



cook's essentials®



5.3 QT

Owner's Manual

Air Fryer Model: CM1708

FOR HOUSEHOLD USE ONLY



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Before you begin... It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

Important Safeguards

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

- **READ AND FOLLOW** all instructions carefully.
 - **NEVER IMMERGE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
 - **TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the Main Unit Housing containing the electrical components.
 - **THIS APPLIANCE HAS A POLARIZED PLUG** (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 fitfully 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.
 - **TO PREVENT FOOD CONTACT** with the heating elements, do not overfill the Fry Basket.
 - **DO NOT** cover the Air Intake Vent or Air Outlet Vent while the Air Fryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
 - **NEVER POUR** oil into the Outer Basket. Fire and personal injury could result.
 - **WHILE COOKING**, the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.
 - **THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
 - **DO NOT** use this Unit if the plug, the power cord or the appliance itself is damaged in any way.
 - **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacture, its service agent, or a similarly qualified person in order to avoid hazard.
 - **KEEP THE APPLIANCE** and its power cord out of the reach of children when it is in operation or in the “cooling down” process.
 - **KEEP THE POWER CORD** away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
 - **NEVER CONNECT THIS APPLIANCE** to an external timer switch or separate remote-control system.
 - **NEVER USE THIS APPLIANCE** with an extension cord of any kind.
 - **DO NOT OPERATE THE APPLIANCE** on or near combustible materials such as tablecloths and curtains.
 - **WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5” free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
 - **DO NOT USE** the Air Fryer for any purpose other than described in this manual.
 - **NEVER** operate the appliance unattended.
 - **WHEN IN OPERATION**, hot steam is released through the Air Outlet Vent. Keep your hands and face at a safe distance from the Air Outlet Vent. Also avoid the hot steam and air while removing the Outer Basket and Fry Basket from the appliance.
 - **THE UNIT’ S OUTER SURFACES** may become hot during use. The Outer Basket, Fry Basket and Cake Pan will be hot... wear oven mitts when handling hot components or touching hot surfaces.
 - **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop before removing Outer and Fry Baskets.
- CAUTION:** Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface. Discontinue use if Sliding Button Guard ever becomes detached from Unit.

Important Safeguards Continued

CAUTION

- Always operate the appliance on a horizontal surface that is level, stable and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the Air Fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.
- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
- The Air Fryer is equipped with an internal micro switch that automatically shuts down the fan and heating element when the Outer Basket is removed.
- Do not move the Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface. Discontinue use if Sliding Button Guard ever becomes detached from Unit.

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 Button until it shows zero or by pressing the Power Button one time. In either case, the appliance will automatically shut down within 20 seconds.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

OVERHEATING PROTECTION SYSTEM

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord, allow time for the Unit to cool completely before restarting or storing.

ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

Air Fryer Parts

IMPORTANT: Your Air Fryer has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged do not use this product and contact shipper using the customer service number located in the back of this owner’s manual.

- 1. Fry Basket
- 5. Outer Basket
- 8. Air Intake Vent
- 2. Basket Release Button
- 6. Outer and Fry Basket Assembly
- 9. Digital Control Panel
- 3. Sliding Button Guard
- 7. 7.5” Cake Pan
- 10. Air Outlet Vent
- 4. Basket Handle
- 11. Main Unit Housing

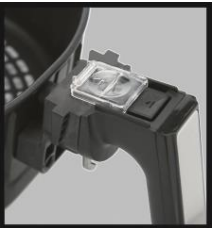


CAUTION: Be careful not to touch the Air Outlet Vent (10) behind the unit.

Sliding Button Guard and Basket Release Button



Sliding Button Guard (3)



Basket Release Button (2)

The Sliding Button Guard helps to ensure you do not press the Basket Release Button by accident. Pressing the Basket Release Button causes the Outer Basket to separate from the Fry Basket and may result in injury if not done on a level, heat-resistant surface.

Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface.

CAUTION: Discontinue use if Sliding Button Guard ever becomes detached from Unit.

Using The Digital Control Panel



Button 1 - Power Button

Once the Outer Basket and Fry Basket are properly placed in the main Unit housing, the Digital Control Panel will display 'OFF'. Selecting the Power Button one time will set the Unit to a default temperature of 370°F, and the cooking time will be set to 15 minutes. Selecting the Power Button a second time will start the cooking process. Pressing the power button during the cooking cycle will turn the unit off. The white fan light will continue to flash, for 20 seconds.

Buttons 2 & 3 - Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time (1-30 min).

Buttons 4 & 5 - Temperature Control Buttons

The + and - symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature Control range: 170°F – 400°F.

6 - 15. Buttons 6 through 15 - Preset Choices

Ten presets to choose from including: fries, chicken, steak, fish, cheese melt, chicken wings, potato chips, bacon, preheat (P) and Quick 5 (5).

Once selected, the predetermined time and cooking temperature function begins.

Note: For buttons 6-13, you can override the preset function by increasing or decreasing time and temperature manually. For button 14, the preheat function, you cannot override the time or temperature. For button 15, Quick 5, you can adjust the time setting. Each time you press the Quick 5 button, the time will increase in 5-minute intervals.

Using The Digital Control Panel Continued

Time and Temperature

This display will keep track of the temperature and remaining cook time.

White Fan Icon

The flashing, White Fan Icon will appear when the Unit is turned on and for up to 20 seconds after it is turned off.

PRESET BUTTON COOKING CHART		
PRESET BUTTON	TEMPERATURE	TIME
Frozen French Fries	400°F	12 min
Chicken (Bone-in Breast and Legs)	360°F	20 min
Steak (1-inch thick; medium-rare)	400°F	9 min
Fish (1-inch thick)	400°F	10 min
Cheese Melt	340°F	3 min
Chicken Wings	400°F	12 min
Potato Chips	300°F	16 min
Bacon	400°F	8 min
Preheat	400°F	3 min
Quick 5	370°F	5 min (5-30 min, 5 min increments)

Cooking with the Air Fryer Without Presets

Once you are familiar with the Air Fryer you may want to experiment with your own recipes. You do not need to select a preset function. Simply choose the time and temperature that suits your personal taste.

Preheating the Air Fryer

You may preheat the Unit for more efficient cooking simply by selecting the Preheat preset button or by manually selecting a cook time of 2 or 3 minutes, and cook at the default or higher temperature. For preheating, you will need to insert the empty Fry Basket and Outer Basket into the Unit housing.

WARNING:

Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.

Unit Features

- Digital Air Fryer
- 10 Preset Programs
- Timer (1-30 min) with Auto Shut Off
- 1700 Watts (120v / 60hz)
- Large Easy-Grip Handle
- Large 5.3 QT Basket with Non-Stick Coating
- Dimensions: 15" w x 14.4" h x 12.8" d

General Operating Instructions

Before using the Air Fryer for the first time...

Remove all packing materials, labels and stickers, then wash the Outer and Fry Basket, and Cake Pan with warm soapy water. The Outer and Fry Basket, and Cake Pan are also dishwasher safe. Wipe the inside and outside of the cooking Unit with a clean moist cloth. Never wash or submerge the cooking Unit in water. Never fill the Outer Basket with oil... this Unit cooks with hot air only.

Preparing for use

- Place the appliance on a stable, level, horizontal and heat resistant surface.
 - Place the Fry Basket in the Outer Basket properly. (Fig. A)
 - Slide the Fry Basket into the cooking Unit until it “clicks” into place. (Fig. B)
- Note:** The Unit will not work unless the Fry Basket is inserted properly.
- Plug the power cord into the 120V, dedicated outlet.

NEVER:

- Put anything on top of the appliance.
- Cover the air vents on the top and back of the cooking Unit.

A Versatile Appliance

The Air Fryer is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature setting and proper food quantities.

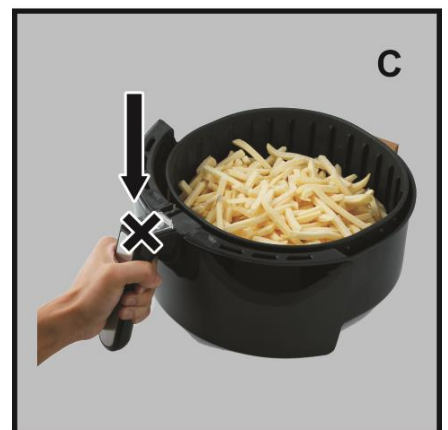
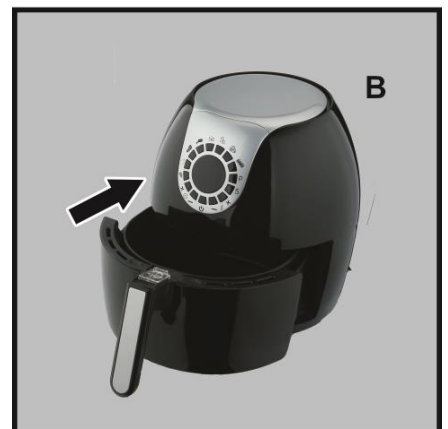
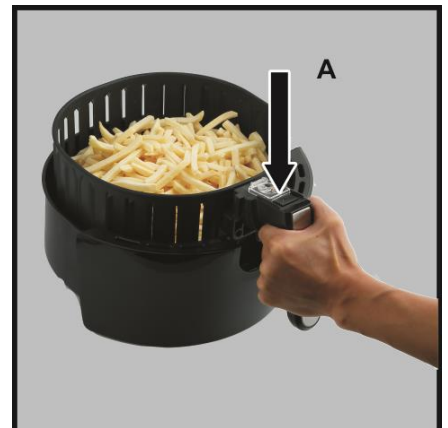
Time to Air Fry...

When removing the Outer Basket you may feel slight resistance. Place your hand on top of the Unit and pull gently on the Outer Basket.

CAUTION: WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET HANDLE BUTTON. OUTER BASKET WILL SEPARATE FROM FRY BASKET. (Fig. C)

WARNING:

Wear an oven mitt on the hand you use to hold the Unit in place.



General Operating Instructions Continued

Place the ingredients in the Fry Basket. (Fig. A, page 6)

Note: Never fill the Fry Basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the Fry Basket back into the unit until it “clicks” in place, (Fig. B, page 6). Never use the Outer Basket without the Fry Basket.

Caution: During the cooking process, the Outer Basket will become very hot. When you remove it to check on the progress, make sure you have a heat resistant surface nearby to set it down on.

1. When the Fry Basket and food is securely in place, press the Power Button once (Fig. 1, page 4).
2. Select a Preset function (Figs. 6-15, page 4) or manually set the Temperature and then the Time (Figs. 2-5, Page 4).
3. Press The Power Button (Fig. 1, page 4) once and the Air Fryer will cycle through the cooking process.

Note: You may remove the Fry Basket at any time during the process to check the progress. If you wish to preheat the Unit, see instructions on page 5.

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

Consult the Charts in this manual or the Recipe Guide to determine the correct settings.

Shaking...

To ensure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the Outer Basket and Fry Basket from the Unit... gently shake the contents as needed and place back in Unit to continue cooking. For heavier foods, you might want to separate the Fry Basket from the Outer Basket before shaking. To do this, place the assembled Outer Basket and Fry Basket on a heat resistant surface. Move Sliding Button Guard forward to expose Basket Release Button. Press the Basket Release Button (top photo) and gently lift the Fry Basket. Shake ingredients, place the Fry Basket in the Outer Basket and return it to the Unit to finish cooking.

Caution: The Outer Basket will be hot... wear an oven mitt during this procedure. Never move the Sliding Button Guard while shaking or you may press the Basket Release Button accidentally.

Tip: Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it’s time to “shake”.

When you hear the Timer bell, the Preset preparation time has elapsed. Pull the Outer Basket out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the Outer Basket on a heat resistant-surface. Move Sliding Button Guard forward. Press the Basket Release Button (top photo) and lift the Fry Basket out of the Outer Basket. Turn the Fry Basket over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.



General Operating Instructions Continued

Do not turn the Fry Basket upside down with the Outer Basket still attached... excess oil that has collected on the bottom of the Outer Basket will leak onto the food.

When a quantity of food is cooked, the Unit is instantly ready for preparing another batch. When the cooking cycle is over, you may begin use again immediately.

Settings

- The following table will help you select the correct temperature and time for best results. As you become more familiar with the Air Fryer cooking process, you may adjust these settings to suit your own personal tastes.
- Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the Fry Basket briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Air Fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Fry Basket when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Air Fryer to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

SHAKING–COOKING CHART

FOOD ITEM	MIN-MAX (cups or lb)	TIME* (Minutes)	TEMP°F	SHAKE	COMMENTS
Thin frozen fries	2½-5 cups	10-12	400	YES	
Thick frozen fries	2½-5 cups	10-14	400	YES	
Homemade fries	2½-6 cups	12-18	400	YES	Add½Tbsp. oil
Homemade potato wedges	2½-6 cups	18-25	360	YES	Add½Tbsp. oil
Homemade potato cubes	2½-6 cups	14-20	360	YES	Add½Tbsp. oil
Steak	¼-2 lbs	8-12	400		
Hamburger	¼-1. 1 lbs	7-14	360		
Frozen chicken nuggets	½-2 lbs	12-16	400	YES	Use oven-ready
Mozzarella sticks	½-2 lbs	8-14	360	YES	Use oven-ready
Stuffed vegetables	½-2 lbs	10-15	320	YES	

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

*Add 3 minutes to cooking time when starting with a cold appliance.

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.

Cleaning and Storage

Cleaning

Clean the Air Fryer after each use. The Outer Basket, Fry Basket and Cake Pan are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

Note: Separating the Outer Basket from the Fry Basket will allow them to cool quicker.

2. Wipe the outside of the appliance with a warm moist cloth and mild detergent.

3. Clean the Outer Basket, Fry Basket and Cake Pan with hot water, a mild detergent and a nonabrasive sponge.

Note: The Outer Basket, Fry Basket and Cake Pan are dishwasher-safe.

Tip: Should Outer Basket and Fry Basket contain difficult to remove food particles, leave the Fry Basket and Outer Basket assembled, fill with hot soapy water and soak for 10 minutes.

4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.

5. If necessary, remove unwanted food residue from the heating element with a cleaning brush.

Storage

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

2. Make sure all components are clean and dry.

3. Place the appliance in the clean, dry place.

Environment

Dispose of all unwanted appliances according to local environmental regulations.

Preserve the planet.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	The appliance is not plugged in. You have not turned the Unit on, set the preparation time, or temperature.	Plug power cord into wall socket. Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and cooking will begin.
	You have probably turned off the Unit. If you pressed the Power button while the Unit is cooking it will trigger the “shut down” mode.	Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and Cooking will begin.
Food not cooked	The Fry Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Use the Temperature + button (page 4 Fig. 4) to raise the temperature and continue cooking.
Food is not fried evenly	Some foods need to be “shaken” during the cooking process.	See pages 7-9 in this manual.
Outer Basket won’t slide into Unit properly	Fry Basket is overloaded. Fry Basket is not placed in Outer Basket correctly.	Do not fill the Fry Basket above the MAX level. (See chart page 9). Gently push Fry Basket into Outer Basket until it “clicks”.
White smoke coming from Unit	Too much oil being used. Outer Basket has grease residue from previous cooking.	Foods heavy with oil will cause dripping in the Outer Basket. Oil in the Outer Basket will smoke having no effect on the Unit or the food. Clean Outer Basket after each use.
Fresh fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before adding oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Air Fryer?

You can prepare a variety of dishes including steaks, chops, burgers and baked goods. See the Air Fryer Recipe Guide.

2. Is the Air Fryer good for making or reheating soups and sauces?

Never cook or reheat liquids in the Air Fryer.

3. Is it possible to shut off the Unit at any time?

Press the Power button once or remove the Outer Basket.

4. What do I do if the Unit shuts down while cooking?

As a safety feature the Air Fryer has an auto shut off device that prevents damage and overheating. Remove the Outer Basket and set it on a heat resistant surface. Allow the Unit to cool down. Remove the power cord from the outlet. Restart with the Power button.

5. Does the Unit need time to heat up?

If you are cooking from a “cold start,” add 3 minutes to the cook time to compensate.

6. Can I check the food during the cooking process?

You can remove the Outer Basket at any time while cooking is in progress. During this time you can “shake” the contents in the Fry Basket if needed to ensure even cooking.

7. Is the Air Fryer dishwasher safe?

Only the Fry Basket, Outer Basket and Cake Pan are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. What is the purpose of the Sliding Button Guard?

The Sliding Button Guard helps to ensure you do not press the Basket Release Button accidentally. Pressing the Basket Release Button causes the Outer Basket to separate from the Fry Basket and may result in injury if not done on a level, heat-resistant surface.



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Should you have any problem, our friendly customer service staff is here to help you.
1-866-533-1184.