

KITCHEN

AIR FRYER

USER'S GUIDE

Introduction

Thank you for buying this top-quality air fryer. You will now be able to cook a wide assortment of food in a healthier manner, with little or no oil!

In combination with high-speed air circulation, the air fryer uses hot air and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides and there is no need to add oil in most cases.

General description

A, D: Crisper rack

B, E: The tray

C, F: Handle

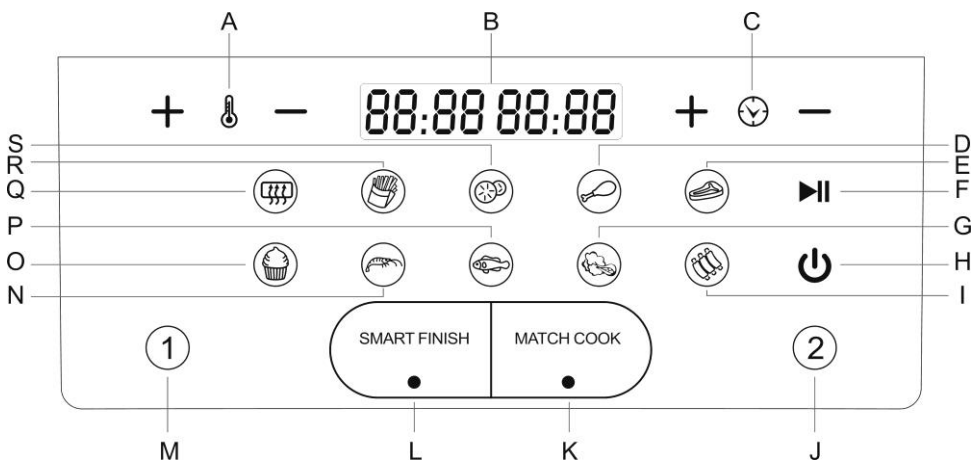
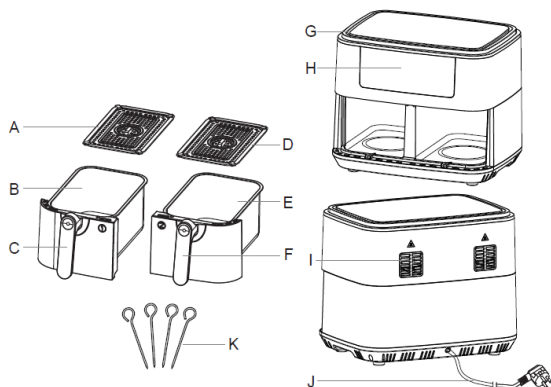
G: Top cover

H: Control panel

I: Vent windows

J: Power cord

K: Skewers



A: Temperature plus/minus B: Timer/temperature Display

C: Timer plus/minus D: Drumsticks E: Steak F: Start G: Vegetable H: Power

I: Chop J: Zone 2 K: Match Cook L: Smart Finish

M: Zone 1 N: Shrimp O: Cake P: Fish Q: Pre-heat R: French fries S: Dehydrate

Important information

Please read this user manual carefully before the use of the appliance and keep it safely for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water and rinse it under the tap.
- Do not let any water or other liquid enter the appliance in order to prevent electric shock.
- Always put the ingredients to be fried in the **tray**, so as to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children or people who are either physically or mentally handicapped or those who lack experience and knowledge. If you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket, and always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances; Leave at least 10cm free space at the back and sides and 10cm free space above the appliance; Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than what described in this manual.
- Do not let the appliance have an unattended operation.
- During hot air frying, hot steam is released through the air exhaust openings; Keep your hands and face at a safe distance from the steam and the air exhaust openings; Be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance; Wait for the smoke emission to stop before you remove the frying tray from the appliance.

Caution

- Place the appliance on a horizontal and stable surface.
- Always unplug the appliance after use.
- Let the appliance cool down for about 30 minutes before you handle or clean it.
- Remove burnt remnants.
- This appliance is intended for normal household use only. It is neither intended for use in environments such as staff kitchens, offices, farms or other work environments, nor intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.

Prior to the first use

1. Remove all packing materials.
2. Remove any stickers or labels from the appliance, other than the rating label.
3. Thoroughly clean the frying tray, with hot water and some liquid washing soap using a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

Preparing for use

1. Place the appliance on a stable, horizontal, and heat-resistant surface.
2. Place the **crisper rack** in the frying tray properly.

Do not fill the frying tray with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

Using the appliance

1. Power on





There is a BEEP sound when you plug the appliance in. The Power Button



will illuminate in RED.

2. Menu selection/Temperature/Time



(1) Zone1 or Zone2 works individually.



Plug in, press the Power Button  , press Zone  or Zone  , then select the cooking function. You can not only adjust the time and temperature freely by using Time +/- and Temperature +/- button, but also press any function icon to cook different kinds of food. Then, when you press  , the unit starts to work.


Note: The + and - symbols enable you to increase or decrease cooking time. It is 1 minute each time you press or 10 minutes if you hold the button down. Timer Control ranges from 1 to 60 minutes.

The + and - symbols enable you to increase or decrease temperature 10F at a time, and temperature control ranges from 90F to 400F.

(2) Zone1 and Zone2 work simultaneously

1). Plug in, press the Power Button  , press Zone  , and select the cooking function. You can not only adjust the time and temperature freely by using Time +/- and Temperature +/- button, but also press any function icon to cook different kinds of food.

2). After finishing the function selection for Zone  function, you can press Zone  and select the cooking function. You can not only adjust the time and temperature freely by using Time +/- and Temperature +/- button, but also press any function icon to cook different kinds of food.

3) . After finishing the above program, you can press Star Button  , and the unit begins to work. Every function has its own default time and temperature (see the chart program below). Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

Note: The + and - symbols enable you to increase or decrease cooking time. It is 1 minute each time you press or 10 minutes if you hold the button down. Timer Control ranges from 1 to 60 minutes.

The + and - symbols enable you to increase or decrease temperature 10F at a time, and the temperature control ranges from 90F to 400F.

3. Start

After selecting the function, you can set the desired time and temperature, press the Start

Button . Then, it will start to flicker. After BEEPS sounds, machine begins to work.

Note:

(1). During working, if you want to check the food, you can pause the cooking cycle by pulling the Pan with Fry Tray out and pushing it back again into Air Fryer. Remaining Time will resume.

3. End of program

Air Fryer will shut itself off at the end of the cooking time and the display will show 00 min. You will hear 10 beeps. Fan will continue to work until it is cooled down.



Smart Finish

SMART FINISH 

If you want to finish two different kinds of food simultaneously, you can use Smart Finish Function.

Step 1: Place food in Zone  and Zone  respectively.

Step2: Press the Smart Finish Button 

Step 3: Press Zone , select the desired function, press Zone , and select the function.

Step 4: Press Star Button , the unit begins cooking.

Match Cook

 MATCH COOK











If you want to get two SAME foods, you can use Match Cook Function.











Step1: Press Match Cook Button 

Step 2: Select the function

Step 3: Press Start Button , the unit begins cooking.

Menu table

Program logistics (When using SINGLE pot)				
	Menu		Default time(min)	Default temperature (°F)
Function	Pre-heat		3	360
	French fries		15	400
	Dehydration		480	90
	Drumsticks		15	400
	Steak		12	360
	Cake		12	320
	Shrimp		12	360
	Fish		10	360
	Vegetable		10	320
	Chop		15	400

Program logistics (When using DUAL pot)				
	Menu		Default time(min)	Default temperature (°F)
Function	Pre-heat		3	360
	French fries		18	400
	Dehydration		480	90
	Drumsticks		20	400
	Steak		15	360
	Cake		15	320
	Shrimp		15	360
	Fish		12	360
	Vegetable		12	320
	Chop		20	400

Caution: Do not touch the pan during and about 30mins after use, as it gets very hot.
Only hold the pan by the handle.

Operation step

1. Put the mains plug in an earthed wall socket.
2. Put the ingredients into the frying tray.
3. Put the frying tray in the right position; Choose function from menu and press START/PAUSE to start cooking.

4. Screen display

It will show temperature and time. Temperature is the setting temperature and time is remaining working time.

The function we have selected is flicker.

5. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, you can pull the frying tray out of the appliance by the handle and shake it. Then, you can slide the frying tray back into the air fryer.

6. When you hear the timer bell, the set preparation time has elapsed. You can pull the pan out of the appliance and place it on a heat-resistant surface.

7. Check whether the ingredients are ready.

If the ingredients are not ready yet, you can simply slide the frying tray back into the appliance and cook it extra minutes.

8. Empty the **tray** into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, you can use a pair of tongs to lift the ingredients out of the **tray**.

9. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Note: When you use the Air Fryer for the first time, a slight smoke or odor may be emitted. This is normal and will soon disappear. It is essential to ensure that there is sufficient ventilation around the Air Fryer.

Settings

Apart from the preset menu, you also can use this air fryer to make other food by setting the time and temperature. This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs process.

Cooking Tips

Air Fryer and Parts will become hot during the cooking process.

Do not over fill Fry **tray** with foods.

Do not pack foods into Fry **tray**.

Using Oil

Adding a small amount of oil to food can make them crispier.
Oil sprays are good for applying small amounts of oil evenly to food.

Food Tips

You can air fry frozen food that can be baked in the oven.

To make cakes, hand-pies, or any foods with filling or batter, you can place foods in heat-safe container and put that in Fry **Tray**.

Pat dry foods with marinades before adding to Fry **Tray**.

Reheating Foods

Simply set temperature to 300 F for up to 10 minutes.

COOKING GUIDE – Note: these settings are a guide. As ingredients differ in size shape and brand, you may need to adjust cooking times and temperatures.

FOOD	AMOUNT	Time	TEMPERATURE
CHICKEN			
Breast, bone in	1.25lbs	25min	370°F
Breasts, boneless	4 oz each	12min	380°F
Drumsticks	2.5lbs	25min	380°F
Tenders	Whole	20min	360°F
Thighs, bone in	2lbs	22min	380°F
Thighs, boneless	1.5lbs	20min	380°F
Whole Chicken	6.5lbs	75min	360°F
Wings	2.5lbs	15min	380°F
BEEF			
Beef eye round roast	4lbs	45-55min	390°F
Burger	4 oz each	16min	370°F
Filet Mignon	8 oz each	18min	400°F
Flank Steak	1.5lbs	12min	400°F
London Broil	2lbs	20-28min	400°F
Meatballs	1" each	7min	380°F
Ribeye, bone in	8 oz ,1" thick	10-18min	400°F
Sirloin Steak	12 oz ,1" thick	9-14min	400°F
PORK AND LAMB			
Loin	2 lbs	55 min	360°F
Lamb Loin Chops	1" thick	8-12 min	400°F
Pork Chops, bone in	6.5oz ,1" thick	12 min	400°F
Pork Chops, boneless	6.5oz ,1" thick	10 min	360°F

Rack of lamb	1.5 lbs to 2 lbs	22 min	380°F
Tenderloins	1 lb	15 min	370°F
FISH AND SEAFOOD			
Calamari	8 oz	4 min	400°F
Fish Fillet	8 oz ,1" thick	10 min	400°F
Salmon	6 oz fillet	12 min	380°F
Scallops	8-10 pieces	5-7 min	400°F
Shrimp	1 lb	4 min	360°F
Tuna	6 oz steak	7-10 min	400°F
FROZEN FOODS			
Breaded Shrimp	12 oz	9 min	400°F
Chicken Nuggets	12 oz	10 min	400°F
Fish Sticks	10 oz	10 min	400°F
Mozzarella Sticks	11 oz	8 min	400°F
Onion Rings	12 oz	8 min	400°F
Pot Stickers	10 oz	8 min	400°F
Thick French Fries	17 oz	18 min	400°F
Thin French Fries	20 oz	14 min	400°F
VEGETABLES			
Asparagus	Slices, 1" thick	6 min	400°F
Beets	Whole	40min	400°F
Broccoli	Florets	6 min	400°F
Brussel Sprouts	Halved	15 min	380°F
Carrots	Slices, ½" thick	15 min	380°F
Cauliflower	Florets	12 min	400°F
Corn on the Cob	Halved	6 min	390°F
Eggplant	1 ½ " cubes	15 min	400°F
Fennel	Quartered	15 min	370°F
Green Beans	Whole	5 min	400°F
Mushrooms	½" slices	5 min	400°F
Parsnips	½" cubes	15 min	380°F
Peppers	1" chunks	15 min	400°F
Potatoes	1.5 lbs, small baby	15 min	400°F
Potatoes	French Fries	25 min	400°F

Potatoes	1" cubes	12 min	400°F
Potatoes	Whole	40 min	400°F
Squash	½" chunks	12 min	400°F
Sweet Potato	Whole	35 min	380°F
Tomatoes	Cherry	4 min	400°F
Tomatoes	Halved	10 min	350°F
Zucchini	½" sticks	12 min	400°F

Note: It is better to add 3 minutes to the preparation time before you start frying if the appliance is cold

Cleaning

Clean the appliance after every use.

The frying tray, and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the frying tray to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the frying tray with hot water, some washing liquid soap and a non-abrasive sponge.

You can use a washing liquid to remove any remaining dirt.

Note: The frying tray is dishwasher-proof.

Tip: If dirt is stuck to the **crisper rack** or at the bottom of the frying tray, you can fill the frying tray with hot water and some washing liquid soap, put the **crisper rack** in the frying tray, and let the frying tray and the **crisper rack** soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.

2. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

Skewers

1. When you take it out off the package, wash in warm soapy water with a soft cloth, and dispose of packaging materials in an environmentally friendly way.

2. The skewers are dishwasher safe, but hand washing your skewers in warm, soapy water is always recommended.

3. Always be cautious while grilling to not attempt to pick up the skewer while on grill without a oven mitt or other type of pot holder.

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
Food not fully cooked	The amount of the ingredients in the Frying Tray is too much.	Put smaller batches of ingredients in the Frying Tray . Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway throughout the preparation time.	Ingredients that lie on the top of or across each other (e.g. fries) need to be shaken halfway throughout the preparation time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer	You use a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Cannot slide the pan into the appliance properly.	There is too much food in the Frying Tray .	Do not fill the basket beyond the maximum amount indicated in the table on the earlier page.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Note that the temperature is well-controlled to be under 356°F (180 °C), when you fry greasy ingredients in the air fryer.

Problem	Possible cause	Solution
	The pan still contains greasy residues from the previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato 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 coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Warranty

LIMITED 1 YEAR WARRANTY

This is the only express warranty for this product. Halex Holdings, LLC, warrants this product to be free from defects in material and workmanship for single-family household use for one year from the date of original purchase. Ordinary wear and tear including damage to the coating surface is excluded. Use of product for anything other than its intended purpose is also not warranted. We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price. All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed. You may have legal rights that vary depending on where you live. For repair or replacement, please contact our team with information on your product's proof of purchase and description of the problem.

Customer Service Number: 800-459-2146

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