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## Important notices! Please keep for reference!

### Symbols



Danger symbols: These symbols indicate possible dangers. Read the associated safety notices carefully and follow them.



Supplementary information



Read the operating instructions before use!



Caution: hot surfaces!



Suitable for use with food



Alternating current

### Signal Words

Signal words indicate hazards if the associated notices are not followed.

**WARNING** – medium risk, may result in serious injury or death

**CAUTION** – low risk, may result in minor or moderate injury

**NOTICE** – may result in risk of damage to material.

### Items Supplied

1 x Hot air frying machine

1 x Drawer

1 x Insert rack

1 x Partition wall

1 x Operating Instructions

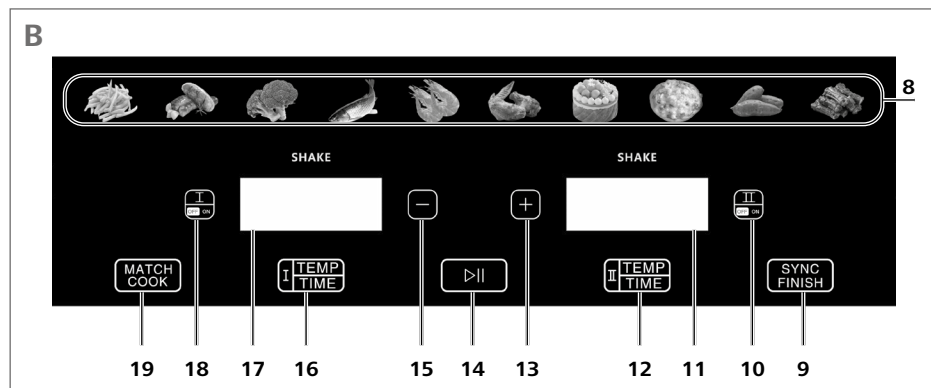
Check the items supplied for completeness and the components for transport damage. If you find any damage, do not use the device but contact our customer service department.

Remove any possible films, stickers or transport protection from the device. **Never remove the rating plate and any possible warnings!**

### Information About the Operating Instructions

Before using the device for the first time, please read through these operating instructions carefully and keep them for future reference and other users. They form an integral part of the device. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

If you have any questions about the device and about spare parts/accessories, please contact the customer service department via our website: [www.ds-group.de/kundenservice](http://www.ds-group.de/kundenservice)



**Please note:** The illustrations may vary from the real device.




















## At A Glance

### (Picture A)

- 1 Main unit
- 2 Drawer
- 3 Handle
- 4 Partition wall
- 5 Insert rack
- 6 Cooking chamber with two cooking zones (1 and 2)
- 7 Control panel

### (Picture B) – Control Panel

- 8 Programme icons:
 

 French fries (frozen)	 Chicken
 Sausages	 Pastries
 Vegetables	 Mini pizza
 Fish	 Sweet potato
 Shrimps	 Ribs
- 9 Button  – Synchronise end of cooking time for both cooking zones
- 10 Button  – Call up/activate setting mode for cooking zone 2
- 11 Display of cooking time (**min**) or temperature (°C) for cooking zone 2 (right)
- 12 Button  – Setting the cooking time (**min**) or temperature (°C) for cooking zone 2 (right)
- 13 Button  – Increase cooking time/temperature
- 14 Button  – Start/pause cooking process
- 15 Button  – Reduce cooking time/temperature
- 16 Button  – Setting the cooking time (**min**) or temperature (°C) for cooking zone 1 (left)
- 17 Display of temperature (°C) or cooking time (**min**) for cooking zone 1 (left)
- 18 Button  – Call up/activate setting mode for cooking zone 1
- 19 Button  – Apply all settings to both cooking zones

**Key numbers** are shown as follows: (1)

**Picture references** are shown as follows: (Picture A)

## Intended Use

- The device is intended to be used to cook food using hot air.
- **The device operates exclusively with hot air. Do not pour any oil or fat into the device, as you would do with a conventional fryer!**
- The device is **not** suitable for preparing liquid dishes such as soups, sauces or stews!
- The device is for personal use only and is not intended for commercial or domestic-like applications, e.g. in hotels, bed and breakfasts, offices, staff kitchens or similar places.
- Use the device only for the specified purpose and as described in the operating instructions. Any other use is deemed to be improper.
- The warranty does not cover faults caused by incorrect handling, damage or attempted repairs. The same applies to normal wear and tear.

## Safety Notices



**WARNING: Note all safety notices, instructions, illustrations and technical data provided with this device.** Failure to follow the safety notices and instructions may result in electric shock, fire and / or injuries.

- This device may be used by **children** aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the device safely and have understood the dangers resulting from this.
- **Children** must **not** play with the device.
- Cleaning and **user maintenance** must **not be carried out** by **children**, unless they are older than 8 years of age and are supervised.
- **Children** younger than 8 years of age and animals must be kept away from the device and the connecting cable.



### **CAUTION: hot surfaces!**

The device and accessories will become very hot during use. Do not come into contact with heated parts while or after using the device! Only ever touch the handles and control panel while the device is in operation or immediately after it has been switched off. Wait until the device has cooled down fully before it is transported, cleaned or stored away. Use oven gloves when handling the hot accessories.

- Do not pour any liquids (e.g. oil or water) directly into the device or the drawer or place a liquid-filled vessel into the device. It works exclusively with hot air.
- The device must always be disconnected from the mains power when it is left unattended and before transporting or cleaning the device.
- Do not make any modifications to the device. If the **power cable** of the device is damaged, it must be repaired or replaced by the

manufacturer, customer service department or a specialist workshop in order to avoid any hazards.

- The device is not designed to be operated with an external timer or a separate remote control system.
- Follow the instructions in the “Cleaning and Storage” chapter!



### **WARNING – Danger of Electric Shock**

- Never immerse the device and the connecting cable in water or other liquids and ensure that these components cannot fall into water or become wet.
- If the device falls into water while it is connected to the mains power, pull the mains plug out of the plug socket immediately. **Only after this** should you pull the device out of the water. Never attempt to pull it out of the water while it is connected to the mains power! Before using it again, have it checked by the manufacturer, customer service department or an authorised distributor in order to avoid possible hazards.



### **WARNING – Danger of Fire**

- Do not connect the device along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a short circuit (fire).
- Do not use any extension cables.

- In the event of a fire: Do not extinguish with water! Smother the flames with e. g. a fireproof blanket.



### **NOTICE – Risk of Damage to Material and Property**

- Only connect the device to a plug socket that matches the technical data of the device.
- Make sure that the steam which emerges does not come into direct contact with electrical devices and equipment containing electrical components.
- Protect the device from fire and other heat sources, persistent moisture, persistent direct sunlight and impacts.
- Use only original accessories from the manufacturer in order to guarantee that there is no interference that may prevent the device from working and to avoid possible damage.
- Do not use any sharp-edged objects to turn or remove the food. They could damage the coating.

## Set-Up and Connection

### Please Note!

- Never place the device on a soft surface. The ventilation openings on the bottom of the device must not be covered.
- Make sure that the connecting cable is not squashed, bent or laid over sharp edges and does not come into contact with hot surfaces.

1. Place the device on a flat and heat-resistant work surface. Ensure there is sufficient clear space on all sides (at least 20 cm to the sides and 50 cm above).
2. Unwind the connection cable completely and plug the mains plug into a socket. A signal sounds and  (18) and  (10) light up continuously on the control panel (7). The device is in stand-by mode.


## Before Initial Use

### Please Note!

- The device should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues.







1. Allow the device to heat up on the highest temperature setting for approx. 10 minutes without any food in it. To do this, follow the instructions in the "Set-Up and Connection" and "Use" chapters.
2. After cooling down: Clean the device and accessories (see the "Cleaning and Storage" chapter).

## Programmes and Functions



-  The drawer must be fully inserted to allow the device to be used.

### Cooking Zones

The device has two cooking zones that can be used independently of each other or together. It is also possible to use only one half of the drawer. If large items of food are to be cooked, the drawer can also be used without the divider.



- **Switch on:** Briefly touch  (18) or  (10).
- **Switch off:** Touch and hold  or  until the control panel (7) goes out (exception:  and .

If required, both cooking zones can be synchronised with each other:











-  (19) – all temperature and cooking time settings are identical for both cooking zones.
-  (9) – the end of the cooking time is coordinated so that the dishes can be served at the same time.

### Programmes

The device has 10 preset programmes (8) for preparing food.

To select a programme, touch  or . If a symbol flashes, the programme is selected.















The symbols represent the following programmes:

Symbol	Programme	Time (min.)	Temperature (°C)	Reminder (Shake)
	French fries (frozen)	20	200	yes
	Sausages	20	200	yes
	Vegetables	15	170	yes
	Fish	20	180	yes
	Shrimps	15	160	yes
	Chicken	20	200	yes
	Pastries	20	170	no
	Mini pizzas	18	170	no
	Sweet potatoes	40	200	yes
	Ribs	25	200	yes



The times and temperatures which are set for the programmes should be adjusted if necessary to ensure that the food (in particular poultry) is fully cooked. Adjustments can also be made during the cooking process.

## Adjust temperature and cooking time

- Select cooking zone:** touch briefly  (18) or  (10).
- Adjust values:**
  - Increase cooking time: touch  (16) or  (12) and  (13).
  - Decrease cooking time: touch  or  and  (15).
  - Increase temperature: touch  or  and .
  - Decrease temperature: touch  or  and .

For a quick overview of the values, hold the button.

## Use




### Please Note!

- Do not place food that is still wrapped in cling film or plastic bags in the device.
- Make sure that the food does not come into contact with the heating elements.
- Do not overfill the drawer so that the hot air can circulate optimally inside the cooking zones.
- Make sure that foodstuffs containing oil and fats are not overheated. They could catch fire.
- Always place the hot drawer down on a heat-resistant surface after use.


## Start

1. Insert the insert rack (5) and, if necessary, the partition rack (4) into the drawer (2).
2. Place food in the drawer. If you are cooking a smaller quantity of just one type of food, only one half of the drawer can be used.
3. Slide the drawer into the cooking chamber (6).
4. Depending on how you want to use the cooking zones, follow the instructions in the following sections below according to the use you require.





### A: Using Just One Cooking Zone

1. Select a cooking zone:
  - o Left: touch  (18). The button flashes.
  - o Right: touch  (10). The button flashes.
2. Select one of the programmes (8) or adjust the cooking time and temperature manually (see chapter 'Programmes and functions').
3. Start cooking process: touch  (14).

### B: Use both cooking zones (Individual settings)





4. Set the temperature and cooking time for one cooking zone (see section 'A: Using only one cooking zone' – steps 1. + 2.).  
Set the temperature and cooking time for the other cooking zone (see section 'A: Using only one cooking zone' – steps 1. + 2.).
5. Start cooking process: touch  (14).

### C: Use both cooking zones (same settings)

1. Touch  (19),  and .  are flashing.
2. Set the temperature and cooking time for any cooking zone (see section 'A: Using only one cooking zone' – steps 1. + 2.). The settings are applied to both cooking zones.

3. Start cooking process: touch  (14).

### D: Use both cooking zones (Individual settings, simultaneous end of cooking time)

1. Briefly touch  (18) and also  (10).
2. Touch  (9). The button flashes.
3. Set the temperature and cooking time for one cooking zone (see section 'A: Using only one cooking zone' – steps 1. + 2.).
4. Set the temperature and cooking time for the other cooking zone (see section 'A: Using only one cooking zone' – steps 1. + 2.).
5. Start cooking process: touch  (14).



The programme with the shorter runtime displays **HOLD** until both cooking zones end simultaneously.

### Reminder of shaking

Halfway through the cooking time, a signal sounds and **SHAKE** appears on the display (11 or 17). The cooking process does not pause automatically.





Pull out the drawer (5), mix the food, and replace the drawer.



### End of cooking time

The remaining cooking time is shown on the display (11 and 17). A signal sounds when the cooking time has elapsed.

1. Pull out the drawer (2) and place it on a heat-resistant surface. **Do not place it on the device!**
2. Remove the food.
3. Disconnect the device from the mains power.
4. After cooling down: Clean the device and accessories (see the "Cleaning and Storage" chapter).

### Pausing the Cooking Process

- **One cooking zone:** Touch  (18) or  (10). Then touch  (14).  
Resume: touch  again.

- **Both cooking zones:** touch  (14). Resume: touch  again.
- Optionally, you can pull out the drawer (2). After reinserting it, the cooking time countdown will resume.

### Ending the Cooking Process Manually

- Touch and hold  (18) or  (10) until the control panel (7) goes out (exception:  and ).

## Cleaning and Storage

### Please Note!

- Do not use any sharp or abrasive cleaning agents or cleaning pads to clean the device. These may damage the surfaces.
1. Make sure that the device has been disconnected from the mains power and has cooled down.
  2. **Partition rack, insert rack and drawer:** Clean with detergent and warm water or in the dishwasher. In the case of stubborn dirt, soak in warm water and detergent beforehand. To maintain the quality of the parts for as long as possible, they should preferably be rinsed by hand.
  3. **Main unit** incl. cooking chamber and heating elements: Wipe with a clean, damp cloth if necessary. **Do not clean the main unit in the dishwasher or immerse in water!**
  4. Allow all parts to dry completely or dry them off.
  5. Store the device in a clean, dry place out of the reach of children and animals.

## Technical Data

Article number:	19821
Model number:	YJ-1105AB
Power supply:	220 – 240 V ~ 50 – 60 Hz
Power:	max. 2800 W
Protection class:	I
Capacity:	approximately 10 liters (approx. 5 liters each cooking zone)
Temperature range:	60–200 °C
Timer:	1–60 minutes
ID of operating instructions:	Z 19821 M DS V1 1125 fd



## Disposal



Dispose of the packaging material in an environmentally friendly manner so that it can be recycled.



The adjacent symbol (crossed-out bin underlined) means that used devices should not be disposed of in the domestic waste, but should instead be taken to special collection and return systems.

Owners of used devices from private households can take them free of charge to the collection points of the public waste disposal authorities or the disposal points which are set up by manufacturers and distributors under the Electrical Equipment Act so that they can be disposed of in an environmentally friendly way and valuable raw materials can be recovered. If they are not disposed of properly, toxic ingredients may escape into the environment and cause harm to the health of humans, animals and plants. Businesses which market electrical and electronic devices are also obliged to take back used devices.

**Waste prevention makes an even more valuable contribution to protecting the environment. This means if possible, as well as continuing to use or repair a device yourself, passing it on to another user also represents an ecologically beneficial alternative to disposal.**

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## Customer Service

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\* Calls to German landlines are subject to your provider's charges.



