

Important Safeguards



Do not touch hot surface



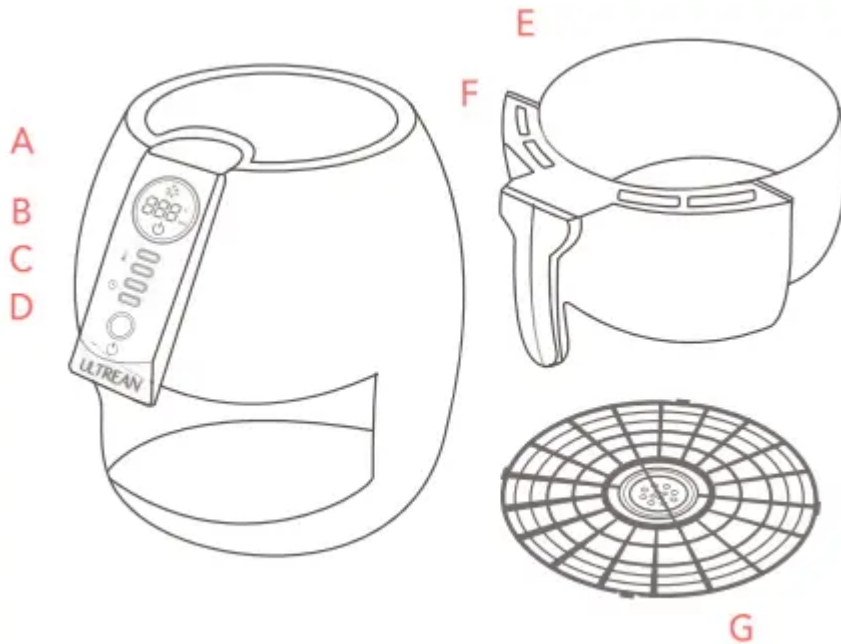
Don't Obstruct Air Vent & keep your hands away when air fryer operates.

While Air Frying

- An air fryer works with hot air only. Never fill the baskets with oil or fat.
- Do not place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, non-heat-resistant plastic, or similar materials, into your air fryer. You may use parchment paper or foil.
- Never put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- Always use heat-safe containers. Be extremely cautious when using containers that aren't metal or glass.

- Immediately turn off and unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before pulling the baskets out.
- Do not leave your air fryer unattended

Know your Air Fryer

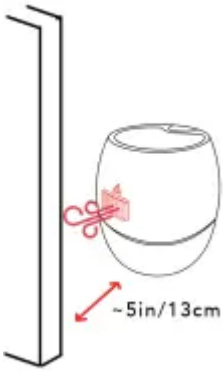


- A. LCD Display
- B. Temperature Control Dial
- C. Timer
- D. Power on Knob/ Cancel Knob
- E. Nonstick Fryer Basket
- F. Pan Handle
- G. Detachable cooking pot

BEFORE FIRST USE

Setting Up

1. Remove all packing materials and stickers inside and outside
2. Place the air fryer on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).



Test Run

A test run will help you become familiar with your air fryer make sure it's working correctly. and clesn it of possible residues in the process.

1. Plug in the air fryer and put a lemon or lemon peel in.
 1. Turn the Temperature to 400°F & Timer 10mins.
 2. Push the power button
 3. When the air fryer has finished. it will tell you with bip sounds.
 4. Pull out the baskets and let them cool for 5 minutes. Then. place the empty baskets back in the air fryer.
 5. Repeat 2-5 steps.

TIPS WHEN USING

Preheat

We recommend preheating for 3 minutes before placing food inside the ir fryer unless your air fryer is already hot. Food will get a more crispy exterior after preheating.

1. Plug in
2. Turn the Temperature to 200F & Timer 3mins.
3. Push the Power Button.
4. Once the Air Fryer finished preheating. It will beep sounds. eon>

Air Frying

Do not place anything on top of your ar fryer. This Disrupts airflow and causes poor air frying results.

Do not fill the basket wil oil frying fat or any liquid.

1. Preheat your air fryer(Not necessary)
2. Put the food in basket after preheating(Be careful of the hot steam & hot basket.)

3. Adjust Temperature & Time that the food needs then push the power button to start frying.
4. You can Pull out the basket anytime when frying. The Air Fryer will pause and you can shake, mix, or flip the food. Put it back in to resume the remaining cooking time.
5. The Air Fryer will make a beeping sound when finished. (Air Fryer will automatically shut off)
6. Take the baskets out of the air fryer. be careful of hot steam & surface.
7. Put out the food from the basket.
8. Make sure the Air Fryer is already cooled before cleaning.

Note: You can stop the Air Fryer anytime by pushing the power button when frying.

Cleaning

1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.
2. Pull out the basket and the rack. The basket & rack are dishwasher safe. You can also wash the basket and rack with hot, soapy water and a non-abrasive sponge. Soak if necessary.
3. Wipe the outside of the air fryer with a moist cloth, if necessary.
4. For stubborn grease:
 - a. In a small bowl, mix ½ cup of baking soda and a few tablespoons of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the baskets and scrub. Let the baskets sit for 15 minutes before rinsing.
 - c. Wash the basket & rack.
5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. Do not immerse in water. Clean the heating coil, if needed, to remove food debris.
6. Dry before using

Cares

Over filling

If the basket is overfilled, food will not cook evenly.

Food should not be filled over "MAX" line of the inner basket.

DO NOT use the air fryer with any food in package.

Cleaning

Always clean the air fryer baskets and interior after every use.

Lining the inner basket with Foil or Parchment paper may make the cleanup easier.

The basket has a non-stick coating. DO NOT use the metal utensils and abrasive cleaning materials.

Cooking Time

Please note that the cooking time and temperature varies depending on the quality and quantity of the food that you cook. You may find resources online to check on the suggested temperature or time to cook a certain food but use it as a guide only.

LESS QUANTITY REQUIRES LESS COOKING TIME.

We recommend that you use a conservative/safe setting or less cooking time if you are not sure and just add more minutes if the food is not yet well cooked after the time has elapsed. We suggest you check the food halfway through cooking to see if it will need more time and also to flip or shake the food to make sure all parts are cooked well.

Troubleshooting

The air fryer can not turn on.

- Make sure the air fryer is plugged in and the power source is fine.
- Make sure the basket securely closed inside the unit

Food not completely cooked.

- Put smaller batches of ingredients in the basket or increase cooking temperature or time. (Smaller batches are fried more evenly)

Food are fried unevenly in the AIR FRYER.

- Ingredients that are stacked on top of each other or close to each other need to be shaken or flipped during cooking

Foods are not crispy after air frying.

- Spraying or brushing a small amount of oil on foods can increase crispiness.

Can not slide the basket into air fryer.

- Make sure the basket is not overfilled beyond the MAX indication.
- Make sure there are no obstructions inside the air fryer.

White smoke is coming out of the air fryer or air vent.

- The air fryer may have some white smoke for the first time use.

- Make sure the basket and the inside of the air fryer are cleaned properly and not greasy every time before using.
- Cooking greasy foods or too much fat will cause too much oil. This oil will produce white smoke, and the basket may be hotter than usual. This is normal, and should not affect cooking.

Dark smoke is coming out of the air fryer.

- Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the baskets out.

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.