

CONDURA

OWNER'S
MANUAL



DIGITAL
STEAM AIR FRYER



TABLE OF CONTENTS

General Safety Instructions	01
Operation	02
Product Specifications	05
Tips	06
Cleaning and Maintenance	06

Thank you for purchasing the Condura Digital Steam Air Fryer. Please read this manual thoroughly before using the product and keep it for future reference.

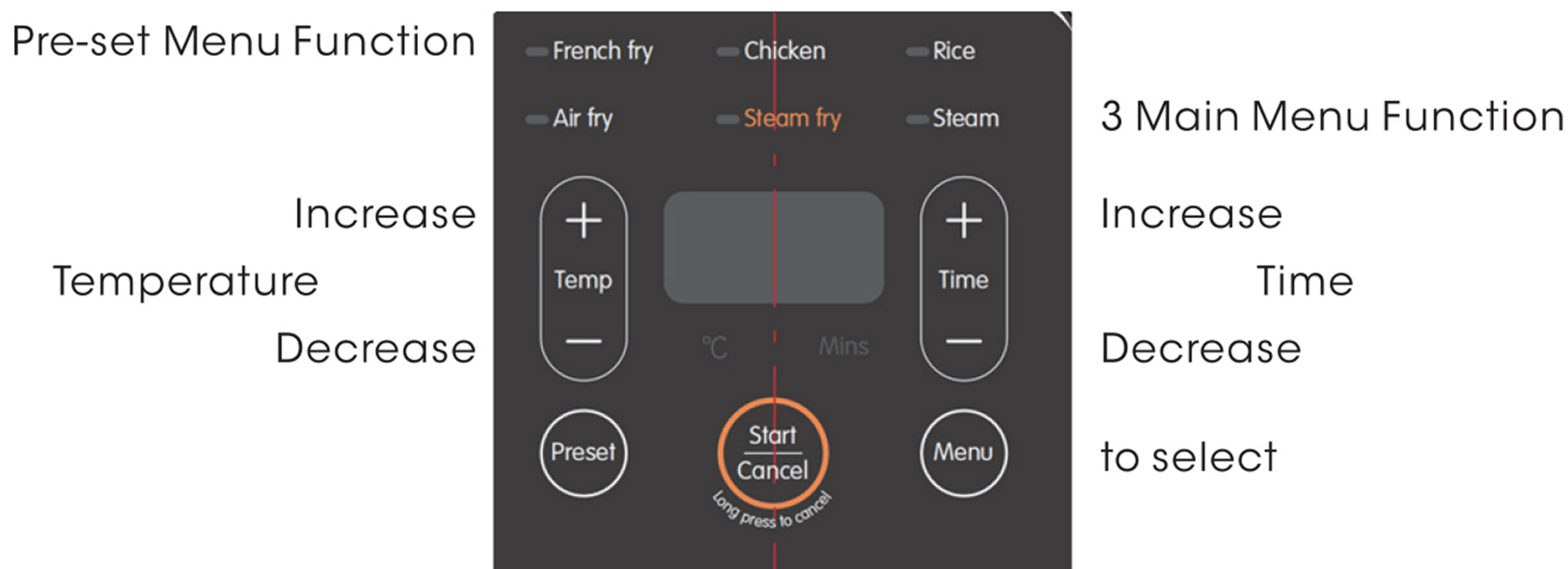
GENERAL SAFETY INSTRUCTIONS

- This appliance is designed for household use only and is not for commercial use.
- Do not use outdoors.
- Keep the appliance away from heat sources, direct sunlight, liquid and sharp edges.
- Do not cover the appliance with aluminum foil to avoid overheating.
- Do not use the appliance with wet hands. If the appliance is moist/wet, unplug immediately.
- Use the appliance on a cool, flat and even surface.
- Do not put food straight to the heating element.
- It is recommended not to leave the appliance unattended when in use. Should you need to leave the area for more than a few minutes, please switch off the power.
- Regularly check the appliance for damage. If you see any damage on the appliance or the power cord, discontinue use.
- Do not repair the appliance yourself.
- To ensure your children's safety, please keep all packaging materials (plastic bags, boxes, polystyrene) out of their reach.
- Keep the cable out of reach of children to avoid accidents.
- Clean the appliance after every use.
- Switch off the product before unplugging. Do not unplug by pulling the power cord. Let the appliance cool completely before removing the accessories, cleaning and storing.
- Do not use abrasive objects when cleaning. Use a soft damp cloth to clean the surface.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or given proper instruction.
- Do not use external timer or accessories to operate the product not included in the package.
- This appliance is intended to be used in household and similar applications such as: Staff kitchen pantry areas in shops, office and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Do not immerse any part of the appliance in water or other liquid.

- Do not use the appliance on any voltage except for 230V AC to avoid the risk of fire and electric shock. In case of power wire damage, do not use the appliance.
- During operation, do not move or shake the appliance.
- Avoid spillage on the connector.
- Misuse may cause accident or injury.
- CAUTION: HOT SURFACE. Do not touch with bare hands. Always use the handles.

OPERATION:

1. Front Panel



BUTTONS	FUNCTION		OPERATION	SAMPLE FOOD
Preset	to select preset function	French Fry Chicken Rice	to fry to roast / fry to steam	French Fries, nuggets, hash brown meat, chicken, fish rice, dimsum, fish, vegetables
Menu	to select main menu	Fry Steam Fry Steam	to roast / fry steam before frying steam before roasting to steam / heat	meat, chicken, fish meat, chicken, fish chicken, meat rice, dimsum, fish, vegetables
Start / Cancel key	start and cancel		long press to stop current function to stop alarm in water shortage	
Temperature (+) (-)	increase decrease		increase temperature decrease temperature	
Time (+) (-)	increase decrease		more cooking time less cooking time	

2. Preparation before first use

- a. Remove all packaging materials.
- b. Take out the fryer and stainless steel rack. Remove the bubble wrap from the rack.
- c. Clean the fryer and rack with warm water, wipe the sides and bottom of the electric oven with a soft damp cloth. Clean the fryer with mild detergent and use a soft cloth to dry. Use the product when completely dry.
- d. Place the product on a smooth even surface.
- e. Please ensure there is enough space around the product. Do not plug other appliance in the same wall socket/outlet.

Note:

- a. The product should be pre-heated for 5 minutes (Air Fry Menu) before using any function/menu to remove residual cooking fumes.
- b. You may experience a peculiar smell, which is normal at first use and nothing to be alarmed with.

3. Instructions for use

- a. Properly place the food on the rack.
- b. Make sure that the food does not exceed the height of the fryer.
- c. Place the rack in the fryer and place it in the electric oven. Set the heat to the desired temperature according to the recipe or personal preference.
- d. When using the "Steam" or "Steam Fry" function and "Chicken" or "Rice" menu, you need to take out the water tank at the front side of the product and add enough pure water.

Note: Ensure that the water tank is secured during assembly to ensure normal pumping of the product.

4. Steps for use

- a. Short press the function key to switch and select the required function/menu. During the switching process, the selected function/menu indicator light will turn on
- b. Determine how long it will take to cook the ingredients. Short press "Time +" and "Time -" key to enter the time adjustment mode and adjust the time. Long press can quickly add or subtract the time. 1 minute/step within 1~30 minutes; 2 minutes/step within 30-60 minutes (maximum time adjustment range: 1-60min, with recyclable adjustment).

- c. Confirm the temperature required to cook the ingredients. Short press "temperature +" and "temperature -" to enter the temperature adjustment mode and adjust the temperature. Long press can quickly add or subtract the temperature. Adjustment range of air fry: 30~200°C, steam roast: 100~200°C, steam: 80~110°C, with recyclable adjustment (in order to ensure the cooking effect, the cooking process was fixed internally for French fry, chicken, and rice, so the temperature is not adjustable and time can be adjusted within the limited range).
- d. After determining the temperature and time required to cook the ingredients, tap the "Start/Cancel" key on the control panel. The remaining working time will be displayed by default after pushing the Start/Cancel button.
- e. When the "ticking" sound is heard and The End is displayed on the screen, this indicates the set cooking has been completed. You may take out the fryer and place it on a heat-resistant table to enjoy the food.

Note: When the cover is opened while cooking, an E11 prompt will be displayed, accompanied by an alarm sound. The alarm indicates that the cover is currently open while cooking and the cycle will be suspended. Close the cover or push the cancel button to turn off the alarm.

5. Pre-set Function

- a. Choose the required cooking menu and adjust the required temperature and time according to the instructions in steps 1, 2 and 3.
- b. Press the "Pre-set" key and adjust the time required for preset. (It is 6 hours by default, and you can press "+" and "-" to adjust the pre-set time with the selection range of 0.5 to 24 hours).
- c. Press the "Start/Cancel" key to enter the pre-set cooking mode. The pre-set display time is the cooking completion time. Once time ends, display is gone and cooking is finished.

6. Rice Function

When using the "Rice" menu function, the program will automatically enter the heat preservation state after the cooking is completed. The display screen shows "bXX". where "b" refers to heat preservation and "XX" shows the current heat preservation time (minutes) and the maximum heat preservation time is 60 minutes. (A ceramic or stainless steel container is recommended and may be used for cooking in the fryer)

7. Water Shortage/Lid is Open

- a. The product cannot work normally when the lid is open as the display screen will prompt the E11 alarm, accompanied by a "ticking" alarm sound.
- b. When using the "Steam" or "Steam Fry" function and the menu of "Chicken" or "Rice", a certain amount of pure water should be added to the water tank. When the water in the water tank is insufficient, the display screen will display the E12 alarm, accompanied by the "ticking" alarm sound.

PRODUCT SPECIFICATIONS

Model Code	CONSD5.0SAFATDIG
Power Input	1500 W
Voltage	230V~60Hz
Unit Dimension	325 x 340 x 280 mm
Net Weight	5.7 kg

TIPS

1. Do not use heat-labile containers such as plastic or paper to carry food into the fryer.
2. The roasting/grilling time can be adjusted according to personal preference. It is recommended that you check the food frequently during the grilling time to avoid the food from being burnt.
3. In order to make the grilling and baking effect better, it is recommended to pre-heat it for 5-10 minutes before use.
4. When the appliance is in working condition after a period of time, the temperature of the outer surface and the air outlet may be very high. Please do not touch and move, so as not to cause accidents.
5. When the appliance is working, please ensure that the fryer is put in place to avoid affecting the safe operation of the product and the baking effect on the food.

CLEANING AND MAINTENANCE

- Turn off the appliance before cleaning.
- Always unplug from the main socket and wait for the appliance to cool down completely before cleaning.
- Wipe the drip tray with warm water and soapy sponge.
- To remove stubborn food residue, spread a small amount of cooking oil to the heating plate and gently remove the residue with a wooden/plastic spatula.
- Do not use a metal scouring pad or any abrasive objects to clean the heating plate. Use a damp cloth with mild detergent to clean the heating plate. Clean with a damp cloth afterwards to wipe off the detergent.
- Do not use acidic or abrasive detergents.
- Do not pour water or immerse the controller in water.
- After washing, dry the plate thoroughly, paying particular attention to the electrical socket and pins.
- Always allow the griller to completely cool down before cleaning and storing.
- Store the griller in a dry location, such as tabletops, countertops or cupboard shelves.

Customer Care

We are committed to serve.

QUESTIONS ABOUT YOUR CONDURA DIGITAL STEAM AIR FRYER:

Please feel free to email us thru our website:

<http://www.conceptstore.com/>

Or visit us at condura.com.ph.



CONCEPCION DURABLES INCORPORATED
CUSTOMER SERVICE DEPARTMENT

308 Sen. Gil Puyat Avenue, Makati City

Trunk Line: (02) 8 863 5555

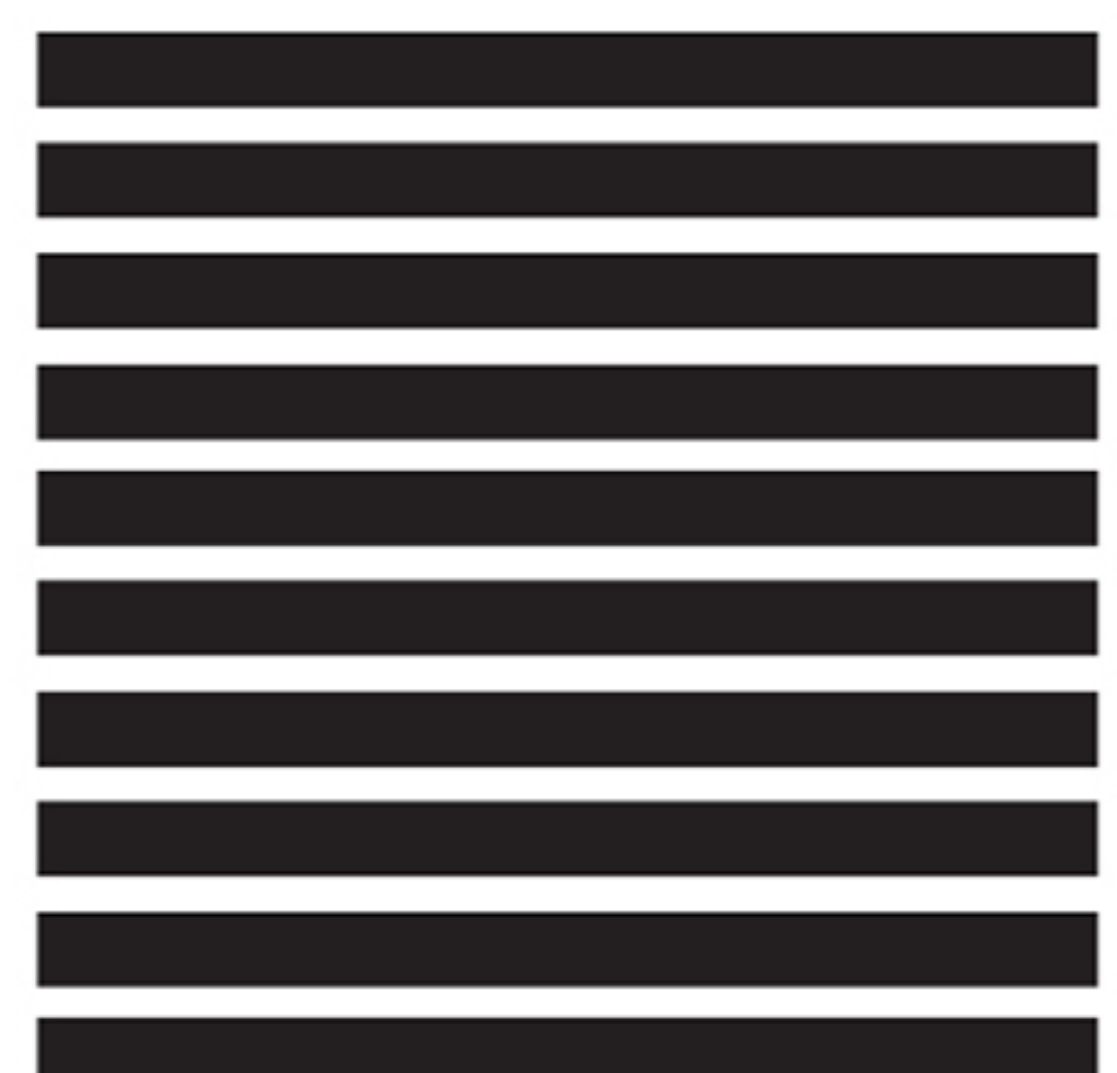
TOLL FREE: 1800 10 888 8888

**Mobile Nos.: 0917 536 3030 (Globe)
0947 996 2415 (Smart)**

PO BOX 211 COMMERCIAL CENTER

MAKATI CITY

BUSINESS REPLY!
Permit No. 2416A!
NO STAMP NEEDED



CONDURA

PRODUCT WARRANTY CERTIFICATE

IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. ("CDI") warrants to the purchaser that this CONDURA DIGITAL STEAM AIR FRYER will be free from defects in material and workmanship, and agrees to repair or replace any defective part or unit with a new or equivalent part or unit through any of its Authorized Service Centers if such defect is found to be manufacturer's error and in accordance with the terms of this warranty, subject to the following conditions:

1. COVERAGE OF WARRANTY

Applicable for Condura Digital Steam Air Fryer

2. WARRANTY PERIOD (from the date of original purchase)

System Parts and labor.....1 Year

CDI warrants this Digital Steam Air Fryer to the original purchaser/user to be free from defects in materials and workmanship under normal use.

CDI shall, at no cost to the original purchaser/user, repair or replace the unit or any of its parts that is found by CDI to be actually defective within the Warranty Period, with original or equivalent unit or parts, subject to the conditions and exclusions provided below.

3. LIMITATIONS

This warranty is not transferable, valid only in the Philippines. This warranty shall be void if the unit is:

- Improperly installed or mounted, or subjected to misuse, abuse, neglect, accident, alteration or abnormal voltage conditions
- Plugged into any device other than a suitable power supply outlet
- Serviced, opened, dismantled, disassembled, or reassembled by anyone other than a CDI accredited service center
- Damaged in transport or subjected to rough handling
- Damaged due to rodent, pest, or related infestation
- Damaged due to commercial use (stores, restaurants, other businesses, and non-household application)
- Damaged due to accidents, flood, fire, etc.

This warranty does not cover breakable parts and accessories, and any damages due to wear and tear.

The above warranties are given by CDI in lieu of any other warranties, express or implied. CDI and its vendors disclaim any implied warranty of merchantability or fitness for a particular purpose or any similar standard imposed by applicable legislation. CDI's responsibility to repair, replace or offer a refund for defective units, parts and related items is the sole and exclusive remedy provided for breach of these warranties.

MODEL NO. CONSD5.0SAFATDIG **SERIAL NO.**

NOTE: Keep this warranty card together with your Original Sales Invoice/Official Receipt as proof of purchase. If the date of purchase cannot be proven, warranty shall be based on CDI's Invoice to Dealer.



Fill out this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty.

CONDURA

MODEL NO. CONSD5.0SAFATDIG **SERIAL NO.**

DEALER (Please indicate branch)

DATE OF PURCHASE **DEALER INVOICE NO.**

CUSTOMER NAME **EMAIL ADDRESS**

ADDRESS

TELEPHONE NO. **MOBILE NO.**



www.CONDURA.com