

suitU SU-NF001

suitU SU-NF001 Non-Oil Fryer Instruction Manual

Model: SU-NF001

1. INTRODUCTION

Thank you for purchasing the suitU SU-NF001 Non-Oil Fryer. This appliance is designed to cook a variety of foods using hot air circulation, providing a healthier alternative to traditional deep frying. Please read this instruction manual thoroughly before first use to ensure safe operation, optimal performance, and to extend the lifespan of your appliance. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 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 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 or other appliances to allow for proper air circulation.

- Never fill the basket with oil. This appliance works by circulating hot air.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your suitU SU-NF001 Non-Oil Fryer before operation.



Figure 3.1: suitU SU-NF001 Non-Oil Fryer with the food basket pulled out, showing cooked chicken wings inside.



Figure 3.2: Front view of the suitU SU-NF001 Non-Oil Fryer, highlighting the control panel with temperature and timer dials.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Features a temperature dial and a timer dial.
- **Temperature Dial:** Used to set the desired cooking temperature.
- **Timer Dial:** Used to set the cooking time.
- **Food Basket:** Removable basket for holding food during cooking.
- **Frying Pan/Drawer:** The outer pan that holds the food basket.
- **Handle:** For safely pulling out the frying pan and food basket.
- **Air Inlet/Outlet:** Located on the top and back of the unit for air circulation.

4. SETUP

Unpacking:

1. Remove all packaging materials from the appliance.
2. Check that all parts are present and undamaged.
3. Dispose of packaging materials responsibly.

Before First Use:

1. Wipe the main unit with a damp cloth.
2. Clean the food basket and frying pan thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely.
3. Place the appliance on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance to allow for proper air circulation.
4. Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

General Operation:

1. **Prepare Food:** Place the ingredients you wish to cook into the food basket. Do not overfill the basket; ensure there is enough space for hot air to circulate.
2. **Insert Basket:** Slide the frying pan with the food basket back into the main unit until it clicks securely into place.
3. **Set Temperature:** Turn the temperature dial to your desired cooking temperature. Refer to recipe guidelines or the cooking chart for recommended settings.
4. **Set Timer:** Turn the timer dial to the required cooking time. The appliance will start heating immediately.
5. **Monitor Cooking:** For even cooking, some foods may require shaking or flipping halfway through the cooking process. To do this, carefully pull out the frying pan by the handle, shake or flip the food, and then slide the pan back in. The appliance will resume cooking.
6. **Cooking Completion:** When the timer reaches zero, the appliance will emit an audible signal and automatically shut off.
7. **Remove Food:** Carefully pull out the frying pan. Use tongs or other heat-resistant utensils to remove the cooked food from the basket. Avoid tipping the basket directly to prevent any residual oil from dripping onto the food.
8. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.



Figure 5.1: The suitU SU-NF001 Non-Oil Fryer in use, with food being served.

Cooking Tips:

- Smaller ingredients usually require a shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time.
- Shaking smaller ingredients halfway through the cooking process optimizes the end result and can help prevent unevenly fried ingredients.
- Add a little oil to fresh potatoes for a crispy result. Fry your ingredients in the Non-Oil Fryer within a few minutes after you've added the oil.
- Snacks that can be prepared in an oven can also be prepared in the Non-Oil Fryer.



Figure 5.2: The suitU SU-NF001 Non-Oil Fryer with a variety of prepared foods.

6. CLEANING AND MAINTENANCE

Clean the appliance after every use. Always unplug the appliance and allow it to cool down completely before cleaning.

Cleaning the Frying Pan and Basket:

1. Remove the frying pan and food basket from the appliance.
2. Wash the frying pan and food basket in hot water with dish soap and a non-abrasive sponge. For stubborn food residues, soak them in hot water for about 10 minutes before cleaning.
3. Rinse thoroughly and dry all parts completely before reassembling or storing.

Cleaning the Main Unit:

- Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Never immerse the main unit in water or any other liquid.
- Clean the heating element with a cleaning brush to remove any food residues.

Storage:

Ensure the appliance is clean and completely dry before storing. Store it in a cool, dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

If you encounter any issues with your Non-Oil Fryer, please refer to the following table before contacting support.

Problem	Possible Cause	Solution
The Non-Oil Fryer does not work.	The appliance is not plugged in. The timer is not set.	Plug the main plug into a grounded wall socket. Turn the timer dial to the desired cooking time.
The ingredients are not cooked evenly.	The amount of ingredients in the basket is too large. The temperature setting is too low.	Put smaller batches of ingredients in the basket. Set the temperature to a higher setting. Shake or flip ingredients halfway through cooking.
Fresh fries are not crispy.	You did not use the correct potato type. The fries were not rinsed properly before frying. Too much oil was used.	Use fresh potatoes suitable for frying. Rinse the potato sticks properly to remove starch. Add only a small amount of oil (e.g., 1/2 tablespoon).
White smoke comes out of the appliance.	Fat residues from previous use. The basket contains too much oil.	Clean the frying pan and basket thoroughly after each use. Remove excess oil from ingredients before placing them in the basket.

8. SPECIFICATIONS

- **Brand:** suitU
- **Model:** SU-NF001
- **Color:** Black
- **Power Consumption:** 1230 W
- **Control Method:** Dial controls for temperature and timer
- **Manufacturer:** Azuma Corporation
- **ASIN:** B0881GD9G1

9. WARRANTY AND SUPPORT

Specific warranty information for the suitU SU-NF001 Non-Oil Fryer is not available in this document. Please refer to the warranty card included with your purchase or contact the retailer or manufacturer directly for details regarding warranty coverage and customer support. Keep your proof of purchase for any warranty claims.

