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› EVVO Dual-Basket Air Fryer Instruction Manual

EVVO V0354

EVVO Dual-Basket Air Fryer Instruction Manual

Model: V0354 | Brand: EVVO

1. INTRODUCTION

Thank you for choosing the EVVO Dual-Basket Air Fryer. This appliance is designed to provide a healthier way to cook your favorite meals with little to no oil, utilizing advanced Dual Cyclone Technology for efficient and even cooking. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including:

- 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 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 operation.
- The appliance features an automatic shut-off function for safety.

3. PRODUCT OVERVIEW

The EVVO Dual-Basket Air Fryer is equipped with two independent 4-liter baskets, allowing you to cook two different foods simultaneously. The intuitive digital control panel provides easy access to various cooking programs and settings.

Components:

- Main Unit with Digital Control Panel
- Left Cooking Basket (4L capacity)
- Right Cooking Basket (4L capacity)
- Removable Crisper Plates (inside baskets)
- Power Cord



Figure 3.1: Front view of the EVVO Dual-Basket Air Fryer with broccoli and fries in the baskets, highlighting its 8L total capacity and 2800W power.



Figure 3.2: A user demonstrating how to pull out the cooking baskets from the EVVO Air Fryer.



Figure 3.3: A view of the empty dual cooking baskets and the interior of the air fryer, showing the non-stick coating and crisper plates.



Figure 3.4: Close-up of the digital control panel, showing temperature and time displays, along with various cooking icons and control buttons.

4. SETUP

4.1 Unpacking

- Carefully remove all packaging materials from the air fryer.
- Remove any stickers or labels.
- Inspect the appliance for any damage. Do not use if damaged.

4.2 Before First Use

- Clean the cooking baskets and crisper plates with hot water, dish soap, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a damp cloth.
- Ensure all parts are completely dry before use.

4.3 Placement

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is at least 10 cm (4 inches) of free space on the back, sides, and above the appliance to allow for proper air circulation.
- Do not place the appliance against a wall or other appliances.
- Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

5.1 Powering On/Off

- To turn on, plug the appliance into a power outlet. The display will light up.
- Press the **ON/OFF** button to activate the control panel.
- To turn off, press and hold the **ON/OFF** button until the display turns off. The appliance will also automatically shut off after

the cooking cycle is complete.

5.2 Preheating (Optional)

For best results, preheating is recommended for most recipes. To preheat:

1. Insert the empty baskets with crisper plates into the air fryer.
2. Select a cooking program or manually set the desired temperature and time (e.g., 5 minutes at 180°C).
3. Press the Start button.

5.3 Cooking with Dual Baskets

The EVVO Air Fryer features two independent cooking zones, allowing for versatile cooking options:

- **Independent Cooking:** Each basket can be set to different temperatures and times.
- **SYNC Function:** Use the **SYNC** button to synchronize the end time of both baskets, ensuring both dishes finish cooking simultaneously, even if they have different cooking requirements.
- **MODEL Function:** The **MODEL** button allows you to duplicate settings from one basket to the other, simplifying cooking for larger quantities of the same food.

To cook:

1. Place food into the cooking baskets, ensuring not to overfill.
2. Insert the baskets firmly into the main unit.
3. Press the **ON/OFF** button.
4. Select your desired cooking program using the **MENU** button, or manually adjust temperature and time for each basket using the respective controls (L for Left, R for Right).
5. Press the Start button to begin cooking.
6. Some recipes may require shaking or flipping food halfway through. The appliance may prompt you to "SHAKE" on the display.
7. Once cooking is complete, the appliance will beep and automatically shut off. Carefully remove the baskets and transfer food to a serving dish.

5.4 Pre-set Programs

The EVVO Air Fryer comes with 10 pre-set programs for common dishes, including:

- Fries (without oil)
- Chicken Wings
- Steaks
- Shrimp
- Fish
- Baking (e.g., Cupcakes)
- Dehydration
- Defrosting
- And more...

Refer to the recipe book (if included) or online resources for specific temperature and time recommendations for various foods.

6. CLEANING AND MAINTENANCE

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

6.1 After Each Use

- Unplug the air fryer and allow it to cool completely before cleaning.
- Remove the cooking baskets and crisper plates.
- Wash the baskets and crisper plates with hot water, dish soap, and a non-abrasive sponge. They are also dishwasher safe.
- Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the appliance with a damp cloth.
- Ensure all parts are thoroughly dry before storing or next use.

6.2 Deep Cleaning

- For stubborn grease or food residue, soak the baskets and crisper plates in warm, soapy water for 10-15 minutes before cleaning.
- Do not use metal utensils or abrasive cleaning materials on the non-stick surfaces to avoid damage.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working grounded outlet.
Food is not cooked evenly.	Baskets are overfilled; food not shaken/flipped.	Do not overfill baskets. Shake or flip food halfway through cooking. Ensure crisper plates are correctly inserted.
White smoke coming from appliance.	Grease residue from previous use; high-fat food.	Clean baskets and crisper plates thoroughly. For high-fat foods, drain excess fat from the basket during cooking.
Food is not crispy.	Too much moisture; not enough oil (for certain foods).	Pat food dry before air frying. A light spray of oil can help achieve crispiness for some items. Ensure correct temperature and time settings.

8. SPECIFICATIONS

Feature	Detail
Brand	EVVO
Model Number	V0354
Color	Black
Product Dimensions	37 x 37 x 37 cm
Capacity	8 Liters (2 x 4L baskets)
Power	2800 Watt
Voltage	230 Volt
Material	Stainless Steel

Feature	Detail
Special Features	Dual-Cyclone Technology, Two-Zone Functions, 10 Programs, Automatic Shut-off
Item Weight	7.37 Kilograms

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your purchase or contact EVVO customer service directly. Contact details can typically be found on the product packaging or the official EVVO website.