


IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse cord, plug, or air fryer in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning appliance and putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 12.



To disconnect, turn all controls to OFF (); then remove plug from wall outlet.
To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
14. Do not use appliance for other than intended use.
15. Clean air fryer interior carefully. Do not scratch or damage heating element tube.

16. Do not operate the appliance by means of an external timer or separate remote-control system.

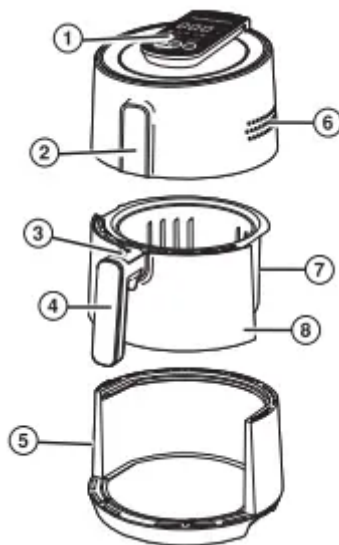
Other Consumer Safety Information

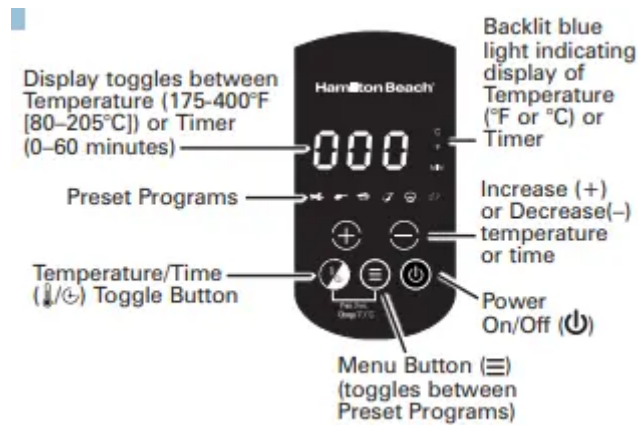
This appliance is intended for household use only.

This appliance is only intended for the preparation, cooking, and serving of foods. This appliance is not intended for use with any nonfood materials or products.

- **WARNING Electrical Shock Hazard:** This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.
- The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.
- To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

Parts and Features





CAUTION: Hot Surface. The temperature of accessible surfaces may be high when the appliance is operating.


1. Control Display Panel
2. Power Indicator Light
3. Basket Release Button
4. Basket Handle
5. Base
6. Air Vents
7. Removable Basket
8. Pan

How to Use the Air Fryer


CAUTION: Hot Surface. The temperature of accessible surfaces may be high when the appliance is operating

BEFORE FIRST USE: Wash Pan and Removable Basket in hot, soapy water. Rinse and dry.





1. Plug into outlet. The Power Indicator Light and Power On/Off () will illuminate blue.
2. Hold Basket Handle and pull straight out to remove the Pan with Removable Basket.
3. Add food to Removable Basket.
 - Lightly misting the food with oil will produce crispier results.
 - Do not fill Removable Basket more than 3/4 full.
 - Never cook in Pan; always make sure the Removable Basket is added to the Pan before cooking.



4. Press and hold Power On/Off () to turn on Air Fryer.



5. Press Menu button () to select program, then press Power On/Off () to start cooking.







- The default cooking temperature and time can be changed at any time by pressing the Temperature/Time Toggle Button, then pressing (+) or (-) button to adjust.

6. The Air Fryer will automatically beep and turn off when Timer reaches 0:00.






















7. Hold Basket Handle and pull straight out to remove Pan and Removable Basket. Place Pan on a heat-proof surface. Use only utensils which are high-heat resistant (400°F [205°C]) and safe for nonstick surfaces. Or, press the Basket Release Button and move Removable Basket straight up out of Pan. Pour food onto a paper towel-lined tray before serving.

8. Unplug the Air Fryer to turn off.

Preset Programs Chart

Function		Default Temperature	Default Cooking Time
French fries		400°F (204°C)	20 minutes
Chicken		400°F (204°C)	16 minutes
Fish		350°F (177°C)	12 minutes
Steak		350°F (177°C)	9 minutes
Muffins		350°F (177°C)	8 minutes
Vegetables		375°F (135°C)	17 minutes

Cooking Chart

Food	Amount	Setting	Temperature	Time
Snacks & Appetizers				
Frozen mozzarella sticks	about 10 sticks		375°F (135°C)	8–10 minutes
Frozen chicken nuggets	1/2 package (16 oz. [453 g])		400°F (204°C)	10–12 minutes
Fresh chicken tenders	1/2 lb. (227 g)		400°F (204°C)	5–7 minutes
Frozen breaded chicken tenders	9 to 10 pieces		400°F (204°C)	14–16 minutes
Fresh whole chicken wings	6 wings		400°F (204°C)	16–18 minutes
Potatoes & Vegetables				
Frozen regular French fries	1/2 package (16 oz. [453 g])		400°F (204°C)	18–20 minutes
Frozen tater tots	1/2 package (16 oz. [453 g])		400°F (204°C)	8–10 minutes
Baked potatoes	3 potatoes		400°F (204°C)	40–45 minutes
Asparagus spears	1/2 lb. (227 g)		375°F (135°C)	8–10 minutes
Brussels sprouts, halved	1 lb. (453 g)		375°F (135°C)	13–15 minutes
Meat & Poultry				
Boneless pork chops (1" [2.5 cm] thick)	2 chops (6 oz. [170 g] each)		375°F (135°C)	13–15 minutes
Uncooked breakfast sausage	1 package (12 oz. [340 g])		350°F (177°C)	10–12 minutes
Hamburger (3/4" [1.9 cm] thick)	1 burger (6 oz. [170 g])		350°F (177°C)	15–18 minutes
New York strip steak (1-1/2" [3.8 cm] thick)	1 steak (6 oz. [170 g])		400°F (204°C)	20–25 minutes
Fish & Seafood				
Salmon	2 fillets (6 oz. [170 g] each)		350°F (177°C)	10–12 minutes
Frozen fish sticks	5 servings (10 sticks)		375°F (135°C)	8–10 minutes
Peeled and breaded fresh shrimp	16 shrimp (1 lb. [453 g])		350°F (177°C)	10–12 minutes
Bakery & Desserts				
Refrigerated biscuits	4 biscuits		350°F (177°C)	8–10 minutes
Corn muffins in silicone baking cups	4 muffins		350°F (177°C)	8–10 minutes
6" (15 cm) cake in baking pan included in package	1 cake		350°F (177°C)	16–20 minutes
Frozen apple turnover	1 turnover		350°F (177°C)	12–15 minutes

Reheating Food



1.



Press Power On/Off ().



2.



Press Temperature/Time ( / ) Toggle Button; temperature will display. Press (+) or (–) to increase or decrease temperature to 300°F (149°C).

3.



Press Temperature/Time ( / ) Toggle Button again; time will display. Press (+) or (-) to adjust cooking time.

4. Add food to Removable Basket. Air Fryer will beep 6 times and automatically stop



cooking. The Power On/Off Button () and Power Indicator Light will remain illuminated in blue until the Air Fryer is unplugged.

Care and Cleaning

1. Unplug and cool completely.
2. Hand wash the Pan and Removable Basket in hot, soapy water; rinse and dry.
3. Wipe the outside of the Air Fryer with a soft, damp cloth. Do not use abrasive cleaners or sponges; this will damage the exterior of the Air Fryer.
4. The interior of the Air Fryer can be wiped with a damp cloth and dried.

Troubleshooting

1. Air fryer doesn't work.
 - The appliance isn't plugged in. Plug into electrical outlet.
 - The timer hasn't been set. Follow "How to Use the Air Fryer" to set timer.
2. Food isn't cooked.
 - Too much food in the Removable Basket. Increase cooking time and continue to cook.
 - The temperature was set too low. Increase the temperature and continue to cook.
3. Food cooked unevenly.
 - Too much food in Removable Basket. Shake food halfway through cooking time.
4. Fresh vegetables are not crisp enough.
 - Cooking time too short. Increase cooking time and continue to cook.
 - Temperature is too low. Increase temperature and continue to cook.
5. Fresh French fries not crisp.
 - Add a small amount of vegetable oil, enough to lightly coat potatoes.
 - Pieces are too large. Cut potatoes smaller or thinner next batch.

6. Smoke coming from Air Fryer.

- Excessive oil dripped into the Pan or splattered onto the heating coils. Only use small amounts of oil in air fryers.

7. Meat or poultry isn't cooked enough.

- Too much food in Removable Basket. Meat and poultry should be cooked in a single layer for even cooking. Refer to the USDA website for proper cooking doneness temperatures.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.