NutriChef NCAF539TB

Nutrichef 5.8 Quart Air Fryer Instruction Manual

Model: NCAF539TB | Brand: NutriChef

1. Introduction and Overview

Thank you for choosing the Nutrichef 5.8 Quart Air Fryer. This innovative kitchen appliance is designed to provide a healthier and more convenient way to cook your favorite meals. Utilizing 360° hot air circulation technology, it ensures fast and even cooking, delivering crispy and delicious results with significantly less oil.

The transparent glass fry bowl allows you to monitor your food's progress without interrupting the cooking cycle, ensuring perfect results every time. With its intuitive LED touch screen and versatile preset modes, preparing a wide variety of dishes has never been easier.



Figure 1: Nutrichef 5.8 Quart Air Fryer in Grey



Figure 2: Healthy and delicious meals made easy with the air fryer.

2. Product Features

- **5.8 Quart Capacity:** Generous capacity suitable for cooking large portions, serving up to 6 people.
- **Transparent Glass Fry Bowl:** Allows for easy monitoring of cooking progress without opening the unit, ensuring precise results.
- **8 Preset Cooking Modes:** Dedicated settings for Shrimp, Steak, Fries, Wings, Fish, Chicken, Defrost, and a Manual mode for custom cooking.
- **Precise Temperature Control:** Adjustable temperature from 100°F to 390°F (38°C to 199°C) for optimal cooking.
- **Adjustable Timer:** Set cooking times up to 60 minutes.
- **1200W Heating Element:** Provides powerful performance for fast heating and efficient cooking.
- **360° Hot Air Circulation:** Ensures quick and even cooking for perfectly crispy results.
- **LED Touch Screen:** Intuitive digital display for easy operation and monitoring.
- **Easy Cleaning:** Non-stick and dishwasher-safe removable tray and glass bowl for hassle-free cleanup.
- **Safety Features:** Equipped with automatic shut-off and overheat protection for safe operation.



Figure 3: Key features including transparent window and easy cleaning.



Figure 4: 360 Degree Heat Circulation for fast and even cooking.

3. Setup

Before first use, carefully unpack all components and remove any packaging materials. Ensure all parts are present and undamaged. It is recommended to wash the glass bowl and mesh tray with warm, soapy water before initial use. Wipe the main unit with a damp cloth.

Place the air fryer on a stable, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or under cabinets during operation to allow for proper airflow.



Figure 5: What's in the Box - Main unit, cooking basket, coaster, and mesh tray.

4. Operating Instructions

1. **Prepare Food:** Place your ingredients into the mesh tray, then insert the tray into the glass cooking basket.
2. **Insert Basket:** Slide the cooking basket firmly into the main unit until it clicks into place.
3. **Power On:** Plug the air fryer into a 120V power outlet. The LED touch screen will illuminate. Press the power button to activate the control panel.
4. **Select Preset or Manual:** Choose one of the 8 preset cooking modes by tapping the corresponding icon (Shrimp, Steak, Fries, Wings, Fish, Chicken, Defrost). Alternatively, use the manual mode to set your desired temperature and time.
5. **Adjust Settings (if needed):** Use the '+' and '-' buttons to adjust the temperature (indicated by °F) and time (indicated by MIN) to your preference.
6. **Start Cooking:** Press the power button again to begin the cooking cycle. The heating element will glow, and the fan will start.
7. **Monitor Progress:** Utilize the transparent glass bowl to visually check on your food's cooking progress without

opening the unit.

8. **Shake/Flip (Optional):** For even crisping, you may pause the cooking cycle by pulling out the basket, shake or flip the food, and then reinsert the basket to resume cooking.
9. **Finish Cooking:** The air fryer will automatically shut off and beep when the timer reaches zero. Carefully remove the hot basket using the cool-touch handle.



Figure 6: LED Touch Screen with 8 Preset Cooking Options.

5. Cooking Presets

The Nutrichef Air Fryer comes with convenient preset programs for common dishes. These are suggested starting points and may require adjustment based on food quantity, thickness, and desired crispiness.

Preset	Suggested Temperature	Suggested Time
Shrimp	320°F (160°C)	8-12 minutes

Preset	Suggested Temperature	Suggested Time
Steak	360°F (182°C)	10-15 minutes
Fries	365°F (185°C)	15-20 minutes
Wings	375°F (190°C)	20-25 minutes
Fish	350°F (177°C)	10-15 minutes
Chicken	375°F (190°C)	20-30 minutes
Defrost	100°F (38°C)	5-10 minutes
Manual	100-390°F (38-199°C)	1-60 minutes

Table 1: Suggested Cooking Presets

6. Maintenance and Cleaning

Proper cleaning after each use will ensure the longevity and optimal performance of your Nutrichef Air Fryer. Always unplug the appliance and allow it to cool completely before cleaning.

- **Glass Bowl and Mesh Tray:** The transparent glass bowl and mesh tray are dishwasher safe. For stubborn food residue, soak them in warm, soapy water before washing.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Interior:** Gently wipe the interior of the air fryer with a damp cloth. Avoid abrasive cleaners or scouring pads that could damage the heating element or interior surfaces.

Ensure all parts are thoroughly dry before reassembling and storing the air fryer.

7. Troubleshooting

If you encounter any issues with your Nutrichef Air Fryer, please refer to the following common troubleshooting tips:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the basket is fully inserted into the main unit.
- **Food is not crispy:** Ensure the temperature and time settings are appropriate for the food being cooked. Avoid overcrowding the basket; cook in smaller batches if necessary. Shake or flip food halfway through the cooking cycle.
- **White smoke coming from the appliance:** This is usually caused by grease from fatty foods dripping into the bottom of the basket. Clean the basket and tray thoroughly after each use. If cooking very fatty foods, you may place a small amount of water in the bottom of the outer pan to prevent smoke.
- **Food is undercooked:** Increase the cooking time or temperature. Ensure the food is arranged in a single layer in the basket for even cooking.

For further assistance, please contact NutriChef customer support.

8. Specifications

Specification	Value
Model Name	NCAF539TB

Specification	Value
Brand	NutriChef
Capacity	5.8 Quarts (5.8 Liters)
Product Dimensions	14"D x 11.6"W x 11.1"H
Color	Grey
Material	Stainless Steel, Polypropylene (PP), Acrylonitrile Butadiene Styrene (ABS)
Output Wattage	1200 Watts
Voltage	120 Volts
Control Method	Touch
Min Temperature Setting	100 Degrees Fahrenheit
Max Temperature Setting	390 Degrees Fahrenheit
Air Frying Technology	Hot air circulation
Is Dishwasher Safe	Yes (Removable Tray & Glass Bowl)
Item Weight	15.57 pounds
UPC	842893163567

9. Warranty and Support

For detailed warranty information and customer support, please refer to the official user manual. You can download the full PDF user manual for your Nutrichef 5.8 Quart Air Fryer from the following link:

Download User Manual (PDF)

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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