

## IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

# WOLFGANG PUCK

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## USE AND CARE

### 7L AIR FRYER



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST  
[www.wphousewares.com](http://www.wphousewares.com) • Printed in China

Model BAFR0007



Model BAFR0007

# IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical shock do not immerse cord, plug or housing in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. For customer service please contact 800-275-8273.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8 Do not block any ventilation openings. Install in accordance with the manufacturer's instructions.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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 Plug the cord into the wall outlet. To disconnect, turn timer knob to the O (off) position, then remove plug from wall outlet.
- 14 Do not use appliance for other than intended use.
- 15 Oversize foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
- 16 A fire may occur if the appliance is covered 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 using containers constructed of other than metal or glass.

- 19 Do not store any materials, other than manufacturers recommended accessories in this appliance when not in use.
- 20 Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
- 21 Use extreme caution when removing the pan, or basket and disposing hot grease.
- 22 Should dark smoke appear to be coming from the appliance immediately unplug. Wait for smoke to stop before pulling the pan out of appliance.
- 23 Do not leave appliance unattended while it is operating.
- 24 Hot air and steam will be released from the air outlet opening at the rear of the housing. Keep your hands and face away from the steam and air outlet openings. Never cover air outlet.
- 25 This appliance is not a deep fryer and should never be filled with fat or oil.
- 26 Never use this appliance without the pan and basket in place.
- 27 Always remove crumbs and food particles from pan before cooking a second batch of food.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

### Additional Safety Information

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is 1,000 watts.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.



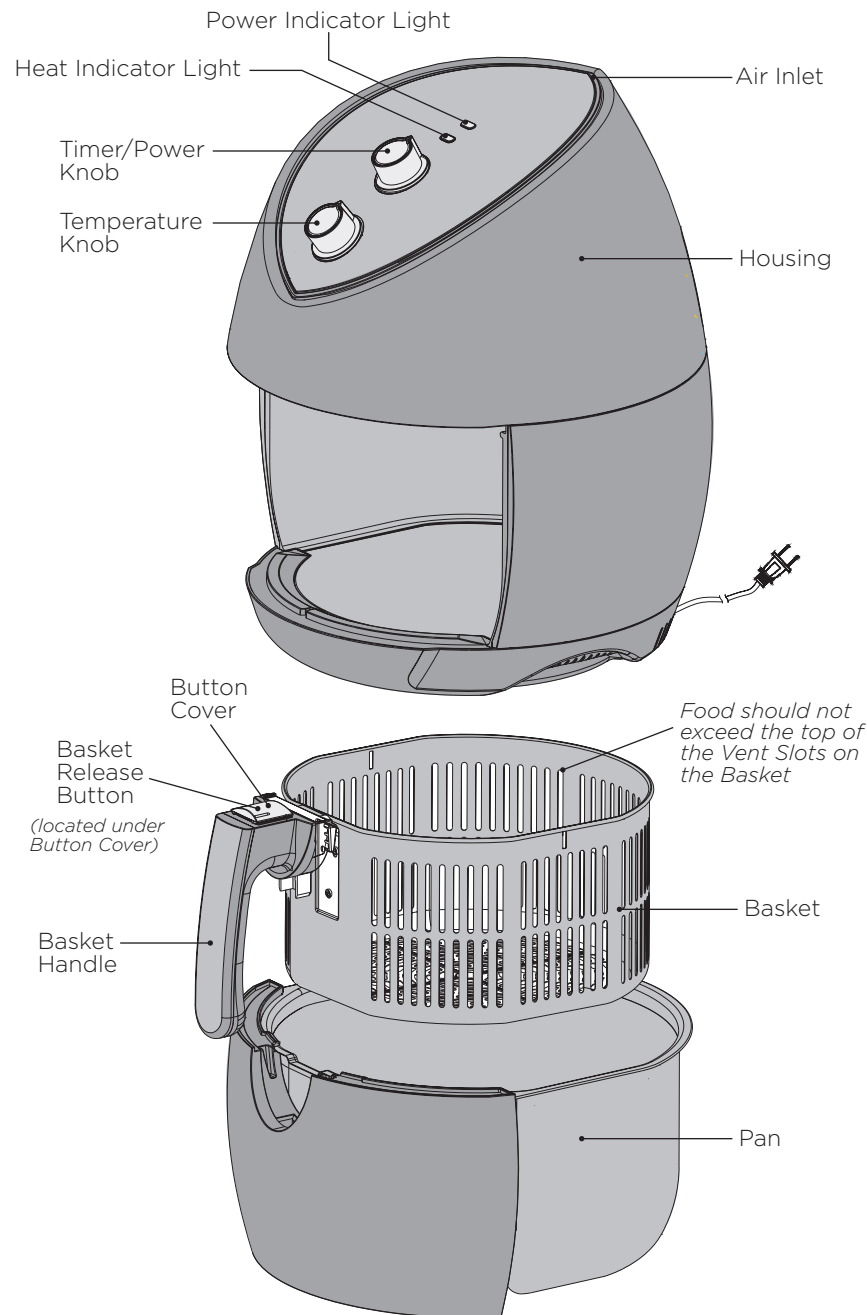
*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From*

*his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.*

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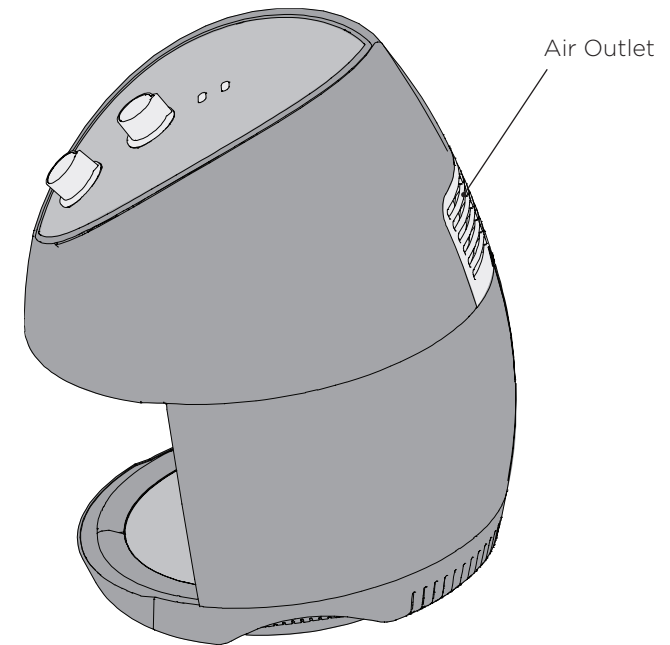
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## Know Your Air Fryer



*Actual product may differ slightly from illustrations on this page*

## Know Your Air Fryer (Cont.)



## Before Your First Use

- 1 Unpack the Air Fryer and remove all packaging materials. Clean the Air Fryer according to the Care & Cleaning section of this manual.
- 2 We recommend performing a trial run of your Air Fryer to eliminate any protective substance from the heating elements. Conduct the trial run in a well-ventilated area as a small amount of smoke and odor may be detected. This is normal and should be expected. Follow the procedure below for the trial run.
- 3 Place Air Fryer on a stable, level surface.
- 4 Place Basket in the Pan and insert into Housing.
- 5 Plug the Air Fryer into the wall outlet.
- 6 Set the Temperature Dial to 400°F and the Timer Knob to 20 minutes.
- 7 Your trial run is complete once the set time has elapsed.

## Using Your Air Fryer

### Caution:

This Air Fryer works by circulating hot air via a convection fan. Do not fill the Pan with oil or frying fat.

Remove the assembled Basket/Pan from the Housing. Slide the Button Cover forward to expose the Basket Release Button. Grasp the Basket Handle and press the Basket Release Button down then lift the Basket straight up out of the Pan. Always ensure when you place the Basket back into the Pan that you push it down until you hear a click indicating that it is locked into place. Slide the Button Cover back over the Basket Release Button.

- 1 Place the appliance on a flat, stable, level, heat-resistant surface.
- 2 Remove the Pan from the Housing by pulling the Basket Handle towards you.
- 3 Place your ingredients into the Basket. Do not allow food to exceed the top of the Vent Slots on the Basket (see Know Your Air Fryer)  
**Note:** Never use the Pan without the Basket in place.
- 4 Place the Pan back into the Housing until it is completely flush with the Housing. If the Pan is not fully engaged into the Housing the Air Fryer will not turn on.
- 5 Plug the Air Fryer into the wall outlet. The Power Indicator Light will illuminate whenever the appliance is plugged in.
- 6 Turn the Temperature Knob to the desired temperature.
- 7 Turn the Timer Knob to the desired cooking time. The Heat Indicator Light will illuminate and will cycle on and off during cooking to ensure the set temperature is maintained. For recipe times greater than 30 minutes, reset the Timer Knob once the set time has elapsed.
- 8 The Timer Knob will automatically turn the appliance off when the set time has elapsed. You can manually turn the appliance off by turning the Timer Knob counter-clockwise to the 0 (off) position.
- 9 Some food types require rotating halfway through the cooking cycle, while other items such as French fries require shaking the Basket. See the Air Fryer Cooking Chart in this manual for recommended temperature, cooking times and method.
- 10 When the Timer has elapsed the signal bell will ring and the Air Fryer will turn off. Unplug the Air Fryer from the wall outlet. Remove the Pan from the Housing and place it on a heat-resistant surface such as a trivet. We recommended using tongs or other kitchen utensils to remove the food from the Basket. You can also remove the Basket from the Pan and empty your food onto a plate.

### Warning:

Both the Pan and Basket are very hot after cooking, use caution when handling to avoid a burn injury. Never turn the assembled Pan and Basket over to remove food from Basket, always remove Basket from the Pan first.

## Care & Cleaning

Your Air Fryer should be cleaned after each use. Residual food particles and grease can cause the Air Fryer to smoke excessively if not properly cleaned.

Turn the Timer Knob to the 0 (off) position and unplug from wall outlet. Allow all parts to completely cool before cleaning.

### Pan and Basket

No parts of the Air Fryer are dishwasher safe. Please follow the below cleaning instructions:

To avoid damaging the nonstick surfaces do not use metal utensils. Only use nylon or wooden utensils.

Remove the Basket from the Pan. The Pan and Basket are nonstick coated to allow for easier release of food residue. Do not clean with metal scouring pads as pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Do not use abrasive cleaners.

Wash the Pan and Basket with warm soapy water using a sponge or cleaning cloth. If food residue is hard to remove from Pan or Basket, soak them for 10 minutes in warm, soapy water. Rinse and dry parts thoroughly before reassembling and storing.

### Housing, Cord, and Plug

These parts should never be immersed in water or any other liquid. Only wipe these parts using a damp cloth then dry thoroughly.

## Air Fryer Cooking Chart

Cooking times in the chart below represent total cooking time. If a cooking method is recommended for the ingredient it should be done half-way through the times below.

The cooking chart provides general guidelines and can be adjusted to suit your own personal taste.

Ingredient	Time (Minutes)	Temp. (°F)	Suggested Method
<b>BEEF</b>			
Burger, 4oz.	18-22	375°F	
Beef Tenderloin, 8 oz.	16-18	400°F	
London Broil, 2 lbs.	24-28	400°F	
Meatballs, 1-3 in	7-10	375°F	
Ribeye, bone-in, 1-in, 8 oz.	12-16	400°F	
Sirloin Steak, 1-in, 12 oz.	10-14	400°F	
Beef Eye Round Roast, 4-5 lbs.	48-55	400°F	Flip
<b>CHICKEN</b>			
Breasts, boneless, 4 oz.	12-14	375°F	
Drumsticks, 2.5 lbs.	20-24	375°F	
Thighs, bone-in, 2 lbs.	22-24	375°F	
Wings, 2 lbs.	12-14	400°F	Shake
Whole Chicken, 5 lbs.	60	375°F	Flip
Tenders	8-10	375°F	Shake
<b>FISH &amp; SEAFOOD</b>			
Calamari, 8 oz.	4-6	400°F	
Salmon Fillet, 6 oz.	12-14	375°F	
Tuna Steak	8-10	400°F	
Shrimp	4-6	400°F	
<b>FROZEN FOODS</b>			
Onion Rings, 12 oz.	8-10	400°F	
French Fries, cut thin, 20 oz.	12-14	400°F	Shake
French Fries, cut thick, 17 oz.	18-20	400°F	Shake
Mozzarella Sticks, 11 oz.	8-10	400°F	
Chicken Nuggets, 12 oz.	10-12	400°F	Shake

## Air Fryer Cooking Chart (Cont.)

When cooking foods such as fresh potatoes we recommend spraying the food with an oil mister to give extra crispiness. Do not spray the food until you are ready to place the Pan in the Housing.

Never add oil or fat to the Pan for shallow or deep frying. This Air Fryer is designed to cook via convection air. Placing oil into the Pan can cause splattering of oil into the heating elements and poses a fire risk.

Ingredient	Time (Minutes)	Temp. (°F)	Suggested Method
<b>LAMB</b>			
Lamb Chops, 1-in thick	10-12	400°F	
Rack of Lamb, 2 lbs.	22-26	375°F	
<b>PORK</b>			
Pork Loin, 2.5 lbs.	55-60	350°F	
Pork Chops, bone-in, 1-in	12-14	400°F	
<b>VEGETABLES</b>			
Asparagus	5-6	400°F	
Broccoli Florets	6-8	400°F	
Carrots	14-16	375°F	
Corn on the Cob	6-8	400°F	
Eggplant, 1.5-in pieces	14-16	400°F	
Green Beans	4-6	400°F	
Mushrooms, 1/4-in slices	4-6	400°F	
Peppers, 1-in pieces	14-16	400°F	
Potatoes, 1-in pieces	12-14	400°F	
Potatoes, Whole	38-42	400°F	
Sweet Potatoes, baked	32-36	375°F	
Zucchini, 1/2-in pieces	12-14	400°F	

## Recipes

### Easy Pimento Chicken Tenders

*2 servings*

#### INGREDIENTS

8 raw chicken tenders  
2 tablespoons panko bread crumbs  
Spray olive oil, kosher salt and fresh pepper to taste  
8 strips pimento peppers, from a jar  
1/4 cup plain Greek yogurt, for dipping

#### METHOD

1. Place chicken, panko, spritzes of oil, salt and pepper into a plastic zip top bag; shake to coat.
2. Transfer chicken to the air fryer then top each tender with a strip of pimento.
3. Set temperature to 400°F and timer to 12 minutes.
4. Air fry for 6 minutes then toss and continue to cook for an additional 6 minutes or until chicken is just cooked through.
5. When cooking is complete, transfer to a serving plate.
6. Garnish as desired and serve with yogurt for dipping.

## Miso Salmon

*2 servings*

### INGREDIENTS

2 salmon fillets  
2 tablespoons light miso paste

### METHOD

1. Spread both sides of salmon fillets with miso paste.
2. Place salmon into the air fryer.
3. Set temperature to 400°F and timer to 10 minutes.
4. Air fry for 5 minutes then turn over and cook for an additional 5 minutes or until salmon flakes easily.
5. When cooking is complete, transfer to a serving plate.
6. Garnish as desired and serve.

## Crustless Quiche

*4 servings*

### INGREDIENTS

2 large egg whites  
4 large eggs, beaten  
1 cup Brussels sprouts or spinach, shaved  
3 tablespoons unsalted butter, melted  
2 tablespoons chiffonade of prosciutto  
1/4 cup cottage cheese  
Kosher salt and fresh pepper to taste

### METHOD

1. Using a hand mixer, whip all ingredients together until foamy.
2. Divide mixture between 4 large ramekins.
3. Place ramekins into the air fryer.
4. Set temperature to 250°F and timer to 20 minutes.
5. Air fry for 10 minutes then turn and cook for an additional 10 minutes or until eggs are just set.
6. When cooking is complete, transfer to a serving plate.
7. Garnish as desired and serve.

## Easy French Fries

*1 serving*

### INGREDIENTS

1 large Russet potato  
Spray oil and kosher salt to taste

### METHOD

1. Cut potato into long, thin fries.
2. Spritz with oil then sprinkle with salt.
3. Place potatoes into the air fryer.
4. Set temperature to 375°F and timer to 20 minutes.
5. Air fry for 10 minutes then toss and cook for an additional 10 minutes or until brown.
6. When cooking is complete, transfer to a serving plate.
7. Garnish as desired and serve.

## Italian Chicken Wings

*2-4 servings*

### INGREDIENTS

12 chicken wing drumettes and flats  
Spray olive oil  
1 package dry Italian dressing mix, to taste

### METHOD

1. Place wings, a few spritzes of oil and Italian dressing mix into a plastic zip top bag; shake bag to coat.
2. Transfer wings to the air fryer.
3. Set temperature to 450°F and timer to 24 minutes.
4. Air fry for 12 minutes then toss wings and cook for an additional 12 minutes or until well browned and cooked through.
5. When cooking is complete, transfer to a serving plate.
6. Garnish as desired and serve.

## Appetizer Orange Camembert

6 servings

### INGREDIENTS

1 small camembert cheese  
1 package (17.1 ounces) puff pastry, thawed  
1/4 cup orange marmalade  
1 tablespoon turbinado sugar  
Crackers and apple wedges, for serving

### METHOD

1. Place the whole cheese in the center of the puff pastry.
2. Spread marmalade over the cheese.
3. Place pastry into the air fryer.
4. Fold puff pastry over the cheese to form a square package.
5. Crimp to seal then sprinkle with sugar.
6. Set temperature to 325°F and timer to 30 minutes.
7. Air fry for 15 minutes then turn and cook for an additional 15 minutes or until puffed and well browned.
8. When cooking is complete, transfer to a serving plate.
9. Garnish as desired and serve with crackers and apple wedges.

## Baked Pears

2 servings

### INGREDIENTS

2 firm pears  
4 prunes, chopped  
1/4 teaspoon ground nutmeg

### METHOD

1. Using a melon baller, remove each pear's core without cutting all the way through.
2. Stuff cavities with prunes then sprinkle with nutmeg.
3. Transfer pears to the air fryer.
4. Set temperature to 350°F and timer to 20 minutes.
5. Air fry for 20 minutes or until well browned and soft.
6. When cooking is complete, transfer to a serving plate.
7. Garnish as desired and serve.

## Mexican Fiesta Salad

2-4 servings

### INGREDIENTS

1 jalapeño pepper, minced  
Zest and juice of 1 lime  
1 tablespoon cilantro, chopped  
Spray oil, kosher salt and fresh pepper to taste  
4 fillets mild white fish  
8 cups spring mix lettuces  
Ranch dressing, for serving

### METHOD

1. Place the jalapeño, lime and cilantro into a plastic zip top bag.
2. Add the fish, a few spritzes of oil, salt and pepper; shake to coat.
3. Transfer fish to the air fryer.
4. Set temperature to 400°F and timer to 10 minutes.
5. Air fry for 5 minutes then turn and cook for an additional 5 minutes or until fish flakes easily.
6. When cooking is complete, transfer to a top of salad greens.
7. Garnish as desired and serve with dressing.

## Extra Lean Bison Patty

2 servings

### INGREDIENTS

10 ounces lean ground bison  
1/4 cup red bell pepper, diced  
1 cup spinach, chopped  
1/4 teaspoon dried sage  
Kosher salt and fresh pepper to taste

### METHOD

1. In a bowl, combine all ingredients then shape mixture into 2 patties.
2. Place patties into the air fryer.
3. Set temperature to 400°F and timer to 14 minutes.
4. Air fry for 7 minutes then turn and cook for an additional 7 minutes or until internal temperature reaches 165°F on a meat thermometer.
5. When cooking is complete, transfer to a serving plate.
6. Garnish as desired and serve.

## Cheesy Bread

2 servings

### INGREDIENTS

2 tablespoons unsalted butter, melted  
1 hoagie roll, cut in half lengthwise  
1/2 cup Parmesan cheese, grated  
2 sprigs rosemary

### METHOD

1. Spread butter over bread then top with cheese and rosemary sprig.
2. Place bread into the air fryer.
3. Set temperature to 325°F and timer to 10 minutes.
4. Air fry for 5 minutes then turn and continue to cook for an additional 5 minutes or until brown.
5. When cooking is complete, transfer to a serving plate.
6. Garnish as desired and serve.

## Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.