



@sujataappliances
www.sujataappliances.com

OPERATING MANUAL

SUJATA®

FRYOMATIC PLUS

AIR FRYER



FRYOMATIC PLUS

AIR FRYER



MITTAL ELECTRONICS
Contact Customer Care:
sujatacare@sujatamail.com

Before operating this unit, read the instructions carefully.

INTRODUCTION

This new Frymatic Plus Airfryer provides an easy and healthy way to prepare your favorite ingredients. By using hot air circulation and a top grill and bottom grill, it can make numerous dishes. The best part is that it heats food from all directions, and most ingredients require little or no oil.

General Description (Fig. 1)

1. Top cover
2. Control panel
3. Frying pot
4. Handle
5. Window
6. Frying tray
7. Power cord
8. Air outlet openings

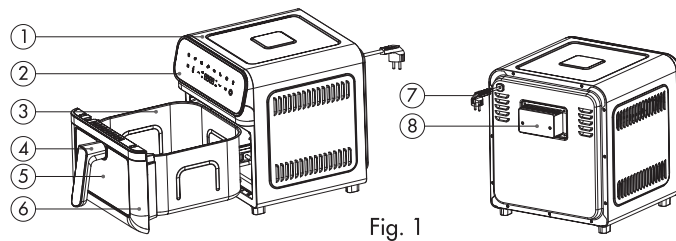


Fig. 1

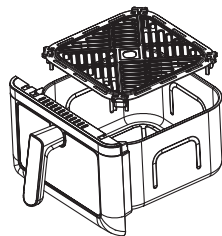


Fig. 2

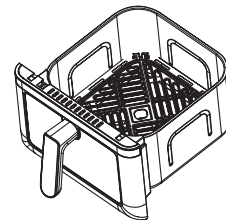


Fig. 3

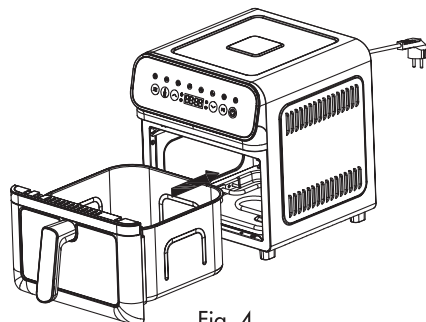


Fig. 4

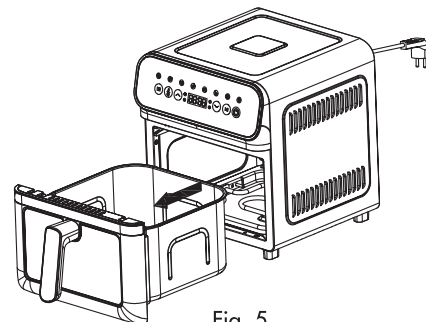
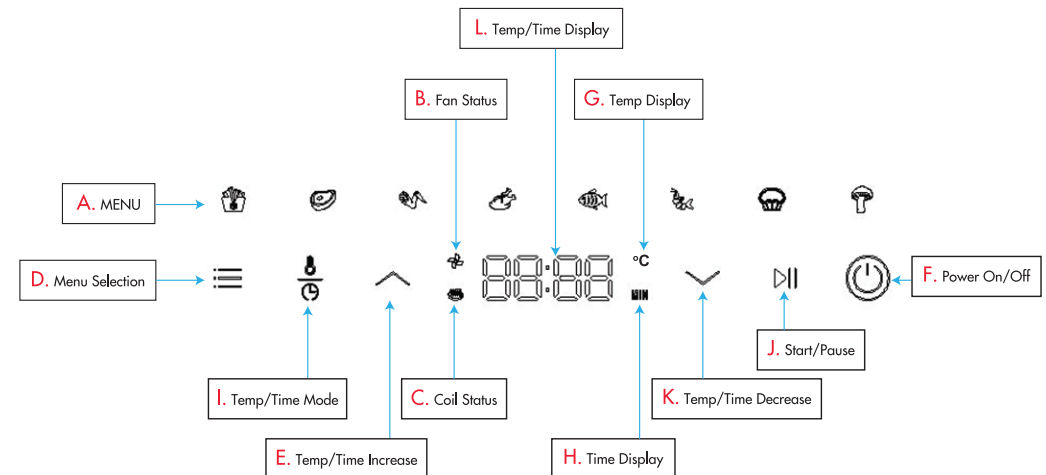


Fig. 5

OPERATING INDICATORS AND CONTROL

- A. **Menu**
- B. **Fan Status**
- C. **Coil Status**
- D. **Menu Selection:** Touch to cycle through preset menus.
 - Temp/Time Mode:**
 - Touch to select temperature or time.
 - Adjust using E (+) or K (–)
- F. **Power On/Off:** Touch to activate. An audible tone sounds.
- G. **Temp Display**
- H. **Time Display**
 - Time adjustable from 00:00–60:00 (1-minute increments).
 - Temperature adjustable from 65°C–200°C (5°C increments).
 - Holding the keys allows quick adjustment without sound.
- J. **Start/Pause - Press to begin, pause, or resume cooking.**
 - The display alternates between time and temperature depending on the selected mode.
- L. **Temp/Time Display**

CONTROL PANEL INSTRUCTIONS



BEFORE FIRST USE

- Remove all packaging materials from the appliance and accessories.
- Clean the frying pot, frying tray, and basket thoroughly with hot water, mild washing-up liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth and dry all parts completely before use.

PREPARING FOR USE

- Place the appliance on a stable, horizontal, heat-resistant surface.
Do not place the appliance on non-heat-resistant or uneven surfaces.
- Insert the frying tray into the frying pot (Fig. 2).
- Pull the power cord from the storage compartment located at the bottom of the appliance.

Important:

- Do not fill the pot or pan with oil or any other liquid.
- Do not place anything on top of the appliance, as this obstructs airflow and affects frying performance.

USING THE APPLIANCE

Connect the mains plug to an earthed wall socket.

2. Carefully pull the frying pot out of the appliance.
3. Place the ingredients into the frying tray (Fig. 3).
4. Slide the frying pot back into the appliance, ensuring it aligns properly with the guides (Fig. 4).
5. Set the required temperature and time (refer to **settings**).
6. Some ingredients require shaking halfway through cooking. To shake: pull the pot out, gently shake while holding the handle, then slide it back in.
7. When the timer ends and the bell sounds, pull out the pot and place it on a heat-resistant surface.
8. To remove ingredients (e.g., fries), pull the pot out and place it on the tray framework, then use heat-safe tongs to empty it into a bowl or plate.

FRYING MODES

Using Preset Modes

- Press the **Menu Button (D)** to choose from the available preset modes.
- Press **Start (J)** to begin cooking.
- To pause operation, press **Start (J)** again. Wait for the fan to stop fully.
- Long-press the power button to turn the appliance off.

PRE-SET PROGRAM TEMPERATURE AND TIMER

Using Preset Modes

- Press the **Menu Button (D)** to choose from the available preset modes.
- Press **Start (J)** to begin cooking.
- To pause operation, press **Start (J)** again. Wait for the fan to stop fully.
- Long-press the power button to turn the appliance off.

Menu	French Fries	Steak	Chicken Wings	Chicken	Fish	Shrimp	Cake	Vegetables	Startup Display
°C	200	200	200	200	180	180	150	160	200
MIN	20	10	18	40	20	8	18	18	20
Temperature Range						65-200			
Time Range						1-60			

USING MANUAL MODE

- Turn on the appliance using the power button.
- Press the temperature/time button (I) to select the temperature setting.
- Press the button again to switch to the timer setting.
- Use (E) and (K) to increase or decrease temperature or time.
- Press Start (J) to begin cooking or pause.
- When cooking is completed, the display will show END, and the appliance will shut off automatically.

MANUAL PROGRAM TEMPERATURE AND TIMER

	Min-max Amount (g)	Time (min.)	Time (/QC)	Shake
Potato & Fries				
Thin Frozen Fries	300-600	18-25	200	Yes
Thick Frozen Fries	300-600	20-25	200	Yes
Potato Gratin	600	20-25	200	Yes
Meat & Poultry				
Steak	100-600	12-18	180	Yes
Pork Chops	100-600	12-18	180	Yes
Hamburger	100-600	10-20	180	Yes
Sausage Roll	100-600	13-15	200	Yes
Drumsticks	100-600	25-30	180	Yes
Chicken Breast	100-600	18-25	180	Yes
Snacks				
Spring Rolls	100-600	18-10	200	Yes
Frozen Chicken Nuggets	100-600	18-12	180	Yes
Frozen Fish Fingers	100-500	6-12	200	No
Frozen Bread Crumbed Cheese Snacks	100-500	8-12	180	No
Stuffed Vegetables	100-500	12-20	160	No
Baking				
Cake	500	18-25	180	Yes
Quiche	500	20-22	180	Yes
Muffins	500	15-18	200	Yes
Sweet Snacks	500	20	160	No

IMPORTANT SAFEGUARDS AND SAFETY INSTRUCTIONS

Read this manual carefully before using the appliance and keep it for future reference. When using electrical appliances, basic precautions must always be followed to reduce the risk of fire, electric shock, injury, or damage.

General Safety

- Ensure the voltage indicated on the appliance matches your local mains supply.
- Do not use the appliance if the plug, power cord, or appliance body is damaged.
- Do not attempt to repair or modify the appliance yourself. For cord or appliance damage, only the manufacturer, its service agent, or similarly qualified persons may perform repairs (Type Y).
- This appliance is intended for household use only. It is not suitable for commercial or semi-commercial environments, staff kitchens, hotels, motels, or any setting where guests or temporary users operate appliances.
- Improper use or use not in accordance with this manual may void the warranty and release the manufacturer from liability.

Heat & Operation Safety

- The appliance contains a heating function. Surfaces, including those not directly involved in cooking, can become extremely hot during operation. Only touch designated handles and gripping surfaces. Use heat-resistant gloves when required, and allow non-grip surfaces to cool before touching.
- Do not touch the inside of the appliance or heating elements during or immediately after operation.
- Hot steam and air are released from the outlet openings during frying. Keep hands, face, and other body parts away from the steam vents. Exercise caution when removing the basket, as hot steam may escape.
- Accessible surfaces may become hot during use.
- If dark smoke is emitted, unplug the appliance immediately. Wait for the smoke to stop before removing the pan or basket.

Placement & Ventilation

- Place the appliance on a horizontal, stable, heat-resistant surface.
- Do not place the appliance on or near hot gas or electric burners, or inside a heated oven.
- Do not cover the air inlet or air outlet openings while the appliance is operating.
- Maintain at least 10 cm of free space on all sides and above the appliance. Do not place objects on top of it.
- Do not use the appliance outdoors.

Electrical Safety

- To avoid electric shock, do not immerse the plug, cord, or appliance base in water or any liquid.
- Do not plug in, unplug, or operate the appliance with wet hands.
- Keep the power cord away from hot surfaces, and do not allow it to hang over edges of tables or counters.
- Always attach the plug to the appliance first, then connect it to the wall outlet. To disconnect, turn the appliance OFF before unplugging it from the outlet.

Usage Restrictions

- Do not fill the basket with oil. The appliance is designed for air frying and adding oil may cause a fire hazard.
- Do not use the appliance for purposes other than those described in this manual.
- Do not leave the appliance unattended during operation.
- Use only manufacturer-recommended accessories.

After Use & Cleaning

- Unplug the appliance when not in use and before cleaning.
- Allow the appliance to cool for approximately 30 minutes before handling, cleaning, or removing parts.

Children & Vulnerable Users

- This appliance may be used by children aged 8 years and above, and by persons with reduced physical, sensory, or mental capabilities, or lack of experience, only if they have been given supervision or instruction regarding safe use and understand the hazards involved.
- Children should not play with the appliance.
- Cleaning and maintenance must not be performed by children under 8 years.
- Keep the appliance and its cord out of reach of children younger than 8 years.

TIPS FOR BEST RESULTS

- Smaller ingredients cook faster than larger ones.
- Larger quantities need slightly more time; smaller quantities need slightly less time.
- Shake small ingredients halfway through cooking for more even results.
- Add a light coating of oil to fresh potatoes for crispier fries. Cook immediately after adding oil.
- Avoid cooking extremely greasy ingredients such as sausages.
- Oven-friendly snacks can also be prepared in the air fryer.
- Optimal quantity for crispy fries: 500 g.

- Pre-made dough gives faster and more consistent results than homemade dough.
- Use a baking tin or oven dish inside the frying pot for cakes, quiches, or fragile/filled items.
- To reheat food, set the temperature to 150°C for up to 10 minutes.

CLEANING

Clean the appliance after every use to maintain performance and hygiene.

- Always unplug the appliance and allow it to cool completely before cleaning. Removing the frying pot can help the appliance cool faster.
- Do not use metal utensils, scouring pads, or abrasive cleaners on the frying pot or non-stick tray, as these can damage the coating.
- Wipe the exterior of the appliance with a damp cloth. A mild degreasing liquid may be used to remove stubborn residue.
- Clean the inside of the appliance with warm water and a non-abrasive sponge.
- Gently brush the heating element with a soft cleaning brush to remove any food particles or residue.
- Ensure all parts are thoroughly dry before reassembling or storing.

STORAGE

- Unplug the appliance and allow it to cool fully before storing.
- Confirm that all components are clean and completely dry.
- Store the appliance in a cool, dry place away from direct sunlight.

ENVIRONMENT

Do not dispose of the appliance with regular household waste. When the appliance reaches the end of its life, take it to an authorised collection point for recycling. Proper disposal helps protect the environment and supports responsible resource recovery.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The Fryomatic does not work	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Set the timer to the required preparation time to switch on the appliance.
The food is undercooked	The amount of ingredients in the Frying pot is in large quantity.	Put smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The temperature is too low.	Set the temperature to the required temperature setting.
	The preparation time is too short.	Set the timer to the required preparation time.
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.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil/ butter onto the snacks for a crispier result.
Cannot slide the frying pot into the appliance properly.	There are too much ingredients in the frying pot.	Do not fill the pot beyond the Max indication.
	The frying pot is not placed in the pan correctly.	Push the frying pot down into the main appliance until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up, more than usual. This does not affect the appliance or the end result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating up in the frying pot. Make sure you clean the pot properly after each use.

French fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly, before you fried them.	Rinse the potato sticks properly, to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	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.

TECHNICAL SPECIFICATIONS*

SUJATA®

FRYOMATIC PLUS

AIR FRYER

PRODUCT GENERIC NAME	: Air Fryer
MODEL NAME	: Fryomatic Plus
NET QUANTITY	: 1 Unit
NET CONTENTS	: 1N Main Unit 1N Frying Tray 1N Frying Pot 1N User Manual with Warranty Card 1N Recipe Book
RATED VOLTAGE & RATED FREQUENCY	: 230V~ & 50Hz, 1 Phase
PROTECTION	: CLASS I
RATED POWER (INPUT)	: 2000W
NET WEIGHT	: 4.9 Kg Approx.
DIMENSIONS (IN CMS.)	: 28 x 37 x 30 L x W x H
CAPACITY	: 6.4 Litre

**TWO YEARS
WARRANTY**

**WARRANTY IS NOT VALID IF
THIS PRODUCT IS USED FOR
COMMERCIAL PURPOSE**

SUJATA®

FRYOMATIC PLUS

AIR FRYER

is warranted against manufacturing defects for a period of TWO YEARS from the date of purchase. Within this period any defective unit will be repaired or replaced at manufacturer's option free of cost subject to the unit being delivered to our authorized service centre at customer's cost.

The warranty does not cover wear and tear of plastic/rubber components and bush/ball bearings etc. and damages resulting from commercial use, accident, mishandling or negligence on the part of the customer or non-compliance of the instructions in the operating manual or if the mechanism is tampered with by the customer or any unauthorized person other than our service personnel.

The warranty card duly stamped and signed by the dealer alongwith the invoice should be authorized service centre, otherwise the warranty will be treated as invalid. Liability for consequential damages or loss is neither accepted nor implied under the warranty.



Scan for Warranty Registration and Complaint when needed.

SUJATA®

FRYOMATIC PLUS

AIR FRYER

Invoice No. Sr. No. Date

Customer's Name & Address

SIGNATURE OF DEALER WITH RUBBER STAMP