

# Centon



# Revolve

**3-IN-1** AIR FRYER • GRILL • HOT POT

AF-3L01  
Owner's Manual

## Introduction

Thank you for choosing CENTON Revolve Air Fryer. It's a perfect 3-in-1 cooking system combining air frying, grilling, and hot pot stewing, all in a single innovatively-designed appliance.

Please refer to this manual before use as it contains important information and instructions about safety, usage and maintenance of this appliance.

## Important Safety Instructions

Please read ALL instructions before using this appliance and keep safe for future reference. When using electrical appliances, basic safety precautions should always be followed, including:

1. This appliance is intended for domestic usage only. It should not be used for commercial purposes. Any liability if the appliance is subjected to improper usage, or failure to comply with these instructions is not accepted.
2. Do not use this appliance outdoors or on wet surfaces.
3. Do not handle the plug or appliance with wet hands.
4. Do not immerse this appliance's main unit in water. Prevent any liquids in entering this appliance as this will cause electrical shock or short circuit.
5. Keep all ingredients within the glass jug to prevent any contact with internal heating elements. This appliance will malfunction if this occurs.
6. This appliance can be used by children aged from 8 years and above and any person with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the usage of this appliance in a safe way, while noting the possible hazards involved.
7. Children should not play with this appliance.
8. Cleaning and maintenance of this appliance should not be performed by children without supervision.
9. This appliance is not a toy.
10. Do not use this appliance if any parts appear to be faulty, missing or damaged.
11. Do not use this appliance if it has been dropped or damaged in any way.
12. Do not leave this appliance unattended when connected to the power supply.
13. Always unplug this appliance from the power supply before carrying out any cleaning or maintenance. The appliance needs a minimum of 30 minutes to cool down after usage.
14. Check to ensure that your power supply matches the electrical requirement stated on the rating label.
15. Only use accessories that are provided together with this appliance or supplied by authorized distributors.
16. If the power supply cord is damaged, it must be replaced by a qualified service agent in order to avoid electrical hazard.
17. Keep this appliance and its power supply cord away from heat or sharp edges that could cause damage.

18. Always use this appliance on a stable, heat resistant surface.
19. Do not place this appliance against a wall or directly next to another appliance. Leave at least 20 cm of free space around this appliance when in use.
20. Do not cover the air inlet and outlet while this appliance is in use.
21. While operating, hot steam will be released through the air outlet. Keep your hands and face at a safe distance away from the steam outlet.
22. Take precaution when removing the glass jug after cooking is completed, as hot air and steam will be released. Keep your face and hands at a safe distance.
23. The surface of this appliance may get hot during operation.
24. Do not move this appliance when it is in use.
25. Do not touch any parts of this appliance that may become hot as this could cause injury.
26. Do not cover this appliance.
27. Do not disconnect the appliance from the wall socket by pulling the power supply cord without first switching off the wall socket.
28. Do not store this appliance under direct sunlight or high humidity conditions.
29. Use of an extension power supply cord with this appliance is not recommended.
32. This appliance should not be operated by means using an external timer or a separate remote control system.
33. Keep this appliance away from flammable materials.

## Product Overview

- |                         |                                      |
|-------------------------|--------------------------------------|
| 1. Digital Control Dial | 5. Air Outlet (behind the main unit) |
| 2. Main Unit            | 6. Release Tab                       |
| 3. Detachable Glass Jug | 7. Grill plate                       |
| 4. Glass Jug Handle     | 8. Glass Jug Rack                    |



## Technical Specifications

Voltage	220-240V, 50-60Hz
Rated Power	1200-1400W
Temperature Range	Air Fryer: 40-230°C / Grill: 80-250°C
Capacity	3L

## Before First Usage



1. Remove all packaging materials.
2. Clean the glass jug, glass jug rack and grill plate with warm soapy water and a soft cloth or non-abrasive sponge, then rinse. Do not use any abrasive cleaning materials as this will cause damage to this appliance.
3. Dry thoroughly.
4. Wipe the main unit inside out with a soft damp cloth and dry thoroughly.

## How To Use

### AIR FRYER


1. Connect the power supply cord to the wall socket.
2. Carefully pull the glass jug out of the air fryer using the handle.
3. Place your food on the glass jug rack in the glass jug.
4. Gently push the jug back into the air fryer. Make sure to insert the top point of the glass jug handle into the center opening of the main unit's rim. Once done correctly, you will hear a 'beep' sound and the digital control dial screen will be displayed as [ - - - ] as it enters standby mode. (Please refer to the image below.)





5. DIY Mode:
  - a. Press  to enter operation mode, and the digital control dial screen will be displayed as [ **P01** ]. Press  to set the cooking temperature (ranging from 40°C to 230°C).  
Turn the digital control dial clockwise to increase temperature, or counterclockwise to decrease temperature. The digital control dial has a step control with 5°C increments / decrements for each step.


b. Press  to set the cooking time (ranging from 1 to 60 minutes).

The digital control dial has a step control with 1 minute increments / decrements for each step.

Then press  to start cooking.



6. Menu Mode:

There are 16 built-in recipes. Press  after pressing  to choose between the menu with the digital control dial, where the digital control dial screen will be displayed as [ **P01, P02, ..., P16** ] (Please refer to the table below).

Then press  to start cooking.

### Menu List

Display	Menu	Default Temp.	Default Time	Temp. Range	Time Range
P01	Air Fryer	220°C	20mins	40-230°C	1-60mins
P02	Chicken Wings	230°C	12mins	40-230°C	1-60mins
P03	Chips	210°C	10mins	40-230°C	1-60mins
P04	Steak	230°C	8mins	40-230°C	1-60mins
P05	Fish	180°C	15mins	40-230°C	1-60mins
P06	Vegetables	180°C	12mins	40-230°C	1-60mins
P07	Skewers	200°C	10mins	40-230°C	1-60mins
P08	Chicken	220°C	25mins	40-230°C	1-60mins
P09	Pop Corn	220°C	5mins	40-230°C	1-60mins
P10	Bread	200°C	4mins	40-230°C	1-60mins
P11	Cake	160°C	30mins	40-230°C	1-60mins
P12	Pizza	180°C	10mins	40-230°C	1-60mins
P13	Biscuits	180°C	12mins	40-230°C	1-60mins
P14	Dried Fruits	60°C	8H	40-80°C	1-16hours
P15	Keep Warm	80°C	30mins	40-80°C	1-60mins
P16	Defrost	80°C	10mins	40-80°C	1-60mins

7. Press  during cooking to pause, and press  again to continue.

8. When you hear the timer bell, the cooking process has been completed and the digital control dial screen will be displayed as [ **End** ]. Pull the glass jug out and place it on a heat-resistant pad.

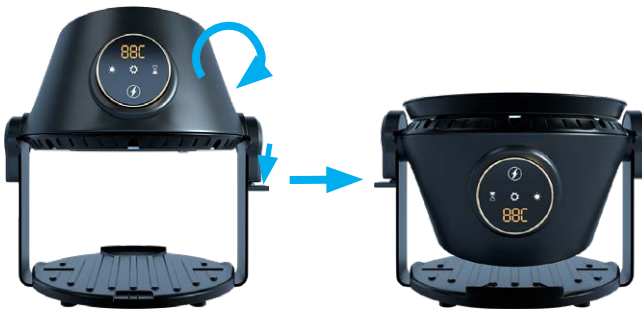
9. Check if your food has been fully cooked. If it is not cooked to your requirement, gently push the glass jug back into the air fryer and set the timer for an extra few minutes.

You are able to adjust time and temperature during cooking. You are also able to cancel the cooking manually by long pressing , then this appliance will revert back to standby mode.

**Note:** A common practice is to preheat this appliance for above 3 minutes before placing food into the glass jug.

## GRILL

1. Connect the power supply cord to the wall socket.
2. Gently pull the glass jug out of the air fryer using the handle.
3. Securely press and hold the release tab, and turn the main unit upside down.
4. Place the grill plate on top of the main unit. Make sure to securely latch the two grill plate mounts into the main unit's rim. Once done correctly, you will hear a 'beep' sound and the digital control dial screen will be displayed as [ - - - ] as it enters standby mode. (Refer to the image below.)



5. Press ⚡ to enter operation mode, and the digital control dial screen will be displayed as [ 230 ] on the digital control dial screen. The next operation steps are the same as the DIY mode while using the air fryer function.

### Note:

1. The Menu button ⚙️ doesn't work while using the grill function.
2. The available temperature settings while using the grill function range from 80 to 250°C

## HOT POT

6. Press ⚙️ until the digital control dial screen displays [ H01 ] on the screen. ☀️ is not adjustable. Press ⌚ and set the cooking time (ranging from 1 to 60 minutes). Use the digital control dial to increase (clockwise) or decrease (counterclockwise) the cooking time. The digital control dial has a step control with 1 minute increments / decrements for each step. Then press ⚡ to start cooking.

## SLOW COOK

7. Press ⚙️ until the digital control dial screen displays [ H02 ] on the screen. ☀️ is not adjustable. Press ⌚ and set the cooking time (ranging from 4 hours to 8 hours). Use the digital control dial to increase (clockwise) or decrease (counterclockwise) the cooking time. The digital control dial has a step control with 1 hour increments / decrements for each step. Then press ⚡ to start cooking.

## Settings

This table below shows the estimated time and temperature manual settings you should use for the different food types.

**Note:** These manual settings are a suggestion only, as the exact time required will vary depending on the size and shape of the food you are cooking.

Menu	Time	Temperature
Thin frozen chips	12-16 minutes	220°C
Thick frozen chips	12-20 minutes	220°C
Homemade chips	15-20 minutes	220°C
Potato wedges	18-30 minutes	180°C
Potato cubes	12-18 minutes	180°C
Cheese sticks	8-10 minutes	150°C
Chicken nuggets	6-10 minutes	180°C
Fish sticks	6-10 minutes	180°C
Pork chop	10-14 minutes	180°C
Hamburger	7-14 minutes	180°C
Drumsticks	15-20 minutes	220°C
Chicken breast	10-15 minutes	220°C

## Cleaning

1. Turn off this appliance.
2. Remove the power supply cord from the wall socket.
3. Allow this appliance to cool down thoroughly for a minimum of 30 minutes after usage before cleaning.

**Tip:** Remove the glass jug to let this appliance cool down more quickly.

4. Wipe the outside of the appliance with a soft damp moist cloth. Do not use any abrasive materials or solutions as this will damage this appliance.
5. Clean the glass jug with hot soapy water and a non-abrasive sponge.
6. Wipe the inside of this appliance with a damp cloth or sponge. Do not use abrasive materials or solutions as they will damage this appliance.
7. Allow this appliance to dry out thoroughly before storage.

## Storage

1. Unplug this appliance and let it cool down thoroughly for a minimum of 30 minutes after usage.
2. Make sure all parts are clean and dry.
3. Store this appliance in a dry and clean area.

## Troubleshooting

Problem	Possible Cause	Solution
The Air Fryer does not work.	The appliance may not be plugged in.	Connect the power supply cord into the wall socket.
	You have not set the timer.	Set the timer to the required cooking time.
The ingredients are not cooked.	The amount of ingredients in jug is too big.	Put smaller batches of ingredients in the jug. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the required temperature.
	The cooking time is too short.	Set the required cooking time.
White smoke comes out of the appliance.	You are cooking greasy ingredients.	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the jug. The oil produces white smoke and the jug may heat up more than usual. This does not affect the appliance or the end result.
	The jug still contains grease from previous use.	White smoke is caused by grease heating up in the jug. Make sure you clean the jug properly after each use.
Fresh chips are not crispy.	The crispiness of the chips depends on the amount of oil and water in the chips.	Make sure you dry the potatoes properly before you add the oil. Cut the potatoes smaller for a crispier result. Add slightly more oil for a crispier result.