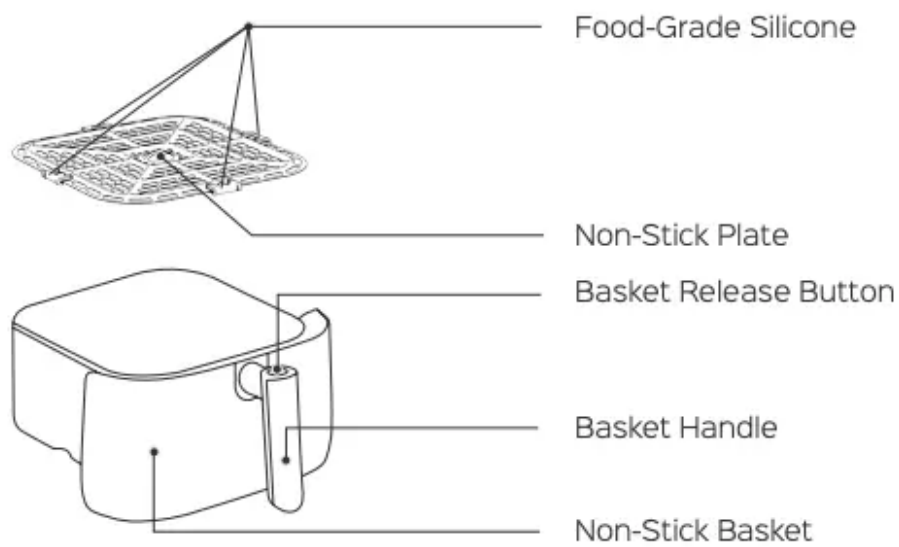
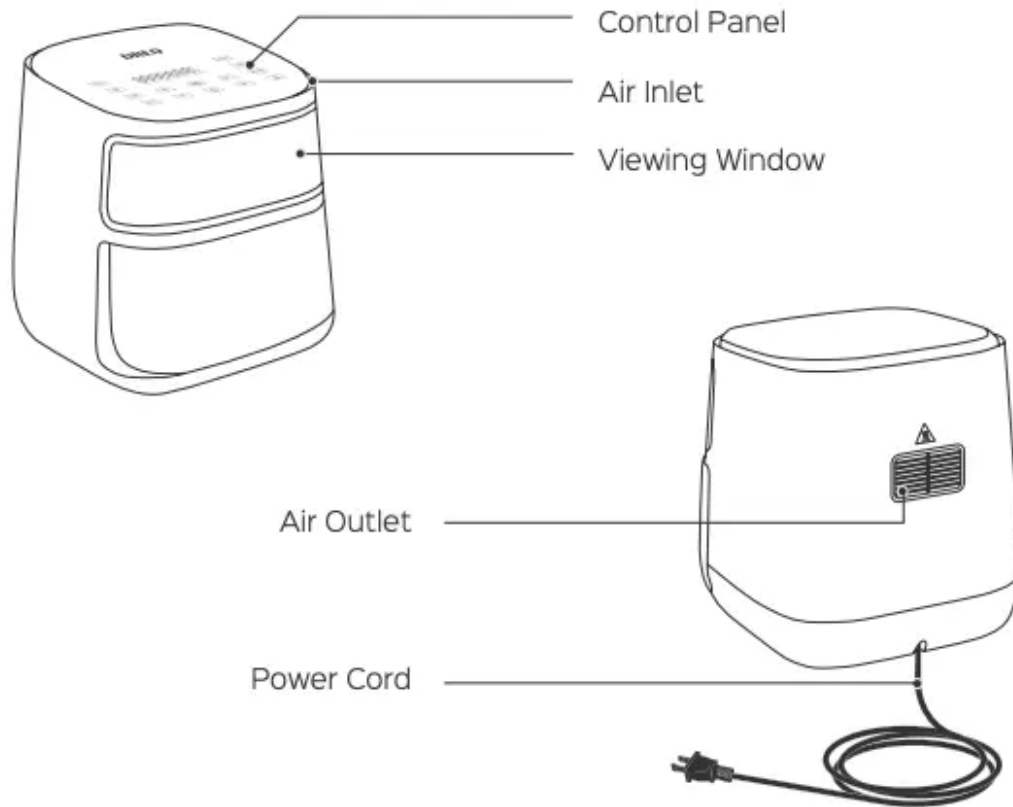
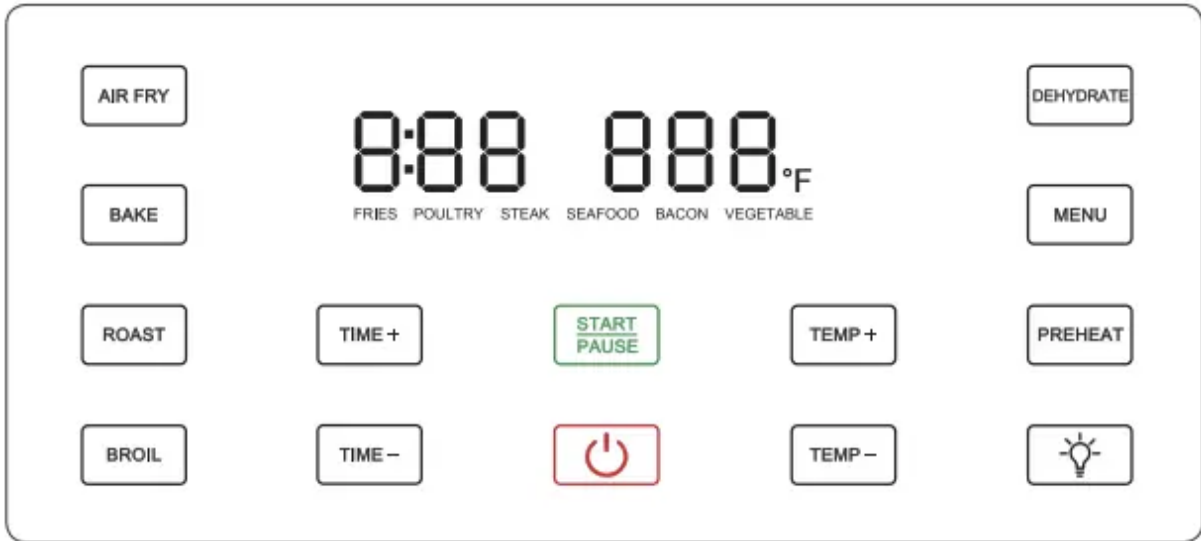


Getting to Know Your Air Fryer

Product Diagram










Control Panel



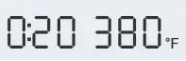
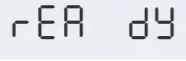

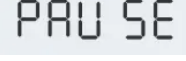
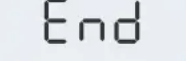
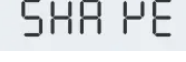
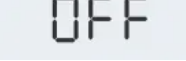
Function Buttons:

1. **AIR FRY:** Use this function to make your food crispy and crunchy, with little or no oil.
2. **BAKE:** Use this function to bake cakes, cupcakes, breads and doughnuts.
3. **ROAST:** Use this function to roast your vegetables or meat like you roast them in the oven.
4. **BROIL:** Use this function to broil your food with high, direct heat like a grill.
5. **DEHYDRATE:** Use this function to remove moisture in your fruits, vegetables, or low-fat meats and seafood.
6. **MENU:** Use this function to select a preset program.
7. **PREHEAT:** Use this function to preheat your air fryer.

Operating Buttons:

1. **TEMP + / TEMP -**
Press  and  to adjust the cooking temperature in 5°F increments before or during cooking.
2. **TIME + / TIME -**
Press  and  to adjust the cooking time before or during cooking.
3.  **LIGHT**
Press the light button to turn on/off the light in the cooking chamber. The light automatically turns off after 1 minute.
4. **START / PAUSE**
Press  to start or pause cooking after a function is selected.
5.  **POWER**
Press the power button to turn on/ off the air fryer.

Display Messages

DISPLAY MESSAGE	MEANING	INDICATION	DURATION
	20 MIN 380°F	Time and temperature	The entire cooking process
	READY	Preheating is done and the air fryer is ready to add food.	Flashes for 20 seconds
	OPEN	The basket is not in position.	Remains until the basket is back in position
	PAUSE	The air fryer has been put on pause.	Remains until START/ PAUSE is pressed again
	END	The cooking is finished.	Flashes for 20 seconds
	SHAKE	The air fryer is ready for shaking or flipping.	Flashes for 20 seconds
	OFF	The air fryer is turning off and going into standby mode.	Flashes for 20 seconds

Using Your Air Fryer

Before First Use

1. There's plastic inside! Make sure to remove all plastics.
2. Wash the nonstick basket and plate in warm, soapy water, then wipe dry

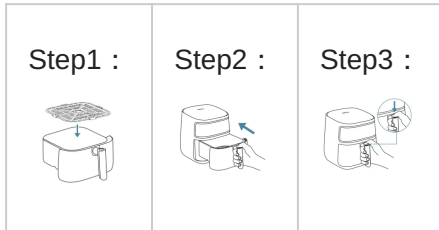



NOTE: Do not immerse the main unit in water or any other liquids.

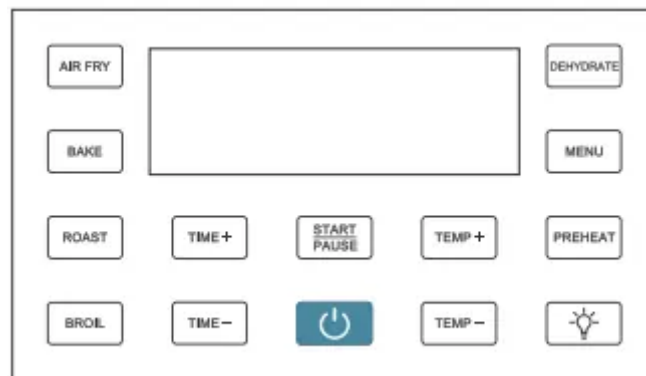
Initial Use

Before first use of your new air fryer, we recommend you to heat the air fryer at 400°F for 15 minutes to remove any remaining odor.

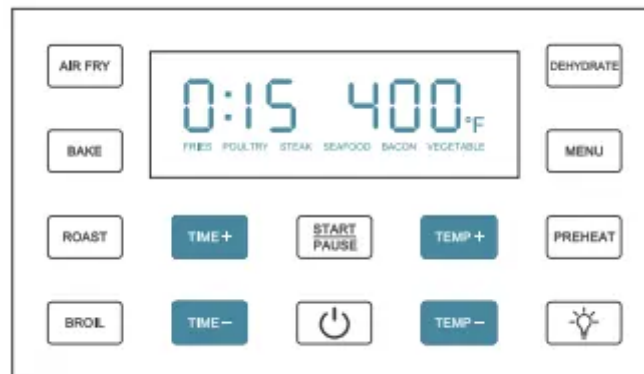
1. Place the non-stick plate into the basket and place the basket back into the air fryer.



2. Plug into the electrical outlet. Press  to turn on.



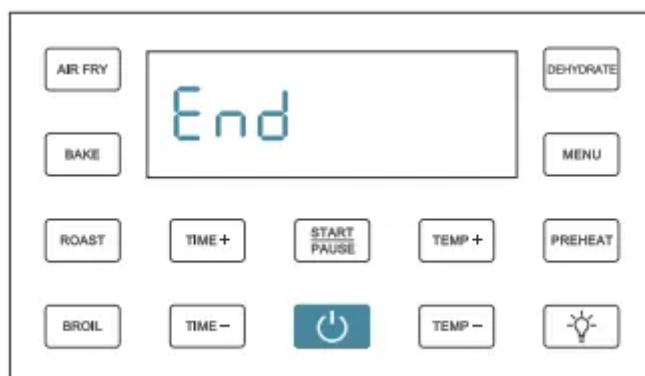
3. Adjust to 400°F and 15 minutes.



4. Press START/PAUSE to start and wait for 15 minutes.



5. The display will show “END” when the time is finished.




Note : It is recommended to wash the basket and plate again for complete odor removal.

CAUTION : The basket and plate will become very hot after the heating. Allow them to cool before taking them for cleaning.

Preheating

It is recommended to preheat before placing food into the air fryer unless your air fryer is already hot. Food will not cook thoroughly without preheating.

01. Press  to turn the air fryer on. Press PREHEAT and the display will show 400°F and 3 minutes by default (make sure the non-stick plate is already inside the basket).



Note: You can press TEMP+ or TEMP- to if no action is taken by the user. change the cooking temperature, the time will adjust accordingly

02. Press START/PAUSE to start preheating.



03. When preheating is finished, the air fryer will beep 3 times and “READY” will flash on the display. Now the air fryer is ready to add food.



Note: “READY” will flash for 20 seconds if no action is taken by the user.

Cooking Functions

This air fryer uses special air circulating technology to cook the food. Every cooking function is programmed with a default time and temperature.

Function	Default Temperature (°F)	Adjustable Temperature (°F)	Default Time (Min)	Adjustable Time (Min)	Shake Reminder
AIR FRY	385	180-400	15	1-60	Y
BAKE	365	180-400	30	1-60	--
ROAST	380	180-400	18	1-60	Y
BROIL	450	350-450	10	1-60	--
DEHYDRATE	125	100-175	1h	1-72h	--

Note:

01. Cooking time may vary depending on your desired flavor or thickness of ingredients, etc.
02. You can check the food through the visible window or by pulling out the basket anytime during the cooking process.

Preset Default Settings

For general users, using a preset menu is the easiest way to cook some certain foods. Preset menus are programmed with a default time and temperature.



Preset	Default Temperature (°F)	Adjustable Temperature (°F)	Default Time (Min)	Adjustable Time (Min)	Shake Reminder
FRIES	380	180-400	20	1-60	Y
POULTRY	380	180-400	20	1-60	Y
STEAK	400	180-450	10	1-60	--
SEAFOOD	350	180-400	10	1-60	--
BACON	350	180-400	8	1-60	--
VEGETABLE	300	180-400	10	1-60	Y


Note:

01. Cooking time may vary depending on your desired flavor or thickness of ingredients, etc. You can check the food through the visible window or by pulling out the basket anytime during the cooking process.

02. Shake reminder will alert you when 60% of the cooking time has passed, which is ideal for evenly cooking both sides of your food. The LED display will show "SHAKE".

Start Cooking

01. Preheat your air fryer. Add food when "READY" shows on the display (see page 10).

02. Press  to wake up the control panel and select a cooking function or preset menu. The default temperature and time will show on the display



Note: You can adjust temperature and time based on your desired flavor or thickness of ingredients by pressing TEMP + / TEMP- and TIME + / TIME - before or during cooking.

03. Press START/PAUSE to start cooking.

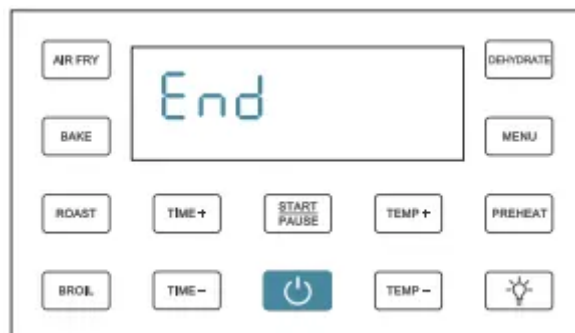


04. Shake or flip the food following the prompt of the air fryer if a preset with shake reminder is selected (FRIES, POULTRY, VEGETABLE). The LED display will flash "SHAKE" when 60% of the cooking time has passed.



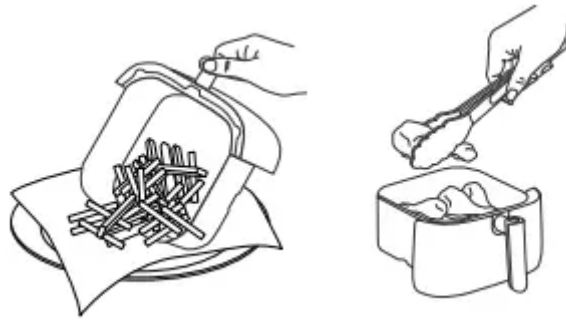
Note: When the air fryer displays "SHAKE", it will continue cooking if no action is taken by the user in 20 seconds.

05. Once the cooking is finished, the display will show "END".



Note: "END" will flash for 20 seconds if no action is taken by the user.

06. Remove the food by tilting the basket gently or by using heat-resistant mitts /tongs.



More Features

1. Overheat Protection

When the interior temperature of the air fryer reaches a certain level, overheat protection will be triggered with error code E3 shown on the display. Please let the air fryer cool down to room temperature before turning it on again.

2. Memory Function

1. If the air fryer loses power during the cooking, it will return to its last status once connected to the power source again within 2 hours.
2. If the basket is drawn out of the cooking chamber, the air fryer will resume cooking once the basket is inserted back within 2 hours.

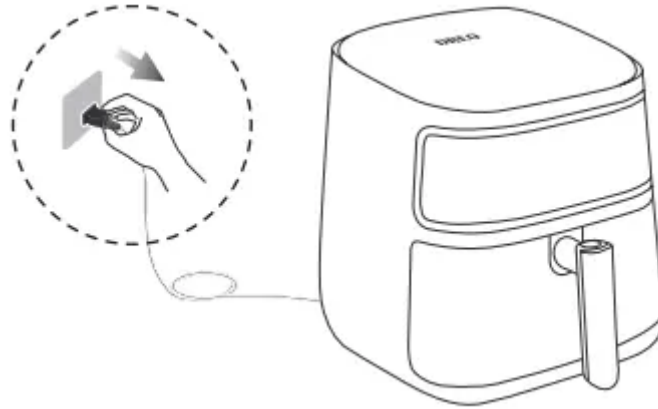
Cooking Guide

1. Don't overfill the basket, or the food will cook unevenly.
2. Pat dry liquid-marinated food with a paper towel before air frying.
3. To make your food crispier, you can spray or brush a small amount of oil on both sides of the food.
4. Use presets with shake reminder for tossing ingredients or for foods that need shaking/flipping during cooking.
5. Checking food during the cooking
 1. Press the light button to turn on the light inside the cooking chamber. Check the food through the viewing window.
 2. Take out the air fryer basket and check the food. The air fryer will automatically pause. Place the basket back and the air fryer will resume the cooking.
6. Cook time and temperature can be adjusted at any time during cooking. Simply press TIME +/ TIME - or TEMP +/TEMP - to adjust the time or temperature.
7. To convert recipes from a conventional oven, reduce the temperature by 25°F and cooking time by 20%. Please check food frequently to avoid overcooking.

8. An instant-read thermometer is recommended to use to monitor the internal temperature of the food. After the cooking time is complete, remove food immediately to avoid overcooking.

Cleaning and Maintenance

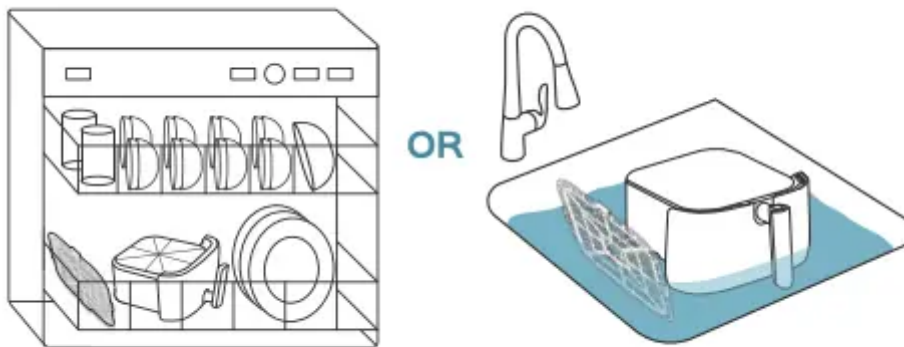
Unplug your air fryer and let it cool down before cleaning.



Non-Stick Plate & Air Fryer Basket

- 1). Use dishwasher for cleaning, or wash with warm, soapy water and a nonabrasive sponge. Soak if necessary.
- 2). Wipe dry.

Step1 :



Step2 :

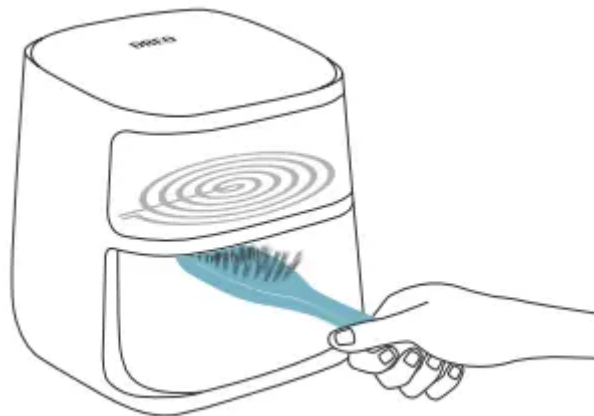


Note:

- Remove and clean after each use.
- Ensure all grease and food debris are fully removed.

Heating Element

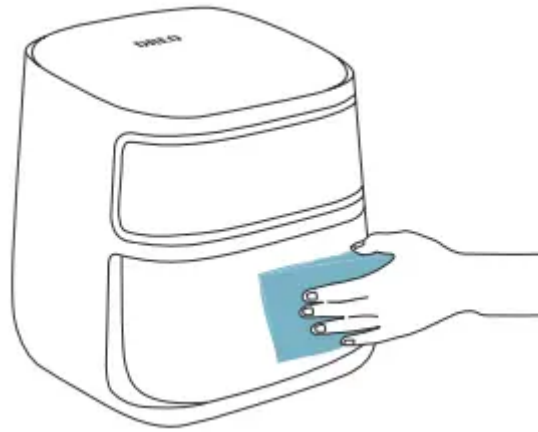
Use a soft brush to clean the heating element.



Inside of the Air Fryer

Use a slightly moist, non-abrasive sponge or cloth to clean the inside of the air fryer. Do not immerse in water.





Dry Before Next Use



Note: It is recommended to use degreaser for efficient cleaning of remaining residue.

Troubleshooting

Problem	Possible Solution
The air fryer will not turn on	Make sure the air fryer is plugged in.
	Push the basket securely into the air fryer.
Foods are not completely cooked.	The basket is overfilled. Divide the food into smaller batches.
	Increase cooking temperature or time.
Foods are cooked unevenly	Ingredients that are stacked on top of each other or close to each other need to be shaken during cooking. The non-stick plate should be placed in the basket.
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see page 14).
Temperature won't go any higher.	Each cooking function and preset menu have their max temperature. Please refer to page 11-12.
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. This is normal.
	Make sure the basket and the non-stick plate is cleaned properly and not greasy
	Frying greasy foods will cause oil to leak into the basket. This oil will produce white smoke. This is normal and should not affect cooking.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the basket out.
How do I pause or stop the cooking?	Remove the basket from the unit to pause the cooking and place it back to resume, OR press START/PAUSE to pause.
Is the basket safe to put on my countertop?	Use caution when handling, and place on heat-safe surfaces only.
The display shows error code "E1".	There is an open circuit in the temperature sensor. Contact Customer Support.
The display shows error code "E2".	There is a short circuit in the temperature sensor. Contact Customer Support.

The display shows error code "E3".

Overheat protection has been triggered. Please let it cool down before turning it on again.

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.

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