

# PREMIUM LEVELLA®

**4.2 QT AIR FRYER**  
FREIDORA DE AIRE DE 3,9 L



[www.premiumus.com](http://www.premiumus.com)

**USER MANUAL / MANUAL DE INSTRUCCIONES**  
Use and care manual. Important safeguards. This product is for domestic use only.  
Manual de uso y cuidado. Precauciones importantes. Este producto es para uso doméstico únicamente.

## 4 Liter Air Fryer

Cook up to 93% faster than traditional cookware.  
Makes meals in minutes rather than hours saving energy.

## Instruction Manual

Save These Instructions For Household Use Only  
MODEL NO: PAF400

When using electrical appliances, basic safety precautions should always be followed.

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### Important Safeguards

- Read this user manual carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water, nor rinse under the tap.
- Do not let any water or any other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

### Warning

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for their safety.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm of free space on the back and sides and 10 cm above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- 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 from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.

- After using the appliance, the metal cover inside is very hot, avoid touching the hot metal inside after cooking.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

### Caution

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants.
- This appliance includes a switch inside; when you pull out the pan during cooking, the appliance will shut-off power automatically.

### Automatic switch-off

- This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.
- Note: If you pull out the pan during cooking, the appliance will be switched off automatically, and the timer will still be counting down.

### Electromagnetic fields (EMF)

- This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

### Test specifications/Standard:

- IEC 60335-2-9: 2008
- IEC 60335-1: 2010
- EN 60335-2-9: 2003 + A1: 2004 + A2: 2006 + A12: 2007 + A13: 2010
- EN 60335-1: 2012+A11:2014
- EN 62233:2008

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### Tips

- Small ingredients, like fries, usually require a slightly shorter cooking time than large ingredients.
- A large amount of ingredients only requires a slightly longer preparation time and vice versa.
- Shaking small ingredients halfway through the cooking process will optimize the end result and can help prevent unevenly fried ingredients.
- Mix some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer promptly after the oil is mixed.
- Do not cook extremely greasy ingredients such as sausages in the air fryer.
- Snacks like chicken nuggets can also be cooked in the air fryer.
- The optimal amount for cooking crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. Please set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	300-700	8-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8-8mm)	300-700	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Potato gratin	500	15-18	200	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
<b>Snacks</b>					
Spring rolls	100-400	8-10	200	shake	
Frozen chicken nuggets	100-500	6-10	200	shake	
Frozen fish fingers	100-400	6-10	200	shake	
Frozen bread crumbed cheese sticks	100-400	6-10	180		
Stuffed vegetables	100-400	10	160		
<b>Baking</b>					
Cake	300	20-25	160		
Quiche	400	20-22	180		
Muffins	300	15-18	200		
Sweet snacks	400	20	160		

Note: Add 3 minutes to the cooking time when you start frying while the air fryer is still cold.

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### Introduction

Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (rapid hot air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

### General description of main parts

- 01. Basket } Basket with handle
- 02. Handle }
- 03. Air Frying Plate
- 04. Upper housing
- 05. Timer (0-60min) / power-on knob
- 06. Power-on Light
- 07. Heating-on Light
- 08. Temperature control knob (80-200°C)
- 09. Main housing
- 10. Base



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### Making homemade fries

To make homemade fries, follow the steps below.

- Peel the potatoes and cut them into sticks.
- Wash the potato sticks thoroughly and dry them with paper towels.
- Four 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil is left on the bowl, put the sticks in the air frying basket.  
Note: Do not fill the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the basket.
- Fry the potato sticks according to the instructions in this chapter.

### Cleaning

Please clean the appliance after each use.

Do not touch the hot metal compartment right after the air frying process as it is still hot. Allow the appliance to cool down before cleaning!

Do not use metal kitchen utensils or abrasive cleaning materials to clean the basket & air frying plate, as this may damage the non-stick coating.

- Remove the mains plug from the wall socket and let the appliance cool down.
- Wipe the outside of the appliance with a moist cloth.
- Clean the basket with hot water, dish-washing detergent and a non-abrasive sponge. You can use a degreasing detergent to remove any remaining dirt.

Note: All removable parts are dishwasher-safe including the basket and air fryer plate

Tip: If any residue is stuck to the basket, fill it up with hot water with some dish washing detergent and let it soak for approximately 10 minutes.

- Clean the compartment of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residues.

### Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the air fryer on a clean and dry place.

### Environment

Do not throw away the appliance with the normal household waste at the end of its life. Hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

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### Before first use

- Remove all packaging materials.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the basket and pan with hot water, washing detergent and a non-abrasive sponge.  
Note: All removable parts are dishwasher safe.
- Wipe the inside and outside of the appliance with a damp cloth.  
This is an air fryer that works on hot air. DO NOT fill the pan with cooking oil or butter.

### Preparing for use

- Place the appliance on a heat-resistant, horizontal and level surface.  
DO NOT place the appliance on non-heat-resistant surfaces.
- Place the food containing basket properly into the appliance.
- Plug the mains cord and plug into the grounded wall socket.  
Do not fill the pan with cooking oil or butter.  
Do not put anything on top of the appliance.  
Do not put anything on the air-inlet on the two sides of the appliance, this will disrupt the airflow and affects the hot air frying result.

### Using the appliance

The air fryer can cook a large range of ingredients. Please refer to the "settings" section.

### Hot air frying

- Put the mains plug into a grounded wall socket.
- Carefully pull the basket out of the air fryer.
- Put the ingredients in the basket.  
Note: Never fill the basket in full or exceed the recommended amount (see section 'Settings' in this chapter), as it will affect the quality of the cooking.
- Place the basket back into the air fryer properly.  
If the basket cannot be placed into the air fryer properly, the appliance won't work!  
Caution: Do not touch the basket during or immediately after use, as it gets very hot.  
Only hold the basket by the handle.
- Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature.
- Determine the required cooking time for the ingredient (see section 'Settings' in this chapter).
- To switch on the appliance, turn the timer knob to the required cooking time.

### Add 3 minutes to the cooking time when the appliance is cold.

Note: You may also let the appliance preheat without any ingredients inside. In such case, set the timer knob to 3 minutes or more and wait until the heating-up light turns on (after approx. 3 minutes). Then fill the basket and set the timer knob to the required preparation time.

### Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in. You have not set the timer. The pan is not placed into the appliance properly. The overheating protection is turned on.	Put the mains plug in an earthed wall socket. Turn the timer knob to the required preparation time to switch on the appliance. Slide the pan into the appliance properly. Use a pointed object to press the RESET button at the bottom of the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big. The set temperature is too low. The preparation time is too short.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance'). Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There is too much food in the basket. The basket is not placed in the pan correctly.	Do not fill the basket beyond the maximum, refer to the 'Setting' table above. Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients. The pan still contains grease residues from previous use.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke, and the pan may heat up more than usual. This does not affect the appliance or the result. White smoke is caused by grease heating up in the pan, make sure you clean the pan properly after each use.
Fresh fries are not crispy when they come out of the air fryer.	You did not use the right potato type. You did not rinse the potato sticks properly before you fried them.	Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.

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