

AMBIANO

2 in 1 Air Fryer



AFTER SALES SUPPORT

UK / N.IRELAND HELPLINE NO 0800-1488647

REP. IRELAND HELPLINE NO 1-800-932677

WEB SUPPORT www.europasonic.com

MODEL NUMBER: MT-A12W/B

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Welcome

Congratulations!

You have made an excellent choice with the purchase of this quality Ambiano™ product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety supported by the high quality standards of Aldi.

We want you to be completely satisfied with your purchase so this Ambiano™ product is backed by a comprehensive manufacturers 3 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3 year warranty period will be repaired or replaced free of charge provided that you have registered the warranty and have satisfactory proof of purchase (keep your till receipt safe).

This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

General Information and Safety Instructions

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.

Supervise young children to ensure they do not play with the appliance.

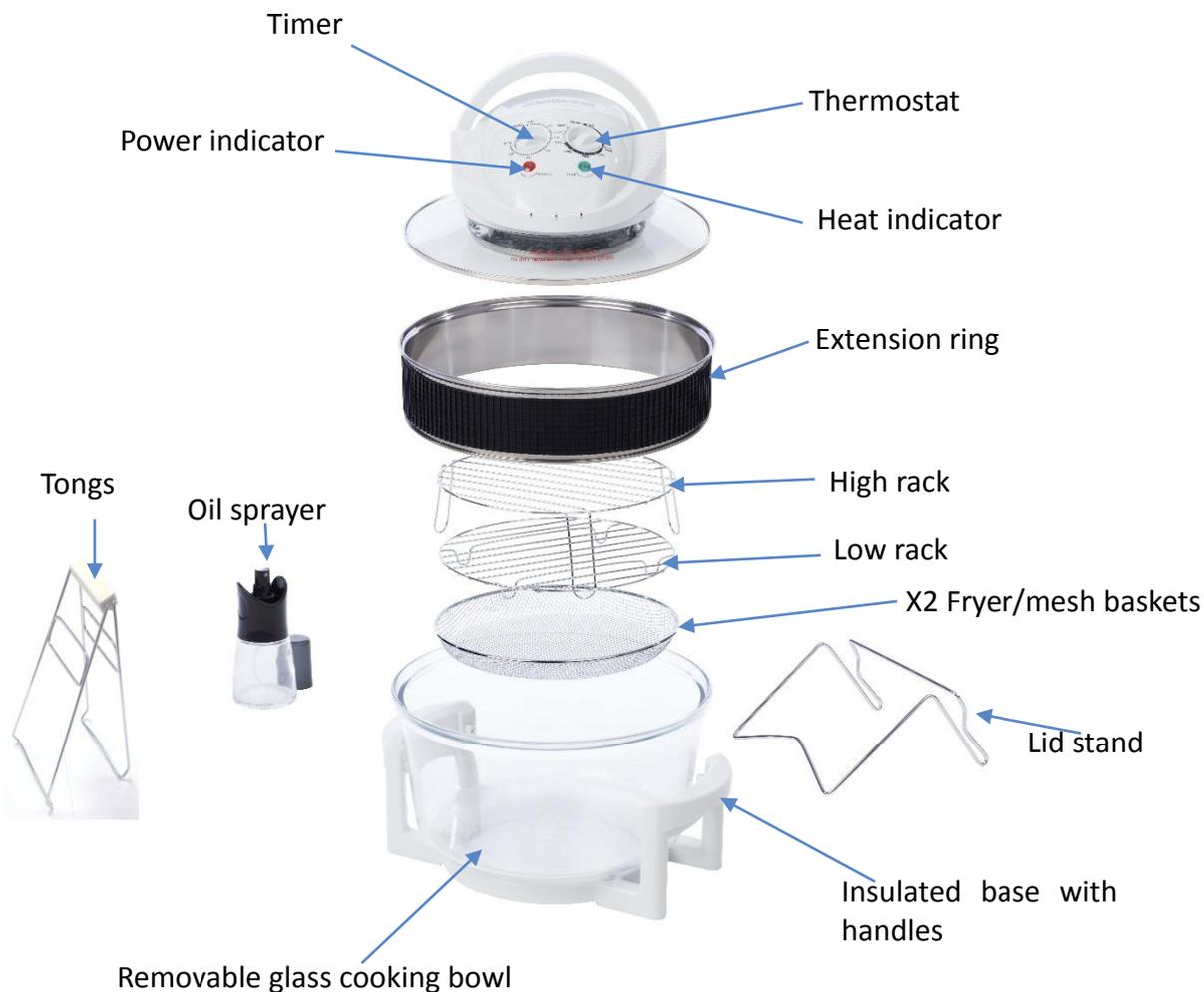
Safety Instructions

- 1** Read and familiarise yourself with all operating instructions before attempting to use the 2 in 1 Air Fryer
- 2** Do not touch hot surfaces. Use the handles provided.
- 3** Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- 4** Keep the appliance out of the reach of children.
- 5** Keep the mains lead away from the body of the 2 in 1 Air Fryer.
- 6** Do not leave the appliance unattended whilst operating.
- 7** Disconnect the appliance from the mains after use.
- 8** To disconnect the appliance grip and pull out the mains plug. **DO NOT** pull on the power cord.
- 9** Always disconnect the plug from the mains before cleaning. Wipe clean only, do not immerse the unit, plug or cord in water or any other liquid.
- 10** Always allow the unit to cool down before storage or cleaning.
- 11** Always retain the instruction manual for future use and reference.
- 12** There are no user serviceable parts, if the unit fails, consult a qualified electrician, a repair centre or contact the supplier if the unit is still under warranty.
- 13** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 14** It is recommended that this appliance should not be operated in conjunction with an electrical extension lead.
- 15** Children should be supervised to ensure that they do not play with the appliance.
- 16** For indoor use only.
- 17** Keep away from splashes of water or damp conditions.
- 18** For domestic use only.
- 19** Do not use any accessories or attachments with this appliance other than those recommended by supplier.
- 20** Do not use this product with an external programmer, timer, separate remote-control system or any other device.
- 21** **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use.



- 22 Always use the handle.
- 23 Oven gloves should be used whilst using the Air Fryer.
- 24 Hot steam may escape when the lid is opened and closed during operation of the appliance – **risk of scalding!**
- 25 Avoid moving the appliance as long as it is still hot or contains hot food or liquids. Turn appliance off and disconnect it from the mains and let it cool sufficiently before moving it.
- 26 Always carry the appliance with both hands using the handles provided – **Burn hazard!**

Description of parts



Before using your 2 in 1 Air Fryer for the first time

1. Remove the appliance carefully from its packaging. Remove all labels and packaging from the product.
IMPORTANT: Do not remove the Hot Surface Warning Label.
2. Wash the bowl and accessories in warm soapy water with a sponge or cloth, rinse thoroughly and dry

IMPORTANT: DO NOT IMMERSE THE LID/MOTOR ASSEMBLY IN WATER OR ANY OTHER LIQUIDS.

Using your 2 in 1 Air Fryer

Safety handle

This 2 in 1 air fryer will not operate unless the lid handle is pushed fully down until a click is heard off the safety switch. If you need to remove the lid during cooking, lifting the handle will stop the cooking and allow you to tend to your dish safely. Simply replace the lid and place the handle fully down again to resume cooking.

Thermostat

The thermostat allows you to set the cooking temperature from 65°C to 250°C.

Timer

The timer dial is marked in minutes and has a reminder bell, when the cooking time is completed the 2 in 1 Air Fryer switches off the heater and turbo fan.

Tips for good cooking

1. If possible pre-heat the 2 in 1 Air Fryer for 3 minutes before use.
2. Always place food on the rack to ensure good air circulation.
3. Leave at least 1cm gap between food items on the same rack, again this ensures good air circulation.
4. When food is cooked it can be kept hot by turning the thermostat down to 125°C until ready to serve.
5. The 2 in 1 Air Fryer allows you to cook almost any type of food to perfection. The guide in this manual is for reference, once you become more accustomed to the 2 in 1 Air Fryer you will better be able to determine better the cooking times and temperatures to suit your personal preferences.

Operating the 2 in 1 Air Fryer

1. **NB.** Whilst cooking, the surface of the bowl will become very hot, be sure to place the bowl in the cradle and on a level heatproof surface.
2. Place the rack (high or low) into the bowl and place food in the centre of the rack for optimum air circulation. Allow 1cm space between food and the sides of the bowl.
3. Cover the bowl with the lid/motor assembly ensuring that it is correctly seated.
4. Insert the mains plug into a wall socket.
5. Set the thermostat to the desired temperature.
6. Set the timer using the reference table as a guide. Fully fold down the handle until it clicks into place, the red and green indicator lights will illuminate to indicate that cooking has started.
7. The 2 in 1 Air Fryer will automatically shut off when cooking time has been reached.
8. When roasting, line the bottom of the bowl with cooking foil to make cooking more even and for ease of cleaning.
9. To increase the volume of the 2 in 1 Air Fryer place the extension ring onto the bowl and place the lid/motor assembly onto the extension ring.

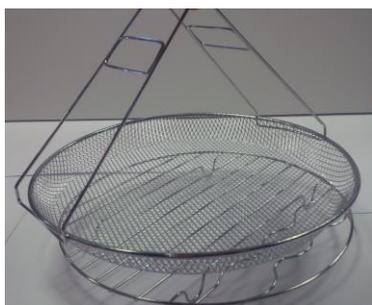
NOTE: The green heat indicator light and the internal lamp will intermittently go on and off during cooking to ensure the set temperature is being maintained.

Thawing food

The 2 in 1 air fryer will thaw most foods, simply place the food onto one of the wire racks, set the thermostat to thaw and allow approximately 40 minutes per kilogram. Large items such as meat joints should be turned at least once during the thawing process.

NOTE: After thawing food in the Air Fryer always ensure to thoroughly wash the bowl, racks, baskets and tongs etc before re-using to prevent bacterial cross-contamination.

CAUTION: DO NOT TOUCH THE BOWL OR LID IMMEDIATELY AFTER USE AS THEY WILL REMAIN HOT FOR SOME TIME.



NOTE: Always use the tongs provided to remove the basket or rack from the bowl and use the supplied lid stand for supporting of the lid during and immediately after cooking.

Place the lips of the tongs over the edges of the rack/basket as shown above to lift in or out of the cooking bowl. When removing the lid always use the handle and place onto the lid rack to prevent scorching of work surfaces.

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Reference table of time and temperature for cooking.

	Cooking time (minutes)	Temperature	Rack position
Roast meat			
Beef	16 mins per 1lb + 20 mins	180-190°C	Low rack
Lamb	16 mins per 1lb + 20 mins	180-190°C	Low rack
Pork	24 mins per 1lb + 20 mins	180-190°C	Low rack
Steak			
Rare	3 mins each side	250°C	High rack
Medium	5 mins each side	250°C	High rack
Well done	7 mins each side	250°C	High rack
Other meats			
Sausage	5-8 mins each side	250°C	High rack
Pork chop	6-8 mins each side	250°C	High rack
Lamb chop	6-8 mins each side	250°C	High rack
Chicken	35-40 mins	190-200°C	Low rack
Chicken portions	15-20 mins	190-200°C	Low rack
Cake			
One layer	20-25 mins	200°C	Low rack
Loaf	35-40 mins	150°C	Low rack
Potatoes (roast, small cut) (Par boil for approx. 8min depending on size)	25-40 mins	190-210 °C	High rack
Oven Chips (frozen)	15-20 mins	180-200 °C	High rack

Cooking tips and recipes

How to roast

Place meats directly onto wire rack.

Cooking time may vary depending on cut size and degree of cooking. Consult the cooking guide provided.

How to bake

Place food in metal or ceramic baking pan (not supplied) of a diameter of no more than 12" (300mm), leave enough room for air to circulate around the food being cooked.

Follow cooking guidelines on the table provided.

How to steam

You can steam vegetables at the same time as cooking the main dish by wrapping the vegetables in foil with a small amount of water and placing the sealed pouch at the bottom of the cooking bowl.

How to fry

You can get the effect of deep frying without all the oil by spraying the food lightly with oil using the dispenser provided. The food will need to be turned regularly during cooking.

Recipes to get you started

Rolled ribs roast

4lbs rolled rib of beef
2 tablespoons red wine
2 tablespoons water
2 tablespoons flour
Salt and pepper

Trim excess fat from the meat, sprinkle with salt and pepper and rub in well.

Place meat in a greased baking dish and pour wine and water over the meat.

Marinate for 4 hours.

Place on the lower rack and cook for 1 hour at 160°C

Turn the meat and cook at 175°C for a further 40 minutes for rare, 50 minutes for medium and 60 minutes for well done

Serves 6

Chinese roast chicken

3lbs chicken breast/wings/drumsticks

½ cup of soy sauce

1 tablespoon of honey

1 teaspoon of 5 spice

1 teaspoon of crushed garlic

1 teaspoon of finely grated ginger

1 tablespoon of sesame oil

Marinate the chicken in a mixture of all the other ingredients for at least 2 hours, turning the pieces occasionally.

Place the marinated chicken on the lower rack and cook at 200°C for approximately 20 minutes, turning during cooking.

Serves 6

Fillet steak supreme

2lbs whole fillet steak

Garlic, salt and pepper

½ cup of red wine

1 tablespoon of cream or soured cream

Rind of one lemon (grated)

Rind of one orange (grated)

1 Large onion (chopped)

2 tablespoons of chopped parsley

2 grated carrots

Marinate the fillet steak with garlic, salt pepper and red wine in a covered dish for 4 hours, basting and turning occasionally.

Remove the steak from the marinade and wrap in cooking foil with the carrot, lemon and orange rind and the onion and parsley.

Place on the lower rack and cook for 30 minutes at 190°C then remove foil and cook for a further 30 minutes.

Remove meat and keep warm, to the remaining marinade add the cooked onion, parsley and rinds and cook to reduce, add the cream and simmer for 1 minute, serve over sliced meat.

Cleaning and maintenance

For light cleaning of the bowl place approximately 3cm of water in the bowl and add a squirt of washing up liquid/mild detergent, place the lid/motor assembly onto the bowl and set the temperature dial to the WASH position and the timer to 10 minutes, fold the handle down, the heater and turbo fan will operate to warm the water/detergent and agitate it, cleaning the bowl.

At the end of the cycle remove the plug from the wall socket and place the lid on the stand, empty rinse and dry the bowl.

To clean the lid/motor assembly, ensure that it is unplugged from the mains and cool. Use a damp cloth with a mild detergent to clean the assembly, wipe the assembly dry.

NEVER IMMERS THE LID/MOTOR ASSEMBLY IN WATER OR ANY OTHER LIQUID.

Always ensure the Air Fryer is unplugged and switched off when not in use.

Ensure the Air Fryer has cooled completely before storing.

The glass cooking bowl is not dishwasher safe and should be cleaned by hand with warm soapy water.

WARNING

1. NEVER PUT THE GLASS BOWL IN A REFRIGERATOR AS THIS MAY CAUSE IT TO CRACK
2. NEVER USE THE GLASS BOWL FOR COOKING, OTHER THAN AS LAID OUT IN THIS GUIDE.

SPECIFICATION

Supply voltage – 230V ~ 50Hz

Power consumption – 1300W

Protection class-1 (This appliance must be earthed)



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



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WARRANTY CARD 2 in 1 AIR FRYER

Your details

NAME _____
 ADDRESS _____
 Tel.No _____ Email _____
 Date of purchase _____

We recommend you keep the receipt with this warranty card

Location of purchase _____

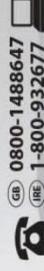
Description of malfunction:



Return your completed warranty card to:

Europasonic (UK) Ltd
 11 Sherborne St
 Manchester
 M3 1JS

AFTER SALES SUPPORT



GB 0800-1488647
 DE 1-800-9326777
www.europasonic.com

MODEL: MT-A12W/B

No additional charge for fixed network calls



WARRANTY CONDITIONS

Dear Customer

Warranty period: **3 years** from date of purchase
6 months for worn parts and consumables
 Under normal and proper conditions of use (e.g. lamps)

Costs: Free repair/exchange within the warranty period

Hotline: No additional charge for fixed calls

ADVICE: Please contact our service hotline by phone or email before sending your appliance. This allows us to provide support in the event of operator errors

In order to make a claim under the warranty, please send us:

- The original receipt and warranty card properly completed.
- The product with all components included in the packaging.

The warranty does not cover damage caused by:

- **Accident or unanticipated events** (e.g. lightning, fire, water damage)
- **Improper use or transport**
- **Disregard of the safety and maintenance instructions**
- **Other improper treatments or modifications**

This warranty does not affect your statutory rights:

In the event this product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

Model number: MT-A12W/B Product code: 68447

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