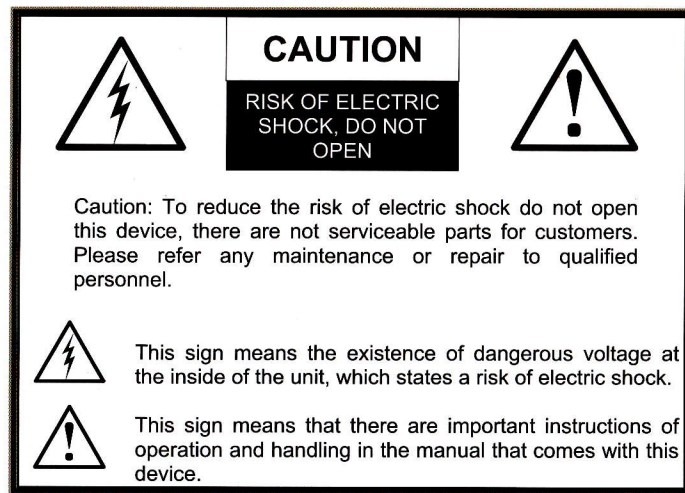




### **DEAR CUSTOMER**

In order to achieve the best performance of your product, please read this instruction manual carefully before using, and keep it for future reference.



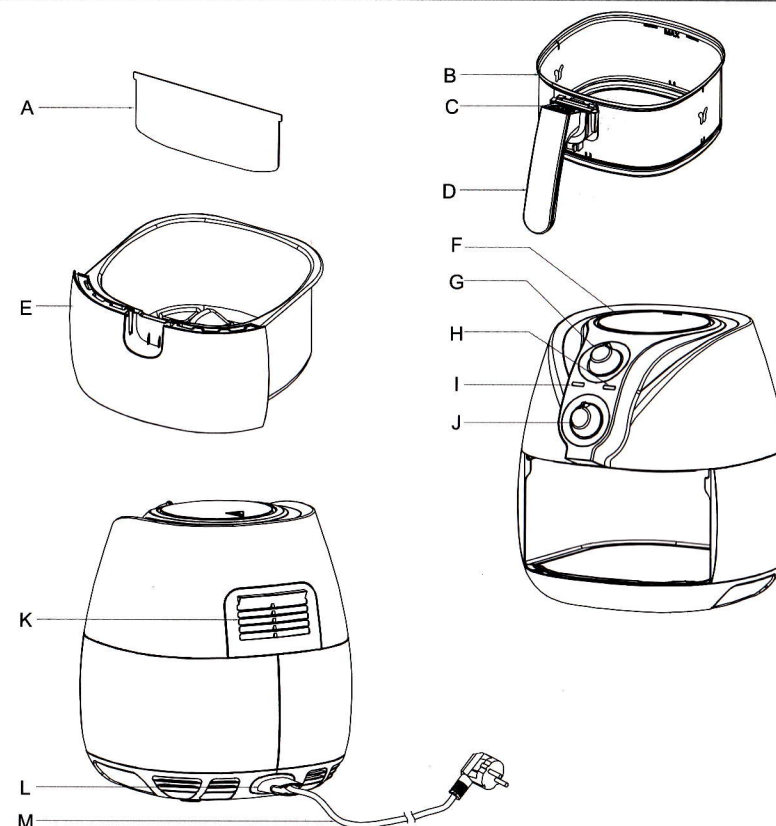


#### NOTE

This unit may be submitted to changes in specifications, characteristics and/or operation without prior notice to the user, in order to continue improving and developing its technology.

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#### General Description



A : Separator insert  
B : Basket  
C : Basket release button  
D : Basket handle  
E : The tray  
F : The air inlet  
G : Temperature control knob

H : Temperature control indicator light  
I : Time indicator.  
J : Timer knobs  
K : Vent windows  
L : Power cord storage box  
M : Power cord

P-2



## Introduction

With the new air fryer you can enjoy a healthier DIY ingredients and snacks in life! The air fryer uses hot air in combination with high-speed air circulation (Rapid 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. Satellite air fryer, the most simple way to make the most delicious food!

## Important

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 it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Warning
- Check up whether 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 main cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Satellite; a service centre authorized by Satellite or similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children 8 years old or above, as well as for the people who are physically unsound, sensory or mentally disordered, or lack of experience and knowledge. Unless they have already been guided on how to safely use this appliance and monitored by someone on grasping the safety using method and also is responsible for its safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch 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 a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space 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 exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and air when you remove the frying tray from the appliance.
- The accessible surface may become hot during use.
- 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 frying tray from the appliance.
- The baking tray becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking tray.

### 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 kitchen 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 guarantee becomes invalid and Satellite refuses 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. Do not fry fresh potatoes at a temperature above 180°C (To minimize the production of acrylamide).

### 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.

## Before first use

1. Remove all packing material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and frying tray with hot water, some washing-up liquid and a non-abrasive sponge.

Note:

You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

**This is an air fryer that works on hot air. Do not fill the frying tray with oil or frying fat.**



## Preparing for the use

1. Place the appliance on a stable, horizontal and level surface.  
**Do not place the appliance on non-heat-resistant surface.**
2. Place the basket in the frying tray properly.  
Pull the mains cord out of the cord storage compartment in the bottom of the appliance.  
**Do not fill the frying tray with oil or any other liquid.**  
**Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.**

## Using the appliance

### Hot air frying

1. Put the mains plug in an earthed wall socket.
2. Carefully pull the frying tray out of the air fryer.
3. Put the ingredients in the basket.

#### Note:

Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Setting' in the chapter), as this could affect the quality of the end result.

#### Tip:

Use the separator insert to separate ingredients when you want to prepare different ingredients at the same time. Place the separator insert in the basket and fill up each side of the basket with the ingredients. Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.

4. Slide the frying tray back into the air fryer.

**Never use the frying tray without the basket in it.**

#### Caution:

Do not touch the pan during and some time after use, as it gets very hot.  
Only hold the pan by the handle.

5. Turn the temperature control knob to the required temperature. See section 'Setting' in this chapter to determine the right temperature.
6. Determine the required preparation time for the ingredient (see section 'Setting' in this chapter).
7. To switch on the appliance, turn the timer knob to the required preparation time.

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

#### Note:

*If you know, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.*

- The power-on light and the heating-up light go on.
  - The timer starts counting down the set preparation time.
  - During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
  - Excess oil from the ingredients is collected on the bottom of the frying tray.
8. Some ingredients require shaking halfway through the preparation time ( see section 'Settings' in this chapter ). To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then slide the frying tray back into the air fryer.

#### Caution:

Do not press the basket release button during shaking.

#### Tip:

*To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.*

#### Tip:

*If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to re-maining preparation time after shaking.*

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

#### Note:

**You can also switch off the appliance manually. To do this, turn the temperature control knob to 0.**

10. Check if the ingredients are ready.

*If the ingredients are not ready yet, simply slide the frying tray back into the appliance and set the timer to a few extra minutes.*

11. To remove small ingredients, press the basket release button and lift the basket out of the frying tray.

**Do not turn the basket upside down with the frying tray still attached to it, as any excess oil that has collected on the bottom of the frying tray will leak onto the ingredients.**

**After hot air frying, the frying tray and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the frying tray.**

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

#### Tip:

*To remove large of fragile ingredients, use a pair of tongs to fit the ingredients out of the basket.*

13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

### Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.



**Note:**

Keep in mind that these settings are only for references. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs process.

**Tips:**

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimized the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
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**Potatoes & fries**

Thin frozen fries	300-700	12-16	200	Shake	
Thick frozen fries	300-700	12-20	200	Shake	
Home-made fries (8x8mm)	300-800	18-25	180	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	200	Shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180		
Potato gratin	500	18-22	180		

**Meat & Poultry**

Steak	100-500	8-22	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		

**Snacks**

Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken Nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen Bread crumbed Cheese snacks	100-400	10	200		Use oven-ready
Stuffed vegetables	100-400	10	160		Use oven-ready

**Noted:**

Add 3 minutes to the preparation time before you start frying if the appliance is cold.



## Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

### Note:

*Do not tilt 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 frying tray.*

5. Fry the potato sticks according to the instructions in this chapter.

## Cleaning

\* Clean the appliance after every use.

\* The frying tray, baking tray, separator insert, basket and the inside of the appliance have a non-stick coating. Do not use material kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.

### Note:

Remove the frying tray to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying tray, separator insert and basket with hot water, some washing-up liquid and a non-abrasive sponge.  
You can use a degreasing liquid to remove any remaining dirt.

### Note:

The frying tray, separator insert and basket are dishwasher-proof.

### Tip:

If dirt is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water with some washing-up liquid. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.

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

## Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

## Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall
	You have not set the timer.	Turn the timer knob to the required Preparation time is to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the basket is too big.	Put smaller batches of ingredients in the Basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Setting' in chapter 'Using the appliance')
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Setting' in chapter 'Using the appliance')
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across other (e.g. fries) need to be shaken halfway through the preparation time. See Section 'Setting' 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 are too much ingredients in the basket.	Do not fill the basket beyond the MAX Indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.



Problem	Possible cause	Solution
	The handle of the baking tray is obstructing the pan.	Push the handle to a horizontal position, so it does not stick out on top of the basket.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature should be well controlled under 180°C When you fry greasy ingredients in the air fryer.
	The pan still contains greasy residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying
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.