



SINCE 1968

**5.2 LITRE
MANUAL AIR FRYER**

**INSTRUCTION
MANUAL**

Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs.

Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
Do not pull or carry the appliance by its power supply cord.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface or door may get hot during operation.



CAUTION: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

WARNING: Keep the appliance away from flammable materials.

Automatic Switch-off

The air fryer is fitted with an automatic switch-off.

This may activate if:

- 1.** The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the air fryer.
- 2.** The cooking compartment is pulled out from the air fryer

during cooking. In this case, the timer will continue counting down until the cooking time has elapsed.

NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Dos and Don'ts

DO:

Check that the non-stick coated cooking tray is securely fitted before use. Not doing so will prevent the air fryer from operating. Only hold the cooking compartment by the cooking handle. Take care when removing the non-stick coated cooking tray, as steam may be emitted.

DO NOT:

Invert the non-stick coated cooking compartment, as excess oil may collect at the bottom of the cooking compartment.

Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment with oil or any other liquid.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Turn the timer control dial in an anticlockwise direction as this will damage its accuracy.

Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

STEP 1: Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

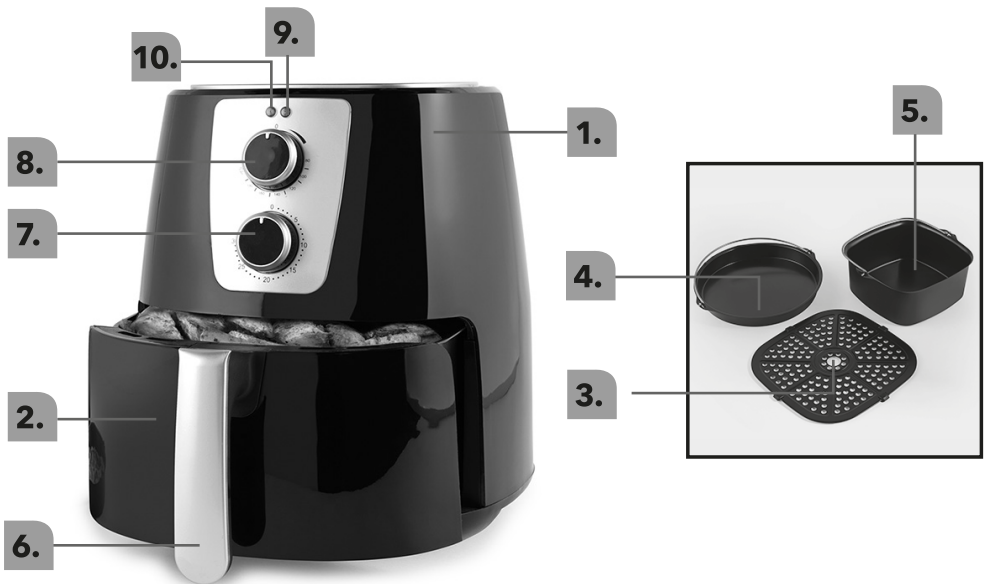
STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.

NOTE: The air fryer should be cleaned after each use.

Description of Parts



- | | |
|---|---------------------------------|
| 1. 5.2 Litre Manual Air Fryer main unit | 6. Cooking compartment handle |
| 2. Cooking compartment | 7. Timer control dial |
| 3. Non-stick coated cooking tray | 8. Temperature control dial |
| 4. Non-stick coated pizza tray | 9. Orange power indicator light |
| 5. Non-stick coated cake barrel | 10. Green heat indicator light |

Instructions for Use

Before First Use

STEP 1: Before connecting the air fryer to the mains power supply, wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Place the air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

NOTE: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the 5.2 Litre Manual Air Fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, so that it is secure.

STEP 2: Slide the cooking compartment into the air fryer main unit to close it.

NOTE: The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

Using the 5.2 Litre Manual Air Fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply.

STEP 2: Preheat the air fryer for approx. 5 minutes by using the timer control and temperature control dials. The orange power indicator light and green heat indicator light will illuminate, signalling that the air fryer is heating up. Once it has reached the required temperature, the green heat indicator light will automatically switch off.

STEP 3: Remove the cooking compartment by pulling it out of the air fryer using the cooking compartment handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 4: Place the ingredients onto the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 5: Use the temperature control dial to set the air fryer to the required heat setting.

STEP 6: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking compartment handle out of the air fryer. Shake the cooking compartment gently and then slide it back into the air

fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the cooking compartment handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the timer control dial to adjust the cooking time accordingly. Once the food is cooked, use a pair of heat-resistant tongs (not included).

NOTE: The same process applies when using the non-stick coated pizza tray and cake barrel. Make sure that the non-stick coated cooking tray is removed before adding the additional accessories. Always preheat the air fryer before starting to cook or alternatively add approx. 3-5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control dials as required and the air fryer will automatically adjust the settings. During use, the green heat indicator light will cycle on and off to signal that it is maintaining the selected temperature.

CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto ingredients.

Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.

WARNING: Nominal voltage is still present even when the temperature control dial is turned to the off position. To permanently switch off the air fryer, turn it off at the mains power supply.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: PT5175

Input: 220-240 V ~ 50/60 Hz

Output: 1300 W



Recipes

Patatas Bravas

Serves 4

Ingredients

900 g potatoes, any variety	¼ tsp black pepper
3 medium tomatoes	½ tsp salt
3 garlic cloves	1 tsp smoked paprika
1 small onion	1 tsp red chilli powder
1 bay leaf	Low calorie olive oil spray

Method

Preheat the air fryer to 200 °C.

Wash and peel the potatoes. Once peeled, chop them into approx. 2 cm cubes. Then thoroughly rinse and dry the potatoes with a kitchen towel. Spread the potatoes in a single layer across the air fryer basket and drizzle with a little oil. Make sure to turn the potatoes regularly. Bake for 20-22 minutes. Do not overfill the basket; this will cause the potatoes to steam and prevent them from getting crispy.

Whilst the potatoes cook, prepare the salsa brava.

Finely chop the onion and garlic, then grate or finely chop the tomatoes.

Heat up a large non-stick pan over a medium heat, add a swirl of oil and then the onion. Allow it to cook until translucent.

Add the garlic, paprika, chili, and salt. Stir and cook for a further 2 minutes. Add the tomatoes and the bay leaf and reduce the heat to medium-low, allowing it to simmer for 15-20 minutes to reduce and thicken. Adjust any of the seasonings to taste, then remove the bay leaf. The sauce can be served chunky or put in a blender until smooth. Once both elements are ready, serve the potatoes in a dish and spoon over the sauce.

To serve, drizzle with some garlic sauce, then top with finely-chopped fresh parsley.

Spanish Tortilla

Serves 4

Ingredients

59 g Pecorino Romano cheese, grated	5 eggs
30 g leek, approx. ¼ inch slices	1 large potato
30 g fresh flat-leaf parsley, chopped	Olive oil
	Salt and ground black pepper, to taste

Method

Preheat the air fryer to 160 °C.
Peel and chop the potato into approx. 1 inch cubes. Rinse the potato cubes and put them into a bowl with cold water to soak for approx. 10 minutes. After soaking, boil the potatoes for 5 minutes, then drain and pat dry.
Transfer the cubes to a bowl and toss them in olive oil. Once fully coated in oil, add the potatoes to the air fryer basket. Cook for approx. 18 minutes and then increase the temperature to 180 °C.
Shake the basket and then add the leek. Shake the basket once again to combine the leek with the potatoes. Cook for approx. 2 minutes until the leek has softened.
Meanwhile, whisk together the eggs, Pecorino Romano cheese, salt and pepper in a bowl. Pour the mixture into a 6-inch, non-stick cake pan.
Remove the cooked potatoes and leek from the air fryer and add to the egg mixture. Place the cake pan in air fryer basket. Cook for approx. 12-14 minutes until the tortilla has browned on top and the middle is solid and firm.
Remove the cooked tortilla from the air fryer and allow it to cool for approx. 5 minutes before serving. To serve, garnish with the chopped parsley.

Spicy Garlic Prawns

Serves 3

Ingredients

15 fresh or frozen prawns	1 tsp chilli flakes
1 ½ tbsp olive oil	1 tsp black pepper
1 tbsp sweet chilli sauce	1 garlic clove, crushed
	½ tsp salt

Method

Preheat the air fryer to 160 °C.
Wash and rinse the prawns. Place the prawns into a mixing bowl with the oil, chilli powder, black pepper, sweet chilli sauce and garlic. Stir and mix the ingredients until the prawns are evenly coated. Add salt to taste.
Place the prawns into the air fryer and cook for approx. 4-5 minutes for fresh prawns and approx. 7 minutes for frozen.
Check the prawns after 5 minutes and shake the air fryer basket.
Once cooked through, remove the prawns from the air fryer and serve immediately.

Ham Croquettes

Makes 45 croquettes

Ingredients

590 g ground ham	finely chopped
487 g milk, warmed	8 tsp plain flour
230 g breadcrumbs, fine	3 tsp fresh lime juice
114 g butter	½ tsp salt
1 egg, beaten	½ tsp black pepper
1 tbsp fresh parsley,	Vegetable oil

Method

Prepare the mixture in advance to allow for time in the freezer; chilling the mixture for approx. 30 minutes will make the breadcrumbing process easier.

Preheat the air fryer to 200 °C.

Melt the butter in a large, deep pan over medium heat. Gradually add in the flour and whisk continuously until smooth. Cook for approx. 1 minute, then slowly pour in the heated milk and continuously whisk to avoid lumps. Simmer for approx. 2-3 minutes until the mixture is smooth, creamy, and thickened. When thickened, the mixture should coat the back of a spoon.

Add the ground ham, lime juice, parsley, salt and pepper to the sauce and stir to combine. The mixture will form a thick paste. Cook for approx. 3-5 minutes until thickened. Spoon the mixture into a bowl or a shallow dish and allow to cool. Once cooled, cover and refrigerate for approx. 2-3 hours until chilled.

Meanwhile, prepare the ingredients for breadcrumbing. Put the beaten egg in a shallow dish and the breadcrumbs in another. Using a tablespoon, scoop the ham mixture and roll into small batons, approx. 1 ½-inches long and ¼ inch in diameter, until all of the mixture has been used.

Place the croquettes onto a lined baking tray. Dip each croquette into the beaten egg, then roll in the breadcrumbs. Make sure the croquettes are fully coated, then place into the fridge for approx. 15 minutes. Remove the croquettes from the fridge and air fry in batches for approx. 12-13 minutes or until a golden colour.

Serve immediately.

Padrón Peppers

Serves 2

Ingredients

Padrón peppers
Olive oil
Coarse Salt

Method

Preheat the air fryer to 160 °C.

Put the padrón peppers in a bowl and lightly coat them with olive oil. Mix well; the padrón peppers should be shiny but there should not be any residual oil in the bottom of the bowl.

Place the padrón peppers into the air fryer and cook for approx. 8-10 minutes.

Stir the padrón peppers and add more oil if necessary. Cook for approx. 5 minutes.

Remove the padrón peppers from the air fryer and place in a bowl.

Garnish with the coarse salt and serve immediately.

Fried Calamari

Serves 3

Ingredients

230 g calamari rings and tentacles - cut into ½ inches	1 tbsp milk
120 g buttermilk	3 tbsp vegetable oil
65 g plain flour	¼ tsp celery salt
60 g panko breadcrumbs	¼ tsp ground paprika
1 large egg	1 lemon wedge
	Salt and black pepper, to taste

Method

Preheat the air fryer to 200 °C.

Put the panko breadcrumbs in a large sandwich bag.

Using a rolling pin, crush the breadcrumbs until they are finely ground. In a large bowl, combine the calamari and buttermilk. Marinate in the fridge for 30 minutes to an hour. Meanwhile, prepare the ingredients for breadcrumbing. In a bowl, combine the panko breadcrumbs, oil, paprika, celery salt and a pinch of pepper. In a separate bowl, combine the milk and egg.

Put the plain flour in a separate bowl.

Remove the calamari from the fridge; take the rings and the tentacles out of the buttermilk and allow the excess to drip off.

Dip the calamari in the flour, then the egg, and then toss in the breadcrumbs.

Lightly grease the air fryer basket with oil. Add the calamari in a single layer to the air fryer basket; cook in batches if needed.

Cook the calamari for approx. 10-12 minutes and turn halfway through. Cook until the internal temperature of the calamari is 65 °C.

Serve with a squeeze of lemon and a variety of dipping sauces.





Crispy Fried Chicken

Ingredients

3 chicken legs or	½ tsp paprika
2 chicken thighs	½ tsp cayenne pepper
50 g cornflakes	¼ tsp ground sage
30 g all-purpose flour	Spray oil
40 ml buttermilk	Salt and pepper, to taste
½ tbsp Dijon mustard	

Method

Preheat the air fryer to 200 °C.

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the chicken into the flour so that it is fully coated, tap against the side of the bowl to shake off any excess flour and set aside.

Place the cornflakes into a large, resealable bag, making sure that there is no air in the bag before sealing. Run a rolling pin over the bag to crush the cornflakes. Pour the crushed cornflakes into a wide bowl or onto a plate.

In a large bowl, mix the buttermilk, mustard, cayenne pepper, paprika and sage. Dip the chicken pieces into the buttermilk mixture and then roll in the crushed cornflakes. Spray the chicken pieces with oil and then place in the air fryer basket. Cook for approx. 5-10 minutes.

Reduce the temperature to 190 °C and cook for a further 20-25 minutes for thighs and 10-15 minutes for legs, checking that the chicken is thoroughly cooked before serving.

Serve immediately.

Roast Potatoes

Ingredients

800 g potatoes, quartered
6 tbsp olive oil
Salt and pepper, to taste

Method

Preheat the air fryer to 200 °C.
Fill a large saucepan halfway with cold water. Bring the water to the boil, add the potatoes and a pinch of salt and cook for approx. 6 minutes.
Drain the potatoes and shake them in a colander to roughen the edges.
Place the potatoes in the air fryer basket, drizzle with the olive oil and season to taste. Cook for approx. 15 minutes.
Carefully turn and cook for a further 15 minutes. Ensure that the potatoes do not burn; cover them with foil if necessary.
Serve immediately.

UK PLUGS ONLY

Connection to the mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

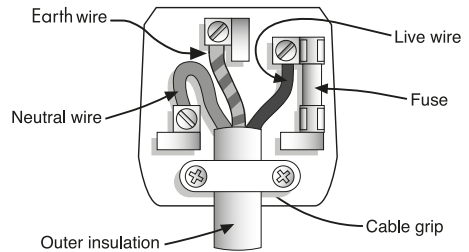
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.



Non-rewireable mains plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
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Edmund-Rumpler Straße 5, 51149 Köln. Germany.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **customercare@upgs.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Petra will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal.

It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.



Manufactured by:
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MADE IN CHINA.

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