

Air Fryer Oven with Multi Function

L482 v003: 21/04/23

Please read and retain these instructions for future reference

Basilico



Technical details

220-240V, 50/60Hz, 2000W

Dimensions

H38.9*W32.3*D34.5cm

Material: Metal, ABS

- MULTIFUNCTIONAL AND VERSATILE – FRYING, BAKING, GRILLING AND ROASTING
- RAPID HOT AIR CIRCULATION SYSTEM
- FAST, HEALTHY COOKING
- CAN REDUCE ENERGY USE BY OVER 50%
- ROTARY TIMER – 0-60MIN WITH SHUT OFF FEATURE
- ROTARY TEMPERATURE CONTROL 80-200.C
- SHORT PREHEATING TIME – 2-3 MINS COMPARED TO 15 MINS IN CONVENTIONAL OVENS
- VISIBLE WINDOW
- DOOR OPEN DISCONNECT
- FDA & LFGB APPROVED NON-STICK COATING
- DISHWASHER SAFE PARTS – ROTISSERIE, CAGE HANDLE, AIR TRAYS AND OIL TRAY
- NON-SLIP FEET



Caution
Hot surface

CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES WILL GET HOT IN NORMAL USE. ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.

WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- FOR DOMESTIC INDOOR USE ONLY.
- DO NOT USE OUTDOORS OR FOR COMMERCIAL USE.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- 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

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APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.

- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY OR ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.
- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- DO NOT PLACE UNDER OR NEAR FLAMMABLE MATERIALS SUCH AS CURTAINS, DRAPERIES, SHELVES, LOOSE WALL PAPER, ETC.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS.
- DO NOT PLACE THIS ITEM IMMEDIATELY BELOW A SOCKET-OUTLET.
- KEEP ITEM AT LEAST 1M AWAY FROM COMBUSTIBLE MATERIAL SUCH AS FURNITURE, CUSHIONS, BEDDING, PAPER, CLOTHES, CURTAINS ETC.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE POWER CABLE, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.

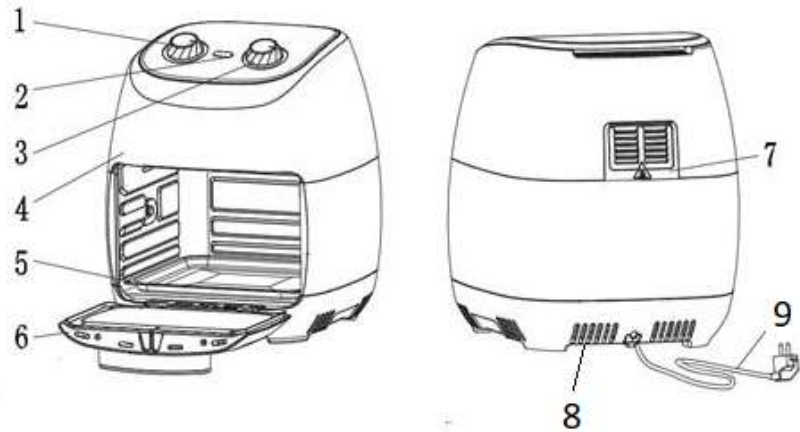
ASSEMBLY INSTRUCTIONS / INSTRUCTIONS FOR USE:

Introduction

This air fryer oven provides an easy and healthy way of preparing your favourite foods. By using hot rapid air circulation and a top grill, it can make numerous dishes. The best part is that the air fryer heats food in all directions and most of the ingredients do not need any oil.

Parts

1. Time knob
2. Power light /working light & rotating Rotisserie/Internal light switch
3. Temperature control knob
4. housing
5. Oil drip tray
6. door
7. Air outlet openings
8. Air inlet openings
9. Power cord
10. Air flow racks
11. Rotating Rotisserie Spit
12. Cage handle (for Rotisserie Spit)



10. Air flow racks

Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza, If you need to bake other meats, it is recommended to brush a little oil on the mesh.

11. Rotating Rotisserie Spit

Use for roasts and whole chicken. Force shaft lengthwise through meat and centre. Slide forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends.

Note: Make sure roast or chicken is not too large to rotate freely within the oven. Maximum Chicken or Roast 1.2KG. The legs of the chicken need to be tied otherwise the chicken doesn't rotate freely.

12. Cage handle

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Locate the notches at the ends of the handle under the grooves of the rotisserie shaft. Lift (left side first) then slightly right and gently remove the food.

Important

Please read this manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it 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 on plug, mains cord or other parts.
- Have the mains cord replaced or repaired only by a qualified technician.
- 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 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.
- 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 from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- 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 pan from the appliance.

Caution

- Ensure the 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 environments such as 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.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 60 minutes to cool down for handle or cleaning safely.

Automatic switch-off

This appliance is equipped with a timer, when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Before first use

1. Remove all packaging materials
2. Remove any stickers or labels from the appliance
1. Thoroughly clean the accessories to be used and the inside of the air fryer oven with hot water, some washing liquid and non-abrasive sponge. Wipe inside and outside of the appliance with a moist cloth.
2. This is an oil-free fryer that works on hot air. Do not fill with oil or frying fat.

Preparing for use

Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heat-resistant surface.

Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

Using the appliance

This oil-free oven can cook a large range of ingredients.

Hot air frying

1. Connect the mains plug into an earthed wall socket.
2. Open the door
3. Put the food to be fried into the air fryer oven
4. Close the door

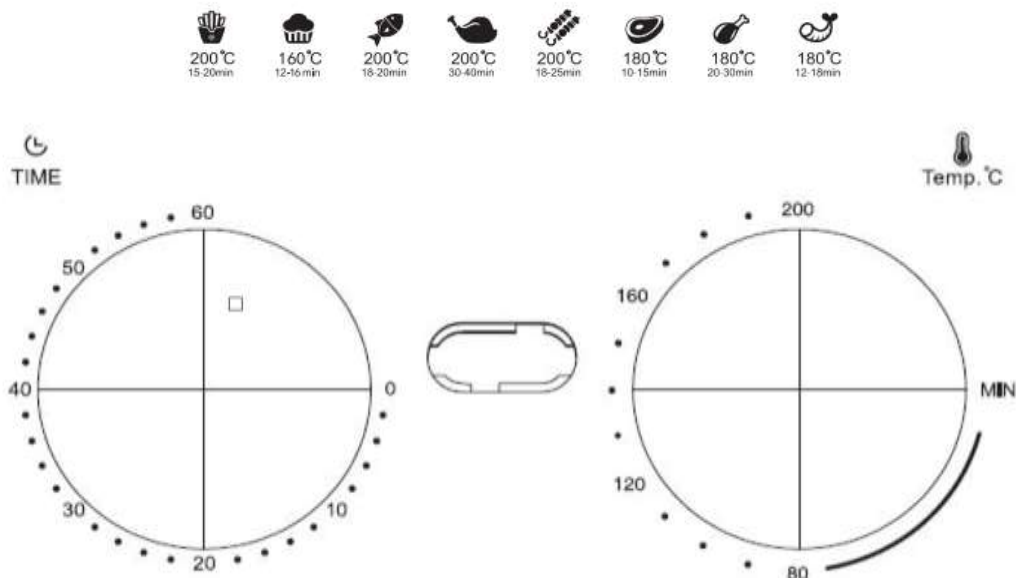


Fig. 4

5. Determine the required preparation time for the food (see section 'Settings' in this chapter).
6. To switch on the appliance, turn the timer knob to the required preparation time (Fig.4)

7. The POWER LIGHT will come on and the fan will start.
8. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig.4). The Working lights will turn on automatically, when up to the set temperature, the working lights will turn off,
 - a. The timer starts counting down the set preparation time.
 - b. During the hot air frying process, the working light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
 - c. Excess oil from the ingredients is collected on the bottom of the oil drip tray
9. When using Rotating Rotisserie Spit, please touch the rotary switch, " " light will light up, The internal light of the air fryer oven will light up , you can see the rotating rotisserie spit rotate in the air fryer oven, then touch the rotary switch, the light goes out, the rotation ends
10. When you hear the timer bell, the set preparation time has elapsed Open the door and take out the food using insulated gloves. If using the Rotisserie also use the cage handle.
Note: You can also switch off the appliance manually. To do this, turn the time control knob to 0



Warning - Glass door and metal frame will be hot. Take care not to touch with bare hands.

11. Check if the food is ready.
12. If the food is not cooked enough, put the food back in the fryer and close the door before setting the time for a few minutes.
During cooking, the food gets hot and the steam may escape from the air fryer oven.
13. When a batch of ingredients is ready, the air fryer oven is instantly ready for another batch.

Settings

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

Note: Keep in mind that these settings are indications. As food differs in origin, size, shape as well as brand, we cannot guarantee the best setting for your food.

If the door is opened during cooking the air fryer will stop working. Rapid Air technology instantly reheats the air inside as soon as the door is closed.

Smaller foods usually require a slightly shorter preparation time than larger foods.

- A larger amount of food only requires a slightly longer preparation time, a smaller amount of food only requires a slightly shorter preparation time.
- Add some oil to fresh potatoes for a crispy result. Fry your food in air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy food such as sausages in the air fryer .
- Snacks that can be prepared in an oven can also be prepared in the-air fryer
- The optimal amount for preparing crispy chips is 700 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 food or filled foods.

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- You can also use the air fryer to reheat food. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information
Potato & chips				
Thin frozen chips	600-700	15-20	200	
Thick frozen chips	600-700	20-25	200	
Potato gratin	800-1000	25-30	200	
Meat & Poultry				
Steak	500-800	10-15	180	
Pork chops	500-800	10-15	180	
Hamburger	400-800	10-15	180	
Sausage roll	400-800	13-15	200	
Drumsticks	40 0-800	25-30	180	
Chicken breast	400-800	15-20	180	
BBQ Skewer	400-600	18-25	200	
Chicken	500-1000	30-40	200	
Snacks				
Spring rolls	500-800	8-10	200	Use oven-ready
Frozen chicken nuggets	500-1000	6-10	200	Use oven-ready
Frozen fish fingers	500-800	6-10	200	Use oven-ready
Frozen bread crumbed cheese snacks	500-800	8-10	180	Use oven-ready
Stuffed vegetables	400-800	10	160	
Baking				
Cake	800	20-25	160	Use baking tin
Quiche	800	20-22	180	Use baking tin/oven dish
Muffins	800	12-16	160	Use baking tin
Sweet snacks	800	20	160	Use baking tin/oven dish

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Troubleshooting

Problem	Possible cause	Solution
The air fryer oven does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients cooked with the air fryer are not cooked enough	The amount of ingredients is too big.	Put smaller batches of ingredients in the air fryer oven. Smaller batches cook more evenly.
	The set temperature is too low.	Turn the temperature control knob to the correct temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the correct 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 cook snacks or lightly brush some oil onto the snacks for a crispier result.
	The pan 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.

Cleaning

Clean the appliance after every use.

Do not use metal kitchen utensils or abrasive cleaning materials to clean oil drip tray, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Open the door and let the air fryer oven cool faster
2. Wipe the outside of the appliance with a moist cloth.
3. Clean oil drip tray & Air flow racks & Cage Handle & Rotating Rotisserie Spit with hot water, some washing-up liquid and a non-abrasive sponge.
You can use degreasing liquid to remove any remaining dirt.
4. Tip: If the dirt sticks to oil drip tray & Air flow racks & Cage Handle & Rotating Rotisserie Spit, please soak them in hot water for about 10 minutes and then wash.
5. Clean the inside of the appliance with hot water and non-abrasive sponge.
6. The door can be removed for cleaning. Push as arrows indicate to easily detach the door.

Storage

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

PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 10-amp plug. This is fitted with a 10amp fuse.


If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 should be used.

If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard.

DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.
- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.
- At the end of the product's lifespan please check with your local council authorised household waste recycling centre for disposal.
- Plastics, polybags – this is made from the following recyclable plastic.



Code & Symbol	 LDPE
Type of Plastic	Low Density Polyethylene
Commonly used for	Shopping bags, bread bags, squeeze bottles, stretch/pallet wrap, bubble wrap, multi-pack can holders
Notes	Usually recyclable supermarket deposit points. Check other plastic films as any non-polythene film e.g. cling film, crisp packets film lids

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