

CASO[®]
DESIGN

Original Operating Manual

AF 400 Fryer



Intertek

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1 Safety

This chapter provides you with important safety notices when handling the device. The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

1.1 General Safety information

Please note

Please observe the following general safety notices with regard to the safe handling of the device.

- ▶ Read all instructions.
- ▶ Do not touch hot surfaces. Use handles or knobs.
- ▶ To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- ▶ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ▶ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- ▶ Do not use accessories which are not recommended by the manufacturer, as this can cause damage to your device or personal injury.
- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ▶ Children shall not play with the appliance.
- ▶ Cleaning and user maintenance shall not be made by children without supervision.
- ▶ Do not operate the device with wet hands and do not let it run empty.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.
- ▶ Do not use outdoors.
- ▶ Do not let the cord hang over the end of a table or do not place it on a hot surface.
- ▶ Do not place the device on or near by a gas oven or electric burner, electronic oven or into a heated oven.

-
- ▶ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 - ▶ Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
 - ▶ Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.
 - ▶ The device automatically changes to standby mode after the cooking time is over or after 3 min. without using it. Unplug the device then to turn it off completely.
 - ▶ Use the device only for frying.
 - ▶ Make sure that the handle was properly secured to the basket and anchored.
 - ▶ Do not submerge the heating unit, cord or plug in water or other liquids to prevent electrical shock.
 - ▶ Make sure that the vents on the cover are not covered with other items.
 - ▶ Do not unplug the device by pulling the cord.
 - ▶ In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will be void.
 - ▶ The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 - ▶ 60 MINUTES 'ON' IN A TWO HOUR PERIOD
 - ▶ Do not use appliance for other than intended use.
 - ▶ Be sure that handles are assembled and fastened properly.
 - ▶ **SAVE THESE INSTRUCTIONS!**
 - ▶ This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
 - ▶ a) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
 - ▶ b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - ▶ c) If a longer detachable power-supply cord or extension cord is used:
 - ▶ 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - ▶ 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - ▶ 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

1.2 Intended use

This device is only intended for use in households in enclosed spaces.

This device is only for domestic use in enclosed spaces for

- Air-frying of food.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

Warning

Danger due to unintended use!

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded.
The User bears the sole risk.

1.3 Sources of danger

1.3.1 Danger of Burning

Warning

The device can become very hot.

- ▶ Do not touch the frying basket, frying pot and the air outlet during the frying or when the unit is still hot!
- ▶ Do not touch the inside of the device during operation.
- ▶ Do not move the device if it contains hot food.
- ▶ Use cooking gloves or pot holders when you come into contact with the hot device.
- ▶ Do not move the appliance during use.
- ▶ Fry only in the enclosed frying pot. Use this frying pot exclusively with this fryer. Use the frying pot never otherwise.
- ▶ Unplug the device after use. After that you can move, clean or maintain it.
- ▶ Let the appliance cool down before you remove items, add or clean them.
- ▶ Do not put wet food into the device.
- ▶ Remove all ice from frozen food to be fried.
- ▶ Look for the hot steam rising from the air outlet.

1.3.2 Danger of Fire

Warning

There is a risk of fire if the appliance is used incorrectly.

Adhere to the following safety instructions in order to avoid a risk of fire:

- ▶ This device produces high temperatures, which can lead to burns.
- ▶ This device works on hot air. Do not fill it with oil or fat! Danger of burns!
- ▶ Make sure that no flammable objects are above or near the device.
- ▶ If the oil catches fire, immediately pull the plug from the socket and close the lid of the device.
- ▶ Do not install unless the frying basket is completely free of water.
- ▶ Place the food into the frying basket and avoid that they touch the heating elements.
- ▶ If the device catches fire, immediately remove the plug out of the outlet (if possible) and extinguish the flames with a damp fabric.
- ▶ Never use water to extinguish the fire!

1.3.3 Dangers due to electrical power

Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies!
Observe the following safety notices to avoid dangers due to electrical power:

- ▶ Avoid any liquid getting into the device to avoid an electrical shock or short circuit.
- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.

Danger

- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Do not submerge the heating unit, cord or plug in water or other liquids to prevent electrical shock.

2 Operating Manual

2.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your fryer will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

2.2 Information on this manual

These Operating Instructions are a component of the fryer (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Cleaning
- Troubleshooting and/or

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

2.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

Danger

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

Warning

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Attention

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

Please note

A notice of this kind indicates additional information, which will simplify the handling of the machine.

2.4 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

2.5 Copyright protection

This document is copyright protected. CASO Design USA LLC reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (e.g. data processing, data carriers, data networks), even partially. Subject to content and technical changes.

3 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

3.1 Safety information

Warning

Personal and property damages can occur during commissioning of the device!

Observe the following safety notices to avoid such dangers:

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

3.2 Delivery scope and transport inspection

As a rule, the Fryer is delivered with the following components:

- Fryer
- Frying basket with handle
- Frying pot
- Operating Instructions

Please note

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

3.3 Setup location requirements

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- The device must be set up on a firm, flat, horizontal and heat resistant surface with sufficient load-bearing capacity for the device.
- Choose the setup location in such a way that children cannot reach the device.
- The device is not intended to be installed in a wall or a built-in cupboard.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- The device requires an adequate flow of air in order to operate correctly. Leave a clearance of 6" on all sides.
- Do not cover up any openings on the device and do not block these off.
- Do not remove the device's adjustable feet.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

3.4 Unpacking

To unpack the device, proceed as follows:

- Place the box containing the unit on a countertop or table.
- Remove the device from the box and remove the outer packaging.

-
- Remove all the stickers or labels (except for the rating plate!).

3.5 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.



Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to “Green Dot” recycling collection points for disposal.

Please note

- ▶ If possible, keep the original packaging for the device for the duration of the guarantee period of the device, in order that the device can be re-packaged properly in the event of a guarantee claim.

3.6 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device. If in doubt, ask your qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition and is suited to the power of the appliance.
- The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the ice maker or over hot or sharp surfaces.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system.
Operations using an electrical outlet without a protective conductor are prohibited. If in doubt, have the house installation checked over by a qualified electrician.
The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

4 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

4.1 Complete overview



- 1 control panel
- 2 release of upper device
- 3 frying pot for frying basket
- 4 frying basket
- 5 release button for frying basket
- 6 handle of frying basket



4.2 Warning notices on device

ATTENTION

Danger due to hot surface!

There is a warning notice referring to dangers due to hot surfaces located on the back upper side of the housing. The surfaces of the device can become extremely hot.



- ▶ Do not touch the hot surfaces of the device. Danger of burns!
- ▶ Do not set or lay any items on the device.

4.3 Control panel



- | | |
|---|-----------------|
| 1 setting of temperature | 2 display |
| 3 setting of time | 4 on/off button |
| 5 start/stop button | |
| 6 memory function for one setting of desired temperature and time | |

4.4 Rating plate

The rating plate with the connection and performance data can be found on the bottom of the device.

5 Operation and Handling

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

Please note

- ▶ This device is only intended for use in households in enclosed spaces.

5.1 Before initial use

- Thoroughly clean the basket and the pot with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.

5.2 Secure switch

This appliance is equipped with a secure switch. When pulling the pot out of the fryer during it's working, the fryer will stop heating and timer on hold automatic until the pot is put back.

Please note

- ▶ It's better to pull out the pot not longer than 30 seconds, to make sure the stable temperature inside the pot to have better result.

This appliance is equipped with a secure switch. When pulling the pot out of the fryer during it's working, the fryer will stop heating and timer on hold automatic until the pot is put back.

5.3 Use of the device

Connect the main plug into a socket.



The display shows the latest selected temperature and time.

Set the desired temperature and time.



Let the device preheat for 3-4 Min. without food or add 3 Min. to your cooking time.



Pull out the frying basket on the handle and fill it with your desired food.

Please note

- ▶ Never fill the basket exceed the amount indicated in the table, as this could affect the quality of the end result.

Slide the pot back into the fryer.


Please note

- ▶ Never use the pot without the basket in it.

Frying:

After you adjusted time and temperature, press  to start the device. The desired time is shown and will counts down.


Temperature and time are adjustable during frying. In addition you can choose the memory

function, to recall and use the settings of memory function. Press  again to continue.

Some ingredients require shaking halfway through the preparation time. To shake or turn over the ingredients, pull the pot out of the appliance by the handle and shake it or turn over the ingredients by fork (or tongs). Then put the pot back into the fryer.

Please note

- ▶ Do not press the basket release button during shaking or turn over the ingredients.



Start/Stop: Press  to stop and restart the device.


You can hear a signal tone when the time has elapsed.

Memory function

You can save a desired temperature and time.




Setting the memory function

Switch on the device with . Press the button of memory function . The display shows the currently saved settings and star symbol flashes.

Set the desired temperature and time and confirm with button .

You can hear a signal tone and the star symbol lights up continuously to indicate, that the settings have been saved.

Start of memory function

You can recall the saved settings at any time. Press the button  and the saved settings are displayed. Confirm with  and start the device with .

Boost Function

This device contain boost function for a crispy result.

Set the temperature to highest, the display will show 'boS' instead of numbers.

Set the desired time, and press  button to activate the cooking process.

Once the cooking process with boost function started, the heat up speed will be MAXIMUM for 1 minute.

After 1 minute, the cooking temperature will return to 200°C for the remain cooking process.

After frying:

- At end of cooking time you can hear a signal tone. But in order to cool down the fryer and protect the interior fuse, the fan will run for 1 minute longer and then stop automatically.
- Pull out the frying basket using the handle and put it on a heat-resistant surface. Check, whether the food is cooked through. If not you can slide the basket back into the fryer and set the timer for a few minutes.
- To remove the ingredients, press the basket release button and lift the basket out of the pot. The frying basket and the ingredients are hot. You can use a fork (or tongs) to take out the ingredients. To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.

Warning

- ▶ The frying basket and the food are very hot!

5.4 Advices for frying

- After the fryer has started its program you will still be able to adjust the time and temperature at any moment by pressing the appropriate buttons.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.

- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for preparing crispy fries is 18 oz.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.
- This table below helps you to select the basic settings for the ingredients you want to prepare.
- Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Food	Quantity/ Weight	Temperature	Time
French fries (frozen)	7 – 35 oz	400 °F	12 - 20 min.
Home made French fries	7 – 35 oz	350 °F	16 - 30 min.
Breadcrumbs cheese snacks	7 – 21 oz	400 °F	8 - 15 min.
Chicken nuggets	4 – 35 oz	400 °F	10 - 15 min.
Fillet of Chicken	4 – 18 oz	400 °F	18 - 25 min.
Drumsticks	4 – 18 oz	350 °F	18 - 22 min.
Steak	4 – 18 oz	350 °F	8 - 15 min.
Pork chops	4 – 18 oz	350 °F	10 - 20 min.
Hamburger	4 – 18 oz	350 °F	7 - 14 min.
Frozen fish fingers	4 – 35 oz	400 °F	6 - 12 min.
Muffin	5 pieces	400 °F	15 - 18 min.

6 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

6.1 Safety information

Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ The device must be cleaned at regular intervals. If the device is not maintained in a clean condition, this will have a detrimental effect on the service life of the device and can also result in a dangerous condition in the device as well as in the growth of fungus and bacteria.
- ▶ Clean the device directly after use. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ The frying basket and pot are anti stick coated. Do not use any aggressive or abrasive cleaning agents or solvents. Do not scrape off stubborn dirt with hard items.

6.2 Cleaning

- Remove the plug from the outlet and let the device cool down.
- Release the upper part of device by pressing the release buttons. Then the device can be cleaned easier.
- The frying basket and the frying pot can be washed in warm soapy water.
- Wipe all parts with a damp cloth.
- Clean the inside of the device with a soft, damp cloth.
- Dry the parts thoroughly after you have been flushed.
- After cleaning, put the unit back together.

6.3 Safety notices

Attention

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the device.

7 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.



Please note

- ▶ Utilize the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- ▶ Ensure that your old device is stored safely away from children until it is taken away.

8 Guarantee

12 Months Limited Warranty

Caso Design USA warrants that for a period of 12 months from the date of purchase, this product will be free from defects in material and workmanship. Caso Design USA at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. DO NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of the initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This limited warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Caso Design USA service center. Further this limited warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Caso Design USA's Liability?

Caso Design USA shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Caso Design USA disclaims all other warranties, conditions, or representations, express implied, statutory or otherwise.

Caso Design USA shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of the incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state, or jurisdiction to jurisdiction.

9 Technical Data

Device	Fryer
Name	AF 400
Item No.:	13177
Mains data	120 V / 60 Hz
Power consumption	1800 Watt
External measurements (W x H x D):	16.54" x 13" x 13.4"
Net weight	15 lbs