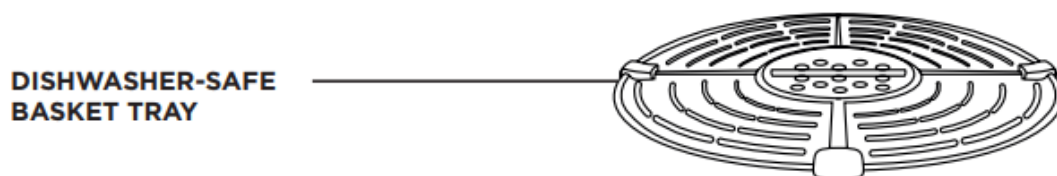
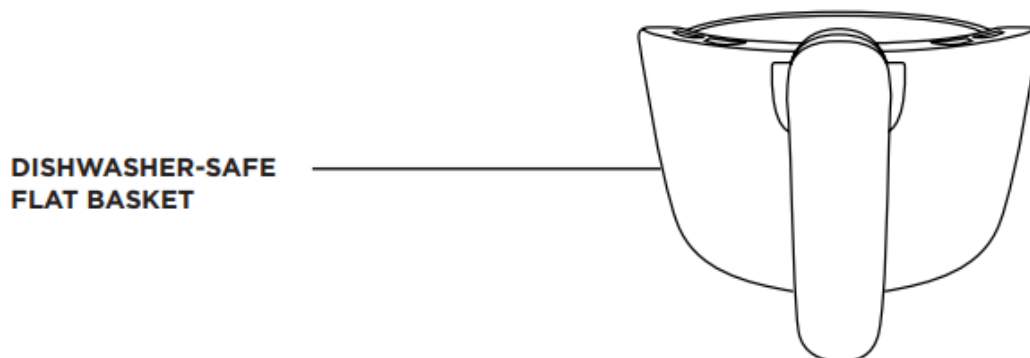
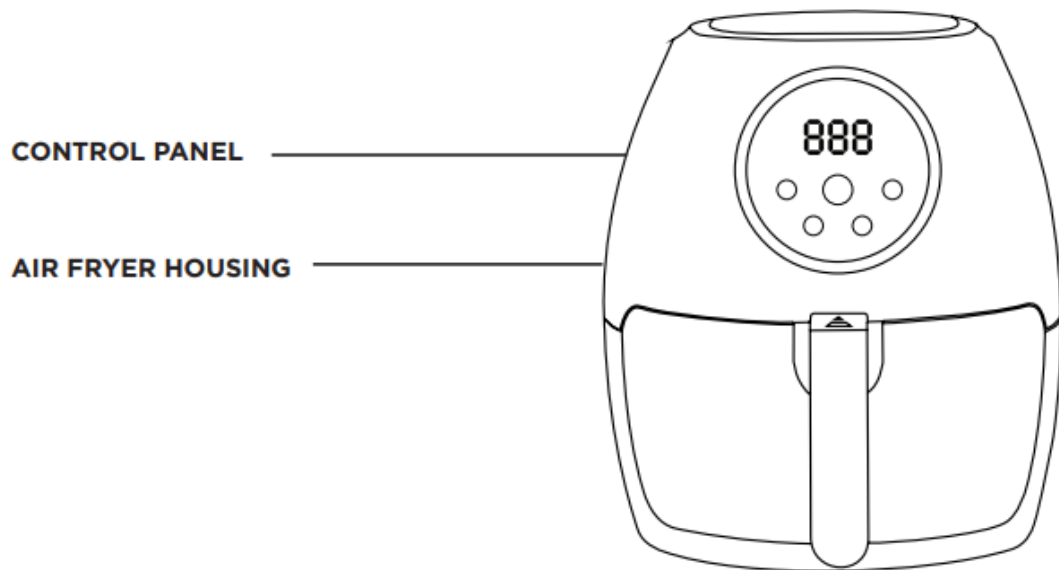
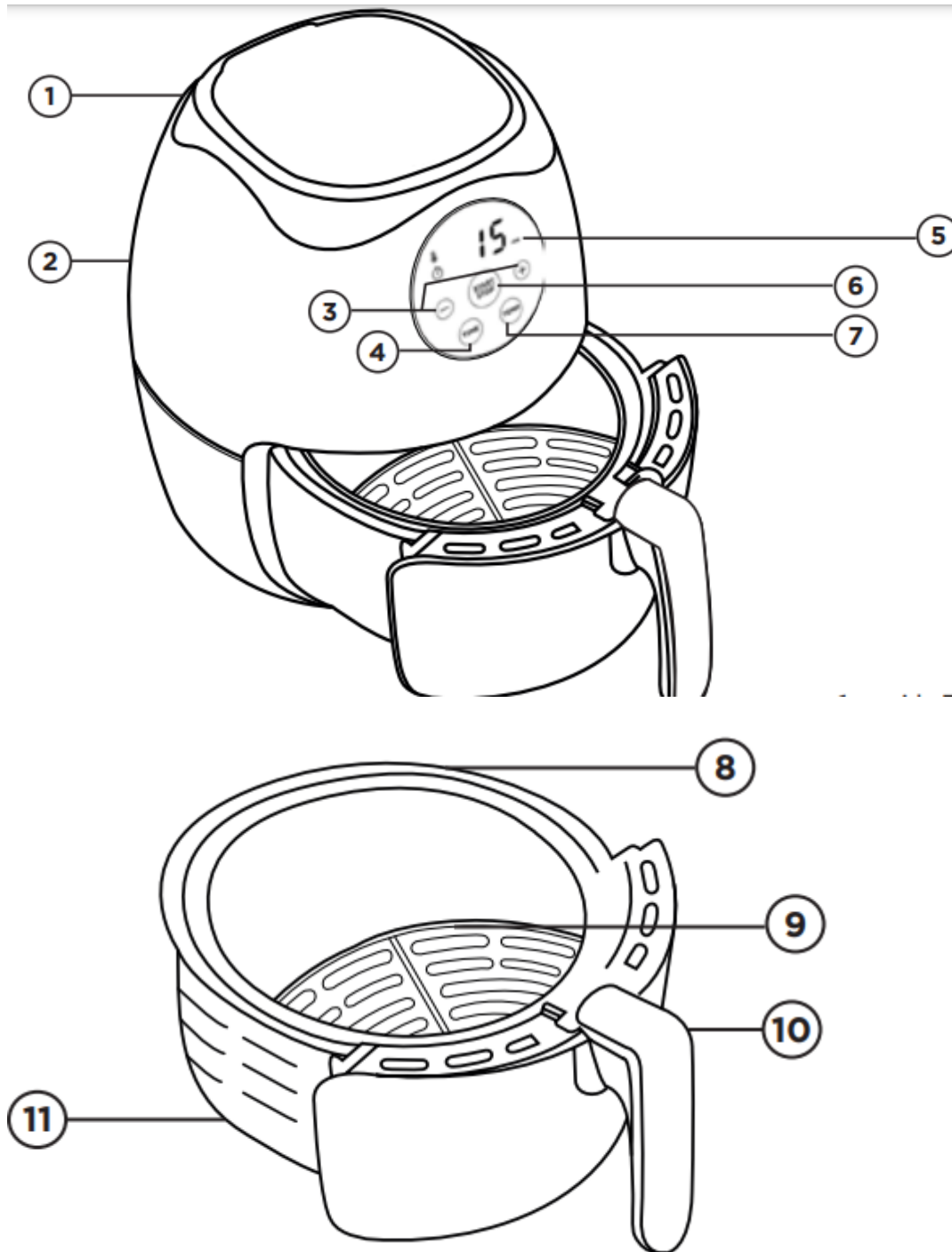


WHAT'S IN THE BOX



FEATURES



1. Air Fryer
2. Air Fryer Vents
3. Increase/Decrease Buttons
4. Time Button
5. Control Panel/Display (Display TOGGLES BETWEEN Remaining Time and Temp when Air Fryer is in use)



6. Start/Stop Button
7. Temperature Button
8. Air Fryer Basket
9. Removable Tray
10. Handle on Removable Basket
11. Basket Vents

OPERATING INSTRUCTIONS

BEFORE FIRST USE

Remove all packing materials and stickers from the inside and outside of the Air Fryer. Gently wipe down exterior with a damp cloth or paper towel. **WARNING:** Never immerse the Air Fryer or its plug in water or any other liquid. It is NOT dishwasher safe.

Use the Basket Handle to remove the Air Fryer Basket from the Air Fryer. Use the handle in the center of the tray to remove the tray. Use a sponge and warm, soapy water to wash the inside and outside of the Air Fryer Basket and Tray. Do not use abrasive cleaning agents or scouring pads. The Air Fryer Basket and the Tray are dishwasher safe. Dry thoroughly.

Read all instructions and follow them carefully.

HOW TO USE

1. Prepare the Air Fryer Basket.

Use the Handle in the center of the tray to insert the tray into the Air Fryer Basket. Press down to ensure it is secure and in a leveled position. There should be a small amount of space between the Tray and bottom of the Air Fryer Basket.

NOTE: Do not use the Air Fryer Basket without the Tray. The Tray allows for proper air circulation, which promotes even cooking.

CAUTION: Never fill the Air Fryer Basket with oil. Unlike deep fryers, air fryers require little to no oil to produce crispy results. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the Air Fryer Basket. **Tip:** Oil promotes browning and extra-crispy results. Use a couple of teaspoons when making foods from scratch like French fries or chicken nuggets.

2. Place food on tray.

Refer to the chart on page 8 for recommended minimum and maximum amounts for many types of food. Never fill the Air Fryer Basket higher than the "Max" line embossed on the inside of the Air Fryer Basket.

Refer to the chart on page 8 for recommended cooking times, temperatures and tips

3. Put the Air Fryer Basket into the Air Fryer.

Use the Basket Handle to insert Air Fryer Basket into the Air Fryer. Push closed.

4. Plug in the Air Fryer.

The entire display will illuminate for a moment and then flash off. The Start/Stop button will remain illuminated.

NOTE: The Air Fryer will not turn on if the Air Fryer Basket is not fully in place in the closed position.

5. Turn on the Air Fryer.

Lightly press the Start/Stop button to “wake” the Air Fryer. Once the Air Fryer is in Wake Mode, the time and temperature will toggle back and forth on the display and all buttons will be illuminated. The desired cooking time and temperature may now be set.

NOTE: After twenty minutes of inactivity, the Air Fryer will enter Sleep Mode. Wake by lightly pressing the Start/Stop button. To enter Sleep Mode manually, hold the Start/Stop button for five seconds. The Air Fryer will then beep once and enter Sleep Mode.

6. Set desired cooking time and temperature.

Adjust the Time: Lightly press the Time button. The little clock icon located on the left of the displayed time will blink and the Air Fryer will beep once. Lightly press the Increase/Decrease button to select desired time.

Maximum cooking time is 60 minutes.

Adjust the Temperature: Lightly press the Temp button. The little thermometer icon located on the left of the displayed temperature will blink and the Air Fryer will beep once. Lightly press the Increase/Decrease button to select desired temperature.

Minimum temperature is 200°F and 90°C. Maximum temperature is 400°F and 200°C.

Change the Temperature from Fahrenheit to Celsius: Lightly press and hold the Temp button for four seconds. The little °F located to the right of the displayed temperature will change to °C. Repeat to switch back to Fahrenheit.

7. Start cooking.

After setting the time and temp, press the Start/Stop button to start cooking. While the Air Fryer is cooking, all of the buttons will remain illuminated and the temperature and remaining time will toggle on the display.

To check the food while the Air Fryer is cooking, use the Basket Handle to gently pull out the Air Fryer Basket. Be sure to pull basket out in a straight motion to avoid spills. All of the buttons will turn off once you pull out the basket, but the program will be saved until you resume cooking. Use the Basket Handle to shake and redistribute the

food inside the Air Fryer Basket, if necessary, and push the Air Fryer Basket to resume cooking.

8. Enjoy your air-fried food.

Once the timer completely counts down, the Air Fryer and the screen will turn off — only the Start/Stop button will remain illuminated. The Air Fryer will also beep loudly three times, indicating that it is done cooking.

Use the Basket Handle to pull out the Air Fryer Basket. Remove basket carefully by pulling out straight to prevent oil spillage. Use protective gloves and/or tongs to carefully transfer the hot food to a serving plate.

CAUTION: The Air Fryer Basket will be hot after cooking. Place the hot Air Fryer Basket on a wire rack or trivet to cool.

9. Unplug the Air Fryer.

Use the Cleaning and Maintenance instructions on page 11 to clean the Air Fryer and its parts after every use.

COOKING TIPS

- Almost any food that is traditionally cooked in the oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness.
- Smaller pieces of food require less cooking time than larger pieces.
- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.
- Most prepackaged foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness.
- Frozen appetizers and hors d'oeuvres air fry very well. For best results, arrange them on the tray in a single layer.
- If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.
- Toss foods you are preparing from scratch, such as French fries or other vegetables, with a small amount of oil to promote browning and crispiness.
- When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
- When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters used to make tempura, will run and not set fast enough like they do in a deep fryer.

- Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, helps create crispy, healthier versions of your favorite fried foods.
- Air fryers are great for reheating food, including pizza. To reheat your food, set the temperature to 300°F for up to 10 minutes.

The temperatures and times recommended below are based off of the listed recommended amounts and weights. If using a smaller amount or weight, check food sooner than the recommended time because it will likely cook faster.

Type	Amount	Time (mins)	Temp (°F)	Shake/Flip	Cooking Tip
Bacon	4 pieces	6 (chewy) 8 (crispy)	400	No	After cooking, use tongs to transfer bacon to a paper towel lined plate.
Chicken Breast (Thick, about 8 oz)	About 3 pieces	25-30	375	Yes	Brush with oil, season with salt and desired spices.
Chicken Drumsticks/Thighs (5 oz each)	About 5 pieces	16-18	400	No	Season with salt and desired spices.
Chicken Nuggets	About 20 pieces	10	400	Yes	
Chicken Wings (Flats and drumettes separated)	12 pieces	18-20	400	Yes	Season with salt; enjoy as is or, when done, toss in favorite chicken wing sauce.
Fish Sticks (Frozen)	20 pieces	7	400	Yes	

French Fries (Frozen/Thin)	1.5lbs	16-18	400	Yes	
French Fries (Frozen/Thick)	1.5lbs	20	400	Yes	
French Fries (Homemade cut into 1/4 x 1/4 inch pieces)	2lbs	20-25	400	Yes	Rinse with cold water, pat dry, toss with 1 tbsp olive oil, season with salt and desired spices; use tongs to toss during cooking.
Hamburgers (4 oz each)	2 patties	12 (medium)	375	Yes	Brush with oil, season with salt and desired spices such as freshly ground black pepper and garlic powder.
Mozzarella Sticks (Frozen)	20 pieces	7	400	Yes	
Pork Chops (Bone-in, about 8 oz)	2 8 oz pieces	12	400	Yes	Season with salt and desired spices.

Pork-Chops (Boneless, about 3 oz)	4 pieces	15	400	No	Season with salt and desired spices.
Steak	1-1 1/3lb	12 (medium doneness)	400	No	Season with salt and desired spices.
Salmon (1 inch wide, 4.5 oz)	3 pieces	10 (medium doneness)	400	No	Brush skin with oil and place on tray skin-side down. Season with salt and desired spices.
Shrimp (large)	2lbs	12	400	Yes	Pat dry, toss with 1/2 tbsp olive oil, season with salt and desired spices; shake often.

TROUBLESHOOTING GUIDE



Problem	Possible Cause	Solution
The Air Fryer is not working/will not turn on.	The appliance is not plugged in.	Insert plug into the electrical outlet
	The timer was not set	Press the Time button and use the increase/ decrease buttons to set desired cook time. Press the Start button to turn on the Air Fryer.
	The Air Fryer Basket is not completely pushed into place.	Use the Basket Handle to push basket securely into place.
The ingredients fried with the Air Fryer are not done.	The basket is overcrowded.	Put smaller batches of ingredients in the basket to fry more evenly.
	The set temperature is too low.	Press the Temperature button and use the increase/decrease buttons to adjust to a higher temperature.
The ingredients are fried unevenly in the Air Fryer.	Certain ingredients need to be shaken halfway through.	Shake halfway through the cooking time.
Fried snacks are not crispy when they come out of the Air Fryer.	The snack was meant to be prepared in a traditional deep fryer.	Lightly brush or spray some oil onto the snacks for a crispier result.
The basket will not slide into the appliance properly	There are too many ingredients in the basket.	Do not fill the basket above the MAX fill line
	The basket is not placed in the Air Fryer correctly.	Push the basket into the Air Fryer until you hear a click.
There is white smoke coming out of the Air Fryer.	Greasy ingredients are being prepared.	Frying greasy ingredients causes a large amount of oil to leak into the basket. This will produce smoke but does not

		affect the appliance or cooking of your food.
	The pan still contains greasy residue from previous use.	Make sure the Air Fryer basket is cleaned properly after every use. The Air Fryer basket is dishwasher safe
Fresh French fries are fried unevenly in the Air Fryer.	Cut potatoes weren't tossed with oil evenly	After soaking, dry cut potatoes completely and toss with oil in a large bowl; then add to Air Fryer Basket.
	Cut potatoes were not rinsed properly before air frying.	Soak cut potatoes in cold water for 30 minutes. Rinse, and dry completely
Fresh French 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.	Fully dry cut potatoes before tossing with oil or spices.
		Cut the potatoes thinner for crispier results.
		Add more oil for crispier results.
Air Fryer is producing a significant amount of smoke	High fat content foods, such as sausage, tend to produce a significant amount of smoke when cooked at a high temperature setting	This will not harm the air fryer or affect the final result of the food, but in order to avoid smoke, fry at a lower temperature.

CLEANING AND MAINTENANCE

- Ensure that the Air Fryer is unplugged before cleaning.
- Once the Air Fryer and Air Fryer Basket are cool, remove the basket from the Air Fryer (if it is not already removed.) Use the handle in the center of the tray to remove the tray.
- Use a sponge and warm, soapy water to wash the inside and outside of the Air Fryer Basket and Tray. Do not use abrasive cleaning agents or scouring pads. The Air Fryer Basket and the Tray are dishwasher safe. Dry thoroughly.
- Gently wipe down exterior with a damp cloth or paper towel. Never immerse the Air Fryer or its plug in water or any other liquid. It is NOT dishwasher safe.
- Store the Air Fryer in a cool, 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.

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