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Bear QZG-S08C3

Bear Small Air Fryer 2.1 QT Instruction Manual

MODEL: QZG-S08C3

1. 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. Read all instructions carefully before operating the appliance.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the cord, plug, or appliance in water or other liquid.
- **Hot Surfaces:** The appliance surfaces become hot during use. Use oven mitts when handling hot components. Do not touch hot surfaces directly.
- **Proper Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for adequate air circulation. Do not place near flammable materials.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Ventilation:** Do not block any ventilation openings.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact customer service for assistance.

2. Product Overview

The Bear Small Air Fryer 2.1 QT (Model QZG-S08C3) is designed for quick and healthy meal preparation for 1-2 people. It features adjustable time and temperature controls, rapid air circulation, and easy-to-clean components.



A front-angled view of the Bear Small Air Fryer, black in color, with its cooking basket partially open, revealing food being air-fried. The control knobs for time and temperature are visible on the top and front.

Components:

- Air Fryer Main Unit
- Nonstick Cooking Basket
- Crisper Plate (removable)

Key Features:

- **Compact Design:** Space-saving dimensions suitable for small kitchens, dorms, or RVs.
- **Adjustable Controls:** Dual knobs for precise temperature (176-400°F) and time (0-60 minutes) settings.
- **Healthy Cooking:** Utilizes 360° rapid air circulation for cooking with up to 85% less oil.
- **Quiet Operation:** Designed for whisper-quiet use, minimizing disruption.
- **Smart Pause:** Automatically pauses operation when the basket is removed and resumes when reinserted.
- **Easy to Clean:** Nonstick basket and dishwasher-safe crisper plate.

3. Setup and First Use

Unpacking:

1. Remove all packaging materials from the air fryer.
2. Inspect the appliance for any damage. Do not use if damaged.
3. Wipe the exterior of the air fryer with a damp cloth.
4. Wash the cooking basket and crisper plate with warm, soapy water. Rinse thoroughly and dry completely.

Initial Test Run:

Before cooking food, perform a test run to ensure proper function and eliminate any manufacturing odors.

1. Place the crisper plate inside the cooking basket, then insert the basket into the air fryer.
2. Plug the air fryer into a grounded electrical outlet.
3. Set the temperature to 400°F (200°C) and the timer to 10 minutes.
4. Allow the air fryer to run for the set time. A slight odor may be present during the first use; this is normal.
5. Once the cycle is complete, unplug the appliance and let it cool down completely before cleaning.

4. Operating Instructions

Basic Operation:

1. Place the air fryer on a stable, heat-resistant surface.
2. Ensure the crisper plate is inside the cooking basket.
3. Place your ingredients into the cooking basket. Do not overfill.
4. Slide the cooking basket back into the air fryer until it clicks into place.
5. Plug the air fryer into a grounded electrical outlet.

Setting Temperature and Time:

Adjustable Temp&Time

with Dual Knob Control



A close-up image of the Bear Air Fryer's top panel, highlighting the dual control knobs. The upper knob adjusts temperature, and the lower knob sets the cooking time. Various food items with recommended cooking settings (temperature and time) are displayed in the background.

- **Temperature Control:** Use the top knob to set the desired cooking temperature, ranging from 176°F to 400°F (80°C to 200°C).
- **Time Control:** Use the front knob to set the cooking time, up to 60 minutes. The air fryer will automatically turn off when the timer reaches zero.
- The power indicator light will illuminate when the appliance is operating.

Smart Pause Feature:

Upgraded Design

Smart auto pause when basket is moved



A top-down view of the Bear Air Fryer's cooking basket, filled with food, with the lid open. The image highlights the 'Smart auto pause when basket is moved' feature, showing the appliance pausing operation when the basket is pulled out.

The air fryer is equipped with a smart pause function. If you pull out the cooking basket during operation, the appliance will automatically pause. When the basket is reinserted, it will resume cooking with the remaining time and temperature settings.

Cooking Tips:

- For best results, preheat the air fryer for 3-5 minutes before adding food.
- Shake the basket halfway through cooking for even browning, especially for smaller items like fries or chicken wings.
- Lightly spray food with oil for extra crispiness, if desired.

5. Maintenance and Cleaning

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

Removable Tray Non-stick & Dishwasher Safe



Two images demonstrating the ease of cleaning the Bear Air Fryer. One shows the nonstick crisper plate and basket being rinsed under a faucet, and the other shows them placed in a dishwasher, highlighting their dishwasher-safe design.

- 1. Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- 2. Cleaning the Basket and Crisper Plate:** The nonstick cooking basket and crisper plate are dishwasher

safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.

3. **Cleaning the Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Cleaning the Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

6. Troubleshooting

If you encounter issues with your Bear Small Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working; timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Basket is overcrowded; food not shaken during cooking.	Cook food in smaller batches. Shake the basket halfway through the cooking process.
Food is not crispy.	Not enough oil (for certain foods); temperature too low; cooking time too short.	Lightly spray food with oil. Increase temperature or cooking time as needed.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food being cooked.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking.

If the problem persists after trying these solutions, please contact customer support.

7. Specifications



A diagram illustrating the physical dimensions of the Bear Small Air Fryer, including its height, width, and depth, along with internal basket dimensions.

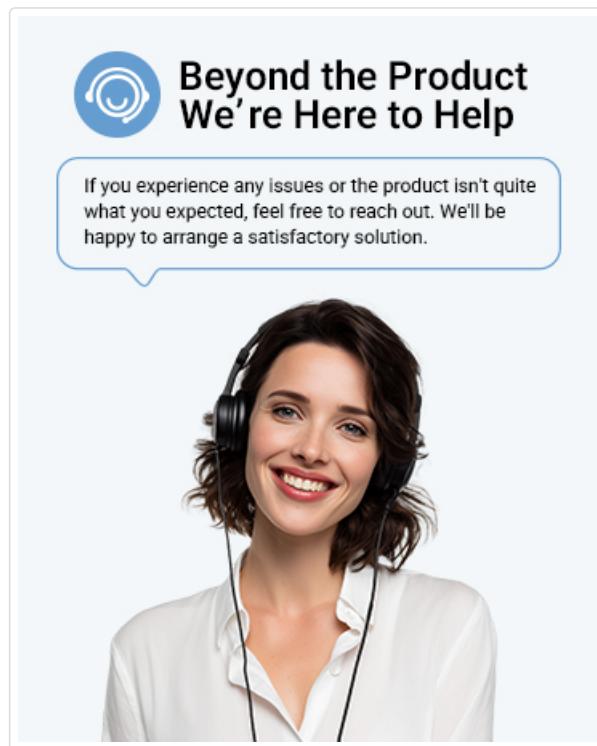
Feature	Detail
Model Number	QZG-S08C3
Capacity	2.1 Quarts
Product Dimensions (LWH)	9.45"D x 9.45"W x 11"H
Output Wattage	800 Watts
Voltage	120 Volts
Temperature Range	176°F - 400°F (80°C - 200°C)
Timer Range	0 - 60 Minutes

Feature	Detail
Material	Stainless Steel
Control Method	Mechanical Knobs
Special Features	Automatic Shut-Off, Programmable, Stain Resistant, Temperature Control, Timer, Nonstick Coating, Dishwasher Safe (basket/plate)

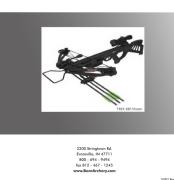
8. Warranty and Support

Your Bear Small Air Fryer 2.1 QT comes with a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

For warranty claims, technical support, or any questions regarding your appliance, please contact Bear customer service. Details for customer service can typically be found on the product packaging or the official Bear website.



An image stating 'We are here for you!' with a description of Bear's commitment to customer support, indicating assistance for product issues or unexpected experiences.

	<p>Bear JSQ-F60A4 Humidifier: User Manual, Safety, and Operation Guide</p> <p>Get detailed instructions for your Bear JSQ-F60A4 humidifier. Learn about safe operation, assembly, cleaning, maintenance, and troubleshooting tips. This manual covers important safety precautions and technical specifications for optimal use.</p>
	<p>FOREO BEAR™ mini: Smart Microcurrent Facial Toning Device User Manual</p> <p>User manual for the FOREO BEAR™ mini, a smart microcurrent facial toning and massage device. Learn about its features, usage, safety, and benefits for firmer, younger-looking skin.</p>
	<p>FOREO BEAR Smart Microcurrent Facial Toning Device User Manual</p> <p>Comprehensive user manual for the FOREO BEAR smart microcurrent facial toning device, covering getting started, features, usage, safety warnings, troubleshooting, warranty, and specifications.</p>
	<p>FOREO BEAR™ mini User Manual: Smart Microcurrent Facial Toning Device</p> <p>Comprehensive user manual for the FOREO BEAR™ mini, detailing its features, usage instructions, safety warnings, troubleshooting, and warranty information for smart microcurrent facial toning.</p>
	<p>Argo POLIFEMO BEAR Evaporative Air Cooler: Operating Instructions and Guide</p> <p>Comprehensive operating instructions, safety guidelines, maintenance tips, and troubleshooting for the Argo POLIFEMO BEAR evaporative air cooler. Learn how to use and care for your air cooler.</p>
	<p>Bear X Trek 380 and Konflict 405 Owner's Manual</p> <p>This comprehensive owner's manual provides essential information for the Bear X Trek 380 and Konflict 405 crossbows. It covers critical safety guidelines, assembly procedures, detailed operation instructions, maintenance recommendations, and warranty information to ensure responsible and effective use of these high-performance sporting tools.</p>