

**PORODO**  
LIFESTYLE



**Porodo Lifestyle**  
**CRISP COOK 3-IN-1**  
**Air Fryer and Pizza Oven**

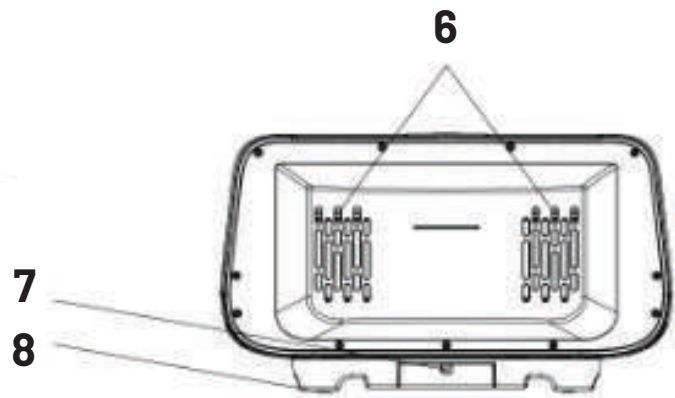
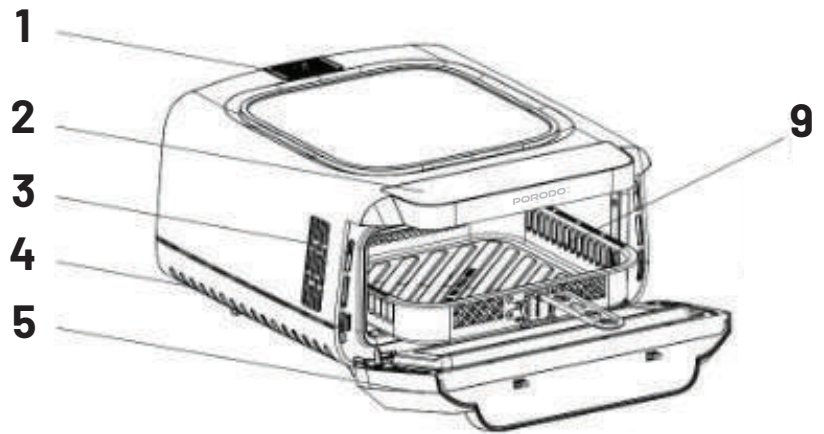
SKU: PDLFSTLF30BK

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## Schematic View

- 1. Air outlet
- 2. Digital touch control
- 3. Air outlet
- 4. Air outlet
- 5. Oven door
- 6. Air inlet openings
- 7. Main cord
- 8. Non-slip base
- 9. Grill surface



**Note:** Unpack all listed contents from the packaging. Make sure to remove and dispose of any protective film on the components before use.  
It is not recommended to remove the bumpers.

## Accessories

- 1. Grill Basket ×1, Detachable Handle ×1
- 2. Pizza Spatula ×1
- 3. Pizza Cutter ×1
- 4. Pizza Stone ×1



## Safety Notes

Please read this manual carefully before using the appliance, as improper operation may result in damage. Kindly retain this manual for future reference.

### **1. Danger**

Do not immerse the housing in water or rinse it under the tap due to the presence of electrical and heating components.

Avoid letting liquids enter the appliance to prevent electric shock or short-circuiting.

Keep all ingredients in the basket to prevent contact with the heating elements. Do not cover the air inlet or air outlet while the appliance is in operation.

Filling the pan with oil may pose a fire hazard.

Do not touch the interior of the appliance while it is operating.

## **2. Warning**

Ensure that the voltage indicated on the appliance matches the local power supply voltage.

Do not use the appliance if the plug, power cord, or any other part is damaged. Never attempt to repair or replace a damaged power cord with an unauthorized service provider.

Keep the appliance and its power cord out of the reach of children.

Keep the power cord away from hot surfaces.

Do not plug in the appliance or operate the control panel with wet hands.

Always ensure that the plug is properly inserted into the wall socket.

Do not connect the appliance to an external timer switch.

Avoid placing the appliance on or near combustible materials, such as a tablecloth or curtain.

Do not position the appliance against a wall or other appliances. Maintain at least 10cm of free space at the back, sides, and above the appliance.

Do not place anything on top of the appliance.

Only use the appliance for the purposes described in this manual.

Do not leave the appliance unattended during operation.

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 air outlet openings. Exercise caution when removing the pan from the appliance. Accessible surfaces may become hot during use.

If dark smoke is emitted from the appliance, immediately unplug it. Wait for the smoke to dissipate before removing the pan from the appliance.

### 3. Caution

Ensure that the appliance is placed on a stable, horizontal, and even surface. This appliance is intended for household use only and should not be used in environments such as staff kitchens, farms, motels, or other non-residential settings.

The warranty will be void if the appliance is used for professional or semi-professional purposes or if it is not used according to the provided instructions. (Do not use the appliance if the plug is damaged.)

Allow the appliance to cool down for approximately 30 minutes before handling or cleaning to ensure safety.

### Automatic Switch-Off

The appliance is equipped with a built-in timer that will automatically shut it down when the countdown reaches zero. Alternatively, you can manually turn off the appliance by pressing the off button, and it will automatically power down within 20 seconds.

### Before First Use

Remove all packaging materials, stickers, and labels from the appliance.

Clean the basket and rack with hot water, a mild dishwashing liquid, and a non-abrasive sponge. These parts are dishwasher safe.

Wipe both the inside and outside of the appliance with a clean cloth. There is no need to add oil or frying fat to the basket, as the appliance operates using hot air.

## Using the Appliance

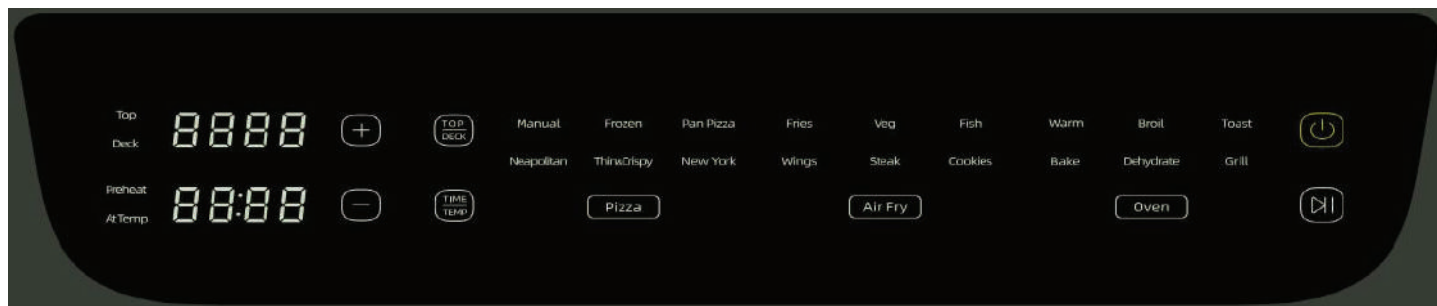
1. Plug the mains cord into a properly earthed wall socket.
2. Gently pull the basket out of the air fryer.
3. Place the ingredients in the basket.
4. Carefully slide the basket back into the air fryer.

**Note:** Do not exceed the MAX indication (refer to the "Settings" section in this chapter) as it may affect the cooking performance.

**Caution:** Avoid touching the basket during or immediately after use, as it becomes very hot. Always hold the basket by the handle.

5. Do not add oil or any other liquids to the basket.
6. Press the power button to turn the appliance on or off.
7. Press the "Menu" button to select the desired function.

## Control Panel Description



**Notes:** The appliance offers 3 modes with 18 functions in total:

**Pizza Mode includes:** Manual, Frozen, Pan Pizza, Neapolitan, Thin & Crispy, New York.

**Air Fryer Mode includes:** Fries, Veg, Fish, Wings, Steak, Cookies.

**Oven Mode includes:** Warm, Broil, Toast, Bake, Dehydrate, Grill.

## Button Description

**Power On/Off Button (  ):** Pressing this button will turn the air fryer on or off.

**Start/Pause Button (  ):** During the hot air frying process, pressing this button will stop the heating, and the fan will turn off after 20 seconds. In this state, the button functions as a pause. While paused, you can change the menu to select another preset. Pressing this button again will resume cooking, acting as a restart function.

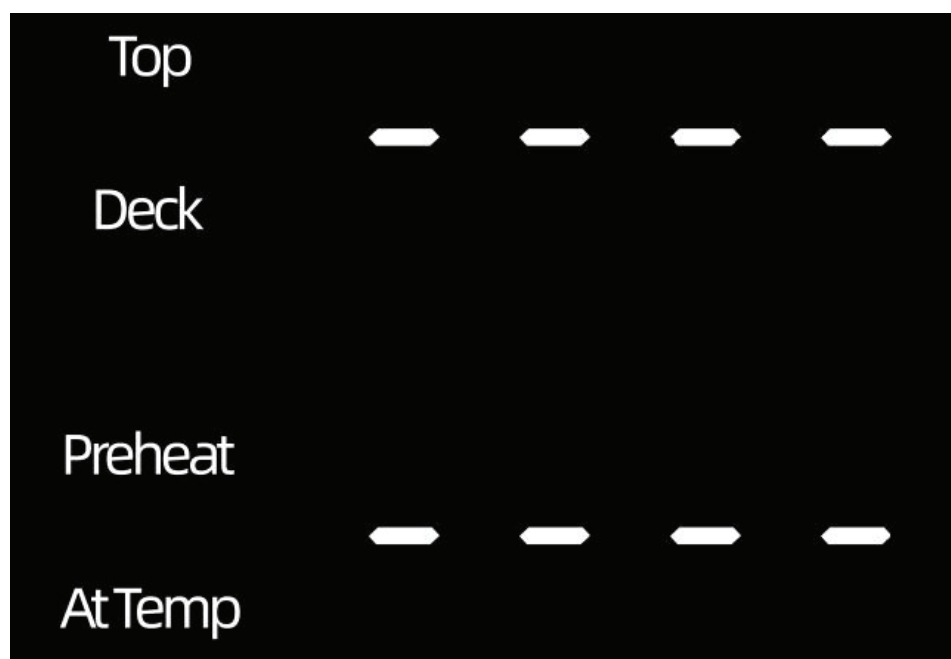
**TIME/TEMP Button (  ):** During the cooking process, if you wish to adjust the time, press the TIME/TEMP switch button first, then you can increase or decrease the cooking time in 1-minute intervals by continuously pressing these two buttons (  ) / (  ), or scroll quickly by holding the buttons down to set your desired cooking time.

During the cooking process, if you wish to adjust the temperature, press the TIME/TEMP switch button first, then you can increase or decrease the cooking temperature in 5 ° intervals by continuously pressing these two buttons (  ) / (  ), or scroll quickly by holding the buttons down to set your desired cooking temperature.

**Temperature Button (  ):** During the cooking process, if you want to adjust the temperature of the upper heating elements, press the TOP/DECK switch button first. The button (  ) will light up, allowing you to increase or decrease the temperature of the upper and lower elements in 5°C intervals by continuously pressing these two buttons (  ) / (  ), or scroll quickly by holding the buttons down to set your desired cooking temperature.

If you want to adjust the temperature of the lower heating elements, press the TOP/DECK switch button again. The button (  ) will light up, allowing you to increase or decrease the temperature of the upper and lower elements in 5°C intervals by continuously pressing these two buttons (  ) / (  ), or scroll quickly by holding the buttons down to set your desired cooking temperature.

During the cooking process, if you remove the basket, the cooking will pause, and the LED display will show "—" to indicate the pause.



## Preheat Function Notes

When the air fryer is in preheat mode, the LCD will display the current temperature and time settings. The "Top" and "Deck" indicators will light up simultaneously when the pizza menu is selected and the temperature settings are the same. If the temperature settings differ, each indicator will illuminate for 5 seconds and switch cyclically.

## Menu Presetting

Once you become familiar with the appliance, you may wish to experiment with your own recipes. Simply select the time and temperature that best suits your personal preferences.

| Cooking Function | Preset          | Top Temperature | Deck Temperature | Default Time  | Preheat | Hot2                           | Fan Speed | Temperature Range | Time Range |
|------------------|-----------------|-----------------|------------------|---------------|---------|--------------------------------|-----------|-------------------|------------|
| Pizza            | Manual          | 380°C           | 360°C            | 2min          | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |
|                  | Frozen          | 350°C           | 330°C            | 2min          | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |
|                  | Pan Pizza       | 260°C           | 240°C            | 5min/<br>3min | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |
|                  | Neapolitan      | 380°C           | 360°C            | 2min          | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |
|                  | Thin and Crispy | 300°C           | 280°C            | 2min          | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |
|                  |                 |                 |                  |               |         | operation                      |           |                   |            |
|                  | New York        | 300°C           | 280°C            | 3min          | Yes     | Warm-up and Complete Operation | Low       | 200°C-380°C       | 1min-30min |

|           |            |       |   |                 |     |                                |      |            |             |
|-----------|------------|-------|---|-----------------|-----|--------------------------------|------|------------|-------------|
| Air Fryer | Fries      | 200°C | / | 25min/<br>22min | No  | Cooking Operation              | High | 80°C-260°C | 1min-60min  |
|           | Vegetables | 180°C | / | 12min           | No  | Cooking Operation              | High | 80°C-260°C | 1min-60min  |
|           | Fish       | 200°C | / | 12min           | No  | Cooking Operation              | High | C°260-C°80 | 60min-1min  |
|           | Wings      | 230°C | / | 13min/<br>10min | No  | Cooking Operation              | High | 80°C-260°C | 1min-60min  |
|           | Steak      | 255°C | / | 4min/<br>10min  | Yes | Warm-up and Complete Operation | High | 80°C-300°C | 1min-60min  |
|           | Cookies    | 160°C | / | 18min           | No  | Cooking Operation              | High | 80°C-260°C | 1min-60min  |
| Oven      | Warm       | 70°C  | / | 120min          | No  | /                              | High | 40°C-100°C | 1min-8hour  |
|           | Broil      | 280°C | / | 10min/<br>4min  | Yes | Warm-up and Complete Operation | High | 40°C-300°C | 1min-90min  |
|           | Toast      | 200°C | / | 6min/<br>4min   | No  | Cooking Operation              | High | 40°C-220°C | 1min-90min  |
|           | Bake       | 160°C | / | 28min           | No  | Cooking Operation              | High | 40°C-220°C | 1min-90min  |
|           | Dehydrate  | 60°C  | / | 300min          | No  | /                              | Low  | 40°C-100°C | 1min-24hour |
|           | Grill      | 200°C | / | 9min            | No  | Cooking Operation              | High | 40°C-220°C | 1min-90min  |

## Note:

Preset Function: Press the "Menu" button to select a preset function. If the ingredients do not match any of the 18 preset functions, select the appropriate function and temperature for the ingredients. Refer to the "Settings" section in this chapter to determine the correct temperature.

**1.** Some ingredients require shaking halfway through the cooking time (refer to the "Settings" section for specific instructions). To do this, pull the basket out of the appliance using the handle, shake it, then slide the basket back into the air fryer.

**2.** The appliance will emit an automatic ready bell once cooking is complete. When you hear the bell five times, it means the cooking cycle has finished. Pull the basket out of the appliance and place it on a heat-resistant holder.

**Note:** During the cooking process, the light inside the pot will remain on until the set temperature is reached. Once the temperature is achieved, the light will dim, and the heating element will pause. When the temperature falls below the set level, the heating element will resume, and the light will turn back on. This cycle will continue as needed.

**3.** Once the cooking time ends, the heating element will stop, but the fan will continue running for about 20 seconds to disperse the hot air for safety. Finally, the timer bell will ring five times as an indication that the cooking cycle has finished.

**4.** Check if the ingredients are ready:

**Note:** If the ingredients are not fully cooked, slide the basket back into the appliance. Use the temperature control button to adjust the temperature and the timer control button to adjust the cooking time. Press the "Start" button to resume cooking.

**5.** To remove ingredients (e.g., beef, chicken, meat, or any ingredients with oil that may collect excess oil at the bottom of the basket), use tongs to carefully pick the ingredients one by one.

**Note:** Be cautious when turning the basket over, as the oil collected at the bottom may spill onto the ingredients.

**6.** To remove ingredients (e.g., chips, vegetables, or ingredients without excess oil), simply turn the basket over and pour the ingredients into tableware.

**Tip:** To remove large or fragile ingredients, lift them out of the basket using a pair of tongs.

**7.** Once a batch of ingredients is ready, the fryer is immediately ready to prepare another batch.

## Tips

Smaller ingredients typically require a slightly shorter preparation time than larger ones.

A larger quantity of ingredients will only need a slightly longer preparation time, while a smaller amount requires a slightly shorter time.

Shaking smaller ingredients halfway through the cooking process will optimize results and help prevent uneven frying.

For a crispier result, add a small amount of oil to fresh potatoes and fry the ingredients for a few more minutes.

Avoid preparing excessively greasy ingredients, such as sausages, in the air fryer. Snacks that can be prepared in an oven can also be made in the air fryer.

The optimal amount for preparing crispy fries is 500 grams.

Use pre-made dough to quickly and easily prepare snacks. Pre-made dough also requires a shorter preparation time than homemade dough.

For baking cakes or quiches, or when frying fragile or filled ingredients, place a baking tin or oven dish in the fryer basket.

You can also use the air fryer to reheat ingredients. To do so, set the temperature to 150°C for up to 10 minutes.

## Making Homemade Fries

1. To make homemade fries, follow these steps:
2. Peel and slice the potatoes into sticks.
3. Wash the potato sticks thoroughly and dry them with kitchen paper.
4. Pour 1/2 tablespoon of olive oil into a bowl, add the potato sticks, and mix until they are evenly coated with oil.

5. Using your fingers or a kitchen utensil, remove the potato sticks from the bowl, ensuring that any excess oil remains in the bowl. Place the coated sticks in the basket.
6. Fry the potato sticks according to the instructions provided in this chapter. Smaller ingredients typically require a slightly shorter preparation time than larger ones.

## Cleaning

1. Clean the appliance after every use.
  2. Do not clean the pizza spatula, basket, or the inside of the appliance using metal kitchen utensils or abrasive cleaning materials, as these may damage the coating.
  3. Remove the mains plug from the wall socket to allow the appliance to cool down.
- Note:** Remove the basket and open the portal to help the fryer cool down more quickly.
4. Wipe the outside of the appliance with a moist cloth.
  5. Clean the basket and rack with hot water, mild dishwashing liquid, and a non-abrasive sponge.
  6. If needed, use a degreasing liquid to remove any remaining dirt.
- Note:** The basket and rack are dishwasher-safe.
- Tip:** If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water and a little dishwashing liquid. Place the rack in the basket and let them soak for about 10 minutes.
7. Clean the inside of the appliance using hot water and a non-abrasive sponge.
  8. Use a cleaning brush to gently clean the heating element and remove any food residues.

## Storage

1. Unplug the appliance and allow it to cool down completely.
2. Ensure that all parts are clean and thoroughly dry before storing.

## Alarm Interface Notes

**E1:** When the upper heating temperature sensor detects a broken circuit, the digital screen will display "E1," and the alarm will sound three times.

**E2:** When the upper heating temperature sensor detects a short circuit, the digital screen will display "E2," and the alarm will sound three times.

**E3:** When the lower heating temperature sensor detects a broken circuit, the digital screen will display "E3," and the alarm will sound three times.

**E4:** When the lower heating temperature sensor detects a short circuit, the digital screen will display "E4," and the alarm will sound three times.



| Problem                                                          | Possible Causes                                                                                  | Solution                                                                                                                                                                                                                               |
|------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The air fryer does not work.                                     | The appliance is not plugged in.                                                                 | Plug the mains cord into an earthed wall socket.                                                                                                                                                                                       |
|                                                                  | The start button has not been pressed.                                                           | Press the start/power button after setting the temperature and time, or selecting a quick recipe.                                                                                                                                      |
| The ingredients fried in the air fryer are not fully cooked.     | The amount of ingredients in the basket is too large.                                            | Use smaller batches of ingredients in the basket. Smaller batches cook more evenly.                                                                                                                                                    |
|                                                                  | The set temperature is too low.                                                                  | Adjust the temperature to the required setting.                                                                                                                                                                                        |
| 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) should be shaken halfway through the cooking time.                                                                                                                   |
| Fried snacks are not crispy when they come out of the air fryer. | You used snacks intended for preparation in a traditional deep fryer.                            | Use oven-ready snacks or lightly brush oil onto the snacks for a crisper result.                                                                                                                                                       |
| I cannot slide the basket into the appliance properly.           | There are too many ingredients in the basket.                                                    | Do not fill the basket beyond the MAX indication.                                                                                                                                                                                      |
| White smoke is coming from the appliance.                        | You are preparing greasy ingredients.                                                            | When frying greasy ingredients in the air fryer, a large amount of oil will leak into the basket. The oil may produce white smoke, and the basket may heat up more than usual. This does not affect the appliance or the final result. |
|                                                                  | The basket still contains grease residues from previous use.                                     | White smoke is caused by grease heating up in the basket. Ensure the basket is thoroughly cleaned after each use.                                                                                                                      |
| Fresh fries are fried unevenly in the air fryer.                 | The wrong type of potatoes was used.                                                             | Use fresh potatoes and ensure they remain firm during frying.                                                                                                                                                                          |
|                                                                  | The potato sticks were not rinsed properly before frying.                                        | Rinse the 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. Possible Causes | Dry the potato sticks properly before adding oil.                                                                                                                                                                                      |
|                                                                  |                                                                                                  | Cut the potato sticks smaller for a crispier result.                                                                                                                                                                                   |
|                                                                  |                                                                                                  | Add a little more oil for a crisper result.                                                                                                                                                                                            |

## 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](https://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](https://porodo.net/warranty)**

## Contact Us

If you have any questions about this Privacy Policy, please contact us at:  
**[info@porodo.net](mailto:info@porodo.net)**

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