

8L Two Drawer Digital Air Fryer

L521 v002: 06/01/23

Please read and retain these instructions for future reference

Basilico



Dimensions

(H) 32 x (W) 36 x (D) 34cm

MAINS CABLE 80CM

- TWO LARGER CAPACITY COOKING PANS.
- DUO PAN TECHNOLOGY ALLOWS EACH TO BE CONTROLLED INDEPENDENTLY
- FAST, HEALTHY COOKING
- UP TO 99% LESS FAT
- CAN REDUCE ENERGY USE BY OVER 50%
- TIMER 0– 60 MINS
- DIGITAL CONTROL PANEL
- TEMPERATURE 80 – 200.C
- PRESET FUNCTIONS FOR YOUR AIR FRYER FAVOURITES
- FAST PREHEAT
- 2 X 1425W TOTAL 2850 WATTS (MAX)
- DEHYDRATING FUNCTION 40-80.C 1-24 HOURS

TECHNICAL DETAILS

220-240 VAC – 50-60HZ, 1425W X2 2850 WATTS (MAX)

Capacity of pan: 2x4L



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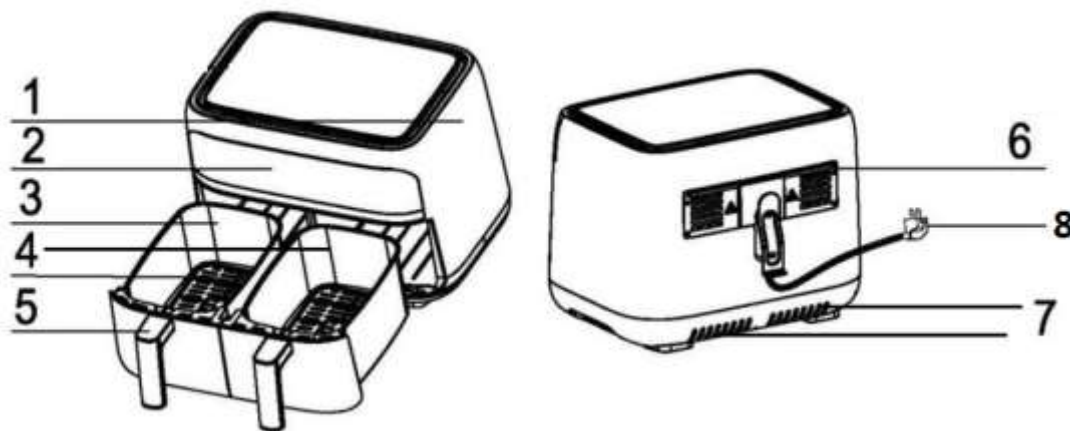
APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.

- 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 provides an easy and healthy way of preparing your favourite foods. It uses hot rapid air circulation and a top grill. The best part is that the Hot-air fryer heats food at all directions and most of the ingredients do not need any oil.



Parts

1. Housing
2. Control panel
3. Pan
4. Metal rack
5. Handle
6. Air outlet openings
7. Air Inlet Openings
8. Power cord

Important

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

Danger

- 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. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the pan, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
The temperature of outer 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 on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix 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 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.
- 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 food from the appliance.

Caution

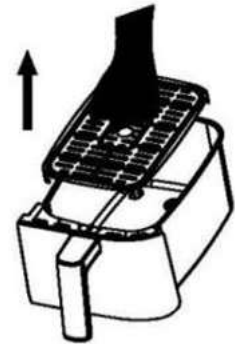
- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Before first use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the metal rack and pan 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 pan with oil or frying fat.

Preparing for use

1. Place the appliance on a stable, horizontal level and **heat-resistant** surface.
2. Place the metal rack in the pan.
Do not fill the pan with oil or any other liquid.
Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.



Using the appliance

Hot air frying

1. Connect the mains plug into an earthed wall socket.
 2. Carefully pull the pan out of the Hot-air fryer (Fig.1)
 3. Put the ingredients on the pan. (Fig.2)
 4. Slide the pan back into the Hot-air fryer (Fig 3)
- Ensure the pan is aligned with the guides in the body of the fryer.



Fig. 1



Fig. 2



Fig. 3

Caution: Do not touch the pan during cooking and some time after use, as it gets very hot. Only hold the pan by the handle. Use of oven gloves is recommended.

5. Determine the required preparation time for the food (see section ‘Settings’ in this chapter).
6. Some foods require shaking halfway through the preparation time (see section “Settings” in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it from side to side. Then slide the pan back into the fryer

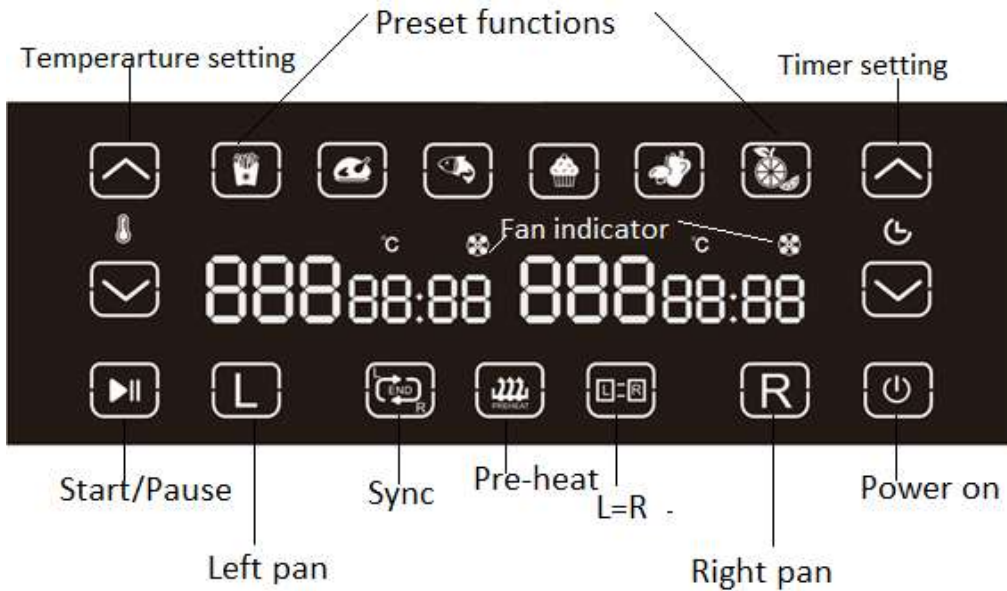
Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

7. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a cooling rack.
8. Check if the food is cooked.
If the food is not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.







CAUTION: The pan and the food are hot. Depending on the type of food in the fryer, steam may escape from the pan.

9. Empty the pan into a bowl or onto a plate.
Tip: To remove large or fragile foods, lift the ingredients out of the pan using a pair of tongs
10. When a batch of food is ready, the -air fryer is instantly ready for preparing another batch.

Control panel instructions



Preset menu

	French fries	Chicken	Fish	Cake	Vegetables	Dehydration
						
Pre-set Temp	200°C	200°C	180°C	180°C	160°C	60°C
Pre-set Time	20min	25min	10min	12min	16min	8H

Operation Instructions:

1. Plug in power, all icons' lights flash for 1 sec. The machine will beep for 1 second. Icon for Power on is lights up.
2. Press the Power on icon, icons L,R and L=R are lit. Select L or R for left or right container.
3. First choose which pan will be used Left (L), Right (R). See below. If selecting L, icon L is flashing. If selecting R, icon R is flashing. If selecting L=R, icon L=R is flashing and six pre-set foods icons will be available.
4. Icons operation.
 - 4.1 Press Timer setting "+" and "-" to adjust cooking time up and down. The interval is 1 minute.
 - 4.2 Press Temperature setting "+" and "-" to adjust temperature up and down. The interval is 5°C. When Max. or Min. temperature setting reached, the up and down icon will be off.

- 4.3 If the pre-heat icon is pressed the default setting is 200°C 5 mins (not suitable for Dehydrating function). Press icon L, left container will be pre-heated. Press R, right container will be pre-heated. Press L=R, both containers will be pre-heated together. The max pre-heat time is 15mins.
 - 4.4 After time and temperature have been set, press "start/pause" icon for the unit to start cooking. The selected icons are on and others are off.
 - 4.5 After setting, "POWER ON" is pressed, the unit will turn off.
 - 4.6 When both pans are in use at the same time, press "start/pause" icon, buzzer will sound once, unit stop working. Press "start/pause" icon again, unit will resume working.
 - 4.7 If you want to pause one of the pans, press L or R first, then press "start/pause" icon.
 - 4.8 When unit in "paused" mode, it will start again when "start/pause" icon is pressed.
 - 4.9 When unit is operating, the timer and temperature can be adjusted. Press L or R and set timer or temperature. Light will flash for 5 seconds and the machine will automatically resume working.
 - 4.10 When unit is operating, if "POWER ON" is pressed, the unit will turn off with buzzer sounding once.
 - 4.11 When unit is paused, and if no operation is performed for 5 minutes, the machine will automatically enter standby mode.
 - 4.12 When cooking is finished, the machine will beep 5 times. The screen will then display "End" for 5 mins. After this the machine will enter standby mode. The "POWER ON" icon is always on.
5. Sync function (not suitable for Dehydrating function)
This allows you to cook two items for different times and both will finish cooking together.
 - 5.1 Press L or R icon first, select function, time and temperature.
 - 5.2 Press "Sync" icon, it will flash..
 - 5.3 Press "start/pause", unit starts working. The pan with the longer cooking time will heat first, and the screen for the other pan will say "HOLD", after the correct time difference has passed the second pan will start.
 - 5.4 When in mode "Sync", if one pan is not set the unit will not work for the other pan. The icon for the not set pan will flash. The sync function should be reset.
 - 5.5 When unit is operating, if the pan with the longer cooking time is adjusted to be less than the other pan both pans will start working and the sync function is automatically closed. The "sync" icon will be off.
 - 5.6 When unit is operating, if the pan with the shorter cooking time is adjusted to be longer than the other pan both pans will start working and the sync function is automatically closed. The "sync" icon will be off.
6. L=R Mode - Quicker set up for both pans with identical settings
 - 6.1 Press L and R, and set time and temperature for one pan, then press "L=R" icon and the setup will be copied to the side which was not selected.
 - 6.2 If "L=R" icon is pressed first and time and temperature are then set on one pan the other pan will have the same set up.
 - 6.3 Press "start/pause" icon, both pans will start. Both screens will show the same temperature and time.
 - 6.4 During Cooking if the "+" or "-" icons are pressed, both pans will be adjusted the same.
 - 6.5 You can press the "L" or "R" icon, and adjust the temp,time and menu respectively to exit the L=R mode.
After above adjustment, the icon "L=R" will off.

7. Pot out mode

7.1 When in "Sync" or "L=R" mode, if one of the pans is removed, unit stops working and the screen for the pan out will show "Out"

7.2 If the pan is put back within 90 seconds, the unit will work as per the original setup.

7.3 If you remove one pan and it is replaced within 5 mins but not within 90 seconds it will not heat up. The other pan will continue as per its original setting. The "Sync" and "L=R" icons will be off

7.4 If you remove one pan and it is replaced within 90 seconds both pans will keep their original settings but the "Sync" and "L=R" icons will be off

7.5 If the pan is not replaced within 5mins, the no container side goes into standby mode. The one which was not taken out will keep working.

8. Fan working

8.1 When the fan is turning, the fan icon light is always on.

8.2 When the fan is not turning, the fan icon is off.

8.3 When cooking time is complete, the fan will continue running for a few seconds with the fan icon flashing and then shut down. Once the fan has stopped the fan icon will turn off.

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 ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance pulling the pan out briefly during hot air frying barely disturbs the process.

Tips

- Smaller foods usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of food only requires a slightly longer preparation time, a smaller amount of food only requires a slightly shorter preparation time.
- Shaking smaller food halfway through the preparation time optimizes the end result and can help prevent unevenly fried food.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- Snacks that can be prepared in an oven can also be prepared in the -air fryer
- The optimal amount for preparing crispy chips 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 air fryer pan if you want to bake a cake or quiche or if you want to fry fragile foods or filled foods.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temp (/°C)	Shake
Potato & chips				
Thin frozen chips	500-600	18-25	200	Yes
Thick frozen chips	500-600	20-25	200	Yes
Potato gratin	600	20-25	200	Yes
Meat & Poultry				
Steak	100-600	12-18	180	No
Pork chops	100-600	12-18	180	No
Hamburger	100-600	10-20	180	No
Sausage roll	100-600	13-15	200	No
Drumsticks	100-600	25-30	180	No
Chicken breast	100-600	18-25	180	No
Snacks				
Spring rolls	100-600	8-10	200	Yes
Frozen chicken nuggets	100-600	8-12	180	Yes
Frozen fish fingers	100-500	6-10	200	No
Frozen bread crumbed cheese snacks	100-500	8-10	180	No
Stuffed vegetables	100-500	12-20	160	No
Baking				
Cake	500	8-15	180	No
Quiche	500	20-22	180	No
Muffins	500	15-18	200	No
Sweet snacks	500	20	160	No

Note: Add 3 minutes to the preparation time if you start cooking when the air fryer is still cold.

Dehydration Function

The adjustable temperature range of the dehydrate function is 40-80°C, The adjustable time range of dehydrate function is 1-24H.

The preset menu for the dehydrate function is 60°C for 8H, within the adjustable range.

e.g. Apple sliced: 115g or Banana (thin sliced): 80g would need approx 8 Hours at 55°C, Temp: 55°C, Time: 8H.

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.	Use the Timer Setting arrows to set required time
The food fried with the air fryer is not cooked.	The amount of food in the pan is too big.	Put smaller batches of food in the pan. Smaller batches are fried more evenly.
	The set temperature is too low.	Use the Temperature Setting arrows to set required temperature then cook for a few more minutes
	The preparation time is too short.	Use the Timer Setting arrows to adjust required time then cook for a few more minutes
The food is fried unevenly in the air fryer.	Certain types of food need to be shaken halfway through the preparation time.	Food that lies on top of or across each other (e.g. chips) 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 is too much food in the pan.	Do not fill the pan beyond the MAX indication. Remove any excess then try again.
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 pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end 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.
Home-made chips 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.
Home-made chips 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.

The pan and metal rack have non-stick coating. 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 pan to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
You can use washing up liquid to remove any remaining dirt.
Tip: If dirt is stuck to the metal rack or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the metal rack in the pan and let the pan and the basket soak for approximately 10 minutes.
3. Clean the inside of the appliance with hot water and non-abrasive sponge.
4. 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.

PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 13-amp plug. This is fitted with a 13amp 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	 PP	 OTHER
Type of Plastic	Polypropylene	ABS, PBT
Commonly used for	Microwaveable food containers, yoghurt pots, butter tubs, disposable plates and cups	CD's, crisp packets, various flexible packaging, baby bottles, sunglass lenses
Notes	Commonly recycled and collected from household recycling bins (packaging tape itself not recyclable but does not interfere with cardboard)	Not often or widely recycled

