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ZAIGLE
ROLLING COOKS

Instruction Manual



Important safeguard

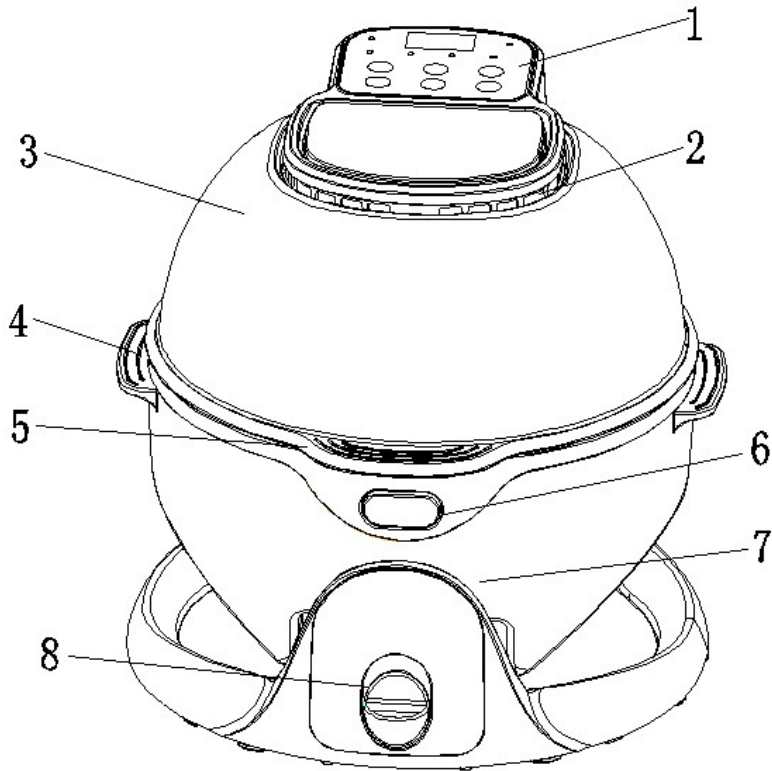
Read all instructions before using

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

1. Read all instructions before using appliance.
2. Do not touch hot surface
3. Before use, check your local voltage corresponds with the specifications showing on the appliance name plate located under the appliance.
4. To protect against electric shock, do not immerse cord, or this appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by children or near children.

6. When not in use, always keep the unit is "OFF" and unplug from the mains power supply
7. The unit should be operated on separate electrical circuit from other operating appliance. If the electric circuit is overloaded with other appliances, this appliance may not work properly.
8. Must use extreme caution when moving a cooking pot containing hot food.
9. Do not let the cord hang over the edge of the table, counter, or touch any hot surface.
10. Place the appliance securely in the center of the counter or work space.
11. Do not touch hot surface. Use handles to lift or move.
12. Do not allow children to sue this appliance.
13. Close adult supervision must be provided when this appliance is used near children.
14. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
15. Do not operate on a non-heat resistant glass, wood cooking surface, or a table cloth. It is imperative that a heat resistant cooking surface with heat finish be placed beneath this unit.
16. Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any may.
17. When not in use, and before cleaning, unplug the appliance from the mains power supply. Before putting on or taking off parts, allow the unit to cool first.
18. Do not use outdoors.
19. Do not place near hot gas or electric burner, or in a heated oven.
20. To reduce the risk of potential shock, if the plug does not fit, contact a qualified electrician for assistance. Do not attempt to defeat or modify the plug in any way.
21. Do not clean the unit with metal scouring pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock and damaging the unit.
22. To protect against electrical shock, do not immerse plug, power cable or the base of the air-fryer in water or any other liquid.
23. ATTENTION: To protect against electric shock, cook only in the non-stick cooking pot included.
24. The air-fryer is for indoor, household use only.
25. Do not use the appliance for anything other than its intended purpose.
26. Save these instructions.

Overview



- 1. Control panel
- 2. Heat Emission Hole
- 3. Transparent Cover
- 4. Base Handle
- 5. Lid Handle
- 6. Lid release button
- 7. Housing
- 8. Base Button

Specification

Voltage	220-240V
Power	1200-1400W
Frequency	50/60Hz
Temperature Range	50-240°C
Time setting Range	1-60mins
Capacity	6L

Control panel

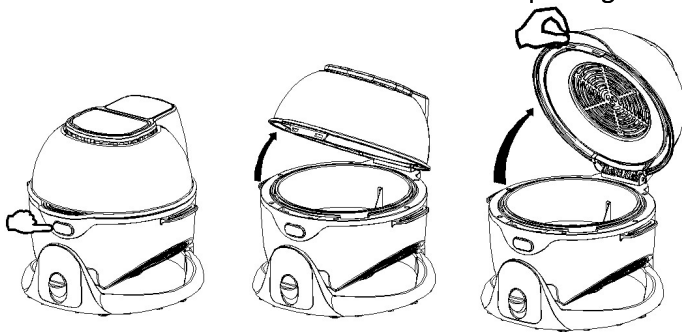
Parameter reference table for difference modes

Mode	Default Temp .(°C)	Default Time (minutes)	Suggested accessories
Fry	240	30	/
Pizza	190	12	Low rack
Stir-fry	240	15	/
Roast	210	40	/
Bake	160	20	Low rack
Grill	200	15	Low rack

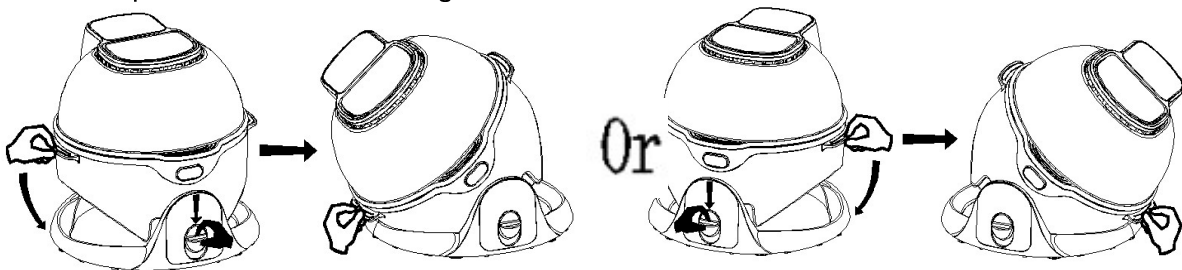
Note: It is recommended that the total weight of food should not exceed 2.5kg.

Basic procedures

1. Press the lid release button to open the lid. Pull up it to the designated angle by holding the lid handle. Below is the correct method of opening or closing the lid of the appliance:

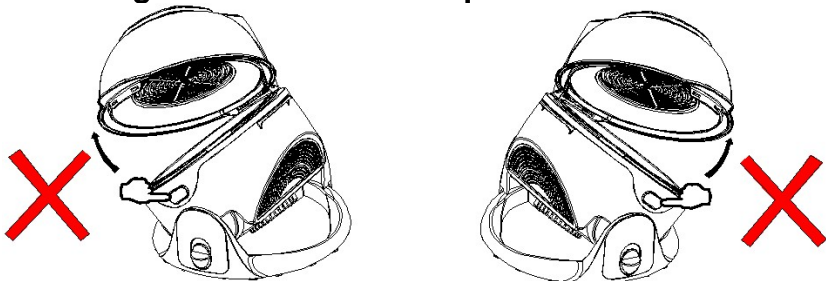


2. Put in the cooking pot and the accessories (if required) and the food to be cooked.
Note: Do not stack the food close to the heating element or the food may get charred.
3. Make sure the lid is closed. One hand presses the base button down. The other hand holds the base handle to place the machine to regular direction or tilted direction.

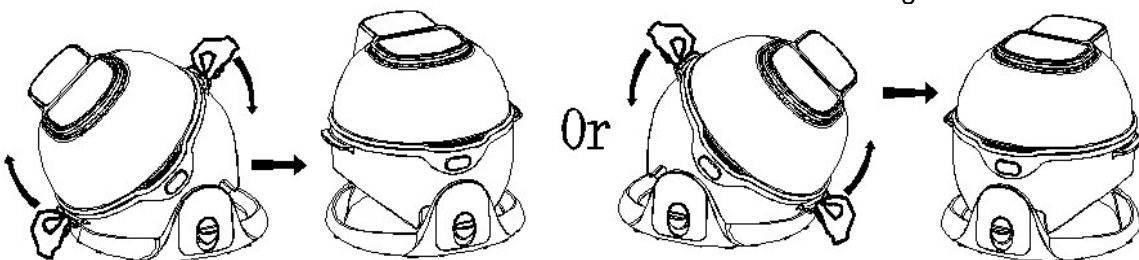


Note: Refer to below recipe table to choose the correct cooking direction.

Warning: The lid cannot be opened when the machine is at tilt direction.

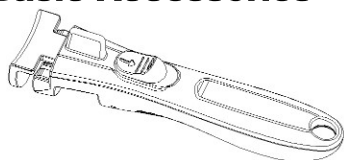


4. Two hands hold the base handle to recover the machine from tilt to regular direction.

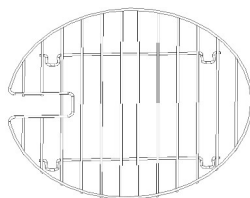


5. Three lines (---) will be shown on the LED display screen after the machine is connected to the power supply. Press the Start key once, and the product enters stand-by mode. Three zeros (000) will be shown on the LED display
6. Press the menu key to select appropriate mode, the corresponding default time and temperature will be shown on the LED display screen. The time and temperature may be set to the individual need.
7. If no mode setting is assigned, the product still can operate if the time and temperature setting is made. Press the temp/time key, the temperature icon **C** will be displayed on the LED display screen. You can press +/- key to adjust the temperature. Each click is 10 degrees Celsius difference. Press the temp/time key again after the temperature is adjusted. The time icon **min** will be displayed on the LED display screen. You can press +/- key to adjust the time. Each click is 1 minute difference. Press the start key after setting is completed.
8. Press the start key and the machine starts operation. The cooking pot keeps rotation during cooking. Unique tilt function and non-stick rotating bowl continuously turn ingredients for even browning.
9. When a certain temperature is reached, the heating element may pause. The heating element will restart after the temperature has dropped. The process repeats until the set time is reached.
10. If other food is to be added during cooking, hold the base handle to place the machine at regular direction. Then, pull up the lid after pressing the lid release button, the product will stop heating immediately. Close the lid after the food is added and the process will continue. Do not open the lid when the machine is at tilt direction.
11. When the set time is reached, the product will give an indicating sound. Remove the plug and take out the food. Handle the hot items with care to avoid scald. Place the pot on an insulating pad to avoid causing damage to the table top.
12. In the standby mode, press PRESET button, then set the appointment time through timer key. The default setting is 30 minutes. Each click is minute difference with 60 minutes. The time range is from 1 minute to 12 hours. When the time is up to 1 hour, each click is 1 hour difference. Press the "Start" key after setting the preset time. And then press the "Menu" Key to select appropriate mode. You can also press the temp/ time key to set the temperature and the time. Then press "start" key to confirm the preset function, the cooking time will count down. The alarm icon **🔔** will be displayed on the LED display screen during the preset time countdown.

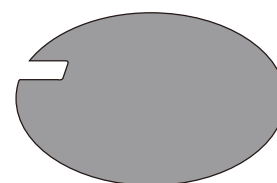
Basic Accessories



Handle



Low rack



Cooking Plate

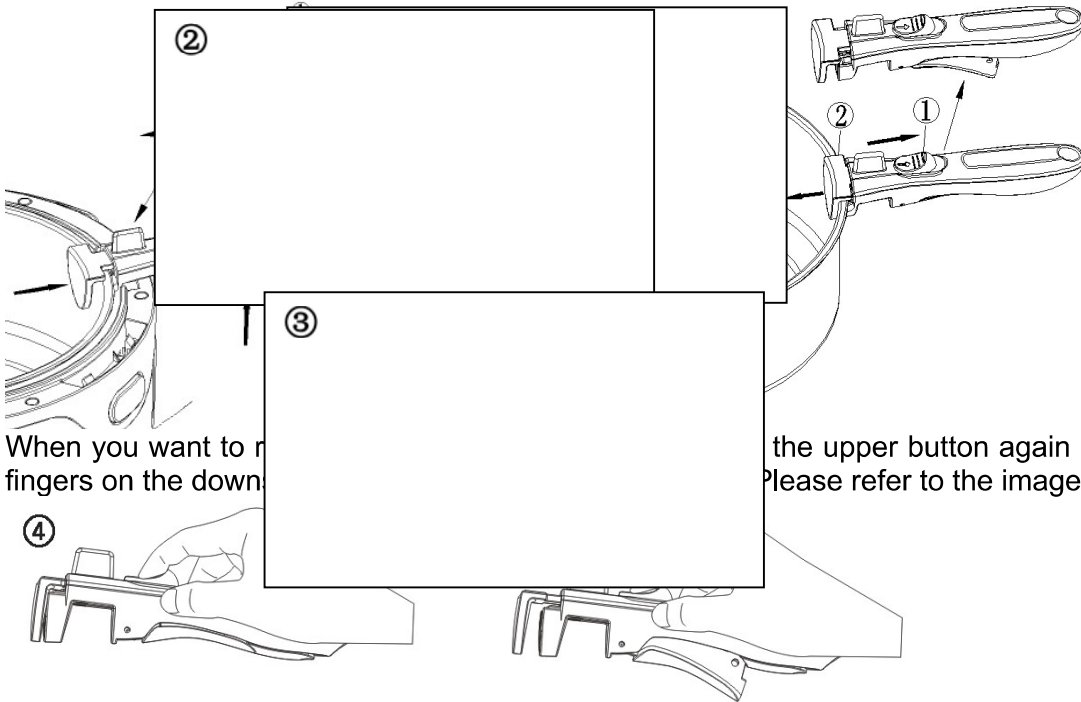
Item	Description
Handle	A handy tool for carrying non-stick coating pot
Low rack	Be used for frying food, chicken, fish
Cooking Plate	Be used for frying duck, steak etc. Recommend to use together with Low rack.

How to use the accessories

● Pot handle

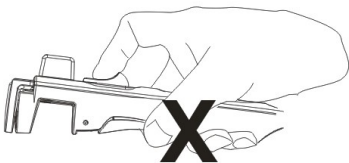
1. Press the upper button down (fig.1)

2. Insert the clip (fig.2) through the gap between the pot and the base.
3. Press the downside button (fig.3) tightly. Do not release it. Make sure the handle clips the pot tightly. The pot can be taken away.

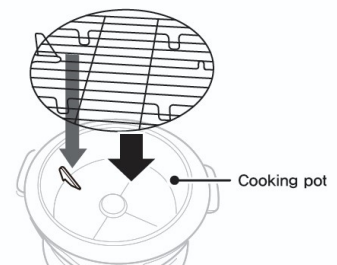


4. When you want to remove the pot, press the upper button again (fig.1), release the handle. Please refer to the image (fig 4 and 5)

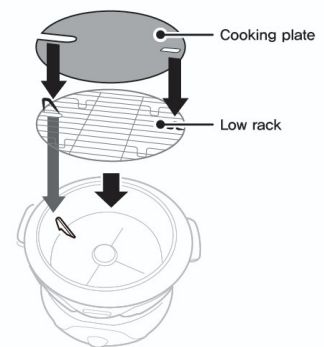
Note: Do not press the downside button (fig.3) as following image. Otherwise, the pot cannot remove.



- **Low rack**
Put the rack into the cooking pot. Place the food on the rack directly, choose the desired functions.
 - First, place cooking pot inside
 - Locate fixing groove of low rack into the bump of cooking pot
 - In this time, the leg of low rack should be put down like the picture.

























- **Low rack + Cooking Plate**
 1. Place the cooking pot and low rack into the cooking pot,
 2. Place cooking plate on the top of the low rack by meeting fixing groove each other like the picture.



Cooking table

The cooking times are a guide only. They could vary depending on quantity, temperature and weight etc.

Food	Temperature	Cooking time	Cooking direction	Recommended accessories
Chips	240°C	25 30 mins	/	Cook in the pot directly
Chicken	220°C	30 35 mins	/	Cook in the pot directly or with low rack

Vegetables	240°C	15 20 mins	 / 	Cook in the pot directly
Bean	230°C	10 15 mins	 / 	Cook in the pot directly
Potato	240°C	30 35 mins	 / 	Cook in the pot directly
Popcorn	240°C	12 15 mins	 / 	Cook in the pot directly
Fried rice	240°C	10 15 mins	 / 	Cook in the pot directly
Drumstick	240°C	20 25 mins	 / 	Cook in the pot directly
Chestnut	200°C	25 30 mins	 / 	Cook in the pot directly
Fish	200°C	10 15 mins		Low rack
Steak	200°C	12 18 mins		Low rack
Pizza	190°C	10 15 mins		Low rack and baking pan
Cake	160°C	20 25 mins		Low rack and baking pan
Pie	180°C	20 25 mins		Low rack and baking pan
Toast	180°C	25 30 mins		Low rack and baking pan
cookie	190°C	8 12mins		Low rack and baking pan
Egg Tart	180°C	10-15mins		Low rack and baking pan

How to clean

Please let the body cool down before cleaning to prevent scald.

- Please remove the plug from the power outlet before cleaning
- The housing of the machine can be cleaned with a mildly damp cloth
- Inner pot and accessories like tong, Baking Pan, Low rack. Filter can be washed and cleaned water with mild detergent
- Do not immerse the machine in water

Please make sure the accessories are dry before using it again.