Innsky 55SA1US

Innsky Air Fryer XL 5.8 QT User Manual

Model: 55SA1US

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1. Introduction

The Innsky Air Fryer XL 5.8 QT is designed to provide a healthier alternative to traditional frying methods, utilizing a 360° hot air convection system for even and rapid cooking. This appliance allows for air frying, roasting, baking, and grilling with significantly less oil, reducing fat content by up to 85% while maintaining crispy results. Its user-friendly digital touch screen and versatile preset modes make cooking a variety of dishes simple and efficient.



Figure 1.1: The Innsky Air Fryer XL 5.8 QT, featuring a sleek black and stainless steel design with a digital touch control panel.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury. This appliance is designed for household use only. Read all instructions before use.

- 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 appliance is ETL Listed and made with PFOA-free & BPA-free materials, ensuring a safe cooking environment.
- Ensure proper ventilation around the appliance during operation.

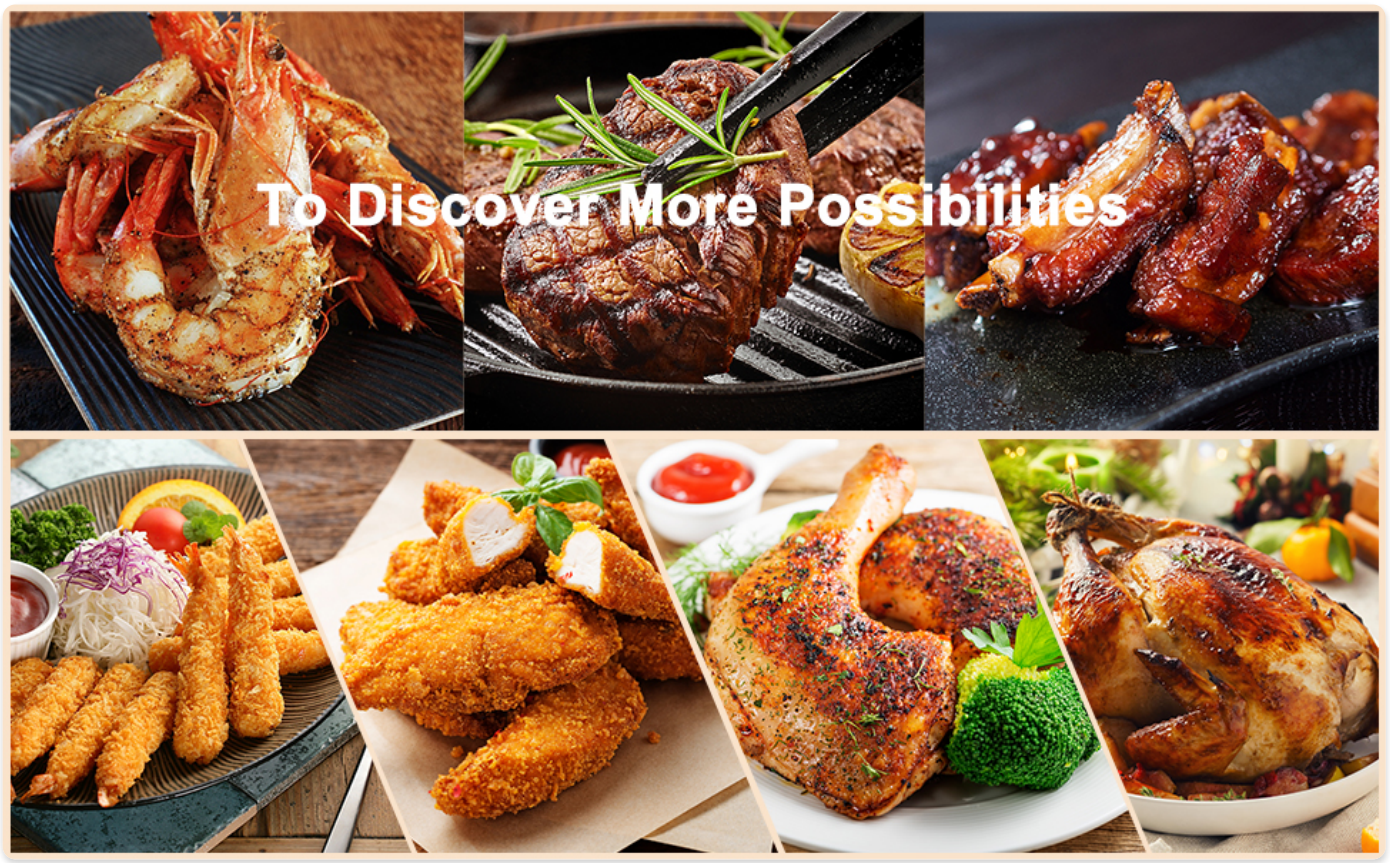


Figure 2.1: Innsky Air Fryer certifications, including SGS Tested, LFGB, ETL Compliant, BPA Free, RoHS, and 360° Hot Air Circulation Technology.

3. Product Overview and Components

The Innsky Air Fryer XL 5.8 QT features a robust design with a stainless steel interior and body for durability and odor prevention. Its intuitive digital touch screen provides easy access to various cooking functions and settings.

3.1 Key Features

- **Faster Evenly Cooking & Less Oil:** 360° hot air convection system and hollow-carved design basket ensure even cooking, reducing fat by 85% compared to traditional deep frying.
- **11-in-1 Upgraded Functions:** Includes 7 preset modes (Steak, Chicken, Shrimp, Seafood, French Fries, Vegetables, Bread) and 4 assist cooking functions (Timer, Preheat, Thaw, Keep Warm).
- **Preheat/Delay Start:** Allows for setting cooking tasks ahead of time and ensures food cooks at the right temperature for optimal results.
- **Patented Design:** Stainless steel construction, PFOA-free & BPA-free materials, ETL & RoHS certified.
- **Square Basket Design:** Offers larger cooking capacity (up to 5-6 lbs whole chicken) compared to round baskets, suitable for 2-5 people.



Figure 3.1: Display of the four upgraded functions: Delay Start, Preheat, Keep Warm, and Defrost, enhancing cooking convenience.



Figure 3.2: Overview of the 11 cooking programs, including presets for Steak, Drumstick, Shrimp, Fish, Chips, Vegetable, and Bread, alongside the four assist functions.



Figure 3.3: Visual representation of the 5.8QT capacity, demonstrating it can accommodate 2 steaks, a 5.1-pound whole chicken, or an 8.26-inch pizza, suitable for 3-6 people.



Figure 3.4: Comparison illustrating the higher space utilization of Innsky's square basket design compared to traditional round baskets, allowing for more food to be cooked efficiently.



Figure 3.5: Visual comparison showing Innsky's ability to cook food evenly, resulting in crispy exteriors and tender interiors, unlike traditional air fryers that may lead to burnt or dried-out results.

4. Setup and First Use

Before using your Innsky Air Fryer for the first time, it is important to properly set it up and clean it to ensure optimal performance and remove any manufacturing residues.

4.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials, including any plastic films or stickers on the appliance. Note: Some units may have a "PEEL" sticker indicating a protective film.
2. Pull out the basket and separate the nonstick crisper plate from the basket.
3. Wash the basket and crisper plate thoroughly with hot water, dish soap, and a non-abrasive sponge. The removable nonstick basket is dishwasher-safe.
4. Wipe the inside and outside of the appliance with a damp cloth.
5. Ensure all parts are completely dry before reassembling.

4.2 First Use (Burn-in Process)

It is recommended to perform a "burn-in" cycle before cooking food to eliminate any initial manufacturing odors. This process helps to ensure that any residual smells from new components dissipate.

1. Place the air fryer on a stable, heat-resistant surface, ensuring adequate space around it for ventilation.
2. Plug the air fryer into a grounded electrical outlet.
3. Set the temperature to 400°F (200°C) and the time to 20 minutes. Run the cycle with the empty basket.
4. Some users find it helpful to place a small bowl of vinegar in the basket during this cycle to further neutralize odors.
5. After the cycle, unplug the unit and allow it to cool completely.
6. Repeat the process if a slight odor persists. The odor should diminish significantly after the first few uses.



Figure 4.1: Various accessories that may be included with the Innsky Air Fryer, such as a rotisserie cage, skewers, and racks, enhancing cooking versatility.

5. Operating Instructions

The Innsky Air Fryer features an intuitive digital touch screen for easy operation. Follow these steps to begin cooking.

5.1 Control Panel Overview

The control panel consists of a central display and various touch icons for different functions:

- **Power Button:** Turns the unit on/off and starts/pauses cooking.
- **Temperature Controls (Up/Down Arrows):** Adjust cooking temperature (180°F to 400°F).
- **Time Controls (Up/Down Arrows):** Adjust cooking time (1 to 60 minutes).

- **Preset Modes:** Icons for Steak, Chicken, Shrimp, Seafood, French Fries, Vegetables, and Bread. Selecting a preset automatically sets recommended time and temperature.
- **Assist Functions:** Icons for Timer, Preheat, Thaw, and Keep Warm.

5.2 Basic Cooking Steps

1. Place food in the air fryer basket. Do not overfill to ensure even cooking.
2. Slide the basket firmly into the air fryer until it clicks into place.
3. Press the Power button to turn on the unit.
4. Select a preset mode or manually set the desired temperature and time using the respective arrow buttons.
5. Press the Power button again to start cooking.
6. During cooking, you can pull out the basket to shake or flip food. The unit will pause automatically and resume when the basket is reinserted.
7. The air fryer will beep when cooking is complete. Carefully remove the basket and transfer food to a serving dish.

5.3 Using Preheat and Delay Start

- **Preheat:** For best results, especially with items like fries or chicken, use the Preheat function. This ensures the air fryer reaches the optimal temperature before food is added, leading to crispier and more evenly cooked results.
- **Delay Start:** The Delay Start feature allows you to program the air fryer to begin cooking at a later time, up to 99 minutes. This is useful for preparing ingredients in advance and having them ready at a specific mealtime.

5.4 Cooking Tips

- For extra crispiness, lightly spray or brush food with oil.
- Shake the basket or flip food halfway through cooking for even browning.
- The air fryer is excellent for reheating leftovers, making them crispy again without becoming soggy.

5.5 Official Product Videos

No official product videos from the seller are available for embedding at this time. Please refer to the written instructions and diagrams for guidance.

6. Maintenance and Cleaning

Regular cleaning of your Innsky Air Fryer will ensure its longevity and maintain optimal cooking performance.

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the basket and crisper plate. Both are dishwasher-safe for convenient cleaning.
3. For stubborn food residue, soak the basket and crisper plate in warm, soapy water for about 10-15 minutes.
4. Clean the interior of the air fryer with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
5. Wipe the exterior of the appliance with a soft, damp cloth.
6. After washing, gently pat dry all components. For thorough drying, especially after hand washing, you can place the basket back into the air fryer and run it at 400°F (200°C) for 2 minutes to ensure all moisture is evaporated.

7. Troubleshooting Guide

If you encounter issues with your Innsky Air Fryer, refer to the common problems and solutions below.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; high fat content food.	Clean the basket and crisper plate thoroughly. For fatty foods, drain excess oil during cooking.
Plastic/burning smell during first uses.	New appliance residue.	This is normal for initial uses. Perform the "burn-in" cycle as described in the Setup section. The smell will dissipate.
Error Code "E1" displayed.	Temperature sensor issue or internal malfunction.	Unplug the air fryer, wait for 10-15 minutes, then plug it back in. If the error persists, contact customer support.

8. Product Specifications

- **Model Name:** 55SA1US
- **Brand:** Innsky
- **Capacity:** 5.8 Quarts
- **Color:** Black
- **Material:** Stainless Steel
- **Product Dimensions:** 12.36"D x 14.87"W x 12.71"H
- **Item Weight:** 11.33 pounds (5.15 Kilograms)
- **Output Wattage:** 1700 Watts
- **Voltage:** 120 Volts (AC)
- **Control Method:** Touch
- **Special Feature:** Automatic Shut-Off
- **Has Nonstick Coating:** Yes
- **Is Dishwasher Safe:** Yes (Basket and Crisper Plate)
- **Min Temperature Setting:** 80 Degrees Celsius (approx. 176°F)
- **Max Temperature Setting:** 400 Degrees Fahrenheit
- **Air Frying Technology:** Hot Air Circulation
- **UPC:** 604348477205
- **ASIN:** B07MR3KWSL
- **Manufacture Year:** 2019

9. Warranty and Customer Support

Innsky is committed to providing high-quality products and excellent customer service.

- **Warranty:** The Innsky Air Fryer comes with an 18-month warranty, extendable by an additional 12 months upon product registration, totaling up to 30 months.
- **Customer Support:** For any inquiries, technical assistance, or warranty claims, please contact Innsky's professional customer support team. They are available 24 hours a day to assist you.
- **User Guide:** A detailed User Guide in PDF format is available for downloadhere.



Figure 9.1: Innsky's commitment to customer care, highlighting hassle-free returns, 18+12 months warranty, and 24-hour professional customer support.

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.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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