

or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when appliance is used near children. 14. NEVER ALLOW A CHILD TO USE THIS PRODUCT.

15. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces. Do not plug in the appliance or operate the control panel with wet 16. Do not place or use the appliance on or near combustible materials,

such as a table-cloth, curtains or wallpaper. Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly. 19. Never connect this appliance to an external timer switch in order to avoid a hazardous situation.

22. The appliance should be placed on a horizontal and stable surface

Never leave appliance unattended.

and oil from the pan and basket.

21. Appliance surfaces may become hot during use.

when using. Do not place on plastics, board or any other easy-wear 23. Do not place the appliance against wall or other appliances, leave around 4 inches of space from nearby objects. Do not place anything on the top of appliance.

24. Do not use the appliance beyond the specification of this manual. 25. During operation, hot steam will exhaust through the hind side air and the air outlet openings. Also be careful of hot steam and air

outlet. Keep your hands and face at a safe distance from the steam when you remove the pan from the appliance. 26. If food burns and dark smoke releases from the air outlet, unplug immediately and wait for smoke release to stop, then clean the food

Safety Warning

all packaging materials and recycle appropriately.

with warm, soapy water and a non-abrasive sponge. IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe the interior and exterior of appliance clean with a damp cloth. IMPORTANT: THIS IS NOT A DEEP FRYER. DO NOT FILL THE APPLIANCE OR ITS DRAWER WITH OIL OR FRYING FAT. 3. Place the appliance on a flat, horizontal and stable surface (make sure

1. Before using your Digital Air Fryer for the first time, carefully remove

2. Remove the parts from the box and wash the Drawer Pan and Basket

Leave approximately 4 inches of space from nearby objects. 4. Pull the Drawer Pan out by the Handle. Push the Protective Cover and press down on the Basket Release Button to lift out the Basket. TIP: Never place food directly into the Drawer Pan.

surface is heat-resistant). Place away from walls and other appliances.



Once you tap the Click Button, the Timer will begin counting down

NOTE: Any excess oil from food will collect at the bottom of the Pan.

Some recipes require stirring/mixing/flipping the contents mid-way

simply pulling out the basket by grasping the Handle and pull forward

CAUTION: During cooking, the Drawer Pan and Basket will be very hot,

When the timer completes its countdown, the air fryer will beep and

stop heating - this signals it is time to remove your food. (Please note

that the fan motor will continue to operate in order to cool down the

Drawer Pan and the Basket this will stop within approximately 30

NOTE: You can also switch off the appliance manually by pressing

Carefully pull out the Drawer Pan from the Main Fryer Base by pulling

TROUBLESHOOTING GUIDE

How to Use

the entire Drawer Pan. The built-in auto sensors will automatically

Shake, stir or flip the contents of the basket using a non-metallic

utensil and then slide Drawer Pan back into the Main Fryer Base.

pause the heating system to allow you to attend to the food.

DURING THE COOKING/FRYING PROCESS:

and begin the cooking process.

through cooking You can do this

in the middle of the cooking process by

only use the cool-touch handles or oven mitts.

WHEN COOKING/FRYING IS COMPLETE

STOP at any time during

forward on the basket handle.

the cooking process.

Remove the Basket from the Drawer Pan by pressing down on the Basket Release Button and lifting up on the basket. CAUTION: When sliding out the Drawer Pan be careful of hot air and

steam. Keep hands and face away from the opening.

CAUTION: After cooking, the Drawer Pan and Basket will be extremely hot to the touch. Do not touch surfaces of the Drawer Pan or Basket directly. Check that your foods are ready. If not, then place the Basket back into the Drawer Pan and set the timer for a few more minutes. Empty the contents of the Basket into a bowl or onto a plate. If necessary, you can also use Tongs to remove foods from the Basket. TIP: If food contents within Basket are too heavy to lift using the Basket Handle use oven mitts to carefully pull out the whole Drawer Pan and Basket together. Place on a flat, heat-resistant surface and

ready to use again. When cooking is complete, the display will stop Remove the Power cord from

the electrical outlet.

How to Use

SHORT CORD

personal injury resulting from becoming entangled in or tripping over a Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

Page 4.....Safety Warning

Page 8......Control Panel

Page 9.....Preparation

Page 10...... How to Use

Page 15.....Cleaning & Maintenance

Page 16.....TroubleShooting

Page 18..... Parts

Page 19.....Cooking Chart

Page 20.....Recipes

**Table of Contents** 

Recipes

If an extension cord is used: the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product;

A short power cord is provided to reduce the risk of

the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

If this appliance is equipped with a polarized plug (one blade is wider

To reduce the risk of electrical shock, this plug is intended to fit into a

## polarized outlet only one way. If you are unable to fit the plug into the

POLARIZED PLUG

electrical outlet, try reversing the plug. If the plug still does not fit,

HOW TO PROGRAM FRYING TIME AND TEMPERATURE:

The LED display will illuminate with the dashes (sleep mode).

Pushing the click wheel once will default the fryer to 360 F and 15min,

TIP: It is recommended to preheat the air fryer on empty at 360 F for 3

min. if the appliance is cold. The initial 15 minutes of use may result in

minimal smell and smoke. This is normal and harmless and comes from

Press the temp button for the Temperature setting to adjust to the de-

sired temperature. Temperature will increase or decrease in 5-degree

cooking time. Timer will increase or decrease in 1-minute increments.

Quick Menu Chart

DEFAULT FRIES

STEAK

Press the time button for the Timer setting to adjust to the desired

the protective substance applied to the heating elements during

Plug Power Cord into an electrical outlet.

Tap the START Button once to begin cooking.

push again to start cooking.

manufacturing.

than the other), please follow the below instructions:

contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized

Safety Warning

11

### E) MENE FUNCTION BUTTON: USE THIS BUTTON TO TOGGLE THROUGH THE DIFFERENT F) POWER/START BUTTON: TAP THIS BUTTON ONCE TO START OR CANCEL COOKING. G) KEEP WARM BUTTON: PRESS TO TOGGLE THE KEEP WARM FUNCTION TO KEEP THE FOOD WARM FOR UP TO TWO HOURS. IF PRESSED WHILE AIR FRYER IS COOKING,

Control Panel

Carefully pull out the Drawer Pan from the Main Fryer Base by pulling forward on the basket handle. Remove the Basket from the Drawer Pan, push the Protective Cover, and press down on the Basket Release Button and lift up on the

Safety Warning

After use, turn off power to the appliance then unplug from the wall

Unplug the appliance from outlet when it is not in use or before

Do not use any accessories that have not been provided with the

Clean and wipe and dry the pan and the basket before placing food

If the appliance is of the grounded type, the extension cord should

Some countertop and table surfaces, wood and / or laminates, are

appliances. It is recommended by countertop manufacturers that a

hot pad or trivet be placed under your appliance to prevent possible

not designed to withstand prolonged heat generated by certain

To ensure continued protection against risk of electric shock,

cleaning. Allow it to cool down first before cleaning.

Do not power on the Air Fryer when the basket is open.

This appliance is intended to be used indoors.

Always unplug the appliance when not in use.

connect to properly grounded outlets only

Do not use outdoors.

be a grounded cord.

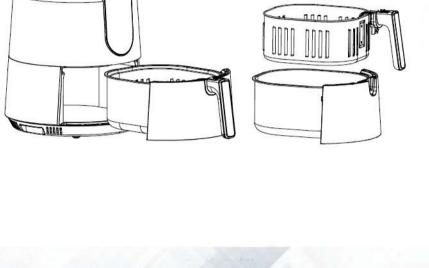
damage to the surface.

TIP: - Do not fill the Basket over the MAX fill position. - If cooking food that expands, make sure the cooked capacity will not exceed the MAX fill position. Insert Basket back into the Drawer Pan by inserting into the basket

Place ingredients into Basket.

Air Fryer will beep to let you know it is in posi-tion.

Slide Drawer Pan back into the Main Fryer Base. Once in place, the



How to Use

RIBS SEAFOOD CAKE CHICKEN

360°F

How to Use

The Drawer Pan, Basket and the inside of the appliance have a nonstick coating. Do not use metal utensils or abrasive cleaning mate-rials on them, as this can damage the non-stick coating. Wipe the outside of the appliance with a damp cloth.

CAUTION: Do not allow water to seep into the LED control panel as that

The Digital Air Fryer should be cleaned thoroughly after every use.

Make sure the Power cord is disconnected from the electrical outlet

and that the appliance has cooled down before attempting to clean.

Clean the Drawer Pan and Basket with hot water, dishwashing soap and a non-abrasive sponge. You can use a degreaser to remove any stuck-on residue. NOTE: The Drawer Pan and Basket are dishwasher-safe (top rack only).

may damage the appliance.

Asparagus (sliced 1-inch

Brusseta Sprouts (fullyed

Carrots (sliced 1/4-Inch)

Broccoll (florets

Corn on the cob

Green Beans

Kale leaves

Chicken

Pork and Lamb

Pork Chops, bone In (1-inch, 6.5 of Tenderloin (1 lb.)

Fish and Seafood

Fish Fillet (1-Inch, 8 o Salmon, fillet (6 oz.

Frozen Foods Onion Rings (12 oz.)

Thick French Fries (17 oz

Pot Stickers (10 oz.

TIP: If food residue is stuck to the Basket or the bottom of the Drawer Pan, place the Basket into the Drawer Pan and fill with dishwashing soap and water and let soak for 10 minutes. Clean the inside of the appliance with hot water and a non-abrasive

Cleaning and Maintenance

Peppers (1-inch chunks)

Potetoes (1-inch chunks)

Potatoes (baked whole)

Squash (15-Inch chunks)

weet Potato (baked)

Wings (2 lbs.)

Whole Chicken (6.5 lbs.)

Chicken Nuggets (12 oz.)

Catfish

Ingredients

**Cooking Chart** 

Potetoes (small baby, 1.5 lbs)

380°F

380°F

400°F

30 to 35

8 to 10

5 to 7

23

## A) TEMPERATURE INCREASE BUTTON: PRESS TO INCREASE THE TEMPERATURE SETTING BY 5-DEGREE INCREMENTS. B) TEMPERATURE DECREASE BUTTON: PRESS TO DECREASE THE TEMPERATURE SETTING BY 5-DEGREE INCREMENTS. C) TIMER INCREASE BUTTON: EACH PRESS INCREASE COOKING TIME BY ONE MINUTE. D) TIMER DECREASE BUTTON: EACH PRESS DECREASE COOKING TIME BY ONE MINUTE

When using electrical appliances, basic safety precautions should

Never immerse the power cord, plug or housing in water or under

Make sure no liquid enters the appliance to prevent electric shock

Always place foods to be cooked in the basket, foods should never

Do not cover the air inlet and outlet of the appliance during

Never fill the pan with oil as this may cause a fire hazard and

Never touch the inside of the appliance during operation (pan,

Make sure that your output voltage corresponds to the voltage

If the supply cord is damaged, it must be replaced by a special cord

or assembly available from the manufacture or its service agent. It is recommended to regularly inspect the appliance to avoid a

hazard. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility

Never attempt to repair the appliance yourself, otherwise the war-

children) with reduced physical, sensory or mental capabilities, or

Safety Warning

This appliance is not intended for use by persons (including

come into direct contact with the heating elements.

stated on the rating label of the appliance.

for examination, repair, or adjustment.

ranty becomes invalid.

USE

damage to the appliance.

basket, etc.) WARNING

Read all instructions before using your Emerald Air Fryer.

always be followed, including the following:

THE AIR FRYER WILL AUTOMATICALLY ENTER KEEP WARM MODE ONCE THE COOKING COMPLETES.

QUICK MENU FUNCTION Plug Power Cord into an electrical outlet.

Press the menu button to cycle through the different Menu

functions. Default Menu Temperatures and Times will appear.

To select desired Menu function, tap the click wheel Button to begin

Use the mode buttons to adjust Menu function temperatures or times if you wish to change the programmed settings. Note: The initial 15 minutes of use may result in minimal smell and

smoke. This is normal and harmless and comes from the protective

substance applied to the heating elements during manufacturing. CANCELING A SELECTION: To Cancel any programmed selection, simply tap the STOP button to cancel the selection. To change a selection, simply press the menu button to cycle

through the other Menu functions.

The appliance is not

The appliance is defective.

process, if START button is not

pressed within 10-minutes, the

unit will automatically turn of

There is too much food in the

The cooking time is too short.

The cooking temperature is set too

The airfryer does

off while you are trying to

Food not completely

cooked/fried.

program

## TROUBLESHOOTING GUIDE

You did not press the POWER button.

Do not wait more than 10-minutes

Use smaller batches of food in the

Basket . Small batches of food will

Increase the time setting. Check

"Cooking Time Chart" found in this

Check "Cooking Time Chart" found in

after making your selections to press

electrical

Contact your store for

cook more evenly.

this manual.

How to Use

use Tongs to remove contents from the Basket. TIP: Do not turn the Certain foods need to be need to be stirred mid-way through cooking. Go to section: stirred/mixed mid-way through Food cooked is uneven Basket and Drawer Pan upside down together, as any excess oil 'During the Cooking/Frying Process' in the cooking process. that has collected in the bottom of the Drawer Pan will be poured ou used a type of snack meant Fried snacks are not Use oven snacks or lightly brush some be prepared in a traditional deep Never immerse the power cord, plug or the appliance body in water or When the next batch of ingredients is ready, the air fryer is instantly Do not fill the Basket above the The Basket is too full Dry all parts after each use, re-assemble and store in a cool, dry loca-

19

# **TroubleShooting**



## 21 **Vegan Croutons**

bread, cut in 1 inch pieces

2 teaspoons lemon juice

1/2 teaspoon dried basil

Pinch of salt & pepper

1. Put cubed baguette into a large mixing bowl. Evenly drizzle extra

2. Use your hands to toss the cubed bread, getting everything evenly

coated, and making sure the spices are on the bread instead of stuck

3. Put the bread into the air fryer. Cook at 400 degrees for 5 minutes,

Rinse peppers and pat dry. Place in bowl and toss & avocado oil, salt, and

pepper. Put in air fryer & cook at 350 for 10 minutes. Place on platter & drizzle w/ lime juice and top w/ grated asiago Recipes

oregano, dried basil, garlic granules, salt, and pepper.

stopping once or twice to shake the basket.

4. Serve on top of your favorite salad.

on the sides of the bowl.

Shishito Peppers

1-6 oz bag shishito peppers

1/2 tablespoon avocado oil

1/3 cups Asiago cheese, grated fine

salt and pepper to taste

Ingredients

limes

Ingredients

virgin olive oil and lemon juice across the bread. Then sprinkle on dried

1/2 teaspoon dried oregano

1/2 teaspoon granulated garlic

2 heaping cups of cubed baguette/

2 teaspoons extra virgin olive oil

## into ¼-inch sticks 2 to 3 teaspoons olive or vegetable oil

**Skinny Fries** 

1. Cut the potatoes into ¼-inch strips. A mandolin with a julienne blade is really helpful here. 2. Rinse the potatoes with cold water several times an let them soak in cold water for at least 10 minutes or as long as overnight. 3. Pre-heat the air fryer to 380°F. 4. Drain and dry the potato sticks really well, using a clean kitchen towel.

2 to 3 russet potatoes, peeled and cut

for 15 minutes, shaking the basket a couple of times during the cooking 5. Add the first batch of French fries back into the air fryer basket with the finishing batch and let everything warm through for a few minutes. As soon as the fries are done, season them with salt and transfer them to a plate. Serve with ketchup or your favorite dip.

Ingredients 4 fresh ears of corn 2 to 3 teaspoons vegetable oil salt and pepper to taste Remove husks from corn, wash and pat dry. You may need to cut the corn to

Toss the fries with the oil in a bowl and then air fry in two batches at 380°F

fit in your basket. If you need to do so, cut the corn. Drizzle vegetable oil over the corn. Try to cover the corn well. Season with salt and pepper. Cook

Roasted Corn

at 400 degrees for about 10 minutes.

1 Small Cauliflower

1 Large Egg beaten

1 Tbsp Thyme

1 Tbsp Oregano

3 Tbsp Smoked Paprika

1 Tbsp Mustard Powder

Preheat your air fryer to 180c.

1 Tsp Cayenne Pepper

1 Jalapeno Pepper

Salt & Pepper

4 Chicken Breasts skin and bones removed

Mexican Chicken Burgers

### 4 catfish fillets 1/4 cup seasoned fish fry 1 tbsp olive oil 1 tbsp chopped parsley (optional) Preheat Air Fryer to 400 degrees. Rinse the catfish and pat dry. Pour the fish fry seasoning in a large Ziploc bag.

Add the catfish to the bag, one at a time. Seal the bag and shake. Ensure the entire filet is coated with seasoning. Spray olive oil on the top of each filet. Place the filet in the Air Fryer basket. (Due to the size of my fillets, I c ooked each one at a time). Close and cook for 10 minutes.

Baked Apple Ingredients 14 tsp. cinnamon 1 medium apple or pear 2 Tbsp. chopped walnuts 14 tsp. nutmeg 2 Tbsp. raisins ¼ cup water

Flip the fish. Cook for an additional 10 minutes. Flip again. Cook for 2-3

### Preheat air fryer to 350° F. Cut the apple or pear in half around the middle and spoon out some of the flesh. Place the apple or pear in frying pan or on the bottom of the air fryer. In a small bowl, combine margarine, cinnamon,

1 1/2 tsp. light margarine, melted

min. Top with parsley.

nutmeg, walnuts and raisins. Spoon this mixture into the centers of the apple/pear halves. Pour water into the pan. Bake for 20 minutes.

with 1 teaspoon sea salt

after melting

1/4 cup melted vegan butter 1/4 cup

Recipes

**Buffalo Cauliflower** Ingredients 4 cups cauliflower florets 1 cup panko breadcrumbs mixed

1/4 cup vegan Buffalo sauce Melt the vegan butter in a mug in the microwave, then whisk in the

you like, then place in the air fryer. Air fry at 350F (do not preheat) for 14-17 minutes, shaking a few times, and checking their progress when you shake. Your cauliflower is done when the florets are a little bit browned. Serve with your dipping sauce of choice.

Holding by the stem, dip each floret in the butter/buffalo mixture,

Recipes





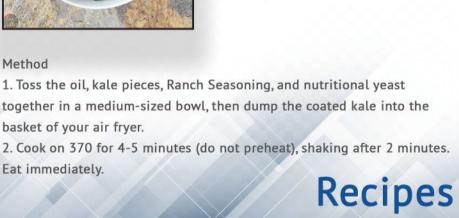


1. In a bowl, toss together the Brussels, oil or maple syrup, vinegar, and salt.

2. Air fry at 400F for 8-10 minutes, shaking (and checking their progress)

after 5 minutes and then at 8 the minute mark. You're going for crispy and





Chicken Parmesan Ingredients

2 (about 8 oz each) chicken breast, fat

trimmed, sliced in half to make 4

6 tbsp seasoned breadcrumbs

2 tbsp grated Parmesan cheese





Cook 6 minutes, turn and top each with 1 tbsp sauce and 1 1/2 tbsp of shredded mozzarella cheese. Cook 3 more minutes or until cheese is melted. Set aside and keep warm, repeat with the remaining 2 pieces.

Recipes



### 1 zucchini, sliced in half moons 1 yellow squash, sliced in half moons 1 red onion, sliced

Roasted Vegetable Pasta Salad

4 ounces brown mushrooms, halved 1 teaspoon Italian seasoning salt and fresh ground black pepper 1 pound penne rigate or rigatoni, cooked 1 cup grape tomatoes, halved ½ cup pitted Kalamata olives, halved

3 tablespoons balsamic vinegal

1 orange pepper, large chunks

1 green pepper, large chunks

1 red pepper, large chunks

2 tablespoons chopped fresh basil Method Preheat the air fryer to 380°F. Place the peppers, zucchini, yellow squash, red onion and mushrooms in

a large bowl, drizzle with a little of the olive oil and toss to coat well. Add the Italian seasoning and season with salt and pepper. Air-fry for 12 to 15 minutes, until the vegetables are soft but not mushy. Stir or shake the basket halfway through the cooking time to evenly roast vegetables. Combine the cooked pasta, roasted vegetables, tomatoes and olives in a

large bowl and mix well. Add the balsamic vinegar and toss. Add enough olive oil to coat everything nicely (you may not use it all). Season with salt and freshly ground black pepper to taste.

right before serving.

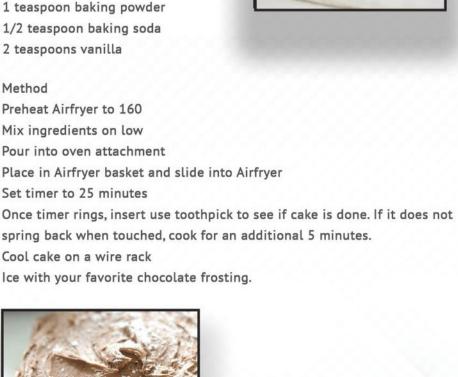
# 1/4 cup olive oil

Refrigerate the salad until you are ready to serve. Stir in the fresh basil Recipes

Chocolate Cake

Ingredients 3 eggs 1/2 cup sour cream 1 cup flour 2/3 cup sugar 1 stick butter, room temperature 1/3 cup cocoa powder

1/2 teaspoon baking soda 2 teaspoons vanilla Preheat Airfryer to 160 Mix ingredients on low Pour into oven attachment Place in Airfryer basket and slide into Airfryer Cool cake on a wire rack





## getting most of the floret coated in sauce. It's fine if a bit of the stem doesn't get saucy. Hold the floret over the mug until it pretty much stops

Recipes

Remove from the blender and make into burger shapes. If it is not binding properly add some extra cauliflower crumbs. Get each burger and roll in the cauliflower crumbs, the egg and then the cauliflower crumbs again.

In a blender add all your seasonings and your cauliflower and blend until

Remove 34 of it from your blender and place it into your mixing bowl ready

for later. In another bowl add your beaten egg to also save for later.

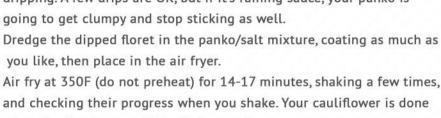
ingredients from later. Add a little extra salt and pepper.

In the blender add your chicken breasts and blend with the ¼ of your

Do this for each of them. Once they are all done place them onto a baking mat and cook in the air fryer for 20 minutes at 180c. Flip them over and then cook for a further 10 minutes on the other side so that both sides will become crispy and delicious. Recipes

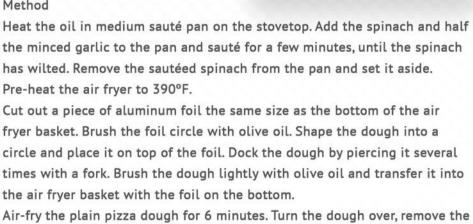
Serve with coleslaw, pickles and crisps.

dripping. A few drips are OK, but if it's raining sauce, your panko is



### 1/2 cup grated mozzarella cheese 14 cup grated Fontina cheese 14 cup artichoke hearts, coarsely chopped

2 tablespoons grated Parmesan cheese 1/4 teaspoon dried oregano salt and freshly ground black pepper Heat the oil in medium sauté pan on the stovetop. Add the spinach and half the minced garlic to the pan and sauté for a few minutes, until the spinach has wilted. Remove the sautéed spinach from the pan and set it aside. Pre-heat the air fryer to 390°F.



spinach and artichoke hearts. Sprinkle the Parmesan cheese and dried oregano on top and drizzle with olive oil. Lower the temperature of the air fryer to 350°F and cook for 8 minutes, until cheese has melted and is lightly browned. Season to taste with salt and fresh ground black pepper. Recipes

aluminum foil and brush again with olive oil, air-fry for an additional 4

Sprinkle the mozzarella and Fontina cheeses over the dough. Top with the



Recipes