

West Bend AFWB12BK13

West Bend AFWB12BK13 12.6-Quart Electric Air Fryer Oven Instruction Manual

Model: AFWB12BK13

1. PRODUCT OVERVIEW

The West Bend AFWB12BK13 Electric Air Fryer Oven is a versatile countertop appliance designed for various cooking methods, including air frying, baking, roasting, rotisserie, dehydrating, and reheating. It utilizes Cyclonic Crisping Technology to circulate hot air rapidly, ensuring fast, even cooking and crispy results with significantly less oil compared to traditional deep frying. This 12.6-quart capacity unit features a digital control panel with 10 quick menu presets for ease of use.



Image 1.1: Front view of the West Bend AFWB12BK13 Electric Air Fryer Oven.

- **Multi-functional:** Offers 6 cooking functions: Air Fry, Bake, Roast, Rotisserie, Dehydrate, and Reheat.
- **Digital Presets:** Features 10 one-touch quick menu presets for common dishes like fries, steak/cutlets, fish, shrimp, pizza, and chicken.
- **Large Capacity:** 12.6-quart capacity accommodates family-sized meals.
- **Cyclonic Crisping Technology:** Ensures efficient and even cooking for crispy results.
- **Healthier Cooking:** Reduces fat content by up to 75% compared to traditional frying.

Extra Large Capacity to Cook An Entire Meal for the Whole Family



Image 1.2: The spacious interior of the air fryer oven, demonstrating its capacity with a pizza.

2. 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, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance housing 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. Contact customer service for examination, repair, or adjustment.

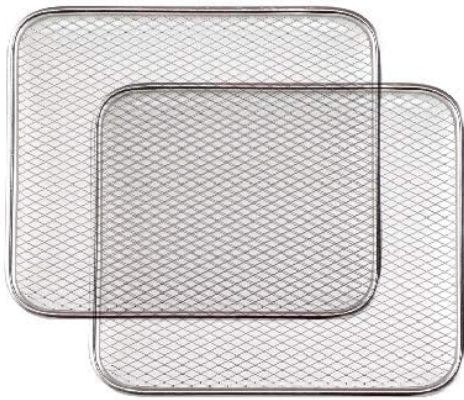
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Always ensure the drip tray is correctly positioned before operation.
- Do not block any ventilation openings.

3. PRODUCT COMPONENTS

Your West Bend AFWB12BK13 Air Fryer Oven comes with several accessories to enhance your cooking experience:

- **2 Crisp Air Flow Trays:** Designed for optimal air circulation to achieve crispy results.
- **Rotisserie Spit:** For roasting whole chickens or other large cuts of meat.
- **Drip Tray:** Collects excess oil and food particles for easier cleaning.
- **Removal Handle:** Safely insert and remove hot accessories.

Included Accessories



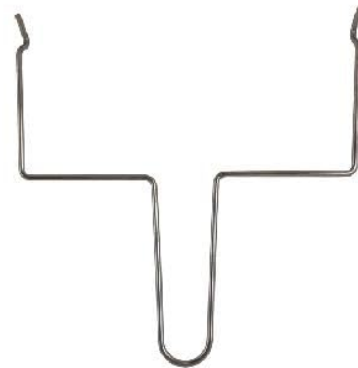
2 Crisp Air Flow Trays



Rotisserie Spit



Drip Tray



Removal Handle

Image 3.1: All dishwasher-safe accessories included with the air fryer oven.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove all packaging materials from the air fryer oven and its accessories.
2. Check for any damage during transit. If any damage is observed, do not operate the appliance and contact customer support.

4.2 Initial Cleaning

1. Before first use, wipe the exterior of the appliance with a damp cloth.
2. Wash all removable accessories (crisp air flow trays, rotisserie spit, drip tray, removal handle) in warm, soapy water or in the dishwasher. Rinse thoroughly and dry completely.
3. Ensure all parts are dry before reassembling.

4.3 Placement

1. Place the air fryer oven on a stable, heat-resistant, and level surface.
2. Ensure there is adequate space (at least 6 inches) around the appliance for proper air circulation.
3. Do not place the appliance directly under wall cabinets during use, as steam and heat may cause damage.

5. OPERATING INSTRUCTIONS

5.1 Digital Control Panel

The air fryer oven features a touch-sensitive digital control panel for easy operation. The display shows temperature and time settings.



Image 5.1: The digital control panel displaying 10 pre-set quick menus.

5.2 Powering On/Off

- Plug the appliance into a grounded electrical outlet. The display will illuminate.
- Press the Power button (ⓘ) to turn the unit on.
- Press and hold the Power button to turn the unit off.

5.3 Setting Temperature and Time

- After powering on, use the temperature controls (+ / - thermometer icon) to adjust the cooking temperature.
- Use the time controls (+ / - clock icon) to adjust the cooking duration.

5.4 Using Preset Functions

The air fryer oven includes 10 pre-set quick menus for convenience. Simply touch the icon corresponding to your desired food item:

- Fries
- Steak/Cutlets
- Fish
- Shrimp
- Pizza
- Chicken
- Bake
- Rotisserie
- Dehydrate
- Reheat

Selecting a preset will automatically set the optimal temperature and time. These settings can be manually adjusted if needed.

AN AIR FRYER AND SO MUCH MORE!

6 Cooking Functions To Cook
Every Day For Every Need



Air Fry



Bake



Roast



Rotisserie



Dehydrate



Reheat

Image 5.2: Visual representation of the six primary cooking functions.

5.5 Rotisserie Function

To use the rotisserie function:

1. Assemble the rotisserie spit with your food item (e.g., whole chicken).
2. Carefully insert the rotisserie spit into the designated slots inside the oven.
3. Select the 'Rotisserie' preset or manually set the temperature and time.
4. Press the Rotisserie button (circular arrow icon) to activate rotation.



Image 5.3: Demonstrating the rotisserie function with a whole chicken.

5.6 Cyclonic Crisping Technology

The Cyclonic Crisping Technology ensures even heat distribution and superior crisping. For best results, do not overcrowd the crisp air flow trays, allowing hot air to circulate freely around food items.

Power Crisps Your Foods with Super-Speed Hot Air Circulation



Image 5.4: Illustration of Cyclonic Crisping Technology in action.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your air fryer oven.

6.1 General Cleaning

1. Always unplug the air fryer oven from the power outlet and allow it to cool completely before cleaning.
2. Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
3. Clean the interior walls with a damp cloth and mild, non-abrasive cleaner.

6.2 Cleaning Accessories

All removable accessories, including the crisp air flow trays, rotisserie spit, drip tray, and removal handle, are dishwasher safe. For stubborn food residue, soak in warm, soapy water before washing.

7. TROUBLESHOOTING

If you encounter any issues with your West Bend AFWB12BK13 Air Fryer Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the Power button.
Food is not cooking evenly.	Overcrowding; Incorrect temperature/time.	Do not overcrowd trays; ensure food is in a single layer. Adjust temperature and time as needed. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease/oil residue; Fatty foods.	Clean the drip tray and interior thoroughly. For fatty foods, ensure the drip tray is clean and consider using less oil.
Food is not crispy.	Too much moisture; Overcrowding.	Pat food dry before cooking. Avoid overcrowding. Increase cooking time or temperature slightly.

8. SPECIFICATIONS

Feature	Specification
Model Name	AFWB12BK13
Brand	West Bend
Capacity	12.6 Quarts
Output Wattage	1700 Watts
Voltage	120 Volts
Product Dimensions	14.9"D x 16.7"W x 14.8"H
Item Weight	16.1 Pounds
Color	Black
Material	Plastic and Stainless Steel
Control Method	Touch
Min Temperature Setting	90 Degrees Fahrenheit
Air Frying Technology	Cyclonic Crisping Technology

Feature	Specification
Dishwasher Safe Parts	Yes (Accessories)

9. WARRANTY AND SUPPORT

9.1 Product Warranty

West Bend products are manufactured to the highest quality standards. This product is covered by a limited warranty against defects in materials and workmanship from the date of purchase. Please refer to the warranty card included with your product for specific terms and conditions. Keep your purchase receipt as proof of purchase for warranty claims.

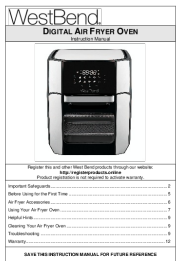
9.2 Customer Support

For technical assistance, troubleshooting, or questions regarding your West Bend AFWB12BK13 Electric Air Fryer Oven, please contact West Bend Customer Service. Contact information can typically be found on the manufacturer's website or on the product packaging.

You may also visit the official West Bend store for additional product information and support:[West Bend Store](#)

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Related Documents - AFWB12BK13

<div data-bbox="124 1541 300 1800">  <p>West Bend DIGITAL AIR FRYER OVEN Instruction Manual</p> <p>Register this and other West Bend products through our website E-RECIPE RECIPEBOOK</p> <p>Important Safeguards 2 Before Using for the First Time 3 Air Fryer Accessories 4 Using Your Air Fryer Oven 5 Helpful Tips 6 Cleaning Your Air Fryer Oven 6 Troubleshooting 8 Warranty 12</p> <p>SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE</p> <p>© 2023 West Bend® All rights reserved.</p> </div>	<div data-bbox="336 1682 938 1711"> West Bend Digital Air Fryer Oven Instruction Manual </div> <div data-bbox="336 1722 1468 1870"> <p>This instruction manual provides detailed guidance on the safe operation, use, and maintenance of the West Bend Digital Air Fryer Oven. It covers important safeguards, initial setup, accessories, cooking functions, helpful tips, cleaning procedures, troubleshooting, and warranty information for model AFWB12BK13.</p> </div>
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[West Bend 7 Quart Air Fryer Instruction Manual](#)

This instruction manual for the West Bend 7 Quart Air Fryer provides essential information on safe operation, product features, cooking guides, and maintenance. Learn how to use your air fryer effectively for healthier meals.



[West Bend 10 QT. DoubleUp™ Air Fryer Instruction Manual](#)

Comprehensive instruction manual for the West Bend 10 QT. DoubleUp™ Air Fryer, covering safety guidelines, product diagram, usage instructions, cleaning, troubleshooting, and warranty information.



[West Bend 5 QT. Air Fryer: Instruction Manual & User Guide](#)

Comprehensive instruction manual for the West Bend 5 QT. Air Fryer, covering safety, operation, cleaning, and cooking guides. Learn how to use your air fryer effectively.



[West Bend 15 QT. Air Fryer Oven Instruction Manual | User Guide](#)

Comprehensive instruction manual for the West Bend 15 QT. Air Fryer Oven. Learn about safety precautions, product features, operating instructions, cleaning, and warranty information.



[West Bend 26 QT. XL Air Fryer Oven Instruction Manual](#)

Comprehensive instruction manual for the West Bend 26 QT. XL Air Fryer Oven, covering important safeguards, product diagram, setup, usage, presets, cleaning, and warranty information.