

NWOUIIAY Air Fryer 5.5L

NWOUIIAY 5.5L 1800W Air Fryer Instruction Manual

Model: Air Fryer 5.5L

1. INTRODUCTION

Thank you for purchasing the NWOUIIAY 5.5L 1800W Air Fryer. This appliance is designed to cook a variety of foods using rapid hot air circulation, offering a healthier alternative to traditional deep frying. Please read this instruction manual thoroughly before first use and keep it for future reference.

Important Safety Instructions

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not block the air inlet and outlet openings during operation.
- Do not fill the basket with oil or any other liquid to avoid fire hazards.
- Unplug the appliance when not in use and before cleaning.
- Allow the appliance to cool down completely before handling or cleaning.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged.

2. PRODUCT OVERVIEW

The NWOUIIAY Air Fryer features a compact design with a large cooking capacity, digital controls, and efficient hot air circulation for even cooking.

Components

- Main Unit with Control Panel
- Removable Frying Basket
- Removable Grill Plate (inside the basket)

Key Features

- **Capacity:** 5.5 Liters, suitable for family meals.
- **Power:** 1800 Watts for rapid heating.
- **Control:** Intuitive LCD touch screen for time and temperature adjustment.
- **Programs:** 7 preset cooking programs for common dishes.
- **Technology:** 360° hot air circulation for even cooking and crispy results.
- **Cleaning:** Non-stick, dishwasher-safe basket and grill plate.



Image 2.1: The NWOUIIAY Air Fryer on a kitchen counter, showcasing its sleek design.



Image 2.2: The air fryer with its basket open, revealing cooked chicken and fries, demonstrating its cooking capacity.

3. SETUP AND FIRST USE

Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Check that all components are present and undamaged.

Placement

- Place the air fryer on a stable, level, and heat-resistant surface.
- Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance, and 10 cm (4 inches) above it, for proper ventilation.
- Do not place the appliance near flammable materials or heat sources.

Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the frying basket and grill plate thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely.

First Use (Burn-off)

It is recommended to run the air fryer empty for a short period before cooking food for the first time to eliminate any manufacturing odors.

1. Plug the air fryer into a grounded wall outlet.
2. Set the temperature to 200°C (390°F) and the timer to 10 minutes.
3. Allow the appliance to run. A slight odor or smoke may be present; this is normal.
4. After 10 minutes, unplug the appliance and let it cool down completely.

4. OPERATING INSTRUCTIONS

Control Panel Overview

EASY TO USE

LED touch screen can clearly display temperature and time, easy to use



Image 4.1: The LED touch screen control panel, showing temperature, time, power, and mode selection buttons.

- **Temperature Display:** Shows the current or set temperature.
- **Time Display:** Shows the remaining or set cooking time.
- **Temperature Buttons (+/-):** Adjust temperature (80°C - 200°C).
- **Time Buttons (+/-):** Adjust cooking time (1 - 60 minutes).
- **Mode Button (M):** Cycles through 7 preset cooking programs.
- **Power Button:** Turns the appliance on/off and starts/pauses cooking.

Basic Operation

1. Place the grill plate inside the frying basket.
2. Place your ingredients into the frying basket. Do not overfill the basket; ensure hot air can circulate.
3. Slide the frying basket back into the air fryer until it clicks into place.
4. Plug the power cord into a grounded wall outlet. The display will light up.
5. **Manual Setting:** Press the Power button to turn on. Use the Temperature (+/-) and Time (+/-) buttons to set your

desired cooking temperature and time.

6. **Preset Programs:** Press the Mode (M) button repeatedly to cycle through the 7 preset programs. Each program has a default time and temperature.
7. Once settings are chosen, press the Power button to start cooking. The fan and heating element will activate.
8. During cooking, you can pull out the basket to shake or turn food. The appliance will pause automatically and resume when the basket is reinserted.
9. When the timer reaches zero, the appliance will beep, indicating cooking is complete.
10. Carefully pull out the basket and transfer the cooked food to a plate. Use tongs or heat-resistant utensils.
11. Unplug the appliance after use.

Preheating

For best results, especially with smaller items or when aiming for crispiness, preheating the air fryer for 3-5 minutes at the desired cooking temperature is recommended.

5. COOKING GUIDE

The following table provides general guidelines for common foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.

Food Item	Suggested Temperature	Suggested Time	Notes
Fries (frozen)	180°C (355°F)	15-20 min	Shake basket halfway through.
Pork Chops	190°C (375°F)	12-18 min	Flip halfway through.
Shrimp	180°C (355°F)	8-12 min	Shake basket halfway through.
Chicken Drumsticks	190°C (375°F)	20-25 min	Flip halfway through.
Cake	160°C (320°F)	25-30 min	Use a suitable baking pan.
Steak	200°C (390°F)	8-15 min	Flip halfway through, adjust for desired doneness.
Fish	180°C (355°F)	10-15 min	Adjust for thickness.

Tips for Best Results

- **Oil:** For a crispier result, lightly brush or spray a small amount of oil on your food, especially fresh vegetables or homemade fries.
- **Quantity:** Do not overcrowd the basket. Cook in smaller batches if necessary to ensure even cooking and crispiness.
- **Shaking:** Shake the basket or flip food halfway through cooking for even browning.
- **Doneness:** Always check food for doneness, especially meats and poultry, using a food thermometer if unsure.

1800W HIGH POWER

360° hot air circulation technology helps you cook food, leaving your food crispy on the outside and tender on the inside



Image 5.1: An illustration of the 360° hot air circulation technology inside the air fryer, cooking a whole chicken.

TEMPERATURES UP TO 200°C

Remove fat from food, allowing you to enjoy food healthier and more nutritious



Image 5.2: Various healthy foods like shrimp, chicken, and vegetables cooked in the air fryer basket, demonstrating its versatility.

6. CLEANING AND MAINTENANCE

Regular cleaning will extend the life of your air fryer and ensure optimal performance.

Before Cleaning

- Always unplug the air fryer from the power outlet.
- Allow the appliance to cool down completely before cleaning.

Cleaning the Frying Basket and Grill Plate

The frying basket and grill plate have a non-stick coating and are dishwasher safe.

- Wash them in hot water with dish soap and a non-abrasive sponge.

- For stubborn food residues, soak the basket and grill plate in hot water for about 10 minutes before cleaning.
- Do not use metal utensils or abrasive cleaning materials, as this can damage the non-stick coating.

Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth.
- Clean the interior of the appliance with a damp cloth and mild detergent if necessary.
- Never immerse the main unit in water or any other liquid.
- Clean the heating element with a cleaning brush to remove any food residue.

Storage

- Ensure the air fryer is clean and dry before storing.
- Store the appliance in a cool, dry place.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded outlet.
	Frying basket is not inserted correctly.	Push the frying basket completely into the appliance until it clicks.
Food is not cooked evenly.	Too much food in the basket.	Cook in smaller batches.
	Food was not shaken or flipped.	Shake the basket or flip food halfway through cooking.
Food is not crispy.	Not enough oil (for certain foods).	Lightly brush or spray food with a small amount of oil.
	Temperature or time too low.	Increase temperature or cooking time.
White smoke coming from the appliance.	Fat residue from previous use.	Clean the basket and grill plate thoroughly after each use.
	Cooking fatty ingredients.	This is normal for fatty foods. Ensure proper ventilation.

8. SPECIFICATIONS

Technical details for the NWOUIIAY 5.5L 1800W Air Fryer.

Specification	Value
Model Name	Air Fryer 5.5L
Brand	NWOUIIAY
Capacity	5.5 Liters
Power	1800 Watts
Voltage	120 Volts (AC)
Control Method	Touch
Maximum Temperature	200°C
Dimensions (L x W x H)	21 x 21 x 28.5 cm
Item Weight	4.25 Kilograms



Image 8.1: The air fryer with its approximate dimensions indicated for reference.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or contact the retailer. If you have any questions, require technical assistance, or need to report an issue, please contact NWOUIIAY customer support through the contact details provided on the product packaging or the official brand website.

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and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question