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› West Bend Compact Air Fryer 5-Quart Instruction Manual

## West Bend AFWB5QBK13

# West Bend Compact Air Fryer 5-Quart Instruction Manual

Model: AFWB5QBK13

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation of your West Bend Compact Air Fryer. Please read all instructions carefully before first use and retain for future reference. The West Bend Compact Air Fryer offers a quick and easy method to cook healthier, delicious food with minimal to no oil. Its 5-quart capacity is suitable for various cooking needs, and the digital controls with 10 cooking presets simplify meal preparation.

## IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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.

## PRODUCT OVERVIEW

Familiarize yourself with the components of your West Bend Compact Air Fryer.



Image: The West Bend Compact Air Fryer in black, featuring a digital control panel and a pull-out frying basket with an ergonomic handle.

- **Main Unit:** Houses the heating element and fan.
- **Digital Control Panel:** LCD display with touch controls for temperature, time, and presets.
- **Frying Basket:** Removable basket with PFOA/PFOS-FREE Diamond Shield™ infused coating for non-stick

cooking.

- **Crisper Plate:** Sits inside the frying basket to allow air circulation around food.
- **Handle:** Ergonomic, cool-to-the-touch handle for safe removal of the frying basket.

## SETUP

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1. **Unpacking:** Carefully remove all packaging materials and any promotional labels from the air fryer.
2. **Initial Cleaning:** Before first use, wash the frying basket and crisper plate with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides and above the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

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Your West Bend Compact Air Fryer features intuitive digital controls and preset functions for ease of use.



Image: A detailed view of the air fryer's digital control panel, showing temperature, time, and various cooking preset icons.

### Basic Operation:

1. **Prepare Food:** Place food in the frying basket, ensuring not to overfill. For best results, food should be in a single layer or spread evenly.
2. **Insert Basket:** Slide the frying basket firmly into the main unit until it clicks into place.

3. **Power On:** Press the Power button ( ) to turn on the display.
4. **Set Temperature and Time:**
  - Use the Temperature (+/-) buttons to adjust the cooking temperature (90°F to 400°F).
  - Use the Time (+/-) buttons to adjust the cooking time.
5. **Use Presets:** Alternatively, select one of the 10 one-touch preset functions (Air Fry, Bake, Chicken, Fries, Frozen, Keep Warm, Preheat, Reheat, Roast, Vegetables) by pressing the corresponding icon. The air fryer will automatically set the recommended time and temperature for that food type.
6. **Start Cooking:** Press the Start/Pause button (▶/||) to begin the cooking cycle.
7. **Shake Reminder:** For certain foods, the air fryer will emit a "Shake Reminder" alert during the cooking cycle. This indicates it's time to remove the basket and shake or flip the food for more even cooking. Reinsert the basket to resume cooking.
8. **Completion:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket using the handle.

### **Preheat Function:**

For optimal results, especially with certain recipes, you may choose to preheat the air fryer. Select the "Preheat" preset or manually set the desired temperature and a short time (e.g., 3-5 minutes) before adding food.

## **COOKING GUIDE AND TIPS**

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Achieve the best results with your air fryer by following these guidelines:



Image: The air fryer basket containing golden-brown french fries, with cooked chicken tenders and additional fries on plates nearby, demonstrating typical air-fried foods.

- **Do Not Overfill:** Overfilling the basket can prevent even cooking and crisping. Cook in batches if necessary.
- **Oil Usage:** While air frying requires little to no oil, a light spray or toss with a small amount of oil can enhance crispiness and flavor for some foods.
- **Shake or Flip:** For foods like fries, chicken nuggets, or vegetables, shaking the basket or flipping items halfway through cooking ensures uniform browning and crispiness. The "Shake Reminder" feature will assist you.
- **Cooking Times:** Air frying times can vary based on food type, quantity, and desired crispiness. Monitor food closely, especially during initial uses, and adjust time as needed.
- **Frozen Foods:** Many frozen foods cook exceptionally well in the air fryer. Refer to the "Frozen" preset or adjust time and temperature based on package instructions for oven cooking, typically reducing time slightly.

## MAINTENANCE AND CLEANING

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Proper cleaning ensures the longevity and performance of your air fryer.



Image: The removable frying basket and its crisper plate, highlighting the non-stick coating for easy cleaning.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Crisper Plate:** The frying basket and crisper plate feature a PFOA/PFOS-FREE Diamond Shield™ infused coating, making them easy to clean. Wash them with warm, soapy water using a non-abrasive sponge. For stubborn residue, soak them in warm water for a few minutes before cleaning. Rinse thoroughly and dry completely. These parts are not specified as dishwasher safe, so hand washing is recommended.
3. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
4. **Clean Interior:** If necessary, wipe the interior of the air fryer with a damp cloth. Ensure no water enters the electrical components.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; unit not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped.	Do not overfill the basket. Shake or flip food halfway through cooking.
Food is not crispy.	Too much moisture; not enough oil (for some foods); temperature too low; cooking time too short.	Pat food dry before air frying. Lightly coat with oil if desired. Increase temperature or cooking time.

Problem	Possible Cause	Solution
White smoke coming from unit.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat during cooking.

## SPECIFICATIONS

Technical details for your West Bend Compact Air Fryer.



Image: Dimensional diagram of the air fryer, indicating its depth, width, and height.

- **Model Name:** AFWB5QBK13
- **Capacity:** 5 Quarts
- **Color:** Black

- **Product Dimensions:** 10.08"D x 12.36"W x 11.81"H
- **Item Weight:** 8.58 Pounds
- **Wattage:** 1500 Watts
- **Voltage:** 120 Volts
- **Control Method:** Touch
- **Temperature Range:** 90°F to 400°F
- **Inner Material:** PFOA/PFOS-Free Diamond Shield™ Coating
- **Special Feature:** Temperature Control, Digital Display, 10 Cooking Presets, Shake Reminder

## WARRANTY AND SUPPORT

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For warranty information, product registration, or technical support, please refer to the official West Bend website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

**Online Support:** [www.westbend.com](http://www.westbend.com)

**Customer Service:** Refer to the West Bend website for current contact information (phone numbers, email).