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USHA® *iChef*®

SMART AIR FRYER 5.5 L



Instruction Manual



Dear Customer,

Congratulations!

You are now a Proud Owner of an USHA iChef Smart Air Fryer 5.5 L.

Innovatively designed, using only the highest quality material and components for years of trouble free performance.

Please read these instructions carefully before using.

Best Wishes

CONTENTS

Introduction to iChef	2
Safety Instructions	4
Know your product	6
Operating instructions	7
Cleaning and maintenance	10
Product technical specifications detail	11
Troubleshooting	11
Warranty card	13



PRE-SET
MENU



VIEW



FOOD GRADE
HEAT RESISTANT
GLASS BOWL



DIGITAL
DISPLAY



ILLUMINATED
CHAMBER



FREE
HOME
SERVICE*



Ignite your culinary genius with iChef: intuitive, intelligent, immersive and indulgent. With its cutting edge technology and deep understanding of Indian kitchens, iChef endeavours to transform simple ingredients into a masterpiece at the touch of a button.

The iChef Range



Steam Oven



Blender Heater



Smart Air Fryer (5.5 L)



Smart Air Fryer (5 L)



4 Slice Sandwich Grill



Programmable Electric Kettle



Electric Pressure Cooker



Mixer Grinder 4 Jar



Food Processor

SAFETY INSTRUCTIONS

Danger

- 1 Do not immerse the power cord, plug or housing in water or under the tap during cleaning to avoid the danger of electrical shock or short circuit.
- 2 Avoid any liquid to enter the appliance to prevent from electric shock or short-circuit.
- 3 Do not cover the air inlets and air outlets when the appliance is working.
- 4 Some parts of the appliance have high temperature during operation, Please do not Touch directly with hands.

Warning

- 5 It is strictly forbidden to place and heat a closed container in the air fryer, which may cause an explosion.
- 6 Charcoal or similar fuels shall not be used for this appliance.
- 7 Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.
- 8 Before using please check the power cord of appliance and the accessories, do not use with the damaged product.
- 9 Do not let cord hang over the sharp edge of counter.
- 10 Do not plug in the appliance or operate the control panel with wet hands.
- 11 Do not place or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, in order to avoid the danger of fire.
- 12 External power cord connection is not allowed.
- 13 High temperature in fryer inner chamber during operation, please do not put plastic dishes, bowls or protection film into it.
- 14 The appliance should be placed on a horizontal and stable surface when using. Do not place on plastics, board or any other easy to wear and tear surface.
- 15 Do not place the appliance against wall or other appliances, a gap of 20 cm to be maintained all around the appliance.
- 16 Do not place anything on the top of appliance.
- 17 Do not use the appliance beyond the specification of this manual.

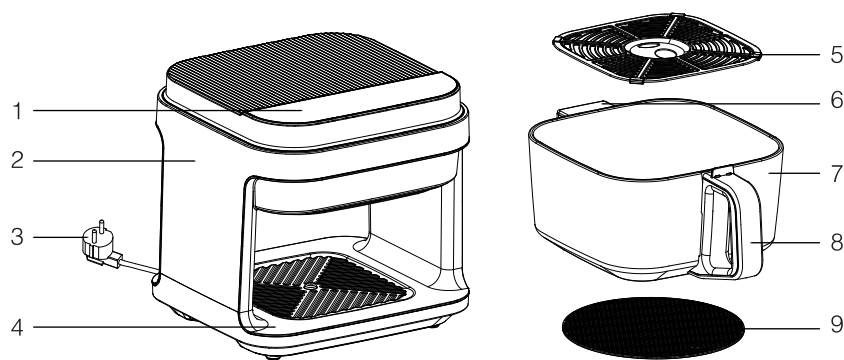
- 18 Do not leave the Product unattended while in operation.
- 19 During the Operation hot air will exhaust through the vent provided at the back of appliance. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when you remove the basket, tray toast rack from the appliance.
- 20 DO NOT TOUCH THE HEATER. After the operation the heater will be at very high temperature.
- 21 If the pre-set time is too long, the food will be burnt and smoke would release from air outlet. Switch off immediately and clean the food and oil from the basket, toast rack and tray.
- 22 After using the fryer, please press the power button, then pull the plug from the socket, avoid direct strong pulling power cord.
- 23 Keep the appliance and its cords out of the reach of children.

Caution

- 24 Unplug the appliance from outlet when it is not in use or before cleaning. Allow it to cool down first before cleaning.
- 25 Do not use the accessory/ attachments not recommended by the manufacturer. This may result in fire, electrical shock, or risk of injury to persons.
- 26 This appliance is intended to be used in household. Do not use outdoors.
- 27 Clean and wipe dry the Food rack, Glass jar, before putting the food inside.
- 28 The appliance with built-in safety switch. The appliance will operate only if the Glass bowl is placed in correct position.
- 29 Always unplug the appliance while not using.
- 30 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 31 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instructions concerning the use by a person responsible for their safety.
- 32 Keep the appliance and its cord out of reach of children less than 8 years.
- 33 Appliances are not intended to be operated by means of an external timer or separate remote-control system.

- 34 The door or the outer surface may get hot when the appliance is operating.
- 35 When an air fryer is in service, a certain amount of water can be added into the fryer for mild roasting with micro-steam; do not add large amounts of oil and other liquids (a small amount of oil can be applied onto the food surface as per taste preference).
- 36 This product is for home use only. Do not use it for other purposes.

KNOW YOUR PRODUCT



- | | |
|------------------|-----------------|
| 1. Control panel | 6. Small handle |
| 2. Housing | 7. Glass bowl |
| 3. Power cord | 8. Main handle |
| 4. Bowl holder | 9. Silicon Mat |
| 5. Food rack | |

Intelligent control panel :



OPERATING INSTRUCTIONS

Before first use

1. Remove all packaging materials, stickers and labels.
2. Clean the bowl and all other accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.
4. When you use it for the first time, you may experience a slight smell and soot. Don't worry, it is completely normal and will slowly disappear after use.

! Caution:

Do not touch the glass bowl and inside utensils during operation with you bare hands" it is very hot and can cause burn/scalding. Always use the gloves to take out the ingredients.

1. Place the appliance on a horizontal surface. Keep 10 cm at least empty space from the back and sides and pay attention keep machine away from curtains /wall covering and other combustible materials.
2. After pulling out the bowl, the food rack should be placed in the bowl.
3. Put the food on the food rack, and then push the bowl into the housing

4. When the power is turned on, the buzzer rings, and the digital screen and all indicator lights flicker and turn off, only the "Ⓛ" button indicator light lit.
5. Press the "Ⓛ" key, all indicator lights and digital screen lit, into standby state.
6. In standby state, "Ⓛ", "-", "+" keys are locked, other keys can be operated.
7. Appliance automatically shut down after 60 seconds when no operation is done in standby state.
8. In standby state, touch mode function button for preset menu selection, press the "Ⓛ" key to start the operation.
9. In the process of operation or Preset selection, if you want to adjust the time and temperature of the Preset, press "Ⓛ" button, the icon corresponding to the digital screen will flicker, when flickering touch "-", "+" button to adjust the temperature and time.
10. During the operation, press the "Ⓛ" button that to enter the standby state, the fan will run for 1 minute to dissipate the heat inside.

Menu function selection:

1. We provide a combination of cooking time and cooking temperature to meet your different cooking needs.
2. Here are our menu combinations. You can also change the cooking time and temperature according to actual needs

Menu	Default temperature	Default time	Temperature selection	Time Selection
CAKE	140°C	33 minutes	110°C-200°C	1 minute-60 minutes
PIZZA	150°C	18 minutes	160°C-200°C	1 minute-60 minutes
FRIES	185°C	16 minutes	170°C-200°C	1 minute-60 minutes
VEGETABLES	160°C	12 minutes	150°C-200°C	1 minute-60 minutes
FISH	160°C	20 minutes	130°C-200°C	1 minute-60 minutes
CHICKEN	180°C	25 minutes	160°C-200°C	1 minute-60 minutes
GRILL	180°C	12 minutes	160°C-200°C	1 minute-60 minutes
REHEAT	160°C	1 minute	40°C-200°C	1 minute-60 minutes

Note:

the larger the serving of roasted chicken or food, the more time and temperature it takes, according to the actual situation.

Setting of cooking time and temperature:

1. After selecting the feature, if you need to reset the cooking temperature and time, press "Ⓛ" button, you can switch change cooking time and cooking temperature.
2. Adjust the cooking temperature and press "Ⓛ" button, the digital screen Switch to "°C" icon flicker, touch "-", "+" button to adjust the cooking temperature. Each press changes 5°C, the adjustable range of temperature is 40°C-200°C.
3. Adjust the cooking time and press "Ⓛ" button, the digital screen Switch to "MIN" icon flicker, touch "-", "+" button to adjust the cooking time. Each press changes 1 minute, the adjustable range of time is 1 minute to 60 minutes.

Pause function:

During operation, pull out the bowl directly and appliance will enter the pause state. In this case, only "Ⓛ" will work, while other keys will be locked. Place the bowl into the air fryer, the air fryer will resume from the last setting.

Note:

- If not operated for more than 10 minutes in the pause state, the appliance will return to the power on state automatically.
- During cooking or after cooking has finished, the glass bowl/utensils inside and food are too hot and not to be touched by hand.

Tip:

During cooking, flip the food regularly or irregularly to help cook more evenly and cook better.

Cooking finish:

1. When the cooking time is finished, three beep sound "drop" shall occur and the heater automatically stops to work, but its fan continues to operate for 1 minute to cool the inner components of the appliance.
2. Pull out the bowl and place it on a stable horizontal surface
3. Pour cooked food on a plate or tableware.
4. After cooking is finished, press the power button to turn off the power supply and take out the power cord off the wall socket.

Note:

- When taking out the pot or utensil, don't touch them to avoid scalding.
- Better take out the pot after cooling completely, which is also good for the appliance.
- Don't turn the pot upside down, as there will be extra grease dripping out.
- Clean the appliance and accessories after every use, keep the appliance clean.
- Unplug from the outlet and let the appliance cool down before cleaning.
- Wipe the appliance surface with soft moist cloth.
- Don't immerse the power cord, plug and the appliance's body into water or other liquid, it may cause damage to appliance, fire, electric shock or injury to persons.

CLEANING AND MAINTENANCE

- Unplug the power supply and wait until the air fryer has completely cooled down before cleaning it.
- The inner and outer surfaces of the main body of the Air fryer can be cleaned with sponge cloth or sponge soaked with neutral detergent, and then wiped clean with clean water.
- Do not use hard brushes and objects to wash and scrub the machine, since this may cause damage to the inner surface of the main body and the protective layers of the fryer.
- Do not use gasoline, thinner, polishing agent and other toxic and corrosive cleaning agents for cleaning.
- Before using the air fryer, the cleaned parts must be wiped dry before being connected to the power supply.
- Do not wipe the heating tube, since it can clean itself.
- It is strictly forbidden to immerse the air fryer in liquids such as water.
- Make sure all parts are clean and dry, assemble all parts and then place it in dry, clean, no corrosive environment.

Note:

While storing the appliance take extra care of the glass bowl, as it may slide from the bowl holder.

PRODUCT TECHNICAL SPECIFICATIONS DETAIL

Model	iChef Smart Air Fryer 5.5 L
Voltage / Frequency	230 V AC / 50 Hz
Power	1200 W
Capacity	5.5 L

Note:

In view of the USHA policy of continuous improvement. Specification may change without notice.

TROUBLE SHOOTING

Problem	Possible cause	Solution
Appliance does not work.	The appliance is not plugged in.	Make sure plug into the socket.
	The bowl is not placed correctly.	Please put the pot into the bowl holder closely.
Food is not completely cooked.	The food is too large/thick.	Place smaller and thin batches of food into the pot.
	The cooking time is too short.	Adjust the cooking time.
	The cooking temperature is too less.	Adjust the cooking temperature.
	Too much food in the pot.	Do not put more food , should leave a gap between the ingredients.
	The food is not defrosted completely.	Defrosting the food completely.

Food is cooked unevenly.	Some food need to be flipped over constantly during cooking.	During cooking, pulling out the pot and flipping over the food for every 5 minutes-8 minutes.
White smoke is coming out of the pot.	Cooking greasy food.	Cooking greasy foods will cause a lot of oil oozing. This oil will produce white smoke with high temperature. It's normal.
	Residual oil in the pot from last time.	Make sure the pot is clean before and after each use.
French fries are not cooked crispy.	It depends on the water and oil content of ingredients.	Make sure the chips are dry before frying and don't cut the chips too thick. Can preheat the pot before frying.
Display shows Error Code "E01".	There is an open circuit in NTC sensor.	It may be loose or disconnected, Please contact the USHA Authorized Service Centre.
Display shows Error Code "E02".	There is an short circuit in NTC sensor.	Maybe the NTC sensor is damaged, Please contact the USHA Authorized Service Centre.
Display shows Error Code "E03".	Furnace temperature is too high.	Disconnect the power, Pull out the pot and wait for it to cool down and turn it on again.

WARRANTY CARD

This appliance has a warranty for 2 years on product against all manufacturing defects from the date of sale. In the event of any complaint, please contact USHA Care at toll-free no. 1800 1033 111.

The warranty is valid only when:

1. The appliance has been installed, used and maintained in accordance with the instruction manual.
2. The warranty card and cash memo duly signed by the Authorized Dealer are presented with the complaint.
3. The appliance has not been opened or tampered with, by any unauthorized person.

This warranty does not apply for:

1. Damages due to chipping, peeling, plating and denting.
2. Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3. Normal wear and tear of parts.
4. Damage resulting from accidents, mishandling or negligence on part of the customer. Liability for consequential loss or damage is neither accepted nor implied.

S. No: _____ DATE:, _____

CASH MEMO: _____

OWNER'S NAME & ADDRESS: _____

DEALER'S NAME AND ADDRESS: _____

Dealer Stamp