

# andrew James

## 3.2L Digital Air Fryer



Pour la version française veuillez consulter notre site de web  
[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Die deutsche Version finden Sie auf unsere Webseite  
[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Please read the manual fully before using the appliance and keep the  
manual safe for future reference.



@andrewjamesltd

## **Standardised Safety Instructions for Electrical Products**

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

- 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 old.
- Always ensure the voltage on

the rating label corresponds to the voltage in your home.

- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take

the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the appliance, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the plug or appliance with wet hands.
- Never leave this appliance unattended when in operation.

**Appliance Specific Safety Instructions**

- Keep all ingredients in the fryer basket below the Max level indication to prevent any contact between the ingredients and the heating element.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Do not fill the fryer drawer with oil as this may cause a fire hazard.
- In the event of an oil fire, do not try to extinguish the flames using water. Unplug the appliance, ensure the fryer drawer is closed, if it is safe do to so, and smother the appliance with a damp cloth. Seek assistance, do not attempt to move the appliance
- Keep this product away from any water. Do not immerse the appliance in water.
- Do not touch the inside of the appliance when it is in operation or when it is finished as surfaces will be hot.
- Do not exceed the fryer basket maximum weight 3Kg
- During use, external surfaces and the air around the appliance will become hot. Do not place the product on or near flammable surfaces. Leave a minimum of 30cm space on all sides to allow for adequate air circulation.
- Do not move the appliance when it is full of food.
- Never use the appliance without the fry basket and fryer drawer fitted.
- When the fryer drawer is removed the appliance will continue to operate. Switch the Timer to zero when removing the fry drawer to stop the appliance.

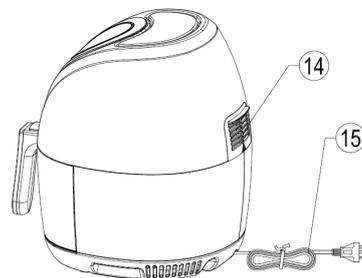
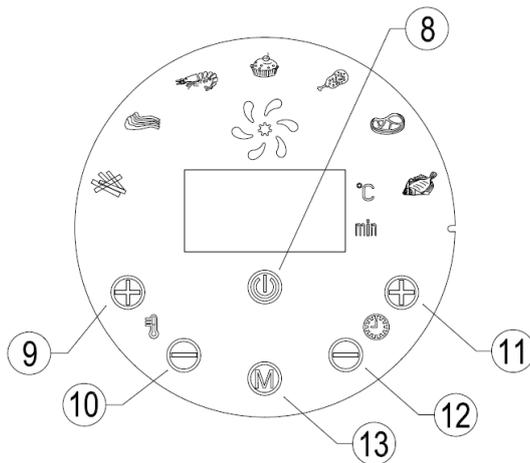
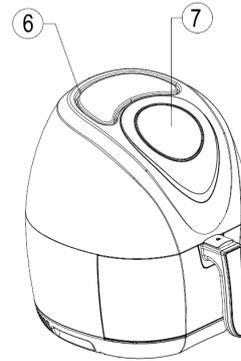
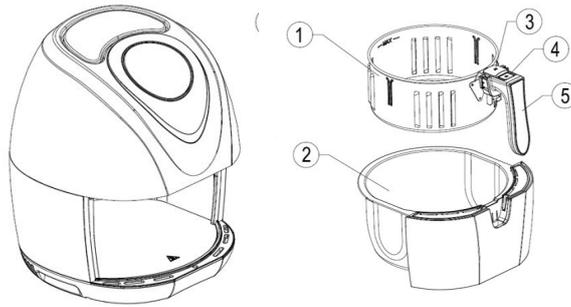
- The appliance is not intended to be operated by an external timer or separate remote-control device.
  - During operation, hot air and steam is released. Keep your hands and face at a safe distance from air outlet opening and when removing the fryer basket from the appliance.
  - This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Thoroughly clean the fry basket and the fry drawer with hot water, a non-abrasive sponge and washing up liquid.
  - Wipe the inside and outside of the appliance with a moist cloth.
  - Use the appliance on a flat, stable and heat resistant surface.

**Before First Use**

- Remove all packaging materials from the product.
- Remove any stickers or labels from the

**Product Features**

1. Fry basket
2. Fry drawer
3. Protective cover
4. Push-release button
5. Handle bar
6. Air inlet
7. Control panel
8. ON / OFF button
9. Temperature increase button
10. Temperature decrease button
11. Time increase button
12. Time decrease button
13. Mode selection button
14. Air outlet
15. Power Cable



## Using The Appliance

This healthy electric air fryer can be used to prepare a large range of ingredients. Use the recipes included in this manual to use the appliance to its full potential.

1. Connect the mains plug to an earthed wall socket. The Appliance should make a beep noise. The display will show and the background light will switch on.
2. Carefully pull the pot out of the fryer and add the ingredients into the basket. Do not fill the basket over the amount indicated. Slide the pot back into the fryer.
3. To switch the appliance on, press down on the ON / OFF button (8). To reach your desired cooking temperature press the + and - buttons (9 & 10) until you reach the desired temperature.
4. To increase or decrease the cooking time, press the + and - buttons (11 & 12) until you reach the desired time. Press the ON / OFF button to begin cooking. Alternatively, press M to scroll through a list of pre-set cooking functions, which will be illuminated on the black bar above the main display.
5. After the cooking starts, you will see the heating symbol and the fan symbol. To change the time or temperature during cooking, press the + and - controls to select time or temp.
6. To stop the process during cooking, press the ON / OFF button twice.
7. When cooking has finished, the machine will beep four times and 00 will show. The machine will continue to run for 10 seconds after the beep's end. This means the fryer has stopped heating, and the fan will begin to cool for one minute.
8. A beep sound will indicate the end of the cooling period.
9. Add three minutes to the overall preparation time when the appliance is cold or you can let the appliance pre-heat without any ingredients for around four minutes.
10. Some ingredients require shaking halfway through their cooking time. If that's the case, pull the fry drawer (2) out of the Appliance by the handle and shake and turn the ingredients using a fork or tongs.  
**Please note:** Do not press the basket release button (3) during shaking or turning over the ingredients.
11. When cooking has finished, pull the fry drawer (2) out and place it on a heat resistant surface, lift the Fry Basket (1) out of the pot and remove the food using a fork or tongs.

### Auto Cooking Modes

Type	Temp (°C)	Time (min)	Remark
Frozen Fries	200°C	20	Stop automatically after 20min
Bacon	180°C	15	Stop automatically after 15min
Shrimp	160°C	20	Stop automatically after 12min
Cupcakes	160°C	40	Stop automatically after 40min
Chicken	180°C	25	Stop automatically after 25min
Steak	180°C	20	Stop automatically after 20min
Fish	160°C	20	Stop automatically after 20min

### Tips for cooking

1. Smaller ingredients require shorter cooking time than larger ingredients.
2. Do not cook greasy foods like sausages in the appliance.
3. You can use the appliance to reheat ingredients. To do this, set the time to up to 10 minutes at 150°C.

### Typical Cooking Times

Type	Min to Max (grams)	Time (min)	Temp (°C)	Remark
Frozen chips	200-500	12-20	200	Shake
Home-made chips	200-500	18-30	180	Add 1/2 spoon of oil, Shake
Bread crumbed cheese snacks	200-300	8-15	190	
Chicken Nuggets	100-500	10-15	200	
Fillet of Chicken	100-500	18-25	200	Turn over if needed
Drumsticks	100-500	20-25	180	Turn over if needed
Steak	100-500	8-15	180	Turn over if needed
Pork chops	100-500	10-20	180	Turn over if needed
Hamburger	100-500	7-14	180	Add 1/2 spoon of oil
Frozen fish fingers	100-400	6-12	200	Add 1/2 spoon of oil
Cup cake	5 units	15-18	200	

### Recipes

#### Roast potatoes

#### Ingredients

- Potatoes
- 1 tbsp oil

#### Method

1. Peel and chop the potatoes into quarters.
2. Put the potatoes into a bowl and pour over 1 tbsp. of oil. Shake until all of the potatoes have a light coating.
3. Place the potatoes into the Appliance basket and slide the basket in.
4. Press the ON / OFF button (8).
5. The temperature should be pre-set to 180°C.
6. Press the + button (9) to set the time to 35 minutes.
7. Press the ON / OFF button (8) to start cooking.
8. Shake half way through cooking and remove when golden and crispy.

### **Chicken Thighs and Drumsticks**

#### **Ingredients**

- 6 chicken thighs or drumsticks
- 2 tbsp. Chinese 5 spice
- 1 tsp cayenne pepper
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp garlic salt
- 1 tbsp. oil

#### **Method**

1. Mix together all of the dry spices in a bowl.
2. Rub the chicken thighs / drumstick with oil.
3. Sprinkle Chinese spice rub all over the chicken and rub in, to ensure the chicken is fully coated.
4. Place the chicken into the Appliance basket and slide the basket in.
5. Press the ON / OFF button (8).
6. Press the M button (13) and until the drumstick (mode 5) is selected.
7. Press the ON / OFF button (8) to begin cooking.

### **Chocolate Box**

#### **Ingredients**

- Pre-rolled puff pastry sheet
- Chocolate spread

- 1 egg
- Demerara sugar
- Crushed Hazelnuts

#### **Method**

1. Line the Appliance basket with greaseproof paper.
2. Cut the pastry into 2-3in squares.
3. Place one tablespoon of chocolate spread into the centre of a pastry square.
4. Sprinkle some crushed hazelnuts on top of the chocolate spread.
5. Beat an egg in a small bowl. Brush a little egg around the edge of the pastry square.
6. Place another square of pastry on top, pressing around the sides to make a seal.
7. Brush the top of the pastry with egg, and sprinkle with some Demerara sugar.
8. Place onto greaseproof paper in the Appliance basket. Allow some space between each pastry square. Slide the basket in.
9. Press the ON / OFF button (8).
10. Press + button (9) on the temperate to 190°C.
11. Press - button (11) on the time to 12 minutes

12. Press the ON / OFF button (8) to begin cooking.

13. Cook for 12-15 minutes until the pastry is puffed up and golden in colour.

14. Remove and allow to cool slightly before serving.

### **Roasted Vegetables**

#### **Ingredients**

- Courgette
- Peppers, mixed colours
- Aubergine
- Sweet potato
- Butternut squash
- Spray oil
- Dried mixed herbs

#### **Method**

1. Peel and chop vegetables into chunks.
2. Spray with oil until all vegetables are coated.
3. Sprinkle with mixed herbs.
4. Place into the appliance basket and slide the basket in.
5. Press the ON / OFF button (8).
6. Press + button (9) on the temperate to 180°C.
7. Press + button (11) on the time to 15 - 20 minutes.
8. Press the ON / OFF button (8) to begin

cooking.

### **Tuna Fishcakes**

#### **Ingredients**

- 2 medium potatoes, peeled and cooked
- 1 tin of tuna
- Lemon juice, to taste
- 2 spring onions, chopped
- 2 tbsp. mayonnaise
- 2 tbsp. tomato ketchup
- Black pepper, to taste
- 1/2 packet of cream crackers, crushed
- 1 egg

#### **Method**

1. Mash the cooked potatoes, then gently mix through tuna, spring onions, mayonnaise and tomato ketchup.
2. Taste the mix then add lemon juice and black pepper as required.
3. Beat an egg and place into a shallow dish.
4. Place crushed crackers into a shallow dish, also.
5. Form patties with the tuna mix, then dip into the beaten egg, turning until the fishcake is coated.
6. Dip the fishcake into the crushed crackers and turn until coated.

7. Repeat until all fishcakes are ready
8. Place fishcakes into the Appliance basket. Do not stack on top of each other. Slide the basket in.
9. Press the ON / OFF button (8).
10. The temperature should be pre-set to 180°C.
11. The time should be pre-set to 15 minutes.
12. Press the ON / OFF button (8) to begin cooking.
13. Remove when golden and crispy and serve.

#### **Asparagus Wrapped In Bacon**

##### **Ingredients**

- 12 asparagus spears
- 12 rashers of streaky bacon

##### **Method**

1. Starting below the tip, wrap asparagus spear in 1 rasher of bacon. Continue to wrap until all are complete.
2. Place the asparagus into the Appliance basket and slide the basket in.
3. Press the ON / OFF button (8).
4. Press + button (9) on the temperate to 190°C.
5. Press - button (12) on the time to 10 minutes.
6. Press the ON / OFF button (8) to begin

cooking.

7. Cook for 8-10 minutes until the bacon is crispy.
8. Remove and serve with soft set poached eggs.

#### **Pork & Stuffing Chops**

##### **Ingredients**

- 2 Pork chops
- ½ onion, chopped
- 30g dried cranberries
- 1 garlic clove, crushed
- 50g dried stuffing mix
- ½ tsp butter
- 3 tbsps. hot water

##### **Method**

1. Melt butter in a frying pan. Add onion and garlic. Cook on low until they are soft and translucent.
2. Mix the stuffing mix with hot water. Add onion and garlic mix with stuffing and cranberries. Mix together until all combined.
3. Slice through the centre of the pork chop, creating a pocket.
4. Stuff the pork chop with the cranberry stuffing.
5. Place the pork chops into the Appliance basket and slide the basket in.
6. Press the ON / OFF button (8).

7. The temperature should be pre-set to 180°C.
8. Press + button (11) on the time to 20 minutes.
9. Press the ON / OFF button (8) to begin cooking.
10. Cook for 18-22 minutes, until cooked throughout.
9. Take the tray out, flip the salmon over and brush the other side with BBQ sauce.
10. Cook it for 5 minutes at 180°C.
11. During the last minute, take the tray out and brush the fish with BBQ sauce.

### **BBQ Salmon Fillets**

#### **Ingredients**

- 1 salmon fillet
- 100ml BBQ sauce
- Salt and pepper
- Olive oil

#### **Method**

1. Brush the salmon with olive oil.
2. Sprinkle the salmon with salt and pepper.
3. Place the salmon into the appliance basket and brush with BBQ sauce.
4. Place the basket into the appliance.
5. Press the ON / OFF button (8).
6. The temperature should be pre-set to 180°C.
7. Press the - button (12) on the time to 3 minutes.
8. Press the ON / OFF button (8) to begin cooking.

### **Banana Caramel Cupcakes**

#### **Ingredients**

- 225g self raising flour
- 150g baking margarine
- 2 large eggs
- 100ml natural yogurt
- 175g light brown sugar
- 3 overripe bananas
- 100g caramel (tinned)

#### **Method**

1. Line individual muffin / pudding tins with paper cases.
2. Mix together eggs, margarine, yogurt and sugar until smooth.
3. Mash the bananas and add to the mix.
4. Sieve in flour and mix until all combined.
5. Divide mixture between 12 paper cases. Swirl in a teaspoon of caramel.
6. Place tins into the Appliance basket and slide the basket in.
7. Press the M button (13) and until the

cupcake (mode 4) is selected.

8. Cook until a cake tester inserted into the muffin comes out clean.
9. Cook in batches until all muffins are cooked.

### **Coconut Chili Lime Crispy Chicken**

#### **Ingredients**

- 2 chicken breasts
- 2 lemons, juiced
- 1tsp chili flakes, or to taste
- 4 Kaffir lime leaves
- Salt and pepper to taste
- 2 slices of bread
- 100g desiccated coconut
- 1 egg

#### **Method**

1. Cut the chicken breast into long, thick slices and marinate it with salt, pepper, lemon juice, chili flakes and Kaffir lime leaves for 30-45 minutes.
2. Break one egg into a separate bowl and add a pinch of salt.
3. Dip the chicken strips into the egg and roll it in a breadcrumb and coconut mix.
4. Brush each strip with some oil and put them in the basket.
5. Press the ON / OFF button (8).
6. The temperature should be pre-set to

180°C.

7. The time should be pre-set to 15 minutes.
8. Press the ON / OFF button (8) to begin cooking.
9. Remove when golden and crispy and serve.

#### **Care & Cleaning**

1. Clean the appliance after every use. The pot, basket and grill net (optional) must not be cleaned using abrasive cleaning materials.
2. Wipe the outside of the appliance with a moist cloth. Clean the pot and basket with hot water, washing up liquid and non-abrasive materials.
3. You can use degreasing liquid to remove any remaining dirt. The fryer basket can be cleaned in the dishwasher.
4. Clean the heating element with a cleaning brush to remove food residue.

#### **UK and EU Guarantee**

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intend-

ed, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to:

**[www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)**

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30

days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made

by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

#### **Electrical Information**

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

**WARNING!** This product must be connected to an earthed electrical power supply. The green/yellow conductor in the supply cord must be connected to the Earth terminal in the plug. The power supply must have an Earth connection.

Precautions should be followed for safe cable management and connection to the power supply.

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal "L" in the new plug.
- Connect the blue lead to the neutral "N" terminal.

- Connect the green/yellow lead to the earth "E" terminal.

Recommended fuse: 13A.

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

#### **Disposal of The Appliance**

#### **Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling**



#### **Disposal of Electrical and Electronic Waste**

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

#### **Contact Details**

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