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> NATIONAL NA-3001AF 2.1 QT Mechanical Air Fryer User Manual

## NATIONAL NA-3001AF

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MODEL: NA-3001AF

## 1. INTRODUCTION

Thank you for purchasing the NATIONAL NA-3001AF 2.1 QT Mechanical Air Fryer. This appliance is designed to provide a healthier alternative to traditional deep frying, using rapid 360° air circulation to cook your favorite foods with significantly less oil. Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.



Image: Front view of the NATIONAL NA-3001AF Air Fryer, showcasing its compact design and control dials.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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 main unit 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 adequate ventilation around the appliance during use.

## 3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your NATIONAL Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Features a mechanical dial for time and temperature settings.
- **Frying Basket:** The removable non-stick container where food is placed.
- **Non-Stick Tray:** Sits at the bottom of the frying basket to allow air circulation and collect excess oil.
- **Handle:** For safely pulling out the frying basket.

# THE NON-STICK POT IS DISHWASHER SAFE



Image: The non-stick pot and the removable non-stick tray of the air fryer, highlighting their dishwasher-safe design.





Image: The air fryer with its frying basket removed, showing the interior cavity.

#### 4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and any promotional labels from the air fryer.
2. **Cleaning:** Before first use, wash the frying basket and non-stick tray thoroughly with hot water, dish soap, and a non-abrasive sponge. The non-stick pot is dishwasher safe. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 4 inches of space on all sides.
4. **Initial Run:** It is recommended to run the air fryer empty for about 10 minutes at 200°C (400°F) before first use. This will help burn off any manufacturing residues and odors. A slight smell may be present, which is normal.

## 5. OPERATING INSTRUCTIONS

The NATIONAL NA-3001AF Air Fryer features a simple mechanical dial for operation.

### Basic Operation:

1. **Prepare Food:** Place your ingredients in the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
3. **Set Time and Temperature:** Use the mechanical dial on the front of the unit to set your desired cooking time (up to 30 minutes) and temperature (up to 200°C / 400°F).
4. **Start Cooking:** The air fryer will begin heating automatically once the dial is set. The indicator light will illuminate.
5. **Shake/Flip (Optional):** For even cooking, especially with smaller items like fries, pull out the basket halfway through the cooking time and shake or flip the contents. Carefully reinsert the basket.
6. **Finish Cooking:** The air fryer will automatically shut off when the timer reaches zero, and a bell will sound.
7. **Remove Food:** Carefully pull out the basket using the handle. Use tongs to remove cooked food to avoid scratching the non-stick coating.

180°C



18-20min

180°C



8-14min

180°C



8-14min

180°C



18-20min

200°C



15-18min

200°C



15-20min



Image: A close-up view of the air fryer's mechanical control dial, showing temperature and time markings.

### Preset Cooking Functions:

The air fryer features 6 preset cooking functions for common foods, indicated on the top panel. While the main dial is mechanical, these icons serve as a quick reference for recommended time and temperature settings:

- **Chicken:** 180°C, 18-20 min
- **Shrimp:** 180°C, 8-14 min
- **Fish:** 180°C, 8-14 min
- **Steak:** 180°C, 18-20 min
- **Bake:** 200°C, 15-18 min
- **French Fries:** 200°C, 15-20 min

# 6 PRESET COOKING FUNCTIONS

Just Choose your Preset with the simple to use dialer and you're ready to cook.



CHICKEN



SHRIMP



FISH



STEAK



BAKE



FRENCH FRIES



Image: The top panel of the air fryer illustrating the 6 preset cooking functions with their recommended temperatures and times.





Image: The air fryer with its basket partially pulled out, showing a batch of crispy french fries inside.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

- **Always unplug** the air fryer and allow it to cool completely before cleaning.
- **Frying Basket and Tray:** These parts have a non-stick coating and are dishwasher safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Do not use metal utensils or abrasive cleaning materials, as they can damage the non-stick surface.
- **Main Unit:** Wipe the exterior with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Heating Element:** If necessary, gently clean the heating element with a cleaning brush to remove any food residue.

- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## 7. 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.	Appliance not plugged in. Timer not set.	Ensure the power cord is securely plugged into a grounded wall outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/flipped.	Do not overfill the basket; cook in smaller batches if necessary. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Greasy residue from previous use. Excess oil on food.	Clean the basket and tray thoroughly after each use. Pat food dry before air frying to remove excess oil.
Food is not crispy.	Too much moisture in food. Not enough oil.	Ensure food is patted dry before cooking. A light spray of oil can help achieve crispiness.

## 8. SPECIFICATIONS

Feature	Detail
Model Name	NA-3001AF- WHT
Capacity	2 Liters (2.1 QT)
Wattage	1000 Watts
Color	White
Material	Stainless Steel
Product Dimensions	9"D x 0.38"W x 6"H
Item Weight	6.49 pounds
Controller Type	Mechanical Dial
Special Feature	Portable
Nonstick Coating	Yes

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact NATIONAL customer service. Keep your proof of purchase for warranty claims.

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