

SINCE 1908

Solis

AIR FRY & DRY XL

Type 8200

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.
- 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 user manual 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. Replace a damaged or defective appliance immediately.
- If the power cable is damaged, it must be replaced by the manufacturer, the service agent or similar qualified personnel in order to avoid a hazard.
- Do not disconnect the appliance from the mains by pulling on the cable. Always grasp the power plug and pull.
- Do not expose the power port, power cable, or the power plug to water or moisture.
- Avoid spillage on the power connector.
- Do not place anything on the lid.

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.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Keep a minimum safety distance of 20 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 use dry rubber gloves to pull the plug before taking it out. Do not start using it again before having it checked for functionality and safety by Solis or a service centre 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 operate the appliance with a multiway plug adapter.
- 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.
- Only use the product with a properly grounded power outlet.
- Fully unwind the power cable before use.

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.
- 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.

- Parts of the appliance may get hot during use (see image A). Only touch the control panel and the handle of the basket 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.
- Let the appliance cool down before cleaning.
- Never immerse the appliance in water or other liquids and do not put it in the 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.
- Never leave food inside the appliance when storing.
- Do not wrap the power cable around the appliance.

▲ CONTENTS

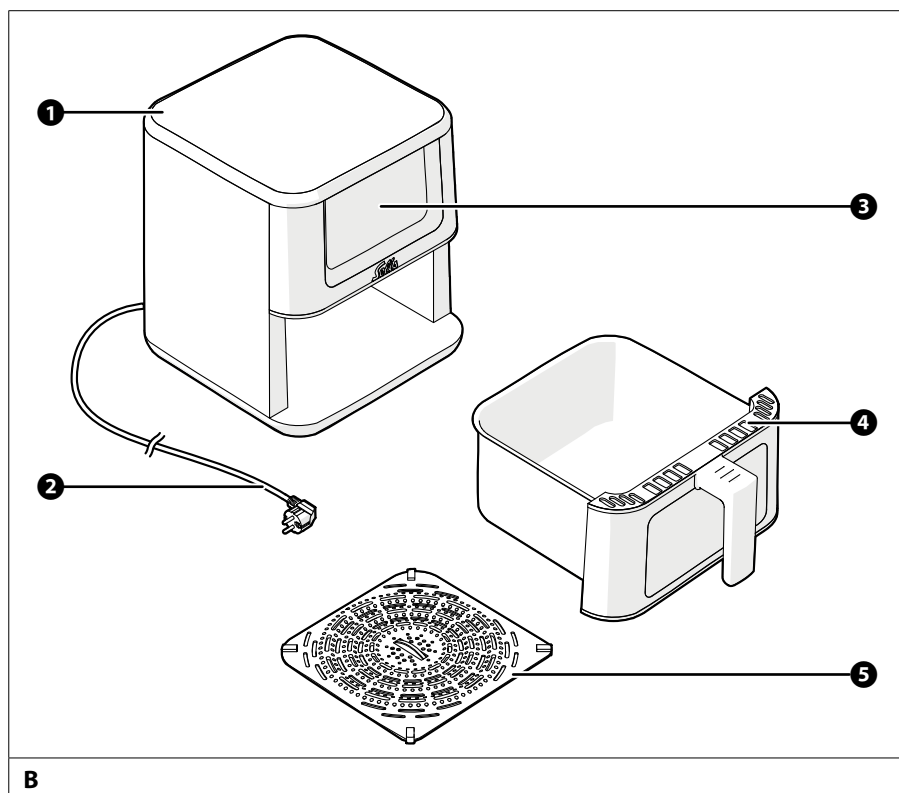
Please check the contents of the package:

1× AIR FRY & DRY XL

1× Basket

1× Basket rack

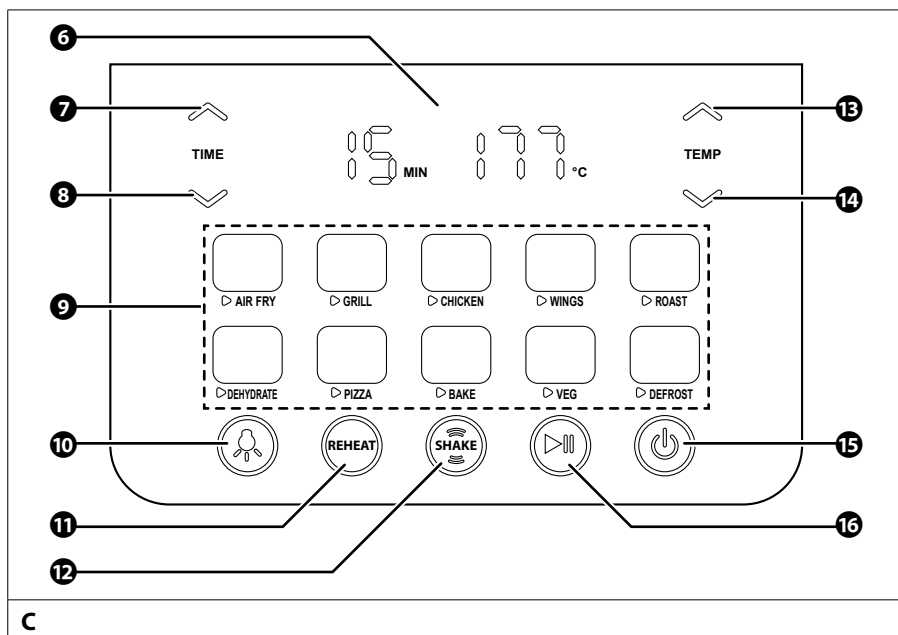
▲ APPLIANCE DESCRIPTION



- 1 Airfryer
- 2 Power cable
- 3 Control panel

- 4 Basket
- 5 Basket rack

▲ CONTROL PANEL

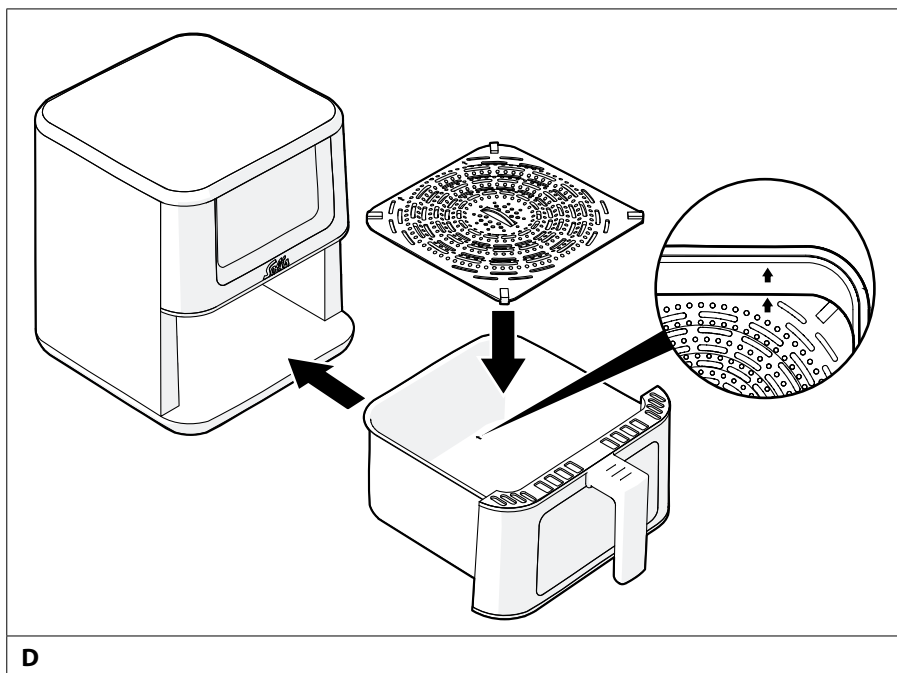


- | | |
|------------------------------------|---|
| 6 Display | 12 SHAKE button (shake reminder function) |
| 7 Increase time button | 13 Increase temperature button |
| 8 Decrease time button | 14 Decrease temperature button |
| 9 Preset buttons | 15 Power button |
| 10 Light button | 16 Start/pause button |
| 11 REHEAT button (reheat function) | |

▲ BEFORE FIRST USE

1. Remove the packaging from the appliance.
2. Rinse the following parts with hot water and dish soap:
 - Basket (4)
 - Basket rack (5)
3. Dry all parts with a soft cloth.

▲ INSTALLATION



1. Place the appliance on a flat, stable, and heat and moisture resistant surface.
2. Plug the **power cable** 2 into a power outlet.
3. Place the **basket rack** 5 on the bottom of the **basket** 4 (see image D).

i Make sure the arrows on the bottom of the **basket rack** 5 are facing the same direction as the arrows on the bottom of the **basket** 4.

i Make sure there is a little space left between the **basket rack** 5 and the bottom of the **basket** 4.

4. Use the handle to slide the **basket** 4 into the appliance.

USING THE APPLIANCE

1. Press the **power button** **15** to switch on the appliance.

The buttons and the **display** **6** on the **control panel** **3** light up.

2. Optionally, press one of the **preset buttons** **9** or the **REHEAT button** **11** to select a cooking method of your preference.
 - AIR FRY
 - GRILL
 - CHICKEN
 - WINGS
 - ROAST
 - DEHYDRATE
 - PIZZA
 - BAKE
 - VEG
 - DEFROST
 - REHEAT

Preset buttons	Default time (minutes)*	Default temperature	Adjustable temperature range	Default shake reminder
AIR FRY	20	200 °C (395 °F)	100 - 230 °C (215 - 450 °F)	Yes
GRILL	15	200 °C (395 °F)	100 - 230 °C (215 - 450 °F)	Yes
CHICKEN	30	230 °C (450 °F)	100 - 230 °C (215 - 450 °F)	Yes
WINGS	18	200 °C (395 °F)	100 - 230 °C (215 - 450 °F)	Yes
ROAST	25	180 °C (355 °F)	100 - 230 °C (215 - 450 °F)	Yes
DEHYDRATE	90	60 °C (140 °F)	40 - 60 °C (105 - 140 °F)	No
PIZZA	10	170 °C (340 °F)	100 - 200 °C (215 - 390 °F)	No
BAKE	20	180 °C (355 °F)	100 - 200 °C (215 - 390 °F)	No

Preset buttons	Default time (minutes)*	Default temperature	Adjustable temperature range	Default shake reminder
VEG	10	175 °C (350 °F)	75 - 205 °C (170 - 400 °F)	Yes
DEFROST	15	60 °C (140 °F)	40 - 100 °C (105 - 215 °F)	No
REHEAT	15	80 °C (175 °F)	40 - 200 °C (105 - 390 °F)	No

* All times can be adjusted from 1 to 60 minutes, except for DEHYDRATE. The time range of DEHYDRATE can be adjusted from 30 minutes to 24 hours.

- i** The default temperature and time settings are only for indication. Follow the recommended preparation method on the packaging of the food.
- i** To adapt oven recipes for the air fryer, lower the temperature by 5-10% and reduce the cooking time by 20-25%. For example, instead of 200°C for 10 minutes, try 180°C for 8 minutes. Always make sure to keep an eye on the ingredients for optimal results.
- i** Press the chosen **preset button** **9** again to deselect the cooking method.
- 3. Press the **increase temperature button** **13** and the **decrease temperature button** **14** to adjust the temperature.
 - i** Press and hold the **increase temperature button** **13** and the **decrease temperature button** **14** for 2 seconds to switch between Fahrenheit and Celsius.
- 4. Press the **increase time button** **7** and the **decrease time button** **8** to adjust the time.
- 5. Press the **SHAKE button** **12** to switch on or off the shake reminder function.
 - i** The **SHAKE button** **12** blinks to indicate that the shake reminder function is on.
 - i** The **SHAKE button** **12** lights up to indicate that the shake reminder function is off.
- 6. Use the handle to slide the **basket** **4** out of the appliance.
- 7. Place the food inside the **basket** **4**.
 - i** Never use aerosol cooking spray in the **basket** **4**. The coating can be damaged.
 - i** Do not pour oil into the **basket** **4**.

8. Use the handle to slide the **basket** ④ into the appliance.
9. Press the **light button** ⑩ to switch on or off the light inside the appliance.
10. Press the **start/pause button** ⑮ to start the cooking process.

i Press the **start/pause button** ⑮ 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.

If the shake function is switched on, the appliance beeps three times halfway through the set time.

11. Use the handle to slide the **basket** ④ out of the appliance.
12. Shake, toss, or flip the food with a heat-resistant plastic tong.
13. Use the handle to slide the **basket** ④ into the appliance.

i If you do not shake the food, the **SHAKE button** ⑫ continuously blinks and the appliance beeps every minute for the next two minutes. The **SHAKE button** ⑫ blinks as long as the basket is not opened.

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

14. Use the handle to slide the **basket** ④ out of the appliance.
15. Remove the food from the **basket** ④ with a heat-resistant plastic tong.
16. Press the **power button** ⑮ to switch off the appliance.

i The appliance switches off automatically 15 minutes after the last use.

TIPS FOR COOKING WITH THE AIR FRYER

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.

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.

▲ **CLEANING AND CARE**

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 **4**
 - Basket rack **5**
4. Clean the appliance with a damp cloth.

▲ **TECHNICAL SPECIFICATIONS**

Model-No.	Type 8200
Voltage / frequency	220 – 240 V~ / 50 – 60 Hz
Output	1570 - 1870 W
Dimensions (W × D × H)	31 × 39 × 33 cm
Weight	6.45 kg
Basket capacity	7.5 L

Technical changes reserved.

▲ TROUBLESHOOTING

Problem	Possible cause	Solution
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 that contains a lot of fat 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 display shows an error code starting with an <i>E</i> . A short beep sounds ten times in a row.	The temperature sensor stopped working (E1).	1. Switch off the appliance. 2. Unplug the appliance. 3. Let the appliance cool down. 4. Plug the power cable into a power outlet. 5. Switch on the appliance. If the problem persists, please contact customer service.
	The temperature sensor short circuited (E2).	
	The appliance is overheated (E3).	
	The heating tube is not working (E4).	

▲ 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.

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