

JOYOUNG 571

JOYOUNG Air Fryer Model 571 User Manual

Model: 571 | Brand: JOYOUNG

1. INTRODUCTION

Thank you for choosing the JOYOUNG Air Fryer Model 571. This appliance utilizes 360° airflow technology to cook food with significantly less oil, offering a healthier alternative to traditional deep frying. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Supervise children when the appliance is in use.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged. Contact customer support for assistance.
- Unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not place anything on top of the air fryer.
- The appliance generates heat during operation. Use oven mitts when handling hot surfaces or removing the basket.
- Do not block the air vents during operation.
- This appliance is for household use only. Do not use it outdoors or for commercial purposes.

3. PRODUCT OVERVIEW

The JOYOUNG Air Fryer Model 571 features a compact design with a 4.8-quart capacity, suitable for preparing meals for a family. It includes an intuitive LED one-touch screen for easy operation.

Intuitive LED One Touch Screen Control System

Comfortable to Use without Bending Over



Figure 1: JOYOUNG Air Fryer Model 571



4. SETUP

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Retain packaging for storage or shipping if needed.
2. **Initial Cleaning:** Before first use, wash the basket and crisper plate 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 flat, stable, heat-resistant surface. Ensure there is at least 6 inches (15 cm) of space around the back and sides of the appliance for proper ventilation.
4. **First Use Burn-Off:** It is recommended to run the air fryer empty for about 15-20 minutes before cooking food for the first time. This helps to burn off any manufacturing residues and odors. Set the temperature to 350°F (175°C) and time for 15 minutes. A slight odor may be present, which is normal.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Off

- Plug the power cord into a grounded electrical outlet. The control panel will illuminate.
- To turn off, press and hold the power button until the display turns off. The appliance also features an auto-shut-off program.

5.2 Using the LED One-Touch Screen

The air fryer features an intuitive LED touchscreen on the top for easy control without bending over.



Figure 3: LED One-Touch Control Panel

5.3 Adjusting Time and Temperature

- Press the 'TEMP/TIME' button to toggle between temperature and time settings.

- Use the '+' and '-' buttons to adjust the temperature (180-400°F, adjustable every 5°F) or time (1-60 minutes, adjustable every 1 minute).
- To switch between Celsius (°C) and Fahrenheit (°F), long press the '+' and '-' buttons simultaneously for 2 seconds.

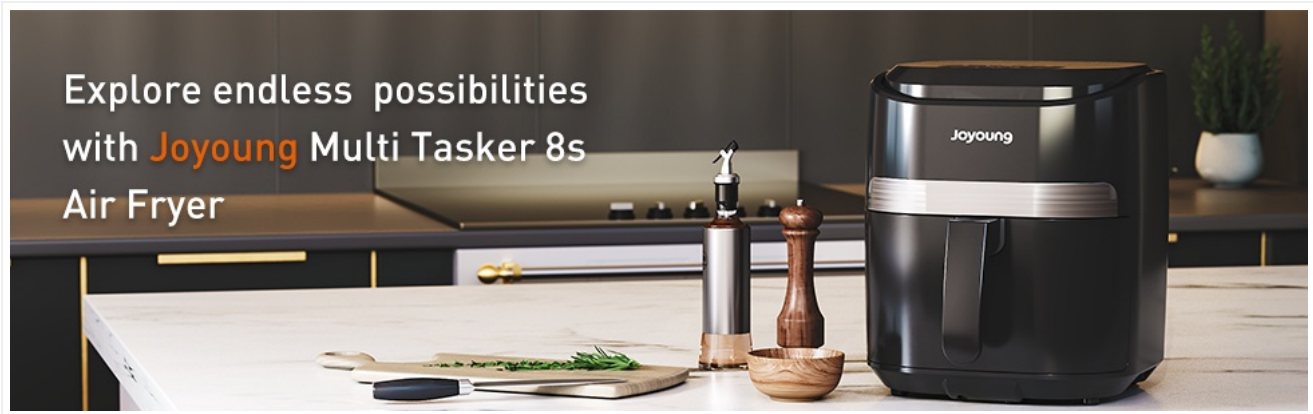


Figure 4: Customizable Temperature and Time

5.4 Using Preset Programs

The air fryer comes with 8 preset programs for common dishes:

- French fries
- Shrimp
- Chicken
- Steak
- Cake
- Toast
- Reheat
- Frozen food

Select a preset by tapping its icon on the control panel. The appliance will automatically set the recommended time and temperature. You can adjust these settings manually after selecting a preset if desired.

8 Preset Programs



Figure 5: 8 Preset Programs

5.5 Cooking Process

1. Prepare your food and place it in the air fryer basket. Do not overfill the basket to ensure even cooking.
2. Slide the basket back into the air fryer until it clicks into place.
3. Select a preset program or manually set the desired temperature and time.
4. Press the Start/Pause button to begin cooking.
5. For some recipes, shaking or flipping food halfway through cooking is recommended for even browning. The air fryer may pause automatically when the basket is pulled out and resume when reinserted.
6. Once the cooking time is complete, the air fryer will beep and automatically shut off.
7. Carefully pull out the basket and transfer the cooked food to a plate.

Video 1: Demonstration of making a cake using the JOYOUNG Air Fryer. This video shows the preparation of ingredients, mixing, placing the batter in the air fryer basket, and the final baked cake.

Video 2: Overview of the JOYOUNG Air Fryer Model 571, highlighting its features like the one-touch operation panel, compact design, 4.8QT capacity, 8 preset programs, 360° air circulation technology, auto shut-off, and easy cleaning.

6. MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the appliance and allow it to cool down completely.
- **Basket and Crisper Plate:** The non-stick basket and crisper plate are dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Avoid using metal utensils or abrasive cleaning materials that can damage the non-stick coating.
- **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Ensure all surfaces are dry before storage or next use.



Figure 6: Dishwasher Safe Components

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in or power outlet is not working.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Food is not cooked evenly.	Basket is overcrowded or food was not shaken/flipped.	Do not overfill the basket. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use or fatty food being cooked.	Clean the basket and crisper plate thoroughly after each use. For fatty foods, drain excess oil from the basket.
Appliance emits a burning smell.	Food particles stuck in the heating element or basket.	Unplug and allow to cool. Clean the interior and heating element carefully.

8. SPECIFICATIONS

Feature	Detail
Model Name	571
Capacity	4.8 Quarts
Color	Black
Material	Plastic
Control Method	Touch
Special Features	Automatic Shut-Off, Programmable, Temperature Control
Nonstick Coating	Yes
Dishwasher Safe Components	Yes (Basket and Crisper Plate)
Product Dimensions	9.84 x 10.24 x 11.22 inches
Item Weight	9.68 pounds

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official JOYOUNG website. Keep your purchase receipt as proof of purchase for any warranty claims.