



Manuals.plus /

- › **Elite Gourmet /**
- › Elite Gourmet EAF2612D Personal 2.1Qt Compact Programmable Hot Air Fryer Instruction Manual

Elite Gourmet EAF2612D

Elite Gourmet EAF2612D Personal 2.1Qt Compact Programmable Hot Air Fryer Instruction Manual

Model: EAF2612D

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Elite Gourmet EAF2612D Personal 2.1Qt Compact Programmable Hot Air Fryer. Please read all instructions carefully before first use and retain this manual for future reference.



Image: Front view of the Elite Gourmet EAF2612D Air Fryer, black in color with a digital display on top.

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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 air fryer basket is properly inserted before operation.
- A short power-supply cord is provided to reduce the risks resulting from entanglement or tripping over a longer cord.

PARTS AND FEATURES

Familiarize yourself with the components of your air fryer:

- Main Unit with Digital Control Panel
- Removable Air Fryer Basket
- Non-stick Frying Rack/Crisper Tray
- Cool-Touch Handle

2 QUART CAPACITY

Cook up to 1.5 pounds of food per batch



Image: The removable air fryer basket and crisper tray, showing approximate dimensions of 6.5 inches diameter and 4 inches depth for the basket.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and check for any damage.
2. **Initial Cleaning:** Wash the air fryer basket and crisper tray with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or other appliances.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **First Run (Odor Removal):** It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) before cooking food. This helps to burn off any manufacturing residues and reduce initial odors. A slight odor or smoke may be present during the first few uses; this is normal.

OPERATING INSTRUCTIONS

Digital Control Panel

The air fryer features a digital control panel for easy operation.

- **Power Button:** Turns the unit on/off.
- **Temperature/Time Control Dial:** Rotate to adjust temperature or time.
- **Timer/Temp Button:** Press to switch between adjusting time and temperature.

Cooking Process

1. **Prepare Food:** Place food on the crisper tray inside the air fryer basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the air fryer basket firmly into the main unit.
3. **Power On:** Press the Power Button to turn on the air fryer. The default temperature (e.g., 400°F) will display.
4. **Set Temperature:** Rotate the control dial to set the desired cooking temperature (range: 176°F to 392°F / 80°C to 200°C).
5. **Set Time:** Press the Timer/Temp button to switch to time setting. Rotate the control dial to set the desired cooking time (up to 30 minutes).
6. **Start Cooking:** The air fryer will automatically begin the cooking cycle a few seconds after the time is set. The fan and heating element will activate.
7. **Shaking/Turning Food:** For even cooking, especially with smaller items, pull out the basket halfway through the cooking time and gently shake or turn the food. Reinsert the basket to resume cooking.
8. **Completion:** The air fryer will automatically shut off and beep when the set time has elapsed.
9. **Remove Food:** Carefully pull out the basket using the cool-touch handle. Use tongs to remove cooked food.
10. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.



Image: The air fryer basket pulled out, showing a batch of crispy french fries ready for serving.

COOKING GUIDE AND TIPS

The following table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispness. Always ensure food is cooked to safe internal temperatures.

Food Item	Temperature	Time (Approx.)	Notes
Frozen Fries	395°F (200°C)	15-22 minutes	Shake basket halfway.
Chicken Wings	355°F (180°C)	18-25 minutes	Flip halfway.
Fish Fillets	355°F (180°C)	8-14 minutes	
Baked Goods (small)	395°F (200°C)	15-20 minutes	Use oven-safe dish.
Steak/Meat	395°F (200°C)	15-18 minutes	Flip halfway.

Tips for Best Results:

- For crispier results, lightly brush or spray food with a small amount of oil.
- Do not overcrowd the basket; cook in batches if necessary.
- Preheating the air fryer for 3-5 minutes can improve cooking performance.



VERSATILITY AT ITS FINEST

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

Image: A collage demonstrating the versatility of the air fryer, showing cooked chicken wings, roasted chicken, roasted cauliflower, and mini cheesecakes.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends 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. **Basket and Tray:** The non-stick air fryer basket and crisper tray are dishwasher-safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak the basket in warm, soapy water for about 10 minutes before cleaning.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
4. **Heating Element:** If necessary, gently clean the heating element inside the appliance with a soft brush to remove any food

particles.

5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Review the following common issues and solutions before contacting customer support.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; basket not fully inserted.	Ensure plug is securely in outlet. Check circuit breaker. Push basket firmly into unit until it clicks.
Food is not cooked evenly.	Basket overcrowded; food not shaken/flipped.	Cook in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Not enough oil (for certain foods); temperature too low; cooking time too short.	Lightly spray or brush food with oil. Increase temperature or cooking time slightly.
White smoke coming from appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper tray thoroughly. For high-fat foods, drain excess fat from the basket during cooking.
Plastic smell during first use.	Normal for new appliances.	This will dissipate after a few uses. Ensure good ventilation.

SPECIFICATIONS

Feature	Detail
Model Number	EAF2612D
Capacity	2.1 Quarts (0.68 Liters)
Power	1000 Watts
Voltage	120 Volts
Temperature Range	176°F - 392°F (80°C - 200°C)
Timer	Up to 30 minutes with auto shut-off
Control Method	Digital Touch Control
Product Dimensions (DxWxH)	10" x 7.8" x 10.5"
Item Weight	5.64 Pounds
Material	Stainless Steel (Outer), Nonstick Coating (Basket)
Special Feature	Programmable, Oil-Less Cooking

WARRANTY AND CUSTOMER SUPPORT

Elite Gourmet products are designed with quality and performance in mind. For warranty information, product registration, or customer support, please refer to the official Elite Gourmet website or contact their customer service department.

Contact Information:

- Visit the Elite Gourmet Store for more products and support.
- Refer to the official product documentation for specific warranty terms.

Note: As a trusted brand for 40 years, Elite Gourmet offers US-based support.