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Signstek AF7505-DI

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Model: AF7505-DI

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 before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit 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 basket is properly inserted before operation.
- Always ensure the air fryer is placed on a stable, heat-resistant surface with adequate ventilation.

2. PRODUCT OVERVIEW

Familiarize yourself with the components of your Signstek Air Fryer Oven XL.



Image 1: Front view of the Signstek 5.8QT Air Fryer Oven XL, showcasing its digital touch screen and sleek design. A multi-layer rack is placed next to it.

- **Main Unit:** The primary housing containing the heating element and fan.
- **Control Panel:** Digital touch screen for setting time, temperature, and selecting presets.
- **Frying Basket:** Non-stick basket where food is placed for cooking.
- **Basket Handle:** For safely pulling out and inserting the frying basket.
- **Air Outlet:** Located at the back of the unit for hot air exhaust.
- **Power Cord:** For connecting the appliance to an electrical outlet.

3. BEFORE FIRST USE

1. **Unpacking:** Remove all packaging materials, stickers, and labels from the appliance.

2. **Cleaning:** Wash the frying basket and any removable accessories thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, horizontal, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of free space on the back and sides, and 4 inches (10 cm) above the appliance to allow for proper air circulation.
4. **First Test Run (Optional but Recommended):**
 - Plug the air fryer into a grounded wall outlet.
 - Set the temperature to 350°F (175°C) and the timer to 10 minutes.
 - A slight odor or smoke may be present during the first use; this is normal and will dissipate.
 - Allow the unit to cool down completely before proceeding.

4. OPERATING INSTRUCTIONS

Follow these steps for general operation of your air fryer.

1. **Prepare Food:** Place your ingredients into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
3. **Power On:** Plug the power cord into a grounded wall outlet. The display will illuminate.
4. **Select Preset (Optional):** Touch one of the 8 preset icons on the control panel for common dishes. The air fryer will automatically set the recommended time and temperature.
5. **Manual Settings:** If not using a preset, manually adjust the temperature using the **Temperature +/-** buttons and the time using the **Time +/-** buttons.
6. **Start Cooking:** Press the **Start/Pause** button to begin the cooking cycle.
7. **Shake Reminder:** For some foods, the air fryer may beep to remind you to shake the basket. Carefully pull out the basket, shake the contents, and reinsert it. The cooking will resume automatically.
8. **Completion:** Once the timer reaches zero, the air fryer will beep, indicating cooking is complete. Carefully pull out the basket and remove the food.
9. **Power Off:** Unplug the appliance from the wall outlet after use.

Bake, Grill, Fry
or Roast Food
As You Like



Image 2: The air fryer basket containing a whole roasted chicken, surrounded by various cooked foods like fries and meat, demonstrating its cooking capabilities.

5. COOKING GUIDE

The Signstek Air Fryer Oven XL features 8 one-touch cooking presets for convenience. You can also manually adjust time and temperature for custom recipes.

8 One - touch Cooking Presets



Drumstick



Fish



Shrimp



Pizza



French Fries



Cake



Steak



Chicken Wing



Image 3: A visual representation of the 8 one-touch cooking presets available on the air fryer's digital display, including options for drumsticks, fish, shrimp, pizza, french fries, cake, steak, and chicken wings.

5.1. Using Presets

Simply touch the icon corresponding to your desired food item. The air fryer will automatically set the optimal temperature and time. You can still adjust these settings manually after selecting a preset if needed.

5.2. Manual Temperature and Time Adjustment

Use the dedicated **Temperature +/-** and **Time +/-** buttons on the control panel to set your preferred cooking parameters. The temperature range is typically from 180°F to 400°F (80°C to 200°C), and the timer can be set up to 60 minutes.

Multi – Functions

adjust temp. and time to achieve the best cooking result



Image 4: An illustration highlighting the multi-functional aspects of the air fryer's control panel, specifically pointing out the 'Shake', 'Adjustable Temperature', and 'Adjustable Time' features.

5.3. Multi-Layer Rack Usage

The included multi-layer rack allows for increased cooking capacity or cooking different items simultaneously. Ensure proper air circulation when using the rack.

Multi – Layer Rack

Provide a larger capacity for every time cooking



Image 5: The air fryer basket shown with a multi-layer rack inserted, demonstrating how it can be used to cook multiple items or increase capacity, with examples of cooked food.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

1. **Before Cleaning:** Always unplug the air fryer and allow it to cool down completely before cleaning.
2. **Frying Basket and Rack:** The non-stick basket and multi-layer rack are dishwasher safe. Alternatively, hand wash them with warm, soapy water and a non-abrasive sponge. Ensure all food residue is removed.
3. **Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Exterior:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Store the cleaned and dried air fryer in a cool, dry place.



How to detach the basket



1. Pull the basket out



2. Slide the white cover



3. Press the button to take the basket out

Image 6: A step-by-step visual guide demonstrating how to safely detach the frying basket from the Signstek Air Fryer for cleaning or serving.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in or the power outlet is not working.	Ensure the power cord is securely plugged into a grounded wall outlet. Check the outlet with another appliance.
Food is not cooked evenly.	Basket is overcrowded or food was not shaken.	Do not overfill the basket. Shake the basket halfway through cooking for even results.
White smoke coming from the appliance.	Fat residue from previous use or fatty ingredients.	Clean the basket and interior thoroughly after each use. For fatty foods, excess oil may drip into the drawer, causing smoke. This is normal.
Food is not crispy.	Not enough oil (for certain foods) or incorrect temperature/time.	Lightly brush or spray oil on foods that typically require it for crispiness. Adjust temperature or cooking time as needed.

8. SPECIFICATIONS

- **Model Name:** XL
- **Item Model Number:** AF7505-DI
- **Capacity:** 5.49 Liters (5.8 QT)
- **Output Wattage:** 1700 Watts
- **Wattage:** 1500 Watts
- **Control Method:** Touch
- **Special Feature:** Temperature Control
- **Product Dimensions:** 13.39"D x 12.2"W x 10.63"H
- **Item Weight:** 13.2 pounds (6 Kilograms)
- **Color:** Black
- **Nonstick Coating:** Yes
- **Dishwasher Safe Parts:** Yes (Basket)



Image 7: A diagram illustrating the large capacity of the air fryer, capable of serving 3 to 5 persons, along with detailed dimensions of both the main unit and the inner basket.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact Signstek customer service directly. Contact details can typically be found on the manufacturer's official website or on the product packaging.