

**MASTERPRO**  
PREMIUM QUALITY

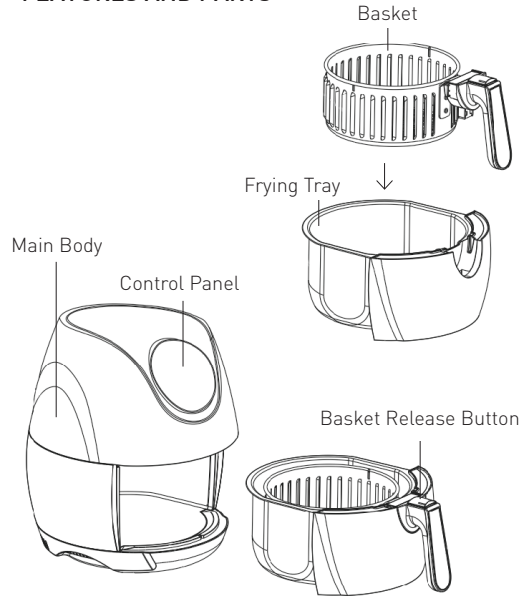
**THE ULTIMATE  
AIRFRYER**

**MPAIRFRYER**  
[www.master-pro.com.au](http://www.master-pro.com.au)

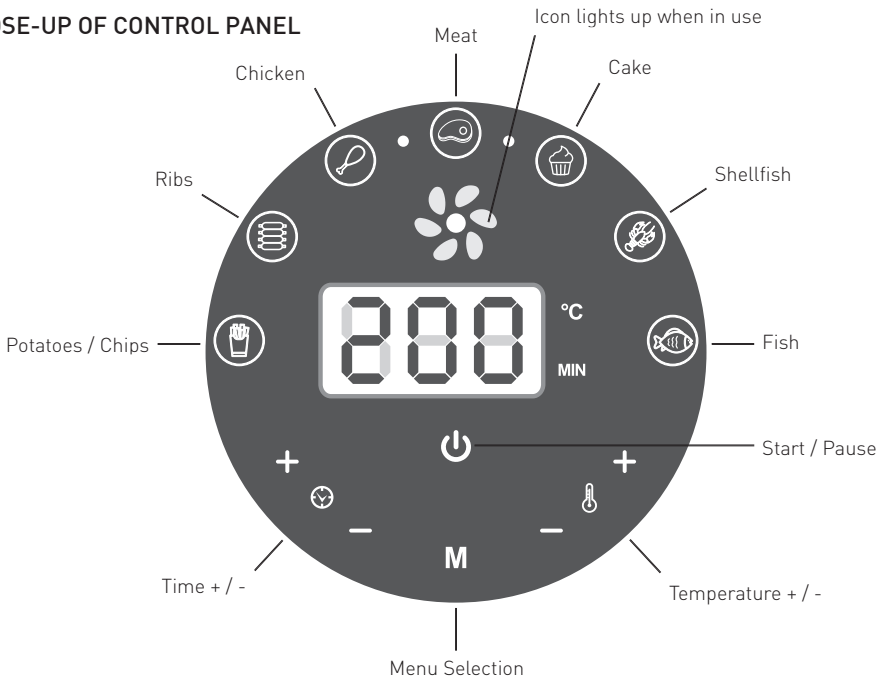
Thank you for choosing the MasterPro Ultimate Airfryer. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

The Airfryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare dishes quickly and easily. Little to no added oil is needed in most cases.

**FEATURES AND PARTS**



**CLOSE-UP OF CONTROL PANEL**



## SAFETY FIRST

- Read this user manual carefully before you use the appliance and keep it safely for future reference.
- Never immerse the housing, which contains electrical components and the heating elements, in water or rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket. This will prevent the food from contacting the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service centre authorised by a qualified electrician to avoid hazards.
- This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back, sides and above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not operate the appliance unattended.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings.
- Also be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- Wait for the smoke emission to stop before you remove the frying tray from the appliance.
- **Do not turn the basket upside down with the frying tray still attached to it, as any excess oil that has collected on the bottom of the frying tray will spill out and leak onto the ingredients.**

## CAUTION

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Remove burnt remnants.

## PACKAGING AND RECYCLING

- The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.
- **REUSE**  
Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE**  
Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE**  
Look for symbols on packaging components and dispose of materials accordingly.

## BEFORE FIRST USE

- Remove all packing material and stickers or labels from the appliance- other than the rating label.
- Thoroughly clean the basket and frying tray with hot water and some mild liquid detergent using a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.

## HOW TO USE THE MASTERPRO ULTIMATE AIRFRYER

- Place the appliance on a stable and level surface that is also heat resistant.
- Place the basket in the frying tray properly.
- Do not fill the frying tray with oil or any other liquid.
- Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

### 1. POWER ON

Plug appliance into outlet. A beep should sound and LCD screen will show default status. Press Start (🔌) icon to activate standby mode.

### 2. SELECTING A FUNCTION FROM THE MENU

When in standby mode, press 🔌 icon again. Place ingredients into basket. The

first default function Potatoes/Chips icon will light up. Press the **M** button to move between different functions (each icon will light up when selected). Each function has its own default time and temperature; however you can adjust these freely by using the Time **-** or **+** and Temperature **-** or **+** buttons.

### 3. START/PAUSE

When desired function's icon is lit up, press 🔌 icon for 3 seconds. The selected function icon will flicker. This means desired operation has commenced.

- To pause, press 🔌 icon briefly. A beep will sound and only the 🔌 icon will be illuminated. This means appliance is in standby status. To resume, press 🔌 icon again.
- Alternatively, if you pull out the drawer (frying tray and basket) during the operation the appliance will pause. Operation will resume when the drawer is pushed back in.
- When you hear timer bell, operation has completed. Remove basket and place on a heat resistant surface.
- After hot air frying, the frying tray and the ingredients are hot. Depending on the type of ingredients in the Airfryer, steam may escape from the frying tray.

## PRE-PROGRAMMED FUNCTIONS

Function / Menu	Time (min)	Temperature (°C)
Potatoes / Chips	18	200
Ribs	12	200
Chicken	20	200
Meat	12	180
Cake	25	160
Shellfish	8	180
Fish	10	180

## TIPS

- Shaking smaller ingredients halfway through the program time ensures evenly cooked ingredients. To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then slide the frying tray back into the Airfryer. Caution: Do not press the basket release button during shaking.
- If the ingredients are not ready after a program concludes, simply slide the frying tray back into the appliance and cook for longer by pressing the **+** button.
- To reduce the weight, you can remove the basket from the pan and shake the basket only.
- To remove small ingredients, press the basket release button and lift the basket out of the frying tray — empty the basket into a bowl or onto a plate.
- To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.
- When a batch of ingredients is ready, the Airfryer is instantly ready for preparing another batch.
- In addition to the pre-programmed functions, you also can use this Airfryer to cook other foods by setting the time and temperature. The table below helps you to select the basic settings for the ingredients you want to prepare. Keep in mind that these settings are only for reference.
- Because the Airfryer instantly reheats air

## COOKING GUIDE

Potatoes/Chips	Time (min)	Temp (°C)	Shake	Extra Info
Thin frozen chips	12-16	200	Yes	
Thick frozen chips	12-20	200	Yes	
Homemade chips (8x8mm)	18-25	180	Yes	add 1/2 tbsp. of oil (recipe overleaf)
Homemade potato wedges	18-22	180	Yes	add 1/2 tbsp. of oil
Homemade potato cubes	12-18	200	Yes	add 1/2 tbsp. of oil
Rösti	15-18	180	No	
Potato gratin	18-22	180	No	
<b>Meat/Poultry</b>				
Steak	8-22	180	No	
Pork chops	10-14	180	No	
Hamburger	7-14	180	No	
Sausage roll	13-15	200	No	
Drumsticks	18-22	180	No	
Chicken breast	10-15	180	No	
<b>Snacks</b>				
Spring rolls	8-10	200	Yes	
Frozen chicken nuggets	6-10	200	Yes	
Frozen fish fingers	6-10	200	No	
Frozen bread-crumbed cheese snacks	10	200	No	
Stuffed vegetables	10	160	No	

## NOTE

Add 3 minutes to the preparation time before you start frying if the appliance is cold.

inside the appliance, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs cooking.

- Smaller ingredients usually require a shorter cooking time.
- Thinly cut potatoes, patted dry and coated lightly in oil produce a crispier result. Cook your ingredients in the Airfryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Airfryer.
- Snacks that can be prepared in an oven can also be prepared in the Airfryer.
- The optimal amount of ingredients for preparing crispy chips is 500g.
- To use the Airfryer to reheat, set the temperature to 150°C and the timer to approximately 10 minutes.
- If frying particularly greasy ingredients, keep temperate below 180°C to avoid excessive smoke.

## CLEANING

Clean the appliance after every use. The frying tray, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.  
Note: Remove the frying tray to let the Airfryer cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the frying tray and basket with hot water, some washing liquid soap and a non-abrasive sponge. Note: The frying tray and basket are dishwasher-proof.
4. Tip: If food residue is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and some dish-washing liquid. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.
5. Clean the inside of the appliance with hot

water and a non-abrasive sponge.

6. Clean the heating element with a cleaning brush to remove any food residues.

## STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

## OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on the heating element. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Albi will do: During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details overleaf.

## ALBI

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## Chips

Serves 4



### INGREDIENTS

- 4 medium regular potatoes
- 1 medium sweet potato
- ½ tsp. vegetable oil
- Sprig of rosemary
- Salt to taste

### METHOD

1. Cut regular potatoes into 1x1cm batons or slice with a chipper.
1. Place in a bowl with 150mL of water and microwave for 4 minutes.
2. Meanwhile, cut sweet potato in the same way. Add sweet potato to the microwave and cook all potatoes for another 4 minutes.
3. Remove from microwave, pat batons dry with a paper towel.
4. Add vegetable oil and chopped rosemary. Season with salt. Mix well to ensure batons are coated.
5. Add potatoes to Airfryer basket, replace basket and select the pre-set Potatoes/ Chips function.
6. Halfway through cooking, remove basket and shake around the chips before resuming cooking process.
7. If crispier chips are desired, air fry for an additional five minutes.

## Sticky BBQ Pork Ribs

Serves 5



### INGREDIENTS

- 1.5kg free range pork ribs
- 9 cloves garlic, crushed
- 12 tbsp. BBQ sauce
- 3 tbsp. honey
- 1.5 tsp. five spice
- 3 tsp. sesame oil
- 3 tsp. salt
- 3 tsp. pepper
- 3 tsp. soy sauce

## METHOD

1. Separate each rib by chopping. Place ribs in a large bowl.
2. Add all other ingredients to a separate bowl and stir to mix.
3. Pour marinade over the ribs and massage in, so each piece is well coated.
4. Cover and marinate in the fridge for at least four hours.
5. Place ribs into Airfryer.
6. Use pre-programmed Ribs function (cooks for 30 minutes). Halfway through, turn the ribs over.
7. After program finishes, check ribs are cooked through to your liking. If more cooking is required, manually set Airfryer to cook further.

## Chicken Drumsticks

Serves 4



### INGREDIENTS

- 8 chicken drumsticks
- 1 tsp. olive oil
- 1 tsp. sea salt
- 1 tsp. lemon pepper
- seasoning
- 1 tsp. garlic powder
- 1 tsp. paprika
- ½ tsp. cumin

### METHOD

1. In a large bowl combine salt, lemon pepper, garlic powder, paprika and cumin. Set aside.
2. Place chicken in a bag and add oil. Toss to coat.
3. Tip chicken into spice mixture and massage into drumsticks.
4. Preheat Airfryer at 200°C for five minutes.
5. Place drumsticks into basket and cook using the Chicken function.
6. Ten minutes into cooking, pull out basket and turn over drumsticks.
7. Check chicken is cooked to your liking and enjoy.

8. Note: Large drumsticks may need an extra five minutes of cooking.

### Chicken Schnitzel

Serves 4



#### INGREDIENTS

- 4 chicken schnitzel fillets
- 2 cups fresh rye breadcrumbs
- 1/3 cup plain flour
- Finely grated rind of one lemon
- 1 tsp. salt
- 1/2 cup flat parsley, chopped
- 1 tsp. pepper
- 2 eggs

#### METHOD

1. Combine flour, salt and pepper on a large plate.
2. Lightly whisk eggs in a shallow dish.
3. Combine breadcrumbs, lemon rind and parsley in another shallow dish.
4. Wash chicken and pat dry with a paper towel.
5. Lightly coat chicken in flour mixture and shake off excess.
6. Dip chicken in eggs, then coat in breadcrumb mixture. Press crumbs to ensure good coverage.
7. Lightly spray schnitzels on both sides with cooking oil and add to basket.
8. Select Meat program on Airfryer and commence cooking. Take out halfway through program and turn schnitzels over (6 minutes each side).

### Parmesan Crusted Lamb Chops

Serves 4



#### INGREDIENTS

- 8 lamb chops
- 1 tbsp. olive oil
- 2 slices sourdough rye bread
- Salt and pepper to season.
- 100g grated parmesan cheese
- 1 tbsp. flour
- 2 sprigs of fresh rosemary, finely chopped
- Extra tbsp. oil (optional)

#### METHOD

1. In a small blender, turn bread into breadcrumbs.
2. Place all ingredients (except for chops and flour) into a bowl to make crust mixture.
3. Dust lamb chops with the flour, then press crust into chops. For more crunch, use the extra tbsp. of oil to lightly coat chops after applying the crust mixture.
4. Place chops in Airfryer and set to Meat function. Turn halfway through.

### Classic Chocolate Cake

Serves 8



#### INGREDIENTS

- 1 3/4 cups plain flour
- 1/2 tsp. salt
- 1/2 cup white sugar
- 2 free range eggs
- 1/2 cup cocoa powder
- 1.5 tsp. vanilla extract
- 1 tsp. baking powder
- 1/4 cup melted butter
- 1/4 tsp. bicarbonate soda
- 1/2 cup chocolate chips

#### METHOD

1. Thoroughly mix all dry ingredients in a large bowl.
2. Add wet ingredients to a separate bowl and mix well. Whisk the mixture slightly to incorporate some air.
3. Fold wet mixture into dry ingredients.
4. Fold chocolate chips through mixture.
5. Pour batter into a 20cm round cake tin, or another tin that fits inside Airfryer. Place tin inside appliance.
6. Select the Cake function and let it bake.
7. When finished, insert skewer into cake to test if cooked through. If more cooking is required, manually set Airfryer and check again after five minutes.
8. Remove tin from Airfryer and allow to cool for five minutes. Turn cake out onto wire rack and cool further.
9. Serve with fresh strawberries and raspberries.

## Salt & Pepper Prawns

Serves 4



### INGREDIENTS

- 2 tsp. whole black peppercorns
- 2 tsp. Sichuan peppercorns
- 1 tsp. salt
- 1 tsp. sugar
- 24 large prawns with tails (approx. ½ kg)
- 3 tbsp. rice flour
- 2 tbsp. oil

### METHOD

1. Toast both types of peppercorns in a dry frying pan on the stovetop for 1-2 minutes, until you smell their aroma. Allow to cool.
2. Add toasted peppercorns, salt and sugar to a mortar and pestle. Crush into a coarse powder.
3. Wash prawns and dry on a paper towel. Place in a big bowl.
4. Add spice mixture, rice flour and oil to the prawns. Mix until well coated.
5. Place prawns flat on bottom of Airfryer basket.
6. Use pre-programmed Shellfish setting, tossing prawns halfway through cooking.
7. Check to see prawns are cooked to your liking. If more cooking is required, manually set Airfryer to cook further.

## Macadamia Crusted Barramundi

Serves 4



### INGREDIENTS

- 4 x 180g barramundi fillets, skin removed
- 1/2 cup macadamia nuts
- 1/2 cup panko breadcrumbs
- 1 tbsp. parsley, chopped
- 1 tbsp. chives, chopped
- 1 tbsp. butter
- 2 tbsp. olive oil
- Finely grated rind of one lemon
- Salt and pepper to season

### METHOD

1. Combine all ingredients (except for fish) in a food processor. Pulse until a rough crust forms.
2. Place fish into Airfryer and select Fish icon. Start to cook.
3. Halfway through the Fish program, turn over barramundi fillets and divide crust evenly on the top of each fillet.
4. Continue cooking. Serve with steamed vegetables.