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› RICARDO Digital Air Fryer - 7.2L Large Capacity - Model 063453-001-0000 Instruction Manual

Ricardo 063453-001-0000

RICARDO Digital Air Fryer - 7.2L Large Capacity - Model 063453-001-0000 Instruction Manual

Your guide to operating and maintaining your RICARDO Digital Air Fryer.

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your RICARDO Digital Air Fryer, Model 063453-001-0000. Please read it thoroughly before first use and retain it for future reference.

The RICARDO Digital Air Fryer offers a healthier and faster method for cooking a variety of dishes with minimal oil. Its 7.2 L capacity and 11 pre-programmed functions make it suitable for diverse culinary needs.

IMPORTANT SAFETY INSTRUCTIONS

- Always place the air fryer on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure proper ventilation around the air fryer during operation.
- Keep children and pets away from the appliance during use.
- Do not block air vents.
- Unplug the air fryer when not in use and before cleaning.
- Allow the appliance to cool completely before handling or cleaning.
- Do not operate the air fryer if the cord or plug is damaged, or if the appliance malfunctions.
- Use only accessories recommended by the manufacturer.
- Avoid touching hot surfaces. Use oven mitts or handles.

PRODUCT OVERVIEW

The RICARDO Digital Air Fryer features a sleek black design with a digital touchscreen control panel. It includes a large capacity basket and a crisper tray for optimal cooking results.



Figure 1: Front view of the RICARDO Digital Air Fryer, showcasing its black finish and digital display.

Key Features:

- **Large 7.2 L (7.6 QT) Capacity:** Accommodates family-sized meals.
- **Digital Touchscreen Control:** Intuitive interface for easy operation.
- **11 Pre-programmed Functions:** Includes fries, chicken, dehydrate, reheat, and more.
- **Customizable Manual Mode:** Allows precise temperature and time adjustments.
- **Built-in Preheat Function:** Optimizes cooking performance.
- **Wide Temperature Range:** 80 °F to 400 °F, adjustable in 10-degree increments.
- **60-minute Timer:** Extends up to 900 minutes for dehydrating.
- **Shake/Turn Food Reminders:** Ensures even cooking.



Figure 2: Close-up of the digital touchscreen control panel, showing various function icons and temperature/timer display.

Components:

- Main Unit
- Removable Cooking Basket
- Crisper Tray
- Power Cord



Figure 3: The air fryer with its main unit, removable cooking basket, and crisper tray separated for cleaning or assembly.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Cleaning:** Wash the cooking basket and crisper tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, ensuring adequate space (at least 6 inches) from walls or other appliances for proper air circulation.
4. **Assembly:** Insert the crisper tray into the cooking basket, then slide the assembled basket into the main unit until it clicks securely into place.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

First Use:

Before cooking food, 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 odor or smoke may be present during this initial use; this is normal.

General Operation:

1. **Prepare Food:** Place your ingredients into the cooking basket, ensuring not to overfill. For best results, food should not exceed the MAX fill line.
2. **Insert Basket:** Slide the cooking basket firmly into the air fryer.
3. **Power On:** Press the Power button () to turn on the appliance.
4. **Select Function:** Choose one of the 11 pre-programmed functions (e.g., Fries, Chicken) or select Manual Mode.
5. **Adjust Settings:**
 - For pre-programmed functions, the default time and temperature will display. You can adjust these using the temperature (↑↓) and time (↑↓) arrows.
 - In Manual Mode, set your desired temperature (80°F to 400°F) and time (1-60 minutes, up to 900 minutes for dehydrate).
6. **Start Cooking:** Press the Start/Pause button (▶■) to begin cooking.
7. **Shake Reminder:** For some foods, the air fryer will beep and display a "SHAKE" reminder. Carefully remove the basket, shake the contents, and reinsert to resume cooking.
8. **Completion:** The air fryer will beep when cooking is complete. Carefully remove the basket and transfer food to a serving dish.

Preheat Function:

The built-in preheat function ensures the air fryer reaches the optimal temperature before food is added, leading to better cooking results. Select your desired function and temperature, then press the Preheat button (if available on your model's interface) before adding food.

Using Pre-programmed Functions:

The 11 pre-programmed functions are designed for common food items. Simply select the icon corresponding to your food (e.g., fries, chicken, fish, vegetables) and the air fryer will automatically set the recommended time and temperature. These can be adjusted as needed.



Figure 4: The air fryer in operation, cooking chicken pieces in its basket, demonstrating its capacity.



Figure 5: The air fryer cooking salmon, illustrating its versatility for various meal types.

MAINTENANCE AND CLEANING

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Cleaning Basket and Tray:** The cooking basket and crisper tray are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge. For stubborn residue, soak in warm water for 10-15 minutes.
3. **Cleaning Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Cleaning Heating Element:** Use a soft brush to remove any food residue from the heating element located inside the air fryer. Do not use water or cleaning solutions directly on the heating element.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Contact customer support if the issue persists.
Food is not cooked evenly.	Basket is overfilled; food not shaken/turned.	Do not overfill the basket. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper tray thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Insufficient cooking time/temperature; too much moisture.	Increase cooking time or temperature. Pat food dry before air frying. Ensure food is not overcrowded.

SPECIFICATIONS

- **Brand:** Ricardo
- **Model Number:** 063453-001-0000
- **Capacity:** 7.2 Liters (7.6 QT)
- **Power/Wattage:** 1500 watts
- **Voltage:** 120 Volts
- **Temperature Range:** 80 °F to 400 °F
- **Timer:** 60 minutes (up to 900 minutes for dehydrating)
- **Material:** Glass, Polypropylene (PP)
- **Product Dimensions:** 15.4D x 11.8W x 12.3H Centimetres
- **Item Weight:** 5.22 kg

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Ricardo website. Please have your model number (063453-001-0000) and purchase date available when contacting support.

Manufacturer: Ricardo
Place of Business: Promotions Atlantiques Inc., Longueuil, Quebec, Canada J4G 1V6

HELPFUL VIDEOS

Below are some videos that may provide additional guidance on air fryer usage. Please note that these videos may feature different models or brands, but the general principles of air frying remain applicable.

New! Infrared Air Fryer with Dual Heating Design

Your browser does not support the video tag.

This video demonstrates the features of an infrared air fryer with dual heating, highlighting speed and cooking quality. While not the exact Ricardo model, it illustrates advanced air frying concepts.

ASK A QUESTION ABOUT THIS MANUAL

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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