



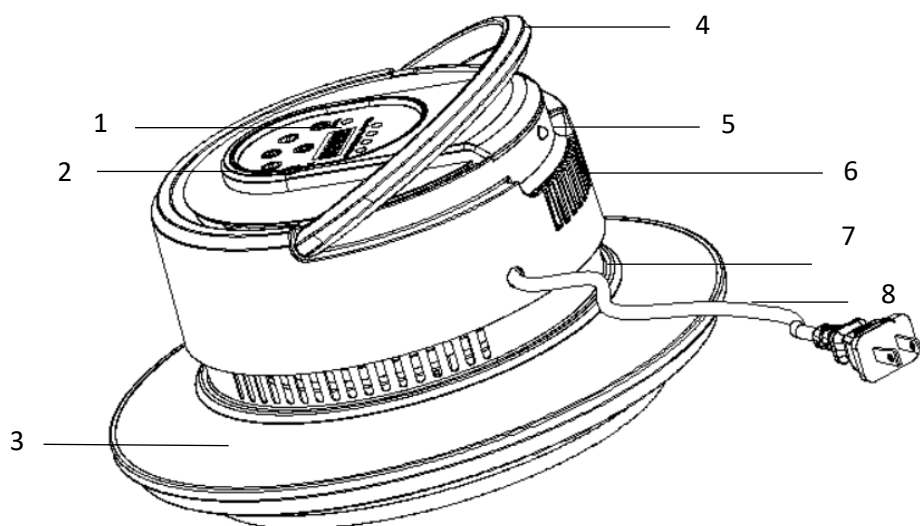
cook's essentials®

AIR FRYER LID



120V~60Hz 1400W (11.6A)

PARTS DESCRIPTION



- 1. LED screen
- 2. Control pad
- 3. Glass lid
- 4. Handle
- 5. Safety switch
- 6. Air inlet
- 7. Air outlet
- 8. Power cord
- 9. Silicone mat



IMPORTANT SAFEGUARDS

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

Read all instructions before use.

1. Check that the voltage in your home corresponds to that stated on the appliance.
2. Do not touch hot surfaces. Always use the handle or wear oven mitts for protection.
3. To protect against electrical shock, fire, or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid, to avoid risk of a short circuit.
4. The main engine contains electronic components and a heating system. Do not immerse the appliance in water or wash the main engine under the faucet.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Do not block or cover the air inlet and air outlet when the machine is working. This can cause uneven cooking or damage to the appliance.
7. Do not operate appliance with a damaged cord or plug. Do not operate after the appliance malfunctions or has been damaged in any manner.
8. Do not plug, unplug, or operate the power supply or the machine with wet hands.
9. Do not connect this appliance with an external timing switch or device as it may be dangerous.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let the cord hang over the edge of a table or counter. Do not let it come in contact with hot surfaces.
13. Do not place on or near a hot gas, electric burner, oven, or microwave.
14. Do not use the appliance for anything other than intended use.
15. **Always ensure the electric pressure cooker being used during the cooking process is off and unplugged when using with the Air Fryer Lid.**

16. Unplug from outlet when not in use and before cleaning. Wait 30 minutes for the Air Fryer Lid to cool down before cleaning or putting in storage after use.
17. If the power cord is damaged, it must be replaced by the manufacturer.
18. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any items on top of the appliance when in operation.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not cover any part with metal foil. This causes overheating.
21. Never use the Air Fryer Lid to deep fry food. Doing so can cause damages to the unit and injury.
22. Do not leave unit unattended when in use.
23. During use of the appliance, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and air outlet openings. Also, be careful of hot steam and air when you remove the appliance.
24. Do not place the appliance against a wall or other devices. Make sure the appliance is placed in an open area.
25. **Leave at least 6 inches (15 cm) of free space on the back, sides and above the appliance, do not place anything on top of the device.**

Caution!!

- *Always place the appliance on a horizontal, level, heat-resistant, and stable surface.*
- *This appliance is intended for normal household use only.*
- *Always unplug the appliance after use.*
- *Let the appliance cool down for at least 30 minutes before handling or cleaning it.*
- *The appliance is equipped with a safety micro switch that will shut the appliance off automatically if the handle is raised during cooking.*

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED PLUG

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. Do not let children handle or put the electrical cord into their mouths.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. It is not recommended to use an extension cord.

KNOW YOUR AIR FRYER LID

Transform your ordinary cookware into an air fryer with the Cook's Essentials Air Fryer Lid! This innovative air fryer lid instantly converts any 6, 7, or 8-quart pressure cooker into an air fryer. Its universal design also fits 8" and 10" pots and pans, offering even more versatility.

Featuring a hot airflow system, the Cook's Essentials Air Fryer Lid circulates super-hot air around your food to achieve the same rich flavor and crispy results of an air fryer — without the need for a separate appliance. Since air frying requires little to no oil, the Cook's Essentials Air Fryer Lid reduces fat and calories for healthier cooking. That means you can indulge in your favorite decadent fried foods, without the guilt!

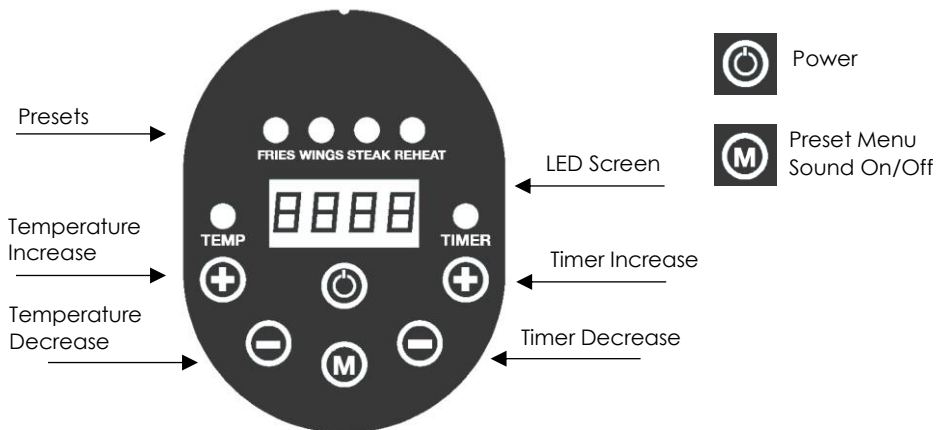
The Cook's Essentials Air Fryer Lid features premium quality tempered glass that lets you monitor your food while cooking — no need to even lift the lid. Adjust time and temperature with its easy-to-use digital control panel or choose from four smart cooking presets for foolproof results. A built-in safety switch gives you peace of mind, while the heat-

resistant silicone mat provides a surface to rest your lid without burning your countertop.

BEFORE THE FIRST USE

- Remove all packaging materials from the inside and outside of the Air Fryer Lid.
- Gently wipe the outside with a damp cloth or paper towel. Dry thoroughly. Do not immerse the Air Fryer Lid or its plug into water or any other liquid.
- Find a pressure cooker, container, pot, or pan that properly fits the Air Fryer Lid and is heat resistant. The Air Fryer Lid can fit a 6-quart, 7-quart, or 8-quart pressure cooker. It is also suitable for pots and pans with a diameter of 8 inches to 10 inches. Make sure the Air Fryer Lid is properly secured so no airflow can escape.
- Position the pressure cooker or container that will be used on a flat and heat-resistant surface, making sure the surface is leveled, clean, and dry. If using a pressure cooker, always ensure the pressure cooker is off and unplugged.
- Before you prepare your ingredients, set the Air Fryer Lid on the black silicone mat. Always set the Air Fryer Lid on the silicone mat when the unit is not in use.
- **The Air Fryer Lid must be positioned at least 6 inches (15 cm) away from any surrounding objects and walls.**

CONTROL PANEL



1. **Temperature Control:** Use these buttons to increase or decrease your cooking temperature. You can adjust default temperatures for every function before pressing the Power button and beginning the cooking process. Press + to increase and - to decrease. Temperature increases in increments of 5°F.
2. **Preset Menu:** Press to move through the different cooking functions (Fries, Wings, Steak, Reheat). The Preset Menu button also turns the sound of the appliance on and off. Simply press and hold the button for up to 5 seconds to turn off the sound. Repeat the same action to hear the beep again when using the appliance.
3. **Power:** This button powers the Air Fryer Lid on and off and is also used to start and pause the cooking process. Once you have selected your desired time and temperature, press the Power button to initiate your cooking process. You may also press Power at any time while in use to pause the cooking process.
4. **Time Control:** You can adjust default times for every function before pressing the Power button to begin the cooking process. Press + to increase and - to decrease.

5. **LED Display:** This displays time and temperature as well as the four different functions.

OPERATING INSTRUCTIONS

1. Find cookware that properly fits the size of the Air Fryer Lid. Make sure there are no gaps as airflow should not escape from the sides during operation.

Note:

- The Air Fryer Lid adapts to standard 8" and 10" pot and pan sizes and is compatible with any 6, 7 or 8-quart pressure cookers.
- Container used for cooking with the Air Fryer Lid should be more than 4 inches deep.
- Temperatures rise much quicker when cooking with a pot or a pan than with the pressure cooker. Use extreme caution to prevent food from overcooking or burning, as this type of cookware may become extremely hot. Do not touch the surfaces to avoid risk of burns.
- It is best to leave 2 inches of distance between the Air Fryer Lid and your food. Do not let the food touch the electric heating element to avoid risk of fire.

CAUTION

- When cooking with a pressure cooker, make sure the pot and base are both properly secured to prevent accidents such as burns or damage to the unit. It is also important to make sure the pressure cooker is not plugged into an outlet.
 - Always place the container that will be used to cook on a heat-resistant surface.
 - Always place the air fryer lid on its black silicone mat when not in use.
2. Position the Air Fryer Lid and either pressure cooker, pot or pan that will be used on a flat and heat-resistant surface.
 3. Place your food into the container. If you wish to use an air fryer-safe accessory (trivet, basket, etc.), place it in the container before-hand.

When using an accessory, make sure it fits adequately and allows the lid to be secured properly.

4. Grab the Air Fryer Lid by the handle and secure it to the container with the ingredients and food inside.
5. Lay the handle flat to a horizontal position until you hear a click sound. A small switch will be activated every time the lid's handle is down and secured. Activating this switch allows the Air Fryer Lid to turn on and operate. Note: If the lid's handle is not properly placed down, the Air Fryer Lid will not work.
6. Plug the Air Fryer Lid into an outlet.
7. Select your desired preset (Fries, Wings, Steak, or Reheat) by pressing the Menu button. Press the Menu button repeatedly to cycle through the different functions.
8. If you wish to use a custom time and temperature, simply press the Menu button, then use the time and temperature arrows to select your desired settings.
9. Press the Power button to initiate the cooking process.

Note: If the handle is lifted during the cooking process, the Air Fryer Lid will pause immediately. To resume, push the handle back down and press the Power button again. The unit has a 2-minute memory function allowing users to pause the cooking process and resume with the setting it was operating in. If more than 2 minutes elapse after cooking is paused, presets will need to be readjusted to the desired time and temperature.

10. During the cooking process, it is recommended that you check on the food being cooked through the transparent glass cover on the air fryer lid. Adjust the time and temperature if needed.
11. Once the cooking process is complete, you will hear 6 beeps from the unit. The Air Fryer Lid LED's display will show as OFF and the unit will take 2 additional minutes to cool down.
12. Once the unit has come to a complete stop, remove the Air Fryer Lid and place it on the silicone mat. Always place the Air Fryer Lid on the silicone mat when not in use.
13. Allow the Air fryer lid to cool down for about 30 minutes before cleaning or storing the appliance away. The temperature of the surface area and top of the Air Fryer Lid will remain hot for a couple of minutes after operation is complete. Try to avoid moving or touching the unit.

Tips:

- Do not use containers that are not heat-resistant, such as plastic, glass, ceramic plates, or paper to cook food using the Air Fryer Lid.
- For better results, preheat your cooking container using the Air Fryer Lid for about 3 to 5 minutes.
- For best and more uniform cooking results, shake or flip ingredients once or twice through the cooking process.
- When the Air Fryer Lid is running, the LED display will alternate between showing the set temperature and remaining time.
- Press the Power button or lift the Air Fryer Lid's handle to pause the cooking process at any time.
- Use oven gloves to extract hot food from the container.
- All food that can be cooked in a conventional oven can be cooked using the Air Fryer Lid.
- For better and more even results, it is recommended to use foods of similar size and thickness.
- Smaller amounts of food require less cooking time than larger amounts.
- To get the best results in the shortest possible time, fry food on a single layer.
- When making french fries using freshly cut potatoes, make sure to dry them thoroughly before cooking.

SETTINGS

There are 4 preset programs included in the Air Fryer Lid, outlined in the table below. Please note, the time and temperature control buttons will allow you to adjust each setting if desired.

Preset	Default Time (HH:MM)	Default Temperature (°F)
Fries	0:20	450
Wings	0:20	450
Steak	0:16	450
Reheat	0:05	350

Below are cooking suggestions for each preset.

Preset	Cooking Suggestions
Fries	• Flip or turn once or twice through the cooking process for more even cooking. • This function does not require oil, but a small portion may be added to enhance flavor. • We suggest using an air fryer-safe basket and trivet to shorten the distance between the heating element and your food, as well as improving airflow. • Do not overfill to allow for proper air circulation inside the container.
Wings	• Flipping or turning your wings once or twice through the cooking process ensures they are evenly cooked. • We suggest using an air fryer-safe basket and trivet to shorten the distance between the heating element and your food, as well as improving airflow. • Do not overflow the basket with wings to allow for proper air circulation inside the container.
Steak	• Start the lid on the Steak preset and let it preheat for 4 minutes. Then, place your steak in the container and cook each side for 6 minutes or so. • Time can vary depending on the thickness of the steak and your preference. • To improve searing, use a container with a smaller cavity so the heating element is as close as possible to the steak (e.g. a 10-inch pan).
Reheat	• Place food inside the container, select the Reheat preset, and start your Air Fryer Lid. After 5 minutes, remove the air fryer lid and enjoy your meal.

The following table provides recommended settings for different foods.

	Time	Temperature
Grilled fish	12 min	380 °F
Frozen French Fries	20-25 min	450 °F
Chicken Wings	20-25 min	450 °F
Vegetables	8 min	430 °F
Asparagus	7 min	450 °F
Frozen Onion Rings	10 min	380 °F

Note: Keep in mind that these settings are suggestions. For best results, it is recommended to use an air fryer-safe accessory, such as a trivet or a basket, when cooking in a pressure cooker.

Tips:

- For foods that tend to stick at the bottom of the container, consider adding some cooking oil spray in the pressure cooker/container prior to adding your ingredients.
- We advise against cooking very fatty foods such as sausages in shallow containers. If you wish to cook fatty foods, we recommend using a deeper cooking container.
- Add some oil to freshly cut potatoes to achieve a crispier result. Air fry your ingredients for a few minutes and then add the oil.
- For better results, it is recommended to shake/flip your food once or twice during the cooking process to ensure that it is evenly cooked.

CLEANING AND MAINTENANCE

1. After use, make sure the power is off and disconnect the plug from the socket. Wait until the Air Fryer Lid has completely cooled down before cleaning.
2. Gently wipe down the Air Fryer Lid with a soft wet cloth. Use soapy water or a safe detergent if needed. Never immerse the Air Fryer Lid, especially the main heating element, in water or any other liquids, as this may cause a short circuit or electric shock.
3. **The Air Fryer Lid is not dishwasher safe!**
4. Refrain from using abrasive detergents or a scouring pad. Dry thoroughly.
5. Before storing the appliance, make sure it is clean and dry. Place it in a dry and ventilated area that does not directly receive sunlight. Always store in a cool, dry place.

DO NOT IMMERSE THE AIR FRYER LID IN WATER OR ANY OTHER LIQUID!

TROUBLESHOOTING

Problem	Possible cause	Solution
The Air Fryer Lid does not work.	The appliance is not plugged in.	Put the plug in a wall socket.
	You have not set the timer.	Adjust the setting to the required preparation time to switch on the appliance.
	The lid's handle is not properly locked.	Push the lid's handle back in position properly.
My food is undercooked.	There is too much food in the container.	Put smaller batches of ingredients in the container/pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Adjust the setting to the required temperature setting (see section 'Settings').
	The cooking time is too short.	Adjust the setting to the required preparation time (see section 'Settings').
Fried snacks are not crispy.	The snacks you are cooking are meant to be prepared in a traditional deep fryer.	Cook snacks that are meant to be prepared in the oven. Lightly brush some oil onto food for crispier results.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients, a large amount of oil can leak into the chosen container. The oil produces white smoke, and the container may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residue from previous use.	White smoke is caused by grease heating up in the container; make sure you clean the container thoroughly after each use.
Fresh fries are fried unevenly.	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks thoroughly to remove starch from the outside of the sticks.
Fresh fries are not crispy when done cooking.	The crispiness of the fries depends on the amount of oil	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potatoes into thinner sticks for a crispier result.

	and water in the fries.	Add slightly more oil for a crispier result.
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RECIPES

Salmon

- 4 Salmon fillets
- Cooking spray
- Salt
- Black pepper

Rinse and clean fillets. Coat each fillet evenly with cooking spray. Season with salt and black pepper. Coat the inside of the pressure cooker with cooking spray. Place salmon inside the pressure cooker and set the Air Fryer Lid on top. Set to 380°F for 12 minutes. For evenly cooked sides, flip the salmon fillet at 6 minutes and continue to cook for the remainder of the 6 minutes left.

BBQ Chicken Wings

- Chicken wings
- Salt
- Pepper
- Cooking spray
- Barbecue sauce

Pat chicken wings dry and season with salt. Coat pressure cooker with cooking spray. Place chicken wings inside pressure cooker an even layer and not placed on top of one another. Set the Air Fryer Lid on top and cook at 450°F for 10 minutes. Once done, flip wings carefully and cook for another 10 minutes. After wings have fully cooked, toss in your preferred mix of barbeque sauce.

Roasted Broccoli, Cauliflower and Carrots Vegetable Mix

- 2 Cups broccoli
- 2 Cups cauliflower
- 3 Carrots, peeled
- Salt
- Black pepper
- 1 Tablespoon olive oil

Wash vegetables and cut into small pieces. Add vegetables to pressure cooker. Add salt, black pepper, and olive oil. Place the Air Fryer Lid on top and cook at 430° for 8 minutes. It is recommended to flip or toss the vegetables at 4 minutes for evenly cooked results.

Coconut Shrimp

- ½ Cup all-purpose flour
- 2 Large eggs
- 2/3 Cup sweetened coconut flakes
- 1/3 Cup panko breadcrumbs
- 1 Pound shrimp
- Cooking spray

Set up three shallow dishes: one dish containing flour, another dish with 2 eggs beaten, and a third dish with the sweetened coconut flakes and panko breadcrumbs mixed together. Working one shrimp at a time, dip shrimp in flour to coat. Then dip shrimp in the beaten egg, shaking off any excess. Place shrimp in the third mixed bowl of coconut flakes and panko mix and press to coat well. Coat the pressure cooker with cooking spray and place the ready shrimp in the pressure cooker in an even layer with no overlap. Now coat the shrimp with cooking spray and place the Air Fryer Lid on top. Cook at 400°F for 6 minutes, turning the shrimp at 3 minutes to guarantee evenly cooked sides.

Avocado Fries

- 3 Avocados
- ¾ Cup all-purpose flour
- Salt
- ½ Teaspoon black pepper
- 1 Cup panko breadcrumbs
- 2 Large eggs
- 1 Tablespoon water
- Cooking spray

Cut avocados into wedges or slices. Then set up three shallow dishes. One dish will contain all-purpose flour with black pepper, the second dish will include the 2 large eggs beaten mixed with 1 tablespoon of water, and the third bowl will have the panko breadcrumbs and a

pinch of salt. Grab one avocado wedge at a time and place in the all-purpose flour bowl. Shake off any excess and dip the avocado wedge in the egg bowl. Lastly, press the avocado wedge into the panko breadcrumbs making sure the entire wedge is covered. Spray the bottom of the pressure cooker with cooking spray and place each wedge inside. Spray wedges with cooking spray before you set the Air Fryer Lid on top. Cook on 400°F at 4 minutes. Once time is done, flip the wedges over and cook at 400°F for another 4 minutes.

Cake Mix

- Cake batter (mixed and ready)
- Cake pan
- Cooking spray

Prepare your favorite cake mix or homemade cake batter. Spray your cake pan with cooking spray. You may also add shortening inside the pan and coat it with flour. We recommend using the cake pan accessory included with your pressure cooker. Transfer batter into the cake pan and place aluminum foil on top. This will help the top of the cake cook evenly and prevent the top from being overcooked. Preheat the pressure cooker with the Air Fryer Lid at 350°F for 10 minutes. Once preheating is done, carefully place the cake pan inside the pressure cooker. Use extra caution as the Air Fryer Lid and the pressure cooker container are both very hot. Wear oven mitts when handling. After the cake pan is placed inside, carefully set the Air Fryer Lid back on top and bake at 370°F for 40 minutes.

Cheesecake

- 2 8-ounce packages of cream cheese
- ½ Teaspoon vanilla extract
- ½ Cup granulated sugar
- 2 Large eggs
- 1 Cup graham cracker crumbs
- 2 Tablespoons unsalted butter, melted
- Cooking spray

Line the bottom of your cake pan with parchment paper. For a perfect fit, outline the bottom of the pan against the parchment paper with a pencil and cut around it with scissors. Once the parchment paper is placed inside the pan, spray cooking oil on the top and sides of the pan. Mix graham cracker crumbs and melted butter in a bowl. Then place the mix inside the cake pan. Press the mix down into the pan. Take cake pan with graham cracker mix inside and place it in the pressure cooker. Place the Air Fryer Lid on top and cook at 350°F for 5 minutes. While the crust is being cooked, mix the ingredients for the cheesecake. Combine cream cheese with sugar until well blended. Add vanilla extract and mix to blend. Add one egg at a time, blending well after each addition. Once the batter looks smooth and consistent, place the mix into the cake pan on top of the graham cracker crust. Put the cake pan back into the pressure cooker, with the Air Fryer Lid on top, and cook at 310°F for 20 minutes. Once done, the cheesecake must set in the fridge for around 5 hours.

Crispy Chicken Rolled Tacos

- 1 Cup shredded ready-cooked chicken
- ½ Cup shredded cheddar cheese
- Salt
- Black pepper
- Corn tortillas

Season chicken with salt and black pepper. Spray 1 side of each tortilla with cooking spray. Place shredded chicken and cheese in the middle of the non-oiled side of the tortillas. Roll the tortilla and ingredients together. Use a toothpick to help hold the tortilla together. Spray the bottom of the pressure cooker with cooking spray. Now place each rolled taco inside the pressure cooker, making sure they are not touching. Place the Air Fryer Lid on the pressure cooker and cook at 370°F for 6 minutes, flipping the tacos at 3 minutes for evenly cooked sides. Cook until golden brown and crispy.

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