

PARTS & FEATURES



USING YOUR DELUXE AIR FRYER

BEFORE USING YOUR AIR FRYER

1. Remove all packaging materials.
2. Check that the Air Fryer has no visible damage and that no parts are missing.
3. Before using the Air Fryer for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” (page 21) for instructions.
4. If you preheat the Air Fryer before use, food will cook faster. To preheat, select desired temperature see “Temperature & Time Chart,” page 18-20) and turn the Timer Dial to 3 minutes; do not put any food in the Crisper Basket. Wait until the Heating Light goes off (after approximately 3 minutes).
Then fill the Crisper Basket and turn the Timer Dial to the desired preparation time.

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1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Air Fryer into a grounded wall socket.
2. Remove the Crisper Drawer from the Air Fryer (photo A). Place food in the Crisper Basket in the Crisper Drawer (photo B).
3. Slide the Crisper Drawer back inside the Air Fryer.



4. Refer to the Temperature & Time Chart to determine the correct settings for your food. Turn the Temperature Control Dial to the correct temperature setting (photo C).
5. Turn the Timer Dial to the correct time setting (photo D). When you set the Timer Dial, the Air Fryer will automatically turn on. The Timer Dial will begin to count down from the set time.
6. For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. To shake, remove the Crisper Drawer from the appliance and shake it gently from side to side. Slide the Crisper Drawer back into the Air Fryer.

NOTE: Add 3 minutes to the preparation time if the Air Fryer is cold.



7. When you hear the Timer Dial 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 Dial for a few extra minutes.
8. To remove smaller items such as fries, slide the Button Cover forward and press the Crisper Basket Release Button (photo E), then lift the Crisper Basket out of the Crisper Drawer. Do not turn over the Crisper Drawer so as to prevent any oil that has collected on the bottom of the Crisper Drawer from being spilled onto the food.

Empty the Crisper Basket into a bowl or onto a plate (photo F). To remove large or fragile items, lift them out of the Crisper Basket 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.

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.
- If the appliance is cold, consider adding 2-3 minutes to the cook time.
- Be careful not to shake the Crisper Drawer in an up and down motion as this may cause the Crisper Basket to come loose, dropping the Crisper Drawer unexpectedly. Always shake the Crisper Basket from side to side.
- Soak fresh potatoes in water for 30 minutes, then add a small amount of oil for a crispy 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 that can be prepared in an oven, like chicken nuggets and mozzarella sticks, 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 minutes.

Temperature & Time Chart

Settings chart

POTATOES/ FRIES	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Thin frozen fries	300-700	9–16	400°F	Shake	
Thick frozen fries	300-700	11–20	400°F	Shake	
Homemade fries	300-800	10–16	400°F	Shake	Add ½ tbsp of oil
Homemade potato wedges	300-850	18–22	350°F	Shake	Add ½ tbsp of oil
Homemade potato cubes	300-750 1	12–18	350°F	Shake	Add ½ tbsp of oil
Rosti	250	12–15	350°F	Shake	
Potato gratin	500	15-18	400°F	Shake	

MEAT/ POULTRY	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Steak	100-500	8–12	350°F		
Pork chops	100-500	10–14	350°F		
Hamburger	100-500	7–14	350°F		
Sausage roll	100-500	13–15	400°F		
Drumsticks	100-500	18–22	350°F		
Chicken breast	100-500	10–15	350°F		

SNACKS	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Spring rolls	100-400	8–10	400°F	Shake	Use oven- ready
Frozen chicken nuggets	100-500	6-10	400°F	Shake	Use oven- ready
Frozen fish fingers	100-400	6-10	400°F		Use oven- ready
Frozen breaded cheese snacks	100-400	8–10	350°F		Use oven- ready
Stuffed vegetables	100-400	10	325°F		Use oven- ready



BAKING	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Cake	300	20-25	325°F		Use baking tin
Quiche	400	20-25	350°F		Use baking tin/ oven dish
Muffins	300	15-18	400°F		Use baking tin
Sweet snacks	400	20	325°F		Use baking tin/ oven dish

Cleaning & Maintenance

- Clean the Crisper Drawer and Crisper Basket with hot water, dish soap, and a non-abrasive sponge.

TIP: If the Crisper Basket or bottom of the Crisper Drawer are dirty, fill the Crisper Drawer with hot water and dish soap, put the Crisper Basket in the Crisper Drawer and let them soak for about 10 minutes.

- To maintain the longevity of the non-stick coating, do NOT clean the Crisper Drawer and Crisper Basket in a dishwasher. Harsh cleaners may damage the non-stick coating.
- Remove the plug from the wall socket and let the appliance cool down completely.
- Remove the Crisper Drawer to allow the Air Fryer to cool down quicker.
- Clean the appliance after every use.
- Do not clean the Crisper Basket, 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.
- 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.
- Make sure that the appliance is unplugged and all parts are clean and dry before storage.

TROUBLESHOOTING



PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not turn on.	<p>The appliance is not plugged in.</p> <p>You have not set the Timer.</p>	<p>Plug the mains plug into a grounded wall socket.</p> <p>Turn the Timer Dial to the required preparation time to switch the appliance on.</p>
The food is not done after the recommended time.	<p>Too much food has been added to the Crisper Basket.</p> <p>The temperature was set too low.</p>	<p>Use less food and cook in batches if necessary. Your food will also cook more evenly.</p> <p>Turn the Temperature Dial to the required temperature setting (see “Temperature & Time” chart, pages 18-20).</p>
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 “Settings” chart, page 14).
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	<p>There is too much food in the Crisper Basket.</p> <p>The Crisper Basket is not placed in the Crisper Drawer correctly</p>	<p>Do not fill the Crisper Basket beyond the MAX line.</p> <p>Push the Crisper Basket down into the Crisper Drawer until you hear a “click” sound.</p>
White smoke is coming out of the appliance.	<p>Your food is too greasy.</p> <p>The Crisper Drawer still contains residue from previous use.</p>	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.

	Food is stacked too high in the Crisper Drawer, coming into contact with the heating element.	This does not affect the appliance or the end result. 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 "Temperature & Time" chart, pages 18-20)
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.

