

Soho®

FamilyChef Duo User Manual

SO-80DAF

8.0L
X-LARGE
Capacity

Dual 4L Baskets



Independently
Controlled Baskets



8 Pre-Set
Programs



Digital Touch
Controls



1700 Watts
Turbo Power



Preset Cooking
Modes

8.0L Dual Basket Air Fryer
& Digital Touch Control

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions should always be followed, including the following:

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 appliances 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 UNLESS BOTH FRYING BASKETS ARE FULLY CLOSED.

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

WARNING: 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 THE REAR OF THE UNIT

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES! THIS APPLIANCE GENERATES HEAT AND ESCAPING STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, FIRES, OR OTHER INJURY TO PERSONS OR DAMAGE TO PROPERTY.

CAUTION! 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 drawers.

WARNING! AFTER AIR FRYING, MAKE SURE TO PLACE THE FRYING BASKET DRAWER ON A FLAT, HEAT-RESISTANT SURFACE.

WARNING! OVER-FILLING THE FRYING BASKET MAY DAMAGE THE AIR FRYER AND COULD RESULT IN SERIOUS PERSONAL INJURY.

10. **NEVER** move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
11. **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.

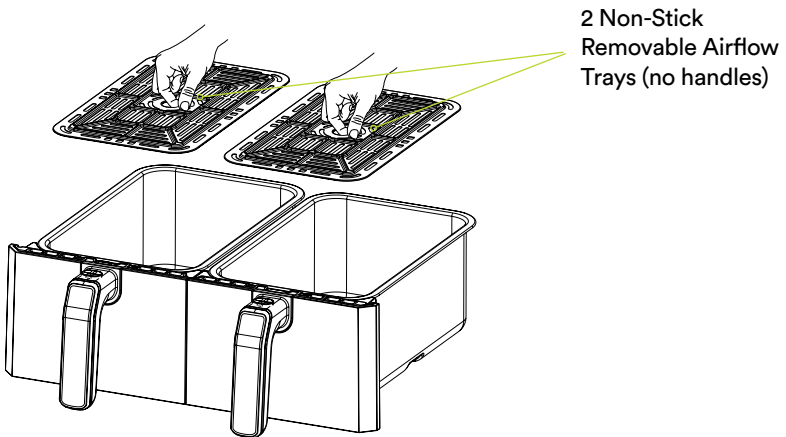
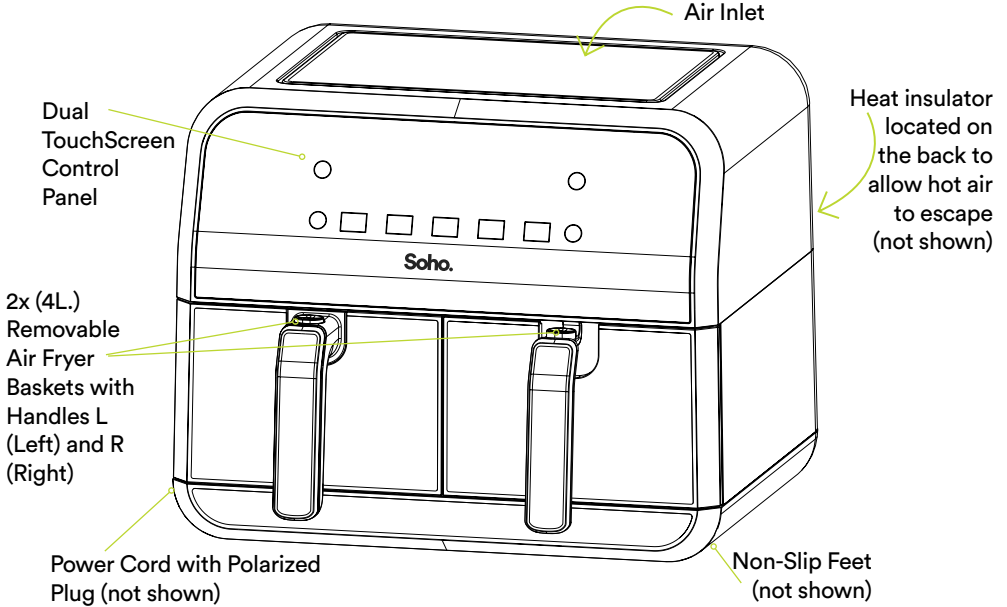
CONTENTS

1.	GETTING TO KNOW YOUR FAMILYCHEF DUO 8L AIR FRYER	6
2.	DUAL TOUCHSCREEN CONTROL	7
	ON/OFF.....	7
	SHAKE	8
	DUAL COOK.....	8
	SYNC FINISH	9
	START/PAUSE	9
3.	BEFORE USING FOR THE FIRST TIME.....	9
4.	OPERATING INSTRUCTIONS	10
5.	PAUSE FUNCTION	10
6.	PRE-PROGRAMMED TEMPERATURE & TIMES CHART FOR MANUAL OPERATION	11
7.	INDIVIDUAL BASKET: MANUAL OPERATION	12
8.	DUAL BASKET: MANUAL OPERATION.....	13
9.	SYNC FINISH.....	14
10.	AIR FRYING TECHNIQUE	15
11.	AIR FRYING PRE-PACKAGED FROZEN FOODS	16
12.	HINTS FOR ROAST	16
13.	HINTS FOR BAKE.....	16
14.	HINTS FOR DEHYDRATE.....	16
15.	AIR FRY / ROAST COOKING CHART	17
16.	DEHYDRATE CHART.....	19
17.	FRUIT / VEGETABLES	20
18.	AIR FRYER MAINTENANCE.....	20
19.	CARE & CLEANING INSTRUCTIONS	20
20.	STORING INSTRUCTIONS	21
21.	TROUBLESHOOTING.....	21
22.	WARRANTY TERMS & CONDITIONS.....	22
23.	INDEMNITY.....	22
24.	WARRANTY DISCLAIMER.....	23
25.	LIMITATIONS & LIABILITY	23

1. GETTING TO KNOW YOUR FAMILYCHEF DUO 8L AIR FRYER

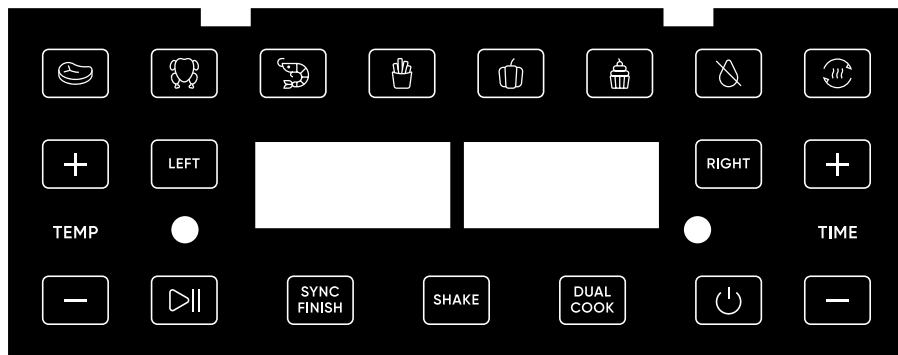
1. Whats in the box:

- Air fryer with 2 removable baskets
- 2x Removeable Airflow Trays



Product may vary slightly from illustration

2. DUAL TOUCHSCREEN CONTROL



1. ON/OFF
2. Dual Digital TIME/TEMP Display
3. LEFT /RIGHT Basket Control
4. MEAT
5. CHICKEN
6. SEAFOOD
7. FRIES
8. VEGETABLES
9. BAKE
10. DEHYDRATE
11. PREHEAT
12. TEMP and
13. TIME and
14. SHAKE FOOD
15. SYNC FINISH
16. DUAL COOK
17. START/PAUSE

ON/OFF





- When the Air Fryer is plugged in, a beep will sound and the control panel will illuminate, then disappear. The button will then light up red, indicating that the unit is on and ready for use.
- When is pressed, a beep will sound, the will turn green, , and buttons will light up.
- When in operation, press to turn both **LEFT** and **RIGHT** basket controls **OFF**.











CAUTION - HOT SURFACES:

- THIS APPLIANCE OPERATES AT HIGH TEMPERATURES. DO NOT TOUCH EXTERNAL SURFACES OF THE APPLIANCE AS THEY CAN BE HOT. DO NOT 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.

HOW TO USE THE LEFT/RIGHT BASKET

- When the red  is pressed, a beep will sound. From here, you can choose to cook in each basket together or separately by pressing  /  or .





NOTE: DUAL COOK CAN BE USED TO COOK THE SAME TYPE OF FOOD IN BOTH BASKETS.

- Press the  or  button to program the **LEFT** or **RIGHT** basket. While Left or Right flashes, press any **PRESET MENU** button to continue.
- After pressing  or  / **PRESET MENU**, the selected PRESET menu and the temperature /time will start flashing alternatively.
- The  or  button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate  or  basket control button. When the button begins to flash the TEMP/TIME can be adjusted.

NOTE: LEFT OR RIGHT BASKETS MAY BE PROGRAMMED INDEPENDENTLY, AT ANY TIME BEFORE OR DURING OPERATION.

- Press the  to start cooking.

TEMP (OR) / TIME (OR)




- Press  or  on the left side of the control panel to increase or reduce the TEMP in 5°C increments.
- Press  or  on the right side of the control panel to increase or decrease TIME in 1 minute increments.

NOTE: WHEN USING DEHYDRATE, TIME WILL INCREASE OR DECREASE IN 1 HOUR INCREMENTS.

NOTE: BOTH COOKING BASKETS CAN HAVE THEIR TIME AND/OR TEMPERATURE SETTING PROGRAMMED INDEPENDENTLY, AT ANY TIME BEFORE OR DURING USE.



- Press the  or  button. When  or  begins to flash, you can adjust the programming.

SHAKE


- Each preset menu selection will remind you to shake the basket for better cooking results. Five beeps will sound at the 2/3 point of the duration of the cooking time. This does not apply to the **PREHEAT**  and **DEHYDRATE**  settings as there are NO alerts needed for this function.
- Press  to turn this feature **OFF**. **SHAKE** will disappear from the screen.

NOTE: SHAKE WILL NOT WORK IF COOKING TIME IS BELOW 3 MINUTES

DUAL COOK

- Press  to effortlessly duplicate settings for both **LEFT** and **RIGHT** Air Fryer baskets. You can also select  to program the **LEFT** and **RIGHT** baskets at the same time. After making your menu selection, you can adjust the temperature and time for both baskets at the same time.

SYNC FINISH

- Program each basket before use.
- Press  to ensure both baskets will complete cooking together.
- **HOLD** will appear on the display as the Dual Air Fryer synchronises the final cook times.



NOTE: YOU CAN NOT SYNC YOUR COOKING ONCE COOKING HAS BEGUN (IF SYNC COOKING HAS NOT ALREADY BEEN SET).

START/PAUSE

- Once programming is complete, press  to **START** the cooking process or to **PAUSE** cooking. Cooking will resume when pause is pressed again.

3. BEFORE USING FOR THE FIRST TIME

Please remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around each of the fryer baskets and crisping trays.

1. Your Dual Basket Air Fryer is shipped with the 2 crisping trays locked into each fryer basket inside the Air Fryer body.
2. Firmly grasp each fryer basket handle, to pull the fryer baskets out of the main body.
3. Grasp each crisping tray handle and lift to remove from each basket. **(FIG. 1)**
4. Wash both fryer baskets and crisping trays in hot, soapy water.
5. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Replace crisping trays into each fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock comfortably into each basket.
7. Due to base unit's front curve, the air fryer baskets must be inserted into the proper sides.
8. The tops of the drawers are labeled **LEFT**  or **RIGHT** . Slide the **LEFT** air fryer basket/crisping tray into the left side of the Air Fryer body. Slide the **RIGHT** air fryer basket/crisping tray into the right side of the body. Before use, make sure each basket is fully inserted and locked into place. **(FIG. 1)**

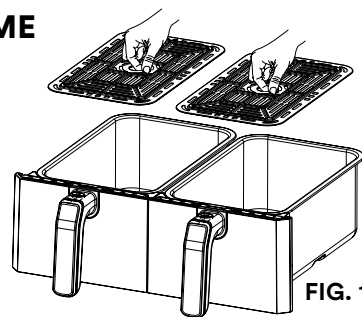


FIG. 1

NOTE: THE DUAL AIR FRYER MAY EMIT A SLIGHT ODOR WHEN USED FOR THE FIRST TIME. THIS IS NORMAL AND WILL NOT AFFECT THE FLAVOUR OF YOUR COOKING.

4. OPERATING INSTRUCTIONS

IMPORTANT! THE MAXIMUM FOOD CAPACITY RECOMMENDED FOR EACH AIR FRYER BASKET IS 1.7KG OF FOOD PER BASKET.

WARNING! THIS DUAL BASKET AIR FRYER IS NOT TO BE USED TO BOIL WATER.

WARNING! THIS DUAL BASKET AIR FRYER SHOULD NEVER BE USED TO DEEP FRY FOODS.

1. Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. If needed, add crisping tray(s). See “**Before Using for the First Time**” on page 9 for a detailed description.
3. Place food into either or both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, **NEVER** fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 2 to 3 cups of food to the fryer basket.

NOTE: UP TO 6 CUPS OF INGREDIENTS MAY BE DEHYDRATED AS FOOD WILL SHRINK TO A FRACTION OF ITS ORIGINAL VOLUME. PLACE A SINGLE LAYER OF INGREDIENTS INTO THE EMPTY AIR FRYER BASKET. CREATE A SECOND LAYER BY PLACING THE CRISPING TRAY INTO THE BASKET OVER THE INGREDIENTS. ADD FOOD ON TOP OF THE CRISPING TRAY.









4. Insert the assembled fryer basket(s) into the front of the Dual Basket Air Fryer.







5. PAUSE FUNCTION

Both the baskets have to be inserted properly for the Air Fryer to function.

If one basket is under operation and the 2nd basket is unlocked, the operation will pause and **OPEN** will be displayed showing which basket is unlocked.

6. PRE-PROGRAMMED TEMPERATURE & TIMES CHART FOR MANUAL OPERATION

	PRESET FUNCTIONS	DEFAULT TEMP	DEFAULT TIME (Min)		SHAKE
			SINGLE BASKET	DUAL BASKET	
	MEAT	175°C	15min	20min	Yes
	CHICKEN	200°C	25min	30min	Yes
	SEAFOOD	180°C	8min	10min	Yes
	FRIES	200°C	20min	28min	Yes
	VEGETABLES	150°C	10min	12min	Yes
	BAKE	150°C	12min	12min	No
	DEHYDRATION	70°C	8H	8H	No
	PREHEAT	200°C	4min	4min	No

1. Plug cord into the wall outlet. An audible tone will sound, the control panel will illuminate. The  button will light up red.
2. When the  is pressed, a tone will sound and the power button will turn green and the control panel will illuminate **LEFT**, **RIGHT** and  (**FIG. 2**)
3. Select , , or . Press the desired **MENU** button. A tone will sound. The **LEFT** or **RIGHT** basket control and both the default **TEMP** (in large numerals) and default **TIME** (smaller numerals) will flash on the display and alternate between time and temperature. (**FIG. 3**)

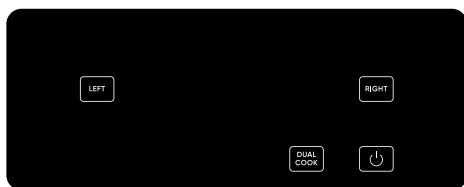








FIG. 2





FIG. 3

4. When both the **TEMP** and **TIME** light up, press **TEMP**  or  to increase or reduce TEMPERATURE in 5°C increments.











NOTE: PRESS AND HOLD THE **TEMP**  or  BUTTON TO QUICKLY CYCLE THROUGH THE OPTIONS.

5. Press **TIME**  or  to increase or decrease **TIME** in 1 minute increments.

NOTE: PRESS AND HOLD THE **TIME**  or  BUTTON TO QUICKLY CYCLE THROUGH THE OPTIONS.

NOTE: IN THE DEHYDRATE SETTING, TIME IS ADJUSTED IN 1 HOUR INCREMENTS.

7. INDIVIDUAL BASKET: MANUAL OPERATION

1. Plug cord into the wall outlet. An audible tone will sound, the control panel will illuminate. The  button will light up red.
2. When the  is pressed, a tone will sound and the power button will turn green and the control panel will illuminate the   and  buttons. (FIG. 3)
3. Select  or . Press the desired **MENU** button. A tone will sound. The **LEFT** or **RIGHT** basket control and both the default **TEMP** (in large numerals) and default **TIME** (smaller numerals) will flash on the display and alternate between time and temperature. (FIG. 4)
4. Press  to **START** the cooking process. (FIG. 4)
5. If you are using one basket to cook, and then decide to add another basket and start Dual Cooking, press either the  or  button (depending on what basket you are adding). The **MENU** selections will appear and you can select your cooking preset. (FIG 5).

NOTE: YOU CAN NOT SYNC COOK ONCE YOU HAVE STARTED COOKING IN A SINGLE BASKET, EVEN IF YOU MANUALLY START COOKING IN THE OTHER ONE.

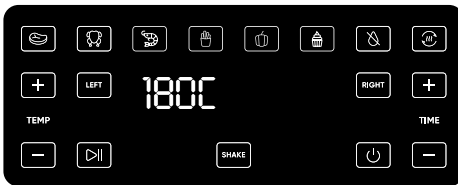


FIG. 4

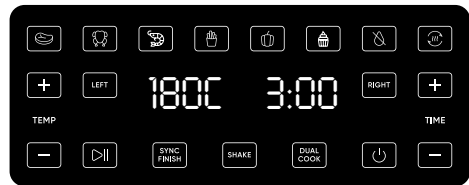








FIG. 5


6. Press the desired **MENU** button for **RIGHT** basket cooking.
7. When both the **TEMP** and **TIME** light up, press **TEMP**  or  to increase or reduce TEMPERATURE in 5°C increments.

NOTE: PRESS AND HOLD THE **TEMP**  or  BUTTON TO QUICKLY CYCLE THROUGH THE OPTIONS.



8. Press **TIME**  or  to increase or decrease **TIME** in 1 minute increments.

NOTE: PRESS AND HOLD THE **TIME**  or  BUTTON TO QUICKLY CYCLE THROUGH THE OPTIONS.

NOTE: IN THE DEHYDRATE SETTING, TIME IS ADJUSTED IN 1 HOUR INCREMENTS

9. When the desired **TIME** and **TEMP** appear on the digital display, press  to turn the Dual Basket Air Fryer **ON**. The target **TIME** will begin to count down. **TEMP** and remaining **TIME** will appear on the digital display. (FIG. 4)




NOTE: TO PAUSE AIR FRYING IMMEDIATELY, PUSH THE BASKET RELEASE BUTTON AND PULL THE ACTIVE FRYER BASKET OUT OF THE BODY AT ANY TIME. WHEN THE BASKET IS PUT BACK IN, COOKING WILL RESUME.

NOTE: PRESS  TO PAUSE THE COOKING PROCESS AT ANY TIME. WHEN  IS PRESSED AGAIN, COOKING WILL RESUME.

10. When cooking has finished and time says 00:00, the display will show COOL | COOL then change to END | END and beep 5 times when it is safe to remove food.

NOTE: THE QUANTITY, DENSITY & WEIGHT OF FOOD WILL ALTER THE TOTAL COOKING TIME NECESSARY. REMEMBER, FRYING SMALLER BATCHES WILL RESULT IN SHORTER COOKING TIMES AND HIGHER FOOD QUALITY.

IMPORTANT: ALWAYS CHECK YOUR FOOD HALFWAY THROUGH COOKING TIME TO DETERMINE IF YOU NEED TO ADJUST FINAL COOKING TIME AND TEMP.

11. To adjust the air frying **TEMP** or **TIME** during operation, use the **TEMP** or **TIME**  or  to increase or decrease **TEMP** or **TIME** as you cook.
12. Press to  **START** the cooking process.

8. DUAL BASKET: MANUAL OPERATION










- Plug cord into the wall outlet. An audible tone will sound, the control panel will illuminate. The  button will light up red.
- Once on, the control panel will light up. A tone will sound, and the power button will now be 'green.' The buttons for the  and  basket and  will also now be illuminated. (FIG. 6)
- Press .
- Choose your **PRESET MENU** function. A tone will sound and the  or  button will flash.
- Choose which basket ( or ) that this cooking PRESET option will correspond to (ie - chicken, LEFT basket, chips RIGHT basket).



FIG. 6

NOTE: YOU CAN MANUALLY CHANGE THE COOKING TIME AND TEMPERATURE IN BOTH BASKETS, HOWEVER WE RECOMMEND THAT YOU USE YOUR AIR FRYER AND GET A SENSE OF HOW IT WORKS AND YOUR TASTE PREFERENCES BEFORE OVERRIDING THE COOKING PRESETS.

6. Your options for changing the time and temperature settings are as follows:
- Two different time and temp settings across each basket.
 - Same time and temp settings across each basket.
 - One time and temp setting on one basket only (the other remains with its preset temp and time).

TO MANUALLY CHANGE THE TIME AND TEMP SETTINGS FOLLOW THESE INSTRUCTIONS:

1. You can now change temperature and time by pressing **+** or **-** button. The change will be applicable to both baskets at the same time. You can also change the setting of an individual basket **ONLY** by pressing the **LEFT** or **RIGHT** button first.

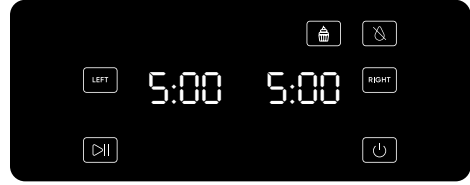


FIG. 7

2. Now only the selected basket, **PRESET MENU**, **TEMP** and **TIME** button will flash once each basket has begun cooking with the new time and temp settings.
3. When the **TEMP** and **TIME** button lights up, pressing the **SYNC FINISH** button will ensure both the baskets compete cooking at the same time. (Please refer to “**SYNC FINISH**” on page 14 for further details)
4. Press **▶||** to begin operation. (FIG. 7)

9. SYNC FINISH

IMPORTANT: PLEASE PROGRAM BOTH LEFT AND RIGHT BASKETS FIRST.

1. Program the Dual Air Fryer **LEFT** and **RIGHT** baskets following the “**Dual Basket: Manual Operation**” on page 13 Steps 1 through 3.
2. Press **SYNC FINISH** to ensure both baskets will complete cooking together. Press **▶||** to begin operation.
3. **HOLD** will appear on the display on the basket side that is being held as the Dual Air Fryer synchronises the final cook times. (FIG. 8)

NOTE: ONCE COOKING HAS STARTED SYNC FUNCTION WILL NOT BE OPERABLE.

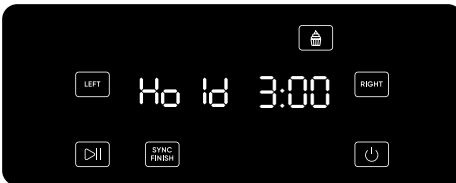


FIG. 8

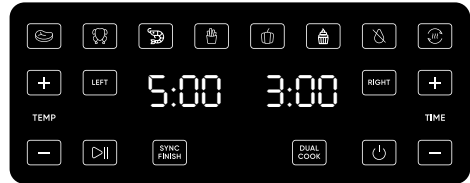


FIG. 9

10. AIR FRYING TECHNIQUE

Please refer to the Air Fry / Roast Cooking Chart and/or follow package directions for suggested **TIME** and **TEMP**.

1. **ALWAYS** pat food dry before you start cooking to encourage better and more consistent browning and to avoid excess smoke.
2. To ensure even cooking/browning, **ALWAYS** open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust **TEMP** or **TIME** if needed.

WARNING: EXTREME CAUTION MUST BE USED WHEN HANDLING ANY HOT FRYER BASKET OR CRISPING TRAY. KEEP YOUR FACE AND HANDS AWAY FROM ESCAPING STEAM.

CAUTION: ALWAYS USE OVEN MITTS WHEN HANDLING THE HOT AIR FRYER BASKET.

CAUTION: HOT OIL CAN COLLECT AT THE BASE OF THE BASKET. USE CAUTION WHEN REMOVING COOKING FOODS.

3. To avoid excess smoke, when cooking naturally high fat foods (such as bacon, chicken wings or sausages) it may be necessary to empty fat from the fryer basket between batches.
4. For extra crispiness, make sure the skin or exterior of your food is dry. Air fry small batches of food that has been pre-crumbed. Improve your cooking results by cutting crumbed food into smaller pieces. Using a binder like eggs will help your breadcrumbs adhere to your seafood/meat/poultry/vegetables. We recommend you refrigerate crumbed foods for at least 30 minutes before frying.
5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
6. Arrange crumbed food in the air fryer basket so that food is not touching to allow air flow on all surfaces.
7. Spray oils work best. Oil is distributed evenly and thus less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
8. Shake air fried foods out onto the serving area. Promptly insert a fryer basket into the Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
9. Press **REHEAT** to air fry food for 6 minutes at 120°C. Pull out the active basket at any time to check on your food's temperature. Repeat to continue cooking until food is heated to your liking.
10. Unplug the Dual Basket Air Fryer when not in use.

11. AIR FRYING PRE-PACKAGED FROZEN FOODS


- As a rule, depending on the food and amount to be cooked, recommended cooking times can be reduced slightly. Always check food halfway to determine final cook **TIME** and **TEMP**.
- Always check cooking progress after **TIME** has finished.

12. HINTS FOR ROAST



IMPORTANT! CONSULT THE USDA COOKING GUIDELINES SECTION OF THIS INSTRUCTION MANUAL BEFORE COOKING BEGINS. ALWAYS TEST MEAT USING AN ACCURATE COOKING THERMOMETER.

- Always use a meat thermometer to ensure it is cooked properly.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise while standing.
- Roast large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavour and the aroma.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.

IMPORTANT: TURN AND CHECK FOOD HALFWAY THROUGH ROAST TIME.

- Press  to turn this feature **OFF**. **SHAKE** will disappear from the screen. Times are estimated and based on average sizes and weights.

13. HINTS FOR BAKE

- When using , you may need to lower the bake recipe temperature by 10°C to a minimum of 150°C.
- Check package directions to determine the food you are considering is suitable for use in an Air Fryer.
- Press  to turn this feature **OFF**. **SHAKE** will disappear from the screen.

14. HINTS FOR DEHYDRATE

NOTE: WHEN MANUALLY PROGRAMMING DEHYDRATE MENU SELECTION, TIME WILL INCREASE OR DECREASE IN 1 HOUR INCREMENTS.

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.
- Your Dual Basket Air Fryer's automated drying makes home dehydration both simple and rewarding and ensures safe, preservative-free results.
- **DEHYDRATE** combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.

NOTE: TURN FOOD SEVERAL TIMES DURING DEHYDRATE .

15. AIR FRY / ROAST COOKING CHART

Times are estimated and based on average sizes and weights.

ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.

NOTE: FRYING SMALLER BATCHES WILL RESULT IN SHORTER COOKING TIMES AND HIGHER FOOD QUALITY. ADJUST AIR FRYING TEMPERATURE AND TIME AS NECESSARY TO SUIT YOUR TASTE. NOTE: UNLESS FOOD IS PRE-PACKAGED AND PRE-OILED, FOR BROWNED AND CRISPY RESULTS, FOOD CAN BE LIGHTLY OILED BEFORE AIR FRYING.

		SINGLE BASKET	DUAL BASKET
VEGETABLES	TEMP	TIME	TIME
Asparagus, 1 bunch thin spears	200°C	5-7 minutes	10-14 minutes
Asparagus, 1 bunch thick spears	200°C	7-9 minutes	12-15 minutes
Cauliflower Florets, 3-4 cups	200°C	7-9 minutes	18-25 minutes
Eggplant, 38mm cubes (roasted)	200°C	5-7 minutes	24 minutes
Kale, 3 cups, stems removed	190°C	9 minutes	15-18 minutes
Peppers, Bell, 25mm chunks	190°C	10 minutes	15-20 minutes
Pickles, crumbed	200°C	5-7 minutes	9-13 minutes
Potatoes, white, French Fries, (freshly soaked, 6 to 8mm thick)	200°C	16-20 minutes	30-40 minutes
Potatoes, white, 25mm cubed	200°C	12-14 minutes	24-35 minutes
Potatoes, white, wedges	200°C	20-25 minutes	35-40 minutes
Broccoli Florets, 3-4 cups	200°C	15-20 minutes	22-28 minutes
Brussels Sprouts, 450g	190°C	12-15 minutes	20-25 minutes
Corn on the Cob, 4 ears	190°C	12-15 minutes	18-20 minutes
Carrots, 2 1/2 cups, 13mm pieces	200°C	10-12 minutes	20-24 minutes
Mushrooms, 3 cups sliced	200°C	10-12 minutes	18-22 minutes
Peppers, Jalapeno, poblano (roasted)	190°C	10 minutes	12-15 minutes
Zucchini, 6mm discs	200°C	14-17 minutes	22-24 minutes
Root Vegeables, 13mm chunks (roasted)	200°C	15-20 minutes	25-40 minutes

		SINGLE BASKET	DUAL BASKET
BEEF	TEMP	TIME	TIME
Hamburger, 110g (up to 4)	180°C	12-16 minutes	16-18 minutes
Hot Dogs / Sauages	180°C	10-15 minutes	20-25 minutes
Meat Loaf, 450g	180°C	33-40 minutes	45-50 minutes
Steak, 2 (225g) Steaks	180°C	8-21 minutes	10-24 minutes
Beef Tenderloin, 450g, rare	180°C	16 minutes	18-20 minutes

		SINGLE BASKET	DUAL BASKET
CHICKEN	TEMP	TIME	TIME
Chicken Breast, boneless, skinless	180°C	18-20 minutes	22-25 minutes
Chicken Thighs, 6 - 8oz ea, boneless	180°C	20-25 minutes	28-30 minutes
Chicken Tenders/Fingers: battered	180°C	13-15 minutes	16-19 minutes
Chicken Wings, 900g	205°C	22-27 minutes	40-45 minutes
Steak, 2 (225g) Steaks	180°C	8-21 minutes	10-24 minutes
Beef Tenderloin, 450g, rare	180°C	16 minutes	18-20 minutes

		SINGLE BASKET	DUAL BASKET
PORK	TEMP	TIME	TIME
Lamb Loin Chops, 25mm thick	200°C	8-12 min	14-18 min
Pork Chops, 25mm thick	190°C	10 -14 min	20-25 min
Pork Chops, 50mm thick	190°C	15-19 min	22-28 min

		SINGLE BASKET	DUAL BASKET
FISH & SEAFOOD	TEMP	TIME	TIME
Shrimp, thawed and battered	160°C	12 minutes	14-15 minutes
Catfish Fingers, thawed and battered	200°C	10-15 minutes	18-25 minutes
Shrimp, thawed and sauced	160°C	5-8minutes	10-12 minutes
Salmon Filets, thawed	200°C	9-12 minutes	17-24 minutes

All items are to be air fried from frozen (do not thaw).		SINGLE BASKET	DUAL BASKET
FROZEN FOODS	TEMP	TIME	TIME
Cheese Sticks	175°C	6-9 minutes	10-12 minutes
French Fries, Thick, 2 cups	200°C	17-21 minutes	24-30 minutes
French Fries	200°C	15-17 minutes	20-24 minutes
Onion Rings	180°C	12-16 minutes	18-22 minutes
Chicken nuggets, 340g box	180°C	10-15 minutes	17-22 minutes
Fish Sticks	200°C	12-18 minutes	18-22 minutes
Meatballs, 25mm pre-cooked	200°C	7-9minutes	11-14 minutes
Pizza 18cm	180°C	12-15 minutes	15-17 minutes

		SINGLE BASKET	DUAL BASKET
DESSERT	TEMP	TIME	TIME
Apple Turnovers	200°C	10 minutes	14 minutes
Donuts	175°C	8 minutes	9-11 minutes

PLEASE NOTE: THE USDA RECOMMENDS THAT MEATS SUCH AS BEEF AND LAMB, ETC. SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 63°C. PORK SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 71°C AND POULTRY PRODUCTS SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 77°C - 82°C TO BE SURE ANY HARMFUL BACTERIA HAS BEEN KILLED. WHEN REHEATING MEAT/POULTRY PRODUCTS, THEY SHOULD ALSO BE COOKED TO AN INTERNAL TEMPERATURE OF 74°C.

16. DEHYDRATE CHART

Please turn food several times during **DEHYDRATE** function for even drying.

HERB	TEMP	TIME
Oregano	55°C	2-3 hrs
Thyme	55°C	3-4 hrs
Tarragon	55°C	3-4 hrs
Kale Chips Stems Removed	55°C	2-3 hrs

HERB	TEMP	TIME
Parsley	55°C	2-3 hrs
Rosemary	55°C	2-3 hrs
Sage	55°C	3-4 hrs

17. FRUIT / VEGETABLES

1. Wash all fruit skins well.
2. Slice fruit into 13mm thick slices and arrange with space between each slice to ensure even drying.
3. Rotate foods halfway through **DEHYDRATE** operation for even drying.

DEHYDRATE	TEMP	TIME
Apple Rounds Core Slice into 6mm slices	55°C	8-9 hrs
Mango/Papaya Pieces peel slice into 6mm slices	55°C	8-10 hrs
Kiwi 6mm rounds	55°C	6 hrs

DEHYDRATE	TEMP	TIME
Orange Slices Fully dried Citrus is crisp when fully dried	55°C	10 hrs
Tomatos Roma Skin side down	65°C	8-9 hrs
Tomatoes, Cherry/ Grape Skin side down	65°C	5-9 hrs

18. AIR FRYER MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

19. CARE & CLEANING INSTRUCTIONS


WARNING! ALLOW THE AIR FRYER TO COOL FULLY BEFORE CLEANING.

1. Unplug the Air Fryer. Remove the frying basket. Make sure the frying basket and removeable airflow tray have cooled completely before cleaning. Use the center hole of the removeable airflow tray to lift it up and out of the frying basket.
2. Wash the frying basket and removeable airflow tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and removeable airflow tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

20. STORING INSTRUCTIONS

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Fryer body.
4. Store the Air Fryer in its box or in a clean, dry place.

21. 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 not cooked	<ul style="list-style-type: none"> • The Frying basket is overloaded 	<ul style="list-style-type: none"> • Fry smaller batches of food • Shake food 2 or 3 times during the cooking process • Increase TEMP • 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"> • Fry smaller batches of food • Apply a light even coat of spray oil to food before frying • Shake food 2 OR 3 TIMES during the cooking process
Frying basket / drawer won't slide into the Air Fryer body properly	<ul style="list-style-type: none"> • The Frying basket is overloaded 	<ul style="list-style-type: none"> • 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 coming 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 very oily foods, such as bacon, it may be necessary to clean the frying basket more frequently • Clean the frying basket and drawer after each use
Fresh fries are not fried evenly	<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 wrap and dry cut potato fries thoroughly before adding oil • Cut potato fries smaller • Shake and spray potato fries frequently

22. WARRANTY TERMS & 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 for 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 alterations of the product, accident, misuse, abuse or neglect. In order 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. All costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics, will be borne by you.

Email: service@sohohome.com.au

Phone: +61 03 8331 4800

23. INDEMNITY

You agree to defend, indemnify and hold harmless Soho from and against any and all claims, proceedings, injuries, liabilities, losses, costs and expenses (including reasonable legal fees), including but not limited to, claims alleging negligence, invasion of privacy, copyright infringement and/or trademark infringement against Soho services, relating to or arising out of your breach of any provision of these terms, your misuse of the Soho products or services, or your unauthorized modification or alteration of products or software.

24. WARRANTY DISCLAIMER

Soho has a limited warranty whereby Soho warrants to you and only to you that Soho products will be free from defects in materials and workmanship for one (1) year from the date of your purchase of the Soho products (unless a longer warranty period is required by law).

The specifics of this Soho limited warranty are at <https://www.sohohome.com.au/warranty>

Soho also assumes no responsibility for and shall not be liable for any damages caused by misuse of the product or failure to follow the instructions provided.

Other than the above product warranty for the Soho products, Soho and its suppliers disclaim all warranties of any kind, whether express, implied, or statutory, regarding the Soho equipment. Including any implied warranty of title, merchantability, fitness for a particular purpose, or noninfringement of third party rights. Because some jurisdictions do not permit the exclusion of implied warranties, the last sentence of this section may not apply to you. Soho hereby further expressly disclaims all liability for any claims for service failures that are due to normal product wear, product misuse, abuse, product modification, improper product selection or your non-compliance with any and all applicable federal, state or local laws. This warranty and warranty disclaimer give you specific legal rights, and you may have other rights that vary by state, province, or country. Other than as permitted by law, Soho does not exclude, limit or suspend other rights you have, including those that may arise from the nonconformity of a sales contract. For a full understanding of your rights you should consult the laws of your state, province, or country. For our Australian customers: please note that this warranty is in addition to any statutory rights in Australia in relation to your goods which, pursuant to the Australian Consumer Law, cannot be excluded.

25. LIMITATIONS & LIABILITY

Soho liability for damages, especially for breach of duty or obligation, delay in performance, non-performance, or malperformance shall be precluded, except when these are due to negligent breaches of any significant contractual duty or obligation on the part of Soho. Any liability for negligence is limited to direct losses usually and typically foreseeable in such case. Should the claim for damages be based on wilful or grossly negligent breach of contractual duty or obligation on the part of Soho, the preclusion and limitation of liability mentioned in the preceding sentences will not apply. The preceding preclusion and limitation of liability will also not apply to claims for damages arising out of loss of life, bodily injury or health impacts for which Soho may be liable, or for non-contractual liability.

Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. Additionally, this provision is not intended to limit Soho's liability in the event of Soho's wilful or intentional misconduct.

Soho[®].

www.sohohome.com.au



All Images, Information and Content are Copyright © 2021
Directed Electronics Australia Pty Ltd. All Rights Reserved.
www.directed.com.au | www.directed.co.nz

Soho.

ANOTHER
DIRECTED
BRAND

DIRECTED.