

PORODO
LIFESTYLE



Porodo Lifestyle
Double Stack Air Fryer

SKU: PD-LFST087

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Please read this manual carefully before you use the appliance and save it for future reference.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1.** Read all instructions.
- 2.** Do not touch hot surfaces.
- 3.** To protect against electric shock, do not immerse cord, plugs, or base in water or other liquid.
- 4.** Warning: This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with caution.
- 5.** The equipment should be touched only at intended handles and gripping surfaces, and use heat protection like gloves or similar.
- 6.** Surfaces other than intended gripping surfaces shall get sufficient time to cool down before being touched.
- 7.** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 8.** 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.
- 9.** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 10.** Do not use outdoors.
- 11.** Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- 12.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 13.** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14.** Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.

- 15. Do not use the appliance for anything other than its intended use.
- 16. This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction on using the appliance safely and understand the hazards involved.
- 17. Children should not play with the appliance. Cleaning and user maintenance shall not be carried out by children unless they are over 8 years old and supervised.
- 18. Keep the appliance and its cord out of reach of children under 8 years old.
- 19. These appliances are not intended to be operated by means of an external timer or a separate remote-control system.
- 20. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices, and other working environments;
 - farmhouses;
 - by clients in hotels, motels, and other residential type environments;
 - bed and breakfast type environments.

Overview

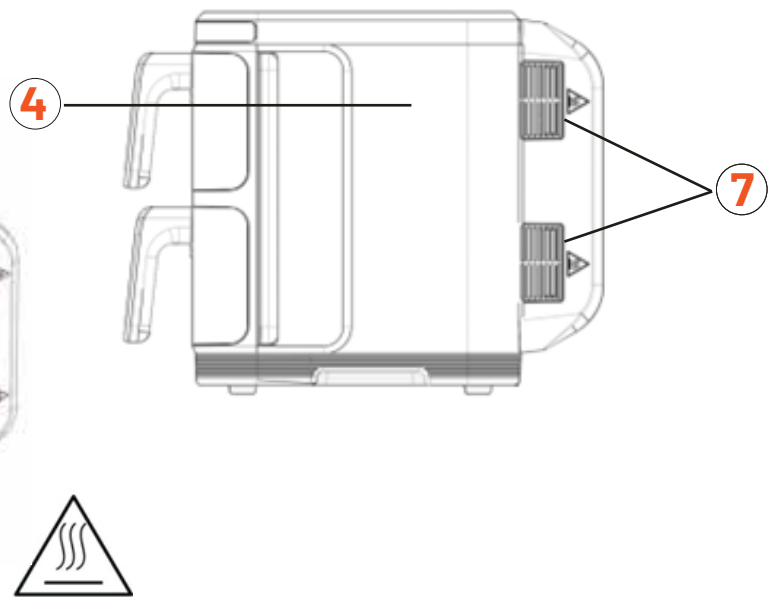
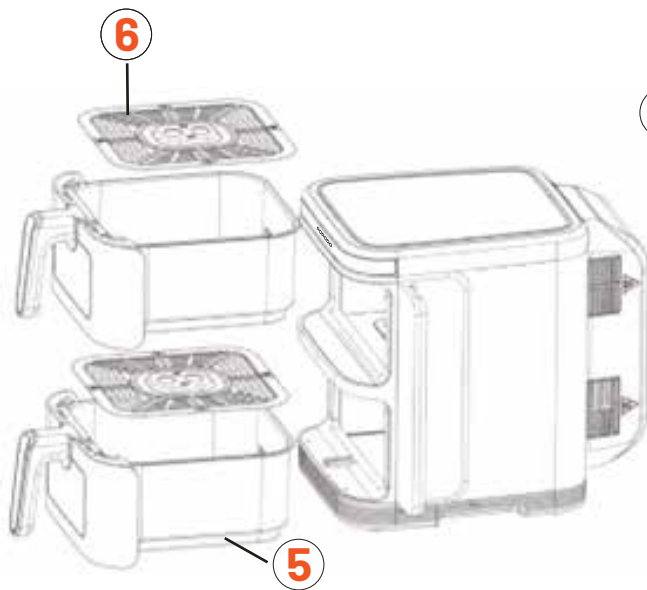
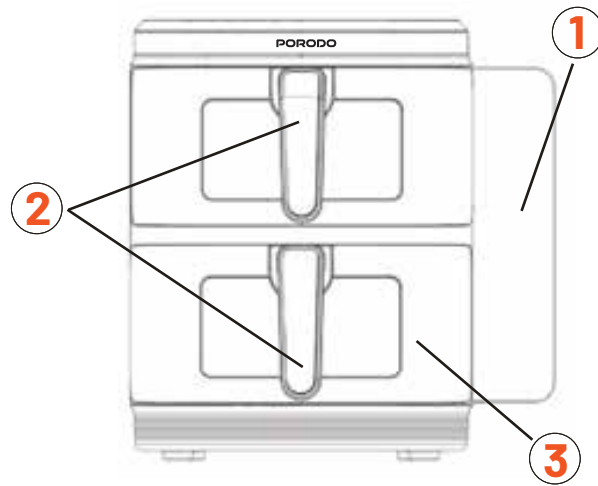
This hot-air fryer provides an efficient and healthy way to prepare your favorite meals. Utilizing advanced rapid air circulation technology and a top grill, it enables the preparation of a wide variety of dishes with minimal effort. The hot-air fryer ensures uniform heating from all angles, and in most cases, no additional oil is required.

Specifications

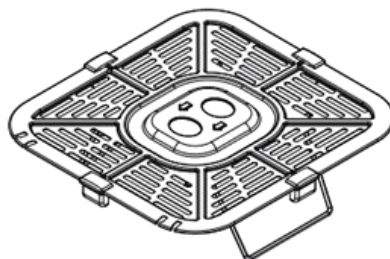
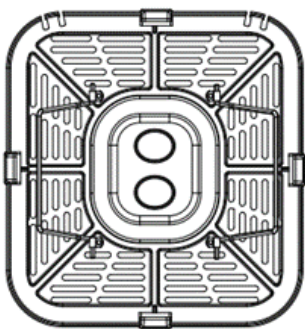
Rated Voltage	220-240V
Rated Frequency	50-60Hz
Rated Power	2800W (1400W+1400W)
Power Plug	UK 3-Pin
Capacity	11L(5.5L+5.5L)
Temperature	60-200°C
Timer	Up to 60min

Schematic View

- 1. Control panel
- 2. Basket handle
- 3. Pot cover
- 4. Cover of main body
- 5. Pot
- 6. Baking tray
- 7. Air outlet



Note: The tray's foldable feet can be adjusted to stand upright when cooking French fries, ensuring optimal cooking performance. Standing the tray upright helps achieve crispier and more delicious results while also reducing cooking time. For best results, it is recommended to stand up the foldable tray.



Safety Warnings

A. Danger

1. This appliance can be used by children aged 8 years and above, as well as by individuals with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, provided they are supervised or instructed on safe usage and understand the associated hazards.
2. Children must not play with the appliance. Cleaning and maintenance must not be performed by children unless they are over 8 years old and supervised.
3. Keep the appliance and its cord out of reach of children under 8 years.
4. Never immerse the housing, which contains electrical components and heating elements, in water or rinse it under the tap.
5. Do not allow water or other liquids to enter the appliance to prevent electric shock.

Always place ingredients to be fried in the basket to avoid contact with the heating elements.

6. Do not cover the air inlet or outlet openings while the appliance is in operation.
7. Do not fill the pot with oil, as this poses a fire hazard.
8. Never touch the interior of the appliance while it is in operation. The temperature of accessible surfaces may be high during use.

B. Warning

1. Ensure the voltage indicated on the appliance matches the local mains voltage.
2. Do not use the appliance if the plug, mains cord, or any part is damaged.
3. Do not allow unauthorized individuals to replace or repair the mains cord.
4. Keep the mains cord away from hot surfaces.
5. Do not plug in the appliance or operate the control panel with wet hands.
6. Ensure at least 10 cm of free space around the back, sides, and top of the appliance. Do not place the appliance against walls or other appliances, and do not place anything on top of it.
7. Use the appliance only as described in this manual.
8. Do not leave the appliance unattended while in operation.

9. During operation, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and outlet.
10. Be cautious of hot steam and air when removing the pot.
11. Accessible surfaces may become hot during use.
12. If dark smoke is emitted from the appliance, unplug it immediately. Wait for the smoke to stop before removing the pot.

C. Caution

1. Place the appliance on a horizontal, stable surface.
2. This appliance is for household use only and is not suitable for environments such as staff kitchens, farms, motels, or other non-residential settings. It is also not intended for use by clients in hotels, motels, or bed and breakfast environments.
3. Improper or professional use, or failure to follow the instructions in the manual, will void the warranty and release the manufacturer from liability for any damage caused.
4. Always unplug the appliance when not in use.
5. Allow the appliance to cool down for approximately 30 minutes before handling or cleaning.

Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the frying plate and pot using hot water, a small amount of washing-up liquid, and a non-abrasive sponge.
4. Wipe the interior and exterior of the appliance with a damp cloth.
5. This is an oil-free fryer that operates using hot air. Do not fill the pot with oil or frying fat.
6. **Notice:** When using your air fryer for the first time, it may emit a slight smoke or odor. This is normal for many heating appliances and does not compromise the safety of your appliance.

Preparing for Use

1. Place the appliance on a stable, horizontal, and even surface.
2. Do not place the appliance on a surface that is not heat-resistant.
3. Place the frying plate into the pot.
4. Do not fill the pot with oil or any other liquid.
5. Do not place any objects on top of the appliance, as this will disrupt airflow and affect the hot air frying performance.

Instructions for Use

The oil-free fryer can prepare a wide variety of ingredients.

1. Connect the mains plug to an earthed wall socket.
 2. Carefully pull the pot out of the hot-air fryer.
 3. Place the ingredients into the pot.
 4. Slide the pot back into the hot-air fryer, ensuring it is carefully aligned with the guides in the fryer body.
 5. Never use the pot without the frying plate inside.
- Caution:** Do not touch the pot during or immediately after use, as it becomes very hot. Always hold the pot by the handle.
6. Determine the required preparation time for the ingredients (see the section "Settings" in this chapter).
 7. Some ingredients require shaking halfway through the preparation time (see the section "Settings" in this chapter).
 8. To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the fryer.
 9. **Caution:** Do not press the button on the handle while shaking.
 10. **Tip:** To reduce the weight, remove the basket from the pot and shake the basket only. To do this, pull the pot out of the appliance, place it on a heat-resistant surface, press the button on the handle, and lift the basket out of the pot.
 11. **Tip:** If you set the timer to half the preparation time, you will hear the timer buzzer when it's time to shake the ingredients. However, you will need to reset the timer to the remaining time after shaking.
 12. When the timer buzzer sounds, the set preparation time has elapsed. Carefully

pull the pot out of the appliance.

13. Note: You can also switch off the appliance manually by setting the timer to 1.

14. Tip: You can adjust the temperature or time to suit your taste during use. Your settings will remain for approximately 10 minutes after you pull the pot out of the fryer.

15. Check if the ingredients are ready.

16. If the ingredients are not cooked to your satisfaction, simply slide the pot back into the appliance and set the timer for a few extra minutes.

17. To remove the ingredients (e.g., fries), pull the pot out of the hot-air fryer and place it on a heat-resistant surface.

18. Do not turn the frying plate upside down with the pot still attached, as any excess oil collected at the bottom of the pot will spill onto the ingredients.

19. Be cautious, as the pot and ingredients are hot. Depending on the type of ingredients, steam may escape from the pot.

20. Empty the basket into a bowl or onto a plate.

21. Once a batch of ingredients is ready, the hot-air fryer is immediately ready to prepare another batch.

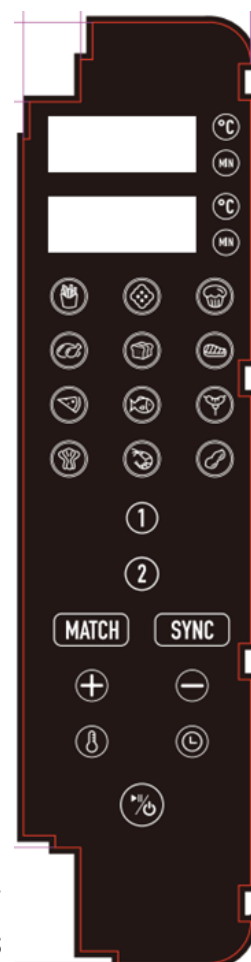
22. Always ensure the fryer and its components have cooled down before cleaning or handling further.

Control Panel Guide

1. After the machine is powered on, all indicators and digital tubes will light up for 1 second and then turn off. At the same time, the buzzer will ring, and the indicator  turns on.

2. Press the  key for 0.5 seconds to start the machine. Once the machine is started, the switch light remains on, and the light for pot ① or pot ② is always on, while the other lights on the screens display "—".

3. At this point, consumers can select pot ① or pot ② based on their needs. Choose ①, and the corresponding light will blink. The display for pot 1 will illuminate and show the default settings



of 180°C/15 minutes. The temperature and time will alternate on the display. The left indicators correspond to pot 1, while "—" is displayed on the screen for pot 2.

4. Select the menu you want. The corresponding menu light will flash, while other menu lights remain steady. The display screen will show the corresponding menu temperature. If there is no operation for 3 seconds, the temperature  and time  will alternate on the display.

5. To adjust the temperature and time, first press the temperature and time selection button. When the corresponding indicator on the left side of the display lights up, press   to adjust the temperature and time.

6. After making adjustments, press the start/pause button. Once the  light is on, the machine will start, and the selected menu light will flicker. The appliance will enter working mode, and the display will alternate between showing the temperature and time. Once the machine is running, menu buttons can no longer be selected.

7. When selecting pot 2, repeat steps 3 and 4.

8. When the menu for pot 1 is selected, and no work is turned on, choose pot 2. The  light will turn on. Pot 1 will display the menu temperature and time alternately. Repeat steps 3 and 4 for pot 2.

9. After completing the selection, press the start/pause button. When both pots are in working mode, the display screen will alternately show the temperature and time for their respective menus.

10. If you need to adjust pot 1 while using pot 2, press the  button first. After making the adjustments, press the start button . Both pots will then be in working mode simultaneously.

11. Press the  button while the machine is working. The  lights, corresponding menu lights, and pot lights will flash, indicating that the machine has paused heating. The fan will delay by 60 seconds before stopping. If both pots are working, they will be paused simultaneously. To pause only pot 1, select pot (1) and press the  button again. Pot 1 will then pause for adjustments. During this time, the display screen will alternately show the program temperature and time. Pot 2 will also pause.

12. Long press the power button  for 2 seconds while the machine is working. The machine will beep, and both pots will stop working simultaneously. The

display screen will show "OFF," and all other lights will turn off. If you want to turn off pot 1 or pot 2 separately, select the corresponding pot ① or ②, then long press the power button  for 2 seconds. When the selected pot stops working, the corresponding screen will display "OFF."

13. To adjust the operating status of the machine:

- First, select pot ① or pot ②. Then press the temperature  and time  selection keys, respectively, to adjust the temperature and time. After making adjustments, exit the debugging mode without restarting the operation.

14. Buzzer sound prompt: For conventional button operations, a short press produces a short beep, while a long press produces a long beep. The buzzer has five prompt tones. The corresponding screen will display "OFF," and the corresponding indicator will turn off, similar to the not-working mode.

15. After selecting pot 1 or pot 2, long press the corresponding button to cancel.

16. Memory function: This machine features a memory function. For example, when using pot ② and selecting the drumstick wing menu, the menu will remain in memory if the power is not disconnected. The next time you use the machine, selecting pot ② will directly display the drumstick wing menu. However, the memory function is lost after 1 hour of power failure.

17. When two pots are working simultaneously: The key indicator and the corresponding menu indicator for pot ① flash once every 6 seconds, with an off time of less than 0.5 seconds. After 3 seconds, the key indicator light and the corresponding menu indicator light for pot ② flash once every 6 seconds. The extinguished time is less than 0.5 seconds, alternating flashes occur between the two pots with a left and right interval of 3 seconds.

18. Synchronous ending function: After turning on, select pot ① and pot ② on the menu. If the cooking times for the two pots differ, press the "MATCH" button. The "SYNC" display will remain on. Press the start button, and the pot with the shorter cooking time will display "HOLD" and stop running. Once both pots reach the same remaining cooking time, they will run synchronously.

19. Copy menu function: After turning on, set the temperature and time for one pot. Press the "MATCH" button, and the "MATCH" display will light up. The other pot will copy the same menu settings as the first pot. Press the power button  to begin operation, and both pots will run under the same menu. If the copied settings do not work, the display will turn off, and the button will not respond.

20. Shake reminder function: When it is necessary to shake the contents of the pot during cooking, the display will show "Turn" halfway through the cooking time. The buzzer will sound 5 times. If no action is taken for 30 seconds, the display will return to showing the time and temperature.

Settings

The table below provides guidance for selecting basic settings for various ingredients.

Note:

1. These settings are suggestions and may vary depending on the origin, size, shape, and brand of the ingredients.
2. Thanks to Rapid Air technology, the appliance reheats the air instantly during operation.
3. Briefly pulling the pot out of the appliance during hot air frying will not significantly disturb the cooking process.
4. Add 3 minutes to the preparation time when starting to fry while the hot-air fryer is still cold.
5. When both pans are working simultaneously, extend the preparation time by 5 minutes.

Food	Amount	Time	Temperature	Shake
Frozen French Fries	200 to 400g	24 min	200°C	Shake the basket
Bread	100 to 300g	5 min	160°C	Shake the basket
Fish	200 to 500g	18 min	200°C	Shake the basket
Shrimp	200 to 400g	18 min	200°C	Shake the basket
Steak	100 to 600g	17 min	200°C	Shake the basket
Pizza	100 to 400g	17 min	180°C	-
Peanut	200 to 600g	15 min	180°C	Shake the basket
Chicken	600 to 800g	45 min	200°C	Shake the basket
Vegetables	100 to 400g	10 min	160°C	Shake the basket
Dessert	200 to 500g	18 min	170°C	-
Grilled Intestines	200 to 600g	23 min	180°C	Shake the basket
Biscuits	100 to 400g	15 min	170°C	Shake the basket

Tips

1. Smaller ingredients typically require a slightly shorter preparation time than larger ones.
2. Larger quantities of ingredients need only a slightly longer preparation time, while smaller quantities require a slightly shorter time.
3. Shaking smaller ingredients halfway through the preparation time ensures better results and prevents uneven frying.
4. Add a small amount of oil to fresh potatoes for a crispier finish. Cook them in the hot-air fryer within a few minutes of adding the oil.
5. Avoid preparing extremely greasy ingredients, such as sausages, in the hot-air fryer.
6. Snacks suitable for oven preparation can also be made in the hot-air fryer.
7. The ideal amount for preparing crispy fries is 500 grams.
8. Use pre-made dough to prepare filled snacks quickly and easily, as it requires less preparation time compared to homemade dough.
9. To bake a cake, quiche, or fry delicate or filled ingredients, place a baking tin or oven dish in the hot-air fryer basket.
10. The hot-air fryer can also be used to reheat ingredients. Set the temperature to 150°C for up to 10 minutes for optimal reheating.

Cleaning Instructions

1. Clean the appliance after every use.
 2. Avoid using metal kitchen utensils or abrasive cleaning materials on the pot and non-stick coating basket to prevent damage to the non-stick surface.
 3. Remove the mains plug from the wall socket and allow the appliance to cool down.
 4. **Note:** Remove the pot to help the hot-air fryer cool down more quickly.
 5. Wipe the exterior of the appliance with a moist cloth.
 6. Clean the pot and basket with hot water, a mild washing-up liquid, and a non-abrasive sponge. Use degreasing liquid to remove any remaining dirt.
- Tip:** If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot water and a small amount of washing-up liquid. Place the basket in the pot and let them soak for approximately 10 minutes.

7. Clean the inside of the appliance with hot water and a non-abrasive sponge.
8. Use a cleaning brush to clean the heating element and remove any food residues.

Storage Guide

1. Unplug the appliance and ensure it has cooled completely.
2. Ensure all parts are clean and dry before storing.

Troubleshooting

Problem	Possible Cause	Solution
The hot-air fryer does not work.	The appliance is not plugged in.	Put the mains plug into an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket, as smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Shake ingredients that lie on top of or across each other (e.g., fries) halfway through the preparation time. See section 'Settings.'
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 are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When frying greasy ingredients, excess oil may leak into the pot, producing white smoke and increasing the pot's heat. This does not affect the appliance or the final result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Clean the pan properly after each use.

Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and ensure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse potato sticks thoroughly to remove starch from the surface.
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.	Dry the potato sticks properly before adding oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Disposal

This marking indicates that this product should not be disposed of with other household waste throughout the EU. To prevent potential harm to the environment or human health caused by uncontrolled waste disposal, recycle the product responsibly to support the sustainable reuse of material resources.

To dispose of your used device:

- Use designated return and collection systems.
- Alternatively, contact the retailer where the product was purchased. They can ensure the product is recycled in an environmentally safe manner.



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**