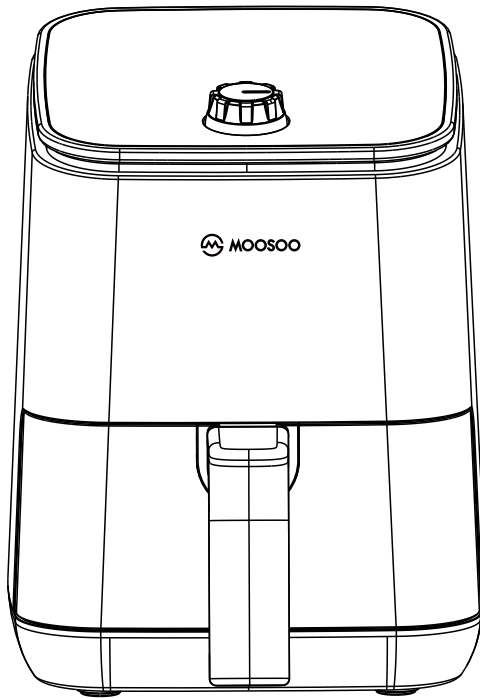


Air Fryer Manual



Model:XF-202B Volt:120V~ Power:1200W

136x206mm

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. To protect against risk of electric shock, do not immerse the cord, plug or cooking body in water or any other liquid.
3. Do not touch hot surfaces. Use handles.
4. This appliance is not intended for use by persons (including children) with physical, sensory or mental capabilities degenerated, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Air Fryer yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
9. Do not use the accessories or attachments not recommended by the manufacturer which may cause fire, electrical shock or injury.
10. Do not use it outdoors or for commercial purposes.
11. Do not let the electrical cord hang over the edge of the table or counter top, or touch hot surfaces.
12. Do not place on or near a hot gas or electrical burner or in a heated oven.
13. Use on a heat-resistant, flat level surfaced only.
14. Be careful when moving any appliance containing hot food, water, oil or other liquids.
15. To disconnect, remove plug from outlet.
16. **WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED.** Otherwise, the Air Fryer will continue to heat until unit is unplugged.
17. **HOT SURFACES CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
18. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, clothing, dish towels or other flammable materials during use.
19. Do not use for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY ADDITIONALIMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF.

Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
3. Do not leave this appliance unattended during use.
4. The appliance is only to be operated in the closed position.

Getting to Know Your 2.0 QT Air Fryer

Product may vary slightly from illustration

1. Touch control panel and display

2. Control knob

3. Air fryer body

4. Nonstick coated crisping tray

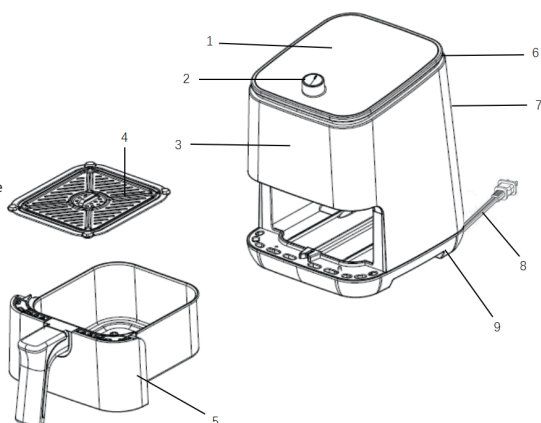
5. Frying Basket with Cool Touch Handle

6. Air Inlets

7. Air Outlet (not shown)

8. Power Cord

9. Non-skid Feet (not shown)



OPERATING INSTRUCTIONS


WARNING! This unit should not be used to boil water.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove the basket from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Arrange food on top of the crisping tray. Do not overfill frying basket with food. To ensure proper cooking and air circulation, NEVER fill any frying basket more than $\frac{3}{4}$ full. When air frying fresh vegetables, we do not recommend adding more than 2 cups of food to the frying basket.
5. Fully insert the frying basket into the front of the Air Fryer.

WARNING: Device operation is not available and it will not heat, until frying basket drawer is fully closed.

6. Plug cord into electrical outlet, the device enters standby mode, the display shows -- --.


Tip: The device will be off if there is no any operation in 1 minute. Press button  to turn on / off the device.


7. The device has 9 functions, choose the desired function by touching the corresponding icon. The display will show the default frying temperature of the selected function. Light of frying temperature will illuminate. The frying temperature is adjustable by turning the knob clockwise to increase the temperature and turning the knob anticlockwise to decrease the temperature. Please review the adjustable range in the following chart.

Tip: In standby mode, press the knob and hold 3 seconds, to switch the temperature unit between °C and °F, the display will show C or F.

8. The frying time is also adjustable. After selecting desired function, press the knob to activate frying time setting, the light of frying time will illuminate, the display will show the default cooking time. Then turn the knob clockwise to increase the time and turn the knob anticlockwise to decrease the time. Please review the adjustable range in the following chart too.

Tip: If needed, press the knob again to activate frying temperature setting and adjust the frying temperature by turning knob again.

9. Then press button  to start heating. The display switches showing between frying time and temperature each 5 seconds.

Tip: When needed, press button  during frying progress to suspend heating, and press it again to resume heating as well.


10. The frying time and temperature are allowed be adjusted during the progress of frying. The setting operation is same as above.

11. To assure even cooking/browning, open the basket halfway through the cooking time and check, turn or shake foods in the frying basket. The device will stop heating and the display will show "OPEN" when pull out the frying basket. The device will resume heating after replace the frying basket properly.

WARNING: Extreme caution must be used when handling the hot frying basket. Avoid escaping steam from the frying basket and the food.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

NOTE: The air fryer can be turned OFF at any time by pressing button .

12. When the frying is over, the fan continues to work for 30 seconds.  The display will show OFF, and five BEEPS will sound.

13. Shake the frying basket vigorously and check food for browning and doneness.

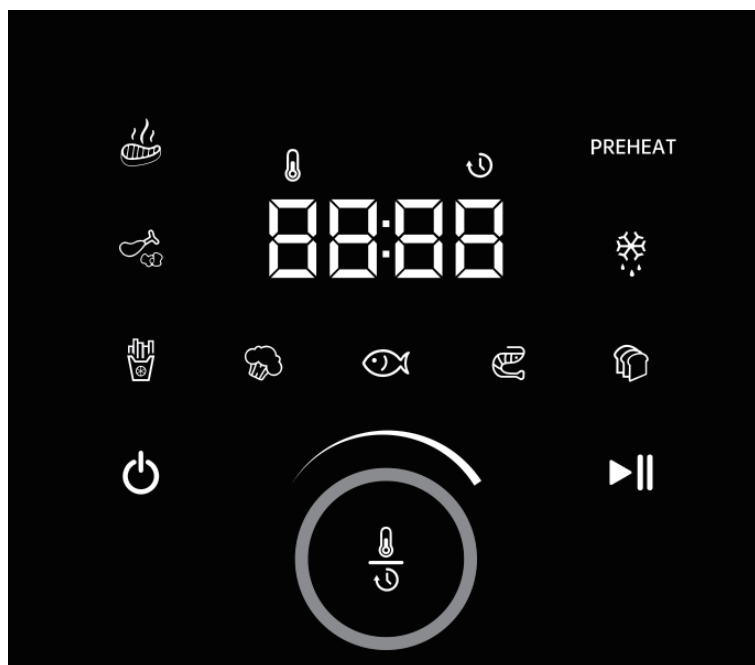
14. Allow cooked food to rest for 5 to 10 seconds before removing basket from Air Fryer or food from frying basket.

15. When air frying is finished, remove the basket from the machine and place on a flat, heat resistant surface.

16. Shake air fried foods out onto serving area. Promptly return the frying basket to the Air Fryer. Continue with subsequent batches, if any.

17. Unplug the Air Fryer when not in use.

AIR FRYING CHART



Function		Default frying temperature	Default frying time	Adjustable range of frying temperature (5°F/5°C per step)	Adjustable range of frying time (1m per step)
Steak		400°F/205°C	8min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Chicken		380°F/195°C	20min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
French Fries		400°F/205°C	15min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Vegetables		320°F/160°C	10min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Fish		380°F/195°C	15min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Shrimp		320°F/160°C	12min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Preheat		300°F/150°C	6min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min
Frozen		110°F/45°C	20min	110°F ~ 120°F/45°C ~ 50°C	1 ~ 60min
Bread		350°F/175°C	18min	180°F ~ 400°F/80°C ~ 205°C	1 ~ 60min

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning.
2. Wash the basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.

IMPORTANT: After cleaning, always make sure that the 3 rubber bumpers are securely fastened to the 3 slots in the crisping tray.

3. The frying basket and crisping tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth after every use.

STORING INSTRUCTIONS

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Store Air Fryer in its box or in a clean, dry place.

