

necci

3.5L Digital Air Fryer

Model: NMAF3718KE

USER MANUAL



For technical assistance or troubleshooting

Please call 1-855-976-5276

IMPORTANT

Read this user manual carefully before you use the appliance and save it for future reference. Necci is not responsible for inaccurate use due to negligence or failure to follow the directions.

DANGER

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

WARNING

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Professionals; a service center authorized by sellers or similarly qualified persons in order to avoid a hazard.
- This appliance should not be used by children or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- Children should be supervised to ensure that they do not play with the

appliance.

- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- 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. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

CAUTION

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or

other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.

- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and sellers refuses any liability for damage caused.
- Always return the appliance to a service center authorized by sellers for examination or repair. Do not attempt to repair the appliance yourself, otherwise the warranty becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 356°F (to minimize the production of acrylamide).

ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and the pan with hot water, some mild soap and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.
4. Place the basket in the pan properly.
5. Slide the basket and pan back into the air fryer.

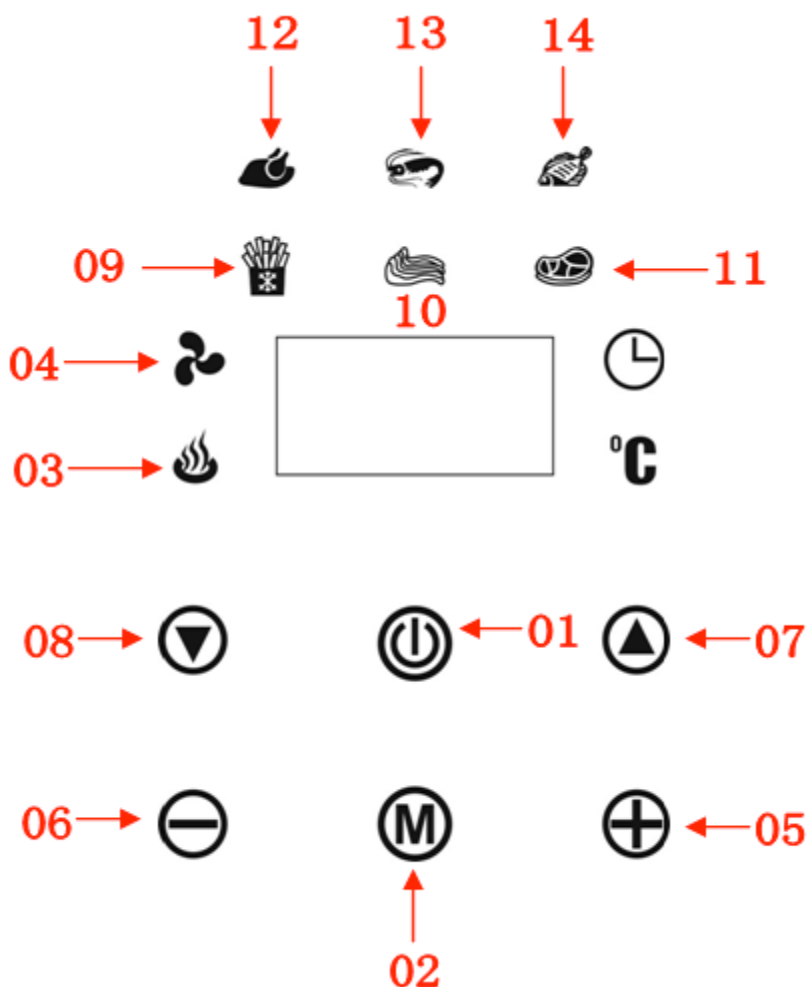
Note: The basket is equipped with a button guard that ensures safe detachment. Simply push the button out to detach the basket from the pan.

6. Plug the power cord into dedicated outlet.

NEVER:

- Never place the appliance on non-heat-resistant surfaces.
- Never fill the pan with oil or any other liquid.
- Never put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.
- Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Settings'), as this could affect the quality of the end result.
- Never use the pan without the basket in it.

DIGITAL CONTROL PANEL



1. POWER	8. DECREASE TEMPERATURE
2. MODE	9. FROZEN FRIES SETTING
3. HEAT INDICATOR	10. CHOPS SETTING
4. FAN INDICATOR	11. STEAK SETTING
5. INCREASE COOKING TIME	12. CHICKEN SETTING
6. DECREASE COOKING TIME	13. SHRIMP SETTING
7. INCREASE TEMPERATURE	14. FISH SETTING

GENERAL OPERATING INSTRUCTIONS

1. When the air fryer is plugged in, the “Power” icon will blink, and the unit will stay in standby mode before any button is pressed.
2. Press and Hold the “Power” icon for 3 seconds, and the control panel will unlock. You can either select a Quick menu using the “M” icon or manually set the Temperature and then the Time.
3. Press the “Power” icon to start/cancel.
4. When the cooking cycle is complete, the unit will shut down and beep 5 times for confirmation (only the “Power” icon is displayed on the control panel).
5. After cooking has finished, pull the pan out of the air fryer and place it on a heat-resistant surface. Press the basket release button and lift the basket out of the pan. Carefully pour the ingredients out of the basket onto plate.



Cooking with Quick Menus



Keep pressing the “M” icon to scroll through the **6 quick menus** on the control panel (Including: Frozen fries, Chops, Steak, Chicken, Shrimp, Fish).

QUICK MENUS COOKING CHART		
Quick Menus	TEMPERATURE	TIME
Frozen fries	392°F	16 min
Chops	374°F	15 min
Steak	392°F	10 min
Chicken	392°F	22 min
Shrimp	329°F	8 min
Fish	374°F	8 min

Cooking with Manual Setting

Once you are familiar with the appliance, you may want to experiment with your own recipes. You do not need to select a quick menu, simply choose the time and temperature that suits your personal taste.

The  and  icons enable you to increase or decrease cooking temperature 9°F at a time. Keeping the button held down will rapidly change the Temperature. Temperature control range: 140-392°F

The  and  icons enable you to increase or decrease cooking time, 1 minute at a time. Keeping the button held down will rapidly change the time. Time control range: 1-30 minutes.

The Heating icon shows that the heating element is working; and it will disappear when the fryer pan is pulled out or when the temperature is up to the specified temperature.

The Fan icon shows that the motor is working; and it will disappear when the fryer pan is pulled out.

Cooking another dish

If you need to use the fryer again for another dish, simply unlock the control panel again as described above, select the Quick Menu or manually set the time and temperature up to your personal taste, and press the “Power” icon to start.

* Note: When the first dish is finished, the air fryer is instantly ready for preparing another dish. If the temperature inside the fryer is the same as the temperature next dish required, the Heating icon will disappear. When the temperature inside is lower than the temperature required, the heating element will work and heating icon will appear.

SETTING

The table on the next page helps you to select the basic settings for the ingredients you want to prepare.

* **Note:** Keep in mind that these settings are suggestions. As ingredients differ

in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

TIPS

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking/stirring smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Brush some oil onto fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added 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 homemade dough.
- You can also use the air fryer to reheat ingredients.
- Check if the food is ready as the cooking timer is almost finished. If the food is not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes. Because the rapid air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance to check for doneness barely disturbs the process.

	Min-max Amount (g)	Time (min)	Temperature (°C/°F)	Shake	Extra Information
Potatoes & fries					
Thin frozen fries	300-700	9-16	392°F	Shake	
Thick frozen fries	300-700	11-20	392°F	Shake	
Home-made fries (8x8 mm)	300-800	16-20	392°F	Shake	Brush with ½ tbsp. of oil
Home-made potato wedges	300-800	18-22	356°F	Shake	Brush with ½ tbsp. of oil
Home-made potato cubes	300-750	12-18	392°F		Brush with ½ tbsp. of oil
Rosti	250	15-18	356°F		
Potato gratin	500	15-18	392°F		
Meat & Poultry					
Steak	100-500	8-12	356°F		
Pork chops	100-500	10-14	356°F		
Hamburger	100-500	7-14	356°F		
Sausage roll	100-500	13-15	392°F		
Drumsticks	100-500	18-22	356°F		
Chicken breast	100-500	10-15	356°F		
Snacks					
Spring rolls	100-400	8-10	392°F	Shake	Preheat air fryer
Frozen chicken nuggets	100-500	6-10	392°F	Shake	Preheat air fryer
Frozen fish fingers	100-400	6-10	392°F		Preheat air fryer
Stuffed vegetables	100-400	10	320°F		

*** Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.**

HOW TO SHAKE

If some ingredients (see Setting table on page 10) require shaking halfway through the preparation time:

1. To shake the ingredients, pull the pan out of the fryer by the handle (the fryer will automatically shut down), and carefully shake the ingredients.
2. After shaking, slide the pan back into the air fryer. The fryer will automatically continue to work.

Caution: Do not press the basket release button while shaking. This will cause the pan to fall.

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the basket release button.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

MAKING HOMEMADE FRIES

For best results, we advise to use pre-baked (e.g. frozen) fries. However, if you want to make homemade fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them.
3. Pour ½ tablespoon of olive oil in a bowl, put the sticks in the oil and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

* **Note:** Do not tilt/dump the contents of the bowl into the basket. This will prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions.

CLEANING& STORAGE

Clean the appliance after every use.

The pan, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the power cord from the wall socket and let the appliance cool down.

* **Note:** Remove the pan to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.




3. Clean the pan and basket with hot water, some mild soap, and a non-abrasive sponge.

* **Note:** The pan and basket are dishwasher-safe.

Tip: If excess food is stuck to the basket or the bottom of the pan, fill the pan with hot water with some mild soap. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.
6. Place the appliance in a clean, dry place for storage.

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer is not turning on.	The appliance is not plugged in.	Plug the appliance into a grounded wall socket
	You have not set the timer.	Press  and  to set the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The temperature is set too low.	Press  and  to set the required temperature (see section 'Settings').
	The preparation time is too short.	Press  and  to set the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'
Fried snacks are not crispy after frying	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Pan does not slide into fryer properly	Over filled basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.

White smoke comes out of the appliance	It's normal for white smoke to appear when prepping greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer	You did not soak the potato sticks properly before you fried them	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying
Fresh fries are not crispy when they come out of the air fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.



LIMITED ONE-YEAR WARRANTY

We warrant this product to be free from defects in material and workmanship under normal use for a one-year period from the original date of purchase from an authorized NECCI dealer. We will repair or replace the unit free of charge should it become defective under this warranty, providing you, the original purchaser, submit proof of purchase (sales slip) along with the TV and all accessories.

Should you be missing any of the included accessories or other components (screws, pieces, etc.), please contact the Customer Support Center to secure a replacement. It is not necessary to bring the unit back to the store. When calling, please reference the parts list found in the Instruction Manual to help us accurately identify the missing parts and promptly provide replacements.

During the one-year period from the original purchase date, we will service or exchange the product, at no charge. To obtain warranty service or replacement within the duration of the one-year warranty, please return the product and all accessories to the original place of purchase.

For technical support, visit our website www.sibrandssupport.com or call the NECCI Technical Support Center for technical assistance or troubleshooting at 1-855-976-5276, Monday to Saturday, 10:00AM to 7:00PM EST.

There are no consumer serviceable parts contained in this product and any attempt by the owner to service or repair the unit will immediately void all warranty coverage.

This warranty does not cover any product which has been subject to damage due to an act of nature, misuse, neglect, accident, abuse, outdoor use, commercial use, or modification of, or to, any part of the product. Damage to any external devices such as countertops, cabinets, and/or tables or other platforms are not covered nor is the cost incurred in shipping the unit for warranty repair. Under no circumstances shall NECCI be liable for any loss (direct, indirect, incidental, foreseen, unforeseen, special or consequential) or for any damage arising out of, or in connection with, the use of this product.

UNDER NO CIRCUMSTANCES WILL NECCI BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty does not cover re-manufactured units, or product sold 'As Is'.

This warranty is valid only to the original purchaser of the Product in the United States and Canada and grants specific legal rights.

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