

285x210mm

**TIPS:**

Your suggestions and comments for Costway are really important to us! We sincerely solicit you to go back to our shop and leave a good rating in just a simple click. It would be quite encouraging if you could kindly do so like below:

★★★★★ Great products so far  
February 24, 2018  
Great product so far. Fast delivery, easy setup, and working without any issues.

With your inspiring rating, Costway will be more consistent to offer you **EASY SHOPPING EXPERIENCE, GOOD PRODUCTS and EFFICIENT SERVICE!**

US office:Fontana  
UK office:Ipswich



**USER'S MANUAL**  
**Kitchen Air Oven**  
**EP23965**

**PRODUCT ASSEMBLY**

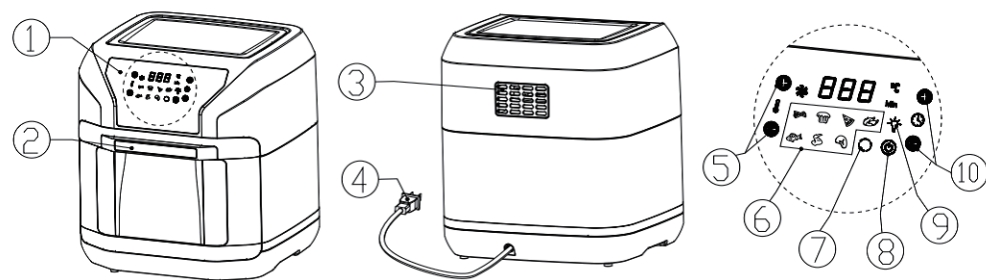
**Operating Instruction**

Thank you for purchasing our air fryer. Please read this manual in detail before using. After reading this, please keep it for future reference. Picture is for yours reference only, appliances please in kind prevail.

Your new air fryer allows you to prepare your favourite ingredients and snacks in a healthier way.

The air fryer uses hot air in combination with high-speed air circulation(Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients. With adding an extra baking pan, you can make delicious foods or cookies.

**Product description**



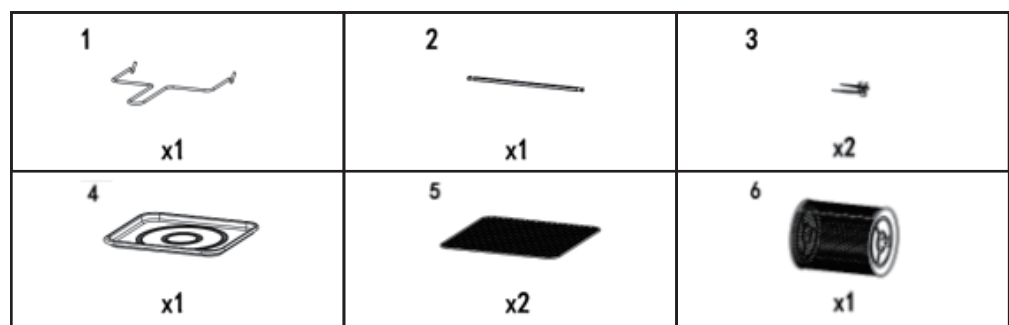
- 1、 Control pannel      2、 Handle      3、 Air outlet net      4、 Main cord
- 5、 Temp. Control button      6、 Menu button      7、 Cage rotation toggle button
- 8、 Handle lock hook button      9、 Start/Stop button      10、 Light button

**Product parameter**

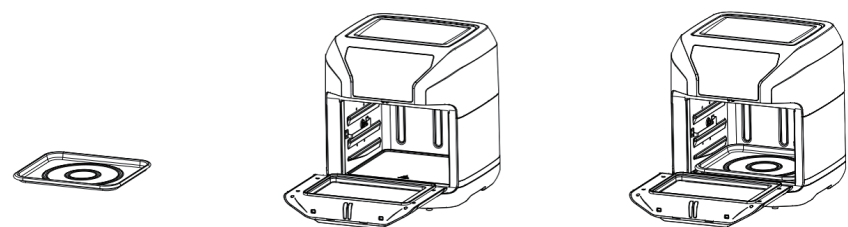
Model No	Power specification	Rated power	Capacity
EP23965	110-120V~ 60Hz; 220-240V~50Hz	1600W-1700W	10L

**PRODUCT ASSEMBLY**

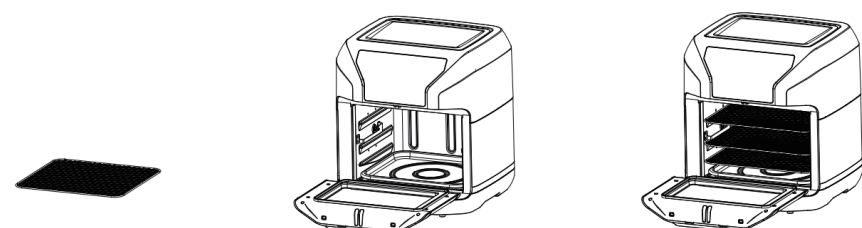
**Accessories,**



- 1. Rotisserie fetch tool      2. Rotisseries shaft      3. Rotisseries fork\*2pcs
- 4. Pizza tray/fryer pan      5. Air flow rack\*2pcs      6. Rotating mesh basket



Before you start the machine, please put the pizza tray/fryer pan to the oven.

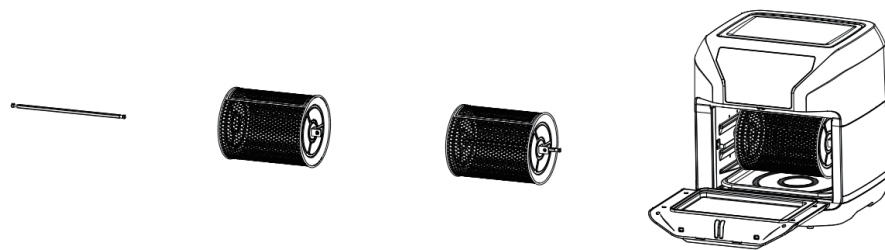


**Air flow rack's usage:** Slid parallelly the air flow racks to the oven along the slide.



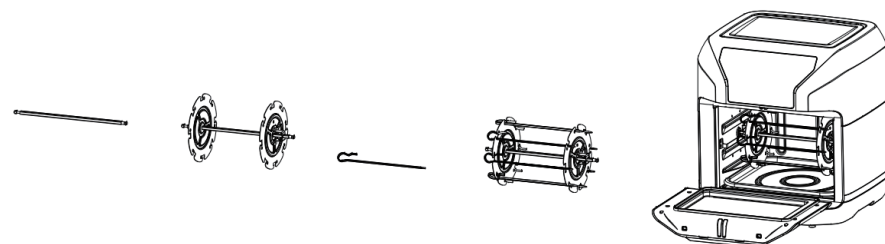
**PRODUCT ASSEMBLY**

**Rotisseries fork's usage:** Insert the fork into the Rotisseries shaft(for fixing foods), fasten them, then slid it to the oven along the slide. When it slides into the end, push it to the left inside the sleeve.



**Rotating mesh basket's usage:** Assemble the shaft to the basket, fixing it by screw, add foods to the basket, then put it to the oven along the slide, when it slide into the end, push it to the left inside the sleeve.

**Optional skewer rack's usage:** Slide both grill brackets into the axle, then fix them by screws, then assemble BBQ needle to the brackets, then slide them to the end, push it to the left inside the sleeve.



**Warning**

- \*Never immerse the housing (which contains electrical components and the heating elements) in water or rinse it under the tap.
- \*To prevent electric shock, never let any water or other liquids enter the appliance.
- \*Always put the ingredients to be fried in the basket, to prevent them from coming into contact with the heating elements.
- \*Do not cover the air inlet or outlet openings while the appliance is operating.
- \*Do not fill the pan with oil as this may cause a fire hazard.
- \*Never touch the inside of the appliance while it is operating.
- \*Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- \*Do not operate the appliance if the cord is strong bending, near high temperature or heavy loads etc, in case of electric shock or fire caused by electric leakage.
- \*This appliance should not be used by children under the age of 15.
- \*Keep the appliance and its main cord out of the reach of children younger than 15 when the appliance is switched on or is cooling down.
- \*Keep the main power cord away from hot surfaces.
- \*Do not plug in the appliance or operate the control panel with wet hands.
- \*Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.

**PRODUCT ASSEMBLY**

- \*Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- \*Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- \*Do not place the appliance against a wall or against other appliances. Leave at least 5 inches of free space on the back and sides and 5 inches free space above the appliance.
- \*Do not place anything on top of the appliance.
- \*Do not use the appliance for any other purpose than described in this manual.
- \*Do not let the appliance operate unattended.
- \*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 openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- \*The accessible surfaces may become hot during use.
- \*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.

**Caution**

- \*Place the appliance on a horizontal, even and stable surface.
- \*This appliance is intended for normal household use only.
- \*If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty is invalidated and we refuse any liability for damage caused.
- \*Always unplug the appliance after use.
- \*Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- \*Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown.
- \*Remove burnt food. Do not fry fresh potatoes at a temperature above 350° F(to minimize the production of acrylamide).

**Before the first usage**

1. Remove all packaging material.
  2. Remove any stickers or labels from the appliance.
  3. Thoroughly clean the accessories or inner body with some hot water, some washing liquid and a non-abrasive sponge.
- Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth. This is an air fryer oven that works on hot air. Do not fill the pan with full of oil or frying fat.

**Prepare for use**

1. Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non heat-resistant surfaces.
2. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

**PRODUCT ASSEMBLY**

**Using the appliance**

The air fryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance more.

**Hot air frying**

1. Plug the appliance into a grounded wall socket.
  2. Carefully prepare the certain accessories.
  3. Put ingredients in the basket.
  4. Put the certain accessories with ingredients to the oven.
  5. Press the power button to activate the machine. Press the timer increase/decrease button to set the required time. See the 'Suggested Settings section in this book to determine the right temperature for your foods.
- Note: Long press the timer button to adjust the time more quickly.
6. Press the START/STOP button to start cooking. The display shows timer countdown from the set time.
  7. During the frying, you can turn on light to monitor the foods situation inside.
  8. Check if the ingredients are ready. If not, set for a few extra minutes for keeping frying.
  9. Fetch the basket from the oven after finish the foods frying.
  10. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.
  11. Press the power off button to turn off the air fryer. Let cool before cleaning.

**Tips**

- \*Smaller ingredients usually require a shorter preparation time than larger ingredients.
- \*Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- \*Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- \*Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- \*Snacks that can be prepared in an oven can also be prepared in the air fryer.
- \*Use pre-made dough to prepare filled snacks quickly and easily Pre-made dough also requires a shorter preparation time than homemade dough.
- \*You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

**Making homemade fries**

For the best results, we advise to use prebaked, frozen french fries. If you want to make homemade fries, follow the simple tips below or use the recipe provided in the included Recipe Book.

1. Peel potatoes and cut into fries.
2. Soak the potato fries in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour some olive oil in a bowl, put the fries on top and mix until they are coated with oil.
4. Remove the fries from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Place the fries in the basket.

Note: Do not tilt the bowl to put all the fries in the basket at once. Doing so may allow excess oil to fall into the bottom of the pan.

**PRODUCT ASSEMBLY**

**Suggesting settings**

The table below helps you to select the settings for the ingredients you want to prepare.  
Note: keep in mind that these settings are suggestions. As ingredients differ in origin, size shape as well we cannot guarantee the best setting for your ingredients because the Rapid Air technology instantly reheats the air inside the appliance pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

	AMOUNT IN LBS	TIME IN MINUTES	TEMP (° F)	TEMP (° C)	NOTE	EXTRAN FO
<b>Sides</b>						
Thin Frozen French Fries	0.7-1.5	12-16	400° F	200° C		
Thick Frozen French Fries	0.7-1.5	12-20	400° F	200° C		
Homemade Potato Fries	0.7-1.8	18-25	360° F	180° C		add ½ tbsp of oil
Homemade Potato Wedges	0.7-1.8	18-22	360° F	180° C		add ½ tbsp of oil
Hash Browns	0.5	15-18	360° F	180° C		
Potato Gratin	1.0	18-22	360° F	180° C		
<b>Meat</b>						
Steak	0.2-1.0	8-12	360° F	180° C		
Pork Chops	0.2-1.0	10-14	360° F	180° C		
Hamburger	0.2-1.0	7-14	360° F	180° C		
Sausage Roll	0.2-1.0	13-15	400° F	180° C		
Chicken Drumsticks	0.2-1.0	18-22	360° F	200° C		
Chicken Breast	0.2-1.0	10-15	360° F	180° C		
<b>Snacks</b>						
Frozen Egg Rolls	0.2-1.0	8-10	400° F	180° C		Use oven-ready
Frozen Chicken Nuggets	0.2-1.0	8-10	400° F	200° C		Use oven-ready
Frozen Fish Sticks	0.2-0.8	8-10	400° F	200° C		Use oven-ready
Frozen Cheese Sticks	0.2-0.8	8-10	360° F	200° C		Use oven-ready
Stuffed Vegetables	0.2-1.0	10	320° F	180° C		
<b>Baking</b>						
Cake	0.7	20-25	320° F	160° C		Use an oven-safe dish
Quiche	0.9	20-25	360° F	160° C		Use an oven-safe dish
Muffins	0.7	18-15	400° F	180° C		Use oven-ready
Sweet Snacks	0.9	20	320° F	200° C		Use oven-ready

**A note of temperature setting**

Desired temperature is fully adjustable up or down in increments of 10 degrees Fahrenheit at a time. This is the normal operation for the machine.

**PRODUCT ASSEMBLY**

**Cleaning**

Clean the appliance after every use.

The pan has a nonstick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them as this may damage the non-stick coating.

1. Remove the plug from the wall socket and let the appliance cool down.

Note: Remove the accessories to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the pan, rack and basket with hot water with some dishwashing liquid and a non-abrasive sponge.

You can use a degreasing quid to remove any remaining dirt.

Tip: If there is grime stuck to the basket or the racks, fill them with hot water with some dishwashing liquid, for approximately 10minutes.

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 residues.

**Storage**

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

3. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

**Troubleshooting**

Issue	Cause	Solution
Snacks are not crispy when they come out of the Healthy fryer.	Some snacks meant to be prepared in a deep fryer will not crisp well by the Healthy Fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result. For fresh-cut fries: Cut the Potatoes into smaller, thinner sticks. Add a little more oil.
	The fat content of the ingredient is too high. Grease has accumulated from Previous uses.	white smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the basket and pan properly after each use and avoid cooking ingredient high in fat.
Fresh-cut fries are fried unevenly in the machine.	The potato sticks were not properly soaked before cooking.	Soak the fresh-cut Potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.
	The wrong type of polar was used.	Always use fresh potatoes for the best results.