

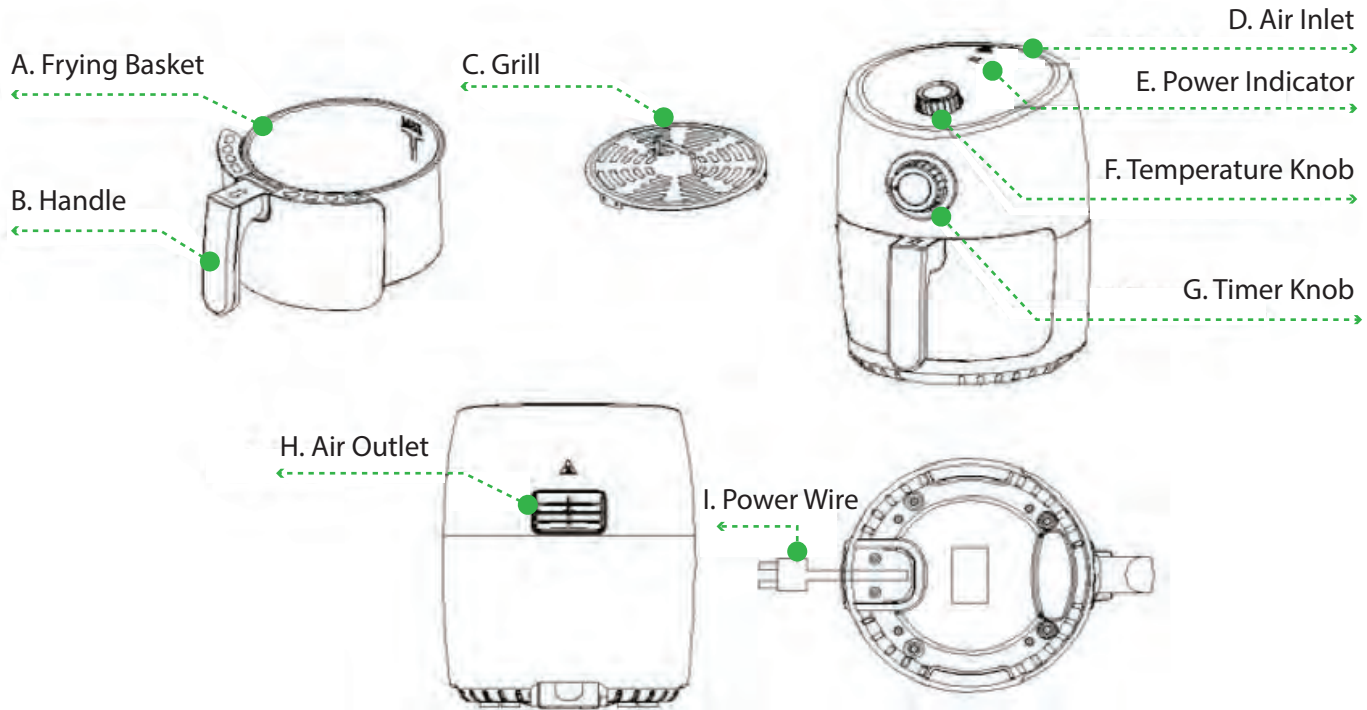
nutrichef



PKAIRFR18
Countertop Air Fryer Oven Cooker
Healthy Kitchen Convection Air Fry Cooking
USER MANUAL

Brief Introduction

The newly introduced fat-free frying will help you to cook the food and refreshment you like in a healthier manner. The fat-free fryer uses the principle of hot air combining with high speed air cycling (fast air change), it will provide a one time comprehensive heating, so for most food, there is no need to add oil for cooking. With additional roasting plate, now you have more convenient way to make delicious food like cakes and milk egg biscuits, etc.



General Instruction

- | | | |
|-------------------------|---------------------|---------------|
| A. Frying Basket | D. Air Inlet | G. Timer Knob |
| B. Frying Basket Handle | E. Power Indicator | H. Air Outlet |
| C. Grill | F. Temperature Knob | I. Power Wire |

Attentions

Please read this instruction manual carefully before you use the appliance as dangers may occur under incorrect operations.

I. Danger

1. Do not soak the out crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
2. Do not let water or other liquid flow into the product, in case electric shocks might take place.
3. While the product is working, do not cover the air inlet and outlet opening.
4. Never pour oil into the fryer, for this may cause fire.
5. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside. Improper use may result in scalding
6. This product is manually operated, thus never connect the product with external timer or independent remote control system.

II. Warning

1. Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
2. If there are damages to the plug, power wire or the product, you should no longer use the product.
3. **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
4. This product can be used by child over the age of 8, and persons with imperfect limbs or with feeling, metal handicaps, but the precondition is that specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
5. This appliance must be grounded. Connect only to properly grounded outlets.
6. Never put the product against the wall or other products. There should be at least 10 cm of free space for the back side, left or right sides, and the upper side of the product. **Do not put things on top of the product.**

7. **NEVER** operate the appliance unattended.
8. **WHEN IN OPERATION**, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the air outlet openings. Also avoid the hot steam and air while removing the Outer Basket and Fry Basket from the appliance.
9. **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.
10. **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop before removing Outer and Fry Baskets.

III. Notice

1. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
2. If the **Countertop Air Fryer Oven Cooker** 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.
3. Do not repair the product by yourself, for such action will invalidate the guarantee.
4. Always unplug the appliance after use.
5. Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.

BEFORE FIRST USE

1. Remove all packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying-pan thoroughly with hot water, detergent and non-abrasive sponge.
Notice: Dishwasher machine can be used to wash these components.
4. Clean the inside and outside of the product with wet cloth.

The fat-free fryer uses the technology of hot air heating,. Never pour oil or fat into the fryer.

PREPARING FOR USE

1. Always operate the appliance on a horizontal surface that is level, stable and noncombustible.
2. Put the frying basket into the fryer correctly (Figure 3)
3. Pull the wire out of the wire capsule at the bottom of the product. Never pour oil or other liquid into the fryer.
Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

USING THE APPLIANCE

The PKAIRFR18 Countertop Air Fryer Oven Cooker can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

Fat-Free Frying

1. Insert the plug into the grounded socket.
2. Pull out the frying-pan carefully from the fat-free fryer. (Figure 4)
3. Put the food ingredients into the frying basket.
4. Slip the frying-pan back to the fat-free fryer.

Notice: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5. Adjust to the right temperature by turning the temperature control knob. Please refer to the "Setting" part of this chapter. (Figure 7)
6. To turn **ON** the product, please adjust the knob of the timer to decide the time for cooking. (Figure 8) If the product starts with cold boot, the cooking time should be 3 minutes longer. By this time, the power wire indicator lamp and the heating indicator lamp will turn **ON**. (Figure 9) The timer will begin to countdown the time according to the Setting temperature. During the operation of the fat-free fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature. The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.
7. Some food ingredients require overturning during the middle term of cooking (refer to the "Setting" part of this chapter). To overturn the good ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the fat-free fryer (Figure 10)

Notice: Do not press the demounting button of the frying basket during the process of overturning. (Figure 11)

8. The ringing of the timer means that the Setting time has expired. Then pull the frying-pan out of the product, and put it on heat-resistant surface.
9. Check to see if the food ingredient is cooked ripe.
10. To pour out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket (1), and take the frying basket out of the frying-pan (2). (Figure 13) Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients. After cooking with the fat-free fryer, there might be steam jetting out from the fryer

11. Pour the food ingredients in the frying basket all into the bowls or plates. (Figure14)

Note: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket. (Figure15)

12. After completing the cooking of one batch of food ingredients, the fat-free fryer can begin to cook another batch of food ingredients at any time.

IV Note:

1. Compare with the food ingredients with large size, the small size food ingredients will require less time for cooking.
2. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying .
3. By adding small amount of oil to the fresh photos, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
4. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
5. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.

V. Potatoes and Chips

Type	Minimum- Maximum food Ingredients Amount	Time (minutes)	Temperature °C/°F	Overturning	Additional Information
Frozen Thin Chips	300-700	12-16	200°C/392°F	Overturning	
Frozen Thick Chips	300-700	12-20	200°C/392°F	Overturning	
Home-made Potato Chips	300-800	18-22	180°C/356°F	Overturning	Add 1/2 spoon of oil

VI. Meat

Type	Minimum- Maximum food Ingredients Amount	Time (minutes)	Temperature °C/°F	Overturning	Additional Information
Beefsteak	100-500	8-12	180°C/356°F	Overturning	
Porkchop	300-700	10-14	180°C/356°F	Overturning	
Hamburger	300-800	7-14	180°C/356°F	Overturning	Add 1/2 spoon of oil
Sausage Rolls	300-800	13-15	200°C/392°F	Overturning	Add 1/2 spoon of oil
Chicken Drumstick	300-800	18-22	180°C/356°F	Overturning	Add 1/2 spoon of oil
Chicken Breast	300-800	10-15	180°C/356°F	Overturning	

VII. Refreshments

Type	Minimum- Maximum food Ingredients Amount	Time (minutes)	Temperature °C/°F	Overturning	Additional Information
Spring Roll	100-400	8-10	200°C/392°F	Overturning	
Brewed Vegetable	100-400	10	180°C/356°F	Overturning	Use the baking type

Notice: If the fat-free fryer starts with cold boot, the cooking time should be 3 minutes longer

CLEANING

Clean the appliance after every use.

The inside of the frying-pan, frying basket and the product are all covered with un-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the un-sticking painted coat.

1. Remove the main plug from the wall outlet and let the appliance cool down for at least 30 minutes.

Notice: Remove the pan to let the air fryer cool before cleaning.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

TROUBLESHOOTING

Problem	Possible Causes	Solution
The frying-pan does not work	The appliance is not plugged in. You have not turned the Unit on, set the preparation time, or temperature	<ol style="list-style-type: none">1. Insert the plug into the grounded power socket2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.
Food ingredients cooked by the frying pan not ripe enough	<ol style="list-style-type: none">1. Too much food ingredients in the frying basket2. The heating temperature enacted is too low.3. The cooking time is too short.	<ol style="list-style-type: none">1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed.2. Turn the temperature control knob to set the temperature required (refer to the "Setting" part in the chapter of "Using the Appliance")3. Turn the timer knob to decide the time for cooking (refer to the "Setting" part in the chapter of "Using the Appliance")

Problem	Possible Causes	Solution
Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the "Setting" part in the chapter of "Using the Appliance")
The fried refreshment coming out of the frying-pan is not crispy	The frying refreshment you choose must be baked in traditional fryer	You can choose the oven refreshment, or you can add some oil on the refreshment to increase their crispy quality.
White smoke coming out of the product	<ol style="list-style-type: none"> 1. You are cooking food ingredients with a high content of oil 2. Oil dirt from last use still remains inside the frying-pan 	<ol style="list-style-type: none"> 1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan might be hotter than usual. But this will not affect the final cooking effect. 2. The white smoke produced by heating the oil and fat inside the frying-pan. Make sure to clean the frying-pan each time after the using.
Fresh crisps are not fried evenly inside the frying-pan	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and make sure that they will not split in the process of frying.
The crisp extent is decided by the oil content and moisture content contained in the potato chips.	You in Fried potatoes before not correctly article soaking	<ol style="list-style-type: none"> 1. Make sure to drain the potato chips correctly before adding oil to them. 2. By cutting the potato chips into smaller size, they can be made more light and crisp. 3. The potato chips can be made more light and crisp by adding small amount of oil to them



2



3



4



5



6



7



8



9



10



11



12

PKAIRFR18

Countertop Air Fryer Oven Cooker - Healthy Kitchen Convection Air Fry Cooking

Features:

- Air-Frying Made Easy: Insert Food & Set the Time!
- Simple Kitchen Electric Plug-in Design
- Achieve Tasty & Low-Fat Foods with Benefits
- Next Generation Pneumatic Convection Oven Cooker
- Hassle-Free Air Fry Operation with Rotary Button Control
- Adjustable Time & Temperature Settings
- Reduce Oil for Fat-Free Food Prep
- Rapid Air Circulation Vortex Fan for Even Cooking All-Around
- Prepares Significantly Healthier Foods than Traditional Frying
- Laboratory Tested to Prepare Healthier Meals, Quicker
- Stain Resistant & Easy-to-Clean
- Non-Stick Removable Teflon Frying Basket
- Safe for Placement on Any Kitchen Table or Counter
- Excellent for Chicken, Steak, Ribs, Fish, Shrimp, Fries & More!

Technical Specs:

- High Powered Heating Element: 1000 Watt
- Temperature Settings: 180-400° Fahrenheit (82-205° Celsius)
- Frying Basket Capacity: 2+Quart
- Maximum Time Setting: 30 Minutes
- Construction Material: Engineered ABS, Teflon Frying Basket
- Power Cord Length: 3.3' Ft.
- Power Supply: 120V
- Food Basket/Pan Size (L x H): 6.3" x3.6" -inches
- Total Fryer Size (L x W x H): 9.0" x9.0" x11.0"-inches

What's in the Box:

- Air Fryer
- Slide-Out Frying Basket



Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

Email: support@pyleusa.com



nutrichef