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OPERATING MANUAL

SUJATA®

FRYOMATIC

AIR FRYER



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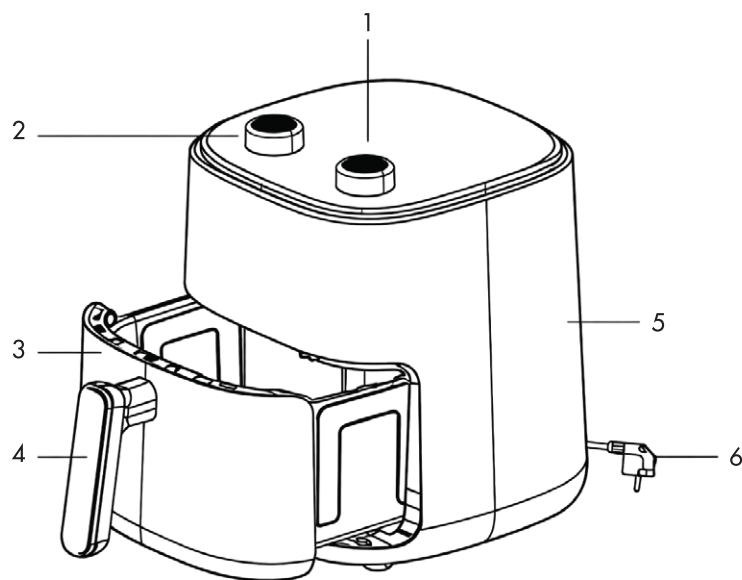


WhatsApp Care

MITTAL ELECTRONICS
Contact Customer Care:
sujatacare@sujatamail.com

Before operating this unit, read the instructions carefully.

INTRODUCTION



1. Timer knob
2. Temperature control knob
3. Frying pot
4. Handle
5. Air outlet
6. Power cord

Technical data

Power Source	230V~, 50-60Hz
Power Consumption	1500W

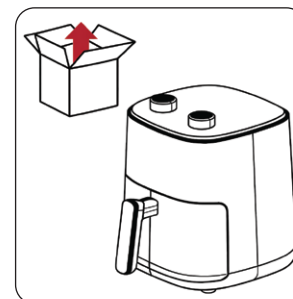
OPERATING INDICATORS AND CONTROL

Intended use

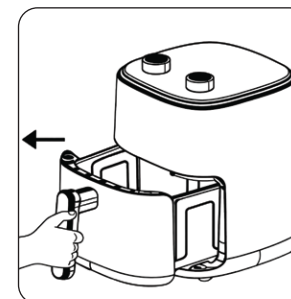
- The appliance is intended for home use only, it is not suitable for commercial use.
- The appliance may emit some smoke when you use it for the first time. This is normal.

Preparing the appliance for use

- Use the appliance in an upright position on a stable, flat, clean, dry and non-slip surface.



Before using the appliance for the first time, remove the packaging materials and place the appliance in a flat and clean area.



Grab the handle firmly to release the removable frying pot; then, take the drawer out of its housing.



Rinse the frying pot with warm soapy water and then, dry out surface of the appliance thoroughly. Attach the pot to the appliance after cleaning all parts. Your appliance is ready for use.

Set the appliance at the highest temperature for first use and operate it for 10 minutes without any food therein.

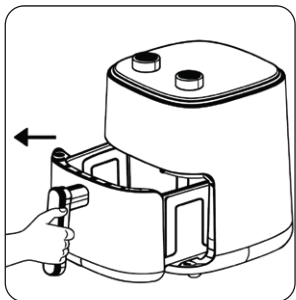
BEFORE FIRST USE

- While the appliance is operating and when the frying pot is pulled back, hot air will be emitted from its air outlet and the upper portion of the basket. Therefore, be careful to avoid burns resulting from highly hot gases.
- While using the frying pot at higher temperatures, be careful not to make a direct contact with them.

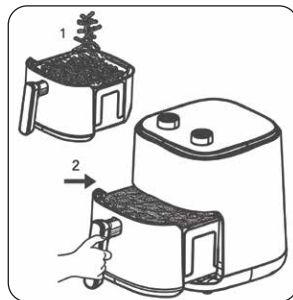
PREPARING FOR USE

- Blend food with oil before placing it in the frying pot.

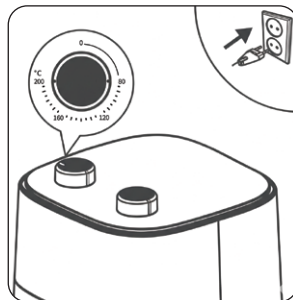
Do not grab directly the frying pot while hot, but grab the handle.



Grab firmly the handle of the frying pot to open up the pot drawer; then, take the drawer out of the appliance and position on a flat and clean surface.

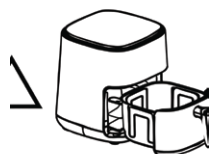


Place foods in the frying pot. Then attach the pot to the appliance and make sure it fits completely.

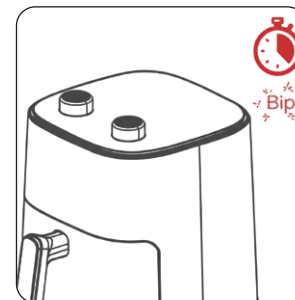


Plug your appliance in and set the timer and temperature control knob according to the type of food. The appliance starts cooking.

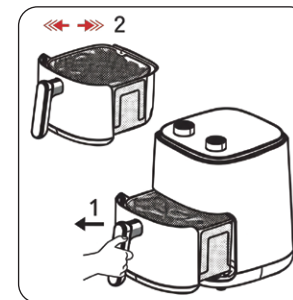
- If your appliance is cold, turn the timer knob to +5 minutes for preheating.
- Your appliance will not heat up unless you set the timer dial.
- To ensure that the cooking/frying process is uniform, remove and shake the pot drawer and check it, if necessary. If necessary, adjust the temperature.
- You can turn off your appliance in any time by simply turning timer button to "0" position.



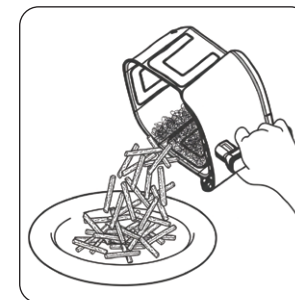
Avoid contact of the frying pot with the outer surface of the appliance since surface of the cooking basket will be hot during and after cooking.



Warning sound will be heard when the set time is up and your appliance turns off automatically.



Take the removable cooking basket out and check the food, whether it is fried or frozen or not. If it requires additional cooking time, you can prolong the cooking time a little bit more.



After the process is completed, pour the ingredients in the basket into a bowl or plate. Since the hot or dribbling oil may be accumulated in the lower portion of the removable frying pot, do not forget to take the pot with ingredients out of the pot drawer before serving the food.

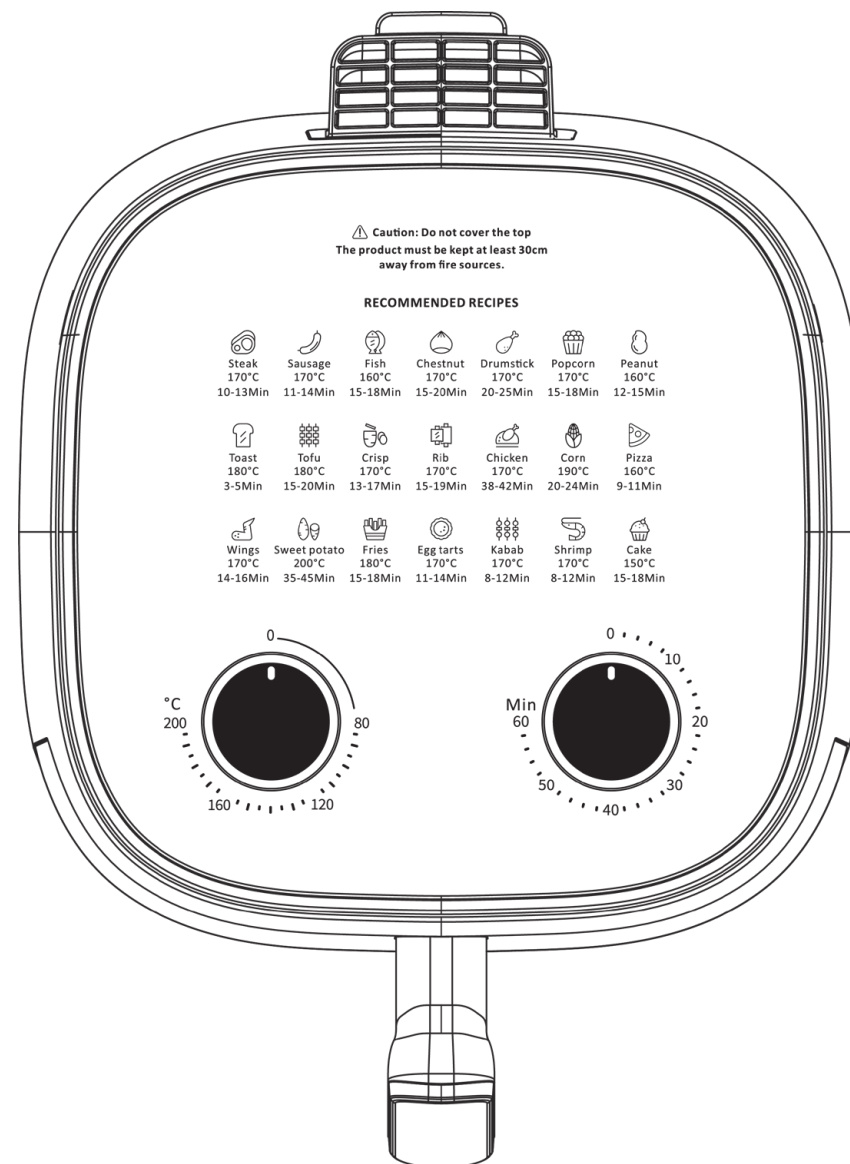
- Let food rest for 5 to 10 seconds before taking them out of the removable frying pot.
- Use tongs to remove large or soft foods from the basket.
- When a batch of food is ready, the product is instantly ready for another batch.
- Perform the preparations after taking the removable cooking basket out of the appliance, if necessary.
- Note that the appliance may be very hot during the removal.
- When the cooking is completed, bring both the temperature control dial and timer dial to "Off" and "0" position.
- Silicone in the cooking basket is resistant to high temperatures and produced from a material that does not cause any harm, when used along with food. It fundamentally prevents the basket coating from being scratched. Therefore, be sure that it is not removed while cooking food.
- Be aware of hot steam that may be outlet while pulling the basket drawer out and do not touch with your bare hands, because it is highly hot.
- Use an auxiliary tool (tongs etc.) that would cause no damage on the interior surface of the appliance to take out the cooked foods.

RECIPES

The table below gives an overview of cooking times for different foods. Cooking time varies based on thickness, texture of foods and temperature of food & surrounding. Consider the recommended time and amounts as approximate values. Perform a pre-heating process until the appliance reaches up to the recommended temperature specified in the table before cooking process to achieve successful results.

PROGRAM	SYMBOL	TEMPERATURE	TIME (MIN)
Steak		170° C	10-13 Min.
Sausage		170° C	11-14 Min.
Fish		160° C	15-18 Min.
Chestnut		170° C	15-20 Min.
Drumstick		170° C	20-25 Min.
Popcorn		170° C	15-18 Min.
Peanut		160° C	12-15 Min.
Toast		180° C	3-5 Min.
Tofu		180° C	15-20 Min.
Crisp		170° C	13-17 Min.
Rib		170° C	15-19 Min.
Chicken		170° C	38-42 Min.
Corn		190° C	20-24 Min.
Pizza		160° C	9-11 Min.
Wings		170° C	14-16 Min.
Sweet Potato		200° C	35-45 Min.
Fries		180° C	15-18 Min.
Egg Tarts		170° C	11-14 Min.
Kabab		170° C	8-12 Min.

Shrimp		170° C	8-12 Min.
Cake		150° C	15-18 Min.



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.
- 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.

- 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.

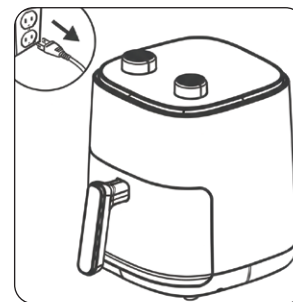
ENVIRONMENT

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.

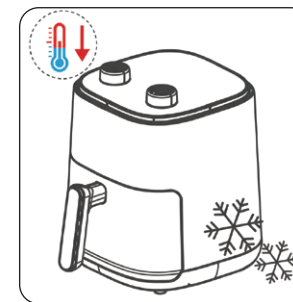
CLEANING AND MAINTENANCE

Cleaning

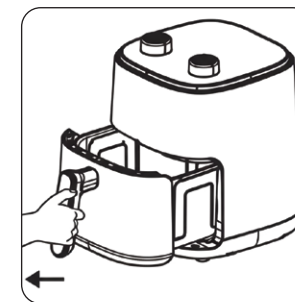
Never use gasoline, solvent, abrasive cleaners, metal objects or hard brushes to clean the appliance.



Turn the appliance off and unplug it.



Wait for the appliance to completely cool down.

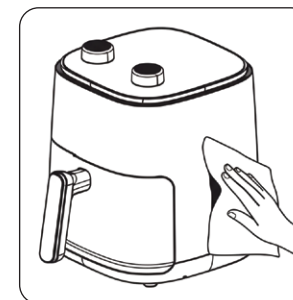


Take the frying pot (5) out of the drawer.

Take the frying pot to cool your appliance down faster.



Clean the removable frying pot (5) and basket drawer (6) with warm soapy water and afterwards, dry thoroughly.



Use a damp cloth to clean the outer surface of the appliance. Dry the outside of the appliance completely.

Keep the base and frying pot always clean to avoid foreign substance accumulation.

TROUBLESHOOTING

	Problem	Possible Cause	Solution
1	Appliance inoperative	Power cut-off	Check the power supply and make sure that the power is back on
		No power in the power socket or poor contact	
		Mismatch of the power supply voltage with the nominal voltage of appliance	
2	Food under cooked/over-cooked	Inappropriate cooking time	Combine recipes and your personal experience to determine proper cooking and timing
3	Smoke on the first use	Rust-preventive oil remaining on the heater of appliance	Set the temperature at maximum and perform a pre-heating for 10-15 minutes to remove rust-preventive oil on the heat of appliance
4	Unidentifiable scent	Foreign object on cooking basket, basket drawer and heater	Clean foreign object

Contact our authorized service for repair, in case the problem cannot be solved after performing the above-mentioned supervision.

TECHNICAL SPECIFICATIONS*



PRODUCT GENERIC NAME	: Air Fryer
MODEL NAME	: Fryomatic
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)	: 1500W
NET WEIGHT	: 3.46 Kg Approx.
DIMENSIONS (IN CMS.)	: 24 x 29 x 30 L x W x H
CAPACITY	: 5 Litre

**TWO YEARS
WARRANTY**

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



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.



Invoice No. Sr. No. Date

Customer's Name & Address

SIGNATURE OF DEALER WITH RUBBER STAMP