

## PARTS & FEATURES



- A. Crisper Drawer
- B. Crisper Tray (Do not remove silicone tabs)
- C. Air Outlet
- D. Heating Light
- E. Power Light
- F. Temperature Control Dial
- G. Air Inlet
- H. Timer Dial
- I. Crisper Drawer Handle

# Using your compact air fryer

## BEFORE USING YOUR AIR FRYER

Remove all packaging materials. Check that the Air Fryer has no visible damage and that 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.

If you preheat the appliance before use, food will cook faster. To preheat, select desired temperature (see section “Temperature and Time Chart”) and turn the Timer Dial to 3 minutes; do not put any food in the Crisper Drawer. Wait until the Heating Light goes off (after approximately 3 minutes). Then fill the Crisper Drawer and turn the Timer Dial to the desired preparation time.

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



2 Remove the Crisper Drawer from the Air Fryer. Place food in the Crisper Drawer on the Crisper Tray. The Crisper Tray helps circulate air around your food and helps keep excess oil made by your food from pooling around your food. Slide the Crisper Drawer back inside the Air Fryer.



3 Refer to the Temperature & Time Chart (pg. 13) to determine the correct settings. Turn the Temperature Control Dial to your desired temperature setting.



4 Turn the Timer to the correct setting. When you set the Timer, the Air Fryer will automatically turn on. The Heating Light will automatically turn on. The Timer will begin to count down from the set time. The Heating Light will blink during the air frying process. This is normal and indicates that the heating element is controlling the temperature.



5 For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. Remove the Crisper Drawer from the appliance and shake it gently from side to side. Slide the Crisper Drawer back into the Air Fryer.



6 When you hear the Timer ring, the preparation time has elapsed. Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface. Check if the food is done. If the food is not ready, simply slide the Crisper Drawer back into the appliance and set the Timer for a few extra minutes.



7 To remove items from the Crisper Drawer use tongs. Don't turn over the Crisper Drawer to prevent any oil that has collected on the bottom of the Crisper Drawer from being spilled onto the food. 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.



## Tips & tricks

- Air frying smaller items or fewer items will require a slightly shorter cooking time than larger items or more items.
- Shaking smaller items halfway during the preparation time optimizes the end result and can help prevent unevenly fried foods.
- Soak fresh potatoes in water for 30 minutes, then add a small amount of oil for a crispier result. Fry your potatoes in the air fryer within a few minutes of adding the oil.
- Do not prepare extremely greasy items, such as sausages, in the Air Fryer.
- Snacks like chicken nuggets and mozzarella sticks, that can be prepared in an oven can also be prepared in the Air Fryer.
- Use store-bought dough to prepare filled snacks like calzones quickly and easily. Items made with store-bought dough will require a shorter preparation time than homemade dough.
- Use a baking pan in the Crisper Drawer if you want to bake a cake or quiche or if you want to fry fragile or filled items.
- You can also use the Air Fryer to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.
- Do not remove the silicone tabs.

## TEMPERATURE & TIME CHART

Please keep in mind that these temperatures and times are merely guidelines. Actual cooking times may vary depending on the size, shape, and amount of food. When air frying a new item always make sure that your food is cooked properly before consumption. According to the USDA, the safe internal temperature for poultry is 165°F and for beef is 160°F.

SETTINGS CHART			
FOODS	COOKING TIME (MINUTES)	COOKING TEMPERATURE	SHAKE?
Thin Frozen Fries	9-16	400°F	Shake
Thick Frozen Fries	11-20	400°F	Shake
Homemade Fries	10-16	400°F	Shake
Homemade Potato Wedges	18-22	350°F	Shake
Steak	8-12	350°F	
Pork Chops	10-14	350°F	
Hamburger	7-14	350°F	
Chicken Breast	10-15	350°F	
Drumsticks	18-22	350°F	
Chicken Nuggets	8-12	400°F	Shake

\*For even results, some foods require shaking halfway through the preparation time. See the chart below for recommendations.

## Cleaning & maintenance

- Remove the plug from the wall socket and let the appliance cool down completely.
- Remove the Crisper Drawer to allow the Air Fryer cool down quicker.
- Clean the appliance after every use.
- Do not clean the Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.
- Wipe the outside of the appliance with a moist cloth.
- The Crisper Drawer and Crisper Tray are dishwasher safe.
- The Crisper Tray removes from the Crisper Drawer to allow for easier cleaning.
- Alternatively you can clean the Crisper Drawer with hot water, dish soap, and a non-abrasive sponge.

TIP: If the Crisper Drawer or Crisper Tray is dirty, fill the Crisper Drawer with hot water and dish soap, place the Crisper Tray in the Crisper Drawer and let it soak for about 10 minutes.

- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.

NOTE: 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 storage.
- Do not remove silicone tabs on the prongs of your Air Fryer Crisper Tray.



# TROUBLESHOOTING



<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTIONS</b>
The Air Fryer does not work	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket
	You have not set the Timer	Turn the Timer Dial to the required preparation time to switch the appliance on.
The food is not done after the recommended time is elapsed.	Too much food has been added to the Crisper Drawer.	Use less food and cook in batches if necessary. Your food will also cook more evenly
	The temperature was set too low.	Turn the Temperature Dial to the required temperature setting (see section "Settings"). Preheat for 5-10 minutes.
Food is 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 (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings").
Snacks are not crispy when they come out of the Air Fryer.	The food was not dry enough or needs a bit of 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 fill the Crisper Drawer beyond the MAX line.
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 up more than usual. This does not affect the appliance or the end result.

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
	The Crisper Drawer still contains residue from previous use.	White smoke is caused by grease heating up in the Crisper Drawer. Make sure you clean the Crisper Drawer properly after each use.
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 (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings")
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil
		Cut the potato sticks smaller for a crispier result.
		Add slightly 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.