

[Manuals.plus](#) /

› [Living Basix](#) /

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Living Basix LB100

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1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- **Read All Instructions:** Familiarize yourself with the appliance's operation and safety features.
- **Hot Surfaces:** Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or heat-resistant gloves when handling hot components.
- **Electrical Safety:** To protect against electric shock, do not immerse cord, plugs, or the appliance housing in water or other liquid.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Unplug When Not In Use:** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Appliance Malfunction:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- **Accessory Attachments:** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **Outdoor Use:** Do not use outdoors.
- **Power Cord:** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- **Placement:** Do not place on or near a hot gas or electric burner, or in a heated oven.
- **Moving Hot Oil:** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **Intended Use:** Do not use appliance for other than intended household use.
- **Air Vents:** Do not block any air vents. Ensure adequate space around the appliance for proper air circulation.
- **Overfilling:** Do not overfill the fry basket. Overfilling may cause food to contact the heating element.
- **Flammable Materials:** Do not place flammable materials, such as paper, cardboard, or plastic, in the appliance.

2. PRODUCT OVERVIEW

The Living Basix LB100 Jet Fry Oil-Free Fryer utilizes infrared and convection technologies to cook food with little to no oil, providing a healthier alternative to traditional frying. It features adjustable temperature control and a programmable timer for precise cooking.



Image: The Living Basix LB100 Jet Fry Oil-Free Fryer, showing the main unit with its control panel, and the separate fry basket and outer bowl components.

Components:

- Main Fryer Unit (with heating element and fan)
- Temperature Control Dial
- Timer Dial
- Removable Fry Basket (with nonstick coating)
- Removable Outer Fry Bowl (with nonstick coating)
- Power Cord

3. BEFORE FIRST USE

1. **Unpack:** Carefully remove the fryer and all packaging materials.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean Components:** Wash the removable fry basket and outer fry bowl thoroughly with warm, soapy water. Rinse and dry completely. The fry bowl and basket are dishwasher safe.
4. **Wipe Main Unit:** Wipe the exterior of the main fryer unit with a damp cloth. Do not immerse the main unit in water.
5. **Placement:** Place the fryer on a stable, heat-resistant surface, ensuring there is adequate space (at least 6 inches) around the back and sides for proper air circulation.

4. SETUP

1. Ensure the main fryer unit is unplugged from the power outlet.
2. Place the fry basket inside the outer fry bowl. Ensure it is securely seated.
3. Slide the assembled fry bowl and basket into the main fryer unit until it clicks into place.
4. Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

General Operation:

1. **Prepare Food:** Place your desired food items into the fry basket. Do not overfill. For best results, ensure food is in a single layer or has sufficient space for air circulation.
2. **Insert Basket:** Slide the fry bowl with the basket back into the main unit.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature, up to 400°F (200°C).
4. **Set Timer:** Turn the timer dial to the recommended cooking time for your food. The fryer will begin heating automatically.
5. **Monitor Cooking:** For even cooking, some foods may require shaking or turning halfway through the cooking process. Carefully pull out the fry bowl, shake or turn the food, and then reinsert the bowl. The fryer will resume operation.
6. **Completion:** The timer will ding when the cooking cycle is complete, and the fryer will automatically shut off.
7. **Remove Food:** Carefully pull out the fry bowl. Use heat-resistant tongs to remove the cooked food from the basket.
8. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

Baking and Broiling:

The Jet Fryer can also be used for baking and broiling. Follow the same operating steps, adjusting temperature and time as needed for your specific recipe. Ensure food is placed in a single layer for optimal results.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Unplug and Cool:** Always unplug the fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Fry Basket and Bowl:** The removable fry basket and outer fry bowl are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Clean Exterior:** Wipe the exterior of the main fryer unit with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
4. **Clean Interior:** If necessary, wipe the interior of the main unit with a damp cloth. Ensure no water enters the electrical components.
5. **Storage:** Once clean and dry, store the fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Timer not set.	Ensure power cord is securely plugged into a grounded outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Reduce the amount of food in the basket. Shake or turn food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use. High fat content food.	Clean the fry bowl and basket thoroughly after each use. For high-fat foods, ensure proper ventilation and do not overfill.
Food is not crispy.	Temperature too low or cooking time too short. Too much moisture in food.	Increase temperature or cooking time. Pat dry moist foods before placing in the fryer. A light coating of oil can also help.

8. SPECIFICATIONS

- **Model:** LB100
- **Brand:** Living Basix
- **Power:** 1500 Watts
- **Max Temperature:** 400°F (200°C)
- **Control Method:** Manual Dials (Temperature, Timer)
- **Features:** Adjustable Temperature, Programmable Timer, Nonstick Coating, Dishwasher Safe Components (Basket & Bowl)
- **Material:** Plastic (exterior)
- **Color:** Black
- **Product Dimensions:** 13.5 x 11 x 13 inches
- **Item Weight:** 12.5 Pounds

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Living Basix customer service directly. Keep your proof of purchase for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question