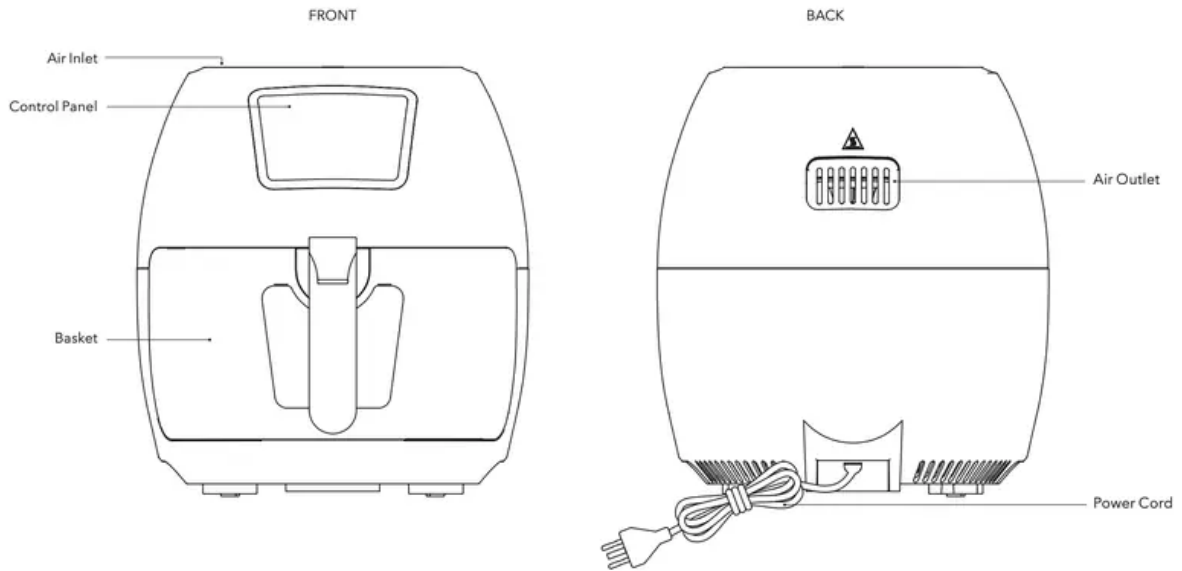
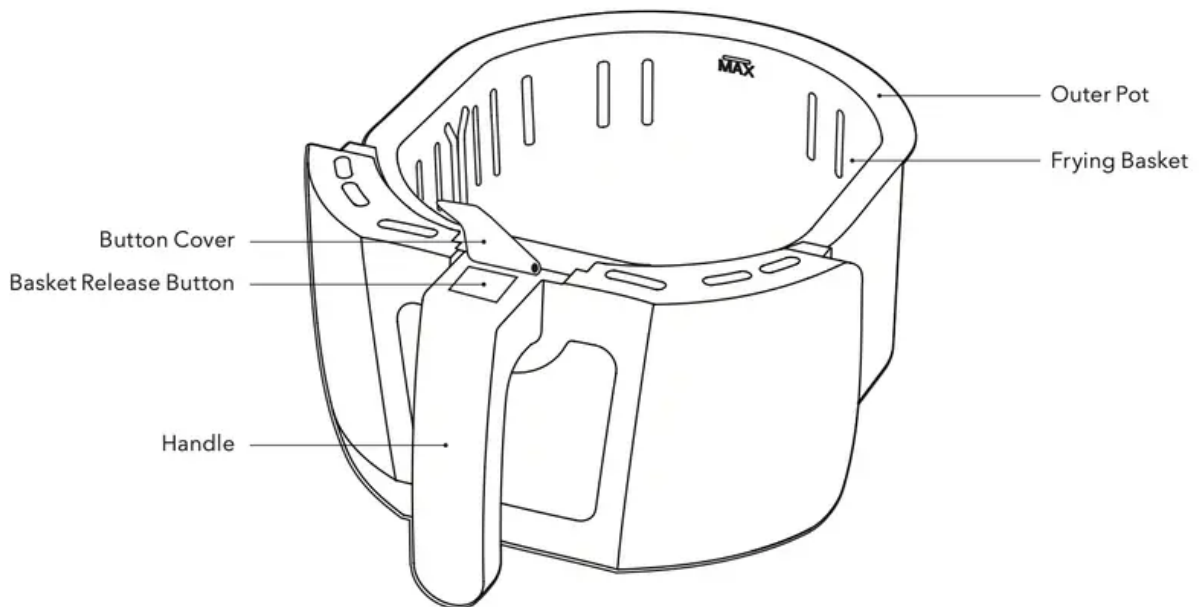


Product Overview

Air Fryer

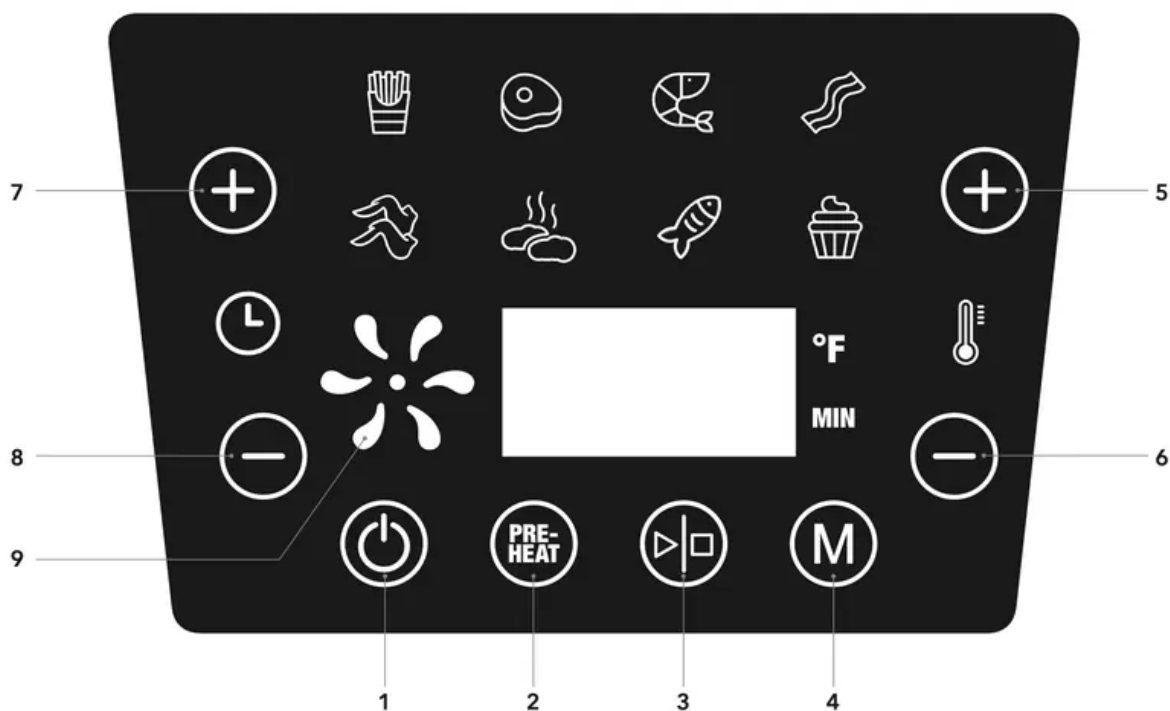


Outer Pot and Frying Basket



CONTROL PANEL





OPERATING BUTTONS

1. POWER BUTTON (ON/OFF)

Press to turn the Air Fryer On/Off.

2. PREHEAT

The default preset temperature is 360°F for 3 minutes. Press the TEMPERATURE + or TEMPERATURE button to adjust it. The Air Fryer will beep and be ready for further operation once preheating is complete.

3. START/STOP

Press to start or stop the cooking mode.

4. MENU (M)

Press to select from various menus: preset functions, preheat, and manual.

5. TEMPERATURE +

Use to increase the cooking temperature by 10°F with each press. Hold button down for rapid increase.

6. TEMPERATURE —

Use to reduce the cooking temperature by 10°F with each press. Hold button down for rapid decrease.

7. TIME +

Press to increase the cooking time by 1 minute for each press. Hold button down for rapid increase.

8. TIME —

Press to reduce the cooking time by 1 minute for each press. Hold button down for rapid decrease.









9. FAN ICON

Blue light indicates the fan is on and center red light signifies that the unit is heating.

8 FOOD PRESETS - MENU

Each food preset has a preprogrammed cooking temperature and time for the program.

It is recommended to flip foods over halfway through the cooking process for even heating.

	French Fries	380°F for 12 mins		Chicken Wings	400°F for 22 mins
	Pork Chops	400°F for 8 mins		Baked Potato	400°F for 35 mins
	Jumbo Peeled Shrimp	360°F for 6 mins		Fish	400°F for 7 mins
	Bacon	330°F for 12 mins		Muffins	300°F for 15 mins

NOTE: For best results, use fries that are $\frac{1}{4}$ inch thick and pork chops that are $\frac{3}{4}$ inch thick.

Operation

BEFORE FIRST USE

1. Remove all packaging material.
2. Always make sure the machine is unplugged and cooled before cleaning.
3. Thoroughly clean the Frying Basket and the Outer Pot with warm water, washing liquid, and a non-abrasive sponge. Then air-dry or towel-dry these parts.
NOTE: You can also clean these parts in a dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.
NOTE: Do not fill the Outer Pot with oil or frying fat.
5. Place the appliance on a stable, horizontal, and level surface.
NOTE: Do not place the appliance on non-heat resistant surfaces.
6. Place the Frying Basket in the Outer Pot properly (Fig. 1).

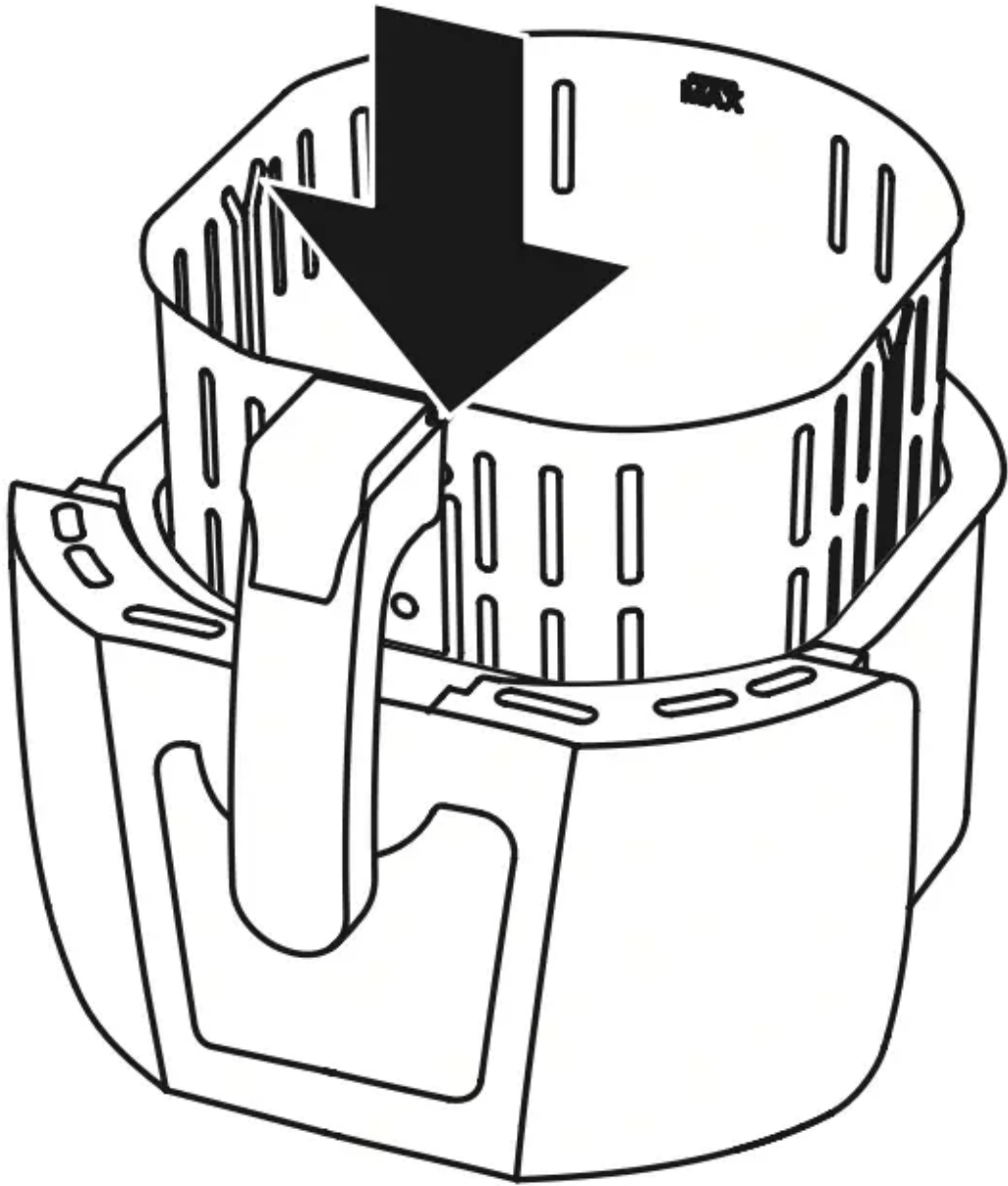


Fig. 1

USING YOUR AIR FRYER

1. Put the main plug in a grounded wall socket.

2. Carefully pull the Outer Pot out of the Air Fryer (Fig. 2).

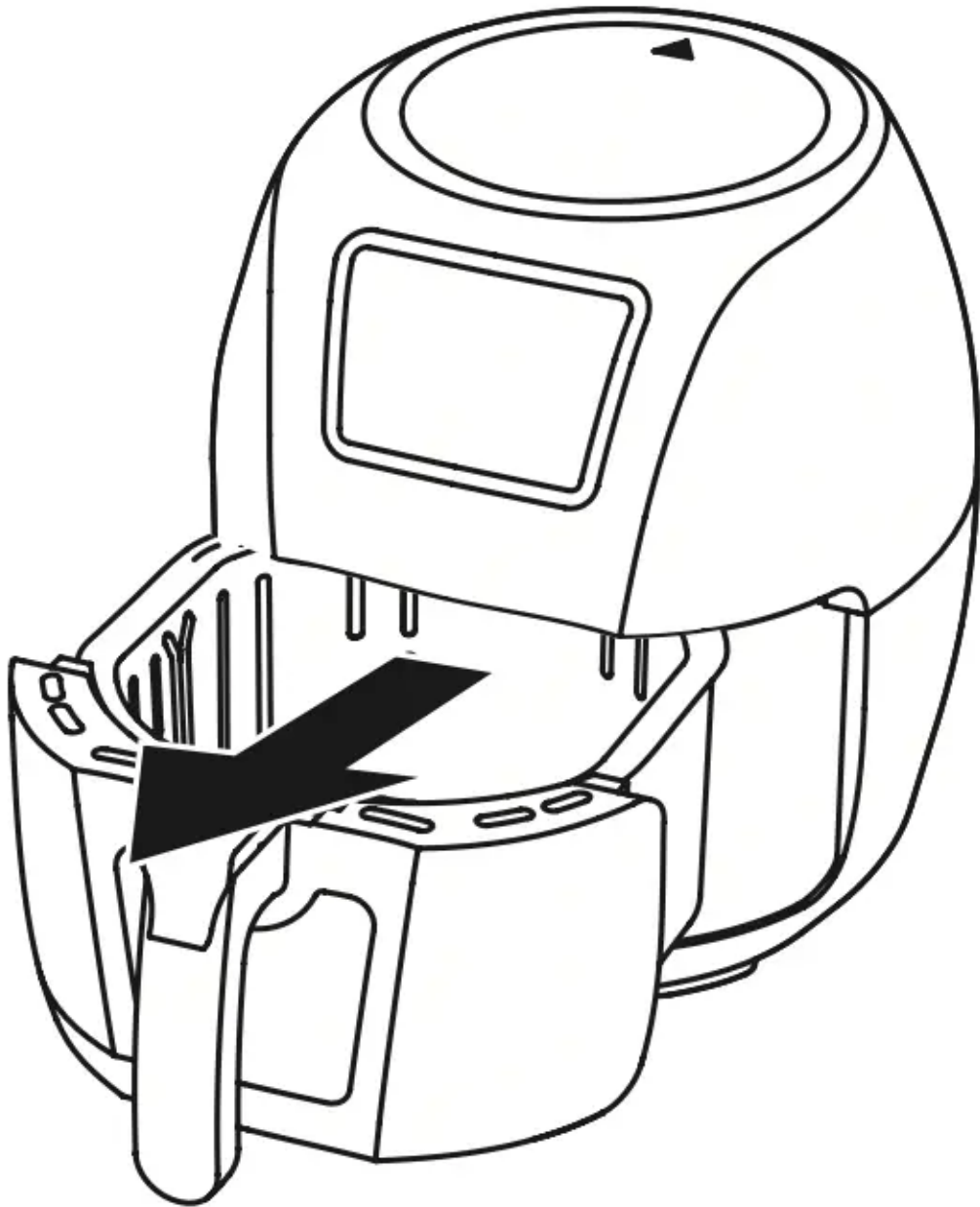


Fig. 2

3. Put the food ingredients in the Frying Basket (Fig. 3).

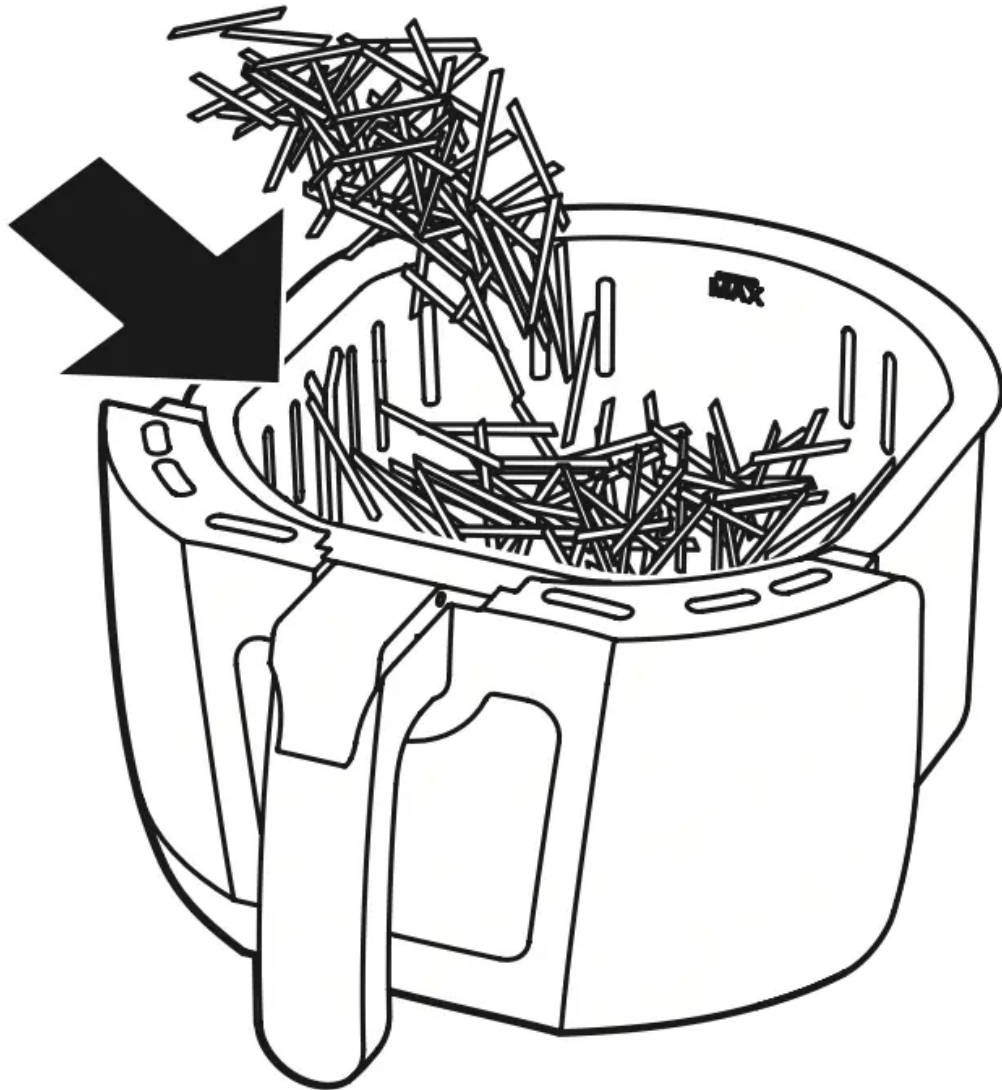


Fig. 3

4. Insert the Outer Pot into the Air Fryer (Fig. 4).

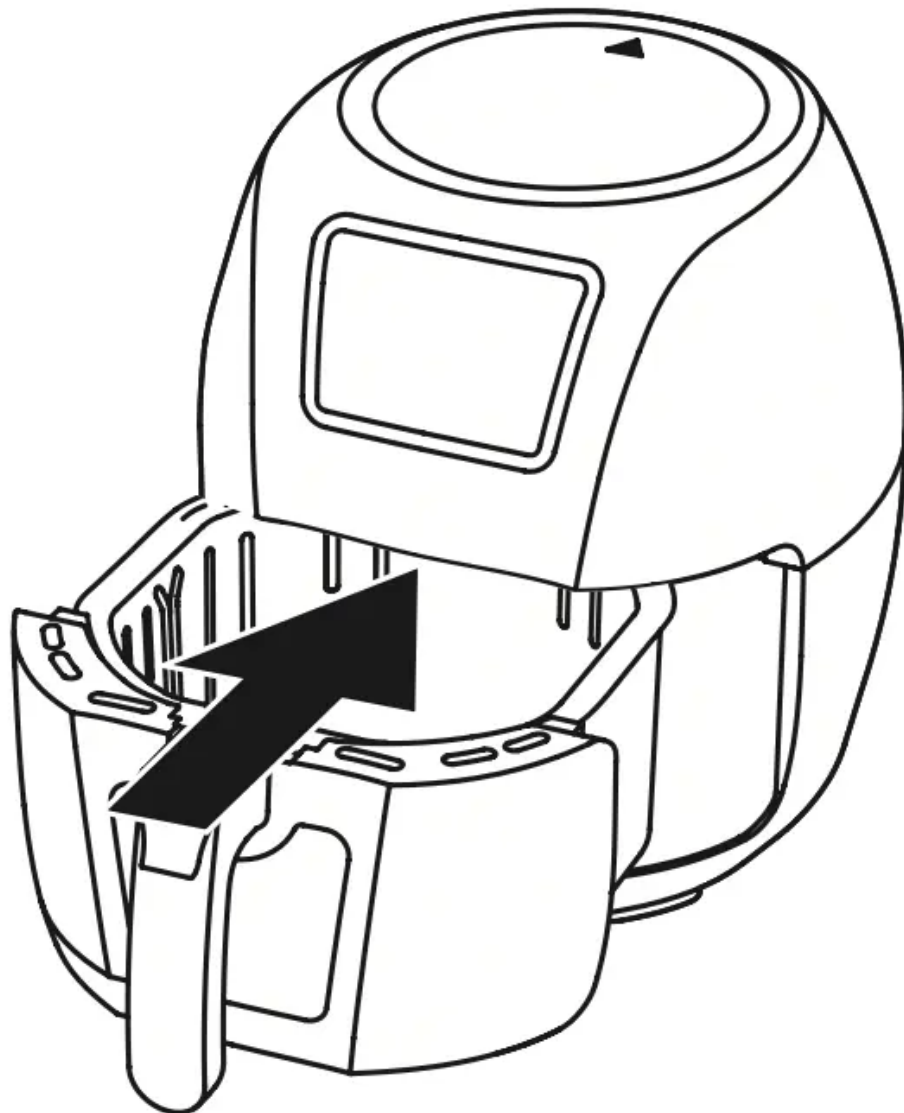


Fig. 4

NOTE: The Air Fryer will not work without the Basket fully inserted during cooking.

CAUTION: Do not touch the Outer Pot immediately after use. It is very HOT. Hold the Outer Pot by the Handle.

5. Press the Power Button to turn on the unit. The Air Fryer default setting is 360°F for 15 minutes.

PREHEAT RECOMMENDATION: Let the unit preheat for 3 minutes before adding ingredients.

The default preheat function is set at 360°F for 3 minutes. You may only adjust the

temperature using the TEMP + or – buttons. The fryer will beep once preheating is complete. Remove the Outer Pot and fill the Frying Basket with food.

6. Once the Basket is filled with your desired ingredients and you are ready to begin cooking, use the control panel to set your cooking mode. Choose between either manual mode or preset functions.

For manual operation, use the TEMP + or – and the TIME + or - to set your desired temperature and cook time.

NOTE: When using a food preset function, select the MENU (M) button to select from the 8 available preset functions. Each preset has a preprogrammed cooking temperature and time that will display on the control panel.

To adjust, use the TEMP + or – and the TIME + or – to set your desired cook time.

7. Press the Start/Stop button to start cooking. The display shows the time countdown.

NOTE: Oil from the heated food will be collected on the bottom of the Outer Pot.

8. If you want to change the cooking side of your food or shake your food while cooking, pull the Outer Pot from the appliance with the Handle and change the cooking side. Shake the Basket back and forth to toss the ingredients. Then slide the Outer Pot back into the Air Fryer.

9. The unit will beep three times when the set cooking time has elapsed. Remove the Outer Pot and place it on a heat-resistant surface.

TIP: Press the Start/Stop button if you want to exit manually.

10. Check if the foods are ready. If the foods are not ready, simply slide the Outer Pot back into the appliance and fry for a few more minutes.

11. To remove foods of smaller sizes, such as french fries, open the Button Cover and press the Basket Release Button to remove the Frying Basket from the Outer Pot. (Fig. 5)

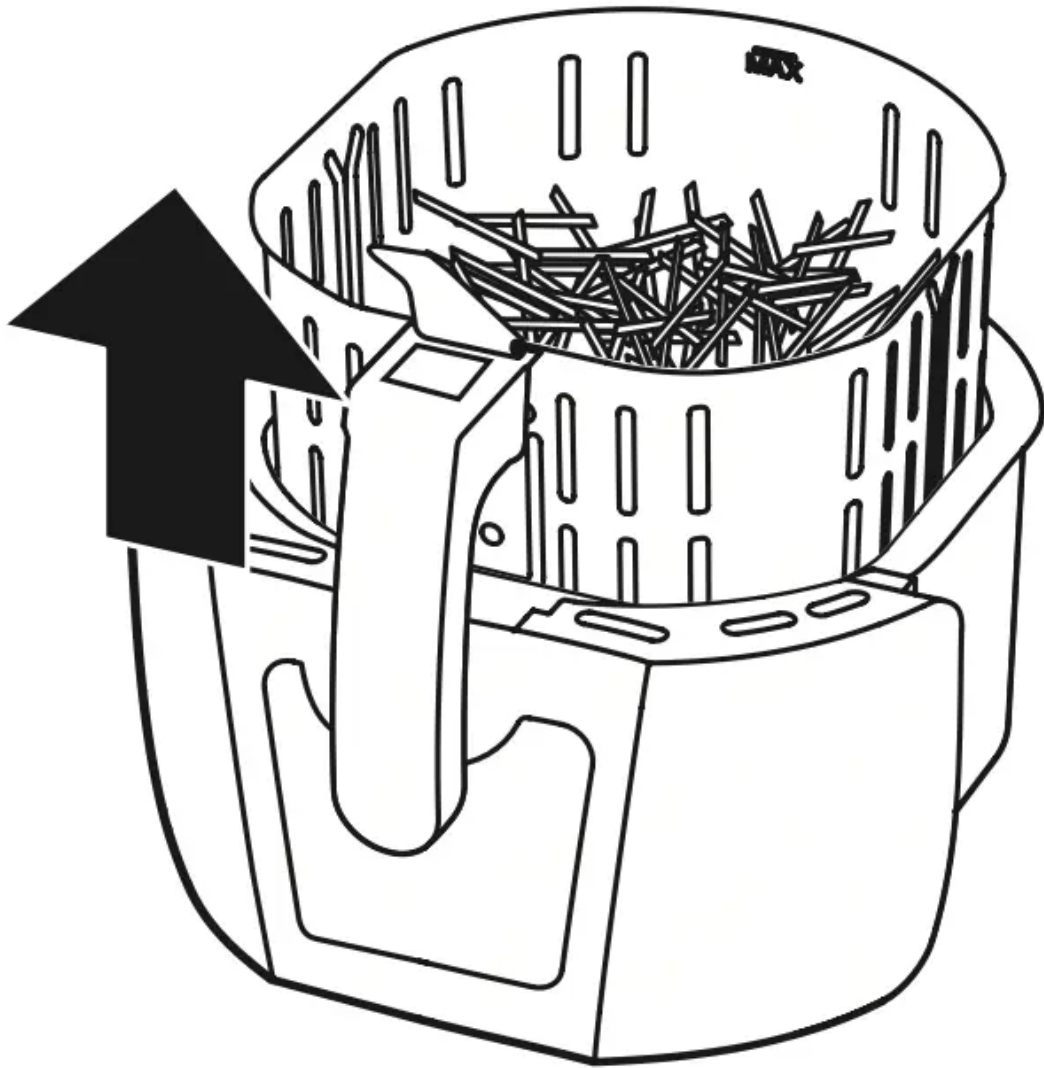


Fig. 5

NOTE: Please do not turn over the Frying Basket before disassembling it from the Outer Pot. The oil on the bottom of the pot will flow back to the foods in the Frying Basket.

12. Empty the foods from the Basket into a bowl or onto a plate (Fig. 6).

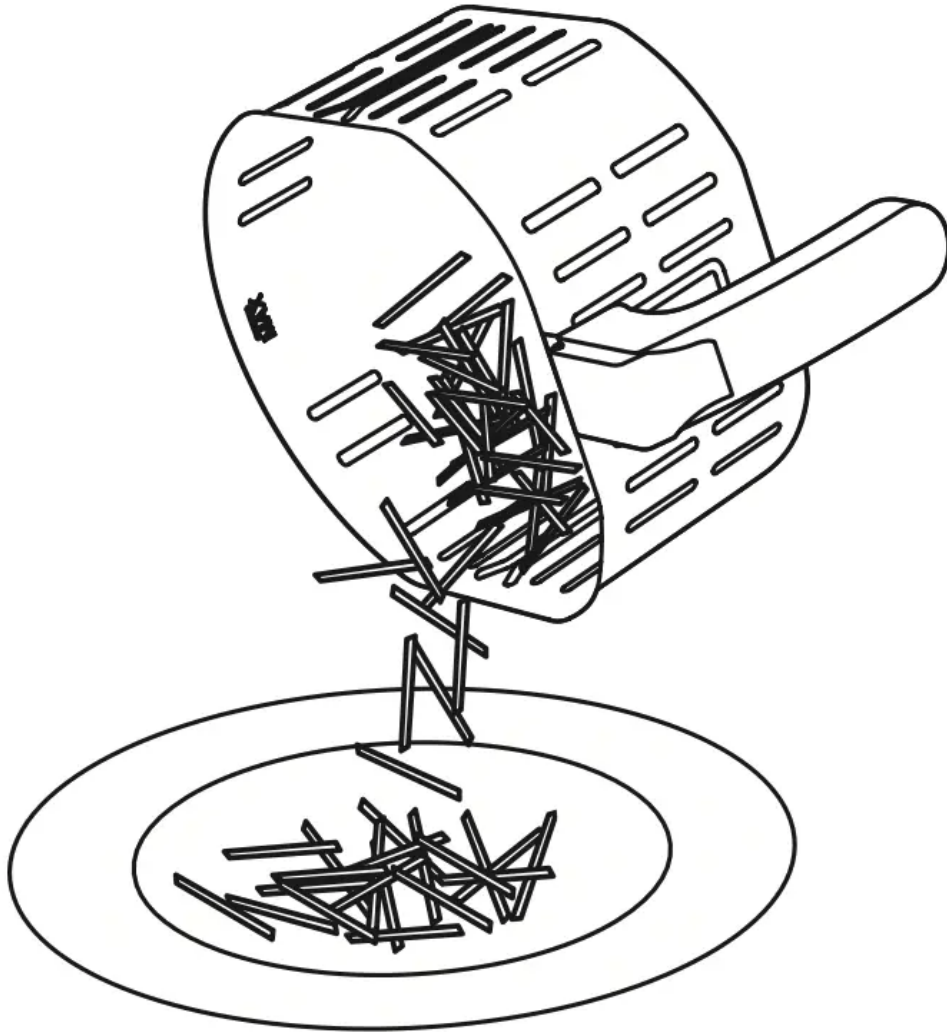


Fig. 6

NOTE: To remove large or fragile foods, pinch the food using tongs (Fig. 7).

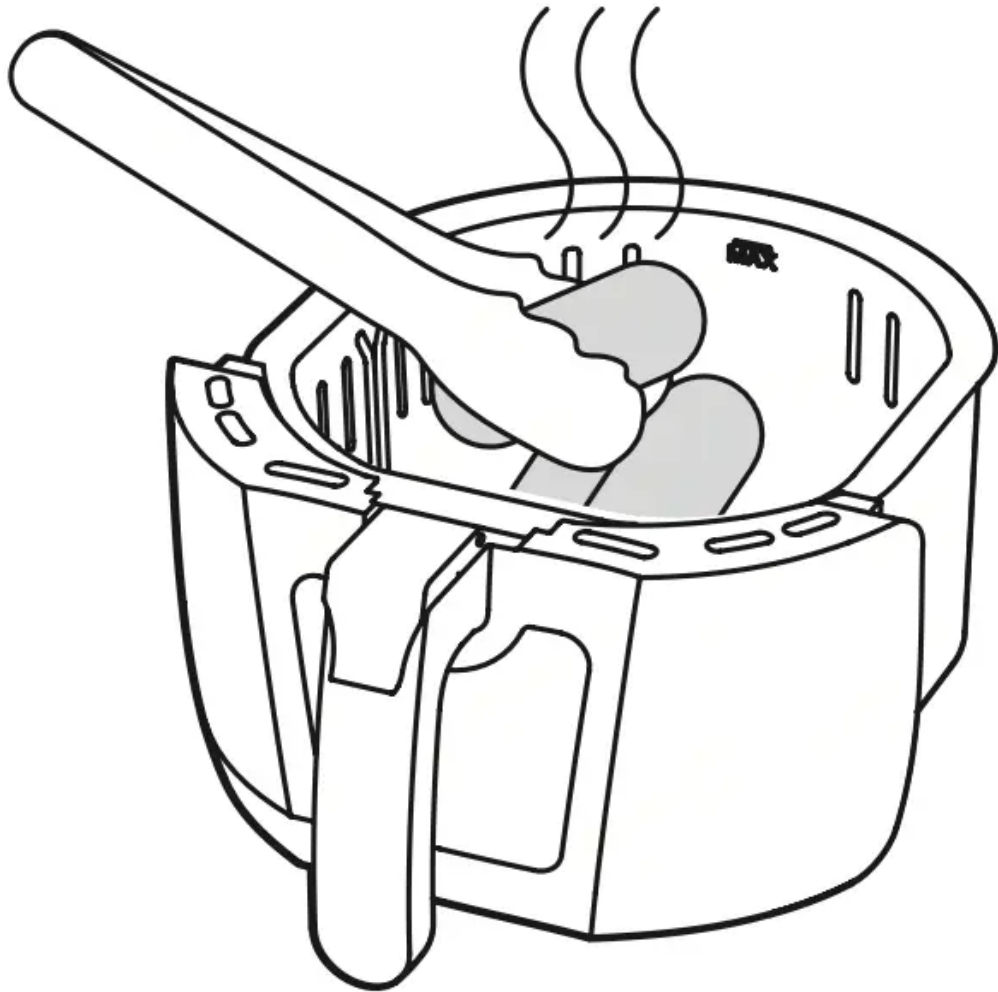


Fig. 7

TIPS

- Foods of smaller sizes usually require slightly shorter preparation time than larger ones.
- It is recommended to flip food over halfway through the cooking time to achieve even results.
- For a more crispy taste, add some oil to fresh potatoes and fry for a few more minutes.
- The optimal amount for preparing crispy fries is 500 grams (17.6 ounces).
- In general, snacks that can be cooked in an oven can also be cooked in the Air Fryer.

- You can also use the Air Fryer to reheat food. Set the temperature to 360°F for 10 minutes.

ENVIRONMENTAL PROTECTION

Do not throw away the appliance with the normal household waste. Recycle properly to an official collection point. By doing this, you are helping to save the environment.

Care & Cleaning

CLEANING

Clean the appliance after every use.

The Outer Pot, Frying Basket, and the inside of the appliance have a non-stick coating. Do not use metal utensils or abrasive cleaning materials to clean them. This may damage the non-stick coating.

1. Remove the main plug from the wall socket and let the appliance cool down. **NOTE:** Remove the Outer Pot so that the Air Fryer cools down more quickly.
2. Wipe the exterior of the model and the control panel with a moist cloth.
3. Clean the Frying Basket and the Outer Pot with warm water, washing liquid, and a non-abrasive sponge.

NOTE: The Outer Pot and the Frying Basket are dishwasher safe.

4. Clean the interior with warm water and a non-abrasive sponge.
5. Never clean the main unit of the Air Fryer in the dishwasher.
6. Clean the Heating Element Cover by ensuring the cover is cool, then use water and a soft brush to scrape away excess food and residue.

STORAGE

Before storing the Air Fryer, unplug the appliance and let it cool down. Make sure all parts are clean and dry.

Troubleshooting

Before calling Vremi customer service, review this list. It may save you time and money. This list includes the most common occurrences that are not the result of defective workmanship or materials in this Air Fryer.

PROBLEM	CAUSE	POSSIBLE SOLUTIONS
The food is cooked unevenly.	Certain types of ingredients need to be shaken halfway through the cooking process.	For best results, food should be shaken halfway through the cooking process to avoid piling. Follow the instructions in this user manual.
Snacks are not crispy.	Some snacks are meant to be cooked in a deep fryer.	Lightly brush the snacks with oil for a crispier result. If you are air frying potatoes, cut the potatoes into thinner, smaller chips before cooking.
The Outer Pot does not slide into the Air Fryer properly.	The Basket is too full or the Handle is obstructing the Outer Pot.	Remove some of the food from the Basket. Push the Frying Basket down into the Outer Pot until you hear a click.
The Air Fryer produces white smoke.	You are preparing fatty ingredients or grease has accumulated from previous use of your Air Fryer.	<p>The oil or rendered fat in the Outer Pot may cause white smoke and the pot may get hotter than usual. Carefully remove any excess oil or fat from the Outer Pot and then continue cooking.</p> <p>Clean the Outer Pot and the Basket after each use.</p>
The Air Fryer has a plastic smelling odor inside the device.	It is normal for the inside of the Air Fryer to have a plastic odor when using it for the first time, as the internal wall of the device is made of plastic. The Air Fryer is FDA certified and the coating is PFOA free.	The plastic odor will go away after first-time use with one round of cooking and cleaning. The Air Fryer will not release any noxious gas.

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.

Document generated by [ManualsFile](#)

