

Soho[®]

ClearView 8 User Manual SO-80SLAF

8.0L
LARGE
capacity



ClearView
Window



360° Airflow
Technology



Digital touch
controls



1700watts
Turbo Power



10 Preset
Programs

10

Preset Cooking
Modes

8.0L Digital Air Fryer with removable
Crisper Grill Plate

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IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

When using electrical appliances, always follow the standard safety precautions. They are explained in further detail below:

1. **PLEASE READ ALL INSTRUCTIONS.**
 2. **DO NOT** touch hot surfaces. Use handles, oven mitts or potholders.
 3. To protect against electric shock **DO NOT** immerse the cord, plugs, or appliance in water or other liquid.
 4. Unplug the appliance from the power outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 5. **DO NOT** operate the appliance if it has malfunctioned or has been damaged in any manner, including the power cord or plug. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician in order to avoid a hazard.
 6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void the product warranty.
 7. **DO NOT** use outdoors.
 8. **DO NOT** let the cord hang over the edge of tables or counters, or touch hot surfaces.
 9. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
 10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 11. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect the appliance, turn any controls to **“OFF”**, then remove the plug from the wall outlet.
 12. **DO NOT** use the appliance for other than intended use.
 13. Make sure the removeable airflow tray is in place before adding food to be air fried.
 14. Make sure the frying basket is locked securely into the front of the air fryer while the air fryer is in operation.
 15. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they **DO NOT** play with the appliance.
 - Close supervision is necessary when your appliance is being used near children or infants.
 - The appliance is not intended to be operated by means of an external timer or separate remote control system.

- This appliance is intended for household use only, it is not warranted for use in a commercial or business application.

WARNING! ● THE AIR FRYER WILL NOT OPERATE PROPERLY UNLESS THE FRYING BASKET IS FULLY CLOSED.

CAUTION! ● AFTER HOT AIR FRYING, EXTREME CAUTION MUST BE USED WHEN HANDLING THE HOT FRYING BASKET, REMOVEABLE AIRFLOW TRAY, AND COOKED FOODS.

- DO NOT USE ON ACRYLIC OR STONE SURFACES AS HEAT MAY CAUSE CRACKS OR SURFACE DAMAGE
- DO NOT PLACE DIRECTLY IN FRONT OF GLASS SPLASHBACKS, LEAVE A MINIMUM OF 10CM FROM REAR OF UNIT

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES!

- THIS APPLIANCE GENERATES HEAT AND ESCAPING STEAM DURING USE. FOLLOW SAFETY PRECAUTIONS AND TAKE THE UTMOST CARE TO PREVENT THE RISK OF BURNS, FIRES OR OTHER INJURY TO PERSONS OR DAMAGE TO PROPERTY.
- THIS APPLIANCE IS HOT DURING OPERATION AND RETAINS HEAT FOR SOME TIME AFTER TURNING OFF. ALWAYS USE OVEN MITTS WHEN HANDLING HOT MATERIALS AND ALLOW METAL PARTS TO COOL BEFORE CLEANING. DO NOT PLACE ANYTHING ON TOP OF THE APPLIANCE WHILE IT IS OPERATING OR WHILE IT IS HOT.

1. All users of this appliance should read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove the plug from the wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
4. **DO NOT** leave this appliance unattended during use.
5. **DO NOT** immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
6. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking. Place the air fryer on a flat, heat-resistant work area.
7. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the air fryer with any objects. Avoid escaping steam from the air outlet during air frying.
8. Keep the appliance at least 15 cm away from walls or other objects during operation.
9. Always use the frying basket handle to open the frying basket drawer.

WARNING! • AFTER AIR FRYING, MAKE SURE TO PLACE THE FRYING BASKET DRAWER ON A FLAT, HEAT-RESISTANT SURFACE. OVER-FILLING THE FRYING BASKET MAY DAMAGE THE AIR FRYER AND COULD RESULT IN SERIOUS PERSONAL INJURY.

1. **NEVER** move a hot air fryer or an air fryer containing hot food. Allow to cool before moving.
2. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

WARNING! • THIS AIR FRYER SHOULD NOT BE USED TO BOIL WATER OR DEEP FRY FOODS.

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WARNING! • THIS AIR FRYER SHOULD NOT BE USED TO BOIL WATER OR DEEP FRY FOODS.

WHEN AIR FRYING

- **DO NOT** place the appliance on or near combustible materials such as tablecloths or curtains.
- **DO NOT** place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.
- **CAUTION:** Surfaces become hot during use. Always use tongs whenever possible.
- **CAUTION:** Please ensure your work top is able to withstand a temperature of at least 60 degrees centigrade for extended periods. If in doubt, mount the product on a suitable wooden plinth.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- In the event of a power failure during the cooking process, ensure that your appliance is switched off and unplugged at the wall until power resumes.

WHAT'S IN THE BOX

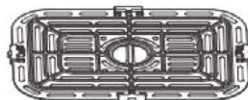
- 8L Digital Air Fryer
- Removable Crisper Grill Plate
- Instruction Manual



Main Unit



Basket

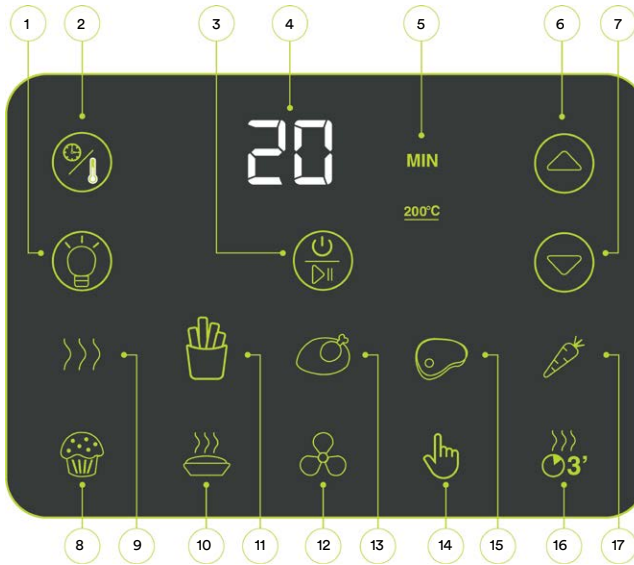


Crisper plate

SPECIFICATIONS

| | |
|-------------------|--------------|
| RATED VOLTAGE | 220-240V |
| FREQUENCY | 50/60Hz |
| POWER CONSUMPTION | 1700W |
| CAPACITY | 8 Litres |
| TEMPERATURE RANGE | 60-200°C |
| TIME RANGE | 1-60 minutes |

TOUCH SCREEN CONTROLS



1. Light On/Off button
2. Temp/Time selection button
3. Power & Start/Stop button
4. LED display
5. Time/Temp Indicator button
6. Temp/Time increase button
7. Temp/Time decrease button
8. Cupcake setting
9. Preheat setting
10. Reheat setting
11. Fries setting
12. Rapid cooling setting
13. Chicken setting
14. Custom setting
15. Meat setting
16. Keep warm setting
17. Vegetable setting

APPLIANCE COMPONENTS



BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around the frying basket.
2. The Air Fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle and press the button with your thumb to open the frying basket and place on a flat, clean work area.
3. Wash the frying basket and removeable airflow tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the removeable airflow tray fits snugly into the frying basket drawer, there are 4 rubber tips attached to the sides of the tray. Before using, check to make sure all 4 rubber tips are in place. If they become separated from the tray, simply slide them onto the tabs as shown.

NOTE: DURING FIRST USE, THE AIR FRYER MAY EMIT A SLIGHT ODOUR. THIS IS NORMAL AND WILL NOT AFFECT FLAVOUR OR AIR FRYING.



CAUTION - HOT SURFACES:

- THIS APPLIANCE OPERATES AT HIGH TEMPERATURES. DO NOT TOUCH EXTERNAL SURFACES OF THE APPLIANCE AS THEY CAN BE HOT. DO TOUCH INSIDE THE APPLIANCE WHILE IT IS IN OPERATION.
- DURING OPERATION, HOT STEAM IS RELEASED THROUGH THE HOT AIR OUTLETS. PLEASE KEEP YOUR HANDS AND FACE AWAY FROM THE STEAM AND AIR OUTLETS.

OPERATING INSTRUCTIONS

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking basket, designed to keep unit from accidentally turning on whenever the cooking basket is not properly situated inside the appliance, or the timer is not set. Before using your air fryer, please ensure that the crisper grill plate is inside the cooking basket and the cooking basket is fully closed.

REMOVING THE COOKING BASKET:

Press the button on the top of the basket handle and pull the handle to remove the cooking basket.

NOTE: If the cooking basket is removed from the main body of the air fryer when in operation, the unit will automatically stop working. When the cooking basket is re-inserted, the air fryer will resume operation on the latest selected settings.

COOKING LIGHT:

As this model contains a viewing window in the basket, there is the option to turn on a cooking light built into the unit. To turn this cooking light on/off, simply press the button as shown in the LED display diagram on page 8.

TURNING THE APPLIANCE ON/POWER/START/STOP KEY:

1. To use the appliance, begin by plugging it into a mains socket, ensuring the socket switch is in the ON position.
2. Once the unit is plugged in, press the Power On/Off key to turn the unit on. There will be a sound prompt and the LED display will come on indicate the unit has been turned on.
3. Long press this button when the unit is in operation to turn it off, and the power button will remain lit.

PRESET MENU SELECTION:

This unit is equipped with a choice of ten preset functions: Preheat, Fries, Chicken, Steak, Veg, Bake, Reheat, Custom, Keep Warm and Rapid Cooling.

- To use a preset function, press the corresponding button on the unit's control panel.

The corresponding indicator will flash on the unit's control panel to show the function has been selected.

- Once the correct preset has been selected, ensure that the crisper grill plate is in the air fryer basket and that the food is placed evenly in the basket, and press the Start/Stop button to begin the cooking cycle.

MANUALLY SETTING THE TIME AND TEMPERATURE :

The appliance's cooking temperature can be set manually from 60-200°C. Simply select the Custom key setting and then use the Temp/Time increase and decrease keys to select the right time and temperature. To switch between time and temperature selection, press the Temp/Time selection key.

- When the correct time and temperature have been selected, press the Start/Stop key to begin or resume the cooking process.

DURING COOKING:

- If at any time you need to stop the fryer, simply press the Start/Stop key. Similarly, if you remove the basket during cooking, the appliance will automatically stop working. When you put the basket back into the unit, it will automatically continue the cooking process.
- Once the timer has finished and the cooking cycle is complete, the unit will give off multiple beeps. You can then open the basket and inspect its contents; should you require a longer cooking time, simply restart the process until the desired result is achieved.

SHAKE FUNCTION:

When selected, specific presets will automatically remind you to shake or turn food part way through the cooking cycle.

TIPS:

- To remove large or fragile ingredients, lift the ingredients out of the cooking basket with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
- Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- The optimal quantity to achieve crispy fries is 500 grams.

- Be cautious of using extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer cooking basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- The air fryer can be used to reheat ingredients. To reheat ingredients, set the temperature to 80°C for 30 minutes.

RAPID COOLING FUNCTION:

- When selected, only the fan will work and heating element will not work.
- Use when you want to cool very hot food down.


OPERATING INSTRUCTIONS

If the ingredients are ready, empty the cooking basket into a bowl or onto a plate. Take care if tilting the cooking basket, as any excess oil that has collected on the bottom of the cooking basket will leak onto the ingredients, and the crisper grill plate may also detach from the cooking basket and fall onto food.

- When a batch of food is ready, the appliance is instantly ready for preparing another batch.

Unplug the appliance when the unit is not required for further cooking.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|--|--|
| The air fryer doesn't work. | <ul style="list-style-type: none"> The air fryer is not plugged in. The air fryer has turned itself off. | <ul style="list-style-type: none"> Plug the cord into the wall outlet. To begin, press the  button. Make sure the frying basket/drawer is assembled correctly and fully inserted into the air fryer body. |
| Food is not ready. | <ul style="list-style-type: none"> The frying basket is overloaded. | <ul style="list-style-type: none"> Air fry smaller batches of food. Shake food 2 OR 3 TIMES during the cooking process. Increase TEMPERATURE. Increase AIR FRY TIME. |
| Food is not fried evenly. | <ul style="list-style-type: none"> The frying basket is overloaded. | <ul style="list-style-type: none"> Air fry smaller batches of food. Apply a light even coat of spray oil to food before frying. Shake foods 2 OR 3 TIMES during the cooking process. |
| Frying basket/drawer won't slide into air fryer properly. | <ul style="list-style-type: none"> The frying basket is overloaded. | <ul style="list-style-type: none"> Air fry smaller batches of food. Air Fryer will not turn ON until the frying basket/drawer is assembled correctly and fully inserted properly into the fryer body. |
| White smoke comes from the air fryer. | <ul style="list-style-type: none"> The air fryer is overloaded with oil. The frying basket and drawer have not been cleaned. | <ul style="list-style-type: none"> When frying oily foods, such as bacon, you may need to clean out the frying basket drawer more often. Clean the frying basket and drawer after each use. |
| Potato fries are not evenly fried. | <ul style="list-style-type: none"> The frying basket is overloaded. | <ul style="list-style-type: none"> Soak, rinse and fully dry potatoes before frying. Use fresh, firm potatoes. |
| Fries are not crispy. | <ul style="list-style-type: none"> Raw fries have too much water. | <ul style="list-style-type: none"> Use a clean kitchen towel to dry cut potato fries thoroughly before adding oil. Cut potato fries into smaller slices. Shake fries frequently. |

CLEANING AND CARE

WARNING! • DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.
NOTE: CLEAN THE APPLIANCE AFTER EVERY USE.

- DO NOT** use metal kitchen utensils or abrasive cleaning materials to clean the cooking basket and crisper grill plate, as this may damage the non-stick coating.
- Clean the cooking baskets and grill plates with hot water, some washing up liquid and a non-abrasive sponge or brush.

TIP:

- If food residue is stuck to the crisper grill plate or the bottom of the cooking basket, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.
3. **DO NOT** allow water or any other liquid to enter the unit.
 4. Wipe the outside of the appliance with a damp cloth.
 5. Wipe the inside of the appliance with hot water and a non-abrasive sponge.
 6. Clean the heating element with a cleaning brush to remove any food residues.
 7. Ensure all parts are thoroughly dry before use.

NOTE: THE COOKING BASKET IS **NOT** DISHWASHER-PROOF. **NEVER** PLACE THE COOKING BASKET IN THE DISHWASHER.

STORAGE

- Ensure that the air fryer is cool, clean and dry before storing it.
- Store the power cord in the dedicated storage area.
- Store the appliance in a cool and dry place.

WARRANTY TERMS AND CONDITIONS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is provided in addition to your rights under the Australian Consumer Law. Directed Electronics Australia Pty Ltd (Directed Electronics) warrants that this product is free from defects in material and workmanship for a period of 12 months from the date of purchase or for the period stated on the packaging. This warranty is only valid where you have used the product in accordance with any recommendations or instructions provided by Directed Electronics.

This warranty excludes defects resulting from product alterations, accidents, misuse, abuse, or neglect. To claim the warranty, you must return the product to the retailer from which it was purchased or, if that retailer is part of a national network, a store within that chain, along with satisfactory proof of purchase. The retailer will then return the goods to Directed Electronics.

Directed Electronics will repair, replace or refurbish the product at its discretion. The retailer will contact you when the product is ready for collection. You will bear all costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics.

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