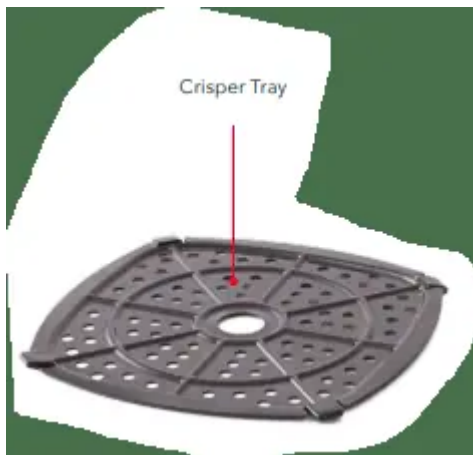


## PARTS & FEATURES





## Using Your Digital Tasti-Crisp™ Air Fryer

### BEFORE USING YOUR AIR FRYER

- Remove all packaging materials.
- Check that the Air Fryer has no visible damage and no parts are missing.
- Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.



1 Place the appliance on a stable, flat, heat-resistant surface. Plug the Air Fryer into a wall socket.

2 Remove the Crisper Drawer from the Air Fryer (photo A), and make sure that the Crisper Tray is inserted in the Crisper Drawer (photo B). Place food in the Crisper Drawer on the Crisper Tray.

**NOTE:** There is no need to add any oil as the appliance works with hot air, although foods can be tossed in a small amount of oil for crispier results.



3 After adding food (photo C) slide the Crisper Drawer back inside the Air Fryer (photo D).

4 Plug in the Air Fryer. The Air Fryer will beep and all the lights will flash, indicating that the Air Fryer is in standby.

### QUICKSTART MODE

Quickstart mode is an easy way to air fry at a preset of 400°F for 20 minutes.

To use Quickstart Mode, press Start to move the Air Fryer off of standby. Press Start again to use Quickstart.



5 To manually choose settings, press the Start Button to begin (E). You will notice the lights stop flashing and become solid.

6 Set the Temperature from 200-400°F by pressing Temp and then using the up and down Temperature Buttons (F).

7 Set the Timer from 0-60 minutes by pressing Time and then using the up and down Timer Buttons (G).

8 Press Start again to begin air frying (E).



9 For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. To do this, simply, remove the Crisper Drawer from the appliance and shake it gently side to side (photo H).

10 When the Air Fryer is done cooking, a chime will sound.

11 Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface. Caution: The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle. Check if the food is done. If the food is not ready, slide the Crisper Drawer back into the appliance and set the Timer Dial for a few extra minutes.

12 Empty the Crisper Drawer into a bowl or onto a plate. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil from any foods will be collected at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil (photo I).

## USING PRESETS

- To use the presets 1, 2 and 3 on the Air Fryer, first choose your time and temperature. Then, press and HOLD the Preset button for about 3 seconds. When you hear a beep, that means the preset was saved.
- To cook using a preset, simply press the Preset button, then press Start. The Air Fryer will begin cooking right away.
- To change a preset, set the Time and Temperature you wish, and then press and hold the chosen Preset Button to override.

## Air Frying Hacks!

- Soak fresh potatoes in water for 30 minutes prior to frying, then add a small amount of oil for a crispy result. Fry potatoes in the Air Fryer within a few minutes of adding the oil.
- Snacks like chicken nuggets and mozzarella sticks usually prepared in an oven can also be prepared in the Air Fryer.

- Use store-bought dough to prepare filled snacks such as calzones quickly and easily. Items made with store-bought dough require less preparation than homemade dough.
- Air frying smaller items or fewer items will require a shorter cooking time than larger items or more items.
- Shaking items halfway during the cooking time optimizes the end result and can help prevent unevenly fried foods.
- Avoid preparing extremely greasy items, such as sausages, in the Air Fryer.
- Use a baking pan in the Crisper Drawer to bake a cake or quiche, or to fry fragile or filled items.

## Temperature & Time Charts

Please keep in mind that these temperatures and times are guidelines, not exact specifications. Actual cooking times vary depending on the size, shape, and amount of food. When air frying a new item, always make sure food is cooked properly before consumption. According to the USDA, the safe internal temperature is 165°F for poultry and 160°F for beef. If food is not cooked properly using these guidelines, add a few minutes to the Air Fryer and cook food longer.

INGREDIENT	TEMPERATURE (°F)	TIME (MIN)
Thin frozen fries	400°F	16-20
Thick frozen fries	400°F	17-20
Frozen chicken nuggets	370°F	10
Drumsticks 	400°F	Cook for 8-10 minutes at 400°F, then lower the temp to 320°F for 10 minutes
Hamburger	360°F	6-10
Meatballs - 1"	400°F	6-10
Chicken breast (boneless, skinless)	360°F	15-20
Chicken wings	400°F	13-18
Bacon - regular	400°F	10
Shrimp (frozen) 	390°F	8-20
Onion rings	400°F	12-15

Frozen fish sticks	390°F	10	
Mozzarella sticks	350°F	10	
Spring rolls	390°F	10-15	
Potstickers	400°F	7-10	
Brussels sprouts (trimmed, halved if large sizes)	375°F	20	
Sweet potato fries - frozen	360°F	10-12	
Sweet potato fries - fresh	400°F	10	
Air fried mixed veggies (red bell pepper, summer squash, zucchini, mushrooms and onion)	375°F	15-20	

### Chef Tip!

The Air Fryer can also be used to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.

## Cleaning & Maintenance

- Remove the plug from the wall socket and let the appliance cool down completely. Removing the Crisper Drawer allows the Air Fryer to cool down quicker.
- Thoroughly clean the appliance after every use.
- Do not clean the Crisper Tray, Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as they may damage the non-stick coating.
- Wipe the outside of the appliance with a moist, soft cloth.
- The Crisper Tray and Crisper Drawer are dishwasher-safe.
- Alternatively, the Crisper Tray and Crisper Drawer can be cleaned with hot water, dish soap, and a non-abrasive sponge.
- Clean the heating element with a soft cleaning brush to remove any food residue.
- Make sure the appliance has cooled down completely before cleaning the heating element.
- Make sure that the appliance is unplugged and all parts are clean and dry before storing.

### ChefTip!

If the Crisper Drawer or the Crisper Tray is dirty, remove it from the Air Fryer and fill the Crisper Drawer with hot water and dish soap. Then, put the Crisper Tray in the Crisper Drawer and let them soak for about 10 minutes to release any food that has become stuck.

# Troubleshooting



<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
The Air Fryer does not turn on.	The appliance is not plugged in.	Plug the Air Fryer into a grounded wall socket.
The food is not done after the recommended time.	Too much food has been added to the Crisper Drawer.  The time was set too low.	Use less food and cook in batches if necessary. Your food will also cook more evenly.  Adjust the temperature to the required temperature setting (see “Temperature & Time” chart, pages 16-17).
The food is not done after the recommended time. Food is fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Adjust the temperature to the required temperature setting (see “Temperature & Time” chart, pages 16-17).
Snacks are not crispy when they come out of the Air Fryer.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the Crisper Drawer into the appliance properly.	There is too much food in the Crisper Drawer.	Do not overfill the Crisper Drawer.
White smoke is coming out of the appliance.	Your food is too greasy	When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Drawer. The fat produces white smoke and the Crisper Drawer may heat more than usual. This does not affect the appliance or the end result.
	The Crisper Drawer still contains residue from previous use.	White smoke is caused by grease heating in the Crisper Drawer. Make sure it is cleaned properly after each use.
	Food is touching the heating element	Remove some food from the Air Fryer
Fresh fries are fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time (see “Temperature & Time” chart, pages 16-17).



<p>Fresh fries are not crispy when they come out of the Air Fryer.</p>	<p>The crispiness of the fries depends on the amount of oil and water in the fries.</p>	<p>Make sure you dry the potato sticks properly before you add the oil.</p> <p>Cut the potato sticks smaller for a crispier result.</p> <p>Add slightly more oil for a crispier result.</p>
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**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.

