

# LAKELAND

INSTRUCTION BOOKLET

## **DIGITAL COMPACT AIR FRYER**



Model: 61772

# LAKELAND DIGITAL COMPACT AIR FRYER

Thank you for choosing the Lakeland Digital Compact 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 Digital Compact 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 and seafood to perfection. Fantastic for frozen foods like French fries and scampi too, and you can fry up to 450 grams of crisp, delicious, guilt-free home-made chips with just a single teaspoon of oil.

With a smaller footprint comparing to our Touchscreen Air Fryer and other air fryers, 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.

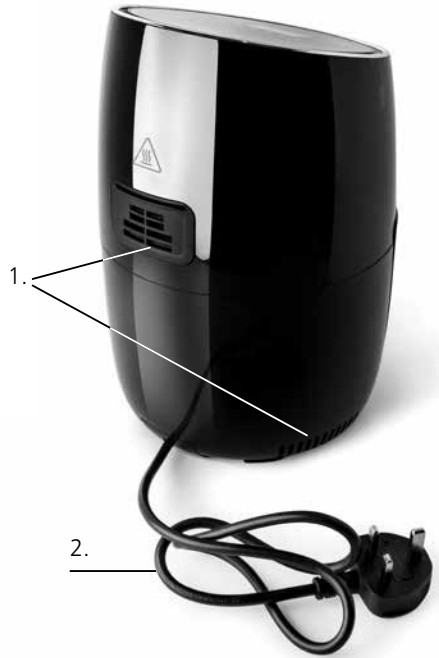
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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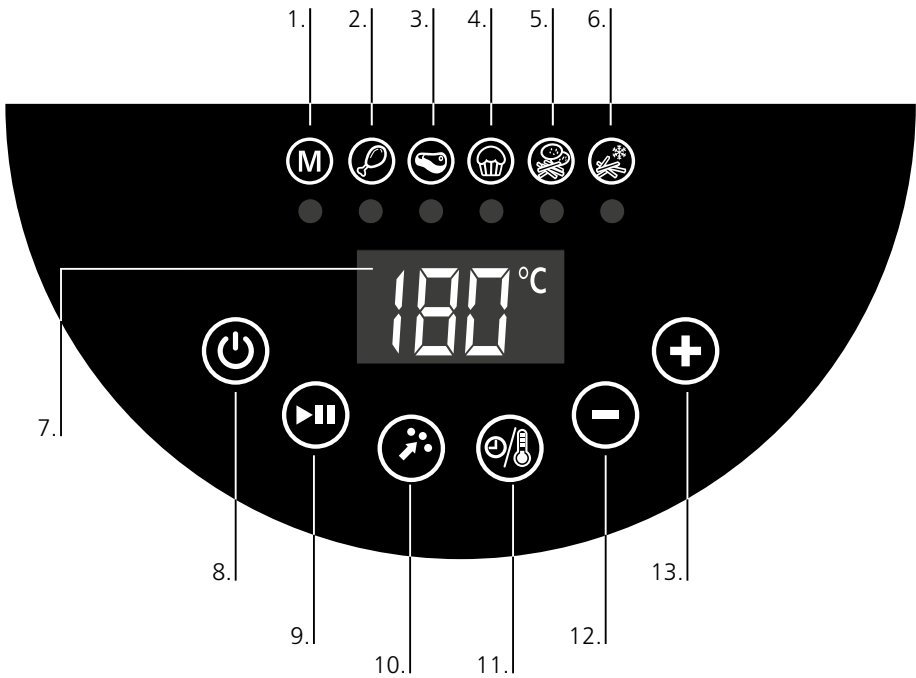
# PRODUCT FEATURES

- 1. Air vents
- 2. Cord and plug
- 3. Control panel
- 4. Digital display
- 5. Air intake
- 6. Crisper drawer
- 7. Crisper drawer handle
- 8. Non-stick basket
- 9. Non-stick tray
- 10. Cooking cavity and heating element



# CONTROL PANEL


1. Manual function
2. Poultry function
3. Steak / meat function
4. Baked goods function
5. Fresh fries and vegetable function
6. Frozen fries and vegetable function
7. Digital display
8. Power button
9. Start / pause button
10. Function selection button
11. Time / temperature control button
12. Decrease (-) button
13. Increase (+) button




## **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 care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- 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.

- Do not connect this appliance to an external timer or remote control system.
- 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.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp 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 Air Fryer, plug and lead away from hot ovens, flames and other hot surfaces.
- **The 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 Air Fryer empty and never fill beyond half full (the screw half way up the basket in the crisper drawer).
- **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 heating cavity, or allow food to come into direct contact with the heating element. Never add food to the basket without the tray in place, always cook food in the crisper drawer.
- **DO NOT** leave the Air Fryer unattended during use.
- The Air Fryer, crisper drawer and tray will remain hot some time after use, switch off and unplug the 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 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 DIGITAL COMPACT AIR FRYER FOR THE FIRST TIME**

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

### **TO REMOVE THE 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 drawer and tray with hot, soapy water, rinse and dry thoroughly. Both parts are also dishwasher safe.
- 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.








- Slide the crisper drawer back into the cooking cavity.
- The 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, roughly where the screw is.

- Place the Air Fryer on a flat heat resistant surface near a socket. **The 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 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.
- Plug in and switch on the Air Fryer at the socket, the appliance will beep, the digital display will briefly illuminate and then show ' - - - '. At the same time each of the function lights will illuminate red.
- Press and hold the POWER button , there will be a beep.
- The Manual Function will illuminate red and the digital display will illuminate and show the default temperature of 180°C. If you press the TIME/TEMPERATURE button , the default time of 10:00 minutes will show.
- To set the cooking time, use the (+) or (-) buttons – these will increase or decrease in 1 minute increments up to 60:00 minutes. You can press and hold the (+) or (-) buttons to skip quickly through the time.
- Press the TIME/TEMPERATURE button , to change from time to temperature.
- To set to the temperature, use the (+) or (-) buttons – these will increase or decrease the temperature in 5°C increments from 60-200°C. You can press and hold the (+) or (-) buttons to skip quickly through the temperatures.
- **NOTE:** Preheat the Air Fryer with **NO** food in the crisper drawer for 3 minutes at the required temperature to warm up.
- To start, touch the START/PAUSE button  and the Air Fryer will start. The temperature and timer will alternate on the digital display, the timer counting down the minutes. During the last minute it will count down in seconds to 0.
- To PAUSE the Air Fryer, touch the START/PAUSE button  and the motor will stop. The digital display will flash the time remaining.
- If you slide the crisper drawer out of the Air Fryer using the crisper drawer handle. The Air Fryer will automatically go into 'pause' mode and the motor will stop.

- Add your food to the crisper drawer or turn food over, do not exceed beyond half full.
- Never add food to the basket without the tray in place, always cook food in the crisper drawer. Excess oil from your food is drained through the tray into the basket during cooking.
- Slide the crisper drawer back into the Air Fryer, when the crisper drawer is replaced, touch the START/PAUSE button  and the cooking cycle will continue.

## CHECKING YOUR FOOD

- We recommend checking your food during cooking and shaking ingredients gently halfway through to prevent unevenly cooked food.
- Pause the Air Fryer, slide the crisper drawer out of the Air Fryer using the crisper drawer handle.
- The Air Fryer will go into 'pause' mode, gently shake your ingredients. When the crisper drawer is replaced, touch the pause button and the cycle will continue.
- Do not use metal utensils with the basket 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.
- 'Pause' the Air Fryer using the START/PAUSE button , there will be a beep and the time on the display will flash, cooking is paused.
- You can change the time or temperature during the air frying process using the (+) and (-) buttons. You cannot adjust the time and temperature while the process is paused.
- When cooking has finished, the Air Fryer will double beep, three times and the digital display will show '- - -'.
- Check your food is ready. If not, slide the crisper basket 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 basket will spill onto your food. 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

- Do not cook extremely oily or greasy food, such as sausages, in the Air Fryer. 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 Air Fryer.
- You can use the 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.

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 Digital Compact Air Fryer, as they are pre-cooked there is no need to add oil.

# 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
<b>MEAT</b>					
Steak	225-450	10	180	No	Use tongs to turn halfway through.
Pork Chops	225-450	10-14	180	No	
Burger	225-450	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	20	180	Yes	Do not add oil.
Thick frozen chips	450	25	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	

## 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.

### CRUNCHY MOZZARELLA BALLS - Makes 8

Ingredients	Quantity
Mozzarella balls (cherry sized)	8
Plain flour	½ cup
Egg	1, beaten
Panko fine breadcrumbs	1 cup
Kosher salt	¼ tsp
Parsley (optional)	½ tsp

### WHAT YOU DO

Temperature: 200°C. Time: 8 minutes.

Drain the mozzarella balls and pat dry with paper towels. Roll mozzarella balls in flour and shake off any excess.

Combine panko fine breadcrumbs with kosher salt.

Place the mozzarella balls in the egg mix and cover thoroughly, then place in panko mix to cover. Repeat this process three times.

Place mozzarella balls, into the Air Fryer.

Air fry for 8 minutes at 200°C.

Leave to cool for 1 minute before removing from Air Fryer. Garnish with fresh parsley and server with salad.

## **FIVE SPICE CHICKEN WINGS - Makes 4**

<b>Ingredients</b>	<b>Quantity</b>
Chicken wings	4
Kosher salt	¼ tsp
Five spice powder	½ tsp
Plain flour	¼ cup
Vegetable oil	½ tsp

### **WHAT YOU DO**

**Use Poultry Function setting on the Air Fryer.**

Place the chicken wings on a paper towel and pat to dry thoroughly.

Toss with kosher salt and five spice powder.

Cover with plain flour and shake off the excess.

Then toss chicken wings with vegetable oil.

Place in the Air Fryer and air fry using the Poultry Function.

## AVOCADO WEDGES - Makes 4-8

Ingredients	Quantity
Avocado	½, pitted and sliced
Plain flour	2 tbsp
Egg	1, beaten
Panko breadcrumbs	¼ cup
Kosher salt	Pinch of

### WHAT YOU DO

Temperature: 200°C. Time: 10 minutes.

Carefully scoop avocado slices from the avocado and separate.

Place the plain flour in one large bowl, the beaten egg in another large bowl, and panko breadcrumbs with salt in another large bowl.

Dredge the avocado in plain flour and shake to remove excess flour. Coat the avocado in egg mixture, then panko breadcrumbs. Shake avocado to remove excess panko breadcrumbs.

Place into the Air Fryer. Air fry at 200°C for 10 minutes, shaking once halfway through cycle.



## FREQUENTLY ASKED QUESTIONS

**Question:** Why is the Digital Compact Air Fryer not working?

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

The Digital Compact 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 care 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 13. Alternatively, put smaller batches into the 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 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 Air Fryer?

**Answer:** The crisper drawer is overfilled – remove some of the food and make sure it is not fill 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 excess steam coming out of the Air Fryer?

**Answer:** The ingredients you are cooking are too greasy to be cooked in the Air Fryer, the oil and fat from the ingredients may have splashed onto the heating element. Switch off the 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 Air Fryer and let it cool completely before cleaning, approximately 30 minutes. If you remove the crisper drawer from the Air Fryer 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 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 drawer and tray, wash in hot, soapy water using a non-abrasive sponge. The crisper drawer and tray are also dishwasher safe, however hand washing is recommended to prolong the performance of the non-stick coating.
- If ingredients are stuck to the basket or tray, soak for 10 minutes before cleaning and use a sponge or soft bristled brush to dislodge.
- Clean the cooking cavity using a damp, non-abrasive cloth.
- Clean the heating element using a clean dry brush.
- Store the Digital Compact Air Fryer with the power cable loosely coiled. Never wrap it tightly around the product.

# 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. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

# RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.



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