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Vpck Direct AF102

Vpck Direct Air Fryer Instruction Manual

Model: AF102

1. PRODUCT OVERVIEW

The Vpck Direct Air Fryer (Model AF102) offers a healthy and efficient way to cook your favorite foods with little to no oil. Utilizing rapid hot air circulation, this appliance provides a healthier alternative to traditional deep frying, resulting in delicious meals with less fat.



Figure 1: Vpock Direct Air Fryer, showcasing its sleek black design and a basket filled with crispy French fries, demonstrating its primary function.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or 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.
- The appliance features an automatic shut-off function when the basket is removed during operation.
- Ensure proper ventilation during use. The machine is equipped with an air filter port for ventilation and heat dissipation.

3. PRODUCT COMPONENTS AND FEATURES

Familiarize yourself with the key components and design features of your Vpcok Direct Air Fryer.

3.1 Control Panel

The intuitive LED touch screen allows for easy operation and program selection. It displays temperature, time, and various cooking indicators.

- **MENU Indicator:** Shows the selected cooking preset.
- **Temperature/Time Indicator:** Displays current temperature or remaining cooking time.
- **FAN Indicator:** Illuminates when the fan is active.
- **ON / OFF Button:** Powers the unit on or off.
- **Timer Buttons:** Adjust cooking time.
- **Temperature Buttons:** Adjust cooking temperature.
- **MENU Button:** Cycles through preset cooking programs.



Figure 2: Detailed view of the air fryer's control panel, highlighting the LED display, menu indicators, and touch buttons for temperature, time, and power.

3.2 Separated Basket Design

The pot and frying basket are designed to be separated for easy cleaning and handling. The non-stick coating pan ensures food does not stick and simplifies cleanup.

- **Non-stick Coating Pan:** Prevents food from sticking and is easy to wipe clean.
- **Hollow Bottom Design:** Effectively drains excess oil from food for healthier results.



Figure 3: Illustration of the air fryer's removable basket system, highlighting the non-stick pan and ergonomic handle for safe removal.

3.3 Durable and Safe Construction

The air fryer is built with a high-quality, heat-resistant plastic casing to prevent burns. Anti-slip mats provide stability, and scientific ventilation ensures efficient heat dissipation.

- **Heat-resistant Casing:** Designed for user safety.
- **Anti-slip Mats:** Ensures stability on countertops.
- **Scientific Ventilation:** Optimizes airflow and heat dissipation.

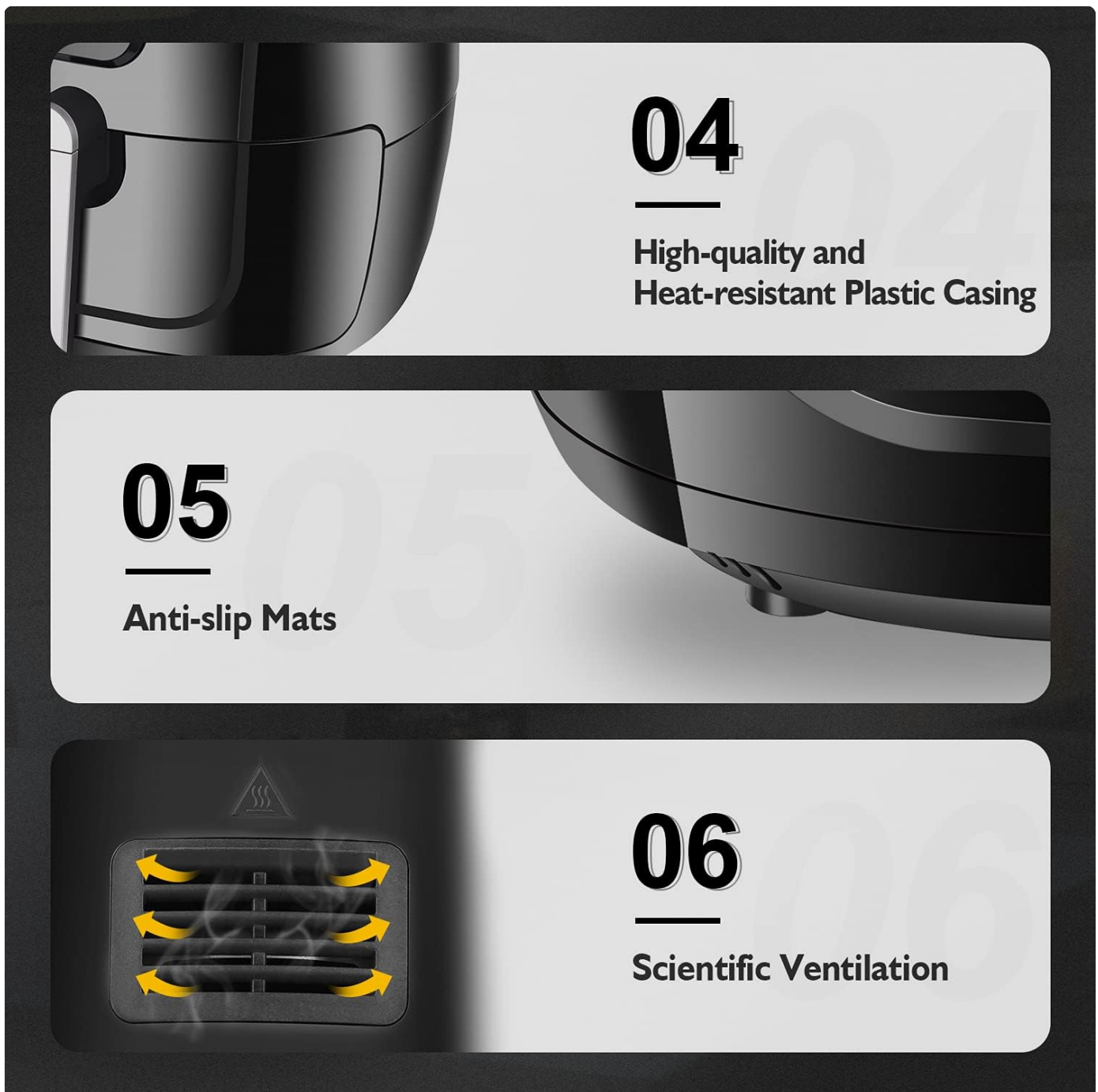


Figure 4: Visual representation of the air fryer's robust construction, including its heat-resistant exterior, stable base, and efficient ventilation system.

4. SPECIFICATIONS

Detailed technical specifications for the Vpcok Direct Air Fryer.

Feature	Specification
Brand	Vpcok Direct
Model Number	AF102
Color	Black

Dimensions (L x W x H)	26 x 32.4 x 26 cm
Capacity	3.6 Liters
Power	1300 Watts
Voltage	220 Volts
Material	Plastic
Automatic Shut-Off	Yes
Weight	4.8 Kilograms
Special Features	Countdown Timer, Manual Control, Automatic Shut-Off, Dishwasher Safe (basket/pan), Programmable Presets



Figure 5: Dimensional drawing of the VpcoK Direct Air Fryer, indicating its overall size and the capacity of the cooking basket.

5. SETUP

Before first use, follow these steps to prepare your air fryer.

1. **Unpack:** Carefully remove the air fryer and all its components from the packaging.

2. **Clean:** Wash the removable basket and pan with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the appliance with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 10 cm / 4 inches) around the back and sides for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) before cooking food for the first time. This helps to burn off any manufacturing residues and odors. A slight odor may be present during this process, which is normal. Ensure the area is well-ventilated.

6. OPERATING INSTRUCTIONS

Follow these steps for general operation of your air fryer.

1. **Prepare Food:** Place the food you wish to cook into the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the basket firmly back into the air fryer until it clicks into place.
3. **Power On:** Plug the power cord into a grounded wall outlet. The display will light up. Press the **ON / OFF** button to turn the unit on.
4. **Set Temperature and Time (Manual Mode):**
 - Use the **Temperature Buttons** (▲ / ▼) to adjust the desired cooking temperature.
 - Use the **Timer Buttons** (▲ / ▼) to set the cooking time.
5. **Start Cooking:** Once temperature and time are set, the air fryer will automatically begin the cooking process after a few seconds, or you can press the **ON / OFF** button again to start immediately.
6. **Shake Basket (Optional):** For even cooking, especially with items like fries or nuggets, pull out the basket halfway through the cooking time and gently shake it. The air fryer will pause automatically when the basket is removed and resume when it is reinserted.
7. **Cooking Complete:** The air fryer will beep when the cooking time is complete. Carefully pull out the basket and remove the cooked food.
8. **Power Off:** Press the **ON / OFF** button to turn off the appliance and unplug it from the wall outlet.

7. COOKING PRESETS

The VpcoK Direct Air Fryer comes with 6 convenient one-touch cooking presets for common dishes. These presets automatically set the optimal temperature and time.

6 One-touch Cooking Presets

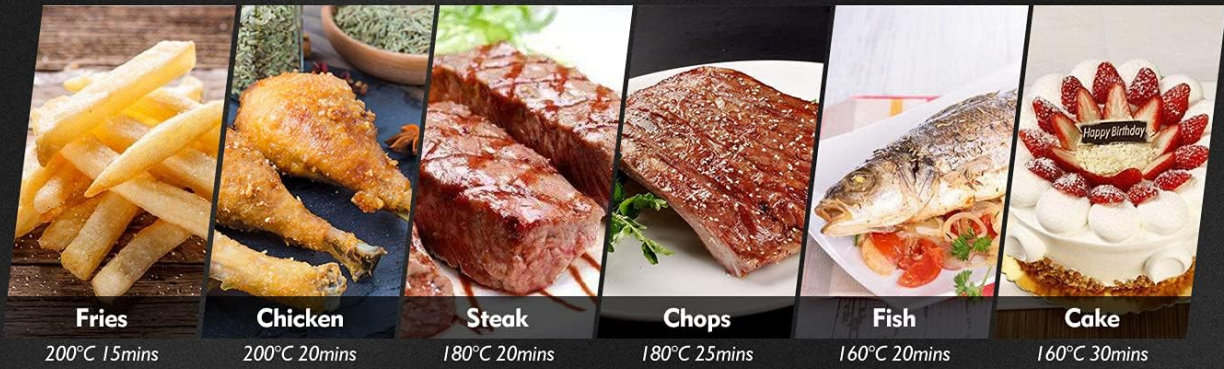


Figure 6: Overview of the six pre-programmed cooking functions available on the air fryer's touch screen, including recommended temperatures and times for each.

To use a preset:

1. Place food in the basket and insert it into the air fryer.
2. Press the **ON / OFF** button to turn on the unit.
3. Press the **MENU** button repeatedly to cycle through the available presets until your desired program is selected. The corresponding icon will illuminate.
4. The air fryer will automatically start cooking after a few seconds. You can manually adjust the time and temperature using the respective buttons even after selecting a preset, if needed.

Preset Programs:

Program	Temperature	Time
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Fries	200°C (392°F)	15 minutes
Chicken	200°C (392°F)	20 minutes
Steak	180°C (356°F)	20 minutes
Chops	180°C (356°F)	25 minutes
Fish	160°C (320°F)	20 minutes
Cake	160°C (320°F)	30 minutes

Note: These times and temperatures are guidelines. Adjust them based on the quantity, size, and desired crispiness of your food.

8. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your air fryer.

- Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- Clean Basket and Pan:** The frying basket and pan are non-stick and can be washed with warm soapy water. They are also dishwasher safe. For stubborn food residue, soak them in warm water for a few minutes before cleaning. Do not use abrasive cleaning materials or metal utensils, as these can damage the non-stick coating.
- Clean Interior:** Wipe the interior of the air fryer with a damp cloth or sponge. If necessary, a small amount of mild dish soap can be used. Ensure no water enters the electrical components.
- 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.
- Storage:** Ensure all parts are completely dry before storing the air fryer. Store it in a cool, dry place.

9. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; unit not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted.
Food is not cooked evenly.	Basket is overfilled; food not shaken during cooking.	Do not overfill the basket. Shake the basket halfway through cooking for even results.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food being cooked.	Clean the basket and pan thoroughly after each use. For high-fat foods, add a tablespoon of water to the pan to prevent smoke.
Food is not crispy.	Too much moisture in food; not enough oil (if applicable); incorrect temperature/time.	Pat food dry before air frying. A light spray of oil can help with crispiness. Adjust temperature or time as needed.

Basket difficult to slide in/out.	Food residue or debris in the track; basket not aligned.	Ensure the basket and pan are clean. Align the basket properly with the tracks before pushing it in.
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10. WARRANTY AND SUPPORT

For any issues or questions regarding your Vpco Direct Air Fryer, please do not hesitate to contact us. Our customer support team is available to assist you.

Please refer to your purchase documentation for specific warranty details and contact information. Keep your proof of purchase for warranty claims.

Contact information for support is typically found on the product packaging or the retailer's website where the product was purchased.

