



UNO CHEFFRY

Air Fryer

User Manual

Dear Customer,

We wish you to enjoy your product and thank you for choosing Fakir Hausgeräte which leads the way of innovative technologies. We wish you the best yield from Fakir Uno Chefry product produced with high quality and technology. Therefore, we kindly ask you to read this User Manual carefully before using the product and keep it safe for future reference.

About Using Instructions

These using instructions are intended for the smooth and safe use of the appliance. For your safety and that of others, please read the user manual carefully before using the appliance for the first time. Keep this manual in a safe place for future use.

Meanings of the Symbols

Following symbols will be used throughout the user manual.



WARNING!

This symbol identifies hazards that could result in injury or death.



CAUTION!

This symbol indicates hazards that may lead to damage or malfunction of your product.



NOTE!

It indicates important and useful information in the user manual.

Liability

In case of any damage that may occur as a result of non-compliance with the instructions in this user manual, and the appliance is repaired in a place other than Fakir Authorized Services and used outside its own area, Fakir assumes no liability.

CE Declaration of Conformity

It fulfils the requirements of 2014/30/EU "Electromagnetic Compatibility Directive", 2014/35/EU "Low Voltage Directive". The appliance bears the CE mark on the type label. Fakir reserves the right to change the design and equipment.

Intended Use

Product is designed for household use. It is not suitable for business or industrial use. In case of malfunctions caused by a contrary use, Fakir Authorized Services will provide services outside the scope of warranty.

Unauthorized Use

- In cases of unauthorized use specified below, the appliance may be damaged or cause injuries;
- This appliance should not be used by people who are not mentally stable or who do not have enough information on how to use such appliances. Please do not allow these people to use the appliance.
- The appliance is not a toy. Therefore, please do not allow children to use the appliance and be more careful when using the appliance near children. Keep such materials as plastic bags and cardboards used for packaging away from children. Otherwise, children may harm themselves by swallowing these substances and getting suffocated.

**WARNING!**

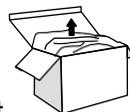
- This appliance can be used by children 8 years of age or older and by persons with a lack of physical, sensory or mental ability or lack of experience and knowledge, in case supervision and information regarding the safe use of the appliance and the dangers that may be experienced are provided.
- Children should not play with this appliance.
- Cleaning and maintenance of the appliance shall not be carried out by children without supervision.
- Keep the packing materials away from the children. Choking risk!
- Children younger than 3 years of age shall be kept away from the appliance if they are not supervised constantly.
- This appliance may be used by persons (including children) with limited physical, sensory or mental capabilities, or with limited experience and/or knowledge, only under the supervision of a person responsible for their safety, or in accordance with the instructions of that person.
- Children shall be supervised to ensure that they do not play with the appliance.
- This appliance shall not be used for play.
- Children older than 3 years and younger than 8 years of age may switch the appliance on and off only if they are under supervision or are informed of the safe use of the appliance and if they understand the hazards that may be caused by the appliance. In this respect, it is a prerequisite for the appliance to be in normal usage position or that it is installed properly.
- Children older than 3 years and younger than 8 years of age should not plug the appliance into the electrical outlet, adjust the appliance and perform any cleaning or maintenance operations.
- The appliance shall not be used without supervision.

Safety Is Important

- For your safety and that of others, please read the user manual carefully before using the appliance for the first time. Keep this manual in a safe place for future use.
- When using an electrical appliance, the following precautions should always be taken. In order to prevent fire, electric shock, and personal injuries;
- Before using the appliance, make sure your mains voltage is in compliance with the appliance voltage.

Unpacking

Before the first use, take the appliance and accessories out of the box, check them for damage and malfunctions. If there is any malfunction or damage to the appliance, do not use it and contact Fakir Authorized Service.



Repair works shall only be undertaken by an authorized Fakir service.

Repairs which are performed improperly, or by unauthorized personnel may pose harm to the user.



WARNING!

Never use a defective appliance.



NOTE!

Keep the packaging for the possibility of future transports.



WARNING!

Keep this user manual for future use.

Safety Warnings

The following simple safety precautions must always be taken when using an electrical appliance:

- To use your appliance carefully, be sure to read the user manual and read the assembly section before using your appliance.
- Keep this user manual for future use.
- Ensure that your mains voltage match the appliance voltage by checking the type label.
- Never use any appliance accessories or parts that are not recommended by Fakir.
- If different accessories or parts are used that are not recommended by your manufacturer, your warranty will be void.
- Before first use, check the appliance for damages and defects. If there is any malfunction or damage to the appliance, do not use it and contact Fakir Authorized Service.
- If the cable, plug or another part of the appliance is damaged, do not use it.
- If the cable, plug or parts of the appliance is/are damaged, in order to avoid any danger, it/they must be replaced by a Fakir Authorized Service.
- Before using your appliance for the first time, please wash the parts that will come into contact with food.
- Unplug your appliance from the wall outlet after using it.
- Prevent children or people with disabilities from accessing the appliance. Do not allow them to use the appliance without your supervision.
- Before installing and disconnecting accessories from your appliance or cleaning your appliance, be sure to turn your appliance off.
- Never immerse the body of your appliance in water or any liquid, or rinse your appliance under water.
- Use only a damp cloth to clean the main body of your appliance.
- Unplug your appliance immediately after you have finished using it.
- Use your appliance on a flat, clean and dry surface.
- Any intervention other than ordinary cleaning and maintenance by

the customer must be carried out by a Fakir Authorized Service.

- Do not allow the power cord to hang out in locations that the children may reach.
- The appliance or electrical cord should never be near or in contact with a heat source and should be kept away from sharp edges.
- Do not attempt to remove any part of the appliance or place a metal object in the appliance.
- Do not close the fan outlets on the back surface.
- Never touch the inside of the appliance during operation. Hot surfaces can cause damage. Burning Hazard!
- Allow 30 minutes for the appliance to cool down before touching or cleaning.
- Do not put anything on the appliance during operation.
- The appliance is suitable for keeping foodstuffs warm and frying them. Do not use for the processing of other objects or substances.
- Never operate the appliance without placing its chambers.
- Never place the appliance inside a heated oven.
- Do not fill the chamber with oil and water. Filling the chamber with oil can cause a fire hazard.
- When using the appliance, the body, pot and metal parts heat up. Use oven gloves.
- Hot steam is generated during cooking on the appliance, do not lean over the appliance.
- Do not cover, conceal, wrap the appliance while it is working.
- Do not expose the appliance to direct sunlight.
- In case of any malfunction, unplug immediately and contact Fakir Technical Service.
- After the appliance is fully cooled, move and clean it.
- Remove the labels on the appliance before using it.
- The appliance must be cleaned after each use.
- Open the lid of the appliance in a controlled way. Burning hazard!



CAUTION!

Please carefully read the safety rules and operation instructions in the user manual. Keep this user manual for future use.



WARNING!

Keep the appliance away from any heat source and direct sunlight. High temperature can damage the appliance.

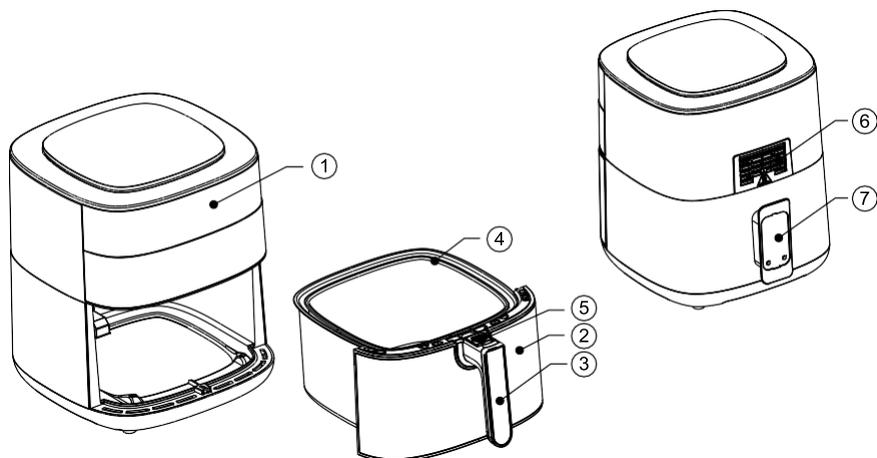
Box Contents

- Appliance
- User Manual

Technical Specifications

- Power: 1750 W
- Chamber capacity: 5 L
- Voltage: 220-240 V~
- Frequency: 50/60 Hz

Introducing the Appliance



1. Digital screen
2. Chamber
3. Chamber handle
4. Inner basket
5. Inner basket removing lock
6. Air outlet
7. Cable bundler

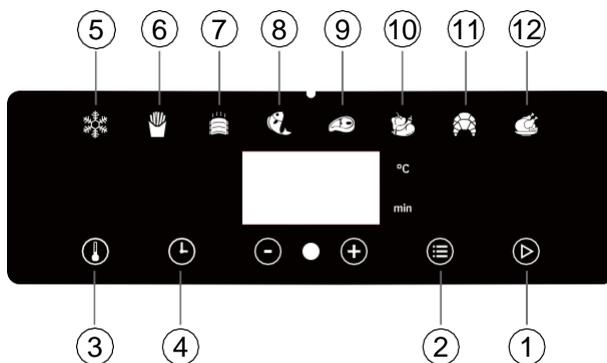
Automatic Cooking Modes

- Defrost
- Potato cooking
- Bone-in meat cooking
- Fish cooking
- Meat cooking
- Vegetable cooking
- Baking
- Chicken cooking

Functional Modes

- Starting/stopping cooking
- Menu selection button
- Temperature setting
- Time setting
- Time and temperature increasing/decreasing button

Control Panel



Function and Description of Functional Keys

1. Cooking Start/Pause Key

Used to start or stop the selected menu. The selected menu is deleted in case of pressing the button for 0.5 second.

2. Menu selection button

Enables to move between menus upon each press on the button.

3. Temperature Setting

Selected to manually set the cooking temperature. Press '⊕' and '⊖' to perform the desired setting.

4. Time Setting

Selected to manually perform the time setting. Press '⊕' and '⊖' to perform the desired setting.

Function and Description of Cooking Keys

5. Selected to defrost the frozen foods.
6. Selected to cook potatoes.
7. Selected to cook bone-in meats. (Lamb shanks etc.)
8. Selected to cook fish.
9. Selected to cook meat.
10. Selected to cook vegetables.
11. It is selected for cooking Pastry foods.
12. Selected to cook chicken.

Initial Instructions for Use

- Remove all packaging materials.
- Remove all labels from the appliance.
- Place the appliance on a flat, stable, heat-resistant working surface away from splashes.
- Thoroughly clean the chamber and removable basket with hot water, a little dish-washing liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a damp cloth. The product works by producing hot air. Do not fill the chamber with oil or cooking oil.

Instructions for Use of the Appliance

1. Press on the menu selection button
2. Select the desired menu.
3. Press the **“temperature setting”** button to manually set the temperature and then, perform the desired setting by pressing ‘⊕’, ‘⊖’ keys.
4. Press the **“time setting”** button to manually set the time and then, perform the desired setting by pressing ‘⊕’, ‘⊖’ keys.
5. Press the cooking **“start/pause”** button and start the process. Use the same button to hold the transaction.
6. Press the same button for 1 second to finish the cooking process.

Note 1: ‘ _ _ _ ’ will appear on the display in case of a long inactivity of the device. Press the menu button twice to perform the selection again.



NOTE!

Each cooking program has its own set time and temperature. You can change the time and degree settings of the optionally selected menus.



WARNING!

While the device is in operation, a memory function is necessary for power cut-offs and the process continues in the same manner as prior to the malfunction, when the power comes back in 5 minutes.



NOTE!

When mixing the dish, use a heat-resistant wooden spoon in the chamber. Otherwise you may damage the coating of the chamber.



NOTE!

Cooking degrees and times of food differ according to their type, quantity, thickness, seasonality and cutting form. You need to manually adjust the automatically given time and temperature settings according to the foods to be cooked.

Table of Cooking Programs (Factory settings)

Function	Function Details	Degree Range	Time Range	Recommendation
	Press the corresponding key. In setting mode, the temperature is set to 70 °C and the time is set to 6 minutes by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the frying process is finished.	6 min. 70 °C	1-60 min.	Frozen semi-processed foods (meatball, pizza, fried chicken, fried pork chop, chicken wing etc.)
	Press the corresponding key. In setting mode, the temperature is 200 °C by default and the default time is 15 minutes. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the frying process is finished.	15 min. 200 °C	1-60 min.	It is recommended to use ½ tablespoon of oil. It is recommended to keep raw potatoes in water for 30 minutes.
	Press the corresponding key. In setting mode, the temperature is 180 °C by default and the default time is 16 minutes. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the frying process is finished.	16 min. 180 °C	1-60 min.	16 min. cooking time determined automatically is for sealing the meat. After completing the sealing process, it is recommended to perform a time setting based on the food amount and thickness.
	Press the corresponding key. In setting mode, the temperature is set to 180 °C and the time is set to 10 minutes by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the frying process is finished.	10 min. 180 °C	1-60 min.	
	Press the corresponding key. In setting mode, the temperature is set to 200 °C and the time is set to 17 minutes by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the frying process is finished.	17 min. 200 °C	1-60 min.	
	Press the corresponding key. In setting mode, the temperature is set to 180 °C and the time is set to 12 minutes by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the drying process is finished.	12 min. 180 °C	1-60 min.	
	Press the corresponding key. In setting mode, the temperature is set to 165 °C and the time is set to 25 minutes by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the drying process is finished.	25 min. 165 °C	1-60 min.	It is recommended to be used with a cooking bowl for 1-60 min.
	Press the corresponding key. In setting mode, the temperature is set to 180 °C and the time is set to 16 hours by default. Press the start/pause button to start the countdown. The operating mode starts. After the operation is completed, the temperature module shows "END" and the drying process is finished.	16 min. 180 °C	1-60 min.	

Storage

If you do not plan to use the appliance for a long period, store it in a cool and dry place. Ensure that the appliance is unplugged, it is cooled down and its parts are completely dry. By unplugging the appliance's cable you can keep it with its accessories inside the appliance. Ensure that the appliance is kept out of reach of children.

Troubleshooting

Before you call Customer Service, check whether you can correct the problem/ fault yourself. For this purpose, please see the "TROUBLESHOOTING" section. If you cannot resolve the problem/error, please call Fakir Customer Service. Before calling please make ready the model name and product serial number. You can find this information on the TYPE LABEL of your product.

Problem	Possible Cause	Solution
Chefry does not work.	Appliance is unplugged.	Plug Chefry in.
	Cooking timer does not appear.	
Unable to cook ingredients in Chefry.	Basket is overloaded.	Put ingredients in smaller amounts in the basket to fry ingredients homogeneously. Do not exceed the maximum limit.
	Temperature is too low.	Increase the heat by using the temperature setting.
Unable to fry ingredients homogeneously.	Certain types of ingredients need to be shaken in half of the cooking time.	Ingredients that overlap or get on top of each other, such as french fries, need to be stirred in the middle of cooking time.
Unable to achieve crispy fried snacks after frying in Chefry.	The type of snack used will be prepared in a traditional fryer.	For a more crunchy result, use an oven-baked snack or gently apply oil over the snack.
Unable to seat the basket properly in the device.	Basket is overloaded.	Do not load the basket over "MAX" indicator.
Chefry outlets white smoke.	You are preparing oily ingredients. There is residual oil in the pans left from the previous use.	When oily materials are fried in Chefry, a significant amount of oil leaks in the pan, causing a white smoke and also causing the pan to overheat. This does not affect Chefry or the final result.
Chefry does not fry potatoes homogeneously.	Use of improper type of potatoes	Be sure to use fresh potatoes and to keep stable during frying.
	Unable to rinse potato sticks properly.	Keep the potato sticks in water for 30 minutes before cooking to remove the starch on them.
French fries are not crispy upon taking them out of Chefry.	Crispness of french fries depends on oil and water amount in french fries.	Be sure that potato sticks are completely dry before adding oil.
		Chop potato sticks smaller so as to achieve a crispier result.
		Add more oil so as to achieve a crispier result.

Recycling

If the service life of the appliance expires, cut the power cable and make the appliance unusable. According to the applicable laws in your country, throw the appliance into the waste bins identified specially for such appliances.



Electrical waste should not be disposed of with regular waste. Throw the appliance into waste bins designated for electrical waste. The packaging elements of the appliance are made of recyclable materials. Throw them into suitable recycling bins.



The appliance complies with 2012/19/EU WEEE directives.

Shipping

Carry the appliance in its original package or a good, well-padded package to prevent damage to the appliance.



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