

# J JASON WU



5.3QT 1700W AIR FRYER

# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should be followed as follows:**

- Read all instructions before first use.
- This appliance is designed for household use only.
- Do not place the appliance against a wall or against another appliance. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use.
- Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- Never use the air fryer without the basket in place.
- Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the basket.
- During hot air frying, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.
- During the initial use, the unit may produce an odor and smoke (for about 15 minutes). This is normal, this is due to a protective substance on the heating elements during production.

- Do not touch the cooking chamber, insert, or the inside of the air fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven mitts. Unit is hot!
- Keep all cords away from hot surfaces.
- Keep the appliance and its cords out of the reach of children.
- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Check that the voltage indicated on the appliance fits the voltage for your outlet.
- Do not connect appliance to an external timer switch.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
- Keep all ingredients in the cooking chamber to prevent contact with the heating elements.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not touch the inside of the appliance while it is operating, as it will be very hot.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always unplug the appliance when not in use.
- Do not touch the cooking chamber during and for 30 minutes after use, because it will be very hot. Hold the cooking chamber ONLY by the handle.
- SAVE THESE INSTRUCTIONS.

# PRODUCT DESCRIPTION



1. Control Panel
2. Temperature
3. Timer
4. Main Body
5. Cooking Chamber

6. Handle
7. Air Outlet
8. Cooking Basket
9. Protective Cover for Release Button
10. Basket Release Button

## How to Remove Cooking Chamber from Cooking Basket

1. Place the cooking chamber on a stable, horizontal, even and heat-resistant surface.
2. Slide the protective cover forward on the cooking chamber then press the basket release button and lift to remove the cooking chamber from the basket.

CAUTION: The chamber and basket will be extremely hot after use



# CONTROL PANEL



1. **Cooking Presets:** These are the cooking presets. The default temperature and time for that preset will be displayed. All presets are adjustable from 180°F-400°F and 1-60 minutes. See chart below for default times and temperatures. Time and temperatures are recommendations and can be adjusted.
2. **Temperature:** Press the + and - by the temperature icon to change the temperature.
3. **Time:** Press the + and - by the time icon to change the time.
4. **Start/Pause:** Press this icon when the time and temperature is set. During the cooking process if you need to pause press the Start/Pause icon. Note: The fan will continue to run for 20 seconds after it is shut down.
5. **Power:** This is the power icon, to turn the unit on or off press this icon.
6. **Menu:** Press this button to select one of the cooking presets.

Preset	Default Time	Default Temperature
Fries	18 mins	400°F
Chicken	40 mins	370°F
Steak	12 mins	400°F
Fish	10 mins	400°F
Bake	30 mins	325°F
Roast	30 mins	350°F
Reheat	12 mins	240°F

## **BEFORE FIRST USE**

1. Remove all packaging materials, stickers and labels.
2. Clean the cooking chamber and basket with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

## **USING THE APPLIANCE:**

1. Place the appliance on a stable, horizontal and even surface.
2. When using the Air Fryer, always place the cooking chamber and basket in the unit.
3. Plug the unit into a grounded wall socket, the unit will be in stand by mode. Press the power icon, the default time and temperature will be displayed.
4. Place the ingredients inside of the basket, if desired spritz with cooking oil for a crispier finish.
5. Place the cooking chamber in the air fryer. **Note: The air fryer will not operate if chamber is not in the unit.**

## **USING THE DEFAULT SETTING:**

To begin cooking press the power icon. The default temperature of 370°F and 15 minutes will be displayed. If no preset or changes are desired, press the start/pause icon to begin cooking. To change the temperature, press the + and - icons by the temperature icon to the desired temperature. To change the time, press the + and - icons by the time icon to the desired time. Press the start/pause icon to begin cooking. The start/pause, time and temperature icons will flash back and forth and there will be a red heating light while the unit is working. Press the start/pause icon at any time to pause the cooking process. Then slide the chamber inside to begin cooking again. When you hear the timer, the set preparation time has elapsed. Remove the food out of the basket, and place the chamber on a heat proof surface.

## USING THE PRESETS:

To begin cooking press the power icon. Press the desired preset using the menu icon. If no change is needed to the time or temperature press the start/pause to begin cooking otherwise follow the steps mentioned in the default settings to change the temperature and time. The chosen preset, start/pause, time and temperature icons will flash back and forth and there will be a red heating light while the unit is working. When you hear the timer, the set preparation time has elapsed. Remove the food out of the basket, and place the chamber on a heat proof surface.

## CLEANING

- Remove the main plug from the wall outlet and let the appliance cool down for at least 30 minutes.  
**NOTE:** Remove the cooking chamber to let the Air Fryer cool before cleaning.
- Clean the appliance after every use. Do not clean the cooking chamber, basket and the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them. **NOTE: Handwashing only. Not dishwasher safe.**
- Wipe the outside of the appliance with a moist cloth.
- Clean the cooking chamber and basket with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
- Clean the inside of the appliance and the heating element with a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.

## STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

# Cooking Chart

Ingredients	Temp (°F)	Time (Minutes)	Additional Information
<b>Fries</b>			
Thin frozen fries	400	18 minutes	Spritz with oil, Shake 2 times
Thick frozen fries	400	20 minutes	Spritz with oil, Shake 2 times
Potato wedges	400	25 minutes	Spritz with oil, turn once
<b>Meat</b>			
Hamburger	380	12 minutes	Turn once
Steak	400	12- 14 minutes	Turn once
Pork Chops	400	12 minutes	Turn once
<b>Poultry</b>			
Frozen chicken wings	400	20 minutes	Spritz with oil, Shake 2 times
Frozen chicken tenders	350	25 minutes	Turn once
Frozen chicken nuggets	350	25 minutes	Shake 2 times
<b>Fish</b>			
Shrimp	360	10 minutes	Spray and turn once
Frozen fish fingers	360	10 minutes	Turn once
Frozen crab cakes	360	10 minutes	Shake 2 times
<b>Vegetables</b>			
Frozen green beans	350	10 minutes	Spritz with oil, Shake 2 times
Baked Potato	400	45 minutes	
Frozen onion rings	400	15 minutes	Spritz with oil, Shake 2 times
<b>Baked Goods</b>			
Frozen quiche	300	15 minutes	
Frozen pretzels	300	6 minutes	Spritz with oil, turn once
Frozen cinnamon rolls	300	15 minutes	
<b>Pizza</b>			
Frozen thin crust pizza	400	12 minutes	
Frozen thick crust pizza	350	20 minutes	
Frozen pizza bites	350	12 minutes	

**\*Please note these are suggested cooking times. Adjust accordingly based on size of food and desired temperature.\***

MADE IN CHINA