

Caterlite

Air Fryer

Instruction manual



Model:
CD983

Safety Instructions

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Caterlite product.

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- The temperature of accessible surfaces may be high when the appliance is operating. Only hold the collection tray/basket by the handle only.
- As an oil-free fryer working on hot air, do not fill the collection pan with oil or fat - fire hazard!
- Only use the original parts and accessories.
- DO NOT immerse the appliance in water.
- Do not clean with jet/pressure washers.
- Do not move or carry the appliance when hot.
- DO NOT obstruct or cover the appliance in any way when in use.
- This is an attended appliance and must be supervised when in use.
- Always switch off the appliance, disconnect the power supply and allow to cool when not in use, before cleaning or carrying out maintenance.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

- 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 child less than 8 years.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Caterlite recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- Caterlite recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

Pack Contents

The following is included:

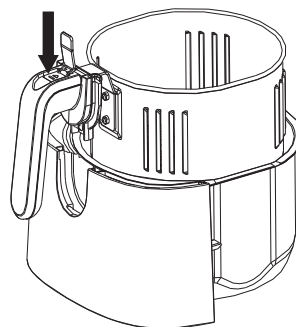
- Air fryer
- Instruction manual

Caterlite prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

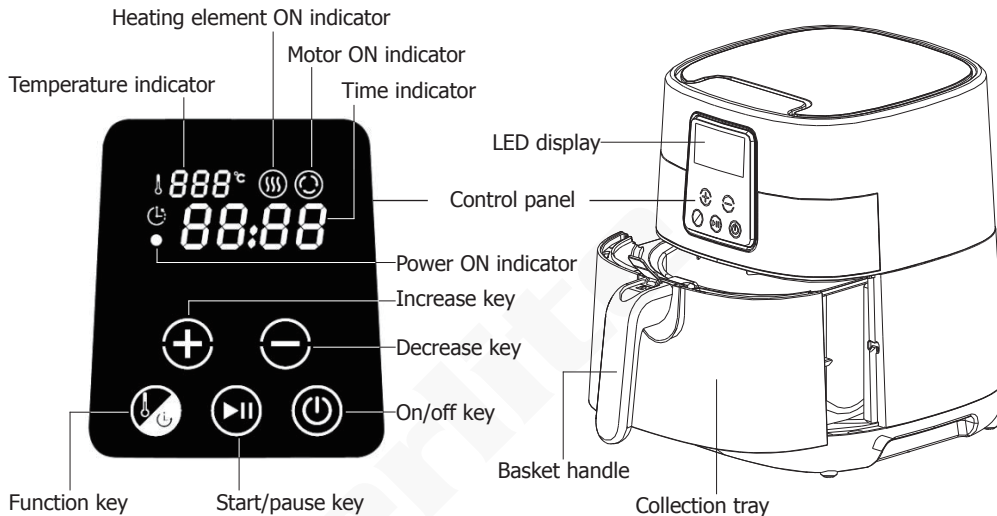
Should you find any damage as a result of transit, please contact your Caterlite dealer immediately.

Before first time use

- Remove all packaging materials. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.
- Position the fryer on a flat, stable and heat-resistant surface. For sufficient ventilation, allow a minimum of 10cm of space above the oven, at the back and sides.
- Pull the collection tray out of the fryer. Then press down the release button on the handle and lift upward to separate the basket from the collection tray. Clean both parts thoroughly and dry well.
- Press down the release button and locate the basket into the collection tray.



Operation



Air frying

- Put the food to be fried in the basket, then push the collection tray into the unit.
 - Caution: Never use the collection tray directly without the basket in place! Never overfill the basket to prevent food from contacting the heating element overhead.**
- Connect the appliance to the mains power supply. The power ON indicator lights up RED.
- Press the on/off key to switch on. The fryer beeps once and the default settings are shown on the display.
- Press the function button to toggle between the Temperature and Timer functions.
- Press the Increase or Decrease key to select the suitable settings.

Function	Range	Increment	Default
Temperature	80°C - 200°C	5°C	180°C
Timer	1min - 60min	1min	15min

- Press the Start/Pause key to start. The timer begins to count down on the display.
- For foodstuffs that require shaking halfway, just pull out the collection tray directly. All indicators on the display will disappear. Afterwards, shake and re-locate the collection tray. The fryer will resume working automatically and the frying time will be reset. For best frying result, it's recommended to set the remaining time.
- When the set time elapses, the fryer beeps and "00:00" is shown. (Or you can manually stop the frying process by pressing the "on/off" key.)
- Pull out the collection tray and transfer the fried food into a suitable container.



Caution:

- When removing the collection tray, be careful of the hot steam arising!
- In case of dark smoke emission, unplug the appliance immediately. Wait to let the smoke dissipate then remove the food.

Frying guide

As food differ in type, size, amount/weight, shape, etc., it's hard to guarantee the best settings. See the table below for reference only.

Food type	Weight (g)	Time (Min.)	Temp (°C)	Shake halfway?	Remark
Potato & fries					
Thin frozen fries	300-400	18-25	200	Yes	
Thick frozen fries	300-400	20-25	200	Yes	
Potato gratin	500	20-25	200	Yes	
Meat & Poultry					
Steak	100-500	10-20	180	No	
Pork chops	100-500	10-20	180	No	
Hamburger	100-500	10-20	180	No	
Sausage roll	100-500	13-15	200	No	
Drumsticks	100-500	25-30	180	No	
Chicken breast	100-500	15-20	180	No	
Snacks					
Spring rolls	100-400	8-10	200	Yes	
Frozen chicken nuggets	100-500	15-20	200	Yes	
Frozen fish fingers	100-400	15-20	200	No	
Frozen bread crumbed cheese snacks	100-400	8-10	180	No	
Stuffed vegetables	100-400	10	160	No	
Baking					
Cake	300	20-25	160	No	Use additional baking tin
Quiche	400	20-22	180	No	
Muffins	300	15-18	200	No	Use additional baking tin or oven dish
Sweet snacks	400	20	160	No	

- Normally bigger food pieces require longer time than smaller ones and vice versa.
- Shaking smaller ingredients halfway through the process optimizes the end result and can help prevent unevenly fried ingredients.
- It is recommended to apply some oil to fresh potatoes for a crispy result. Only fry the ingredients within a few minutes after applying the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Air fryer.
- Snacks that can be prepared in an oven can also be prepared in the Air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- A baking tin or oven dish can be used in the frying basket when to bake a cake, quiche, or fragile ingredients and filled ingredients.
- When to reheat with this unit, you can set the temperature to 150°C and time to 10 minutes.

Cleaning, Care & Maintenance



Always switch off the appliance, disconnect the power supply and allow to cool before cleaning or performing maintenance.

Always keep the appliance clean!

- Clean the appliance after every use.
- Wipe the exterior/interior surfaces with a moist cloth. Then wipe dry with a dry cloth.
- Clean the heating element with a soft brush to remove any food residues.

Cleaning the collection tray and basket

- For a thorough cleaning, separate the basket from the collection tray first.
- Clean both parts with warm soapy water and a non-abrasive sponge. Do not use abrasive powder or metal brush, as this may damage the non-stick coating.
- **Tip:** Both parts are dishwasher-safe.
- If dirt gets stuck to the basket or the bottom of the tray, fill the tray with hot water and some detergent. Then put the basket in the tray and soak for approximately 10 minutes.
- Rinse and dry well.

Troubleshooting

A Caterlite dealer or qualified technician should carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Fuse in the plug has blown	Replace the plug fuse
	Mains power supply fault	Check mains power supply
Hard to insert the Collection tray	Too much food in the basket	Never fill the basket above the MAX mark
Fried food is not done or cooked evenly	Food pieces too big	Cut food into smaller pieces
	Frying temperature too low	Set higher temperature
	Frying time too short	Set longer temperature
	Certain types of food need to be shaken halfway	Refer to the section "Frying guide" for the food types to shake
Fried snacks not crispy	Used snacks intended to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks before frying
Fried Fresh fries are not even or crisp	Not using the right potato type	Use fresh potatoes and make sure they stay firm during frying
	Potato sticks not properly rinsed before frying	Rinse the potato sticks well to remove the starch
	Crispiness of the fries largely depends on the amount of oil and water in the fries	Dry the potato sticks well before frying
		Cut the potato into smaller sticks
		Apply slightly more oil for a crisp result

Technical Specifications

Model	Voltage	Power	Temp. range	Basket capacity	Dimensions H x W x D mm	Weight (kg)
CD983	220-240V~, 50-60Hz	1300W	80°C - 200°C	3 L	378 x 279 x 314	4.65

Electrical Wiring

This appliance is supplied with a 3 pin BS1363 plug and lead.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.



Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Caterlite parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Caterlite products have been approved to carry the following symbol:



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Every effort is made to ensure all details are correct at the time of going to press, however, Caterlite reserves the right to change specifications without notice.

DECLARATION OF CONFORMITY

- Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento	Model • Modèle • Modell • Modello • Modelo • Malli
Air Fryer	CD983
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	Low Voltage Directive (LVD) - 2014/35/EU Electrical Equipment (Safety) Regulations 2016 EN 60335-1:2012 +A11:2014 +A13:2017 EN 60335-2-9:2003 +A1:2004 +A2:2006 +A12:2007 +A13:2010 EN 62233:2008 Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU - recast of 2004/108/EC Electromagnetic Compatibility Regulations 2016 (S.I. 2016/1091) EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 Regulation (EC) 1275/2008 - Standby and off mode power consumption (2019) EN 50564:2011 Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 (S.I. 2012/3032)
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante	Caterlite

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data •
Fecha • Data

Signature • Handtekening • Signature
• Unterschrift Firma • Firma •
Assinatura

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position
• Qualifica • Posición • Função

Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Morada do fabricante

3rd December 2021

DocuSigned by:

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