

# LAKELAND

## 2-IN-1 AIR FRYER AND OVEN

### INSTRUCTION BOOKLET



Model: 27574

# LAKELAND 2-IN-1 AIR FRYER AND OVEN

Thank you for choosing the Lakeland 2-in-1 Air Fryer and Oven.

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

Our 2-in-1 Air Fryer and Oven 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. You can cook meat, fish, poultry, seafood and baked goods, at the touch of a button, to perfection.

The option of an independent oven and crisper drawer section, allows you to make a perfect meal. 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.

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.

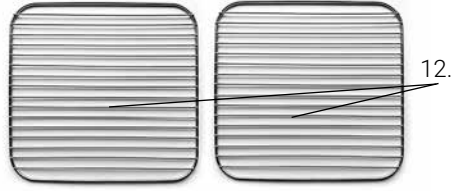
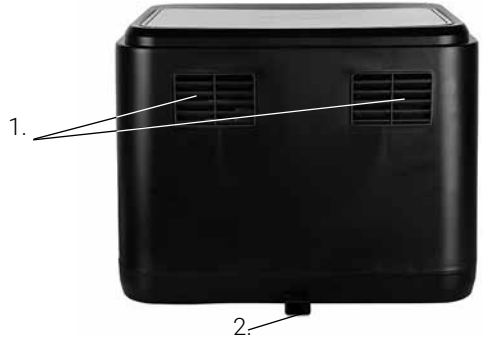
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

## CONTENTS

Product features .....	3
Control panel .....	4-6
Safety precautions .....	7-8
Using your 2-in-1 Air Fryer and Oven for the first time .....	9
Instructions for use .....	10-13
Checking your food .....	14
A guide to ingredients, hints and tips .....	15-16
A guide to cooking times .....	17
Recipes .....	18-20
Frequently asked questions .....	21
Care and cleaning .....	22
Technical information .....	23
Electrical connections .....	23
Recycling your electricals .....	23

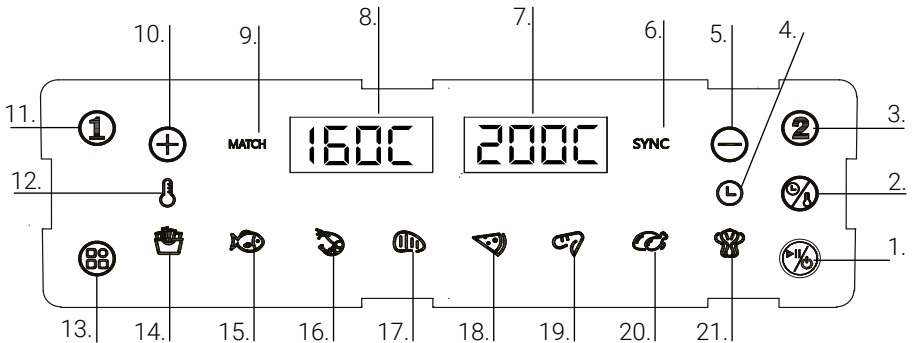
# PRODUCT FEATURES

1. Air vents
2. Cord and plug
3. Control panel
4. Air intake
5. Crisper drawer
6. Crisper drawer handle
7. Crisper drawer tray
8. Oven door handle
9. Removable oven door
10. Oven and cooking cavity
11. Heating elements
12. Oven racks
13. Oven tray
14. Drip tray



# CONTROL PANEL ICONS

1. Start/stop/power
2. Time/temperature
3. Cooking zone 2 (Oven)
4. Time indicator light
5. Decrease
6. Sync (only lights up when cooking zone 1 and 2 are both selected)
7. Cooking zone 2 (right) display
8. Cooking zone 1 (left) display
9. Match
10. Increase
11. Cooking zone 1 (Crisper drawer)
12. Temperature indicator light
13. Preset function scroll
14. Fries function
15. Fish function
16. Prawns (Seafood) function
17. Steak function
18. Pizza function
19. Chicken wings function
20. Chicken function
21. Vegetables function



## START/STOP/POWER ICON

The 'START/STOP/POWER' icon will be illuminated when the appliance is plugged in and switched on at the socket and the crisper drawer is in place. Select the 'START/STOP/POWER' icon to put the appliance into standby mode.

Press and hold the 'START/STOP/POWER' icon for 2 seconds to stop the entire appliance during cooking.

After selecting the correct cooking zone to be used and function, press the 'START/STOP/POWER' icon to start the cooking process. During cooking, you can touch the 'START/STOP/POWER' icon to pause and resume the cooking.

## COOKING ZONE 1 (CRISPER DRAWER) ICON

Press the '1' icon if you are using the crisper drawer, this will then illuminate the control panel. Then press the 'PRESET FUNCTION SCROLL' to select the cooking function you require. The control panel will show the default temperature and time for the function selected and alternate between the two. Alternatively, if you do not want to use the preset function you can use the 'TIME/TEMPERATURE' icon to select your own settings.

## COOKING ZONE 2 (OVEN) ICON

Press the '2' icon if you are using the oven, this will then illuminate the control panel. Then press the 'PRESET FUNCTION SCROLL' to select the cooking function you require. The control panel will show the default temperature and time for the function selected and alternate between the two. Alternatively, if you do not want to use the preset function you can use the 'TIME/TEMPERATURE' icon to select your own settings.

## TIME/TEMPERATURE ICON

Press the 'TIME/TEMPERATURE' icon when you have selected the desired cooking zone. The display will show the **temperature** and you can adjust the temperature you need using the increase and decrease icons.

Press the 'TIME/TEMPERATURE' icon again when you have selected the desired cooking zone. The display will show the **time** and you can adjust the time you need using the increase and decrease icons.

## INCREASE AND DECREASE ICONS

The increase and decrease icons enable you to increase or decrease cooking temperature in 5°C increments. If the icon is held down it will go through the temperature range quickly. Temperature range: 60°C to 200°C.

These icons also allow you to increase or decrease cooking time in 1 minute intervals. If the icon is held down, it will go through the time range quickly. Time range: 1 to 60 minutes.

## **SYNC**

Press the 'SYNC' icon when you are cooking two different types of food with different temperatures and times, and you wish for them to finish cooking at the same time.

## **MATCH**

Press the 'MATCH' icon to automatically match the settings of cooking zone 1 for use in cooking zone 2.

## **PRESETS**

Selecting the 'PRESET FUNCTION SCROLL' enables you to scroll through the 8 preset heating functions. As you scroll through the settings all of the functions will illuminate, with the current selection flashing.

Once selected, the default time and cooking temperature for each function shows on the digital display.

The quick preset functions are:

### **Fries function**

### **Fish function**

### **Prawns (Seafood) function**

**Steak function** - Not suitable for meat with a very high fat content e.g. sausages, hot oil can spit onto the heating element and cause the appliance to smoke.

### **Pizza function**

### **Chicken wings function**



### **Chicken function**

### **Vegetables function**


## SAFETY PRECAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety precautions 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](mailto: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](mailto: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 2-in-1 Air Fryer and Oven, plug and lead away from hot ovens, flames and other hot surfaces.
- **The 2-in-1 Air Fryer and Oven must be used in a well ventilated area, at least 10cm away from walls and other surfaces to allow sufficient airflow. Condensation may build up under the machine during use, place it on a waterproof surface before use.**
- **DO NOT** operate the 2-in-1 Air Fryer and Oven empty (except on preheat function) 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 appliance unattended during use.
- **The 2-in-1 Air Fryer and Oven, crisper drawer, trays and racks will remain hot for some time after use**, switch off and unplug the 2-in-1 Air Fryer and Oven and let it cool completely, approximately 30 minutes, before moving, cleaning or storing.

 **WARNING** – HOT SURFACES 

- The surfaces shown with the  symbol will get very hot during use.
- To prevent injury, **DO NOT TOUCH.**
- Switch off and unplug the 2-in-1 Air Fryer and Oven 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 handles. Use oven gloves.
- During use, hot steam is released through the air vents - keep your hands and face at a safe distance.





# USING THE 2-IN-1 AIR FRYER AND OVEN FOR THE FIRST TIME

- Unpack the 2-in-1 Air Fryer and Oven and remove all the packaging materials.
- Before first use, wipe the main unit with a clean damp cloth.

## TO REMOVE A CRISPER DRAWER

- Pull the crisper drawer out from the appliance using the crisper drawer handle and place on a dry level surface.
- Condensation may build up under the machine during use, place it on a waterproof surface before use.
- Wash the crisper drawer with 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 smooth side of the ridges and raised handle upper most, this now creates the large crisper drawer. **Never use the crisper drawer without the tray in it.**
- Slide the crisper drawer back into the appliance.

## TO REMOVE THE OVEN DOOR



- Open the oven door using the handle to a 45 degree angle and lift the door upwards. **NOTE:** If the door is fully open it cannot be removed.
- Wash the oven door with soapy water, rinse and dry thoroughly.
- Slide out the oven racks and trays, then wash them with soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- Replace the oven door at a 45 degree angle and then close.
- The 2-in-1 Air Fryer and Oven 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 or oven with oil or any other liquid. **DO NOT** fill beyond half full, when putting your ingredients into the crisper drawer.
- Place the 2-in-1 Air Fryer and Oven on a flat heat resistant surface near a socket. **The 2-in-1 Air Fryer and Oven must be used in a well ventilated area, at least 10cm away from walls and other surfaces to allow sufficient airflow. Condensation may build up under the machine during use, place it on a waterproof surface before use.**
- When using the 2-in-1 Air Fryer and Oven 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.

## PLACE OVEN RACKS, TRAY AND DRIP TRAY INTO THE OVEN

1. Insert the drip tray into the bottom of the oven, this helps with easy cleaning, as it collects the crumbs and oil over-spills when cooking. Be careful when you take out this tray, as it may contain hot juices from cooking. Wait until the oven has gone cold before removing and cleaning.
2. Place the other accessories into the oven by sliding them through the side grooves and onto the back lip.
3. Place the accessories closer to the heating element at the top for faster cooking and added crispness.

## POWER ON MODE

- Plug in and switch on the 2-in-1 Air Fryer and Oven at the socket, the appliance will beep, the digital display will briefly illuminate, then the 'START/STOP/POWER' icon will illuminate and the appliance will enter into power on mode.

## STANDBY MODE

- Press the 'START/STOP/POWER' icon to activate the appliance, there will be a beep. The cooking zone 1 (crisper draw) '1' icon and cooking zone 2 (oven) '2' icon will appear and remain on. The digital displays will also show '----'.
- If no icons on the control panel are touched after 30 minutes, it will go back to power on mode. Likewise, if you have paused or opened the crisper drawer and oven, and there is no operation within 5 minutes, it will go back to power on mode.

**NOTE:** Preheat the 2-in-1 Air Fryer and Oven with **NO** food in the crisper drawer for 3 minutes at the required temperature to warm up.

## USING COOKING ZONE 1 (CRISPER DRAWER)

1. Press the '1' icon, the default temperature and time will appear (180°C and 15 minutes) alternately on the cooking zone 1 (left) display.
2. If you press and hold the '1' icon for 2 seconds, you can cancel the selection of the cooking zone 1 (crisper drawer) and the appliance enters standby mode.

3. When the '1' icon is flashing you can press the 'PRESET FUNCTION SCROLL' 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.
4. Press the 'TIME/TEMPERATURE' icon, the display will show the temperature of the current preset function and it will remain on the display for 3 seconds.
5. Press the increase or decrease icons to adjust the temperature, each time you press, the temperature will change by 5°C increments. You can press and hold the icon, the temperature will increase or decrease quicker.
6. The temperature can be adjusted from 60°C to 200°C.
7. Press the 'TIME/TEMPERATURE' icon again, the display will show the time of the current preset function and it will remain on the display for 3 seconds.
8. Press the increase or decrease 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 quicker.
9. The time range can be adjusted from 1 to 60 minutes.
10. After setting the desired working function, temperature and time, touch the 'START/STOP/POWER' icon.
11. The cooking zone 1 (crisper drawer) will start working. The display will alternate between the selected temperature and the time. If you are using a preset function, the selected icon will be flash in time with the corresponding cooking zone '1' icon. The timer will start counting down, showing the remaining time left to cook.
12. At the end of the cooking time, the appliance will beep 5 times and 'OFF' will appear on the cooking zone 1 (left) display.
13. The cooking zone 1 (crisper drawer) will then enter into standby mode.

## **USING COOKING ZONE 2 (OVEN)**

1. Press the '2' icon, the default temperature and time will appear (180°C and 15 minutes) alternately on the cooking zone 2 (right) display.
2. If you press and hold the '2' icon for 2 seconds, you can cancel the selection of the cooking zone 2 (oven) and the appliance enters standby mode.
3. When the '2' icon is flashing you can touch the 'PRESET FUNCTION SCROLL' 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.
4. Press the 'TIME/TEMPERATURE' icon, the display will show the temperature of the current preset function and it will remain on the display for 3 seconds.
5. Press the increase or decrease icons to adjust the temperature, each time you press, the temperature will change by 5°C increments. You can press and hold the icon, the temperature will increase or decrease quicker.
6. The temperature can be adjusted from 60°C to 200°C.
7. Press the 'TIME/TEMPERATURE' icon again, the display will show the time of the current preset function and it will remain on the display for 3 seconds.
8. Press the increase or decrease 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 quicker.

9. The time range can be adjusted from 1 to 60 minutes.
10. After setting the desired working function, temperature and time, touch the 'START/STOP/POWER' icon.
11. The cooking zone 2 (oven) will start working. The display will alternate between the selected temperature and the time. If you are using a preset function, the selected icon will be flash in time with the corresponding cooking zone '2' icon. The timer will start counting down, showing the remaining time left to cook.
12. At the end of the cooking time, the appliance will beep 5 times and 'OFF' will appear on the cooking zone 2 (right) display.
13. The cooking zone 2 (oven) 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 cooking zone icon '1' or '2' depending on which cooking zone you are changing. The cooking zone icon '1' or '2' will flash.
2. Press the 'TIME/TEMPERATURE' icon, the display will show the temperature or time, then press increase or decrease according to what you are altering to adjust the corresponding temperature and time.
3. After you have finished altering the temperature or time, the cooking zone will continue to cook at the new time and temperature if nothing is pressed after 3 seconds. The corresponding cooking zone '1' or '2' icon will stop flashing and be illuminated.

### **ADJUSTING THE PRESET FUNCTION DURING THE COOKING PROCESS**

1. If you need to reset the menu during the cooking process, lightly press the 'START/STOP/POWER' icon once to enter the pause mode, the heater and motor will stop working.
2. Press the corresponding cooking zone icon '1' or '2' and the display will flash, alternating between temperature and time.
3. Press the 'PRESET FUNCTION SCROLL' to adjust the working function, as well as the temperature and time according to your needs.
4. Then press the 'START/STOP/POWER' icon to start the cooking process again.

### **OPENING THE CRISPER DRAWER DURING THE COOKING PROCESS**

1. Slide the crisper drawer out of the 2-in-1 Air Fryer and Oven using the drawer handle.
2. On the control panel the cooking zone 1 (left) 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 cooking zone 1 (crisper drawer) will go into a pause mode, gently shake your ingredients. When the crisper drawer is replaced, the cooking zone 1 (crisper drawer) will continue to the cooking cycle.

## **OPENING THE OVEN DURING THE COOKING PROCESS**

1. Open the oven door using the handle.
2. On the control panel the cooking zone 2 (right) display will show 'OPEN' and the cooking zone 2 (oven) will go into a pause mode.
3. Add your food to the oven or turn food over .When the oven door is closed again, the cooking zone 2 (oven) will continue to the cooking cycle.

## **TO POWER OFF THE 2-IN-1 AIR FRYER AND OVEN DURING THE COOKING PROCESS**

1. To turn off the appliance during cooking, press and hold the 'START/STOP/POWER' power icon for 2 seconds to turn off the 2-in-1 Air Fryer and Oven.

## **SYNC FUNCTION**

1. The appliance has a synchronisation end function, this function is available as a setting when you have selected to cook with both of the cooking zones.
2. After selecting the correct preset function for each cooking zone and setting the temperature and time, the 'SYNC' icon will flash. Press the 'SYNC' icon and then it will illuminate and stay on.
3. Press the 'START/STOP/POWER' icon and the appliance will begin to work, at this point, the cooking zone with the longest cooking time will be fully illuminated, showing the time and temperature on the display, the function icon will be flashing. The zone with the shortest cooking time will show 'Hold" on the corresponding display. When the time is reached for the other cooking zone to start, it will begin to cook and be fully illuminated. The 'SYNC' icon will remain illuminated until the cooking is finished.
4. When the sync function is complete it will beep 5 times and 'OFF' 'OFF' will show on the display.

## **MATCH FUNCTION**

1. Set the desired preset function, time and temperature for cooking zone 1 (crisper drawer).
2. The 'MATCH' icon will flash.
3. Press the 'MATCH' icon to automatically match the settings of cooking zone 1 (crisper drawer) for use in cooking zone 2 (oven). You would use this function to cook a larger amount of the same food, or cook different foods in each zone using the same function, temperature and time.
4. Press the 'START/STOP/POWER' icon and the appliance will begin to work cooking with the same settings for both cooking zone 1 (crisper drawer) and cooking zone 2 (oven).

## **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 15 minutes.

## CHECKING YOUR FOOD

- We recommend checking your food during cooking and shaking ingredients in the crisper drawer gently two thirds of the way through to prevent unevenly cooked food.
- Slide the crisper drawer out of the 2-in-1 Air Fryer and Oven using the crisper drawer handle.
- The cooking zone 1 (crisper drawer) will go into a pause mode, gently shake your ingredients. When the crisper drawer is replaced, the cooking zone 1 (crisper drawer) will continue the cycle.
- Do not use metal utensils with the crisper drawer and tray as 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 increase and decrease 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 appliance will beep five times and the control panel will show '0000' on the display, depending on the side you are using.
- Check your food is ready. If not, slide the crisper drawer back into the appliance 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 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 after use. Removing the crisper drawer will let the Air Fryer cool down more quickly.

## A GUIDE TO INGREDIENTS, 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 2-in-1 Air Fryer and Oven.
- You can use the 2-in-1 Air Fryer and Oven to reheat ingredients by setting the temperature to 180°C for 5 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 crispier chips, coat your chips lightly 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 appliance, as they are pre-cooked and pre-coated so there is no need to add oil.

<b>FOOD</b>	<b>DEFAULT TEMPERATURE (°C)</b>	<b>TEMPERATURE RANGE (°C)</b>	<b>DEFAULT TIME (MINUTES)</b>	<b>DEFAULT TIME (MINUTES)</b>
Fries	200	60-200 in 5°C increments	23	1-60 in 1 minute intervals
Fish	200	60-200 in 5°C increments	18	1-60 in 1 minute intervals
Prawns (Seafood)	180	60-200 in 5°C increments	8	1-60 in 1 minute intervals
Steak	180	60-200 in 5°C increments	15	1-60 in 1 minute intervals
Pizza	200	60-200 in 5°C increments	17	1-60 in 1 minute intervals
Chicken wing (crisper drawer)	180	60-200 in 5°C increments	23	1-60 in 1 minute intervals
Chicken (oven)	200	60-200 in 5°C increments	45	1-60 in 1 minute intervals
Vegetables	160	60-200 in 5°C increments	8	1-60 in 1 minute intervals



# 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 as a guide and adjust as needed.

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
<b>MEAT</b>					
Steak	100-400	10	180	No	Use tongs to turn halfway through.
Pork Chops	100-400	10-14	180	No	
Burgers	100-400	7-14	180	No	
Sausages (Not suitable for sausages with very high fat content)	100-400	7-14	180	No	
<b>CHIPS AND FROZEN FOOD</b>					
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	10-15	180	Yes	Do not add oil.
Thick frozen chips	450	15-20	180	Yes	
Frozen chicken nuggets	225-450	10-15	200	Yes	
<b>POULTRY</b>					
Drumsticks	225-450	20-25	200	No	Use tongs to turn halfway through.
Chicken breast	225-450	20-25	200	No	
Whole chicken	1000-2000	45	200	No	

## 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.

### PORTOBELLO SPINACH PIZZA - Makes 4

Ingredients	Quantity
Spinach	200g
Garlic clove	1, crushed
Olive oil	4 tbsp, divided
Tomatoes	2 medium, diced
Fresh basil	Handful chopped
Salt and pepper	To taste
Red wine vinegar	1 tbsp
Portobello mushrooms	4 large, with stems and gills removed
Parmesan cheese	100g, grated
Mozzarella cheese	200g, grated

### WHAT YOU DO

Temperature: 190°C. Time: 6 minutes.

Sauté the spinach with the garlic and 2 tablespoons of the olive oil until wilted and set aside.

Combine the tomatoes, basil, salt, pepper, remaining 2 tablespoons of olive oil, and red wine vinegar.

Divide the tomato-basil mixture into the portobello caps. Top with the spinach, followed by the Parmesan and mozzarella cheeses.

Transfer to the oven tray and place in the air fryer oven. Air fry at 190°C until the mushrooms are tender and the cheese begins to brown, about 6 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**

Preset function: Fries. 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.

Brush or spray on all sides with olive oil cooking spray.

Place the fritters in the basket of the appliance, leaving space between each one.

Air fry at 200°C until golden for 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

Preset function: Fish. 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 oven tray with parchment paper. Brush the salmon pieces with the sauce and transfer to the prepared oven tray.

Place in the air fryer oven. Air fry at 190°C until the fish is opaque throughout, 10 to 15 minutes.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why is the 2-in-1 Air Fryer and Oven not working?

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

The 2-in-1 Air Fryer and Oven has overheat protection. If the inner temperature has exceeded a safe working temperature, there is a fault and the fuse has cut out. Contact the Lakeland Customer Services team on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)

**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 2-in-1 Air Fryer and Oven – 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 two-thirds of the 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 2-in-1 Air Fryer and Oven to remove the starch and lightly coat with oil to obtain a crispier result.

**Question:** Why will the crisper drawer not slide into the 2-in-1 Air Fryer and Oven?

**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 appliance correctly. Push the crisper drawer into the appliance 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 2-in-1 Air Fryer and Oven?

**Answer:** The ingredients you are cooking are too greasy to be cooked in the 2-in-1 Air Fryer and Oven, the oil and fat from the ingredients may have splashed onto the heating element. Switch off the 2-in-1 Air Fryer and Oven 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 2-in-1 Air Fryer and Oven and let it cool completely before cleaning, approximately 30 minutes after use. If you remove the crisper drawer from the 2-in-1 Air Fryer and Oven and place it 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 main unit in water or any other liquid.
- To clean the main unit and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- The oven door is removable for easy cleaning. Open the over door using the handle to a 45 degree angle and lift the door upwards. **NOTE:** If the door is fully open it cannot be removed.
- To clean the crisper drawer, trays and oven door, wash in hot, soapy water using a non-abrasive sponge.
- If ingredients are stuck to the basket 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 2-in-1 Air Fryer Oven with the power cable loosely coiled or using the cord storage underneath. Never wrap it tightly around the product.



## TECHNICAL INFORMATION

- Power: 2400W. (Crisper drawer 850W. and Oven 1550W.)
- Voltage: 220-240V.~
- Frequency: 50/60Hz.
- Flex length approx. 75cm. (29½").
- Product weight approx. 7.41kg.

## 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 13 AMP FUSE

Use a 13 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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