

Brentwood AF-32SS

Brentwood Select AF-32SS Rapid Electric Air Fryer Instruction Manual

Model: AF-32SS

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.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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 air fryer is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

2. PRODUCT OVERVIEW

The Brentwood Select AF-32SS Rapid Electric Air Fryer is designed for efficient cooking with minimal oil. Familiarize yourself with its components before use.

Components:

- Main Unit Housing (Stainless Steel)
- Removable Frying Basket
- Basket Handle
- Temperature Control Dial
- Timer Control Dial
- Air Inlet and Outlet Vents



Figure 2.1: Overall view of the Brentwood Select AF-32SS Rapid Electric Air Fryer. This image displays the sleek stainless steel and black design, with the handle prominently featured.



Figure 2.2: Top view showing the temperature and timer control dials. The temperature dial is on the left, and the timer dial is on the right, both clearly marked for ease of use.



Figure 2.3: The air fryer with its removable frying basket separated from the main unit. This illustrates how the basket can be easily detached for loading food and cleaning.

3. BEFORE FIRST USE

Before using your new air fryer, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the removable frying basket and any other detachable parts with warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth. Do not immerse the main unit in water.
3. **Initial Run:** It is recommended to run the air fryer empty for about 10-15 minutes at 400°F (200°C) during its first use. This helps to burn off any manufacturing residues and odors. Ensure the area is well-ventilated.
4. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface, ensuring adequate space around it for proper ventilation.

4. OPERATING INSTRUCTIONS

Follow these steps for optimal performance and safe operation of your air fryer.

General Operation:

1. **Prepare Food:** Prepare your food items as desired. For best results, lightly coat food with oil if necessary.
2. **Load Basket:** Place the food into the frying basket. Do not overfill the basket to allow for proper air circulation.
3. **Insert Basket:** Slide the frying basket firmly back into the main unit until it clicks into place.
4. **Plug In:** Plug the power cord into a grounded electrical outlet.
5. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature, ranging from 175°F (80°C) to 400°F (200°C).
6. **Set Timer:** Turn the timer control dial to the desired cooking time, up to 30 minutes. The air fryer will begin heating automatically.
7. **Monitor Cooking:** For even cooking, some foods may require shaking or turning halfway through the cooking process. Carefully remove the basket, shake/turn food, and reinsert. The air fryer will resume cooking.
8. **Completion:** The air fryer will automatically shut off when the timer reaches zero. A bell will sound.
9. **Remove Food:** Carefully pull out the basket using the handle. Place the basket on a heat-resistant surface. Use tongs to remove cooked food.
10. **Unplug:** Unplug the appliance from the wall outlet after use.

Cooking Tips:

- Smaller food items usually require a shorter cooking time than larger items.
- A small amount of oil can enhance crispiness for certain foods.
- Preheating the air fryer for 3-5 minutes before adding food can improve cooking results.
- Refer to specific recipes or cooking charts for recommended temperatures and times for various foods.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket:** The removable frying basket has a nonstick coating. Wash it with warm, soapy water and a non-abrasive sponge. Do not use metal scouring pads or harsh abrasive cleaners, as these can damage the nonstick surface.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the appliance.

Note: The frying basket is **not** dishwasher safe. Hand washing is recommended to preserve the nonstick coating.

6. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Do not overfill the basket. Shake or turn food items halfway through cooking.
Food is not crispy.	Not enough oil (for certain foods). Temperature too low.	Lightly brush or spray food with oil. Increase cooking temperature slightly.
White smoke coming from appliance.	Grease residue from previous use. Excess oil on food.	Clean the basket and interior thoroughly. Pat food dry to remove excess oil before air frying.

7. SPECIFICATIONS






Technical details for the Brentwood Select AF-32SS Rapid Electric Air Fryer.

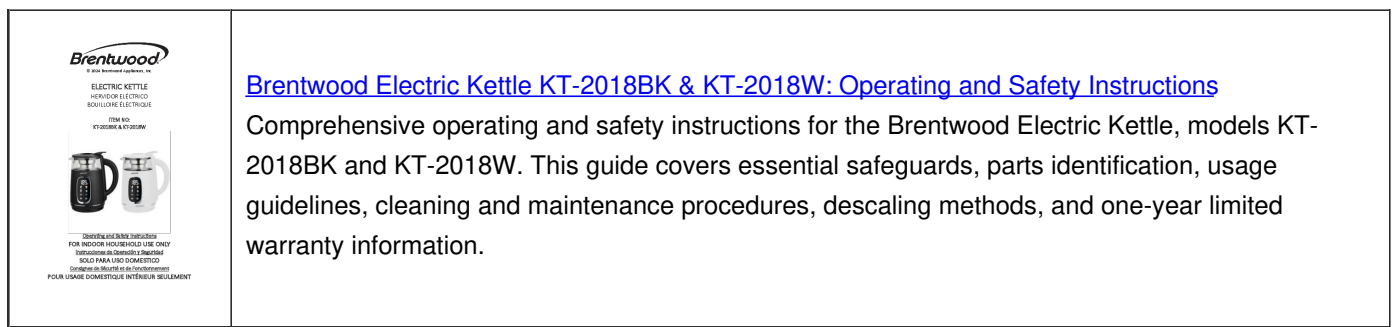
Feature	Detail
Model Name	Rapid Electric Air Fryer
Model Number	AF-32SS
Brand	Brentwood
Capacity	3.4 Quart (3.22 Liters)
Color	Stainless Steel
Material	Stainless Steel
Wattage	1200 watts
Special Feature	Programmable
Controller Type	Automatic
Nonstick Coating	Yes
Dishwasher Safe	No
Product Dimensions	17.5 x 10.5 x 8.5 inches
Item Weight	11.45 Pounds
UPC	812330023273

8. WARRANTY AND SUPPORT

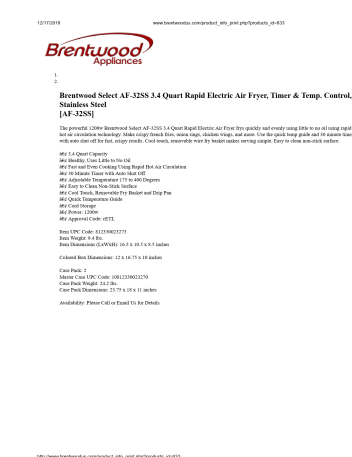
For warranty information or technical support regarding your Brentwood Select AF-32SS Rapid Electric Air Fryer, please refer to the warranty card included with your purchase or visit the official Brentwood website. Keep your purchase receipt as proof of purchase for any warranty claims.

Related Documents - AF-32SS

 <p>Brentwood SELECT</p> <p>AIR FRYER 3.2 L / 3.4 QT. CAPACITY MODEL NO. AF-32MBK</p> <p>Operating and Safety Instructions -FOR INDOOR HOUSEHOLD USE ONLY-</p>	<p>Brentwood Select Air Fryer AF-32MBK: Operating and Safety Instructions</p> <p>User manual for the Brentwood Select Air Fryer, Model AF-32MBK. Provides essential safety information, operating instructions, cleaning guides, cooking temperature charts, and warranty details for optimal use.</p>
 <p>Brentwood SELECT</p> <p>AIR FRYER 3.2 L / 3.4 QT. CAPACITY MODEL NO. AF-32MBK</p> <p>Operating and Safety Instructions -FOR INDOOR HOUSEHOLD USE ONLY-</p>	<p>Brentwood AF-32MBK Air Fryer 3.2 L / 3.4 QT. Capacity: Operating and Safety Instructions</p> <p>Comprehensive operating and safety instructions for the Brentwood AF-32MBK Air Fryer, including setup, usage, cleaning, temperature guide, recipes, and warranty information.</p>
 <p>Brentwood Just for Fun</p> <p>Cake Pop Maker MODEL: TS-254</p> <p>Safety Instructions & Recipes -FOR INDOOR HOUSEHOLD USE ONLY-</p>	<p>Brentwood TS-254 Cake Pop Maker: Safety, Usage, and Recipes</p> <p>Comprehensive guide for the Brentwood TS-254 Cake Pop Maker, including essential safety instructions, operating procedures, cleaning and maintenance tips, and a variety of delicious recipes for cake pops, donut holes, and pancake bites.</p>
 <p>Brentwood Appliances</p> <p>HOT AIR POPCORN MAKER</p> <p>PC-482 SOCCER PC-483 FOOTBALL PC-484 BASKETBALL PC-485 BASEBALL</p> <p>Operating and Safety Instructions -FOR INDOOR HOUSEHOLD USE ONLY-</p>	<p>Brentwood Football 64 oz. Popcorn Machine Maker: Use, Care, and Warranty</p> <p>User manual and warranty information for the Brentwood Football 64 oz. Popcorn Machine Maker, including operating instructions, safety guidelines, cleaning, troubleshooting, and warranty details for models 98586534M and 181225100536.</p>
 <p>Brentwood Appliances</p> <p>Electric Single Burners & Hot Plates (TS-300, TS-320, TS-322, and TS-337)</p> <p>Operating and Safety Instructions -FOR INDOOR HOUSEHOLD USE ONLY-</p>	<p>Brentwood Electric Single Burners & Hot Plates (TS-300, TS-320, TS-322, TS-337) - Operating and Safety Instructions</p> <p>Operating and safety instructions for Brentwood Electric Single Burners & Hot Plates, models TS-300, TS-320, TS-322, and TS-337. Includes important safeguards, usage guidelines, and cleaning procedures for household use.</p>



Documents - Brentwood – AF-32SS



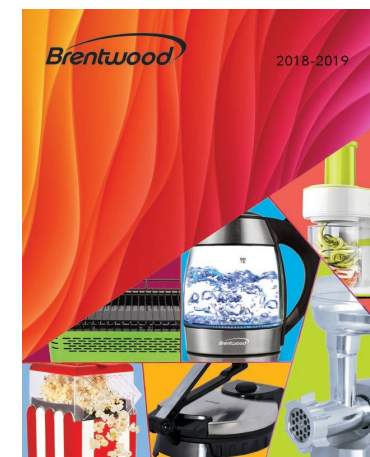
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Brentwood Select **AF-32SS** 3.4 Quart Rapid Electric Air Fryer, Timer Temp. Control, Stainless Steel **AF-32SS** The powerful 1200w Brentwood Select **AF-32SS** 3.4 Quart Rapid Electric Air Fryer fries quickly and evenly using lit...

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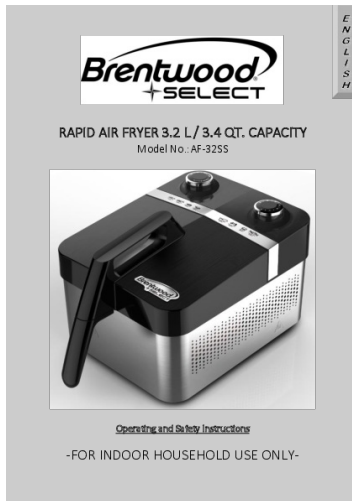


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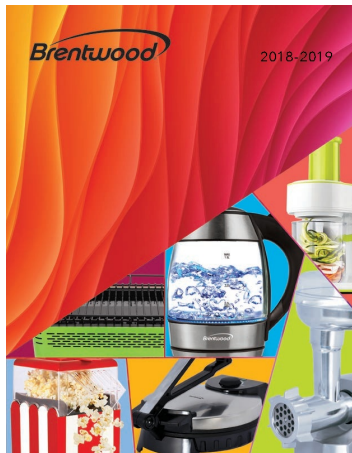


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RAPID AIR FRYER 3.2 L / 3.4 QT. CAPACITY Model No. **AF-32SS** Operating and Safety Instructions -FOR INDOOR HOUSEHOLD USE ONLY- IMPORTANT SAFEGUARDS When using this or any other electrical appliance, always follow these basic safety precautions, especially when children are present. READ ALL INSTRUCT...

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