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Acekool YJ-707A

Acekool 8L 1800W Air Fryer Instruction Manual

Model: YJ-707A | Brand: Acekool

1. 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 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.

2. PRODUCT OVERVIEW

The Acekool YJ-707A Air Fryer is designed for efficient and healthy cooking, utilizing 360° hot air circulation. It features an 8-liter capacity, 1800W power, and a user-friendly LED touch screen.



Image: The Acekool 8L Air Fryer, showcasing its sleek black design and the included recipe book.

Key Features:

- **Visible Window:** Easily monitor cooking progress without opening the basket, preserving heat and cooking efficiency.
- **1800W High Power:** Ensures rapid heating and efficient cooking for various food types.
- **360° Hot Air Circulation:** Provides even heating for consistent cooking results, making food crispy on the outside and tender inside.
- **8 Preset Programs:** Offers convenient one-touch cooking options for common dishes.
- **LED Touch Screen:** Intuitive interface for setting time, temperature, and selecting programs.
- **8L Large Capacity:** Suitable for preparing meals for families.

1800W 360° Full Cirulation

Strong power allows you to cook quickly



Image: Illustration of the 360° hot air circulation technology within the air fryer, ensuring even cooking.

3. SETUP

- Unpacking:** Carefully remove the air fryer and all accessories from the packaging. Retain packaging for future storage or transport.
- Initial Cleaning:** Before first use, clean the air fryer basket and crisper plate with warm soapy water. Wipe the exterior of the appliance with a damp cloth. Ensure all parts are completely dry before use.
- Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 10 cm (4 inches) of clear space on all sides.
- Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (220V).

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The Acekool Air Fryer features an intuitive LED touch screen for easy operation.

One-Touche Screen

Adjustable Temperature Temperature/Timer Display Panel Adjustable Time

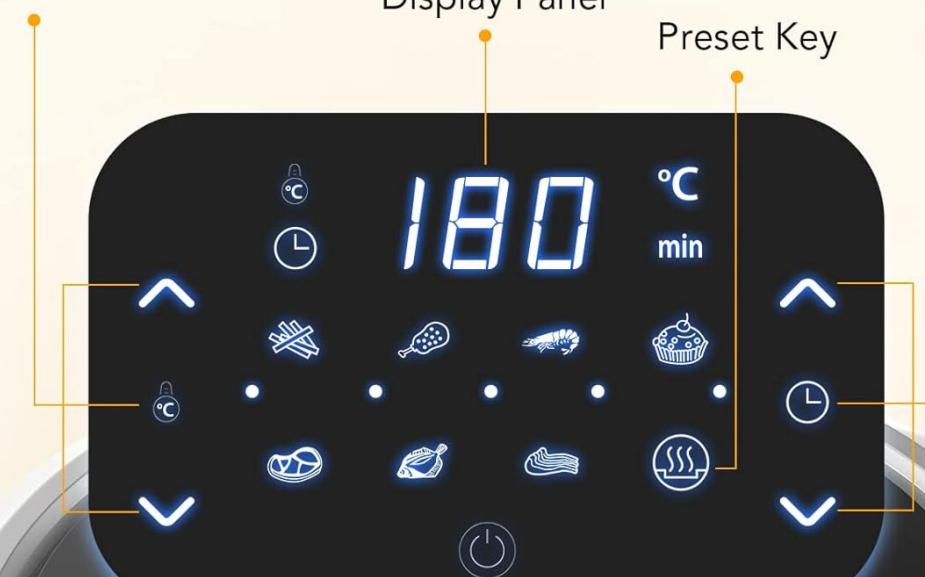


Image: Detailed view of the air fryer's LED touch screen, highlighting adjustable temperature, timer, and preset keys.

- **Power Button:** Turns the appliance on/off and starts/pauses cooking.
- **Temperature Controls (↑/↓):** Adjusts the cooking temperature (80°C-200°C).
- **Timer Controls (↑/↓):** Adjusts the cooking time (1-60 minutes).
- **Preset Keys:** Selects one of the 8 pre-programmed cooking functions.
- **Temperature/Timer Display:** Shows the current temperature and remaining cooking time.

4.2 Using Preset Programs

The air fryer comes with 8 convenient preset programs:

8 Cooking Presets

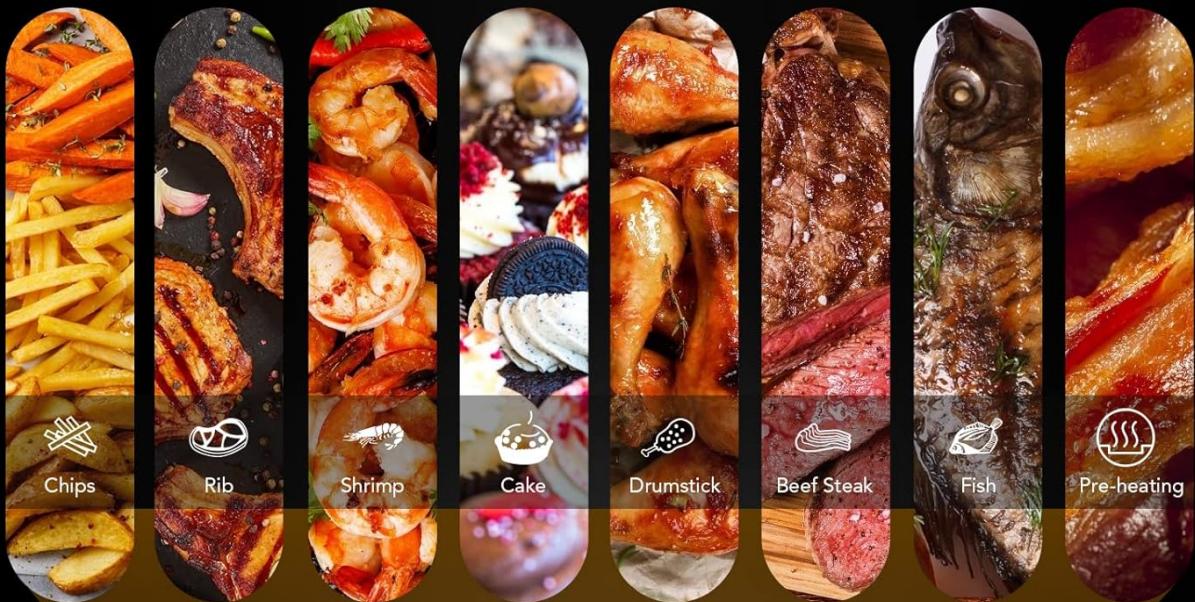


Image: Icons representing the 8 preset cooking programs: Chips, Rib, Shrimp, Cake, Drumstick, Beef Steak, Fish, and Pre-heating.

1. Place food in the air fryer basket.
2. Press the Power button to turn on the appliance.
3. Select the desired preset program by touching its icon on the control panel. The default time and temperature for that program will display.
4. You can adjust the time and temperature manually using the \uparrow/\downarrow buttons if needed.
5. Press the Power button again to start cooking.

4.3 Manual Mode

For custom cooking, you can manually set the time and temperature:

1. Place food in the air fryer basket.
2. Press the Power button to turn on the appliance.
3. Use the Temperature \uparrow/\downarrow buttons to set the desired temperature (80°C-200°C).
4. Use the Timer \uparrow/\downarrow buttons to set the desired cooking time (1-60 minutes).
5. Press the Power button again to start cooking.

4.4 Temperature Control Precision

The Acekool Air Fryer utilizes a high-precision temperature sensor for stable and even heating, which contributes to better cooking results compared to traditional mechanical temperature controls.

High-Precision Temperature Sensor

Balances the temperature of the fryer to heat food evenly.

Tasty Acekool Electronic NTC temperature control

Awful Mechanical temperature control

Burnt, dried out, loss of juice Evenly cooked, crispy on the outside, tender on the inside

Traditional Air Fryer VS Acekool

Image: A graph illustrating the stable temperature control of the Acekool Air Fryer versus the wider fluctuations of a traditional air fryer, leading to more consistent cooking.

5. COOKING GUIDELINES

Air frying offers a healthier alternative to deep frying, using significantly less oil while achieving similar crispy textures.

Integration of Taste and Health

85% less oil healthy and delicious guilt free 85% Less Fat

Acekool Air Fryer

85%
less oil



Deep Frying

VS



Image: A visual comparison highlighting that air frying uses 85% less oil than traditional deep frying methods.

General Tips:

- Preheating:** For best results, preheat the air fryer for 3-5 minutes before adding food. Use the 'Pre-heating' preset or set manually.
- Oil Usage:** While air frying requires minimal oil, a light coating of oil on some foods can enhance crispiness.
- Shaking/Tossing:** For even cooking, especially with smaller items like fries or nuggets, shake or toss the basket halfway through the cooking time.
- Don't Overfill:** Avoid overcrowding the basket, as this can prevent proper air circulation and lead to uneven cooking. Cook in batches if necessary.
- Cooking Time:** Air frying can be up to 30% faster than conventional ovens. Adjust cooking times accordingly.

Cut Off 30% Cooking Time

Cook your food up to 30% faster than
a traditional oven, Cooking just got simple



Image: An illustration demonstrating how the air fryer can reduce cooking time by up to 30% compared to traditional methods.

6. MAINTENANCE AND CLEANING

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

Easy to Clean & Dishwasher Safe



Image: The air fryer basket and crisper plate are shown being cleaned by hand under running water and also placed in a dishwasher, indicating both cleaning methods are suitable.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Crisper Plate:** The air fryer basket and crisper plate are dishwasher safe. Alternatively, they can be hand-washed with warm water and a non-abrasive sponge. For stubborn residue, soak in warm soapy water for 10-15 minutes.
3. **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Interior:** Clean the interior with a damp cloth and mild detergent if necessary. Avoid getting water into the electrical components.
5. **Heating Element:** Gently clean the heating element with a soft brush to remove any food residue.
6. **Storage:** Ensure all parts are dry before storing the appliance in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Acekool 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 malfunction; Appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket is overcrowded; Food not shaken/tossed; Incorrect temperature/time.	Cook food in smaller batches. Shake or toss the food halfway through cooking. Adjust temperature and time as needed.
Food is not crispy.	Too much moisture; Not enough oil; Temperature too low.	Pat food dry before cooking. Lightly coat food with oil. Increase temperature slightly.
White smoke coming from the appliance.	Grease residue from previous use; High-fat food cooking.	Clean the basket and crisper plate thoroughly. For high-fat foods, drain excess fat during cooking.
Appliance smells like plastic.	New appliance odor.	This is normal for first few uses. Ensure good ventilation. The smell will dissipate over time.

If the problem persists after trying these solutions, please contact Acekool customer support.

8. SPECIFICATIONS

Detailed technical specifications for the Acekool YJ-707A Air Fryer.

Perfect Size for your Family Recipes Inside



Image: A diagram illustrating the physical dimensions of the Acekool 8L Air Fryer, including height, width, and depth.

Specification	Value
Brand	Acekool
Model Number	YJ-707A
Color	Black
Capacity	8 Litres
Power	1800 Watts
Voltage	220 Volts (AC)
Material	Plastic
Product Dimensions (L x W x H)	37 x 37 x 40 cm
Item Weight	6.3 Kilograms

Specification	Value
Special Features	Adjustable Speed Control, Programmable, Automatic Shut-off, Visible Window

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the product packaging or the official Acekool website. Keep your purchase receipt as proof of purchase for any warranty claims.

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