

**PORODO**  
LIFESTYLE



**Porodo Lifestyle**  
**Glass Pot Air Fryer**  
with Touch Panel and 7 Present Options

SKU: PD-LFGPAF5L

# Table of Contents

Features	2
Important Safety Notes	2
Product Overview	4
Package Contents	4
Automatic Power Off	4
Specifications	5
Initial Setup	6
Preparation Before Use	6
Operating Instructions	6
Cleaning Instructions	7
Storage Guidelines	7
Troubleshooting	8
Warranty	10
Contact Us	10

## Features

1. Monitor your cooking without opening the fryer, thanks to the 360-degree view glass container.
2. Achieve consistently perfect meals with the air fryer's design that ensures even heat distribution.
3. Choose from seven cooking presets for effortless meal preparation, whether you're baking, roasting, or grilling.
4. Adjust settings easily with the intuitive and user-friendly digital touch panel.
5. Plan your meal prep efficiently with the 60-minute timer that simplifies cooking times.

## Important Safety Notes

Please review this manual thoroughly before operating this device and keep it for future reference.

### **A. Danger!**

1. The fryer housing contains electronic components and heating elements. It must not be immersed in water or rinsed under a faucet to prevent damage and hazards.
2. Ensure no water or other liquids enter the fryer to avoid electric shock.
3. Always place the food to be cooked in the fryer basket to ensure it does not contact the heating elements.
4. Do not obstruct the air inlet and exhaust ports while the fryer is operating.
5. Do not fill the fryer with oil as this presents a fire risk.
6. Do not touch the interior of the fryer while it is in operation to avoid burns.
7. Be aware that surface temperatures are high during operation. Parts marked with a high-temperature symbol can become very hot.

### **B. Warnings**

1. Do not remove the frying basket while the air fryer is operating. If you need to stop the appliance mid-cycle, reset the timer to zero first.
2. Before powering the air fryer, verify that the local power supply voltage matches the voltage specified on the product.
3. Do not use the product if the plug, cord, or any part of the air fryer is damaged.

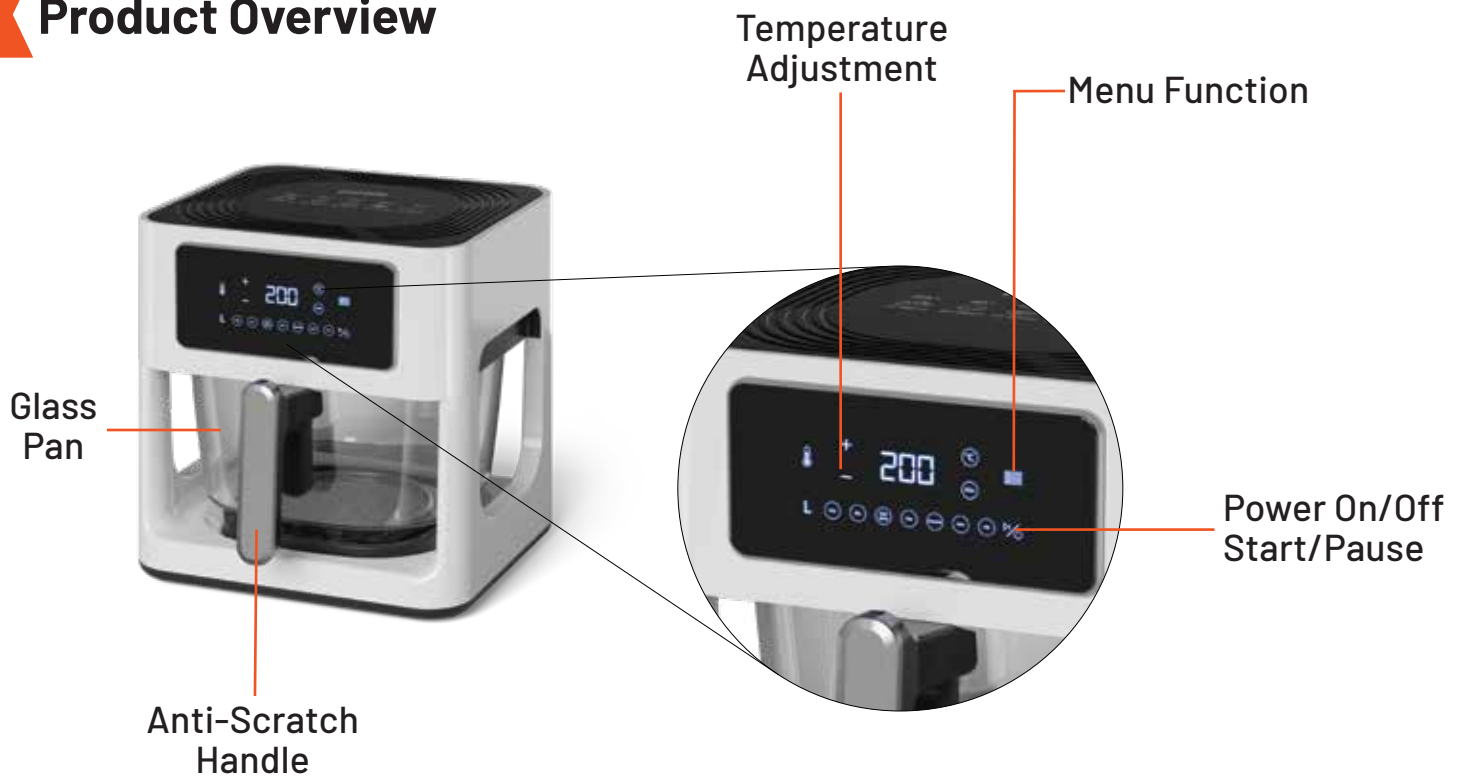
4. If the power cord is damaged, replace it immediately with a new one from an authorized service provider to prevent any risk.
5. Do not allow children under the age of 8, or anyone with limited physical or mental capabilities, to use the air fryer without close supervision by a knowledgeable and responsible adult.
6. Ensure that children do not use this product or treat it as a toy.
7. Prevent children under the age of 8 from touching the air fryer or its power cord while it is operating or cooling.
8. Keep the power cord away from hot surfaces to prevent damage.
9. Always ensure your hands are dry when connecting the plug to the power outlet or operating the control panel.
10. Only connect the product to a grounded electrical outlet and ensure the plug is securely inserted.
11. Do not operate the appliance with any external timer or remote control system.
12. Avoid placing the product on or near flammable materials such as tablecloths or curtains.
13. Ensure there is at least 10cm of space on all sides of the product, including the back and above, to avoid overheating.
14. Do not place any items on top of the air fryer.
15. Operate the product only for the intended uses described in this manual.
16. Never leave the air fryer unattended while it is in use. Be aware that hot steam will escape from the exhaust port during operation. Maintain a safe distance and avoid direct contact with the steam.
17. Be aware that the surface of the product may become hot during use.
18. If you observe black smoke emitting from the appliance, unplug it immediately and wait for the smoke to cease before removing the basket.
19. The grill pan may become extremely hot and potentially burn throughout its use in an air fryer. Always handle it with oven mitts.

### **C. Caution**

1. Always position the product on a smooth, stable surface.
2. This appliance is designed solely for residential use and not for commercial environments such as mall kitchens, offices, or farmhouses, nor for use in restaurants, motels, or other lodging establishments.

3. Misuse of this product for professional or semi-professional purposes, or non-compliance with the instruction manual, will void the warranty and release the manufacturer from any liability for damages.
4. Ensure the product is inspected and repaired only by authorized service personnel. Self-repair may void the warranty.
5. Always unplug the product after use.
6. Allow the product to cool for approximately 30 minutes before handling or cleaning to prevent injury.
7. Ensure food items are golden in color when cooked; avoid blackening or charring. Specifically, do not fry fresh potatoes at temperatures above 180°C to reduce the risk of producing acrylamide.

## Product Overview



## Package Contents

1. Air Fryer Machine
2. Glass Container
3. Partition

## Automatic Power Off

This air fryer is equipped with a timer. Once the timer reaches zero, a notification sound will occur and the appliance will shut down automatically.

## Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	1000W
Power Plug	UK 3pin
Capacity	5L
Timer	Up to 60 Minutes
Temperature Control	80-200°C
Product Weight	4.7KG
Product Dimension	315×315×335mm

Part Name	Material
Inner wall of frying basket	280 oil-based Teflon, PA66
Basket	SPCC
Basket fixing piece	SPCC chrome plated
Screws	Stainless steel 304
Heating Tube	Stainless steel 304
Heating Tube Holder	Stainless steel 304
Card lock	Stainless steel 304
Fan	Aluminum Plate
Frying basket tray	SPCC
Handle	66 %PA+15 %GF

## Initial Setup

1. Remove all packaging materials and labels from the appliance.
2. Clean the fry basket and food rack thoroughly using hot water, a mild detergent, and a soft sponge. These components are also dishwasher safe.
3. Wipe both the interior and exterior of the appliance with a dry cloth to remove any moisture or residue.

## Preparation Before Use

1. Position the product on a stable, level surface.
2. Ensure the product is not placed on surfaces that are not heat-resistant.
3. Insert the frying basket correctly within the fryer.
4. Do not fill the fryer with oil or any other liquids.
5. Avoid placing any objects on top of the air fryer to ensure proper airflow and optimal cooking results.

## Operating Instructions

1. Collect the ingredients you plan to cook in the air fryer.
  2. Deposit the uncooked food into the air fryer pan.
  3. Reinsert the pan into the air fryer unit.
  4. Connect the air fryer to the power outlet and activate the device using the power button.
  5. Use the Menu Function button to select the desired cooking mode.
  6. Adjust the temperature and cooking duration using the adjustment buttons.
  7. Press the power switch briefly to begin cooking.
  8. Once cooking is finished, switch off the air fryer and disconnect it from the power source.
  9. Carefully extract the cooking pan by its handle, taking caution due to the high temperature of the pan.
  10. Transfer the cooked food to a serving plate.
- Note:** Allow the pan to sufficiently cool before proceeding with cleaning or washing.

## Cleaning Instructions

1. Always clean the product thoroughly after each use.
  2. The fryer, basket, and interior surfaces are coated with a non-stick material. Avoid using metal utensils or abrasive cleaners to prevent damage to the coating.
  3. Disconnect the air fryer from the power source and let it cool down before cleaning. For faster cooling, remove the frying basket.
  4. Wipe the outer surface of the air fryer with a damp cloth.
  5. Clean the basket with hot water, a mild detergent, and a soft sponge. For stubborn stains, consider using a specialized oil cleaner.
- Note:** Dishwashing liquid is suitable for cleaning the fryer basket.
- Tip:** For persistent stains at the bottom of the basket, fill it with hot water mixed with detergent and let it soak for about 10 minutes.
6. Wash the inside of the air fryer with hot water and a soft sponge.
  7. Use a soft brush to clean the heating element and remove any food residues.

## Storage Guidelines

1. Ensure the appliance is unplugged and fully cooled before storing.
2. Verify that all components are thoroughly cleaned and completely dry prior to storage.





## Troubleshooting

Problem	Possible Cause	Solution
The air fryer is not functioning.	The air fryer is not connected to a power source.	Ensure the power cord is connected to a grounded electrical outlet.
	The timer has not been set.	To power on the air fryer, set the timer knob to the desired cooking duration
The air fryer is not frying the ingredients well.	The frying basket is overloaded with ingredients, preventing proper air circulation.	For more uniform cooking, divide the ingredients into smaller batches before placing them in the fryer basket.
	The temperature setting is too low for the type of food being cooked.	Adjust the temperature to the required setting.
	The cooking time is too short for the food items in the fryer.	Set the timer to the appropriate cooking time.
The air fryer is not frying the ingredients evenly.	Certain ingredients require shaking or rearrangement during the cooking process to ensure even exposure to heat.	Ingredients that overlap or cross each other, such as French fries, should be shaken halfway through the cooking process to ensure even cooking.
Air fryer does not fry crispy fried items.	You are attempting to cook a snack that requires a conventional deep fryer.	Opt for snacks that are oven-appropriate, or lightly brush oil on the ingredients to enhance crispiness.
The basket and tray cannot be pushed smoothly into the body.	The basket is overloaded with ingredients, which can impede air circulation and cooking efficiency.	Do not fill the frying basket beyond the indicated MAX line to prevent overloading.
	The basket is not correctly positioned within the tray, which may affect the cooking process or the unit's operation.	The frying basket will emit a clicking sound to confirm it is correctly positioned when pressed downward into the tray.
	The design of the basket's grip is intended to latch onto the tray, ensuring stability during use.	Adjust the grip to a horizontal position to ensure it does not extend beyond the tray's edge.

The Product Emits White Smoke	You are cooking ingredients that contain a high amount of grease.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the fryer. The oil will produce white smoke and heat the fryer abnormally. This will not affect the product or cooking results.
	The fryer still contains leftover grease from the last use.	The white smoke is caused by the heated oil in the fryer. Be sure to clean the fryer moderately after each use.
Fresh French Fries Are Not Evenly Fried	The fries were not properly soaked before frying.	Soak the fries in a bowl for at least 30 minutes, then remove and drain on kitchen paper towels.
	You are using the wrong type of potato for frying.	Use fresh potatoes and make sure they stay firm during frying.
Fresh Fries from the Air Fryer Are Not Crispy	The crispiness depends on the balance of oil and moisture in the fries.	Make sure you dry the fries properly before adding the oil.
	You are not using the correct type of potato.	Chop the fries finer and they will crisp up. Add a little more oil and they will crisp up better.



## **Warranty**

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **porodo.net/warranty** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:  
**porodo.net/warranty**

## **Contact Us**

If you have any questions about this Privacy Policy, please contact us at:  
**info@porodo.net**

Website: **porodo.net**

Service Support: **support@porodo.net**

Instagram: **porodo**