

PORODO
LIFESTYLE



Porodo Lifestyle
FLEXI COOK PRO
Indoor Grill | Pizza Oven | Air Fryer
SKU: PDAF1015BK

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Product Overview

The Porodo Flexi Cook Pro is a versatile cooking appliance designed for indoor grilling, pizza baking, and air frying. With a 10.5L large capacity and 2100W power, it offers 80% less oil for healthier meals. The device features 10 preset menus, simplifying meal preparation for all skill levels, from beginners to experts. It also includes a delay function that allows you to plan meals, ensuring they are ready exactly when needed, which is perfect for busy schedules. The dual opening method offers easy access to food, whether through the convenient flip lid or drawer, ideal for adding or removing items even in tight spaces. The Flexi Cook Pro is perfect for grilling, frying, baking, and preparing a variety of meals such as chicken wings, steaks, pizza, and more, all from a single appliance.

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	2100W(300W+1800W)
Capacity	10.5L
Temperature	40°C to 200°C
Power Plug	UK 3-Pin Plug
Product Size	31.3 x 38.3 x 43.9cm

Product Features

- 1. Diverse Preset Menu:** Simplifies meal preparation with precision control. Offers 10 preset menus for consistent results, suitable for every cook, from beginners to experts.
- 2. Delay Function:** Allows planning of meals in advance with a 12-hour delay function. Perfect for busy schedules, so meals are ready exactly when needed.
- 3. Dual Opening Method:** Provides convenience with a flip lid and drawer option for easy access to food, especially in tight spaces or when handling larger quantities.
- 4. Significantly Less Oil:** The air fryer function helps to make healthier meals by using less oil.
- 5. Versatile Cooking:** Can grill, fry, bake, and prepare healthier meals, all with one cooker.
- 6. Large 10.5L Capacity:** Offers a large cooking capacity of 10.5L to prepare more food at once.
- 7. Powerful cooking:** 2100W power ensures efficient and powerful cooking.
- 8. Customizable Programs:** Offers 10 customizable programs for different food types such as grilled fruits, shrimp, chicken wings, cakes, and more.

Safety Precautions

- 1.** This equipment is unsuitable for individuals with physical disabilities, sensory impairments, or mental deficiencies. Children must be supervised at all times when using or near this device.
- 2.** Keep children away from this device and prevent them from playing with it.
- 3.** Avoid touching high-temperature surfaces when using the handle or knob.
- 4.** To prevent electric shock, never immerse the main unit, power cord, or power plug in water.
- 5.** Always unplug the power plug when the device is not in use or when cleaning. Wait for the unit to cool before taking out any internal components or cleaning.

- 6.** Do not use the device if it malfunctions, components are missing, or the power cord/plug is damaged. Maintenance must be performed by the manufacturer, authorized repair centers, or qualified personnel.
- 7.** This device is not intended for use in outdoor or humid environments.
- 8.** Only use manufacturer-approved accessories. Unauthorized accessories may pose a risk of electric shock or injury.
- 9.** Never hang the power cord over the edge of a table or allow it to touch any heated surfaces.
- 10.** Do not place the device near or on top of a gas stove, electric furnace, or oven.
- 11.** Handle the device with care, especially if it contains hot oil or other liquids.
- 12.** Use the equipment only for its intended purposes.
- 13.** Always turn off the device using the power button before unplugging it from the outlet.
- 14.** Ensure the device is not placed near walls or other equipment. Leave a minimum of 35 cm of space around the device during operation.
- 15.** After the device has stopped working, allow time for the heating tube's surface to cool before touching, as it remains at high temperatures for an extended period.
- 16.** Operate the device only when it contains the proper contents; failure to do so could lead to deformation of the housing.
- 17.** To minimize the risk of electric shock or other dangers, always use the device with the provided removable container.
- 18.** Do not obstruct the air intake or exhaust ports while the device is in operation.
- 19.** Warning: The surface of the equipment can become very hot during operation. Exercise caution when handling.
- 20.** Always wash cooking utensils by hand before and after use to ensure hygiene.
- 21.** Wipe the inside and outside of the appliance with a damp cloth and mild cleaning agent to avoid residue buildup.
- 22.** Preheat the appliance according to the manufacturer's instructions to ensure proper cooking.

- 23.** The appliance includes an automatic shutdown feature that will turn off the device when the timer reaches zero, preventing overheating or other risks.
- 24.** You can manually turn off the device for additional control over its operation.
- 25.** Do not wash or soak cooking utensils with water.
- 26.** This appliance is not a frying pan. Avoid pouring liquids into the appliance.

Electrical Safety Cautions

To maintain continuous protection against electric shock hazards, follow these guidelines when the length of the flexible cord provided by the device is less than 1.4 meters:

1. Extension Cord Requirements:

The socket power cord must be a 3-wire type, effectively grounded, and meet the following criteria:

2. Short Power Cords:

Use short power cords to minimize risks related to entanglement or tripping hazards.

3. Caution with Longer Cords:

If a longer extension cord is necessary, extra care should be taken to ensure safe use.

4. Extension Cord Usage:

If a longer extension cord is used, ensure the following:

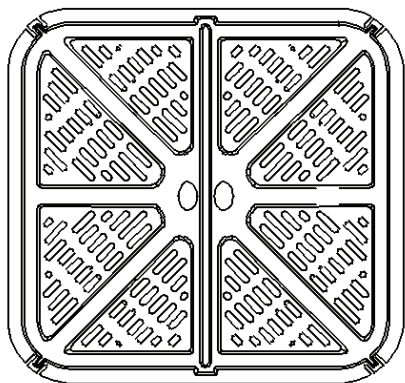
A. Electrical Rating:

The extension cord's electrical rating must match the electrical requirements of the equipment to prevent overloading.

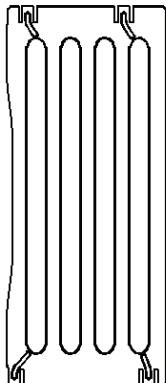
B. Wire Arrangement:

Arrange the wires so they do not hang over counters or tabletops, avoiding potential tripping hazards or allowing children to pull on the cords.

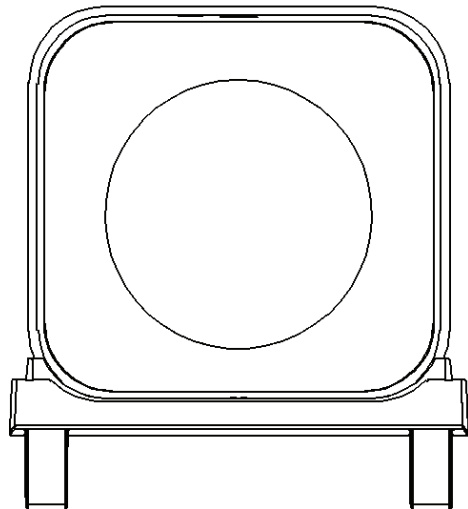
Cooking Accessories



1



2



3

1. Tray

Used with Frying pot to cook more food

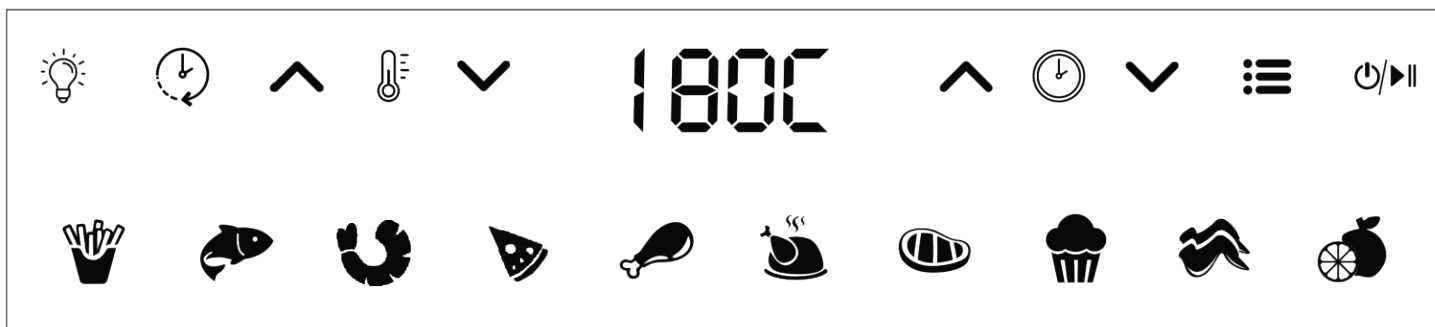
2. Divider.








Used with frying pot and tray to cook mixed food.

3. Frying Pot

used with tray

User Interface



	Start/Pause Button
	Light Button
	Temperature adjustment button
	Time adjustment button
	Menu Icon
	Menu Selection Button
	Reservation Mode

First Use Instructions

1. Remove all packaging materials, labels, and stickers.
2. Do not clean or soak cooking utensils with water. Wipe the inside and outside of the cookware with a clean, damp cloth.
3. Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating oil to burn off.

Note: Do not wash or soak cooking utensils with water.

4. Place the equipment on a stable, level, and heat-resistant surface.
5. Choose cooking accessories for your recipes.

Note: Before and after first use, wash the cooking accessories by hand, then wipe the inside and outside of the appliance with a damp cloth and mild detergent.



Safety Prohibitions

1. Do not put anything on top of the appliance.
2. Do not cover the ventilation openings on the top and back of the air fryer.




3. Do not use the appliance door as a hot basket for food. The hot basket may damage the door or the appliance, and it may cause personal injury.
4. Do not remove cooking accessories without wearing oven gloves.

Operation Instructions



1. Power On:

- a. Insert the power cord into the socket and switch the device to standby mode. The power button () will light up.
- b. Press the power button () to wake up the operation interface. All buttons will light up in white, and the display screen will default to 180°C for 15 minutes.
- c. Adjust the time and temperature according to your ingredients by using the adjustment button (refer to "Menu" for detailed instructions on setting temperature and time).

2. Start the Process:

- a. Press the start button () to begin operation. The () indicator will appear, indicating that you should flip the food inside the pot for uniform heating.
 - b. The furnace light inside the pot will automatically light up to assist with the food heating process. After flipping is complete, the furnace light will turn off.
- NOTE:** If the start button () is not pressed within 5 minutes, the device will enter sleep mode.

3. Pause the Process:

- a. During operation, you can press the pause button () to stop the process. The display will show the remaining time.
- b. Press the pause button () again to resume the work.

4. Preset Menus:

- a. For convenience, press the menu button to select a preset program. The corresponding menu symbol will appear on the display, flashing.
- b. You can adjust the preset program's time and temperature according to your preferences. Once adjusted, press the start button to begin.

5. Shaking or Flipping:

a. Some ingredients may require shaking or turning midway (refer to the "food chart"). There are two ways to do this:

a1. If the lid is opened or the pot is pulled out, the device will stop working. To resume, close the lid, and the device will start again.

a2. Alternatively, during operation, press the pause button to open the lid or draw the pot out, flip the food, and close the lid. Press the start button to resume.

NOTE: If no action is performed within 2 minutes after cooking, the display will return to the default settings.

6. Check Food Status:

a. After the cooking process, check if the food is fully cooked. If it's not to your satisfaction, adjust the temperature or time and continue.



b. For items like French fries, you can use the fry pan release button to transfer them to another container.

c. After cooking, pour the food into a plate or bowl for serving.




NOTE: When the cooking accessories are still attached to the outer pot, do not invert or tilt the pot. Doing so may cause excess oil to accumulate at the bottom of the outer pot, instead of the food.





WARNING: Once the product is in use, both the cooking accessories and food will be hot. Exercise caution when handling the hot frying pan and outer pot.

Lamp Function and Reservation Mode

To activate the lamp, press the lamp lighting button (). The lamp will work for a default duration of 2 minutes. During this time, you can press the lamp lighting button () again to turn the lamp off. The lamp will automatically turn on when the pot-flipping reminder is active, and it will turn off automatically after the reminder ends.

Reservation Function Instructions:

Once the desired temperature and time are set, press the reservation button () to access the reservation settings. Press the time adjustment buttons (+/-) to set the desired reservation time. Next, press the start button ( / ) to finalize the reservation. After completing the reservation setup, the product will start automatically once the set time arrives.

During the reservation mode, you can manually exit by pressing the reservation button () again. If you wish to re-enter the preheating mode, press the reservation button () followed by the start button ( / ) to restart.

Note: The reservation time can be adjusted in increments of 15 minutes, with a range of 15 minutes to 45 minutes, and also spans from 1 hour to 12 hours with 30-minute intervals.

Presets Menu

Original Food Material	Weight (g)	Temperature (°C)	Time (minutes)	Special Action for a Better Result
Potato chips	300-500	200 °C	20 min	Flipping food halfway through
fish	300-500	180 °C	20 min	Flipping food halfway through
fresh shrimp	250-500	150 °C	10 min	Flipping food halfway through
pizza	100-400	180 °C	15 min	Flipping food halfway through
chicken wings	100-400	180 °C	25 min	Flipping food halfway through
cakes	100-400	160 °C	15 min	Flipping food halfway through
steak	300-600	220 °C	25 min	Flipping food halfway through
nuts	150-480	60 °C	6 H	

Cooking Table

Food	Time	Temperature	Explanation / note
Frozen fries	15-16 minutes	200 °C	
Frozen thick fries	15-20 minutes	200 °C	
Homemade french fries	10-16 minutes	200 °C	Add 1/2 tea spoon oil
Homemade potato wedge	18-22 minutes	182 °C	Add 1/2 tea spoon oil
Homemade potato chunks	12-18 minutes	182 °C	Add 1/2 tea spoon oil
Hash browns	15-18 minutes	182 °C	
Roast potato	15-18 minutes	200 °C	
Beefsteak	8-12 minutes	182 °C	
Pork chop	10-14 minutes	182 °C	
Hamburger	7-14 minutes	182 °C	
Sausage roll	13-15 minutes	200 °C	
Drumstick	18-22 minutes	182 °C	
Chicken breast	10-15 minutes	182 °C	
Spring roll	15-20 minutes	200 °C	Use a baking tray
Frozen chicken nuggets	10-15 minutes	200 °C	Use a baking tray
Frozen fish sticks	6-10 minutes	200 °C	Use a baking tray
Cheese sticks	8-10 minutes	182 °C	Use a baking tray
Vegetables	10 minutes	160 °C	
Cake	20-25 minutes	160 °C	Use tin foil
Custard	20-22 minutes	182 °C	Use a roasting tin/baking tray
Muffin	15-18 minutes	200 °C	Use tin foil
Onion rings	15 minutes	200 °C	

NOTE: For foods that need to be flipped, set the timer to half the time required by the recipe, and the timer will remind you when the food needs to be flipped or rotated. When you hear the timer ring, the preset preparation time has passed.

Attention: Please note that these settings indicate that due to differences in origin, size, shape, and brand of ingredients, we cannot guarantee the optimal settings for your ingredients.

Troubleshooting

Issue	Cause	Solution
The Appliance is not working	The device is not plugged into power	Plug the power cord into a wall outlet
	The device was not turned on by setting the preparation time and temperature	Set the temperature and time
	The equipment is not plugged into a separate power outlet	Plug the device to a separate power outlet
Uncooked food	Equipment overload	Use smaller batches for more uniform cooking
	The temperature is set too low	Keep the cooking until the heat stops.
The food is not cooked evenly	Some foods need to be turned over during cooking	During the cooking process, flip the food over if necessary
	Different sizes of food are being cooked together	Cook the food in similar-sized portions
The electric appliance emits white smoke	Oil is being used	Wipe off the excess oil
	There is residual oil from the previous cookings.	Clean the components and inside parts of the appliance after each use
The fries were not evenly fried	The type of used potatoes is not right	Use fresh, firm potatoes
	The potatoes were not properly blanched during preparation	Tap dry with a cut stick and remove excess residue

The fries are not crispy	The potato fries are too wet	Dry the potato strips first, then pour oil over them and cut into smaller pieces
		Add a little more oil. Blanch the potatoes

Error code Explanations

error code	Possible cause	Rx
E1	High temperature protection	Contact the after-sales service department
E2	Thermistor short circuit	Contact the after-sales service department
E3	Thermosensor open circuit	Contact the after-sales service department

Cleaning and Maintenance

1. Unplug and Cool Down

Always unplug the power plug to fully cool the product before cleaning. You can also remove the outer pot to speed up the cooling process.

2. Wipe the Exterior

Use a soft cotton cloth dampened with water to gently wipe the outer surface. Avoid rinsing the product directly with water or immersing it in liquids.

3. Clean the Outer Pot and Frying Pan

Clean the outer pot and frying pan using a soft sponge dipped in detergent. Refrain from using abrasive materials to avoid damaging the non-stick coating.

4. Soak Stubborn Dirt

For dirt that sticks to cooking accessories, add hot water and detergent to the accessories and soak for approximately 10 minutes before cleaning.

5. Clean the Inner Surface

Use a non-grinding sponge soaked in hot water to clean the inner surface of the machine.

6. Food Residue on Heating Tube

If food residue is present on the heating tube, clean it using a damp cotton cloth or brush.

7. Dry Thoroughly

Ensure all parts are completely clean and dry before storing to avoid moisture damage.

8. Storage

Store the product in its original packaging in a dry, clean place. Avoid storing it in cool or damp conditions.

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**