

## Instruction Manual for WETIE AF61 Air Fryer

### Overview

The WETIE AF61 is a 7-quart capacity air fryer. It uses hot air circulation to cook food with less oil than traditional frying methods. The unit features a visible window, a non-stick basket, and manual temperature and time control knobs.



## Specifications

- **Capacity:** 7 Quarts
- **Power:** 1400 Watts
- **Voltage:** 120V AC
- **Temperature Range:** 180°F to 400°F
- **Timer:** Up to 60 minutes
- **Material (Basket/Chamber):** Aluminum with non-stick coating
- **Housing Material:** PP (Polypropylene)
- **Item Weight:** 10 lbs
- **Color:** Black

## Safety Information

Before first use, read all instructions.

- This appliance is for household use only.
- Place the air fryer on a stable, level, heat-resistant surface.
- Ensure there is at least 5 inches of free space around the back and sides, and above the appliance.
- Do not place the appliance on or near hot surfaces, such as a stove or oven.
- Do not place the appliance on a cloth-covered surface.
- Do not immerse the main housing, cord, or plug in water or any other liquid.
- The exterior surfaces and the viewing window become hot during use. Use handles or knobs only.
- Do not cover the air inlet or outlet vents during operation.
- The basket and food will be hot after cooking. Use oven mitts when handling.
- This appliance has built-in over-temperature and over-current protection.

## Parts and Controls



### Main Unit

- **Main Housing:** Contains the heating element and fan.
- **Control Panel:** Located on the top of the unit.
- **Temperature Control Knob:** Adjusts cooking temperature from 180°F to 400°F.
- **Timer Knob:** Sets cooking duration from 0 to 60 minutes. The timer will sound when it reaches zero.
- **Power Indicator Light:** Illuminates when the unit is plugged in and operating.
- **Visible Window:** Allows you to monitor food during cooking without opening the basket.
- **Non-Slip Rubber Feet:** Provides stability on countertops.

## Frying Basket Assembly



- **Basket Handle:** Used to insert and remove the basket from the main unit.
- **Non-Stick Frying Basket:** Detachable for easy cleaning. Holds food during cooking.
- **Basket Release Button:** Press to detach the basket from the handle for cleaning.

## Use Guide

### Before First Use

1. Remove all packaging materials and stickers.
2. Wipe the inside of the main housing and the frying basket with a damp cloth. Dry thoroughly.
3. Place the air fryer on a stable, heat-resistant surface.
4. Run the air fryer empty at 400°F for 10 minutes to eliminate any manufacturing residues. Some smoke or odor is normal during this process. Ensure the room is well-ventilated.

## Daily Cooking Instructions



1. **Prepare Food:** Pat food dry for crispier results. Lightly coat with oil if desired, using a spray bottle for even distribution.
2. **Place Food in Basket:** Do not overfill. For even cooking, food should be in a single layer. Do not exceed the maximum fill line.
3. **Insert Basket:** Slide the filled basket into the main housing until it clicks into place.
4. **Set Temperature and Time:**
  - Turn the **Temperature Knob** to the desired setting (e.g., 380°F for fries, 400°F for chicken).
  - Turn the **Timer Knob** to the desired cooking duration.

The power light will turn on, and cooking will begin immediately.

5. **Monitor Cooking:** You can check the food through the viewing window. For some foods (like fries), shaking the basket halfway through cooking can improve results.
6. **To Shake Food:** Carefully pull the basket out by its handle. Shake the basket, then slide it back in. The appliance will continue cooking.

7. **When Finished:** The timer will sound and the heating will stop. The power light will turn off.
8. **Remove Food:** Use oven mitts to pull the basket out by its handle. Place the basket on a heat-resistant surface.
9. Check that food is cooked thoroughly. If needed, you can reset the timer for additional cooking.
10. Empty the basket. Be careful as the basket and food will be very hot.

## Cooking Tips

- Preheating is not strictly necessary but can lead to crispier results for some foods. To preheat, run the empty air fryer at the desired temperature for 3 minutes.
- A small amount of oil (1-2 teaspoons) can enhance browning and crispiness.
- Do not use aerosol cooking sprays directly on the non-stick basket, as they can damage the coating. Use an oil mister or brush instead.
- Refer to the included WETIE Recipe Book for specific time and temperature suggestions.

**Example Capacities:** The 7-quart basket can cook approximately 6 lbs of whole chicken, 10 chicken wings, 6 servings of french fries, or an 8-inch pizza.

## Instructions for Use

1. Put the fryer into the machine and place the grill in the fryer.
2. Place the food on the grill and make sure it does not rise above the height of the deep fryer.
3. Close the cover of the machine, plug in the power, according to the recipe or personal preference to set the heating temperature you want.
4. Rotate the timing knob clockwise to the appropriate working time, and the electric oven will start working at this time.
5. When the work is finished, the electric oven will “ding” a sound prompt you, and automatically cut off the power supply.

## Tips

1. Buy a ticket to avoid using heat-resistant containers such as plastic or paper to load your food into an electric grill.
2. Buy a ticket without using a glass or ceramic plate or lid.
3. To roast for better results, you recommend preheating for around five minutes before using.

4. Buy something to bake by wrapping it in tin foil for better results.
5. Buy a ticket to adjust the time according to your personal preference, paying attention to the screen to avoid burning your food.
6. At the same time, the external surface and air outlet of the oven can be heated at a certain time, so don't touch or move the oven at any cost.
7. When baking continuously, pay attention to clean up the residue in the pot last time to avoid burning and smoking or affecting the appearance of food when baking again.

## **Cleaning and Maintenance**

1. Before cleaning the electric oven, please cut off the power supply and unplug the plug, wait until the product is completely cooled.
2. If there is oil on the wall of the electric oven cavity, please wipe it with a soft wet cloth soaked in neutral detergent.
3. Fryer, grill, paddle and other accessories can be removed and cleaned in water.
4. Do not immerse the whole electric oven in water or other liquid cleaning, so as to avoid electric shock danger or functional failure.
5. After cleaning, place the product in a cool and dry place after drying.

**Always unplug the appliance and let it cool completely before cleaning.**

## **Frying Basket and Handle**

1. Press the basket release button to separate the basket from the handle.
2. Wash the basket in warm, soapy water using a non-abrasive sponge or cloth. The basket is dishwasher safe (top rack recommended).
3. Rinse and dry thoroughly.
4. Wipe the handle with a damp cloth. Do not immerse the handle assembly in water.

## **Main Housing**

1. Wipe the inside of the frying chamber and the heating element with a damp, non-abrasive cloth. Do not use metal scouring pads.
2. Wipe the exterior and the viewing window with a damp cloth.
3. Ensure all parts are completely dry before reassembling and storing.

**Note:** The non-stick coating can be damaged by sharp or metal utensils. Use silicone, wood, or plastic tools.

# Troubleshooting - Fault analysis and elimination



| The fault problem                  | The reasons causing                                 | The scheme  |
|------------------------------------|---|---|
| Product not working                | The power supply not available                      | Insert the power cord plug into the ground socket   |
|                                    | The bad power supply board                          | After-sales manufacture   |
| There's no fried ripe food         | Too much food in the grill                          | Transfer food appropriately   |
|                                    | The set temperature is too low                      | Set the temperature to the desired point  |
|                                    | The cooking time is too short                       | Longer cooking time   |
| The fried food is not crisp        | Traditional fried ingredients are not used          | Suitable fried ingredients can be used. If there is no oil, a layer of oil can be tightly brushed on its surface. |
| Can't fit the grill into the fryer | Grill handles are not in place                      | Install the grill properly and adjust food height. Store food in a specified capacity.                            |
|                                    | There's something interfering inside the fryer      |   |
|                                    | There's too much food on the grill to close the lid |   |
| White smoke                        | Cooking greasy food                                 | It is a normal phenomenon that there will be a lot of smoke leakage in the cooking of greast food                 |
|                                    |   | Be sure to clean the fryer after each baking  |



|                                     |  |   |
|-------------------------------------|--|---|
|                                     | There's still grease residue in the fryer from the previous baking |   |
| Smoke is coming from the appliance. | Excess oil or grease from food.                                    | Wipe excess oil from food before cooking.   |
|                                     | Food debris in the bottom of the frying chamber.                   | Clean the frying chamber after each use.  |
| The appliance shuts off during use. | Over-temperature protection activated.                             | Unplug the appliance and let it cool down completely. Check for blocked air vents and clean if necessary. Do not operate again until completely cool. |

1. If the problem cannot be solved, do not dismantle the machine without permission. Please contact the local after-sales service center.
2. If the above content is inconsistent with the actual type due to the change of mount parts, please take the actual type as the standard, without further notice, sorry for understanding.

### **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.