




INSIGNIA NS-AF34D2-C 3.4 Qt. Digital Air Fryer User Guide

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INSIGNIA™

INSIGNIA NS-AF34D2-C 3.4 Qt. Digital Air Fryer



IMPORTANT SAFEGUARDS

WARNING: Read this manual carefully and completely and retain for future reference. Failure to adhere to safety instructions may result in serious injury or damage.

When using electrical appliances, basic safety precautions should always be followed:

1. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
2. Keep the appliance and its cord out of reach of children. DO NOT allow the appliance to be used by children. Close supervision is necessary when used near children.
3. Children should not play with the appliance.
4. NEVER use electrical socket below counter.
5. NEVER connect this appliance to an external timer switch or separate remote-control system.
6. When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
7. To protect against electrical shock, DO NOT immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the basket provided.
8. Regularly inspect the appliance and power cord. DO NOT use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
9. DO NOT use an extension short cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
10. ALWAYS ensure the appliance is properly assembled before use.
11. DO NOT cover the air intake vent or air outlet while unit is operating. Doing so will prevent even cooking and

may damage the unit or cause it to overheat.

12. Before placing removable basket into the main unit, ensure basket and unit are clean and dry by wiping with a soft cloth.
13. This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. DO NOT use in moving vehicles or boats. DO NOT use outdoors. Misuse may cause injury.
14. Intended for worktop use only. Ensure the surface is level, clean and dry. DO NOT move the appliance when in use.
15. DO NOT place the appliance near the edge of a worktop during operation.
16. DO NOT use accessory attachments not recommended or sold by the manufacturer. DO NOT place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by the manufacturer may cause fire, electric shock or injuries.
17. ALWAYS ensure basket is properly closed before operating.
18. DO NOT use the appliance without the removable basket installed.
19. DO NOT use this appliance for deep-frying.
20. DO NOT place appliance on hot surfaces or near a hot gas or electric burner or in a heated oven.
21. Prevent food contact with heating elements. DO NOT overfill when cooking.
Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
22. DO NOT place items on top of unit at any time.
23. Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
24. Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
25. DO NOT touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, ALWAYS use protective hot pads or insulated oven mitts and use available handles.
26. Extreme caution must be used when the appliance contains hot food.
Improper use may result in personal injury.
27. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way.
28. Spilled food can cause serious burns. Keep appliance and cord away from children. DO NOT let cord hang over edges of tables or counters or touch hot surfaces.
29. The basket and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the basket or plate from the appliance. ALWAYS place basket or plate on a heat-resistant surface after removing. DO NOT touch accessories during or immediately after cooking.
30. Cleaning and user maintenance should not be carried out by children.
31. To disconnect, press the power button to turn off the unit, then unplug from socket when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
32. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock. Please refer to Cleaning and storing your air fryer on page 12 for regular maintenance of the appliance.
33. If your air fryer is cooking when a power failure occurs, if the power is restored within five minutes the unit will continue to cook with the program you selected. If the power is restored after five minutes, you will need to

reselect the cooking program.

SAVE THESE INSTRUCTIONS

California Residents

- WARNING: Cancer and reproductive harm – www.p65warnings.ca.gov
- WARNING: To avoid injury, read and understand the instructions in this user manual before attempting to use this appliance.
- WARNING: Electrical shock hazard. Use grounded outlet only
 - DO NOT remove ground.
 - DO NOT use an adapter
 - DO NOT use an extension cord.
- Failure to follow these instructions may result in electric shock and/or serious injury.
- WARNING: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND/OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

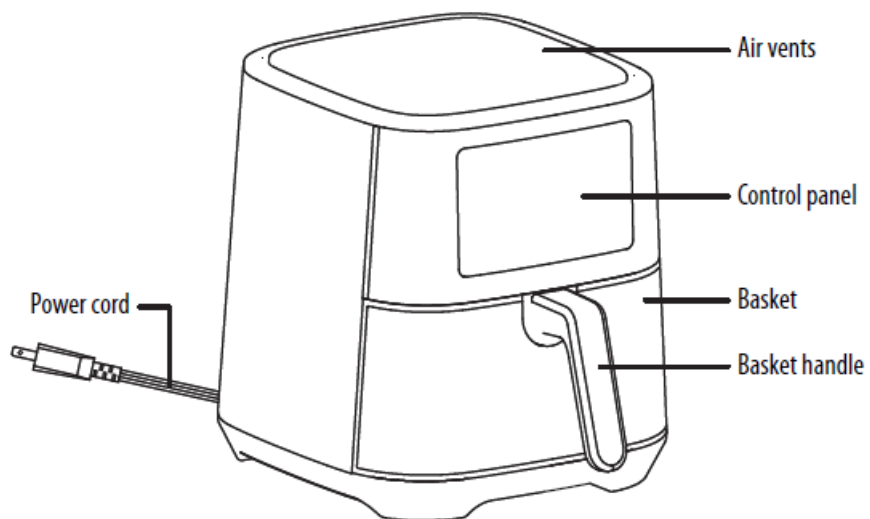
Features

- Air fryer circulates hot air, efficiently cooking your food with little to no oil needed
- 3.4 qt. (3.2 l) capacity makes plenty of food
- Digital controls with an easy-to-read display makes adjusting your settings a breeze
- Ten preset functions let you bake, roast, or reheat all your favorite foods
- Temperature ranges from 180–400° F (82–204° C), giving you precise control
- Timer lets you cook your food anywhere from 1–60 minutes, while auto shut-off grants you peace of mind
- Dishwasher-safe cooking tray and pan make clean-up a breeze

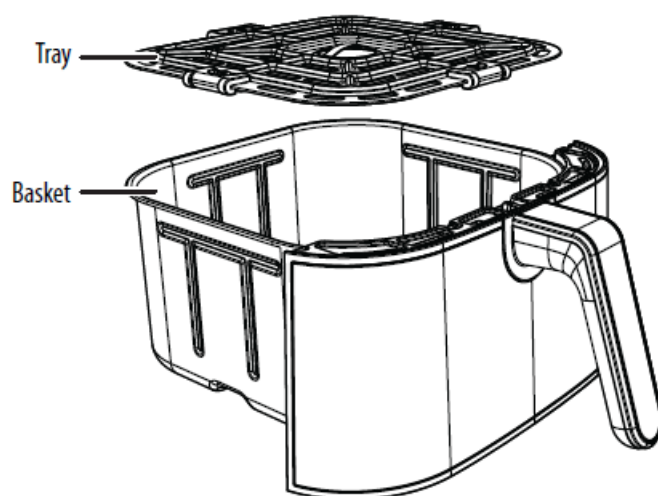
Package contents

- Air Fryer
- Basket
- Tray for basket
- User Guide

Front



Cooking chamber



Control and display panels



#	BUTTON	DESCRIPTION
1	Preset programs	Choose between these foods to use preset times and temperatures: <ul style="list-style-type: none">• Bread• Pizza• French Fries• Steak• Bacon• Fish• Chicken• Pastries• Chicken Wing• Preheat
2	Fan lamp	Flashes when the air fryer's fan is circulating.
3	Temperature	Press to adjust the cooking temperature.
4	Power	Press to turn the air fryer on or off.
5	▶ (start/pause)	Press to start or pause cooking.
6	Display	Displays the cook time and temperature.
7	Time	Press to adjust the cooking time.

Setting up your air fryer

WARNING

- Read the important safeguards on page 3 before using the air fryer. Failure to read and follow those instructions for safe use may result in damage to the air fryer, property damage, or personal injury.
- To avoid property damage, do not place the air fryer on a stove top, on another appliance, or in a heated oven. Heat from an external source will damage the air fryer.
- To avoid the risk of fire, property damage, and/or personal injury, do not place anything on top of the air fryer, and do not block the air vents.

Before using your air fryer

1. Remove the air fryer from the box.
2. Remove the air fryer basket and check the inside for loose packing material before first use.
Note: Don't remove the safety warning stickers or the rating label from the air fryer.
3. Wash your new air fryer before using it. See Cleaning and storing your air fryer on page 12 for specific cleaning instructions.

Finding a suitable location

- Do not place your air fryer on top of another appliance (such as a stove top).
- Place the air fryer on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 5 in. (13 cm) of space above and around all sides of the air fryer.

Connecting to power

Connect the power cord to a standard 120 V wall outlet.

Using your air fryer

Preheating your air fryer

The Preheat program heats the air fryer before you add your food, saving you time. Use this program whenever a recipe calls for it or when cooking meats that can benefit from an initial searing.

1. Plug your air fryer into a (120 V) wall outlet. The air fryer enters standby mode and the display shows “ ” (power).
2. Place the cooking tray in the bottom of the basket, then insert the basket into your air fryer.
3. Press (power). The control panel turns on, and the default time and temperature (three minutes at 400° F) appears on the display.
4. If you want to change the default pre-heat settings (optional), press (preheat), then press TIME +/- or TEMP +/- to adjust time or temperature.

When Preheat is complete, the screen shows “OFF”. The fan continues for 20 seconds, then your air fryer will beep twice and return to standby.

Turning the buzzer off and on

The buzzer is normally on when you receive your air fryer.

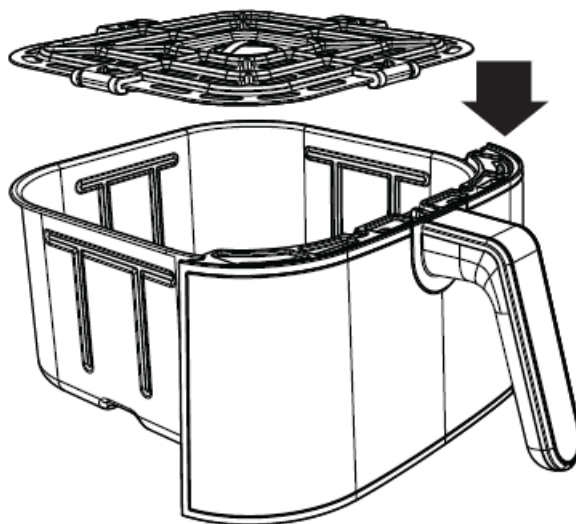
1. To turn the buzzer off, press and hold the TIME + and – buttons for three seconds. The buzzer beeps once and the display shows “BEEP OFF” twice.
2. To turn the buzzer back on, press and hold the TIME + and – buttons for three seconds. The buzzer beeps once and the display shows “BEEP ON” twice.

Note: When the buzzer is turned off, your air fryer will not beep when cooking is completed.

Cooking your food

1. Plug your air fryer into a (120 V) wall outlet. The air fryer enters standby mode and the display shows “ ” (power).

2. Place the cooking tray in the bottom of the basket.



3. Press (power) to turn on your air fryer. The control panel turns on.
4. Add your food to the basket, then insert the basket into the cooking chamber.
5. Select a preset program (French Fries, Steak, Select a preset program (Bread, Pizza, French Fries, Steak, Bacon, Fish, Chicken, Pastries, or Chicken Wing). When selected, the preset button blinks and the display shows the default cook time and temperature.

To choose another function, you can directly select the corresponding function key.

Note:

- For information about using the Preheat program, see Preheating your air fryer on page 8.
- For more information about the default cook time and temperature for each preset program, see Understanding preset programs on page 10. You can use the set temperature and time buttons (+ and –) to adjust, as needed.

6. Press Temp + or – to adjust the temperature from 180° to 400° F (82.8° to 204.4° C).
7. Press Time + or – to adjust the time from 1 to 60 minutes.
8. Press (start/pause) or wait ten seconds. The air fryer starts and the timer counts down.
9. If you're cooking a large amount of food, remove the basket halfway through cooking, shake or turn your food, and reinsert the basket. The air fryer automatically continues.
10. Press the (power) button to cancel the cooking status.











Note: To turn off your air fryer before the cook time is finished, press (power).

The (power) icon turns red and you can safely remove the basket.

11. Make sure that your food is completely cooked, then empty your food into a bowl or plate. If your food needs to cook longer, reinsert the basket and start the air fryer again.
12. Press (power) to turn off your air fryer, then unplug it from the wall outlet.

Understanding preset programs

These presets (default temperature/time) are starting points that let you experiment to get results you like best.

PRESET PROGRAM	DEFAULT TEMPERATURE	DEFAULT TIME
 Bread	400° F (204° C)	6 minutes
 Pizza	350° F (177° C)	8 minutes
 French Fries	400° F (204° C)	16 minutes
 Steak	360° F (182° C)	12 minutes
 Bacon	360° F (182° C)	4 minutes
 Fish	400° F (204° C)	15 minutes
 Chicken	360° F (182° C)	22 minutes
 Pastries	350° F (177° C)	10 minutes
 Chicken Wing	360° F (182° C)	20 minutes
 Preheat	400° F (204° C)	3 minutes

Cooking times and temperatures

Because ingredients vary in origin, size, shape, and brand, you may need to adjust the cook times and temperatures in this table to suit your food.

FOOD	TEMP	TIME	AMOUNT	NOTES
Potatoes & fries				
Thin frozen fries	390° F (199° C)	9–16 min.	11–25 oz. (300–700 g)	Shake halfway
Thick frozen fries	390° F (199° C)	11–20 min.	11–25 oz. (300–700 g)	Shake halfway
Homemade fries (8×8 mm)	390° F (199° C)	16–20 min.	11–28 oz. (300–800 g)	Shake halfway

FOOD	TEMP	TIME	AMOUNT	NOTES
Homemade potato wedges	355° F (179° C)	18–22 min.	11–28 oz. (300–800 g)	Shake halfway
Homemade potato cubes	355° F (179° C)	12–18 min.	9 oz. (250 g)	Shake halfway
Rosti	355° F (179° C)	15–18 min.	18 oz. (500 g)	Shake halfway
Potato gratin	390° F (199° C)	15–18 min.	18 oz. (500 g)	Shake halfway
Meat & poultry				
Steak	360° F (182° C)	8–12 min.	6–18 oz. (100–500 g)	
Pork chops	360° F (182° C)	10–14 min.	6–18 oz. (100–500 g)	
Hamburger	360° F (182° C)	7–14 min.	6–18 oz. (100–500 g)	
Sausage roll	390° F (199° C)	13–15 min.	6–18 oz. (100–500 g)	
Drumsticks	360° F (182° C)	18–22 min.	6–18 oz. (100–500 g)	
Chicken breast	360° F (182° C)	10–15 min.	6–18 oz. (100–500 g)	
Bacon		6–10 min.	11 oz. (300 g)	
Fish	360° F (182° C)	10–14 min.	18–28 oz. (500–800 g)	
Snacks				
Spring rolls	390° F (199° C)	8–10 min.	4–14 oz. (100–400 g)	Shake halfway
Frozen chicken nuggets	390° F (199° C)	6–10 min.	8–18 oz. (100–500 g)	Shake halfway
Frozen fish fingers	390° F (199° C)	6–10 min.	4–14 oz. (100–400 g)	
Frozen cheese curds	355° F (179° C)	8–10 min.	4–14 oz. (100–400 g)	
Stuffed vegetables	320° F (150° C)	10 min.	4–14 oz. (100–400 g)	
Baking				
Cake	320° F (150° C)	20–25 min.	11 oz. (300 g)	
Quiche	355° F (179° C)	20–22 min.	14 oz. (400 g)	
Muffins	390° F (199° C)	15–18 min.	11 oz. (300 g)	
Sweet snacks	320° F (150° C)	20 min.	14 oz. (400 g)	
Bread	360° F (182° C)	15–18 min.	11–18 oz. (300–500 g)	

Cleaning and storing your air fryer

Follow these cleaning guidelines to prevent damage and keep your air fryer operating at its best.

- Always unplug the air fryer and let it cool to room temperature before cleaning.
- Clean your air fryer and accessories after each use.
- Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.
- Let all surfaces dry thoroughly before use, and before storage.

WARNING: To avoid risk of electrical shock and personal injury:

- Do not immerse the air fryer in water.
- Do not rinse the air fryer under a tap.
- Do not wet the prongs of the power cord.

WARNING:

Without proper cleaning, food and grease splatter may build up around the heating element, causing the risk of smoke, fire, and personal injury.

WARNING

If you see or smell smoke, press (start/pause), unplug the air fryer, and allow it to cool. Remove food splatter or

grease with a soft cloth and dish detergent.

Air fryer basket

- Clean the air fryer basket with a sponge or cloth, warm water, and dish soap, then rinse well. Make sure that you remove all grease and food debris.
- DO NOT immerse the basket in water or any other liquid.
- DO NOT machine wash the basket.

Cooking tray

- Clean the cooking tray with a sponge or cloth, warm water, and dish soap. The cooking tray is also dishwasher safe.
- The cooking tray has a non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils.

Cooking chamber

- Clean the cooking chamber with a sponge or cloth, warm water, and dish soap.
- To remove baked-on grease and food residue, spray with a mixture of baking soda and vinegar, then wipe clean with damp cloth.
- For stubborn stains, allow the baking soda and vinegar mixture to sit on the affected area for several minutes before scrubbing clean.
- Check the heating coil for oil spatter and food debris. Clean the heating coil with a damp cloth, as needed. Make sure that the heating coil is completely dry before its next use.

Exterior

- Clean with a soft, damp cloth or sponge and wipe dry.

Troubleshooting

PROBLEM	SOLUTION
The air fryer doesn't work.	<ul style="list-style-type: none">• Make sure that the power cord is plugged into a working power outlet.• Make sure that you press Start after setting the cook program, time, and temperature.• Your air fryer won't turn on unless the basket is fully inserted. Make sure that the basket is inserted correctly.
There's a plastic smell when using the air fryer.	<ul style="list-style-type: none">• The first few times you use the air fryer, you may notice a strong plastic smell. This is normal, non-toxic, and will go away quickly.
Food isn't finished cooking after a program.	<ul style="list-style-type: none">• Don't overload the basket. Put smaller batches of ingredients to cook more evenly.• Increase your air fryer's temperature.• Cook your food longer.
Food is cooked unevenly.	<ul style="list-style-type: none">• Halfway through the cook time, remove the basket and shake or turn the food to help it cook.
Fried foods aren't crispy after air frying.	<ul style="list-style-type: none">• You may have used a food that's meant to be prepared in a traditional deep fryer.
The basket doesn't slide into the air fryer correctly.	<ul style="list-style-type: none">• Do not overfill the basket.
White smoke comes out of your air fryer.	<ul style="list-style-type: none">• When you fry greasy ingredients in your air fryer, a large amount of oil leaks into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect your fryer or the end result.• Make sure to clean the air fryer between each use.
Fresh fries are fried unevenly or not crispy.	<ul style="list-style-type: none">• Use fresh potatoes to make sure that they stay firm during frying.• Rinse the fries correctly to remove starch from the outside of the sticks.• Cut the potato sticks smaller for a crispier result.

Specifications

Dimensions (H x W x D)	11 x 10.1 x 12.8 in. (28 x 25.6 x 32.6 cm)
Weight	8.7 lbs. (3.9 kg)
Power requirements	120 V ~ 60 Hz
Wattage	1600 W
Capacity	3.4 qt. (3.2 l)
Power cord length	3.3 ft. (1 m)
Operating temperature	180°~400° F (82.2°~204.4° C)

ONE-YEAR LIMITED WARRANTY

Definitions:

The Distributor* of Insignia branded products warrants to you, the original purchaser of this new Insignia-branded product ("Product"), that the Product shall be free of defects in the original manufacturer of the material or

workmanship for a period of one (1) year from the date of your purchase of the Product ("Warranty Period"). For this warranty to apply, your Product must be purchased in the United States or Canada from a Best Buy branded retail store or online at www.bestbuy.com or www.bestbuy.ca and is packaged with this warranty statement.

How long does the coverage last?

The Warranty Period lasts for 1 year (365 days) from the date you purchased the Product. Your purchase date is printed on the receipt you received with the Product.

What does this warranty cover?

During the Warranty Period, if the original manufacture of the material or workmanship of the Product is determined to be defective by an authorized Insignia repair center or store personnel, Insignia will (at its sole option): (1) repair the Product with new or rebuilt parts; or (2) replace the Product at no charge with new or rebuilt comparable products or parts. Products and parts replaced under this warranty become the property of Insignia and are not returned to you. If service of Products or parts are required after the Warranty Period expires, you must pay all labor and parts charges. This warranty lasts as long as you own your Insignia Product during the Warranty Period. Warranty coverage terminates if you sell or otherwise transfer the Product.

What does the warranty not cover?

- Food, beverage, and or medicine loss/spoilage.
- Customer instruction/education
- Installation
- Set up adjustments
- Cosmetic damage
- Damage due to weather, lightning, and other acts of God, such as power surges
- Accidental damage
- Misuse
- Abuse
- Negligence
- Commercial purposes/use, including but not limited to use in a place of business or in communal areas of a multiple dwelling condominium or apartment complex, or otherwise used in a place of other than a private home.
- Modification of any part of the Product, including the antenna
- Display panel damaged by static (non-moving) images applied for lengthy periods (burn-in).
- Damage due to incorrect operation or maintenance
- Connection to an incorrect voltage or power supply
- Attempted repair by any person not authorized by Insignia to service the Product
- Products sold "as is" or "with all faults"
- Consumables, including but not limited to batteries (i.e. AA, AAA, C etc.)
- Products where the factory-applied serial number has been altered or removed
- Loss or Theft of this product or any part of the product
- Display panels containing up to three (3) pixel failures (dots that are dark or incorrectly illuminated) grouped in an area smaller than one tenth (1/10) of the display size or up to five (5) pixel failures throughout the display. (Pixel based displays may contain a limited number of pixels that may not function normally.)
- Failures or Damage caused by any contact including but not limited to liquids, gels or pastes.

REPAIR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS YOUR EXCLUSIVE REMEDY FOR BREACH OF WARRANTY. INSIGNIA SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT, INCLUDING, BUT NOT LIMITED TO, LOST DATA, LOSS OF USE OF YOUR PRODUCT, LOST BUSINESS OR LOST PROFITS. INSIGNIA PRODUCTS MAKES NO OTHER EXPRESS WARRANTIES WITH RESPECT TO THE PRODUCT, ALL EXPRESS AND IMPLIED WARRANTIES FOR THE PRODUCT, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE WARRANTY PERIOD SET FORTH ABOVE AND NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, WILL APPLY AFTER THE WARRANTY PERIOD. SOME STATES, PROVINCES AND JURISDICTIONS DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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Documents / Resources

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