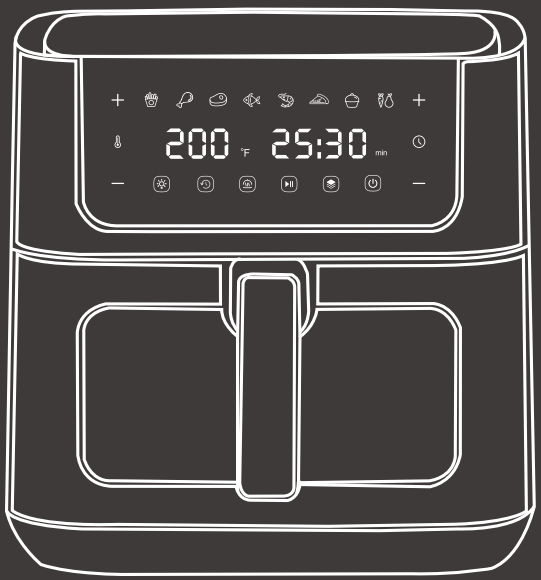
Air Fryer

Instruction Manual

AH-KZG15SS-6



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EST 9:00AM--17:00PM

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Read all instructions, especially the safety instructions, before using the product. Keep this manual for future reference and provide it to anyone who uses the product. To ensure proper use and extend the product's lifespan, follow the instructions below.

Technical Data

Voltage & Frequency	120 V~, 60 Hz
Max Power	1500 W
Capacity	6 liters
Adjustable Temperature	180–400°F
Timer	1–90 minutes

Safety Instructions

- Improper use of the product may cause personal injury or property damage.
- Use the product only as intended. The manufacturer is not liable for damage caused by improper use or handling.
- Always place the product on a dry, flat, and stable surface, away from edges or heat sources.
- For household use only. Not intended for professional or commercial use.
- The product may only be connected to 120V~,60Hz.
- Never immerse the air fryer, the power cord, the plug, or any part of the appliance in water or any other liquid.
- Never touch the product, cord, or plug with wet or damp hands.
- Do not expose the product to direct sunlight, high temperatures, humidity, dust, or corrosive substances.
- Never leave the product unattended while in use.
- Children must be supervised to ensure they do not play with the product. The product is not a toy.
- The product may contain sharp parts and must be kept out of reach of children.
- Use only accessories supplied with the product or recommended by the manufacturer.
- This product may be used by children aged 8 years and older, and by persons with reduced physical, sensory, or mental capabilities, or those lacking experience or knowledge, provided they are supervised or instructed on safe use and understand the hazards.
- Keep the product and its cord out of the reach of children under 8 years old.
- Children should not clean or perform maintenance on the appliance without supervision.

Power Cord and Plug

- Do not let the power cord hang over edges or table sides.
- Keep the product and its power cord away from heat sources, hot surfaces, and open flames.
- Always unplug the appliance before cleaning or when not in use. Do not pull the cord to unplug; grasp the plug itself.
- Ensure the cord is fully extended before use.
- Regularly check the cord and plug for damage. Do not use the appliance if the cord or plug is damaged, if it has been dropped, or if it has come into contact with water.
- If the appliance or plug is damaged, do not attempt to repair it yourself. Contact our after-sales service for inspection and, if necessary, repair.

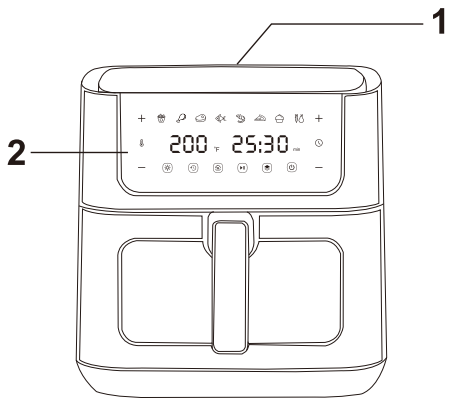
Disposal

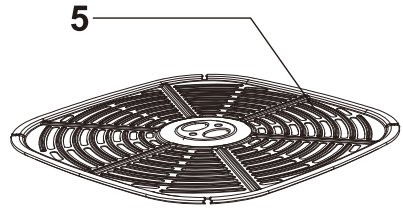
Do not dispose of this product as household waste. In accordance with local regulations, it must be disposed of properly so that the materials can be recycled in an environmentally friendly manner. For more information, contact your local authorities or waste disposal company. The product bears the following logo, indicating separate collection for recycling:



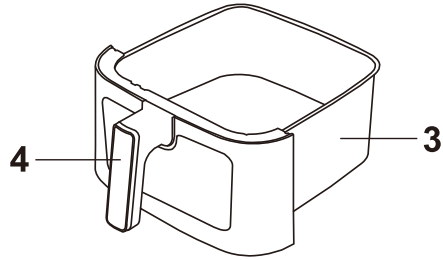
This air fryer offers a convenient and healthy way to cook a variety of ingredients. Using rapid hot air circulation and a top heating element, it heats food evenly from all sides. Most ingredients require little to no oil.

Parts Overview

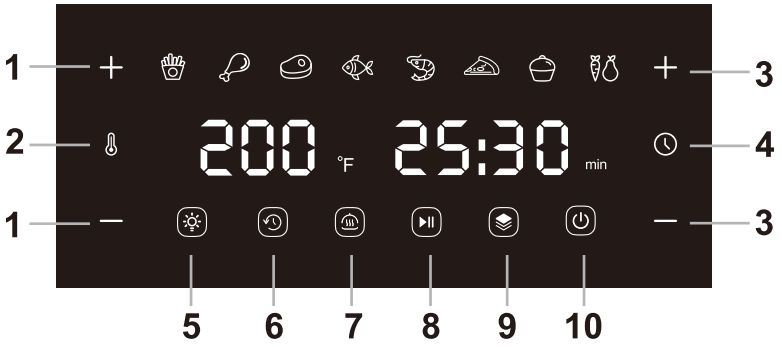




1. Air outlet
2. Control Panel
3. Basket
4. Handle
5. Crisper Plate



Control Panel



1. Temperature + / - Buttons
2. Temperature Indicator
3. Time + / - Buttons
4. Timer Indicator
5. Interior Light Button
6. Delay Start Button
7. Keep Warm Button
8. Start/Pause Button
9. Menu Button (Preset Selection)
10. Power Button (On/Off)

Operation Instructions

1. Power Button

- Plug in the appliance. The appliance will emit a beep, and all indicator lights will briefly illuminate before entering standby mode.
- In standby mode, only ⏻ remains lit.
- Tap ⏻ to turn on the LED display and enter the ready-to-use mode.

2. Preset Functions

- The preset functions allow for quick and efficient cooking startup.
- Tap the Menu Button to scroll through the 8 preset cooking programs. Once a program is selected, the preset time and temperature will be applied automatically.

Note:

Refer to the table below for guidance only. Actual cooking time and temperature may vary depending on food quantity, size, and desired crispiness.

Function	Default Temperature	Default Time	Flip Needed	Min	Max	Min (°F)	Max (°F)
French Fries	400°F	20min	Yes	1min	90min	180°F	400°F
Chicken Drumstick	365°F	25min	Yes	1min	90min	180°F	400°F
Steak	360°F	15min	Yes	1min	90min	180°F	400°F
Fish	365°F	15min	Yes	1min	90min	180°F	400°F
Shrimp	320°F	20min	Yes	1min	90min	180°F	400°F
Pizza	360°F	15min	Yes	1min	90min	180°F	400°F
Cake	320°F	25min	No	1min	90min	180°F	400°F
Vegetable	320°F	12min	No	1min	90min	180°F	400°F

Note:

a. Preheating Reminder Function: The appliance will beep to indicate that preheating is complete.

b. Add Food Reminder Function: The appliance will beep to remind you to add food when preheating ends.

3. Temperature + / – Buttons

Tap the "+" or "–" button on the left to increase or decrease the cooking temperature. Each adjustment changes the temperature by 5°F. Hold down the button to adjust rapidly. The temperature range is 180°F to 400°F.

4. Time + / – Buttons

Tap the "+" or "–" button on the right to increase or decrease the cooking time. Each adjustment changes the time by 1 minute. Hold down the button to adjust rapidly. The timer range is 1 to 90 minutes.

5. Interior Light Button

Tap the Interior Light Button to turn on the light. This allows you to see inside the basket through the viewing window, making it easy to check the doneness of the food.

6. Delay Start Button

Tap to turn on the unit. Select your desired preset cooking mode or set the temperature and time manually. Then tap to set a delay before cooking begins. The delay time can be adjusted from 1 minute to 24 hours. After setting the delay, tap the Start/Pause Button to confirm. The air fryer will automatically start cooking after the preset delay time.

7. Keep Warm Button

Tap to activate the Keep Warm function. The buzzer will beep once, and the indicator icon will light up. Tap the button again to cancel this function. When the Keep Warm function is enabled, the air fryer will automatically switch to Keep Warm mode after cooking ends, keeping your food at a ready-to-serve temperature.

Before First Use

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the crisper plate and basket with hot water, mild detergent, and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth.

This air fryer cooks food using hot air and does not require oil. Do not pour oil or any frying fat directly into the basket.

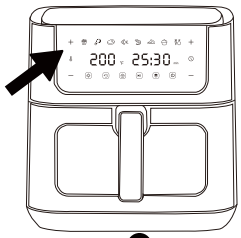
Note: When using the air fryer for the first time, it may produce a slight odor or a small amount of smoke. This is normal for new heating appliances and will not affect the performance or safety of the unit.

Preparing For Use

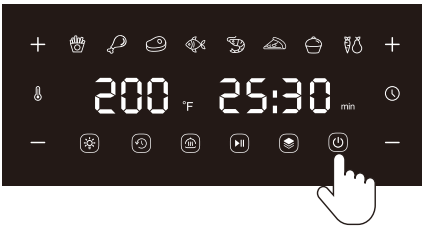
1. Place the appliance on a stable, level, and heat-resistant surface.
2. Put the crisper plate into the basket.
3. Do not fill the basket with oil or any other liquid.
4. Do not place anything on top of the appliance, as this may block airflow and affect cooking performance.
5. Do not place the appliance against a wall or other appliances. Leave at least 4 inches (10 cm) of free space around the back, sides, and top of the appliance for proper ventilation.
6. Hot steam and air are released through the exhaust openings during operation. Keep away from the steam and vents to avoid burns. Use caution when removing the basket, as hot air and steam may escape.

Using the Appliance

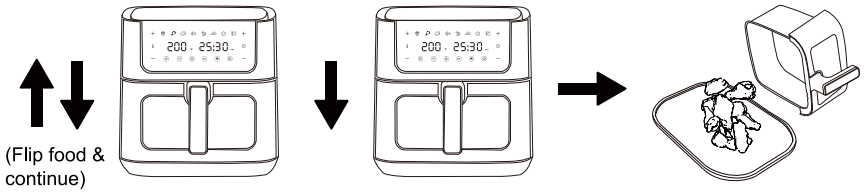
This appliance is versatile and can be used to prepare a wide variety of dishes. For recipe ideas, you may refer to online resources or specialized air fryer cookbooks.



1



2



3 4 5

1. Connect the appliance to a grounded wall outlet.
2. Carefully remove the basket from the appliance.
3. Add the food to the basket, then slide it back into the air fryer, ensuring proper alignment with the guides on the housing.

   Caution: Always hold the basket by the handle when removing it from the air fryer.Do not touch the basket during use or immediately after operation, as it becomes extremely hot.
4. Determine the required cooking time for the selected ingredients (refer to the Operation Instructions section).
5. Some ingredients may require shaking or turning over halfway through the cooking process (refer to the Operation Instructions section). To shake the ingredients, pull the basket out of the appliance by the handle, shake it gently, and then slide it back into position.

   Note: When the basket is removed, all functions will pause automatically. Operations will resume once the basket is properly reinserted.
6. When you hear the timer sound, the set cooking time has elapsed. Carefully pull the basket out of the appliance.
7. To remove the cooked foods (e.g., fries), pull the frying basket out of the air fryer and place it on a heat-resistant surface.
8. Empty the cooked foods into a bowl or onto a plate.

   Note: Do not turn the basket upside down, as the crisper plate may fall out or the excess oil collected at the bottom may leak and cause burns. Both the frying basket and the cooked foods will be hot. Depending on the type of food, hot steam may escape from the frying basket. Please handle with care.
9. Once a batch of ingredients is finished, the air fryer is immediately ready to cook another batch.
10. After the appliance is turned off, the fan will continue spinning for a short time to help cool down the unit. This is normal. Do not unplug the power cord until the fan has completely stopped.

Cleaning

Clean the appliance after each use, including the basket and crisper plate.
Avoid using metal kitchen utensils or abrasive cleaning materials, as they may damage the non-stick coating.

1. Unplug the appliance and allow it to cool down completely. It typically takes about 30 minutes for the unit to cool enough for safe handling and cleaning.

   Note: Removing the basket can help the appliance cool down faster.

2. Wipe the exterior of the appliance with a damp cloth.
3. Clean the basket and crisper plate with hot water, a small amount of dish soap, and a non-abrasive sponge. You may also use a mild degreasing liquid for stubborn residue.

   Tip: If there is stuck-on food on the crisper plate or the bottom of the basket, fill the basket with hot water and a few drops of dish soap. Place the crisper plate inside and let them soak for about 10 minutes before cleaning.

4. Wipe the interior of the appliance with a damp, non-abrasive sponge or cloth. If needed, use a small amount of mild dish soap to remove residue.
5. Use a soft cleaning brush to remove any food residue from the heating element.
6. Ensure all components and the interior are completely dry before reassembling or using the appliance.

Danger

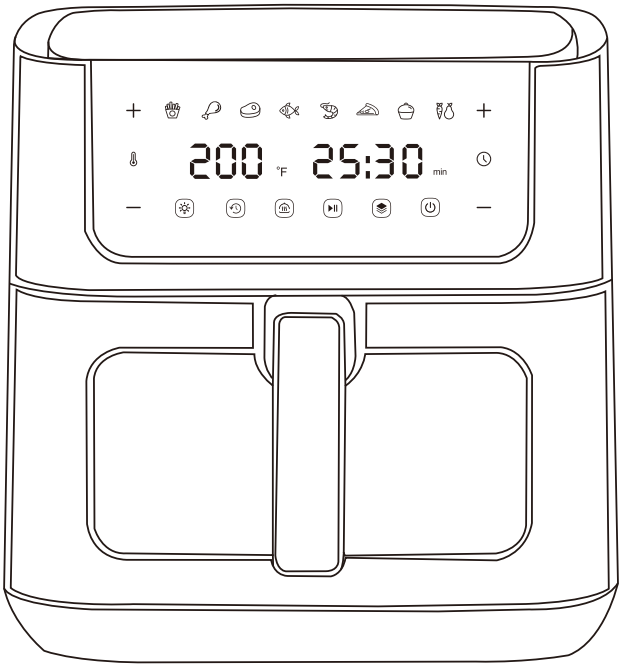
- Do not allow water or other liquids to enter the appliance, as this may cause electric shock.
- Always place the food on the crisper plate inside the basket to avoid contact with the heating elements.
- Do not cover the air inlets or outlets while the appliance is in use.
- Do not fill the basket with oil, as this may pose a fire hazard.
- Never touch the interior of the appliance during operation. Surfaces may become very hot.
- Hot steam is released through the air outlets during cooking. Keep hands and face at a safe distance. Use caution when removing the basket, as hot steam and air may escape.
- If dark smoke is observed coming from the appliance, unplug it immediately. Wait for the smoke to stop before removing the basket.

Caution

- This appliance is intended for household use only.
- Always remember to unplug the appliance when it is not in use.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer is not functioning properly.	The appliance is not plugged in.	Plug the appliance into a grounded wall outlet.
Food in the air fryer is not fully cooked or cooked unevenly.	Too many ingredients in the basket.	Fry smaller batches for more even cooking.
	The temperature is set too low.	Set the temperature to the desired setting (refer to the "Operation Instructions" section).
	The cooking time is too short.	Set the timer according to the desired cooking time (refer to the "Operation Instructions" section).
Food is cooked unevenly.	Uneven heating due to airflow or appliance placement.	For stacked or overlapping ingredients (e.g., fries), shake them halfway through cooking.
Fried snacks are not crispy when removed from the air fryer.	Snacks intended for traditional deep frying may not crisp properly.	Use oven-ready snacks or lightly brush a small amount of oil on the snacks for a crisper outcome.
Desired crispiness is not achieved.	The basket is overloaded with ingredients.	Do not exceed the maximum fill line when loading the basket.
	The basket is not properly inserted into the appliance.	Ensure the basket is fully inserted into the main housing.
White smoke comes out of the appliance.	Greasy ingredients may release excess oil.	Excess oil from greasy ingredients may produce white smoke. This does not affect the appliance or final result.
	Residual grease in the basket from previous use.	Clean the basket after each use to prevent smoke from residual grease.
	High-fat ingredients in the basket.	Keep temperature below 176°F(80°C) when air frying high-fat ingredients.
Fresh fries may not be cooked evenly.	Excess moisture or insufficient oil in the fries.	Dry the potato sticks thoroughly before adding oil.
		Cut potato sticks into smaller pieces for more even crispiness.
		Add a little more oil to improve crispiness.



Technical Support

(909)637-7665 | (909)637-7593

Other Info

HJ-Customer-Service@outlook.com

Thank you for choosing this product. We strive to provide you with the best quality products and services in the industry. Should you have any issues, please don't hesitate to contact us.