



# ***TURBO AIRFRYER***

Variable  
**TIME&TEMP**  
CONTROL



**Rapid Air  
Circulation  
Technology**



**Air Duct  
Design**



- Temperature Control up to 220°C
- Detachable Non-stick Basket with Grill Tray

**FOR HOUSEHOLD USE ONLY**

- Overheat Protection
- Non-slip Footing
- Up to 30-minute Timer

**CVO-535MB**

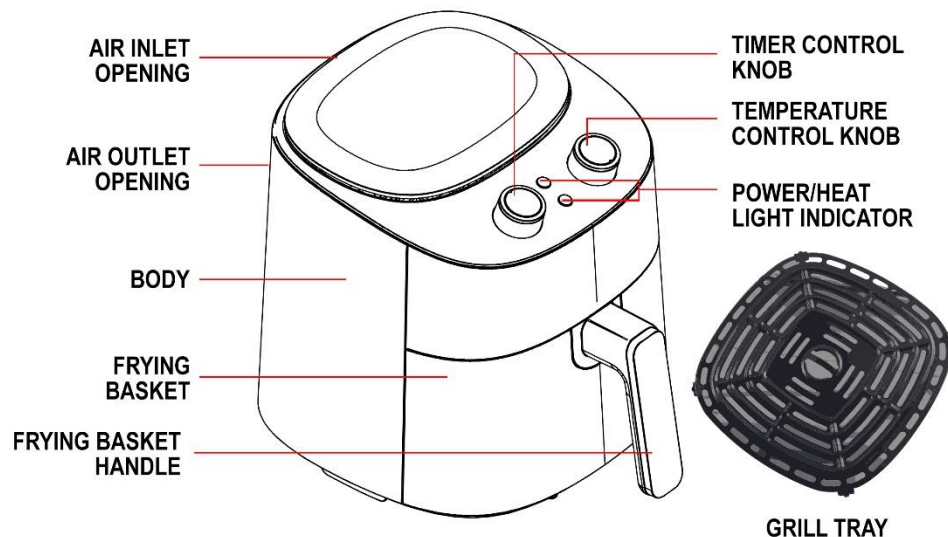
### **SPECIFICATIONS:**

MODEL NO.	:	CVO-535MB
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1300 Watts
CAPACITY	:	3.5L
BOX DIMENSION	:	363*306*305mm
UNIT DIMENSION	:	330*260*269mm
GROSS WEIGHT	:	4.26Kg
UNIT WEIGHT	:	3.30Kg

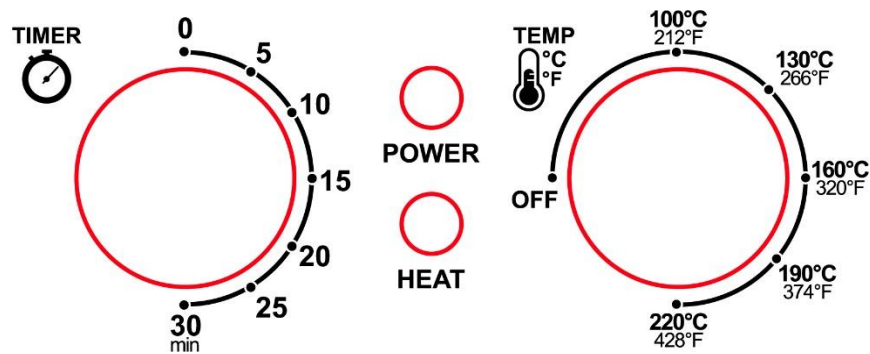
When using electrical appliances, basic safety precautions should always be followed, including the following:

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. Keep the turbo fryer at least 4 inches away from walls or other objects during operation.
16. ***For household use only; not intended for any business purposes.***
17. Save this instruction for future reference.

### **DESCRIPTION OF PARTS:**



### **CONTROL PANEL:**



### **FOR INITIAL USE:**

1. Remove the POP sticker.
2. Clean the frying basket and grill tray thoroughly with hot water, detergent and non-abrasive sponge.
3. Wipe the appliance with wet cloth.  
*\*Note: Do not immerse the turbo fryer body in water.*
4. After cleaning, return the grill tray into the frying basket.

### **HOW TO USE:**

1. Place the unit on a flat surface.
2. Plug the unit into a convenience outlet.
3. Preheat the air fryer for 5 minutes at maximum temperature. Power light indicator will light up indication that the unit is start heating up.  
*\*Note: Air fryer will not start to heat if the timer is not set.*
4. The heat light indicator will light up when set temperature is reached.  
*\*Note: It is normal that the heat light indicator will turn on and off as the proper air frying temperature is maintained.*
5. After preheat, remove the frying basket by pulling the basket handle.
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.
  - Make sure that the frying basket is fully closed.
7. Plug the unit into a convenience outlet.
8. Select the desired time and temperature.
- For better cooking result, open the frying basket halfway of its cooking time then shake the food inside the frying basket  
*\*Note: The heat will automatically stop when the frying pan is removed from the unit.*
9. Beep sound will be heard once the cooking is done. The unit, power and heat light indicator will be automatically switched off.
10. Unplug the unit after every use.

**COOKING CHART:**

<b>MENU</b>	<b>TEMP.</b>	<b>TIME (mins)</b>	<b>ACTION</b>
Mixed Vegetables (Roasted)	160-200°C	8-10	Shake
Broccoli (Roasted)	160-200°C	8-15	Shake
Onion Ring (Frozen)	200°C	12-18	Shake
Cheese Sticks (Frozen)	180°C	8-12	-
Fried Sweet Potato Chips	180°C	10-15	Shake
French Fries (Frozen)	200-220°C	15-20	Shake
Meat loaf	180°C	35-40	-
Hamburger	180°C	10-14	-
Hotdog / Sausage	180°C	10-15	Turnover
Chicken Wings	200-220°C	15-20	Shake
Chicken Tenders / Fingers	200°C	5-10	Shake
Chicken Pieces	200-220°C	15-20	Turnover
Chicken Nuggets (Frozen)	180°C	10-15	Shake
Whole Chicken (1kg)	180-200°C	40-50	Turnover
Catfish Fingers	200°C	10-15	Turnover
Donuts	180°C	8	Turnover
Cookies	180°C	8-10	Turnover
Bacon	200°C	8-10	-
Steak	180-200°C	10-20	Turnover
Fish	180-200°C	15-20	Turnover
Bake	160-180°C	10-25	-

**CLEANING AND MAINTENANCE**

1. Unplug and wait until the unit cool down before moving or cleaning the unit.
2. Wipe the body of the turbo fryer with moist cloth.
3. Clean the frying pan and frying basket with hot water and liquid detergent.
4. Do not use abrasive materials to avoid scratches.

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

Distributed By: Xelframe Enterprises Inc.  
Unit 711 IPI Buendia Tower Condo 501, Gil Puyat Ave., Pasay  
Made in China