

MIRASTON MS-1807

MIRASTON 2.6QT Personal Mini Air Fryer Instruction Manual

Model: MS-1807

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1. INTRODUCTION

Thank you for choosing the MIRASTON 2.6QT Personal Mini Air Fryer, Model MS-1807. This appliance is designed to provide a healthier way to cook your favorite foods, using advanced air circulation technology to achieve crispy results with little to no oil. Its compact design makes it ideal for smaller kitchens, dorms, offices, and apartments. Please read this manual thoroughly before use to ensure safe and optimal operation.

Tasty & Healthy

Enhance wellness cooking with less oil,
keep crisp tasty

LESS OIL
Unbelievably Crisp

Image: The MIRAston 2.6QT Mini Air Fryer promotes healthy cooking with less oil, delivering crispy results.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the air fryer.
- 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 proper ventilation around the air fryer during operation.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your MIRAston 2.6QT Personal Mini Air Fryer:

- **Main Unit:** The primary housing of the air fryer.
- **Control Dial:** Used to set temperature and cooking time.
- **Fryer Basket:** The removable container where food is placed for cooking. Features a non-stick coating.
- **Crisper Tray:** Sits inside the fryer basket to allow air circulation around food for even cooking.
- **Handle:** For safely pulling out and inserting the fryer basket.

Manual & Multifunctional

Knob design for easy operation and dishwasher safe



0-400°F

Temperture control



KNOB DESIGN

Easy operation



30-MIN

Timer adjustable



LITTLE OR NO OIL

Health meal



2.8QT CAPACITY

Compact Design



NONSTICK PLATE

Easy to clean



SAFETY FUEATURES

Dishwasher safe

Image: Key features and components of the MIRASTON 2.6QT Mini Air Fryer, including its manual controls and non-stick basket.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean:** Wash the fryer basket and crisper tray with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, ensuring there is at least 6 inches of clear space around the back and sides for proper air circulation.
4. **Initial Run (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10 minutes at 350°F (175°C) to burn off any manufacturing residues. A slight odor may be present, which is normal.

Compact Size

Countertop friendly fits any kitchen & Portions for one

2.8 Quarts

11.6-in

1 lbs French Fries

10.1-in

6 Chicken Wings

Image: The compact size of the MIRAston 2.6QT Mini Air Fryer, ideal for various kitchen setups.

5. OPERATING INSTRUCTIONS

The MIRAston 2.6QT Personal Mini Air Fryer features simple dial controls for temperature and time.

1. **Prepare Food:** Place your food in the fryer basket, ensuring not to overfill. For best results, food should be in a single layer or shaken halfway through cooking.
2. **Insert Basket:** Slide the fryer basket firmly into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature dial to your desired cooking temperature (0-400°F).
4. **Set Time:** Turn the timer dial to your desired cooking time (up to 30 minutes). The air fryer will automatically begin cooking once the timer is set.
5. **Monitor & Shake:** For even cooking, especially with smaller items like fries or nuggets, pull out the basket halfway through the cooking time, shake the contents, and reinsert. The air fryer will pause when the basket is removed and resume when reinserted.
6. **Completion:** The air fryer will automatically shut off when the timer reaches zero. Carefully remove the basket

using the handle and transfer food to a serving dish.

Cooking Tips:

- As a general guideline, set the air fryer temperature approximately 25°F lower than a conventional oven.
- Reduce cooking time by 20-25% compared to conventional oven recipes.
- For foods that require preheating in a conventional oven, the air fryer often does not require preheating, or only a very short preheat (2-3 minutes).
- The air fryer features an automatic shut-off for safety and energy saving.

Your browser does not support the video tag.

Video: Official MIRASTON demonstration of the 2.6QT mini air fryer, showcasing its simple knob operation and cooking various meals like pasta, pizza, broccoli, and chicken wings.

6. COOKING GUIDE

The following table provides general guidelines for cooking common foods. Adjust times and temperatures as needed based on food quantity and desired crispness.

Food Item	Temperature	Time	Notes
French Fries	400°F (200°C)	10-15 min	Shake basket halfway through.
Chicken Wings	380°F (195°C)	16-20 min	Flip halfway through.
Fish	400°F (200°C)	8-13 min	Cooking time varies by thickness.
Pizza (Mini)	380°F (195°C)	8-13 min	For reheating or cooking small pizzas.
Shrimp	380°F (195°C)	17-22 min	Shake basket halfway through.
Cake	400°F (200°C)	15 min	Use an oven-safe dish.



Image: Examples of various foods cooked in the air fryer, including chicken wings, steak, salmon, and french fries, with suggested cooking times.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Tray:** The fryer basket and crisper tray are dishwasher-safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Avoid metal scouring pads or harsh cleaners that can damage the non-stick coating.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other

liquid.

- 4. **Interior:** If necessary, wipe the interior with a damp cloth. For stubborn residue, a small amount of mild dish soap can be used, followed by wiping with a clean, damp cloth.
- 5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

8. TROUBLESHOOTING

If you encounter issues with your air fryer, consult the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Push the fryer basket completely into the unit until it clicks.
Food is not cooked evenly.	Basket is overcrowded; food not shaken.	Cook food in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Not enough oil (if applicable); temperature too low; cooking time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time slightly. Ensure food is not overcrowded.
White smoke coming from the appliance.	Grease residue from previous use; fatty food.	Clean the basket and crisper tray thoroughly after each use. For fatty foods, drain excess fat during cooking.

9. SPECIFICATIONS

- **Model Name:** MS-1807
- **Capacity:** 2.6 Quarts
- **Product Dimensions:** 9"D x 9"W x 12"H
- **Item Weight:** 5.1 Pounds
- **Color:** Black
- **Material:** Plastic
- **Output Wattage:** 1200 Watts
- **Voltage:** 120 Volts
- **Control Method:** Dial (Manual)
- **Max Temperature Setting:** 400 Degrees Fahrenheit
- **Special Features:** Automatic Shut-Off, Temperature Control, Timer
- **Nonstick Coating:** Yes
- **Dishwasher Safe Parts:** Yes (Basket and Crisper Tray)
- **Air Frying Technology:** Air Circulation Technology

Easily Serve Various Scenarios

Smaller Kitchens



Flats



College Dorms



RVs



Image: The MIRASTON 2.6QT Mini Air Fryer is suitable for various scenarios, from small kitchens to dorms and RVs.

10. WARRANTY AND SUPPORT

MIRASTON products are manufactured to the highest quality standards. For information regarding warranty coverage, product support, or service inquiries, please refer to the warranty card included with your purchase or contact MIRASTON customer service directly.

Customer Service: Please visit the official MIRASTON website or refer to your product packaging for contact details.

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Name

Anonymous

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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.

Submit question