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USHA® *iChef*®

SMART AIR FRYER 5 L



Instruction Manual



Dear Customer,

Congratulations!

You are now a Proud Owner of an USHA iChef Smart Air Fryer 5 L.

Innovatively designed, using only the highest quality material and components for years of trouble free performance.

Please read these instructions carefully before using.

Best Wishes

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INTELLI
TIMER



PRE-SET
MENU



NON STICK
FOOD GRADE BOWL



DIGITAL
PICTURE PANEL



ILLUMINATED
CHAMBER



FREE
HOME
SERVICE



Ignite your culinary genius with iChef: intuitive, intelligent, immersive and indulgent. With its cutting edge technology and deep understanding of Indian kitchens, iChef endeavours to transform simple ingredients into a masterpiece at the touch of a button.

The iChef Range



Steam Oven



Blender Heater



Smart Air Fryer (5.5 L)



Smart Air Fryer (5 L)



4 Slice Sandwich Grill



Programmable Electric Kettle



Electric Pressure Cooker




Mixer Grinder 4 Jar




Food Processor

SAFETY INSTRUCTIONS

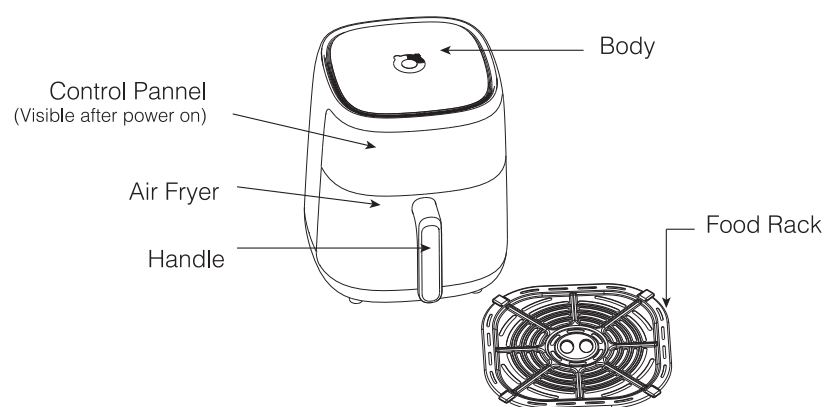
Before using the electrical appliance the following basic precautions should always be followed including the following:

1. Read all instructions before using.
 2. Before using check that the voltage of wall outlet corresponds to the one shown on the appliance nameplate.
 3. This product is a high-power electrical appliance, so the use of flexible cable mobile socket is strictly prohibited; besides, this product shall in no case share a socket with other electrical appliances.
 4. This appliance cannot be operated with an external timer or independent remote control system.
 5. Once the power cord or plug is damaged, it must be replaced by a service professional from the manufacturer, its Maintenance Department or a similar department, in order to avoid hazards.
 6. Do not pull, excessively bend, stretch, or twist / press the cable or let it hang down along sharp tips or edges, Also do not Clamp the power cable.
 7. Always keep the appliance away from heat and moisture sources.
 8. Do not insert foreign objects such as metal into the heat emission holes or gaps, since this may lead to risks of damage or electric shock.
 9. Do not pull the power cable. Please unplug the power cable before moving the product.
 10. Do not immerse the power cable, the plug and the product in water or other liquids to prevent the risk of electric shock.
 11. Do not place anything on top of an air fryer while it is working. It's strictly forbidden to cover or block the air fryer's heat dissipation points, as this may bring about a fire.
-  **Warning:**
12. Charcoal or similar fuels shall not be used for this appliance.
 13. It is strictly forbidden to place and heat a closed container in the air fryer, which may cause an explosion. During operation when the temperature is high in inner chamber, please do not put plastic dishes, bowls or protection film into it.

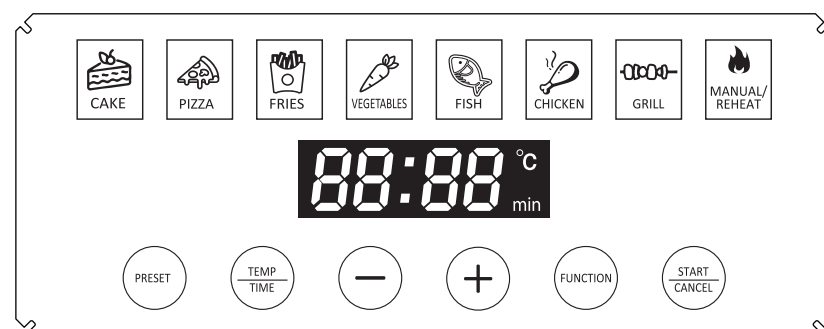
14. It is strictly prohibited to use the air fryer in the vicinity of flammable materials or heat sources, and care should be taken to keep it away from curtains and other similar items to prevent fires.
 15. The air fryer should be placed in a dry environment, and should not be used outdoors.
 16. Use the air fryer on an insulated flat surface and keep a distance of at least 20 cm around the air fryer.
 17. To avoid fires resulting from oil fumes contaminating the furniture or product heating during operation of the product, the product should be kept at a certain distance from walls, cabinets, and flammable items.
 18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instructions concerning the use by a person responsible for their safety.
 19. When the air fryer is brought out of service or it is to be kept unused for a long time, the plug should be pulled out of the socket to avoid the risk of electric shock or leakage that may result from the aging of insulation.
 20. The air fryer works with high surface temperatures; to avoid scald burn, it's strictly forbidden to move the fryer until its cool down completely.
 21. Be sure to properly use the mating accessories from the manufacturer and not to use any non-original accessories, to avoid fires or injuries caused by human operation.
 22. When an air fryer is in service, a certain amount of water can be added into the fryer for mild roasting with micro-steam; do not add large amounts of oil and other liquids.
 23. Do not move the machine while there is food in the air fryer.
 24. If the air fryer emits black smoke during its operation, it's necessary to unplug the plug immediately, wait for the air fryer to stop smoking, and remove the fryer from the mainframe.
 25. The appliance shall not be immersed in water.
 26. This product is for home use only. Do not use it for other purposes.
-  **Caution:**
27. Never fail to pull out the power cable plug and let the air fryer to cool down before cleaning, moving or servicing it.
 28. Please clean the air fryer regularly to prevent residual grease from catching fire or spoiling and emitting an odor; Do not wipe the heating tube directly with a rag.

29. Since hot steam is released via the air outlet during the frying with hot air, the hands and the face shall be kept at a safe distance from the steam and the air outlets; moreover, it's essential to watch out for hot steam and air when removing the fryer from the product. The accessible surfaces of the product in service may become very hot.

KNOW YOUR PRODUCT



Control Panel



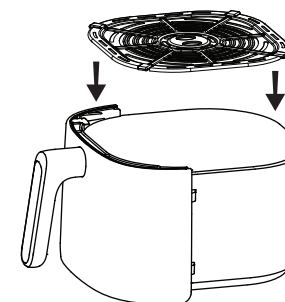
OPERATING INSTRUCTIONS

Before First Use:

- Remove all attachments and accessories from the air fryer or the packing box.
- Clean the fryer and the Food Rack with warm water; wipe the inside of the air fryer with a soft, damp cloth and allow it to dry completely before use.
- The temperature should be set to maximum before initial operation of the air fryer. Preheat the fryer for 10-15 minutes to remove anticorrosive oil from the surface of the heating tube. It is normal for slight smoke to appear in the initial operation.

How to operate:

1. Put the air fryer in a horizontal position and mount the Food Rack into the fryer.



2. Put the food to be cooked on the Food Rack and push the fryer into the mainframe.

Note:

- Fryer should be pushed in place, or the product will not be powered on; Don't put too much food in the fryer.
- Do not turn the fryer upside down with the food, as there is excess fat & oil in the fryer; turning the fryer upside down may cause the fat & oil to mix with the food and impair the outcome.
- Upon completion of the cooking, the heating tube will stop working, and the fan will stop in another 20 seconds.
- The fryer will stop working when it is taken out in operating state. When the fryer is put back into position, the machine will follow the procedure set before removing the fryer for the rest of the time, until the time is up.

- Press the "Start/Cancel " button to start the machine after it's connected to power supply.

Note:

Tap the " Start/Cancel" button after startup, and the operation will be paused; tap again to resume. Press and hold the button for 1.5 seconds to activate the standby state.

- Press the "Preset" button and choose the appropriate function menu depending on the food to be cooked;
- You can also switch to "Temperature" (the "°C" light on the upper right of the digital screen goes ON) or "Time" (the "min" lamp on the lower right of the digital screen) through the "Temperature/Time" button, depending on your taste and the amount of food; then, the "+" and "-" buttons can be pressed to adjust the temperature or time for cooking.

Note:

- During the cooking, you need to press the Temperature/Time button first, and then adjust the time or temperature through the "+" and "-" buttons.
- Selection range of product temperature: 40° C - 200° C, Selection range of time: 1 minute-60 minutes.
- If Fries, Chicken, Fish or Grill is activated, Toss function will be applicable & appliance will make the beep sound when half of the time set is elapsed, at this point appliance is in standby state. The user needs to pull out the basket, turn over the food and then put the basket back into the mainframe, and the machine will resume operation. When the time set is less than 5 minutes, there is no "toss" prompt; that is, there will be no pause and prompts to turn over the food when half of the time set is elapsed.

Temperature & Time Setting (Preset Menu)

| MENU | Default Temp. | Adjustable Temp. | Default Time. | Adjustable Time. |
|---------------|---------------|------------------|---------------|---------------------|
| CAKE | 160°C | 80°C-200°C | 25 minutes | 1 minute-60 minutes |
| PIZZA | 150°C | 80°C-200°C | 18 minutes | 1 minute-60 minutes |
| FRIES | 180°C | 80°C-200°C | 16 minutes | 1 minute-60 minutes |
| VEGETABLES | 160°C | 80°C-200°C | 12 minutes | 1 minute-60 minutes |
| CHICKEN | 160°C | 80°C-200°C | 18 minutes | 1 minute-60 minutes |
| FISH | 180°C | 80°C-200°C | 25 minutes | 1 minute-60 minutes |
| GRILL | 180°C | 80°C-200°C | 12 minutes | 1 minute-60 minutes |
| MANUAL/REHEAT | 160°C | 40°C-200°C | 1 minute | 1 minute-60 minutes |

CLEANING AND MAINTENANCE

- Unplug the power supply and wait until the air fryer has completely cooled down before cleaning it.
- The inner and outer surfaces of the main body of the Air fryer can be cleaned with sponge cloth or sponge soaked with neutral detergent, and then wiped clean with clean water.
- Do not use hard brushes and objects to wash and scrub the machine, since this may cause damage to the inner surface of the main body and the protective layers of the fryer.
- Do not use gasoline, thinner, polishing agent and other toxic and corrosive cleaning agents for cleaning.
- Before using the air fryer, the cleaned parts must be wiped dry before being connected to the power supply.
- Do not wipe the heating tube, since it can clean itself.
- It is strictly forbidden to immerse the air fryer in liquids such as water.



Caution:

It is Strictly forbidden to immerse the air fryer Mainframe in to water or any other liquid.

PRODUCT TECHNICAL SPECIFICATIONS DETAIL

| | |
|---------------------|---------------------------|
| Model | iChef Smart Air Fryer 5 L |
| Voltage / Frequency | 230 V AC / 50 Hz |
| Power | 1500 W |
| Capacity | 5 L |

Note:

In view of the USHA policy of continuous improvement. Specification may change without notice.

TROUBLESHOOTING

| Symptoms | Causes | Remedies |
|---|---|--|
| Food inadequately cooked/burned | Incorrect roasting temperature or time selected | Set the roasting temperature and time based on recipes and personal experience |
| | Too much food in the frying basket | Split the food into small amounts and put them into the fryer in batches |
| | Excessively low temperature set for roasting | Set the temperature to the right temperature in reference to the recipes |
| | Excessively short roasting time | Set the roasting time to the right value with consideration to the recipe |
| Smoke comes out at first use | Anticorrosive oil left on the heating tube of the air fryer | Turn the temperature to the maximum and preheat for 10-15 minutes to remove the anticorrosive oil from the heating tube of air fryer |
| Peculiar smells | Foreign objects on the fryer, oil trap screen or heating tube | Remove the foreign objects |
| It is not possible to put the fryer back into the product | Too much food in the frying basket | Never allow the amount of food in the basket to exceed the maximum capacity |
| Screen startup failed | The product is not powered on | Power the product on |
| | Oil stains on the touch panel | Clean the touch panel |
| | The basket is not completely inside the machine | Put the basket in place |
| E01 on screen | Short circuit of temperature probe | Contact the USHA Authorized Service Centre |
| E02 on screen | Open circuit of temperature probe | Contact the USHA Authorized Service Centre |

WARRANTY CARD

This appliance has a warranty for 2 years on product against all manufacturing defects from the date of sale. In the event of any complaint, please contact USHA Care at toll-free no. 1800 1033 111.

The warranty is valid only when:

1. The appliance has been installed, used and maintained in accordance with the instruction manual.
2. The warranty card and cash memo duly signed by the Authorized Dealer are presented with the complaint.
3. The appliance has not been opened or tampered with, by any unauthorized person.

This warranty does not apply for:

1. Damages due to chipping, peeling, plating and denting.
2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer. Liability for consequential loss or damage is neither accepted nor implied.

S. No: _____ DATE: _____

CASH MEMO: _____

OWNER'S NAME & ADDRESS: _____

DEALER'S NAME AND ADDRESS: _____

Dealer Stamp

NOTES

[illegible]