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HOME

Air fryer PureFry XL Smart

EN User manual



Model: LVAF002BK
Rated voltage: 220-240V~50/60Hz
Rated power: 1500 W

Keep these instructions for future reference and pass them on to future users of the device.

SAFETY ISSUES



WARNING! Risk of electric shock



This symbol indicates: Note: Hot surface!

1. This "Safety Notice for Using" records important contents that can enable you to use the product safely and correctly and prevent personal injury or property damage to you or others.
2. This product is a Class I appliance. Please use a 10A or above socket alone, and ensure that the socket is effectively grounded before use, and confirm that the input power supply is 220-240V~, 50/60Hz.
3. This product is a high-power electrical appliance. It is strictly forbidden to use flexible cord mobile socket or share a socket with other electrical appliances.
4. This product cannot operate in the mode of external timer or independent remote control system.
5. In case the power cord is damaged, it must be replaced by professionals to avoid danger.
6. Do not pull, press or hang the line along the tip or sharp edge, and keep away from heat and moisture sources; Do not insert foreign matters such as metal into the heat dissipation hole or gap, otherwise damage or electric shock may be caused.
7. In case of damage to the power cord and plug or failure of this product, please stop using it and send the product to the store for repair or replacement to avoid danger.
8. It is strictly forbidden to pull the power cord and unplug the power cord before moving the product; It is strictly forbidden to immerse the power cord, plug and this product in water or other liquids to prevent electric shock.
9. It is strictly prohibited to put anything on the top of the air fryer when it is working, and cover or block the heat dissipation part of the air fryer to avoid fire.
10. It is strictly forbidden to heat the closed container in the air fryer to avoid explosion.
11. It is strictly forbidden to use the air fryer near inflammables or heat sources, and it should be away from curtains and other similar objects to avoid fire.
12. Please use the air fryer in a dry environment, and do not use this product outdoors.
13. Please place the air fryer on an insulated surface and keep a distance of at least 20cm around it.
14. Please keep the product at a certain distance from the walls, cabinets and inflammables, so as to prevent the furniture from being polluted by oil smoke or the product from heating and causing fire.
15. It is strictly forbidden for children and people with incomplete limbs, sensory or mental disorders or lack of relevant experience and knowledge to use this product alone. In case there is a child nearby when using, special attention should be paid. Please put this product out of the reach of children.
16. Do not damage, over bend, stretch or twist the power cord and do not put heavy objects on the power cord or clamp it.
17. Please pull the plug out of the socket after use or when it is not used for a long time, so as to avoid the risk of electric shock or leakage due to insulation.
18. If you want to take out the fryer when it is working, please move it carefully to avoid scalding.

19. Please use the accessories provided by the manufacturer correctly, and do not use the accessories not provided by the manufacturer, so as to avoid fire or injury caused by human operation.
20. Please unplug the power cord and wait until the air fryer cools down before cleaning, moving or repairing it.
21. Please clean the air fryer regularly to prevent the residual grease from deteriorating; Please do not wipe the heating pipe directly with a rag.
22. This product will release high-temperature steam from the air outlet when working. Please keep your hands and face a safe distance from the steam and the air outlet, and pay attention to the high-temperature steam and hot gas when removing the fryer from the product. The accessible surface of this product may become very hot during operation.
23. **Warning:** charcoal or similar fuels should not be used in this product.
24. Do not move the air fryer when there is food in it.
25. In case the air fryer emits black smoke during use, unplug the power immediately, and take the fryer out of the main machine after the smoke stops.

SAFETY NOTICE FOR FIRST USE

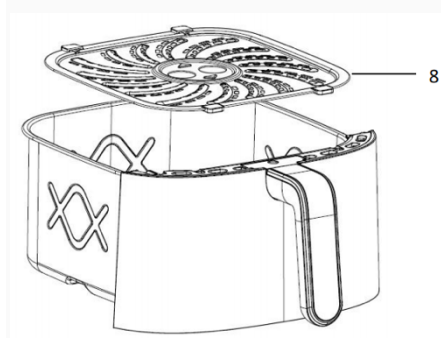
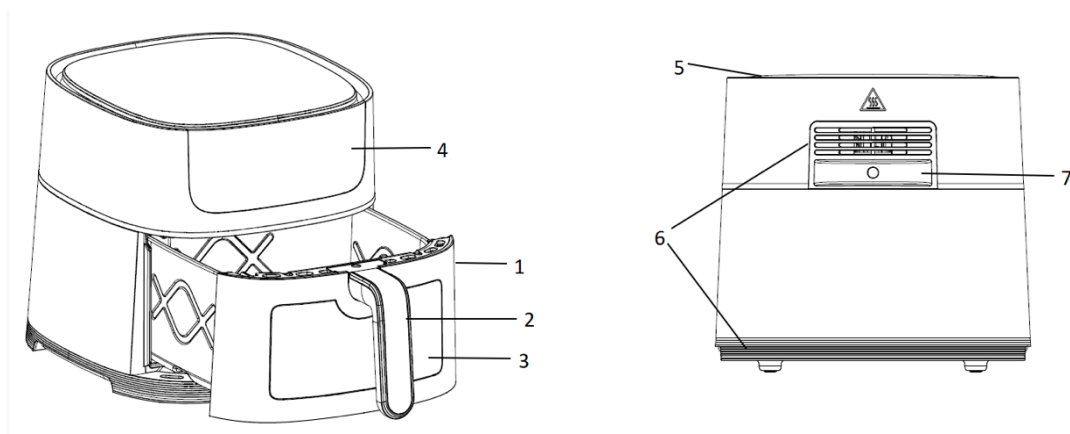
PLEASE READ THE MANUAL CAREFULLY BEFORE USE AND KEEP IT PROPERLY FOR OTHER USERS' REFERENCE AT ANY TIME.

Please take out all the accessories and accessories in the air fryer or the packing box.

Please use warm water to clean the fryer, fryer basket and steam box, and wipe the inside of the air fryer with a soft damp cloth, and wait for it to dry completely before using. Please reserve enough space around the air fryer to ensure that its surface is more than 20cm away from other items, and no items can be placed on the top of the air fryer.

Please adjust the temperature to the maximum and preheat it for 10-15 minutes to remove the antirust oil on the surface of the heating pipe of the air fryer before using this product for the first time. It is normal to have slight smoke when using it for the first time.

Product description



1. Basket

2. Basket handle

3. Transparent window

4. Digital Touch Control Panel

5. Air inlet

6. Air outlet openings

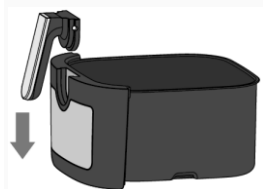
7. Mains cord

8. Frying tray

Attaching the fry basket handle:

The fry basket handle might come disassembled in your appliance's packaging. To attach the fry basket handle:

- Remove the paper label. Pull the fry basket out of the appliance.
- Slide the attachment point on the handle downward until it clicks in to place.



- The fry basket handle should lock into place and should not detach once it is locked into place.

Significance

Please read this manual carefully before using the appliance as damage may occur under incorrect operations. Pls keep this manual for future reference.

Automatic switch-off

The appliance has a built in timer, it will automatically shut down the appliance when count down reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and cooking trivet with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Using the appliance

- 1 Connect the mains plug into an earthed wall socket.
- 2 Carefully pull the basket out of the air fryer
- 3 Place the ingredients in the basket.
- 4 Slide the basket into the AIR FRYER

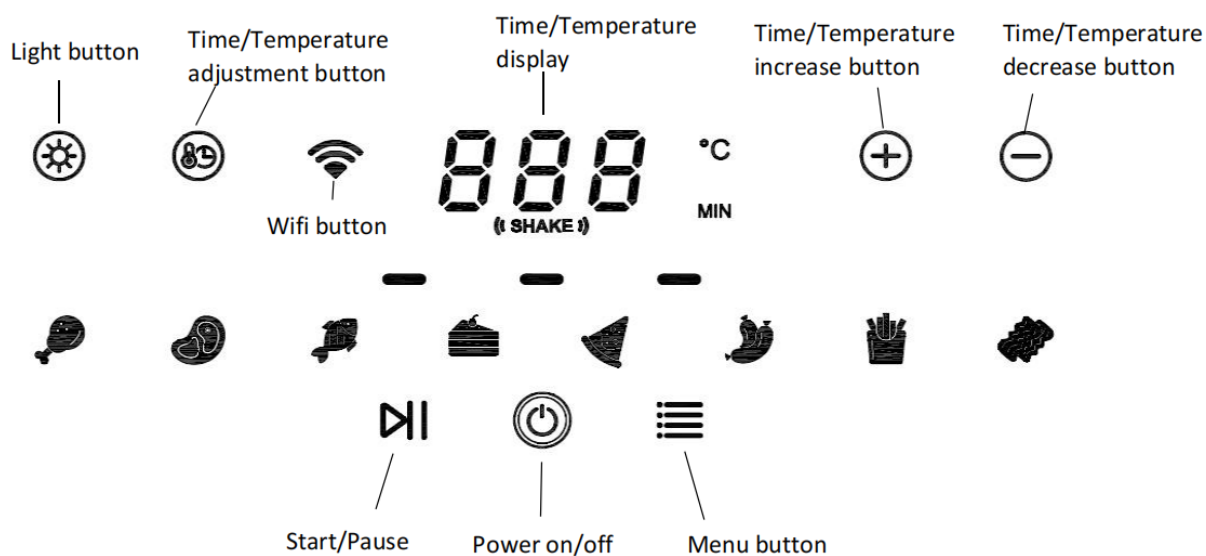
Note: Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.,


Caution: Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.

Do not fill the pan with oil or any other liquid.









5. Finger touch Power on/off
6. Finger touch Menu to choose functions (totally 8 functions).


Control panel presentation




Notes: 8 functions are provided: Chicken leg, Steak, Fish, Cake, Pizza, Sausage, Chips, and Bacon. You can use Menu button  to choose different cooking food you like.


Menu presetting:



Present	Icon	Temp.(°C)	Time (min)	SHAKE
Default		185	15	✓
Chicken leg		200	23	✓
Steak		200	12	✓
Fish		195	10	
Cake		160	30	
Pizza		185	8	
Sausage		185	8	
Chips		200	23	✓
Bacon		175	12	✓


7.After touching menu button, you can choose menu you like. After choosing the function, Please finger Start/Pause button  to start cooking



During the cooking process, if you want to adjust time or temperature, kindly press the

Time/temperature button  first. When the display on screen shows time, then press the +/- button to increase/decrease 1 minute per a press. When the display on screen show the temperature, then press +/- button to increase/decrease 5 degree per a press.

Notes: Start/Pause button : During the hot air frying process, the LED lamp will be running, then if press this button, the LED lamp will be blinks. Here, this button acts as pause function. In the pause state, you can change menu to choose other presetting. Then, you press this button again, the air fryer will continue cooking. Here, this button acts as re-start function.

Menu button : Touch this button to choose different cooking functions. After you choose the menu, press the start button. When during the cooking period, for example, you want to change chips to cake, then first press the Pause button , then touching this menu button to switch to different cooking function.

Light button: Touch this button , the inside light will be up; Touch this button again and the light will be off. The light will automatically turn off 10 seconds later.

Shake indicator ( SHAKE ): The shake indicator will illuminate when the cooking cycle has reached its halfway point. This halfway time gives you the opportunity to shake or flip your food in appliance, which helps ensure even cooking.

Note: If you do not remove the basket and shake the food, the shake light on the control panel will remain illuminated.

8. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter) . By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

9. Machine will have Auto ready bell after cooking. When you hear bell for 5 times, this means the cooking cycle is finished. Pull the pan out of the appliance and place it on the heat-resistant holder.

Note: After the time ends, the heating element stops working, but the fan will continue to run about 20 seconds to blow away the hot air as safety. Finally, the timer bell will ring for 5 times as the ending alarm.

10. Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the pan back into the appliance. Press the temperature control knob to adjust Temperature setting, and press the Timer control button to adjust time setting. And then press the Start button to run the appliance.

11. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the pan), please use tongs to pick ingredients one by one.

Note: Be careful if you want to turn the basket over, the oil collected on the bottom of the basket will leak onto the ingredients.

12. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please turn off the pan, and pour ingredients to tableware.

Tip: To remove large or fragile ingredients, lift the ingredients out of the pan by a

pair of tongs.

13. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.


Connect the TUYA APP

1. Install the TUYA app and create a user account. Set up a login password and log in the app.



2. Ensure the network is in good condition, then the mobile phone and the air fryer can perform the following operations in the same WIFI network environment.

3. Plug the appliance into an electrical outlet and press the Power Button to turn the appliance on.

4. Press the Wi-Fi button  on the control panel, it should start flashing rapidly, indicating that the appliance has entered pairing mode.

5. In the home tab, select "Add device". The appliance should be able to connect to the app automatically, just follow the taps.

6. The app will attempt to connect to the appliance and this process might take a few minutes.

7. After the app is connected, your appliance's control panel can be accessed on the app's Home tab.

8. When the Wi-Fi is well connected and during cooking, the W-Fi lighting will always be on and stop flashing rapidly.

Note:

1. If you want to turn off the Wi-Fi, just press the Wi-Fi button, then the indicator will slowly flash.

2. If you want to reset the Wi-Fi, kindly long press the Wi-Fi button for 7 seconds, and the Wi-Fi will enter the pairing mode. During this time, if you do not connect, Wi-Fi will automatically shut off in 30 minutes.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

Tips

- Small 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 during the preparation time optimizes the end Result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

Making home-made fries

To make home-made fries, follow the steps below:

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the basket, frying tray and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.
Note: Remove the basket to let the fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The basket and frying tray are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at official collection point for recycling. By doing this, you do contribution to environmental protection. (fig.12)

Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor

Troubleshooting

Problem	Possible cause	Solution
Device does not work.	The appliance is not plugged in.	Plug the main plug to wall socket.
Device does not work.	You have not set the timer	Turn the timer to the required perotation time to switch on device
The ingredients fried with the air fryer are not dote.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried move evenly.
The ingredients fried with the air fryer are not dote.	The set temperature is too low.	Turn the temperature control to the required temperature setting (see section "Setting" in chapter "Using the appliance").
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section "Setting" in chapter "Using the appliance".
Fired snacks are not crispy.	You used a type of snacks meant to	Use oven snacks or lightly brush

	be prepared in a traditional deep fryer.	some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill basket beyond the MAX indication.
I cannot slide the pan into the appliance properly.	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
Write smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer a large amount of oil will leak into the pan. The oil produces while smoke and the pan may heat up more than usual. This does not affect the appliance or the and result.
Write smoke comes out from the appliance.	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
Fresh fries are fried unevenly.	You did not rinse the potato sticks properly before you fired them.	Rinse the potato sticks properly to remove starch from outside of the sticks.
Fresh fries are not crispy after frying.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.

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SERVICE HOTLINE

tel: +48 22 123 96 60 lub e-mail: serwis@manta.com.pl

Monday to Friday, 9 a.m. to 5 p.m.

The manufacturer reserves the right to make changes to the product specifications without prior notice.



Manta S.A. hereby declares that this product complies with the essential requirements and other provisions of the so-called "New Approach" Directives of the European Union.



The device is marked with the symbol of a crossed-out waste container, in accordance with European Directive 2012/19/EU and the Polish Act of 11 September 2015. (Journal of Laws 2015 item 1688) on Waste Electrical and Electronic Equipment (WEEE). Products marked with this symbol should not be disposed of or thrown away with other household waste at the end of their useful life. The user is obliged to dispose of waste electrical and electronic equipment by delivering it to a designated point where such hazardous waste is recycled. The collection of this type of waste in separate locations and the proper recovery process contribute to the protection of natural resources. Proper recycling of waste electrical and electronic equipment has a positive impact on human health and the environment. For information on where and how to dispose of waste electrical and electronic equipment in an environmentally safe manner, the user should contact the relevant local authority, the waste collection point or the point of sale where they purchased the equipment.

Attention!

Product design and technical specifications are subject to change without prior notice. This applies in particular to technical specifications, software, pictures and the user manual. This user manual serves as a general orientation for the operation of the product. The manufacturer and distributor assume no liability for any inaccuracies resulting from errors in the descriptions contained in this user manual.

Made in P.R.C.

FOR MANTA EUROPE