

Instruction Manual Air Convection Fryer

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, pull the frying basket out of the body, then remove plug from wall outlet
14. Do not use appliance for other than intended use.
15. Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
16. Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.

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

CAUTION: After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.

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 pull the frying basket out of the body. Then remove plug from wall outlet. 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 frying basket drawer.
11. Do not replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer. **WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button. **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.

WARNING! This Air Convection Fryer should not be used to boil water.

WARNING: This Air Convection Fryer should never be used to deep fry foods.

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-type3-wire cord;
 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

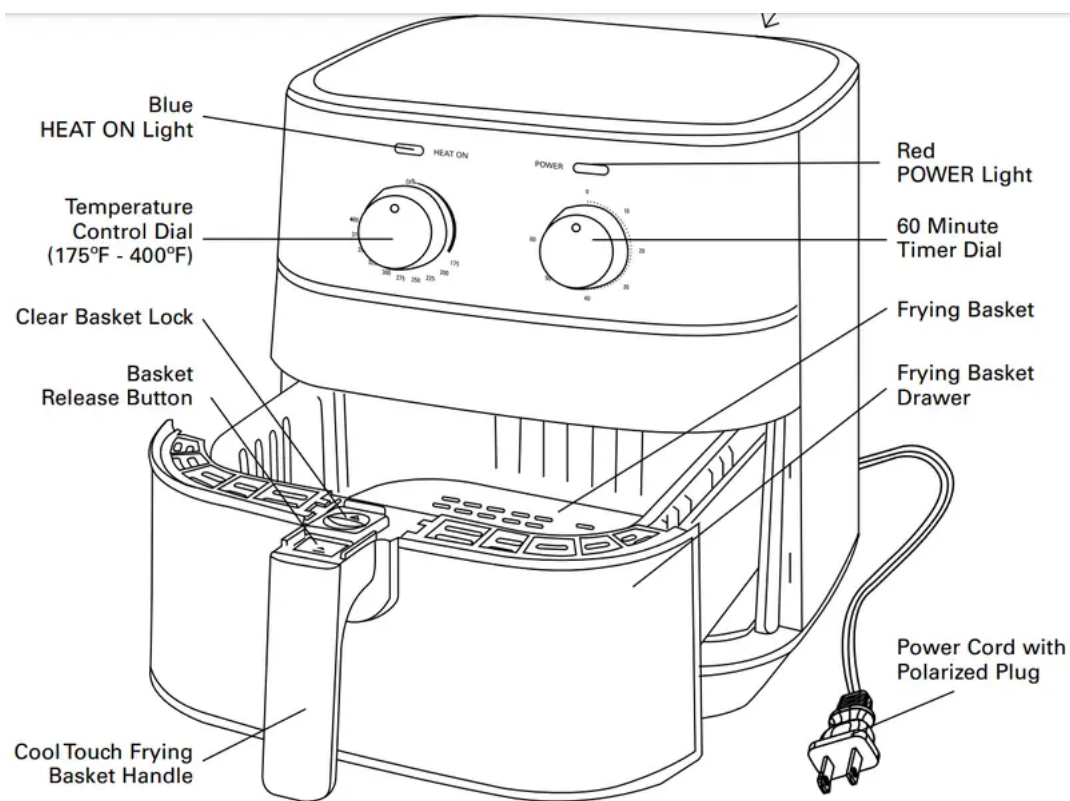
- CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur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

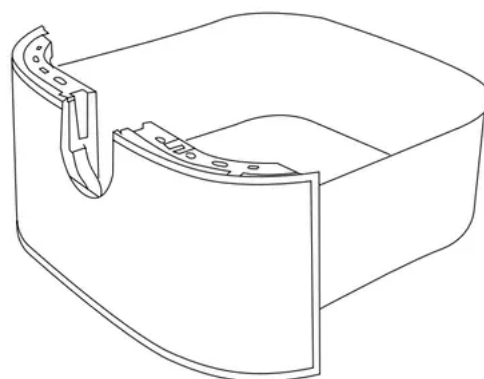
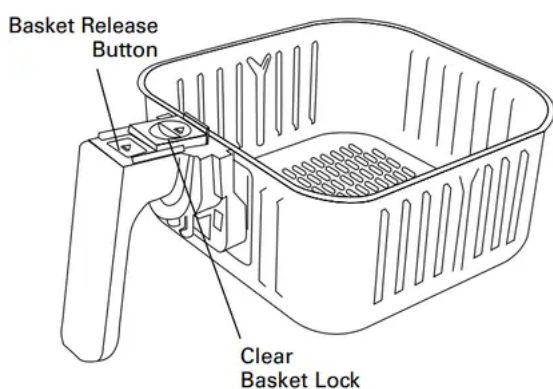
Getting to Know Your 5.3QT Air Convection Fryer

Product may vary slightly from illustration



Removable Frying Basket with Cool Touch Handle

Frying Basket Drawer



Control Dials

Temperature Control Dial

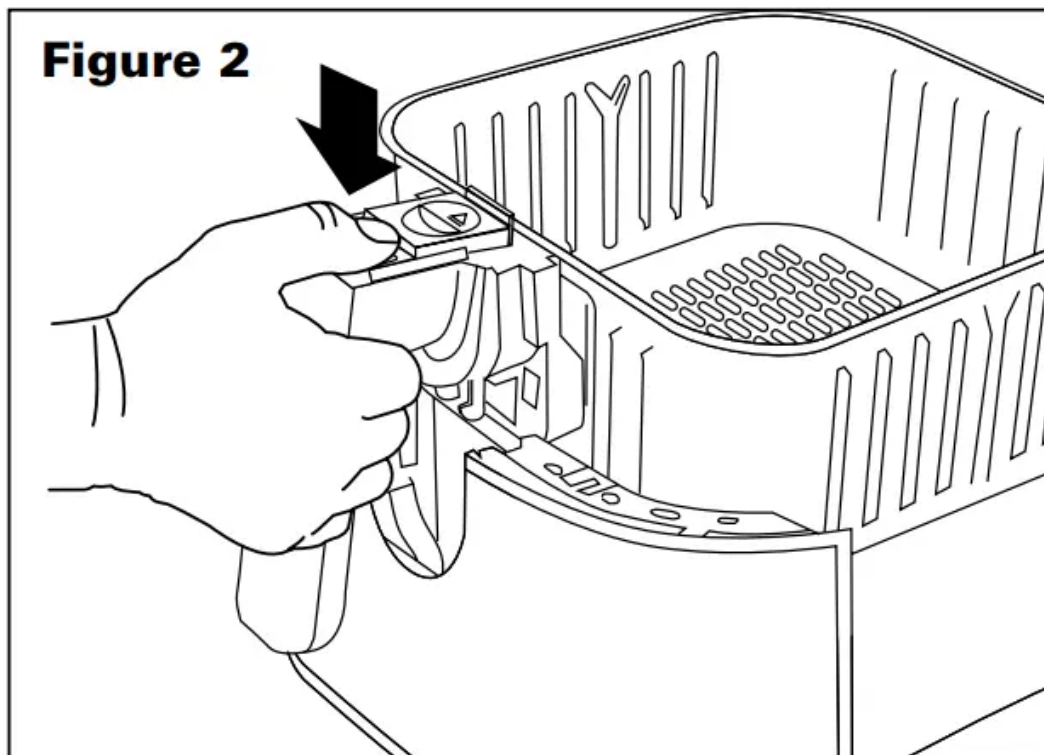
- Select air frying temperatures from 175°F to 400°F. Temperatures can be adjusted at any time.
- The Blue HEAT ON light will turn off once the set temperature is reached.
- The Blue HEAT ON light and heating element cycle on and off to maintain the selected temperature.

60 Minute Countdown Timer Dial

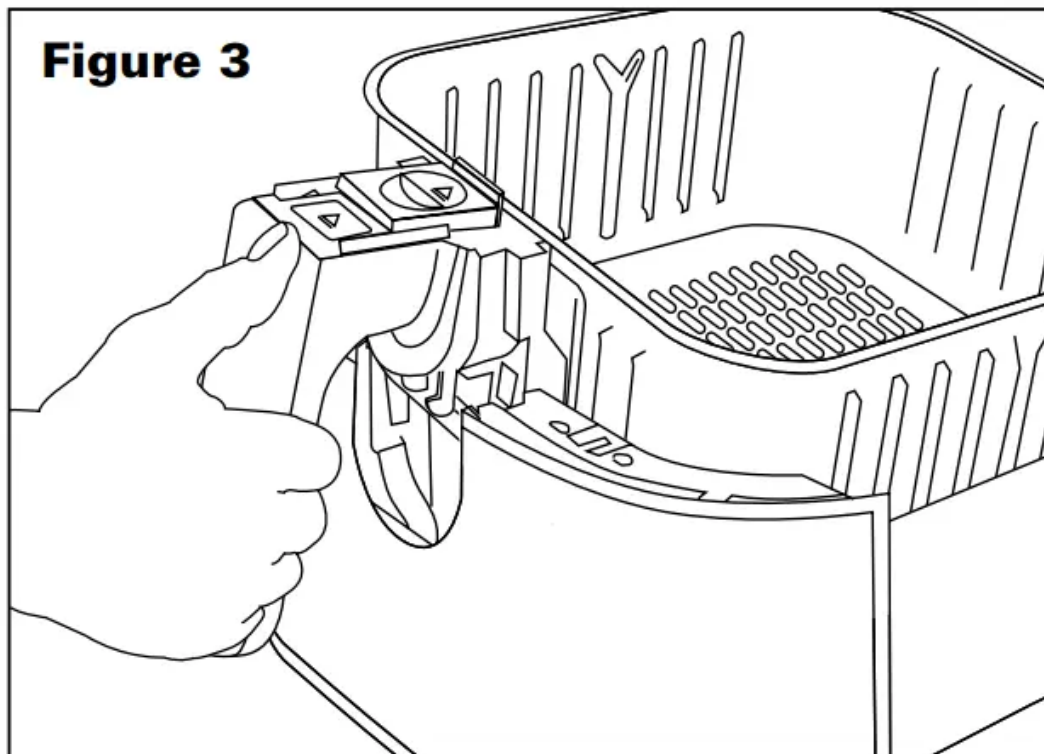
- Once the timer dial is set, the Red POWER light will illuminate to show the Air Fryer is heating.
- To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket. **IMPORTANT:** When you pull the drawer out from the Air Fryer body, the Red POWER light and the Air Fryer will turn OFF. The timer will continue to count down when the drawer is opened.
- Heating will resume when the drawer is replaced.
- One beep will sound when the set air frying time has reached 0. The Air Fryer will turn OFF automatically. Both the Red POWER light and the Blue 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 drawer, inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean work area.
2. To unlock and remove the frying basket from the drawer: Slide the clear basket lock forward to expose the basket release button. Press the basket release button with your thumb while pulling the frying basket straight up and out of the drawer. Refer to Figure 2.



3. 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 and drawer.
4. Wash frying basket and drawer in hot, soapy water.
5. DO NOT IMMERGE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Lock the clean frying basket into the drawer. There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. An audible click can be heard as the frying basket handle locks securely into place. Refer to Figure 3.



IMPORTANT: Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.

Operating Instructions

WARNING! This unit should not be used to boil water.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal.

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 drawer; then remove the drawer from the machine and place on a flat, clean surface.
3. Place food into the frying basket. 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 6 cups of food to the frying basket.

4. Insert the assembled frying basket drawer into the front of the Air Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord into a 120V electrical outlet.
6. Select air frying temperature from 175°F to 400°F.
7. Turn timer dial to the desired air frying time plus 3 minutes for preheat if the Air Fryer is cold. The Blue HEAT ON light and the Red 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. **WARNING:** Air Fryer will not heat -- the Red POWER light will remain off, until frying basket drawer is fully closed.
8. The Blue HEAT ON light will turn off when set temperature is reached. **NOTE:** During air frying, the Blue HEAT ON light will cycle on and off as proper air frying temperature is maintained.
9. To assure even cooking/browning, open the basket drawer halfway through the cooking time and check. Lift frying basket from frying basket drawer in order to turn or shake foods in the frying basket. Once complete, return the frying basket into frying basket drawer. Adjust temperature if needed. The timer will continue to count down when the drawer is opened, but the Air Fryer will stop heating until the drawer is replaced.

CAUTION: Make sure the clear basket lock is in the locked position when shaking foods. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying basket.

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

CAUTION: Always use oven mitts when handling the hot air fryer 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 unlock and remove the frying basket from the drawer before emptying. **NEVER** turn the drawer upside down with the frying basket attached.

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

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

11. Shake the frying basket/drawer vigorously and check food for browning and doneness. If additional air frying is needed, adjust temperature if desired, and set timer for 2 minute increments until fully cooked.

12. Allow cooked food to rest for 5 to 10 seconds before removing basket drawer from Air Fryer or food from frying basket.

13. When air frying is finished, remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
14. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue with subsequent batches, if any. NOTE: When the next batch is ready, the Air Fryer's 1700 watt heating system will quickly heat and recover.
15. When all air frying is completed, turn both the temperature control dial and the timer dial to 0 (OFF). Both the Red POWER light and the Blue HEAT ON light will turn off.
16. Unplug the Air Fryer when not in use.

Air Frying Technique

1. Please consult the Air Frying Chart and/or follow package directions for suggested time and temperature.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To assure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust TIME or temperature if needed.
WARNING: Extreme caution must be used when handling the hot frying basket and drawer. Avoid escaping steam from the frying basket and the food. CAUTION: Always use oven mitts when handling the hot air fryer basket. Caution: Make sure the clear basket lock is in the locked position when shaking foods for the Air Convection Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the 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 unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.
4. If additional air frying is needed, timer dial to extend cook time for 2 minutes at 370°F or until food tests done.
5. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
6. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.
7. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
8. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.

9. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
10. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
11. TO REHEAT FOOD, air fry food for 5 minutes at 370°F. Remove the drawer to interrupt air frying at any time to check on food serving temperature. Repeat to extend air fry time until food is heated to your liking.
12. Unplug the Air Convection Fryer when not in use.

A Note on Air Frying Pre-Packaged Frozen Foods

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air convection frying assures reasonably fast, crispy, delicious results!
2. As a rule, depending on the food and amount to be cooked, suggested cook times may have to be reduced slightly. Always check food halfway through cooking time to determine final cook time and temperature.
3. Always check cooking progress after time has expired. If additional air frying is needed, air fry food for 5 minutes at 370°F.
4. Check at 1 minute intervals until food tests done.

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.

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	10 - 15 minutes	5 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) 3 cups	400°F	12 - 16 minutes	8 minutes	shake
French Fries, thick (frozen) 3 cups	400°F	17 - 21 minutes	10 minutes	shake
Meatloaf, 1 lb.	350°F	35 - 40 minutes	—	—
Hamburgers, 1/4 lb. (up to 4)	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	10 minutes	5 minutes	shake
Chicken Tenders/Fingers, Blanch (Step 1)	350°F	13 minutes	13 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	10 - 15 minutes	5 minutes	turn over
Fish Sticks (frozen)	400°F	10 - 15 minutes	5 minutes	turn over
Apple Turnovers	400°F	10 minutes	—	—
Donuts	350°F	8 minutes	4 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 from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.

2. Wash the basket drawer and frying basket 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 frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth after every use.

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.

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.