

[Manuals.plus](#) /

› [Elite Gourmet](#) /

› Elite Gourmet EAF-3218 Personal 1.1Qt. Compact Electric Hot Air Fryer Instruction Manual

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INTRODUCTION

The Elite Gourmet EAF-3218 Personal 1.1Qt. Compact Electric Hot Air Fryer offers a versatile and healthy cooking solution. This appliance utilizes a unique vapor system combined with circulating hot air to fry, cook, or bake your favorite meals and snacks with minimal to no oil. This results in crispier, healthier food with up to 85% less fat compared to traditional deep frying.

Its compact design and user-friendly timer and temperature controls make it ideal for personal use or small households, saving both counter space and energy. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.



Image: The Elite Gourmet EAF-3218 Personal 1.1Qt. Compact Electric Hot Air Fryer in black.

SETUP

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer. Retain the packaging for future storage or shipping.
2. **Initial Cleaning:** Before first use, wash the removable drawer pan and frying rack in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water.
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 adequate space around the unit (at least 4-6 inches) for ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the

specifications of the appliance (120V).



VERSATILITY AT ITS FINEST

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

Image: The air fryer basket and removable frying rack, ready for cleaning or use.

Video: An official overview of the Elite Gourmet EAF-3218 1.1Qt. Air Fryer, demonstrating its features and basic operation.

OPERATING INSTRUCTIONS

- 1. Preheating (Optional):** For best results, preheat the air fryer for 3-5 minutes. Turn the temperature control knob to the desired temperature (180°F to 390°F) and the timer knob to 3-5 minutes. The power indicator light will illuminate.
- 2. Prepare Food:** Place food in the removable frying rack within the drawer pan. Do not overfill; ensure air can circulate around the food for even cooking. For some foods, a small amount of oil (e.g., 1 tablespoon) can enhance crispiness.
- 3. Set Time and Temperature:** Slide the drawer pan back into the air fryer. Turn the temperature control knob to the desired cooking temperature. Turn the timer control knob to the recommended cooking time (up to 30 minutes). The power indicator light will turn on, and the fan will begin to circulate hot air.

4. **Cooking Process:** The air fryer will automatically shut off when the timer reaches zero, indicated by an audible bell. For even cooking, especially with larger quantities or certain foods, shake the basket halfway through the cooking cycle. To do this, carefully pull out the drawer pan using the cool-touch handle, shake the contents, and reinsert. The air fryer will resume cooking once the pan is reinserted.
5. **Remove Food:** Once cooking is complete, carefully pull out the drawer pan. Use tongs to remove the cooked food. Be cautious of hot steam.

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 195°F to 390°F



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



Image: The Elite Gourmet air fryer with a basket full of crispy fries, demonstrating its cooking capability.

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: Diagram illustrating the 360-degree rapid air circulation technology within the air fryer for even cooking.

MAINTENANCE

Proper cleaning and maintenance ensure the longevity and optimal performance of your air fryer.

- **Cleaning After Each Use:** Always unplug the air fryer and allow it to cool completely before cleaning. The removable non-stick coated drawer pan and frying rack are dishwasher safe for convenient cleaning. Alternatively, wash them in warm, soapy water using a non-abrasive sponge.
- **Exterior Cleaning:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners or scouring pads, as they can damage the finish. Never immerse the main unit, power cord, or plug in water or any other liquid.
- **Interior Cleaning:** If necessary, wipe the interior of the air fryer with a damp cloth. For stubborn residue, a small amount of mild dish soap can be used, followed by wiping with a clean, damp cloth.
- **Storage:** Ensure all parts are clean and dry before storing. Store the air fryer in a cool, dry place.



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.

Image: A visual comparison showing the difference between deep-fried and air-fried foods, highlighting the healthier, less oily result from air frying.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in, or the power outlet is not functioning. The timer is not set. The drawer pan is not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Set the timer to the desired cooking time. Push the drawer pan firmly until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded. Food pieces are too large.	Cook food in smaller batches. Cut food into smaller, more uniform pieces. Shake the basket halfway through cooking.

Problem	Possible Cause	Solution
Food is not crispy.	Not enough oil (for certain foods). Temperature too low or cooking time too short.	Lightly brush or spray food with a small amount of oil. Increase temperature or cooking time as needed. Ensure food is dry before air frying.
White smoke coming from the appliance.	Excess oil or grease from food dripping into the pan. Residue from previous cooking.	Clean the drawer pan and frying rack thoroughly after each use. Remove excess fat from food before cooking.
Knobs feel loose or are difficult to turn.	Normal wear and tear or manufacturing variation.	Handle knobs gently. If functionality is impaired, contact customer support.

SPECIFICATIONS

Model Name: Elite Gourmet EAF-3218 Personal 1.1Qt. Compact Space Saving Electric Hot Air Fryer

Model Number: EAF-3218

Capacity: 1.1 Quarts (0.95 liters)

Product Dimensions: 8.75"D x 9"W x 2.25"H

Item Weight: 2.33 kg

Output Wattage: 700 watts

Voltage: 120 volts

Max Temperature Setting: 390 °F

Control Method: Manual (Timer and Temperature Knobs)

Material: Steel, Non-stick inner material

Product Care Instructions: Dishwasher Safe (removable parts)

1 QUART CAPACITY

Cook up to 3/4 pounds of food per batch



Image: Detailed view of the air fryer basket, indicating its 1-quart capacity and internal dimensions (6.25" diameter, 2.25" height).

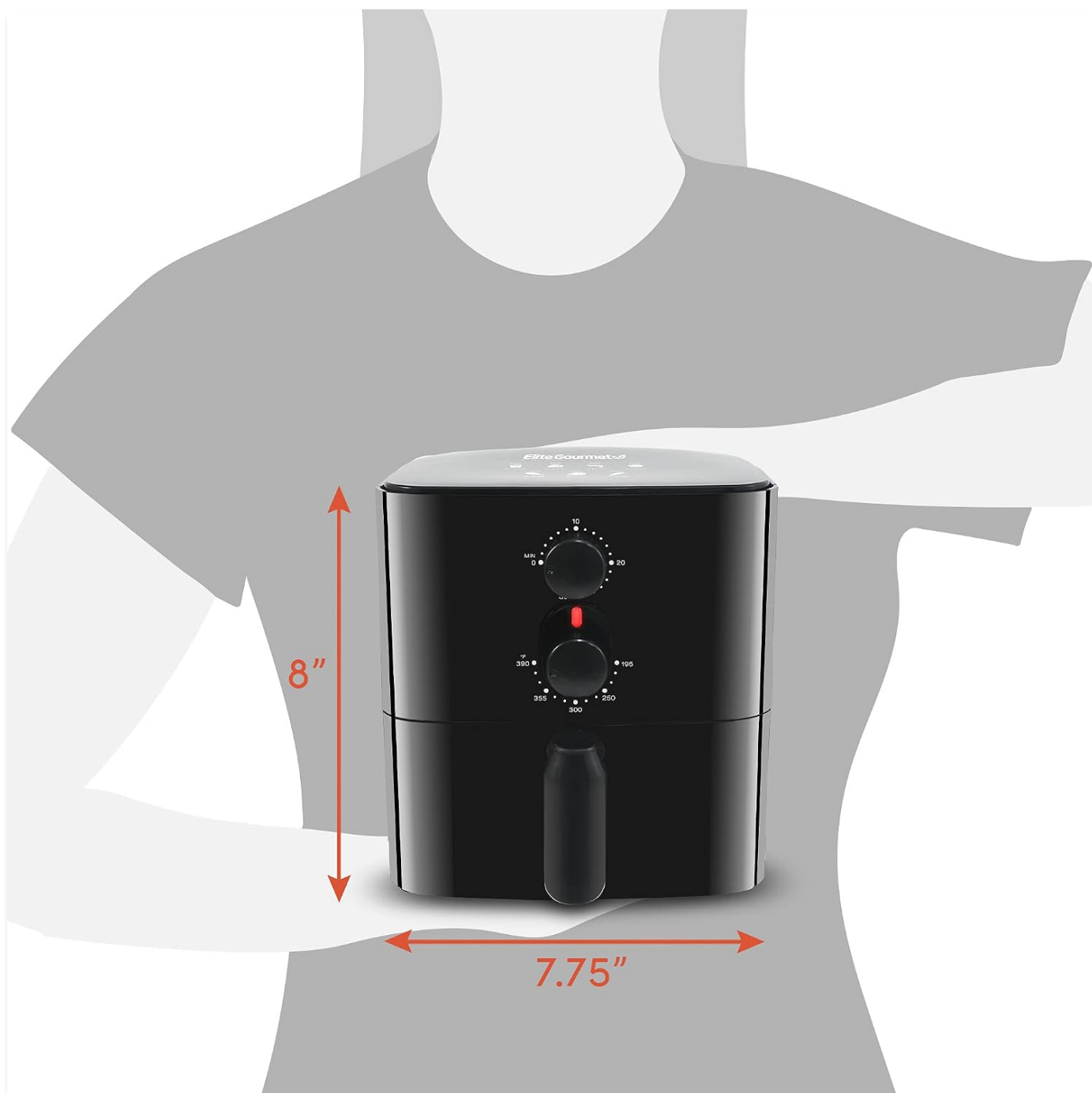


Image: The overall dimensions of the Elite Gourmet EAF-3218 air fryer, showing its compact size (8" height, 7.75" width).

WARRANTY

This Elite Gourmet EAF-3218 Air Fryer comes with a **1 Year Limited Warranty** from the date of purchase. Please refer to the warranty card included in your product packaging for full terms and conditions. Keep your proof of purchase for warranty claims.

SUPPORT

For any inquiries, assistance, or support regarding your Elite Gourmet EAF-3218 Air Fryer, please contact our customer service team. Our US-based support team is available to respond quickly to all questions via phone, email, or live chat. Refer to the contact information provided in your product packaging or visit the official Elite Gourmet website for details.

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.

Name

Anonymous

Email

you@example.com

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