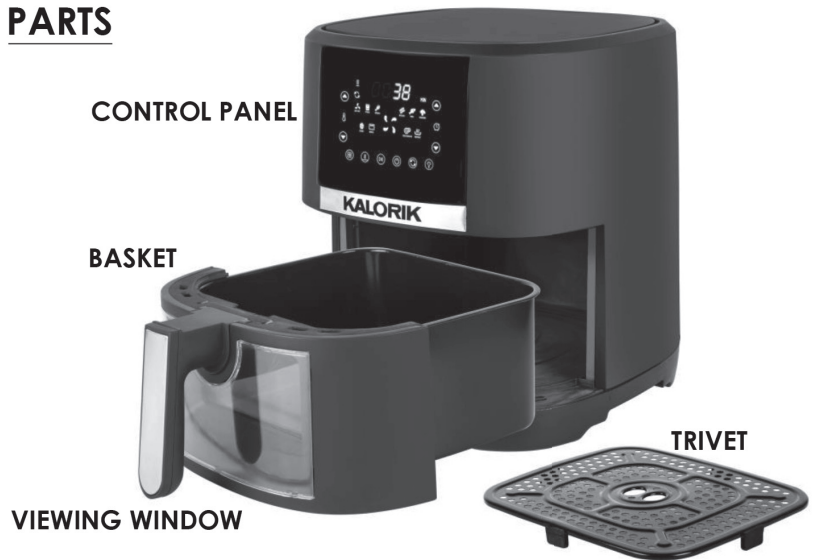




DIGITAL AIR FRYER WITH WINDOW

“Recipe book not included”

PARTS



Accessory type and quantity may vary depending on the model.

PRODUCT SPECIFICATIONS

Model	Voltage	Wattage	Capacity
FT 52051 BK	120V, 60Hz	1500W	5 Qt / 4.75 L

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE!**
2. Check that the voltage in your home corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, fire, or personal injury, do not immerse the cord, plugs, or appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Contact a service center.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, switch the unit OFF by pressing and holding the On/Off button for 3 seconds and then unplugging the cable from the outlet.
14. Do not use the appliance for anything other than intended use.
15. Oversized foods or metal utensils must not be inserted into the air fryer as they may create a fire or the risk of electric shock.
16. A fire may occur if the appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
18. Extreme caution should be exercised when placing containers in the unit that are constructed of a different material than metal or glass.
19. Do not store any object, other than the accessories recommended by the manufacturer, in this appliance when not in use.
20. Do not place any of the following materials inside the appliance: paper, cardboard, plastic, and the like.
21. Do not cover the cooking basket or any part of the air fryer with metal foil. This causes the air fryer to overheat.
22. Do not leave the unit unattended when in use.
23. Use extreme caution when removing the basket or trivet and disposing of hot grease.
24. The air fryer can be turned off while using any of the functions by pressing and holding the On/Off button for 3 seconds.
25. During hot air frying, hot air 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 basket from the appliance.
26. Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before you remove the basket from the appliance.
27. Do not place the appliance against a wall or other appliances.
28. **Leave at least 6 inches (15 cm) of free space on the back, sides, and above the appliance for proper ventilation.**

Caution

- **ALWAYS** place the appliance on a horizontal, leveled, heat resistant, and stable surface.
- The basket should be carefully hand-washed rather than put in the dishwasher. Do not immerse it in water. Clean with a damp sponge or cloth.
- This appliance is intended for normal household use only.
- Always unplug the appliance after use.
- Let the appliance cool down for at least 30 minutes before handling or cleaning it.
- The appliance is equipped with a safety micro switch inside that will pause the cooking process automatically if the basket is removed during cooking.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

The images shown in this manual are for illustrative purposes only and may be subject to change.

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). This plug will fit into the polarized outlet only in one way to reduce the risk of electric shock. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

BEFORE THE FIRST USE

- Unpack the appliance and its accessories (food basket, trivet). Wash the accessories in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is completely dry before operating the unit.
- Position the air fryer on a flat, level, and heat-resistant surface. **Make sure that it is also positioned at least 6 inches (15 cm) away from any surrounding objects.**
- It is recommended to let the air fryer heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing and to eliminate the "new" appliance smell.
- Ventilate the room during this period. When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances and does not affect the safety of your appliance.

Caution: When moving the air fryer, make sure that you hold it securely and support the base—do not rely on the food basket handle when moving the air fryer!

OPERATING INSTRUCTIONS

Preparing for use:

- Make sure that the trivet is securely placed inside the basket. Use the trivet handle located in the center of the trivet to easily insert or remove it from the basket.
- Plug the power cord into a wall socket. Your air fryer will emit a beep and the On/Off button will turn on, to signal that it is ready for use.

Caution!

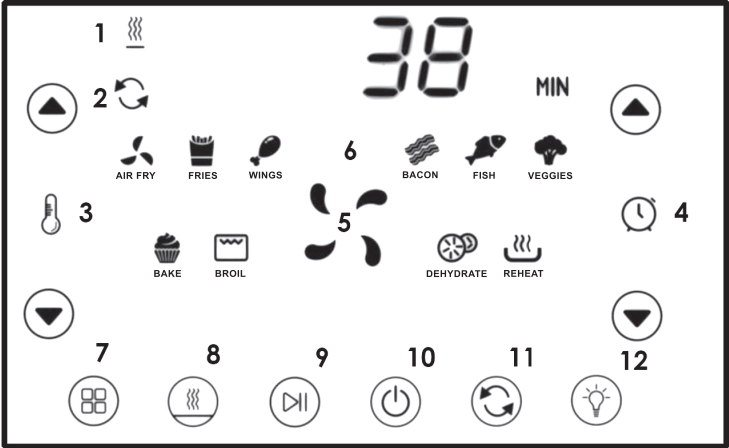
- **Do not fill the food basket with oil or any other liquid, as this may cause a fire hazard.**
- **Never use the air fryer without the food basket and trivet in place.**
- **Keep all ingredients in the basket to prevent any contact with the appliance’s heating elements. Do not overfill the food basket.**
- **Do not cover the air inlet on the top of the air outlet on the back of the unit while the appliance is in use.**
- **Do not touch the inside of the appliance while it is operating.**
- **Never immerse the unit’s housing in water or rinse it under the tap.**

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Control Panel



1. Preheat Indicator light

2. Shake reminder light

3. Temperature increase and decrease buttons

4. Time increase and decrease buttons

5. Fan working light

6. Presets
7. Menu selection button

8. Preheat selection button

9. Start/Pause button

10. On/Off button

11. Shake-reminder button

12. Light button

Using the appliance:

1. Once the appliance has been plugged in and is ready for use, press the On/Off button.

2. The control panel and icons will light up.

3. Press the Menu selection button to toggle through the presets.

1. The time and temperature of the presets can be modified at any time by using the time and temperature controls.

4. Once you have selected your preset as well as your desired time and temperature, press the shake reminder icon to turn the feature on.

1. This feature makes the unit emit 3 beeps (short – long – short beeps) halfway through the cooking process to remind you to shake your food.

2. Simply remove the basket, shake it, and insert it back in.

3. It is always recommended to turn the shake reminder on as it ensures better cooking results.

5. The cooking process can be stopped at any time by pressing the Start/ Pause button or by removing the basket.

1. If you remove the basket during the cooking process the control panel will turn off and pause the cooking. Simply insert the basket back in to resume where you left off.

2. The unit will remember your selected settings up to one hour after removing the basket.

6. Your cooking selection can also be canceled by pressing the On/Off button.

1. If you want to do a complete shutoff hold the On/Off button for 3 seconds. This will turn off the appliance completely.

7. Once the cooking time is up the appliance will display OFF on the control panel and emit 3 long beeps. The unit’s fan will remain on for a few seconds while the unit cools down, and then proceed to shut off completely.

8. Remove the basket, serve your food, and enjoy!

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

Reheat & Preheat

The appliance is equipped with a **reheat** function to bring back the flavor and crunchiness to your leftovers. To use simply touch the Menu selection button until you reach the Reheat icon. Time and temperature are also adjustable for this feature. Once you have selected your desired time and temperature, touch the Start/Pause button to begin reheating your food.

Additionally, the appliance has a **preheat** function that is activated by touching the preheat icon before you begin the cooking process. Simply select your preset, adjust time and temperature to your preference, touch the preheat icon, and finally press the Start/Pause button to begin preheating. The unit will show “Add Food” on the control panel and emit 3 quick beeps once the set temperature is reached, to signal that you can place your ingredients in the basket now.

Preset menus:

10 “short-cut” preset functions are provided: AIR FRY, FRIES, WINGS, BACON, FISH, VEGGIES, BAKE, BROIL, DEHYDRATE, and REHEAT.

Default settings: 370°F // 15 min | **Range:** 90°F - 400°F // 1min – 36h

Preset	Temperature (°F)	Time (hr : min)	Notes
Air Fry	400	00:20	N/A
Fries	400	00:20	For 1lb. of fries
Wings	400	00:25	
Bacon	360	00:10	Thinly sliced bacon
Fish	320	00:12	For < 8 ounces of fish fillet
Veggies	370	00:18	For 1-1.25lbs. of veggies
Bake	270	00:45	*For a cake in a 5-inch pan.
Broil	400	00:15	
Dehydrate	150	06:00	
Reheat	330	00:06	Use to reheat previously cooked food or leftovers

*5-inch cake pan placed inside the food basket without the trivet

Note:

- These settings are suggestions. Cooking time and temperature may need to be adjusted

The temperature can be switched between Celsius and Fahrenheit if you press both arrows on the temperature control for 3 seconds.

If you want the unit to stop emitting beeps/mute it while you move through the presets, press the Start/Pause button for 3 seconds.

Inner Light

The unit is equipped with an inner light that can be activated by pressing the light button. To turn it off, simply press the light button again.

CLEANING AND MAINTENANCE

- Make sure to clean the appliance after each use!

Switch the appliance off. Before cleaning, unplug the appliance from the outlet and allow it to cool down completely.

The trivet can be cleaned in hot water with mild detergent/dish soap, **or in the dishwasher.**

CAUTION

The basket should be carefully hand-washed rather than put in the dishwasher. Do not immerse in water. Clean with a damp sponge or cloth.

- To remove baked-on food, fill the basket with hot, soapy water. Let soak for about 10 minutes before cleaning in the sink.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the trivet or basket, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning them.

Cleaning inside the cavity:

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.

Never use abrasive products in the cavity as this may scratch the inner cavity and/or the viewing window!

Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the air fryer.

Clean the heating element inside the air fryer with a cleaning brush to remove any food residue.

Cleaning the exterior:

- Wipe clean with a damp sponge or cloth. Wipe dry.

NEVER use steel wool, metal scouring pads, or abrasive cleaners, as they may damage the finish.

Do not let any liquids enter the air inlet on the top of the air fryer.

Any other servicing should be performed by an authorized service representative.

DO NOT IMMERSE THE FRYER IN WATER OR ANY OTHER LIQUID!

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Adjust the setting to the required preparation time to switch on the appliance.
	The basket is not properly locked.	Push the basket back in the air fryer properly.
The ingredients are not well cooked/raw.	There is too much food in the basket.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Adjust the setting to the required temperature setting (see section 'Preset menus')
	The cooking time is too short.	Adjust the setting to the required preparation time (see section 'Preset menus')
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks made to be prepared in the oven, or lightly brush some oil onto the snacks for a crispier result.
The basket doesn't latch into place properly.	There is too much food in the basket.	Do not fill the basket; refer to the “Preset menus” table for quantities.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the bottom of the basket. The oil can produce white smoke and the basket may heat up more than usual. However, this does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket; make sure you clean the basket and trivet thoroughly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you air-fried them.	Rinse the potato sticks thoroughly to remove starch from the outside of the sticks.
Fresh 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 you dry the potato sticks properly before you add the oil.
		Cut the potatoes into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.