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## **Beautiful by Drew Barrymore 19303**

# **Beautiful by Drew Barrymore 3-Quart Digital Air Fryer Model 19303 Instruction Manual**

Your guide to safe and efficient operation

## **1. INTRODUCTION**

Thank you for choosing the Beautiful by Drew Barrymore 3-Quart Digital Air Fryer, Model 19303. This appliance is designed to provide a versatile cooking experience, allowing you to air fry, bake, roast, and reheat with efficiency. Its compact design and TurboCrisp Technology aim to deliver consistent results for various meals. Please read this manual thoroughly before first use to ensure proper operation and maintenance.

## **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 to persons, including the following:

- Read all instructions before operating the air fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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 is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.

### 3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your air fryer:

- **Main Unit:** Houses the heating element and fan.
- **Digital Touch-Activated Display:** For setting time, temperature, and selecting presets.
- **Air Fryer Basket:** The primary cooking container.
- **TurboCrisp Tray:** Removable tray inserted into the basket for optimal air circulation.
- **Handle:** For safely pulling out and inserting the air fryer basket.



Image 3.1: Front view of the Beautiful by Drew Barrymore 3-Quart Digital Air Fryer, showcasing the digital display and handle.



Image 3.2: Inside view of the air fryer basket with the removable TurboCrisp tray, designed for even cooking.

## 4. SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all packaging materials and promotional labels from your air fryer.
- 2. Initial Cleaning:** Wash the air fryer basket and TurboCrisp tray in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- 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 ventilation.
- 4. Pre-heating (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

## 5. OPERATING INSTRUCTIONS

### 5.1 Digital Display and Controls



Image 5.1: A hand interacting with the digital touch-activated display, showing time and temperature controls. The air fryer features a digital touch-activated display for easy control:

- **Power Button ( ):** Turns the unit on/off.
- **Time Controls (+/-):** Adjusts cooking time.
- **Temperature Controls (+/-):** Adjusts cooking temperature (170°F - 400°F).
- **Preset Functions:** Dedicated buttons for Air Fry, Roast, Reheat, and Bake.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

## 5.2 Basic Operation

1. **Prepare Food:** Place your food in the air fryer basket, ensuring not to overfill. For best results, food should be in a single layer or shaken periodically.
2. **Insert Basket:** Slide the air fryer basket firmly into the main unit.
3. **Power On:** Plug the power cord into a standard 120V AC outlet. The display will illuminate.
4. **Set Time and Temperature:**
  - **Manual Setting:** Use the Time (+/-) and Temp (+/-) buttons to set your desired cooking time and temperature.
  - **Preset Functions:** Select one of the four preset buttons (Air Fry, Roast, Reheat, Bake). The air

fryer will automatically set a default time and temperature for that function. You can adjust these settings manually after selecting a preset if needed.

5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle. The fan and heating element will activate.
6. **Shaking/Flipping (Optional):** For even cooking, especially with smaller items, you may pause the cooking cycle by pulling out the basket or pressing the Start/Pause button, shake or flip the food, and then reinsert the basket or press Start/Pause to resume.
7. **Completion:** The air fryer will beep when the cooking time is complete. Carefully pull out the basket using the handle and remove the cooked food.



Image 5.2: The air fryer basket pulled out, displaying cooked chicken wings, illustrating the cooking capacity.

## 6. COOKING GUIDE

The Beautiful by Drew Barrymore Air Fryer utilizes **TurboCrisp Technology** for rapid and even heat distribution, resulting in crispy textures with minimal oil. The adjustable temperature range from 170°F to 400°F (77°C to 204°C) and 1200 watts of power provide flexibility for various recipes.

### 6.1 Preset Functions Overview

- **Air Fry:** Ideal for achieving crispy results on foods like fries, chicken nuggets, and vegetables.
- **Roast:** Suitable for cooking meats, poultry, and larger vegetables.
- **Reheat:** Perfect for warming up leftovers while maintaining texture.
- **Bake:** Use for small baked goods, such as muffins or individual desserts.

*Note: Cooking times and temperatures are approximate and may vary based on food quantity, density, and desired crispness. Always use a food thermometer to ensure food is cooked to a safe internal temperature.*



Image 6.1: The air fryer positioned next to a bowl of roasted potatoes, demonstrating its capability for roasting.

## 7. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Basket and Tray:** The air fryer basket and TurboCrisp tray are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water using a non-abrasive sponge. Ensure all food residues are removed.
3. **Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn food residue, a small amount of mild dish soap can be used. Ensure the interior is completely dry before next use.
4. **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.

5. **Storage:** Store the air fryer in a cool, dry place with the power cord neatly wrapped.

**Important:** The basket and tray feature a non-stick, PFOA-PFOS-free coating. Avoid using metal utensils or abrasive cleaning tools that could scratch or damage this coating.

## 8. 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 malfunction; unit not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped; incorrect temperature/time.	Do not overfill the basket. Shake or flip food halfway through cooking. Adjust temperature or time as needed.
Food is not crispy.	Too much moisture in food; not enough oil (for certain foods); basket overfilled.	Pat food dry before air frying. Lightly coat some foods with oil. Ensure basket is not overfilled.
White smoke coming from unit.	Grease residue from previous use; cooking fatty foods.	Clean the basket and tray thoroughly after each use. For fatty foods, drain excess fat during cooking.
Appliance emits a burning smell.	First use residue; food stuck to heating element.	This is normal for first use. If persistent, unplug and check for food debris on the heating element (when cool).

## 9. SPECIFICATIONS

Detailed technical specifications for the Beautiful by Drew Barrymore 3-Quart Digital Air Fryer, Model 19303:

- **Model Number:** 19303
- **Capacity:** 3 Quarts
- **Output Wattage:** 1200 Watts
- **Voltage:** 120 Volts
- **Temperature Range:** 170°F - 400°F (77°C - 204°C)
- **Control Method:** Digital Touch
- **Air Frying Technology:** TurboCrisp
- **Special Features:** Automatic Shut-Off, Dishwasher Safe Parts, Programmable, Temperature Control
- **Non-stick Coating:** Yes (PFOA-PFOS-free)
- **Material:** Plastic, Stainless Steel
- **Product Dimensions (D x W x H):** 20.47" x 10.55" x 9.84"
- **Item Weight:** 8 Pounds



Image 9.1: Diagram illustrating the product dimensions: 20.47 inches deep, 10.55 inches wide, and 9.84 inches high.

## 10. WARRANTY AND SUPPORT

For warranty information, product registration, or customer support inquiries, please refer to the official Beautiful by Drew Barrymore website or contact their customer service department directly. Keep your purchase receipt as proof of purchase for any warranty claims.

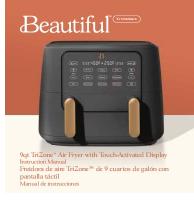
**Online Resources:** Visit the manufacturer's website for FAQs, additional recipes, and product updates.

### Related Documents - 19303



#### [Beautiful 3qt Digital Air Fryer Instruction Manual & Guide](#)

Explore the Beautiful 3qt Digital Air Fryer with TurboCrisp™ Technology. This instruction manual provides essential safety guidelines, operating instructions, cooking charts, and maintenance tips for your kitchenware.

	<p><a href="#"><b>Beautiful 9qt TriZone Air Fryer Instruction Manual</b></a></p> <p>Comprehensive instruction manual for the Beautiful 9qt TriZone Air Fryer with Touch-Activated Display. Includes setup, operation, safety guidelines, cooking charts, and maintenance tips for versatile kitchen use.</p>
	<p><a href="#"><b>Beautiful PowerExact Blender System Instruction Manual   Precision Blending</b></a></p> <p>Instruction manual for the Beautiful PowerExact Blender System, featuring Patent-Pending PrecisionSense™ Blade technology. Covers safety, operation, maintenance, and troubleshooting for this easy-to-use kitchen appliance.</p>
	<p><a href="#"><b>Beautiful 6qt Digital Air Fryer with Touch-Activated Display - Instruction Manual</b></a></p> <p>Instruction manual for the Beautiful 6qt Digital Air Fryer (models 19018, 19028, 19033, 19038). Covers safety precautions, operation, cooking functions (Air Fry, Roast, Reheat, Dehydrate), cleaning, and warranty information.</p>
	<p><a href="#"><b>Beautiful 10-in-1 6qt Electric Multi-Cooker Instruction Manual</b></a></p> <p>Comprehensive instruction manual for the Beautiful 10-in-1 6qt Electric Multi-Cooker. Learn about safety, operation, maintenance, and warranty for this versatile kitchen appliance from Drew Barrymore's collection.</p>
	<p><a href="#"><b>Beautiful Destinations Originals 2025 Pitch Guide</b></a></p> <p>A guide for creators to pitch video ideas for Beautiful Destinations' BD Originals 2025 series, outlining the mission, three flagship series (Let's Go, Beyond The Beauty, Beautiful Stories), pitch deck requirements, and submission details.</p>