



Amazon Basics B07VZ65M7H 3.2 Quart Compact Multi Functional Digital Air Fryer User Manual

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Amazon Basics B07VZ65M7H 3.2 Quart Compact Multi Functional Digital Air Fryer



IMPORTANT SAFEGUARDS

Read these instructions carefully and retain them for future use. If this product is passed to a third party, then these instructions must be included.

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- The use of an accessory not evaluated for use with this appliance may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- This product is for household use only.
- Do not immerse in water.

CAUTION Risk of Electric Shock.

Cook only in removable container.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- Be sure that handles are assembled and fastened properly.
 - **A.** A 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.
 - **B.** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - **C.** If a longer detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Leave at least 4" (10 cm) of space in all directions around the product to ensure sufficient ventilation.
- When in operation, hot air is released through the air outlet on the back of the product. Keep hands and face at a safe distance from the air outlet. Never cover the air outlet.
- After frying, do not place the basket or the pan directly on the table to avoid burning the table surface.

CAUTION Hot surface!

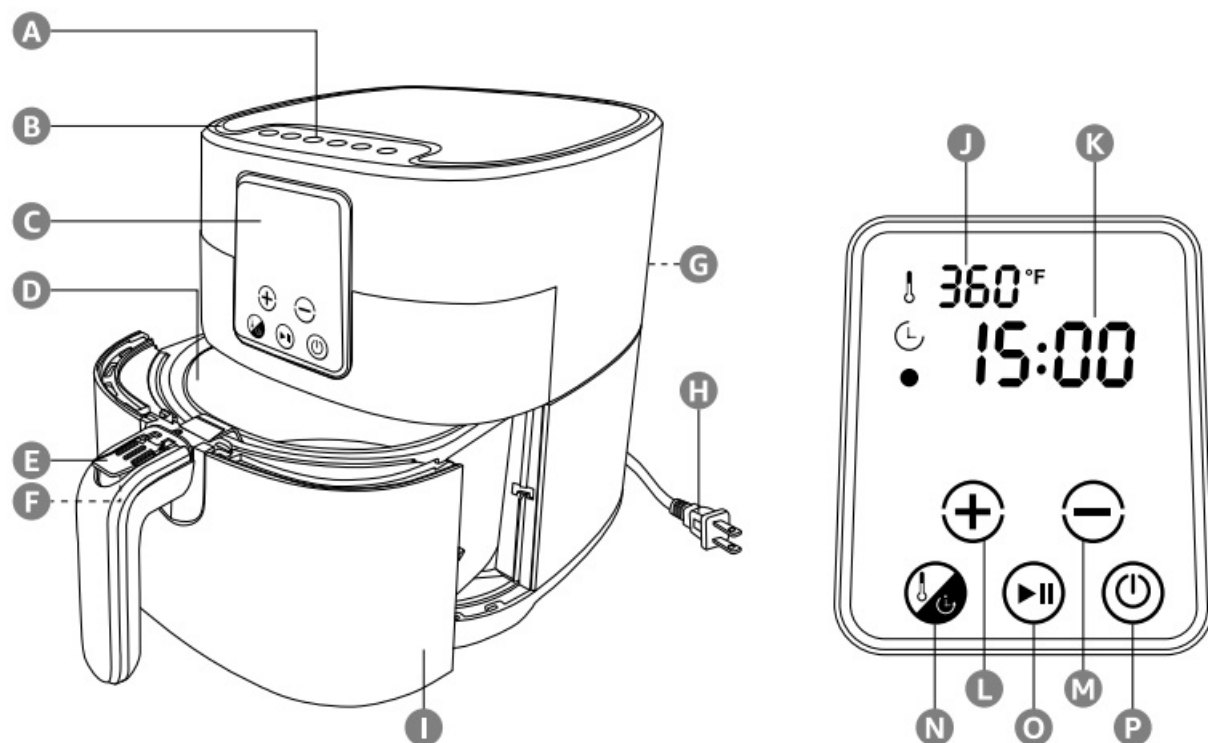
This logo indicates that the marked area can be hot and should not be touched without precautions.

SAVE THESE INSTRUCTIONS

Intended Use

- This product is intended for preparing foods that require a high cooking temperature and would otherwise require deep-frying. The product is intended only for preparing foods.
- This product is intended for household use only. It is not intended for commercial use.
- This product is intended to be used in dry indoor areas only.
- No liability will be accepted for damages resulting from improper use or non compliance with these instructions.

Product Description



- **A.** Cooking time hints
- **B.** Air inlet
- **C.** Control panel
- **D.** Basket
- **E.** Protective cover
- **F.** Release button
- **G.** Air outlet
- **H.** Power cord with plug
- **I.** Pan
- **J.** Temperature display
- **K.** Time display
- **L.** + button
- **M.** – button
- **N.** Settings button
- **O.** ►|| button
- **P.** ⏻ button

Before First Use

- Check the product for transport damages.
- Remove all the packing materials.
- Clean the product before first use.

DANGER-Risk of suffocation!



Keep any packaging materials away from children – these materials are a potential source of danger, e.g. suffocation.

Operation

Connecting to a power source

- Pull out the power cord to its full length from the cord storage tube at the back of the product.
- Connect the plug to a socket-outlet. A red light lights up on the control panel (C).
- After use, unplug and stow the power cord in the cord storage tube.

Turning on/off


- Press the  button once to turn the product on. The control panel (C) lights up.
- Press the  button once to turn the product off. The control panel (C) turns off.

Prepare for frying

- Hold the handle and pull out the pan (I).
- Fill the basket (D) with the food of choice.
NOTICE Do not fill the basket (D) beyond the MAX marking. This may affect the quality of the cooking process.
- Place the pan (I) back into the product. The pan (I) clicks into place.


Adjusting the temperature

NOTICE

- Use the cooking time hints (A) or the cooking chart to estimate the cooking temperature.
- To change the cooking temperature halfway through cooking, press the  button (O) to pause.
- Press the settings button (N) until the temperature display (J) blinks.
- Adjust the cooking temperature by pressing either the + button (L) to increase and the – button (M) to decrease (180 °F – 400 °F / 80 °C – 200 °C).

Adjusting the time



NOTICE

- Use the cooking time hints (A) or the cooking chart to estimate cooking time.
- If the pan (I) is cold, preheat the product for 5 minutes.
- To change the cooking time halfway through cooking, press the  button (O) to pause.
- Press the settings button (N) until the time display (K) blinks.
- Adjust the cooking time by pressing either the + button (L) to increase and the – button (M) to decrease (1 minute – 60 minutes).

Start cooking

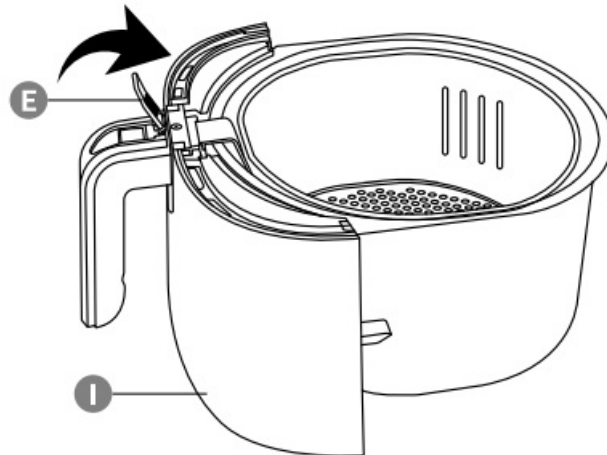
CAUTION Risk of burns!

The product is hot during and after cooking, do not touch the air inlet (B), air outlet (G), the pan (I) or the basket (D) with bare hands.

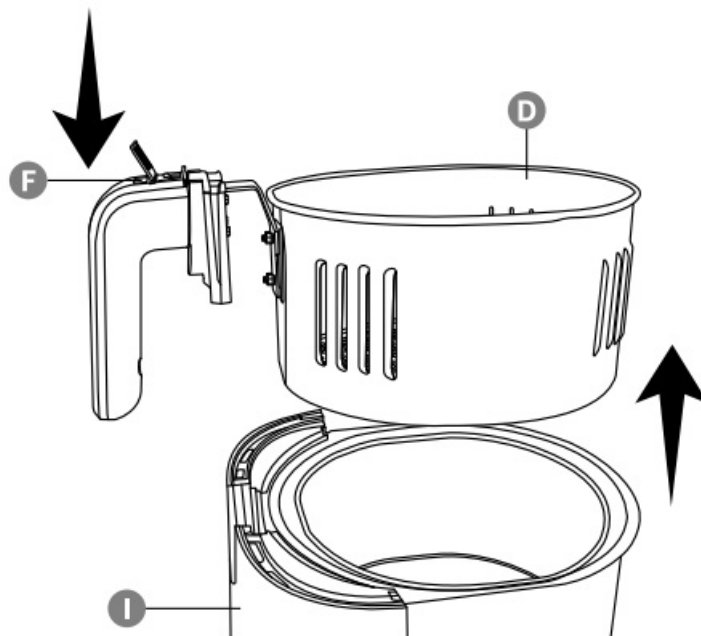
- After setting the time and temperature, press the  button (O) to start cooking.
- Halfway through the cooking time, press the  button (O) to pause the cooking.

NOTICE: The heating function of the product automatically stops if the pan (I) is taken out from the product. Heating resumes when the pan (I) is placed back into the product.

- Hold the handle and pull out the pan (I).
- Place the pan (I) on a heat-proof surface.



- Flip the protective cover (E) upwards.



- Hold the release button (F) to lift up the basket (D) from the pan (I).
- Shake the basket (D) to toss the food inside for even cooking.
- Place the basket (D) back into the pan (I). The basket clicks into place.
- Place the pan (I) back into the product. The pan (I) clicks into place.
- Press the ►|| button (O) to resume cooking.
- The cooking process ends when 5 “beeps” are heard.
- Take out the pan (I) and place it on a heat-proof surface. Let cool for 30 seconds.
- Take out the basket (D). To serve, slide the cooked food out on a plate or use kitchen tongs to pick up the cooked food.

NOTICE Check the doneness of the food either by cutting a big piece open to check if it is cooked through or using a food thermometer to check the internal temperature. The USDA recommends the following minimum internal temperatures:

| Food | Minimum internal temperature |
|---------------------------|---|
| Beef, pork, veal and lamb | 145 °F / 62.8 °C (rest for at least 3 minutes) |
| Ground meats | 160 °F / 71.1 °C |
| Poultry | 165 °F / 73.9 °C |
| Fish and shellfish | 145 °F / 62.8 °C |

Cooking chart

NOTICE: For best results, some foods require cooking through on a low temperature (par-cooking) before air frying.

| Food | Temperature | Time | Action |
|---|-----------------|--------------|--------|
| Mixed vegetables (roasted) | 400 °F / 204 °C | 15 – 20 mins | shake |
| Broccoli (roasted) | 400 °F / 204 °C | 15 – 20 mins | shake |
| Onion rings (frozen) | 400 °F / 204 °C | 12 – 18 mins | shake |
| Cheese sticks (frozen) | 350 °F / 176 °C | 8 – 12 mins | - |
| Fried sweet potato chips (fresh, hand cut, 1/8 to 1/16" (0.3 to 0.2 cm). thick) | | | |
| Par-cook (step 1) | 325 °F / 162 °C | 15 mins | shake |
| Air fry (step 2) | 350 °F / 176 °C | 10 – 15 mins | shake |
| French fries (fresh, hand cut, 1/4 to 1/16" (0.6 to 0.2 cm), thick) | | | |
| Par-cook (step 1) | 325 °F / 162 °C | 15 mins | shake |
| Air fry (step 2) | 350 °F / 176 °C | 10 – 15 mins | shake |
| French fries, thin (frozen, 3 cups) | 400 °F / 204 °C | 12 – 16 mins | shake |
| French fries, thick (frozen, 3 cups) | 400 °F / 204 °C | 17 – 21 mins | shake |
| Meatloaf, 1 lbs (450 g) | 350 °F / 176 °C | 35 – 40 mins | - |
| Hamburgers, 1/4 lbs (110 g) (up to 4) | 350 °F / 176 °C | 10 – 14 mins | - |
| Hot dogs/sausages | 350 °F / 176 °C | 10 – 15 mins | flip |
| Chicken wings (fresh, thawed) | | | |
| Par-cook (step 1) | 325 °F / 162 °C | 15 mins | shake |
| Air fry (step 2) | 350 °F / 176 °C | 10 mins | shake |
| Chicken tenders/fingers | | | |
| Par-cook (step 1) | 350 °F / 176 °C | 13 mins | flip |
| Air fry (step 2) | 400 °F / 204 °C | 5 mins | shake |
| Chicken pieces | 350 °F / 176 °C | 20 – 30 mins | flip |
| Chicken nuggets (frozen) | 350 °F / 176 °C | 10 – 15 mins | shake |
| Catfish fingers (thawed, battered) | 400 °F / 204 °C | 10 – 15 mins | flip |
| Fish sticks (frozen) | 400 °F / 204 °C | 10 – 15 mins | flip |
| Apple turnovers | 400 °F / 204 °C | 10 mins | - |
| Donuts | 350 °F / 176 °C | 8 mins | flip |
| Fried cookies | 350 °F / 176 °C | 8 mins | flip |

Cooking tips

- For a crispy surface, pat the food dry then lightly toss or spray with oil to encourage browning.
- To estimate cooking time for foods that are not mentioned in the cooking chart, set the temperature 10 °F / 6 °C lower and the timer with 30 % – 50 % less cooking time than what is stated in the recipe.
- When frying high fat foods (e.g. chicken wings, sausages) pour away excess oils in the pan (I) in between batches to avoid the oil smoking.

Cleaning and Maintenance

WARNING Risk of electric shock!

- To prevent electric shock, unplug the product before cleaning.
- During cleaning do not immerse the electrical parts of the product in water or other liquids. Never hold the product under running water.

CAUTION Risk of burns!

The product is still hot after cooking, do not touch the air inlet (B), air outlet (G), the pan (I) or the basket (D) with bare hands. Let the product cool down for 30 minutes before cleaning.

Cleaning the main body

- To clean the product, wipe with a soft, slightly moist cloth.
- Dry the product after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

Cleaning the pan (I) and the basket (D)

- Remove the pan (I) and the basket (D) from the main body.
- Pour accumulated oils from the pan (I) away.
- Place the pan (I) and the basket (D) into the dishwasher or wash them in mild detergent with a soft cloth.
- Dry the product after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

Storage

Store the product in its original packaging in a dry area. Keep away from children and pets.

Maintenance

Any other servicing than mentioned in this manual should be performed by an authorized service representative.

Troubleshooting

| Problem | Solution |
|---------------------------------|---|
| The product does not switch on. | Check if the power plug is connected to the socket-outlet. Check if the socket-outlet works. |

Specifications

- **Rated voltage:** 120 V~, 60 Hz
- **Power consumption:** 1400W

Feedback and Help

We would love to hear your feedback. To ensure we are providing the best customer experience possible, please consider writing a customer review.

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Documents / Resources

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|---|---|
|  | <p>Amazon Basics B07VZ65M7H 3.2 Quart Compact Multi Functional Digital Air Fryer [pdf] User Manual</p> <p>B07VZ65M7H 3.2 Quart Compact Multi Functional Digital Air Fryer, B07VZ65M7H, 3.2 Quart Compact Multi Functional Digital Air Fryer, Multi Functional Digital Air Fryer, Digital Air Fryer, Air Fryer</p> |
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References

- [User Manual](#)