

# A simple way to clean the oil-free fryer protects the non-stick layer

If you still have not found an effective solution to clean the vacuum fryer, please refer to how to clean our oil-free fryer below!

Properly cleaning oil-free fryer is a very important job to ensure the non-stick coating does not peel off while helping the pot last longer. If you still have not found the solution to clean these pots effectively, please refer to how to clean our oil-free fryer below!



## Steps to clean oil-free fryer

### 1. Prepare tools

The following are essential tools for cleaning the vacuum fryer effectively:

1. Detergents, should not choose too strong, should choose the type of natural extracts, gentle gentle washing safe.
2. Soft cloth towels, sponge cleaning
3. Rubber gloves

### 2. Disassemble and clean the parts of the air fryer.

#### Step 1:

After frying, proceed to unplug the appliance and let it cool down.

### **Step 2:**

In an oil-free fryer there will be parts you can wash directly under the sink, but there are also parts that cannot use water. Your task is to clearly identify which parts can be washed with water.

### **Step 3:**

With the frying tray, the frying pan . when cooled down, use soft towels / scrub to wash with dishwashing liquid.

If the frying pan and the frying rack are adhered to by the food, you should soak them in warm water then rinse with detergent later.

For parts that cannot use water, such as pots, remove the greasy stains with a soft, clean cloth.

If the pan is greasy, dilute the lemon juice with warm water to clean it.

### **Step 4:**

Once the parts have been cleaned and wiped dry, proceed to reinstall and store the pan in a cool place.



### **3. Caution during cleaning of oil-free fryer**

1. After cooking, it is recommended to keep the fryer for at least 30 minutes
2. Absolutely do not use sanitary pads with hardness and sharpness to ensure the nonstick layer is always protected
3. Make sure the frying pan, frying tray must be completely new for contact with the inner pot.

### **A few notes to make using oil-free fryer safer and more efficient**

1. Put vacuum fryer in the right position. You should place the fryer in a suitable location out of the reach of children and do not place near flammable objects such as towels, curtains .
2. Always use the power source as recommended by the manufacturer.
3. Regularly check electrical wires, plugs to prevent risks. Never pull or twist the cord
4. During the operation of the pot, never touch it to avoid scalding

5. Before putting food in an oil-free fryer, wash it well and drain it
6. Process foods with the same cooking time to save electricity and help the food cook evenly.
7. Preheat the pot by turning the timer knob for about 3 minutes, then wait until the heating light goes out to add ingredients.
8. Do not cram the ingredients, should only give the appropriate amount, do not exceed the prescribed level of the pot
9. Align temperature and time to suit each type of food
10. When the main food, remove the pan from the pot, put on heat resistant surface for them to be less hot and then continue to fry the following batch.
11. If you see the food has cooked and the set time has not ended, you can adjust the time to 0 before taking the dish out.

Above is a simple **way to clean oil-free fryer** and a few notes to help you use the pot more safely and more effectively. If in the process of using, have any questions or need advice about the product, you can contact the hotline number below for the fastest support:

1. Hanoi: 56 Duy Tan - Dich Vong Hau - Cau Giay. Hotline: 024.3568.6969
2. Ho Chi Minh City: 716-718 Dien Bien Phu - Ward 10 - District 10. Hotline: 028.3833.3366

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