

Innsky IS-EE003

Innsky Air Fryer 5.5L XXL (IS-EE003) Instruction Manual

Model: IS-EE003

1. IMPORTANT SAFETY INSTRUCTIONS

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 the appliance.

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or other liquids.
- **Placement:** Place the appliance on a stable, heat-resistant surface, away from walls or other appliances to allow adequate air circulation. Do not place near flammable materials.
- **Operation:** Do not operate the appliance with a damaged cord or plug. Always ensure the frying basket is correctly inserted before operation. Do not overfill the basket.
- **Hot Surfaces:** Surfaces become hot during use. Use oven mitts when handling hot components. Avoid touching the hot air outlet.
- **Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning. Refer to the 'Maintenance and Cleaning' section for detailed instructions.
- **Children:** This appliance is not intended for use by children. Keep the appliance and its cord out of reach of children.

2. PRODUCT OVERVIEW

The Innsky Air Fryer IS-EE003 utilizes Rapid Air Technology to cook food with significantly less oil than traditional deep frying methods. This appliance is designed for ease of use and efficient cooking.

Key Features:

- **Oil Reduction:** Cooks food using hot air circulation, reducing oil usage by up to 80%.
- **Pre-set Programs:** Features 8 pre-set cooking programs for various food types including fries, chicken, meat, snacks, shrimp, fish, bacon, and pizza.
- **Adjustable Controls:** Temperature range from 80-200 °C (176-392 °F) and a timer up to 60 minutes.

Includes a keep-warm function for up to 12 hours.

- **Large Capacity:** 5.5-liter basket capacity, suitable for 5-6 person servings.
- **High Power:** 1700W for fast cooking and energy efficiency.
- **Safety Features:** Overheat protection and automatic shut-off.
- **Easy Cleaning:** Non-stick coated drawer and basket, designed for easy removal and cleaning.

Components:

The air fryer consists of a main unit, a removable frying drawer, and a frying basket.



Figure 2.1: Innsky Air Fryer with the cooking basket extended, displaying a meal of roasted chicken and vegetables.

3. SETUP

3.1 Unpacking

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Check that all components are present and undamaged.

3.2 Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Clean the frying basket and drawer with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. Do not immerse the main unit in water.

3.3 Placement

1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Ensure there is at least 10 cm (4 inches) of free space at the back and sides of the appliance, and above it, for proper ventilation.
3. Do not place the appliance on or near a gas or electric hob, or in a heated oven.

4. OPERATING INSTRUCTIONS

This section details how to operate your Innsky Air Fryer for optimal cooking results.



Figure 4.1: The Innsky Air Fryer displaying its digital control panel with various icons and settings.

4.1 Powering On and Off

1. Plug the power cord into a grounded wall outlet. The appliance will beep once, and the display will illuminate briefly.
2. Press the power button to turn the appliance on. The default temperature and time settings will appear.
3. To turn off the appliance, press the power button again. The fan will continue to run for a few seconds to cool down the unit before shutting off completely.

4.2 Preheating (Optional)

For best results, preheating is recommended for most foods.

1. Press the power button.
2. Adjust the temperature using the temperature control buttons.
3. Set the timer for 3-5 minutes.
4. Once the timer expires, the air fryer is preheated.

4.3 Cooking with Manual Settings

1. Place the food into the frying basket. Do not exceed the MAX fill line.
2. Slide the frying drawer back into the appliance until it clicks into place.
3. Press the power button.
4. Adjust the temperature (80-200 °C) and time (1-60 minutes) using the respective control buttons.
5. Press the start/pause button to begin cooking.
6. During cooking, you can pull out the drawer to check or shake the food. The appliance will automatically pause and resume when the drawer is reinserted.
7. When the timer reaches zero, the appliance will beep, indicating cooking is complete.

4.4 Using Pre-set Programs

The air fryer features 8 pre-set programs for common dishes.

1. Place the food into the frying basket and insert the drawer.
2. Press the power button.
3. Press the menu button repeatedly to cycle through the 8 pre-set programs. The corresponding icon will light up.
4. Once you select a program, the appliance will display its default temperature and time. You can adjust these settings manually if desired.
5. Press the start/pause button to begin cooking.

4.5 Keep Warm Function

After cooking, you can activate the keep warm function for up to 12 hours.

1. After a cooking cycle ends, press the keep warm button.
2. Adjust the desired keep warm time.
3. Press the start/pause button to activate.

5. MAINTENANCE AND CLEANING

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

5.1 Cleaning the Frying Basket and Drawer

1. Unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the frying drawer and basket.
3. Wash the basket and drawer in hot water with dish soap and a non-abrasive sponge. The non-stick coating allows for easy food release.
4. Alternatively, the basket and drawer are dishwasher safe.
5. For stubborn food residue, soak the basket and drawer in hot water with dish soap for approximately 10 minutes before cleaning.
6. Rinse thoroughly and dry completely before reassembling.

5.2 Cleaning the Interior

1. Wipe the interior of the appliance with a damp cloth.
2. Clean the heating element with a cleaning brush to remove any food residue.

5.3 Cleaning the Exterior

1. Wipe the exterior of the air fryer with a soft, damp cloth.
2. Do not use abrasive cleaning agents or scouring pads, as they can damage the surface.

5.4 Storage

Ensure the appliance is clean and dry before storing. Store the air fryer in a cool, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded outlet.
Food is not cooked evenly.	Basket is overfilled; food not shaken.	Do not overfill the basket. Shake or toss food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use; fatty food.	Clean the basket and drawer thoroughly. Remove excess oil from food before cooking.
Appliance emits a burning smell.	Food residue on heating element.	Unplug and allow to cool. Clean the heating element.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Detailed technical specifications for the Innsky Air Fryer IS-EE003.

Specification	Value
Brand	Innsky
Model Number	IS-EE003
Color	Black
Product Dimensions (L x W x H)	38.9 x 32.5 x 35.9 cm
Capacity (Basket)	5.5 Liters
Power	1700 Watts
Voltage	240 Volts
Material	Plastic
Item Weight	5 Kilograms

Specification	Value
Non-stick Coating	Yes
Dishwasher Safe Parts	Yes (Basket and Drawer)

8. WARRANTY AND SUPPORT

This product comes with a warranty. Please refer to the warranty card included in your package for specific terms and conditions.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Innsky customer support. Contact details can typically be found on the warranty card or the official Innsky website.