



# Cook's Essentials®

**The best meals start with the essentials.**

Cook's Essentials® Kitchenware. Only at QVC.

## 12Qt. DIGITAL OIL-FREE AIR FRYER

MODEL: K43782/EAF-15

### INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



Questions? Elite's customer service team is ready to help.  
Call us toll-free at 800-365-6133 ext. 120/107/105.

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## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using your Cook's Essentials *Air Fryer*.

### Danger

2. Never immerse the power cord, plug or housing in water or under the tap.
3. Make sure no liquid enters the appliance to prevent electric shock or short-circuit.
4. Do not cover the air inlet and outlet of the appliance during operation.
5. Always place foods to be cooked in the basket, foods should never come into direct contact with the heating elements.
6. Never fill the main body with oil as this may cause a fire hazard and damage to the appliance.
7. Never touch the inside of the appliance during operation (pot, basket, etc.)

### Warning

8. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
9. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
10. It is recommended to regularly inspect the appliance to avoid a hazard. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
11. Never attempt to repair the appliance yourself, otherwise the warranty becomes invalid.
12. This appliance 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 been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
13. Close supervision is necessary when appliance is used near children.
14. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
15. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
16. Do not plug in the appliance or operate the control panel with wet hands.
17. Do not place or use the appliance on or near combustible materials, such as a table-cloth, curtains or wallpaper.
18. Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.
19. Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
20. Never leave appliance unattended.
21. Appliance surfaces may become hot during use.
22. The appliance should be placed on a horizontal and stable surface when using. Do not place on plastics, board or any other easy-wear surface.
23. Do not place the appliance against wall or other appliances, leave around 4 inches of space from nearby objects. Do not place anything on the top of appliance.
24. Do not use the appliance beyond the specification of this manual.
25. During operation, hot steam will exhaust through the back side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when you remove the inner pot from the appliance.
26. If food burns and dark smoke releases from the air outlet, unplug immediately and wait for smoke release to stop, then clean the food and oil from the inner pot.

## IMPORTANT SAFEGUARDS (cont.)

### Caution

27. After use, turn off power to the appliance then unplug from the wall outlet.
28. Unplug the appliance from outlet when it is not in use or before cleaning. Allow it to cool down first before cleaning.
29. Do not use any accessories that have not been provided with the appliance.
30. This appliance is intended to be used indoors. Do not use outdoors.
31. Clean and wipe and dry the inner pot and accessories before placing food inside.
32. Do not power on the Air Fryer when the Top Lid is open.
33. Always unplug the appliance when not in use.
34. Some countertop and table surfaces, such as Corian®, wood and / or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
35. Please use the bottom handles when moving the product.
36. Do not place food up to the lid, leave at least 1-inch of space to avoid over-heating.
37. After cooking, please use an oven mitt when touching the cage, inner rack or high rack. Allow foods to cool slightly before serving to prevent scalding.
38. Stop using when product cannot start or transparent cover deforms or the appliance does not perform normally, also please contact customer service.

# SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

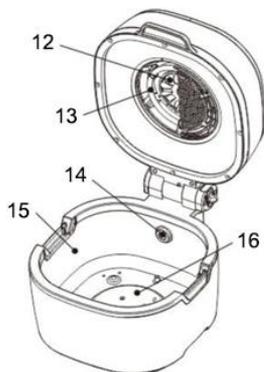
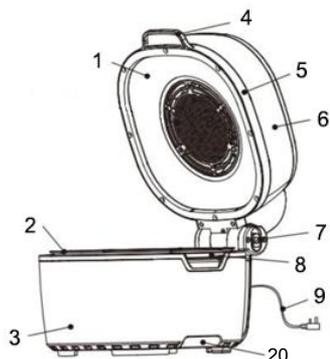
**GROUNDING INSTRUCTIONS:** This appliance must be grounded. It is equipped with a 3-pronged cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

**Warning:** Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

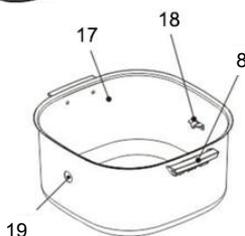
A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-pronged extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

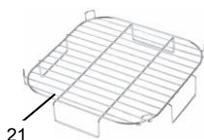
## PARTS IDENTIFICATION



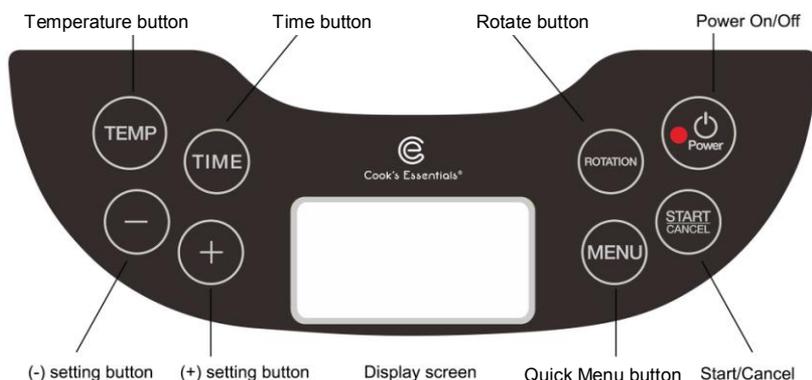
1. Inner Glass Cover
2. Inner Pot
3. Main Body
4. Lid Handle
5. Top Cover
6. Outer Plastic Cover
7. Lid Unlock Button
8. Inner Pot Handle
9. Power Cord
10. Vents
11. Control Panel
12. Fan
13. Halogen Tube
14. Shaft Support Hole
15. Inner Body
16. Heater
17. Inner Pot
18. Shaft Bracket
19. Shaft Assembly Hole
20. Bottom Base Handle
21. Wire Rack
22. Bake Tray
23. Basket
24. Rotisserie Forks
25. Skewer



**NOTE:** The Inner pot consists of a non-stick surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.



## HOW TO USE THE CONTROL PANEL



**POWER BUTTON:** Powers the *Digital Air Fryer* ON/OFF.

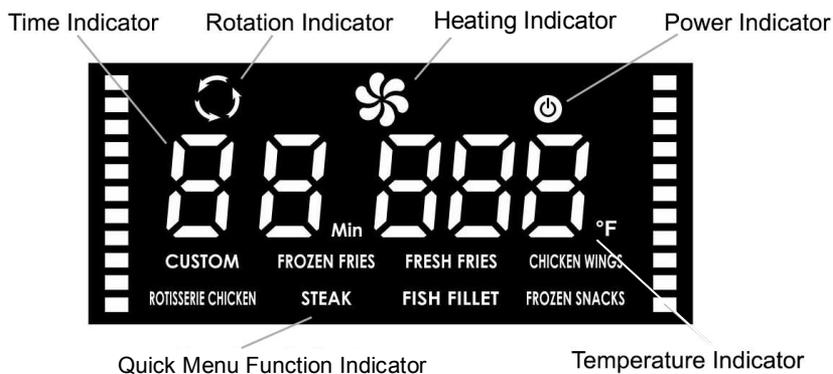
**START/CANCEL BUTTON:** Starts or Cancels selected cooking function.

**MENU BUTTON:** Use this button to cycle through and select a QUICK MENU function - CUSTOM, FROZEN FRIES, FRESH FRIES, CHICKEN WINGS, ROTISSERIE CHICKEN, STEAK, FISH FILLET, FROZEN SNACKS.

**TEMP BUTTON:** Use this button to adjust Cook Temperature (from 176°F ~ 464°F).

**TIME BUTTON:** Use this button to adjust Cook Time (from 1 minute up to 99 minutes)

**-/+ BUTTON:** Use these buttons to decrease/increase the Time and/or Temperature settings.



## QUICK MENU CHART

Menu	Default Temperature	Default Cook Time	Recommended Cooking Temperature Range	Recommended Cooking Time Range
CUSTOM	0°F	0 min	176°F ~ 464°F	1 ~ 99min
				1 min increments
FROZEN FRIES 	464°F	20 min	392°F ~ 464°F	15 ~ 25min
				1 min increments
FRESH FRIES 	356°F	27 min	320°F ~ 392°F	6 ~ 27min
				1 min increments
CHICKEN WINGS	464°F	15 min	392°F ~ 464°F	12 ~ 25min
				1 min increments
ROTISSERIE CHICKEN 	464°F	33 min	392°F ~ 464°F	33 ~ 60min
				1 min increments
STEAK	464°F	7 min	392°F ~ 464°F	5 ~ 18min
				1 min increments
FISH FILLET	464°F	9 min	392°F ~ 464°F	5 ~ 14min
				1 min increments
FROZEN SNACKS	464°F	25 min	392°F ~ 464°F	10 ~ 30min
				1 min increments

\*The  ROTATION symbol indicates that the QUICK MENU function is pre-programmed with the ROTATION function. To turn the ROTATION function ON or OFF, press the ROTATION button anytime during cooking.

## INTRODUCTION

Thank you for purchasing the Cook's Essentials **Digital Air Fryer**. Your new **Digital Air Fryer** has a variety of functions to handle a wide array of cooking tasks. With its easy to use digital display and 8 Quick Menu functions, you can fry, cook, or even bake your favorite meals and snacks with ease! Best of all you will be cooking healthier without the addition of oil. Not only can you cook foods without the mess of oil but you can cook faster which saves you time and energy. Unlike most conventional deep fryers, the **Digital Air Fryer's** unique heating system combined with circulating hot air will make foods crispier and of course healthier without oil. We hope you enjoy your new Cook's Essentials **Digital Air Fryer** and start cooking healthier today!

## PREPARING YOUR AIR FRYER FOR USE

1. Before using your **Digital Air Fryer** for the first time, carefully remove all packaging material.
2. Remove the parts from the box and wash the Inner pot (2), Wire rack (21), Bake Tray (22), Basket (23), Rotisserie Forks (24), and Skewer (25) with warm, soapy water and a non-abrasive sponge. **IMPORTANT: DO NOT IMMERSER THE MAIN HOUSING IN WATER.** Wipe the interior and exterior of appliance clean with a damp cloth.  
**IMPORTANT: THIS IS NOT A DEEP FRYER. DO NOT FILL THE APPLIANCE OR ITS INNER POT WITH OIL OR FRYING FAT.**
3. Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects (See Figure 1).
4. Lift the Lid Handle (4) as shown in Figure 2 and open the Top Cover (5) (you will hear 3 "CLICKS" as you lift up the lid) to the position shown in Figure 3. The Top Cover (5) will remain open and locked into place.
5. Grasp Inner Pot Handles (8) to lift out Inner Pot (2) (See Figure 4).

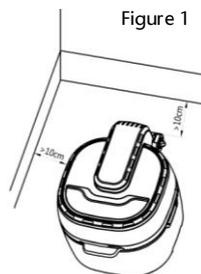


Figure 1

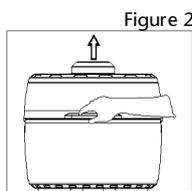


Figure 2

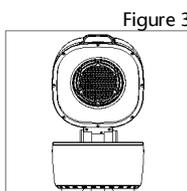


Figure 3

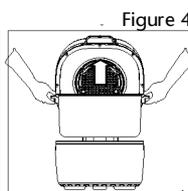


Figure 4

## HOW TO USE YOUR AIR FRYER

**NOTE:** Make sure the unit is unplugged from the electrical outlet before assembling for use. Ensure that all parts are thoroughly dry before plugging the product into the electrical outlet and before operating it.

1. Place ingredients onto the Wire rack (21) or the Bake Tray (22) and place into the Inner Pot (2) or place ingredients directly into Inner Pot (2) and place Inner Pot (2) into the Main Body (3) of the unit by holding the Handles (8) and making sure the Bracket (18) on the Inner Pot (2) is in front (See Figure 5).
2. To close the Top Cover (5), hold the Lid Handle (4) with one hand and use your other hand to push up on the Lid Unlock Button (7). Slowly lower the Lid (5) down until it fully closes (See Figure 6).  
**TIP:** Always be sure to have a firm hold on the Lid Handle (4) before pressing the Lid Unlock Button (7). Do not allow Top Cover (5) to forcefully drop onto Main Body (3).  
**CAUTION:** Do not touch the Inner Pot (2) during and immediately after use as it gets very hot. Only hold the Inner Pot (2) by the Handles (8).  
**NOTE:** The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

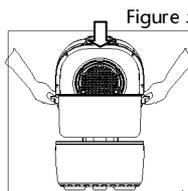


Figure 5

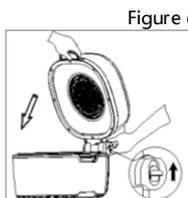
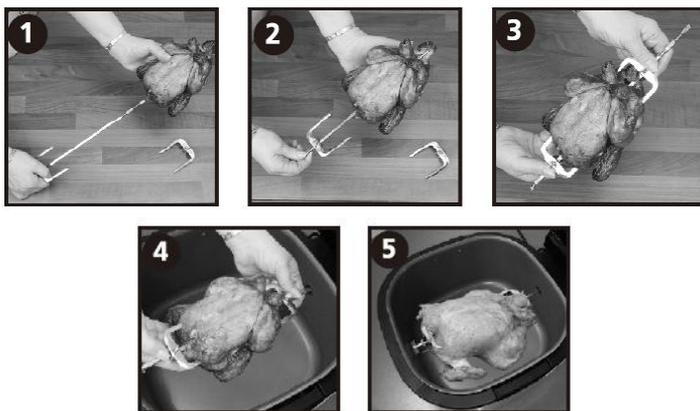


Figure 6

## HOW TO USE YOUR AIR FRYER (cont).

### ROTISSERIE FORK ASSEMBLY

1. Screw one Rotisserie fork (24) onto one end of the Skewer (25) as shown in Step ①.
  2. Push the Skewer (25) through the center of the chicken or meat you wish to cook (see Step ②) until the Rotisserie fork (24) pierces the food.
  3. Place the second Rotisserie fork (24) onto the other end of the Skewer (25) and push it along the rod until it pierces the other end of the chicken and then tighten the screw in place as shown in Step ③.
  4. Place the assembled Rotisserie fork (24) into the Inner pot (2) making sure that the longer squared section at the end of the Skewer (25) engages with the Shaft assembly hole (19) on the main body of the Cooker. Place the shorter squared section on the Shaft Bracket (18) (see Steps ④ and ⑤).
- **CAUTION: Always check that there is sufficient space above and below for food to rotate freely without causing an obstruction.**



### BASKET ASSEMBLY

1. Place the Skewer (25) through the Basket (23) and fix in position with the two screws (see Steps ① and ②).
2. Place food into the Basket (23) and close the cover of the Basket (23).
3. Do not overfill the Basket (23). Allow space for fries to move freely when the Basket (23) is rotating for even frying.
4. Place the assembled Basket (23) into the Inner pot (2) making sure that the longer squared section at the end of the Skewer (25) engages with the Shaft Assembly Hole (19) on the main body of the Cooker. Place the shorter squared section on the Shaft Bracket (18) (see Step ③).



## HOW TO USE YOUR AIR FRYER (cont).

### HOW TO MANUALLY PROGRAM FRYING TIME AND TEMPERATURE:

1. Plug Power Cord (9) into an electrical outlet. The appliance will be in standby mode.
2. Press the POWER button.
3. Press the MENU button once and the CUSTOM function will flash on the display. Press the TIME button and 00 will flash on the display. Use the +/- buttons to program the air frying time. Hold down the - or + button for rapid decrease/increase of time in 5 min. increments.
4. Once you have selected your air fry time, press the TEMP button and 000°F will flash on the display.
5. Use the +/- buttons to program the air frying temperature. Hold down the - or + button for rapid decrease/increase of temperature in 9°F increments.
6. Once you have selected your air frying temperature, press START.

**NOTE:** The unit will not allow you to press START if the Top Cover (5) is in the open position.

**TIP:** It is recommended to pre-heat the air fryer on empty for 3 min. if the appliance is cold.

### HOW TO SELECT A QUICK MENU FUNCTION:

1. Plug Power Cord (9) into an electrical outlet. The appliance will be in standby mode.
2. Press the POWER button.
3. Press the MENU button to select one of the 8 Quick Menu functions.  
**NOTE:** Each Quick Menu function is pre-programmed with a default time, temperature and ROTATION function (reference the QUICK MENU CHART on page 6).
4. To manually adjust the Times and Temperatures for each Quick Menu function, press the TIME button while the Quick Menu function is flashing.
5. The display will flash the default air fry time. Use the +/- buttons to adjust the time up or down. Hold down for rapid increase/decrease of time in 5 min. increments.
6. Once you have selected your air fry time, press the TEMP button and the display will flash the default temperature.
7. Use the +/- buttons to adjust the temperature up or down. Hold for rapid increase/decrease of temperature.  
**NOTE:** Please reference the QUICK MENU CHART on page 6, for the recommended ranges of time and temperature for each Quick Menu function.
8. Once you have selected your air fry temperature press START.

**NOTE:** The unit will not allow you to press START if the Top Cover (5) is in the open position.

**TIP:** It is recommended to pre-heat the air fryer on empty for 3 min. if the appliance is cold.

### ROTATION FUNCTION:

1. Press the ROTATION button to turn on the ROTATION function at anytime. The rotation indicator light will be solid when it is rotating.  
**NOTE:** Some QUICK MENU functions will be pre-programmed with the ROTATION function. Check the QUICK MENU CHART on page 5 for which functions use the ROTATION function. You can turn the ROTATION function OFF by pressing the ROTATION button at anytime during cooking.

### DURING THE COOKING/FRYING PROCESS:

1. Once you press START, the Timer will begin counting down and the Heating Indicator will illuminate.  
**NOTE:** You will notice that during the hot air frying process, the Heating Indicator will periodically go on and off. This indicates that the heating element is maintaining the set temperature.

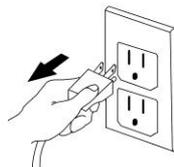
## HOW TO USE YOUR AIR FRYER (cont).

2. Some recipes require stirring/mixing the contents mid-way through cooking (see Cooking Time Chart on page 12). You can do this in the middle of the cooking process by grasping the Lid handle (4) and lifting the Top Cover (5) which will PAUSE the cooking process. Allow the Top Cover (9) to click and lock into position and remain open on its own. Grasp the Inner Pot Handles (8) and lift out of fryer. Shake or stir the contents of the Inner Pot (2) using a non-metallic utensil and then place Inner Pot (2) back into the Main Body (3).  
**TIP:** If you set the timer to half the required cook time, you will hear the timer indicator when you have to stir the ingredients. However, this means that you will need to set the timer again to the remaining cook time after stirring.
3. To resume the air frying process, close the Top Cover (5) by holding the Lid handle (4) with one hand and using your other hand to push up on the Lid Unlock button (7). Slowly lower the Lid (5) down until it fully closes.
4. **CAUTION:** During cooking, the Inner Pot (2) will be very hot, only use the cool-touch handles with oven mitts.

### WHEN COOKING/FRYING IS COMPLETE:

1. When the timer completes its countdown, the air fryer will turn off heating and begin the fan cool down process. This will take approximately 1-minute and will beep when cool down stops - this signals it is time to remove your food.  
**NOTE:** You can also switch off the appliance manually by pressing CANCEL at any time during the cooking process.
2. Open the Top Cover (5) and allow it to click and lock into position and remain open on its own. Using oven mitts, grasp the Inner Pot Handles (8) and lift out of the fryer. Place it onto a flat, heat-resistant surface.  
**CAUTION:** When opening the Top Cover (5), be careful of hot air and steam. Keep hands and face away from the opening.  
**CAUTION:** After cooking, the Inner Pot (2) and any accessories used will be extremely hot to the touch. Do not touch surfaces of the Inner Pot (2) or accessories directly. Always use oven mitts when handling the Inner Pot (2), Wire Rack (21), Bake Tray (22), Basket (23), Rotisserie Forks (24) or Skewer (25).
3. Check that your foods are ready. If not, then place the Inner Pot (2) back into the Main Body (3) and set the timer for a few more minutes.
4. Empty the contents of the Inner Pot (2) into a bowl or onto a plate. If necessary, you can also use non-metal tipped tongs to remove foods from the Inner Pot (2).
5. When the next batch of ingredients is ready, the air fryer is instantly ready to use again.
6. When cooking is complete, press the POWER button to shut down and remove the Power cord (9) from the electrical outlet (See Figure 7).

Figure 7



## CLEANING AND MAINTENANCE

The **Digital Air Fryer** should be cleaned thoroughly after every use.

1. Make sure the Power cord (9) is disconnected from the electrical outlet and that the appliance has cooled down before attempting to clean.
2. The Inner Pot (2) has a nonstick coating. Do not use metal utensils or abrasive cleaning materials on them, as this can damage the non-stick coating.
3. Wipe the outside of the appliance with a damp cloth.

**CAUTION:** Do not allow water to seep into the LED control panel as that may damage the appliance.

4. Clean the Inner Pot (2), Wire Rack (21), Bake Tray (22), Basket (23), Rotisserie Forks (24) and Skewer (25) with hot water, dishwashing soap and a non-abrasive sponge.
5. You can use a degreaser to remove any stuck-on residue.

**NOTE:** The Inner Pot (2), Wire Rack (21), Bake Tray (22), Basket (23), Rotisserie Forks (24) and Skewer (25) are dishwasher-safe (top rack only).

6. Clean the inside of the appliance with hot water and a non-abrasive sponge.
7. Never immerse the power cord, plug or the appliance body in water or any other liquids.
8. Dry all parts after each use, re-assemble and store in a cool, dry location.

## COOKING TIME CHART

The chart on this page helps you to program basic times and temperatures for common foods. *Please note that all of the information below is for your reference only and can be adjusted according to the user's preference. They are approximations only as foods differ in size and density so cooking times and temperatures cannot be guaranteed.*

	Min-max Amount (ounces)	Time (min.)	Temp (°F)	Stir	Notes
<b>Potatoes &amp; fries</b>					
Thin frozen fries	15 ~ 25	16-25	392	Stir	
Thick frozen fries	15 ~ 25	20-27	392	Stir	
Home-made fries (0.3" x 0.3")	15 ~ 30	15-20	392	Stir	add 1/2 tbsp of oil
Home-made potato wedges	15 ~ 30	20-22	356	Stir	add 1/2 tbsp of oil
Home-made potato cubes	15 ~ 25	14-22	356	Stir	add 1/2 tbsp of oil
Home-made potato chips	10	9-15	320		
<b>Meat &amp; Poultry</b>					
Steak	6 ~ 18	9-16	356		
Pork chops	6 ~ 18	11-25	356		
Hamburger	6 ~ 18	8-20	356		
Drumsticks	6 ~ 18	19-35	356		
Chicken Wings	15 ~ 20	16-30	392		
Chicken Strips	6 ~ 18	12-20	356		
<b>Snacks</b>					
Egg rolls	6 ~ 18	9-10	392	Stir	Use oven-ready
Frozen chicken nuggets	6 ~ 18	10-20	392	Stir	Use oven-ready
Frozen fish sticks	6 ~ 14	7-15	392		Use oven-ready
Fish fillet in batter	6 ~ 18	8-14	356	Stir	
Battered shrimp	6 ~ 18	8-13	356	Stir	
Frozen bread-crumbed cheese sticks	6 ~ 14	9-15	356		Use oven-ready
Stuffed vegetables	6 ~ 14	10	320		
Mushrooms	6 ~ 14	10	320		
Onion Rings	6 ~ 18	8-17	356		
<b>Baking</b>					
Cake	10	20-25	320		Use oven-safe baking dish (not included)
Quiche	15	20-22	356		Use oven-safe baking dish (not included)
Muffins	10	15-18	392		Use oven-safe muffin cups (not included)
Sweet snacks	15	20	320		Use oven-safe baking dish (not included)

## HINTS AND TIPS

### TIPS

- Smaller cuts of foods usually require a slightly shorter cooking time than larger foods.
- A larger amount of foods only requires a slightly longer cooking time and a smaller amount of foods only requires a slightly shorter cooking time.
- Stirring or shaking smaller foods mid-way through the cooking process will improve the end result and can help cook more evenly.
- Adding a small amount of oil to fresh potatoes can result in a crispier result. Cook your ingredients in the air fryer within a few minutes after adding the oil.
- Do not air fry extremely greasy foods such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimum amount for air frying crispy fries is 17.5 ounces or a little over 1 lb.
- Use pre-made dough to prepare foods with fillings quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- The air fryer can also reheat foods. To reheat foods, set the temperature to 302°F for up to 10 minutes.
- To cook frozen foods, add an additional 3-5 minutes to your cook time.

*Note: When cooking/baking foods that rise (i.e. cakes, quiches or muffins) the Inner Pot (2) should not be filled more than halfway.*

*Note: Add 3 minutes to the cooking time if you begin cooking while the air fryer is still cold.*

### BAKING CAKES/QUICHES OR STEAMING FOODS

- Place an oven-safe dish (not included) into the air fryer Inner Pot (2) if you want to bake a cake/quiche, steam foods or if you want to air fry delicate foods or foods with fillings.
- If the oven-safe dish is too large for the Inner Pot (2), you can place the Wire Rack (22) onto the bottom of the Inner Pot (2) and place the oven-safe dish onto the wire rack.
- For steaming foods, generally, 1-2 cups of water provides approximately 5-10 minutes of steam time. Add water to the Inner Pot (2). Place Wire Rack (21) into the Inner Pot (2). Place food into an oven-safe dish (not included) and place dish onto the Wire Rack (21).

### HOME-MADE FRENCH FRIES

When making your own french fries, follow these steps:

1. Peel potatoes and slice them into strips.
2. Wash and dry them thoroughly.
3. Mix potato strips in a bowl with ½ tablespoon of olive oil, make sure they are evenly coated.
4. Using your hands or tongs, place the potato strips into the Basket (23).

**NOTE:** *Do not pour the potato sticks from the bowl into the Basket (23) to avoid transferring any excess oil into the Basket (23).*

## TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
The airfryer does not work.	The appliance is not plugged in.	Plug the power cord (9) into an electrical outlet.
		You did not press START button.
	The appliance is defective.	Contact customer service at 800-365-6133 ext. 120/107/105
Food not completely cooked/fried.	There is too much food in the Inner Pot (2).	Use smaller batches of food in the Inner Pot (2). Small batches of food will cook more evenly.
	The cooking temperature is set too low.	Increase the temperature setting. Check "Cooking Time Chart" found in this manual.
	The cooking time is too short.	Increase the time setting. Check "Cooking Time Chart" found in this manual.
Food cooked is uneven.	Certain foods need to be stirred/mixed mid-way through the cooking process.	Foods that overlap inside the Inner Pot (2) need to be stirred mid-way through cooking. Go to section: 'During the Cooking/Frying Process' in this manual.
Fried snacks are not crispy.	You used a type of snacks 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 close the Top Cover (5) properly.	The Inner Pot (2) is too full.	Remove some food from the Inner Pot (2).
	The Inner Pot (2) is not aligned correctly.	Make sure the Inner Pot Handles (8) are flush with the Main Body (3).
White smoke is emitted out of the appliance during use.	You are preparing food with a high oil content.	When cooking with oily foods, oil will drain into the bottom of the Inner Pot (2). When the air fryer heats up, the pan heats up the oil and produces white smoke. This does not adversely affect the air fryer or your cooking process.
	The pan has built-up oil residue from previous uses.	White smoke is caused by oil leftover in the Inner Pot (2). Make sure to thoroughly clean the Inner Pot (2) after every use.
Home-made french fries are coming out unevenly cooked.	Your potatoes are not fresh or are frozen.	Make sure to use fresh and firm potatoes. Not frozen potatoes for home-made french fries.
	Potato strips were not thoroughly rinsed prior to frying.	Thoroughly rinse sliced potato to remove all starch prior to frying.
Your home-made french fries are not crispy after air frying.	Crispy results are directly linked to the amount of oil and water content of the fresh potato strips.	Potato strips need to be thoroughly dried before adding oil.
		Slice potato strips thinner if you want them crispier.
		Use a bit more oil on the potato strips prior to frying if you want crispier results.

