

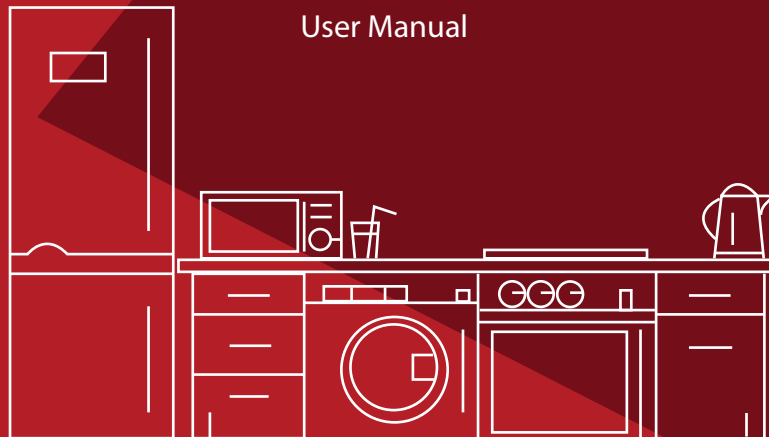
Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
please contact: customercare@lifelongindia.com
www.lifelongindiaonline.com

Lifelong

AIR FRYER

User Manual



Built for Taste. Built for India.

INTRODUCTION:

Dear Customer,

Congratulations! We welcome you to the Lifelong family, as you welcome our Lifelong Air Fryer to be a part of your home.

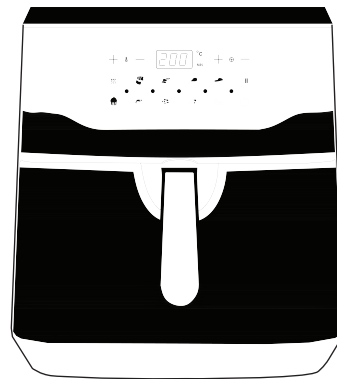
At Lifelong, our products are carefully built for the needs of India, which is why we have crafted a diverse range of innovative products, across a spectrum of categories - Home, Kitchen, Grooming, Fitness, Lifestyle and Smart Home, to better help you. We then deliver them at the best prices, enriching your everyday living.

We are sure you can't wait to start using your new Lifelong Air Fryer.

We know we can't!

Looking forward to building our bond for life, cheers!

Thank you, Team Lifelong



LLHFD722

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BEFORE FIRST USE:

1. Remove all packing materials.
2. Clean the frying basket and inner pot thoroughly with hot water, detergent, and a non-abrasive sponge.
3. Wipe the inside and outside of the product with a wet cloth.
4. Warning: on first use, the air fryer may emit a slight odor which is not harmful and will disappear after a few minutes. This is normal with many heating appliances.
This does not affect the safety of your appliance.

SAFETY INSTRUCTIONS:

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

1. Read all instructions. Check if the voltage indicated on the appliance fits the local mains voltage.
2. Do not touch hot surfaces.
3. To protect against electric shock, do not immerse cord, plugs, or the housing which contains electrical components and heating elements in water or rinse them under the tap.

4. **WARNING:** This electrical appliance contains a heating function. Surfaces other than the functional surfaces can also reach high temperatures. Since temperatures are differently perceived by different people, this equipment must be used with **CAUTION**. Only use the handles and gripping surfaces provided for that purpose to touch the equipment, and use heat protection such as gloves. Surfaces other than the intended gripping surfaces must be given sufficient time to cool down before being touched.
5. Unplug the appliance from the wall socket when not in use and before cleaning. Allow it to cool down before attaching or detaching parts. The appliance needs approximately 30 minutes to cool down to be safely handled or cleaned. To disconnect, turn any control to 'OFF', then remove the plug from the wall socket.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid hazards.
7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not use the appliance outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot foodstuffs.

12. Do not use the appliance other than for its intended use.
13. This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised and have been given instruction about how to use it safely and understand the hazards involved. Children must not play with the appliance. Children should not clean or carry out user maintenance unless they are older than 8 and supervised.
14. Keep the appliance and cord out of reach of children under 8 years old.
15. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
16. Always put the ingredients to be fried in the basket, and prevent this from coming into contact with the heating elements.
17. Do not cover the air inlet and air outer openings while the appliance is in operation.
18. Do not fill the pot with oil as this may cause a fire hazard.
19. Never touch the inside of the appliance while it is in operation.
20. Do not use the appliance if there is any damage to the plug, mains cord, or other parts. Do not have the main cord fixed or replaced by any person

unauthorized to carry out such procedures.

21. Do not plug in the appliance or operate the control panel with wet hands.

22. Do not place the appliance against a wall or against other appliances.

Leave at least 10cm free space at the back and sides as well as above the appliance.

23. Do not leave the appliance unattended when in operation.

24. During hot air frying, hot steam is released through the air outlet openings,

Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pot from the appliance. Any accessible surfaces may become hot during use.

25. Immediately unplug the appliance if you see dark smoke coming from it.

Wait for it to stop smoking before you remove the pot from the appliance.

26. If the appliance is used improperly or for professional or semi-professional purposes, or is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.

27. This appliance is intended to be used in household and similar applications, such as:

- Staff kitchen areas in shops, offices, and other working environments;
- Farmhouses;
- By clients in hotels, motels, and other residential type environments;
- Bed and breakfast type environments.

OPERATING INSTRUCTIONS:

1. Place the appliance on a stable, horizontal, and even surface. Do not put anything on top of it as this will disrupt the airflow and affect the results of the hot air frying.

2. When the power is connected, the air fryer will make a DI sound. The digital screen lights up and then goes off. Only the power button indicator remain illuminated, indicating that the air fryer is in sleep mode.

3. Carefully pull the fryer pot out of the air fryer.

4. Put the ingredients in the basket. Never use the fryer pot without the basket in it.

5. Slide the fryer pot back into the air fryer.

Caution: Do not touch the inside of the fryer pot or basket within 30 mins of use as it gets very hot. Only hold the pot by the handle.

6. Determine the required cooking time and temperature for the foodstuffs being fried (see KEY FUNCTIONS).

7. Some foodstuffs require shaking halfway through the cooking time.

To shake the food, pull the pot out of the appliance by the handle and shake it.

Then slide the pot back into the fryer. Rapid air technology can reheat the air inside the appliance instantly: removing the pot from the appliance during the hot air frying barely disturbs the cooking process.

Caution: Do not press the handle release button during shaking.

8. When you hear the timer buzzer, the set cooking time has elapsed. Pull the pot out of the appliance.

9. Check if the food is ready. If it is not, simply slide the pot back into the appliance and set the timer for a few extra minutes.

10. To remove food (e.g., fries), pull the pot out of the hot air fryer and place it on the heat resistant surface, then press the basket release button and lift the basket out of the pot. Empty the basket into a bowl or onto a plate.

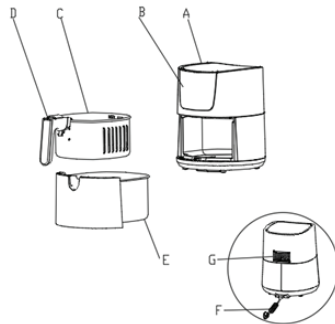
11. Caution: Do not turn the basket upside down with the pot still attached to it, as any excess oil that has collected at the bottom of the pot will leak onto the food.

Caution: The pot and the food are hot. Depending on the type of foodstuffs in the air fryer, steam may escape from the pot.

12. When one batch of food is ready, the hot air fryer is instantly ready to cook another.

PRODUCT OVERVIEW:

- A. Air inlet cap
- B. Touch panel
- C. Fry basket
- D. Fry basket handle
- E. Inner pot
- F. Air outlet cap
- G. Power line



KEY FUNCTIONS:

1. Power button

Once the outer pot and frying basket are properly positioned in the housing and the power supply is connected. The digital screen lights up and then goes off. Only the power button, time and temperature control indicator remain illuminated, indicating that the air fryer is in sleep mode.

To enter standby mode: Slightly touch the power button. The display shows the default setting of 200°C., 18 minutes. Other operation buttons are illuminated at the same time.

Start the device: After setting the time and temperature, touch the power button again to start the device.

Turn Off: Touch the power button during the frying process to shut down the device.

The fryer will stop working and go back to sleep mode.

2-8. Menu description

Menu patterns are the six most popular items

9. Time control indicator

10. Temperature control indicator

11. Timer control buttons

The + and – symbols enable you to increase or decrease the cooking tim

(in 1-minute increments). Holding the button down will rapidly change the cooking time.

Timing range: 1-60 minutes.

12. Temperature control buttons

The + and – symbols increase or decrease cooking temperature by 10°C each time. Holding the button down will rapidly change the temperature. Temperature control range: 80°C-200°C.

13. Temperature indicator

14. Time indicator

15. Display

16. Fan indicator

This indicates that the fan blower is working.

17. Heating indicator

This indicates that the heating element is working.

18. Recipe button

Items	Ingredients	Default temperature	Default time (minutes)
1	Potatoes	200	22
2	Shrimp	180	15
3	Chicken	200	22
4	Steak	180	15
5	Meat	180	20
6	Cake	160	30
7	Fish	180	18

Recipe buttons enables you to cook the six popular food choices directly. Once selected, The corresponding recipe pattern will flashand the fryer is set to the default time and temperature.If you feel that the baked food is not to your taste, you can press the time adjustment button to adjust the time to your satisfaction.

COOKING TIPS:

- Smaller amounts of food usually require a slightly shorter cooking time than larger ones.
- Shaking smaller amounts of food halfway through the cooking time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the hot air fryer a few minutes after adding the oil.

- Do not cook extremely greasy ingredients such as sausages in the hot air fryer.
- Snacks that can be cooked in an oven can also be cooked in the hot air fryer.
- Use pre-made dough to cook filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the hot air fryer basket if you want to bake a cake or quiche or if you want to fry fragile or filled ingredients.

TROUBLESHOOTING:

Problem	Cause	Solution
The appliance is not working.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
The food fried with the hot air fryer is not done.	There is too much food in the basket.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the appropriate temperature setting.

Problem	Cause	Solution
The food remains uncooked.	The cooking time is too short.	Set the timer to the required cooking time.
The food has fried unevenly in the hot air fryer.	Certain types of food need to be shaken halfway through the cooking time.	Ingredients that lie on top of or across each other (e.g., fries) need to be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the hot air fryer.	You used a type of snacks meant to be cooked in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pot into the appliance properly.	There is too much food in the basket.	Do not fill the basket beyond the 'MAX' indication.
	The basket is not correctly placed in the pot.	Push the basket down into the pot until you hear a click.

Problem	Cause	Solution
White smoke comes out of the appliance.	You are cooking greasy ingredients.	When you fry greasy ingredients in the hot air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot contains grease residue from previous use.	White smoke is caused by grease heating up in the pot. Make sure you clean the pot properly after each use.
Fresh fries are fried unevenly in the hot air fryer.	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.

Problem	Cause	Solution
Fresh fries are not crispy when they come out of the hot air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut smaller potato sticks for a crispier result.
		Add slightly more oil for a crispier result.

CLEANING AND MAINTENANCE:

1. Clean the appliance after every use.
2. Remove the plug from the wall socket and let the appliance cool down before cleaning.

Tip: Remove the pot to let the hot air fryer cool down more quickly.

3. Clean the pot and basket with hot water, some washing-up liquid, and a non-abrasive sponge.

Note: Do not use metal kitchen utensils or abrasive cleaning materials to clean the pot and the frying basket, as this may damage the non-stick coating.

4. Wipe the outside of the appliance with a moist cloth.

5. You can use degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot water

with some washing-up liquid in it. Put the basket in the pot and let the pot and

basket soak for approximately 10 minutes.

STORAGE:

1. Unplug the appliance and allow it to cool completely before storing. Make sure all parts are clean and dry.

Store the hot air fryer in a dry location.

2. Do not place any heavy items on top of the hot air fryer during storage as this may damage it.

TECHNICAL SPECIFICATIONS:

Model No.	LLHFD722
Rated Power	1400 W
Input	220-240 V, 50Hz
Capacity	7.5L

Terms and Conditions:

1. This warranty is void if:

- The completely filled warranty card is not presented at the time of servicing the product.
- The product is not operated according to the instructions given under the user manual.
- Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
- Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
- Product label specifying the model number, serial number and production code has been removed and altered.
- Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
- Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
- Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.

2. Repairs or replacements will be carried out by authorized service provider.

3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.

4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.

5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the law.

6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.

7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.

8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

All Lifelong consumer products are covered against manufacturing defects from them date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongindia.com

Customer Details

Name: _____

Address: _____

Home Number: _____

Office Number: _____

E-mail Address: _____

Product Details

Model No.: _____

Serial No.: _____

Purchase Date: _____

Invoice Number: _____

Online Site: _____

Please log on to www.lifelongindiaonline.com and complete the online warranty form with your personal and product details within 14 days.