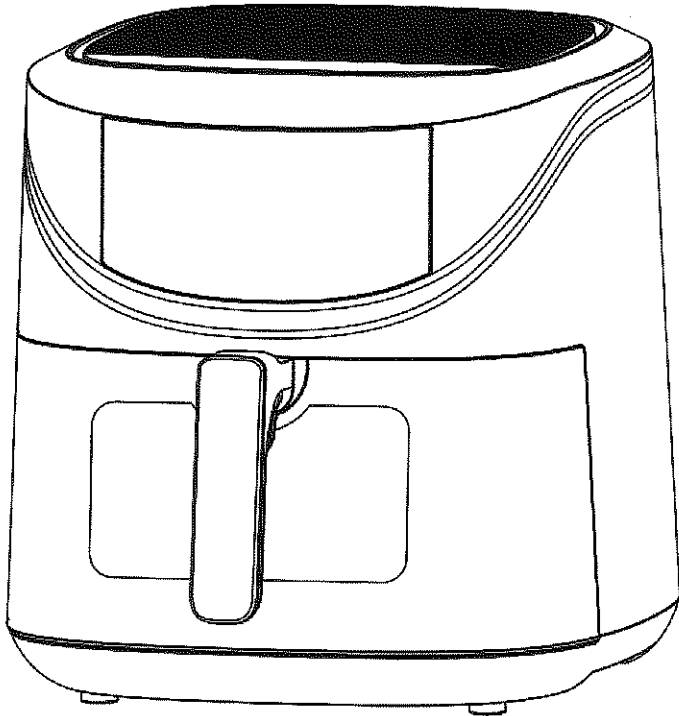


MateStar[®] PLATINUM
Quality & Style

Electric Air Fryer

Operating and Safety Instructions

Model Number: PLM-800WH



- FOR INDOOR
HOUSEHOLD USE ONLY-



Made in PRC

IMPORTED BY

ROMICO J.T. TRADERS LTD

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Specification & Feature:

-----Voltage:220-240V~50-60Hz

-----Wattage: 2000Watts

-----Capacity of basket:7.6L

-----Adjustable temperature:80°C—200°C,Dehydrated function 30-80°C

-----Adjustable time: 1-60 min,Dehydrated function 1-24H

Important

Read this user manual carefully before you use the appliance and save it for future reference.

▲ Danger

- **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.**
- **Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.**
- **Do not let any water or other liquid enter the appliance to prevent electric shock.**
- **Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.**
- **Do not cover the air inlet and the air outer openings while the appliance is operating.**

- **Do not fill the pan with oil as this may cause a fire hazard.**
- **Never touch the inside of the appliance while it is operating.**
- **The temperature of accessible surfaces may be high when the appliance is operating**

General description (Fig.1)

1. Housing
2. Touch control panel
3. Food rack
4. Outer pot
5. Basket handle
6. Air outlet openings
7. Main cord (Electrical cord)

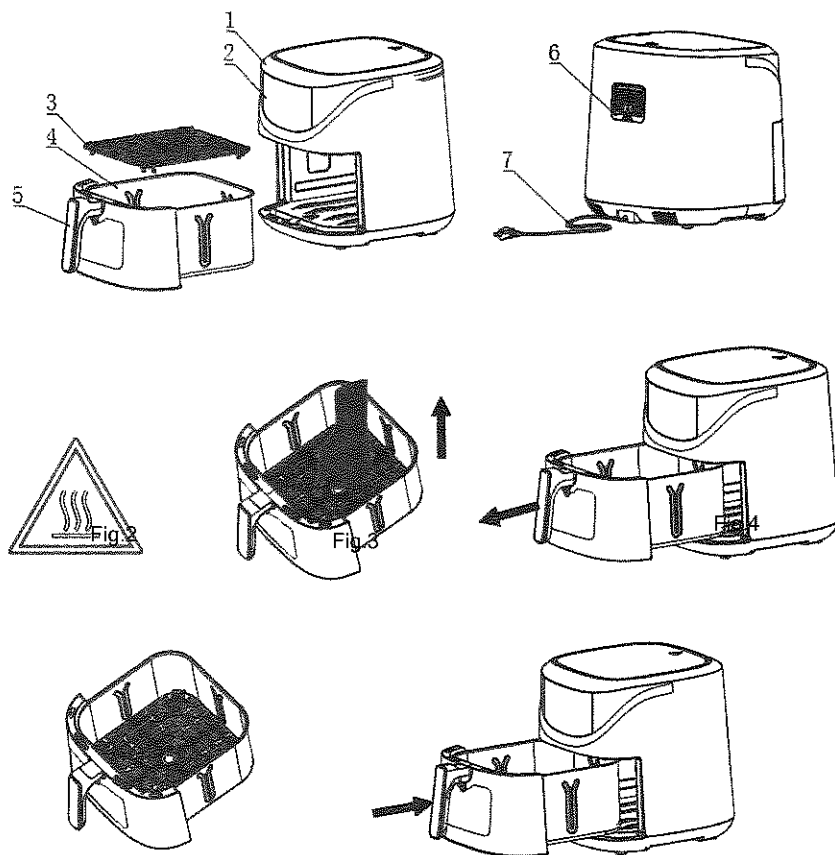


Fig.5

Fig.6

▲ Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the mains cord away from hot surfaces Fig.1
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket, Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch in order to avoid a hazardous

situation.

- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance, 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.
- The accessible 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.
- The baking tray becomes hot all over when it is used in the air fryer, Always use oven gloves when handling the baking tray.

▲ Caution

- Place the appliance on a horizontal, even and stable surface.
- 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.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and refuses any liability for damage caused.
- Always return the appliance to a service centre authorised for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approx.30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 200°C (to minimise the production of acrylamide).

Before first use

- 1、 Remove all packaging material.
- 2、 Remove any stickers or labels from the appliance.
- 3、 Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
- 4、 Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1、 Place the appliance on a stable, horizontal and level surface.

Do not place the appliance on non-heat-resistant surfaces.

2、 Place the basket in the pan properly.

3、 Pull the main cord out of the cord storage compartment in the bottom of the appliance.
Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

The air fryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

Hot air frying

1、 Put the mains plug in an earthed wall socket.

2、 Carefully pull the pan out of the air fryer.(Fig.3)

3、 Put the ingredients in the basket.(Fig.5)

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table(see section 'Settings' in this chapter),as this could affect the quality of the end result.

Tip: Use the separator to separate ingredients when you want to prepare different ingredients at the same time. Place the separator in the basket and fill up each side of the basket with the ingredients.

Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.

4、 Slide the pan back into the air fryer. (Fig.4)

Never use the pan without the basket in it.

Caution: Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.

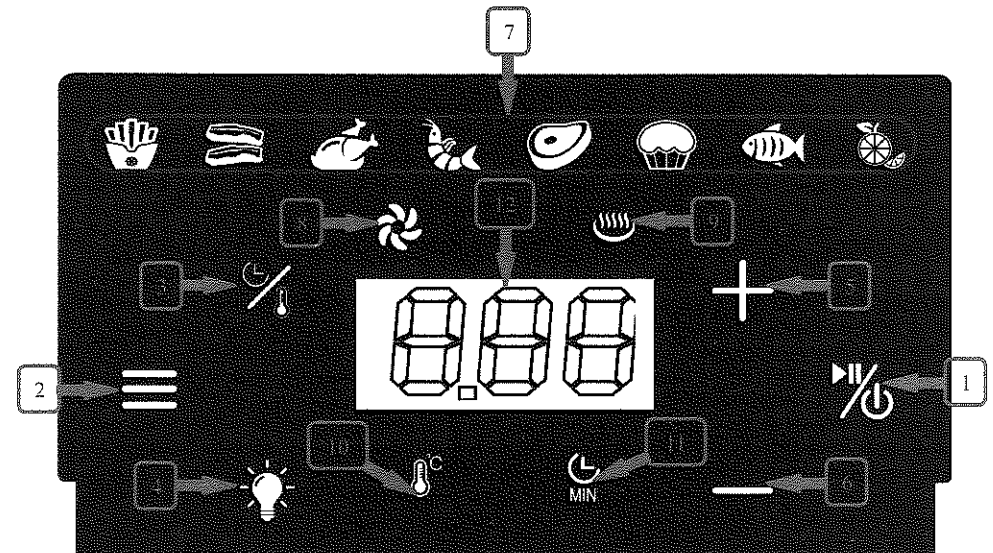


Fig.7

5. Operate the control panel as follows(Fig 7)

Button 1 - Power button

Once baskets and grills are properly placed in the main unit of housing, Plug in the power, the power indicator light gradually becomes bright and then gradually dim cycle, Selecting the power button will make the unit's default temperature 200°C, while the cooking time will be set to 15 minutes. Selecting the Power Button a second time will start the cooking process. Pressing the power button for 3 seconds to close the entire device during cooking, The electric heating tube stops working and the fan stops running after 15 seconds.

Note: During cooking, you can touch the button to control the pause and start of cooking.

Button 2 - Preset Button

Selecting the Preset Button enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begins.

Button 3 - Temperature time switch button

Touch this button, the screen alternately flashes the temperature and time, and the corresponding temperature and time indicator light is lit, and the time and temperature are set according to the "5" key and "6" key.

Button 4 - Lighting switch button

Remark: The "LIGHT" can be pressed when icon light up, after press, the head lamp in chamber will light up for 60second then "LIGHT" flash, after 60 second, head lamp turn off and "LIGHT" turn to solid.

Button 5&6 "-" and "+" Control Buttons

When the temperature of the scintillation screen and corresponding indicator, press "5" and "6" keys in turn set, temperature control range is 80°C to 200°C. Preset menu "Dried fruit" temperature adjustment range 30°C to 80°C.

When the time of the scintillation screen and corresponding indicator, press "5" and "6" keys in turn set, time control range is 0 minutes to 60 minutes. Preset menu "Dried fruit" time adjustment range 1 hour to 24 hours.

Indicator light " 7"
Menu indicator

Indicator light " 8 "
Fan indicator

Indicator light " 9"
Heating indicator

Indicator light " 10"
Temperature unit indication

Indicator light " 11"
Time unit indication

Indicator light " 12 "
Temperature/Time Display

6. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, 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)

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pan

7. When you hear the buzzer alarm beep ~ Di, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a the trial framework.
8. Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pan out of the Hot-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 ingredients.

the pan and the ingredients are hot and hot fryer. Depending on the type of the ingredients in the fryer, steam may escape from the pan.

10. Empty the basket into a bowl or onto a plate.
Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs
11. When a batch of ingredients is ready, the Hot-air fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

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

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.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .*
- *Snacks that can be prepared in a oven can also be prepared in the Hot-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 Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 °C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	500-1000	18-26	200	shake	
Thick frozen fries	500-1000	22-30	200	shake	
Potato gratin	400	20-25	200	shake	
Meat & Poultry					
Steak	100-400	10-15	180		
Pork chops	100-400	10-15	180		
Hamburger	100-400	10-15	180		
Sausage roll	100-400	13-15	200		
Drumsticks	100-400	25-30	180		
Chicken breast	100-400	15-20	180		
Snacks					
Spring rolls	100-350	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-350	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-350	8-10	180		Use oven-ready
Stuffed vegetables	100-350	10	160		
Baking					
Cake	250	8-15	180		Use baking tin
Quiche	350	20-22	180		Use baking tin/oven dish
Muffins	250	15-18	200		Use baking tin
Sweet snacks	350	20	160		Use baking tin/oven dish

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

Cleaning

Clean the appliance after every use.

The basket and grill have non-stick coating. Do not use metal kitchen utensils or

abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the basket to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the basket and grill with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The basket and grill are dishwasher-proof.

Tip: If dirt is stuck to the basket and grill, fill the basket with hot water with some

washing-up liquid. Put the grill in the basket and let the basket and the grill soak for

approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Ordering accessories

If you have any difficulties obtaining accessories for your appliance, please contact the Consumer Care Centre in your country. You find its contact details in the worldwide guarantee leaflet.

Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and service

If you need service or information or if you have a problem, please contact the yidi Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local dealer.

Troubleshooting

problem	Possible cause	Solution
The Hot-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.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	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 temperature setting (see section 'settings' in

		chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of 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 section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks 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 fried unevenly in 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 from the outside of the sticks.
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.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.