



Air Fryer Oven Owner's Manual

Save These Instructions - For Household Use Only

IMPORTANT SAFEGUARDS

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

1. NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. TO AVOID ELECTRICAL SHOCK, DO NOT put liquid of any kind into the Main Unit Housing containing the electrical components.
3. This appliance has a polarized plug (one blade is wider than the other). To REDUCE THE RISK OF ELECTRIC SHOCK, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT ATTEMPT to modify the plug in any way.
4. MAKE SURE the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, DO NOT OVERFILL the racks.
6. DO NOT COVER the Air Intake Vent or Air Outlet Vent while the Air Fryer Oven is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
7. NEVER POUR oil into the oven. Fire and personal injury could result.
8. While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled.
9. This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
10. When cooking, 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 above the appliance. Do not place anything on top of the appliance.
11. DO NOT USE this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
12. DO NOT PLACE The Unit on stove top surfaces.
13. If the power cord is damaged, YOU MUST HAVE IT REPLACED by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the cooling process.
15. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the Unit controls with wet hands.
16. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
17. NEVER USE this appliance with an extension cord of any kind.

18. DO NOT OPERATE the appliance on or near combustible materials, such as tablecloths and curtains.
19. DO NOT USE the Air Fryer Oven for any purpose other than described in this manual.
20. NEVER OPERATE the appliance unattended.
21. When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing the accessories from the appliance. The Unit's outer surfaces may become hot during use. The accessories WILL BE HOT. WEAR OVEN MITTS or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.
22. Should the Unit emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing oven contents.
23. When time has run out, cooking will stop but the fan WILL CONTINUE RUNNING for 20 secs. to cool down the Unit.
24. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
25. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
26. If the Power Air Fryer Oven is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
27. Always unplug the appliance after use.
28. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
29. Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

OVERHEATING PROTECTION

Should the inner temperature control system fail, the overheating protection system will be activated, and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

AUTOMATIC SHUT-OFF

The appliance has a built-in shut-off device, that will automatically shut down the Unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 secs. to cool down the unit.

ELECTROMAGNETIC FIELDS

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

UNIT SPECIFICATIONS

Model No.	Supply Power	Rated Power	Capacity	Temperature	Display
B422047-00003-00000	120V, 60Hz	1500W	12L	90°F–400°F	LED Touch Screen

BEFORE THE FIRST USE

- Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
- The cooktop may smoke the first time it is used. It is not defective, and the smoke will burn off within a few minutes.

PARTS & ACCESSORIES

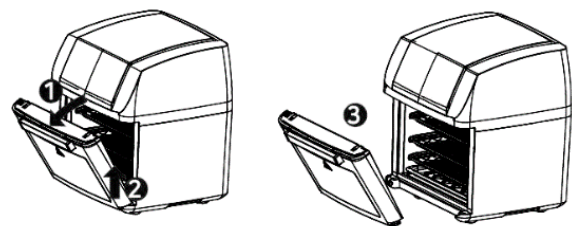
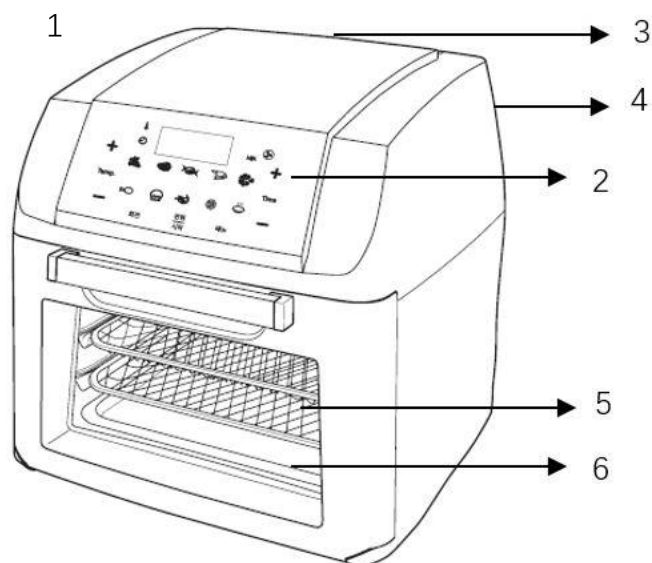
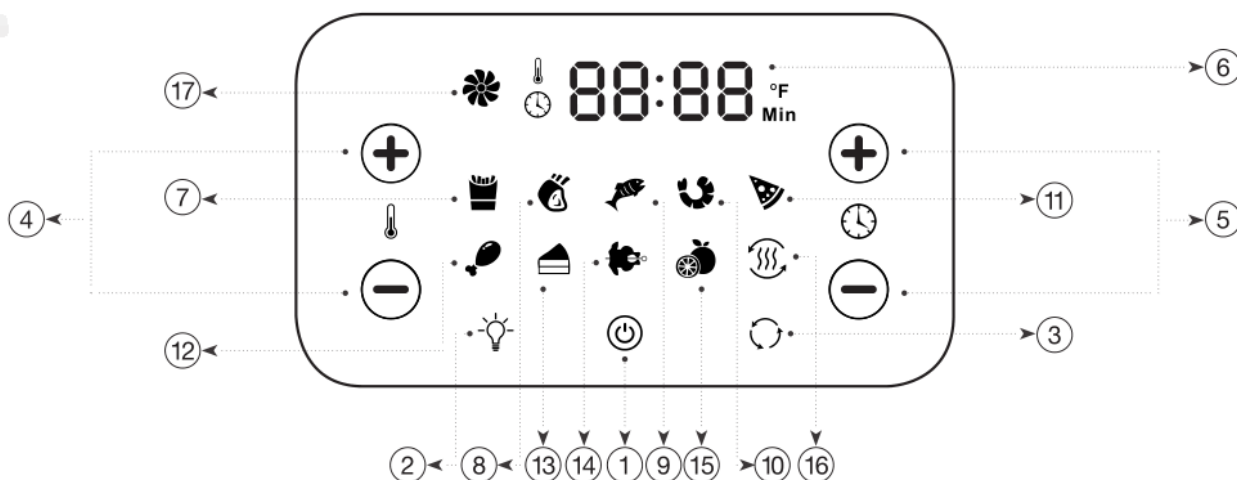


Illustration 1.

Incline the door at a 30-degree angle. Remove the right side of the bottom of the door and then remove the left.

1. **Main Unit:** The door can be removed from the Main Unit for cleaning. Remove the door by inclining it at a 30-degree angle, refer to “illustration 1”.
2. **Control Panel:** Allows you to control the functions of the Unit (see “Panel” part for details).
3. **Air Intake Vents** - DO NOT COVER the Air Intake Vents while the Unit is operating.
4. **Hot Air Outlet Vents** (back side) - DO NOT COVER the Air Outlet Vents while the Unit is operating.
5. **Racks:** Use the racks for broiling, baking, toasting, dehydrating and general cooking with other containers made of metal or ovenproof glass. Use on the top, middle or bottom rails of the appliance.
6. **Drip Tray:** Cook with the Drip Pan in place for easy clean-up.

USING THE DIGITAL CONTROL PANEL



1. **Power/Start–Stop Button** - Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to light up. Selecting the Power Button a second time will begin the cooking process at the default temperature of 370°F (190°C) and time of 15 mins. Pressing the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark immediately and the running light to go dark within 20 seconds. The fan will continue running for 20 seconds to cool down the Unit.
2. **Internal Light** - Selecting this button will help you check cooking progress while Unit is in operation.
NOTE: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.
3. **Rotation Button** - Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.
NOTE: Rotating accessories to use with the rotisserie mode are sold separately. A rotating basket, rotisserie spit and handle can be purchased as an accessory pack.
4. **Temperature Control Buttons** – These buttons enable you to raise or lower cooking temperature by 5°F intervals ranging from 150°F (65°C) to 400°F (200°C). Dehydration ranges from 90° F (30°C) to 170°F (75°C).

5. **Time Control Buttons** - These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2–24 hrs.
6. **LED Digital Display** - The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.
7. 7 to 16 - **Cooking Presets** - Selecting any Preset Button sets the Time and Temperature to the Preset's default value. The cooking process starts automatically five seconds after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the Oven immediately. You may override these presets with Time and Temperature Buttons.
17. **Fan Icon** - This icon will blink in sequence while cooking is in progress and continue blinking up to 20 seconds. Once you shut Unit down.

COOKING PRESETS

Preset function	Temperature	Time
7. French Fries	400°F (200°C)	15 mins
8. Steaks/Chops	350°F (177°C)	25 mins
9. Fish	325°F (163°C)	15 mins
10. Shrimp	320°F (160°C)	12 mins
11. Pizza	360°F (182°C)	15 mins
12. Chicken legs	370°F (185°C)	40 mins
13. Baking	320°F (160°C)	30 mins
14. Rotisserie(Chicken)*	375°F (191°C)	30 mins
15. Dehydrator	90°F (30°C)	2 hrs (2-24 hrs)
16. Reheat	240°F (115°C)	12 mins

*Note: Rotisserie spit and rotating accessories sold separately.

Note about the dehydrator setting: Use this function to make fried fruits, vegetables or jerky. Place thin slices of your desired food on the racks and use the longer cooking time with lower temperature to create perfectly dried foods!

GENERAL OPERATING INSTRUCTIONS

Before using the Air Fryer Oven for the first time,

1. Read all material, warning stickers and labels.
2. Remove all packing materials, labels, and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water.
NOTE: Only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean, moist cloth.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this Unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.

A Versatile Appliance

The Air Fryer Oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

WARNING:

- NEVER put anything on top of the appliance.
- NEVER cover the air vents on the top and back of the cooking Unit.
- NEVER fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- NEVER use the Oven Door as a place to rest a rack filled with food. The Hot rack could damage the Oven Door or cause the Unit to tip. Personal injury could result.
- ALWAYS use oven mitts when removing hot racks.

COOKING INSTRUCTIONS

Cooking with the Air Fryer Oven

1. Place the ingredients on Racks.
2. Put the Drip Tray, racks into the unit and shut the oven door. Plug the power cord into a 120V dedicated outlet.
3. Press the Power Button once
4. Select a preset function or manually set the Temperature and then the Time.
5. Press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the oven door to view the cooking at any time during the process to check the progress.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.

- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Air Fryer Oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Air Fryer Oven when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.

COOKING CHART

Food type	Min-Max QTY	Time	Temperature	Note
Thin Frozen Fries	1 1/4–3 cups	15–16 mins.	400°F (200°C)	
Thick Frozen Fries	1 1/4–3 cups	15–20 mins.	400°F (200°C)	
Homemade Fries	1 1/4–3 1/4 cups	10–16 mins.	400°F (200°C)	Add 1/2 tbsp. oil
Homemade Potato Wedges	1 1/4–3 1/4 cups	18–22 mins.	360°F (182°C)	Add 1/2 tbsp. oil
Homemade Potato Cubes	1 1/4–3 cups	12–18 mins.	360°F (182°C)	Add 1/2 tbsp. oil
Hash Browns	1 cup	15–18 mins.	360°F (182°C)	
Potato Gratin	2 cups	15–18 mins.	400°F (200°C)	
Steak	1/4–1.1 lb	8–12 mins.	360°F (182°C)	
Pork Chops	1/4–1.1 lb	10–14 mins.	360°F (182°C)	
Hamburger	1/4–1.1 lb	7–14 mins.	360°F (182°C)	
Sausage Roll	1/4–1.1 lb	13–15 mins.	400°F (200°C)	
Chicken Drumsticks	1/4–1.1 lb	18–22 mins.	360°F (182°C)	
Chicken Breast	1/4–1.1 lb	10–15 mins.	360°F (182°C)	
Spring Rolls	1/4–3/4 lb	15–20 mins.	400°F (200°C)	Use oven-ready
Frozen Chicken Nuggets	1/4–1.1 lb	10–15 mins.	400°F (200°C)	Use oven-ready
Frozen Fish Sticks	1/4–1.1 lb	6–10 mins.	400°F (200°C)	Use oven-ready
Mozzarella Sticks	1/4–1.1 lb	8–10 mins.	360°F (182°C)	Use oven-ready
Stuffed Vegetables	1/4–1.1 lb	10 mins.	320°F (160°C)	
Cake	1 1/4 cups	20–25 mins.	320°F (160°C)	Use baking tin
Quiche	1 1/2 cups	20–22 mins.	360°F (182°C)	Use baking tin/oven dish
Muffins	1 1/4 cups	15–18 mins.	400°F (200°C)	Use baking tin
Sweet Snacks	1 1/2 cups	20 mins.	320°F (160°C)	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15 mins.	400°F (200°C)	

Note

The Cooking table above will help you select the correct temperature and time for best results. As you become more familiar with the Air Fryer Oven cooking process, you may adjust these settings to suit your own personal tastes.

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Tips

- Set the Timer to half the time needed for the recipe and the Timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 mins. to cooking time when starting with a cold appliance.

CLEANING & STORAGE

Cleaning

1. Clean the Air Fryer Oven after each use. The accessories are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The Air Fryer Oven does not work	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. You have not turned the Unit on by setting the preparation time and temperature 	<ol style="list-style-type: none"> 1. Plug power cord into wall socket. 2. Set the temperature and time. Check that door is closed.
Food not cooked	<ol style="list-style-type: none"> 1. The food is overloaded. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even frying. 2. Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be turned during the cooking process.	See General Operations in this manual
White smoke Coming from the unit	<ol style="list-style-type: none"> 1. Oil is being used. 2. Accessories have excess grease residue from previous cooking. 	<ol style="list-style-type: none"> 1. Wipe down to remove excess oil. 2. Clean the accessories after each use.
Problem	Possible Cause	Solution
French fries are not fried evenly	<ol style="list-style-type: none"> 1. Wrong type of potato being used. 2. Potatoes not blanched properly during preparation. 	<ol style="list-style-type: none"> 1. Use fresh, firm potatoes. 2. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Or cut sticks smaller and add a bit more oil.

ERROR CODES

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service

FREQUENTLY ASKED QUESTIONS

1. Can I prepare foods other than fried dishes with my Air Fryer Oven?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods.

2. Is the Air Fryer Oven good for making or reheating soups and sauces?

Never cook or reheat liquids in the Air Fryer Oven.

3. What do I do if the Unit shuts down while cooking?

As a safety feature, the Air Fryer Oven has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

4. Does the Unit need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.

5. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

6. Can I check the food during the cooking process?

You can open the door at any time while cooking is in progress. During this time, you can flip the contents on the racks if needed to ensure even cooking. Time and temperature will resume where you left off.

7. Is the Air Fryer Oven dishwasher safe?

Only the accessories are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. Can the door be removed for cleaning?

Yes, the door of the Air Fryer Oven can be removed by 30°angel. This allows you to clean it more easily.

Thank your for choosing the Cook's Companion Air Fryer Oven.

