

**PORODO**  
**LIFESTYLE**



**Porodo Lifestyle**  
**Large Capacity Air Fryer**

SKU: PD-LFST096-BK

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Before using the product, please carefully read this User Manual to guarantee correct usage and keep it secure for future reference.

This appliance is intended for use in household settings or similar applications, such as:

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

## Important Safeguards

When using electrical appliances, basic safety precautions should always be followed. These include the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces.
3. To protect against electric shock, avoid immersing the cord, plugs, or base in water or any other liquid.
4. Warning: This appliance has a heating function, and surfaces, including those not in use, can get very hot. Since the temperature is perceived differently by individuals, it is important to handle the appliance with care. Only touch the intended handles and gripping surfaces, using heat protection such as gloves. Other surfaces should be allowed to cool before touching.
5. Unplug the appliance when not in use and before cleaning. Allow it to cool before putting on or removing parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, a service agent, or similarly qualified personnel to prevent hazards.
7. Do not use accessory attachments not recommended by the appliance manufacturer, as they may cause injuries.
8. Do not use the appliance outdoors.
9. Ensure the cord does not hang over the edge of a table or counter where it could contact hot surfaces.

- 10. Do not place the appliance near hot gas or electric burners, or in a heated oven.
- 11. Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- 12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off" and then remove the plug from the wall outlet.
- 13. Do not use the appliance for anything other than its intended purpose.
- 14. This appliance can be used by children aged 8 years and older, and by individuals with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, provided they have been given supervision or instruction regarding its safe use and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be performed by children unless they are older than 8 and under supervision.
- 15. Keep the appliance and its cord out of reach of children under 8 years old.
- 16. The appliance is not intended to be operated by an external timer or a separate remote-control system.

**Notice**

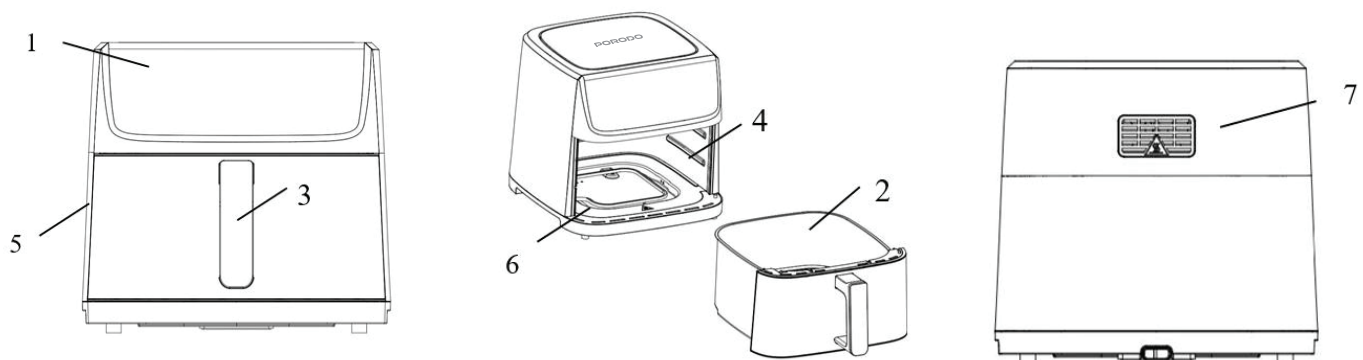
This hot-air fryer offers an easy and healthy way to prepare your favorite ingredients. By utilizing rapid hot air circulation and a top grill, it can make a variety of dishes. The best part is that the fryer heats food from all directions, and most ingredients do not require any oil.

**Specifications**

Rated Voltage	220 to 240V
Rated Frequency	50-60Hz
Rated Power	2200W
Capacity	11L

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Temperature	60 to 200°C
Timer	Up to 12h
Power Plug	UK 3pin
Product Size	413×330×305mm

## Schematic View



**Figure 1**

- 1.** Display Panel
- 2.** Basket
- 3.** Handle
- 4.** Metal Bars
- 5.** Main Housing
- 6.** Bottom Heating
- 7.** Air Outlet

## Precautions

**Danger:** This appliance can be used by children aged 8 years and older, as well as by individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, provided they are supervised or instructed on how to use the appliance safely and understand the associated hazards.

1. Children should not use the appliance without supervision. Cleaning and maintenance should not be done by children unless they are older than 8 and under supervision.
2. Keep the appliance and its cord out of reach of children under 8 years old.
3. Never immerse the housing, which contains electrical components and heating elements, in water or rinse it under the tap.
4. Do not allow any water or other liquids to enter the appliance to prevent electric shock.
5. Always place the ingredients to be fried in the basket, ensuring they do not come into contact with the heating elements.
6. Do not cover the air inlet or the air outlet openings while the appliance is operating.
7. Do not fill the pot with oil, as this could create a fire hazard.
8. Never touch the inside of the appliance while it is operating.
9. The temperature of accessible surfaces may be high when the appliance is operating.

## **Warning**

1. Ensure the voltage indicated on the appliance matches the local mains voltage.
2. Do not use the appliance if there is any damage to the plug, power cord, or any other parts.
3. Do not allow an unauthorized person to replace or repair the damaged power cord.
4. Keep the power cord away from hot surfaces.
5. Do not plug in the appliance or operate the control panel with wet hands.
6. Do not place the appliance against a wall or near other appliances. Leave at least 10cm of free space on the back and sides, and 10cm of free space above the appliance. Do not place anything on top of the appliance.
7. Do not use the appliance for any purpose other than what is described in this manual.
8. Do not leave the appliance operating unattended.

9. 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 air outlet openings. Be careful of hot steam and air when removing the pot from the appliance.
10. Any accessible surfaces may become hot during use (Figure 2).
11. Immediately unplug the appliance if you notice dark smoke coming from it. Wait for the smoke to stop before removing the pot from the appliance.



Figure 2

## Safety Caution

1. Ensure the appliance is placed on a horizontal, even, and stable surface.
2. This appliance is designed for household use only. It may not be safely used in environments such as staff kitchens, farms, motels, and other non-residential settings. It is also not intended for use by clients in hotels, motels, bed and breakfast establishments, or other residential environments.
3. If the appliance is used improperly, or for professional or semi-professional purposes, or not according to the instructions in the user manual, the warranty becomes invalid, and we may refuse any liability for damage caused.
4. Always unplug the appliance when not in use.
5. The appliance needs approximately 30 minutes to cool down before handling or cleaning safely.

## Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the pot and rack with hot water, some dishwashing liquid, and a non-abrasive sponge.

4. Wipe the inside and outside of the appliance with a moist cloth.
  5. This is an oil-free fryer that operates using hot air. Do not fill the pot with oil or frying fat.
- Notice:** When your air fryer is heated for the first time, it may emit a slight amount of smoke or odor. This is normal for many heating appliances and does not affect the safety of your appliance.

## Preparing for Use

1. Place the appliance on a stable, horizontal, and even surface.
2. Do not place the appliance on a non-heat-resistant surface.
3. Place the rack in the pot.
4. Do not fill the pot with oil or any other liquid.
5. Do not place anything on top of the appliance, as it will disrupt the airflow and affect the hot air frying results.

## Using the Appliance

The oil-free fryer can prepare a wide variety of ingredients.

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the frying pot out of the hot-air fryer.
3. Place the ingredients in the frying pot.
4. Slide the frying pot back into the hot-air fryer, ensuring it aligns with the guides in the body of the fryer.
5. Never use the pot without the rack in it.

**Caution:** Do not touch the frying pot during or after use, as it gets very hot. Always hold the frying pot by the handle.

6. Determine the required preparation time for the ingredients.
7. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the frying pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer.

**Caution:** Do not press the button on the handle during shaking.



**8.** When you hear the timer buzzer, indicating the set preparation time has elapsed, pull the frying pot out of the appliance.

**Tip:** You can adjust the temperature or time according to your preference during use. Your settings will remain for about one minute after you pull the pot out of the appliance.

**9.** Check if the ingredients are ready. If they are not ready yet, simply slide the frying pot back into the appliance and set the timer for a few extra minutes.

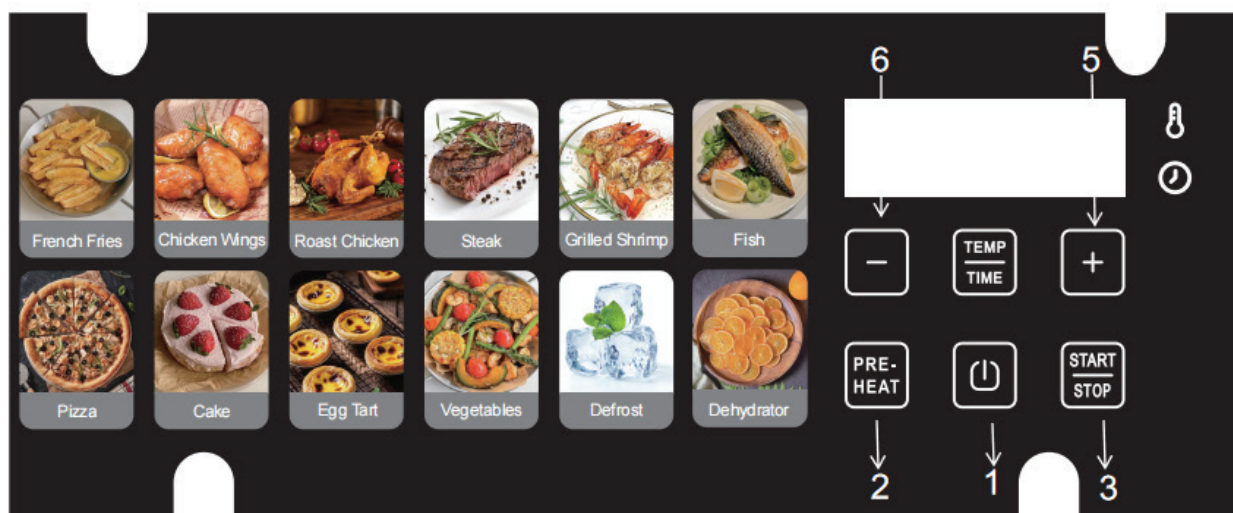
**10.** To remove ingredients (e.g., fries), pull the pot out of the hot-air fryer and place it on a heat-resistant surface.

**Warning:** Do not turn the pot upside down with the rack still attached, as any excess oil that has collected at the bottom of the pot will leak onto the ingredients. The pot and ingredients will be hot, and steam may escape depending on the type of ingredients in the air fryer.

**11.** Empty the basket into a bowl or onto a plate.

**12.** When a batch of ingredients is ready, the hot-air fryer is instantly.

## Control Panel Guide



Power Key (  )

Tap the power key to turn on the machine. Pressing the power key for 3 seconds will turn off the entire device during cooking. The "OFF" message will appear on the screen, and the fan will stop working 20 seconds later, completely shutting

down the device.

Preheat Menu Key



Tap the key to start the preheating process.

Start and Pause Key



Once the basket and pot are properly placed in the main housing, tap this key to start cooking. During the cooking process, if you need to pause, press the button again, and the air fryer will stop working.

Preset Key



Controls the temperature and time settings.

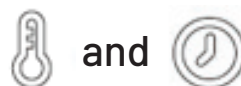
Temperature Control Decrease and Increase Keys



These keys allow you to increase or decrease the cooking temperature by 5°C at a time. Keeping the key held down will quickly change the temperature. The temperature control range is from 80°C to 200°C.

These keys also control the cooking time, increasing or decreasing it by one minute at a time. Holding the key will rapidly change the time.

Indicator Light and Temperature/Timer Indicators



Displays temperature and timer settings.

## Tips

**Note:** Keep in mind that these settings are only guidelines. As ingredients vary in origin, size, shape, and brand, we cannot guarantee the best setting for your specific ingredients.

**1.** As the Rapid Air technology instantly reheats the air inside the appliance, pulling the frying pot briefly out of the appliance during hot air frying will not stop the process.

**2.** Smaller ingredients usually require a slightly shorter preparation time than

larger ingredients.

3. A larger quantity of ingredients typically requires a longer preparation time, while a smaller quantity requires a slightly shorter preparation time.
4. Shaking smaller ingredients halfway through the cooking time helps optimize the end result and can prevent unevenly fried ingredients.
5. Add some oil to fresh potatoes for a crispier result. Fry your ingredients in the hot-air fryer within a few minutes after adding the oil.
6. Do not prepare extremely greasy ingredients, such as sausages, in the hot-air fryer.
7. Snacks that can be baked in an oven can also be prepared in the hot-air fryer.
8. The optimal amount for preparing crispy fries is 500 grams.
9. Use pre-made dough to quickly and easily prepare filled snacks. Pre-made dough also requires a shorter preparation time than home-made dough.
10. 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 ingredients or filled snacks.
11. You can also use the hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

## Cooking Time Table

The table below will help you select the basic settings for your ingredients.

Ingredients	Time	Temperature (°C)
French Fries	15min	200
Chicken Wings	25min	200
Roast Chicken	30min	200
Steak	25min	200
Grilled Shrimp	10min	190

Fish	10min	200
Pizza	25min	200
Cake	15min	200
Egg Tart	15min	200
Vegetables	10min	160
Defrost	10min	80
Dehydrator	12hours	60

**Note:** Add 3 minutes to the preparation time when you start frying while the hot-air fryer is still cold.

## Cleaning

**1.** Clean the appliance after every use.

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

**2.** Remove the mains plug from the wall socket and allow the appliance to cool down.

**Note:** Remove the pot to let the hot-air fryer cool down more quickly.

**3.** Wipe the outside of the appliance with a moist cloth.

**4.** Clean the pot and rack with hot water, some dishwashing liquid, and a non-abrasive sponge.

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

**Tip:** If dirt is stuck to the rack or the bottom of the pot, fill the pot with hot water and some washing-up liquid. Put the rack in the pot and let the pot and rack soak for approximately 10 minutes.

**6.** Clean the inside of the appliance with hot water and a non-abrasive sponge.

**7.** Clean the heating element with a cleaning brush to remove any food residues.

## Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

## Environment Note

Do not dispose of the appliance with normal household waste once it is no longer in use. Instead, hand it in at an official collection point for recycling. By doing this, you help preserve the environment.

## Troubleshooting

Problem	Possible Cause	Solution
The hot-air fryer is not working.	The appliance is not plugged in.	Plug the mains into an earthed wall socket.
	You have not set the timer.	Set the timer to the required preparation time to switch on the appliance.
The ingredients fried in the air fryer are not fully cooked.	The amount of ingredients in the basket is too large.	Use smaller batches of ingredients in the basket, as they fry more evenly.
	The set temperature is too low.	Set the temperature to the required setting.
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that are stacked or placed across each other (such as fries) should be shaken halfway through the preparation time.
The fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush oil on the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the frying pot.	Do not fill the frying pot past the MAX line.
	The rack is not placed in the pot correctly.	Push the rack into the pot until it cannot move any further.

White smoke is coming out of the appliance.	You are preparing greasy ingredients.	When frying greasy ingredients, a large amount of oil may leak into the pot. The oil will produce white smoke, and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating in the pan. Make sure to clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right type of potato.	Use fresh potatoes and ensure they remain firm while frying.
	You did not rinse the potato sticks properly before frying them.	Rinse the potato sticks well to remove starch from the surface.
Fresh fries are fried unevenly in the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Dry the potato sticks thoroughly before adding oil.
		Cut the potato sticks smaller for a crispier result.
		Add a little extra oil for a crispier result.

Disposal



This marking indicates that the product should not be disposed of with other household waste. To prevent potential harm to the environment or human health from improper waste disposal, please recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can assist with safe environmental recycling.



## **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**