

SINCE 1908

Solis

AIR FRYER DUO

Type 8102

User manual



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INTENDED USE

- This appliance is intended to grill, bake, and roast food by circulating hot air inside.
- Only use the appliance as described in this manual.
- 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 and not for commercial use.
- This appliance is intended for indoor use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is not intended to dry clothes or other items.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

IMPORTANT SAFETY PRECAUTIONS

General safety instructions

WARNING

- Ensure you have fully read and understood the instructions in this document before you install or use the appliance. Keep this document for future reference.
- Do not use the appliance if a part is damaged or defective. Have a defective appliance checked immediately by Solis or a Solis-authorized service center.
- If the power cord is damaged, it must be replaced by Solis or a Solis authorized service center with an identical power cord with the same technical specifications to avoid any hazard.
- Children must be supervised to ensure that they not play with the appliance.
- Do not disconnect the appliance by pulling on the cable. Always grasp the plug and pull.
- Keep the appliance and the power cord away from children and pets.

Safety instructions regarding installation

WARNING

- Keep the original packaging in a safe place so that you may use it in the event that transportation or shipping of the product becomes necessary.
- Do not drop the appliance and avoid bumping.
- Always place the appliance on a stable, flat, and heat-resistant surface.

- Keep a minimum safety distance of 10 cm between the appliance and walls, curtains or other materials and objects and make sure that the air around the appliance can circulate freely.
- Never place the appliance on a stove or in an oven.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
 - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.
 - Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Do not place the appliance directly under a power outlet.
- Fully unwind the power cable before use.
- Only use the product with a properly grounded power outlet.

Safety instructions regarding use

⚠ WARNING

- Children must be supervised to ensure that they not play with the appliance.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Children must be supervised to ensure that they not play with the appliance.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Never use the appliance with an external timer switch or remote control.
- Never fill the appliance with oil.
- Unplug the appliance when it is not in use.
- Do not leave the appliance unattended when in use.
- Never use the appliance in the presence of flammable liquids, vapours or gas.
- Do not operate the appliance with wet hands.
- Never use metal or sharp objects to place or remove food from the basket.
- Do not move the appliance when in use.
- Switch off and unplug the appliance before moving the appliance.
- Do not cover the air vents when the appliance is in use.

- Never place food outside of the basket on the heating elements.
- Never place anything on top of the appliance.
- The air outlet emits hot steam during use. Keep your hands and face at a safe distance from the steam and air outlets. Be careful when removing the basket, hot steam may escape.
- Always unplug the appliance from the power outlet when dark smoke emits from the appliance. Wait for the smoke to stop before removing the pan from the appliance.
- Parts of the appliance may get hot during use (see image A). Only touch the control panel when the appliance is operating.



A

Safety instructions regarding maintenance

⚠ WARNING

- Switch off and unplug the appliance before service or cleaning, and when replacing parts.
- Allow the appliance to cool down for at least 30 minutes.
- Never immerse the appliance in water or other liquids, or place it in a dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.

- Let the appliance cool down before storage.
- Do not leave food inside the appliance when storing.
- Do not wrap the power cable around the appliance.

CONTENTS

Please check the contents of the package:

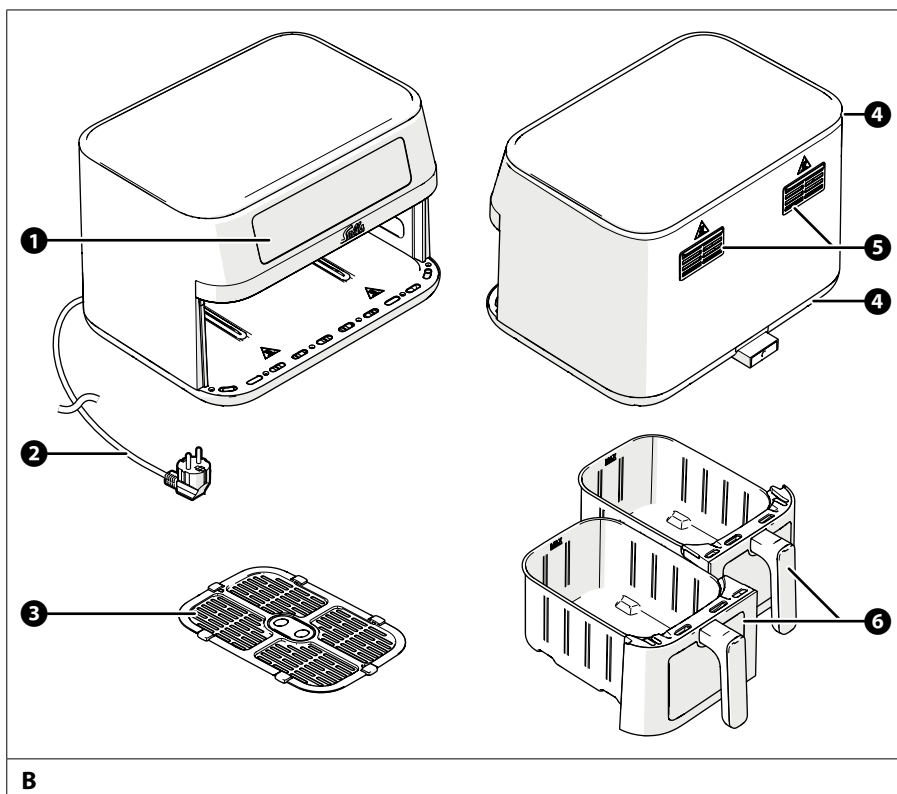
1x	AIR FRYER DUO
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2x	Basket
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2x	Basket rack
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▲ APPLIANCE DESCRIPTION (SEE IMAGE B)

This appliance is an air fryer that is used to fry, cook, or bake food with little to no extra oil. With the preset menu buttons, your next favourite dish is cooked in an instant!

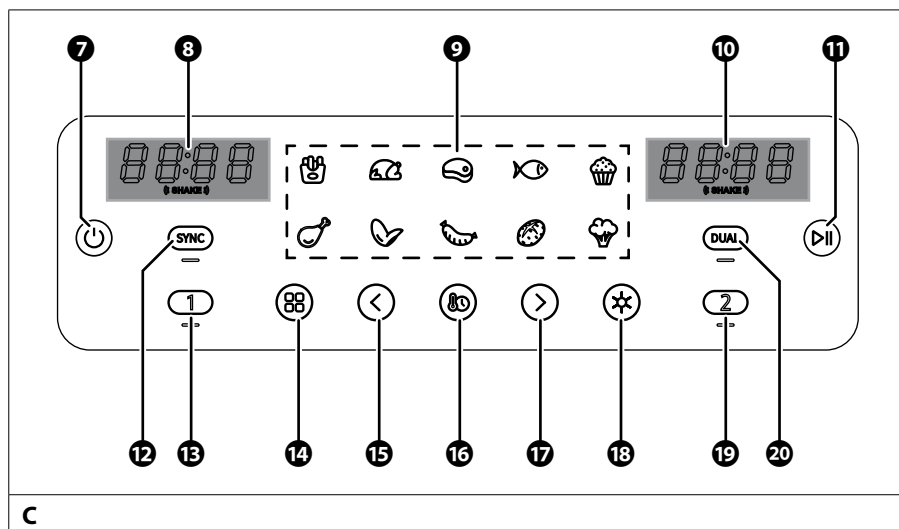


B

- 1 Control panel
- 2 Power cable
- 3 Basket rack

- 4 Air inlet
- 5 Air outlet
- 6 Basket

▲ CONTROL PANEL (SEE IMAGE C)



C

- | | |
|-----------------------|----------------------------|
| 7 Power button | 14 Menu |
| 8 Display basket 1 | 15 Left/decrease button |
| 9 Preset programs | 16 Temperature/time button |
| 10 Display basket 2 | 17 Right/increase button |
| 11 Start/pause button | 18 Light button |
| 12 SYNC button | 19 Basket 2 button |
| 13 Basket 1 button | 20 DUAL button |

▲ BEFORE FIRST USE

To prepare the appliance before first use:

1. Remove the packaging from the appliance.
2. Rinse the following parts with hot water and dish soap:
 - Basket 6
 - Basket rack 3
3. Dry all parts with a soft cloth.

▲ INSTALLATION

To install the appliance:

1. Place the appliance on a stable, flat, and moisture resistant surface.
2. Plug the **power cable** ② into a power outlet.
3. Place a **basket rack** ③ on the bottom of each **basket** ⑥.
4. Slide the **baskets** ⑥ into the appliance.

▲ USING THE APPLIANCE

To use the appliance:

1. Press the **power button** ⑦ to switch on the appliance.
2. Press the **basket 1 button** ⑬ or **basket 2 button** ⑰ to select the desired basket.
3. Press the **menu button** ⑭ to access the **preset programs** ⑨. The LEDs below the corresponding preset program icon and the **basket 1 button** ⑬ or **basket 2 button** ⑰ flashes.
4. Press the **right/increase button** ⑰ or the **left/decrease button** ⑮ to select the desired preset program.

- i If you do not press a button for more than 5 seconds, the last selected preset program is automatically confirmed. The LED below the corresponding symbol remains lit.
- i You can adjust the temperature and cooking time for each preset program at any time. To do this, press the **temperature/time button** ⑯.
- i Press the **DUAL button** ⑳ to select the same preset program for both baskets.
- i Press the **SYNC button** ㉑ if two different preset programs are to finish simultaneously. The basket with the longer cooking time starts first, and the other basket starts later so that the remaining cooking time for both baskets is the same.
- i If the **SYNC button** ㉑ is not active, two preset programs are prepared independently of each other.

Preset function	Icon	Default time (minutes)	Default temperature (°C)	Default shake reminder
Fries		25	200	Yes
Chicken		45	200	Yes
Steak		15	200	Yes
Fish		20	200	Yes
Cake		20	160	No
Chicken leg		30	200	Yes
Chicken wing		20	200	Yes
Sausage		20	180	Yes
Potato		30	200	Yes
Vegetables		10	180	Yes

The temperature can be set between 80 °C and 200 °C in increments of 5 °C.

The time can be set between 1 and 60 minutes in 1 minute increments.

5. Use the handle to slide the **basket 6** out of the appliance.
6. Place the food inside the **basket 6**.

⚠ Never use aerosol cooking spray in the **basket 6**. The coating can be damaged.

⚠ Do not pour oil into the **basket 6**.

⚠ Do not fill the basket past the **MAX** line of the **basket 6**.

7. Use the handle to slide the **basket 6** into the appliance.
8. Press the **light button 18** to switch on or off the light inside the appliance.

i The light automatically switches off after 30 seconds.

9. Press the **start/pause button 11** to start the cooking process.

i Press the **start/pause button 11** again to pause the cooking process.

i When using the appliance for the first time, smoke can occur. This is normal, due to burnt manufacturing residue.

Halfway through the cooking process the *SHAKE* icon appears on the **display 8 10**.

10. Use the handle to slide the **basket 6** out of the appliance.
11. Shake, toss, or flip the food.
12. Use the handle to slide the **basket 6** into the appliance.

i When you remove a **basket 6** during the cooking process, the display shows *OPEn* and pauses the cooking process. The cooking process resumes when the **basket 6** slides back into the appliance.

The *SHAKE* indicator stays illuminated until you follow steps 10. – 12..

When the timer has run out, the cooking process has finished. The appliance beeps.

13. Use the handle to slide the **basket 6** out of the appliance.
14. Check if the food is ready. If the food is not ready yet:
 - a. Slide the **basket 6** into the appliance.
 - b. Press the **temperature/time button 16**, **left/decrease button 15**, and **right/increase button 17** to adjust the temperature.
 - c. Press the **temperature/time button 16**, **left/decrease button 15**, and **right/increase button 17** to adjust the time.
 - d. Press the **start/pause button 11** to start the cooking process.
15. Remove the food from the **basket 6** with a heat-resistant plastic tong.

⚠ Do not tilt and pour the food out of the basket. Residual oil can collect in the bottom of the basket and pour all over the food. Additionally, the basket rack can fall out of the basket and cause severe burning.

16. Press the **power button 7** to switch off the appliance.

▲ FOOD TIPS

Food	Weight (g)	Time (minutes)	Temperature (°C)	Shake halfway	Additional remark
Thin frozen fries	300 – 700	20 – 25	200	Yes	
Thick frozen fries	300 – 700	20 – 25	200	Yes	
Homemade fries (8 × 8 mm)	300 – 800	20 – 25	200	Yes	Add 0.5 tablespoon oil
Homemade potato wedges	300 – 800	18 – 22	180	Yes	Add 0.5 tablespoon oil
Homemade potato cubes	300 – 750	12 – 18	180	Yes	Add 0.5 tablespoon oil
Potato gratin	500	15 – 18	200	Yes	
Steak	100 – 500	10 – 15	200	No	
Meat chops	100 – 500	10 – 14	180	No	
Hamburger	100 – 500	7 – 14	180	No	
Sausage roll	100 – 500	13 – 15	200	No	
Drumsticks	100 – 500	18 – 22	180	No	
Chicken breast	100 – 500	10 – 15	180	No	
Spring rolls	100 – 400	8 – 10	200	Yes	Use food intended for the oven
Frozen chicken nuggets	100 – 500	6 – 10	200	Yes	Use food intended for the oven

Food	Weight (g)	Time (minutes)	Temperature (°C)	Shake halfway	Additional remark
Frozen fish fingers	100 – 400	6 – 10	200	No	Use food intended for the oven
Frozen croutons	100 – 400	8 – 10	180	No	Use food intended for the oven
Stuffed vegetables	100 – 400	1 – 10	160	No	
Cake	300	20 – 25	160	No	Use a baking tray
Quiche	400	20 – 22	180	No	Use a baking tray or oven dish
Muffins	300	15 – 18	200	No	Use a baking tray
Sweet snacks	400	1 – 20	160	No	Use a baking tray or oven dish

Making homemade potato fries

1. Peel the potatoes.
2. Press the **power button**  to switch on the appliance.
3. Cut the potatoes into 8 by 8 mm fries.
4. Rinse the fries with clean cold water to get rid of residual starch.
5. Thoroughly dry all the fries.
6. Place the fries inside a bowl and add 0.5 tablespoon of oil.
7. Shake and stir the fries until all fries are coated in oil.
8. Remove the fries from the bowl. Leave all left over oil behind.
9. Cook the fries according to the instructions in *Using the appliance*.

TIPS FOR FRYING WITH HOT AIR

Preheat

Preheat the air fryer 5 minutes before cooking. While not essential, preheating will reduce cooking time and give crispier results. If the appliance is cold, add a few minutes to the expected cooking time.

 Be careful when adding food after preheating as the inside of the air fryer will be hot.

Oiling

For a crispy outer layer, lightly rub food with oil. Some foods, especially fresh ones, benefit from being lightly mixed with oil in a separate bowl before frying.

Batters

Avoid runny batters. Loose batters, such as those used in deep frying, will not work as the batter will simply run off. Adapt such recipes by giving the food a thicker coating, preferably with breadcrumbs to help it stick.

Use a baking tray or oven dish when cooking fragile ingredients, like cake or quiche.

Heat

Use medium to high heat for most foods. Most foods do best in the air fryer at temperatures between 160°C and 200°C. For gentler cooking and reheating, use a lower temperature to avoid overcooking.

Don't overcrowd the basket

Don't overcrowd the basket. Too much food, especially if it's tightly packed, can affect browning and crisping. It's better to fry food in multiple batches.

Shake

Shake the basket during cooking to ensure even cooking. A good shake is especially beneficial for smaller foods like French fries, onion rings and chicken wings. For larger or more delicate foods, gently flip or rotate them for even results.

Check early

Check food early. Check food on the earlier side of the indicated cooking time; you can always slide the basket back into the unit to continue cooking.

Secure light foods

Light foods such as toast, vegetable sticks or potato wedges can fly around in the air fryer and touch the heating elements, which poses a fire hazard. Secure them with toothpicks or use a grill rack to be on the safe side.

Reheat food

Set the appliance to 150 °C for up to 10 minutes to heat food.

▲ CLEANING AND CARE

We recommend cleaning the appliance regularly. To clean the appliance:

1. Switch off and unplug the appliance.
2. Let the appliance cool down.
3. Clean the following parts with hot water and mild soap:
 - Basket **6**
 - Basket rack **3**
4. Store the appliance in the original packaging in a dry and enclosed space.
5. Clean the appliance with a damp cloth.

▲ TECHNICAL SPECIFICATIONS

Model-No.	Type 8102
Voltage power cable / frequency	220 – 240 V~ / 50 – 60 Hz
Output	2200 W
Power consumption in off mode	0.206 W
Dimensions (W × D × H)	41 × 40 × 29 cm
Weight	8.3 kg

Technical changes reserved.

▲ TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance does not function.	The power connection is not working.	Make sure the power cable is connected to a working power source.
	The appliance is not switched on.	Press the power button 7 to switch on the appliance.
	The appliance is damaged.	Press the power button 7 to switch on the appliance. If the appliance does not switch on, the appliance is damaged. Contact Solis or a Solis authorized service center.
White smoke comes out of the appliance.	There is too much fat in the basket.	Cook less food that contains a lot of fat in the basket. Clean the basket before cooking.
The food is cooked unevenly.	There is too much food in the basket.	Cook less food in the basket. Do not fill the basket past the <i>MAX</i> line.
	The food has not been shaken.	Shake, toss, or flip the food at least once during cooking.
The food is not crisp.	The food is not covered in a thin layer of oil.	Add a thin layer of oil to the food.
	The appliance has not preheated.	Preheat the appliance for 5 minutes.
	The food used is intended for an oil fryer.	Use snacks and food intended for the air fryer or oven.

Problem	Possible cause	Solution
The basket 6 can not slide into the appliance.	There is too much food inside the basket 6 .	Remove food from the basket 6 . Never fill the basket above the MAX marking inside the basket 6 .
Fries cook unevenly.	The wrong potatoes are used.	Use fresh potatoes that stay firm when cooked.
	The raw potato fries were not rinsed properly.	Rinse freshly cut potatoes fries to get rid of residual starch.
Fries are not cooked crispy.	The result is dependent on the amount of oil and moisture in the fries.	Thoroughly dry the fries after rinse off the starch.
		Cut the fries thinner for crispier results.
		Add slightly more oil to the fries.

▲ DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

▲ 2 YEAR GUARANTEE

 Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at www.solis.com.

▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

S I N C E 1 9 0 8

Solis

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