



[Manuals.plus](#) /

› [CULINARY CHEF](#) /

› CULINARY CHEF 8.5 Quart Capacity Air Fryer Instruction Manual

## CULINARY CHEF CAF800-SS

# CULINARY CHEF 8.5 Quart Capacity Air Fryer Instruction Manual

Model: CAF800-SS

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation of your CULINARY CHEF 8.5 Quart Capacity Air Fryer. Please read all instructions carefully before using the appliance and retain this manual for future reference.

The CULINARY CHEF Digital Air Fryer is designed to provide healthy cooking with less fat, utilizing 360° overall hot air circulation for fast and efficient results. Its large 8.5 quart capacity makes it suitable for various cooking needs.



**Figure 1:** CULINARY CHEF 8.5 Quart Capacity Air Fryer. This image shows the air fryer with its main body in black and stainless steel accents, and the cooking drawer partially pulled out, revealing the interior basket.

## 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 use.
- 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 frying pan is properly inserted before operation.
- This appliance is equipped with overheating protection. If the internal temperature exceeds a certain limit, it will automatically shut off.
- Always ensure the appliance is placed on a stable, heat-resistant surface with adequate ventilation around it.

## PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the main components of your CULINARY CHEF Air Fryer:

1. **Main Unit:** Houses the heating element and fan for air circulation.
2. **Control Panel:** Digital interface for setting temperature and time (programmable features).
3. **Frying Pan/Basket:** The removable drawer where food is placed for cooking. This component is dishwasher safe for easy cleanup.
4. **Handle:** Cool-touch handle for safe removal of the frying pan.
5. **Air Inlet/Outlet Vents:** Located on the top and rear of the unit for proper airflow.
6. **Non-slip Feet:** Provides stability during operation.

*Note: Specific button layouts and display may vary slightly from illustrations.*

## SETUP

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1. **Unpacking:** Carefully remove all packaging materials from the air fryer.
2. **Initial Cleaning:** Before first use, clean the frying pan and basket with warm soapy water. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer on a stable, flat, 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. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance.

## OPERATING INSTRUCTIONS

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### Preheating (Optional)

1. Plug in the air fryer.
2. Set the desired temperature (up to 392°F / 200°C) and time (e.g., 3-5 minutes) for preheating.

3. Press the start button. The air fryer will begin heating.

## Cooking Food

1. Pull out the frying pan using the cool-touch handle.
2. Place your ingredients into the basket. Do not overfill the basket to ensure even cooking.
3. Slide the frying pan back into the air fryer until it clicks into place.
4. Set the desired cooking temperature and time using the digital controls. The adjustable temperature goes up to 392°F (200°C), and the timer can be set for up to 60 minutes.
5. Press the start button to begin the cooking process.
6. For best results, shake the basket halfway through the cooking time for items like fries or nuggets to ensure even crisping. To do this, carefully pull out the frying pan, shake, and then reinsert. The air fryer will resume cooking automatically.
7. When the cooking time is complete, the air fryer will automatically shut off and emit a sound.
8. Carefully pull out the frying pan and empty the cooked food onto a plate. Use tongs for larger items.
9. Unplug the appliance from the wall outlet after use.

## Tips for Best Results

- For crispier results, lightly brush or spray food with oil.
- Smaller food items usually require a shorter cooking time than larger ones.
- Foods that are typically cooked in an oven can also be cooked in the air fryer.

## MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and optimal performance of your air fryer.

1. **Before Cleaning:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Frying Pan and Basket:** The frying pan and crisper basket are dishwasher safe. For manual cleaning, wash them in hot soapy water using a non-abrasive sponge. For stubborn residue, soak them in warm water for about 10 minutes before cleaning.
3. **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the stainless-steel finish.
4. **Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, a soft brush can be used to remove food residue from the heating element.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer. Store it in a cool, dry place.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. The frying pan is not inserted correctly. Overheating protection activated.	Ensure the power cord is securely plugged into a grounded outlet. Push the frying pan firmly into the main unit until it clicks into place. Unplug the appliance and let it cool down for at least 30 minutes before plugging it back in.
Food is not cooked evenly.	Basket is overloaded. Food was not shaken during cooking.	Reduce the amount of food in the basket. Cook in smaller batches. Shake the basket halfway through the cooking process.
White smoke coming from the appliance.	Grease residue from previous use. High fat content food.	Clean the frying pan and basket thoroughly after each use. Remove excess oil from food before air frying.
Food is not crispy.	Not enough oil used. Temperature too low or cooking time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time as needed.

## SPECIFICATIONS

<b>Brand:</b>	CULINARY CHEF
<b>Model Number:</b>	CAF800-SS
<b>Capacity:</b>	8.5 Quarts (8 Liters)
<b>Power/Wattage:</b>	1700 Watts
<b>Material:</b>	Stainless Steel, Steel
<b>Color:</b>	Silver
<b>Product</b>	
<b>Dimensions:</b>	34.8 x 34.04 x 40.01 cm (13.7 x 13.4 x 15.75 inches)
<b>Item Weight:</b>	7.44 kg (16.4 lbs)
<b>Special Features:</b>	Programmable, 360° Hot Air Circulation, 60-minute Automatic Timer Shutoff, Adjustable Temperature up to 392°F, Overheating Protection, Cool-touch Handle, Non-slip Feet.
<b>Manufacturer:</b>	CURTIS INTERNATIONAL LTD

## WARRANTY AND SUPPORT

CULINARY CHEF products are manufactured by CURTIS INTERNATIONAL LTD. For warranty inquiries and technical support, please contact the manufacturer directly.

While specific warranty terms may vary, it is recommended to retain your proof of purchase for any warranty claims. If you experience issues with your product, please contact the manufacturer's support team for assistance.

### Manufacturer Contact Information:

**Email:** [support@curtiscs.com](mailto:support@curtiscs.com)

**Place of Business:** Sudbury, ON P3E 3M9, CA

*Please note that response times may vary.*

For the most up-to-date warranty information, please refer to the warranty card included with your product or visit the

manufacturer's official website.

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