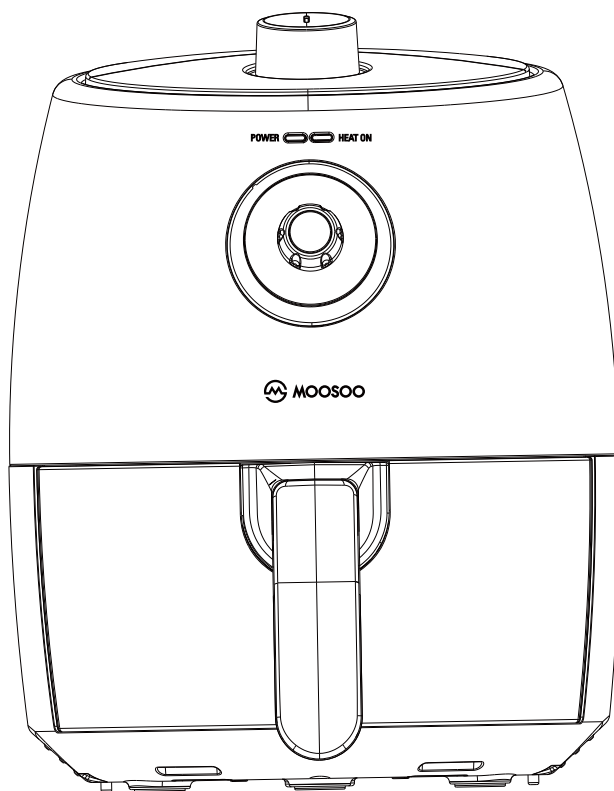


136x206mm

Air Fryer Manual



Model:XF-201D Volt:120V~ Power:1200W

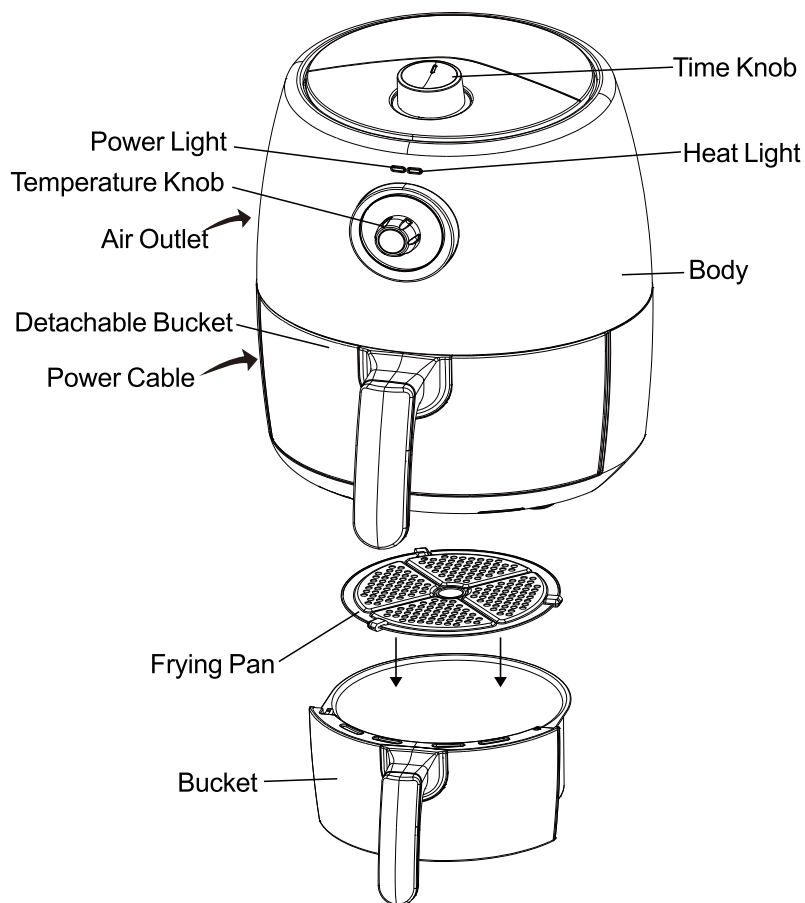
1、Attention

- Before using this product, please read this manual carefully and keep it for future reference;
- The shell of the air fryer has electronic components and heating devices, which cannot be immersed in water or rinsed under water;
- Put the ingredients for cooking in the fryer to avoid contact with the heating elements;
- When the air fryer is in operation, do not cover the air inlet and outlet, and do not touch the inside of the product to avoid burns;
- Do not put oil in the fryer, otherwise it may cause a fire;
- During the operation of the air fryer, hot steam will come out through the air outlet. Please keep a safe distance and never place anything on top of the air fryer;
- Do not use AC power other than 120V to avoid accidents such as electric shock and fire;
- Please use the socket of 7A or above alone. If it is used in combination with other appliances, it will easily cause the socket to overheat and even spark;
- Do not damage or twist the power cord, carry heavy objects, or process it to avoid electric shock, fire and other accidents. If the power cord is damaged, to avoid danger, it must be replaced by the manufacturer, its maintenance department or similar professionals;
- Do not insert or unplug the plug with wet hands, otherwise it is easy to cause electric shock; please keep the contact part of the plug clean at all times to avoid disasters;
- Persons with physical function or mental ability degraded, or those with lack of experience and knowledge of using air fryer must have experience people in using the air fryer to supervise and instruct the correct use method, and be responsible for its safety;
- The plug must be inserted firmly, otherwise it is easy to cause dangers such as electric shock, short circuit, smoke, sparks, etc.;
- Do not use damaged power cords or plugs that are not firmly inserted, otherwise it may cause dangers such as electric shock, short circuit, smoke, sparks, etc.;
- Please keep children away the plug to avoid electric shock;
- Please avoid placing the product where children can reach and Do not allow children to use it alone to avoid scalding, electric shock and other injuries;
- Do not place the air fryer on or near flammable objects, such as tablecloths or curtains;
- The air fryer cannot be operated by an external timer or an independent remote control system;
- Please place the air fryer 30 cm away from the wall or furniture, otherwise the hot steam will damage the wall.

2、Specification

Name	Air Fryer
Model	XF-201D
Voltage	120V
Frequency	50Hz
Capacity	2QT
Power	1200W
Dimension	280*212*270mm (width depth height)
Executive Standard	GB4706.1-2005 GB4706.14-2008

3、Part Name



4. OPERATING INSTRUCTIONS

Warn! This unit must not be used to boil water or heat oil.

Note: The air fryer may emit a slight odor when first used. It's normal and will not affect cooked food.

- 1.Place the air fryer on a flat, heat-resistant area, near the electrical outlet.
- 2.Open the basket by firmly grasping the basket handle; then remove from the machine and place on a flat, clean surface.
- 3.Place the frying pan in the bottom of the frying basket.
- 4.Place food on the crispy tray, do not full fill the basket. To ensure proper cooking and air circulation, never fill the basket more than 2/3. When air frying fresh vegetables, we do not recommend adding more than 1-1/2 cups of food to the basket.
- 5.Fully insert the basket into the front of the air fryer.
- 6.Plug the power cord into the wall outlet.
- 7.Select temperature from 175°F to 400°F.
8. If the air fryer is cold, turn the timer dial to the desired air fryer time plus 3 minutes of preheat time. The HEAT ON light will turn on; the air fryer begin to heat. Important: If the timer dial is not set or the basket isn't closed, the air fryer will not heat up.
- 9.When the set temperature is reached, the HEAT ON light will turn off.
NOTE: During the air frying process, the HEAT ON light will cycle on and off with the proper air frying temperature.
- 10.To ensure cooking/browning even, you should open the basket and inspect, turn or shake the food of the basket on the halfway frying time . Adjust the temperature if necessary. The timer will continue to count down when the basket is opened, but the air fryer will stop heating until the basket is closed.

WARNING: You must be careful when handling hot fry baskets and crispy trays. Avoiding steam escaping from the basket and hot food hurt yourself.

NOTE: Always wear oven mitts when handling the hot air fryer basket.

NOTE: Hot oil may accumulate on the bottom of the drawer. To avoid the risk of burns or injury, or to avoid oil touch the food, always use tongs or a long wooden spoon to remove food from the fry basket. Never put the basket upside down for air frying food.

NOTE: The air fryer can be turned off at any time by turning the timer dial to 0.

11. When the air frying setting time is up, a beep will sound. The air fryer will turn off automatically. The POWER light and HEAT ON light will turn off automatically.
12. Shake the basket vigorously to check for browning and done. If additional air frying is desired, adjust the temperature as needed and set the timer to 3 minute intervals until fully cooked.
13. Let the cooked food sit for 5 to 10 seconds before removing the basket or food from the air fryer.
14. After air frying, remove the basket from the machine and place on a flat, heat-resistant surface.
15. Use tongs or a long fork to remove the air-fried food onto a plate. Timely Change fryers and place the basket in the front of the air fryer. Continue with subsequent batches, if any.
16. When all air frying is complete, turn the timer dial to OFF. The HEAT ON light will turn off.
17. Unplug the air fryer when it's not using.

5、TROUBLESHOOTING

Analysis	Reason	Solution
Doesn' t work	Unplug	Plug the power cord in wall outlet
	Time knob isn't twisted	Turn the knob and start working
Food doesn' t fired totally	Too much food in the fryer	If there are too many ingredients, you can put them into the fryer in batches, and the batches of food will be fried more evenly
	The set temperature is too low	Adjust the thermostat to the desired temperature setting
	cooking time is too short	Adjust to desired time by time setting