



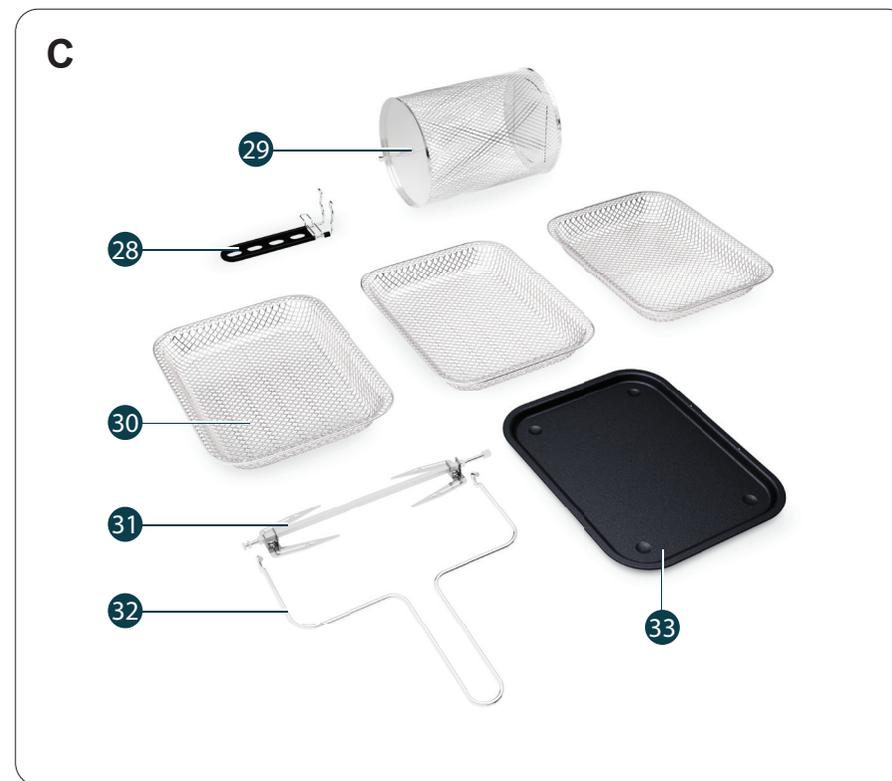
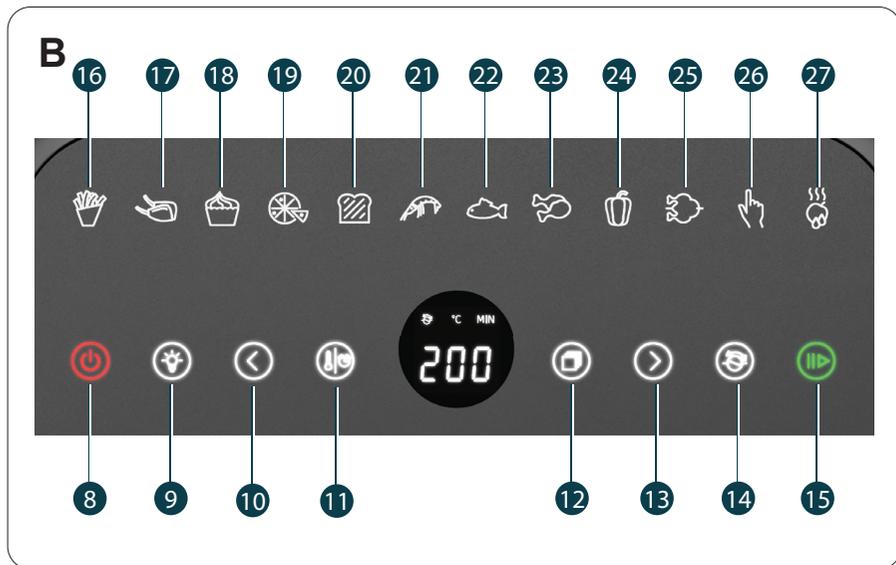
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- NL Gebruiksaanwijzing
- FR Manuel de l'utilisateur
- DE Benutzerhandbuch
- PL Instrukcja obsługi
- CS Uživatelská příručka
- IT Manuale dell'utente
- SK Uživatelská príručka
- ES Manual del usuario
- PT Manual do utilizador
- SV Bruksanvisning



Airfryer Oven Vision

A01.182494.01.001

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Airfryer Oven Vision

Main parts (see image A)

- 1 Display panel & Control Panel
- 2 Door Handle
- 3 Door
- 4 Air inlet
- 5 Air outlet
- 6 Power cord
- 7 Viewing windows

Main parts (see image B)

- 8 Power button
- 9 Light
- 10 < Left arrow button
- 11 Time/Temperature button
- 12 Menu button
- 13 > Right arrow button
- 14 Rotisserie button
- 15 Start/Pause button
- 16 Fries program
- 17 Roast program
- 18 Bake program
- 19 Pizza program
- 20 Toast program
- 21 Shellfish program
- 22 Fish program
- 23 Chicken program
- 24 Vegetables program
- 25 Rotisserie program
- 26 Manual mode
- 27 Dehydrate

Main parts (see image C)

- 28 Rotisserie handle
- 29 Rotating basket
- 30 3x Deep grill rack
- 31 Locking screw
- 32 Rotisserie Fetch Tool
- 33 Oil tray

SAFETY

Safety symbols

Symbol	Description
	Indication for a hot surface. Contact may cause burns. Do not touch.

Safety precautions

⚠ WARNING

Electrical Safety

- Do not immerse the appliance or its housing in water.
- Keep liquids away from the appliance to prevent electric shock or short-circuit.
- Do not use the appliance if the plug, power cord, or any part is damaged.
- Only qualified professionals should replace a damaged power cord.
- Do not operate the appliance with wet hands.
- Always insert the plug fully into the wall socket.

- Do not use extension cords or connect other high-power devices to the same outlet.
- Do not connect the appliance to an external timer or remote switch.

Fire Safety

- Do not fill the pan with oil. This may cause a fire.
- Do not exceed the maximum fill line inside the pan.
- Keep the appliance away from flammable materials like curtains or tablecloths.
- If you see dark smoke, unplug the appliance immediately and wait for it to stop before removing the pan.

Heat and Steam Hazards

- Do not touch the inside of the appliance while it is operating.
- Hot steam is released during use. Keep hands and face away from the air outlet.
- Any accessible surfaces may become hot during use.

Child Safety

- Keep the appliance and its cord out of reach of children.
- Children must be supervised when the appliance is in use.
- Do not let children play with packaging materials.

Supervision and Use

- Always supervise the appliance while in use. Do not leave it unattended.
- Use the appliance only as described in the manual.

⚠ CAUTION

- Place the appliance on a flat, stable, heat- and moisture-resistant surface.
- Do not place the appliance near the edge of a counter. It may move due to vibrations.
- Do not move the appliance while it is operating.
- Ensure the basket is fully closed to prevent splashing hot liquid.
- Do not touch hot surfaces during or shortly after use.
- Let the appliance cool down for at least 30 minutes before handling or cleaning.
- Do not use metal utensils inside the pan. They may damage the non-stick coating.

- Always unplug the appliance before changing accessories or touching moving parts.
- This appliance is for household use only.
- Do not use it in places like staff kitchens, farms, or boats.
- The warranty is void if used for professional or semi-professional purposes.
- Do not let the power cord hang loosely where someone might trip or pull it.

NOTICE

- Do not place the appliance in a dishwasher.
- Use only soft cloths and mild cleaners. Do not use harsh chemicals.
- Clean all parts that touch food after each use.
- Do not block the air inlet or outlet during use.
- Do not place anything on top of the appliance.
- Leave at least 10 cm of space around and above the appliance for proper airflow.

FOREWORD

About this document

This user manual contains all the information for correct, safe, and efficient use of the appliance. Ensure you have fully read and understood the instructions in this user manual before you use the appliance. Always store this user manual in a safe place near the appliance for future reference.

Original instructions

This manual is originally written in English. All other languages are translated documents.

Support

For spare parts and more information about the appliance, please visit www.princesshome.eu

General symbols

Symbol	Description
	This product complies with conformity requirements of the applicable European regulations or directives.
	This symbol is used for marking materials intended to come into contact with food in the European Union as defined in regulation (EC) No 1935/2004.
	The Green Dot is the registered trademark of Der Grüne Punkt – Duales System Deutschland GmbH and is protected as a trademark worldwide. The logo may only be used by customers of DSD GmbH holding a valid trademark usage contract or by engaged waste management companies within the Federal Republic of Germany. This also applies to reproduction of the logo by third parties in a dictionary, an encyclopaedia or an electronic database containing a reference manual.

	The universal recycling symbol, logo, or icon is an internationally recognized symbol used to designate recyclable materials. The recycling symbol is in the public domain and is not a trademark.
	Applicable in France: The product or packaging can be recycled and components must be disposed of separately. Follow the local regulations.
	Applicable in Italy: The product or packaging can be recycled and components must be disposed of separately. Follow the local regulations.

APPLIANCE DESCRIPTION

About this appliance

The Princess 01.182494.01.001 is an air fryer for grilling, baking, and roasting food using hot air without the use of oil.

Intended use

This appliance is intended for indoor use only.

This appliance is intended exclusively for domestic, non-commercial use.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels, and other residential type environments;
- bed and breakfast type environments.

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 use of the appliance by a person responsible for their safety.

This appliance shall not be used by children aged less than 8 years. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children unless older than 8 and supervised.

The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

Any use of the appliance other than described in this user manual is regarded as misuse and may cause injury or damage to the appliance and void the warranty.

Technical specifications

Appliance name	Airfryer Oven Vision
Article number	01.182494.01.001
Power supply	220-240V ~ 50/60Hz
Power consumption in use	1800W
Power consumption in off-mode	0.48W
Power consumption in standby mode	N/A
Time needed for the equipment to reach the applicable lower power mode	1 min

Accessories Overview

<p>Rotating basket C29</p> 	<ul style="list-style-type: none"> The rotating basket can be used to prepare chips or other potato products, pieces of vegetables, meat and frozen products like chicken nuggets or squid rings. Don't overfill the basket with ingredients, if it's to full, the food will not cook evenly. Close the basket and ensure that it is shut correctly so that it can't open during use. First insert the left side with the L marking of the rotating basket into the cooking space. To do this, plug the left end of the shaft as far as it will go into the round holder on the left side of the cooking space. Then hang the right end of the shaft into the support on the right side of the cooking space. Check if it is placed correctly. Always use the Rotisserie basket handle to remove the rotating basket from the cooking space (see removal tool chapter). The basket will be very hot. If the handle holder is not accessible, the basket can be turned to the correct position by pressing the Rotisserie button. Push one time to rotate and another time to stop. The rotating direction is random.
<p>Rotisserie handle C29</p> 	<p>Use the Rotisserie Basket Handle to take out the rotating basket from the cooking space by pressing the handle and secure it in the handle holder. Make sure the safety clip is well attached. Lift the rotating basket gently out of the cooking space and put it on a heat-resistance surface.</p>
<p>Chicken Fork Set (Rotisserie Shaft with Forks and Screws) C31</p> 	<ul style="list-style-type: none"> The spit fork shaft contains two notches. The notches mark the outermost positions of the locking screws. These must not be attached any further to enable correct operation. The rotating spit fork is suitable for grilling large pieces of meat, but do not place pieces of meat that are too large, the spit fork must still be able to rotate. Slide one of the rotating spit forks onto the shaft and lock it with the locking screw. Now slide the items you want to grill onto the shaft. Slide the other rotating spit fork onto the shaft and lock it with the locking screw. Plug the left end of the shaft as far as it will go into the round holder on the left-hand side of the cooking space. Insert the other end of the shaft into the support on the right-hand side of the cooking space. Check if it is placed correctly.

<p>Rotisserie Fetch Tool C32</p> 	<ul style="list-style-type: none"> Use the rotisserie handle to take out the rotating spit fork and the baking racks from the cooking space. Place the end of the rotisserie handle under the shaft. First lift up the right side of the shaft and move it forwards until the left end of the shaft is released from the holder. Lift the rotating spit fork gently out of the cooking space and put it on a heat-resistance surface.
<p>Oil Tray C33</p> 	<p>Always place the fat collecting tray in the lower rails of the cooking space to collect dripping fat, food residues or crumbs.</p>
<p>Three Deep Grill Racks C30</p> 	<ul style="list-style-type: none"> The baking racks are slid onto the rails in the cooking space. The heating element is located at the top of the cooking space. The higher a rack is placed, the more intense the heat is from above. In the upper part, the food is cooked faster and crispy. The middle position can be selected to achieve uniform heating from all sides. The bottom rails are suitable for gentle cooking. Use gloves to remove the baking racks.

BEFORE FIRST USE

- Take the appliance and accessories out the box. Remove the stickers, protective foil or plastic from the device.
- Wipe the inside and outside of the appliance with a moist cloth.
- Thoroughly clean the accessories, with hot water and some liquid washing soap using a non-abrasive sponge.
- Place the appliance on a stable, horizontal and level surface, do not place the appliance on non-heat resistant surfaces.
- Place the desired accessories inside the airfryer oven.
- When the device is turned on for the first time, a slight odour might occur. This is normal, ensure adequate ventilation. This fragrance is only temporary and will disappear soon.

USE

- Put the mains plug in an earthed wall socket.
- Open the door.
- Place the oil tray on the bottom of the cooking space.
- Select a suitable accessory for the food to be prepared.
- Process the food and place it on or in the accessory and attach this accessory in the device.
- Close the door.
- Press the power button **B8**. The display will become active.
- Set the temperature and cooking time manually or choose between one of the 12 programs.

Control Panel Instructions

1. Power Button **B3**

When the appliance is plugged in, the Power button lights up. Press the Power button to activate the control panel and begin using the oven. To turn off the oven after use, press and hold the Power button.

2. Menu Button **B12**

Tap the Menu button to browse through the 12 preset cooking modes. Use the Left **B10** or Right **B13** arrow buttons to scroll through the options. After selecting a function, press the Start/Pause button to begin cooking.

3. Time/Temperature Button **B11**

To adjust the cooking time or temperature, press the Time/Temp button. The display will first show the temperature: Use the **B10** **B13** buttons to increase or decrease the temperature by 5°C per press. Press the Time/Temp button again to switch to time: Use the **B10** **B13** buttons to adjust the time by 1 minute per press.

Note: For the Dehydrate function, time adjusts in 60-minute steps, from 2 to 24 hours.

4. Light **B9**

- Press this button to turn on the oven light. This helps you see the food while it's cooking. Press the light button a second time to turn the light off.

5. Start/Pause Button **B15**

- After selecting a cooking function, press this button to start cooking.
- To change the cooking function during use, press this button to pause.
- While paused, you can select a new preset cooking mode.
- Press the button again to resume cooking.

6. Rotisserie button **B14**

- Press this button to start the rotisserie.
- Press it again to stop the rotation.
- The direction of the rotation is random.

Manual Presetting

Program	Icon	Default temperature/time/ gram
Fries		200°C / 15 minutes
Roast		180°C / 10 minutes
Bake		150°C / 35 minutes
Pizza		200°C / 8 minutes
Toast		160°C / 10 minutes
Shrimp		180°C / 10 minutes
Fish		190°C / 18 minutes
Chicken		180°C / 20 minutes
Vegetables		180°C / 10 minutes

Rotisserie		200°C / 30 minutes
Manual mode		180°C / 15 minutes
Dehydrate		30°C / 4 hours

Cooking Process

1. After choosing a preset cooking mode, press the Start/Pause button to begin.
2. If you set the temperature and time manually, the screen will show the temperature and time.
3. After cooking ends, press and hold the Power button to turn off the oven. The screen will show "End".
4. When cooking is done, the oven will beep twice.
5. Use oven mitts to remove hot trays and tongs to handle hot food.
6. After cooking, the heating element stops, but the fan will keep running for about 60 seconds to cool the oven.
7. The oven will beep twice again to signal the final end.
8. Make sure your food is fully cooked before serving.

Cooking Tips

- Note: Preset cooking modes are designed for specific types of food. You may need to adjust the time or temperature depending on the amount and quality of your ingredients.
1. **Cooking Evenly**
 - Flip or stir your food halfway through cooking for better results.
 - You can set the timer to half the total time to remind you when to flip, or simply open the oven halfway through and turn the food.
 2. **Preheating**
 - If the oven is cold, add 3 extra minutes to the cooking time to allow it to reach the correct temperature.
 3. **Food Size and Quantity**
 - Smaller foods usually cook faster than larger ones.
 - Cooking large amounts may need slightly more time than smaller portions.
 4. **Using Oil**
 - For crispier results, spray a small amount of oil on your food before cooking.
 5. **Recipes and Dough**
 - You can use your favorite air fryer recipes in this oven.
 - Pre-made dough cooks faster than homemade dough and is great for quick snacks with fillings.
 6. **Baking and Fragile Foods**
 - Use a baking tin or air fryer-safe dish when making cakes, quiches, or cooking delicate foods.
 7. **Reheating Food**
 - To reheat food, set the temperature to 150°C and check regularly until it's hot enough.
 8. **Safety Reminder**
 - All parts and accessories become very hot during cooking.
 - Use oven mitts or a rotating skewer grabber (sold separately) to remove food safely.
 - Do not place hot parts directly on a countertop—use a stovetop or heat-resistant mat.

CLEANING AND MAINTENANCE

1. Unplug and Cool Down
 - Always unplug the appliance from the wall socket.
 - Let it cool down completely before cleaning.
2. Clean the Accessories
 - All internal parts and accessories (some sold separately) are made of stainless steel or non-stick coated metal.
 - These parts are dishwasher safe.
 - Do not use abrasive sponges or metal utensils on them.
 - If food is stuck, soak the parts overnight to make cleaning easier.
3. Clean the Outside
 - Wipe the outside of the appliance with a warm, damp cloth and mild detergent.
 - Do not soak or submerge the appliance in water.
 - Do not place the appliance in the dishwasher.
4. Clean the Inside
 - Use hot water, mild detergent, and a non-abrasive sponge to clean the inside.
 - If needed, use a soft brush to remove food from the upper screen (below the heating coil and fan).
5. Dry Completely
 - Make sure all parts and the appliance are completely dry before plugging it in and using it again.

STORAGE

Store the appliance in a dry and enclosed space.

6. Unplug and Cool Down
 - Always unplug the appliance from the power outlet.
 - Let it cool down completely before storing.
7. Clean and Dry
 - Make sure all parts are clean and fully dry before putting the appliance away.
8. Store Properly
 - Keep the appliance in a clean, dry place when not in use.
 - Cover it to protect it from dust.

TROUBLESHOOTING

Problem	Possible cause	Possible solution
The oven doesn't work	The appliance is not plugged in. The oven is on, but cooking has not started.	Plug the power cord into a wall socket. Make sure the basket is in place. Set the temperature and time, or choose a preset. Check that the door is closed, then press the Start/Stop button.
Food is not cooked	The trays or accessories are too full. The temperature is too low.	Cook smaller portions for better results. Increase the temperature and continue cooking.
Food is not cooked evenly	The food was not turned or stirred during cooking.	Turn or stir the food halfway through the cooking process.
White Smoke Comes from the Oven	Oil on the food is burning. Accessories have leftover grease from previous use.	Use a paper towel to remove extra oil from food or accessories. Clean the accessories after each use.
French fries are not evenly cooked	The wrong type of potato was used. Potatoes were not rinsed properly before cooking.	Use fresh, firm potatoes. Cut them into sticks and pat them dry to remove extra starch.

DISPOSAL



This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling of used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

SUPPORT

You can find all available information and spare parts at www.princesshome.eu!