



cook's essentials®

3.4 QT AIR FRYER



Owner's Manual

Save These Instructions - For Household Use Only

Model: CM-17034



When using electrical appliances, basic safety precautions should always be followed. Do not use the *Air Fryer* until you have read this manual thoroughly.





Before You Begin

The *Air Fryer* will provide you with delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

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IMPORTANT SAFEGUARDS



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

- **READ AND FOLLOW** all instructions carefully.
- **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- **TO AVOID ELECTRIC SHOCK**, do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- **DO NOT IMMERSE** cord or plug in water or other liquid.
- **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 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.
- **TO PREVENT FOOD CONTACT** with the heating elements, do not overfill the Fry Basket.
- **NEVER** pour oil into the Outer Basket. Fire and personal injury could result.
- **DO NOT MOVE** appliance when in use or when containing hot oil or other hot liquids.
- **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 OPERATE** this Unit if the plug, the power cord or the appliance itself is damaged in any way.
- **IF THE POWER CORD OR PLUG IS DAMAGED** or if the appliance malfunctions or has been damaged in any manner, you must have it examined, repaired, adjusted or replaced by the manufacturer, 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 LET CORD** hang over edge of table or counter, or touch hot surfaces.
- **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 on 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.
- **NEVER USE THIS APPLIANCE** on a stove top of any kind.
- **DO NOT PLACE** on or near a hot gas or electric burner, or in a heated oven.
- **DO NOT USE** the Air Fryer for any purpose other than described in this manual.
- **NEVER** operate the appliance unattended.
- **THE UNIT'S OUTER SURFACES** may become hot during use. The Outer Basket and Fry Basket will be hot. Wear oven mitts when handling hot components or touching hot surfaces.
- **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



- **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.
- **DO NOT** use outdoors.
- **THE USE OF** accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **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.
- **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop before removing Outer and Fry Baskets.
- **ALWAYS UNPLUG** the appliance after use.
- **LET THE APPLIANCE** cool down for approximately 30 minutes before handling, cleaning, or storing.
- **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.
- **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.
- **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.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

Automatic Switch-Off

The appliance has a built in “shut-off” device, that will automatically shut down the unit when the Timer Control Dial reaches zero. You can manually switch off the appliance by turning the Timer Control Dial to zero counter clockwise.

Caution: 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.

Parts & Accessories



Fry Basket



Outer Basket



Assembled - Fry Basket (1) & Outer Basket (5)



Top View



Back View



Front View



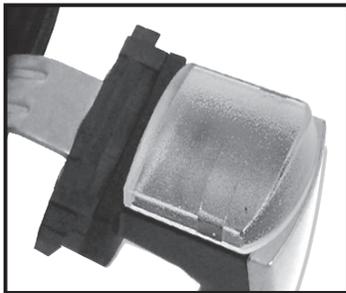
Important

Your **Air Fryer** has been shipped with the following components. Check everything carefully before use. If any part appears damaged, do not use this product and contact shipper.

1. Fry Basket
2. Basket Release Button
3. Sliding Button Guard
4. Basket Handle
5. Outer Basket
6. Assembled Fry Basket (1) and Outer Basket (5)
7. Air Intake Vent
8. Control Panel
9. Air Outlet Vents

Caution

Be careful not to touch the Air Outlet Vent (9) behind the Unit.



Sliding Button Guard (3)



Basket Release Button (2)

Sliding Button Guard & Basket Release Button

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.

Important:

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

Note:

Sliding Button Guard automatically relocates after basket is returned to the Main Unit housing.

Caution

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

Using the Control Panel



A. Temperature Dial

Once the Outer Basket and Fry Basket are properly placed in the Main Unit Housing, plug the AC Cord into the proper outlet. Rotate the Temperature Dial clockwise to the desired cooking temperature. Settings range from the default temperature of 170° F up to 400° F. You can raise or lower the temperature at any time during the cooking process.

Note: The black dots between the printed temperature settings indicate midway points of 210° F, 285° F and 360° F and should be used as a guide to dial in a more accurate temperature setting.

B. Timer Dial

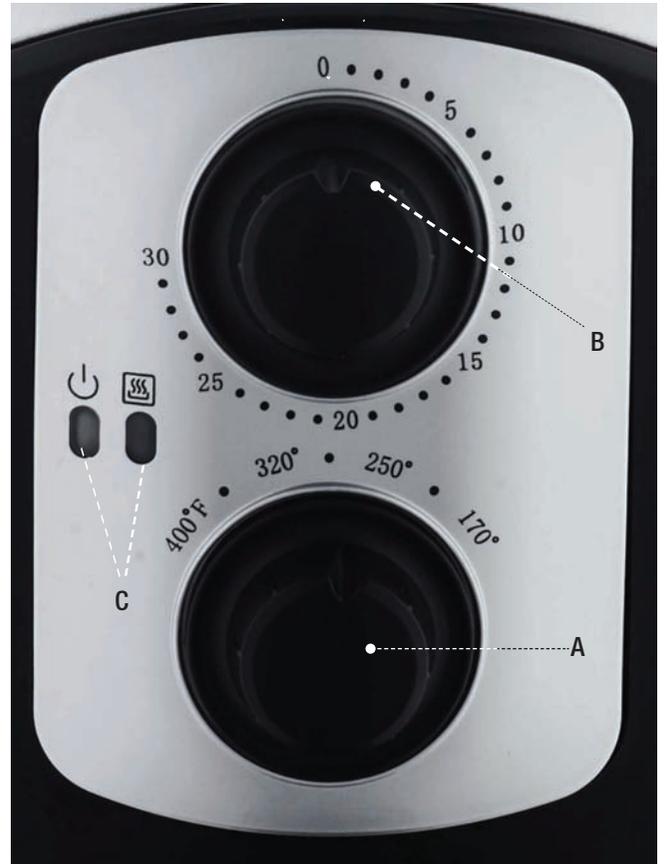
Once the basket assembly with food has been placed in the unit and a cooking temperature is selected, you may now program the cooking time up to 30 minutes. If a recipe requires more time simply add additional time as needed. Setting the Time activates the unit to the ON function. Time will begin to elapse immediately. Removing the basket to check cooking progress will put the process on pause and stop the clock. Replacing the basket will continue the process where it left off.

Note:

When using the unit from a “cold start” add 3 minutes “warm up time”. If you want, you can also preheat the appliance without any ingredients inside. To do this, turn the Timer Dial for more than 3 minutes and wait until orange light goes out (about 3 minutes). Then fill the basket and set the Timer Dial.

C. Operating Lights

Once the Timer is set the unit automatically becomes activated and the Operating Lights will come on. Orange light will go out once the preset cooking temperature is reached and will come on and off periodically. Green light will remain on during the entire cooking process.



! Warning

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

Note:

Keep in mind that the settings shown on page 9 are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Using the Control Panel



Food Item	Min-Max	Time	Temperature	Shake	Comments
Thin Frozen Fries	1 1/4 - 3 cups	9-16 mins	400° F	YES	
Thick Frozen Fries	1 1/4 - 3 cups	11-20 mins	400° F	YES	
Homemade Thin Fries	1 1/4 - 3 cups	10-16 mins	400° F	YES	Add ½ tbsp. oil
Homemade Potato Wedges	1 1/4 - 3 cups	18-22 mins	400° F	YES	Add ½ tbsp. oil
Homemade Potato Cubes	1 1/4 - 3 cups	12-18 mins	360° F	YES	Add ½ tbsp. oil
Fresh/Frozen Hash Browns	1 cup (3-4 oz)	15-18 mins	360° F	YES	
Potato Gratin	2 cups	15-18 mins	400° F		
Steak	1/4 - 1.1 lb	8-12 mins	400° F		
Pork Chops	1/4 - 1.1 lb	10-14 mins	400° F		
Hamburger	1/4 - 1.1 lb	8-20 mins	400° F		
Frozen Sausage Rolls	1/4 - 3/4 lb	6-12 mins	325° F		
Chicken Drumsticks	1/4 - 1.1 lb	20-24 mins	400° F		
Chicken Breast	1/4 - 1.1 lb	18-30 mins	360° F		
Spring Rolls	1/4 - 3/4 lb	15-20 mins	350° F	YES	Use oven-ready
Frozen Chicken Nuggets	1/4 - 1.1 lb	10-15 mins	400° F	YES	Use oven-ready
Frozen Fish Sticks	1/4 - 1.1 lb	6-10 mins	400° F	YES	Use oven-ready
Frozen Mozzarella Sticks	1/4 - 1.1 lb	8-14 mins	350° F	YES	Use oven-ready
Stuffed Vegetables/Potatoes	1/4 - 1.1 lb	8-10 mins	350° F	YES	Use oven-ready
Cake Batter (7" Pan)	2 - 2 1/2 cups	30 mins	350° F		Use baking pan
Quiche (5" Dish)	1 1/2 cups	20-22 mins	360° F		Use baking tin/oven dish
Muffin Batter	1 1/4 cups	15-18 mins	400° F		Use baking pan

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.

Before First Use



Before using the **Air Fryer** for the first time, remove all packing materials, labels, and stickers. Wash the Outer and Fry Baskets with warm, soapy water. The Outer and Fry Baskets 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.
- Slide the Fry Basket into the cooking Unit until it “clicks” into place.
- **Note:** The Unit will not work unless the Fry Basket is inserted properly.
- Plug the power cord into the 120V, dedicated outlet.

Caution

- Never put anything on top of the appliance.
- Never cover the Air Intake Vents or Air Outlet Vent 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 settings and proper food quantities.

Unit Features

1500 Watts (120V / 60Hz)

Timer with Auto Shut-Off, Max. 30 Min.

Max. Temp 400°F

3.4 QT Basket with Non-Stick Coating

General Operating Instructions



Using Your Air Fryer

1. Place your hand on top of the Unit and pull gently on the Outer Basket. (When removing the Outer Basket, you may feel slight resistance.)
2. Place the ingredients in the Fry Basket (A). 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.
3. Slide the Fry Basket back into the Unit until it “clicks” in place (B). Never use the Outer Basket without the Fry Basket.
4. When the Fry Basket and food are securely in place, select the cooking temperature with the Temperature Dial.
5. Select the cooking time with the Timer Dial.
6. The unit will automatically turn on and run for the full cooking cycle and then shut off when time has elapsed.



Caution

If the Sliding Button Guard moves forward when removing Outer Basket, be careful not to press the Basket release button. Outer Basket will separate from the Fry Basket and may cause injury.

Warning

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

Caution

During the cooking process, the Outer Basket may 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.

Important

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 8.



Rapid Hot Air Technology

It instantly reheats the air inside the appliance, therefore, briefly removing the Outer Basket barely disturbs the process. Consult the charts in this manual or the Recipe Guide to determine the correct settings.

General Operating Instructions



Shaking

To ensure even cooking, some foods require “shaking” during the cooking process. To do this:

1. Remove the Outer Basket and Fry Basket from the Unit.
2. 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:

1. Place the assembled Outer Basket and Fry Basket on a heat-resistant surface.
2. Move Sliding Button Guard forward to expose Basket Release Button.
3. Press the Basket Release Button (C) and gently lift the Fry Basket.
4. Shake ingredients.
5. 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 glove during this procedure. Never move the Sliding Button Guard while shaking or you may press the Basket Release Button accidentally.

i Tip

Set the Timer to 1/2 the time needed for the recipe. 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:

1. Place the Outer Basket on a heat-resistant surface.
2. Move Sliding Button Guard forward.
3. Press the Basket Release Button (C) and lift the Fry Basket out of the Outer Basket.
4. Turn the Fry Basket over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

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.

! Caution

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.

General Operating Instructions



Settings

The table on page 9 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. Rapid Hot Air Technology instantly reheats the air inside the appliance, therefore, briefly removing the Outer Basket 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 fried evenly.
- Adding a bit of olive 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 stuffed foods.
- You can use the **Air Fryer** to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

Trouble Shooting



Problem	Possible Cause	Solution
The Air Fryer does not work	The appliance is not plugged in. You have not turned the Unit on, by setting the preparation time & temperature.	Plug power cord into wall socket. With basket in place, set the Temperature and Time.
Food not cooked	The Fry Basket is overloaded. The temperature is set too low.	Use smaller batches for more even frying. Raise Temperature and continue cooking.
Food is not fried evenly	Some foods need to be “shaken” during the cooking process.	See page 12 in this manual.
White smoke coming from Unit	Too much oil being used. Outer Basket has grease residue from previous cooking.	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	Fresh, firm potatoes have not been 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. What materials is the Air Fryer made from?**
Plastic outside. Metal inner pot.
- 3. Is it possible to shut off the Unit at any time?**
Rotate the Timer Dial to 0, or remove the Outer Basket.
CAUTION: When removing the Outer Basket, do not move Sliding Button Guard forward until the Fry Basket and Outer Basket are resting on a level, heat-resistant surface.
- 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 from 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. Rotate both dials to the previous settings.
- 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 and the Outer Basket 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.

Care & Cleaning



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.

CAUTION: Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface. Outer Basket will separate from the Fry Basket and may cause injury.

2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the Outer Basket and the Fry Basket with hot

Storage: Unplug the appliance and let it cool thoroughly. Make sure all components are clean and dry. Place the appliance in a clean, dry place.

water, a mild detergent, and a nonabrasive sponge.

NOTE: The Outer Basket and Fry Basket 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.

Environment: Dispose of all unwanted appliances according to local environmental regulations. Preserve the planet.



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3.4QT AIR FRYER

Should you have any problem, our friendly customer service staff is here to help you.

1-866-533-1184