



HealthyCook

8L Digital Air Fryer

THANK YOU

Register your purchase:

Thank you for choosing Hamilton Beach.
Register your appliance to activate the 2-year warranty.



Scan QR code using mobile device

Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

Why Register Your Warranty?

- Stay updated: Receive important information about your product.
- Quick assistance: In case you need to contact us in the future, we can help you faster.
- Receive product news, offers and competitions.

How to Register Your Warranty:

To register your product warranty, please gather the following information and scan the QR code above.

- Model number of your appliance.
- Details of your place of purchase.
- Your contact details.

To activate your warranty, please ensure it is registered within 30 days of your purchase. Registrations received after this 30-day window will be considered invalid.

Important: Warranty registrations are only accepted for products purchased in the UK.

For more details, visit:

www.hamiltonbeach.co.uk/pages/terms-conditions

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SPECIFICATIONS

Items supplied:

- 1x Air Fryer Unit
- 2x Grill Rack Inserts
- 1x Manual

Check for damage and remove all packaging before use.



Attention: Do not remove the rating label or any warning information on the bottom or back of the appliance.

Power Consumption:	220-240V~ ,50-60Hz
Power Output:	2850W (max.)
Capacity:	8 Litre (2x 4L compartments)
Net Weight (kg):	Approx. 8.35 kg
Product Dimensions (cm):	36 (H) x 38 (W) x 15.4 (L)

IMPORTANT SAFEGUARDS



Attention: Before using, read all instructions carefully and retain for future use. Always follow basic safety precautions when using electrical appliances, including the guidelines below:



Warning!: Note all safety notices, instructions, illustrations and technical data provided with this appliance. Failure to follow the safety notices may result in electric shock, fire and/or injuries.

Intended Use:

- This appliance is for household use only.
- Do not use outdoors or in commercial settings.
- This appliance is suitable for use by children aged 8 and above, and by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, only if they are supervised or instructed regarding the safe use of the appliance and understand the hazards involved.
- Cleaning and maintenance should not be performed by children without supervision.
- Do not operate the appliance using an external timer or remote-control system.

Safety Notices:

- Always supervise the appliance when in use, especially around children or pets.
- Children should not play with the appliance.
- Switch off and unplug the appliance before cleaning, fitting, or removing accessories.
- Allow the appliance to cool for approximately 30 minutes before handling or cleaning.
- Only use accessories provided or recommended by the manufacturer.
- Place on a stable, level, and heat-resistant surface during operation.

IMPORTANT SAFEGUARDS

- Leave at least 10 cm of space around the appliance to ensure proper ventilation.
- Do not place near combustible materials, curtains, or flammable fumes.
- If the appliance emits smoke, unplug immediately, let the smoke clear, and clean out any burnt food or debris.



Caution!: Hot surfaces!

- Surfaces are hot when oven is in use. Do not touch hot areas.
- Hot steam and air may escape when the door is opened or through air outlets.
- Keep hands and face away from air outlet openings during operation.
- Oven accessories, trays, and dishes will become hot — always use oven gloves when handling.
- Use caution when removing hot oil or liquids, as they may cause burns.



Danger!: Danger of electric shock!

- Do not immerse the power cord, plug, or housing in water.
- Avoid any liquids from entering the appliance.
- Do not plug or unplug with wet hands.
- Do not use extension cords.
- Do not carry the appliance by the power cord.
- Do not let the cord hang over table or counter edges or touch hot surfaces.
- Ensure the voltage matches the appliance rating before use.
- If the appliance or power cord is damaged, stop use immediately and contact a qualified service person.
- Never use the appliance near flammable materials.

IMPORTANT SAFEGUARDS



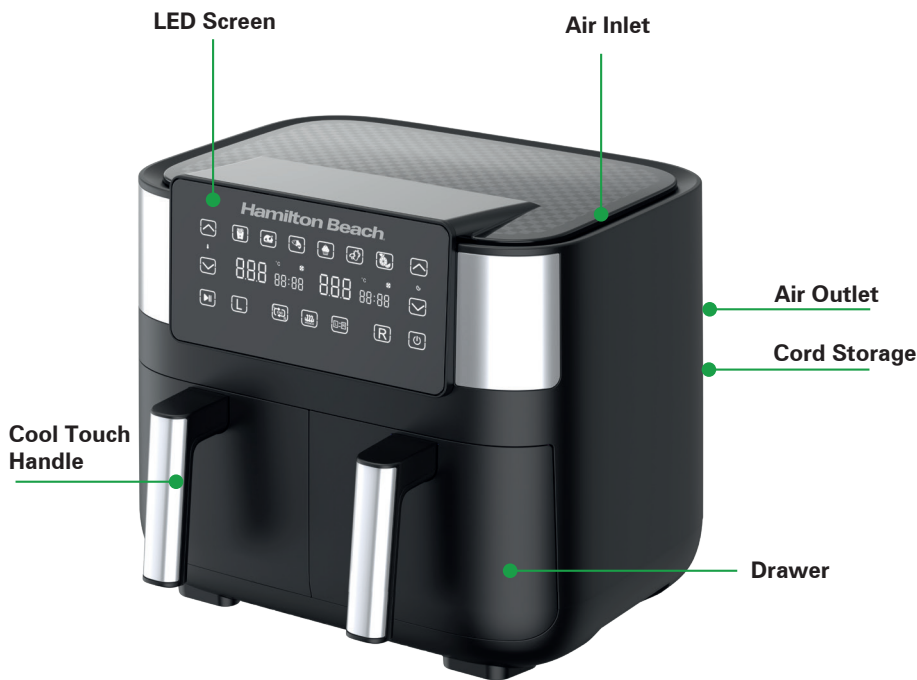
Warning!: Risk of fire!

- Do not cover air inlets or outlets during use.
- Do not place food still in plastic wrap or bags inside the appliance.
- Do not allow food to contact the heating element.
- Keep the appliance away from explosive or flammable vapors.
- Do not place any objects on top of the appliance.
- Do not clean using metal utensils, abrasive pads, or caustic agents.
- Do not place the appliance on or near a hot stovetop or heated oven.



Warning!: Danger of injury!

- **WARNING:** Misuse may result in injury.
- Always unplug the appliance when not in use.
- Do not leave the appliance unattended while operating.
- Ensure that the cord is safely positioned to prevent the appliance from being pulled down.
- Take care when moving the appliance, or when removing hot food or accessories.
- If the appliance is damaged or malfunctions, do not attempt to repair it yourself.



Adjustable Controls:

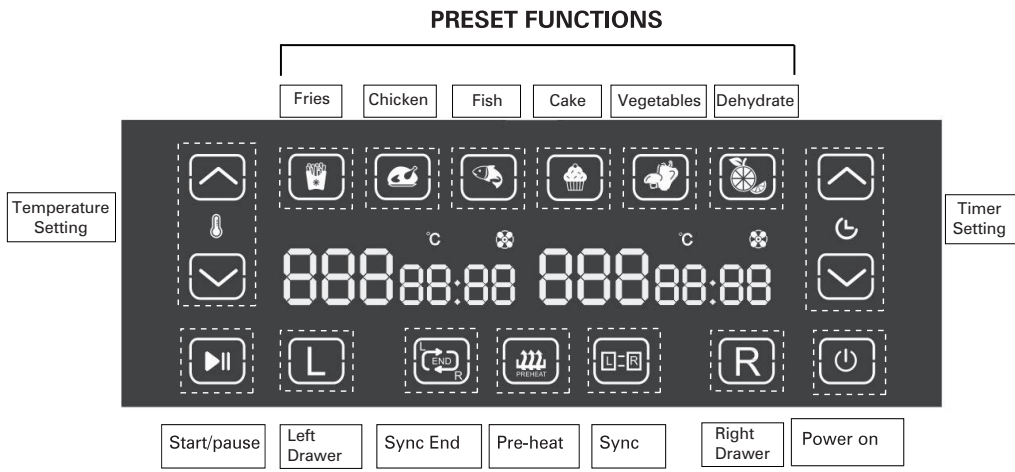
Temperature:	80-200°C
Timer Function:	0-60 Minute Timer
Dehydrate Function:	40-80°C 1-24hr

*Product may vary slightly from illustrations

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CONTROL PANEL

Control Panel Overview:



Preset Function Instructions:

	FRIES	ROAST	FISH	CAKE	VEGETABLES	DEHYDRATE
Menu						
Default temp	200°C	200°C	180°C	180°C	160°C	60°C
Default time	20min	25min	10min	12min	16min	8 hours
Shake	Yes	No	No	No	Yes	No

Before First Use:

- Unpack the appliance and check for any damage.
- Ensure all accessories are included.
- Remove all packaging materials and stickers, except rating and warning labels.
- Dispose of packaging responsibly.
- Place the appliance on a stable, level, and heat-resistant surface, following the safety guidelines.
- Wash accessories in hot, soapy water and dry thoroughly.
- Wipe the inside and outside of the appliance with a damp cloth.



Warning!:

- Do not fill any compartment or tray with oil, fat, or liquids – this appliance uses hot air circulation only.
- Insert accessories (e.g. mesh grill plate, basket, drip tray) as required. Ensure the drip tray is fitted at the base.
- Do not place objects on top of the appliance – this may obstruct airflow and affect cooking performance.

Removing The Drawers:

- Both drawers can be fully removed from the air fryer. To remove, pull on the handle and slide the drawer out of the appliance.



Note:

- If a drawer is removed during operation, the appliance will automatically pause cooking on that side. Once the drawer is reinserted, the appliance will resume cooking using the previously selected settings.

Operating your Air Fryer:

- Plug the appliance into a grounded mains socket.
- Gently pull the basket(s) out of the air fryer.
- Place the ingredients into the basket(s).

USING YOUR APPLIANCE

- Carefully slide the basket back into the unit, ensuring it is properly aligned with the guides inside the fryer.
- Always operate the appliance with the baskets fully inserted.



Warning!:

- Do not touch the basket(s) during or immediately after use, as it becomes extremely hot. Always use the handle when handling the basket



Note:

- If there is a power cut or the unit is unplugged during use, all indicator lights will switch off. Once power is restored, the appliance will resume using the previously set programme.
- To turn the unit off during operation, press and hold the POWER icon. The appliance will stop heating and emit an audible signal. The POWER icon will remain illuminated.

Using Your Appliance:

When the appliance is plugged into the mains, all icons will briefly illuminate, accompanied by an audible signal. The unit will then enter standby mode, with only the POWER icon lit.

Press the POWER icon to activate the appliance. The L, R, and L=R icons will then illuminate, allowing you to configure the cooking process:

- Selecting L=R (Sync) will cause the icon to flash and all six preset food icons to appear.
- The same will happen if either the L or R icon is pressed individually.

1. Setting the Timer:

- Use the "+" and "-" arrow buttons above and below the timer icon to adjust the cooking time.
- The timer increases or decreases in one-minute intervals.

2. Setting the Temperature:

- Use the "+" and "-" arrow buttons above and below the temperature icon to adjust the temperature.
- Temperature changes in 5°C increments.
- When the maximum or minimum temperature is reached, the arrow icons will no longer be illuminated.

3. Using the Preheat Function:

- Press the Preheat icon to activate the default setting (200°C for 5 minutes).
- Note: This function is not suitable for the Dehydrate mode.
- To preheat a specific drawer:
 - Press L for the left drawer,
 - Press R for the right drawer,
 - Press L=R to preheat both drawers simultaneously.
- The maximum preheat duration is 60 minutes.
- Once time and temperature are set, press the Start/Pause icon to begin the cooking cycle. Programmed icons will remain illuminated; others will switch off.
- To cancel operation after programming, press the POWER icon.

Starting & Pausing While Cooking:

- To pause cooking when both drawers are in use, press the Start/Pause icon. The appliance will emit a single chime. Press again to resume.

USING YOUR APPLIANCE

- To pause a single drawer, press either L or R first, then the Start/Pause icon.
- Cooking will only resume after pressing the Start/Pause icon if the unit is paused.
- To adjust time or temperature during cooking, press L or R first before making changes.
- To power off the unit at any time, press and hold the POWER icon. A chime will sound once.
- If left idle after pausing or cooking, the unit will automatically shut down after 5 minutes.
- Once cooking has completed, the appliance will chime five times and display "End" for 5 minutes, with the POWER icon remaining illuminated.

Additional Functions:

Sync End Function (SYNC):

Use this function to ensure both drawers finish cooking at the same time, even if they have different cooking times or settings.

- Select either the L or R icon.
- Set the desired function, time, and temperature.
- Press the Sync End icon — it will begin flashing.
- Now select and programme the other drawer with different time, temperature, or function.
- The drawer with the longer cooking time will start immediately.
- The drawer with the shorter cooking time will display "HOLD" and automatically start later, so both drawers finish together.
- If one drawer has not been programmed, it will not heat, and the default settings will flash until programming is complete.
- To cancel Sync End mode before starting, press the POWER icon.

L=R Function (MATCH):

Use this function when you want both drawers to cook the same food with identical settings.

Option 1:

- Press L or R and set the time, temperature, and function.
- Press the L=R icon — settings will copy to the other drawer.

Option 2:

- Press the L=R icon first.
- Then set the time, temperature, and function — these will apply to both drawers.
- Press Start/Pause to begin cooking both drawers simultaneously.
- To adjust time or temperature during cooking, press Start/Pause, then use the "+" or "-" icons.

Basket Out Mode:

If a drawer is removed during cooking:

- The appliance will pause and display "Out" for the removed drawer.
- If the drawer is reinserted within 90 seconds, cooking resumes with the original settings.
- If the drawer is not reinserted within 5 minutes:
- The drawer still in place will continue cooking.
- The removed side will not heat, and both Sync End and L=R functions will cancel.
- If the drawer is reinserted after 90 seconds but within 5 minutes, both drawers will continue cooking, but the Sync End and L=R modes will no longer be active.

USING YOUR APPLIANCE

Fan Operation:

- When the appliance is cooking, the fan icon will be illuminated.
- When cooking ends, the fan icon may flash briefly during cool-down.
- If the fan icon continues to flash after cooking is complete, press either the POWER or Start/Pause icon to reset.

Function Summary:

Function	Icon Label	Applies To	Description
Power On/Off	POWER	Entire appliance	Turns unit on/off. Long press to shut down during operation.
Start/Pause	Start/Pause	Selected drawer(s)	Begins or pauses cooking. Must press again to resume after pause.
Drawer Select	L , R , L=R	Left, Right, or Both	Choose which drawer to set. L=R syncs both for MATCH mode.
Timer Adjustment	+ / - (Time)	Selected drawer(s)	Adjusts cooking time in 1-minute increments.
Temperature Setting	+ / - (Temp)	Selected drawer(s)	Adjusts temperature in 5°C steps.
Preheat	Preheat	L / R / Both	Default: 200°C for 5 mins. Can be customised. Not for Dehydrate.
Sync End Function	Sync End	Both drawers	SYNC: Starts cooking at different times so both drawers finish at the same time.
L=R Function	L=R	Both drawers	MATCH: Copies all settings from one drawer to the other for identical cooking.
Basket Out Mode	–	Affected drawer	If a drawer is removed, it pauses. Reinserting resumes cooking within limits.
End of Cooking	End display	Entire appliance	Shows "End" and chimes 5 times, then reverts to standby after 5 minutes of inactivity.
Fan Operation	Fan Icon	Internal (Status only)	Lit when fan is running. Flashes after cook for cool-down. Reset via POWER or Start/Pause.

- Some foods may require shaking partway through cooking. To do this, pull the basket(s) out using the handle, shake the contents, and then reinsert it into the appliance.

Tip: For best results, set the timer to half the total cooking time initially. When the buzzer sounds, shake the ingredients, then reset the timer for the remaining duration.

- When the timer sounds, indicating the cooking time has finished, carefully pull out the basket.
- Note: You can stop the cooking process at any time by opening the drawers.
- Check if the food is cooked to your liking. If further cooking is needed, simply return the basket to the fryer and set the timer for additional minutes.
- To remove the food (e.g., chips), pull out the basket(s) and place it on a heat-resistant surface.

Important: Do not turn the basket upside down to remove food, as any excess oil may spill onto the food. Take care when opening the basket, as hot steam may be released depending on the ingredients.

- Transfer the food into a bowl or onto a plate using heat-resistant utensils or food tongs.

Tips:

- Use tongs to remove large or delicate items.
- Cooking time varies by size—smaller pieces cook faster, while larger quantities may take longer.
- Shake small items halfway through for even cooking.
- For fluffier chips, parboil potatoes before air frying.
- Reheat ingredients by setting the temperature to 150°C for up to 10 minutes in the air fryer.
- Add an extra 3 minutes to your cooking time when starting frying with a cold air fryer.

COOKING GUIDE

Use the table below as a reference for choosing basic settings for different types of food.

Note: Settings are for guidance only—results may vary with ingredient type, size, shape, and brand.

	Min-max Amount (g)	Time (min.)	Temp (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	500-600	18-25	200	Yes	Use Oven Ready
Thick frozen fries	500-600	20-25	200	Yes	Use Oven Ready
Potato gratin	600	20-25	200	Yes	
Meat & Poultry					
Steak	100-600	12-18	180	No	
Pork chops	100-600	12-18	180	No	
Hamburger	100-600	10-20	180	No	
Sausage roll	100-600	13-15	200	No	
Drumsticks	100-600	25-30	180	No	
Chicken breast	100-600	18-25	180	No	
Snacks					
Spring rolls	100-600	8-10	200	Yes	Use Oven Ready
Frozen chicken nuggets	100-600	8-12	180	Yes	Use Oven Ready
Frozen fish fingers	100-500	6-10	200	No	Use Oven Ready
Frozen bread crumbed cheese snacks	100-500	8-10	180	No	Use Oven Ready
Stuffed vegetables	100-500	12-20	160	No	
Baking					
Cake	500	8-15	180	No	Use Baking Liners
Quiche	500	20-22	180	No	Use Oven Safe Dish
Muffins	500	15-18	200	No	Use Silicon Liners
Sweet snacks	500	20	160	No	

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer to the required preparation time and press start.
The food fried within the air fryer is not fully cooked.	There is too much food in the basket.	Put smaller batches of food in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Increase the temperature to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Increase the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The food is fried unevenly in the air fryer.	Certain types of food need to be shaken halfway through the preparation time.	Foods 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 when they come out of the air fryer.	You used a type of food meant to be prepared in a traditional deep fryer.	Use food designed to be cooked in an oven or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the appliance correctly.	Make sure the basket is lined up with the guides on appliance to ensure it is sitting correctly.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy foods in the air fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket, make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and pat dry with a paper towel to make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly and pat dry with a paper towel to remove starch from the outside of the sticks.
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.	Make sure you dry the potato sticks properly with a paper towel to remove all extra moisture.
		Cut the potato sticks smaller for a crispier result. Brush lightly with a little oil for a crispier result.

CLEANING & CARE

Always disconnect the appliance from the power outlet and allow it to cool down completely before cleaning.



Caution!: Do not immerse the cord, electric plugs, or the appliance in water or any other liquids to protect against fire, electric shock, or personal injury.



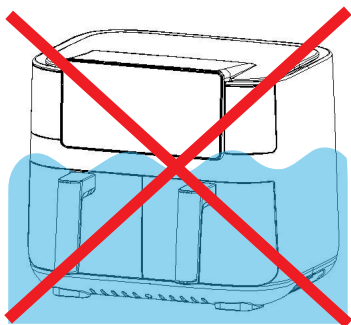
Caution!: Avoid chemical, steel, wooden, or abrasive cleaners to maintain the appliances finish.

- Wipe the outside with a clean, damp cloth.
- Clean the drawers and grill plates with hot water, washing-up liquid, and a non-abrasive sponge.
- Use degreasing liquid for tough dirt.
- Clean the inside with hot water and a non-abrasive sponge.
- Use a cleaning brush for food residues on the heating element.

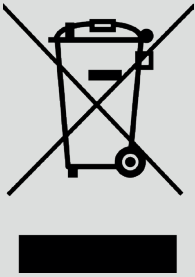
Tip: For stuck dirt, soak the drawer in hot water with washing-up liquid for 10 minutes.

Storage:

- Ensure the air fryer is cool, clean, and dry before storing.
- Store in a cool, dry place.



Disposal and Recycling Information



Correct Disposal of this Product:

This device is governed by the European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE). Do not dispose of this device as normal domestic waste, but rather in an environmentally friendly manner via an officially approved waste disposal company.

Disposal of devices with the symbol:

- Items marked with this symbol must not be disposed of with normal household waste. Make sure these devices are disposed of separately.

WEEE Directive:

- The WEEE Directive, which has been in effect since August 2006, requires the recycling of all electrical equipment. At the end of the product's life, please take it to a local collection point for proper disposal.
- For more information about recycling in your country, please visit the following websites:



United Kingdom:

- www.recycle-more.co.uk
- www.recyclenow.co.uk



Ireland:

- www.weeeireland.ie



Germany:

- www.take-back.org
- www.recycling.de



France:

- www.ecosysteme.fr
- www.recyclez-mes-dechets.fr



Please dispose of the packaging material in an environmentally friendly manner so that it can be recycled.

CUSTOMER SERVICE

Hamilton Beach UK – We're Here to Help!

Thank you for choosing Hamilton Beach. For assistance or support, please contact our dedicated customer service team.

Contact Information:

Phone: 01274 752624 (Mon–Fri, 8:30 AM – 4:30 PM GMT; closed on weekends & UK bank holidays).

Email: customerservice@hamiltonbeach.co.uk

Address:

Hamilton Beach UK
Customer Service Department
Belfry House, Roydsdale Way
Bradford, BD4 6SU, UK

Website:

Visit www.hamiltonbeach.co.uk for product registration, FAQs, and troubleshooting.

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We Value Your Feedback!

Scan the QR code to share your experience, or visit:
www.uk.trustpilot.com/review/hamiltonbeach.co.uk



Register your purchase*:

Thank you for choosing Hamilton Beach.

Register your appliance to activate the 2-year warranty.

Scan QR code using mobile device



Register your
Purchase

Or visit: www.hamiltonbeach.co.uk/pages/register-my-warranty

*To make a warranty claim, do not return the appliance to the store.

Warranty Terms:

- This product includes a 2-year warranty. Please read and retain the guarantee information for future reference.
- Registration is required within 30 days of purchase to maintain warranty validity. Late registrations will void the warranty.
- The warranty applies only to products purchased and used in the UK, guaranteeing freedom from material and workmanship defects.

Coverage and Exclusions:

- Covers repair or replacement of defective components. Customers are responsible for return shipping costs. If unavailable, a replacement of equal or greater value will be provided.
- Exclusions: glass, filters, normal wear, improper use, accidents, alterations, abuse, misuse, and non-household use.
- Proof of purchase is required.
- Warranty becomes void if used outside specified voltage or waveform requirements.

This warranty is limited to the original purchase price and excludes claims for incidental or consequential damages. Any implied warranties are disclaimed except as required by law and limited to the 2-year period.

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*Illustrations may differ from actual product. We are constantly striving to improve our products, therefore all specifications contained herein are subject to change without notice.

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 www.hamiltonbeachproducts.de



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