cookwise AF2-40D06

Cookwise Dual Zone 9L Air Fryer User Manual

Model: AF2-40D06

1. Introduction

Thank you for choosing the Cookwise Dual Zone 9L Air Fryer. This appliance is designed to provide a healthier way to cook your favorite meals with less oil, offering convenience and versatility for your kitchen. With its dual baskets and smart features, you can prepare multiple dishes simultaneously, making meal preparation efficient and enjoyable.



The Cookwise Dual Zone 9L Air Fryer, showcasing its sleek design and dual basket setup.

2. Important Safety Instructions

Please read all instructions carefully before using the appliance to prevent personal injury or property damage.

- Always place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Keep children and pets away from the appliance during operation. This air fryer features an automatic shut-off when the basket is removed and a child lock for enhanced safety.
- Do not block any ventilation openings.
- Unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The baskets and crisper trays become very hot during use. Always use heat-resistant gloves or the handles provided.

3. Product Components

Familiarize yourself with the main parts of your Cookwise Dual Zone Air Fryer:

1. **Main Unit:** Houses the heating elements and fan.
2. **Control Panel:** LED touch screen for operation.
3. **Dual Cooking Baskets (4.5L each):** Two independent cooking compartments.
4. **Crisper Trays:** Insert into the baskets for optimal air circulation and crisping.
5. **Viewing Windows:** Transparent windows on each basket to monitor cooking progress.
6. **Handles:** Heat-resistant handles for safe removal of baskets.



The dual 4.5L baskets provide a total 9L capacity for versatile cooking.

4. Initial Setup

Before first use, follow these steps:

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the cooking baskets and crisper trays with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance to allow for proper ventilation.
4. **First Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 200°C (390°F) to burn off any manufacturing residues. A slight odor may be present, which is normal. Ensure the area is well-ventilated.

5. Operating Instructions

5.1. Control Panel Overview

The air fryer features an intuitive LED touch control panel. The display shows temperature, time, and various function

icons.



The LED touch control panel provides easy access to all functions.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (▲/▼):** Adjusts cooking temperature.
- **Time Control (▲/▼):** Adjusts cooking time.
- **Light Button:** Activates the internal light to view food through the window.
- **Delay Button:** Sets a delayed start time for cooking.
- **Smart Button:** Accesses smart cooking functions.
- **Match Button:** Synchronizes settings between the two baskets.
- **Shake Reminder:** An intelligent reminder to shake or flip food for even cooking.

5.2. Pre-set Cooking Functions

The air fryer comes with 9 pre-set cooking modes for common dishes:



Select from 9 pre-set cooking modes for various food types.

- Fish
- Fries
- Bacon
- Bake (Cake)
- Chicken Drumsticks
- Steak
- Vegetables
- Shrimp
- Chicken (Whole)

To use a pre-set, simply select the desired icon on the control panel. The air fryer will automatically set the optimal temperature and time. You can adjust these settings manually if needed.

5.3. Dual Zone Cooking and Sync Finish

The dual basket design allows for independent cooking or synchronized completion:



Cook different foods simultaneously and have them finish at the same time.

- **Independent Cooking:** Each basket can be set to a different temperature and time, allowing you to cook two different dishes simultaneously.
- **Sync Finish Function:** Use the 'Match' button to ensure both baskets finish cooking at the same time, even if they have different cooking times. This is ideal for preparing a complete meal.

5.4. Monitoring Cooking Progress

The integrated viewing windows allow you to check on your food without opening the baskets, preventing heat loss and ensuring consistent results.



Visually monitor your cooking progress through the transparent windows.

6. Maintenance and Cleaning

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

- **Before Cleaning:** Always unplug the appliance and allow it to cool down completely before cleaning.
- **Baskets and Crisper Trays:** The cooking baskets and crisper trays are made of food-grade 304 stainless steel, are odorless, corrosion-resistant, and easy to clean. They are dishwasher safe if large enough, or can be washed by hand with hot water, dish soap, and a non-abrasive sponge.
- **Interior:** Wipe the interior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Exterior:** Clean the exterior with a damp cloth.
- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.



Features like heat-resistant handles, automatic shut-off, and dishwasher-safe baskets simplify maintenance.

7. Troubleshooting

If you encounter any issues with your 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 issue; Basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly until it clicks into place.
Food is not cooked evenly.	Overcrowding the basket; Not shaking/flipping food.	Cook in smaller batches. Use the shake reminder and shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; High fat content food.	Clean the basket and crisper tray thoroughly. For fatty foods, drain excess oil during cooking.
Touch screen buttons are unresponsive.	Moisture on panel; Temporary software glitch.	Ensure the panel is dry. Unplug the unit for 1 minute and plug it back in to reset.

If the problem persists, please contact customer support.

8. Specifications

Feature	Detail
Brand	cookwise
Model Number	AF2-40D06
Color	Obscure Black
Product Dimensions (L x W x H)	46.9 x 36.8 x 41.6 cm
Capacity	9 Liters (2 x 4.5L baskets)
Power	3040 Watts
Voltage	220 Volts
Material	Plastic
Special Features	9 pre-set functions, 2 baskets with window, Automatic shut-off, Timer, 0°C to 200°C
Item Weight	7.79 Kilograms
Date First Available	October 25, 2023

9. Warranty and Support

Cookwise is committed to providing excellent customer satisfaction. We offer 24/7 customer service to address any concerns you may have after purchase.

If you are not satisfied with your Cookwise air fryer or have any questions, please do not hesitate to contact us. Our customer service experts will respond to your message within 12 hours. We will do our best to resolve your issues to ensure you can purchase and experience our product with confidence.

For support, please refer to the contact information provided with your product packaging or visit our official website.

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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.

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