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12L Air Fryer Owner's Manual

Save these instructions - For household use only



When using electrical appliances, basic safety precautions should always be followed. Do not use 12L Air Fryer until you have read this manual thoroughly.

IMPORTANT SAFEGUARDS:

When using electrical appliances, basic safety precautions should always be followed, including:

1. NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. TO AVOID ELECTRICAL SHOCK. DO NOT put liquid of any kind into the Main Unit Housing containing the electrical components .
3. This appliance has a polarized plug (one blade is wider than the other). To REDUCE THE RISK OF ELECTRIC SHOCK, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT ATTEMPT to modify the plug in any way.
4. MAKE SURE the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element. DO NOT OVERFILL the Round Basket.
6. DO NOT COVER the Air Intake Vent or Air Outlet Vent while the Air Fryer Oven is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
7. NEVER POUR oil into the round Basket. Fire and personal injury could result.
8. While cooking, the internal temperature of the Unit reaches several hundred degrees celsius. TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled.
9. This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
10. When cooking, DO NOT PLACE the appliance against a wall or against other appliances. Leave at least 12cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
11. DO NOT USE this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
12. Do NOT PLACE The Unit on stove top surfaces.
13. If the power cord is damaged, YOU MUST HAVE IT REPLACED by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the cooling process
15. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the Unit controls with wet hands.
16. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
17. NEVER USE this appliance with an extension cord of any kind.
18. DO NOT OPERATE the appliance on or near combustible materials, such as tablecloths and curtains.
19. DO NOT USE the Air Fryer Oven for any purpose other than described in this manual.

20. NEVER OPERATE the appliance unattended.

21. When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing the Round Basket from the appliance.

The Unit's outer surfaces may become hot during use. The round basket will be hot. Wear oven mitts or use the fetch tool when handling hot components. Wear oven mitts when handling hot surfaces.

22. Should the unit emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing oven contents.

23. When time has run out, cooking will stop but the fan will continue running for 20 secs to cool down the unit.

24. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.

25. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.

26. If the 12L air fryer oven is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.

27. Always unplug the appliance after use.

28. Let the appliance cool down for approximately 30 mins. Before handling, cleaning, or storing.

29. Make sure the ingredients prepared in this unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

IMPORTANT

1. Before initial use and after subsequent use, hand wash the round basket and other cooking accessories. Then, wipe the outside and inside of the unit with a warm moist cloth and mild detergent. Finally, preheat the unit for a few minutes to burn off any residue.

2. The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

OVERHEATING PROTECTION

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

AUTOMATIC SHUT-OFF

The appliance has a built in shut-off device, that will automatically shut down the Unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 secs to cool down the unit.








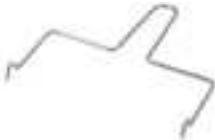
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Parts & Accessories

		
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1. Main Unit with Control Panel

Allows you to control the functions of the Unit.

2. Air Intake Vents

DO NOT COVER the Air Intake Vents while the unit is operating.

3. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the unit is operating.

4. Crisper Trays

Can be used not only for dehydration, but also to cook crispy snacks or reheat items like pizza.

5. Drip Tray

Cook with the Drip Pan in place for easy clean-up.

6. Round Basket

Great for fries, roasted nuts, and other snacks. Use Rotisserie Fetch Tool to place basket into Unit.

7. Rotisserie Shaft&Forks

Great for all your Chicken

8. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. place under Rotisserie Shaft and lift then gently extract the food.

NOTE: Some accessories may not be included with purchase.
Unpack all listed contents from packaging. Varies by model.
Please remove any clear or blue protective film on the components.

Unit Specifications

Model number	Supply power	Rated power	Capacity	Temperature	Display
BF929A	220~240V 50Hz	1800W	12L	80-200 ° C	LED Touch Screen

Warning

Forks, Skewers, and other metal parts with this unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Placing Drip Tray into Unit

- 1 Insert Drip Tray into bottom of the Unit
- 2 Cook with the Drip Pan in place for easy clean-up

Placing Crisper Trays into Unit

- 1 Place crisper trays into unit by sliding through the side grooves and onto the back lip
- 2 Place crisper trays closer to the top heating element for faster cooking and added crisp
- 3 Inserting crisper trays (always use oven mitts when oven is hot)

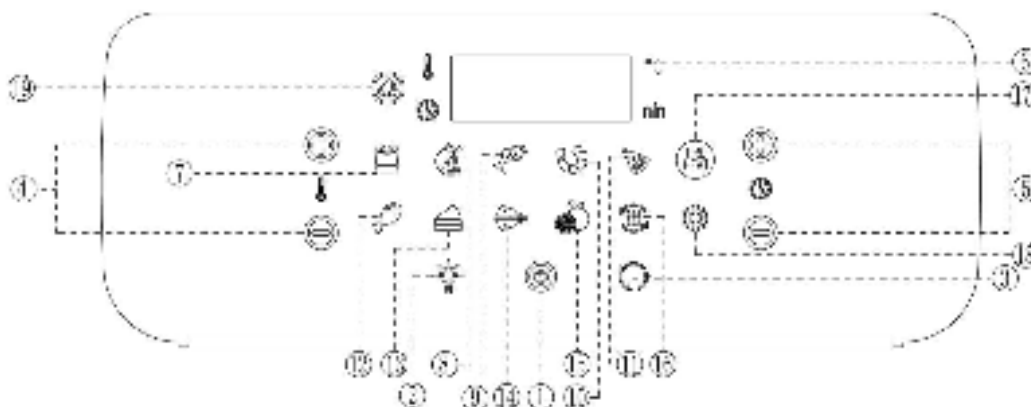
Placing Round Basket into Unit

- 1 Open the door of the Unit.
- 2 Insert the left side of the assembled round basket or spit first into the Rotisserie Shaft socket. Be sure the Rotisserie shaft is in place to engage rotation.
- 3 Place the right side onto the hanger

Removing Round Basket & Rotisserie Spit from Unit

- 1 Open the door of the unit to pause cooking cycle or turn unit off by pressing the power button
- 2 Insert rotisserie fetch tool beneath the rotisserie shaft.
- 3 Lift the right side of the Rotisserie fetch tool at a slight angle to clear the bracket, then shift to the right until the left side of the shaft slides out of the rotisserie shaft socket.
- 4 Carefully remove the round basket or rotisserie spit from the unit.

Using the Digital Control Panel



1. Power/Start-Stop Button

Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 150°C and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark immediately the running light to go dark within 20 secs. The fan will continue running for 20 secs to cool down the Unit.

2. Internal Light

Selecting this button will help you check cooking progress while Unit is in operation.

NOTE: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.

3. Rotation Button

Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by -15°C intervals ranging from 80°C to 200°C. Dehydration ranges from 30°C to 75°C.

5. Time Control Buttons

These buttons enable you to select exact cooking time to the minute, from 1 min to 90 mins in all modes except when dehydrating, which uses 30-min intervals and an operating time of 2-24 hrs.

6. LED Digital Display

The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

7-12. Cooking Presets

Selecting any Preset Button sets the Time and Temperature to the Preset's default value. The cooking process starts automatically five secs. after the preset has been selected, or the Power Button can be pressed after the Preset Button to start the Oven immediately. You may override these presets with Time and Temperature Buttons.

19. Heating icon

This icon will blink in sequence while cooking is in progress and continue blinking up to 20 secs once you shut Unit down.

Cooking Presets

Preset Button Cooking Chart

Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
7 French Fry	200 °C	15 min
8 Roast	175°C	25 min
9 Fish	165°C	15 min
10 Shrimp	160°C	12 min
11 Pizza	180°C	15 min
12 Chicken	185°C	40 min
13 Baking	160°C	30min
14 Rotisserie	190°C	30min / plus spit rotates
15 Dehydrator	30°C	2 hours (*2-24hours)
16 Reheat	115°C	2 hours
17 Preheat	80°C	5 min
18 Frozen Food	200°C	20 min

Using the 12L Air Fryer Oven Without Presets

Once you are familiar with the 12L Air Fryer Oven, you may want to experiment with your own cooking times and temperatures.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit!

Fire hazard or personal injury could result.

General Operating Instructions

Before using the Power Air Fryer Oven Elite for the first time

- 1 Read all material, warning stickers and labels.
- 2 Remove all packing materials, labels, and stickers.
- 3 Wash all parts and accessories used in the cooking process with warm soapy water.

NOTE: Only the accessories are dishwasher safe.

- 4 Wipe the inside and outside of the cooking Unit with a clean, moist cloth.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this Unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe

NOTE: Before initial use and after subsequent use, hand wash the Round Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.

A Versatile Appliance

The 12L Air Fryer Oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Warning

1. NEVER put anything on top of the appliance.
2. NEVER cover the air vents on the top and back of the cooking Unit.
3. NEVER fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
4. NEVER use the Oven Door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the Oven Door or cause the Unit to tip. Personal injury could result.
5. ALWAYS use oven mitts when removing hot Crisper Trays.

Cooking with the 12L Air Fryer Oven

1. Place the ingredients on an Crisper Tray, on one of the Rotisserie accessories, or in the Round Basket.
2. Put the Crisper Tray, Round Basket, or Rotisserie Spit into the unit and shut the oven door. Plug the power cord into a 120V dedicated outlet.
3. When Round Basket or Rotisserie and food is in place. Press the Power Button.
4. Select a preset function or manually set the Temperature and then the Time. Refer to the detailed Control Panel instructions.
5. The Unit will automatically start the cooking cycle a few seconds after a preset function is selected or the Time and/or Temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the oven door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

Tips

1. Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.

2. Large quantities of food only require a slightly longer cooking time than smaller quantities.
3. Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
4. Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
5. Snacks normally cooked in an oven can also be cooked in the Power Air Fryer Oven Elite.
6. Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough..
7. Place a baking tin or oven dish in the Power Air Fryer Oven Elite when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.

Important

Removing Cooked or Hot Food

When removing cooked or hot food use the Rotisserie Fetch Tool (FIG.R) or oven mitts. The Fetch Tool can also be used with Rotisserie Spit.

Warning

1. During the cooking process, the Round Basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. NEVER place the Round Basket directly on a counter top or table.
2. Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY.

Cleaning&Storage

Cleaning

Clean the 12L Air Fryer Oven after each use. The Round Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water.

Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean glass, open the door of the Unit. Push the button on the bottom side of the door to push the glass through the top of the door. Grab the tab at the top of the glass and carefully remove the glass from the door.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The power Air Fryer Oven Elite does not work	<ol style="list-style-type: none">1. The appliance is not plugged in.2. You have not turned the Unit on by setting the preparation time temperature	<ol style="list-style-type: none">1. Plug power cord into wall socket2. Set the temperature and time check that door is closed
Food not cooked	<ol style="list-style-type: none">1. The Round Basket is overloaded.2. The temperature is set too low.	<ol style="list-style-type: none">1. Use smaller batches for more even frying.2. Raise temperature and continue cooking.
Food is not fried evenly	<ol style="list-style-type: none">1. Some foods need to be turned during the cooking process	<ol style="list-style-type: none">1. see General operations in this manual on page 12.
White smoke coming from Unit	<ol style="list-style-type: none">1. oil is being used2. Accessories have excess grease residue from previous cooking.	<ol style="list-style-type: none">1. Wipe down to remove excess oil.2. Clean the Round Basket after each use.
French fries are not fried evenly	<ol style="list-style-type: none">1. Wrong type of potato being used.2. Potatoes not blanched properly during preparation	<ol style="list-style-type: none">1. Use fresh, firm potatoes2. Use cut sticks and pat dry to remove excess starch
Fries are not crispy	<ol style="list-style-type: none">1. Raw fries have too much water.	<ol style="list-style-type: none">1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil. Blanch cut potatoes.

Error Codes

Display shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit the thermal sensor	Call Customer Service

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my 12L Air Fryer Oven?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods.

2. Is the 12L Air Fryer Oven good for making or reheating soups and sauces?

Never cook or reheat liquids in the 12L Air Fryer Oven.

3. What do I do if the Unit shuts down while suggestions?

As a safety feature, the 12L Air Fryer Oven has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

4. Does the Unit need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins to the cook time to compensate.

5. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

6. Can I check the food during the cooking process?

You can remove the Round Basket at any time while cooking is in progress. During this time, you can flip the contents on the Crisper Trays if needed to ensure even cooking. Time and temperature will resume where you left off.

7. Is the Power Air Fryer Oven Elite dishwasher safe?

Only the accessories are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. Can the glass in the door be removed for cleaning?

Yes, the inner glass in the door of the 12L Air Fryer Oven can be removed by opening the door, pushing the button on the bottom side of the door, and grabbing the tab at the top of the glass. This allows you to clean the glass more easily. To place the glass back in the door, simply open the door and slide the glass back into the slot in the door.