



DIGITAL AIR TURBO FRYER

Electronic
TIME & TEMP
CONTROL

TOUCH
Sensitive
CONTROL PANEL



Air Duct
Design



Rapid Air
Circulation
Technology

- Detachable Non-stick Oil Tray & Frying Basket
- Cord Storage
- Up to 60-minute Timer

3.0L
CAPACITY

1300W
POWER

FOR HOUSEHOLD USE ONLY

CVO-435DB



OIL-FREE
COOKING

**COOL
TOUCH**

SPECIFICATIONS:

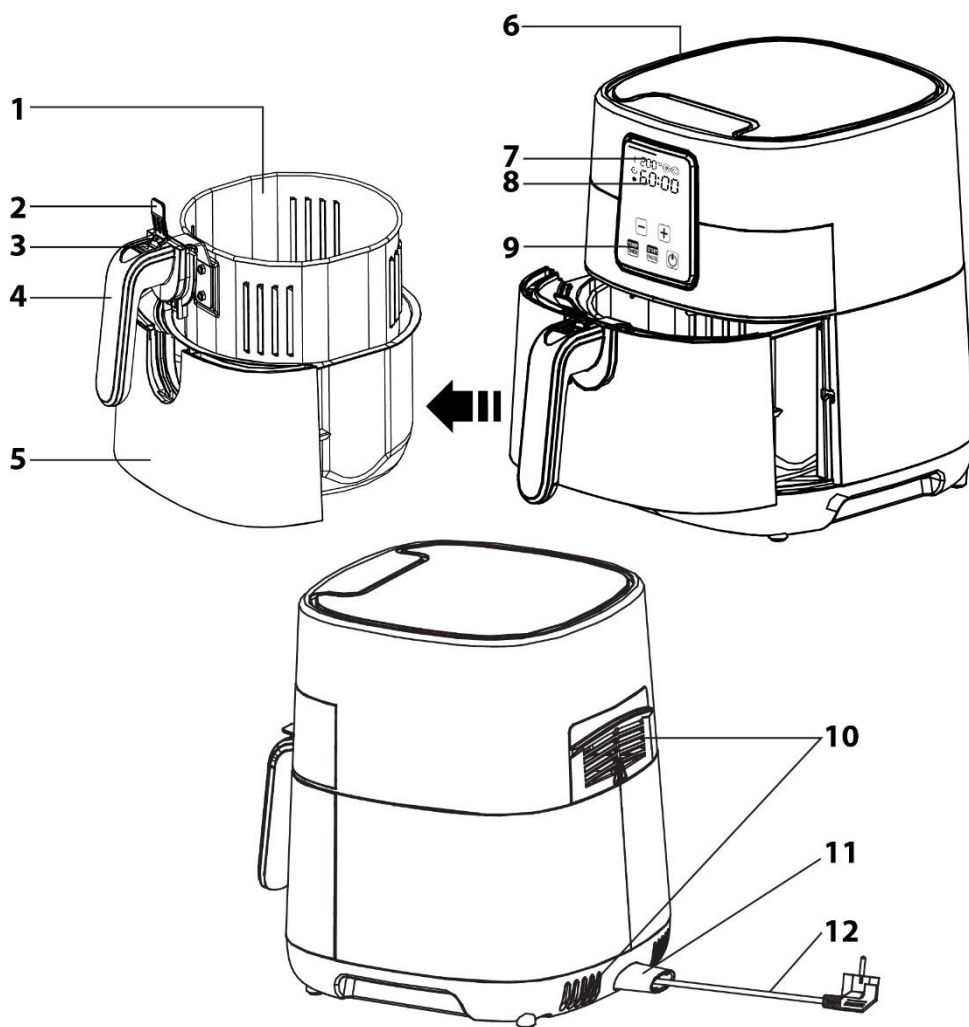
MODEL NO.	:	CVO-435DB
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1300 Watts
CAPACITY	:	3L
BOX DIMENSION	:	412x312x350mm
UNIT DIMENSION	:	378x279x314mm
GROSS WEIGHT	:	6.35kg
UNIT WEIGHT	:	4.83kg

IMPORTANT SAFEGUARDS

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

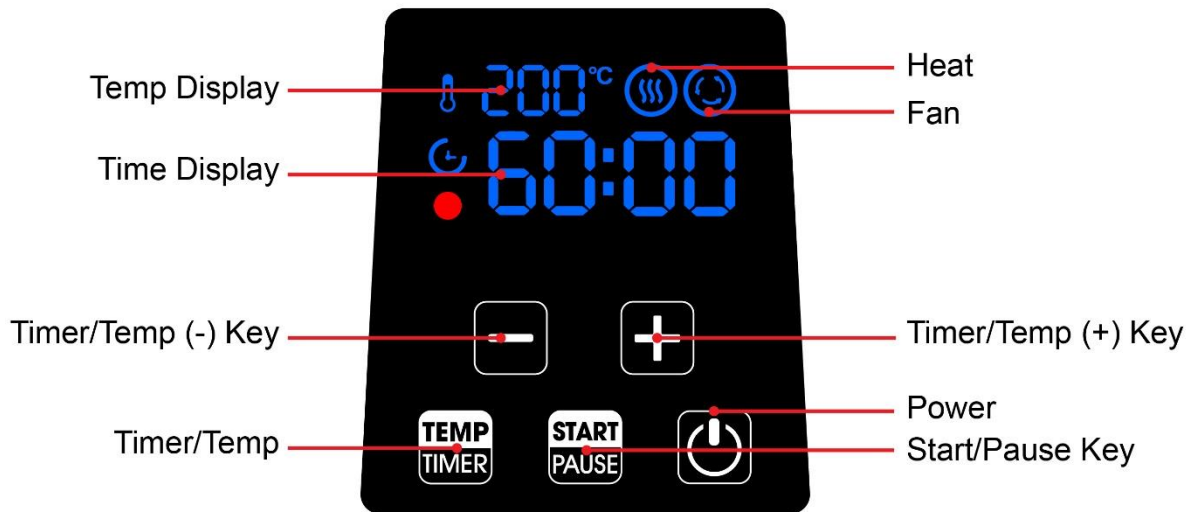
1. Read all instructions carefully.
2. Before using the unit, check if the voltage indicated corresponds with the convenience outlet (230Va.c.).
3. Do not use any appliance with a damage cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the unit to the nearest Imarflex Authorized Service Center.
4. Do not use the two-way socket with another appliance.
5. Place the Turbo Fryer on a dry, stable surface.
6. Do not place on or near gas stove, electric burner or in a heated oven.
7. Keep curtains, furniture, flammable materials, etc. away from the unit and from the convenience outlet where the unit is plugged.
8. Do not move the unit while cooking is in progress.
9. Children should be supervised to ensure that they do not play with the appliance.
10. 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.
11. Do not cover the air inlet and outlet opening while the appliance is operating.
12. Do not pour oil into the frying pan that may cause fire hazard.
13. CAUTION: Never leave the unit unattended while cooking.
14. Keep the unit in a dry and cool place.
15. ***For household use only; not intended for any business purposes.***
16. Save this instruction for future reference.

DESCRIPTION OF PARTS:



No.	Description	No.	Description
1	Frying Basket	7	Digital Temperature
2	Button Cover	8	Digital Timer
3	Detaching Button	9	Digital Control Panel
4	Frying Basket Handle	10	Air Outlet Opening
5	Frying Pan	11	Power Cord Storage Box
6	Air Inlet Opening	12	Power Cord

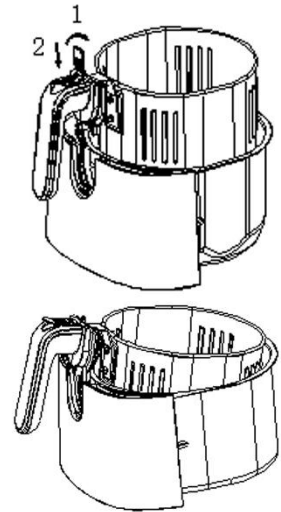
CONTROL PANEL:



FOR INITIAL USE:

1. Remove the POP sticker.
2. Clean the frying basket and frying pan thoroughly with hot water, detergent and non-abrasive sponge.
 - To remove the frying basket from the frying pan; open the button cover then press the basket release button and pull the frying basket upward

Note: Frying pan and basket are dishwasher safe.
3. Wipe the appliance with wet cloth.
 - Note: Do not immerse the turbo fryer body in water
4. After cleaning, return the frying basket into the frying pan.
 - Make sure that frying basket is securely lock. Click will be heard once properly locked
5. Kindly make sure that the button cover is placed in downward position over the basket release button to prevent accidental frying basket release.



HOW TO USE:

1. Place the unit on a flat surface.
2. Plug the unit into a convenience outlet. Power light indicator will light up.
3. Press 'Power icon' key for 3 seconds and beep sound will be heard and 180°C temperature and 15:00 time will appear on the display.

4. Preheat the unit for 5 minutes at maximum temperature. Press 'START/PAUSE' key once. Heat and fan icons will light up indication that the unit start heating up.
 - **Temperature Setting:** Press 'TEMP/TIME' key once. The temperature display will start flashing. Press "-" or "+" key to adjust the temperature. It can be adjusted from 80°C to 200°C.
 - **Timer Setting:** Press 'TEMP/TIME' key twice, the timer display will start flashing. Press "-" or "+" key to adjust the timer. It can be adjusted from 1:00 to 60:00 minutes
 - **Pause Function:** Press 'START/PAUSE' key to pause. The timer will stop and heat icon will disappear indication that the unit is in pause.
5. After preheat, remove the frying pan by pulling the basket handle.

Note: Do not push the basket release button when removing the frying pan to avoid any injuries.
6. Place the food into the frying basket.

Note:

 - To ensure proper cooking and air circulation, do not fill the unit more than 2/3 full.
 - Maximum frying capacity of fresh vegetable is 3 cups. Do not exceed with the maximum capacity.
7. Place the frying pan inside the unit body.

Note: Make sure that the frying basket is fully closed. The unit will not work if the frying basket is not properly attached to the unit.
8. Select the desired time and temperature.
 - For better cooking result, open the frying pan halfway of its cooking time then shake the food inside the frying basket
9. After cooking cycle, beep sound will be heard and flashing 0:00 will appear on the display and the unit will turn off automatically.
10. Unplug the unit after every use.

COOKING CHART:

MENU	CAPACITY (Grams)	TEMP. (°C)	TIME (Minutes)	ACTION
Potato & Fries				
Thin Frozen Fries	300-400	200	18-25	Shake
Thick Frozen Fries	300-400	200	20-25	Shake
Potato Gratin	500	200	20-25	Shake
Meat & Poultry				
Steak	100-500	180	10-20	-
Porkchop	100-500	180	10-20	-
Hamburger	100-500	180	10-20	-
Sausage Roll	100-500	200	13-15	-
Drumstick	100-500	180	25-30	-
Chicken Breast	100-500	180	15-20	-
Snack				
Spring Roll	100-400	200	8-10	Shake
Frozen Chicken Nuggets	100-500	200	10-15	Shake
Frozen Fish Fingers	100-400	200	6-10	-
Frozen Bread Crumb Cheese Snack	100-400	180	8-10	-
Stuffed Vegetables	100-400	160	10	-
Baking				
Cake	300	160	20-25	-
Quiche	400	180	20-22	-
Muffins	300	200	15-18	-
Sweet Snacks	400	160	20	-

CLEANING AND MAINTENANCE:

Unplug and wait until the unit cool down before moving or cleaning the unit.

Wipe the body of the turbo fryer with moist cloth.

Clean the frying pan and frying basket with hot water and liquid detergent.

Do not use abrasive materials to avoid scratches.

TROUBLESHOOTING:

PROBLEM	POSSIBLE CAUSE	RECOMMENDATION
Unit not working	The unit is not plugged in	Plug the unit into a convenience outlet
	Timer is not set	Set the desired timer and press Start/Pause key
Food not completely cooked	The amount of food inside the basket are too many	Put smaller batch of ingredients inside the basket.
	Set temperature is too low	Refer temperature into the cooking chart
	Set time is too short	Refer time into the cooking chart
Food was cooked unevenly	Some foods need to shake half way through cooking time	Refer action to be taken into the cooking chart
Frying Pan cannot slide into the unit properly	Too much ingredients in the basket	Do not fill the basket beyond the max capacity
	Frying basket not properly attached to the frying pan	Properly place the frying basket to the frying pan
Smoke comes out of the unit	Cooking greasy ingredients	It is normal to have a smoke when cooking a greasy ingredient
French fries were cooked unevenly	Wrong potato type	Use fresh potato and it should be firm while cooking
	Potatoes are not rinse properly before cooking	Rinse the potatoes properly
French fries are not crispy	Crispiness depends on the amount of oil and water in the fries	Potato must be dry before putting oil on it
		Cut the potato smaller for a crispier result

REMINDER: Please do not forget to fill up and send the warranty card with receipt to our email address imarflexfb@evergoodinc.com

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