



DNATM

DUAL AIRFRYER OVEN



Model: 13285 (Version A)

Please keep this instruction manual in a safe place
Please read these instructions and related precautions carefully before use

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Important Safeguards and Recommendations

Warning

- Do not immerse the power cord, plug, or the entire appliance in water or wash it under the tap to avoid damage or danger.
- Avoid any liquids entering the appliance to prevent electrical shocks or short circuits.
- Do not cover the air inlets, outlets, and sockets of the appliance during operation.
- When removing food or accessories from the cavity, use tongs or wear insulated gloves to avoid burns from the heat.
- The appliance will become hot during operation, so be careful not to touch the inside of the inner cavity.
- Do not pour oil into the inner cavity as it may pose a fire hazard.
- Do not observe or touch the air outlet of the appliance during operation, as hot steam may be released and cause burns.
- Ensure that your output voltage corresponds to the voltage specified on the appliance's rating.
- Ensure that the power supply you provide can carry no less than 15A.
- Before use, please check whether the power cord or accessories are damaged.
- Children should be supervised to ensure they do not play with the appliance and to keep it out of reach of children.
- Do not hang the power cord over the edge of a sharp table or counter or in contact with a hot surface.
- Do not plug in the power supply or operate the control panel with wet hands.
- Do not place or use this appliance on or near tablecloths, curtains, wallpaper, and other flammable materials to avoid the risk of burning.
- Connection of external power cables is not permitted.
- Do not place plastic plates, bowls, protective film, or containers made of non-heat-resistant materials when the inner cavity is operating at high temperatures.
- The appliance should be placed on a horizontal or stable tabletop when in use. Do not place it on plastic, wooden boards, or any other surface that is not resistant to heat and wear.
- Do not place the appliance on the wall or on other devices, all of which require a space of approximately 10 cm to be maintained. Do not place anything on top of the appliance.
- Do not use this appliance unattended.
- During operation, hot steam is exhausted through the rear air outlet. Keep your hands and face at a safe distance from the air outlet. When you open the appliance door and remove the drip tray, wire rack, mesh baskets, and other accessories from the inner cavity of the appliance, keep your face away from the door to avoid burns.
- If the preset time is too long, the food will burn, smoke, and be released from the air outlet. Immediately cut off the power and clean the food and grease from the drip tray, wire rack, mesh basket, and other accessories.

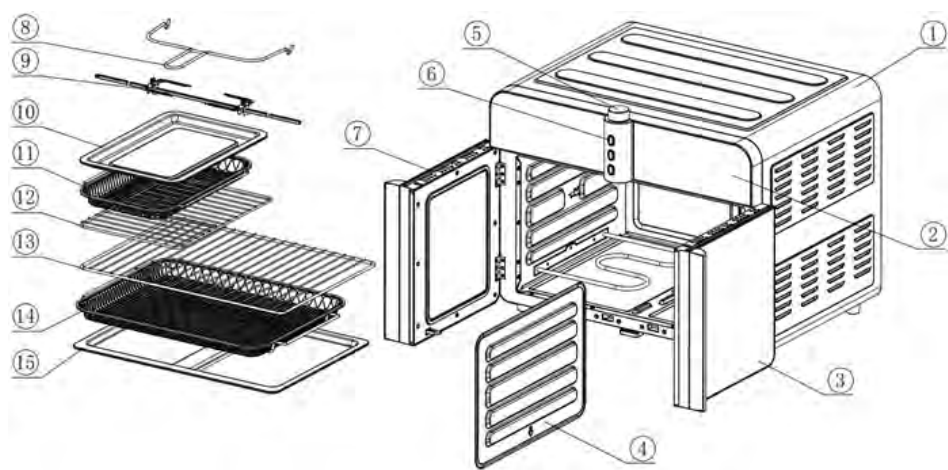
- After use, turn off the power button and then unplug from the socket to avoid pulling the power cord directly and forcibly.
- If the power cord or electrical components are damaged, they must be replaced or repaired by the manufacturer, the service department, or a qualified professional to avoid danger.
- The appliance cannot be operated by an external timer or by a separate remote control system.
- During the cooking process, easily accessible parts of the appliance become very hot and should be kept away from children.
- Children over 8 years old and persons with physical, sensory, or intellectual impairments or lacking experience and knowledge may use the appliance if they have been supervised or instructed in the safe use of the appliance and are aware of its hazards. Children should not play with the appliance. Cleaning and user maintenance should not be carried out by children unless they are older than 8 years and are supervised.
- Keep an eye on children and ensure that appliances are out of their reach.
- This appliance is suitable for domestic and similar use.

Note

- Before not using or cleaning, unplug the appliance from the socket and allow it to cool down before cleaning.
- Do not use any accessories that are not supplied with the appliance.
- This appliance is suitable for domestic use and should not be used outdoors.
- Unplug appliances when not in use.
- The manufacturer is not responsible for any problems arising from incorrect use by the customer.
- You may smell a slight odour and see smoke on first use; don't be nervous, this is due to production residue. This is completely normal and will fade away with use.
- Do not unplug the appliance immediately after cooking to avoid damage to the appliance due to increased residual temperature inside the appliance. Only switch of the unit after the fan has stopped and is silent.
- After cooking and when the appliance has cooled down, unplug it from the mains, clean the oven cavity, clean the drip tray, and place it in a ventilated, dry, and non-corrosive environment.
- Do not use coarse detergents or sharp metal scrapers to clean the appliance glass doors. If the surface of the glass is scratched, this can cause the glass to break.

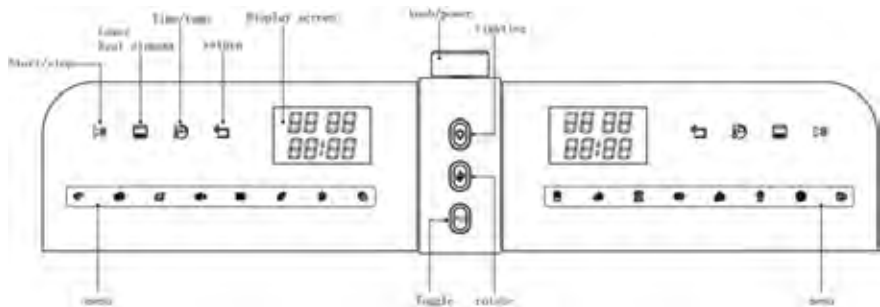
Product Structure Diagram

Product Components



1. Housing	6. Function button	11. Small mesh basket
2. Control panel	7. Left door	12. Small wire rack
3. Right door	8. Tong	13. Large wire rack
4. Divider	9. Rotisserie fork	14. Large mesh basket
5. Knob	10. Small drip tray	15. Large drip tray

Intelligent Control Panel

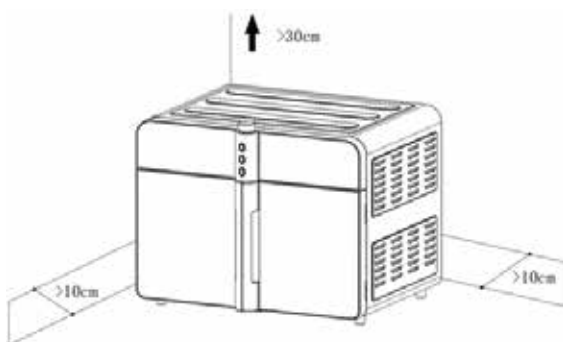


Before First Use

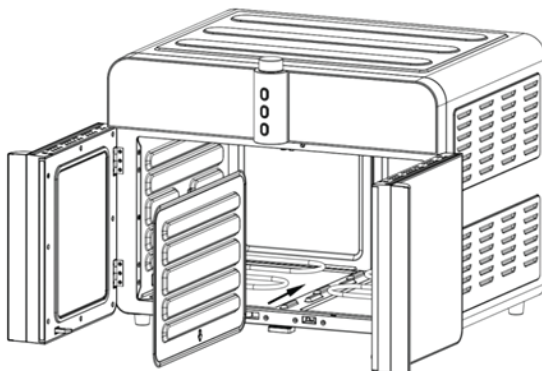
- Please remove all packaging materials carefully and choose a flat area to place the appliance.
- Clean all of accessories with hot water, dish washing liquid and non-abrasive sponge or cloth.
- Wipe the inside and outside of the appliance with a non-abrasive cloth.
- On first use you may smell a slight odour and fumes, do not be nervous about the production residue from burning, this is completely normal and will fade away with use.

Instructions for product use

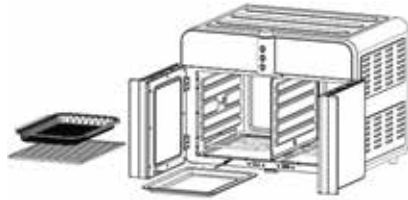
1. Place the machine on a stable horizontal surface. Leave at least 10 cm of space at the back and sides, >30 cm at the top, and keep away from combustible materials such as curtains and wall coverings.



2. Installing the Divider: The Divider should be slid into the middle slot above and below.



3. Installing Dual Cavity Accessories: Fit the Divider first and then place the drip tray at the bottom. Arrange mesh baskets and wire racks according to need in the remaining slots.



4. Installing Single Cavity Accessories: Keep the large drip tray at the bottom. Arrange mesh baskets and wire racks according to need in the remaining slots.

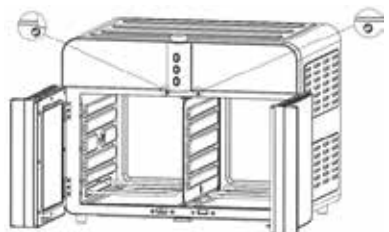


5. Please refer to the illustration below for guidance on using the tong and Rotisserie fork assembly:



Note.

- * There are different accessories for different cooking options.
- * After cooking, use gloves to remove the wire rack, mesh basket or drip tray.
- * Do not let the foods go above 30 mm on the highest position as certain foods may rise when heated and press into the heating elements.
- * The doors closes on a safety switch shown on the diagram to the right. The unit will only start cooking when the selected cavity door(s) are fully closed.
- * Never start cooking process by pressing the switch while the door is open to avoid burning.



Operating Instructions

1. Press and hold the top "knob" button to switch the unit on after plugging it into the power socket. The unit will then be on standby mode in on the dual setting. The left and right cavity can now be used independently.

2. Select your desired function on the display and then press the " " button to start cooking.

3. Bottom Heating Element Setting: During operation or after selecting a menu, press the " " button to illuminate it, which will turn on the bottom heating element. If it does not light up, the bottom heating element is switched off.

4. Time settings: Press the " " toggle button twice to enter the time setting state. When the time flashes, adjust it using the knob. The adjustment range is 1 to 60 minutes, except for the 'Dehydrate' function, which has a range of 10 to 480 minutes.

5. Temperature Settings: Press the " " toggle button once to enter the temperature setting state. When the temperature flashes, set the temperature by adjusting the knob in 10°C steps. The adjustment range is 40°C to 220°C, except for the 'Dehydrate' function of the right cavity, which is 40° to 70°C, and the 'Dehydrate' function for the entire cavity, which is 40° to 70°C.

6. Return Button: During operation or after selecting a menu, press the " " key to go back to the previous level or to enter standby mode.

7. Light: During operation or after selecting a menu option, press the " " button to switch the cavity light on or off. The oven light will turn off automatically after 60 seconds.

8. Rotation function: Press the " " key during the cooking process or after selecting a menu to enable the rotation function. Press again to disable.

9. ALL: Press this button to activate the single cavity mode. The "ALL" indicator lights up showing that this function is on. The time and temperature settings on the left and right displays will show the same settings. Press the "ALL" button again to disable and enter dual cavity mode.

Menu Functions

We offer various combinations of cooking times and temperatures to cater to your diverse cooking needs. You can adjust the cooking time and temperature of each function after selecting a function from the menu. Below, we've listed our default menu combinations, but feel free to modify the cooking time and temperature to meet your requirements.

Note:

*Different weights and volumes of ingredients impacts cooking times. Keep an eye on your meals to avoid burning or undercooking.

*The larger the portion of e.g. chicken or foods to be cooked, more time or high temperature for cook. Increase or decrease as appropriate.



Function	Default temperature	Default time	Adjustable temperature range	Adjustable time range	Remarks
Below is the left/right single cavity menu					
Chicken wings	200°C	12 minutes	60-220°C	1-60 minutes	
Steak	180°C	20 minutes	60-220°C	1-60 minutes	
Whole Chicken	200°C	30 minutes	60-220°C	1-60 minutes	
Grilled Fish	200°C	25 minutes	60-220°C	1-60 minutes	
Skewer	200°C	20 minutes	60-220°C	1-60 minutes	
Roast meat	200°C	25 minutes	60-220°C	1-60 minutes	
Seafood	180°C	10 minutes	60-220°C	1-60 minutes	
Potatoes	220°C	40 minutes	60-220°C	1-60 minutes	
French fries	220°C	20 minutes	60-220°C	1-60 minutes	
Pizzas	160°C	12 minutes	60-220°C	1-60 minutes	
Bread	220°C	8 minutes	60-220°C	1-60 minutes	
Biscuits	160°C	20 minutes	60-220°C	1-60 minutes	
Cakes	160°C	35 minutes	60-220°C	1-60 minutes	
Popcorn	220°C	10 minutes	60-220°C	1-60 minutes	
Dehydrate	70°C	8 hours	60-70°C	10-480 minutes	
Vegetables	180°C	15 minutes	60-220°C	1-60 minutes	
The following is the ALL full cavity menu					
Chicken wings	200°C	15 minutes	60-220°C	1 to 60 minutes	
Steak	180°C	20 minutes	60-220°C	1 to 60 minutes	
Whole Chicken	180°C	50 minutes	60-220°C	1 to 60 minutes	The bottom heating element is switched off by default.
Grilled Fish	200°C	25 minutes	60-220°C	1 to 60 minutes	
Skewer	200°C	25 minutes	60-220°C	1 to 60 minutes	The bottom heating element is switched off by default.

Function	Default temperature	Default time	Adjustable temperature range	Adjustable time range	Remarks
Below is the left/right single cavity menu					
Roast meat	200°C	30 minutes	60-220°C	1 to 60 minutes	
Seafood	180°C	10 minutes	60-220°C	1 to 60 minutes	
Potatoes	220°C	45 minutes	60-220°C	1 to 60 minutes	
French fries	220°C	18 minutes	60-220°C	1 to 60 minutes	
Pizzas	160°C	12 minutes	60-220°C	1 to 60 minutes	
Bread	220°C	8 minutes	60-220°C	1 to 60 minutes	
Biscuits	160°C	20 minutes	60-220°C	1 to 60 minutes	
Cakes	150°C	40 minutes	60-220°C	1 to 60 minutes	
Popcorn	220°C	12 minutes	60-220°C	1 to 60 minutes	
Dehydrate	70°C	8 hours	40-70°C	10 to 480 minutes	
Vegetables	160°C	15 minutes	60-220°C	1 to 60 minutes	

Custom Mode/ DIY Mode

In "ALL" mode (single cavity mode), without selecting the menu, press the time and temperature keys directly, adjust the desired time and temperature and then press the "" key to start cooking. Only when the "ALL" mode is selected can the custom function be used.

Custom cooking times and temperature settings

1. After selecting the function menu, if you need to reset the cooking temperature or time, you can change the cooking time or temperature by pressing the "" toggle button. Press once to change temperature settings and press again to change time settings.
2. When the digital screen temperature flashes, turn the knob to increase or decrease the cooking temperature.
3. When the digital screen time is flashing, increase or decrease the cooking time by turning the knob.

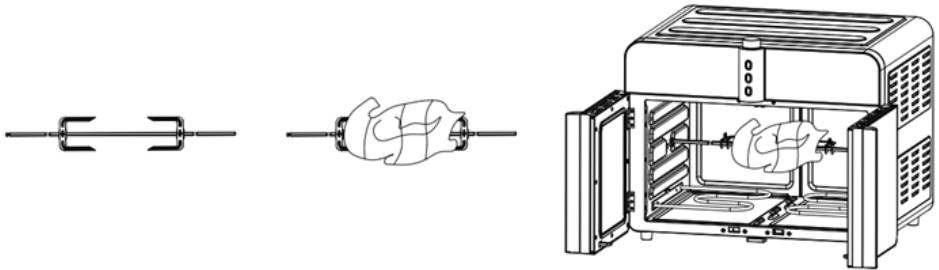
Cooking time range: 1 to 60 minutes (except on Dehydrate function)

Lighting

While the door is open or in a working/cooking state press the "" button to switch on the inner cavity light. The light will stay on for 60 seconds and will then automatically switch off when the time is reached. If the light is on and the cavity door is closed while the 60 seconds have not yet been reached the light will also switch off automatically. Note that when the light is on the corresponding switch will be illuminated and vice versa.

Rotation/Rotisserie Function

In standby mode or working state to switch on the rotisserie, press the "  " key once to switch on the function and the indicator light will light up. Press again, to switch off. How to use the rotisserie fork is shown in the picture below:



Note:

*Ensure that the chicken's total weight does not exceed 3kg. If it exceeds 3kg, please use a basket to prevent it from scraping the bottom of the drip tray when turning.

*Use something to secure the chicken legs and wings open for better cooking results.

*For improved cooking, it's advisable to create additional holes in the thighs using a pin before baking. This is because the thigh meat is thicker, and it can be more challenging for heat to penetrate.

Pause Function

When the door is opened during the cooking process, the appliance will automatically stop, and the digital display will show 'OPEN.' In this case, only a long press of the 'Knob' button work to allow to switch of the unit. The other buttons will be locked. When the door is closed, the appliance will resume the previous cooking process.

While the appliance is in operation, press the '  ' key to pause its operation. The indicator light will flash continuously. To resume operation, press the '  ' key again.

Note:

If the door is not closed within 10 minutes after opening the appliance, the appliance will enter a shutdown state, displaying a 'black screen' (the door sensor will also be off in this state and not resume cooking when closed).

Tip: Turn the food during cooking for even and better results.

Note: During the cooking process, the wire rack, mesh baskets, and drip tray become very hot and should not be touched directly by hand. Always wear insulated gloves when handling the hot accessories to protect yourself from burning.

Cooking Completed:

1. When the appliance finishes cooking, the digital screen will display "End" and simultaneously emit a series of "di" sounds. The heating element stops working, but the fan continues for 1 minute until the internal temperature decreases.
2. If the left/right separate cavities are in use, press the knob button to return to standby mode when the separate cavities are no longer in use.
3. Open the front door, use insulated gloves to remove the food, and place it on a safe, level surface.

Caution: Do not touch the drip tray or other accessories with your bare hands when removing them from the appliance, as they may be hot and cause burns.

Tip: If the food isn't quite perfect after cooking, simply return it to the cavity and add a few more minutes of cooking to achieve your desired results. After cooking, remember to turn off the power by pressing and holding the power button. Only do so when the fan has switched off. Unplugging the unit from the wall when it is not in use is recommended.

Cleaning and Maintenance:

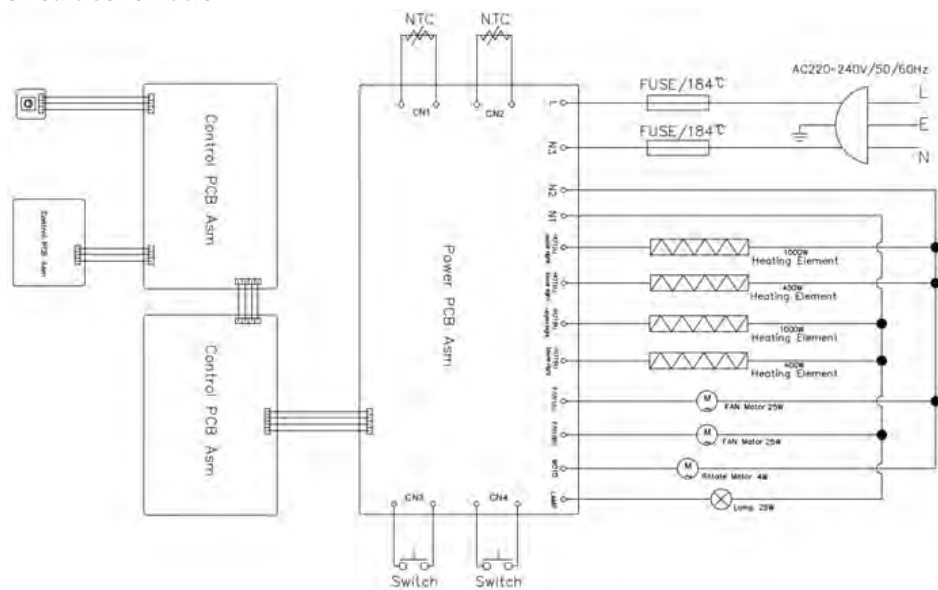
Note: Always unplug the unit before cleaning and allow it to cool down before proceeding.

- Clean the drip tray, wire rack, mesh basket, and other accessories after each use with warm water, dish washing liquid and non corrosive cloths or sponges.
- Wipe the appliance clean with a soft damp cloth.
- Do not immerse power cords, plugs, or the main body of the appliance in water or other liquids for cleaning to avoid the risk of damage, fire, electric shock, or injury to others.
- After drying, assemble all parts and store them in a well-ventilated, dry, and non-corrosive environment for future use.

Product Specifications and Paramaters

Model	Rated voltage/rated frequency	Power rating	Capacity
13285	220-240V / 50-60Hz	2600-3050W	36L
This product complies with the following standards: IEC 60335-1/IEC 60335-2-9			

Appendix 1
Circuit schematic



Troubleshooting

Problem	Reasons	Treatment
Not Showing on the display	- No power connected - Power cord not working properly	- Connected to the power supply - Contact the After Sales Department
Abnormal display	- Display damage - Damaged circuit board electronics	Contact the After Sales Department
Panel not operable	- Power supply not properly connected - Stove door left open - Damaged circuit board electronics	- Reconnect the power cable - Re-close the oven door - Contact the After Sales Department

Stove light does not come on	▪ Broken furnace light ▪ Damaged circuit board electronics	▪ Contact the After Sales Department
Fans not working properly	▪ Damaged fan motor ▪ Damaged circuit board electronics	▪ Contact the After Sales Department
Button malfunction	▪ Damaged circuit board electronics	▪ Contact the After Sales Department

Fault Codes

Code	Code interpretation	Possible causes
E1	Fault in the left cavity temperature sensor	Temperature sensor open circuit
E2	Fault in the left cavity temperature sensor	Temperature sensor short-circuited
E3	Fault in the right cavity temperature sensor	Temperature sensor open circuit
E4	Fault in the right cavity temperature sensor	Temperature sensor short-circuited
E5	Circuit board failure	Communication failure
E6	Furnace cavity high temperature protection activated	Cavity temperature sensor temperature above 260 degrees

This appliance must not be disposed of with household waste. This appliance must be disposed of in a specified place for the recycling of electrical and electronic appliances. Refuse to waste, help conserve natural resources and ensure that the appliance is disposed of in an environmentally friendly and healthy manner.

Warranty

The unit comes with a 2 year warranty on the appliance and a 1 year warranty on parts. Register your product on the DNA website to activate your warranty - www.dnahealth.co.za/warranty.

The warranty on the drip trays will be void if evidence shows indicates that abrasive cleaning methods were used.

