

PORODO
LIFESTYLE



Porodo Lifestyle

Glass Pot Air Fryer

SKU: PD-LFST140-WH

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Precautions

1. Do not use plastic, paper, or other heat-resistant containers to carry food into the electric oven.
2. Do not use glass or ceramic plates or covers.
3. The cooking time can be adjusted according to personal preference. During the cooking, it is recommended to check the food frequently to prevent burning.
4. For optimal cooking and baking results, it is recommended to preheat the oven for 5 to 10 minutes before use.
5. When the device is in operation, the external surface and air outlet may become very hot. Please avoid touching or moving the air fryer to prevent injury.
6. It is normal for a small amount of smoke or slight odor to occur when first using the appliance.
7. Always use the original accessories provided with this product.
8. Do not fill the glass pot with water. High levels of water would lead to water leakage.
9. Clean the pot frequently.
10. This product features a food-grade high borosilicate glass body that does not stick to the pot, does not shed paint, and is safer and healthier to heat.

Safety Warnings

Warning: Be vigilant and mindful of potential risks that could result in personal injury, severe harm, or significant property damage.

Caution: Pay close attention to potential hazards that could lead to personal injury or damage to property.

Warning: Always utilize the designated knob or handle during operation. Under no circumstances should you touch the high-temperature surfaces or internal components of the product to prevent the risk of burns.

- 1.** This product is not designed for use by children or individuals with physical, sensory, or mental impairments unless under strict supervision by a responsible adult. Children must be supervised at all times to ensure they do not engage with the product.
- 2.** This product is intended solely for residential use. The manufacturer shall not be held liable for any damage resulting from commercial use, improper handling, or failure to follow the guidelines outlined in this manual. Such damage is explicitly excluded from the product's warranty.
- 3.** The product should only be used for its intended purpose of heating food. Any other use is strictly prohibited.
- 4.** Immediately dispose of the plastic packaging upon opening the box to avoid the risk of suffocation, particularly for children.
- 5.** All packaging materials must be completely removed before use. Failure to do so may result in fire, burns, or other safety hazards during operation.
- 6.** Ensure that the power cord is kept away from sharp edges, rough surfaces, hot objects, or any other items that could lead to electrical shock or fire due to leakage.
- 7.** Before plugging the product into a power source, verify that the voltage rating on the appliance matches the voltage supplied to prevent component damage or fire. Use a socket rated for no less than 10A with proper grounding, and ensure the plug is fully inserted into the socket to prevent overheating or short-circuiting, which could lead to a fire hazard.
- 8.** Operate the product only on a horizontal surface. Avoid using it on carpets, towels, plastic, paper, or any other flammable materials to prevent fire hazards.
- 9.** Do not place this product on an unstable, damp, high-temperature, smooth, or heat-resistant surface, as it could lead to electric shock, fire, slipping, and other potential injuries or property damage.
- 10.** This product should not be used in environments with gas or electric leakage, as these conditions may result in fire or electric shock hazards.
- 11.** Avoid using this product under or near curtains, in closets, or near other combustible materials to prevent the risk of fire.

- 12.** Ensure the product is connected using the appropriate matching connector.
- 13.** This appliance is not designed to operate with an external timer or independent temperature control system.
- 14.** Never operate the product without supervision. Do not leave it unattended to prevent fire and other dangers caused by burning food. Always ensure accessories are dry before use.
- 15.** When using the product, ensure that there is sufficient space around it, with at least 10 cm of clearance from surrounding objects. This prevents the pollution of furniture from smoke and reduces the risk of fire and other hazards.
- 16.** Do not operate the product without food for prolonged periods. It is recommended not to use it continuously for more than two hours to avoid risks of injury and property damage caused by spontaneous combustion.
- 17.** Ensure that food does not come into direct contact with the heating elements during operation. Do not overcook food, as this may result in smoking and fire hazards.
- 18.** It is strictly prohibited to place any paper, plastic, or other flammable materials in the electric oven for heating, as this could lead to an explosion hazard.
- 19.** Do not place glassware, closed containers, or any other explosive objects in the electric oven for heating to avoid the risk of explosion.
- 20.** During operation, do not place bagged, canned, or bottled items, cotton gauze, or any flammable materials on or near the electric oven. Avoid covering the electric oven to prevent fire and explosion hazards.
- 21.** The product should not be used with an external timer or independent remote control system to prevent short circuits, spontaneous combustion, and other hazards.
- 22.** The appliance will generate high temperatures and steam during operation. Avoid touching the unit or placing your face near it. Exercise caution when removing the fryer, as hot steam may escape, leading to potential scalding.
- 23.** When unplugging the power cord, grip the plug firmly and pull it straight out. Never pull or twist the cord forcibly, as this can damage the cord and create a risk

of electric leakage.

24. Use heat-insulating tools to handle hot items and prevent burns.

25. After use, disconnect the power supply and allow the appliance to cool before cleaning the chamber. This will help prevent any residual powder, oil stains, or other materials from smoking or catching fire during subsequent use.

26. If the power cord is damaged, it must be replaced by a qualified professional from the manufacturer or an authorized service center to ensure safety.

27. If the product malfunctions or is damaged, discontinue use immediately. Contact the after-sales service center for repairs. Do not attempt to repair the product yourself, as this may present safety risks.

Before First Use

1. Remove all packaging materials.

2. Remove the air fryer and baking tray bracket, then discard the wrapping.

3. Clean the air fryer using a damp cloth. Wipe the side walls and bottom of the air fryer with a cloth dampened in a mild detergent solution. Clean the glass pot.

Danger: Ensure the appliance is completely dry before use.

4. Place the air fryer on a stable, flat surface, and use a dedicated power cord for operation.

5. Ensure that sufficient space is left around the air fryer, with at least 10 cm clearance from surrounding objects, and keep the area around the air outlet clear.

6. Important Safety Notes

6.1 When using the air fryer for the first time, preheat it for 5 minutes to eliminate any residual odors or lampblack. It is normal to notice an unusual smell during the initial use; this is not a fault of the air fryer.

6.2 Ensures the food in the glass pot does not exceed the height of the frying pan walls, maximizing the available cooking space.

6.3 Insert the frying pan into the air fryer and set the temperature according to your recipe or personal preference.

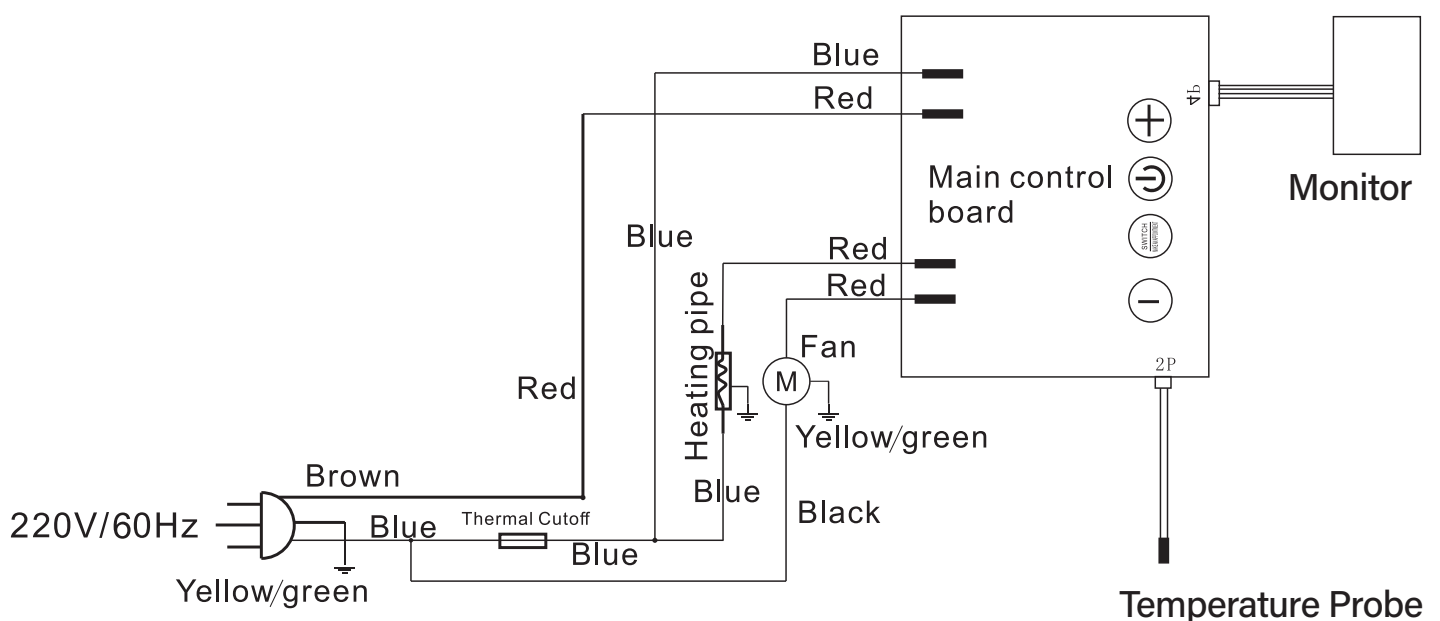
Usage Guide

1. Connect the power supply by pressing the power button.
2. Set the time and select the desired cooking program.
3. Adjust the settings by pressing the increase (+) or decrease (-) buttons on the top of the device.
4. Press the switch button to start the program or to keep the food warm.

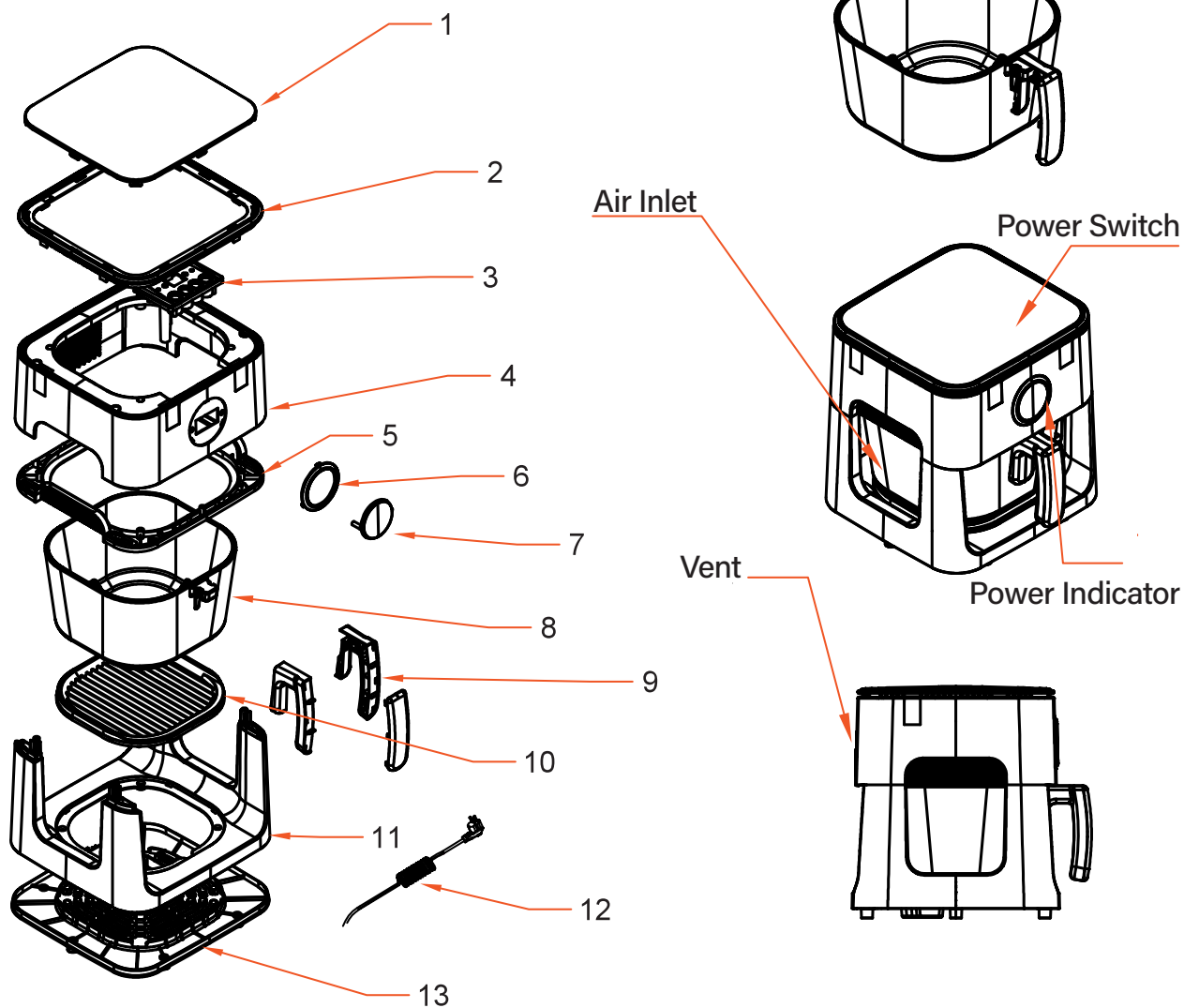
Cleaning and Maintenance

1. Before cleaning the electric oven, ensure the power supply is turned off and the plug is unplugged. Allow the oven to completely cool down before proceeding.
2. For oil stains, wipe the oven with a soft cloth dampened with a neutral detergent.
3. Clean all components, including the oven and tray support, using a neutral detergent.
4. Do not immerse the entire electric oven in water or any other liquids to prevent the risk of electric shock or malfunction.
5. After cleaning, allow the oven to dry fully before placing it in a cool, dry location.

Electric Circuit Diagram



Schematic View



- | | |
|---------------------------|---------------------------|
| 1. Top cover | 8. Pot body |
| 2. Decorative ring | 9. Handle |
| 3. Light shield | 10. Pot fixing pad |
| 4. Upper body | 11. Lower body |
| 5. Main bracket | 12. Power cord |
| 6. Decorative ring | 13. Bottom cover |
| 7. Display window | |

Troubleshooting

problem	Cause	Solution
Product Not Working	The power supply is not plugged in.	Plug in the power supply.
No fried food produced.	Too much food is placed in the fryer basket.	If there are too many ingredients, fry them in batches.
Food is not cooked evenly.	Uneven heating.	Shake the fryer basket properly during cooking.
Fried food lacks crispiness.	Traditional frying ingredients are not being used.	Use appropriate frying ingredients and lightly brush the food with edible oil.
White smoke is emitted during operation.	The food is being baked, or there are residues from the previous use.	Clean the air fryer after each use.

Specifications

Rated Voltage	220~240V
Rated Frequency	50Hz
Rated Power	1200W
Capacity	5L
Model Number	LFS140
Temperature	Up to 200°C
Timer	Up to 60min
Power Plug	UK 3-Pin Plug
Product Size	320 x 320 x 335mm

Materials in Contact with Food

Please use this product as instructed for optimal performance.

This product complies with the relevant national food safety standards. The compliance information for food contact materials and their respective executive standards is provided on the following page.

Note: This product series contains the listed food contact materials; however, some models may not include certain materials. Please refer to the actual product for details.

Material		Standard
Metal Materials	Stainless Steel 06Cr19Ni10 (Cup body, heating plate, screw, blade, steamer, pot cover edging, etc.)	GB 4806.9-2016
	Stainless Steel 10Cr17 (Steam drawer, rotary fork support, basket connector, etc.)	
	Stainless Steel 12Cr13 (Cutter head, mixing shaft, etc.)	
	Stainless Steel 12Cr17Ni7 (Blade, cutter shaft, etc.)	
	Stainless Steel 20Cr13 (Meat grinder, etc.)	
	Stainless Steel 30Cr13 (Meat grinder, etc.)	
	Stainless Steel (Composition: C %0.12, Si %1.00, Mn %2.0-~4.5, Ni %6.0-~8.0, Cr %16.0-~18.0)(Cutter shaft, etc.)	
	Molybdenum-Plated Plate (Base material composition: C ≤ %0.12, Mn ≤ %0.05, P ≤ %0.040, S ≤ %0.040)(Baking tray, etc.)	
	Galvanized Steel Plate DX51D+Z or DX52D+Z or DX53D+Z (Inner chamber, baking tray, accessory tray, etc.)	
	Cold Rolled Steel DC01 Base Material (Enamel coating, baking tray, etc.)	
	Cold Rolled Steel DC01 Base Material (Polymethylsiloxane coating, frying pan, frying basket, etc.)	
	Aluminum Alloy 3003 Base Material (PTFE coating, pot body, etc.)	
	Aluminum Alloy YL113 Base Material (PTFE coating, pot body, baking pan, etc.)	
	Carbon Structural Steel Q195, Q215, or Q235 (Chrome-plated baking mesh, disc holder, rotary fork shaft, etc.)	
Plastic Materials	ABS (Scraper, mixing bar, feeding barrel, cleaning brush, etc.)	GB 4806.7-2016
	AS (Mixing cup, measuring cup, upper cover, etc.)	
	PA (Tool holder, die head cover, wear-resistant gasket, cleaning brush, etc.)	
	PBT (Juicing net main body, etc.)	
	PC (Mixing cup, measuring cup, feeding cover, feeding cylinder, juicer, etc.)	
	PMMA (Screw, etc.)	
	POM (Agitator, die head, cutter bar, connecting rod, wear-resistant gasket, etc.)	
	PP (Mixing cup cover, star cup, juice receiver, egg steamer, yogurt bucket, cleaning brush, etc.)	
	PS (Mixing cup, juice receiver, fruit residue barrel, etc.)	
	PTFE (Gasket, etc.)	
	Modified PCT (Cold mixing cup, juicer, etc.)	

Coating Materials	Polymethylsiloxane Coating (Cold rolled steel DC04 base material, frying pan, frying basket, etc.)	GB 4806.10-2016
	PTFE Coating (Aluminum alloy 3003 base material or YL113 base material, pot body, baking pan, etc.)	
Enamel (Baking tray, etc.)		GB 4806.3-2016
Ceramic (Screw, etc.)		GB 4806.4-2016
Rubber (Sealing ring, gasket, sleeve, etc.)		GB 4806.11-2016
Glass (Juice cup, hot mixing cup, pot cover, yogurt bottle, etc.)		GB 4806.5-2016

Environmental Protection List

Part Name	Hazardous Material					
	LEAD (Pb)	TRIBUTE (Hg)	CADMIUM (Cd)	HEXAVALENT CHROMIUM (Cr(Vi))	POLYBROMINATED BIPHENYLS (PBB)	POLYBROMINATED DIPHENYL ETHER (PBDE)
PCB Board	○	○	○	○	○	○
Components and Parts	×	○	○	○	○	○
Hardware	○	○	○	○	○	○
Plastic Parts	○	○	○	○	○	○
Wire Rod	×	○	○	○	○	○
Tin Solder	×	○	○	○	○	○

This form is prepared in accordance with SJ/T 11364.

It indicates that the content of harmful substances in all homogeneous materials of the component is below the limit specified in GB/T 25572.

It indicates that the content of hazardous substances in at least one homogeneous material of the component exceeds the limit specified in GB/T 25572.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

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](https://www.instagram.com/porodo)**