



XXL Dual **Stack**

11L 2-Drawer Air Fryer

WARRANTY REGISTRATION

Register your purchase:

Thank you for choosing Hamilton Beach.
Register your appliance to activate the
2-year warranty.



Scan QR code using mobile device

Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

Why Register Your Warranty?

- Stay updated: Receive important information about your product.
- Quick assistance: In case you need to contact us in the future, we can help you faster.
- Receive product news, offers and competitions.

How to Register Your Warranty:

To register your product warranty, please gather the following information and scan the QR code above.

- Model number of your appliance.
- Details of your place of purchase.
- Your contact details.

To activate your warranty, please ensure it is registered within 30 days of your purchase. Registrations received after this 30-day window will be considered invalid.

Important: Warranty registrations are only accepted for products purchased in the UK.

For more details, visit:

www.hamiltonbeach.co.uk/pages/terms-conditions

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SPECIFICATIONS**Items supplied:**

- 1x Dual Stack XXL 2-Drawer Air Fryer
- 2x Drawers
- 2x Racks
- 1x Instruction Manual

Check items for completeness and inspect components for transport damage. If damaged, do not use the appliance and contact customer support. Remove any films, stickers, or packaging before use.



Attention: Never remove the rating label located on the bottom or back of the appliance and any possible warning information.

Power Consumption:	220-240V~ ,50-60Hz
Power:	2460W
Capacity:	11L total capacity (2x 5.5L drawers)
Product Dimensions (cm):	42.8 (H) x 45.8 (W) x 24.3 (L)
Net Weight:	Approx. 8 kg

IMPORTANT SAFEGUARDS



Attention: Before using, read all instructions carefully. Always follow basic safety precautions when using electrical appliances, including the guidelines below:

Intended Use:

- Domestic Use Only: This appliance is designed for domestic use only and must not be used for commercial purposes.
- Indoor Use: The appliance is intended for household use only and must not be used outdoors.
- The device is intended to be used for grilling, baking, defrosting, warming up food.
- The device operates exclusively with hot air. Do not pour any oil or fat into the device, as you would do with a conventional fryer!
- The device is not suitable for preparing liquid dishes such as soups, sauces or stews!
- The device is for personal use only and is not intended for commercial or domestic-like applications, e.g. in hotels, bed and breakfasts, offices, staff kitchens or similar places.
- Use the device only for the specified purpose and as described in the operating instructions. Any other use is deemed to be improper.
- The warranty does not cover faults caused by incorrect handling, damage or attempted repairs. The same applies to normal wear and tear.

Safety Notices:



Warning: Note all safety notices, instructions, illustrations and technical data provided with this appliance. Failure to follow the safety notices may result in electric shock, fire and/or injuries.

IMPORTANT SAFEGUARDS

- This appliance may be used by children aged 8 and over and by people with reduced physical, sensory or mental abilities or lack of experience and/or knowledge if they are supervised or have received instruction on how to use the appliance safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
- Children must not play with the appliance.
- Cleaning and user maintenance must not be carried out by children, unless they are older than 8 years of age and are supervised.
- Children younger than 8 years of age and animals must be kept away from the appliance and the connecting cable.



Caution: Hot surfaces!

- The device and accessories will become very hot during use. Do not come into contact with heated parts while or after using the device!
- Only ever touch the handles and control panel while the device is in operation or immediately after it has been switched off. Wait until the device has cooled down fully before it is transported, cleaned or stored away.
- Use oven gloves when handling the hot accessories.

Electrical Safety:



Danger: Danger of electric shock!

- Voltage Check: Ensure the voltage on the appliance's rating label matches your home's voltage. If not, contact customer services and do not use the appliance.

IMPORTANT SAFEGUARDS

- Cord Safety: Keep the cord away from edges and hot surfaces.
- Liquid Safety: Do not immerse the cord, plugs, or appliance in water or other liquids.
- Damaged Cord: Replace or service a damaged cord with a qualified electrician.
- Accessories: Use only manufacturer-recommended accessories to avoid risks.
- Use and store the device only in closed rooms.
- Do not use and store the device in rooms with high humidity.
- If the device falls into water while it is connected to the mains power, pull the mains plug out of the plug socket immediately. Only after this should you retrieve the device from the water. Never attempt to pull it out of the water while it is connected to the mains power! Before using it again, have it checked by the manufacturer, customer service department or an authorised distributor in order to avoid possible hazards.
- Never touch the device and the connecting cable with wet hands when the device is connected to the mains power.



Warning: Risk of fire!

- Do not operate the appliance in the vicinity of combustible materials (e.g. cardboard, paper, plastic) on or in the appliance.
- Do not cover the appliance during operation and keep the ventilation openings clear in order to prevent it from catching fire.
- In the event of a fire: Do not extinguish with water! Smother the flames with a fireproof blanket or a suitable fire extinguisher.



Warning: Danger of injury!

- Keep the packaging material away from children and animals. There is a danger of suffocation.

IMPORTANT SAFEGUARDS

- Make sure that the connecting cable is always kept out of reach of young children and animals. There is a danger of suffocation.
- Hot steam may escape from the appliance during operation and when the drawers are pulled out. You should therefore keep your head and hands out of the danger zone. There is a danger of scalding from heat, hot steam or condensation.
- The appliance must not be moved during operation. There is a danger of burns.



Warning: Risk of damage to material and property

- Make sure that the steam which emerges does not come into direct contact with electrical devices and equipment containing electrical components.
- If a fault occurs during operation, pull out the mains plug. Otherwise always switch off the device first before the mains plug is pulled out.
- Disconnect the appliance from the mains power before a thunderstorm or when power cut.
- Always pull the mains plug and never the mains cable when disconnecting the appliance from the mains power.
- Do not pull or carry the appliance by the connecting cable.
- Protect the device from other heat sources, naked flames, persistent moisture, direct sunlight or impacts.
- Keep the appliance in a dry place at temperatures of between 0 and 40°C.
- Never place objects on the appliance or the connecting cable.
- Use only accessories provided from the manufacturer in order there is no interference that may prevent the appliance from working and to avoid possible damage.
- Do not use metal kitchen utensils or other sharp-edged objects to turn and remove food. They could damage the coating of the drawers and racks.

PRODUCT OVERVIEW

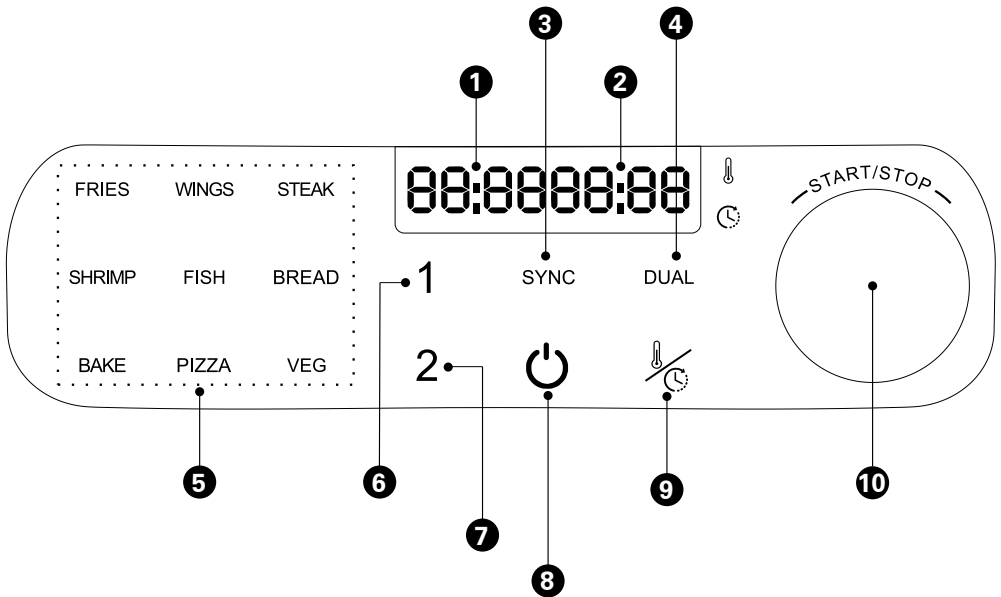
Product Features:

- ❶ Main Body
- ❷ 5.5L Air Fryer Drawer A
- ❸ 5.5L Air Fryer Drawer B
- ❹ Grill Racks
- ❺ Control Panel



Product Specifications:

Power Consumption:	220-240V~ ,50-60Hz
Power:	2460W
Capacity:	11L total capacity (2x 5.5L drawers)
Product Dimensions (cm):	42.8 (H) x 45.8 (W) x 24.3 (L)
Net Weight:	Approx. 8 kg
Cable Length:	Approx. 0.8m (excluding plug)
Material:	Iron, PP, PBT, ABS
Temperature Range:	60-200°C
Time Range:	1-60 minutes



Control Panel Features:

- ❶ Air Fryer Drawer A LED Panel
- ❷ Air Fryer Drawer B LED Panel
- ❸ SYNC Function Key
- ❹ DUAL Function Key
- ❺ Menu Keys;
Fries, Wings, Steak, Shrimp, Fish, Bread, Bake, Pizza & Veg
- ❻ Air Fryer Drawer A (Top Drawer)
- ❼ Air Fryer Drawer B (Top Drawer)
- ❽ Power Switch Key
- ❾ Temp/Time Keys
- ❿ Menu & Start/Stop Knob Key

USING YOUR APPLIANCE

Before Initial Use:

- Wipe down the outside of the appliance with a clean, damp cloth. Clean the drawers and racks with detergent and warm water or in the dishwasher.
- The appliance should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues. To do this, follow the instructions in the manual on how to use your appliance. Allow the air fryer to heat up on the highest temperature setting for approx. 10 minutes without any food in it. Then clean it again.

Functions:

Cooking Zones:

- The appliance has two cooking zones, each capable of running a separate programme. You can adjust the temperature and cooking time for each zone independently.

Cooking Programmes:

- There are 9 available cooking programmes, offering a variety of options for different dishes.

Synchronisation Options:

DUAL Function: Both cooking zones can be synchronised to use the same temperature and cooking time settings.

SYNC Function: Only the end of the cooking time is synchronised, allowing different foods to finish cooking simultaneously.

Independent Operation

- The cooking zones can also be used independently without synchronisation. For smaller portions, a single cooking zone is sufficient.

USING YOUR APPLIANCE

Programmes:

To select a programme, press the respective button. The air fryer has the following programmes:

	Programme:	Temperature (°C):	Cooking Time (min):
	Fries	Default: 200°C (Range: 120-200°C)	Default: 20 min (Range: 1-60 min)
	Wings	Default: 200°C (Range: 120-200°C)	Default: 20 min (Range: 1-60 min)
	Steak	Default: 200°C (Range: 120-200°C)	Default: 13 min (Range: 1-60 min)
	Shrimp	Default: 180°C (Range: 120-200°C)	Default: 10 min (Range: 1-60 min)
	Fish	Default: 180°C (Range: 120-200°C)	Default: 20 min (Range: 1-60 min)
	Bread	Default: 180°C (Range: 120-200°C)	Default: 15 min (Range: 1-60 min)
	Bake	Default: 170°C (Range: 120-200°C)	Default: 15 min (Range: 1-60 min)
	Pizza	Default: 180°C (Range: 120-200°C)	Default: 20 min (Range: 1-60 min)
	Veg	Default: 190°C (Range: 60-200°C)	Default: 10 min (Range: 1-60 min)

USING YOUR APPLIANCE

Standby Mode:

Pressing the Power button activates the control panel. If no operation or button press occurs within 10 minutes, the appliance switches to stand-by mode.

Set-Up and Connection:



Note: Read Important Safeguards section (page. 3) thoroughly before using appliance to avoid hazards.

- Check the appliance and the connecting cable for damage each time before putting it into operation. Use the appliance only if it is undamaged and in working order.
- Never place the device on a soft surface. The ventilation openings on the bottom of the device must not be covered.
- Ensure there is sufficient clear space on all sides of the air fryer. Do not place the appliance below kitchen wall units or similar cupboards. The rising steam could cause damage.
- Only connect the appliance to a plug socket that is properly installed and matches the technical data of the air fryer. The plug socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not use any extension cables.
- Do not connect the appliance along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
- Make sure that the connecting cable does not present a trip hazard. It may not hang down from the surface on which the appliance is placed in order to prevent the appliance from being pulled down.
- Make sure that the connecting cable is not squashed, bent or laid over sharp edges and does not come into contact with hot surfaces.

- Place the appliance on the kitchen unit or another dry, clean, flat and heat resistant work surface. Ensure that there is sufficient clear space on all sides (at least 20 cm space on the sides and 50 cm space above the unit).
- Fully unwind the connecting cable and plug the mains plug into a plug socket.

Using Your Air Fryer:

In general, you can use this air fryer to prepare all dishes that can also be prepared in a conventional fan oven. For optimal results, please refer to the 'Cooking Tips' section of this manual.



Note: Before using your air fryer, please make sure that you follow the below:

1. Prepare the food for cooking.
2. To use the circulating air, insert the grill racks into the drawers. The racks are placed on their silicone feet.
3. Place the food into the drawers, separated by type. If you are cooking a smaller quantity of just one type of food, just one drawer
4. Insert the drawer(s) into the chamber(s).
5. Press the Power button to activate the control panel. The setting mode for cooking zone 1 is called up. (To switch to cooking zone 2, press the button again).
6. Select a programme and if necessary adjust the temperature and cooking time by turning the knob.
7. If only one drawer is being used, continue with step 9. If both drawers have been filled, set the temperature and cooking time for cooking zone 2 in one of the following ways:
 - a. To copy the settings from cooking zone 1 for cooking zone 2, press the DUAL key.

USING YOUR APPLIANCE

- b. Otherwise use the '2' Key to call up the setting mode for cooking zone 2. Then choose a programme and make adjustments if necessary.
8. If different settings have been made for both cooking zones, but the cooking times should end simultaneously, press the SYNC button. Otherwise skip this step.
9. Use the START/STOP key to start the cooking process.



Note: If the SYNC function is activated, the cooking zone with the longest cooking time will begin first. The other cooking zone is only activated, accompanied by a beep, when the remaining cooking times for both zones are the same length. Until this point, "hold" appears on the associated display.

10. Pull out the drawer(s) and place down on a heat-resistant surface. Do not stand on the device!
11. Switch off the appliance using the POWER key and pull the mains plug out of the plug socket.
12. Remove the food from the drawer(s)
13. Allow the drawer and the grill rack to cool down. Then clean them (refer to cleaning and care).

Pausing the Cooking Process:

To pause cooking (e.g., to stir or add ingredients), simply pull out the drawer. The timer stops (for both zones if synchronised) and resumes once the drawer is reinserted.

Manually Stopping a Cooking Zone:

To stop cooking in one zone, select the relevant cooking zone using button 1 or 2, then press the START/STOP knob. "End" will appear on the display for that zone, while the other zone continues cooking.

Preparation Quantity:

As a guide, the following table shows you an overview for various foods:

	Programme:	Specified Quantity Per Portion:
	Fries	125 g
	Potato Wedges	150 - 200 g
	Vegetables	200 g / 1 handful
	Fish	250 g or 6 pieces
	Mini Spring Rolls	160 g or 6 pieces
	Nuggets	120 g or 6 pieces
	Chicken Thighs	370 g or 1-2 pieces
	Chicken Wings	480 g or 6 pieces

CLEANING & CARE

Always disconnect the appliance from the power outlet and allow it to cool down completely before cleaning.



Note: Do not use any sharp or abrasive cleaning agents or cleaning pads to clean the appliance. These may damage the surfaces.

1. Grill racks and drawers are dishwasher safe but can also be cleaned by hand with warm water and detergent. For stubborn dirt, soak in warm soapy water before cleaning.
2. To maintain durability, hand washing is recommended when possible.
3. Wipe the exterior, chambers, and heating elements with a clean, damp cloth. Do not immerse the appliance in water or place it in the dishwasher.
4. Store the appliance in a clean, dry place, out of reach of children and pets, when not in use for extended periods.

TROUBLESHOOTING

If the appliance isn't working properly, try to resolve the issue using the steps below. If the problem persists, contact our customer service for further assistance.



Caution: Do not attempt to repair an electrical device yourself!

The device does not work:

Is the mains plug inserted correctly?

- Ensure the mains plug is securely inserted into the socket.

Is the plug socket working?

- Try a different plug socket to see if the issue persists.

There is no mains voltage:

Is the fuse in the mains connection blown?

- Check and replace the fuse if necessary.

Are the drawers inserted correctly?

- Ensure the drawers are fully inserted into the chamber.

Is the fuse in the fuse box triggered?

- Reset the fuse or check the circuit.

Are too many devices connected to the same circuit?

- Reduce the number of devices connected to the same circuit.

The food has not been cooked evenly:

Is the drawer too full?

- Reduce the amount of food. Fill the drawer no more than 1/3 full.

Are the items of food piled on top of one another?

- Spread the food out and mix it occasionally.

Have different foods with different cooking times or temperatures been prepared in one drawer?

- Separate the foods and spread them across both drawers. Use the SYNC function for even cooking.

Was the set cooking time too short or the temperature too low?

- Increase the cooking time or temperature.

TROUBLESHOOTING

Chips made from fresh potatoes are not crispy:

Do the potatoes contain too much water?

- Cut the potatoes into narrower pieces, dab them dry with kitchen towel, and drizzle with a little cooking oil.

Are the potato pieces crowded together?

- Spread the potato pieces evenly on the rack.

An unpleasant smell or smoke emerges from the device:

Is the device dirty?

- Clean the device according to the "Cleaning & Care" instructions.

Is the device being used for the first time?

- A smell may occur during first use, but it should disappear after several uses.

Is there too much oil or fat?

- Remove excess oil or fat.

Disposal and Recycling Information



Correct Disposal of this Product:

This device is governed by the European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE). Do not dispose of this device as normal domestic waste, but rather in an environmentally friendly manner via an officially approved waste disposal company.

1. Disposal of Items with the Symbol

- Items marked with this symbol should not be disposed of with general household waste.
- Please ensure these items are disposed of separately.

2. Recycling Information

For information on recycling electrical items in the UK, visit:

- www.recycle-more.co.uk
- www.recyclenow.co.uk

For recycling information in Ireland, visit:

- www.weeeireland.ie

3. WEEE Directive

- The WEEE Directive, effective since August 2006, requires the recycling of all electrical items.
- At the end of the appliance's life, please take it to a local Civic Amenity site for proper recycling.



Please dispose of the packaging material in an environmentally friendly manner so that it can be recycled.

Hamilton Beach UK – We're Here to Help!

Thank you for choosing Hamilton Beach. For assistance or support, please contact our dedicated customer service team.

Contact Information:

Phone: 01274 752624 (Mon–Fri, 8:30 AM – 4:30 PM GMT; closed on weekends & UK bank holidays).

Email: customerservice@hamiltonbeach.co.uk

Address:

Hamilton Beach UK
Customer Service Department
Belfry House, Roydsdale Way
Bradford, BD4 6SU, UK

Website:

Visit www.hamiltonbeach.co.uk for product registration, FAQs, and troubleshooting.

Happy with your new product?

We Value Your Feedback!

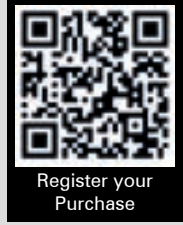
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www.uk.trustpilot.com/review/hamiltonbeach.co.uk



GUARANTEE & SERVICE

Register your purchase*:

Thank you for choosing Hamilton Beach.
Register your appliance to activate the 2-year warranty.



Scan QR code using mobile device

Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

*To make a warranty claim, do not return the appliance to the store.

Warranty Terms:

- This product includes a 2-year warranty. Please read and retain the guarantee information for future reference.
- Registration is required within 30 days of purchase to maintain warranty validity. Late registrations will void the warranty.
- The warranty applies only to products purchased and used in the UK, guaranteeing freedom from material and workmanship defects.

Coverage and Exclusions:

- Covers repair or replacement of defective components. Customers are responsible for return shipping costs. If unavailable, a replacement of equal or greater value will be provided.
- Exclusions: glass, filters, normal wear, improper use, accidents, alterations, abuse, misuse, and non-household use.
- Proof of purchase is required.
- Warranty becomes void if used outside specified voltage or waveform requirements.

This warranty is limited to the original purchase price and excludes claims for incidental or consequential damages. Any implied warranties are disclaimed except as required by law and limited to the 2-year period.

The user manual can also be downloaded from our website.

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Illustrations may differ from actual product. We are consistently striving to improve our products, therefore all specifications contained herein are subject to change without notice.

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