



DIGITAL AIR TURBO FRYER

8 PRESET
FUNCTION

- Vegetable
- Fish
- Fries
- Steak
- Bake
- Dry Fruit
- Chicken
- Shrimp

Electronic
TIME & TEMP
CONTROL

ULTRA LARGE

6.8L

**COOKING
CAPACITY**
6.0L w/ RACK



**Rapid Air
Circulation
Technology**



**Air Duct
Design**

TOUCH
Sensitive
CONTROL PANEL



**COOL
TOUCH**

1800W
POWER

FOR HOUSEHOLD USE ONLY

CVO-680DB

SPECIFICATIONS:

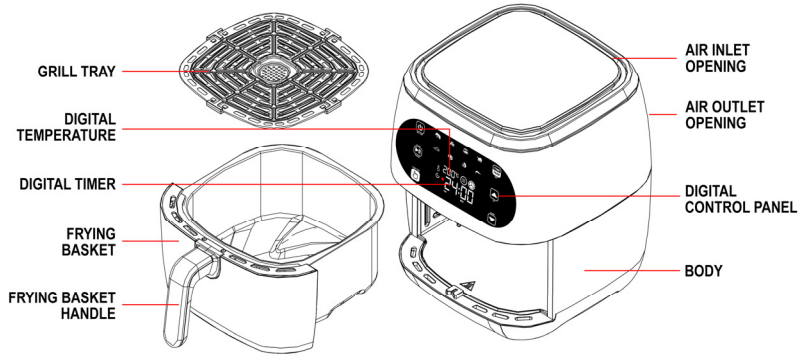
MODEL NO.	:	CVO-680DB
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1800 Watts
CAPACITY	:	6.8L
BOX DIMENSION	:	460*360*393mm
UNIT DIMENSION	:	313*341.9*410mm
GROSS WEIGHT	:	6.14Kg
UNIT WEIGHT	:	5.43Kg

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. Keep the turbo fryer at least 4 inches away from walls or other objects during operation.
14. CAUTION: Never leave the unit unattended while cooking.
15. Keep the unit in a dry and cool place.
- 16. For household use only; not intended for any business purposes.**
17. Save this instruction for future reference.

DESCRIPTION OF PARTS:





CONTROL PANEL:













PRE-SET ICONS

ICON	DESCRIPTION	DEFAULT TEMP	DEFAULT TIME	ADJUSTABLE TEMP	ADJUSTABLE TIME
	Vegetable	180°C	00:12mins.	80°C to 200°C	00:01 min to 1:00 hour
	Frozen Fries	200°C	0:18mins	80°C to 200°C	00:01 min to 1:00 hour
	Bake	180°C	0:30mins	80°C to 200°C	00:01 min to 1:00 hour
	Chicken	200°C	0:20mins	80°C to 200°C	00:01 min to 1:00 hour
	Fish	200°C	0:10mins	80°C to 200°C	00:01 min to 1:00 hour
	Steak	200°C	0:10mins	80°C to 200°C	00:01 min to 1:00 hour

ICON	DESCRIPTION	DEFAULT TEMP	DEFAULT TIME	ADJUSTABLE TEMP	ADJUSTABLE TIME
	Dry Fruit	35°C	4:00 hours	35°C to 80°C	2:00 hours to 24:00 hours
	Shrimp	180°C	0:12mins	80°C to 200°C	00:01 min to 1:00 hour

CONTROL ICONS

ICON	DESCRIPTION
 ON / OFF	ON/OFF <ul style="list-style-type: none"> ON: Press 'ON/OFF' button to turn ON the unit A beep sound will be heard to indicate that the unit is in standby mode OFF: Press 'ON/OFF' button to turn off the unit A beep sound will be heard to indicate that the unit is turned off while the power light indicator and on/off icon will remain on the digital display after turning off the unit <p><i>*Note: If no operation for 10 minutes, the unit will automatically switch to standby mode</i></p>
FUNCTION 	Function Selector <ul style="list-style-type: none"> Press function button repeatedly to select the desired function
	Time & Temperature Selector <ul style="list-style-type: none"> Press 'time/temp' button to select the desired time and temperature Time Setting : Press 'time/temp button' once, the default time display will be flashing to indicate that you may now select the desired time. Time will appear by 'hour / min' Temperature Setting : Press 'time/temp' button twice, the default temp display will be flashing to indicate that you may now select the desired temperature.
DOWN  UP 	Up & Down Selector <ul style="list-style-type: none"> Press 'up' or 'down' button to manually adjust the desired time and temperature

ICON	DESCRIPTION
	<p>Start & Pause</p> <ul style="list-style-type: none"> • Start Function: Press 'start/pause' button to start the cooking process • Pause Function: Press 'start/pause' button to pause. The timer will stop and heat icon will disappear indication that the unit is in pause. <p><i>*Note: Once you remove the frying basket in the middle of the cooking process, the unit will automatically turn off and the cooking process will only resume upon placing the frying basket inside the unit.</i></p>
	<p>Fan</p> <p>Fan icon will appear on the display to indicate that the fan is working to help hot air circulate evenly</p>
	<p>Heater</p> <p>Heater icon will appear on the display to indicate that the heater is working</p>

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. 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.
3. Plug the unit into a convenience outlet. A beep sound will be heard and power light indicator will light up to indicate that the unit is in standby mode
4. Select the desired function by pressing 'FUNCTION' icon repeatedly.
5. Then select the desired time and temperature by pressing 'TIME/TEMP' icon followed by 'UP' and 'DOWN' icon to manually adjust 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 basket is removed from the unit.*
6. Five beep sound will be heard once the cooking is done. The unit, power and heat light indicator will be automatically switched off.
 7. Unplug the unit after every use.

COOKING CHART:

MENU	TEMP.	TIME (mins)	ACTION
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	-
Shrimp	180°C	10-15	-
Dry Fruit	35°C	180-240	-

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 grill tray 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

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