

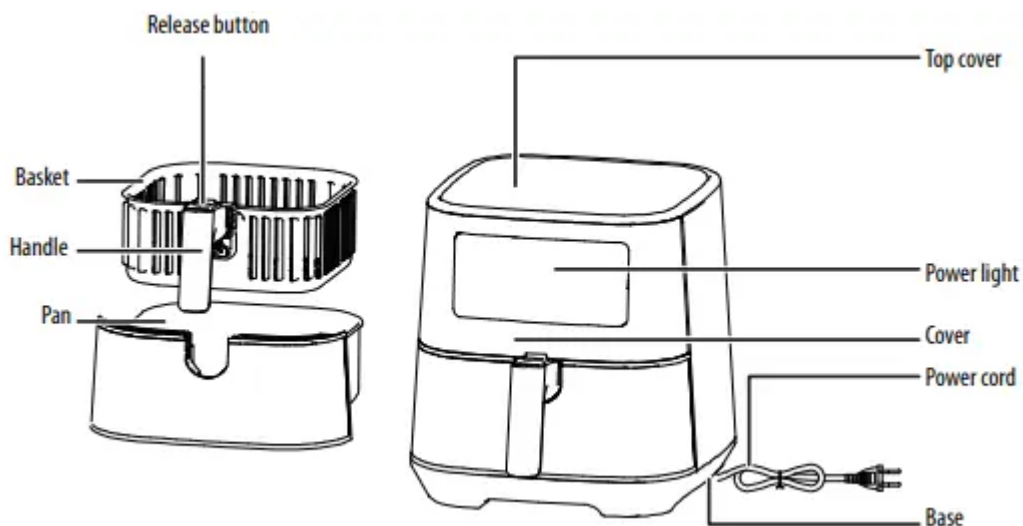
## User Manual

### Features

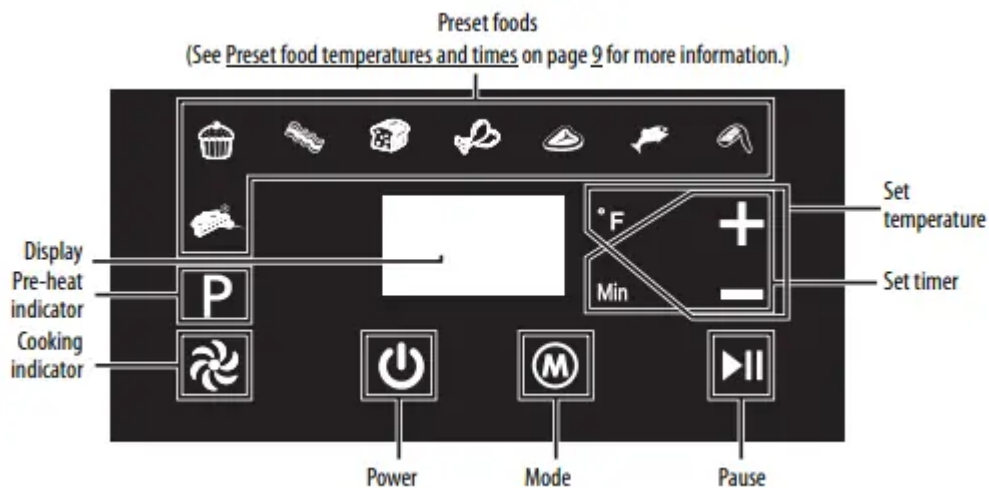
- Fryer circulates hot air to cook with little to no oil
- Temperature range from 180~400°F (82.2~204.4°C) to fry, roast, or bake your favorite foods
- 5-quart (4.8 l) basket holds 3-5 servings of food
- Digital controls provide an easy interface to adjust settings
- Timer with auto shutoff lets you cook your food from 0 to 60 minutes
- Dishwasher-safe basket and pan make cleanup easy

### Package contents

- Air fryer
- User Guide



### Control and display panel



## Using your air fryer

Caution:

- Your air fryer works with hot air. Do not fill the pan with oil or any liquid.
- Do not place anything next to the air outlet on the back of your air fryer or on the air inlet on top of your air fryer.

1 Place your air fryer on a level, heat-resistant surface and plug the power cord into a wall outlet. All the icons light up for a second, then turn off. The (power) icon stays red.

2 Pull the pan out of your air fryer, place your food in the basket, then replace the pan.

3 Press (power) to turn on your air fryer.

4 Press **M** (mode) repeatedly to select the preset food item that you want to cook. You can select

french fries, pastries, bacon, bread, chicken, steak, fish, or chicken wing.

OR

If you do not select a preset, use the set temperature and set timer buttons (+ and –) to change the temperature and time, as needed.

Note:

- See [Preset food temperatures and times on page 9](#) for a list of each preset food item's default time and temperature. You can use the set temperature and set timer buttons (+ and –) to change the preset temperature and time, as needed.
- You can press (pause) to pause cooking. Press this button again to resume cooking.

5 Press the (power) or wait 10 seconds. Your air fryer starts and the timer counts down.

Note: You can pull out the pan at any time to check your food. Your air fryer pauses automatically and resumes after you slide the pan back into your air fryer.



6 If you're cooking a large amount of food, remove the pan and shake its contents halfway through the cook time. Your air fryer and timer automatically continue after you replace the pan.

Notes:

- Your fryer doesn't beep at the halfway point.
- Remove the basket to reduce the weight while shaking. See Removing the basket for more information.


7 When your air fryer beeps, the cook time is finished. Pull the pan out of your air fryer and place it on a heat-resistant surface.

OR

To turn off your fryer manually, press  (power). When the  (power) icon is red, pull out the pan.

8 Make sure that your food is done. If it's not finished, slide the pan back into your air fryer, then start it again.

9 When finished, empty the basket into a bowl or onto a plate.


10 Press  (power) to turn off your air fryer and unplug it from the wall outlet.

### **Using the preheat feature**

Use the preheat (P) feature to save time and help make air frying perfect. Use the preheat feature:

- If a recipe calls for a preheated oven
- When cooking meats or proteins that benefit from a hot initial searing









1 Place the empty pan and basket into your air fryer.

2 Press the  (power). The default time and temperature for preheating (3 minutes and 400°F) alternately flashes on the display.

3 When your air fryer beeps once, place food into the basket and program the cooking time and temperature.

### **Preset food temperatures and times**

This table shows the default temperature and time settings for items on the preset menu. You can use the set temperature and set timer buttons (+ and –) to change the preset temperature and time, as needed.

FOOD PRESET	DEFAULT TEMPERATURE	DEFAULT TIME
 French fries	400°F (204°C)	13 minutes
 Pastries	360°F (182°C)	15 minutes
 Bacon	400°F (204°C)	8 minutes
 Bread	360°F (182°C)	23 minutes
 Chicken	360°F (182°C)	20 minutes
 Steak	360°F (182°C)	10 minutes
 Fish	400°F (204°C)	12 minutes
 Chicken wing	360°F (182°C)	20 minutes
<b>P</b> Preheat	400°F (204°C)	3 minutes

IMPORTANT: When using the preheat (P) function, reduce the final cooking time by three minutes.

### Food preparation temperatures and times

Because ingredients differ in origin, size, shape, and brand, you may need to adjust the cook times and temperatures in this table to suit your food.

FOOD	TEMP.	TIME	AMOUNT	NOTES
<b>Potatoes &amp; fries</b>				
Thin frozen fries	390°F (199°C)	9-16 min.	11-25 oz. (300-700 g)	Shake halfway
Thick frozen fries	390°F (199°C)	11-20 min.	11-25 oz. (300-700 g)	Shake halfway
Homemade fries (8×8 mm)	390°F (199°C)	16-20 min.	11-28 oz. (300-800 g)	Add 1/2 tbsp oil Shake halfway
Homemade potato wedges	355°F (179°C)	18-22 min.	11-28 oz. (300-800 g)	Add 1/2 tbsp oil Shake halfway
Homemade potato cubes	355°F (179°C)	12-18 min.	9 oz. (250 g)	Add 1/2 tbsp oil Shake halfway

<b>FOOD</b>	<b>TEMP.</b>	<b>TIME</b>	<b>AMOUNT</b>	<b>NOTES</b>
Rosti	355°F (179°C)	15-18 min.	18 oz. (500 g)	Shake halfway
Potato gratin	390°F (199°C)	15-18 min.	18 oz. (500 g)	Shake halfway
<b>Meat &amp; poultry</b>				
Steak	360°F (182°C)	8-12 min.	6-18 oz. (100-500 g)	
Pork chops	360°F (182°C)	10-14 min.	6-18 oz. (100-500 g)	
Hamburger	360°F (182°C)	7-14 min.	6-18 oz. (100-500 g)	
Sausage roll	390°F (199°C)	13-15 min.	6-18 oz. (100-500 g)	
Drumsticks	360°F (182°C)	18-22 min.	6-18 oz. (100-500 g)	
Chicken breast	360°F (182°C)	10-15 min.	6-18 oz. (100-500 g)	
Bacon	400°F (204°C)	6-10 min.	11 oz. (300 g)	
Fish	360°F (182°C)	10-14 min.	18-28 oz. (500-800 g)	
<b>Snacks</b>				
Spring rolls	390°F (199°C)	8-10 min.	4-14 oz. (100-400 g)	Shake halfway
Frozen chicken nuggets	390°F (199°C)	6-10 min.	6-18 oz. (100-500 g)	Shake halfway
Frozen fish fingers	390°F (199°C)	6-10 min.	4-14 oz. (100-400 g)	
Frozen cheese curds	355°F (179°C)	8-10 min.	4-14 oz. (100-400 g)	
Stuffed vegetables	320°F (150°C)	10 min.	4-14 oz. (100-400 g)	
<b>Baking</b>				
Cake	320°F (150°C)	20-25 min.	11 oz. (300 g)	
Quiche	355°F (179°C)	20-22 min.	14 oz. (400 g)	
Muffins	390°F (199°C)	15-18 min.	11 oz. (300 g)	
Sweet snacks	320°F (150°C)	20 min.	14 oz. (400 g)	
Bread	360°F (182°C)	15-18 min.	11-18 oz. (300-500 g)	

## Removing the basket

1. Pull your air fryer's handle out to slide the pan out.
2. Set the pan on a countertop.
3. Slide the release button cover forward to expose the red release button.
4. Press the release button, then lift the basket out of the pan.
5. To replace the basket, place it in the pan and press down until the basket locks into place, then slide the safety tab back over the release button.

## Cleaning your air fryer

Clean your air fryer after every use.

1. Unplug your air fryer from the wall outlet and wait for it to cool.
2. Wipe the outside of your air fryer with a moist cloth.



3. Clean the pan and the basket with hot water, dish soap, and a non-abrasive sponge. Use a degreasing liquid to remove any remaining residue.
4. Clean the inside of your air fryer with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residue.

## Storing your air fryer

1. Unplug your air fryer and let it cool down.
2. Make sure that all parts are clean and dry.
3. Put your air fryer in a clean and dry place.

## Troubleshooting

### Your air fryer doesn't work.

- Your fryer is not plugged in.
  - Plug the power cord into a grounded wall outlet.
- You haven't set the temperature or timer.
  - Press  (power) to turn on your fryer, adjust settings, then press  (power) again to start.
- The pan isn't put into your fryer correctly.
  - Your air fryer won't turn on unless the pan is fully inserted. Slide the pan into your fryer correctly.

### You smell a burnt food odor when you turn on your fryer for the first time.

- Manufacturing residue is in your fryer.
  - Before using your fryer for the first time, we recommend that you heat it for five minutes to eliminate any manufacturing residue that may remain after shipping.

### The food fried in your air fryer isn't done.

- There's too much food in your air fryer.
  - Put smaller batches of ingredients in the basket. Smaller batches fry more evenly.
- The set temperature is too low.
  - Increase your air fryer's temperature.
- The preparation time is too short.
  - Cook your food longer.

### **The ingredients are fried unevenly in your air fryer.**

- Certain types of ingredients need to be shaken halfway through the preparation time.
  - Shake foods that lie on top of or across each other such as fries) halfway through the preparation time.

### **Fried snacks aren't crispy when they come out of your air fryer.**

- You used a type of snacks meant to be prepared in a traditional deep fryer.
  - Use oven snacks or lightly brush some oil onto the snacks for a crispier result.

### **You can't slide the pan into your fryer correctly.**

- There's too much food in the basket.
  - Do not fill the basket beyond the MAX indication.
- The basket isn't placed in the pan correctly.
  - Push the basket down into the pan until you hear a click.

### **White smoke comes out of your air fryer.**

- You are preparing greasy ingredients.
  - When you fry greasy ingredients in your air fryer, a large amount of oil leaks into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect your fryer or the end result.
- The pan still has grease residue from a previous use.
  - White smoke is caused by grease heating up in the pan. Make sure that you clean the pan correctly after each use.

### **Fresh fries are fried unevenly in your air fryer.**

- You didn't use the right potato type.
  - Use fresh potatoes to make sure that they stay firm during frying.
- You didn't rinse the fries correctly before you fried them.
  - Rinse the fries correctly to remove starch from the outside of the sticks.

### **Fresh fries aren't crispy when they come out of your air fryer.**

- The crispiness of the fries depends on the amount of oil and water in the fries.
  - Make sure that you dry the potato sticks correctly before you add the oil.
- Cut the potato sticks smaller for a crispier result.
  - Add slightly more oil for a crispier result.

## Specifications

Dimensions (H × W × D)	12.8 × 14.8 × 12.4 in. (32.6 × 37.7 × 31.4 cm)
Weight	13.2 lbs. (6 kg)
Power requirements	1700W
Current	120V, 60Hz
Operating temperature	180 ~ 400°F (82.2 ~ 204.4°C)
Cord length	3.3 ft. (1.0 m)

### 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.