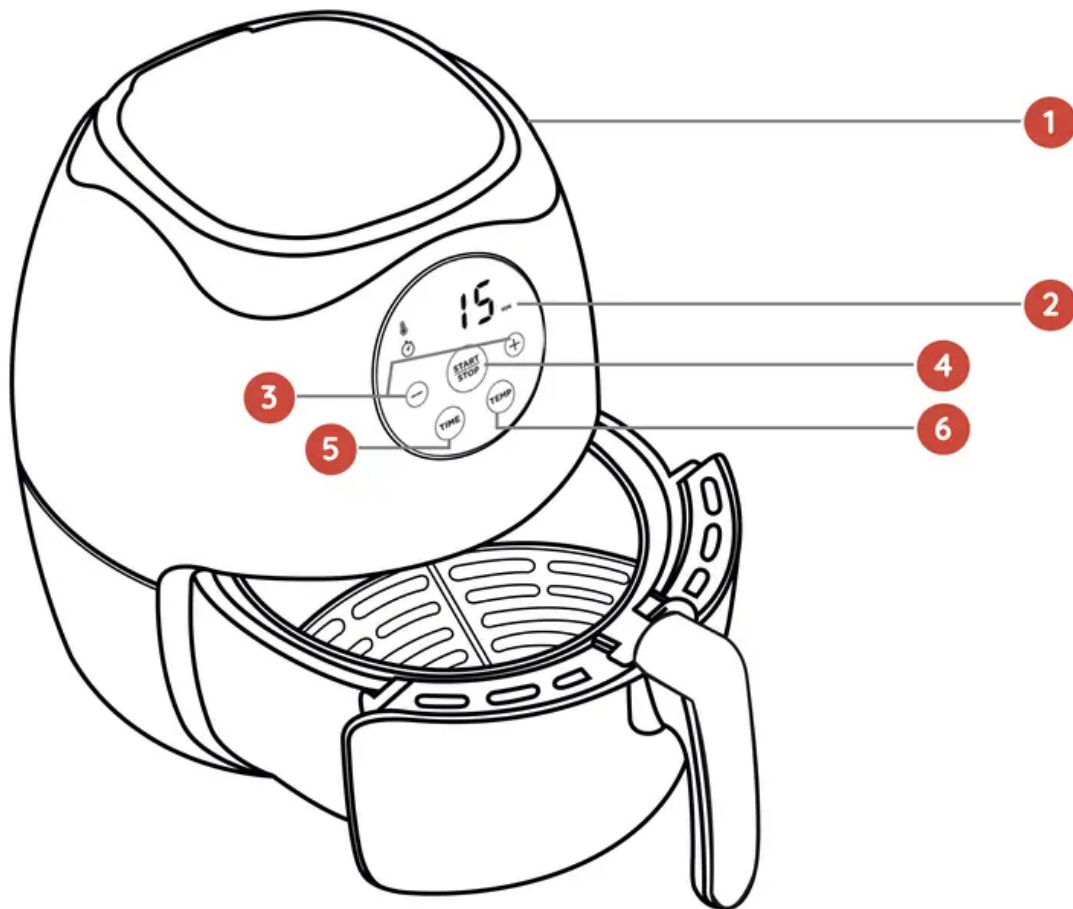
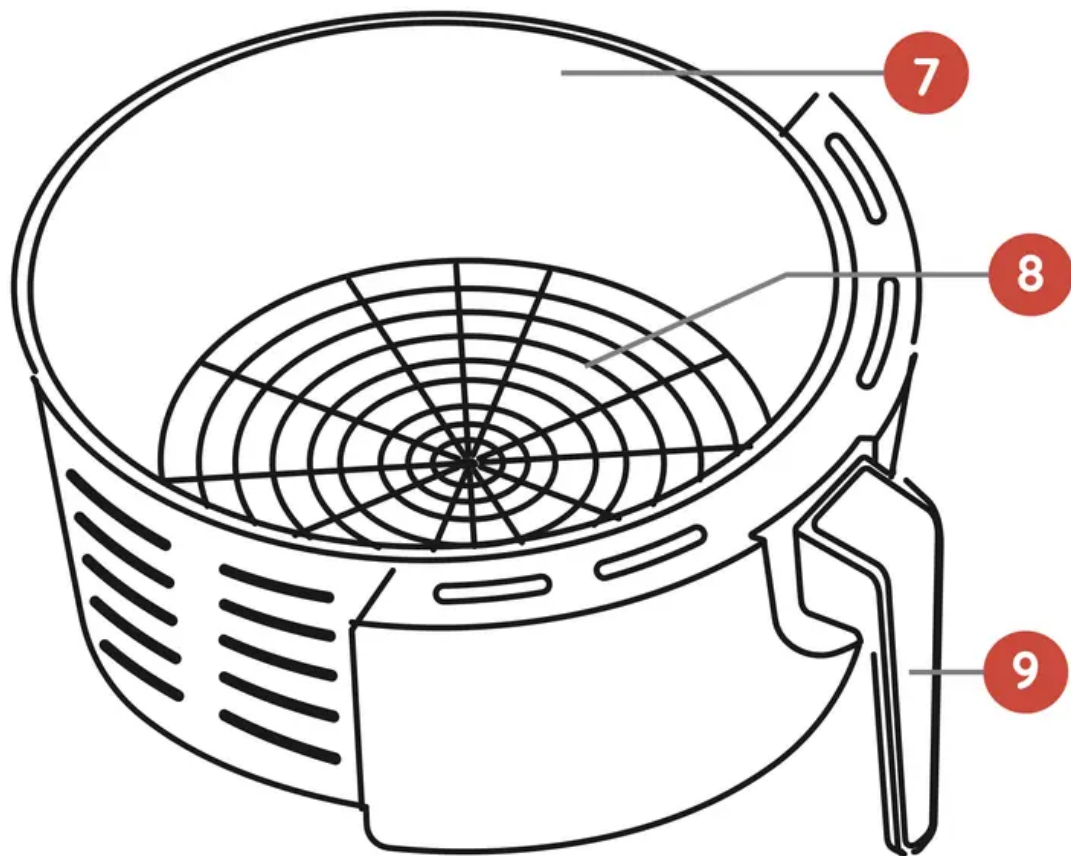


Features





1. AIR FRYER
2. CONTROL PANEL/DISPLAY (DISPLAY ROTATES WITH REMAINING TIME AND TEMP WHEN AIR FRYER IS IN USE)
3. -/+ BUTTONS
4. START/STOP BUTTON
5. TIME BUTTON
6. TEMP BUTTON
7. AIR FRYER BASKET
8. REMOVABLE TRAY
9. BASKET HANDLE

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. 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 it 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.

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. You may now set your desired cooking time and temperature.

NOTE: After 1 minute of inactivity, the Air Fryer will enter sleep mode. Wake by lightly pressing the Start/Stop button.

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. Lightly press the - or + 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. Lightly press the - or + button to select desired temperature.

Minimum temperature is 160°F and 80°C. Maximum temperature is 400°F and 200°C.

Change the Temperature from Fahrenheit to Celsius:

Lightly press and hold the Temp button for two 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. 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 delicious 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 3 times, indicating that it is done cooking.

Use the basket handle to pull out the air fryer basket. 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.

Use the chart below as a cooking guide when air frying different types of food.

| Type | Min to Max Amount | Time (mins) | Temp (°F) | Shake | Cooking Tip |
|------------------------------|-------------------|-------------|-----------|-------|--|
| Thin Frozen Fries | 100-400g | 9-16 | 390 | Yes | |
| Thick Frozen Fries | 100-400g | 11-20 | 390 | Yes | |
| Homemade Fries | 100-400g | 16-20 | 390 | Yes | In a separate bowl, toss with 1/2 tablespoon oil before adding to air fryer basket |
| Homemade Potato Wedges | 100-400g | 18-22 | 360 | Yes | In a separate bowl, toss with 1/2 tablespoon oil before adding to air fryer basket |
| Homemade Potato Cubes | 100-350g | 12-18 | 360 | Yes | In a separate bowl, toss with 1/2 tablespoon oil before adding to air fryer basket |
| Potato Gratin | 400g | 15-18 | 390 | Yes | |
| Steak | 100-400g | 8-12 | 360 | No | |
| Pork Chops | 100-400g | 10-14 | 360 | No | |
| Hamburgers | 100-400g | 7-14 | 360 | No | |
| Chicken Drumsticks | 100-400g | 18-22 | 360 | No | |
| Chicken Breast | 100-400g | 10-15 | 360 | No | |
| Frozen Spring Rolls | 100-400g | 8-10 | 390 | Yes | |
| Frozen Chicken Nuggets | 100-400g | 6-10 | 390 | Yes | |
| Frozen Fish Fingers | 100-400g | 6-10 | 390 | No | |
| Frozen Breaded Cheese Snacks | 100-400g | 8-10 | 360 | No | |
| Cake | 300g | 20-25 | 320 | No | Use baking pan |
| Quiche | 400g | 20-22 | 360 | No | Use baking pan/oven dish |
| Muffins | 300g | 15-18 | 390 | No | Use baking pan |

NOTE: This table is only a guide and does not contain exact recipes.

NOTE: Use extreme caution while handling hot food in fryer basket and tank. Excess oil will drip into tank when preparing greasy foods.

Tips

COOKING TIPS

- Almost any food you cook in the oven, can be air fried!
- Avoid cooking very greasy foods that splatter, such as sausage, on high temperatures in the Air Fryer. A temperature of 350°F is recommended.
- Foods cook best and most evenly when they are of similar size and thickness.
- Smaller pieces of food require less cooking time than larger items.
- Smaller pieces of food may be cooked at higher temperatures of food than larger items because they generally require less time to cook.

- For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering food when possible.
- Most prepared 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 Air Fryer's tray in a single layer.
- If layering foods, be sure to shake the air fryer basket halfway through to promote even cooking.
- Toss foods you are preparing from scratch, such as French fries, with oil, in a separate bowl, to improve browning and crispiness. Fresh foods do not contain the same oils, fats and other ingredients that prepared foods contain which promote browning and crispiness.
- When making French fries using fresh potatoes, ensure they are completely dry before cooking in the Air Fryer. Even the smallest droplets of moisture will prevent them from getting crispy.
- 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, help create crispy, healthier versions of your favorite fried foods.
- Air fryers are great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure it reaches food-safe temperatures.

Cleaning & Maintenance

- Ensure that the Air Fryer is unplugged before cleaning.
- Once the Air Fryer and air fryer basket are cool, remove the air fryer 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.

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 -/+ 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 AirFryer 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 -/+ 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 airfryer 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 |

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.

