

CAPRI
Exclusive Homeware since 1966

TRAINING MANUAL


Get to Know
8L MULTI-PURPOSE AIRFRYER





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SECTION 01

INTRODUCTION

In this overview all the necessary information on the Capri 8 litre Multi-purpose Air Fryer is covered so that you will be knowledgeable and confident when you sell this product to a potential customer.

Introduction to the Capri 8L Multi-Purpose Air Fryer

The Capri 1800W Multi-purpose Air Fryer is among the top choices when it comes to deciding which product to buy and the large 8 litre basket makes it one of the biggest air fryers on the market.



Product Benefits



Quality

The Capri 8L Multi-purpose Air Fryer has an extra thick and durable outside housing. Furthermore, the unbendable basket and tray is able to carry the weight of any meal without breaking.

The heating element is the same durable and long lasting element that one will find in an oven (not a microwave element that breaks much easier). Lastly, the high quality touch screen system will ensure years of easy cooking.



Cost Saving

- ▶ The Capri Multi-purpose Air fryer uses a coil heating element, which is also found in most traditional ovens. The powerful heating coil combined with the cyclone airflow system allows food to cook evenly, saving a lot of time and making sure the food does not burn easily.
- ▶ With the powerful 1800W power source and 8 litre basket, the Capri Multi-purpose Air Fryer is more powerful than most of its competitors which means the customer gets to cook more in a shorter amount of time and therefore save electricity.
- ▶ Being able to immediately start cooking the food, even when it's frozen and not needing to pre-heat a massive oven, saves the customer up to 60% more electricity than a normal oven uses.



Healthy

Because the Multi-purpose Air Fryer hardly uses any oil, it's a much healthier option when frying favourite meals. Capri's oven heating element ensures you only use air to prepare the same tasty meals without the unhealthy use of oils and fats:

- ▶ Fry chips without oil.
- ▶ Roast chicken that is extra crispy on the outside, yet soft and juicy on the inside without butter or oil.
- ▶ Grill delicious and juicy "wors" or steak, while all the unnecessary fats drip through the honeycomb basket to the bottom.
- ▶ Steam or roast vegetables in their own natural moisture and preserve vitamins and nutrients.



Time Saving

- ▶ The Capri Multi-purpose Air Fryer does not need pre-heating unlike normal ovens that take 10 – 15 minutes to pre-heat. With this function the customer can put frozen meals in the fryer and start air frying immediately.
- ▶ This multi-purpose kitchen marvel with its eight automatic pre-set cooking options namely: chips, bacon, chicken, meat, prawns, baking, vegetables and fish has pre-set temperatures and times that allow the customer to sit back, relax and spend that time with their family and then enjoy the perfectly cooked meal once the air frying is complete.
- ▶ The easily removable basket makes clean-up a breeze – no need to waste precious family time washing loads of dishes afterwards.



Safety

The air fryer is so convenient and safe, that even a child can use it without any safety concerns.

There are no worries of mistakenly leaving the stove top on as the air fryer turns off once finished frying.





SECTION 02

FEATURES

Product Features

Design and Colour

The Capri Multi-purpose Air Fryer has a modern design with a brushed stainless steel finish, which will fit perfectly in any kitchen. The perfectly positioned touch screen is designed to look elegant whilst blending in beautifully with all your other modern appliances.



Functional and User-friendly

The Capri Multi-purpose Air Fryer was built with functionality in mind. The frying basket and drop-in tray can easily be removed and washed without difficulty. Another area we've spent plenty of time designing, is our touch screen menu interface that gives easy access to all pre-programmed options and all the different cooking functions of the air fryer.



Pre-programmed Settings

The 8 litre Capri Multi-purpose Air Fryer has eight pre-programmed settings, from baking to cooking up perfect chips. The air fryer is versatile enough for any situation with easy cleaning after use. A new feature is the warmer function, which allows you to keep food warm at 70°C for up to 12 minutes.



Rapid Air Technology

Uses unique rapid air technology which helps food to cook from all directions.



Temperature and Time Controls

The 8 litre Capri Multi-purpose Air Fryer has adjustable temperature and time controls. The timer goes from 1 to 60 minutes and the cooking temperature starts at 80°C to 200°C.



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SECTION 03

INSTRUCTIONS

Usage Instructions



How to Start the Air Fryer

Once the basket is properly placed in the main housing unit, the power button will be illuminated.

Hold the power button in for about three seconds which will show the unit's default temperature of 180°C, while the cooking time will be set to 20 minutes. From there the menu can be selected for preferred or manual settings.

Shaking of Ingredients

Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the fryer.

Do Not Use Oil with a Low Smoke Point

Olive oil is not ideal for air frying, because it has a low smoke point. Not only will it cause smoke at high temperatures, but it can also develop an unpleasant aftertaste. Vegetable oil, canola oil, peanut oil, and other oils with a high smoke point would be the better options.

Remove Ingredients

To remove the ingredients (fries for example), pull the basket out of the Multi-purpose Air Fryer and place it on a heat-resistant surface. Do not turn the basket upside down while it's still full or with the drop-in tray still inside as this will cause any excess oils as well as the drop-in tray to fall out. The inner basket and ingredients will be very hot. Depending on the type of ingredients in the fryer, steam may escape from the appliance. Empty the basket into a bowl or onto a plate.

Do Not Be Too Generous with Oil

Only use a little oil, if any. Excess oil ends up in the drawer under the drop-in tray, but if there's too much build-up, it might cause smoke. If there's already fat on the food (skin-on chicken, for example, or frozen fried food), oil might not be needed at all. Vegetables, however, benefit from a light coating of oil.

Do Not Grease the Drawer with Cooking Spray

The Capri Multi-purpose Air Fryer like all other air fryers have a non-stick coating and cooking spray can damage the finish over time.



Cleaning Instructions

Before First Use

Thoroughly clean the basket and drop-in tray with hot water, dishwashing liquid and a non-abrasive sponge before using it for the first time.

Cooking Surface

Place the air fryer on a horizontal, stable and even surface. Do not place the air fryer on a surface that is not heat resistant.

The Pan/tray and Basket

It's important to clean the air fryer, especially the drop-in tray and basket after every use, since a build-up of oil can make the unit smoke. In some instances, one can simply wipe off the drawer with a paper towel, but hand wash is recommended if there are sticky food bits.

Wash the drop-in tray and basket with hot water, dishwashing liquid and a non-abrasive sponge. Use degreasing liquid to remove any remaining dirt. If dirt is stuck to the basket fill it with hot water and add some dishwashing liquid. Let it soak for approximately ten minutes.

Unplug and Let It Cool Down

Unplug the air fryer and let it cool down before cleaning the basket. Removing the basket lets the air fryer cool down quicker.

The Outside of the Air Fryer

Wipe the outside of the air fryer with a moist, non abrasive cloth.

The Heating Element

Clean the heating element with a cleaning brush to remove any food residue.

Metal Utensils and Abrasive Cleaning Materials

Do not use metal kitchen utensils or abrasive cleaning materials when cleaning the drop-in tray and non-stick basket as this may damage the non-stick coating.



Care Instructions

Clean and Dry

Make sure that all the necessary parts are clean and dry before placing the basket back into the fryer.

Top of Air Fryer

Do not place anything on top of the air fryer as this will disrupt the air flow and may affect the hot air flow as well as the air frying results. It may also cause damage to the air fryer.

Water and/or Other Liquids

Do not immerse the air fryer and/or plug of the fryer in water or any other liquid as this can cause the appliance to stop working.

Metal Utensils and Abrasive Cleaning Materials

Do not use metal kitchen utensils or abrasive cleaning materials when cleaning the non-stick basket or drop-in tray as this may damage the non-stick coating.



Warranty

12 Month Warranty

Capri offers a 12 month replacement warranty on all the electrical products. This does not cover the product where the fault is due to negligence, misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations.

Should faulty material or workmanship necessitate replacement of any of our electrical products, within one year from delivery, there will be no charge to the customer.



