



2230154

Mainstays 2.2 Qt Compact Air Fryer User Manual

Model: 2230154 | Brand: Generic

INTRODUCTION

Thank you for purchasing the Mainstays 2.2 Qt Compact Air Fryer. This appliance is designed for healthy cooking, allowing you to fry, roast, bake, and grill your favorite foods with little to no oil. Its compact design and user-friendly features make it a convenient addition to any kitchen. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

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

- 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 the air fryer basket is properly inserted before operating.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Mainstays 2.2 Qt Compact Air Fryer features a sleek black matte design with intuitive controls for easy operation.



Front view of the Mainstays 2.2 Qt Compact Air Fryer, showing the control dials and indicator lights.



Side view of the air fryer, highlighting its compact and rounded design.



Close-up of the ergonomic handle for the air fryer basket, designed for easy removal.



The removable non-stick basket and crisping tray, which are dishwasher safe for easy cleaning.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Cleaning:** Wash the removable basket and crisping tray with warm, soapy water. Wipe the exterior of the air fryer with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space around the unit.
4. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 400°F to burn off any manufacturing residues. A slight odor may be present, which is normal.

OPERATING INSTRUCTIONS

Operating your Mainstays Air Fryer is simple and straightforward:

1. **Prepare Food:** Place your desired food items into the air fryer basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the basket firmly back into the air fryer until it clicks into place.
3. **Set Temperature:** Use the top dial to set the desired cooking temperature, ranging from 175°F to 400°F.
4. **Set Timer:** Use the bottom dial to set the cooking time, up to 30 minutes. The air fryer will begin heating automatically once the timer is set. The "POWER" indicator light will illuminate.
5. **Cooking Process:** The air fryer uses strong hot air convection to cook food. For best results with certain foods (e.g., fries, chicken wings), shake the basket halfway through the cooking time to ensure even crisping.
6. **Automatic Shutoff:** The air fryer features an automatic shutoff function. Once the timer reaches zero, the appliance will turn off automatically, indicated by a dinging sound.
7. **Remove Food:** Carefully pull out the basket using the handle. Use tongs to remove cooked food to avoid touching hot surfaces.



The air fryer in operation, demonstrating its use for cooking crispy french fries with minimal oil.

COOKING GUIDE

This guide provides approximate cooking times and temperatures for common foods. Times may vary based on food quantity and desired crispness. Always ensure food is cooked thoroughly.

2.2QT CAPACITY CAN MAKE ≈



Frozen fries
Shaking basket for 2-3 times
(0.3-0.9lb)



Pizza
5 Inch personal size



Chicken wings
7 Pieces (0.2-0.9lb)



Chicken thighs
2 Thighs (0.7lb)



Coconut shrimp
12 Pieces (0.45lb)



Muffins
3 Mini muffins



Steak
2 Steaks (0.2-0.8lb)



Onion rings
(0.1lb)



Visual guide illustrating the capacity of the 2.2 Qt air fryer for various food items.

Approximate Cooking Times & Temperatures

Food Item	Quantity	Temperature	Time	Notes
Frozen Fries	0.3-0.9 lb	400°F	15-20 min	Shake basket 2-3 times
Chicken Wings	7 pieces (0.2-0.9 lb)	375°F	18-25 min	Flip halfway
Coconut Shrimp	12 pieces (0.45 lb)	350°F	10-15 min	Check for crispness
Steak	2 steaks (0.2-0.8 lb)	400°F	8-12 min	Flip halfway, adjust for doneness
Pizza	5 inch personal size	375°F	8-10 min	Until cheese is melted and crust is crispy
Chicken Thighs	2 thighs (0.7 lb)	380°F	20-25 min	Ensure internal temperature reaches 165°F
Muffins	3 mini muffins	325°F	10-12 min	Use silicone cups or small ramekins
Onion Rings	0.1 lb	375°F	10-15 min	Shake halfway

MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
- **Basket and Tray:** The non-stick basket and crisping tray are removable and top-rack dishwasher safe. For stubborn residue, soak in warm, soapy water before cleaning.
- **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.
- **Interior:** Wipe the interior of the air fryer with a damp cloth. If necessary, use a soft brush to remove any food debris from

the heating element.

- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; basket not fully inserted; timer not set.	Ensure the power cord is securely plugged into a working outlet. Push the basket firmly into the unit until it clicks. Set the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overcrowded; food not shaken.	Cook food in smaller batches. Shake the basket halfway through cooking for even results.
Food is not crispy.	Not enough cooking time; temperature too low; too much moisture.	Increase cooking time or temperature. Pat food dry before air frying. A light coating of oil can help with crispness.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the basket and tray thoroughly after each use. For high-fat foods, place a piece of aluminum foil at the bottom of the basket to catch excess oil.

SPECIFICATIONS

- **Model Name:** Air Fryer
- **Model Number:** 2230154
- **Brand:** Generic
- **Capacity:** 2.2 Quarts
- **Color:** Black
- **Material:** Plastic
- **Output Wattage:** 1150W
- **Temperature Range:** 175°F to 400°F
- **Timer:** 0 to 30 minutes with automatic shut-off
- **Special Features:** Digital Display, Removable Basket, Automatic Shut-Off, Nonstick Coating
- **Product Dimensions:** 8"D x 10"W x 10"H
- **Item Weight:** 4 Pounds

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the manufacturer's official website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.