

*Colston*  
Since 1955

# COMPACT AIR FRYER



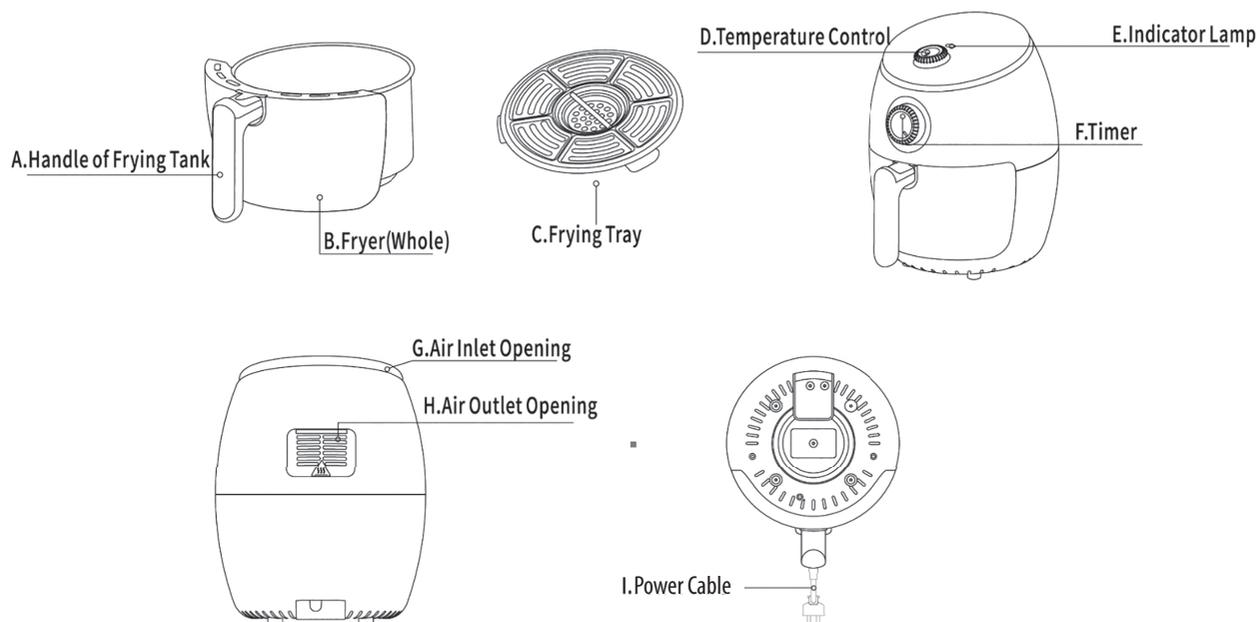
## USER MANUAL

Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

## INTRODUCTION

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The Compact Air Fryer uses the principle of hot air combining it with high speed air cycling (fast air change), to provide a onetime comprehensive heating. This heating method allows for most foods to be cooked without any type of cooking oils. The Compact Air Fryer offers a convenient and easy way to make delicious food.



## PRODUCT SPECIFICATIONS:

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- Rated Voltage: AC 120V
- Rated Frequency: 60Hz
- Rated Power: 1000w
- Fry Basket Capacity: 2L
- Net Weight: 5.18 Lbs.
- Product Size: 8.3 x 10.6 x 11.4 Inches
- Timer: 0-30 min
- Temperature: 175-390° F

## CAUTION:

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Before using this product, please read through the instruction manual, and preserve the booklet for later reference

This product is for household use only.

- Please carefully read the instruction manual before using the device. Keep the manual for future reference
- Never fill the pot with oil, or it may become a fire hazard.
- The device contains electronic elements and heating elements. Do not place it in water.
- Do not cover the air inlet and outlet while in use. Do not touch the inside of the appliance to avoid burns and scalding.
- The surface where the device is placed will most likely get hot while in use. Do not touch the hot surface.
- High-temperature air will flow out through the outlet while the device is in use. Please keep at a safe distance. Do not cover the air outlet. When pulling out the cooking pot, please be careful of high-temperature air.

## WARNING:

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1. Before connecting the product with the electric power, please check if the power provided in accordance with the rated power of the product.
2. If there are damages to the plugs, power cable or the product, you should no longer use the product.
3. If the power cable is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, manufacturer repairing department or similar departments.
4. This device is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have supervision or instruction concerning the device's use by a person responsible for their safety.
5. This product is not a toy, supervise children around product at all times.
6. When the product is in use or in the cooling process, the product and the power cable must be placed at a location out of reach of children.
7. Do not let the power cable touch surfaces with high temperature.
8. Never insert wet hands into the plugs and controlling panel of the product.
9. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
10. The device is not intended to be operated through an external timer or separate remote-control system.
11. Never put the product on or near combustible material like the table cloth or curtain, etc.

12. Never put the product against the wall or other products. There should be at least 10cm of free space for the back side, left/right sides, and the upper side of the product. Do not put things on top of the product.
13. Never use the product for purposes not illustrated in the manual.
14. The product must be watched by someone while operating.
15. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening, hot steam and air while moving the fryer away from the product.
16. When using the product, the surface that it touches might become very hot.
17. If the product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.

## **ADDITIONAL NOTES:**

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1. Put the product on a surface that is leveled, even, and stable.
2. The product is limited to normal domestic usage. It should not be used in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
3. If the customer has failed to use the product correctly, or has used the product for professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, we are not responsible for damages caused by these.
4. The product must be sent to the repairing center authorized by our company for repairing. Do not repair the product by yourself, for such action will invalidate the guarantee.
5. Always unplug the power cable after use.
6. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.

## **BEFORE THE FIRST USE:**

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1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying tank and the frying tray thoroughly with hot water, detergent and a non-abrasive sponge.
4. Clean the inside and outside of the product with warm wet cloth.
5. This product uses the technology of hot air heating. Never pour oil or fat into the fryer.

## **GENERAL USE**

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1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying tray into the fryer tank correctly.
3. Never pour oil or other liquid into the fryer tank. Never cover the air inlet opening of the product, for this will prevent the air flow and reduce the effect of hot air heating.

## **OPERATING THIS PRODUCT**

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This product can be used to cook different types of food ingredients. The additional food making manual will assist you to understand this product.

## **HOW TO USE**

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1. Insert the power cable into the grounded socket.
2. Pull out the frying tank carefully from the fryer.
3. Put the food ingredients into the frying tank.  
Note: • Put the frying tray in the frying tank before put the food ingredients into the frying tank.  
• The amount of food ingredients must be evened out to avoid affecting the final quality of frying.
4. Slip the frying tank back to the fat-free fryer.  
Note: Do not touch the fryer shortly after it has started operation, avoid scald. One can only move the fryer by holding the handle.
5. Adjust to the right temperature by turning the temperature control knob. (Please refer to the "Settings" part of this manual)
6. Determine the time for cooking the food ingredients. (Please refer to the "Settings" part of this manual)
7. To turn on the product, please adjust the knob of the timer to desired cooking time.  
• The timer will begin to countdown the time according to the Setting time.  
• During the operation of the fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain of the desired temperature.  
• Any grease or oil from the food ingredients being cooked will be collected at the bottom of the frying tank.
8. Some food ingredients require turning over during the middle term of cooking (refer to the "Settings" part of this manual). To turn over the food ingredients, hold the handle and slowly pull out the frying tank, and turn the ingredients over. After that, slip the frying tank back in the fryer.
9. The ringing of the timer means that the setting time has expired. Then pull the frying tank out of the product, and put it on heat-resistant surface.
10. Note: You can also close the product manually when it's working. To do this, turn the timer knob to 0.
11. Check to see if the food ingredients are properly cooked. If the food ingredients require more cooking, then slip the frying tank back in the fryer, and set the timer to complete cooking. 11. Do not turn the frying tank upside down, for this will cause the oil collected at the bottom of the frying tank to leak onto the food ingredients. After cooking with the fryer, the frying tank and the food ingredients will be very hot, avoid any injuries or scalding, do not use hand to touch the food ingredients directly.
12. Use clamps take the food ingredients from the frying tank to serving plates.
13. After completing the cooking of one batch of food ingredients, the fat-free fryer can begin to cook another batch of food ingredients at any time.

## SETTINGS

The following table will assist you to choose the basic Settings for the food ingredients you want to cook.

Note: Please remember that these Settings are only a reference. Food ingredients differ in source, size, shape and brand, we cannot guarantee the Settings for your food ingredients will cook within the Settings time. Also please be aware that pulling the frying tank out multiple times during a Setting will affect the cooking process and final results.

### NOTE:

1. Compare the size between the ingredients, the larger size ingredients will require a longer cooking time than the smaller ingredients.
2. With larger amount of food ingredients, the time for cooking will only be required to increase by a couple of minutes. With lesser amount of food ingredients, the time will only be required to decrease a by a couple of minutes.
3. During the process of cooking, turning over the small size food can promote the final cooking results, and can help the food ingredients to get an even well-distributed frying.
4. By adding small amount of oil to fresh potatoes, the food can be made crisper. After seasoning with the oil, the food ingredients should be shelved for several minutes before frying them in the fryer.
5. Never cook the food ingredients with high oil content in the fryer.
6. The best weight of the food ingredients for cooking crisp chips is 0.5 Lb. (250g).
7. Breads can be made quickly and conveniently by using pre-fermented dough. Compared to the homemade dough, the pre-fermented dough requires a shorter cooking time.
8. You can use the air fryer to reheat food ingredients. To reheat the food ingredients, please set the temperature at 300°F (150°C), the maximum reheating time is 10 minutes at this setting.

## POTATOES AND FRIES

TYPE	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature (°F)	Turning Over Required	Additional Information
Frozen Thin Fries	0.5 - 1 lb.	12-16	390°	YES	
Frozen Thick Fries	0.5 - 1 lb.	12-20	390°	YES	
Self-made Fries (8*8 mm)	0.5 - 1 lb.	18-25	355°	YES	Season with ½ a table spoon of oil
Self-made Fries	0.5 - 1 lb.	18-22	355°	YES	Season with ½ a table spoon of oil
Potato Cakes	0.5 lb.	15-18	355°		
Butter Potatoes	1 lb.	18-22	355°		

## MEAT

TYPE	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature (°F)	Turning Over Required	Additional Information
Beefsteak	0.5 - 1 lb.	8 - 12	355°	YES	
Pork Chop	0.5 - 1 lb.	10 - 14	355°	YES	
Hamburger	0.5 - 1 lb.	7 - 14	355°	YES	Season with ½ a table spoon of oil
Sausage Rolls	0.5 - 1 lb.	13 - 15	390°	YES	Season with ½ a table spoon of oil
Chicken Drumsticks	0.5 - 1 lb.	18 - 22	355°	YES	Season with ½ a table spoon of oil
Chicken Breast	0.5 - 1 lb.	10 - 15	355°		

## SNACKS

TYPE	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature (°F)	Turning Over Required	Additional Information
Spring Rolls	0.5 - 1 lb.	8 - 10	390°	YES	Season with ½ a table spoon of oil
Frozen Chicken Nuggets	0.5 - 1 lb.	6 - 10	390°	YES	Season with ½ a table spoon of oil
Frozen Fish Sticks	0.5 - 1 lb.	6 - 10	390°		Season with ½ a table spoon of oil
Frozen Cheese Sticks	0.5 - 1 lb.	8 - 10	390°		Season with ½ a table spoon of oil
Frozen Vegetables	0.5 - 1 lb.	10	355°		

## CLEANING INSTRUCTIONS

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Clean the product each time after using. The inside of the frying tank, frying tray and the product are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to clean this product, for this will damage the non-sticking painted coat.

1. Unplug power cable from the power socket, let the product cool down.
2. Use wet cloth to wipe the outside part of the product.
3. Clean the frying tank or frying tray with hot water, detergent and non-abrasive sponge, please add hot water into the frying tank together with some detergent. Put the frying tray into the frying tank, and then soak the frying tank and the frying tray for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use a soft cleaning brush to clean the inside for open compartment of the fryer to sweep away remaining food residual.
6. It is suggested that after several uses, use a soft clean brush to clean the air inlet opening and the air outlet opening, to keep circulation clear of any accumulated dust.

## STORAGE

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1. Pull out the power cable from the power socket, and let it cool down thoroughly.
2. Make sure that all the components are cleaned and dried.
3. Pack up the power wire.
4. Store away in a dry cool area.

## 1-YEAR LIMITED MANUFACTURER'S WARRANTY

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Your Colston product is backed by a one-year limited manufacturer's warranty. For a period of one year following date of purchase, Colston will repair or replace your product should it fail due to a manufacturer's defect (subject to certain limitations such as, but not limited to, use of the product as directed or performing the intended function during which the product may become damaged).

This one-year limited warranty does not cover any damage that results from unauthorized or improper use, service, or repair. Further, it does not cover damage caused by accident, negligence, purposeful harm, or normal wear and tear. Should you discover your Colston product is not functioning properly, please send your product to our repair center for evaluation, at the address listed below. If your product cannot be repaired or serviced, we reserve the right to exchange it for a similar or newer model.

Please note that a flat processing fee of \$20.00 will be charged to cover the service evaluation and return shipping of your product. All limited warranty claims must be accompanied by a copy of your proof of purchase from an authorized retailer. Please send your product, proof of purchase, and a check or money order in the amount of \$20.00 made out to Colston to:

**Address:**

Colston Appliances  
3069 Taft Street  
Hollywood, FL 33021

**Contact:**

warranty@colstonappliances.com

By purchasing this product and/or utilizing this limited warranty, you expressly waive the right to be a member of or the lead plaintiff in any class action or any group civil action against the manufacturer and agree that any dispute involving Colston shall be resolved in Broward County, Florida as the exclusive jurisdiction in any court case and/or proceeding.

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