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- › [Elite Gourmet](#) /
- › [Elite Gourmet EAF-0201BL 2.1 Quart Compact Electric Air Fryer User Manual](#)

Elite Gourmet EAF-0201BL

Elite Gourmet EAF-0201BL 2.1 Quart Compact Electric Air Fryer User Manual

Model: EAF-0201BL

[Safety Instructions](#) [Product Overview](#) [Setup](#) [Operating Instructions](#) [Cleaning & Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

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, including the following:

- Read all instructions before using the air fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or air fryer 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- A short power-supply cord is provided to reduce the risks resulting from entanglement or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as

the electrical rating of the appliance.

- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

SAVE THESE INSTRUCTIONS.

2. PRODUCT OVERVIEW

The Elite Gourmet EAF-0201BL Compact Electric Air Fryer is designed for healthy, oil-less cooking. Its compact size makes it ideal for smaller kitchens or individual use, while its powerful 1000W heating element ensures efficient cooking.

Key Features:

- **Compact Size:** 2.1 Quart capacity, perfect for personal use or small portions.
- **Healthy Cooking:** Uses up to 85% less oil for fat-free meals.
- **Adjustable Controls:** Features a 30-minute timer and temperature control from 180°F to 395°F.
- **Rapid Air Circulation:** Ensures even cooking and crispy results.
- **Easy to Clean:** Non-stick pan and rack are dishwasher-safe.
- **Cool-Touch Handle:** Allows safe removal of the frying basket.

Elite Gourmet® AIR FRYER



Easy to Clean
dishwasher-safe drawer
pan and frying rack



30-Minute Timer
plus auto shut-off function
and indicator bell



Little or no oil
equals up to **80% less fat**



Adjustable temperature
control from 180°F to 395°F



**Integrated Air Filtration
System** for an odor-free kitchen



Figure 2.1: Elite Gourmet Air Fryer highlighting key features like easy cleaning, 30-minute timer, oil-less cooking, adjustable temperature, and integrated air filtration.

Components:

1. Main Unit
2. Temperature Control Dial
3. Timer Dial
4. Power/Heating Indicator Lights
5. Removable Frying Basket
6. Non-stick Frying Rack
7. Cool-Touch Handle

2.1 QUART CAPACITY

Cook up to 1.5 pounds of food per batch



Figure 2.2: View of the air fryer basket, illustrating its 2.1 quart capacity with dimensions of 6.5 inches width and 4 inches depth.

3. SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean:** Wash the removable frying basket and rack with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth.

3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to ensure proper air circulation. Ensure there is at least 6 inches of space around the unit.
4. **Insert Basket:** Slide the clean frying basket with the rack inserted back into the main unit until it clicks securely into place.
5. **Power:** Plug the power cord into a standard 120V AC electrical outlet.

4. OPERATING INSTRUCTIONS

4.1 Basic Operation

1. **Prepare Food:** Place your desired food items into the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (180°F to 395°F).
3. **Set Timer:** Turn the timer dial to your desired cooking time (up to 30 minutes). The air fryer will begin heating.
4. **Cooking:** The power indicator light will illuminate when the unit is on, and the heating indicator light will show when the heating element is active.
5. **Shake/Flip (Optional):** For even cooking, especially with items like fries or chicken wings, pull out the basket halfway through the cooking time and gently shake or flip the food. Then, reinsert the basket. The air fryer will resume cooking automatically.
6. **Finish:** The timer will ding when the cooking cycle is complete, and the air fryer will automatically shut off. Carefully remove the basket using the cool-touch handle.

Your browser does not support the video tag.

Video 4.1: Official product video demonstrating the Elite Gourmet Compact Air Fryer with Timer & Temp controls. This video shows how to set the timer and temperature for cooking.

Your browser does not support the video tag.

Video 4.2: Official product overview video for the Elite Gourmet Air Fryer, showcasing its features and ease of use.

4.2 Cooking Guide (Approximate Times & Temperatures)

The following table provides general guidelines. Adjust times and temperatures based on food quantity, thickness, and desired crispiness.

Food Item	Temperature	Time (Minutes)	Notes
French Fries (frozen)	380°F (193°C)	15-20	Shake halfway through.
Chicken Wings	375°F (190°C)	20-25	Flip halfway through.
Fish Fillets	350°F (175°C)	12-18	Flip halfway through.
Vegetables (chopped)	370°F (188°C)	10-15	Toss halfway through.
Salmon Burger	375°F (190°C)	10-15	Flip halfway through.



VERSATILITY AT ITS FINEST

Fry, roast, cook and bake
all using just one machine.
Less cleaning, more delicious
and healthy eating.

Figure 4.1: The air fryer's versatility is demonstrated with images of various cooked foods, including chicken wings, roasted chicken, vegetables, and mini cheesecakes.



Deep Fried



Air Fried

CRISPY, TENDER & DELICIOUS WITHOUT THE OIL!

Air frying uses 85% less oil for HEALTHIER fat-free meals. Enjoy the same tasty, crisp foods with no added calories. No more splatter burns or messy counters. Air frying is energy efficient and eliminates oil waste.

Figure 4.2: A visual comparison between deep-fried and air-fried foods, emphasizing the healthier, crispy results achieved with air frying.

360° RAPID AIR CIRCULATION

Highly efficient air circulation technology creates a rapid combination of air and heat that fries your favorite foods using virtually **NO OIL** and **REDUCING FAT** while increasing **CRISPINESS!**



Figure 4.3: Illustration of the 360-degree rapid air circulation technology within the air fryer, which ensures even cooking and crispiness.

5. CLEANING & MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Rack:** The non-stick frying basket and rack are dishwasher-safe. Alternatively, wash them with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent and a soft sponge. Ensure no water enters the heating element.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Timer not set; Basket not fully inserted.	Ensure unit is plugged in; Set the timer; Push the basket firmly until it clicks.
Food is not crispy.	Basket is overfilled; Temperature too low; Cooking time too short.	Cook in smaller batches; Increase temperature; Extend cooking time; Shake/flip food more often.
White smoke coming from unit.	Grease from previous use; Fatty food cooking.	Clean the basket and rack thoroughly; This is normal for fatty foods, ensure proper ventilation.
Food is unevenly cooked.	Food not shaken/flipped.	Shake or flip food items halfway through cooking.

7. SPECIFICATIONS

- **Model:** EAF-0201BL
- **Brand:** Elite Gourmet
- **Capacity:** 2.1 Quarts (approx. 1.5 lbs food)
- **Power:** 1000 Watts
- **Voltage:** 120 Volts
- **Temperature Range:** 180°F - 395°F (82°C - 202°C)
- **Timer:** Up to 30 minutes with auto shut-off
- **Control Method:** Manual dials (Timer and Temperature)
- **Material:** Aluminum (basket/rack), Plastic (exterior)
- **Product Dimensions:** 8.5"D x 11.02"W x 10.75"H
- **Item Weight:** 6.73 pounds
- **Special Feature:** Non-stick coating, Dishwasher safe removable parts, Cool-touch handle



Figure 7.1: The compact dimensions of the air fryer on a kitchen counter, measuring approximately 11"H x 8"W x 9.75"D.



Figure 7.2: Detailed measurements of the air fryer: 10.75" height, 11.02" width, and 8.5" depth.

ELITE FEATURES

Get to know your new handy helper in the kitchen ;)



adjustable temp.
up to 395°F



2.1 quart
capacity



dishwasher-safe
pan and rack



360° rapid air
circulation



6 quick cooking
references



30 min timer
with auto shut off



Figure 7.3: Top view of the air fryer's control panel, detailing its features including adjustable temperature, capacity, and timer.

8. WARRANTY & SUPPORT

The Elite Gourmet EAF-0201BL Air Fryer comes with a **one-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical support, or product inquiries, please contact Elite Gourmet customer service:

- **Phone:** Refer to your product packaging or the official Elite Gourmet website for the most current contact number.
- **Email:** Refer to your product packaging or the official Elite Gourmet website for the most current email address.
- **Online Support:** Visit the official Elite Gourmet website for FAQs and additional support resources.

Please have your model number (EAF-0201BL) and proof of purchase ready when contacting support.