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> EVVO Tasty Fryer Air Fryer User Manual

## EVVO EVVO Tasty Fryer

# EVVO Tasty Fryer Air Fryer User Manual

Model: EVVO Tasty Fryer | Capacity: 3.5 Liters | Power: 1500W

## 1. IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed, 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 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 proper air circulation.
- Do not block any ventilation openings.

## 2. PRODUCT OVERVIEW

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The EVVO Tasty Fryer is a 1500W air fryer designed for healthier cooking with little to no oil. It features Dual Cyclone technology

for even heat distribution and a touch screen control panel for ease of use. Its 3.5-liter capacity is ideal for preparing meals for 2-3 people.

## 2.1. Key Features

- **Dual Cyclone Technology:** Ensures rapid and homogeneous air distribution for crispy results.
- **High Power:** 1500W for quick and efficient cooking.
- **Generous Capacity:** 3.5 liters, suitable for various dishes.
- **Multifunction Programs:** 8 pre-set programs for different food types including potatoes, chicken wings, steaks, shrimp, fish, baking cupcakes, dehydrating, and defrosting.
- **Touch Screen Display:** Intuitive digital interface for easy control of temperature and time.
- **Automatic Shut-off:** Enhances safety by turning off the appliance when the programmed time ends.
- **Material:** Durable stainless steel construction.

## 2.2. Product Components

Familiarize yourself with the main parts of your EVVO Tasty Fryer:

- Main Unit (Housing)
- Removable Frying Basket
- Removable Pan (collects oil/residue)
- Handle with Safety Button
- Digital Touch Control Panel
- Air Inlet and Outlet Vents
- Power Cord



Figure 2.2.1: Front view of the EVVO Tasty Fryer, showing the digital display and handle.

This image displays the front of the EVVO Tasty Fryer, highlighting its sleek black design, the prominent digital touch screen, and the integrated handle for the frying basket.



Figure 2.2.2: Side view of the EVVO Tasty Fryer, showing the handle and compact design.

This image shows the side profile of the EVVO Tasty Fryer, emphasizing its compact form factor and the ergonomic handle for easy removal of the cooking basket.



Figure 2.2.3: Top view of the EVVO Tasty Fryer, illustrating the pre-set cooking program icons.

This image provides a top-down view of the EVVO Tasty Fryer, clearly showing the various icons representing the pre-set cooking programs, such as defrost, french fries, chicken wing, meat, shrimp, fish, cake, and dehydrate.



Figure 2.2.4: Diagram illustrating the Dual Cyclone technology within the EVVO Tasty Fryer.

This diagram visually explains the Dual Cyclone technology, showing how hot air circulates rapidly and evenly within the air fryer to cook food thoroughly and achieve crispy textures.

## 3. SETUP AND FIRST USE

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### 3.1. Unpacking

Carefully remove the EVVO Tasty Fryer and all its components from the packaging. Retain the packaging materials for future storage or transport if needed. Check for any damage during transit.

### 3.2. Initial Cleaning

Before first use, it is essential to clean the appliance to remove any manufacturing residues or dust. Wipe the exterior of the main unit with a damp cloth. Wash the frying basket and pan thoroughly with warm, soapy water. Rinse and dry completely. Ensure no water enters the main unit.

### 3.3. Placement

Place the air fryer on a stable, flat, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance to allow for proper air circulation and heat dissipation. Do not place it directly against a wall or under cabinets that are sensitive to heat or steam.

### 3.4. First Use (Burn-in)

For the first use, it is recommended to run the air fryer empty to eliminate any manufacturing odors. This process is sometimes referred to as "burn-in".

1. Insert the clean frying basket and pan into the main unit.
2. Plug the power cord into a grounded electrical outlet.
3. Set the temperature to 180-200°C (350-390°F) and the timer for 10-15 minutes.
4. Allow the appliance to run. A slight odor or smoke may be present, which is normal for the first use. Ensure the area is well-ventilated.
5. Once the cycle is complete, unplug the appliance and let it cool down completely before proceeding with cooking.

## 4. OPERATING INSTRUCTIONS

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### 4.1. Control Panel Overview

The EVVO Tasty Fryer features an intuitive touch screen control panel. The display shows time and temperature, along with various icons for pre-set programs and manual controls.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts cooking temperature.
- **Time Control (+/-):** Adjusts cooking time.
- **Pre-set Program Icons:** Select specific cooking modes for common foods.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

### 4.2. General Cooking Steps

1. **Prepare Food:** Prepare your ingredients as desired. For best results, lightly coat food with a small amount of oil (optional, but recommended for some foods like fries).
2. **Load Basket:** Place the food into the frying basket. Do not overfill the basket to ensure even cooking. The maximum fill line should not be exceeded.
3. **Insert Basket:** Slide the frying basket and pan assembly back into the main unit until it clicks securely into place.
4. **Power On:** Plug the appliance into a grounded electrical outlet. The display will light up.
5. **Set Cooking Parameters:**
  - **Manual Setting:** Use the temperature (+/-) and time (+/-) buttons to set your desired cooking temperature and time.

- **Pre-set Program:** Select one of the 8 pre-set program icons. The appliance will automatically set the recommended time and temperature for that food type.

6. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
7. **Shake/Flip Food (Mid-Cycle):** For many foods, especially fries or chicken wings, the appliance may beep mid-cycle to remind you to shake the basket or flip the food for even cooking. Carefully remove the basket, shake or flip, and reinsert. The cooking will resume automatically.
8. **Completion:** Once the timer reaches zero, the appliance will beep and automatically shut off. Carefully remove the basket and pan.
9. **Serve:** Transfer the cooked food to a serving plate. Be cautious of hot oil or residue in the pan.

### 4.3. Pre-set Programs

The EVVO Tasty Fryer includes 8 convenient pre-set programs. These programs offer optimized time and temperature settings for various dishes:

Program	Temperature	Time Range	Notes
Defrost	80°C (176°F)	5-10 minutes	For thawing frozen items.
French Fries	180°C (356°F)	15-17 minutes	Shake basket mid-cycle.
Chicken Wing	180°C (356°F)	15-18 minutes	Flip mid-cycle for even crisping.
Meat	200°C (392°F)	10-15 minutes	Adjust based on thickness and desired doneness.
Shrimp	180°C (356°F)	8-12 minutes	Cook until pink and opaque.
Fish	180°C (356°F)	13-17 minutes	Cook until flaky.
Cake	180°C (356°F)	8-10 minutes	Use an appropriate baking tin.
Dehydrate	70°C (158°F)	8 hours	For drying fruits, vegetables, etc.

*Note: Cooking times and temperatures are approximate and may vary based on food quantity, thickness, and desired crispness. Always ensure food is cooked thoroughly.*

## 5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your EVVO Tasty Fryer and ensure optimal performance.

### 5.1. Cleaning

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Basket and Pan:** Remove the frying basket and pan. Wash them with warm water and a non-abrasive sponge. For stubborn residue, soak them in warm soapy water for about 10 minutes. The non-stick coating is easy to clean. *Note: The basket and pan are not suitable for dishwasher cleaning.*
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. Do not use abrasive cleaners or steel wool.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
6. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing the appliance.

## 5.2. Storage

Store the cleaned and dried air fryer in a cool, dry place. The power cord can be neatly stored in the cord storage compartment at the back of the appliance.

## 6. TROUBLESHOOTING

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If you encounter any issues with your EVVO Tasty Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check if the basket and pan are correctly inserted.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped; incorrect temperature/time.	Do not overfill the basket. Shake or flip food mid-cycle. Adjust temperature and time as needed.
White smoke coming from the appliance.	Greasy residue from previous use; high-fat food being cooked.	Clean the pan and basket thoroughly after each use. For high-fat foods, drain excess fat from the pan during cooking.
Appliance emits a burning smell during first use.	Manufacturing residues burning off.	This is normal for the first few uses. Ensure good ventilation. The smell will dissipate.
Cannot change cooking mode once started.	System design limitation.	If you need to change the program or settings drastically mid-cycle, unplug the appliance, wait a few moments, then plug it back in to reset.

## 7. SPECIFICATIONS

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Feature	Detail
Brand	EVVO
Model Number	EVVO Tasty Fryer
Color	Black
Capacity	3.5 Liters
Power	1500 Watts
Voltage	220 Volts
Material	Stainless Steel
Product Dimensions (L x W x H)	37 x 37 x 37 cm
Product Weight	4.83 kg
Special Features	Automatic Shut-off, Timer, Touch Screen
Recommended Uses	Air Frying, Roasting, Dehydrating

## 8. WARRANTY AND SUPPORT

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Your EVVO Tasty Fryer comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

For technical support, service, or to inquire about replacement parts, please contact EVVO customer service through their official website or the contact information provided in your product documentation. Keep your purchase receipt as proof of purchase for warranty claims.

You can visit the official EVVO store on Amazon for more information: [EVVO Amazon Store](#)