



# 1700-WATT AIR FRYER

**Model: AF9204S**



## User Manual

**-READ ALL INSTRUCTIONS BEFORE USE-**

# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be taken:

1. Do not touch hot surfaces.
2. Do not place the unit close to flammable materials, heating units or wet environments.
3. Close supervision is necessary when any unit is used by or near children.
4. To protect against electrical shock, do not immerse cord, plugs or the unit in water or other liquid.
5. Do not let the cord hang over the edge of a table, counter or anywhere near hot surfaces.
6. Unplug from outlet when not in use. Allow to cool before disassembling, moving and cleaning.
7. Not intended for outdoor use.
8. Do not place unit on or near hot gas and or electric burners.
9. Extreme caution must be used when moving unit containing hot oil or other hot liquids.
10. To disconnect, transfer the timer to the shutdown and turn the thermostat down, then remove the plug from the wall outlet. Let cool down.
11. Never put the appliance against the wall or other appliances. There should be at least 3 inches of free space for all sides, including above the unit. Do not place anything on top of the appliance.
12. It is normal for some smoke to escape the unit when heating for the first time.
13. If a lot of smoke is escaping from the air vent during operation, unplug the unit immediately and contact customer service.
14. Keep hands and face away from the vent outlet or where heat or steam is being released. Never use a towel to block the vent.
15. During air frying, hot steam is released from the air outlet opening. Keep your hands and face distanced from the steam and from the air outlet opening. Be careful of hot steam when you remove the Fry Pan Basket from the appliance.
16. Make sure the ingredients prepared in this appliance come out golden yellow instead of burnt and dark. Remove burnt remnants. Consuming burnt remnants may result in future health issues.

17. If any troubles arise during operation, necessary service must be authorized by the manufacturer for repairs.
18. The use of other accessories that are not packaged with this unit is not recommended. Doing so may damage the unit and can cause accidents.
19. Do not replace with other parts that are not designed specifically for this air fryer unit.
20. Do not use metal utensils with the coated Fry Pan Basket as this can damage the surface.

## **SAVE THESE INSTRUCTIONS!**




### **WARNING**

Please immediately unplug and send unit to our Customer Service Department in case of other problems.

## **DO NOT USE UNIT FOR OTHER THAN INTENDED USE**

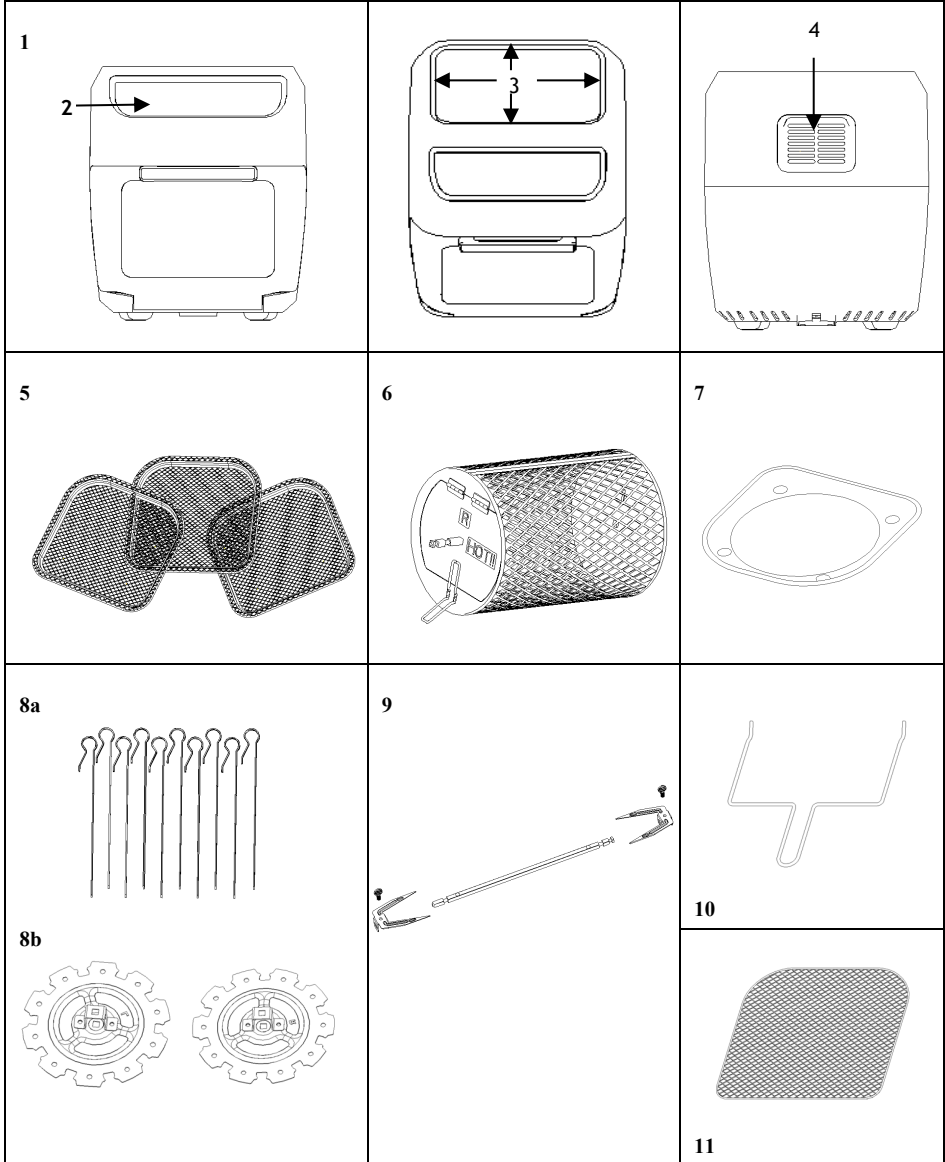
Put the appliance on a surface that is horizontal, flat and stable. This appliance is intended for normal household use. It is not intended to be used in environments such as staff kitchen of shops, offices, farms or other work environments. Nor is it intended to be used by clients in motels, bed and breakfast and other residential environments.

|  |   |
|--|---|
|  | <b>CAUTION</b>  |
|  | <ul style="list-style-type: none"><li>* Always put the ingredients to be fried in the Fry Pan Basket to prevent direct contact with the heating components.</li><li>* Do not cover the air inlet and outlet opening while the appliance is operating.</li><li>* Do not pour oil into the Fry pan, this may create a fire hazard.</li><li>* Never touch the inside of the appliance while it is operating.</li></ul> |

**SAVE THESE INSTRUCTIONS!**  
**FOR HOUSEHOLD USE ONLY**

# PARTS AND ACCESSORIES

**NOTE:** Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components.



1. Main Unit
2. Control Panel
3. Air Intake Vents
4. Hot Air Outlet Vents
5. Air Flow Racks
6. Rotating Mesh Basket
7. Drip Tray
- 8a. Skewers (10pcs)
- 8b. Adjustable Skewers Racks (2pcs)
9. Rotisserie Shaft, Forks & Set Screws
10. Rotisserie Fetch Tool
11. Protection cover

## **ACCESSORIES**

The fry pan and fry pan basket become extremely **HOT** during the cooking process. Do not touch the accessories during and immediately after cooking. Only hold the fry pan by the handle and use caution when removing these items from the unit. Always wear oven mitts or use potholders when handling hot accessories. Allow everything to cool completely before cleaning.

## **IMPORTANT REMINDER**

Please make sure that your Air Fryer Oven has been shipped with the components that you ordered (as some accessories may be sold separately). Please check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service information located on the last page of this manual.

# USING THE ACCESSORIES

1. Insert Drip Tray into bottom of the unit.
2. Place Air Flow Racks into unit by sliding them 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. Switch the Air Flow Racks mid-cycle for even cooking.

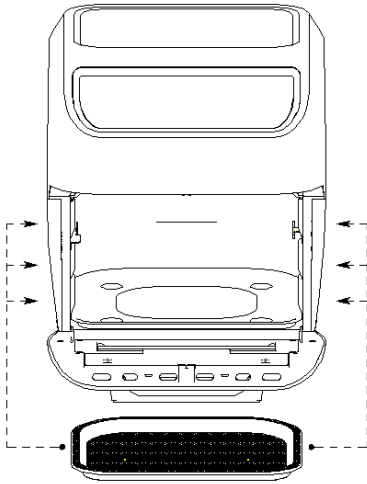


FIG.A

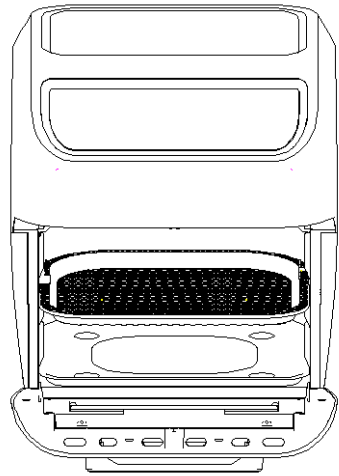
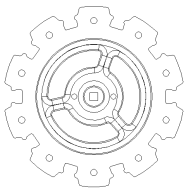
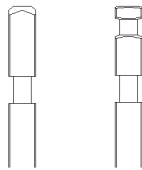


FIG.B

# COMPONENTS



SKEWER RACK (×2)  
(FRONT VIEW)



ROTISSERIE SHAFT  
(LEFT SIDE) (RIGHT SIDE)



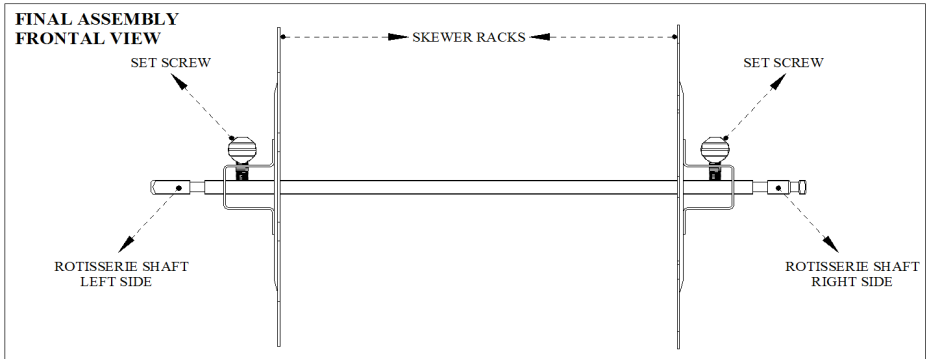
SKEWERS  
(×10)



SET SCREWS  
(×2)

## ROTISSERIE SHAFT & SKEWER 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.



## ROTISSERIE SPIT ASSEMBLY

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 process 3 through 6 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.

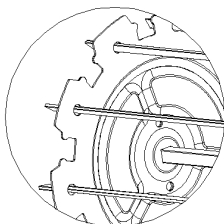


FIG.C-LEFT SIDE

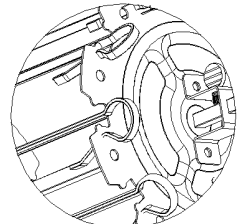
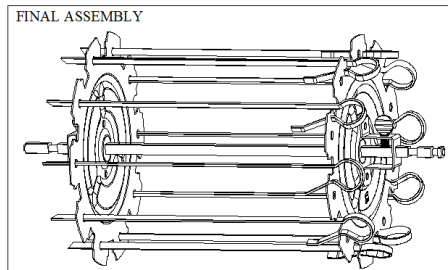


FIG.D-RIGHT SIDE



## PLACE 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).

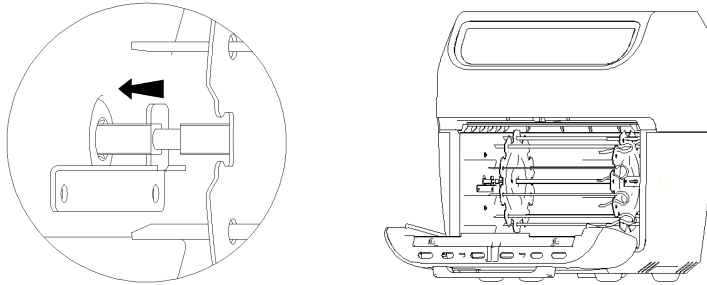


FIG. E-LEFT SIDE

## REMOVE 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.

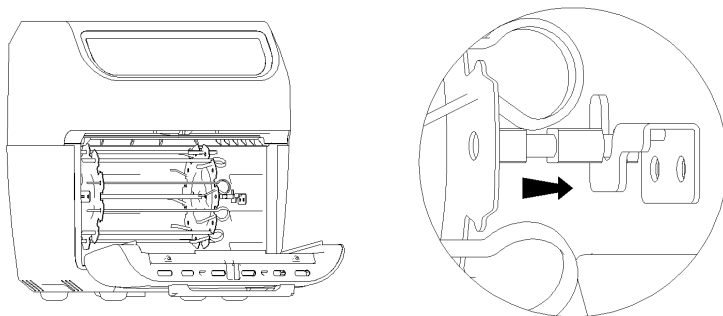


FIG. F-RIGHT SIDE

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

### PLACE PROTECTION COVER INTO UNIT

1. Insert protection cover into top of the Unit, protect the food, and avoid touching the heat element (FIG. G).
2. Activity protection cover, easy to remove and clean (FIG. H).

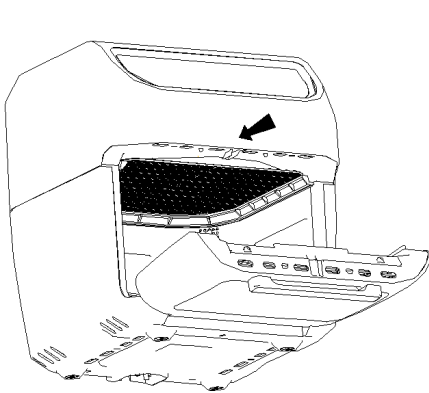


FIG.G

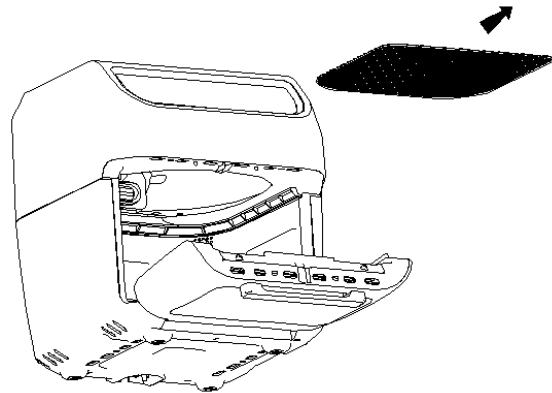


FIG.H

### PLACE DOOR GLASS INTO UNIT

Activity door glass, easy to remove and clean (FIG. I). If the door glass is not inserted, the Unit will not work.

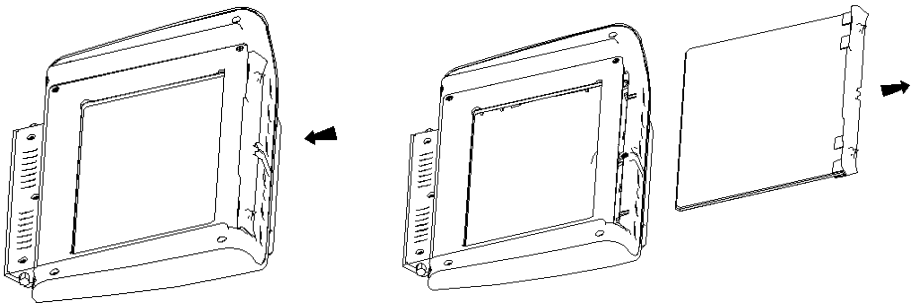
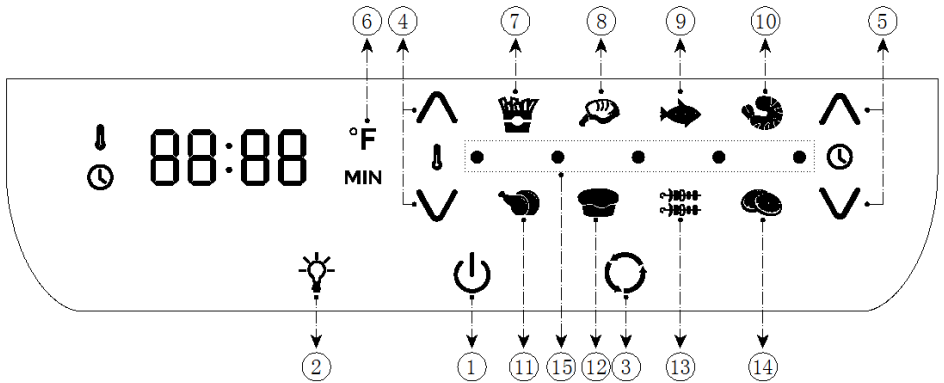


FIG.I

# USING THE DIGITAL CONTROL PANEL



1. **Power/Start-Stop Button:** Once 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 minutes. Selecting the Power Button at any time during the cooking process will shut down the Unit causing display to go dark immediately and running light to go dark within 20 seconds. The fan will continue running for 20 seconds 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.
3. **Rotation Button:** Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.
4. **Temperature Control Button:** These buttons enable you to raise or lower cooking temperature by 5°F (15°C) intervals starting from 150°F (65°C) to 400°F (200°C). Dehydration is from 90°F(30°C) to 170°F (75°C).
5. **Time Control Button:** These buttons enable you to select exact cooking time to the minute from 1 to 60 minutes in all modes except when dehydrating, which uses 30-minute intervals and an operating time from 2 to 24 hours.
6. **LED Digital Display:** The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.
- 7-14. **Cooking Presets:** Selecting any of these will set Time and Temperature to a default setting for that food. You may over-ride these presets with

Time and Temperature Buttons. View presets on the next page.

15. **Running Lights:** These lights will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you shut Unit down.

## COOKING PRESETS

### PRESET BUTTON COOKING CHART

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

| <b>Preset Button</b> | <b>Temperature</b> | <b>Time</b>   |
|----------------------|--------------------|---------------|
| 8. French Fries      | 400°F(200°C)       | 15mins        |
| 9. Steaks/Chops      | 370°F(185°C)       | 25mins        |
| 10. Fish             | 390°F(200°C)       | 15mins        |
| 11. Shrimp           | 320°F(160°C)       | 12mins        |
| 12. Chicken          | 370°F(185°C)       | 40mins        |
| 13. Baking           | 350°F(175°C)       | 30mins        |
| 14. Rotisserie       | 400°F(200°C)       | 30mins        |
| 15. Dehydrator       | 90°F(30°C)         | 4hr (2-24hrs) |

**WARNING:** Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

## INTERNAL TEMPERATURE MEAT CHART

This chart should be used to check the internal temperature for cooked meats.  
USDA Food Safety Standards.

| <b>Food</b>         | <b>Type</b>                     | <b>Internal Temperature</b> |
|---------------------|---------------------------------|-----------------------------|
| 1. Beef and Veal    | Ground                          | 160°F(70°C)                 |
|                     | Steaks, roasts - medium         | 160°F(70°C)                 |
|                     | Steaks, roasts - rare           | 145°F(63°C)                 |
| 2. Chicken & Turkey | Breasts                         | 165°F(75°C)                 |
|                     | Ground, stuffed                 | 165°F(75°C)                 |
|                     | Whole bird, legs, thighs, wings | 165°F(75°C)                 |
| 3. Fish & Shellfish | Any type                        | 145°F(63°C)                 |
| 4. Lamb             | Ground                          | 160°F(70°C)                 |
|                     | Steaks, roasts - medium         | 160°F(70°C)                 |
|                     | Steaks, roasts - rare           | 145°F(63°C)                 |
| 5. Pork             | Chops, ground, ribs, roasts     | 160°F(70°C)                 |
|                     | Fully cooked ham                | 140°F(60°C)                 |

# **CLEANING AND STORAGE**

## **CLEANING**

Clean the Power Air Fryer Oven after each use. The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked on food should be soaked for easy removal in warm soapy water.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. To clean the oven door, remove it by lifting it to a 45° angle while gently pulling upward. Clean both sides with warm soapy water on a damp cloth. Do not soak or submerge the door in water or wash in the dishwasher.
4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

## **STORAGE**

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

# ELECTRICAL SPECIFICATIONS

| Voltage | Frequency | Wattage |
|---------|-----------|---------|
| 120 V   | 60 HZ     | 1700 W  |

## ICUCINA LIMITED WARRANTY

**LIMITED ONE-YEAR WARRANTY:** Thank you for choosing the iCucina 1700W Air Fryer. This product is warranted to be free from defects in material and workmanship under normal household use during the first one year from the date of original purchase with receipt. We will repair or replace it at our option. The limited warranty shall not apply to damages resulting from accidents, abuse, misuse, damage caused by shipping, or failure to follow safety instruction. The warranty is valid only for first quality goods purchased from an authorized resale and only valid in the United States.

## CUSTOMER SERVICE INFORMATION

If you have any questions regarding to the warranty, the operation of iCucina appliances, or need parts for your appliance, please contact us via email: [service@icucinakitchen.com](mailto:service@icucinakitchen.com). Inquires will be answered promptly. Thank you and we are happy to be cooking with you!



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