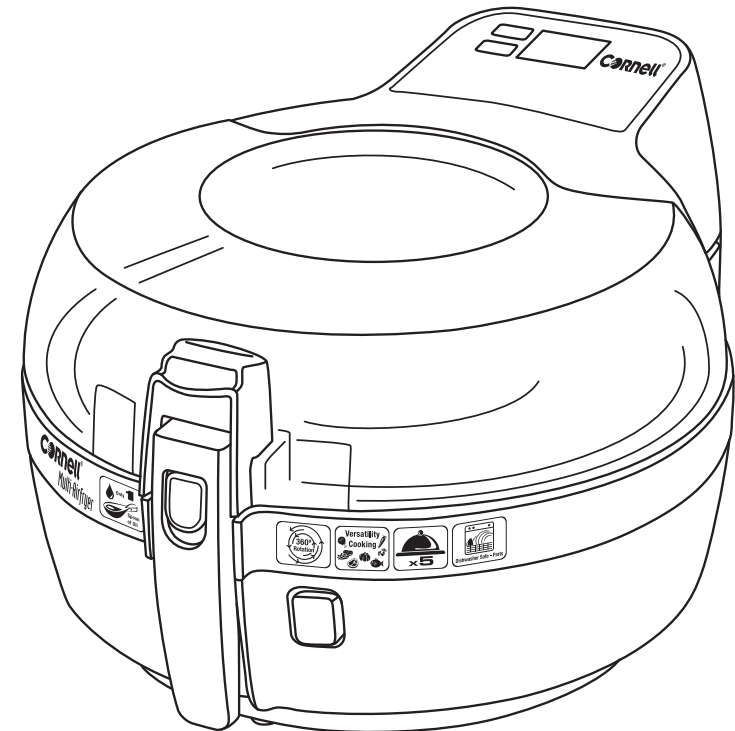


# CORnell®

## User Manual



# CORnell®

Marketed by:

**CORNELL SALES & SERVICE SDN BHD** (604369-P)

Lot 11B, Jalan 223, Section 51A,  
46100 Petaling Jaya,  
Selangor Darul Ehsan, Malaysia.

InfoLine: 1-800-881-770  
[www.cornellappliances.com](http://www.cornellappliances.com)



# Multi-Airfryer

## CAF-E1600G

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The appliance is not working	Not plugged in	Check that appliances is plugged in correctly
	The On/Off switch is not fully pressed down	Press on the On/off switch
	You have pressed the On/Off switch but it is still not working	Close the lid
	The motor is running but the appliance is not heating	Contact your service centre
	The paddle does not turn	Ensure that the paddle is correctly positioned, If the problem continues, contact your service centre
Food is not cooking evenly	The paddle has not been installed	Attach the paddle
	The food has not been cut in regular sized pieces	Cut food to regular size
	The chips have not been cut in regular size pieces	Cut the chips to regular size
	The paddle has been installed correctly but it does not turn	Check that it has clicked in position. If the problem continues, contact your service centre.
The chips are not crispy enough	The wrong variety of potatoes has been used	Select a variety of potato recommended for chips
	The potatoes are insufficiently washed and or not completed dried	Wash the potatoes longer to remove excess starch. They must be drained and completely dry before cooking
	The chips are too thick	Cut the chips max chips dimensions are 13mm x 13mm
	There is not enough oil for quantity of chip	Increase oil quantity <i>(see cooking table Pg6 to Pg8)</i>
The chips break up during the cooking	The potatoes are recently harvested and hence have a higher water content	Reduce the quantity of potatoes down to 800g and adjust cooking time
The food stays on the edge of the cooking pan	The cooking pan is too full	Adhere to the recommended quantities indicated in the cooking table

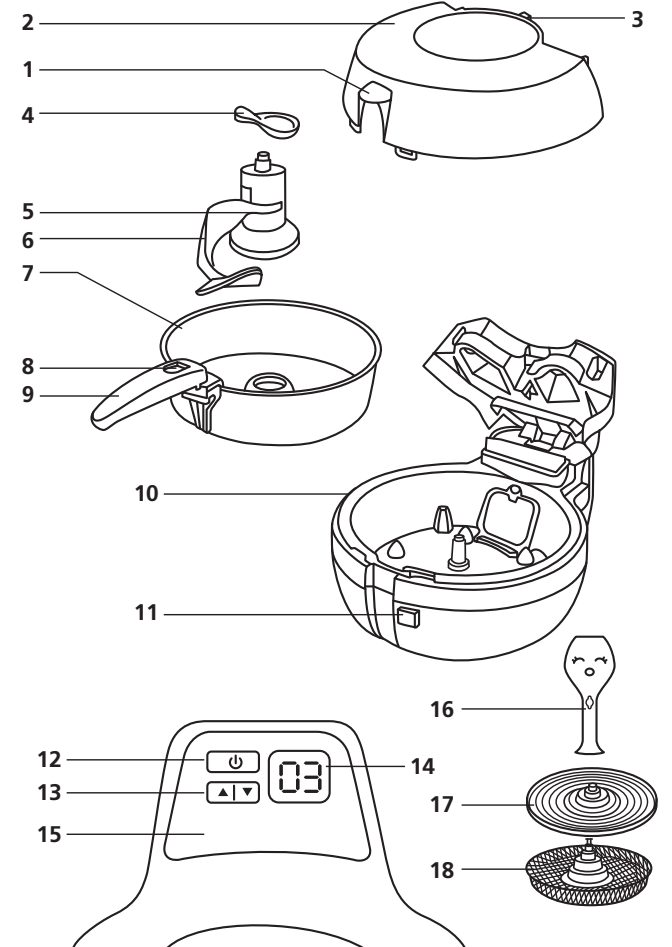
# INTRODUCTION

Your new innovative Cornell Multi-Airfryer allows you to prepare your favourite ingredients and snacks in a healthier and nutritious way.

The air fryer uses hot air convection in 360° and with a removable mixing paddle to rotate your meals for even and tasty results. It is able to prepare a variety of tasty dishes in a healthy, fast and hands-free way. This process provides a one-time comprehensive heating, so, for most food, there is no need to add oil for cooking. For instance, your dynamic air is able to fry 1kg of potatoes into homemade chips with just one spoonful(14ml) of oil.

# PARTS IDENTIFICATION

- Cool touch lid
- Transparent lid
- Latch for removing lid
- Measuring Spoon(14ml)
- Maximum food level maker (for chips only)
- Removable mix paddle
- Air inlet Non-stick removable cooking pan
- Cooking pad handle release button
- Cooking pan handle
- Base
- Lid opening button
- Power (On/Off) Switch
- Timer setting button
- Digital timer
- Control panel
- Meal spoon
- Top turntable tray
- Top turntable grill



## COOKING TIPS

1. Do not add salt to chips while the chips are in the pan, only add salt once the chips are removed from the appliance at the end of cooking.
2. When adding dried herbs and spices to the appliances, mix them with some oil or liquid.
3. Please note that strong coloured spices may slightly stain the paddle and parts of the appliances. This is normal.
4. For best results, use finely chopped garlic instead of crushed garlic to prevent from adhering to the central paddle..
5. If using onions in recipes, they are best thinly sliced instead of chopped as they cook better. Separate the onions rings before adding them to the pan and give them a quick stir so that they are evenly distributed.
6. With meat and poultry dishes, stop the appliance and stir the pan once or twice during cooking so that the food on the top does not dry out and the dish thickens evenly.
7. Prepare vegetables in small pieces or stir-fry size to ensure they cook thoroughly.
8. This appliances is not suitable for recipes with a high-liquid content (eg.soups, cook-in sauces)

## SAFETY INSTRUCTIONS

- Do not allow the appliance to operate unattended.
- During hot air frying, hot steam is released through the air outlet vents. 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.
- 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.
- Always use oven mitts when handling the paddle and top tray.

### CAUTION: HOT SURFACE!

- Place the appliance on a horizontal, even and stable surface.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is only intended to be used in households and similar environments such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residences;
  - bed and breakfast type environments.
- Product warranty will be void if the appliance is used improperly or for professional or semi-professional purposes not according to the instructions in the user manual. Cornell refuses to be responsible for any liability or damage caused by negligence.
- Always return the appliance to a service centre authorized by Cornell for examination or repair.
- Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance from the power supply after use.
- Allow the appliance cool down for approx. 30 minutes before you clean or store it.
- Always ensure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Always remove burnt remnants.
- Automatic switch-off: This appliance is equipped with a timer. When the timer has counted down to “0”, the appliance produces an alarm bell sound and switches off automatically. To switch off the appliance manually, press the on/off button instead.
- 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.

## TABLE OF COOKING TIMES

### OTHER VEGETABLES

FOOD	TYPE	QUANTITY (gram)	OIL (spoon 14ml)	COOKING TIME (Minutes)
SWEET PEPPER	Fresh in slices	650 +150ml cold water	1 spoon oil	20-25
MUSHROOM	Fresh in quarters	750	1 spoon oil	12-15
TOMATOES	Fresh in quarters	650 +150ml cold water	1 spoon oil	10-15
ONIONS	Fresh in rings	650	1 spoon oil	15-25

### MEAT – POULTRY

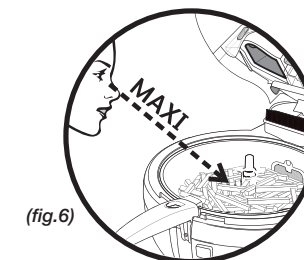
To add flavor to meat and poultry, mix some spices (Such as paprika, curry, mixed herbs, thyme) with the oil

FOOD	TYPE	QUANTITY (gram)	OIL (spoon 14ml)	COOKING TIME (Minutes)
CHICKEN NUGGETS	Fresh	750	None	18-20
	Frozen	750	None	18-20
	Frozen	12 pieces (160g)	None	12-15
CHICKEN DRUMSTICKS	Fresh	4 to 6	None	30-32
CHICKEN LEGS	Fresh	2 to 4 (120g/pc)	None	20-30
CHICKEN BREASTS (boneless)	Fresh	6 (about 750g)	None	10-15
CHINESE SPRING ROLL	Fresh	4-8 small	1	10-12
LAMB CHOPS	Fresh (2.5cm to 3cm thick)	2 to 6	None	20-25
PORK CHOPS	Fresh (2.5cmthick)	2 to 3	None	18-23
PORK FILLET	Fresh	2 to 6 thin slices or strips	1	12-15
SAUSAGES	Fresh	4 to 8 (pricked)	None	10-12

## PREPARING FOOD

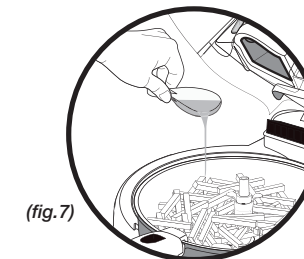
1. Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surfaces.

2. Place the food in the cooking pan, distributing it evenly, making sure that you adhere to the maximum quantity (see cooking tables Pg6 to Pg8).

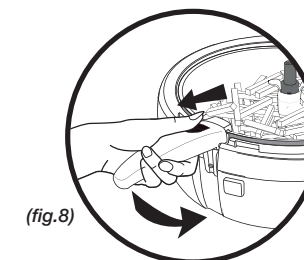


3. Add oil to the food using the spoon (fig.7), spreading it evenly (see cooking tables Pg6 to Pg8)

**(1 spoonful of oil = 14ml of oil)**

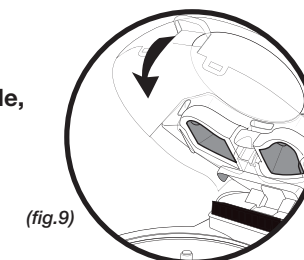


4. Unlock the handle and fold it completely into its housing (fig.8)



5. Close the lid (fig.9)

**Note: Never fill the pan beyond the MAX indication on the paddle or exceed the amount indicated in the table, as this could affect the quality of the end result.**

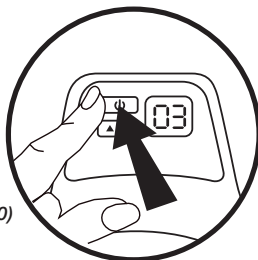


## COOKING

### SET THE COOKING TIME

1. Press the timer setting buttons to set the time up +/- down until desired time (from 1 to 60mins) as the feature on the display (fig.10)  
(see cooking tables Pg6 to Pg8).

(fig.10)



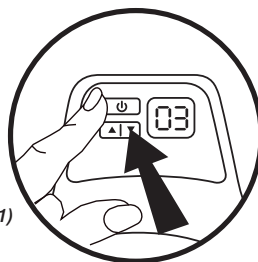
2. Now release, the selected time (in minutes) will be displayed and the countdown will begin in 3 seconds
3. Timer countdown show seconds in display in last minute
4. The appliance stops after the selected time is achieved.

## BEGIN COOKING

1. Plug in the power cord. It will sound once and the display on the control panel will show 2 dashes. The appliance is now in standby mode and will not operate until the On/Off switch is selected.

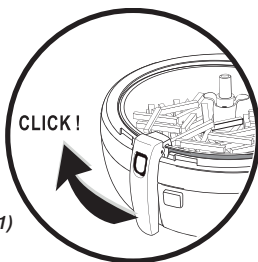
2. Press the On/Off switch, it will sound and the display on the control panel will show 10 mins (fig.11) *(Preset cooking time is 10 minutes, if there is no operation within 3 seconds, the appliance will operate automatically)*

(fig.11)



3. Adjust the timer up +/- down buttons to select desired cooking times. The appliance will begin operating in 3 minutes, and the paddle will rotate slowly in a clockwise direction.
4. Once cooking is completed, the timer will beep 5 times, and the appliances will stop automatically.
5. Lift the handle until you hear a "Click" that it is unlocked and remove the cooking pad (fig.12)

(fig.11)



## BEGIN COOKING

6. If more time is needed, press the On/Off switch, and adjust the desired cooking times accordingly again.

**Caution: Do not touch the pan or lid or any part of the appliance during operation during and after use other than the cool touch area.**

## TABLE OF COOKING TIMES

The cooking times below only serves as a guide and may vary according to the variety and batch of potatoes food used. Adjust cooking time accordingly if actual weight is less or higher than table list.

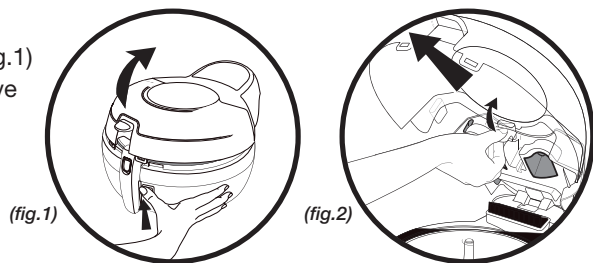
### POTATOES

FOOD	TYPE	QUANTITY (gram*)	OIL (spoon 14ml)	COOKING TIME (Minutes)
CHIP Standard thickness 13mm x 13mm	Fresh	1000	1	40-45
	Fresh	750	3/4	35-37
	Fresh	500	1/2	28-30
	Fresh	250	1/4	24-26
POTATOES (Quartered)	Fresh	1000	1	40-42
	Frozen	750	None	14-16
Diced Potato	Fresh	1000	1	40-42
	Frozen	750	None	30-32
CHIPS	Frozen-suitable for deep frying only	750 standard 13x13mm	None	35-40
		750 Thin 10x10mm	None	30-32
	Frozen 2 way or 3 way cook suitable for oven and grill (and deep frying)	500 American type 8x8mm	None	25-27

\* Weight of unpeeled potatoes.

## BEFORE FIRST USE

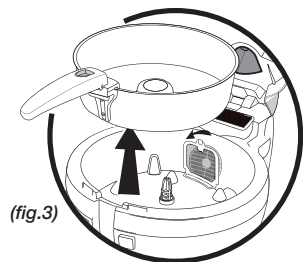
- To Remove the lid  
Press the lid opening button (fig.1) and lift the latch (fig.2) to remove the lid



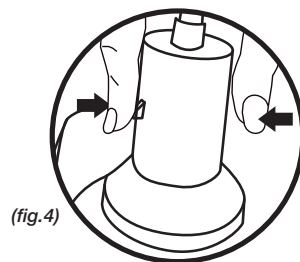
- Remove the measuring spoon before use.

- Lift the handle to a horizontal position until you hear a “Click” as it locks.

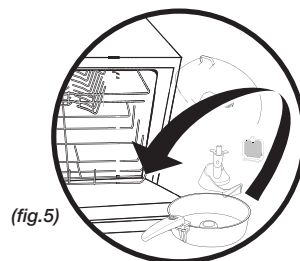
- Remove the cooking pan (fig.3)



- Turn the cooking pan upside down and upclip the removable paddle by pressing the two pins together (fig.4)



- All removable parts are dishwasher safe (fig.5) or can be washed with a soft cloth and washing up liquid.



- To re-fit the paddle into the pan, press the two clips together to lock.

- During first use, the appliance may give off a slight odour, this is normal and not harmful, and will disappear quickly.

## TABLE OF COOKING TIMES

### FISH – SHELLFISH

FOOD	TYPE	QUANTITY (gram)	OIL (spoon 14ml)	COOKING TIME (Minutes)
BREADED SCAMPI	Frozen	18pieces (280g)	None	10
MONKFISH	Fresh cut in pieces	500	1	20-22
PRAWNS	Cooked	400	None	10-12
JUMBO KING PRAWNS	Fresh in quarters	300g/ 16pieces	None	12-14

### DESSERTS

FOOD	TYPE	QUANTITY (gram)	OIL (spoon 14ml)	COOKING TIME (Minutes)
BANANA	Cut in slices	500g/ 5 bananas	1 spoon oil +1 spoon brown sugar	4-6
	Wrapped in tinfoil	2 bananas	None	20-25
CHERRIES	Whole	Up to 1000g	1 spoon oil +1 spoon sugar	12-15
STRAWBERRIES	Cut in quarters if large or halves if small	Up to 1000g	1 to 2 spoon sugar	5-7
APPLE	Cut in wedges	3	1 spoon oil +2 spoon sugar	15-18
PEARS	Cut in pieces	Up to 1000g	1 to 2 spoon sugar	8-12
PINEAPPLE	Cut in pieces	1	1 to 2 spoon sugar	8-12

**NOTE: Suggested to turn halfway through cooking.**

Before using this product, please read the instruction manual thoroughly. Keep this booklet for future reference.

## SAFETY INSTRUCTIONS

- Never immerse the housing, which contains electrical components and heating elements, in water nor rinse it under the tap.
- Do not allow water or other liquid to enter the appliance to prevent the risk of electric shock.
- Do not use a power extension cord when operating this appliance.
- Do not obstruct the air inlet and the air vent openings while the appliance is operating.
- Do not unplug the appliance by forcibly yanking on the power cord.
- Never touch the interior of the appliance while it is operating.

### WARNING

- Always ensure that the voltage indicated on the appliance corresponds to the local rated voltage before connecting the appliance to the power supply.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 given supervision or instruction concerning the use of the appliance in safe way and understand the hazards involved. Young children should not be allowed to play with the appliance.
- Children should not be allowed to clean or perform user maintenance services without adult supervision.
- Always keep the appliance and power cord away from the reach of children younger than 8 years old when the appliance is switched on or when cooling down.
- Do not allow the power cord to come into contact with hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed power supply. Always ensure that the power plug is inserted into the power supply properly.
- Never connect this appliance to an external timer switch in order to prevent hazards.
- 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 10cm free space on the back and sides and 10cm free space above the appliance. Do not place any objects on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.

## EASY CLEANING

- Allow the appliance to cool down completely before cleaning.
- Open the lid –Fig.1 and lift the latch to detach the lid- Fig 2
- Lift the handle to horizontal position until you hear a”click” as it unlocks- Fig 3
- Remove the cooking pan.
- Turn the cooking pan upside down and unclip the removable paddle by pressing the two pins together – Fig 4
- All removable parts are dishwasher safe- Fig 5 and can be washed using a soft cloth and washing up liquid.
- Clean the base of the appliance using a damp cloth and washing up liquid.
- Rinse and dry parts thoroughly before reassembling the parts.
- If food gets stuck or burnt on the pan or paddle, leave them to soak in warm water before cleaning.
- The appliance has a non-stick cooking pad: thus browning and scratches which may appear after \* prolonged use. This is normal and does not present any problem.
- We assure that the non-stick coating complies with regulations concerning materials in contact with foodstuffs.

### WARNING:

- Never immerse the base in water.
- Do not use harsh or abrasive cleaning product or scourers.
- To retain the non-stick performance of the cooking pan for as long as possible, do not use metal utensils when serving food.

### ENVIRONMENT

- Do not discard the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you will be helping to preserve the environment.

# C O N T E N T S

<b>3</b>	INTRODUCTION
<b>3</b>	PARTS IDENTIFICATION
<b>4-5</b>	SAFETY INSTRUCTIONS
<b>6</b>	BEFORE FIRST USE
<b>7</b>	PREPARING FOOD
<b>8</b>	COOKING
<b>8-9</b>	BEGIN COOKING
<b>9-11</b>	TABLE OF COOKING TIMES
<b>12</b>	COOKING TIPS
<b>13</b>	EASY CLEANING
<b>14-15</b>	TROUBLESHOOTING
<b>15</b>	SPECIFICATIONS

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking liquids have flowed into the base of appearance	The paddle is not positioned correctly or the seal of the paddle is defective	Ensure that the paddle is correctly positioned. If the problem continues, contact your service centre. Do not use it for making soup or recipes with a high liquid content
The timer does not work	The PC board is not functioning correctly	Plug off and restart, if problem continues, contact your service centre
The appliance is unusually noisy	You suspect the motor is not working correctly	Contact your service centre
The paddle stops turning during cooking	The paddle is not positioned correctly	Wear oven mitts to push the paddle downward until it clicks into place, if this does not work, contact service centre

## SPECIFICATIONS

<b>MODEL NO.</b>	<b>CAF-E1600G</b>
<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~ 50Hz</b>
<b>RATED WATTAGE</b>	<b>1400W</b>
<b>CAPACITY</b>	<b>4.4L</b>