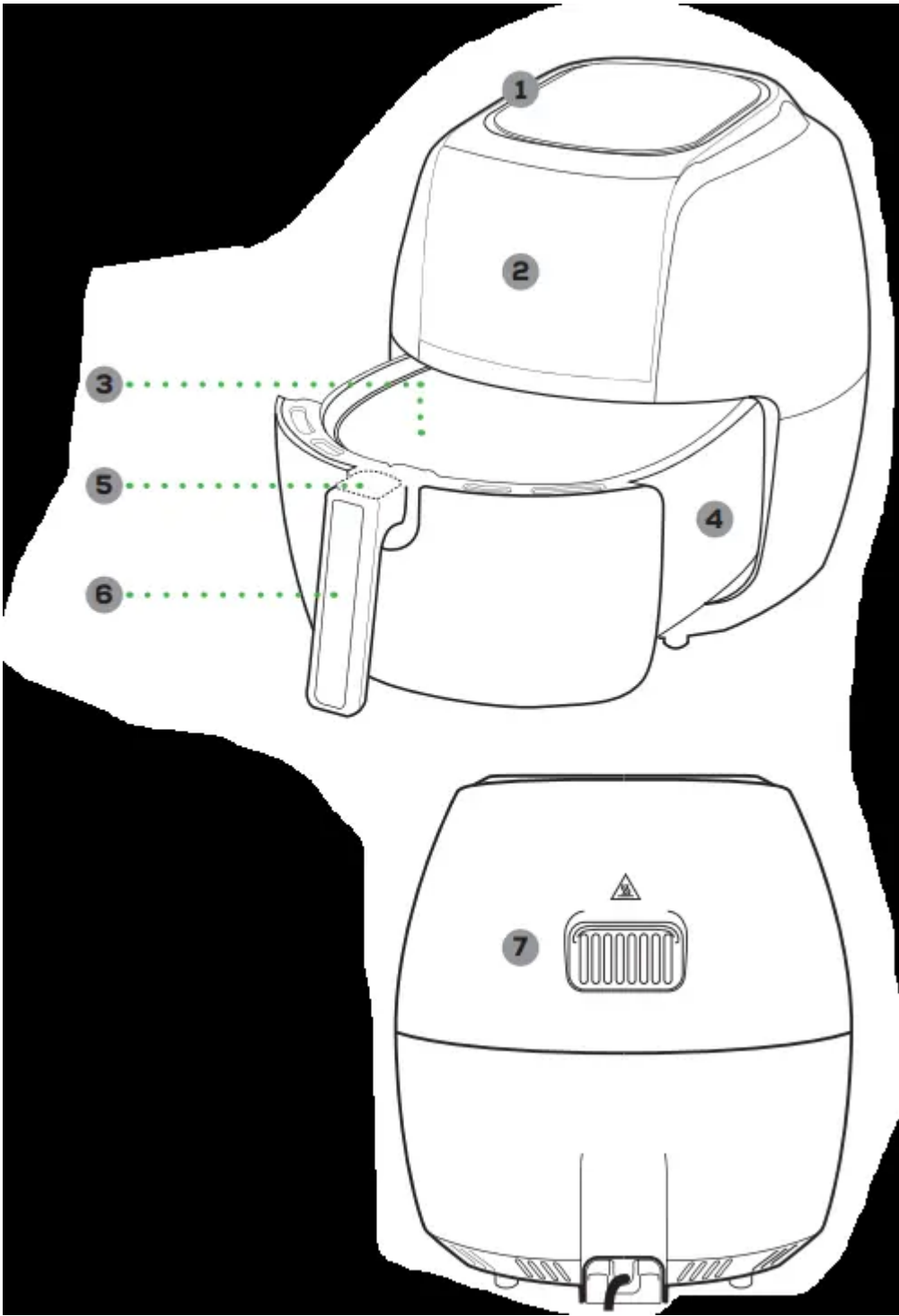


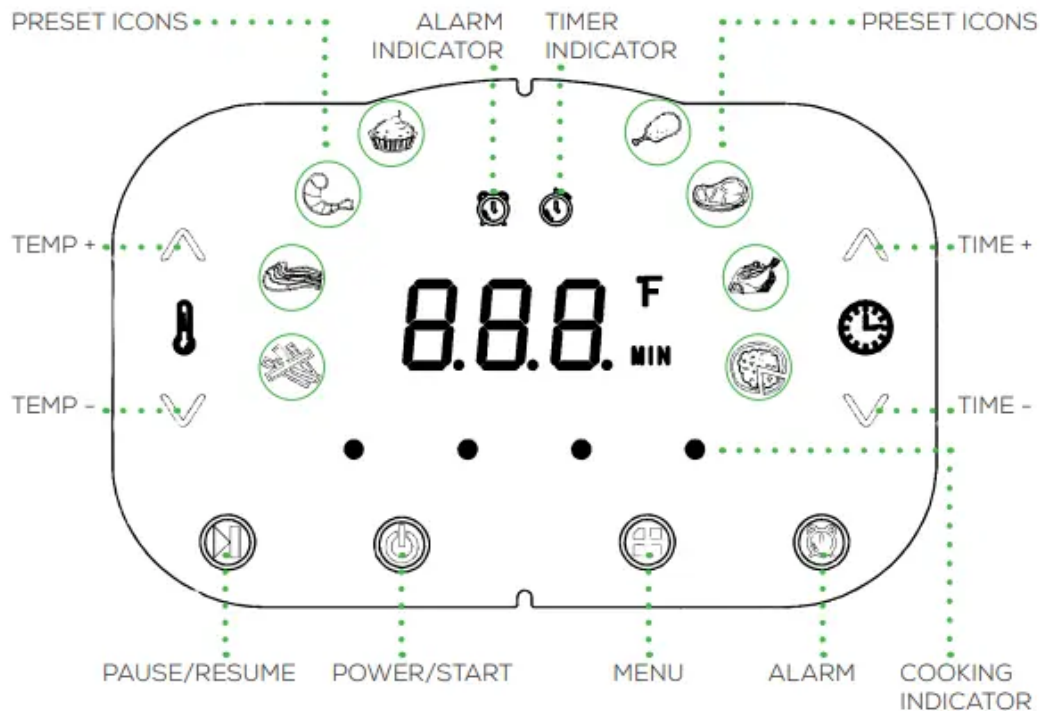
PRODUCT STRUCTURE

PARTS

1. Air Inlet
2. LCD Control Display
3. Fry Basket
4. Pan
5. Fry Basket Release Button
6. Handle
7. Air Outlet



CONTROL DISPLAY



BUTTONS

PAUSE/RESUME: Stops and resumes the cooking process

POWER/START: Powers the unit on and off; starts the cooking process

MENU: cycles through the pre-set options

ALARM: sets an alarm in 5, 10, and 15 minute increment.

UP & DOWN arrows: Increase or decrease TEMP & TIME

PRESETS REFERENCE

Fries : 15 minutes at 400°F

Pork: 25 minutes at 370°F

Shrimp : 20 minutes at 330°F

Cake : 30 minutes at 320°F

Chicken : 20 minutes at 400°F

Steak : 20 minutes at 370°F

Fish : 20 minutes at 330°F

Pizza: 20 minutes at 330°F

To cycle through the pre-set cooking programs, press the POWER/START button, then press the MENU button. You can adjust time or temperature by pressing the " ^ " or " v " arrows.

SET UP AND USING YOUR AIR FRYER

BEFORE FIRST USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the pan and basket with hot water, soap, and a non abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.
4. Set the unit to 350°F for about 5 minutes. This process will burn off any remaining residue left from the manufacturer. There may be a slight burning smell which will dissipate after a few minutes.
5. Your new GoWISE USA Air Fryer is now ready for use!

USING YOUR AIR FRYER

1. Place the air fryer on a flat and even surface. **DO NOT PLACE THE AIR FRYER ON A SURFACE THAT IS NOT HEAT RESISTANT.**
2. Place the basket in the pan. **DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID.**
3. Place the ingredients in the basket and then slide the basket and pan back into the appliance. The LCD display should light up. **NOTE:** The basket is equipped with a button guard that ensures safe detachment. Simply slide the button back to detach the basket from the pan.
4. Press the POWER/START button and set cooking time and temperature by either choosing one of the 8 preset cooking programs using the MENU button or manually set time and temperature with "∧" or "∨" arrows.
5. Once you have set the cooking time and temperature, press the POWER/START button again. Four dots at the bottom of the display will blink repeatedly. If the four dots are solid, the cooker will go into standby mode.
6. If you would like to make changes, such as adding more time or increasing the temperature, press the PAUSE/RESUME button to pause the cooking cycle and make your changes using the appropriate buttons. Once you have made the adjustments, press the PAUSE/RESUME button to start the fryer again.
7. You may need to shake the ingredients midway through the cooking cycle. Pull the pan out of the air fryer by the handle (the air fryer will automatically power down). Place the basket and pan on a heat resistant pad or pot holder and detach the basket from the pan. Once detached, shake the basket with ingredients.
8. Slide the pan and basket back into the air fryer by carefully aligning the track inside the air fryer with the rim of the pan. If you are unable to insert the pan into the air fryer, try lifting the handle as you are sliding the pan into the fryer.

9. When the cooking time has been reached, the timer will beep five times. After the timer beeps, the fan will stop shortly after (approx. 20 seconds).
10. Slide the pan out of the fryer and place it on a pot holder. NOTE: Oil from the ingredients will gather in the bottom of the pan. Be careful when sliding the pan out of the fryer.
11. To remove the ingredients, slide the button guard up and press the release button on the handle to free the basket from the pan. Carefully pour ingredients out of basket onto plate.
12. If using tongs, make sure to use non-abrasive, non-metal tongs to avoid scratching the non-stick coating on the basket.
13. Press the POWER/START button and the fan will run for approximately 20 seconds, then will go into standby mode.

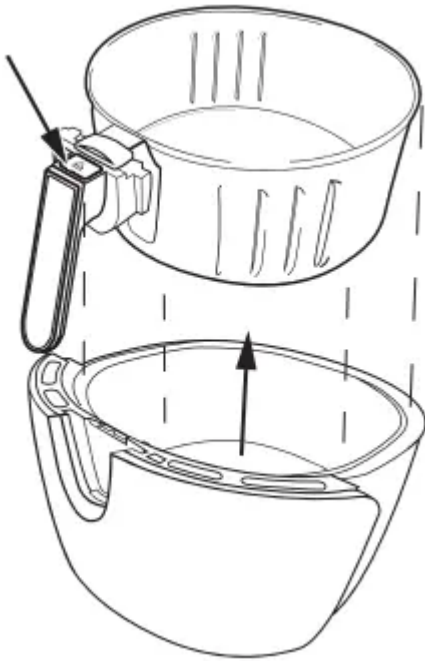
USING YOUR AIR FRYER

Detaching the Basket

- A. Slide back handle cap to reveal the fryer basket release button.



- B. Press fry basket release button while pulling up handle to free the basket from the pan.



Setting the Alarm Function

The alarm function alerts the user to check food in 5, 10, or 15 minutes into the set cooking time.

1. Press the POWER/START button and choose either one of the cooking presets or manually set a time.
2. Press the ALARM button displayed with the alarm clock icon. This function will give you an option to set up in 5, 10, or 15 minutes.
3. Once you have chosen an alarm time, press the POWER/START button to start the fryer. Both the cooking preset and alarm icons should be blinking during the cooking cycle.
4. To turn off the alarm function, press the PAUSE/RESUME button then press the ALARM button repeatedly until you see the set temperature.

CLEANING YOUR AIR FRYER

1. Clean the fryer after every use.
2. Unplug the fryer. ALWAYS WAIT UNTIL THE FRYER HAS COOLED TO A SAFE TEMPERATURE BEFORE HANDLING.
3. Wipe the outside of the fryer with a damp cloth.
4. Wash the pan and basket with hot water, soap and a non abrasive sponge. You can remove any stuck-on food by using a degreasing liquid soap. For any hard-to-remove food, soak the pan in hot water.
5. Clean the inside of the appliance with a lightly dampened, non abrasive sponge or cloth. Be careful not to get the inside of the appliance too wet and never submerge in water.

6. Scrub the heating element with a cleaning brush to remove any food debris

TROUBLESHOOTING

The fryer is not turning on

- The appliance is not plugged in
 - Plug the appliance into a grounded wall socket.
- You have not set the timer
 - Set the timer using the control display to the correct time on the appliance.
- The pan and basket is not pushed into the unit
 - Push the pan and basket into the unit

Food is not cooked

- The basket has been overfilled with ingredients
 - Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
- The set temperature is too low
 - Increase the temperature to the required setting (see pg. 12).

Food is cooked unevenly

- Ingredient positioning or overflow
 - Ingredients that lay on top or across from each other (e.g. fries) need to be shaken midway through cooking.

Fried snacks are not crispy after frying

- Some snacks are crispier when traditionally fried
 - Cook oven snacks or lightly brush some oil onto the snacks for a crispier result.

Basket does not slide into the fryer properly

- Overfilled basket
 - Do not fill the basket beyond the MAX fill indicator line.

White smoke comes out of the fryer

- It is normal for white smoke to appear when prepping greasy ingredients
 - When frying greasy ingredients, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or end food result.

- The basket is still greasy
 - Clean the air fryer properly after each use.

Fresh fries are fried unevenly in the fryer

- Potatoes are not fresh
 - Use fresh potatoes and place them in the freezer for 30 minutes before air frying to help them stay firm during frying.
- Potato sticks have not been rinsed properly prior to frying
 - Make sure to rinse the potato sticks properly to remove the starch prior to frying.

Fries are not crispy

- Water in the fries or not enough oil
 - Potato sticks should be dry prior to adding oil.
 - Add more oil for a crispier result.

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.