



Cook's Essentials®



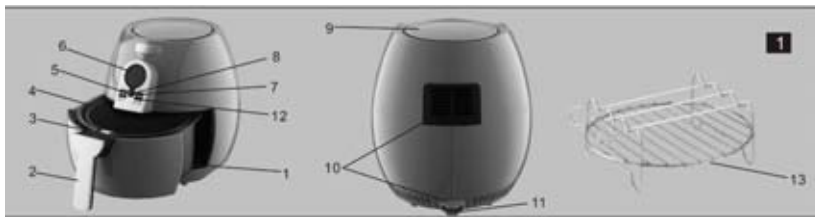
Owner's Manual for
3QT Air Fryer
Model # CM15901



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General Description (Fig. 1)



1. Pan

2. Basket handle


3. Basket release button

4. Basket

5. Power-on button/ Cancel button

6. LCD (Liquid Crystal Display)

7. Timer  (0-30 min.)

8. Temperature control button  (170-400°F)

9. Air inlet

10. Air outlet openings

11. Power cord

12. Cooking presets



13. Rack and skewers

Important Safeguards

Important

Please read this manual carefully before using this appliance as dangers may occur under incorrect operation. Keep these instructions safe for future reference.

Danger

- Do not immerse the housing in water or rinse under the tap due to the multi-electrical and heating components.
- To protect against electrical shock do not immerse cord or plug in water or other liquid.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check that the voltage indicated on the appliance fits the local voltage.
- Do not use the appliance if there is any damage to the plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- To disconnect, set any control to "off/cancel", then remove plug from wall outlet.
- This appliance has a polarized pug (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.
- Make sure the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not place the appliance against a wall or against another appliance. Leave at least 10 cm of free space on the back and sides and 10 cm of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not use appliance for other than intended use.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use. (Fig. 2)



- The basket release button will be hot after air frying. Do not press with bare hands.
- Immediately unplug the appliance if you see white smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be safe to be used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or if it is not used according to instructions. (Never use the appliance if the plug is damaged.)
- The appliance needs approximately 30 minutes to cool down for safe handling or cleaning.

Automatic Switch-Off

The appliance has a built in timer and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the timer buttons until it shows zero or by pressing the cancel button one time. In either case, the appliance will automatically shut down within 20 seconds.

Electromagnetic Fields (EMF)

The appliance complies with all standards regarding Electro-magnetic fields (EMF).

Under proper handling there is no harm to the human body based on available scientific evidence.

Before First Use

1. Remove all packaging materials and stickers or labels.
2. Clean the accessories (basket, pan, rack and skewers) with hot water, dish soap and a non-abrasive sponge.
These parts are safe to be cleaned in a dishwasher.
3. Wipe the inside and outside of the appliance with a clean cloth. There is no need to fill the pan with oil or frying fat as the appliance works using hot air.

Using Your Air Fryer

1. Place the air fryer on a stable, horizontal and even surface.

Do not place the air fryer on a non-heat-resistant surface.

2. Put the basket in the pan (Fig. 3), and put the pan into the air fryer. (Fig.4)



Do not fill the pan with oil or any other liquid.

3. Preheat the appliance for 2 minutes when it is cold. To preheat the air fryer, plug the power cord into the wall outlet, and then press the Power-on button 1 time. Press the timer “-” button to set the time to 2 minutes. Press the Power-on button 1 time, once again, and the fan will begin to run as the unit begins to warm up. The LCD will

switch between the temperature and the time. After warming-up, when you hear the timer ring 5 times, carefully pull the pan out of the air fryer. (Fig. 5)



Caution: The appliance will stop heating after the pan is pulled out.

4. Place the ingredients in the basket, and then put the basket/pan into the appliance. (Fig. 6)



5. The air fryer will automatically turn back on once the pan is placed back into the appliance.

6. Press the Power-on button 1 time. Select the proper time and temperature for the ingredients. See the 'Settings' section in this manual to determine the correct time and temperature. Alternatively, you can choose one of the 4 cooking presets. (Fig.7)



Cooking Presets:

There are 4 preset cooking settings you can use with this air fryer. All of the settings have a preset time and preset temperature. You may always increase the cooking time or temperature to your liking. Here are the preset time and temperature settings:

French Fries: 12 mins at 400°F(frozen fries)

Chicken: 18 mins at 360°F(bone-in drumsticks and breasts)

Steak: 9 mins at 360°F(medium doneness of a 1" steak)

Fish: 10 mins at 400°F(1" fresh fish filet)

If you decide that you do not want to use the preset settings and want to set it yourself, you can set the time and temperature on your own by using the “+” or “-” buttons for the cooking time and temperature.

Note: On the control panel, the timer buttons (‘+’ & ‘-’) are used to adjust the time settings. The ‘-’ button decreases the time by 1 minute each time it is pressed, and the ‘+’ button increases the time by 1 minute each time it is pressed. If you press and hold either the ‘+’ or ‘-’, you can increase or decrease the time by more than 1 minute. The temperature buttons (‘+’ & ‘-’) are used to adjust the temperature settings. The ‘-’ button decreases the temperature by 10 degrees each time it is pressed, and the ‘+’ button increases the temperature by 10 degrees each time it is pressed. If you press and hold either the ‘+’ or ‘-’, you can increase or decrease the temperature by more than 10 degrees at a time.

7. Once again, press the Power-on button 1 time. The heating-up icon and fan icon will blink while the appliance is running. (Fig. 8)



8. Air frying will continue once the time and temperature have been set, and the timer will run.

9. Oil from the ingredients will gather in the bottom of the pan.

10. Some ingredients require that the pan be shaken halfway during the preparation time (see the 'Settings' section in this manual). Pull the pan out of the appliance using the handle and shake it. Then slide the pan back into the air fryer. (Fig. 9)



Caution: Do not press the basket release button on the handle while shaking it as the pan will fall down. (Fig. 10)
The basket release button is very hot.



Tip: You can remove the basket from the pan and then shake the basket to help ensure even air frying. To remove the basket from the pan, pull the pan out of the appliance, place it on a heat-resistant surface, press the button on the handle and lift it out of the pan. (Fig.11) When you put the pan back in to the air fryer, the set time and temperature will resume.

Caution: The basket release button is very hot. Use a glove to press the basket release button. (Fig. 12)



11. When you hear the timer ring 5 times, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Note: After the timer rings 5 times, the unit will power off automatically and the air fan will stop within 20 seconds.

12. Check that the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the pan back into the appliance and adjust the timer and temperature settings. Press the temperature control buttons to adjust the temperature, and press the timer control

buttons to adjust the time.

13. To remove ingredients, press the basket release button and lift the basket out of the pan. (Fig. 13)

Caution: The basket release button is very hot. Use a glove to press the basket release button.



Note: Do not turn the pan over as the oil collected on the bottom of the pan will leak onto the ingredients.

14. Empty the basket into a bowl or onto a plate. (Fig. 14)



Tip: To remove large or fragile ingredients, lift the ingredients out of the basket using a pair of tongs.

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

Note: Press the Power-on button/ Cancel button to reset the appliance once you are finished using the air fryer, and unplug the appliance.

Rack and Skewers

The air fryer includes a rack that provides a dual layer for cooking. You can use the rack to increase your cooking surface by layering food both underneath it and on top of it, within the basket. The rack can also be used to cook with any or all 3 of the included metal skewers.

Note: To use the rack, place it into the basket and place your ingredients underneath and on top of it, and use the air fryer as usual. Place the drier ingredients on the top layer and wetter ingredients on the bottom in order to avoid excess liquids from dripping onto the bottom layer of food. The skewers can be placed on the upper part of the racks frame and are great for cooking meats and vegetables.

Settings and Tips

Settings

The table below will help you choose the basic settings for the ingredients selected.

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

Because the rapid air technology reheats the air inside the appliance instantly, briefly pulling the pan out of the appliance during hot air frying barely disturbs the process.

Tips

- Small ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount of crispy fries to be prepared is 1.1 lbs.
- Use pre-made dough to prepare snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. Set the temperature to 300°F for up to 10 minutes.

Cooking Guide

Ingredient	Min-Max Amount (cups or lbs.)	Time (min.)	Temp. (°F)	Shake	Extra Information
Thin frozen fries	1 1/4 - 3 cups	9- 16	400	Shake	
Thick frozen fries	1 1/4 - 3 cups	11-20	400	Shake	
Homemade fries	1 1/4 - 3 1/4 cups	10-16	400	Shake	Add 1/2 tbsp. of oil
Homemade potato wedges	1 1/4 - 3 1/4 cups	18-22	360	Shake	Add 1/2 tbsp. of oil
Homemade potato cubes	1 1/4 - 3 cups	12-18	360	Shake	Add 1/2 tbsp. of oil
Hash browns	1 cup	15-18	360	Shake	
Potato gratin	2 cups	15-18	400	Shake	
Steak	1/4 -1.1 lbs.	8-12	360		
Pork chops	1/4 -1.1 lbs.	10-14	360		
Hamburger	1/4 -1.1 lbs.	7-14	360		
Sausage roll	1/4 -1.1 lbs.	13-15	400		
Drumsticks	1/4 -1.1 lbs.	18-22	360		
Chicken breast	1/4 -1.1 lbs.	10-15	360		
Spring rolls	1/4 - ¾ lbs.	15-20	400	Shake	Use oven-ready
Frozen chicken nuggets	1/4 - 1.1 lbs.	10-15	400	Shake	Use oven-ready
Frozen fish sticks	1/4 - 1.1 lbs.	6-10	400		Use oven-ready
Mozzarella sticks	1/4 - 1.1 lbs.	8-10	360		Use oven-ready
Stuffed vegetables	1/4 -1.1 lbs.	10	320		
Cake	1 1/4 cups	20-25	320		Use baking tin
Quiche	1 1/2 cups	20-22	360		Use baking tin/oven dish
Muffins	1 1/4 cups	15-18	400		Use baking tin
Sweet snacks	1 1/2 cups	20	320		Use baking tin/oven dish

Making Homemade Fries

1. Prepare the potatoes by peeling and slicing into sticks.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this manual.

Cleaning and Storage

Cleaning

Clean the appliance after every use.

The basket and pan, rack and skewers can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Remove the power cord from the wall socket and let the appliance cool down.

Note: Remove the pan to let the fryer cool down more quickly.

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

3. Clean the pan and basket with hot water, dish soap and a non-abrasive sponge.

You can remove any remaining dirt using degreasing liquid soap.

Note: The basket, pan, rack and skewers are dishwasher-safe.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some dish soap. Put the basket in the pan and let the pan and the basket soak for about 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 residue.

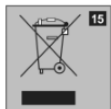
Storage

1. Unplug the appliance and let it cool down thoroughly.

2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you contribute to environmental protection. (Fig. 15)



Guarantee and Service

If you need service or information or if you have any problems, please contact your distributor.

Troubleshooting

Problem	Possible Cause	Solution
The AIR FRYER does not work.	The appliance is not plugged in.	Plug the power cord into a grounded wall socket.
	You have not turned the unit on, set the preparation time, or temperature.	If the LCD is not on, press the power-on button. Press the timer buttons to set desired time, and temperature buttons to set the desired temperature.
	You have turned off the unit. If you press the power-on button/cancel button while the appliance is on, within 20 seconds you will hear 5 beeps and the appliance will turn off.	Press the power-on button. If the selected time and temperature do not display then reset the desired time and temperature.
The ingredients fried with the AIR FRYER are not ready.	There are too many ingredients in the basket.	Put smaller batches of ingredients in the basket as smaller batches will be fried more evenly.
	The temperature is set too low.	Press the temperature control buttons until the desired temperature setting is reached (see the 'Settings' and 'Using The Appliance' sections in this manual).
The ingredients are fried unevenly in the AIR FRYER.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across from each other (e.g. fries) need to be shaken halfway through the preparation time (see the 'Settings' and 'Using The Appliance' sections in this manual).
Fried snacks are not crispy when they come out of the AIR FRYER.	You used 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.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR FRYER, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues	White smoke is caused by grease heating up in the

	from previous use.	pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the AIR FRYER.	You did not use the right type of potato.	Use fresh potatoes and make sure that they stay firm while frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh 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 add the oil.
		Cut smaller potato sticks for a crispier result.
		Add slightly more oil for a crispier result.



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