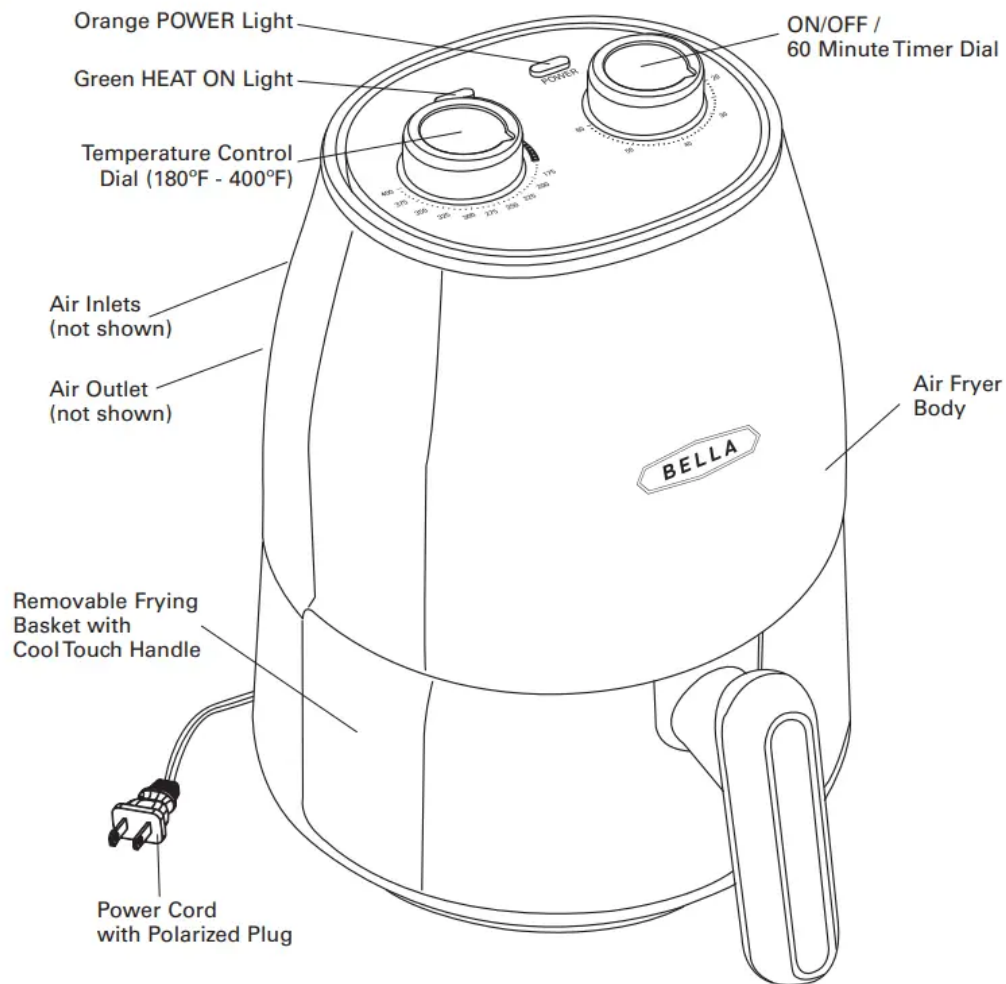
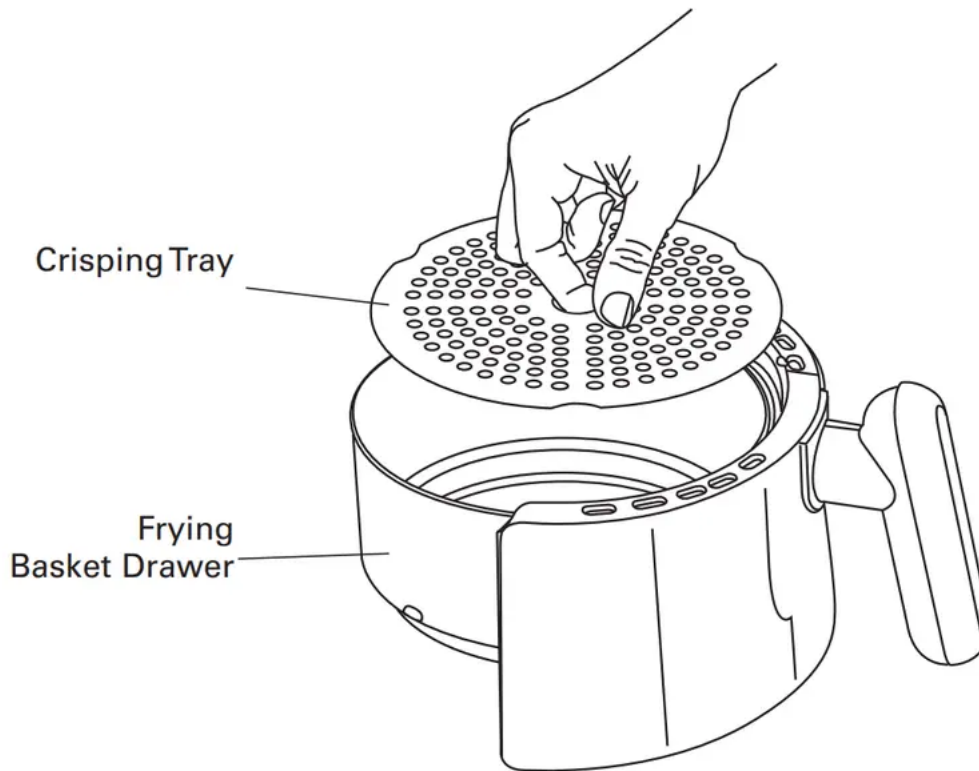


User Manual Fryer

Getting to Know

Figure 1





Control Dials

Temperature Control Dial

- Select air frying temperature from 180°F to 400°F. Temperatures can be adjusted at any time.
- The green HEAT ON light will illuminate when set temperature is reached.
- The green HEAT ON light and heating element cycle on and off to maintain the selected temperature.

60 Minute Countdown Timer Dial

- Once the timer dial is set, the orange POWER light will illuminate to show the Air Fryer is heating.
- To assure even cooking/browning, open the frying basket halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.

IMPORTANT: When you pull the out from the Air Fryer body, the orange POWER light and the Air Fryer will turn OFF. The timer will continue to count down when the basket is opened. **Allow for additional cook time as necessary.**

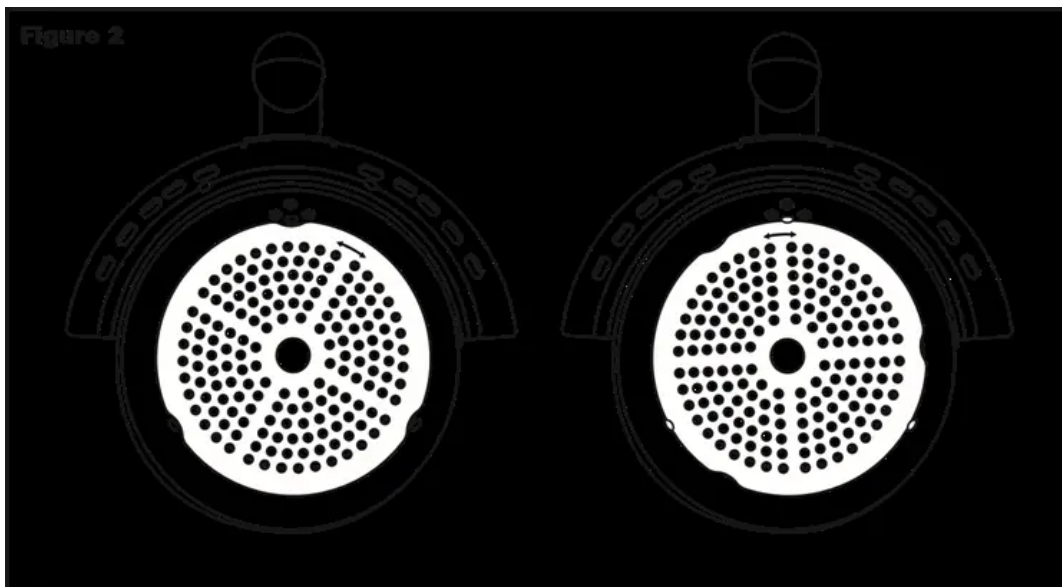
- Heating will resume when the basket is replaced.

- One beep will sound when the set air frying time has reached 0. The Air Fryer will turn OFF automatically. Both the orange POWER light and the green HEAT ON light will turn off.

IMPORTANT: When all air frying is finished, turn both the temperature control dial and the timer dial to 0 (OFF). Unplug the Air Fryer when not in use.

Before Using for the First Time

1. Your Air Fryer is shipped with the frying basket locked into the front of the Air Fryer body. Firmly grasp the handle to open frying basket; then remove the basket from the machine and place on a flat, clean work area.
2. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket.
3. Wash the frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. Line the notches in the tray with the bumps in the wall of the basket. Turn until the tray drops down. Lock the tray in place into the base of the basket by turning the tray clockwise or counter-clockwise till the notches and bumps on the basket wall are not aligned. (See Figure 2). Insert and lock the clean frying basket into the front of the Air Fryer.



Operating Instructions

WARNING! This unit should never be used to boil water or heat oil.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal and will not affect food cooked.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Arrange food on top of the crisping tray. Do not overfill frying basket with food. To ensure proper cooking and air circulation, NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 1-1/2 cups of food to the frying basket.
5. Fully insert the frying basket into the front of the Air Fryer.
6. Plug cord in the wall outlet.
7. Select air frying temperature from 180°F to 400°F.
8. Turn timer dial to the desired air frying time plus 3 minutes for preheat if the Air Fryer is cold. The green HEAT ON light and the orange POWER light will illuminate; the Air Fryer will begin heating.

IMPORTANT: The Air Fryer will not heat if the timer dial has not been set or if the frying basket is not fully closed

9. The green HEAT ON light will illuminate when set temperature is reached.

NOTE: During air frying, the green HEAT ON light will cycle on and off as proper air frying temperature is maintained.

10. To assure even cooking/browning, open the basket halfway through the frying time and check, **turn or shake foods** in the frying basket. Adjust temperature if needed. The timer will continue to count down when the basket is opened, but the Air Fryer will stop heating until the basket is replaced.

WARNING: Extreme caution must be used when handling the hot frying basket and crisping tray. Avoid escaping steam from the frying basket and hot food.

CAUTION: Always use oven mitts when handling the hot air frying basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always use a pair of tongs or a long wooden spoon to remove the foods from the frying basket. NEVER turn the basket upside down containing air fried foods.

NOTE: The Air Fryer can be turned OFF at any time by turning the timer dial to 0.

11. One beep will sound when the set air frying time has expired. The Air Fryer will turn OFF automatically. Both the orange POWER light and the green HEAT ON light will turn off.

12. Shake the frying basket vigorously and check food for browning and doneness. If additional air frying is needed, adjust temperature if desired, and set timer for 3-minute intervals until fully cooked.
13. Allow cooked food to rest for 5 to 10 seconds before removing basket from Air Fryer or food from frying basket.
14. When air frying is finished, remove the basket from the machine and place on a flat, heat resistant surface.
15. Use tongs or a long fork to remove air fried foods onto a serving plate. Promptly replace the frying basket into the front of the Air Fryer. Continue with subsequent batches, if any.
16. When all air frying is completed, turn both the temperature control dial and the timer dial to 0 (OFF).

Both the orange POWER light and the green HEAT ON light will turn off.

17. Unplug the Air Fryer when not in use.

Helpful Hints

1. Spray olive oil or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a general rule, lower the recipe baking temperature by 20°F, up to 50°F and reduce the cooking time by 30% to 50% depending on the food and amount.
3. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 1-11/2 cup of food to the frying basket.
4. **For best results**, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket between batches.
6. Always pat food dry before cooking to encourage browning and avoid excess smoke.
7. Air fry small batches of freshly breaded foods. Press breading onto food, place on a cooling rack and refrigerate to help breading adhere. Arrange in frying basket so that food is not touching to allow air flow on all surfaces.
8. **The Air Fryer is perfect for reheating food. Set the temperature to 300°F for up to 10 minutes.**

Air Frying Chart

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING. The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying basket halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket. This chart lists average total air frying time, the time at which some action is required, and what action is to be taken for best results.
2. Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

IMPORTANT NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

- Oil may be sprayed or brushed onto foods.
- Spray oils work well as oil is evenly distributed and smaller quantities of oil are needed.
- To ensure crispy results, make sure foods are dried before adding oil.
- Cut pieces smaller to create more surface area for crispier results.
- Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.
- Add 3 minutes to the **AIR FRY TIME** to allow the cold Air Fryer to preheat.

FOOD	TEMP	AIR FRY TIME*	TIME	ACTION
Mixed Vegetables (roasted)	400°F	15 - 20 minutes	8 minutes	shake
Broccoli (roasted)	400°F	15 - 20 minutes	8 minutes	shake
Onion Rings (frozen)	400°F	12 – 18 minutes	8 minutes	shake
Cheese Sticks (frozen)	350°F	8 – 12 minutes	—	—
Fried Sweet Potato Chips (fresh, hand cut, 1/8 to 1/16-in. thick)				
Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	5 minutes	3 minutes	shake
French Fries, (fresh, hand cut, 1/4 to 1/3-in. thick)				
Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	10 – 15 minutes	5 minutes	shake
French Fries, thin (frozen 1.5 cups)	400°F	12 – 16 minutes	8 minutes	—
French Fries, thick (frozen 1.5 cups)	400°F	17 – 21 minutes	10 minutes	shake
Meatloaf, 1 lb.	350°F	35 – 40 minutes	—	—
Hamburgers, 1/4 lb. (up to 2)	350°F	10 – 14 minutes	(rare to well done)	
Hot Dogs /Sausages	350°F	10 – 15 minutes	6 minutes	turn over
Chicken Wings (fresh/thawed)				
Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	9 - 12 minutes	5 minutes	shake
Chicken Tenders/Fingers				
Blanch (Step 1)	360°F	10 minutes	5 minutes	turn over
Air Fry (Step 2)	400°F	5 minutes	3 minutes	shake
Chicken Pieces	350°F	20 - 30 minutes	10 minutes	turn over
Chicken Nuggets (frozen)	350°F	10 - 15 minutes	5 minutes	shake
Catfish Fingers (thawed, battered)	400°F	7 - 8 minutes	3 minutes	turn over
Fish Sticks (frozen)	400°F	10 - 15 minutes	5 minutes	turn over
Apple Turnovers	400°F	5 minutes	—	—
Donuts	350°F	5 minutes	3 minutes	turn over
Fried Cookies	350°F	8 minutes	4 minutes	turn over

*Add 3 minutes to the **AIR FRY TIME** to allow the Air Fryer to preheat.



PLEASE NOTE:

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING! Allow the Air Fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and crisping tray are dishwasher-safe. **For best results**, place in the top rack of your dishwasher to clean.

Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Store Air Fryer in its box or in a clean, dry place.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.

4. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn both the timer dial and temperature dial to OFF. Then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Make sure the crisping tray is in place before adding food to be air fried.
16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.

WARNING: The Air Fryer will not operate unless frying basket is fully closed.

CAUTION: After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying basket handle to open the frying basket.
11. **WARNING: After air frying, make sure to place the frying basket on a flat, heat-resistant surface. WARNING:** Under or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

3

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and

3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur, or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

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.