



DUAL BASKET DIGITAL AIR FRYER

USER MANUAL



IMPORTANT SAFEGUARDS

- Read all instructions before using the electric appliance.** The following basic precautions should always be followed:
- This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
 - Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance should not be done by children unless they are supervised.
 - Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
 - Do not** use the appliance if the plug, the main cord or the appliance itself is damaged. **Always** make sure that the plug is inserted properly into a wall outlet.
 - Do not** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Contact a service center.
 - Do not** let the cord hang over the edge of the table or counter, nor let it touch hot surfaces.
 - To protect against electric shock, **do not** immerse cord, plugs, or appliance in water or other liquid.
 - Do not** plug in the appliance or operate the control panel with wet hands.
 - Never** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove the plug from wall outlet.
 - Do not** place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
 - Do not** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of 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. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
 - Do not** leave the appliance unattended when plugged in.
 - Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 - Do not** touch hot surfaces; use the handle. During 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 basket from the appliance.

- After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.
 - Do not** use outdoors.
 - For household use only.
- (The images shown in this manual are for illustrative purposes only and may be subject to change.)

CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - The longer 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.



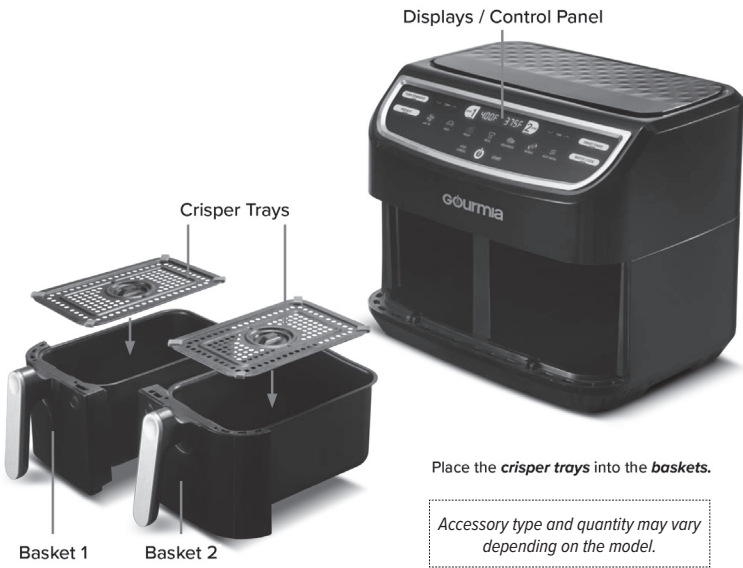
ELECTRICAL 3-PRONG PLUG

This appliance is equipped with a 3-prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, a 2-prong adapter may be used if local codes allow it.

Power:	120V 60HZ 1600W
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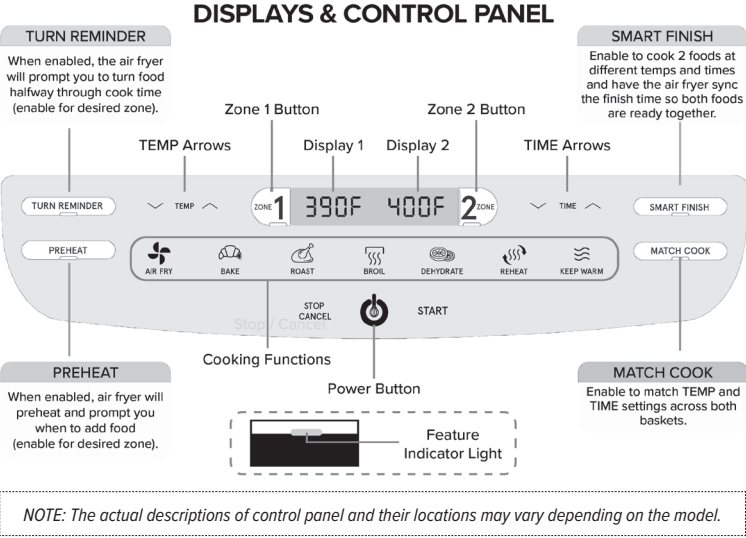
SAVE THESE INSTRUCTIONS

KNOW YOUR AIR FRYER



Place the *crisper trays* into the *baskets*.

Accessory type and quantity may vary depending on the model.



DISPLAY MESSAGES

- Hold**
The cook time for this zone will begin later, so both zones finish together.
- Pre Heat**
This zone is preheating.
- Add Food**
This zone is preheated. Add ingredients to the zone's basket.
- Turn Food**
Reminder to turn or toss food in this zone.
- End**
The cook time has elapsed for this zone.

PRESETS CHART

	TEMPERATURE		TIME	
	DEFAULT	RANGE	DEFAULT	RANGE
AIR FRY	400F	170-400F	20 min	1-60 min
BAKE	325F	170-400F	25 min	1 min-2 h
ROAST	400F	170-400F	25 min	1 min-2 h
BROIL	400F	400F	12 min	1-60 min
DEHYDRATE	135F	90-170F	8 h	30 m-24 h
REHEAT	300F	170-400F	15 min	1-60 min
KEEP WARM	200F	150-200F	30 min	1 min-8 h

BEFORE FIRST USE

- Remove all packaging from the air fryer, including the tape securing the **baskets** to the unit.
- To pull out the **baskets** for cleaning, remove the tape that secures it in place. Secure the unit with one hand and pull the basket handle straight back with the other hand.
- Thoroughly clean the **baskets** and **crisper trays** with hot water, dishwashing liquid, and a non-abrasive sponge.
- Wipe the inside chambers and outside of the air fryer with a moist cloth.

NOTE: During the first few uses, there might be a “hot plastic” smell. This is perfectly normal in new air fryers as the material is heated for the first time, and the smell will go away after the first few uses.

WARNING:

Do not put anything on top of the air fryer.

Do not place the air fryer against a wall or against other appliances. It is important to leave at least 4 inches of free space above and around all sides of the air fryer to allow for proper ventilation.

Do not fill the basket with oil, frying fat, or any other liquid - this appliance works by circulating hot air.

When spraying food for a crispier finish, we recommend using regular cooking oil instead of cooking spray, as the latter may damage the nonstick coating.

Recommended



Oil Mister / Spray Bottle
(Not included)

Not Recommended



Cooking Spray

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.

HOW TO AIR FRY

- Place the air fryer on a flat, heat-resistant surface, leaving at least 4 inches of space on all sides.
- Insert a **crisper tray** into **basket(s)**.
- Place ingredients into the **basket(s)**.

NOTE: When using the **PREHEAT** feature, add ingredients when **Add Food** appears on the display.
- Slide the **basket(s)** into the air fryer.
- Plug the air fryer into an outlet.
- Follow the instructions for the method you want to use.

To air fry in single or dual baskets independently.
To use **SMART FINISH** so both zones finish cooking together.
To use **MATCH COOK** to match cook settings across both baskets.

CAUTION:

Always pause the air fryer before removing a basket. See **STOP / CANCEL COOKING**.

Always use caution when removing **baskets** during / after cooking - hot steam may escape!

WARNING: The **baskets** and food will be hot! **Do not** touch hot surfaces.

Do not use sharp or metal utensils which can scratch the nonstick surface.

Do not turn the **baskets** upside down, as any excess oil that has collected on the bottom of the **baskets** will leak onto the food.

AIR FRY IN SINGLE / DUAL BASKETS

Air fry in one or two **baskets**, and each **basket** will operate as its own independent zone based on the settings applied to it.

- Tap the **power button**. The **Zone 1 indicator light** will illuminate. If Zone 2 is desired, tap the **Zone 2 button**.
- Select a cooking function by tapping the desired function's icon.
- Adjust the temperature using the **TEMP arrows**.
- Adjust the cook time using the **TIME arrows**.

NOTE: To preheat the air fryer, for instructions to enable the **PREHEAT** feature. To set a reminder to turn food halfway through the cook time, for instructions to enable the **TURN REMINDER** feature.

- Tap **START** to begin cooking in the selected zone.
To cook in a second zone, select the desired zone's button and follow the steps above for the second zone.
When the cook time has elapsed, the air fryer will beep, and **End** will appear on the display.
- Remove the **basket** carefully, avoiding contact with its hot surfaces, and remove food.

PREHEAT

PREHEAT

- Tap **PREHEAT** after setting the desired TEMP and TIME for a zone. The **PREHEAT indicator light** will illuminate.
- Tap **START**.
The words **PREHEAT** will appear on the zone's display.
When the zone is preheated, the air fryer will beep and **Add Food** will appear on the zone's display.
- Remove the **basket** carefully, avoiding contact with its hot surfaces.
- Place ingredients into the **basket** and slide it into the air fryer. Cooking will begin automatically.

TURN REMINDER

TURN REMINDER

- Tap **TURN REMINDER** after setting the desired TIME and TEMP for a zone. The **TURN REMINDER indicator light** will illuminate. Halfway through the cook time, the air fryer will beep and **Turn Food** will appear on the zone's display.

NOTE: This is only a reminder to turn food, and the cook time will continue.

- Remove the **basket** carefully and place it on a heat-resistant surface.
- Turn or toss the food using non-metal tongs and return the **basket** to the air fryer.

AIR FRY WITH MATCH COOK

MATCH COOK

- Tap the **power button**.
- Tap **MATCH COOK**.
- Select a cooking function by tapping the desired function's icon.
- Adjust the temperature using the **TEMP arrows**.
- Adjust the cooking time using the **TIME arrows**.
NOTE: To preheat the air fryer, for instructions to enable the **PREHEAT** feature. To set a reminder to turn food halfway through the cook time, to enable the **TURN REMINDER** feature.
- Tap **START**.

When the cook time has elapsed, the air fryer will beep, and **End** will appear on the display.

- Remove the **baskets** carefully, avoiding contact with its hot surfaces, and remove food.

AIR FRY WITH SMART FINISH

SMART FINISH

- Tap the **power button**. The **Zone 1 indicator light** will illuminate.
- Tap **SMART FINISH**.
- Select a cooking function by tapping the desired function's icon.
- Adjust the temperature using the **TEMP arrows**.
- Adjust the cooking time using the **TIME arrows**.
NOTE: To preheat the air fryer, for instructions to enable the **PREHEAT** feature. To set a reminder to turn food halfway through the cook time, for instructions to enable the **TURN REMINDER** feature.
- Tap the **Zone 2 button**. The **Zone 2 indicator light** will illuminate.
- Follow steps 3-5 to set Zone 2.
- Tap **START**.

Cooking will begin for the zone with a longer cook time. **Hold** will appear on the display of the zone with a shorter cook time, and cooking for this zone will begin later so both zones finish together.

When the cook time for both zones have elapsed, the air fryer will beep, and **End** will appear on the displays.

- Remove the **baskets** carefully, avoiding contact with its hot surfaces, and remove food.

VIEW / ADJUST A ZONE'S SETTINGS

To review or adjust a zone's settings at any time, tap the zone's button. The temperature and time will appear on the zone's display, and the indicator lights of the enabled features will illuminate. Adjust as needed.

STOP / CANCEL COOKING

Tap a zone's button to activate it. If neither zone is activated, the following steps will apply to both zones:

- Tap **STOP / CANCEL** *once* to pause cooking.

- Tap the **START** to resume cooking.

- Tap **STOP / CANCEL** *twice* to cancel cooking.

COOKING TIPS

- When cooking in both **baskets** simultaneously, add additional cook time to each zone.
- Check food for desired doneness a few minutes before cook time elapses and cook a little longer if necessary.
- Always ensure raw proteins reach food-safe temperature.
- Air fryers perform similar to ovens; follow oven instructions on item packaging or recipe.

- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.

- Preheating the air fryer before adding food will generally deliver the best results (see **PREHEAT**).

- When cooking multiple batches in a row, only preheat before the first batch.

- Turning or tossing food halfway through cook time will deliver evenly browned and crispy results (see **TURN REMINDER**).

- Toss fresh potatoes with 1 tablespoon of oil for a crispy exterior. Air fry the ingredients within a few minutes after adding the oil.

- Do not** cook foods that will produce a large amount of grease in the air fryer.

- Place a baking pan or an oven-safe dish or pan in the **basket** to bake a cake or quiche or to air fry fragile or filled ingredients.

CLEANING & MAINTENANCE

WARNING:

NEVER immerse cord, plug, or air fryer in water or any other liquid.

Do not use metal kitchen utensils or abrasive cleaning material to clean the **baskets** or **crisper trays**, as this may damage the nonstick coating.

- Clean the air fryer after every use.
- Unplug the air fryer from the outlet before cleaning.
- Let the air fryer cool down completely before cleaning. Remove the **baskets** from the air fryer to cool it down quicker.

- Clean the **baskets** and **crisper trays** in the dishwasher's top rack only or with hot water, dish soap, and a non-abrasive sponge.

- If residue is stuck to the bottom of the **baskets**, fill them with hot water and dish soap and let it soak.

- Wipe the outside of the air fryer with a moist cloth.

- Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.

- Ensure the air fryer is completely dry before using.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

ENVIRONMENT

Do not discard the appliance with normal household waste at the end of its life; instead hand it in at an official collection point for recycling. Doing will help to preserve the environment.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The air fryer is not plugged in.	Plug the air fryer into a grounded wall socket.
	The timer has not been set.	Tap the TIME arrows to set the required cook time.
The basket does not fit inside the air fryer.	The basket is overfilled.	Do not fill the basket beyond max line.
The ingredients did not cook.	There are too many ingredients in the basket .	Put smaller batches of ingredients in the basket . Smaller batches are fried more evenly.
	The set temperature is too low.	Tap the TEMP arrows to set the required temperature setting.
The ingredients are fried unevenly.	The cook time is too short.	Tap the TIME arrows to set the required cook time.
	Certain types of ingredients need to be shaken halfway through the cook time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cook time (see TURN REMINDER).
Fried snacks are not crispy.	You used a type of snack meant to be cooked in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
White smoke comes out of the air fryer.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the basket . The oil produces white smoke and the basket may heat up more than usual. This does not affect the air fryer or the end result.
	The basket still contains grease residue from previous use.	White smoke is caused by grease heating up in the basket . Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly.	Quality potatoes will give an even cook.	Use fresh potatoes and make sure they stay firm during frying.
	Potatoes were too starchy.	Rinse the potato sticks properly and dry to remove starch from the outside of the sticks.
Fresh fries are not crispy.	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 potato sticks smaller and add slightly more oil for a crispier result.

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