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LQ-3705D		/		2025/9/11	myl
尺 寸		材 质			印 刷 颜 色
145x210mm		铜版纸，具体以采购合同为准			单色
备 注		/		/	
注：印刷前请与此文件仔细核对。如有疑问，请及时与我联系！ (如未发源文件，请对照“改稿日期”“版本”信息，对上再进行安排)					



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

Copyright

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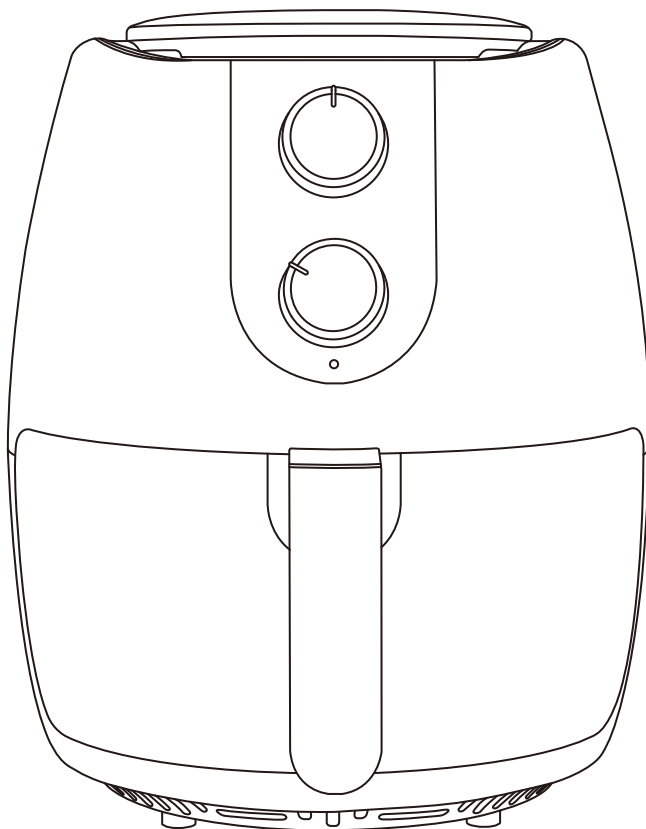
Manufactured for:

ASDA, Leeds LS11 5AD/
ASDA, Antrim BT41 4GY.

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK. For more information, please contact the local authority or your retailer where you purchased the product.





SAFN001B3Q/SAFN041W3Q/SAFN041G3Q

Matt Scandi 4L Manual Air Fryer

User Guide

220-240V~50/60Hz, 1300-1500W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

About this guide

We've written this manual to help you get the most from your Air fryer. Please keep hold of it for future reference.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.



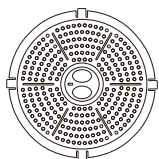
CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE FRYER BODY. ONLY USE THE HANDLES AND KNOBS.

- 1. READ ALL INSTRUCTIONS IN THIS MANUAL TO ENSURE YOU GET THE BEST OUT OF YOUR PRODUCT.**
- For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
- 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. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- ASDA does not recommend allowing children to operate this appliance.

6. Before connecting the air fryer to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.
7. Please don't dismantle. If a fault occurs, have the air fryer inspected in a qualified repair shop or return to us at ASDA.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA to exchange the product.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
10. Do not use if the appliance, cord or plug is damaged.
11. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
12. To avoid fire, electric shock or injury, never immerse the air fryer, cord or plug in water or liquid. Do not use with wet hands.
13. Always place on a firm, level, heat-resistant surface, out of the reach of children.
14. Do not place the appliance against a wall or another appliance. Leave at least 10cm (4") free space at the back, top and sides of the appliance. Do not place anything on top of the appliance.
15. Do not place the appliance on or near a hot gas or electric stove, electric cooking plates or in a heated oven.
16. Do not place near flammable materials such as tablecloths, curtains or blinds.
17. Keep appliances out of direct sunlight.
18. The appliance is not intended to be operated by means of an external timer or separate remote control system.

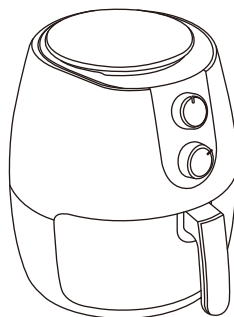
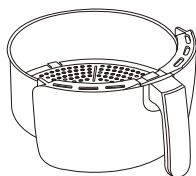
19. Do not leave the air fryer unattended when in use.
20. Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter 'Cleaning'.
21. Always turn off the air fryer and unplug at the mains socket after use.
22. Allow the appliance to cool down for at least 30 minutes before cleaning or storing.
23. During air frying, hot steam is released from air vents. Keep hands and face at a safe distance from the air vents. Also take care when removing the basket drawer from the fryer as steam will be released.
24. Surfaces of the air fryer will become hot when in use. Take care to only touch the handle or buttons.
25. Do not cover the air inlet or outlet areas whilst the appliance is operating.
26. Only put food to be fried into the basket. Do not place any food into the main body of the appliance.
27. Do not place oil in the basket drawer as this may cause a fire hazard.
28. Do not overfill the basket.
29. After removing the basket drawer from the appliance, leave to rest on a heat resistant surface for 30 seconds.
30. Do not move the appliance whilst in operation.
31. Always ensure the basket drawer is fully closed before operating.
32. Environmental information. If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.
33. Power Management Function: The appliance does not include an additional power management function, as the timer mechanism ensures automatic switch-off at the end of each cycle. Power Consumption in Off Mode: The appliance consumes is 0.03W in off mode.

What's in the box



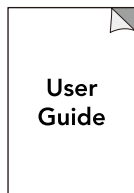
Basket insert

Frying basket

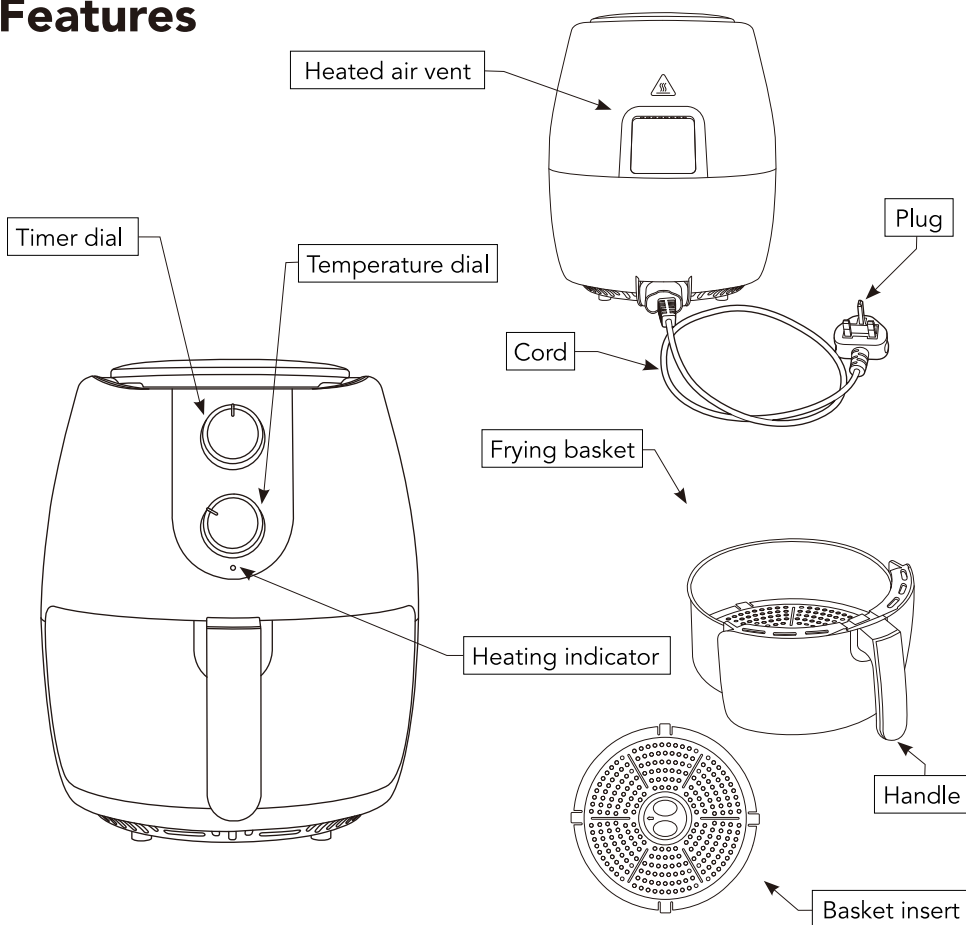


Air fryer

User Guide



Features



Cleaning

Before using your air fryer for the first time you will need to clean it to remove any residue from manufacturing:

1. Place your air fryer on a stable level heat resistant surface within easy reach of a mains socket.

Leave approximately 10 cm of free space around the fryer.

2. Pull the frying basket out of the fryer.

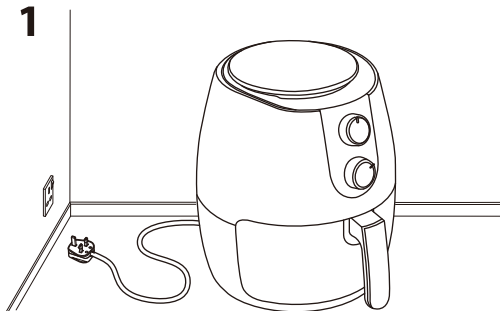
3. Wash the frying basket and basket insert in warm soapy water. Rinse all of the items and dry with a soft cloth. The frying basket and insert can also be cleaned in the dishwasher.

4. Wipe the inside surface of the air fryer with a soft damp cloth then wipe dry with a dry cloth. Do not wipe the heating element.

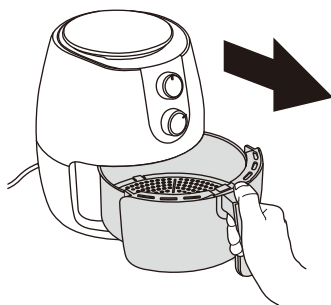
IMPORTANT: NEVER immerse the air fryer, power cord or plug in water or any liquid. Never use abrasive cleaning agents on any parts of the air fryer.

IMPORTANT: Ensure the frying basket is fully dried after cleaning, before placing back into the air fryer body.

1

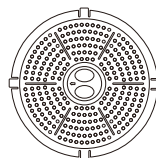
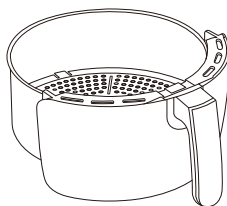


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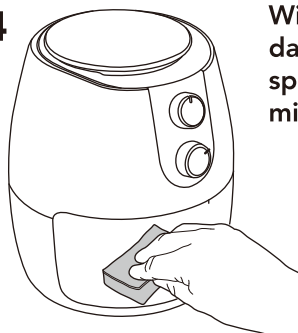
3

Wash in warm soapy water.



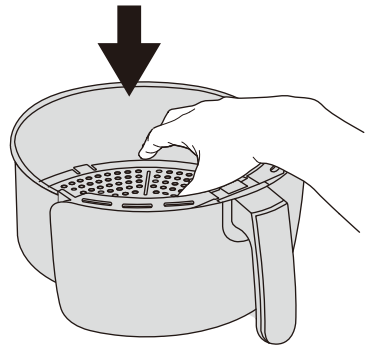
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Wipe with a damp cloth/ sponge and a mild detergent.

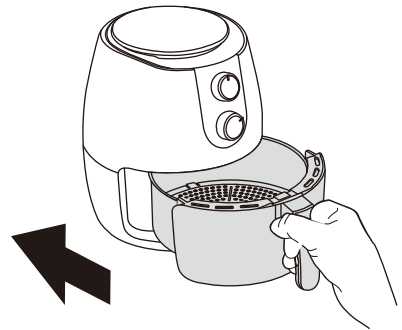


5. Slot the basket insert into the frying basket and push down until it is resting on the ledge in the bottom of the frying basket.
6. Slot the frying basket back into the air fryer. Push inwards until it locks in place with a 'Click'.
7. Wipe the outside of the air fryer with a soft damp cloth then dry.
8. Your air fryer is now ready for use.

5



6

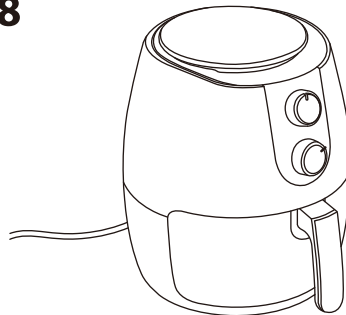


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Wipe with a damp cloth.

8

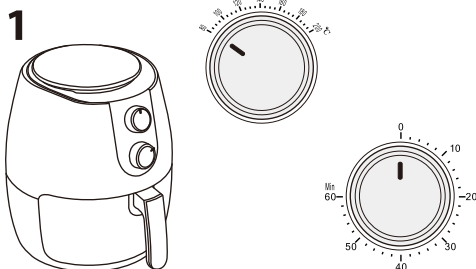


Using your air fryer

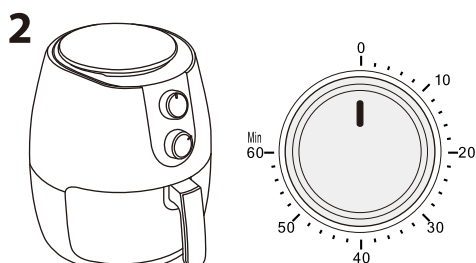
IMPORTANT: When using your air fryer for the first time there may be a slight odour. This is normal for a new cooking appliance, we recommend operating the appliance at the maximum temperature setting for 10 minutes before adding food.

Pre-heating

1. Ensure the **Temperature dial** is turned anti-clockwise as far as it will go and the **Time dial** is set to **OFF**. Slot the plug on the air fryer into a mains socket and turn the power on if required.

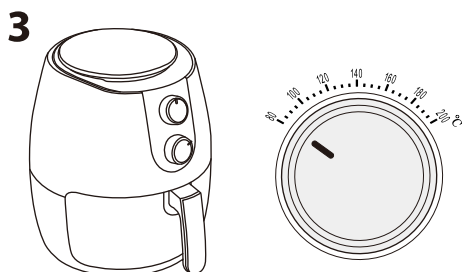


2. Turn the **Temperature dial** to the desired cooking temperature, see the 'Cooking guide' on pages 11 & 12.



3. Turn the **Timer dial** to 10 minutes (10 on the dial).

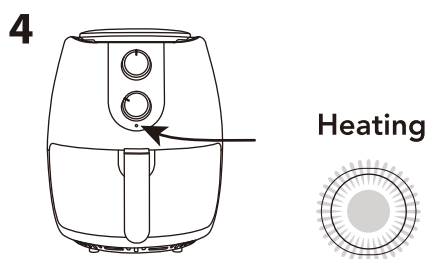
NOTE: If you want to turn the air fryer off, turn the time dial anti-clockwise to the **OFF** position.



4. When you turn the Timer dial the **HEATING** light will come on. The **HEATING** light will go out once the air fryer has heated up to the desired temperature.

After 10 minutes you will hear a 'Ping' and your air fryer will switch off automatically.

NOTE: The **HEATING** light will come on periodically, which is perfectly normal and is simply an indication the appliance is getting back up to the necessary temperature.



Cooking

5. Pull the frying basket out of the front of the air fryer and place the ingredients into the basket.

IMPORTANT: The frying basket will be very hot. Take care when handling and always stand on a heat proof surface.

6. Load the ingredients into the frying basket.

NOTE: Don't overfill the basket. For best results, only fill the basket halfway with food, such as chips. Hot air needs to circulate around the food to give even cooking results and a crispy finish. Larger quantities may require a longer cooking time and shaking more often during cooking.

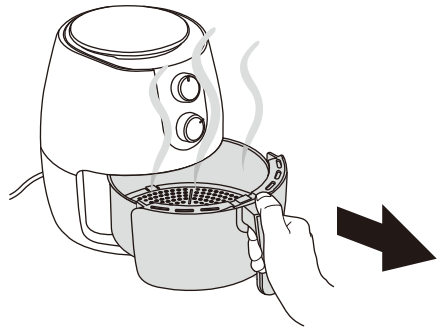
Slot the frying basket back into the fryer and turn the **Timer dial** to the desired cooking time, see 'Cooking guide' on pages 11 & 12.

NOTE: Some foods will need to be shaken during the cooking process, see page 11 & 12.

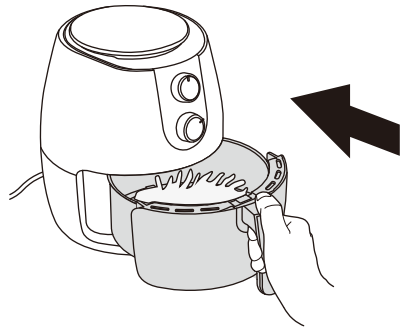
7. When the cooking time finishes you will hear a 'PING'.
8. Leave the fryer for 30 seconds then pull the frying basket out of the front of the fryer and serve the food.

NOTE: If the food hasn't cooked in the given time, simply put the food back into the fryer and set the timer for a few more minutes.

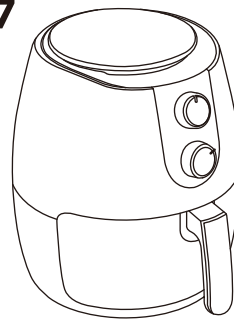
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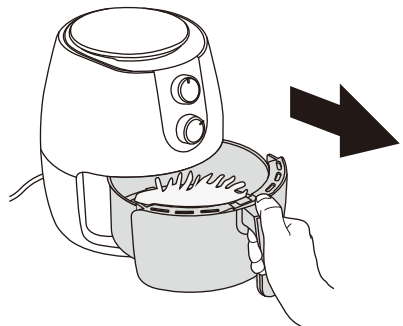
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7



8



Tips

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time, a smaller amount of ingredients only requires a slightly shorter cooking time.
- Shaking smaller ingredients halfway through the cooking time improves 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 cook extremely greasy ingredients in the air fryer.
- Snacks that can be cooked in an oven can also be cooked in the air fryer
- The optimal amount for cooking crispy fries is approximately 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

Cooking guide

The table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications **ONLY**. As ingredients differ in size, shape as well as brand, we cannot guarantee the best setting for the ingredients you use. You can remove the fryer basket briefly from the appliance during cooking (e.g. to shake food) ; due to the hot air circulation this barely disturbs the cooking process.

IMPORTANT: If you are using the fryer from cold add 3 minutes to the time.

Food type	Min /Max qty (g)	Time (mins)	Temp (°C)	Helpful tip
Potatoes & fries				
Thin frozen fries	400 - 500	18 - 20	200	Shake halfway through the cooking time. For best results, shake every 5 mins during the cooking process
Thick frozen fries	400 - 500	20 - 25	200	
Potato gratin	600	20 - 25	200	
Meat & poultry				
Steak	100 - 600	10 - 15	180	Turn over halfway through cooking time
Pork chop	100 - 600	10 - 15	180	
Hamburger	100 - 600	10 - 15	180	
Sausage roll	100 - 600	13 - 15	200	
Drumsticks	100 - 600	25 - 30	180	
Chicken breast	100 - 600	15 - 20	180	
Snacks				
Spring rolls	100 - 500	8 - 10	200	Shake halfway through cooking time
Frozen chicken nuggets	100 - 600	6 - 10	200	
Frozen fish fingers	100 - 500	6 - 10	200	
Frozen bread crumbed cheese snacks	100 - 500	8 -10	180	
Stuffed vegetables	100 - 500	10	160	

Food type	Min /Max qty (g)	Time (mins)	Temp (°C)	Helpful tip
Baking				
Muffins	400	15 - 18	200	Use a baking tin
Sweet snacks	500	20	160	Use a baking tin / oven dish
Cake	400	20 -25	160	Use a baking tin
Quiche	500	20 -25	180	Use baking tin / oven dish

Troubleshooting

Problem	Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Slot the plug into a mains socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch the appliance on.
The ingredients are still raw or uncooked.	There is too much food in the frying basket.	Reduce the amount of food you are frying or cook in two batches.
	The temperature is set too low.	Turn the temperature knob to a higher temperature setting (see the cooking guide on page 12 & 13 for more information).
	The cooking time is too short.	Turn the timer knob to a longer cooking time (see the cooking guide on pages 12 & 13 for more information).
The ingredients are cooked unevenly.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lay on top of or across other items (e.g. fries) must be shaken halfway through the cooking time.
Fried snacks are not crispy when they come out of the fryer.	You used a type of snack that can only be cooked in a traditional deep fryer.	Only use oven snacks or brush a small amount of oil onto the snacks for a crisper finish.
Fried snacks are not crispy when they come out of the fryer.	There is too much food in the frying basket.	Never overfill the basket. Only fill the basket halfway with food to give even cooking results and a crispy finish.
	The basket has not been properly fitted into the fryer.	Push the basket into the fryer until you hear a click.

Problem	Cause	Solution
White smoke comes out of the appliance.	The ingredients are too greasy.	Certain foods with high fat content (e.g. sausages) cause a large quantity of oil to drain in the fryer basket, causing white smoke. Carefully drain any excess oil from the basket if this occurs; this food is not suited to air frying.
	The pan still contains grease 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 chips have fried unevenly in the fryer	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during the frying process.
	You did not rinse the potato slices thoroughly before you fried them.	Always rinse the potato chips under running water to remove the starch before frying.
Fresh chips are not crispy when they come out of the fryer.	The crispness of the chips depends on the amount of oil and water in the fries.	Make sure you dry the potato chips properly before you add the oil.
	The chips are too thick.	Cut the potato chips thinner (thinner fries give a crispier texture).
	There is not enough oil.	Cover the chips in more oil before adding them to the fryer (around 1 tablespoon per 500g of fresh chips).

Notes...

100 DAY

SATISFACTION GUARANTEE

If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

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We have a wide range of accessories and other products that can be ordered direct to your door.

For PDF copy of this manual please scan
QR code and search for model number



ASDA
technical support
0333 600 7700

Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds, LS11 5AD.

Product name:	SAFN001B3Q/SAFN041W3Q/SAFN041G3Q Matt Scandi 4L Manual Air Fryer
Product site code:	15A.06.23.030/15A.06.23.070/ 15A.06.23.071