

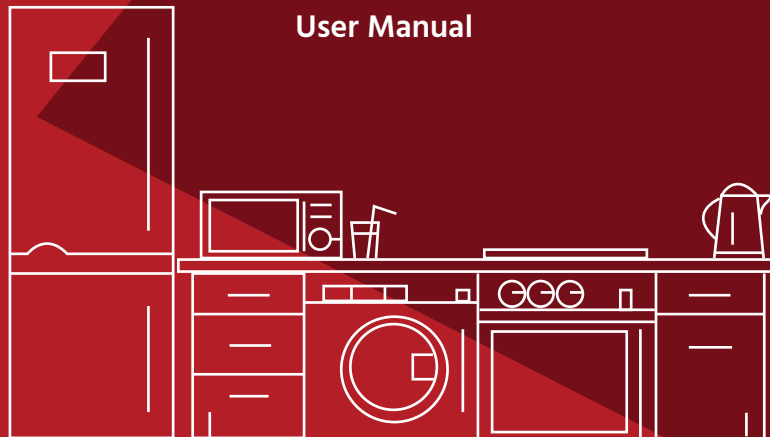
Manufactured for & Marketed by :
Lifelong Online Retail Private Limited

For queries and complaints:
please contact: customercare@lifelongonline.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.

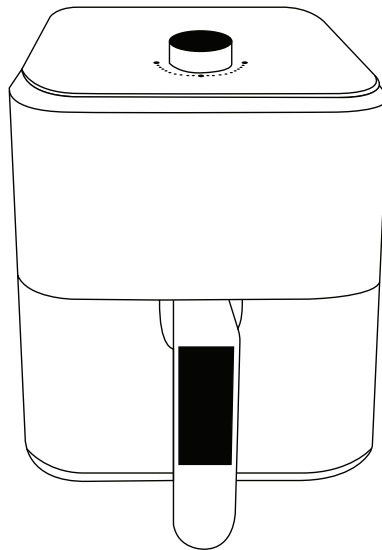
At Lifelong, our products are carefully built for the needs of India, which is why we have crafted a diverse range of innovative products, across a spectrum of categories - Home, Kitchen, Grooming, Fitness, Lifestyle and Smart Home, to better help you. We then deliver them at the best prices, enriching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



LLHFD423 / LLHFD429

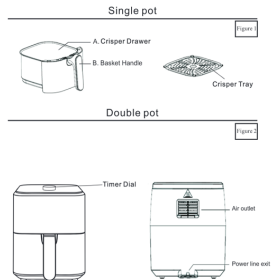
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ABOUT THE PRODUCT:

Lifelong brings to you the healthiest way to fry, bake & grill! Little or no oil is needed for the Lifelong Air Fryer to ensure perfect texture and delicious results! It has a cooking system that comes with the high-speed circulation of hot air at a constant temperature, achieves tasty and crispy fries with 99% less fat since it fries with little to no oil.

MARKING OF PRODUCT:



DOS & DON'TS:

1. Read all instructions carefully to prevent injuries.

2. This appliance should not be used by children younger than eight years old. This appliance can be used by children eight years old or older if they are continuously supervised. This appliance can be used by people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of the reach of children younger than eight years old. Cleaning and user maintenance should not be performed by children.
3. ALWAYS PLACE UNIT ON A FLAT, HEAT-RESISTANT SURFACE. Intended for countertop use only. DO NOT operate on an unstable surface.
4. Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.
5. DO NOT place the appliance Base on or near a hot gas or electric burner or in a heated oven.
6. USE CAUTION when moving the Inner Pot during or after a cooking cycle.
7. Always handle hot Inner Pots with oven mitts while cooking. Place hot cookware on heat-resistant surfaces when not seated in the appliance Base.
8. CAUTION HOT SURFACES: This appliance generates heat and steam during use. To avoid injury, do not touch the hot surfaces during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
9. DO NOT USE this appliance for anything other than its intended use.

10. NEVER FILL THE INNER POT to more than two thirds capacity. Many foods increase in volume or bubble vigorously while cooking and might boil over the top. Cooking with the lid will prevent splatter and possible injury if bubbles burst and touch exposed skin.
11. The use of accessory attachments not recommended by Lifelong may cause injuries.
12. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
13. NEVER plug into an outlet located below the counter. The hanging cord may present a hazard.
14. NEVER cover the steam release port on the Lid or the air vents on the back of the base of the appliance.
15. DO NOT use this appliance outdoors.
16. DO NOT OPERATE if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power.
17. DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE. Contact Customer Service for assistance (see the back of the manual for contact information).
18. UNPLUG THE UNIT from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or removing parts.

19. NEVER immerse the appliance Base and Air Fryer Lid in water. If the appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed.

Do not immerse or rinse cords or plugs in water or other liquids.

20. To prevent risk of injury, replace only with authorized parts as recommended by Lifelong.

HOW TO USE:

Before Using for the First Time

1. Remove all packaging material, stickers, and labels from your air fryer.
2. Clean the basket and pan with hot water, dish soap, and a non-abrasive sponge.
3. Wipe the inside and outside of your fryer with a moist cloth.

CAUTION: • Your air fryer works with hot air. Do not fill the pan with oil or any liquid. • Do not place anything next to the air outlet on the back of your air fryer or on the air inlet on top of your air fryer.

Using Instructions

1. Place your air fryer on a level, heat-resistant surface and plug the power cord into a wall outlet.

2. Remove the Crisper Drawer from the Air Fryer and make sure that the Crisper Tray is inserted in the Crisper Drawer. Place food in the Crisper Drawer on the Crisper Tray.

NOTE: There is no need to add any oil as the appliance works with hot air, although foods can be tossed in a small amount of oil for crispier results.

3. After adding food slide the Crisper Drawer back inside the Air Fryer.
4. Use the timer dial and determine the required cooking time for the food stuff being fried.
5. For even results, some foods require shaking halfway through the preparation time. See the Time Chart for recommendations. To do this, simply, remove the Crisper Drawer from the appliance and shake it gently side to side.
6. When the Air Fryer is done cooking, a chime will sound.
7. Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface.

Caution: The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle. Check if the food is done.

If the food is not ready, slide the Crisper Drawer back into the appliance and set the Timer Dial for a few extra minutes.

8. Empty the Crisper Drawer into a bowl or onto a plate. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil from any foods will be collected at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil.

PROMPT:

1. When the amount of food materials is large, the cooking time needs to be slightly increased, while when the amount of food materials is small, the cooking time only needs to be slightly shortened.
2. During the cooking process, turning over the smaller food in the middle can improve the final cooking effect and help to make the food materials fry evenly.
3. Adding a small amount of vegetable oil to fresh potatoes can make the food crisper. After adding oil, the ingredients should be left for a few minutes and then fried in an air frying pan.
4. Snacks that can be cooked in the oven can also be cooked in an air frying pan.
5. Pre-fermented dough can be used to cook sandwich food conveniently and quickly. Compared with homemade dough, pre-fermented dough requires shorter time.

Time Charts

| Category | The minimum-maximum is the amount of material (g) | Time (Minutes) | Flip | Additional Information |
|---------------------------|---|----------------|------|------------------------------|
| Frozen thin potato chips | 300 ~ 700 | 12 ~ 16 | Flip | |
| Frozen thick potato chips | 300 ~ 700 | 12 ~ 20 | Flip | |
| Homemade potato chips | 300 ~ 800 | 18 ~ 22 | Flip | Add 1 ~ 2 tablespoons of oil |

MEAT

| Category | The minimum-maximum is the amount of material (g) | Time (Minutes) | Flip | Additional Information |
|--------------|---|----------------|------|------------------------------|
| Steak | 100 ~ 500 | 8 ~ 12 | Flip | |
| Pork chops | 100 ~ 500 | 10 ~ 14 | Flip | |
| Hamburger | 100 ~ 500 | 7 ~ 14 | Flip | Add 1 ~ 2 tablespoons of oil |
| Sausage roll | 100 ~ 500 | 13 ~ 15 | Flip | |
| Chicken leg | 100 ~ 500 | 18 ~ 22 | Flip | |
| Chicken wing | 100 ~ 500 | 10 ~ 15 | Flip | |

Snacks

| Category | The minimum-maximum is the amount of material (g) | Time (Minutes) | Flip | Additional Information |
|----------------|---|----------------|------|------------------------|
| Spring Roll | 100 ~ 400 | 8 ~ 10 | Flip | Use ready-to-bake type |
| Sour vegetable | 100 ~ 400 | 10 | Flip | |

Note: If the air fryer is cold-started, the cooking time should be increased by 3 minutes.

DEVICE CLEANING:

Clean the product immediately after each use.

The inside of the frying pan, basket and product is covered with non-occupying coating. Do not use metal kitchen utensils or abrasive cleaning materials for cleaning, as this may damage the coating.

1. Unplug the power plug from the power socket and let the product cool.

Note: Take out the frying pan and let the air frying pan cool down faster.

2. Wipe the outside of the product with a wet cloth.

3. Use hot water, detergent and non-abrasive sponge to clean the frying pan, or the bottom of the frying pan. Please add hot water and some detergent to the frying pan. Put the frying basket into the frying pan and let the frying pan and the frying basket soak for about 10min.

4. Clean the interior of the product with hot water and non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residue.

TROUBLESHOOT CHART:

| Problem | Reason | Solution |
|--|---|--|
| 1.The air fryer does not work | 1. The product power plug is not plugged in. 2. You haven't set the timer yet | 1. Insert the plug into the grounded power plug 2. Select the timer to the desired time |
| 2.Ingredients cooked in an air fryer are not fully cooked. | 1. There are too many ingredients in the frying pan. 2. The frying temperature is set too low. 3. The frying time is too short. | 1. Put the ingredients into the fried basket in small batches. Dividing into small batches can make the frying more uniform. 2. Adjust the temperature control key to the desired temperature setting (see the Setting section in the chapter "Using Products"). 3. Adjust the timing control key to the required time setting (see the "Setting" section in the chapter "Using Products"). |
| 3. The ingredients are not evenly fried and roasted in the frying pan. | Some ingredients need to be turned halfway through the cooking process. | If some ingredients are at the top or overlap with other ingredients (such as French fries), they need to be turned over halfway through the cooking process. See the Setting section in the chapter Working with Products. |
| 4. The fried snacks made from the frying pan are not crisp. | The snacks you choose should be cooked in a traditional frying pan. | You can choose oven snacks or brush a little food oil on the snacks to increase their crispness. |
| STEP 5 Emission of white smoke from the product | 1. You are cooking ingredients with high oil content; 2. The oil stain used last time remained in the frying pan. | 1. When you are cooking high-oil ingredients in an air frying pan, a large amount of lightblack will penetrate into the frying pan, and the oil will generate white smoke. At the same time, the frying pan may be hotter than normal. This will not affect the final effect of the product frying food. 2. White smoke is produced by heating grease in a frying pan. Make sure you clean the frying pan correctly after each use. |
| 6. Fresh French fries are not evenly fried in the frying pan. | You did not soak the chips properly before frying | Use fresh potatoes and make sure they don't spread out when frying. |
| 7. French fries made from the frying pan are not crisp. | The crispness of French fries depends on the oil content and water content in the fries. | 1. Make sure to drain the chips in the correct way before refueling. 2. Cut the potato chips a little finer or add a little oil to make them crisper. |

TECHNICAL SPECIFICATIONS:

| | |
|---------------------|---------------------|
| Model No. | LLHFD423 / LLHFD429 |
| Voltage | 220-240 V |
| Wattage | 1200 W |
| Temperature Control | 80°C-200°C |
| Working Time | 60 Mins |
| Capacity | 4 L |

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.

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. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
6. Do not use the appliance outdoors.

Terms and Conditions:

1. This warranty is void if:
 - a. The completely filled warranty card is not presented at the time of servicing the product.
 - b. The product is not operated according to the instructions given under the user manual.
 - c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
 - d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
 - e. Product label specifying the model number, serial number and production code has been removed and altered.
 - f. 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.
 - g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
 - h. 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 their date of purchase.

Name of the product: _____

Model: _____

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: customercare@lifelongonline.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.