

Nutricook AFM033KUS

Nutricook Air Fryer AFM033KUS Instruction Manual

Model: AFM033KUS | Brand: Nutricook

1. INTRODUCTION

Thank you for choosing the Nutricook Air Fryer AFM033KUS. This compact 3.5-quart air fryer is designed to provide efficient and versatile cooking for your home kitchen. This manual contains important information regarding the safe operation, use, and maintenance of your appliance. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- 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 the appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.

3. PRODUCT OVERVIEW

The Nutricook Air Fryer AFM033KUS is a compact and efficient kitchen appliance designed for various cooking methods. It features a modern design with a tempered glass control panel and a brushed finish exterior.



Figure 3.1: Exploded view showing the 1500W Air Fryer unit, 3.5qt Air Fryer Basket, and Cooking Tray.

Components:

- **Main Unit:** Houses the heating element and control panel.
- **3.5-Quart Nonstick Basket:** The primary cooking container.
- **Cooking Tray:** Sits at the bottom of the basket to elevate food and allow air circulation.
- **Tempered Glass Control Panel:** Digital interface for setting cooking parameters.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from your air fryer.
2. **Cleaning:** Before first use, wash the air fryer basket and cooking tray in warm, soapy water. Rinse thoroughly and

dry completely. Wipe the exterior of the main unit with a damp cloth.

3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, ensuring adequate space (at least 6 inches) from walls or other appliances to allow for proper air circulation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The Nutricook Air Fryer features a user-friendly touch control panel with 8 preset functions for various cooking needs.



Figure 5.1: Touch control panel for easy operation.

5.1 Power On/Off

- Press the **Power** icon to turn the air fryer on or off.

5.2 Preset Cooking Functions

The air fryer comes with 8 pre-programmed cooking functions for convenience:

8 Cooking Functions

One-touch selection for perfectly cooked food every single time.



Air Fry



Bake



Roast



Reheat



Fries



Chicken



Burger



Steak

Figure 5.2: Available preset cooking functions.

- **Air Fry:** For general air frying.
- **Bake:** For baking items like pastries or small cakes.
- **Roast:** Ideal for roasting meats and vegetables.
- **Reheat:** To warm up leftovers.
- **Fries:** Optimized for crispy french fries.
- **Chicken:** For cooking chicken pieces.
- **Burger:** For cooking hamburger patties.
- **Steak:** For cooking steak.

To use a preset function, simply touch the corresponding icon on the control panel. The air fryer will automatically set the recommended time and temperature.

5.3 Adjusting Time and Temperature

You can manually adjust the cooking time and temperature for any preset or custom cooking:

- Use the **TEMP** arrows (up/down) to adjust the temperature.
- Use the **TIME** arrows (up/down) to adjust the cooking duration.

5.4 Preheating Options

The air fryer offers a preheat option. You can choose to:

- Allow the air fryer to preheat before adding food for optimal results.
- Select the **Skip Preheating** option to bypass the preheating cycle and start cooking immediately.

5.5 Shake Reminder

For even cooking and crispiness, the air fryer will prompt you to shake or flip your food halfway through the cooking cycle.

Shake Reminder

Tells you when to shake or flip your food for even frying.



Figure 5.3: Shake reminder for even cooking.

- When the **SHAKE** indicator appears, carefully pull out the basket.
- Shake the basket or use tongs to flip the food.
- Reinsert the basket to resume cooking.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Nutricook Air Fryer.

Easy to Clean

The non-stick air fryer basket and cooking tray are dishwasher-safe making clean up quick and easy.



Figure 6.1: Dishwasher-safe basket and cooking tray.

1. **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Cooking Tray:** The 3.5-quart nonstick basket and cooking tray are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge.
3. **Main Unit:** Wipe the exterior surfaces of the appliance with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Interior:** For the interior, wipe with a damp cloth. For stubborn food residue, use a mild detergent and a soft brush. Ensure the interior is completely dry before next use.
5. **Storage:** Store the cleaned and dried air fryer in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues with your Nutricook Air Fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet malfunction; basket not properly inserted.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully pushed into the main unit.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped; incorrect temperature/time settings.	Do not overload the basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the basket and cooking tray thoroughly after each use. For fatty foods, drain excess oil during cooking.







Problem	Possible Cause	Solution
Food is not crispy.	Too much moisture; not enough oil (for certain foods); basket overloaded.	Pat food dry before air frying. Lightly coat food with oil if desired. Avoid overloading the basket.

8. SPECIFICATIONS

Feature	Detail
Model Number	AFM033KUS
Brand	Nutricook
Capacity	3.5 Quarts
Power	1500 Watts
Voltage	120 Volts
Control Method	Touch Control
Dimensions (D x W x H)	11.61" x 9.45" x 14.17"
Item Weight	10.18 pounds (4.63 kg)
Material	Plastic, Stainless Steel
Nonstick Coating	Yes
Dishwasher Safe Parts	Basket and Cooking Tray
UPC	860009202221

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Nutricook website. Keep your purchase receipt as proof of purchase for warranty claims. For further assistance, please contact Nutricook customer service.

	<p>Nutricook Air Fryer 3 Vision User Guide</p> <p>Comprehensive user guide for the Nutricook Air Fryer 3 Vision (Model AF357V), detailing setup, operation, safety, cooking functions, maintenance, and troubleshooting for optimal kitchen results.</p>
	<p>Nutricook Air Fryer 2 User Guide: Manual, Features, and Specifications</p> <p>Comprehensive user guide for the Nutricook Air Fryer 2. Learn about setup, operation, safety precautions, troubleshooting, and specifications for model AF204 and AF205.</p>
	<p>Nutricook Smart Pot Eko User Guide: Your Guide to Healthy and Easy Cooking</p> <p>Explore the Nutricook Smart Pot Eko user manual for detailed instructions on healthy cooking, smart features, safety guidelines, and recipes. Learn to use your electric pressure cooker efficiently.</p>
	<p>Nutricook Smart Pot Prime Electric Pressure Cooker User Guide</p> <p>Comprehensive user guide for the Nutricook Smart Pot Prime electric pressure cooker. Learn about features, safety precautions, cooking programs (pressure cook, sauté, slow cook, yogurt), maintenance, and troubleshooting for models GT606-M09 (6L) and GT806-M09 (8L).</p>
	<p>Nutricook Air Fryer 3 Vision User Guide</p> <p>Comprehensive user guide for the Nutricook Air Fryer 3 Vision (Model AF357V), detailing setup, operation, safety, cooking functions, maintenance, and troubleshooting for optimal kitchen results.</p>
	<p>Tefal NutriCook User's Guide: Enhance Nutrition & Flavour</p> <p>Explore the Tefal NutriCook pressure cooker user manual. Learn about its features for preserving nutrients and enhancing flavour, safety guidelines, operation, and maintenance for healthy cooking.</p>

