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Acezoe AF100

Acezoe AF100 Air Fryer User Manual

Model: AF100

1. INTRODUCTION

Thank you for purchasing the Acezoe AF100 Air Fryer. This appliance uses rapid hot air circulation to cook your favorite meals with significantly less oil, offering a healthier alternative to traditional frying. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper use and maintenance will ensure optimal performance and extend the life of your air fryer.

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 main unit 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, level, heat-resistant surface.
- Do not block any ventilation openings.
- This appliance is equipped with an automatic shut-off function.

3. PRODUCT OVERVIEW

3.1 Components

The Acezoe AF100 Air Fryer consists of the main unit, a removable non-stick frying basket, and a digital touch screen control panel.



Figure 1: Acezoe AF100 Air Fryer. This image displays the front view of the black air fryer, featuring a digital touch screen panel and a pull-out basket filled with a roasted chicken and vegetables.

3.2 Specifications

Brand	Acezoe
Model Number	AF100

Capacity	7 Liters
Power	1800 Watts
Material	Stainless Steel
Control Method	Touch Screen
Special Features	Automatic Shut-off, Non-stick Coating, BPA/PFOA Free
Dimensions (L x W x H)	41 x 44 x 44 cm
Item Weight	7.45 Kilograms

4. SETUP

- Unpack:** Carefully remove all packaging materials from the air fryer.
- Clean:** Before first use, clean the frying basket and any removable accessories with warm soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
- Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is adequate space (at least 10 cm) around the appliance for proper air circulation. Do not place it directly against a wall or under cabinets.
- Power Connection:** Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

- Prepare Food:** Place the food you wish to cook into the frying basket. Do not overfill the basket to allow for proper air circulation.
- Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
- Power On:** Press the power button on the touch screen panel to turn on the appliance.
- Select Cooking Method:** You can choose from preset programs or set the time and temperature manually.

5.2 Preset Programs

The Acezoe AF100 features 9 programmable presets for common dishes. To use a preset:

- After powering on, press the menu button to cycle through the available presets (e.g., fries, meat, steak, cake, shrimp, fish, chicken, vegetables, baguettes).
- Once the desired preset is selected, the air fryer will display the default time and temperature.
- You can adjust the time (1-60 minutes) and temperature (50-200°C) using the '+' and '-' buttons if needed.
- Press the start button to begin cooking.

5.3 Manual Mode

For custom cooking, use the manual mode:

- After powering on, use the temperature and time adjustment buttons to set your desired cooking parameters.
- Temperature can be set between 50°C and 200°C.
- Time can be set between 1 minute and 60 minutes.
- Press the start button to begin cooking.

5.4 Preheating Function

The preheating function helps to achieve optimal cooking results and reduce overall cooking time.

- To preheat, set the desired temperature and a short time (e.g., 3-5 minutes) without food in the basket.
- Once the preheating cycle is complete, carefully add your food to the hot basket and start the main cooking program.



Figure 2: 360° Hot Air Circulation. This diagram illustrates how hot air circulates evenly around food inside the air fryer, ensuring thorough and consistent cooking.



Figure 3: Healthier Cooking with Air Frying. This image compares the results of air frying (left, showing a crispy piece of fish) with traditional frying (right, showing grilled meats), emphasizing the reduction of fat by up to 85% with air frying.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and hygiene 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. **Frying Basket:** The non-stick frying basket is removable and dishwasher-safe. Alternatively, wash it with warm water and a mild dishwashing liquid. Use a non-abrasive sponge to avoid damaging the non-stick coating.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Interior:** Clean the interior of the appliance with a damp cloth and a mild detergent if necessary. Ensure no water enters the heating element area.
5. **Storage:** Once clean and dry, store the air fryer in a cool, dry place.

Note: The frying basket is BPA and PFOA free, ensuring safety during cooking and cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance.
Food is not cooked evenly.	Basket is overfilled. Food pieces are too large. Food was not shaken/flipped.	Do not overfill the basket; cook in smaller batches. Cut food into smaller, more uniform pieces. Shake or flip food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use. High fat content food.	Clean the basket and interior thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking.
Food is not crispy.	Not enough oil (for certain foods). Temperature too low or time too short.	Lightly brush or spray food with oil for extra crispiness. Increase cooking temperature or time.

8. WARRANTY AND SUPPORT

The Acezoe AF100 Air Fryer comes with a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

For warranty claims, technical support, or any questions regarding your product, please contact Acezoe customer service. We also offer lifetime customer service to assist you with any issues you may encounter.

Please have your model number (AF100) and proof of purchase ready when contacting support.

