

AIR123

Generic 10-in-1 Multifunction Air Fryer Oven

Model: AIR123

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IMPORTANT SAFEGUARDS

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 this 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, heat-resistant surface.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Generic 10-in-1 Multifunction Air Fryer Oven (Model AIR123) is designed to provide a versatile cooking experience with its 7.5-quart capacity and smart LED touch screen. This appliance utilizes rapid air circulation technology to cook food with little to no oil, offering a healthier alternative to traditional frying.



Figure 1: Front view of the Generic 10-in-1 Multifunction Air Fryer Oven, highlighting the digital touch screen and cooking basket. The display shows a 25-minute timer and various cooking presets. The image also indicates a maximum 1-hour timer and 400°F temperature capability.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Cooking Basket:** 7.5-quart capacity, non-stick coated for easy cleaning.
- **Crisper Plate:** Removable plate for optimal air circulation and crisping.
- **Smart LED Touch Screen:** Digital interface for setting time, temperature, and selecting pre-programmed functions.
- **Handle:** For safely pulling out the cooking basket.

Control Panel:

The intuitive LED touch screen allows for precise control over your cooking. It features:

- **Power Button:** To turn the appliance on/off.

- **Temperature Control:** Adjustable from 160°F to 400°F.
- **Timer Control:** Adjustable up to 60 minutes.
- **Menu Button:** To cycle through 8 pre-programmed cooking settings (e.g., fries, wings, chicken, pizza, toast, beef, sausage, seafood).
- **Start/Stop Button:** To begin or pause cooking.

SETUP

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Initial Cleaning:** Wash the cooking 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. Ensure there is at least 4 inches (10 cm) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.
5. **First Use (Optional):** For the first use, it is recommended to run the air fryer for about 10-15 minutes at 350°F (175°C) without any food inside. This helps to burn off any manufacturing residues and eliminate initial odors. A slight smell may be present, which is normal and will dissipate.

OPERATING INSTRUCTIONS

General Operation:

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the cooking basket back into the main unit until it clicks into place.
3. **Power On:** Press the Power button to turn on the appliance. The digital display will illuminate.
4. **Set Temperature and Time:**
 - Use the temperature control buttons (usually '+' and '-') to adjust the cooking temperature between 160°F and 400°F.
 - Use the timer control buttons (usually '+' and '-') to set the cooking time, up to 60 minutes.
5. **Use Pre-programmed Settings:** Alternatively, press the Menu button to cycle through the 8 pre-programmed settings. Each setting has a default time and temperature. You can adjust these default settings if needed after selecting.
6. **Start Cooking:** Press the Start/Stop button to begin the cooking process. The fan and heating element will activate.
7. **Shaking Food (Optional):** For some foods, especially smaller items, it is recommended to shake the basket halfway through the cooking time to ensure even browning. Carefully pull out the basket, shake, and reinsert. The air fryer will resume cooking automatically.
8. **End of Cooking:** The air fryer will beep when the set cooking time has elapsed. The heating element will turn off, and the fan may continue to run for a short period to cool down the appliance.
9. **Remove Food:** Carefully pull out the cooking basket using the handle. Use heat-resistant tongs to remove the cooked food.
10. **Power Off:** Press the Power button to turn off the appliance, or it will automatically power off after a few minutes of inactivity.

Pre-programmed Settings:

The appliance includes 8 convenient presets for common dishes:

- Fries
- Wings

- Chicken
- Pizza
- Toast
- Beef
- Sausage
- Seafood

These settings provide optimal starting points for various foods, but cooking times and temperatures may need adjustment based on food quantity, size, and desired crispness.

COOKING GUIDE

The following table provides general guidelines for cooking various types of food. These are approximate values and may vary based on the initial temperature, size, and quantity of food. Always ensure food is cooked to a safe internal temperature.

Food Item	Temperature	Time (Minutes)	Notes
Frozen Fries (thin)	380°F (195°C)	15-20	Shake halfway
Chicken Wings	375°F (190°C)	20-25	Flip halfway
Chicken Breast (boneless)	360°F (180°C)	18-22	Internal temp 165°F (74°C)
Frozen Pizza (small)	350°F (175°C)	8-12	Check for crispness
Vegetables (broccoli, bell peppers)	370°F (188°C)	10-15	Toss with a little oil

Tip: For best results, preheat the air fryer for 3-5 minutes before adding food. A small amount of oil can be sprayed or tossed with food for extra crispiness, but is often not necessary.

MAINTENANCE AND CLEANING

Regular cleaning of your air fryer will ensure optimal performance and extend its lifespan. Always unplug the appliance and allow it to cool completely before cleaning.

Bonus 100PCS Paper Liners

Perfectly protect your non-stick basket



100PCS

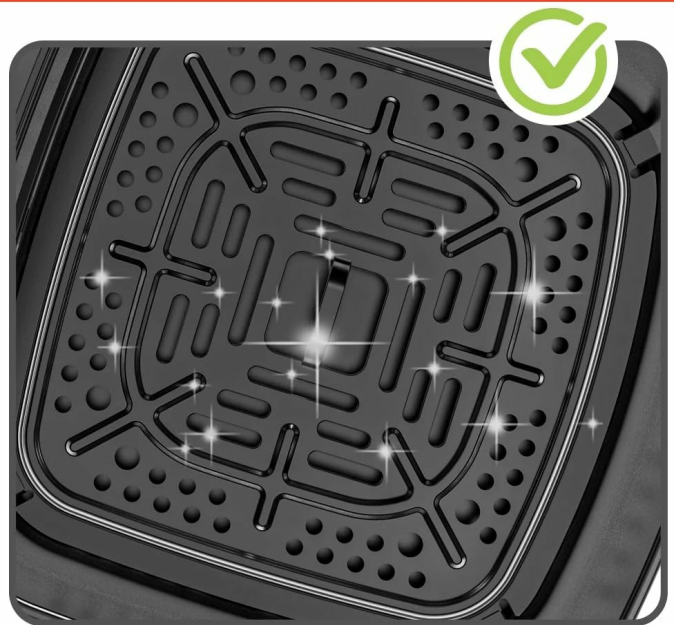


Figure 2: Illustration of using paper liners to protect the non-stick basket and a visual comparison of a dirty basket (left) versus a clean basket (right). Using liners can simplify cleaning.

Cleaning the Cooking Basket and Crisper Plate:

- Remove the cooking basket and crisper plate from the air fryer.
- Wash them in hot water with dish soap and a non-abrasive sponge. For stubborn food residues, soak them in hot water for about 10 minutes before cleaning.
- The cooking basket and crisper plate are dishwasher safe.
- Ensure all parts are thoroughly dry before reassembling and storing.

Cleaning the Main Unit:

- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior with a damp cloth and mild detergent if necessary. Avoid getting water into the electrical components.
- For the heating element, gently remove any food residue with a cleaning brush after the unit has cooled.

Storage:

Ensure the appliance is clean and dry before storing. Store it in a cool, dry place.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Basket not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Push the cooking basket fully into the main unit until it clicks.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Too much moisture in food. Not enough oil (for certain foods).	Pat food dry before air frying. Lightly toss food with a small amount of oil.
White smoke coming from appliance.	Grease residue from previous use. High fat content food.	Clean the basket and crisper plate thoroughly after each use. Remove excess fat from food before cooking. Use paper liners if available.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal for the first few uses and will dissipate. Ensure good ventilation.

SPECIFICATIONS

- **Model Name:** AIR123
- **Capacity:** 7.5 Quarts
- **Wattage:** 1350 Watts
- **Control Method:** Touch Screen
- **Temperature Range:** 160°F - 400°F (71°C - 204°C)
- **Timer:** Up to 60 minutes
- **Special Features:** Programmable, Rapid Air Circulation Technology
- **Product Dimensions (D x W x H):** 12"D x 10"W x 12"H
- **Material:** Acrylonitrile Butadiene Styrene (ABS) housing, Non-stick inner material
- **Dishwasher Safe Parts:** Cooking basket, Crisper plate

WARRANTY AND CUSTOMER SUPPORT

This product comes with a standard manufacturer's warranty. For specific warranty details, please refer to the documentation included with your purchase or contact the retailer.

If you have any questions, require technical assistance, or need to report an issue with your Generic 10-in-1 Multifunction Air Fryer Oven, please contact our customer support team. Contact information can typically be found on the product packaging or the retailer's website.



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