

[Manuals.plus](#) /

› [Elite Gourmet](#) /

› Elite Gourmet EAF7195 Electric Air Fryer Instruction Manual

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Model: EAF7195 | Brand: Elite Gourmet

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 carefully before operating this appliance.

- 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 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 appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.

PARTS AND FEATURES

Familiarize yourself with the components of your Elite Gourmet EAF7195 Electric Air Fryer.



Image: The Elite Gourmet EAF7195 Air Fryer with its cooking basket extended, filled with golden-brown fries. This illustrates the main unit and the removable basket design.

- **Main Unit:** The primary housing containing the heating element and fan.
- **Control Dials:** Manual dials for setting temperature (180°F to 400°F) and a 30-minute timer.
- **Removable Drawer Pan:** The outer pan that holds the cooking basket.
- **Cooking Basket:** The non-stick basket where food is placed for frying. It has a PFOA/PTFE free coating.
- **Cool-Touch Handle:** Designed for safe handling of the drawer pan and basket during and after cooking.
- **Air Vents:** Located at the rear of the appliance for proper air circulation.
- **Integrated Air Filtration System:** Helps to reduce cooking odors.

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!**



Image: A diagram illustrating the 360° Rapid Air Circulation technology within the air fryer. Red arrows show hot air circulating around food, emphasizing efficient and even cooking.

7 QUART CAPACITY

Cook up to 5 pounds of food per batch



Image: A visual representation of the 7-quart capacity cooking basket, detailing its dimensions (10.4 inches wide, 5.1 inches deep). This highlights the generous space for cooking up to 5 pounds of food.

BEFORE FIRST USE

Before using your air fryer for the first time, follow these steps:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Wash the removable drawer pan and cooking basket in hot, soapy water. Rinse and dry thoroughly. These parts are also dishwasher safe.
3. Wipe the inside and outside of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. Ensure all parts are completely dry before assembly and use.

SETUP

Proper setup ensures safe and efficient operation.

1. Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clear space around the back and sides of the appliance for adequate air circulation.
2. Insert the cooking basket into the drawer pan until it clicks securely into place.
3. Slide the assembled drawer pan and basket back into the main unit.
4. Plug the power cord into a grounded 120V electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps to cook with your Elite Gourmet EAF7195 Electric Air Fryer.

1. Preheating (Optional)

While preheating is not strictly necessary for this air fryer, it can help achieve crispier results for some foods.

- Turn the temperature dial to your desired cooking temperature (e.g., 375°F).
- Set the timer for 3-5 minutes. The power indicator light will illuminate.
- Once the timer rings, the air fryer is preheated.

2. Cooking

1. Carefully pull out the drawer pan using the cool-touch handle.
2. Place your food into the cooking basket. Do not overfill the basket; ensure there is space for air to circulate. For best results, food should not exceed the 'MAX' fill line.
3. Slide the drawer pan back into the air fryer until it is fully closed.
4. Turn the temperature dial to the desired cooking temperature (180°F to 400°F).
5. Turn the timer dial to the recommended cooking time (up to 30 minutes). The power indicator light will turn on, and the air fryer will begin cooking.
6. For even cooking, some foods may require shaking or tossing halfway through the cooking time. To do this, carefully pull out the drawer pan, shake the basket, and then slide it back in. The air fryer will resume cooking.
7. When the timer rings, the cooking cycle is complete, and the air fryer will automatically shut off.
8. Carefully pull out the drawer pan and remove the cooked food using tongs or by detaching the basket from the pan and emptying it onto a plate.
9. Unplug the appliance from the wall outlet after use.



VERSATILITY AT ITS FINEST

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

Image: A collage showcasing the versatility of the air fryer, featuring cooked chicken wings, crispy onion rings, roasted cauliflower, and mini cheesecakes. This demonstrates the appliance's ability to fry, roast, cook, and bake a variety of dishes.

COOKING GUIDE

The Elite Gourmet EAF7195 Air Fryer uses rapid air circulation to cook food with little to no oil, resulting in crispy textures. Cooking times and temperatures may vary based on food type, quantity, and desired crispiness. Experimentation is encouraged.

- **For Frozen Foods:** Many frozen items like fries, chicken nuggets, and fish sticks cook well in the air fryer. Follow package instructions, but typically reduce cooking time by a few minutes and shake the basket frequently.
- **For Fresh Vegetables:** Toss vegetables with a small amount of oil and seasonings before air frying. Cook until tender-crisp.
- **For Meats:** Ensure meats are cooked to safe internal temperatures. Use a meat thermometer if unsure.
- **Oil Usage:** While the air fryer is designed for oil-less cooking, a tablespoon of oil can enhance crispiness and

flavor for some foods.

- **Recipe Booklet:** Your air fryer includes a full-color recipe booklet with 26 recipes for appetizers, entrees, and desserts to help you get started.

CLEANING AND MAINTENANCE

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

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. The removable drawer pan and cooking basket are dishwasher safe. Alternatively, they can be washed in hot, soapy water using a non-abrasive sponge.
3. Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
4. Clean the interior of the air fryer with a damp cloth and mild detergent if necessary.
5. Ensure all parts are completely dry before storing or next use.
6. The integrated air filtration system helps manage odors, but regular cleaning of the basket and pan is essential.

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. Timer is not set.	Ensure the power cord is securely plugged into a grounded outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken or tossed.	Do not overfill the basket. Cook in smaller batches if necessary. Shake or toss food halfway through cooking.
Food is not crispy.	Not enough oil (for some foods). Temperature too low or time too short.	Lightly brush or spray food with a small amount of oil. Increase temperature or cooking time slightly.
White smoke coming from the appliance.	Grease residue from previous use. Fatty food cooking.	Clean the basket and pan thoroughly after each use. For fatty foods, place a small amount of water in the bottom of the drawer pan to prevent smoke.

SPECIFICATIONS

Technical details for the Elite Gourmet EAF7195 Electric Air Fryer.

Feature	Detail
Model Number	EAF7195
Capacity	7 Quart (approx. 2.27 Liters)
Wattage	1700W

Feature	Detail
Voltage	120V
Temperature Range	180°F - 400°F
Timer	Up to 30 minutes with auto shut-off
Dimensions (D x W x H)	13" x 10" x 14"
Material	Steel
Nonstick Coating	PFOA/PTFE Free
Dishwasher Safe Parts	Removable drawer pan and cooking rack
Certifications	ETL Approved



Image: The Elite Gourmet EAF7195 Air Fryer displayed on a kitchen counter, with its dimensions (14" height, 10" width, 13" depth)

clearly indicated by arrows. This provides a visual reference for its physical size.

WARRANTY AND CUSTOMER SUPPORT

Your Elite Gourmet EAF7195 Electric Air Fryer comes with a 1-year limited warranty.

- For warranty claims or technical assistance, please contact the US-based customer support team.
- Refer to the contact information provided in the original packaging or on the official Elite Gourmet website for support details.

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