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Elite Gourmet EAF-1616

Elite Platinum 5.5 Quart Digital Air Fryer User Manual

Model: EAF-1616

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the frying basket is properly inserted before operating.
- A short power-supply cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord.

PRODUCT OVERVIEW

The Elite Platinum Digital Air Fryer offers a healthy and convenient way to cook your favorite foods with little to no oil. Its advanced features ensure efficient and safe operation.



Figure 1: Front view of the Elite Platinum Digital Air Fryer, showcasing its sleek black design and intuitive digital control panel.

Key Components:

- **Digital Touchscreen Display:** For setting temperature, time, and selecting cooking presets.
- **Frying Basket:** 5.5-quart capacity, PFOA/PTFE free non-stick coating for easy food release and cleaning.

- **Cool-Touch Handle:** Ensures safe handling of the hot frying basket.
- **Air Inlet and Outlet Vents:** For efficient air circulation during cooking.

REMOVABLE NON-STICK BASKET

for easy serving & clean up



Figure 2: Illustration of the removable non-stick basket, designed for easy serving and cleanup.

5.5 QUART EXTRA LARGE CAPACITY

cook up to 4lb of food per batch

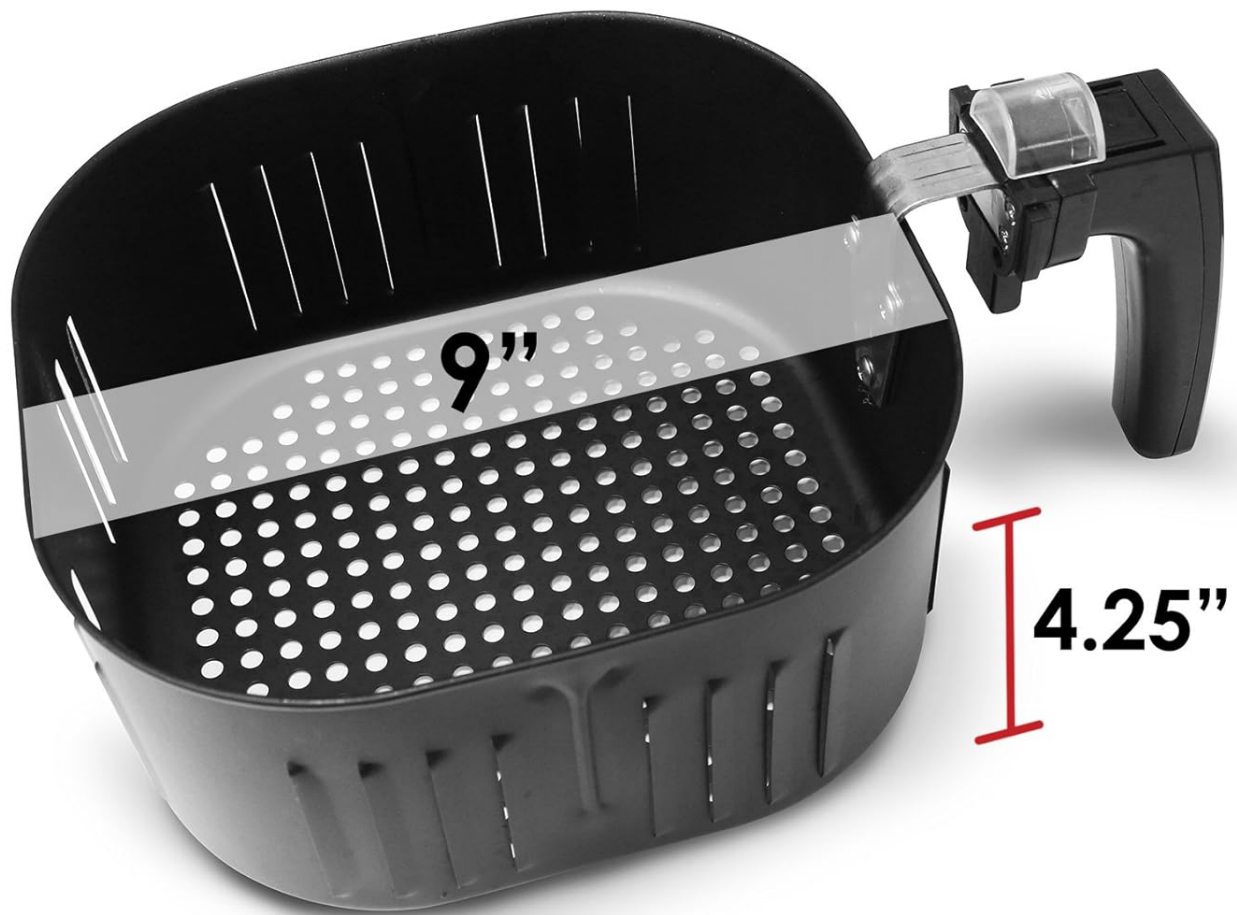


Figure 3: Detailed view of the air fryer basket, highlighting its 9-inch width and 4.25-inch depth, suitable for up to 4 lbs of food.

SETUP AND FIRST USE

Unpacking:

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Inspect the appliance for any damage. Do not use if damaged.

Before First Use:

1. Clean the frying basket and the pan thoroughly with hot water, dish soap, and a non-abrasive sponge.
2. Wipe the inside and outside of the appliance with a damp cloth.
3. Ensure all parts are completely dry before use.

Placement:

- Place the air fryer on a stable, level, heat-resistant surface.
- Ensure there is at least 6 inches of clear space around the back and sides of the appliance for proper air circulation.
- Do not place the appliance against a wall or other appliances.

OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the power cord into a grounded wall outlet.
2. Pull the frying basket out of the air fryer.
3. Place ingredients into the frying basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer.
5. Press the Power button to turn on the appliance.
6. Use the temperature and time adjustment buttons (+ / -) to set your desired cooking temperature (180°F to 400°F) and time (up to 60 minutes).
7. Alternatively, select one of the preset cooking functions (Bake, Meat, Fish, Cheese, Veggies, Fries) by pressing the 'M' button.
8. Press the Start/Pause button to begin cooking.
9. Some ingredients may require shaking halfway through the cooking time. Pull out the basket, shake, and reinsert. The air fryer will resume cooking.
10. When the cooking time is complete, the air fryer will automatically shut off. Carefully pull out the basket and empty the contents.



Figure 4: The air fryer in use, with the basket containing crispy French fries, demonstrating its cooking capability.

Cooking Presets:

The air fryer comes with 7 convenient preset functions for common foods. These presets automatically adjust temperature and time for optimal results.

COOK ALL OF YOUR FAVORITE FOODS FASTER & HEALTHIER



Fries
395°F
12-25 min



Cheese
360°F
8-15 min



Seafood
395°F
6-18 min



Bake
320°F
8-15 min



Chicken
400°F
25-30 min



Steak
360°F
9-12 min



Vegetable
320°F
5-18 min



Figure 5: Close-up of the air fryer's top panel, displaying the recommended temperature and time settings for various food types like fries, cheese, seafood, bake, chicken, steak, and vegetables.

Recommended Cooking Settings

Food Type	Temperature	Time
Fries	395°F (200°C)	12-25 min
Cheese	360°F (182°C)	8-15 min
Seafood	395°F (200°C)	6-18 min
Bake	320°F (160°C)	8-15 min
Chicken	400°F (204°C)	25-30 min
Steak	360°F (182°C)	9-12 min
Vegetable	320°F (160°C)	5-18 min

Note: Cooking times and temperatures are approximate and may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.

CLEANING AND MAINTENANCE

Cleaning:

1. Unplug the air fryer from the wall outlet and allow it to cool completely before cleaning.
2. Clean the frying basket and pan with hot water, dish soap, and a non-abrasive sponge. The non-stick coating makes cleanup easy. These parts are also dishwasher safe.
3. Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. Clean the heating element with a cleaning brush to remove any food residue.
5. Ensure all parts are dry before storing or next use.

Storage:

- Store the air fryer in a cool, dry place.
- Ensure the appliance is clean and dry before storage.
- Do not wrap the power cord tightly around the appliance.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; Power outlet not working; Frying basket not properly inserted.	Ensure the power cord is securely plugged into a working outlet. Check if the frying basket is fully pushed into the main unit.
Food is not cooked evenly.	Too much food in the basket; Food not shaken during cooking.	Do not overfill the basket. For larger quantities, cook in batches. Shake the basket halfway through cooking for even results.
White smoke coming from the appliance.	Grease residue from previous use; Fatty ingredients being cooked.	Clean the basket and pan thoroughly after each use. For fatty foods, place a piece of aluminum foil at the bottom of the pan to catch excess oil.
Food is not crispy.	Not enough oil (if applicable); Temperature too low; Cooking time too short.	Lightly brush or spray food with oil for extra crispiness. Increase temperature or cooking time as needed.

SPECIFICATIONS

Feature	Detail
Brand	Elite Gourmet
Model Number	EAF-1616
Capacity	5.5 Quarts (approx. 4 lbs food)
Power	1800 Watts
Voltage	120 Volts
Temperature Range	180°F - 400°F (82°C - 204°C)
Timer	Up to 60 minutes with auto shut-off
Material	Aluminum (basket), Plastic (exterior)
Dimensions (L x W x H)	31.09 x 38.1 x 37.11 cm (12.24 x 15 x 14.61 inches)
Weight	6.4 kg (14.1 lbs)
Special Features	Digital Touchscreen, 7 Presets, Cool-Touch Handle, Non-Stick Basket



Figure 6: Diagram illustrating the overall dimensions of the Elite Platinum Digital Air Fryer.

WARRANTY AND SUPPORT

The Elite Platinum Digital Air Fryer is covered by a **1-year limited warranty** against manufacturer defects from the date of purchase.

This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, abuse, accident, alteration, or unauthorized repair.

For warranty claims, technical support, or replacement parts, please contact Elite Gourmet customer service. Keep your proof of purchase for warranty validation.

Contact information for Elite Gourmet can typically be found on their official website or on the product packaging.