

空氣炸鍋
AIR FRYER

PCR520
MK-PCR520

ZH-HK 說明書

EN Instruction Manual



Primada 寶康達®

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感謝您選購寶康達產品——空氣炸鍋！希望您使用愉快，我們相信這款全新空氣炸鍋將幫助您烹調更快速方便，讓您重新感受到烹飪的樂趣及擁有不一樣的美食滋味。

使用中如果遇到任何問題，請聯絡我們的售後服務中心，將有專業人員為您解答問題。

如欲了解更多產品資訊：www.primada.com.hk

本資料產品以實物為準，原廠保留產品更新的權利，如有變動，恕不另行通知。

感謝您的選擇！

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1. 安全注意事項

使用產品前請仔細閱讀此說明書。
請保管好此說明書。

當使用本產品時，必須遵守以下安全保護措施及注意事項：

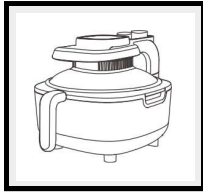
1. 請核對並確認銘牌上所標註的電源，確保產品是在符合標籤的狀態下使用；
2. 此產品適合於家庭使用，不適合工業或商業使用；
3. 使用本產品時，必須將產品放置在平整及耐熱的平面上；
4. 請勿讓電源線接觸熱的物體表面；
5. 請勿使用延長電源線來操作本產品；
6. 請勿用拉扯電源線的方法拔出插頭；
7. 請勿將產品放在靠近煤氣爐或煮食爐等高溫環境中使用；
8. 請勿將產品靠近易燃物品使用，如窗簾或窗紗等；
9. 請勿將本產品放在易爆物品附近使用，如汽油等；
10. 請勿使用非本產品製造商提供的零部件及配件；
11. 請勿在無人看管的情況下使用本產品；
12. 8歲及以上年齡的兒童以及物理、感官或精神能力低下或缺乏經驗和知識的人需要在被給予有關安全使用本產品並且理解相關危險的監護或指導下使用。兒童不得玩耍該產品。
兒童不得在沒有監護的情況下進行清洗和維護。此產品及電源線要放置8歲以下兒童不能接觸到的地方。
13. 本產品只適用於家庭或以下環境中：
 - 商店、辦公室或其他工作環境的員工廚房；
 - 農場房屋；
 - 在酒店、旅館或其他住宅租住的客人；
 - 家庭旅館；
14. 請勿將產品主機及帶電源線的插頭等浸入水中清洗；
15. 若電源或插頭出現破損或產品故障時，切勿自行維修。請將產品送到指定的維修中心修理；
16. 請勿自行拆開機體，改裝零件或自行修理；
17. 本產品不能通過外聯計時器或者獨立的遙控系統來工作。
18. 請勿直接或間接加熱易燃易爆物品，以免燃燒或爆炸，引起危險；
19. 使用時請勿觸摸透明爐罩及爐蓋散熱孔，以免燙傷；
20. 禁止用布或其它物品覆蓋和堵塞爐蓋面板上的散熱孔。
21. 禁止烘烤食物過程和烘烤結束開合爐蓋時，人體面部靠近內鍋，以免燙傷。

1. 安全注意事項

22. 禁止烘烤食物過程和烘烤結束時，內鍋未冷卻，直接用手提取內鍋，以免燙傷。
23. 禁止烘烤食物過程和烘烤結束時，烤具和食物未冷卻，直接用手提取烤具和食物，以免燙傷。
24. 用戶使用前，必須將內鍋內的烤具和包裝物取出後，才能使用。
25. 使用者搬移產品時，必須提爐體底部提手。
26. 請勿裝食物頂至爐蓋防護罩，適宜留3cm以上距離，以免影響熱風循環及烹飪效果；
27. 烹飪結束後，取烤雞叉或高、低物架食物時，請用旋轉裝拆夾或取物夾取出；也可待食物降溫後再提取，以免燙傷。
28. 使用過程中發現產品不能啟動或透明爐罩變形及其他異常現象，請立即停止使用，待送公司售後維修服務中心維修合格後，才可繼續使用。

2. 產品組成

2.1 包裝隨附物件



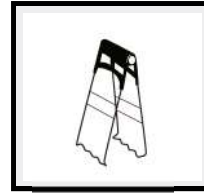
PCR520



炸籃



烤盤



取物夾



內鍋



食譜



產品保用證



說明書

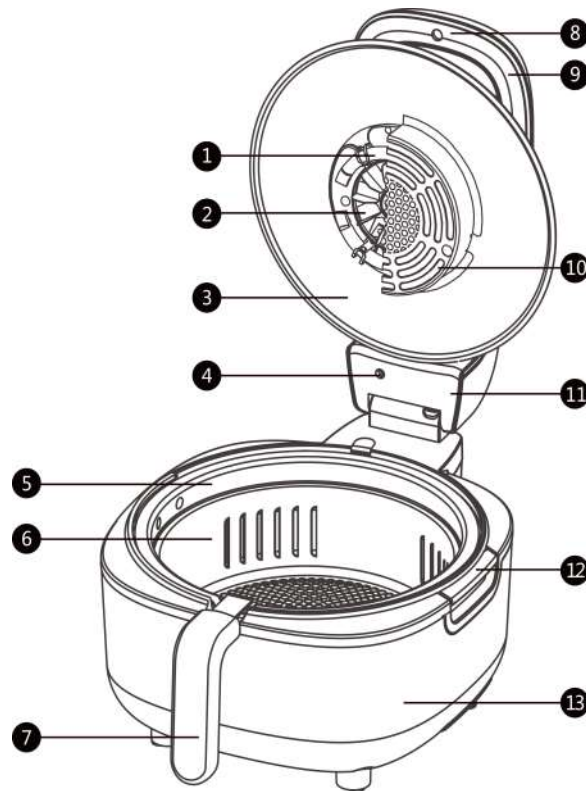
2.2 技術參數

型號	PCR520/ MK-PCR520		
工作電壓	220-240V	頻率	50/60Hz
額定功率	1100W		
容量	5L	口徑	23cm
產品尺寸	298x280x250mm	包裝尺寸	440x325x300mm
工作溫度	90~210°C	工作時間	1-60分鐘

* 因產品持續改善，原廠保留產品更新的權利，如有變動，恕不另行通知。

2. 產品組成

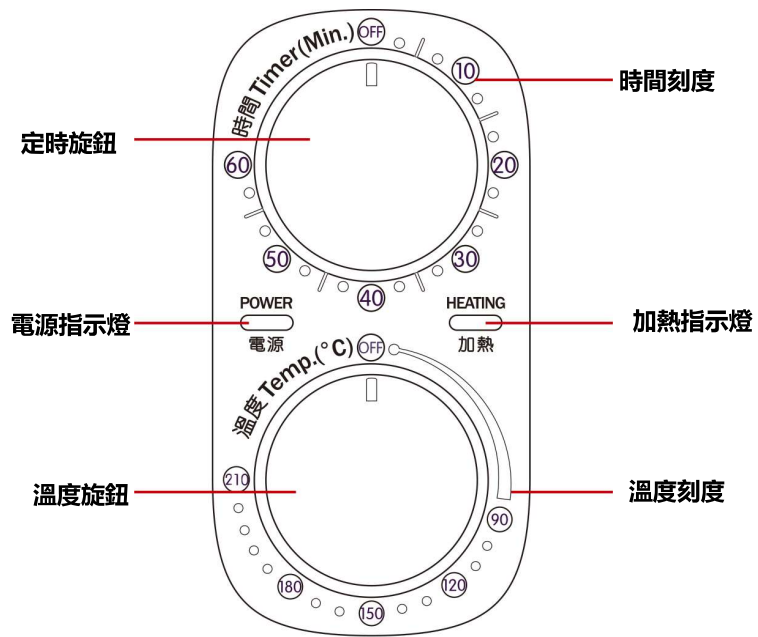
2.3 組件名稱 主機



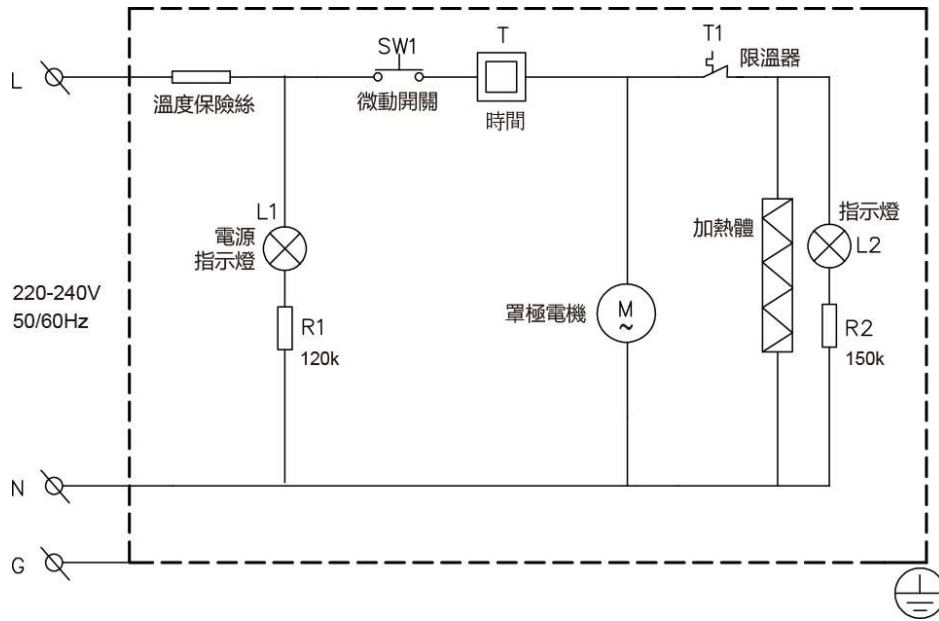
- | | | |
|---------|---------|----------|
| 1. 發熱管 | 6. 炸籃 | 11. 爐頭座 |
| 2. 風葉 | 7. 炸籃提手 | 12. 內鍋提手 |
| 3. 玻璃蓋 | 8. 爐蓋提手 | 13. 爐體 |
| 4. 合蓋開關 | 9. 爐蓋 | |
| 5. 內鍋 | 10. 防護罩 | |

2. 產品組成

2.3 組件名稱 控制面板



3. 電器原理圖



4. 產品使用

4.1 使用前須知

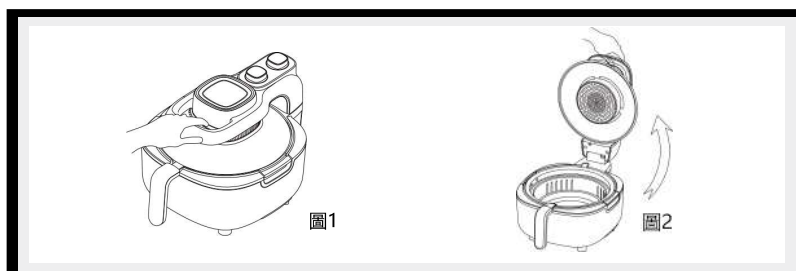
1. 使用前請取出內鍋（爐盤和烤具）清洗乾淨和清洗乾淨所需用的烤具。
2. 未合蓋到位或未放置好內鍋，不能啟動工作；工作過程開蓋將自動停止加熱。
3. 開蓋過程須將爐蓋往上翻到垂直到位後，方可鬆手。
4. 合蓋過程須將爐蓋下翻到內鍋上。
5. 食物離爐蓋防護罩距離必須大於3cm，以免影響烘烤效果。
6. 啟動工作過程中，如果中途需開爐蓋加調味料或觀察食物，產品自動暫停加熱，當再合上爐蓋時，自動按原設置繼續啟動工作。
7. 接通電源，“電源”指示燈亮；設置好溫度值和時間值後，“加熱”指示燈亮，開始工作；工作過程，“加熱”指示燈會間斷亮和熄滅，屬於正常工作狀態，當“定時旋鈕”回轉到“OFF”位置時，指示工作結束。

4. 產品使用

4.2 煲蓋開合及拆裝方法

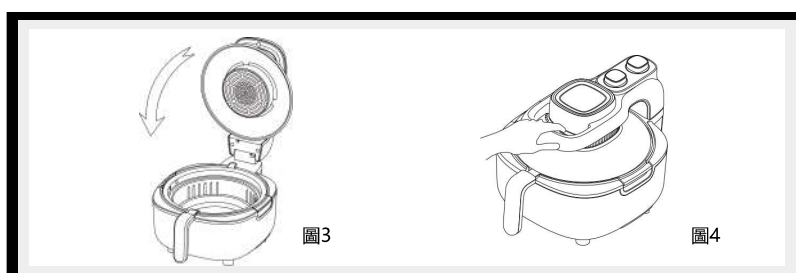
■ 開蓋方法

- 開蓋過程須將爐蓋(見圖1)往上翻到垂直到位後(見圖2), 方可鬆手。



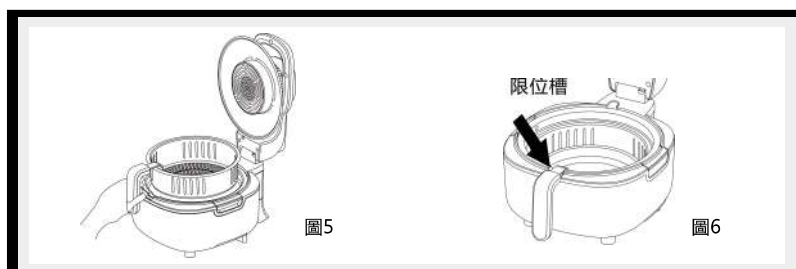
■ 合蓋方法

- 合蓋時請用手握“鍋蓋手柄”(見圖3), 將鍋蓋翻到鍋體水平位置內鍋上(見圖4)。



4.3 內鍋放置方法

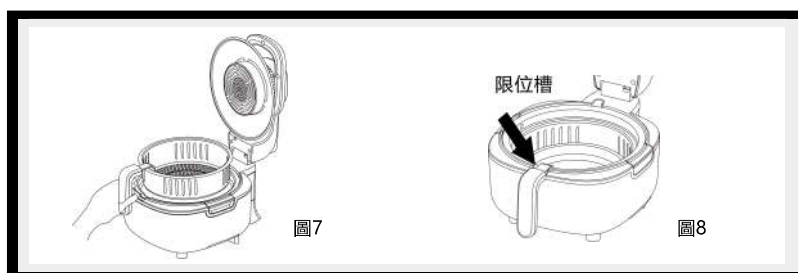
- 用雙手握住內鍋把手,向爐體內部(見圖5), 平行往下放, 使“內鍋限位槽”正確放在“爐體”凹槽裡(見圖6)。



4. 產品使用

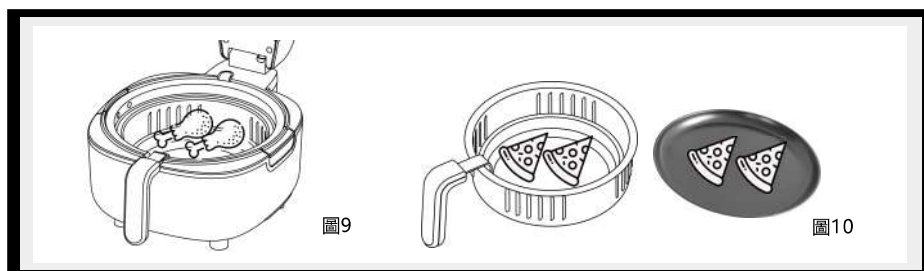
4.4 炸籃放置方法

- 用手握住炸籃提手，向內鍋內部（見圖7），平行往下放，使“炸籃限位片”正確放在“內鍋”限位槽裡（見圖8）。



4.5 烤具使用方法

1. 如果烤雞腿、薯條等實物，請選用“炸籃”，並將食物直接放在“炸籃”上（見圖9）。
2. 如果烤披薩、餅、糕點等食物，請選用“炸籃”和“烤盤”，並將食物放在“烤盤”上（見圖10）。



5. 烘烤食物操作方法

1. 按“開蓋方法”翻開爐蓋，按“內鍋放置方法”將內鍋放置好在爐體內。
2. 按“烤具使用方法”放置好烤具和食物。
3. 按“合蓋方法”合上爐蓋。
4. 把電源線插頭插上供電插座，電源指示燈亮。
5. 選擇烹飪溫度和時間
 - 參考烹飪指南時間和溫度參數，用手按住溫度旋鈕順時針旋轉選擇溫度檔位，溫度分別為90°C、120°C、150°C、180°C、210°C，使用者也可以根據自己口感自行設置溫度值；再握住定時旋鈕順時針轉到所需時間，可選範圍1-60分鐘，也可以根據自己口感自行設定烘烤時間。
6. 啟動工作和烘烤結束
 - 設置好溫度值和時間值後，啟動工作，電源指示燈長亮，溫度感測器檢測到鍋內溫度達到設定值時，停止加熱，加熱指示燈熄滅，當鍋內溫度低於預設值時，再加熱，加熱指示燈亮，保持鍋內在設定溫度值範圍內，直到定時旋鈕回轉到“OFF”位置，“叮”一聲，工作結束。
7. 取食物
 - 待食物和烤具適當冷卻；
 - 按照“開蓋方式”將爐蓋打開；
 - 用取物夾取下食物或取下烤盤。
8. 停止工作
 - 拔下電源線插頭，停止通電。

6. 清潔方法

1. 清潔產品前先拔下電源線插頭防止觸電，待機件完全冷卻後方可進行。
2. 從爐體取出烤具和內鍋，用水和清洗劑清洗乾淨。
3. 清潔爐蓋和鍋體表面時，請使用濕軟布或濕海綿擦拭，並用幹布擦拭乾淨，不可用水直接沖洗。
4. 翻起爐蓋,請使用軟布或海棉擦拭乾淨玻璃蓋、防護罩，取出內鍋擦拭乾淨爐體內罩，不可用水直接沖洗。
5. 請勿使用硬質刷子或金屬刷子擦拭清洗產品和烤具,以免損傷塗層和表面。

7. 食物烘烤溫度和時間設置指南

食物	參考設置時間(分鐘)	參考設置溫度(°C)	選用烤具
雞翼	28~33	210	炸籃
香腸	15~20	180	炸籃
扒類	15~20	210	炸籃
肉類	15~20	210	炸籃
串燒	8~13	200	炸籃
魚類	18~23	200	炸籃
蝦類	8~13	200	炸籃
薄餅	13~18	200	炸籃、烤盤
面包	3~8	200	炸籃、烤盤
蛋糕	20~25	180	炸籃、烤盤
餅類	13~18	200	炸籃、烤盤
薯條	25~30	210	炸籃
花生	10~15	180	炸籃
馬鈴薯	35~40	210	炸籃
番薯	35~40	210	炸籃
粟米	18~23	200	炸籃

備註：用戶根據烘烤食物體積、個人口味和烹飪經驗，自行調整設置時間和設置溫度，以達到最佳效果。



Congratulations on the purchase of your Primada Air Fryer! We hope it brings you many years of satisfaction. We trust the purchase of your new air fryer will help you for fast/convenient cooking. Let you enjoy cooking and delicious foods.

Should you encounter situations that have not been properly addressed in this Instruction Manual, please contact our Customer Service Center where a technician can address your specific problem or question.

For more information, please visit the official website: www.primada.com.hk

The Company reserves the right to make technological and/or design changes to this product for continuous improvement.

Thank you for choosing!

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1. Important Safety Instructions

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
PLEASE KEEP THE INSTRUCTION MANUAL

Please always follow the basic precautions when using the appliance:

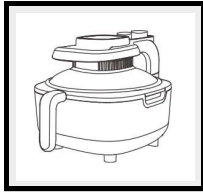
1. Before switching on the product, ensure that the voltage indicated on the rating label is the same as that in your home.
2. This product is intended for household use only, it is not intended for commercial or industrial use.
3. Ensure the product is placed on a flat, stable, dry and heat-resistant surface when in operation.
4. Do not allow the power cord to contact with warm parts of the appliance or any other hot surface.
5. Do not extend the power cord to operate the appliance.
6. Do not pull the power cord to unplug the power.
7. Do not place the product on or near a cooking stove.
8. Do not operate the product under wall cupboard, shelves, other overhanging objects or near flammable materials such as blinds, curtains or wall hangings.
9. Do not operate the product in the presence of explosives and/or flammable fumes such as petrol or kerosene.
10. Do not use any other accessories or attachments not recommended by the manufacturer.
11. Do not operate the appliance without supervision.
12. 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 children under 8 years old.
13. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
14. To avoid electric shock, DO NOT immerse the cable, plug or the product main body heater/control assembly in water or any other liquid.
15. Do not operate the product if the power cord, plug or product is damaged or if the product has been dropped or malfunctioned. If the main cord is damaged it must only be replaced by the manufacturer or their service representative as special tools are required.
16. To avoid risk of electric shock, do not dismantle, modify or repair the product. Any repairs must be carried out by the manufacturer or their service representative.
17. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
18. Do not heat explosive materials directly or indirectly by product, to avoid burning or explosion.
19. Do not touch the transparent cover and lid louver, to prevent scald.
20. Do not use cloth or other items to cover the vents around the panel.
21. Do not put your face close to inner pot when opening the lid during cooking or after cooking, to prevent scald.

1. Important Safety Instructions

22. Do not take out the inner pot directly until it is cooled down, to prevent scald.
23. Do not take the inner pot directly until it cools down, to prevent scald.
24. Before using, accessories and packaging must be taken out.
25. Please use the bottom handle when moving the product.
26. Do not place food up to the lid, leave at least 3 cm of space, otherwise may result from heating cycle system and cooking problem.
27. After cooking, please use clamp to serve food when using rotating rotisserie forks, low rack or high rack. Or serve until food is at a lower temperature to prevent scald.
28. Please stop using when product cannot start or transparent cover deforms or the appliance does not perform normally, also please contact after service center.

2. Package Contents and Technical Specifications

2.1 Package Contents



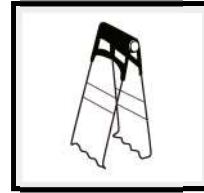
PCR520



Frying Basket



Pan



Tongs



Inner Pot



Recipe



Warranty



IM

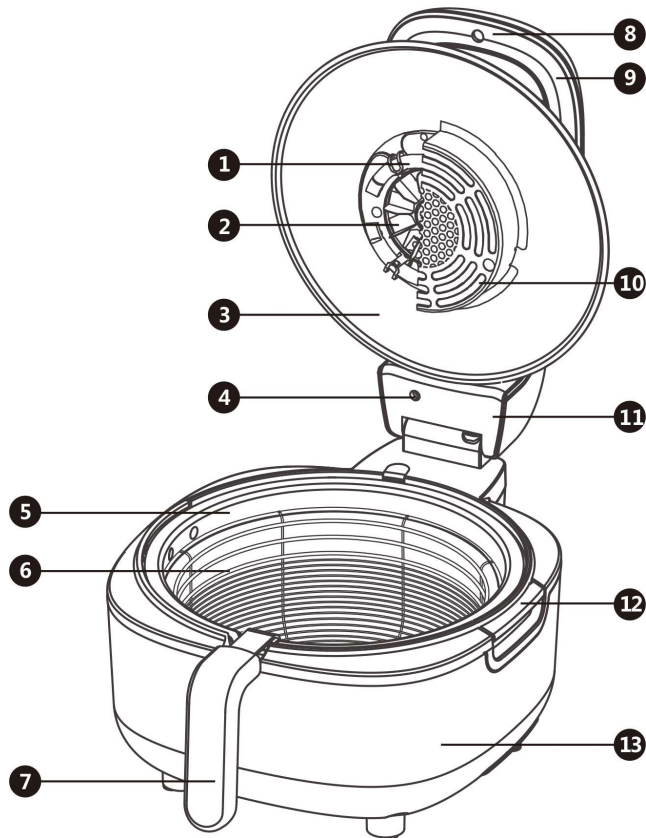
2.2 Technical Specifications

Model	PCR520/ MK-PCR520		
Voltage	220-240V	Frequency	50/60Hz
Power	1100W		
Capacity	5L	Diameter	23cm
Product Size	298x280x250mm	Packing Size	440x325x300mm
Working Temperature	90~210°C	Working Time	1-60 (Mins)

*Package Contents, technical and design specifications may be changed in the course of continuous product improvement.

2. Package Contents and Technical Specifications

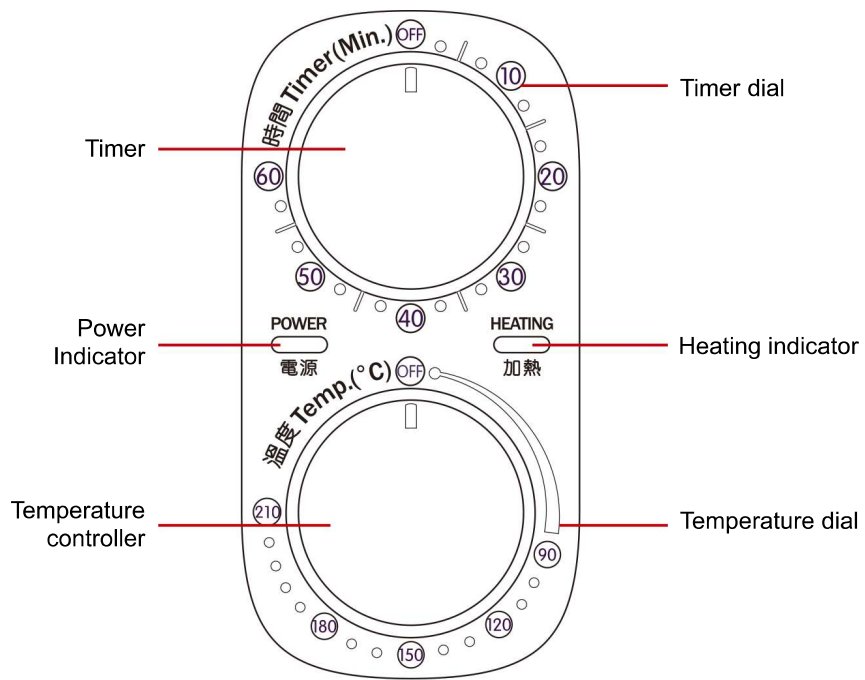
2.3 Product Diagram Main Unit



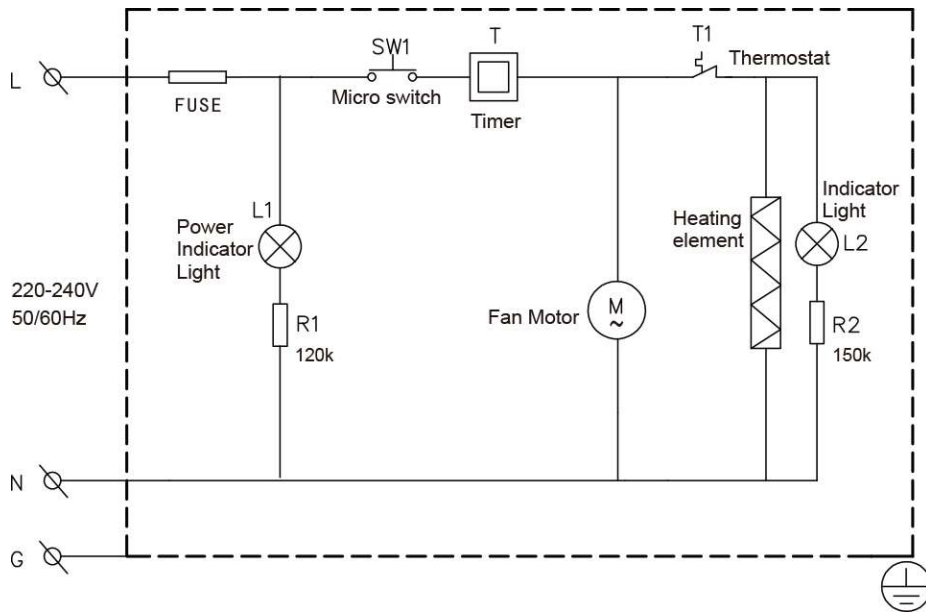
- | | | |
|-----------------|----------------------------|-------------------------|
| 1. Heater | 6. Frying basket | 11. Lid base |
| 2. Fan | 7. Handle of frying basket | 12. Handle of inner pot |
| 3. Glass | 8. Handle of lid | 13. Body |
| 4. Micro switch | 9. Lid | |
| 5. Inner pot | 10. Heater cover | |

2. Package Contents and Technical Specifications

Control Panel



3. Schematic Diagram



4. Operating

4.1 Before Use

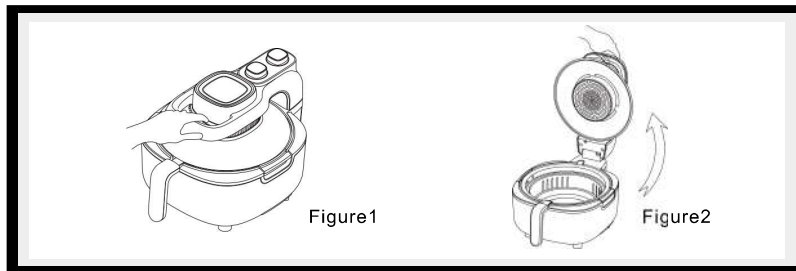
1. Take out and clean the inner pot, and clean the cooking accessories.
2. If the lid without closed well, or inner without place in right position, the product cannot work; If open the lid while cooking, the unit stops heating.
3. Never loosen the handle before the lib lift up to the vertical position.
4. The lid must close on the inner pot.
5. The food must away from the heater cover more than 3cm.
6. If open the lib to add seasoning or check the food while cooking, the product will stop heating; when close the lid, it runs again.
7. Power indicator will be on once plug on; after setting the timer and temperature, Heating indicator will be on; the Heating indicator will cycle On and Off throughout the product process, when the Timer return to off, the heating is finished.

4. Operating

4.2 Lid Opening & Closing

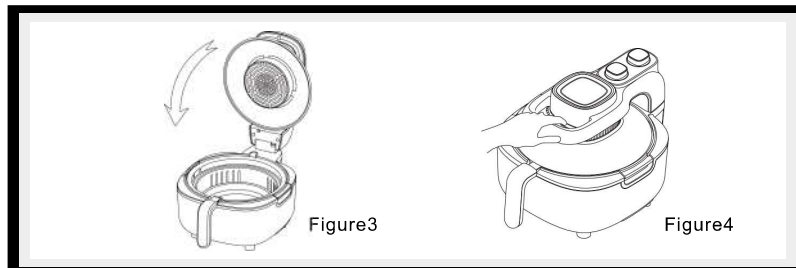
■ How to open

- Hold the handle of lid(Figure 1), lift up upwardly unit reach to the vertical position.



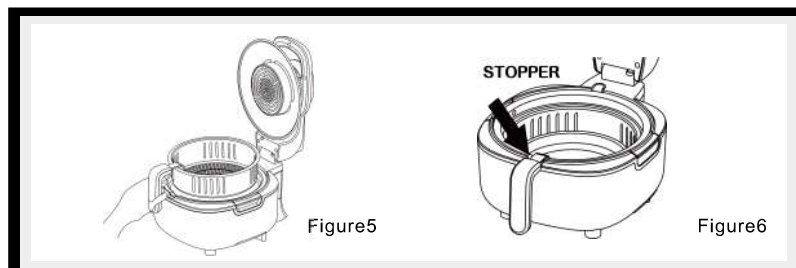
■ How to close

- Hold the handle of lid(Figure3) downward until the lid reach to the horizontal position (Figure4).



4.3 How to place the Inner Pot

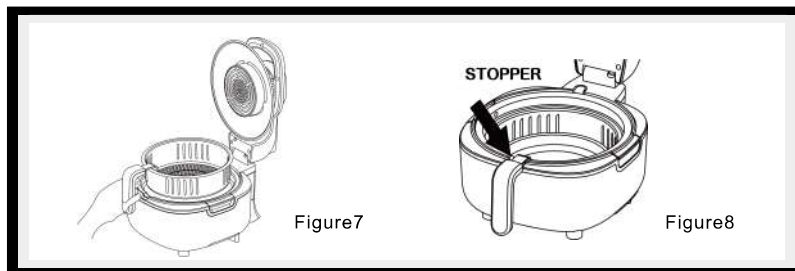
- Hold the handle of inner pot, place into the cavity of body(Figure5), stopper of inner pot"should be place into the"groove"of Body (Figure6).



4. Operating

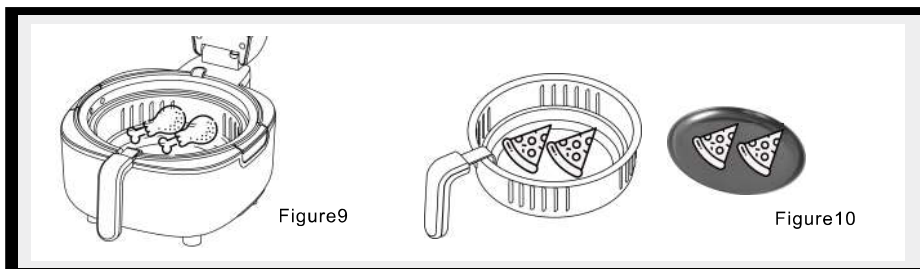
4.4 How to place the Frying Basket

- Hold the handle of frying basket, place into the cavity of inner pot (Figure7), “stopper of frying basket” should be place into the “groove” of Inner pot(Figure8).



4.5 How to use the Accessories

1. Cooking the drumstick, chips..., please use “Frying basket” , put the food inside the “Frying basket” directly(Figure9).
2. Cooking the pizza, cookie, pastry..., please use “Frying basket” and “Pan”, put the food on the “Pan” directly(Figure10).



5. Cooking Operation

1. Open the lid and place the inner pot into body.
2. Place the accessories.
3. Close the lid.
4. Plug in the product, the Power indicator is on.
5. Set the cooking temperature and time.
 - Refer to the recipes, setting the cooking temperature by turn the Temperature controller in clockwise to required temperature grade (temperature grade: 90°C, 120°C, 150°C, 180°C, 210°C; setting the cooking time by turn the Timer in clockwise to required time(time range: 1-60minutes), you can set the temperature and time as per your flavor.
6. Start and finishing.
 - After setting the temperature and time, the product start to heating, the Power indicator is on. When the product inside reaches the preset temperature, it will stop heating, the Heating indicator is off; when the temperature is lower than the preset temperature, it will heating again, the Heating indicator turns to on. The temperature keeps around the preset value, until the Timer turns to the off position, after a sound “ding”, the cooking is finished.
7. Take out the food.
 - Waiting the food and accessories cool down.
 - Open the lid.
 - Use the tongs to take out the food or pan.
8. Power off
 - Plug off the product, let it power off.

6. Cleaning

1. Always turn off and unplug the product before cleaning, make sure the product complete cool before cleaning.
2. Take out and clean the accessories and inner pot by water and abluent.
3. The outer surface of the power head and oven cover can be cleaned by wiping it with a damp cloth. Do not reach water directly when washing.
4. Lift up the lid, use a damp cloth to clean the glass and heater cover, take out the inner pot, clean the cavity of body. Do not reach water directly when washing.
5. Do not use the scrubbing brush or metal brush to clean the product and accessories, avoid to scratch the coating and surface.

7. Recipes for reference

FOOD	TIME MIN.	TEMPERATURE °C	ACCESSORIES
Chicken wings	28 ~ 33	210	Frying basket
Sausage	15 ~ 20	180	Frying basket
Steak	15 ~ 20	210	Frying basket
Meat	15 ~ 20	210	Frying basket
Kebabs	8 ~ 13	200	Frying basket
Fish	18 ~ 23	200	Frying basket
Shrimp	8 ~ 13	200	Frying basket
Pizza	13 ~ 18	200	Frying basket, Pan
Bread	3 ~ 8	200	Frying basket, Pan
Cake	20 ~ 25	180	Frying basket, Pan
Cookie	13 ~ 18	200	Frying basket, Pan
Fries	15 ~ 20	210	Frying basket
Peanut	10 ~ 15	180	Frying basket
Potato	35 ~ 40	210	Frying basket
Sweet potato	35 ~ 40	210	Frying basket
Corn	18 ~ 23	200	Frying basket

Remark: Users can adjust the cooking time and temperature according to the food and one's taste.



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