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Copper Chef Copper Chef Power Air-Fryer

Copper Chef 2 QT Air Fryer Instruction Manual

Model: Copper Chef Power Air-Fryer

1. INTRODUCTION

Thank you for choosing the Copper Chef 2 QT Air Fryer. This appliance utilizes advanced Rapid Air Technology to circulate super-heated air, allowing you to cook your favorite foods with little to no added oil, resulting in healthier, crispy, and delicious meals. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your air fryer.

Please read all instructions thoroughly before first use and retain this manual for future reference.

2. IMPORTANT SAFEGUARDS

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

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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 and locked before operating.
- A short power-supply cord is provided to reduce the risk resulting from entanglement or tripping over a

longer cord.

3. PARTS AND COMPONENTS

Familiarize yourself with the main components of your Copper Chef Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Features digital display for temperature and time, along with touch controls.
- **Air Fryer Basket:** Non-stick coated basket for holding food.
- **Crisper Tray/Insert:** Sits inside the basket, allowing air to circulate around food.
- **Handle:** For safely pulling out and inserting the basket.



Figure 3.1: Copper Chef 2 QT Air Fryer, front view with basket inserted.



Figure 3.2: Copper Chef 2 QT Air Fryer with the non-stick basket pulled out, showing the interior.

4. SETUP AND FIRST USE

1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Clean:** Wash the basket and crisper tray with hot water, dish soap, and a non-abrasive sponge. The basket and crisper tray are dishwasher safe. Wipe the inside and outside of the main unit with a clean, damp cloth.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 6 inches of clear space on all sides of the appliance to allow for proper air circulation.
4. **Preheat (Optional):** For best results, preheat the air fryer for 3-5 minutes before adding food.

5. OPERATING INSTRUCTIONS

The Copper Chef Air Fryer features intuitive digital controls for precise cooking.



Figure 5.1: Top view of the air fryer displaying the digital control panel with temperature and time settings.

1. **Plug In:** Connect the power cord to a grounded wall outlet. The digital display will illuminate.
2. **Prepare Food:** Place your ingredients into the air fryer basket, ensuring not to overfill. For optimal crispiness, arrange food in a single layer if possible.
3. **Set Temperature:** Use the temperature control buttons (usually '+' and '-') to set the desired cooking temperature (up to 400°F).
4. **Set Time:** Use the time control buttons (usually '+' and '-') to set the desired cooking time.

5. **Start Cooking:** Press the Power button to begin the cooking cycle. The fan and heating element will activate.
6. **Shake/Turn Food (Mid-Cycle):** For even cooking and browning, some recipes require shaking or turning the food halfway through the cooking time. Carefully pull out the basket using the handle, shake or turn the food, and then reinsert the basket. The air fryer will resume cooking automatically.
7. **Completion:** When the cooking time is complete, the air fryer will beep and automatically shut off.
8. **Remove Food:** Carefully pull out the basket and empty the cooked food onto a serving plate. Use tongs to remove food, especially if there is hot oil or grease.
9. **Power Off:** Unplug the appliance from the wall outlet after use.



Figure 5.2: The air fryer in use, demonstrating a basket filled with perfectly cooked french fries.

6. COOKING GUIDE

The following table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked to a safe internal temperature.

Food Item	Temperature	Time (Approx.)	Notes
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Food Item	Temperature	Time (Approx.)	Notes
French Fries (frozen)	370°F (188°C)	15-20 min	Shake basket halfway.
Chicken Wings	380°F (193°C)	20-25 min	Flip halfway.
Steak (thin cut)	400°F (204°C)	8-12 min	Flip halfway.
Fish Fillets	350°F (177°C)	10-15 min	Check for flakiness.
Roasted Vegetables	375°F (190°C)	15-20 min	Shake basket frequently.

For more specific recipes and cooking tips, refer to the recipe book included with your Copper Chef Air Fryer.

7. MAINTENANCE AND CLEANING

Proper cleaning after each use will extend the life of your air fryer.

- **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- **Basket and Crisper Tray:** The non-stick basket and crisper tray are dishwasher safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.
- **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** If necessary, clean the interior of the appliance with a damp cloth.
- **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; Basket not inserted correctly.	Ensure power cord is securely plugged in; Push basket completely into the main unit until it clicks into place.
Food not cooked evenly.	Too much food in the basket; Food not shaken/flipped.	Cook in smaller batches; Shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease from previous use; Fatty ingredients.	Clean the basket and crisper tray thoroughly; For fatty foods, consider draining excess fat during cooking.
Food not crispy.	Not enough oil (if applicable); Temperature too low; Cooking time too short.	Lightly spray or toss food with oil; Increase temperature or cooking time.

9. SPECIFICATIONS

- **Model Name:** Copper Chef Power Air-Fryer
- **Capacity:** 2 QT (1.89 Liters)
- **Color:** Black
- **Material:** Plastic (Outer/Inner)
- **Output Wattage:** 1000 Watts
- **Max Temperature Setting:** 400°F
- **Control Method:** Touch Control
- **Non-stick Coating:** Yes
- **Dishwasher Safe Parts:** Basket and Crisper Tray
- **Item Weight:** 6.64 pounds
- **Package Dimensions:** 12.4 x 9.6 x 9.6 inches
- **Manufacturer:** Tristar Products Inc
- **UPC:** 752356826277
- **ASIN:** B07FYNX5R4

10. OFFICIAL PRODUCT VIDEOS

There are currently no official product videos provided by the seller for this model. Please refer to the written instructions and diagrams for guidance.

11. WARRANTY AND SUPPORT

For information regarding warranty coverage, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official Copper Chef website. Do not attempt to repair the appliance yourself; contact qualified service personnel for assistance.

For additional support, you may visit the [Copper Chef Store on Amazon](#).