

2023.06.07  
V1.1 修改最低温度为40℃

2023.06.09  
V1.2 修改遗漏文案

Lydsto

Instructions for Use of Air Fryer

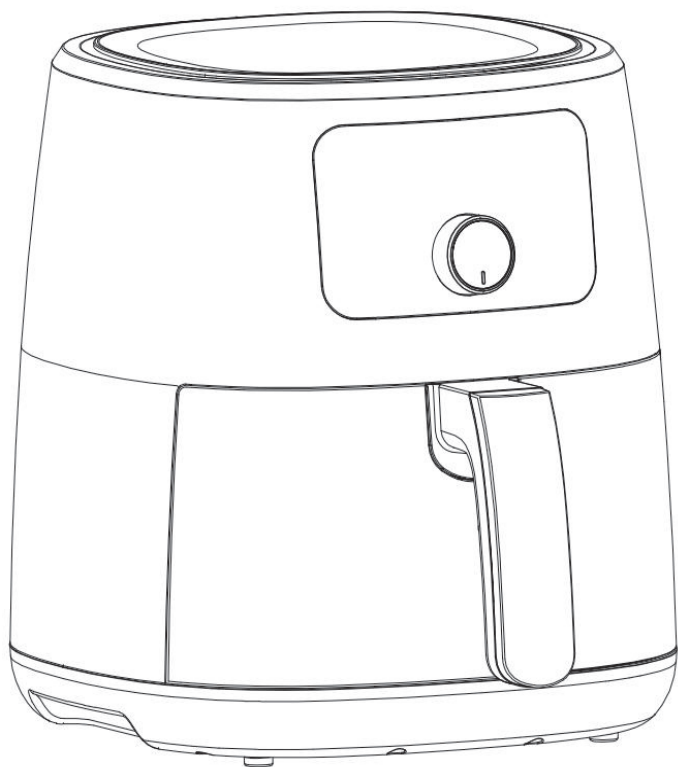


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Product Parameters

Product Name	Air Fryer	Product Model	XD-ZNKQZG01
Input voltage	110-120V~	Input frequency	60Hz

Product Description

This type of airfryer is manufactured using rapid air technology and usually does not need to be soaked in oil to fry food. The airfryer technology works by quickly circulating hot air around the pan. The best thing about airfryer is that it can heat food in all directions, and oil is not needed for most dishes. It is a 5L airfryer, with the temperature adjustable from 40°C to 200°C. The time is adjustable from 1 to 60 minutes. This airfryer is a simple and healthy way to prepare your favorite air-fried food.

Important Protective Measures

- Read the manual.
- Take good care of the packing box and packaging materials.
- Do not immerse any part of the power cord, plug or device in water or any other liquid to avoid electric shock or damage to the airfryer.
- Place all raw materials in the grill to prevent heating elements from contacting.
- Do not cover the air inlet and outlet during operation.
- Do not fill the pan with oil; filling the pan with oil may cause a fire.
- Do not touch the inside of the device during operation.
- Do not use the plug, power cord or other components when damaged.
- Do not seek unauthorized personnel to replace or repair the device.
- Keep the main power cord away from the high temperature surface.
- Do not insert or use with wet hands.
- Make sure the device is inserted correctly into the wall socket.
- Keep the power cord and the appliance out of reach of children.
- Do not connect the device to the external timer switch.
- Do not place the device on or near flammable materials, such as tablecloths or curtains. Do not place the device against walls or any other device during operation. Allow at least 5 inches free space on the back and at sides of, and above the device to keep the air inlet/outlet open.
- Do not place anything on top of the device during operation.
- Do not use this device for any purpose other than specified herein.
- Do not leave the device unattended while it is running.
- During hot air frying, hot steam is released through the air outlet. Keep your hands and face at a safe distance from steam and the air outlet. Carefully heat the steam and air when removing the pan from the appliance. Any accessible surface may become hot during use.
- When black smoke is found out, pull out the power plug immediately and wait until the smoke stops before removing the pan from the power supply.
- Ensure that the device is placed on a horizontal, uniform and stable surface.

22.The device is for home use only. The use in staff kitchens, farms, motels and other non-residential environments is unsafe.

23.The warranty is not valid if the device is used for special or semi-special purposes or is not used in accordance with the instructions.

24.Please wait 30 minutes for the device to cool before processing or cleaning it.

25.If the power cord is damaged, it must be replaced by the manufacturer or its service agent or similar qualified personnel to avoid danger.

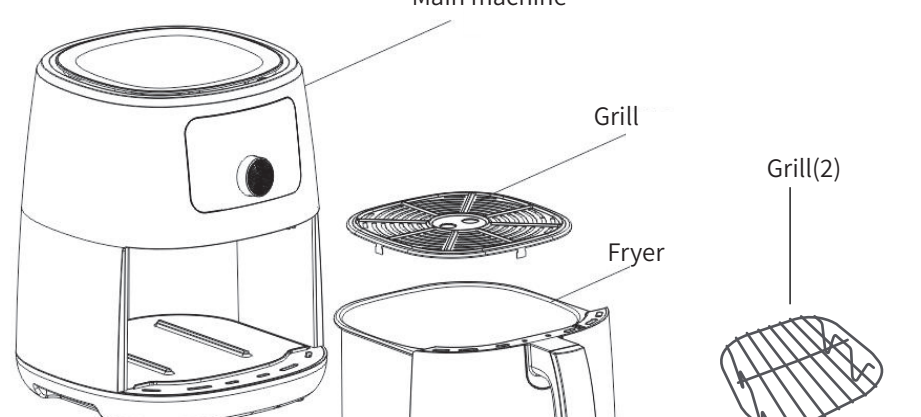
26.This appliance is made available to children aged 8 years and over and to persons with reduced physical, sensory or mental abilities or lack of experience and knowledge, provided that they have received supervision or guidance on its safe use and are aware of the dangers involved. Children are not allowed to play with the appliance. Cleaning and user maintenance shall not be performed by children under 6 years of age unless they are under supervision.

27.Children under 8 years of age do not have access to the appliance and its power cord.

28. When the device is running, the surface temperature may be very high. Please keep away from it.

Electromagnetic Field (EMF)

The airfryer meets all standards for electromagnetic field (EMF) and does not cause harm to the human body based on available scientific evidence when properly handled.



Product Structure and Features

- Before use:
- Remove all packaging materials, stickers, and labels.
  - Clean the grill and pan with hot water, soap and non-abrasive sponge.
  - Wipe the inside and outside of the device with clean cloth.
- Note: Because the device operates in hot air, it is not necessary to fill the pan with oil and air frying oil.

How to Use Your Airfryer

The airfryer has a knob to select among functions and press the knob to confirm. If you don't do anything in 3 seconds, it automatically turns on the airfryer. You can touch the temperature and time icons to adjust them, and use the knob to adjust the temperature and time you want.

My menu features. The menu ranges from 40°C to 200°C for temperature and from 1 minute to 60 minutes for time.

1.Place the airfryer on a flat surface.

2.Do not place the airfryer on surfaces that are not heat-resistant.

3.Put the grill in the airfryer.

4.Do not pour oil or any other liquid into the airfryer.

5.When it's cold, preheat the airfryer for 3 minutes after warm-up. Carefully pull the fryer out of the appliance and the fryer will stop heating after being pulled out.

6.Place the ingredients on the grill, place the grill in the fryer, and place the fryer in the appliance.

7.Select the correct time and temperature for the ingredients. Refer to the reference table to determine the correct temperature.

8.To start the airfryer, adjust the menu to the desired function.

9.Note: Add 3 minutes to the desired time setting if the airfryer has not been heated yet.

10.Some ingredients may need to be shaken evenly during cooking (see "Cooking Guide" on Page 11). To do this, remove the fryer from the appliance, the airfryer will shut down automatically. Then shake the airfryer or ingredients gathered at one side. Then go back to the airfryer, which will resume the cooking cycle.

11.At the end of cooking, you will hear a beep.

12.Pull the fryer out of the appliance and place it on the holder.

13.Note: The oil in the raw material will accumulate at the bottom of the pot, so be careful when pulling the pot out of the fryer.

14.Check whether the ingredients are ready. If not, slide the fryer back into the airfryer, set the cooking time, and turn the timer to start operating the airfryer.

15.To remove the ingredients, just pick up the grill.

16.Note: Do not flip the Fryer upside down. Oil collected at the bottom of the fryer will leak onto the ingredients.

17.Pour the contents into a bowl or plate.

18.Tip: You can take the grill out of the fryer. We used pliers to take large or fragile raw materials out of the grill.

19.If you want to prepare more, you can use the airfryer as soon as another batch of ingredients is ready.

Settings:

The following table will help you choose the basic settings for preparing different types of food.

Remember that we make no guarantee that this is the best setting for your ingredients due to differences in size, shape, brand, and origin. Fast airfryer technology can instantaneously heat the air inside the airfryer, so pulling the pot out of the airfryer for some time does not interrupt the cooking process.

Tip:

Smaller ingredients usually have shorter cooking times than larger ones.

Smaller raw materials can be shaken to half during cooking to achieve better results. Add a small amount of oil to the fresh potatoes, and then airfry them to get crispy potatoes.

Do not prepare extremely oily materials, such as sausage, for frying in the air.

The recommended amount of potato chips for preparing French fries is 500g.

Predefined dough requires shorter cooking time than homemade dough.

When making cakes, souffles, or fillings, just use the pan. Do not use the grill. You can also heat the ingredients with the airfryer and set the temperature at 80°C for up to 10 minutes.

Shortcut keys	Time (min)	Temperature (°C)
1.French fries (the corresponding menu light is ON)	25 minutes (adjustable using "+/-")	200°C by default (adjustable using "+/-", from 40°C to 200°C)
2.Heat the corresponding menu light is ON	10 minutes (adjustable using "+/-")	180°C by default (adjustable using "+/-", from 40°C to 200°C)
3.Reheat the corresponding menu light is ON	15 minutes (adjustable using "+/-")	180°C by default (adjustable using "+/-", from 40°C to 200°C)
4.Chicken (the corresponding menu light is ON)	30 minutes (adjustable using "+/-")	180°C by default (adjustable using "+/-", from 40°C to 200°C)
5.Fish meat (the corresponding menu light is ON)	15 minutes (adjustable using "+/-")	180°C by default (adjustable using "+/-", from 40°C to 200°C)
6.How the corresponding menu light is ON	8 minutes (adjustable using "+/-", from 40°C to 200°C)	80°C by default (adjustable using "+/-", from 40°C to 200°C)

WiFi indicator

Power Key Function: After starting work, cover it for 10 minutes and the buzzer sounds 5 times. It indicates that the device has started to heat up.

Note: Maximum temperature 40°C and maximum temperature 200°C ± 5°C.

16.Note: When the work ends, the buzzer sounds 5 times. After 10 seconds, the control panel will go into the initial mode by default when it is powered on again.

Troubleshooting

Problem	Possible causes	Solutions
The machine is not working	The airfryer is not plugged in	Plug the airfryer into the socket
	The cooking timer does not work	Rotate the timer
The cooking with airfryer is poor	The grill is too full	Use small quantities of raw materials in the grill because they can be heated more evenly
	The temperature is set too low	Raise the temperature
The raw materials are fried unevenly	Certain types of raw materials need to shake well in the cooking process	Shake the ingredients (placed on a crisscrossed pan) when cooking, such as French fries
The air-fried snacks are not crispy when taken out of the airfryer	Such snacks are made from a traditional airfryer	Use the oven to fry snacks or gently brush some oil
I can't slide the grill into the appliance	The grill is too full	Do not fill the grill above the "Maximum" indication
The airfryer emits white smoke	There are oil residues that have been used before	Wipe off oil residues

APP Connection

This product is connected to Lydsto and can be operated via Lydsto APP and connected to other products. Scan the QR code, download and install Lydsto APP. Users with Lydsto APP installed will go directly to the device connection page. Open the Lydsto APP homepage, click "+" in the upper right corner of the page to add the device as prompted by the APP.

Tip: The actual operation may vary slightly from the above description due to Lydsto APP upgrade and update. Please follow the current guidelines in the Lydsto APP.



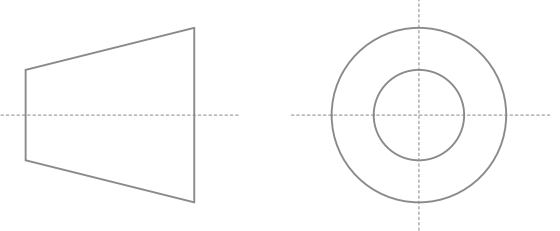
Resetting WIFI

Press and hold the "Time and Temperature Toggle Key" for 5 seconds to reset WIFI and enter the network configuration mode 5 minutes before power-on.

Manufacturer: Guangdong Yimu Technology Co., Ltd.  
Address: Room 710, Building 4, No. 636, Changdong Road, Changdong Town, Dongguan, Guangdong, China  
Service Number: +86-400-071-8387

Certificate of Conformity  
Checklist already

FIRST ANGLE PROJECTION



Title

空气炸锅

Type

说明书

Designed by

Checked by

Scale

1/1

Units

mm