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› Plum chef 10QT Large Dual Zone Air Fryer (Model AF802EK) Instruction Manual

Plum chef AF802EK

Plum chef 10QT Large Dual Zone Air Fryer Instruction Manual

Model: AF802EK

INTRODUCTION

Thank you for choosing the Plum chef 10QT Large Dual Zone Air Fryer. This appliance is designed to provide a healthier way to cook your favorite foods with less oil, utilizing rapid air circulation technology. Please read this manual thoroughly before operating the appliance and retain it for future reference.



Image: The Plum chef 10QT Large Dual Zone Air Fryer, showcasing its dual basket design and digital control panel.

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, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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 COMPONENTS

Familiarize yourself with the parts of your Plum chef Dual Zone Air Fryer:

- Main Unit with Digital Touchscreen Panel
- Basket 1 (5QT capacity)
- Basket 2 (5QT capacity)
- Crisper Plates (removable, one for each basket)
- Power Cord

Intuitive Touch Controls

Easy to use for simple cooking.



Image: A detailed view of the intuitive digital touchscreen control panel, showing various cooking presets and settings.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and any promotional labels from the air fryer.
2. **Cleaning:** Wash the baskets and crisper plates 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.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The control panel will illuminate briefly.
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 odor or smoke may be present, which is normal.

OPERATING INSTRUCTIONS

General Operation

1. **Prepare Food:** Place your ingredients into the desired basket(s). Do not overfill. For best results, ensure food is in a single layer or not stacked too high.
2. **Insert Baskets:** Slide the basket(s) firmly into the main unit until they click into place.
3. **Power On:** Press the Power button (ⓘ) on the touchscreen.
4. **Select Basket (if using one):** If using only one basket, select Basket 1 or Basket 2 on the control panel.
5. **Choose Preset or Manual Settings:**
 - **Presets:** Select one of the pre-programmed cooking functions (e.g., fries, chicken, fish). The default time and temperature will display.
 - **Manual:** Adjust the temperature (180°F to 400°F) and time (1-60 minutes) using the temperature and time adjustment buttons.
6. **Start Cooking:** Press the Start/Pause button (▶/||) to begin cooking.
7. **Shake Reminder:** Some presets may include a "Shake" reminder halfway through cooking. The unit will beep, and "SHAKE" will appear on the display. Carefully remove the basket(s), shake the food, and reinsert. Cooking will resume automatically.
8. **Finish Cooking:** The air fryer will beep when cooking is complete. Carefully remove the basket(s) and transfer food to a serving plate.

Using SyncCook Function

The SyncCook function allows both baskets to finish cooking at the same time, even if they have different cooking times and temperatures.

1. **Prepare Both Baskets:** Place different foods in Basket 1 and Basket 2.
2. **Set Basket 1:** Select Basket 1, then set its desired temperature and time (or choose a preset).
3. **Set Basket 2:** Select Basket 2, then set its desired temperature and time (or choose a preset).
4. **Activate SyncCook:** Press the "SyncCook" button on the control panel. The air fryer will automatically adjust the start times for each basket so they finish simultaneously.
5. **Start Cooking:** Press the Start/Pause button (▶/||). The basket with the longer cooking time may start first, or one basket may pause until the other catches up.

Sync Technology

Automatically programs cooking so that different foods finish at the same time



Image: The air fryer's display showing the SyncCook function in action, with different cooking times and temperatures for each basket, programmed to finish simultaneously.

Hi-Fry Function (Up to 450°F)

For extra crispy results, the Hi-Fry function allows cooking at temperatures up to 450°F. This function is ideal for achieving a crispier texture on certain foods.

Go Extra Crispy



Less Oil



Healthy



Crispy &
Delicious



Air fry up to 450°F
with the HI-FRY function



Image: An illustration of the air fryer's internal heating elements and air circulation, emphasizing the "Go Extra Crispy" feature with the Hi-Fry function.

MAINTENANCE AND CLEANING

Regular cleaning will ensure optimal performance and extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Baskets and Crisper Plates:** The non-stick baskets and crisper plates are dishwasher-safe. Alternatively, wash them with warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn food residue, use a mild detergent and a non-abrasive sponge. Ensure the interior is completely dry before next use.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not use abrasive cleaners or scourers, as they may damage the finish.
5. **Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food particles. Do not use water or liquid cleaners directly on the heating element.

Caution: Never immerse the main unit of the air fryer in water or any other liquid.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	The appliance is not plugged in. The power outlet is not working. The basket(s) are not inserted correctly.	Plug the power cord into a grounded wall socket. Check the power outlet by plugging in another appliance. Ensure the basket(s) are fully pushed into the main unit until they click.
Food is not cooked evenly.	Too much food in the basket. Food not shaken or flipped during cooking.	Cook smaller batches of food. Shake or flip food halfway through cooking for even results.
White smoke comes from the appliance.	Fat residues from previous use. Oil or grease dripping onto the heating element.	Clean the basket and crisper plate thoroughly after each use. Remove excess oil from food before air frying.
Food is not crispy.	Not enough oil (if applicable). Temperature too low or cooking time too short. Moisture in food.	Lightly brush or spray food with oil. Increase temperature or cooking time. Pat food dry before cooking.
SyncCook function not working as expected.	Settings for baskets are too disparate. SyncCook button not pressed.	Ensure both baskets have valid time/temperature settings. Confirm the SyncCook button was pressed before starting.

SPECIFICATIONS

Model Name	10 QT Air Fryer
Model Number	AF802EK
Capacity	10 Quarts (2 x 5QT Baskets)
Wattage	1700 Watts
Temperature Range	180°F - 400°F (Up to 450°F with Hi-Fry)
Control Method	Digital Touchscreen
Product Dimensions (D x W x H)	11.8"D x 13.4"W x 9.01"H
Item Weight	17.8 pounds
Material	Stainless Steel
Special Features	Automatic Shut-Off, LED Display, Temperature Control, Timer, SyncCook Function

Looks great in every kitchen



Image: The Plum chef Dual Zone Air Fryer with its key dimensions (depth, width, height) indicated for placement reference.

WARRANTY AND SUPPORT

Your Plum chef 10QT Large Dual Zone Air Fryer is backed by a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

For warranty claims, technical assistance, or any questions regarding your product, please contact Plum chef customer service. Please have your model number (AF802EK) and proof of purchase ready when contacting support.

Customer service typically resolves issues within 2 working days.

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and use this page's manual context to help answer it.

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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