

Adexa

CATERING EQUIPMENT DIRECT

ATS-25K SERIES 23L AIR FRYER OVEN



INSTRUCTION MANUAL

Please read these instructions carefully and retain for future reference.

www.adexa.co.uk



INTRODUCTION

Cooking delicious, healthy meals for your family has never been easier, thanks to the Adexa ATS-25K 23 L Air Fryer Oven's Extra-Large Capacity, 7 Preset Cooking Functions, 60-Minute Timer and Adjustable Temperature Settings.

The Adexa ATS-25K Series 23 L Air Fryer Oven uses 360° airflow technology and our Turbo Cyclonic heating system for thorough, rapid cooking. Preheating in just 3 minutes, the 1600 W unit has removable cooking racks and a crumb tray for simple cleaning, and the complimentary recipe booklet will get you cooking delicious, healthy meals right away.

HIGHLIGHTS

- Power: 1600 W
- Capacity: 23 L
- 90 - 230 °C Temperature Control
- 60 Minute Timer with Alarm
- Auto Shut-Off
- Extra-Large 23 L Capacity
- Versatile - 7 Cooking Functions
- Stainless Steel Housing
- Tempered Glass Door
- 6 Stainless Steel Heating Tubes

PACKAGE CONTENTS

1 x Adexa ATS-25K 23L Air Fryer Oven	1 x Crumb Tray
1 x Cooking Rack	1 x Instruction Manual
1 x Cooking Basket	1 x Recipe Booklet
1 x Baking Tray	

SPECIFICATIONS

- Power: 1600 W
- Power Supply: AC 220 V ~ 240 V / 50 ~ 60 Hz
- Capacity: 23 L Stainless Steel Housing
- 7 Cooking Functions
- 90 - 230 °C Temperature Control
- 60 Minute Timer with Alarm
- Auto Shut Off
- Product Dimensions: 365 x 420 x 335 mm
14.37 x 16.54 x 13.19 in
- Product Weight: 8.8 kg

IDENTIFYING PARTS



1. Timer Knob
2. Function Knob
3. Oven Temperature Knob
4. Power Indicator Light
5. Protection Foot
6. Oven Rack
7. Crumb Tray
8. Door Handle
9. Air Fry Temperature Knob
10. Housing



GETTING STARTED

HOW TO USE

OPERATION

Before Using for the First Time:

- Remove all packaging labels and stickers from the oven.
- Wash all the accessories in water with dish-washing liquid with a non-abrasive sponge. Dry completely before using.
- Place the crumb tray in the bottom of the air fryer oven. Do not put anything on top of the air fryer oven.
- Place the air fryer oven on a flat surface.
- Before using, move the oven at least 4 inches away from the wall or any objects on the countertop. Do not use on heat-sensitive surfaces.
- Water may be left on the countertop since water will release from food during cooking.

NOTE: Only the accessories are dishwasher safe.

Never wash or submerge the cooking unit in water.

When using this unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

PREPARING FOR USE:

- Place the appliance on a stable, level, horizontal and heat resistant surface.
- Select the cooking accessory for your recipe.

This Unit is designed to cook a wide variety of your favorite foods.

The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper Time / Temperature Settings and proper food quantities.

WARNING: When using the oven, keep children away.

Warm:

- Turn the function knob to Warm and turn the temperature knob to Warm. Then turn the Oven Timer knob to the desired warming time then start the oven and begin warming.
- The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
- To stop warming, turn the Oven Timer knob to the OFF position.

Broil or Convection Broil:

- Turn the function knob to either Broil or Convection Broil and turn the temperature knob to 230 °C or less. Then turn the Oven Timer knob to the desired cooking time to start the oven and begin broiling.
- The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
- To stop broiling, turn the Oven Timer knob to the OFF position.

Toast:

- Turn the function knob to Toast and turn the temperature knob to 230 °C or less.
- Then turn the Oven Timer knob to the desired toasting time to start the oven and begin toasting.
- The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
- To stop toasting, turn the Oven Timer knob to the OFF position.

Bake or Convection Bake:

- Turn the function knob to either Bake or Convection Bake and turn the temperature knob to 230 °C or less.
- Then turn the Oven Timer knob to the desired cooking time to start the oven and begin baking. It's recommended to preheat the oven for 5 minutes prior to baking delicate items such as cakes and muffins.
- The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
- To stop baking, turn the Oven Timer knob to the OFF position.

Air Fry:

- Turn the function knob to Air Fry and turn the temperature knob to 230 °C or less.
- Then turn the Oven Timer knob to the desired cooking time to start the oven and begin air frying.
- The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
- To stop air frying, turn the Oven Timer knob to the OFF position.

FUNCTION INSTRUCTION

Broil and Convection Broil:

- Broiling function can be used for beef, chicken, pork, fish and other meats.
- It can also be used to top-brown casseroles and gratins.
- Convection Broil is best for meats and fish, while broil should be reserved for top browning.

Tips for Broiling:

- Do not put quantities of food that exceed the capacity of the container.
- Avoid using glass dishes.
- While broiling, be sure to keep an eye on foods that can darken quickly.
- It is better to use a crumb tray for oily or greasy food.

Toast:

- The toasting function is commonly used for toasting bread.
- Always place the container in the middle of the oven.

Bake and Convection Bake:

- The baking function can be used for cakes, muffins and cookies.
- Convection baking uses a fan to circulate heated air around the food, it cooks faster and is ideal for browning. It is best used for heartier baked foods such as scones, bread, pizza and vegetables.

Tips for Baking:

- When cooking frozen food, it is recommended to place the container at the upper part of the oven.
- When cooking fresh food, it is recommended to place the container at the lower part of the oven.

Air Fry:

- Air frying function is a healthy alternative to deep frying.
- Many foods that can be fried in oil, can be air fried with low calorie and low fat.
- Air fried food will taste lighter and less greasy than deep-fried food.

Tips for Air Frying:

- Lightly drizzle some oil evenly on the surface of the food before cooking.
- Most food do not need to be flipped during cooking, but large volume items should be flipped halfway during cooking to ensure quick, even cooking and browning.
- Use higher temperatures for food that cooks quickly, like bacon and chips, and lower temperatures for food that take longer to cook like crumbed chicken.
- Line the crumb tray with aluminum foil for easy cleaning up.

Note: When most foods cook, they release water. Do not worry about the moisture on the glass door.

RECIPES

Food	Function	Accessories	Position	Note
Fries / bacon / chicken wings etc.	Air Fry	Frying Basket	Upper Layer	For better air circulation and to prevent the oil from dripping on the heating tubes, place the crumb tray on the Lowest Layer .
Toast	Toast	Rack	Middle Layer	
Beef / Chicken / Pork etc.	Broil (Top Browning)	Crumb Tray	Upper Layer	For chicken or other larger foods, the pan can be on the Lower Layer .
Fish etc.	Convection Broil (Even Browning)	Crumb Tray	Upper Layer	
Cake / Custard / Pizza / Chicken etc.	Broil (Top Browning)	Crumb Tray	Middle Layer	For chicken or other larger foods, the pan can be on the Lower Layer .
Scones / Cookies / Pastry Bread	Convection Bake (Even Browning)	Crumb Tray	Middle Layer	

Preset Cooking Mode	Temperature	Cooking Time
French Fries	200 °C	15 min
Steaks	175 °C	15 min
Fish	160 °C	12 min
Bacon	160 °C	10 min
Pizza	150 °C	12 min
Chicken	200 °C	40 min
Baking	165 °C	20 min
Bread	160 °C	5 min
Chicken Wing	200 °C	15 min
Vegetables	200 °C	6 min
Dehydrate	35 °C	8 h
Delay	–	30 min
Preheat	230 °C	3 min
Keep Warm	75 °C	5 min
Defrost	60 °C	5 min
Reheat	180 °C	3 min

Using the Accessories:

Please choose the proper accessories as per the ingredients to be cooked. Pull the handle to open the oven door and install the accessories as instructed below.

Oven Racks:

Slide the oven racks into the upper two sliding chutes for dehydration or to cook crispy snacks / reheat items like pizza.

Crumb Tray:

Slide the crumb tray into the lowest sliding chute to collect the dripping oil and residue for easier cleaning of the oven.

WARNING

Please pay special attention during use and take appropriate protection when necessary. When cooking is done, the temperature of the accessories is very high. Do not touch directly to prevent scalding. Please keep the accessories properly to prevent children from coming into contact with them.

TROUBLE SHOOTING

Problem	Solution
The Air Fryer Oven doesn't work.	<ol style="list-style-type: none">1. Ensure the oven is plugged into a dedicated power outlet.2. Turn the timer knob to the set time.
Food is not cooked.	<ol style="list-style-type: none">1. Use smaller batches for more even cooking.2. Raise temperature and continue cooking.
Food is not fried evenly.	<ol style="list-style-type: none">1. Turn the food over halfway through the cooking process.2. Cook similar sized foods together.
Smoke is coming out of the Air Fryer Oven.	<ol style="list-style-type: none">1. Clean the Air Fryer Oven and accessories after each use to remove greasy residue.2. Do not bake for long periods.3. Use the crumb tray to catch the run-off oil during the cooking.
French Fries are not cooking evenly.	<ol style="list-style-type: none">1. Fry less French Fries at a time.2. Blanch potatoes with boiling water before frying.3. Use firm and fresh potatoes to cut into strips.
Fries are not crispy.	<ol style="list-style-type: none">1. Remove excess water from potatoes.2. Cut potatoes into thinner strips.3. Lightly coat the fries with a little oil.
Food is scorched.	<ol style="list-style-type: none">1. Don't bake the food for too long, it is better to preheat the oven for 5 - 10 minutes first.2. Make sure the food does not touch the elements.

SAFETY PRECAUTIONS

- Switch off and unplug before fitting or removing tools / attachments, after use and before cleaning.
- To disconnect, turn and control to “Off”, then remove from wall outlet.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- 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.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Warning: To avoid possibility of fire, NEVER leave the Air Fryer unattended during use.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only
- This appliance includes a heating function.
- Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic and similar products.
- Please ensure that the appliance is used on a stable, level, and heat-resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not use the appliance outdoors.
- Do not place the Air Fryer on or near combustible materials such as a tablecloths or curtains.
- Do not place the Air Fryer against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Allow the Air Fryer to cool down for approximately 30 minutes before you handle or clean it.
- Make sure the food prepared in the Air Fryer comes out golden yellow instead of dark brown. Always remove burnt remnants.
- During hot air frying, hot steam is released through the air outlet openings.
- Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Hot steam and air may escape when you remove the pan from the Air Fryer.
- Any baking tray or oven dishes used in the Air Fryer will become hot.
- Always use the handles and / or oven gloves when handling or removing anything from the Air Fryer.
- WARNING: Do not fill the Air Fryer crumb tray with oil as this poses a fire hazard.
- Always put ingredients to be fried in the basket.
- Do not place anything on top of the Air Fryer.
- Ensure that food is completely dry before adding any oil to it and/or putting it in the Air Fryer.

CLEANING AND CARE INSTRUCTIONS

CLEANING

Clean after every use. Unplug the Unit from the electrical outlet and allow each part to cool down before starting any cleaning procedure.

NOTE:

- Do not immerse the Power Cord with Plug and appliance Housing into water or any other liquids. Do not use abrasive cleaners, steel wool or scouring pads.
- Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance Housing.
- Wipe the inside and outside of the appliance with a slightly damp, soft cloth and some mild detergent if needed.
- Take extra care when cleaning near the Heating Element in order not to damage it.
- Do not place oven in water. In any case prevent splashes of water or other liquids from reaching the unit.
- Wipe the outside of the appliance with a moist cloth.
- Clean the heating element with a cleaning brush to remove any food residues.
- Clean the inside of the appliance with hot water and non-abrasive sponge.
- Non-stick accessories can be washed as normal non-stick pans, but we suggest to not use dishwasher.
- Do not use metal kitchen utensils or abrasive sponges or abrasive cleaning materials to clean them.
- Stainless steel accessories can be washed as normal crockery.
- Do not expose your Air Fryer to direct sunlight or high temperatures for extended periods of time.
- Do not store in temperatures over 60°C.

STORAGE:

- Unplug the appliance and let it cool down thoroughly.
- Make sure all components are clean and dry.
- Place the appliance in a clean, dry place.

ENVIRONMENTALLY FRIENDLY DISPOSAL

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



- Never dispose of used electronics with ordinary solid waste, since they contain toxic substances.
- Always dispose of used electronics in accordance with the prevailing community regulations that apply to the disposal of electronics. If there are no regulations concerning electronics disposal, please dispose of the device in a waste bin for electronic devices.

DISCLAIMER

All product and company names are trademarks™ or registered® trademarks of their respective holders. Use of them does not imply any affiliation with or endorsement by them.

WARRANTY

This Adexa ATS-25K 23L Air Fryer Oven comes with a standard 12-month limited warranty against manufacturing defects and faults. Should your product be unboxed with any faulty parts, poor finishing, or visible damage, or fail to perform due to a manufacturing defect or poor workmanship, please return it with your proof of purchase (till slip or invoice) to the store of purchase for an exchange, or repair, depending on the store's returns policy.

This warranty commences from the date of purchase.

Kindly retain your proof of purchase as well as the packaging for your warranty period.

NOTE:

The Warranty does not apply to a product that:

- a. Has failed due to excessive wear and tear beyond what is considered to be reasonable.
- b. Has been misused or neglected.
- c. Has been damaged accidentally or by Force Majeure including fire and flooding.
- d. Has been used or operated contrary to operating or maintenance instructions outlined in this manual.

