

LAKELAND

DIGITAL CRISP AIR FRYER

INSTRUCTION BOOKLET



Model: 62802

LAKELAND DIGITAL CRISP AIR FRYER

Thank you for choosing the Lakeland Digital Crisp 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 Crisp 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 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.

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. Digital display
- 4. Air intake
- 5. Start/pause button
- 6. Crisper drawer
- 7. Crisper drawer handle
- 8. Non-stick basket
- 9. Cooking cavity and heating element



DIGITAL DISPLAY

1. Function selection button
2. Temperature control button
3. Pizza function
4. Baked goods function
5. Poultry function
6. Steak / meat function
7. Fresh fries and vegetable function
8. Fish function
9. Seafood function
10. Frozen fries and vegetable function
11. Time control button
12. Air frying in progress circle
13. Fan icon
14. Power icon



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. 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 30cm away from walls and other surfaces to allow sufficient airflow.**
- **DO NOT** operate the Air Fryer empty, and never fill beyond the 'MAX' mark on the side of the basket.
- **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 pan without the basket in place, always cook food in the basket.**
- **DO NOT** leave the Air Fryer unattended during use.
- **The Air Fryer, basket and pan 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 pan and basket as burning hot steam can escape, and hot fat can spit and burn, always use the pan 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 CRISP AIR FRYER FOR THE FIRST TIME

- Unpack the Digital Crisp 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.



- Slide the basket button cover forward.



- Press the basket release button with your thumb and lift the basket handle to remove the basket.

- Wash the crisper drawer and basket with hot, soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- Lower the basket into the crisper drawer until you hear a click, then slide the button cover back over the button.
- 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 pan with oil or any other liquid. Do not exceed the 'MAX' mark when putting your ingredients into the basket.

- 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 30cm 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 display will briefly illuminate and the power light will illuminate blue (Ⓢ). The power light will show that the Air Fryer has power, but this does NOT indicate that it is turned on.
- Press and hold the START/PAUSE button, there will be a beep.

MANUAL FUNCTION

- The Manual Function will illuminate on the digital display, the default temperature of 180°C and the default time of 15:00 minutes. The Air Fryer changes between temperature and time on the display every 3 seconds.
- Press the Temperature Icon on the display. Then, turn the START/PAUSE button to adjust the temperature, this will increase or decrease the temperature in 5°C increments from 80-200°C.
- Press the Timer Icon on the display. Then, turn the START/PAUSE button to adjust the time, this will increase or decrease in 1 minute increments up to 30:00 minutes.
- Press the START/PAUSE button again to begin air frying.

PRESET FUNCTION

- Turn the Air Fryer on by pressing the START/PAUSE button.
- Press the Function Selection Icon  on the Digital Display repeatedly until the desired function icon illuminates.
- Press the START/PAUSE button again to begin air frying.

AIR FRYING

- **NOTE:** Using the Manual Function, 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. The fan icon will illuminate and rotate round as well as the air frying in progress circle.
- To PAUSE the Air Fryer, 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. There will be nothing on the display. Be careful not to press the crisper basket release button.
- Add your food to the crisper drawer or turn food over, do not exceed beyond the 'MAX' level mark.
- Never add food to the crisper drawer without the basket in place, always cook food in the crisper drawer. Excess oil from your food is drained through the basket into the crisper drawer during cooking.
- Slide the crisper drawer back into the Air Fryer, when the crisper basket is replaced. The display panel will illuminate again and show the current state of the cycle again. The Air Fryer will automatically start.
- When the Air Fryer has finished its cycle it will beep 5 times.
- To stop air frying, press the START/PAUSE button. The Air Fryer will run for about 20 seconds, then turn off.

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 by sliding 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. Be careful not to press the crisper basket release button while shaking, as this will release the crisper basket. When the crisper drawer is replaced the cycle will continue.
- Do not use metal utensils in the crisper basket and drawer, 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 by turning the START/PAUSE button. You cannot adjust the time and temperature while the process is paused.
- When cooking has finished, the Air Fryer will beep, five 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, and check your food again.
- When removing food, do not turn the crisper drawer upside down as any hot oil residue which has drained into the bottom of the drawer will spill onto your food.
- Place the crisper drawer on a heat resistant surface, remove your food onto a plate with tongs, or lift the crisper basket out of the drawer.
- 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. Removing the Crisper Drawer will allow the Air Fryer to cool down quicker.

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. Check food has thoroughly heated through.
- 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 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 or seasoning.

You can also cook frozen chips in the 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
MEAT					
Steak	100-500	10-20	200	No	Use tongs to turn halfway through.
Pork Chops	100-500	10-25	200	No	
Burger	100-500	15	200	No	
CHIPS AND FROZEN FOOD					
Sweet potato wedges	300-500	15-20	200	Yes	Mix in a bowl with 1-2 tsp of oil, salt, pepper and paprika (optional).
Home-made chips	300-500	20-25	200	Yes	Cut potato into 1cm chips. Mix in a bowl with 1-2 tsp of oil.
Thin frozen chips	300-500	20	200	Yes	Do not add oil.
Thick frozen chips	300-500	25	200	Yes	
Frozen chicken nuggets	100-500	10-15	200	Yes	
Frozen fish fingers	100-400	6-10	200	No	Use tongs to turn halfway through.
Frozen scampi	100-500	15	200	Yes	
FISH & SEAFOOD					
Fish	100-500	10-20	200	No	Use tongs to turn halfway through.
Prawns	100-500	8-12	180	Yes	Use cooked prawns, thaw if frozen.
King prawns	100-500	9-14	180	Yes	
POULTRY					
Drumsticks	100-500	20-15	200	No	Use tongs to turn halfway through.
Chicken breast	100-500	15-20	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.

FRENCH FRIES – Serves 4

Ingredients	Quantity
Large potatoes	4, washed and dried
Vegetable oil	1 tbsp
Sea Salt	2 tbsp

WHAT YOU DO

Temperature: 200°C. Time: 10 minutes.

Use Fresh Fries and Vegetable Function setting on the Air Fryer.

Cut the potato lengthwise into 1cm slices. Lay the slices flat and cut lengthwise again into 1cm pieces.

Lay potato pieces on paper towel and roll them around to dry off any excess moisture.

Toss the potato pieces in a bowl with the oil.

Lay oiled pieces in the basket. Make sure they do not stick together. They can be layered as long as air can get through.

Place into the Air Fryer. Air fry at 200°C for 10 minutes, shaking once halfway through the cycle. Season immediately with salt when they are done.

BUFFALO CAULIFLOWER - Serves 4

Ingredients	Quantity
Buffalo Sauce	
Unsalted butter	1 tbsp
Hot chilli sauce	¼ tbsp
Honey	½ tbsp
Clove garlic	½, crushed
Cauliflower	
Cauliflower florets	350g, cut into ½ pieces
Cornflour	½ tbsp
Vegetable oil	1 tbsp
Sea Salt	Pinch of

WHAT YOU DO

Temperature: 200°C. Time: 10 minutes.

Use Fresh Fries and Vegetable Function setting on the Air Fryer.

Toss the cauliflower florets with the oil and ½ tbsp of cornflour.

Air fry at 200°C for 15 minutes.

While the cauliflower is cooking, add all the buffalo sauce ingredients into a small pan over medium heat. Whisk to mix in the butter and reduce to heat to low.

Toss the florets with hot sauce mixture and sprinkle with salt. Serve with blue cheese dressing or your favourite dip.

SRIRACHA CHICKEN WINGS – Serves 2

Ingredients	Quantity
Chicken wing pieces	5
Vegetable oil	½ tbsp
Sea Salt	½ tsp
Hot chilli sauce	1 tbsp
Soy sauce	½ tbsp
Unsalted butter	1 tbsp
Honey	¾ tbsp
Spring onions	2, thin sliced

WHAT YOU DO

Temperature: 200°C. Time: 25 minutes.

Use Poultry Function setting on the Air Fryer.

Pat dry excess moisture on the wings with paper towel, toss the dried wings with the oil and salt. Place just the wings in the basket of the air fryer and set the timer for 25 minutes.

While the chicken is cooking, add the Hot chilli sauce, soy, butter and honey in a small pan over low heat.

Whisk ingredients together until the honey has dissolved and the butter has melted, and reduce heat to low to keep warm. Toss the wings in a bowl with the glaze, garnish with sliced spring onions and serve immediately.

CUPCAKES – Makes 4

Ingredients	Quantity
Golden caster sugar	60g
Butter	60g, softened
Large egg	1
Vanilla extract	½ tsp
Self-raising flour	60g
Salt	Pinch of

WHAT YOU DO

Temperature: 200°C. Time: 8 minutes.

Cream the sugar and butter together. Beat in the egg, then add the vanilla extract, flour and salt and mix together to form a batter.

Place the mixture in 4 silicone cupcake cases, then place into the crisper basket.

Air fry for 8 minutes at 200°C.

Leave to cool for 1 minute before removing from Air Fryer.

Tip: Silicone cupcake cases help to keep the shape of the cupcake.

FREQUENTLY ASKED QUESTIONS

Question: Why is the Digital Crisp Air Fryer not working?

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

The Digital Crisp 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 filled beyond the 'MAX' level mark.

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 drawer 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 basket, wash in hot, soapy water using a non-abrasive sponge.
- If ingredients are stuck to the crisper basket or drawer, 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 Crisp Air Fryer with the power cable loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 1350W.
- Voltage: 220-240V.
- Frequency: 50-60Hz.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This 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

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.



Lakeland
Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ
Tel: 015394 88100 **lakeland.co.uk**