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Starfrit 023608-001-0000

Starfrit Electric Digital 6-in-1 Steam Air Fryer

Model: 023608-001-0000

1. Introduction

The Starfrit Electric Digital 6-in-1 Steam Air Fryer is a versatile kitchen appliance designed to simplify your cooking experience. It combines steam and air frying technologies to deliver meals that are moist on the inside and crispy on the outside. With its 4.3L capacity, integrated meat thermometer, and digital controls, this appliance offers six distinct cooking functions: Steam, Air Fry, Combo Steam & Air Fry, Roast/Bake, Broil, and Dehydrate. This manual provides essential information for safe operation, maintenance, and optimal use of your new appliance.



Image: The Starfrit 6-in-1 Steam Air Fryer in operation, showing food cooking inside its clear lid.

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.

3. Product Overview and Components

Familiarize yourself with the various parts of your Starfrit 6-in-1 Steam Air Fryer for optimal use.



Image: Exploded view of the Starfrit 6-in-1 Steam Air Fryer showing its main components.

1. **Control Panel:** Digital display and touch controls for setting functions, temperature, and time.
2. **Main Unit / Lid:** Houses the heating element, fan, and control mechanisms. The lid opens for access to the cooking pot.
3. **Cooking Pot:** The main non-stick vessel where food is placed for cooking.
4. **Crisping Tray / Rack:** Sits at the bottom of the cooking pot, allowing air circulation and grease drainage.
5. **Water Tank:** Removable tank located at the back for steam functions.
6. **Integrated Meat Thermometer:** For precise temperature monitoring of food during cooking.

4. Setup and First Use

Before using your Starfrit Steam Air Fryer for the first time, follow these steps:

- **Unpack:** Carefully remove all packaging materials, stickers, and labels from the appliance.

- **Clean Components:** Wash the cooking pot, crisping tray, and water tank with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- **Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls or other appliances to ensure proper ventilation. Ensure the non-slip suction feet are securely placed.
- **Initial Run (Optional):** For the first use, it is recommended to run the appliance empty for about 10-15 minutes on the Air Fry mode at 200°C (392°F) to burn off any manufacturing residues. A slight odor may be present, which is normal. Ensure the area is well-ventilated.

5. Operating Instructions

Your Starfrit 6-in-1 Steam Air Fryer features a digital control panel for easy operation. The appliance offers six primary cooking functions.



Image: The digital control panel of the Starfrit 6-in-1 Steam Air Fryer.

General Operation:

- Plug the appliance into a grounded electrical outlet.
- Place the food in the cooking pot, ensuring it does not exceed the MAX fill line.
- Close the lid securely.
- Press the Power button to turn on the display.
- Select your desired cooking function using the dedicated buttons.
- Adjust the temperature (105°F / 40°C to 392°F / 200°C) and time using the +/- buttons.
- Press the Start/Pause button to begin cooking.
- The appliance will automatically shut off when the timer expires or when the integrated meat thermometer reaches the set temperature.

Cooking Functions:



Image: Visual representation of the core cooking technologies and functions.

- **Steam:** Fill the water tank with distilled or filtered water. This mode retains moisture, nutrients, and flavor, ideal for vegetables, fish, and dumplings.
- **Air Fry:** Creates a vortex of heated air for even crisping, perfect for fries, chicken wings, and other fried foods with little to no oil.
- **Combo Steam & Air Fry:** Combines steam and air frying to lock in moisture while delivering a crispy finish. Ideal for poultry, roasts, and baked goods that benefit from a tender interior and crisp exterior.
- **Roast/Bake:** Uses circulating hot air for roasting meats and baking items like cakes or casseroles.
- **Broil:** Provides intense top-down heat for browning and crisping the surface of food.
- **Dehydrate:** Operates at low temperatures over an extended period to remove moisture from food, suitable for making fruit leathers, jerky, or dried herbs.

Using the Integrated Meat Thermometer:

Insert the probe into the thickest part of the meat, avoiding bone. Connect the probe to the designated port on the appliance. Select the 'Probe' function on the control panel and set your desired internal temperature. The appliance will automatically shut off once the target temperature is reached, ensuring perfectly cooked results.



Image: Chicken and vegetables cooking in the Starfrit Air Fryer, with the meat thermometer in use.

6. Cooking Guide and Tips

Achieve the best results with your Starfrit Steam Air Fryer by following these tips:

- **Preheating:** For optimal crispiness and even cooking, preheat the appliance for 3-5 minutes before adding food, especially for air frying.
- **Do Not Overcrowd:** Cook food in batches if necessary to ensure proper air circulation and even cooking. Overcrowding can lead to unevenly cooked or soggy results.
- **Shake or Flip:** For air-fried items, shake the cooking pot or flip the food halfway through the cooking time to ensure all sides are evenly cooked and crispy.
- **Oil Usage:** While air frying requires little to no oil, a light spray or toss with a small amount of oil can enhance crispiness and flavor for certain foods.
- **Steam Water:** Always use distilled or filtered water in the water tank to prevent mineral buildup and ensure optimal steam production.
- **Check Doneness:** Always verify food is cooked to a safe internal temperature, especially meats, using the integrated meat thermometer or a separate food thermometer.



Image: Cooked salmon and asparagus in the Starfrit Air Fryer, demonstrating healthy meal preparation.

7. Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your Starfrit Steam Air Fryer.

- **Always Unplug:** Ensure the appliance is unplugged from the power outlet and completely cooled down before cleaning.
- **Cooking Pot and Crisping Tray:** The non-stick cooking pot and crisping tray are removable for easy cleaning. Wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely. Avoid using metal utensils or abrasive cleaners that can damage the non-stick coating.
- **Water Tank:** The clear water tank is removable. Empty any remaining water after each use and rinse it. For mineral buildup, use a descaling solution or a mixture of water and white vinegar.
- **Main Unit:** Wipe the exterior of the main unit and the control panel with a soft, damp cloth. Do not use harsh

chemicals or abrasive materials. Never immerse the main unit in water or any other liquid.

- **Interior of Lid:** Wipe the interior of the lid, including the heating element and fan area, with a damp cloth. For stubborn residue, a soft brush can be used, ensuring the appliance is unplugged.
- **Storage:** Store the appliance in a cool, dry place when not in use. Ensure all parts are clean and dry before storage.

8. Troubleshooting

If you encounter issues with your appliance, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; lid not closed properly.	Ensure plug is securely in outlet; check power outlet; ensure lid is fully closed and locked.
Food is not crispy.	Overcrowding; insufficient cooking time/temperature; not shaken/flipped.	Cook in smaller batches; increase time/temperature; shake or flip food halfway through.
Steam function not working.	Water tank empty; tank not properly inserted.	Fill water tank; ensure water tank is securely in place.
Unusual odor during first use.	Manufacturing residues.	This is normal. Run empty for 10-15 minutes in a well-ventilated area.
Meat thermometer reading inaccurate.	Probe not inserted correctly; food too thin.	Ensure probe is in the thickest part of the meat, avoiding bone.

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

9. Specifications

Feature	Detail
Brand	Starfrit
Model Number	023608-001-0000
Colour	Black
Product Dimensions	31 x 29.5 x 29.6 cm
Item Weight	4.26 kg
Capacity	4.3 liters
Power/Wattage	1000W (Air Fryer), 800W (Steamer)
Temperature Range	105°F (40°C) to 392°F (200°C)
Special Features	6-in-1 functionality, Automatic Shut-Off, Temperature Control, Timer, Integrated Meat Thermometer, Large Viewing Window

10. 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 Starfrit website. Keep your proof of purchase for any warranty claims.

Starfrit Customer Service: Please consult the contact information provided in your product packaging or on the manufacturer's official website for assistance with any questions or concerns regarding your appliance.

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