



CUSTOMER SERVICE

AIR FRYER

customerservice@caynel.com

3 YEAR LIMITED WARRANTY

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Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality Caynel® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Caynel®.

We want you to be completely satisfied with your purchase, so this Caynel® product is backed by a comprehensive manufacturer's 3-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please contact the following e-mail: **customerservice@caynel.com**.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

About this Product

Not only cooks your favorite fried foods but also broils and bakes many other favorites like air-fried burgers, cal-zones, and doughnuts. It couldn't be easier, eight one-touch presets set the time and temperature for some of your favorites like crispy shrimp, fries and southern-style chicken. Plus a Rotisserie preset and a Dehydrator preset that preserves fresh fruits and other foods for future use. You and your family will enjoy many years of great-tasting food and snacks with the Air Oven. Crispy fried chicken, french fries, coconut shrimp , chicken Parmesan, spicy hot wings-the list goes on and on. Those tasty delights have become part of our everyday diet. Until now, it was impossible to get that great, crispy-fried crunch and flavor without frying in deep fat or oil.

SAFETY INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

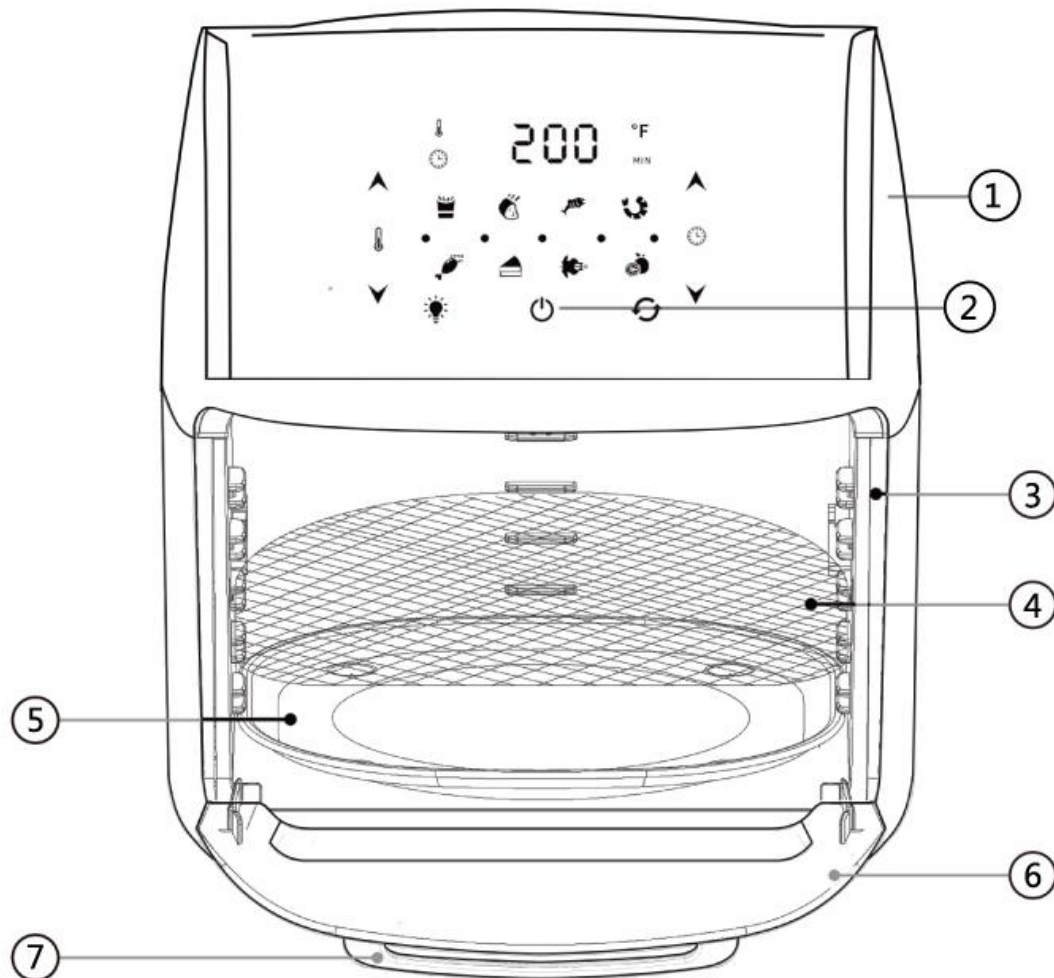
WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. This appliance should only be used by persons who are capable of understanding the user guide or are supervised by those who have adequate understanding of the appliance's features, use and operating instructions. Children must be supervised and should not be left alone with any appliance during operation.
2. Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
3. Place the Air Fryer on a flat, sturdy, heat resistant surface. Do not place the Air Fryer near or on any type of heat source, such as a gas or electric burner, stove or oven. Do not use near an open flame or flammable materials.
4. Never operate the Air Fryer, or any appliance, on a gas or electric stovetop, even if the stovetop is off and completely cool.
5. Appliances may emit heat or steam when in use; do not block inlets or outlets.
6. Short power cords are attached to the Air Fryer to prevent entanglement and tripping hazards. Extension cords with corresponding voltage, electrical rating and grounding wires can be used. Care should be taken so that any exposed cord is not hanging down from a counter or table where it can be pulled on or tripped over by any child or adult.
7. Check that your home power supply corresponds with the Air Fryer's intended voltage.
8. Before using the Air Fryer, inspect the plug and cord line for cuts and/or abrasion marks. Do not use the Air Fryer if it is damaged in any way. In such cases, contact Caynel Customer Service for assistance.
9. Insert the plug by grasping it firmly and guiding it into your home's grounded electrical outlet. Disconnect by grasping the plug and removing it from your home's grounded electrical outlet.
10. Never wrap the cord tightly around the appliance during use or storage; this may cause the wire to fray and break.

SAFETY INSTRUCTIONS

11. This product is not a deep fryer. It is NOT meant to be filled with oil. Never fill any parts of the Air Fryer with oil. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the removeable racks.
12. Do not leave uncooked ingredients in the Air Fryer for more than a short period of time before cooking; raw meat, poultry, fish, fruits and vegetables can spoil.
13. Do not move the Air Fryer while it is full of food.
14. Do not move the Air Fryer during use. During initial use, you may notice some smoke and/or a slight odor. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.
15. Do not leave the Air Fryer unattended during use.
16. The exterior of the Air Fryer is designed to be cool to the touch. Some areas do get HOT during use. Do not touch the heating elements. Do not place hands or other body parts near the air vents while Air Fryer is in use; burns may result. Take caution when handling the hot Air Fryer+ racks and all removable parts.
17. Use protective mitts and/or tongs to remove hot food from the Air Fryer.
18. Unplug the Air Fryer when you are done cooking.
19. Before cleaning, make sure that the Air Fryer is off, unplugged and cooled to room temperature.
20. Do not immerse the Air Fryer's housing in water or dishwasher for cleaning. It is not dishwasher safe.
21. All removable parts may be washed with a sponge and warm, soapy water. All removable parts are dishwasher safe.
22. Do not use scouring pads.
23. Store Air Fryer in a cool, dry place.
24. In case of any electric emergency, such as a fire, call 911.

Features



1. AIR FRYER HOUSING

2. CONTROL PANEL

3. RACK HOLDERS

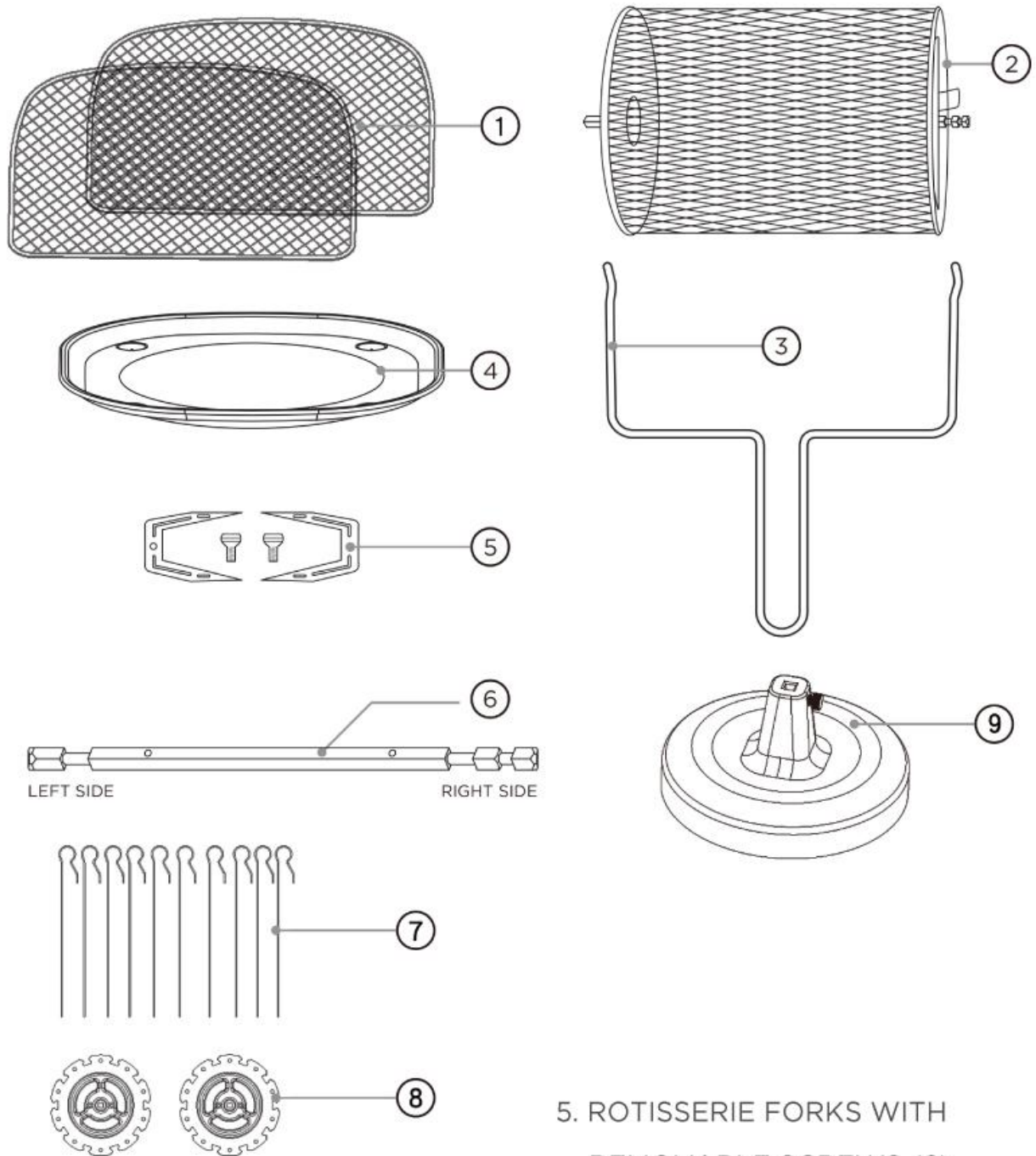
4. REMOVABLE RACK

5. REMOVABLE DRIP TRAY

6. DOOR WITH VIEWING WINDOW

7. AIR FRYER DOOR HANDLE

Features



1. REMOVABLE RACKS (2)

2. ROTISSERIE BASKET

3. ROTISSERIE RETRIEVAL TOOL

4. REMOVABLE DRIP TRAY

5. ROTISSERIE FORKS WITH
REMOVABLE SCREWS (2)

6. ROTISSERIE SPIT

7. SKEWERS (10)

8. ADJUSTABLE SKEWER RACKS (2)

9. ROTISSERIE STAND

Operating Instructions

Air Flow Racks

Can be used not only for dehydration, but also to cook crispy snacks or reheat items like pizza.

Rotating Mesh Basket

Great for fries, roasted nuts, and other snacks. Use Rotisserie Fetch Tool to place basket into the Unit.

Drip Tray

Cook with the Drip Pan in place for easy clean-up.

Skewers

Great for all your kabob recipes, meat, fish or veggies.

Adjustable Skewer Racks

Used when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.

Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken, Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends.

NOTE: Make sure roast or chicken is not too large to rotate freely within the oven. Maximum Chicken or Roast, 1000-1500g.

Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift (left side first) then gently extract the food.

Operating Instructions

Important

Please make sure that your Air Fryer has been shipped with the components , that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact Caynel customer service by email customerservice@caynel.com.

NOTE: Some accessories may not be included with the purchase.

Warming

Forks, Skewers, and other metal parts with this unit are sharp and will get extremely hot during use.

Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Placing Air Flow Racks into Unit

1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (FIG. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (FIG. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.

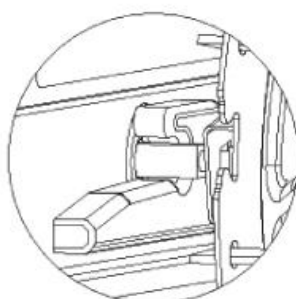


FIG. A

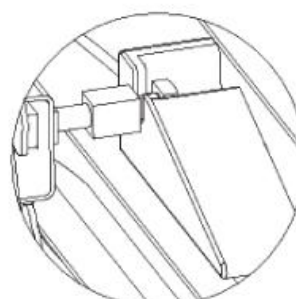
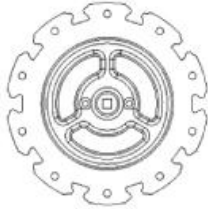


FIG. B

Operating Instructions

Components



SKEWER RACK(2)
FRONTAL VIEW



ROTISSERIE SHAFT
LEFT SIDE / RIGHT SIDE



SKEWERS
(X10)

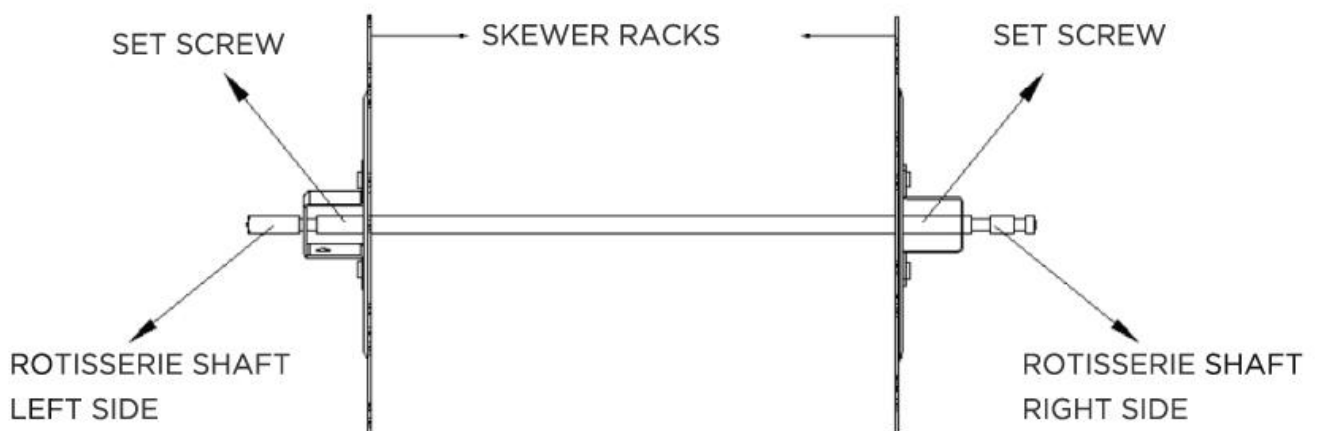


SET SCREWS
(X2)

Rotisserie Shaft & Skewers Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke Skewers through food.

FINAL ASSEMBLY FRONTAL VIEW



Operating Instructions

Using the Accessories

Rotisserie Shaft & Skewers Racks

1. Insert each Skewer point through holes on the left Skewer Rack (FIG. C).
2. Squeeze the clip end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown (FIG. D).
4. Repeat steps 1-3 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Tighten the Set Screws to make sure they are securely in place.
6. Use caution while inserting the Spit into the Unit to prevent getting poked by the Skewer ends.

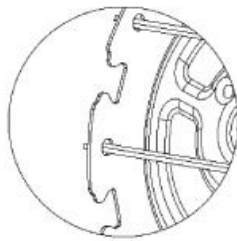


FIG. C-LEFT SIDE



FINAL ASSEMBLY

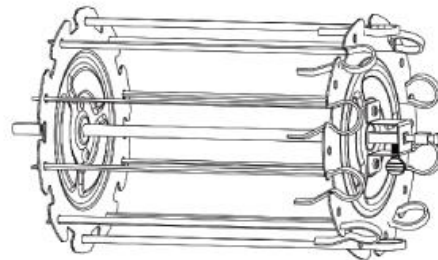


FIG. D-RIGHT SIDE

Placing Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (FIG. E).
2. Place the right side onto the hanger (FIG. F).

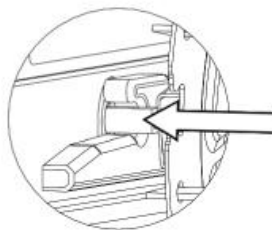


FIG. E- LEFT SIDE

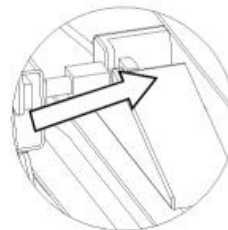


FIG. F-RIGHT SIDE

Operating Instructions

IMPORTANT

See the Final Assembly diagram to help identify the left and right sides of the Rotisseries Shaft before placing it in the Unit. The right side has two notches, and the left has one.

Removing Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch Tool beneath the Rotisserie Shaft.
3. Lift the right side of the Rotisserie Fetch Tool at a slight angle to clear the bracket, then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven.

Operating Instructions

Using the Digital Control Panel



1. POWER BUTTON
2. FAHRENHEIT INDICATOR
3. MINUTES INDICATOR
4. TEMPERATURE INDICATOR
5. TIME INDICATOR
6. RUNNING LIGHTS
7. PRESETS
8. TIME BUTTON
9. TEMP BUTTON*
10. ROTATE BUTTON
11. LIGHT BUTTON

1. Power/Start-stop Button

- Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 370°F (190°C) and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark immediately the running light to go dark within 20 secs. The fan will continue running for 20 secs to cool down the Unit.

2. Internal Light

- Selecting this button will help you check cooking progress while Unit is in operation.

NOTE: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.

Operating Instructions

- 3:** The power button is 2 seconds long to switch on and off, and the short to start/stop. This program does not conflict with the opening and pausing of the door.
- 4:** Functional menu allows switching between users when working. In order to avoid users switching after a long period of work, it can be switched within 2 minutes, or more than 2 minutes, that is, to lock the switching function, but the temperature and time are not always locked, or can be added or subtracted according to actual needs. (Lock the menu in 2 minutes, but not the time and temperature.)
- 5:** The shutdown delay of 30 seconds is too long, instead of 15 seconds.
- 6:** After the end of the procedure, 5 sounds were changed to 3 sounds

Cooking Presets

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

PRESET	DEFAULT TIME	DEFAULT TEMP
Fries	20 mins	400°F
Meat	20 mins	400°F
Fish	10 mins	400°F
Shrimp	10 mins	400°F
Chicken	25 mins	380°F
Rotisserie	45 mins	400°F
Bake	30mins	350°F
Dehydrate	8 hours	140°F

*The TEMP button may be used to change Fahrenheit to Celsius and vice versa: Press and hold the TEMP button until your desired unit illuminates on the top right part of the screen.

Operating Instructions

How to Use the Rotisserie Basket (Max weight: 4 lbs)

1. Place the Air Fryer on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer.
3. Ensure drip tray is in place on the bottom of the Air Fryer.
4. Place seasoned food inside rotisserie basket. Snap the lid closed.
5. Hold the sealed rotisserie basket in your hands so that the side with the lid is in your right hand.
6. Guide the basket into the rotisserie rack position in the Air Fryer. Place the left side of the basket into the round rotisserie gear located on the left interior wall. Once it is in place, lift the right side of the basket and place it the rotisserie holder on the right interior wall. Close door.
7. Select desired setting by pressing the desired icon. Press the ROTATE button. (You may also just press the ROTISSERIE button which automatically activates the rotating feature.)
8. If desired, press the TIME button to adjust the time by rotating the time.
9. If desired, press the TEMP button to adjust the temperature by rotating the temperature.
10. Press the START/STOP button to begin the cooking process.
11. While the Air Fryer is running, the screen will toggle between set temperature and remaining time.
12. Press START/STOP at any time to stop the cooking process.
13. Use oven mitts with the rotisserie retrieval tool to remove hot basket from Air Fryer. Allow basket to cool before unsnapping the hot lid.

Operating Instructions

How to Use the Rotisserie Spit (Max weight: 4lbs)

1. Place the Air Fryer on a flat, steady surface away from all sources of heat and water.
2. Plug in the Air Fryer.
3. Ensure drip tray is in place on the bottom of the Air Fryer.
4. See “How to Prepare the Rotisserie Spit with Food” below.
5. Hold the left side of the rotisserie spit in your left hand and the right side in your right.
6. Guide the prepared rotisserie spit into the Air Fryer in the rotisserie rack position.
Place the left side of the rotisserie spit into the round rotisserie gear located on the left interior wall. Once it is in place, lift the right side of the rotisserie spit and place it the rotisserie holder on the right interior wall. Close the door.
7. Press the ROTISSERIE button. (You may also select a different desired preset button by pressing the desired icon, and then pressing the ROTATE button.)
8. If desired, press the TIME button to adjust the temperature by rotating the time.
9. If desired, press the TEMP button to adjust the temperature by rotating the temperature.
10. Press the START/STOP button to begin the cooking process.
11. While Air Fryer is running, screen will toggle between set temperature and remaining time.
12. Press START/STOP at any time to stop the cooking process.
13. Use oven mitts with the rotisserie retrieval tool to remove the hot spit with the hot food from Air Fryer.

Operating Instructions

How to Prepare the Rotisserie Spit (Max weight: 4lbs)

Chicken

1. If cooking a chicken on the rotisserie spit, ensure that a) all the innards have been removed, b) it is seasoned and c) properly trussed.
2. Insert the rotisserie spit into the chicken's cavity so that the chicken can hang freely on the rod. Place the chicken with the rod on a cutting board.
3. Hold the rod in one hand, and one of the rotisserie forks, with the prongs pointed toward the chicken, in the other hand. Insert the rod into the square notches on the rotisserie fork.

CAUTION: Forks are sharp. Handle with care.

4. Poke the chicken with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.

NOTE: Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The chicken should also be secure; it should not be able to slide back and forth on the rod.

Boneless meat (such as beef, pork, lamb, etc) or fruit (such as pineapple):

1. Insert the rotisserie spit, lengthwise, into the center of the meat or fruit. Place the meat, or fruit, with the rod onto a cutting board.
2. Hold the rod in one hand, and the rotisserie fork, with the prongs pointed toward the meat, in the other hand. Insert the rod into the square notches on the rotisserie fork.

CAUTION: Forks are sharp. Handle with care.

3. Poke the meat or fruit with the fork and insert the prongs completely. Secure the fork by tightening the screw. Repeat on the other side.

NOTE: Once the screws are tightened, there should be at least 1 inch of free space on both ends of the rod. The meat should also be secure; it should not be able to slide back and forth on the rod.

How to Use the Rotisserie Retrieval Tool

1. Use oven mitts when handling the HOT retrieval tool.
2. Hold the retrieval tool by its handle.
3. Guide the retrieval tool into the Air Fryer. Position it below the rotisserie spit or basket.
4. Use the retrieval tool to lift the right side of the rotisserie spit. Once it is free, lift the left side.
5. Carefully guide the hot rotisserie spit or basket and food from the Air Fryer.

Tips

- Almost any food you cook in the oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness. Smaller pieces of food require less cooking time than larger items.
- Smaller pieces of food may be cooked at higher temperatures than larger items because they generally require less time to cook.
- For best results in the shortest amount of time, air fry food in single layers.
- Most prepared foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness.
- Frozen appetizers and hors d'oeuvres air fry very well.
- Rotate trays halfway through the cooking cycle to ensure the most even results.
- Toss foods you are preparing from scratch, such as French fries, with oil, in a separate bowl, to improve browning and crispiness. Fresh foods do not contain the same oils, fats and other ingredients that prepared foods contain which promote browning and crispiness.
- When making French fries using fresh potatoes, ensure they are completely dry before cooking in the Air Fryer. Even the smallest droplets of moisture will prevent them from getting crispy.
- When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters used to make tempura, will run and not set fast enough like they do in a deep fryer.
- Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, help create crispy, healthier versions of your favorite fried foods.
- Cook chicken until it reaches an internal temperature of 155°F and 165°F when rested.
- The Air Fryer is great for reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes. Use a thermometer to ensure food reaches an internal temperature of 165°F, the recommended food-safe temperature for reheating food.

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