

210mm

porodo  
LIFESTYLE

# INSTRUCTION MANUAL



## SMART AIR FRYER WITH APP CONTROL

MODEL: PD-L-SARFR2-BK

297mm

### IMPORTANT SAFEGUARDS

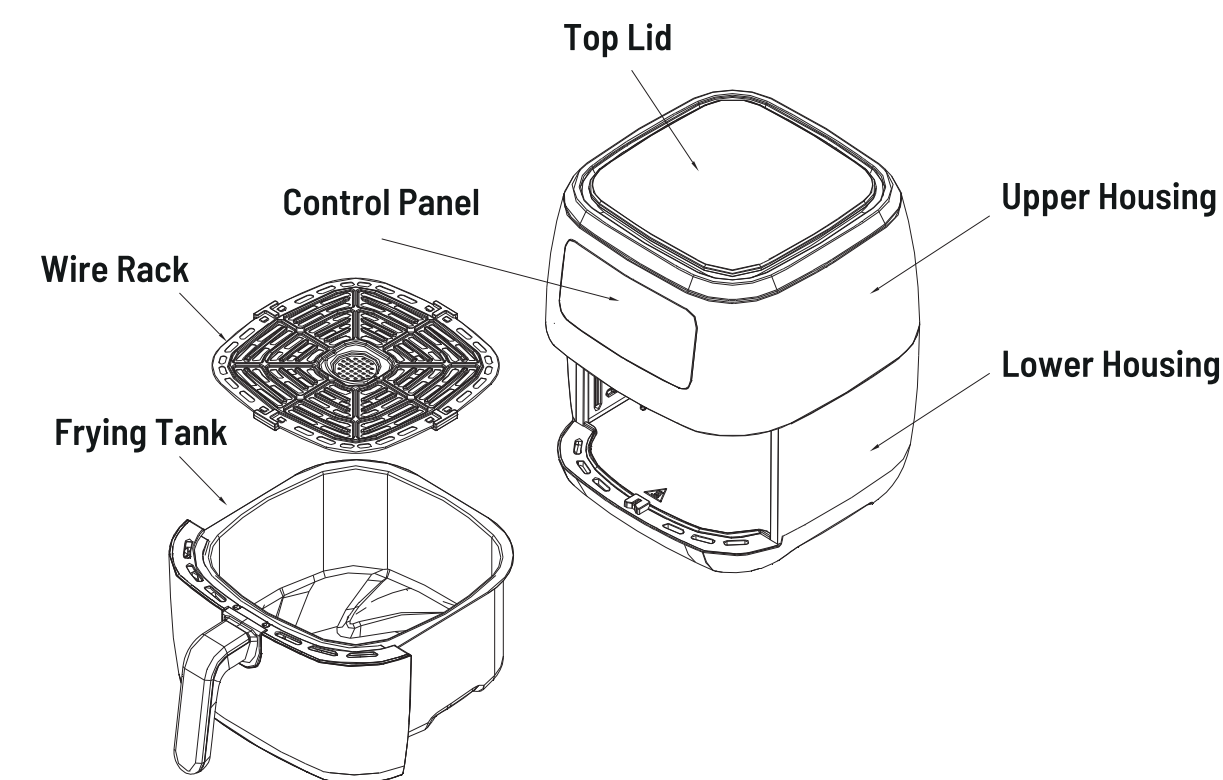
Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Before using check that the voltage of wall outlet correspond to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. If the supply cord is damaged it must be replaced by the manufacturer or a authorized service agent or a qualified technician in order to avoid a hazard.
4. The use of accessory not recommended by the manufacturer may cause injuries to persons.
5. Do not touch the hot surface. Use the handle or the button.
7. Do not use the appliance for other than intended use.
8. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Do not leave the appliance unattended when it is being operated.
11. Children should be supervised to ensure that they do not play with the appliance.
12. The appliance must not be immersed.
13. Unplug from outlet when not in use and before cleaning. Allow to cool down before plugging on or taking off parts, and before cleaning the appliance.
14. Use special gloves when moving the appliance.
15. Before use, always ensure that the frying tank is positioned correctly.
16. Though the detachable frying tank can be completely immersed in water and clean, it must be thoroughly dried before next use to prevent electric shock.
17. To prevent fire, do not place the appliance close to flammable materials such as curtains, and do not place anything above the appliance.
18. Make sure all papers, cardboard or plastic have been removed before frying food.
19. The appliance can not be used for storing things, especially papers, cardboard or plastic.
20. Always disconnect the appliance from the supply before close the appliance.
21. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
22. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.

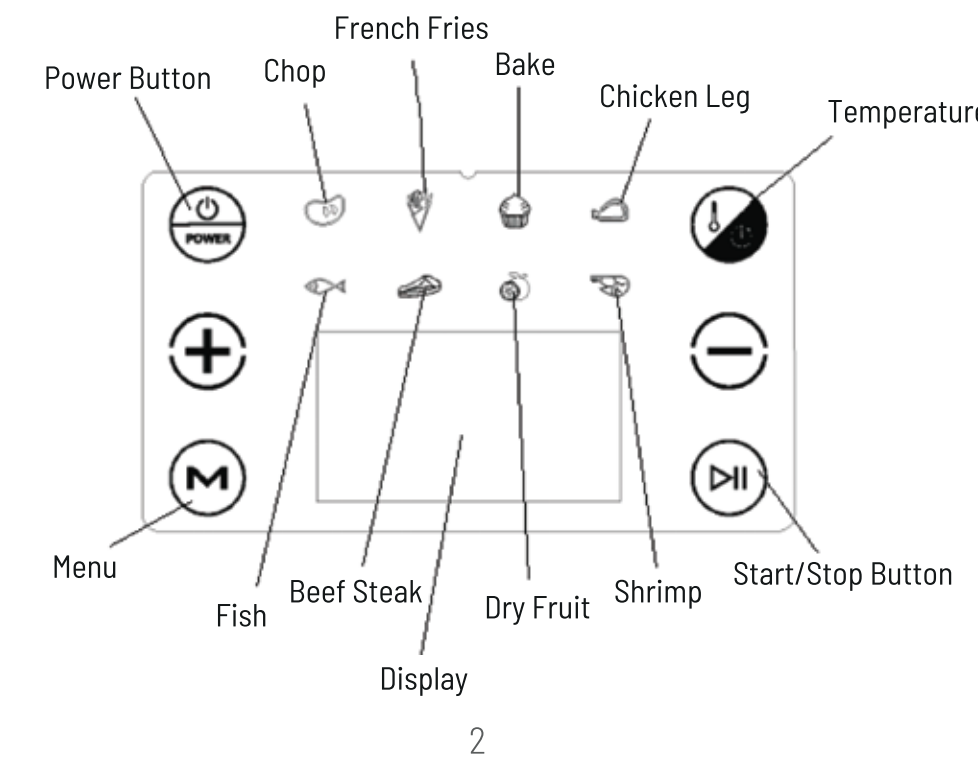
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23. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments
  - farm houses
  - by clients in hotels, motels and other residential type environments
  - bed and breakfast type environments
24. Save these instructions.

### KNOW YOUR AIR FRYER



### CONTROL PANEL



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### INTRODUCTION FOR MENUS

Ingredient	Default Temperature	Suggested cook time	Food Flipping	Remark
Frozen French fries	200°C	15-20mins	Yes	Adjustable time: 1-60mins
Chop	200°C	15-20mins	Yes	Adjustable time: 1-60mins
Bake	180°C	30mins	Yes	Adjustable time: 1-60mins
Chicken leg, Chicken wing	200°C	25-40mins	Yes	Adjustable time: 1-60mins
Fish	200°C	10mins	Yes	Adjustable time: 1-60mins
Beefsteak	200°C	20mins	Yes	Adjustable time: 1-60mins
Dry fruit	30°C (Adjustable) Temperature:30-80	4 hours	Yes	Adjustable time: 2-24mins
Shrimp	180°C	10-15mins	Yes	Adjustable time: 1-60mins

**NOTE:** Please flip the food by following the operation as below if necessary.  
Food flipping

To assure even cooking/browning, move the frying tank out when half of the cooking time is reached, and then check, turn or vigorously shake foods on the wire rack.

**IMPORTANT:** The appliance should be powered off when you take the frying tank out of the air fryer. Reheat the frying tank within 10 minutes and the appliance will continue to work.

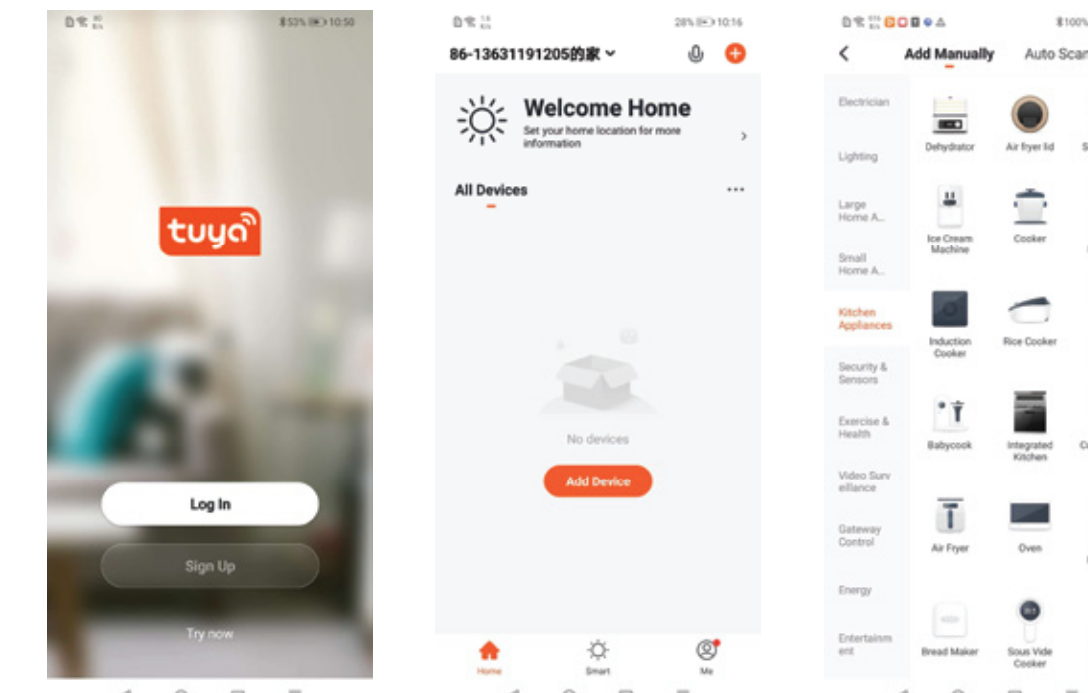
### I. Download for Tuya Smart APP

1. Open the APP store on the smartphone.
2. Search for the keyword "Tuya Smart".
3. Download the Tuya Smart APP to the phone.

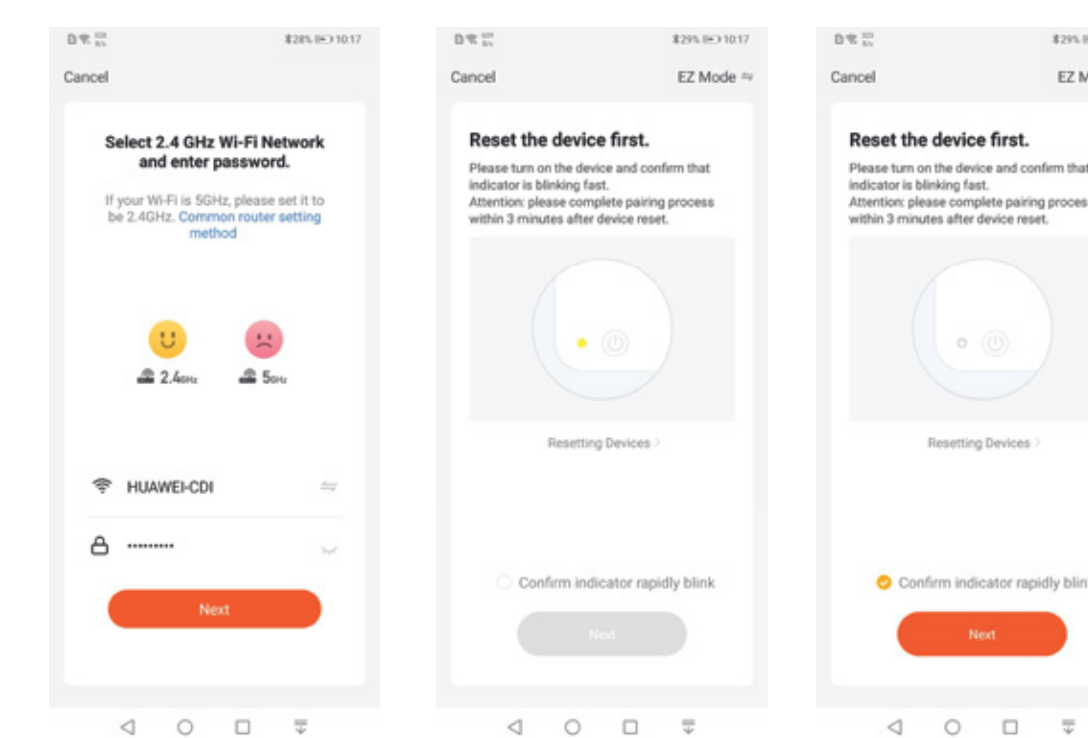
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### II. Steps to add a device to the Tuya Smart APP

1. Click on the "Tuya Smart" APP on the phone desktop, after entering the interface, register and log in.

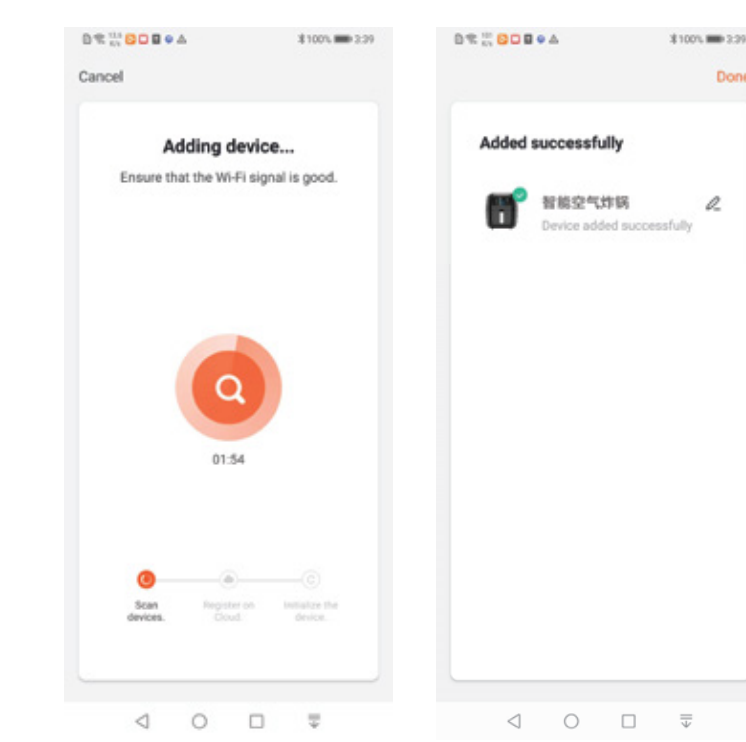


2. Click "Add Device" on the "My Home" interface, or the symbol "+" on the upper right corner.
3. Enter the Add Device interface, select "Kitchen appliances" on the left, and select the corresponding "Air Fryer".
4. Enter the WIFI password consistent with the mobile phone, and proceed to the next device pairing.



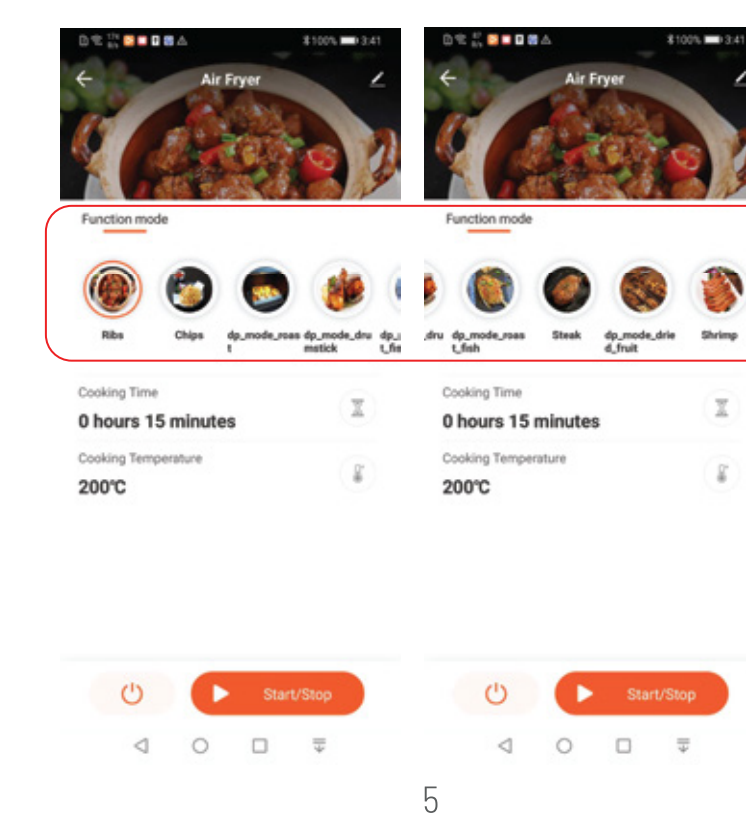
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5. Device : When the device is powered on, press the Temp+ and Temp- buttons for 3 seconds at the same time to confirm that the WIFI indicator flashes.
6. Mobile phone: Click "Confirm that the indicator light is flashing fast" to enter the next step.
7. APP automatically searches for the device, registers to the cloud and initiates the operation of the device.
8. The device is added successfully.



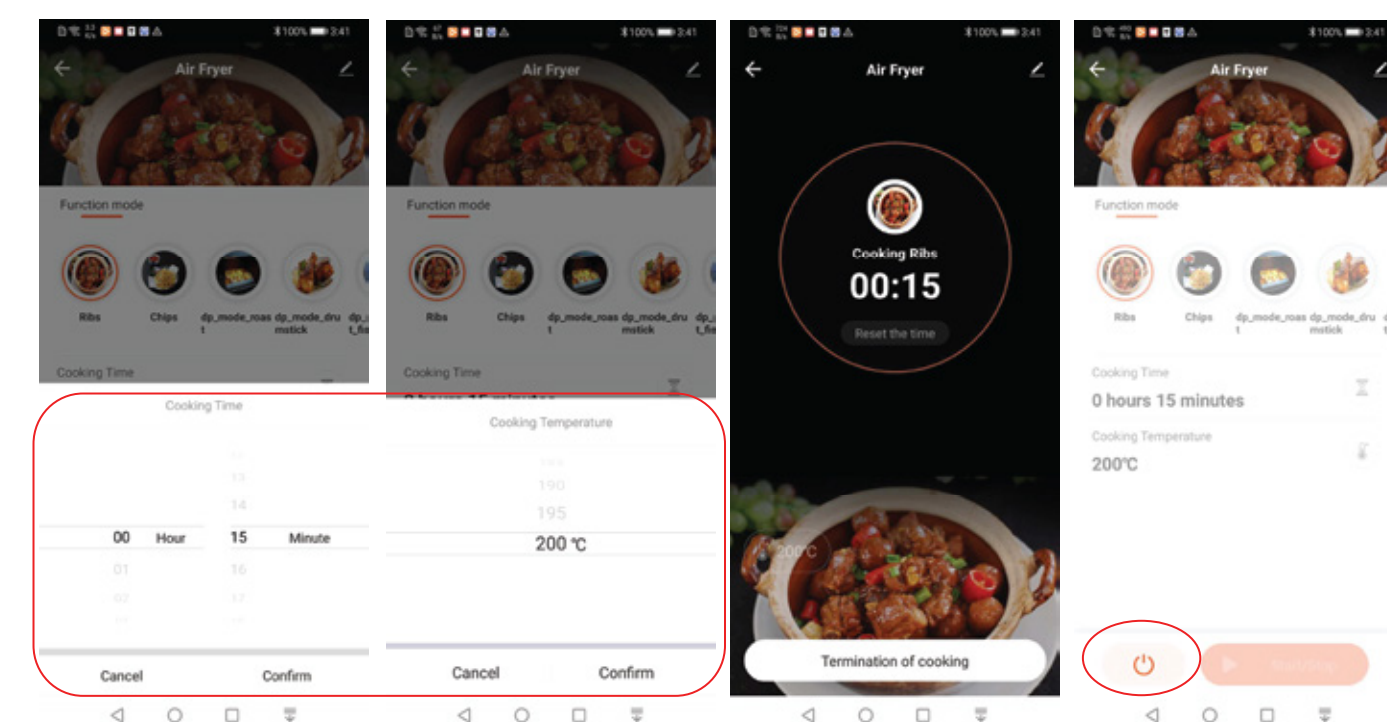
### III. Device main interface

1. There are 8 menus to choose from the function mode.



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2. Click the Cooking time to adjust the cooking time; Click the Cooking temperature to adjust the temperature.
3. After selecting the parameters, click the Start/stop button to enter the cooking interface.
4. If there is no operation, the device will enter into the standby mode after 10 minutes, and you can click the Power button to wake it up.



### USING FOR THE FIRST TIME

1. Before using the appliance for the first time, remove all the packaging materials, labels and/or stickers from the appliance.
2. Remove all the detachable parts and wash them in soapy water, and then rinse them with clean water and dry them with a clean cloth or paper towel.
3. Assemble all the parts of the appliance well in position and place the appliance on a suitable position. Do not put the appliance in the closet or at a place which is close to the wall.
4. Connect the appliance with power source. When the appliance is used for the first time, odor or smoke will occur, which is caused by the protective film on the heating element. This is normal. So it is recommended that the appliance should work without load for about 15 minutes remove the odor. Please open the door and window and make the room be ventilated when the appliance is used for the first time.

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### OPERATION INSTRUCTION

**NOTE:** Make sure all the packaging materials are removed before adding food. The frozen food need to be defrosted. And please immediately cook the food which has been defrosted.

#### French fries

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "French fries" (薯条), and the default temperature and time of "French fries" setting are 200°C and 15 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then add 500g frozen French fries on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Chop

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Chop" (切碎), and the default temperature and time of "Chop" setting are 200°C and 15 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of chops on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work.

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will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Bake

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Bake" (烘焙), and the default temperature and time of "Bake" setting are 180°C and 30 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then add appropriate amount of food on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Chicken leg, chicken wing

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Chicken leg, chicken wing" (鸡腿, 鸡翅), and the default temperature and time of "Chicken leg, chicken wing" setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of chicken legs or chicken wings on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

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**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Fish

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Fish" (鱼), and the default temperature and time of "Fish" setting are 200°C and 12 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of fishes on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Beefsteak

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Beefsteak" (牛排), and the default temperature and time of "Beefsteak" setting are 200°C and 20 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of beefsteaks on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

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corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of beefsteaks on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Dry fruit

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Dry fruit" (干果), and the default temperature and time of "Dry fruit" setting are 30°C and 4 hours separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of fruits which have been cut well and are of uniform thickness on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

#### Shrimp

1. Connect the appliance with power source. One beep can be heard and all the indicators on the control panel illuminate. Press Menu button (M) to select the "Shrimp" (虾), and the default temperature and time of "Shrimp" setting are 180°C and 10 minutes separately, which are indicated in the display. And you can adjust your desired temperature and time by following the operation specified in the section of "SET THE TEMPERATURE AND TIME MANUALLY", and the display will indicate the new temperature and time.

**NOTE:** The appliance will enter into the standby mode if there is not any operation within 10 minutes after the appliance is powered on. At that time, only the Power button (P) and its corresponding indicator are activated while other buttons and their corresponding indicator are deactivated. And you can press the Power button (P) to activate all the functional buttons and indicators.

2. Put the wire rack into the frying tank and then evenly add a layer of shrimps on the wire rack.
3. Install the frying tank well in position and then press the Start/Stop button (S), then the appliance starts to work.

**NOTE:** During working, press the Start/Stop button (S), its corresponding indicator flashes and the appliance will pause working. Press the Start/Stop button (S) again, the appliance will continue to work. To make the appliance stop working, hold and press the Start/Stop button (S).

4. When the appliance finishes working, five beeps can be heard, and the food are fried well.

### SET THE TEMPERATURE AND TIME MANUALLY

Connect the appliance with power source, press the Menu button (M) to select your desired menu, and its corresponding indicator flashes, then press Temperature/Time button (T) to set the temperature and time. When the display indicates 200°C, press (+) or (-) to adjust the temperature. After finish setting temperature, press Temperature/Time button (T) again to enter into the time-setting mode. When the display indicates 15:00, press (+) or (-) to adjust the time. After finish setting time, press the Start/Stop button (S) and the appliance starts working according to the selected menu with new temperature and time.

### CLEANING AND MAINTENANCE

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as wire rack and frying tank by hot water with detergent.
2. Immerse the wire rack and frying tank into the water for cleaning thoroughly. Do not use a abrasive cleaning tool to clean, otherwise, the coating on the surface will easily fall off.
3. Clean the inner wall of the appliance regularly. Gently wipe off the oil with a warm cotton cloth, then dry it with a dry cloth.
4. Never immerse the appliance into water for cleaning.
5. Do not clean the frying tank with any metal tool to avoid its surface coating being damaged.

### ENVIRONMENT FRIENDLY DISPOSAL

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as wire rack and frying tank by hot water with detergent.
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You can help protect the environment!  
Please remember to respect the local regulations.  
Hand in the non-working electrical equipments to an appropriate waste disposal center.





