

**DANGER**

Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap. Avoid any liquid enter the appliance to prevent electric shock or short-circuit. Keep all ingredients in the basket or prevent any contact from heating elements. Do not cover the air inlet and the air outlet when the appliance is working. Fill the pan with oil may cause a fire hazard. Don't touch the inside of the appliance while it is operating.

**CAUTION**

Ensure the appliance is placed on a horizontal, even and stable surface. This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused. Always unplug the appliance while not using. The appliance needs approximately 60 minutes to cool down for handle or cleaning safely.

**STORAGE**

Unplug the appliance and let it cool down. Make sure all parts are clean and dry before storage.

**ENVIRONMENT**

Do not throw away the appliance with the normal household waste when it is exhausted, hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

**WARRANTY:** To validate the warranty on this product. Please visit our website and click on the warranty button and enter your details [www.streetwizeaccessories.com](http://www.streetwizeaccessories.com)

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# Low Wattage Air Fryer

LW611

**INTRODUCTION:**

This low wattage air fryer provides an easy and healthy way of preparing your favourite ingredients. By using rapid hot air circulation and a top grill, it is able to make numerous dishes. The best part is that the hot air fryer heats food from all directions and most of the ingredients do not need any oil.

**TECHNICAL SPECIFICATION:**

|                                  |                  |
|----------------------------------|------------------|
| <b>Voltage</b>                   | 220-240V 50/60Hz |
| <b>Wattage</b>                   | 900W             |
| <b>Capacity of basket</b>        | 1.5L             |
| <b>Temperature (adjustable):</b> | 80°C-200°C       |
| <b>Timer</b>                     | 0-30min          |

**WARNING**

Check if the voltage indicated on the appliance fits the local mains voltage. Do not use the appliance if there is any damage on plug, mains cord or other parts. Do not go to any unauthorized person to replace or fix damaged main cord. Keep the mains cord away from hot surfaces. Do not plug in the appliance or operate the control panel with wet hands. Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance. Do not use the appliance for any other purpose than described in this manual. Do not let the appliance operate unattended. During hot air frying, hot steam is released through the air outlet openings, keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance. Surfaces may become hot during use (Fig. 2). Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Please read and keep these instructions carefully before operating this Mini Air Fryer.

## PRODUCT DESCRIPTION

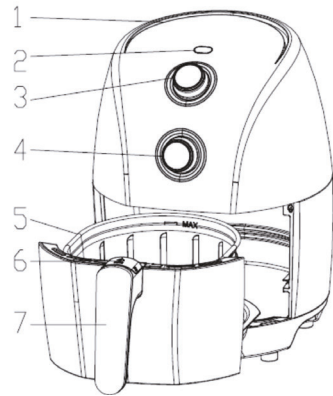


Fig. 1

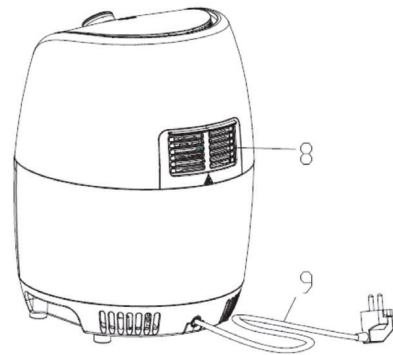


Fig. 2

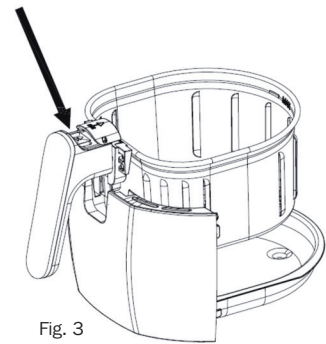


Fig. 3

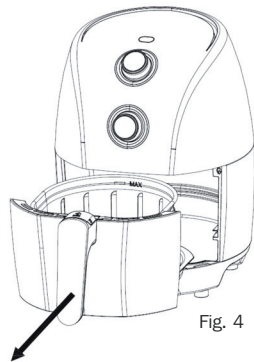


Fig. 4

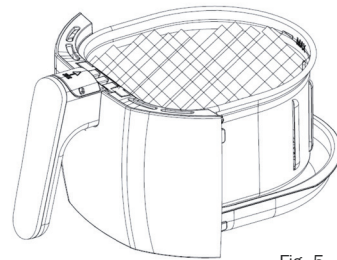


Fig. 5

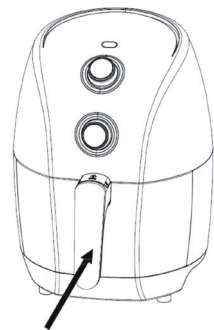


Fig. 6

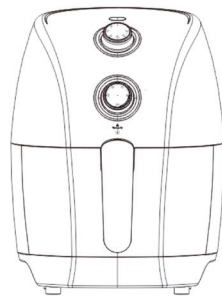


Fig. 7

1. Upper housing
2. Power light
3. Time knob
4. Temperature control knob
5. Basket
6. Basket release button
7. Basket handle
8. Air outlet openings
9. Power cord

## IMPORTANT

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

1. Read and keep all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
5. Unplug when not in use and before cleaning. Allow to cool before adding or removing parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
7. Use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance can be used by 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.
15. Keep the appliance and its cord out of reach of children.
16. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

### TROUBLESHOOTING:

| PROBLEM   | POSSIBLE CAUSE   | SOLUTION  |
|---|--|---|
| Air fryer does not work.  | The appliance is not plugged in.   | Put the mains plug in an earthed wall socket.   |
|   | You have not set the timer.  | Turn the timer knob to the required preparation time to switch on the appliance.  |
| Ingredients fried with air fryer not done.                      | Too many ingredients in the basket.  | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.  |
|   | The set temperature is too low.  | Turn the temperature control knob to the required setting (see 'Using the appliance' section).  |
|   | The preparation time is too short.   | Turn the temperature control knob to the required setting (see 'Using the appliance' section).  |
| Ingredients are fried unevenly.                                 | Certain ingredients need to be shaken halfway through the preparation time.      | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See 'Using the appliance' section.   |
| Fried snacks are not crispy when they come out of the fryer.    | You used a type of snack not meant to be prepared in a traditional deep fryer.   | Use oven snacks or lightly brush some oil onto the snacks for a crispier result.  |
| I cannot slide the pan into the appliance properly.             | There are too much ingredients in the basket.                                    | Do not fill the basket beyond the MAX indication.   |
|   | The basket is not placed in the pan correctly.                                   | Push the basket down into the pan until you hear a click.   |
| White smoke comes out of the appliance.                         | You are preparing greasy ingredients.  | When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result. |
|   | The pan still contains grease residues from previous use.                        | White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.   |
| Fresh fries are not crispy when they come out of the air fryer. | You did not use the right potato type.   | Use fresh potatoes and make sure they stay firm during frying.  |
|   | You did not rinse the potato sticks properly before you fried them.              | Rinse the potato sticks properly to remove starch.  |
| Fresh fries are not crispy when they come out of the air fryer. | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil.  |
|   |  | Cut the potato sticks smaller for a crispier result.  |
|   |  | Add slightly more oil for a crispier result.  |

### BEFORE FIRST USE:

Remove all packaging materials. Remove any stickers or labels from the appliance. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge. Wipe inside and outside of the appliance with a moist cloth. This is an oil-free fryer that works on hot air. **Do not fill the pan with oil or frying fat.**

### PREPARING FOR USE

- Place the appliance on a stable, heat-resistant, horizontal and even surface.
  - Place the basket in the pan (Fig.3).
- Do not fill the pan with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.**

### USING THE APPLIANCE

The mini air fryer can prepare a large range of food oil-free.

### HOT AIR FRYING

- Connect the mains plug into an earthed wall socket.
  - Carefully pull the pan out of the mini air fryer (Fig.4)
  - Put the food in the basket. (Fig.5)
  - Slide the pan back into the mini air fryer (Fig 6) Noting to carefully align with the guides in the body of the fryer.
- Never use the pan without the basket in it. CAUTION: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.**
- Determine the required preparation time for the ingredient ( see section 'Settings' in this chapter).
  - To switch on the appliance, turn the timer knob to the required preparation time (Fig.7) POWER LIGHT it will light, fan will start.
  - Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (Fig.7).

### Add 3 minutes to the preparation time when the appliance is cold.

*Note: If you want, you can also let the appliance preheat without any food inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.*

- The timer starts counting down the set preparation time.
  - During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
  - Excess oil from the food is collected on the bottom of the pan.
- Some food require shaking halfway through the preparation time. To shake the food, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer.

### Caution: Do not press the button the handle during shaking. (Fig.3)

- When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a the trial framework.

*Note: You can also switch off the appliance manually. To do this, turn the time control knob to 0.*

- Check if the food are ready. If food is not ready yet, simply slide the pan back into the appliance and set the time to a few extra minutes.

**11.** To remove food (e.g. fries), pull the pan out of the mini air fryer and place it on trial framework, and press the basket release button and lift the basket out of the pan.

**Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the food. The pan and the food are hot and hot fryer. Depending on the type of the food in the mini air fryer, steam may escape from the pan.**

**12.** Empty the basket into a bowl or onto a plate.

*Tip: To remove large or fragile food, lift the food out of the basket by a pair of tongs.*

**13.** When a batch of food is ready, the mini air fryer is instantly ready for preparing another batch.

## SETTINGS

This table below will help you to select the basic settings for the food. Because the Rapid Air technology instantly reheats the air inside the appliance instantly. Pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

*Note: Keep in mind that these settings are indications. As food differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your food.*

## Tips

- Smaller food usually require a slightly shorter preparation time than larger food.
- A larger amount of food only requires a slightly longer preparation time, a smaller amount of food only requires a slightly shorter preparation time.
- Shaking smaller food halfway through the preparation time optimizes the end result and can help prevent unevenly fried food.
- Add some oil to fresh potatoes for a crispy result. Fry your food in the mini air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy food such as sausages in the mini air fryer .
- Snacks that can be prepared in a oven can also be prepared in the mini air fryer
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the mini air fryer basket if you want to bake a cake or quiche or if you want to fry fragile food or filled food.
- You can also use the mini air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

|                                    | Min-max amount (g) | Time (min) | Temp(°C) | Shake | Extra info.              |
|------------------------------------|--------------------|------------|----------|-------|--------------------------|
| <b>Potato fries</b>                |                    |            |          |       |                          |
| Thin frozen fries                  | 200-300            | 18-20      | 200      | Shake |                          |
| Thick frozen fries                 | 300                |            |          | Shake |                          |
| Potato gratin                      | 300                |            |          | Shake |                          |
| <b>Meat &amp; Poultry</b>          |                    |            |          |       |                          |
| Steak                              | 100-300            | 10-15      | 180      |       |                          |
| Pork chops                         | 100-300            | 10-15      | 180      |       |                          |
| Hamburger                          | 100-300            | 10-15      | 180      |       |                          |
| Sausage roll                       | 100-300            | 13-15      | 200      |       |                          |
| Drumsticks                         | 100-300            | 25-30      | 180      |       |                          |
| Chicken breast                     | 100-300            | 10-15      | 180      |       |                          |
| <b>Snacks</b>                      |                    |            |          |       |                          |
| Spring rolls                       | 100-250            | 8-10       | 200      | Shake | Use-oven-ready           |
| Frozen chicken nuggets             | 100-300            | 6-10       | 200      | Shake | Use-oven-ready           |
| Frozen fish fingers                | 100-250            | 6-10       | 200      |       | Use-oven-ready           |
| Frozen bread crumbed cheese snacks | 100-250            | 8-10       | 180      |       | Use-oven-ready           |
| Stuffed vegetables                 | 100-250            | 10         | 180      |       |                          |
| <b>Baking</b>                      |                    |            |          |       |                          |
| Cake                               | 250                | 20-25      | 160      |       | Use baking tin           |
| Quiche                             | 300                | 20-22      | 180      |       | Use baking tin/oven dish |
| Muffins                            | 250                | 15-18      | 200      |       | Use baking tin           |
| Sweet snacks                       | 250                | 20         | 160      |       | Use baking tin/oven dish |

*Note: Add 3 minutes to the preparation time when you start frying while the mini air fryer is still cold.*

## CLEANING

Clean the appliance after every use. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating. a

- 1.** Unplug appliance, remove the pan and allow fryer to cool down.
- 2.** Wipe the outside of the appliance with a moist cloth.
- 3.** Clean the pan and basket with hot water, washing-up liquid and a non-abrasive sponge.

*Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.*

- 4.** Clean the inside of the appliance with hot water and non-abrasive sponge.
- 5.** Clean the heating element with a cleaning brush to remove any food residues.