



Air Fryer



INSTRUCTION MANUAL

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.

3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.

4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

5. Children should be supervised to ensure that they do not play with the appliance.

6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.

Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter, or touch hot surfaces.

11. Do not place on or near a hot gas or electric burner, or in a heated oven.

12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

13. To disconnect, turn both the timer dial and temperature dial to OFF.

Then remove plug from wall outlet.

14. Do not use appliance for other than intended use.

15. Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.

16. Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.

WARNING: Air Fryer will not operate unless frying basket drawer is fully closed.

CAUTION: After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying basket handle to open frying basket drawer.
11. Do not replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.

WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.

WARNING: Under- or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.

12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

SAVE THESE INSTRUCTIONS

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product. Always plug directly into a wall outlet/receptacle.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

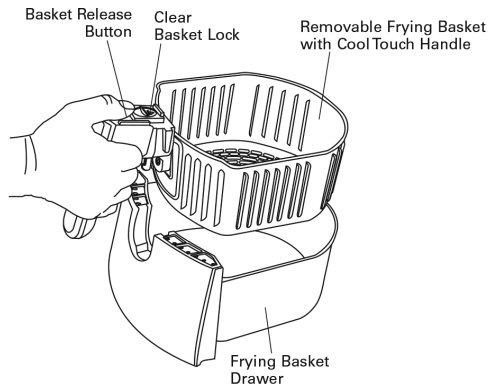
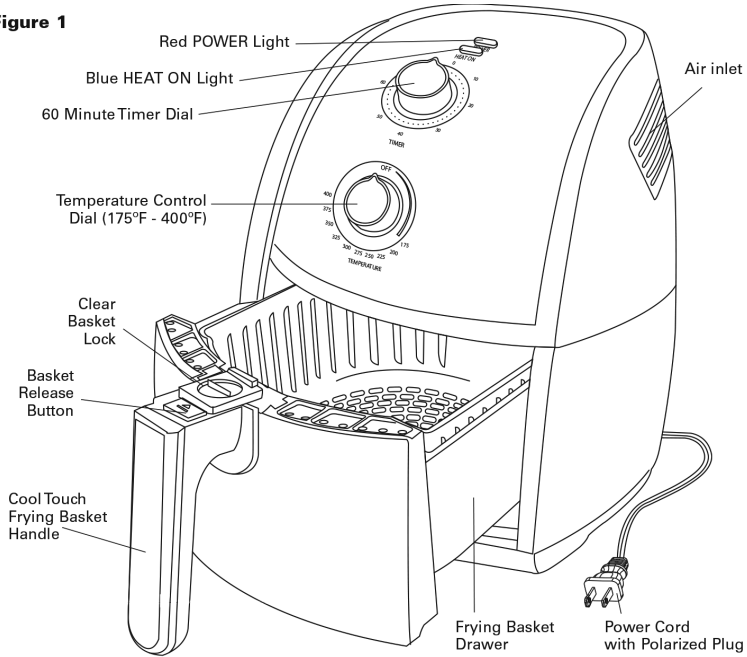
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Getting to Know Your Air Fryer

Product may vary slightly from illustration

Figure 1



Control Dials

Temperature Control Dial

- Select air frying temperatures from 175°F to 400°F. Temperatures can be adjusted at any time.
- The blue HEAT ON light will turn off once the set temperature is reached.
- The blue HEAT ON light and heating element cycle on and off to maintain the selected temperature.

60 Minute Countdown Timer Dial

- Once the timer dial is set, the red POWER light will illuminate to show the Air Fryer is powered on.
 - To ensure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.
- IMPORTANT:** When you pull the drawer out from the Air Fryer body, the red POWER light and the Air Fryer will turn OFF. The timer will continue to count down when the drawer is opened.
- Heating will resume when the drawer is replaced.
 - One beep will sound when the set air frying time has reached 0. The Air Fryer will turn OFF automatically. Both the red POWER light and the blue HEAT ON light will turn off.

IMPORTANT: When all air frying is finished, turn both the temperature control dial and the timer dial to 0 (OFF). Unplug the Air Fryer when not in use.

Before Using for the First Time

1. Your Air Fryer is shipped with the frying basket locked into the drawer, inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean work area.

2. To unlock and remove the frying basket from the drawer:

slide the clear basket lock forward to expose the basket release button.

Press the basket release button with your thumb while pulling the frying basket straight up and out of the drawer. (Refer to Figure 2)

3. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket and drawer.

4. Wash frying basket and drawer in hot, soapy water.

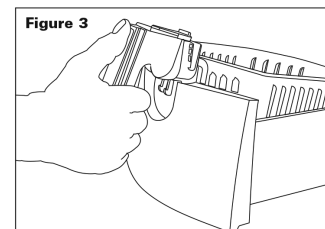
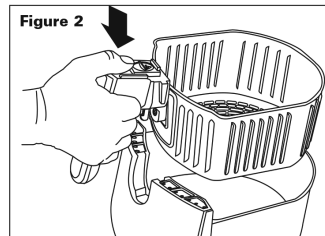
5. DO NOT IMMERSE THE AIR FRYER

BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.

6. Lock the clean frying basket into the drawer.

There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. An audible click can be heard as the frying basket handle locks securely into place. (Refer to Figure 3)

IMPORTANT: Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.



Operating Instructions

WARNING! This unit should not be used to boil water.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.

2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean surface.

3. Place food into the frying basket. Do not overfill frying basket with food. To ensure proper cooking and air circulation, NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.

4. Insert the assembled frying basket drawer into the front of the Air Fryer. Always make sure frying basket drawer is fully closed.

5. Plug cord in the wall outlet.

6. Select air frying temperature from 175°F to 400°F.

7. Turn timer dial to the desired air frying time plus 3 minutes for preheat if the Air Fryer is cold. The blue HEAT ON light and the red POWER light will illuminate; the Air Fryer will begin heating.

IMPORTANT: The Air Fryer will not heat if the timer dial has not been set.

WARNING: Air Fryer will not heat – the red POWER light will remain off, until frying basket drawer is fully closed.

8. The blue HEAT ON light will turn off when set temperature is reached.

NOTE: During air frying, the blue HEAT ON light will cycle on and off as proper air frying temperature is maintained.

9. To ensure even cooking/browning, open the basket drawer halfway through the cooking time and check. Lift frying basket from frying basket drawer in order to turn or shake foods in the frying basket. Once complete, return the frying basket into frying basket drawer. Adjust temperature if needed. The timer will continue to count down when the drawer is opened, but the Air Fryer will stop heating until the drawer is replaced.

WARNING: Extreme caution must be used when handling the hot frying basket and drawer. Avoid escaping steam from the frying basket and the food.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.

NOTE: The Air Fryer can be turned OFF at any time by turning the timer dial to 0.

10. One beep will sound when the set air frying time has expired. The Air Fryer will turn OFF automatically. Both the red POWER light and the blue HEAT ON light will turn off.

11. Shake the frying basket/drawer vigorously and check food for browning and doneness. If additional air frying is needed, adjust temperature if desired, and set timer for 5 minute increments until fully cooked.

12. Allow cooked food to rest for 5 to 10 seconds before removing basket drawer from Air Fryer or food from frying basket.

13. When air frying is finished, remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
 14. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue with subsequent batches, if any.
- NOTE:** When the next batch is ready, the Air Fryer's 1500 watt heating system will quickly heat and recover.
15. When all air frying is completed, turn both the temperature control dial and the timer dial to 0 (OFF). Both the red POWER light and the blue HEAT ON light will turn off.
 16. Unplug the Air Fryer when not in use.

Helpful Hints

1. Olive oil or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a general rule, lower the recipe baking temperature by 50°F and reduce the cooking time by 30% to 50% depending on the food and amount.
3. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. **For best results**, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
6. Always pat food dry before cooking to encourage browning and avoid excess smoke.
7. Air fry small batches of freshly breaded foods. Press breading onto food to help it adhere. Arrange in frying basket so that food is not touching to allow air flow on all surfaces.
8. The Air Fryer can be used to reheat food. Set the temperature to 300°F for up to 10 minutes.

Air Frying Chart

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING. The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket. This chart lists average total air frying time, the time at which some action is required, and what action is to be taken for best results.
2. Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

Air Frying Chart

IMPORTANT NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

- Oil may be sprayed or brushed onto foods.
- To ensure crispy results, make sure foods are dried before adding oil.
- Cut pieces smaller to create more surface area for crispier results.
- Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.
- Add 3 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

FOOD	TEMP	AIR FRY TIME*	TIME	ACTION
Mixed Vegetables (roasted)	400°F	15 - 20 minutes	8 minutes	shake
Broccoli (roasted)	400°F	15 - 20 minutes	8 minutes	shake
Onion Rings (frozen)	400°F	12 - 18 minutes	8 minutes	shake
Cheese Sticks (frozen)	350°F	8 - 12 minutes	—	—
Fried Sweet Potato Chips (fresh, hand cut, 1/8 to 1/16-in. thick)				
Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	10 - 15 minutes	5 minutes	shake
French Fries, (fresh, hand cut, 1/4 to 1/3-in. thick)				
Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	10 - 15 minutes	5 minutes	shake
French Fries, thin (frozen) 3 cups	400°F	12 - 16 minutes	8 minutes	shake
French Fries, thick (frozen) 3 cups	400°F	17 - 21 minutes	10 minutes	shake
Meatloaf, 1 lb.	350°F	35 - 40 minutes	—	—
Hamburgers, 1/4 lb. (up to 4)	350°F	10 - 14 minutes	(rare to well done)	—
Hot Dogs /Sausages	350°F	10 - 15 minutes	6 minutes	turn over
Chicken Wings (fresh/thawed), Blanch (Step 1)	325°F	15 minutes	8 minutes	shake
Air Fry (Step 2)	350°F	10 minutes	5 minutes	shake
Chicken Tenders/Fingers, Blanch (Step 1)	350°F	13 minutes	13 minutes	turn over
Air Fry (Step 2)	400°F	5 minutes	3 minutes	shake
Chicken Pieces	350°F	20 - 30 minutes	10 minutes	turn over
Chicken Nuggets (frozen)	350°F	10 - 15 minutes	5 minutes	shake
Catfish Fingers (thawed, battered)	400°F	10 - 15 minutes	5 minutes	turn over
Fish Sticks (frozen)	400°F	10 - 15 minutes	5 minutes	turn over
Apple Turnovers	400°F	10 minutes	—	—
Donuts	350°F	8 minutes	4 minutes	turn over
Fried Cookies	350°F	8 minutes	4 minutes	turn over

*Add 3 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

PLEASE NOTE:

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING! Allow the Air Fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
2. Wash the basket drawer and frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Store Air Fryer in its box or in a clean, dry place.

LIMITED ONE-YEAR WARRANTY

Congratulations on your purchase of the Ming Tsai Air Fryer. This product is warranted to be free from defects in material and workmanship under normal use and service for a period of one year from the date of original purchase with receipt. The manufacturer's obligation shall be limited to repairing or replacing, FOB N.Y., any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse. This warranty is valid only for first quality goods purchased from an authorized selling agent of IDL.6/16

Imported

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Ming Air Fryer Recipes

Teriyaki Chicken with Roasted Cauliflower

- 2 6 oz. boneless skinless chicken breasts
- 1 head of cauliflower cut into small florets
- 1 cup teriyaki sauce
- 1 teaspoon grated fresh ginger or ½ teaspoon ground ginger
- 1 teaspoon minced fresh garlic or ½ teaspoon garlic powder
- 2 tablespoons honey
- 1 teaspoon ground black pepper, optional

Mix together: teriyaki sauce, ginger, garlic, honey and pepper, pour all but about 3 tablespoons on the chicken and set in refrigerator to marinate. Turn your Ming Tsai Air Fryer on to 400 degrees and set the timer for 5 minutes to preheat. Toss cauliflower in reserved teriyaki sauce. When your Air Fryer is preheated, add the cauliflower to the bowl, close and set timer for 10 minutes. When the timer goes off, stir the cauliflower then remove the chicken breasts from the marinade and lay them on top of the cauliflower. Set the timer for 10 more minutes (longer if the chicken breasts are larger). When timer goes off, serve.

Bourbon Glazed Salmon with Roasted Asparagus

- 2 5 oz. salmon pieces
- 1 package fresh asparagus
- 3 tablespoons bourbon
- 1/3 cup low sodium soy sauce
- 1 teaspoon lime juice
- 1 teaspoon sesame oil
- 1 teaspoon fresh grated ginger
- 1 teaspoon fresh minced garlic
- 3 tablespoons honey

In a bowl mix: bourbon, soy sauce, lime juice, sesame oil, ginger, garlic and honey until smooth and incorporated, pour over salmon, cover and place in the refrigerator. Let marinate for 30 minutes. Cut asparagus to fit basket. Preheat your Air Fryer at 350 degrees for 5 minutes. When the timer goes off, add the asparagus to the bottom of the bowl, then remove the salmon from the glaze and lay on top of asparagus. Cook for 10 minutes, (longer for a larger piece or salmon) at 350, serve immediately.

Pizza Bites

1 package premade biscuit dough (tube)
Pepperoni
16 mini mozzarella balls or block mozzarella cut into 1" cubes

Separate the biscuit dough and cut each in half. Using your hands, flatten each half biscuit into ¼" thick rounds (will fill the palm of your hand). Add 1 piece of pepperoni, cube of cheese and top with another piece of pepperoni. Gather the edges of the dough around the cheese and pinch together to seal shut. You should end up with a ball of dough. Preheat your Air Fryer to 325 for 5 minutes. Working in batches, add dough balls to your Air Fryer and cook at 325 for 8 minutes. Let cool slightly before eating.

Eggs Florentine

1 tablespoon butter melted (optional)
2 eggs
½ cup fresh spinach
2 tablespoons shredded parmesan cheese
salt and pepper to taste
6 grape tomatoes halved

Using a heat safe container, like a mini pie tin or oversized ramekin, brush inside with melted butter. Add the spinach evenly across the bottom and add the cracked eggs on top. Salt and pepper to taste, sprinkle top with parmesan cheese. Preheat your Air Fryer to 325 degrees. Place the dish inside Air Fryer and set timer 8 minutes for soft cooked and 10 minutes for hard cooked eggs. When finished top with tomatoes and serve immediately.

note If preferred you can sauté your spinach first or use packaged frozen spinach, thawed.

Air Fryer French Fries

2 large baking potatoes
2 tablespoons olive oil
1 tablespoon seasoned salt

If you have a vegetable cutter with the cube blade use it to cut the potatoes.

If not, cut the potatoes in half first and stand the flat end on the board. Being careful, cut the potato into slices, try to make them the same thickness. Then lay each slice on your board and cut into French fries, again trying to be uniform in size.

Now that you have French fries, put in a bowl and cover with cool water, pour off and cover with fresh cool water. Preheat the Air Fryer for 5 minutes to 325. Lay out paper towels and drain the water off of your French fries and lay them in a single layer on the towels. Use another paper towel to blot them dry. Put the dry French fries in a bowl and drizzle with the olive oil, sprinkle with the seasoned salt and toss to coat. Add to Air Fryer, cook on 325 for 7 minutes. Remove the French fries and put on paper towels, turn Air Fryer up to 400 degrees, let preheat. Blot the French fries dry again using paper towels. Return the French fries to the Air Fryer basket, cook at 400 degrees for 5 minutes and take basket out shake the French fries, continue cooking for 2-5 minutes depending on how dark and crispy you want them.

Buffalo Chicken Wings

chicken wings up to 3 pounds, approx. 20
salt and pepper
seasoned salt
2 tablespoons butter
1 cup of your favorite hot sauce

Place your wings in a bowl and sprinkle with salt, pepper and seasoned salt. Preheat the Air Fryer to 400 degrees. Put wings in Air Fryer, set timer for 5 minutes, stir wings around if they are layered. Set for another 5 minutes, if the wings are a single layer, approx. 10 wings, they are done. If the wings are filling the basket, stir, and give them 5 more minutes. In a microwave safe measuring cup, put the butter and hot sauce in the microwave for 20 seconds or until butter is melted, don't overheat. Pour over your finished wings and serve.

Air Fryer Sweet Onion Rings

- 1 large Vidalia onion
- 2 cups buttermilk, or 2 cups milk with 2 teaspoon white vinegar
- 5 cups all-purpose flour
- 1 ½ cups fine ground corn meal
- 4 eggs, beaten
- 3 tablespoons garlic salt
- 5 tablespoons seasoned salt
- 1 tablespoon black pepper

Slice the onion about ¼" thick. Separate the rings of the onion and soak in the buttermilk for a minimum of 1 hour. Mix 3 cups of flour with garlic salt and pepper in one large bowl. Using another large bowl, mix remaining 2 cups of flour, corn meal and seasoned salt. After the onions have soaked, lay them on paper towels, as close to a single layer as possible, let them drain and pat dry. Add the eggs to the milk mixture, stir. Preheat your Air Fryer to 400 degrees. Set up a 3 part station, start with the flour mixture, then egg-milk, then flour-corn meal mixture. Dip the onions in each one, shaking off excess before going into the next mixture. When you have all of the onion pieces coated, add them to the Air Fryer and set the timer for 5 minutes. When the timer goes off, use a fork to stir them around, breaking up any clumps, set for 5 more minutes and stir again. Set for 5 more minutes. Serve immediately.

Fruit Turnovers

1 package frozen puff pastry
canned fruit pie filling
2 eggs, beaten
powdered sugar for dusting

Take puff pastry out of freezer, allow to thaw (about 20 minutes). Cut into 3" x3" squares. Preheat your Air Fryer to 400 degrees. Working quickly so your pastry dough doesn't become too soft, add 2 heaping tablespoons of pie filling to the middle and spread toward 1 corner of your square. Lift the opposite corner of dough and fold over filling, you want that corner to stay up in the air on top of the filling. Carefully move the turnover into the Air Fryer, 2 will fit together. Brush with egg. Set timer for 10 minutes. Remove, sprinkle with powdered sugar and serve.

