


amazon basics B07W197T5J 3.2 Quart Compact Multi Functional Air Fryer



# amazon basics B07W197T5J 3.2 Quart Compact Multi Functional Air Fryer Instruction Manual

[Home](#) » [amazon basics](#) » amazon basics B07W197T5J 3.2 Quart Compact Multi Functional Air Fryer Instruction Manual 

## Contents

- [1 Amazon Basics B07W197T5J 3.2 Quart Compact Multi-Functional Air Fryer](#)
- [2 Product Description](#)
- [3 Before First Use](#)
- [4 Operation](#)
- [5 Troubleshooting](#)
- [6 Specifications](#)
- [7 Documents / Resources](#)
  - [7.1 References](#)

**amazon basics**

**Amazon Basics B07W197T5J 3.2 Quart Compact Multi-Functional 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 cords, plugs, or appliances in water or other liquid.
  - Close supervision is necessary when any appliance is used by or near children.
  - Unplug from the 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 the 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 the cord hang over the edge of the 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 the plug from the wall outlet.
  - Do not use the 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 a 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 the 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 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.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:

The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; 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.

- After frying, do not place the basket or the pan directly on the table to avoid burning the table surface.

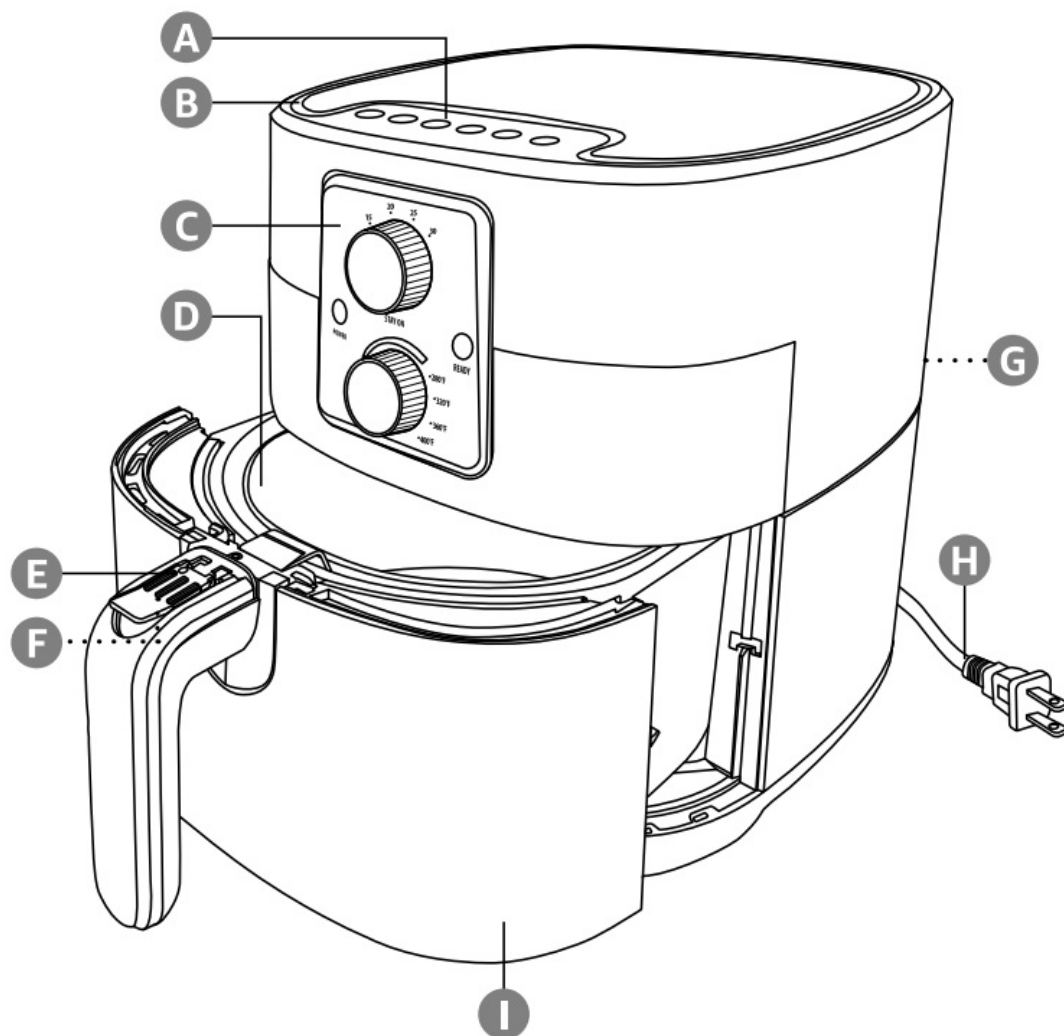
**CAUTION**

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

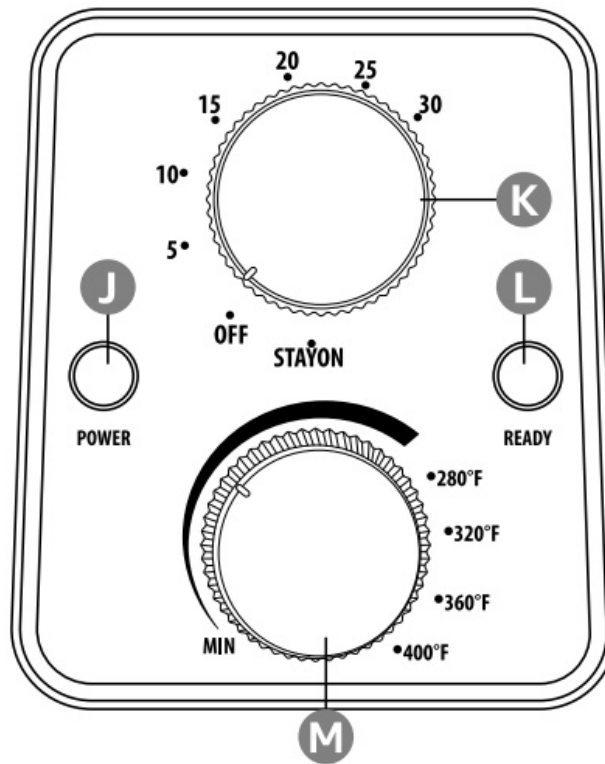
**Intended Use**

This product is intended for household use only. It is not intended for commercial use. No liability is in effect to be sustained in the event of injury or property damage resulting from improper use or non-compliance with these instructions.

**Product Description**



- Cooking time hints
- Air inlet
- Control panel
- Basket
- Protective cover
- Release button
- Air outlet



- Power cord with plug
- Pan
- POWER indicator
- Time knob
- READY indicator
- Temperature knob

## 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.

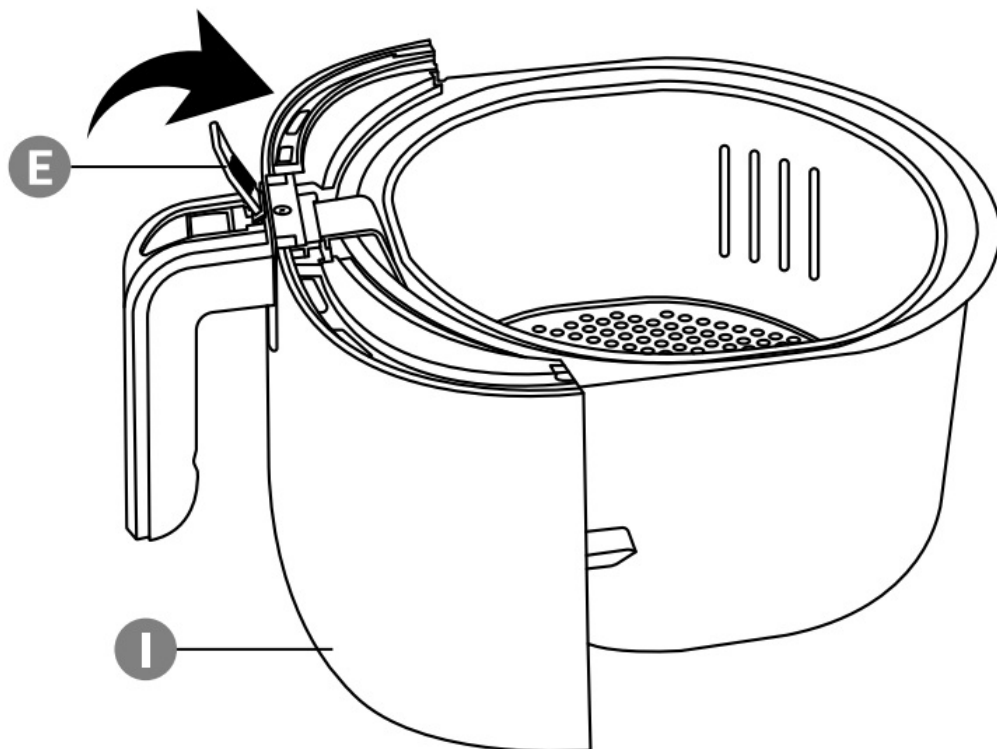
## Operation

### Connecting to a power source

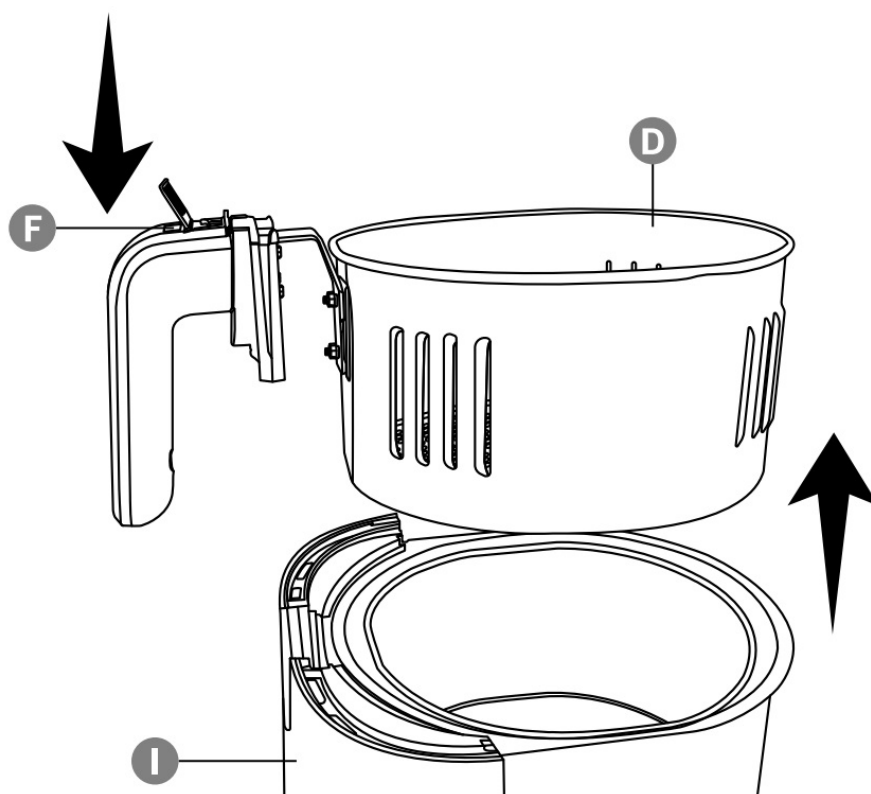
- Pull out the power cord to its full length from the cord storage tube at the back of the product.
- Connect the plug to a socket outlet.
- After use, unplug and stow the power cord in the cord storage tube.

### 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 (1) back into the product. The pan (1) clicks into place.

### Adjusting the temperature

**NOTICE** Use the cooking time hints (A) or the cooking chart to estimate the cooking temperature.

### 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.
- Adjust the cooking time anytime by turning the time knob (K) (5 minutes – 30 minutes).
- To keep the product on with no timer, turn the time knob (K) to the “STAY ON” position.
- The POWER indicator (J) lights up red when the product is on.

### Start cooking

#### CAUTION Risk of burns!

If 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, the product starts heating up. The READY indicator (L) lights up green when the product has reached the desired temperature.

#### NOTICE

It is normal for the READY indicator (L) to turn on and off during the cooking process.

- Halfway through the cooking time, hold the handle and pull out the pan (I).
- **NOTICE** The heating function of the product automatically stops when the pan (1) is taken out from the product. The cooking timer continues to run even when the heating function is off. Heating resumes when the pan (1) is placed back into the product.
- Place the pan (1) on a heat-proof surface. • Flip the protective cover (E) upwards. Hold the release button (F) to lift the basket (D) from the pan (1).
- Shake the basket (D) to toss the food inside for even cooking.
- Place the basket (D) back into the pan (1). The basket clicks into place.
- Place the pan (1) back into the product. The pan (1) clicks into place.
- The cooking process stops when the cooking timer makes a “ding” sound. The POWER indicator (J) turns off.
- Turn the temperature knob (M) counter-clockwise to the lowest setting. If the timer is set to the “STAY ON” position, turn the time knob (K) to the “OFF” position.
- Take out the pan (1) 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 at 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 (450g)	350 °F / 176 °C	35 – 40 mins	-
Hamburgers, 1/4 lbs (110g) (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
Food	Temperature	Time	Action
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 to 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 (1) 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!

If the product is still hot after cooking, do not touch the air inlet (B), air outlet (G), the pan (1) 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, or metal or sharp utensils to clean the product.

## Cleaning the pan (1) and the basket (D)

- Remove the pan (1) and the basket (D) from the main body.
- Pour accumulated oils from the pan (1) away.
- Place the pan (1) 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, or 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 input:	1400 W


## 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. Scan the QR Code below with your phone camera or QR reader:



If you need help with your Amazon Basics product, please use the website or number below.  
[amazon.com/gp/help/customer/contact-us](https://amazon.com/gp/help/customer/contact-us) +1 877-485-0385

## Documents / Resources

 <p>amazon basics</p> <p>3.2 Quart Compact Multi Functional Air Fryer 3.2 Quart Compact Multi Functional Air Fryer 3.2 Quart Compact Multi Functional Air Fryer 3.2 Quart Compact Multi Functional Air Fryer</p> <p>Page 1 of 27</p>	<p><a href="#">amazon basics B07W197T5J 3.2 Quart Compact Multi Functional Air Fryer</a> [pdf] Instruction Manual</p> <p>B07W197T5J 3.2 Quart Compact Multi Functional Air Fryer, B07W197T5J, 3.2 Quart Compact Multi Functional Air Fryer, Quart Compact Multi Functional Air Fryer, Compact Multi Functional Air Fryer, Multi Functional Air Fryer, Functional Air Fryer, Air Fryer</p>
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## References

- [User Manual](#)

### Manuals+ Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.