

Euker Air Fryer

Euker 5 QT Digital Touchscreen Air Fryer Instruction Manual

Model: Air Fryer

1. INTRODUCTION

Thank you for choosing the Euker 5 QT Digital Touchscreen Air Fryer. This appliance is designed to provide a healthier and more efficient way to cook your favorite meals, utilizing rapid air circulation technology. With its 5-quart capacity, digital touchscreen, and 8-in-1 functions, you can crisp, roast, reheat, and bake with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation.

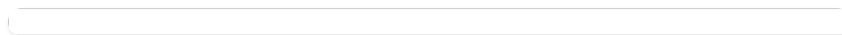


Image: A graph illustrating the temperature and time efficiency of the Euker 5QT Air Fryer compared to other cooking methods, highlighting faster heating and crispier results.

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 to persons.

- Read all instructions before using the appliance.
- 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 appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.
- Never pour oil into the basket.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Euker Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Digital Touchscreen Control Panel:** For setting temperature, time, and selecting presets.
- **Air Fryer Basket:** Removable, non-stick cooking basket.
- **Crisper Plate:** Inserted into the basket for optimal air circulation.
- **Viewing Window:** Allows monitoring of food during cooking without opening the basket.
- **Handle:** For safely removing and inserting the basket.



Image: The Euker 5 QT Air Fryer, showcasing its digital touchscreen, viewing window, and the cooking basket filled with fries.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Cleaning:** Wash the air fryer basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the inside and outside of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 4 inches (10 cm) of clear space on all sides.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.
5. **Initial Run (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to eliminate any manufacturing odors. A slight smell may be present, which is normal and will dissipate.

5. OPERATING INSTRUCTIONS

5.1 Digital Touchscreen Control Panel

The digital touchscreen allows for easy control of your air fryer's functions. The display shows temperature and time settings, along with various preset icons.

One Touch Digital Screen

8 presets do all the cooking math for you

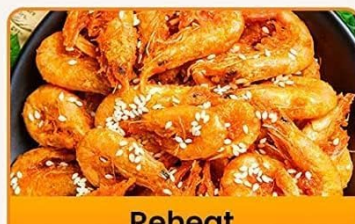


Image: Close-up of the Euker Air Fryer's digital touchscreen, displaying temperature, time, and icons for 8 preset cooking functions.

5.2 Basic Operation

1. **Prepare Food:** Place your ingredients into 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 basket back into the main unit until it clicks securely into place.
3. **Power On:** Press the Power button (**M/O**) to turn on the appliance.
4. **Set Temperature and Time Manually:**
 - Press the Temperature Up/Down arrows (+/-) to adjust the cooking temperature (up to 400°F / 200°C).
 - Press the Time Up/Down arrows (+/-) to adjust the cooking time (up to 60 minutes).
5. **Use Presets:**
 - Press the Menu button (**MENU**) to cycle through the 8 preset cooking functions. Each preset has a default temperature and time.
 - You can adjust the temperature and time of a selected preset manually if needed.
6. **Start Cooking:** Once settings are chosen, press the Start/Pause button (**Play/Pause icon**) to begin cooking.
7. **Monitor Cooking:** Use the viewing window to check on your food without interrupting the cooking cycle.

8. **Shake/Flip Food:** For even cooking, some recipes may require shaking or flipping food halfway through. The air fryer may beep to remind you. Carefully remove the basket, shake/flip, and reinsert. The cooking will resume automatically.
9. **End of Cooking:** The air fryer will beep when the cooking time is complete. Carefully remove the basket and transfer food to a serving dish.
10. **Power Off:** Press the Power button (M/O) to turn off the appliance. Unplug when not in use.

Real home and kitchen appliance solutions at revolutionary prices

QUICK COOK TIMES

Enhanced heating technology delivers faster and crispier meals reducing cooking time by 50% compared with the Pro

COMPACT DESIGN

Perfectly combines function and style in a countertop-friendly size

WATCH YOUR FOOD COOK

With window and internal light to easily monitor cooking progress without opening the basket

ONLY 45dB

Quiet kitchen utensils that don't make a lot of noise even when in use and won't disturb your quiet living environment



Image: Visual representation of the 8 preset cooking modes available on the Euker Air Fryer, including options for various foods like chicken, fish, and fries.

6. COOKING FUNCTIONS AND TIPS

The Euker Air Fryer offers 8 versatile functions for a wide range of cooking needs, accessible via the digital touchscreen presets. These presets are designed to simplify cooking by providing optimal temperature and time settings for common dishes.

Image: A visual guide to the 8 preset cooking modes, showing recommended temperatures and times for dishes such as vegetables, desserts, fish, reheat, fries, drumsticks, preheat, and steak.

Beyond the presets, you can manually adjust settings to cook a variety of other foods. Here are some general guidelines and examples:

Image: A detailed cooking chart providing recommended temperature and time settings for various food items including French fries, baked goods, fish, shrimp, pizza, chicken, steaks, rotisserie, dehydrating, and reheating.

Cooking Tips:

- For extra crispiness, lightly brush or spray food with oil.
- Smaller food items generally require shorter cooking times.

- Do not overfill the basket to ensure even cooking and crisping.
- Use an oven thermometer to check internal temperatures of meats for food safety.
- Refer to the included recipe book for specific cooking guidelines and ideas.

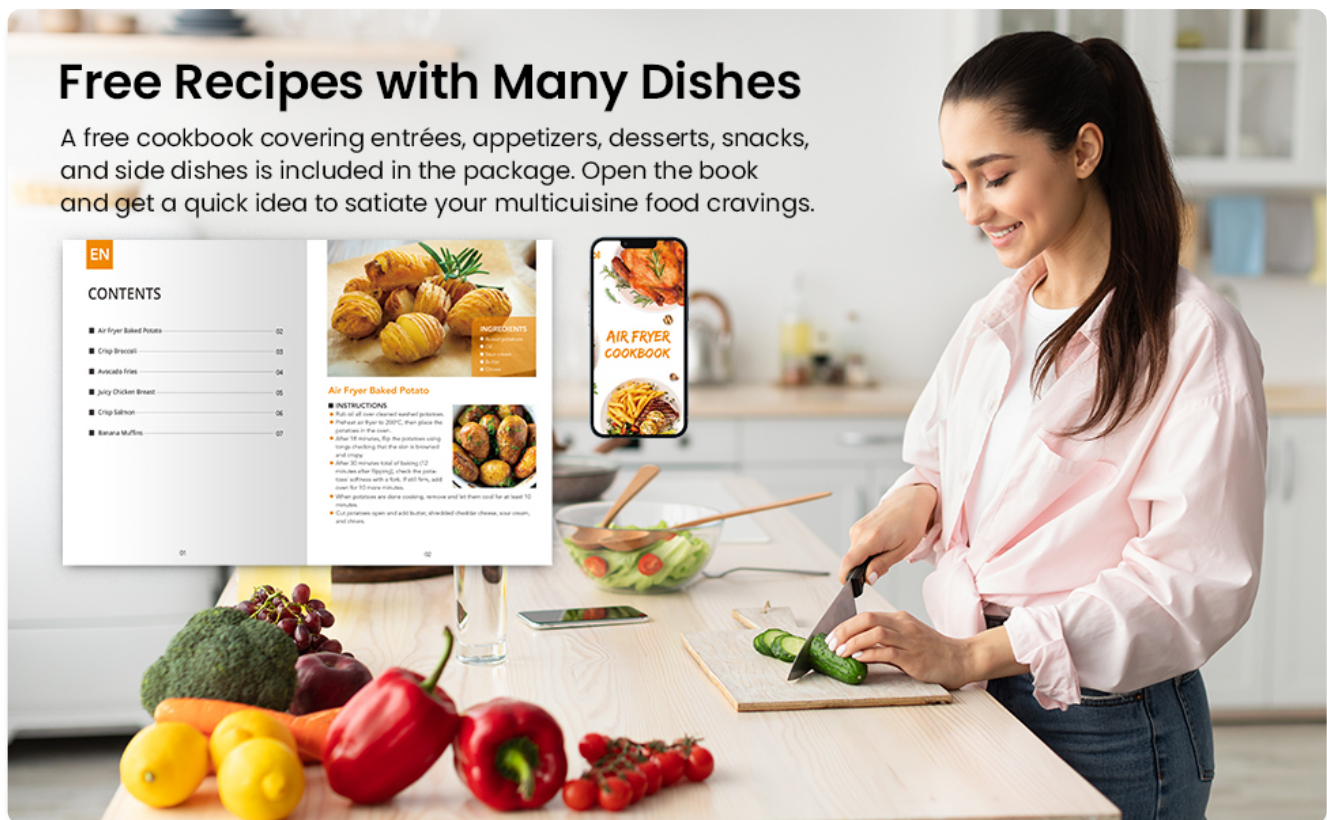


Image: The Euker Air Fryer positioned in a kitchen setting, illustrating its versatility as a replacement for multiple appliances like an oven, deep fryer, stove, toaster, and microwave.

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 and allow it to cool completely before cleaning.
2. **Clean Basket and Crisper Plate:** The non-stick basket and crisper plate are dishwasher-safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak in warm soapy water for about 10 minutes before cleaning.
3. **Clean Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
4. **Clean Heating Element:** If necessary, use a soft brush to remove any food residue from the heating element inside the appliance.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

Dishwasher Safe Parts

The removable, dishwasher-safe baskets have nonstick coating that makes cleanup quick and easy.



Image: The removable, non-stick air fryer basket and crisper plate being placed into a dishwasher, highlighting their dishwasher-safe feature for easy cleaning.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet not working; basket not inserted correctly.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully inserted and clicked into place.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped.	Do not overfill the basket. Shake or flip smaller items halfway through cooking.
Food is not crispy.	Too much moisture; not enough oil (for some foods); temperature too low.	Pat food dry before air frying. Lightly spray or brush with oil. Increase temperature slightly.

Problem	Possible Cause	Solution
White smoke coming from appliance.	Grease residue from previous use; fatty food cooking.	Clean the basket and crisper plate thoroughly after each use. For fatty foods, add a small amount of water to the bottom of the outer pan to prevent smoke.

9. SPECIFICATIONS

- **Model Name:** Air Fryer
- **Capacity:** 5 Quarts
- **Wattage:** 1500W
- **Control Method:** Digital Touchscreen
- **Temperature Range:** Up to 400°F (200°C)
- **Timer:** Up to 60 minutes
- **Product Dimensions:** 13.5"D x 13.5"W x 14.17"H
- **Item Weight:** 11.64 Pounds
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Special Features:** Digital Touchscreen with Presets, Temperature Control, Viewing Window, Non-stick Coating, Dishwasher Safe Basket.

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your purchase or contact Euker customer service directly. Keep your purchase receipt as proof of purchase. For further assistance, you may visit the [Euker Store on Amazon](#).