

AIR FRYER

Instruction Manual

99919/99920



PRODUCT INTRODUCTION

The air fryer uses Rapid Air Technology to prepare food that usually needs to be dunked in oil and fried. Rapid Air Technology works by quickly circulating hot air around a grill top. The best part about the Air Fryer is that it heats food in all directions and most dishes do not need any oil. It is a 3.7 Quart Air Fryer with 8 built-in smart programs, such as "Warm-Up", "Chips", "Chicken", "Steak", "Shrimp", "Meat", "Cake", and "Fish". It also has a wide temperature range from 170oF-400oF and a timer up to 30 minutes. This Air Fryer is an easy and healthy way to prepare your favorite fried foods.

IMPORTANT SAFEGUARDS

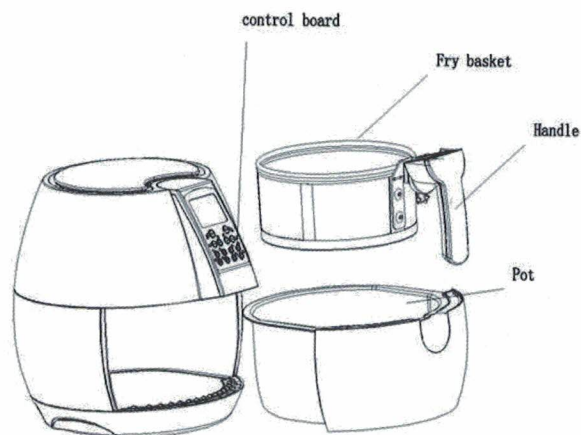
1. READ THE MANUAL.
2. Keep the box and packing material for storage.
3. Do not immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock or damage to the fryer.
4. Keep all the ingredients in the basket to prevent any contact from heating elements.
5. Do not cover the air inlet and air outlet when the appliance is operating.
6. Do not fill the pan with oil. Filling the pan with oil may cause a fire hazard.
7. Do not touch the inside of the appliance while it is operating.
8. Do not use the appliance if there is any damage to the plug, main cord or other parts.
9. Do not go to any unauthorized person to replace or fix the appliance.
10. Keep the main cord away from hot surfaces.
11. Do not plug the appliance in or use the appliance with wet hands.
12. Make sure that the appliance is plugged into the wall socket properly.
13. Keep the cord and the appliance out of the reach of children.
14. Do not connect the appliance to an external timer switch.
15. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
16. Do not place the appliance against a wall or any other appliances while in operation. Leave at least 5 inches of free space on the back, sides, and above the appliance to keep air inlet/outlet clear.

17. Do not place anything on top of the appliance during operation.
18. Do not use the appliance for any other purposes than described in this manual.
19. Do not leave the appliance unattended while it is operating.
20. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet opening. Be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
21. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
22. Ensure that the appliance is placed on a horizontal, even, and stable surface.
23. This appliance is designed for household use only. It is not safe to use in environments, such as staff kitchens, farms, motels, and other non-residential environments.
24. Always wait 30 minutes for the appliance to cool down before handling or cleaning it.

ELECTROMAGNETIC FIELDS (EMF)

Air Fryer complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm done to the human body based on available scientific evidence.

PRODUCT STRUCTURE & FEATURES

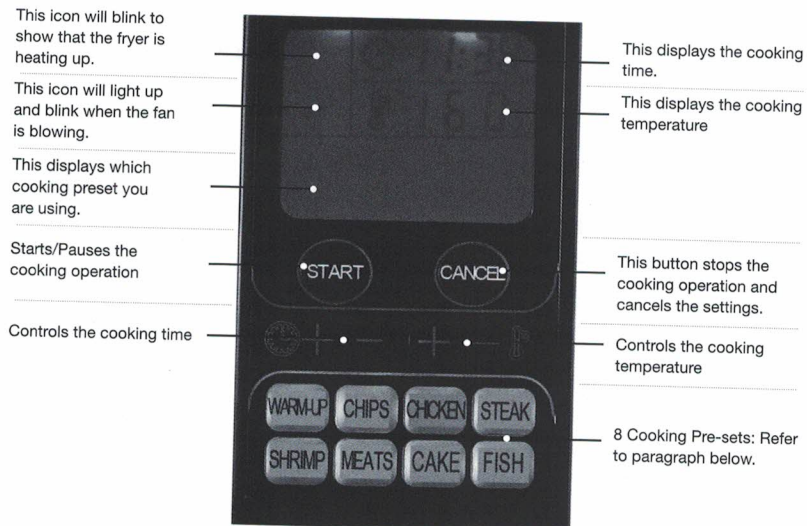


BEFORE USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the basket and pan with hot water, soap, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.

NOTE: There is no need to fill the pan with oil and frying fat because the appliance works on hot air.

AIR FRYER SETTINGS



There are 8 cooking settings that you can use with this air fryer. They all have a preset time and preset temperature. You can choose to use the preset time and temperature or if you decide you want to cook with a different time, but the same temperature, you can increase or decrease the time by using the "+" or "-" button that is next to the image of a clock. If you want to cook with the same time, but with a different temperature, you can change the temperature by using the "+" or "-" button that is next to the image of a thermometer.

Preset temperature and times for the 8 cooking settings:

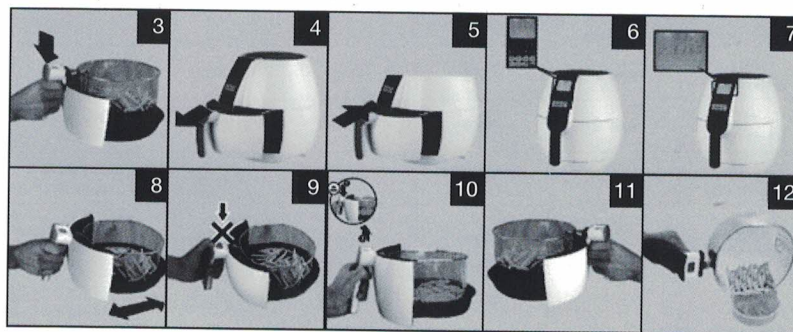
- Warm-Up : 5 minutes at 170°F
(This setting is used to warm up the fryer; you do not use this setting to cook food.)
- Chips : 20 minutes at 400°F
- Chicken : 25 minutes at 360°F
- Steak : 15 minutes at 360°F
- Shrimp : 20 minutes at 320°F
- Meat : 20 minutes at 360°F
- Cake : 30 minutes at 320°F
- Fish : 20 minutes at 400°F

If you decide that you do not want to use the preset settings and want to set it yourself, you can set the time and temperature on your own by using the "+" or "-" buttons for the cooking time and temperature.

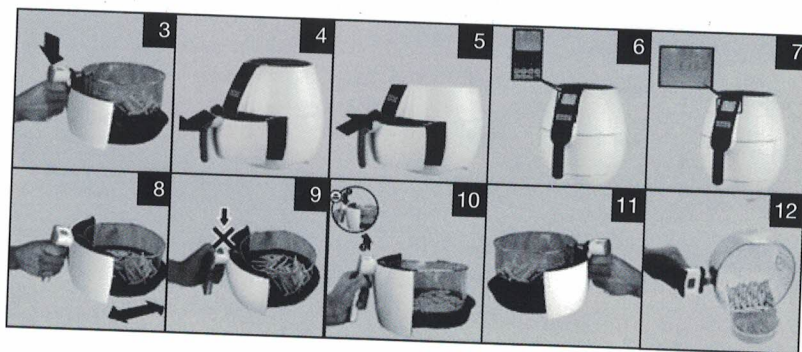
HOW TO USE YOUR AIR FRYER

1. Place the air fryer on a flat and even surface.
DO NOT PLACE THE FRYER ON A SURFACE THAT IS NOT HEAT RESISTANT.
2. Put the basket in the pan. (Fig. 3)
DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID.
3. Preheat the appliance for at least 3 minutes. Press the "Warm Up" button first and then press the "Start" button. The appliance will start to warm up gradually. After the fryer has finished warming-up, the fryer will beep five times; carefully pull the pan out of the fryer. (Fig. 4 & 5)
CAUTION: The fryer will automatically shut down once the pan is pulled out.
4. Place the ingredients in the basket and then put the basket and pan back into the appliance. The fryer LED should light up.
5. Set your cooking time and temperature by either choosing one of the 7 presets or manually setting it with the "+" or "-" buttons. See "Cooking guide" on page 9 to determine the right time and temperature. (Fig. 6 & 7)
6. Once you have set your cooking time and temperature, press the "Start" button.
7. The heating up icon and blower icon will be blinking and this means that the fryer is starting to heat and circulate the hot air in the fryer.
NOTE: During hot air frying, you will notice that the heating up icon will blink and stays from time to time. When the heating icon is on, it means that the temperature inside the fryer has reached the set temperature. When the heating icon is blinking, it means that the temperature inside the fryer dropped and is below the set temperature and is currently heating up to reach the set temperature.
8. Some ingredients may need to be shaken halfway through the cooking cycle (See "Cooking Guide" on page 9) To do this, pull the pan out of the air fryer by the handle, the air fryer will automatically shut down, and shake the contents in the basket, then slide the pan back into the air fryer and it will resume the cooking cycle. (Fig. 8)
CAUTION: Do not press the button on the handle during shaking; this will detach the basket from the pan. (Fig. 9)
TIP: If shaking the ingredients seems to be too difficult with the pan, you can detach the basket from the pan with the button to make it easier. You can do this by placing the pan on a pot holder and press the button on the handle to detach the basket, then put the basket and pan back together by simply lining up and sliding the notches. (Fig. 10&11)

9. When the cooking time has been reached, the timer will beep five times. After the timer beeps five times, the air blower will stop in 20 seconds.
10. Pull the pan out of the fryer and place it on a pot holder.
NOTE: Oil from the ingredients will gather in the bottom of the pan, so be careful when pulling the pan out of the fryer.
11. Empty the contents into a bowl or plate.
12. Check if the ingredients are ready. If they are not, simply slide the pan back into the fryer, set your cooking time and temperature, and press "Start" to run your air fryer.
12. To remove the ingredients, press the button on the handle of the pan to detach the basket.
NOTE: Do not turn the pan over; the oil collected at the bottom of the pan will leak onto the ingredients.
13. Empty the contents into a bowl or plate. TIP: You can detach the basket from the pan or use a pair of tongs to transfer large or fragile ingredients from the basket.
14. If you would like to prepare more, you can instantly use the air fryer once another batch of ingredients is ready.



9. When the cooking time has been reached, the timer will beep five times. After the timer beeps five times, the air blower will stop in 20 seconds.
10. Pull the pan out of the fryer and place it on a pot holder.
NOTE: Oil from the ingredients will gather in the bottom of the pan, so be careful when pulling the pan out of the fryer.
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COOKING GUIDE

The table below is a guide that will help you with setting the time and temperature for certain ingredients.

NOTE: Please keep in mind that because ingredients differ in size, shape, brand, and origin, we cannot guarantee that this is the best setting for the ingredients you have. Rapid Air Technology reheats the air inside the fryer instantly, so pulling the pan out of the fryer for a brief period of time will not interrupt the cooking process.

TIPS:

- Small ingredients usually have a shorter cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the cooking time gives you a better end result.
- Adding a very little amount of oil to fresh potatoes and frying them will give a crispy result.
- Do not prepare extremely greasy ingredients, such as sausages in the air fryer.
- The recommended amount of cut potatoes to prepare crispy fries is 500 grams.
- Pre-made dough requires shorter cooking time than home-made dough.
- When making cake, quiche or filled ingredients, use a baking tin or oven dish in the fryer basket.
- You can also use the air fryer to heat ingredients, set the temperature to 150°F for up to 10 minutes.

Ingredient	Amount Min to max (G)	Time	Temperature (°F)	Shake	Extra Information
POTATOES & FRIES					
Thin Frozen Fries	300-700	9-16	400°F	Shake	-
Thick Frozen Fries	300-700	11-20	400°F	Shake	-
Home-made Fries (8 x 8 mm)	300-800	10-16	400°F	Shake	Add 1/2 tbsp of oil
Home-made Potato Wedges	300-800	18-22	360°F	Shake	Add 1/2 tbsp of oil
Home-made Potato Cubes	300-750	12-18	360°F	Shake	Add 1/2 tbsp of oil
Rosti	250	15-18	360°F	Shake	-
Potato Gratin	500	15-18	400°F	Shake	-
MEAT & POULTRY					
Steak	100-500	8-12	360°F	-	-
Pork Chops	100-500	10-14	360°F	-	-
Hamburger	100-500	7-14	360°F	-	-
Sausage Roll	100-500	13-15	400°F	-	-
Drumsticks	100-500	18-22	360°F	-	-
Chicken Breast	100-500	10-15	360°F	-	-
SNACKS					
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 bread crumbed cheese snacks	100-400	8-10	360°F	-	Use Oven-ready
Stuffed Vegetables	100-400	10	320°F	-	-
BAKING					
Cake	300	20-25	320°F	-	Use Baking Tin
Quiche	400	20-22	360°F	-	Use Baking Tin
Muffins	300	15-18	400°F	-	Use Baking Tin
Sweet Snacks	400	20	320°F	-	Use Baking Tin

MAKING HOME-MADE FRIES

To make home-made fries, follow the steps below:

1. Wash the potatoes in water then peel and slice the potatoes.
2. Wash the potato sticks thoroughly and dry them with paper towel.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil, so that the excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the cooking guide above.

CLEANING

1. Clean the fryer after every use. Unplug the fryer.

ALWAYS WAIT AT LEAST 30 MINUTES FOR THE FRYER TO COOL DOWN BEFORE CLEANING IT.

NOTE: Do not clean the pan, basket, and inside of the appliance with any metal kitchen utensils or abrasive cleaning materials because this may damage the non-stick coating.

2. Wipe the outside of the fryer with a moist cloth.
3. Clean the pan and basket with hot water, soap, and a non-abrasive sponge. You can remove any remaining food debris by using degreasing liquid soap.

TIP: If there is food debris stuck to the basket or bottom of the pan, soak the pan in hot water and soap for about 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food debris.

NOTE: Be sure not to get too much water inside the appliance, you are just wiping it down to get rid of any food debris and grease.

ENVIRONMENT (FIG. 13)

Do not throw this appliance with the normal household waste when it is no longer usable. Hand it in to an official collection point for recycling. By doing this, you are contributing to environment protection.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUS	SOLUTIONS
The Air Fryer does not work.	The fryer is not plugged in.	Plug the fryer into an outlet.
	The cooking time was not set.	Set the cooking time and temperature then press "Start".
The ingredients cooked with the air fryer are not done.	The basket is too full.	Use smaller batches of ingredients in the basket as they fry more evenly.
	The set temperature is too low.	Increase the temperature by using the "+" or "-" buttons by the thermometer. (See "How to Use you Air Fryer")
The ingredients are fried unevenly.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lie on top of or across each other, for example fries, need to be shaken halfway through the cooking time. (See "How to Use you Air Fryer")
Fried snacks are not crispy when they come out of the air fryer.	The type of snack used was meant to be prepared in a traditional deep fryer.	Use oven snack or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	The basket is too full	Do not fill the basket beyond the "MAX" indication.
White smoke is coming out of the fryer.	You are preparing greasy ingredients.	When greasy ingredients are fried in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the fryer or end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
French fries are fried unevenly in the air fryer.	Wrong type of potato was used	Use fresh potatoes and make sure that they stay firm during the frying.
	Potato sticks were not rinsed properly.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
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.	Make sure to dry the potato sticks before adding the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for acrispier result.

