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› NutriChef 5.5L Air Fryer Oven EU-NCAF539TB Instruction Manual

NutriChef EU-NCAF539TB

NutriChef 5.5L Air Fryer Oven Instruction Manual

Model: EU-NCAF539TB

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the NutriChef 5.5L Air Fryer Oven. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the cord, plug, or the appliance housing in water or other liquids.
- 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 appliance features automatic shut-off and overheat protection for safe use.
- Do not block any ventilation openings.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Do not place anything on top of the appliance.
- Use only original accessories provided by the manufacturer.
- This appliance is for household use only.

2. PRODUCT COMPONENTS

The NutriChef 5.5L Air Fryer Oven comes with the following components:

- Air Fryer Main Unit
- Removable Cooking Basket (5.5L capacity, non-stick coated, dishwasher safe)
- Mesh Basket
- Trivet

nutrichef™

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TUA CUCINA!**



Image: Main unit with cooking basket, mesh basket, and trivet displayed separately. The cooking basket has a cool-touch handle.

The main unit features a transparent window for monitoring cooking progress and an LED touch screen for control. The cooking basket is made of stainless steel with a non-stick coating and a cool-touch handle for safe handling.



Image: The NutriChef air fryer with food cooking inside, highlighting its transparent window and key features like 360° air circulation and non-stick basket.

3. SETUP AND FIRST USE

1. Unpack the appliance and all accessories. Remove all packaging materials, stickers, and labels.
2. Wipe the exterior of the appliance with a damp cloth.
3. Clean the cooking basket, mesh basket, and trivet with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely.
4. Place the air fryer on a stable, level, and heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
5. Insert the mesh basket into the cooking basket, then slide the cooking basket into the main unit.
6. Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.
7. For first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal.

4. OPERATING INSTRUCTIONS

Control Panel

The NutriChef Air Fryer features an intuitive LED touch screen control panel. The display shows temperature and time settings, along with various preset icons.



Image: A hand interacting with the digital touch display of the air fryer, showing temperature, time, and various cooking preset icons.

Using Preset Programs

The air fryer comes with 8 preset cooking programs for common dishes. These programs automatically set the optimal temperature and time.

1. Place your food in the cooking basket. Do not overfill.
2. Slide the cooking basket back into the appliance.
3. Press the power button to turn on the display.
4. Select one of the 8 preset icons (e.g., Fries, Chicken, Shrimp, Steak, Wings, Fish, Defrost, Manual).
5. The appliance will automatically start cooking after a few seconds, or you can press the start button if available.
6. You can monitor the cooking process through the transparent window.
7. The appliance will beep and automatically shut off when the program is complete.

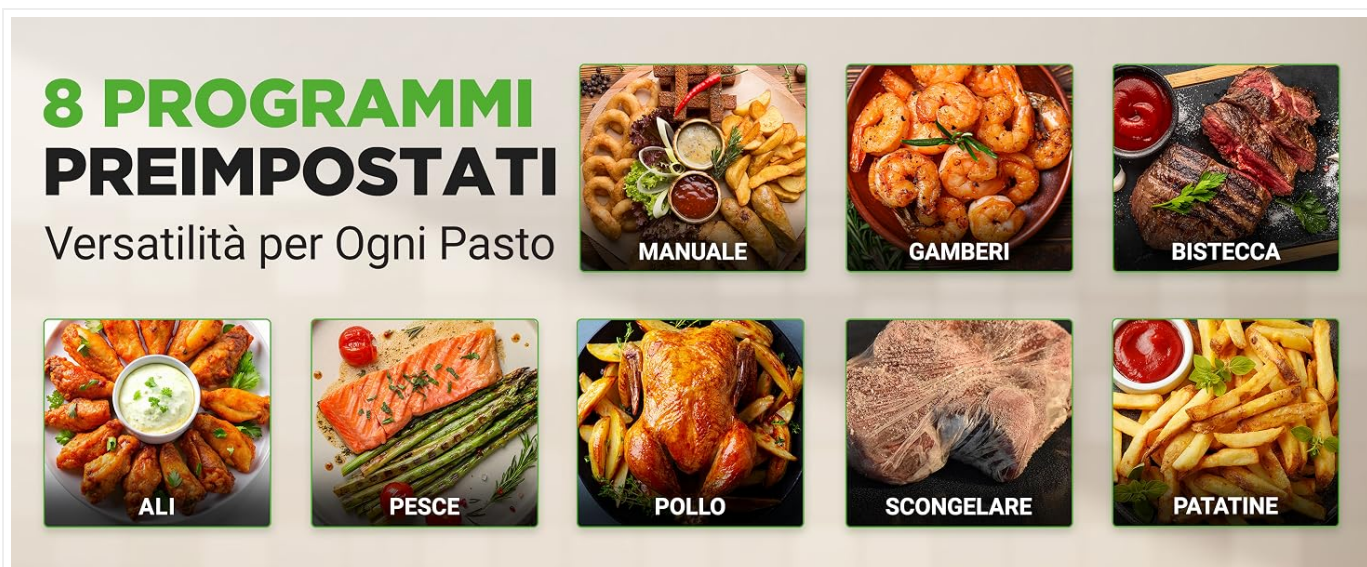


Image: A graphic illustrating the 8 preset cooking options: Manual, Shrimp, Steak, Fries, Wings, Fish, Chicken, and Defrost, each with an associated food image.

Manual Cooking

For custom recipes or specific cooking needs, you can manually set the temperature and time.

1. Place your food in the cooking basket.

- 2. Slide the cooking basket back into the appliance.
- 3. Press the power button.
- 4. Use the temperature control buttons (usually + and -) to set the desired temperature (from 100°F / 38°C to 390°F / 199°C).
- 5. Use the timer control buttons to set the desired cooking time (up to 60 minutes).
- 6. Press the start button to begin cooking.
- 7. You can pause cooking by pulling out the basket or pressing the pause button (if available). The appliance will resume when the basket is reinserted.

The 360° hot air circulation technology ensures even and crispy results with minimal oil.

5. COOKING GUIDE (GENERAL RECOMMENDATIONS)

The following table provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked to safe internal temperatures.

Food Item	Temperature	Time	Notes
Frozen Fries (thin)	180°C (350°F)	15-20 min	Shake basket halfway
Chicken Wings	190°C (375°F)	20-25 min	Flip halfway
Steak (medium)	200°C (390°F)	8-12 min	Flip halfway
Shrimp	180°C (350°F)	8-10 min	Shake halfway
Vegetables (mixed)	175°C (345°F)	10-15 min	Toss halfway

For best results, preheat the air fryer for 3-5 minutes before adding food. Lightly spray or brush food with oil for extra crispiness, especially for fresh ingredients.

6. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your NutriChef Air Fryer.

- 1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.
- 2. **Cooking Basket and Mesh Basket:** The removable cooking basket and mesh basket are dishwasher safe. For manual cleaning, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residues, soak the basket in hot water with dish soap for about 10 minutes.
- 3. **Interior of the Appliance:** Wipe the interior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- 4. **Exterior of the Appliance:** Clean the exterior with a soft, damp cloth.
- 5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
- 6. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

CESTELLO RIMOVIBILE PER SERVIRE FACILMENTE

Pasti più sani e gustosi, preparati con facilità!



Image: The removable cooking basket, filled with fries, being easily lifted from the air fryer, demonstrating its user-friendly design for serving and cleaning.

SUPERFICIE DEL CESTELLO ANTIADERENTE



Image: A detailed view of the non-stick surface inside the cooking basket, emphasizing its easy-to-clean properties.

7. TROUBLESHOOTING

If you encounter any issues with your NutriChef Air Fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance damaged.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If still not working, contact customer support.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped; incorrect temperature/time.	Do not overload the basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease from previous use; fatty food cooking; food residue on heating element.	Clean the basket and interior thoroughly after each use. For fatty foods, add a small amount of water to the bottom of the outer pan to prevent smoke.

Problem	Possible Cause	Solution
Food is not crispy.	Not enough oil; temperature too low; cooking time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time. Ensure basket is not overcrowded.

8. SPECIFICATIONS

- Model Name:** EU-NCAF539TB
- Capacity:** 5.5 Liters
- Power Output:** 1200 Watts
- Voltage:** 120 Volts
- Temperature Range:** 100°F (38°C) - 390°F (199°C)
- Timer:** Up to 60 minutes
- Control Method:** Touch Screen
- Air Frying Technology:** 360° Hot Air Circulation
- Material:** Stainless Steel, Acrylonitrile Butadiene Styrene (ABS), Polypropylene (PP)
- Dimensions (D x W x H):** 35.6 cm x 29.5 cm x 28.2 cm
- Non-stick Coating:** Yes
- Dishwasher Safe Parts:** Cooking Basket, Mesh Basket, Trivet
- Special Features:** Programmable, Automatic Shut-off, Overheat Protection, Transparent Window
- Country of Origin:** China



Image: The air fryer on a kitchen counter surrounded by a variety of cooked dishes, illustrating its large capacity suitable for family meals.

9. WARRANTY AND SUPPORT

The NutriChef 5.5L Air Fryer Oven (Model: EU-NCAF539TB) comes with a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, unauthorized repair, or commercial use.

For warranty claims, technical support, or any questions regarding your product, please contact NutriChef customer service. Please have your model number (EU-NCAF539TB) and proof of purchase ready.

NutriChef Customer Service: Please refer to the contact information provided on the NutriChef official website or your purchase documentation.

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