cord in the wall outlet. To disconnect, turn the appliance "off," then remove the plug from the wall outlet.
12. Do not use the appliance for other than intended use.
13. This appliance can be used by children aged 8 years and above and persons with mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the appliance's use safety and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
14. Keep the appliance and its cord out of reach of children less than 8 years.
15. The appliances are not intended to be operated using an external timer or separate remote-control system.

TECHNICAL SPECIFICATIONS

Power Supply	Rated power	Capacity	Adjustable temperature
120V, 60Hz	1700W	5.5/7.5Quart	170°F—400°F Timer (0-60 min)

IMPORTANT

DANGER

- Never immerse the housing, which contains electrical components and the heating elements, in water, or rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put ingredients to be fried in the basket to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the outer air 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. The temperature of accessible surfaces may be high when the appliance is operating.

WARNING

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage to the plug, mains cord, or other parts.
- Do not go to any unauthorized person to replace or fix the damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or 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.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and the air outlet openings. Also, be careful of hot steam and air when you remove the pot from the appliance.
- Any accessible surfaces may become hot during use.
- 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 pot from the appliance.

CAUTION

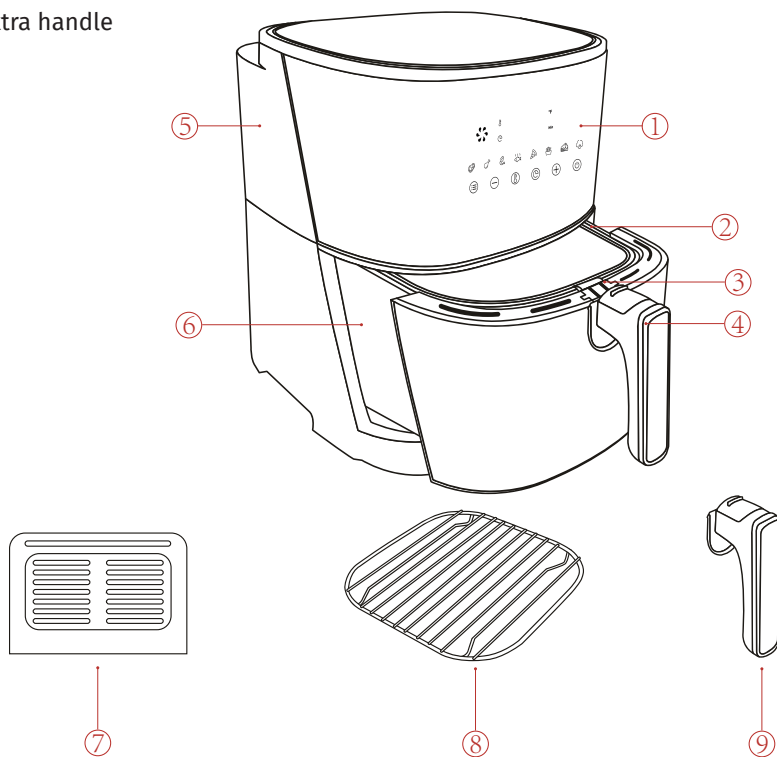
- Ensure this appliance is placed on a horizontal, even, and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and other residential environments.
- Suppose the appliance is misused or used for professional or semi-professional purposes or is not used according to the user manual's instructions. In that case, the guarantee becomes invalid, and we could refuse any liability for damage caused.
- Always unplug the appliance while not using it.
- The appliance needs approximately 30 minutes to cool down for the handle or clean safely.

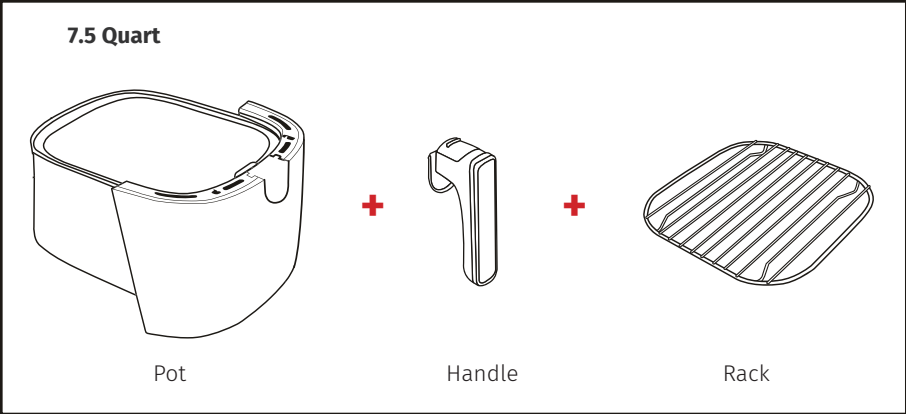
BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pot 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. This is an oil-free fryer that works on hot air, do not fill the pot 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.

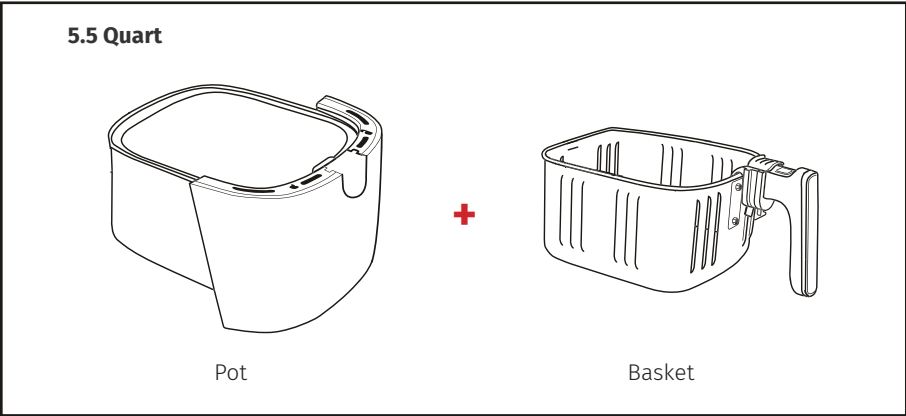
GENERAL DESCRIPTION

1. Control panel
2. Basket
3. Basket release button
4. Basket handle
5. Main housing
6. Pot
7. Air outlet
8. Wire rack
9. Extra handle





Remove the basket from the pot. Attach the extra handle to the pot and place the rack at the bottom of the pot.

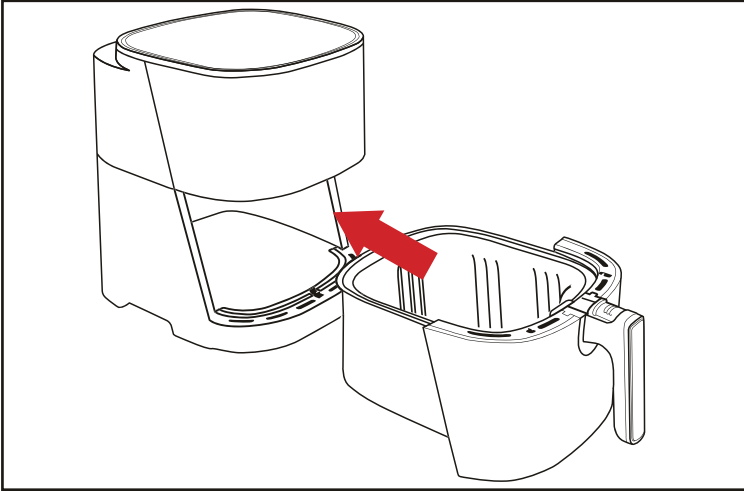


Empty the pot and remove the extra handle then place the basket into the pot.

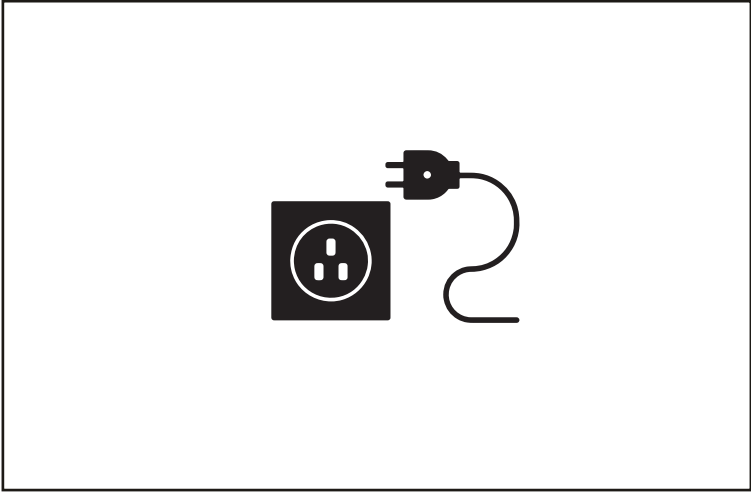
PREPARING FOR USE

USING THE APPLIANCE

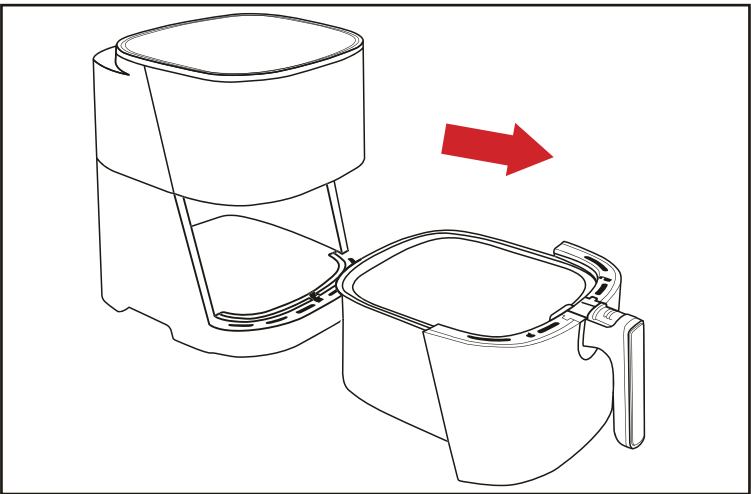
The airfryer can prepare an extensive range of food.



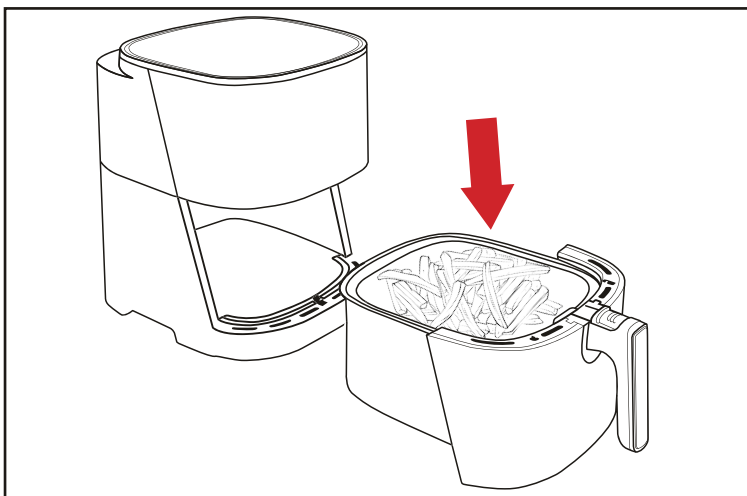
1. Place the appliance on a stable, horizontal, and even surface. Do not place the appliance on a non-heat resistant surface.
2. Place the basket in the pot.
3. Do not fill the pot with oil or any other liquid.
4. Do not put anything on top of the appliance; the airflow will be disrupted and affects the hot air frying result.



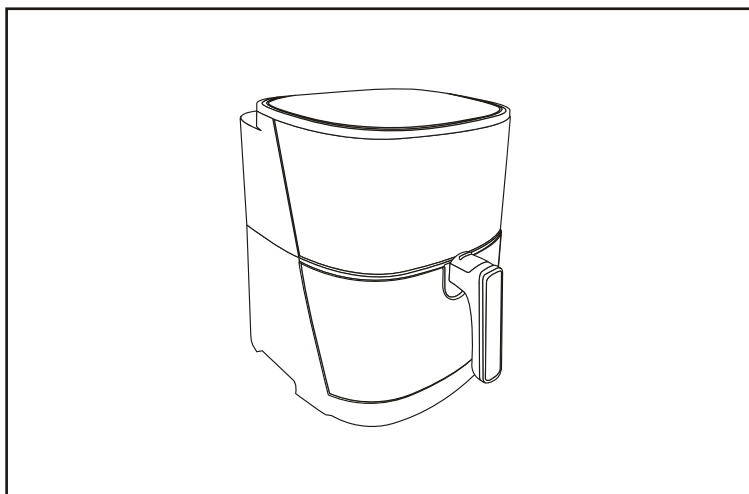
1. Connect the mains plug into an earthed wall socket.



2. Carefully pull the pot out of the hot air fryer.



3. Put the food in the basket.



4. Slide the pot back into the hot air fryer.

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

Caution: Do not touch the pot during and sometime after use, as it gets very hot. Only hold the pot by the handle.

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

Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter).

To shake the ingredients, pull the pot out by the handle, and shake it. Then slide the pot back into the air fryer.

Caution: Do not press the button on the handle during shaking.

Tip: To reduce the weight, you can remove the basket from the pot and shake the basket only. To do so, pull the pot out of the appliance, place it on a heat-resistant surface, and press the handle's button and lift the basket out of the pot.

Tip: If you set the timer, you hear the timer buzzer when you have to shake the food. However, this means you have to set the timer again for the remaining preparation time after shaking.

When you hear the timer buzz, the set preparation time has elapsed. Pull the pot out of the appliance.

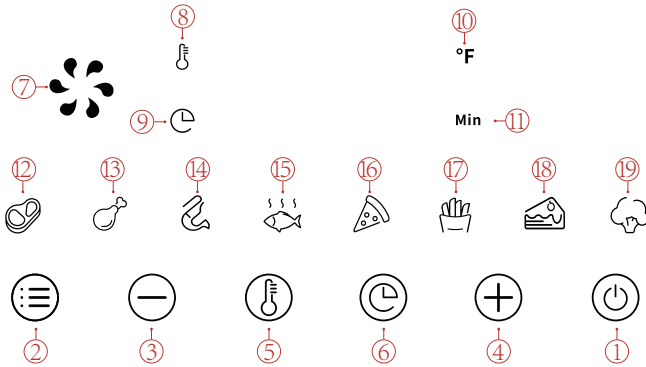
Note: You can also switch off the appliance manually. To do this, set the time to 1.

Tip: You can adjust temperature or time according to your taste during use. The appliance will keep your settings for about 10 mins after pulling the pot out of the body.

Check if the food is ready.

1. If the food is not ready yet, slide the pot back into the appliance and set the timer to a few extra minutes.
2. To remove food (e.g., fries), pull the pot out of the hot air fryer and place it on a heat-resistant surface, and press the basket release button and lift the basket out of the pan.
3. Please do not turn the basket upside down with the pot still attached to it, as any excess oil collected on the bottom of the pot will leak onto the ingredients.
4. The pot and the foods are hot. Depending on the type of food in the air fryer, steam may escape from the pot. .

CONTROL PANEL INSTRUCTIONS




Operation Instructions:

Key 1  Power Key


Once the basket and pot are placed correctly in the main housing, the Power light will be illuminated. Selecting the power key for 1 seconds will make the unit default temperature 400°F, while the cooking time will be set to 15 minutes. Selecting the Power key a second time will start the cooking process. Pressing the power key for 1 seconds to close the entire device during cooking, “OFF” will show on the screen. The “OFF” light goes out, and the fan stops working 20 seconds later, and the entire device stops working.


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



Key 2  Preset Key

Selecting the “” Preset key enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begins.

Key 3  & Key 4  Timer/Temperature Control Keys

Selecting the Key 5 “” The Key 3 and Key 4 symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 170°F–400°F.

Selecting the Key 6 “

Key 5  & 6 

Indicator light “ 7 ” Fan indicator

Indicator light “ 8 ” Temperature light

Indicator light “ 9 ” Timer light

Indicator light “ 10 ” Temperature indicator

Indicator light “ 11 ” Timer indicator

Indicator light “ 12-19 ” Recipe indicator

SETTINGS

The table below will help you to select the basic settings for the ingredients.

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

Because the Rapid Air technology reheats the air inside the appliance instantly, Pulling the 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 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 result and can help prevent unevenly fried ingredients.

- Add some oil to fresh potatoes for a crispier result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.
- Do not prepare overly greasy ingredients such as sausages in the Hot-air fryer.
- 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 the pre-made dough to prepare filled snacks quickly and easily. The pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Hot-air filled basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filler ingredients
- You can also use the hot air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

AIRFRYER FUNCTIONS OVERVIEW

	Min-max Amount (g)	Time (min.)	Temperature (°F)	Shake	Extra information
Potato & fries					
Thin frozen fries	400-500	18-20	400	shake	
Thick frozen fries	400-500	20-25	400	shake	
Potato gratin	600	20-25	390	shake	
Meat & Poultry					
Steak	100-600	10-15	360	shake	
Pork chops	100-600	10-15	360	shake	
Hamburger	100-600	10-15	360		
Sausage roll	100-600	13-15	390		
Drumsticks	100-600	25-30	400		
Chicken breast	100-600	15-20	360		
Snacks					
Spring rolls	100-500	8-10	390		Use oven-ready
Frozen chicken nuggets	100-600	6-10	390		Use oven-ready
Frozen fish fingers	100-500	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	100-500	8-10	360		Use oven-ready
Stuffed vegetables	100-500	10	320		
Baking					
Cake	400	20-25	360		Use baking tin
Quiche	500	20-22	360		Use baking tin oven dish
Muffins	400	15-18	390		Use baking tin
Sweet snacks	500	20	360		Use baking tin oven dish

Note: Add 3 minutes to the preparation time if you start frying while the Hot-air fryer is still cold.

Clean the appliance after every use.

The pot and the non-stick coating basket, 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 basket 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 basket or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the basket in the pot and let the pot and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

GUARANTEE AND SERVICE

If you need service or information or have a problem, please contact your local authorized service center.

TROUBLESHOOTING

problem	Possible cause	Solution
The air fryer does not work	The basket has not been properly placed.	Ensure that the basket has been well fixed within the air fryer.
	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 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').
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 basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot until you hear a click.
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 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.

CORRECT DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed of with other household wastes throughout the US. 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. Please use the return and collection systems or contact the retailer where the product was purchased to return your used device. They can take this product for environmentally safe recycling.

