

amazon basics B08S4P38K5 Air Fryer With Digital Touchscreen



# amazon basics B08S4P38K5 Air Fryer With Digital Touchscreen User Guide

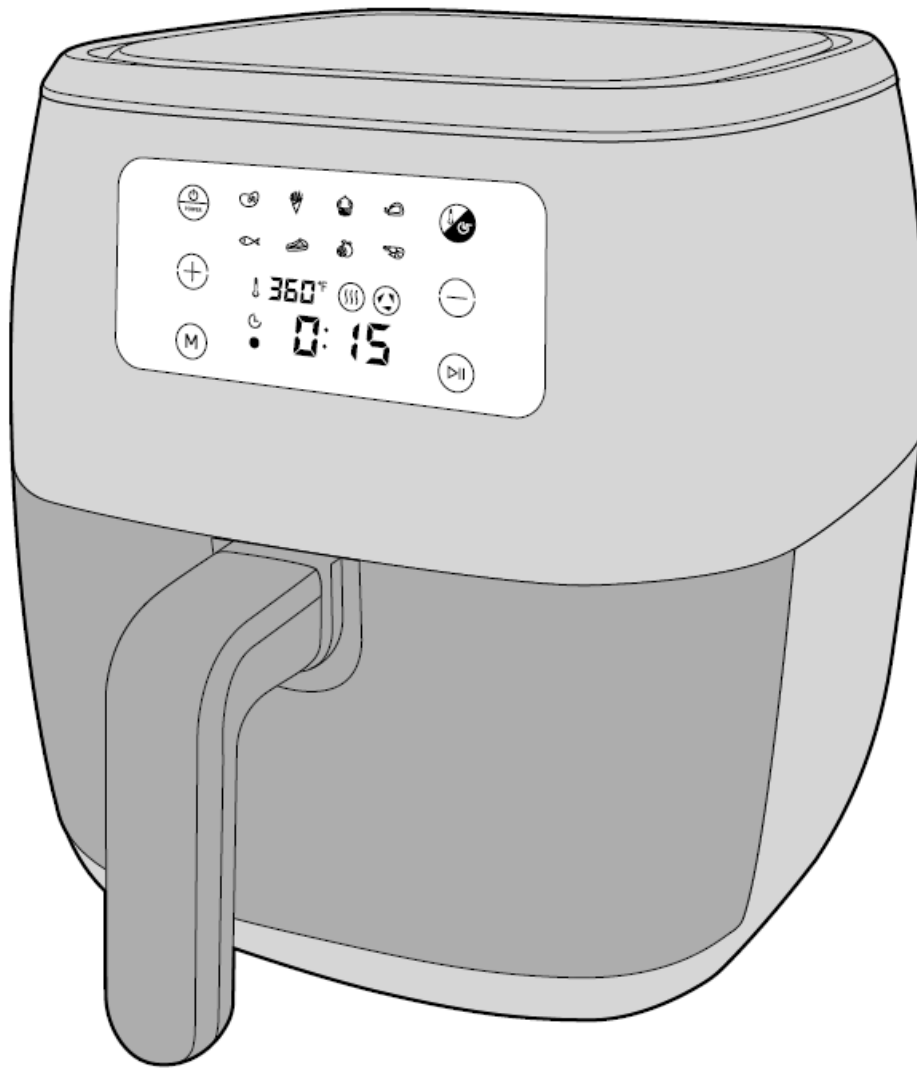
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## IMPORTANT SAFEGUARDS

Read these instructions carefully and retain them for future use. If this appliance 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

**CAUTION** Risk of electric shock!  
Cook only in a removable container.

**CAUTION** Risk of burns!  
Hot surface!

This symbol indicates that the marked area can be hot and should not be touched without taking care. The inner surfaces and the air outlet of the appliance are liable to get hot during use.

- 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.
- Disconnect 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 a wall outlet.
- Do not use the appliance for other than intended use.
- This appliance is for household use only.
- Do not immerse in water.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way
- Be sure that handles are assembled and fastened properly.
  - short power-supply cord (or detachable power-supply cord) is provided 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 appliance to ensure sufficient ventilation.
  - When in operation, hot air is released through the air outlet on the back of the appliance. Keep hands and face at a safe distance from the air outlet. Never cover the air outlet.
  - After frying, do not place the basket directly on the table to avoid burning the table surface.

SAVE THESE INSTRUCTIONS

## **Intended Use**

- This appliance is intended to provide multiple cooking options for preparing foods.
- This appliance is intended for household use only.
- This appliance 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.

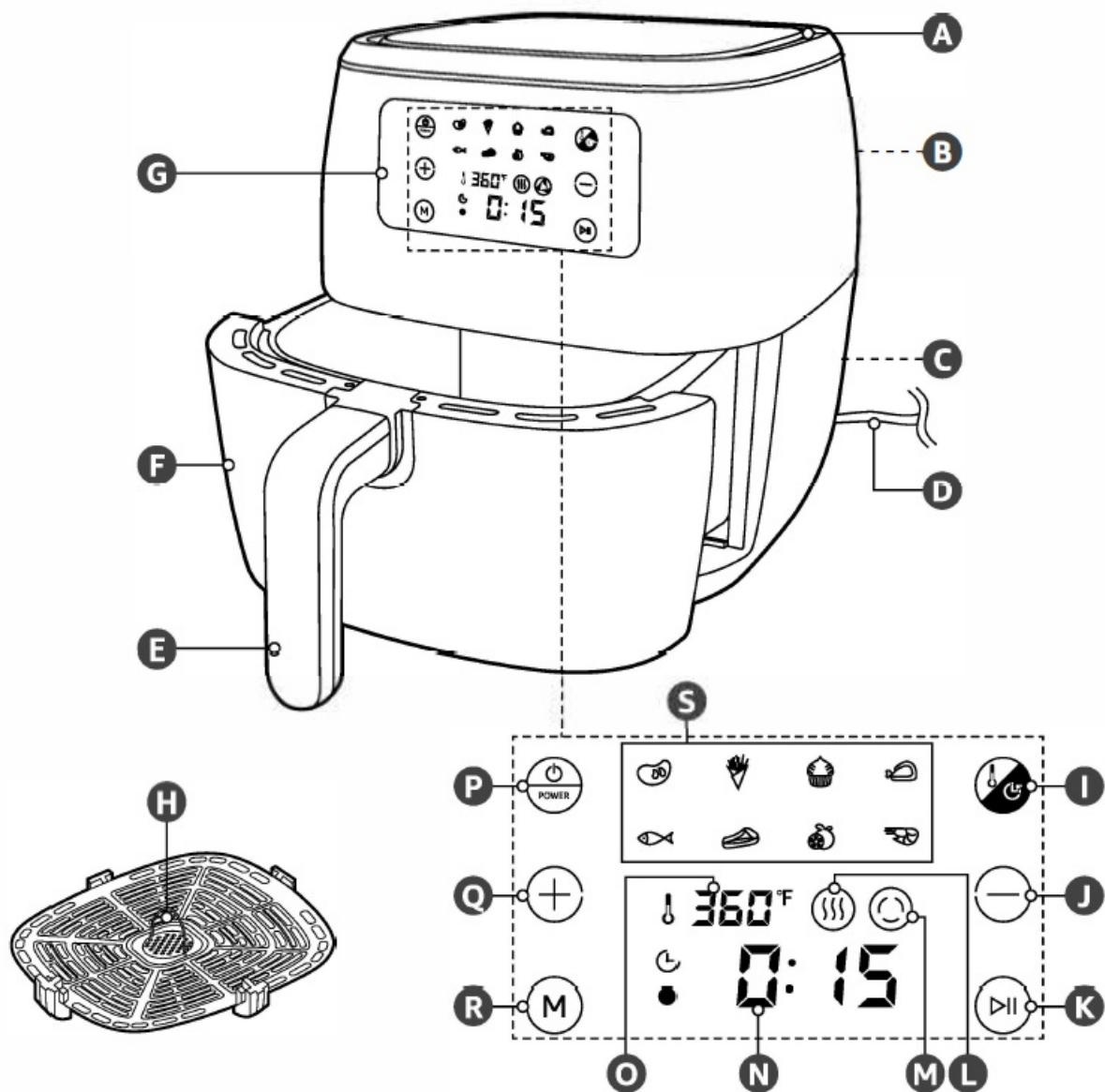
## **Before First Use**

### **Risk of suffocation!**





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

- Remove all the packing materials.
- Remove and review all components before use.
- Check the appliance for transport damages.
- Operate the appliance empty at 400 °F (200 °C) for 10 minutes to burn all manufacturing residues. It is normal if there is a small amount of white smoke or unpleasant odor during this process. It does not indicate malfunction.
- Clean the appliance before first use.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating correspond with the power supply details shown on the appliance rating label.

## Appliance Description



1. Air inlet
2. Air outlet
3. Cable organizer
4. Power cord with plug
5. Handle
6. Basket

7. Control panel
8. Wire rack
9. Settings button
10. Decrease time/temperature
11.  Start/pause button
12.  Heating indicator
13.  Air circulating indicator 0 Time display
14. Temperature display
15.  /POWER button
16. + Increase time/temperature 0 Preset button
17. Preset icons

## Operation

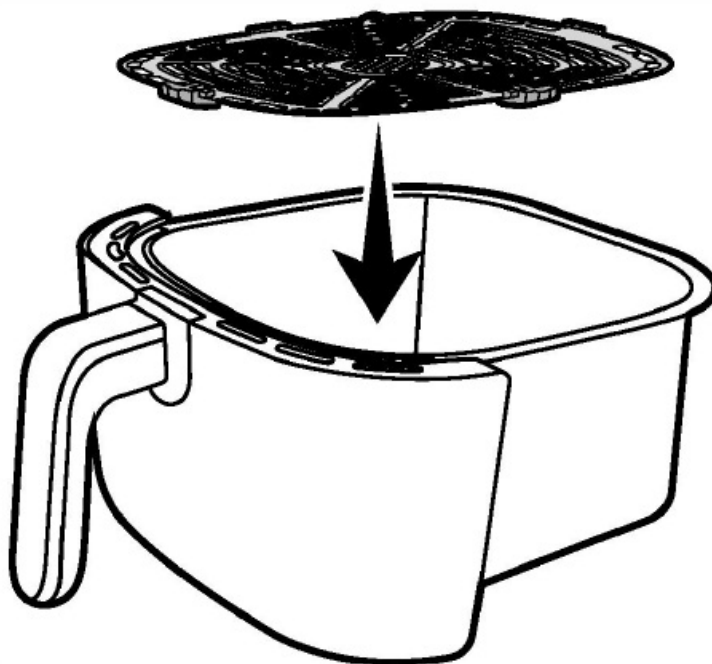
### Connecting to a socket outlet

- Connect the plug (D) to a suitable socket outlet. All icons on the control panel (G) light up.
- After use, disconnect the appliance from the socket outlet.

### Preparing for frying

**NOTICE** Do not fill the basket (F) beyond the MAX marking. This may affect the quality of the cooking process.

1. Hold the handle (E) and pull out the basket (F).




2. Fit the wire rack (H) into the base of the basket (F).
3. Fill the basket (F) with the food of choice.
4. Place the basket (F) back into the appliance. The basket (F) clicks into place.

### Manual setting









## NOTICE

- If the basket (F) is cold, preheat the appliance for 5 minutes.
- To change the cooking temperature or time halfway through cooking,
  - press the |>11 button (K) to pause.
  - Press the |>11 button (K) again to resume the cooking process.

1. Press /POWER button (P) to switch on the appliance.
2. Press the settings button (I) until the temperature display (O) blinks.
3. Adjust the cooking temperature by pressing either the button (Q) to increase or the – button (J) to decrease (180 °F – 400 °F/ 80 °C – 200 °C).
4. Press the settings button (I) until the time display (N) blinks.
5. Adjust the cooking time by pressing either the button (Q) to increase or the – button (J) to decrease (1 minute – 60 minutes).
6. Proceed to the cooking steps following the Start Cooking chapter.

### Preset cooking mode

- If the basket (F) is cold, preheat the appliance for 5 minutes.
  - To change the cooking temperature or time halfway through cooking, press the
    - button (K) to pause and proceed to change the temperature setting. Press the
    - button (K) again to resume the cooking process.
1. Press C)/POWER button (P) to switch on the appliance
  2. Press the preset button (R) until the desired preset icon (S) flashes. The appliance automatically sets a default temperature and cooking time for a selected cooking mode. The default temperature and cooking time for the presets are:

Preset	Temperature		Cooking time (minutes)		Flip halfway
	Default	Range	Default	Range	
 <b>Chop</b>	°F 400	180 - 400	15	1 - 60	Yes
	°C 200	80 - 200			
 <b>French Fries</b>	°F 400	180 - 400	20	1 - 60	Yes
	°C 200	80 - 200			
 <b>Bake</b>	°F 360	180 - 400	30	1 - 60	No
	°C 180	80 - 200			
 <b>Chicken leg/wing</b>	°F 400	180 - 400	20	1 - 60	Yes
	°C 200	80 - 200			
 <b>Fish</b>	°F 400	180 - 400	12	1 - 60	Yes
	°C 200	80 - 200			
 <b>Beef steak</b>	°F 400	180 - 400	25	1 - 60	Yes
	°C 200	80 - 200			
 <b>Dry fruit</b>	°F 90	90 - 180	4 hours	2 - 24 hours	No
	°C 30	30 - 80			
 <b>Shrimp</b>	°F 360	180 - 400	12	1 - 60	Yes
	°C 180	80 - 200			

- To change the cooking temperature or the cooking time of the preset, follow steps 2 to 5 of the Manual setting chapter.
- Proceed to the cooking steps following the Start Cooking chapter.

### Start cooking

CAUTION Risk of burns!

The appliance is hot during and after cooking. Do not touch the air inlet (A), air outlet (B), or the basket (F) with bare hands.

- After setting the temperature and cooking time, press I:>11 button (K) to start cooking.
- Halfway through the cooking time press 1>11 button (K) to pause cooking.
- Hold the handle (E) and pull out the basket (F).
- Shake the basket (F) to toss the food inside for more even cooking.
- Place the basket (F) back into the appliance. The basket (F) clicks into place.
- Press 1>11 button (K) to continue cooking. The cooking process ends when the cooking timer sounds.
- Take out the basket (F) and place it on a heat-resistant surface. Let it cool for 30 seconds then serve the food as desired.

### NOTICE

- The appliance will go on standby mode if there is no cooking process initiated 10 minutes after switching it on.
- The heating function automatically stops when the basket (F) is removed. The cooking timer stops when the

heating function is off. Heating resumes when the basket (F) is placed back into the appliance.

### Cancel cooking

1. Press the I>11 button (K) to pause and the power button (P) consequently.
2. The display flashes 5 times and 5 beep tones play, the appliance goes to off mode.

### Cooking tips

- For a crispy surface, pat the food dry then lightly toss or spray with oil to encourage browning.
- When frying high-fat foods (e.g. chicken wings, sausages) pour away excess oils in the basket (F) in between batches to avoid the oil smoking.
- 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. We recommend 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)

### Cleaning and Maintenance

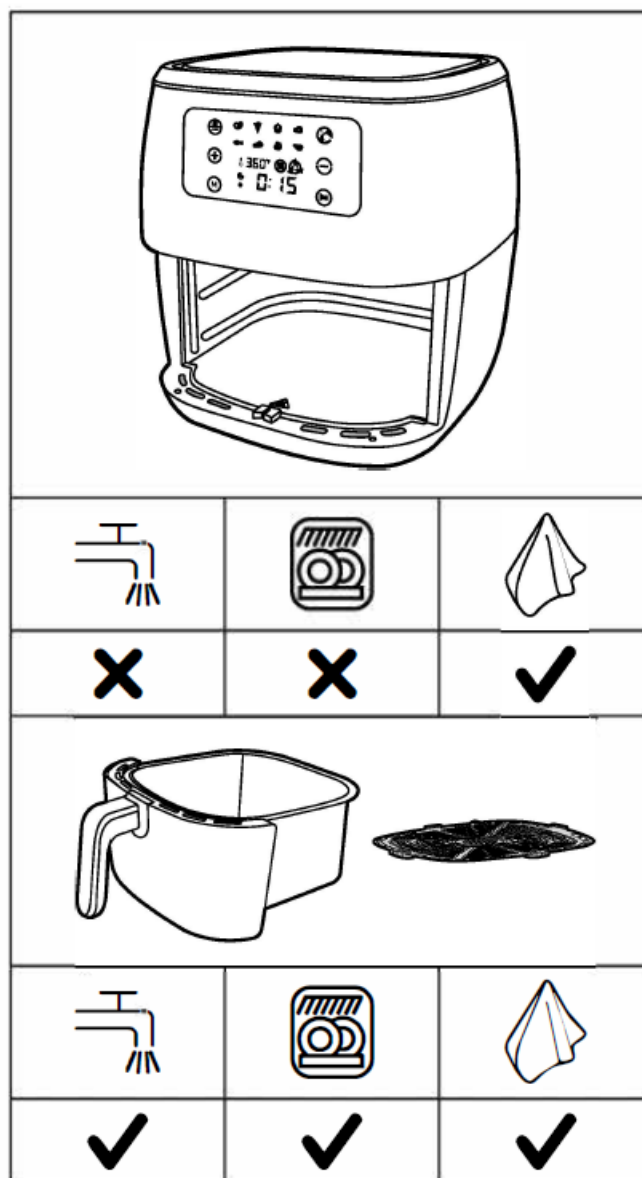
**WARNING** Risk of electric shock!

1. To prevent electric shock, disconnect the appliance before cleaning.
2. During cleaning do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.

**CAUTION** Risk of burns!

The appliance is still hot after cooking. Let the appliance cool down for 30 minutes before cleaning.





### Cleaning the housing

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

### Cleaning the wire rack and the basket

1. Remove the basket (F) from the main body.
2. Take off the wire rack (H).
3. Pour accumulated oils from the basket (F) away.
4. Place the basket (F) and the wire rack (H) into the dishwasher or wash them in mild detergent with a soft cloth.
5. Dry the appliance after cleaning.

Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the appliance.

### Storage

Store the appliance 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 a professional repair center.

## Troubleshooting

- The appliance does not switch on.
  - Check if the plug is connected to the socket outlet. Use a voltage tester to verify if the socket outlet is powered.

## Specifications

- Model number DF7006T-UL
- Rated voltage 120 V~, 60 Hz
- Power input 1700W
- Operating temperature range
  - 90 °F (30 °());
  - 180 °F to 400 °F (80 °( to 200 °())

## Feedback and Help

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Documents / Resources

 <p>amazon basics</p> <p>6.6-Quart Air Fryer With Digital Touchscreen B08S4P38K5 Air Fryer With Digital Touchscreen, B08S4P38K5, Air Fryer With Digital Touchscreen, Fryer With Digital Touchscreen, Digital Touchscreen, Touchscreen</p> <p>Page 13</p>	<p><a href="#">amazon basics B08S4P38K5 Air Fryer With Digital Touchscreen</a> [pdf] User Guide</p> <p>B08S4P38K5 Air Fryer With Digital Touchscreen, B08S4P38K5, Air Fryer With Digital Touchscreen, Fryer With Digital Touchscreen, Digital Touchscreen, Touchscreen</p>
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References

- [User Manual](#)

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