

LAKELAND

DUAL AIR FRYER

INSTRUCTION BOOKLET



Model: 26920

LAKELAND DUAL AIR FRYER

Thank you for choosing the Lakeland Dual Air Fryer.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Our Dual Air Fryer helps you cook your favourite food the healthier way, using little or no oil. Versatile, quick and convenient, the top grill circulates hot air to cook your food evenly from all directions, so you can cook meat, fish, poultry, seafood and baked goods, at the touch of a button, to perfection.

Fantastic for frozen foods like French fries and scampi too, and you can fry up to 500 grams of crisp, delicious, guilt-free home-made chips with little or no oil. There's no messy oil to change and less of the odours associated with traditional deep fat fryers. It's simple to use with an LED touchscreen control panel, and a clear countdown timer helps you keep track of progress. The dual option allowing you to create a perfect meal.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

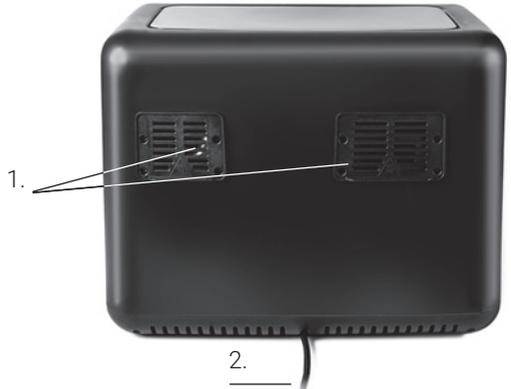
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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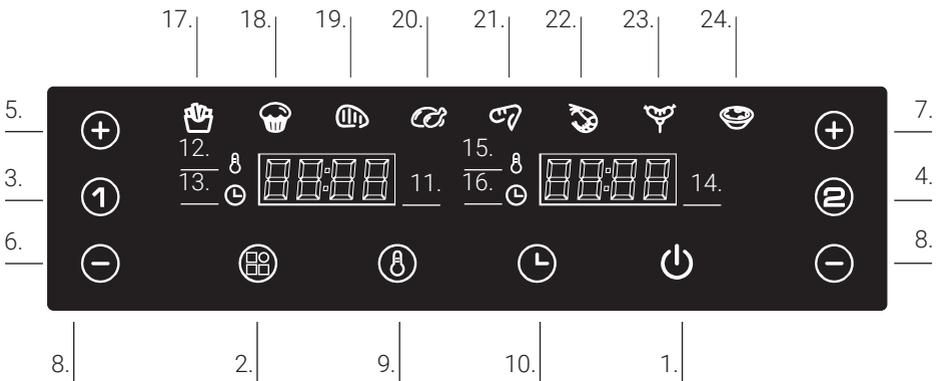
PRODUCT FEATURES

- 1. Air vents
- 2. Cord and plug
- 3. Control panel
- 4. Air intake
- 5. Large crisper drawer
- 6. Large crisper drawer handle
- 7. Small crisper drawer
- 8. Small crisper drawer handle
- 9. Large non-stick tray
- 10. Small non-stick tray
- 11. Cooking cavity and heating element



CONTROL PANEL ICONS

1. On/off power
2. Preset
3. Larger crisper drawer
4. Small crisper drawer
5. Large crisper drawer increase
6. Large crisper drawer decrease
7. Small crisper drawer increase
8. Small crisper drawer decrease
9. Temperature function
10. Timer function
11. Large crisper drawer display
12. Large crisper drawer temperature indicator
13. Large crisper drawer time indicator
14. Small crisper drawer display
15. Small crisper drawer temperature indicator
16. Small crisper drawer time indicator
17. Fries function
18. Cake function
19. Steak/meat function
20. Poultry function
21. Chicken wings function
22. Fish/Seafood function
23. Sausage function
24. Pie function



1. On/off power

The  on/off power icon will be illuminated, when the appliance is plugged in and switched on at the socket and the crisper drawers are in place. Select the  on/off power icon to put the appliance into standby mode.

After selecting the correct crisper drawer to be used and function, press the  on/off power icon a second time will start the cooking process.

Press and hold the  on/off power icon for 2 seconds to stop the entire device during cooking. The display for the corresponding crisper basket will show 'OFF'.

Note: During cooking, you can touch the  on/off power icon to control the pause and start of cooking.

2. Preset

Selecting the  preset icon enables you to scroll through the 8 preset heating functions (17-24). Once selected, the predetermined time and cooking temperature shows on the control panel.

3. Large crisper drawer

Press the  icon if you are using the large crisper drawer on the left, this will then be illuminated. The control panel will default to the Fries function. The Fries icon will be illuminated and flash, the control panel will show default temperature and time for the function and alternate between the two. When the temperature is displayed, the temperature indicator on the upper left of the display will be on. When the time is displayed, the time indicator on the lower left of the display will be on. If you press the  icon for 2 seconds, you can cancel the selection of the large crisper drawer and the product enters standby mode.

4. Small crisper drawer

Press the  icon if you are using the small crisper drawer on the right, this will then be illuminated. The control panel will default to the Fries function. The Fries icon will be illuminated and flash, the control panel will show default temperature and time for the function and alternate between the two. When the temperature is displayed, the temperature indicator on the upper left of the display will be on. When the time is displayed, the time indicator on the lower left of the display will be on. If you press the  icon for 2 seconds, you can cancel the selection of the small crisper drawer and the product enters standby mode.

5. and 6. Large crisper drawer increase and decrease icons

The  increase and  decrease icons enable you to increase or decrease cooking temperature in 5°C intervals. If the icon is held down it will go through the temperature range quickly. Temperature range: 80°C to 200°C.

These icons also allow you to increase or decrease cooking time for the large crisper drawer on the left, 1 minute at a time. If the icon is held down, it will go through the time range quickly. Time range: 1 to 60 minutes.

7. and 8. Small crisper drawer increase and decrease icons

The  increase and  decrease icons enable you to increase or decrease cooking temperature in 5°C intervals. If the icon is held down it will go through the temperature range quickly. Temperature range: 80°C to 200°C.

These icons also allow you to increase or decrease cooking time for the small crisper drawer on the right, 1 minute at a time. If the icon is held down, it will go through the time range quickly. Time range: 1 to 60 minutes.

9. Temperature function

Press the  temperature icon on the corresponding crisper drawer which is selected, the display will show the temperature and you can adjust the temperature you need using the corresponding increase and decrease icons.

10. Time function

Press the  time icon on the corresponding crisper drawer which is selected, the display will show the time and you can adjust the time you need using the corresponding increase and decrease icons.

11. Large crisper drawer display

This will illuminate when the large crisper drawer is selected or in use.

12. Large crisper drawer temperature

When this is illuminated it will show the large crisper drawer selected temperature.

13. Large crisper drawer time

When this is illuminated it will show the large crisper drawer time remaining to run.

14. Small crisper drawer display

This will illuminate when the small crisper drawer is selected or in use.

15. Small crisper drawer temperature

When this is illuminated it will show the small crisper drawer selected temperature.

16. Small crisper drawer time

When this is illuminated it will show the small crisper drawer time remaining to run.

17-24. Presets

Quick preset functions with the temperature and time preset.

17.  **Fries function**

18.  **Cake function**

19.  **Steak/meat function**

20.  **Poultry function**

21.  **Chicken wings function**

22.  **Fish/Seafood function**

23.  **Sausage function**

Not suitable for sausages with very high fat content. Hot oil can spit onto the heating element and cause the appliance to smoke.

24.  **Pie function**

SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland Customer Services team on 015394 88100 or info@lakeland.co.uk
- Do not use this appliance if the lead is damaged. Contact the Lakeland Customer Services team on 015394 88100 or info@lakeland.co.uk
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.

- Not recommended to be used with a plug-in timer switch.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
-  **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Keep the Dual Air Fryer, plug and lead away from hot ovens, flames and other hot surfaces.
- **The Dual Air Fryer must be used in a well ventilated area, at least 15cm away from walls and other surfaces to allow sufficient airflow.**
- **DO NOT** operate the Dual Air Fryer empty and never fill beyond half full.
- **DO NOT** fill the basket with oil or any other liquid to avoid a fire hazard.
- If dark smoke is coming out of the appliance, unplug immediately. Wait for the smoke to stop before removing the crisper drawer.
- **DO NOT** place food directly into the cooking cavity, or allow food to come into direct contact with the heating element. **Never add food to the basket without the tray being in place, always cook food in the crisper drawer.**
- **DO NOT** leave the Dual Air Fryer unattended during use.
- **The Dual Air Fryer, crisper drawer and tray will remain hot for some time after use,** switch off and unplug the Dual Air Fryer and let it cool completely before moving, cleaning or storing.

 **WARNING** – HOT SURFACES 

- All surfaces marked with this  symbol will get very hot during use.
- To prevent injury, **DO NOT TOUCH.**
- Switch off and unplug the Dual Air Fryer and let it cool completely before touching these surfaces.
- Be careful when removing the crisper drawer and tray as burning hot steam can escape, and hot fat can spit and burn, always use the crisper drawer handle. Use oven gloves.
- During use, hot steam is released through the air vents - keep your hands and face at a safe distance.



USING THE DUAL AIR FRYER FOR THE FIRST TIME

- Unpack the Dual Air Fryer and remove all the packaging materials.
- Before first use, wipe the main unit with a clean damp cloth.

TO REMOVE A CRISPER DRAWER FROM THE COOKING CAVITY

- Pull the crisper drawer out from the cooking cavity using the crisper drawer handle and place on a dry level surface.
- Wash the crisper drawers and trays with hot, soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.



- Lower the tray into the crisper drawer, with the ridges upper most until it is sat on the lip.

Never use the crisper drawer without the tray in it.

- Slide the crisper drawer back into the cooking cavity.
- The Dual Air Fryer is now ready to use.

INSTRUCTIONS FOR USE

- **PLEASE NOTE:** This is an oil free fryer that works on hot air **DO NOT** fill the crisper drawer with oil or any other liquid. **DO NOT** fill beyond half full, when putting your ingredients into the crisper drawer.



- Place the Dual Air Fryer on a flat heat resistant surface near a socket. **The Dual Air Fryer must be used in a well ventilated area, at least 15cm away from walls and other surfaces to allow sufficient airflow.**
- When using the Dual Air Fryer for the first time you may notice a slight burning smell. This is normal for a new heating element and will disappear after a few uses.

POWER ON MODE

- Plug in and switch on the Dual Air Fryer at the socket, the appliance will beep, the digital display will briefly illuminate and the  on/off power icon will illuminate and the appliance will enter into a power on mode.

STANDBY MODE

- Press the  on/off power icon to activate the appliance, there will be a beep. The large crisper drawer  icon and small crisper drawer  icon will appear and remain on.
- If no icons on the control panel are touched after 3 minutes, it will go back to power on mode. Likewise, if you have paused or opened the crisper drawer and there is no operation within 3 minutes, it will go back to power on mode.

USING THE LARGE CRISPER DRAWER MODE

1. Press the  icon, the default function of fries will appear on the control panel and will flash.
2. The default temperature and time will appear alternately on the large crisper drawer display.
3. When the temperature is displayed, the temperature indicator  will be on.
4. When the time is displayed, the time indicator  will be on.
5. If you press and hold the  icon, you can cancel the selection of the large crisper drawer  and the appliance enters standby mode.
6. When the  icon is flashing you can touch the  preset icon to change to the desired preset function to use, as you press the icon it will move through the preset functions and circle back to the beginning.

7. Press the temperature indicator icon, the display will show the temperature of the current preset function and it will be permanently on the display.
8. Press the  or  icons to adjust the temperature, each time you press, the temperature will change by 5°C intervals. You can press and hold the icon, the temperature will increase or decrease continuously.
9. The temperature can be adjusted from 80°C to 200°C.
10. Press the time indicator icon, the display will show the time of the current preset function and it will be permanently on the display.
11. Press the  or  icons to adjust the time, each time you press, the time will change in 1 minute intervals. You can press and hold the icon, the time will be continuously increasing or decreasing continuously.
12. The time range can be adjusted from 1 to 60 minutes.
14. After setting the desired working function, temperature and time, touch the on/off power icon.
15. The large crisper drawer  will start working. The display will alternate between the selected temperature and the time. The time will start counting down the time, showing the remaining time left to cook.
16. The large crisper drawer  icon will be illuminated.
17. At the end of the cooking time, the appliance will beep 5 times and the word 'OFF' will appear on the display.
18. The large crisper drawer display will then enter into standby mode.

USING THE SMALL CRISPER DRAWER MODE

1. Press the  icon, the default function of fries will appear on the control panel and will flash.
2. The default temperature and time will appear alternately on the small crisper drawer display.
3. When the temperature is displayed, the temperature indicator  will be on.
4. When the time is displayed, the time indicator  will be on.
5. If you press and hold the  icon, you can cancel the selection of the small crisper drawer  and the appliance enters standby mode.
6. When the  icon is flashing you can touch the preset icon to change to the desired preset function to use, as you press the icon it will move through the preset functions and circle back to the beginning.
7. Press the temperature indicator icon, the display will show the temperature of the current preset function and it will be permanently on the display.
8. Press the  or  icons to adjust the temperature, each time you press, the temperature will change by 5°C intervals. You can press and hold the icon, the temperature will increase or decrease continuously.
9. The temperature can be adjusted from 80°C to 200°C.
10. Press the time indicator icon, the display will show the time of the current preset function and it will be permanently on the display.

11. Press the  or  icons to adjust the time, each time you press, the time will change in 1 minute intervals. You can press and hold the icon, the time will be continuously increasing or decreasing continuously.
12. The time range can be adjusted from 1 to 60 minutes.
14. After setting the desired working function, temperature and time, touch the on/off power icon.
15. The small crisper drawer  will start working. The display will alternate between the selected temperature and the time. The time will start counting down the time, showing the remaining time left to cook.
16. The small crisper drawer  icon will be illuminated.
17. At the end of the cooking time, the appliance will beep 5 times and the word 'OFF' will appear on the display.
18. The small crisper drawer display will then enter into standby mode.

ADJUSTING THE TEMPERATURE OR TIME DURING THE COOKING PROCESS

1. If you need to adjust the temperature or time during the cooking process, press the corresponding crisper drawer icon  or .
2. Press the  function icon or the  function icon, the display will show the temperature or time, then press  or  according to which crisper drawer you are altering to adjust the corresponding temperature and time.
3. The appliance will continue to work throughout and return to a normal display after 3 seconds if nothing is pressed.

ADJUSTING THE PRESET FUNCTION DURING THE COOKING PROCESS

1. If you need to reset the menu during the cooking process, lightly press the  on/off power icon once to enter the pause mode, the heater and motor will stop working.
2. Press the corresponding crisper drawer icon  or  and the display will flash, alternating between temperature and time.
3. Press the  preset icon to adjust the working function, as well as the temperature and time according to your needs.
4. Then press the  on/off power icon to start the cooking process again.

OPENING THE CRISPER DRAWER DURING THE COOKING PROCESS

1. Slide the crisper drawer out of the Dual Air Fryer using the crisper drawer handle.
2. On the side which you have removed the crisper drawer from the digital display will show 'OPEN'.
3. Add your food to the crisper drawer or turn food over, do not exceed beyond half full.
4. Never add food to the crisper drawer without the tray in place, always cook food in the crisper drawer. Excess oil from your food is drained through the tray into the bottom of the crisper drawer.
5. The Dual Air Fryer will go into a pause mode, gently shake your ingredients. When the crisper drawer is replaced, the Dual Air Fryer will continue to the cooking cycle.

TO POWER OFF THE DUAL AIR FRYER DURING THE COOKING PROCESS

1. Select the crisper drawer  or  to be turned off.
2. To turn off the appliance during cooking, press and hold the  on/off power icon for 2 seconds to turn off the Dual Air Fryer.
3. The display will show the word 'OFF', then beep once.
4. The Dual Air Fryer will then go into standby mode.

DUAL CRISPER DRAWER WORKING MODE

1. Select the corresponding crisper drawer  or  you wish to select the working function, temperature and time for.
2. Once set, select the other crisper drawer  or  and select the working function, temperature and time.
3. Press the  on/off power icon, the dual crisper drawers will start working at the same time. The crisper drawer and preset function will flash together and then change to the other crisper drawer.
4. Each crisper drawer display will show and alternate between the temperature and time, counting down the time as it goes.
5. When the function is complete for a crisper drawer, the appliance will beep 5 times and show 'OFF' on the corresponding display.
6. You can change the temperature and time on either of the crisper drawers, by selecting the correct crisper drawer  or  and then adjust the temperature or time as in 'Adjusting the Temperature or Time During the Cooking Process'.
7. You can enter the pause mode for either of the crisper drawers  or  by pressing the  on/off power icon. To resume, press the  on/off power icon.

MEMORY FUNCTION

1. The appliance has a memory function e.g. if you were using small crisper drawer with the chicken wings function, the temperature is set to 190°C, the time is set to 22 minutes.
2. After the cooking cycle, if the appliance is not powered off, when you next use it and select small crisper drawer, and it will automatically display the chicken wings menu, the temperature is 190°C, the time is 22 minutes.
3. The memory function disappears when the appliance is powered off for 1 hour.
4. If an hour has passed and the appliance is turned on again to select small crisper drawer, it will display the initial default setting.

POWER OFF MEMORY

- If the appliance is being used and accidentally powered off, the appliance will return to the operating state it was at before the power failure, as long as the power is reapplied within 30 minutes.

NOTE: Preheat the Dual Air Fryer with **NO** food in the crisper drawer for 3 minutes at the required temperature to warm up.

CHECKING YOUR FOOD

- We recommend checking your food during cooking and shaking ingredients gently halfway through to prevent unevenly cooked food.
- Slide the crisper drawer out of the Dual Air Fryer using the crisper drawer handle.
- On the side which you have removed the crisper drawer from the digital display will show 'OPEN'.
- The Dual Air Fryer will go into a pause mode, gently shake your ingredients. When the crisper drawer is replaced, the Dual Air Fryer will continue the cycle.
Tip: If you set the timer to halfway through the cooking time, you hear the timer beep five times when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining cooking time after shaking.
- Do not use metal utensils with the crisper drawer and tray, this will damage the non-stick coating, use heat resistant plastic or wooden utensils if you need to turn your food.
- **When checking ingredients, place the crisper drawer on a heat resistant surface.**
- Temperatures and timings can be altered during the cooking cycle if your food needs longer.
- You can change the time or temperature during the air frying process using the  and  icons. You cannot adjust the time and temperature while the process is paused and the crisper drawer is open.
- When the cooking has finished, the Dual Air Fryer will beep five times and the control panel will show 'OFF' on the display, depending on the side you are using.
- Check your food is ready. If not, slide the crisper drawer back into the cooking cavity and set the time for an additional 5 minutes.
- When removing food, **DO NOT** turn the crisper drawer upside down as any hot oil residue which has drained into the bottom of the crisper drawer will spill onto your food.
- Depending on the type of food you have cooked, hot steam may escape from the crisper drawer.
- Place the crisper drawer on a heat resistant surface, remove the your food onto a plate with tongs.
- The motor fan may continue to run until the appliance has cooled down. When the fan has stopped, switch off and unplug at the socket.
- Allow the appliance to cool down completely before moving, cleaning or storing, approximately 30 minutes.

A GUIDE TO INGREDIENTS AND HINTS AND TIPS

- Not suitable for sausages with very high fat content. Hot oil can spit onto the heating element and cause the appliance to smoke.
- You can cook snacks that would normally be cooked in an oven in the Dual Air Fryer.
- You can use the Dual Air Fryer to reheat ingredients, set the temperature to 150°C for 10 minutes.
- Cut food into even sizes for even cooking.

CHIPS

We recommend Maris Piper and King Edward potatoes for making chips. Store them in a dark cellar or in a cool cupboard away from light.

When you have peeled your potatoes, wash them thoroughly before cutting, and wash again once they have been cut - this will remove the starch.

Dry the chips using a highly absorbent clean tea towel or kitchen towel.

For crisper chips, coat your chips in oil and cook within a few minutes.

PLEASE NOTE: This is an oil free fryer that works on hot air **DO NOT** fill the crisper drawer with oil or any other liquid.

The thinner the chips, the crispier they will be. The thicker the chips, the fluffier on the inside they will be.

Change the cooking time according to the thickness of your chips. If you prefer chips to be crispy, try cooking for a couple more minutes.

To add a different taste to your chips, you can coat them in different types of oil.

You can also cook frozen chips in the Dual Air Fryer, as they are pre-cooked there is no need to add oil.

FOOD	DEFAULT TEMPERATURE	SMALL CRISPER DRAWER TIME	LARGE CRISPER DRAWER TIME
Frozen Fries	200°C	25 mins	25 mins
Cake	150°C	25 mins	25 mins
Steak/Meat	200°C	15 mins	15 mins
Poultry	200°C	30 mins	30 mins
Chicken Wings	190°C	22 mins	22 mins
Fish/Seafood	190°C	12 mins	12 mins
Sausages (Not suitable for sausages with very high fat content)	160°C	15 mins	15 mins
Pie	170°C	20 mins	20 mins

A GUIDE TO COOKING TIMES

Here is a guide to cooking times for different types of food.

This is a guide only, times will vary depending on whether the food is in season, its size, thickness and your preference on how well you like your food cooked (e.g. steak).

For frozen food, use the cooking times and temperatures on the packet.

Whilst you are getting to grips with cooking times, monitor your food and cook for a couple more minutes if needed.

Ensure food is thoroughly cooked before serving.

FOOD	AMOUNT (g)	TIME (min)	TEMP (°C)	SHAKE?	ADDITIONAL INFORMATION
MEAT					
Steak	225-450	10	180	No	Use tongs to turn halfway through.
Pork Chops	225-450	10-14	180	No	
Burgers	225-450	7-14	180	No	
Sausages (Not suitable for sausages with very high fat content)	225-450	7-14	180	No	
CHIPS AND FROZEN FOOD					
Sweet potato wedges	225-450	10-15	200	Yes	Mix in a bowl with 1-2 tsp of oil, salt, pepper and paprika (optional).
Home-made chips	225-450	25-30	180	Yes	Cut potato into 1cm chips. Mix in a bowl with 1-2 tsp of oil.
Thin frozen chips	450	20	180	Yes	Do not add oil.
Thick frozen chips	450	25	180	Yes	
Frozen chicken nuggets	225-450	10-15	200	Yes	
POULTRY					
Drumsticks	225-450	20-25	200	No	Use tongs to turn halfway through.
Chicken breast	225-450	20-25	200	No	

To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

CRISPY SPICED CHICKPEAS

Ingredients	Quantity
Extra-virgin olive oil	2 tsp
Ground cumin	1 tsp
Sesame seeds	1 tsp
Chili powder	1 tsp
Dried thyme	½ tsp
Garlic powder	¼ tsp
Sea salt	¼ tsp
Chickpeas	1 can (420g) drained, rinsed and patted dry

WHAT YOU DO

Temperature: 190°C. Time: 18 to 20 minutes.

In a medium bowl, combine the olive oil, cumin, sesame seeds, chili powder, thyme, garlic powder, and salt.

Toss with the chickpeas to coat. Discard any skins that come off.

Transfer the chickpeas to the Dual Air Fryer rack and cook at 190°C, shaking the basket every 5 minutes, until crispy, 18 to 20 minutes.

COURGETTE FRITTERS – Makes 2-3

Ingredients	Quantity
Courgette	1 medium, peeled and grated
Parmesan cheese	50g, freshly grated
Egg	1 large egg, beaten
Sea salt	½ tsp
Freshly ground black pepper	¼ tsp
Garlic clove	1, crushed
Spring onion	1, large, white and green parts, finely chopped
Breadcrumbs	60g
Olive oil cooking spray	

WHAT YOU DO

Temperature: 200°C. Time: 7 minutes.

In a medium bowl, combine the courgette, Parmesan, egg, salt and pepper and mix until combined.

Mix in the garlic and chopped spring onion, then fold in the breadcrumbs.

Scoop about 2 tablespoons of the mixture into the palm of your hand. Roll into a ball, then flatten into a pancake about 6mm thick. Repeat with the remaining mixture.

Place the fritters in the basket of the Dual Air Fryer, leaving space between each one.

Spray on all sides with olive oil cooking spray.

Air fry at 200°C until golden, about 7 minutes.

TERIYAKI SALMON

Ingredients	Quantity
Light soy sauce	3 tbsp
Water	1 tbsp
Brown sugar	1 tbsp
Stem ginger	½ inch (1.3 cm), peeled and finely grated (about 1 tsp)
Garlic	1 clove, finely grated
Salmon fillets	2, roughly 160g

WHAT YOU DO

Temperature: 190°C. Time: 10 to 15 minutes.

Place the soy sauce, water, brown sugar, ginger, and garlic in a small saucepan and gently simmer until the sugar dissolves and the mixture is slightly syrupy, about 2 minutes.

Line the Dual Air Fryer rack with parchment paper. Brush the salmon pieces with the sauce and transfer to the prepared rack.

Cook at 190°C until the fish is opaque throughout, 10 to 15 minutes.

FREQUENTLY ASKED QUESTIONS

Question: Why is the Dual Air Fryer not working?

Answer: Check that the appliance is plugged in and switched on at the socket and the power light is illuminated.

You may not have set the timer, set the timer key to the required preparation time.

The Dual Air Fryer has overheat protection. If the inner temperature has exceeded a safe working temperature of 380°C there is a fault and the fuse has cut out. Contact the Lakeland Customer Services team.

Question: Why is my food not cooked properly?

Answer: There may be too much food in the basket – check the recommended amount on the table on page 17. Alternatively, put smaller batches into the Dual Air Fryer – this will ensure food is cooked more evenly.

The temperature may be too low, increase the cooking temperature.

The cooking time may not be long enough, cook for another 5 minutes.

Question: Why is the food cooked unevenly?

Answer: Some foods, such as chips and nuggets, need to be shaken half-way through cooking.

Question: Why are the home-made chips not crispy?

Answer: Ensure you use the right type of potato (some give better results). When preparing the chips, make sure they are the same size, wash and dry them before putting in the Dual Air Fryer to remove the starch and lightly coat with oil to obtain a crisper result.

Question: Why will the crisper drawer not slide into the Dual Air Fryer?

Answer: The crisper drawer is overfilled – remove some of the food and make sure it is not filled beyond half full.

The crisper drawer may not be placed into the cooking cavity correctly. Push the crisper drawer into the cooking cavity until you hear it click.

Question: Why is there smoke coming from my air fryer?

Answer: Foods with a very high fat content can spit onto the heating element causing the appliance to smoke.

Question: Why is there excess steam coming out of the Dual Air Fryer?

Answer: The ingredients you are cooking are too greasy to be cooked in the Dual Air Fryer, the oil and fat from the ingredients may have splashed onto the heating element. Switch off the Dual Air Fryer and clean - see 'Care and Cleaning'.

There may be residues from previous cooking, make sure the basket and tray are cleaned properly after each use.

CARE AND CLEANING

- Unplug the Dual Air Fryer and let it cool completely before cleaning, approximately 30 minutes. If you remove the crisper drawers from the Dual Air Fryer and place them on a heat resistant surface, they will cool down quicker.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Never immerse the base in water or any other liquid.
- To clean the base unit and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- To clean the crisper drawers and trays, wash in hot, soapy water using a non-abrasive sponge.
- If ingredients are stuck to the baskets or trays, soak for 10 minutes before cleaning and use a sponge or soft bristled brush to dislodge.
- Clean the cooking cavities using a damp, non-abrasive cloth.
- Clean the heating elements using a clean dry brush.
- Store the Dual Air Fryer with the power cable loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 1700W.
- Voltage: 220-240V.~
- Frequency: 50-60Hz.
- Flex length approx. 70cm. (27½").
- Product weight approx. 6.8kg.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 10 AMP FUSE

Use a 10 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.



RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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