

DIGITAL AIR FRYER



OPERATION INSTRUCTIONS

Save these instructions
For household use only

Model: AF06D02-M

Power: 120V~ 60Hz



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BASIC SPECIFICATIONS

PRODUCT SIZE	270*350*323mm	N.W.	4.45KG
PACKAGE SIZE	390*315*366mm	G.W.	5.5KG

Electrical and environmental parameters

	ITEM	SPECIFICATION
1	Working Voltage and Frequency	AC100V-120V~60Hz
2	Standby power	<1W
3	Rated Voltage and power	120V/1600W
4	Motor	120V/60Hz
5	Max working humidity	RH95%
6	Working ambient temperature range	-4°F ~ 185°F
7	Storage ambient temperature range	-13°F ~ 185°F

Technical specification

NAME	SPECIFICATION
Temperature adjust range	105°F ~400°F
Time adjust range	1~60min/1h
Time control error	±2%
Temperature accuracy error	±5%

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY •

READ ALL INSTRUCTIONS BEFORE USE

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

1. A short power-supply cord is provided to reduce risk.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. Ensure the appliance and all parts are clean and dry before each use.
5. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
6. Use only on a clean, stable, dry and level surface.
7. Only after the Air Fryer has completely cooled down should you attempt to move or handle it.
8. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
9. The use of accessory attachments **NOT** recommended by the manufacturer may cause injuries.
10. **DO NOT** use outdoors.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging stickers and labels from the air fryer, including the tape securing the basket to the unit.
2. To pull out the basket for cleaning, remove the tape securing it into place. Secure the unit with one hand and pull the handle straight back with the other hand.
3. Thoroughly clean the basket and crisper tray with hot water, dish-washing liquid, and a non-abrasive sponge.
4. Wipe the inside chamber and outside of the air fryer with a moist cloth.
5. Discard the protective plastic covering the power plug before use.

USING YOUR AIR FRYER

1. Use extreme caution when operating the Air Fryer or any other appliance.
2. Make sure the Air Fryer is always clean prior to cooking.
3. **NEVER** leave the Air Fryer unattended during use.
4. **DO NOT** move the Air Fryer while in operation.
5. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
6. Amount of ingredients placed in the Air Fryer should comply with directions listed under “Instructions”.
7. Use extreme caution when removing tray or disposing of hot grease.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
9. To disconnect, turn any control to off, then remove plug from wall outlet.

10. **DO NOT** place plastic or rubber containers in the unit. Avoid using containers made of any other material other than ceramic, glass, or metal in the unit.
11. Always put the ingredients to be cooked on the appropriate baking sheet (**DO NOT** overfill) and **DO NOT** allow food to come into direct contact with the heating components.
12. Make sure foil does **NOT** touch heating elements, to prevent fire.
13. **DO NOT** overfill the Air fryer such that contents are touching heating elements or blocking the fan.
14. **DO NOT** attempt to use the Air Fryer to deep-fry any food as this is NOT its intended use and may create a fire hazard.
15. **DO NOT** cover the intake air vents or exhaust vents while the Air Fryer is operating.
16. Keep manual handy for future reference.

DO NOT USE THE AIR FRYER FOR ANYTHING OTHER THAN ITS INTENDED USE.

Note:

This appliance is intended for normal household use. It is not intended to be used in environments such as staff kitchens/cafeterias of shops, offices, farms, or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts, and non-residential environments.

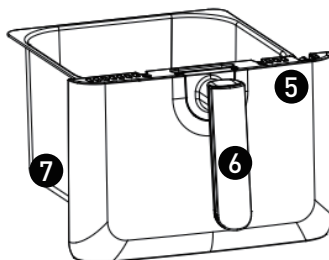
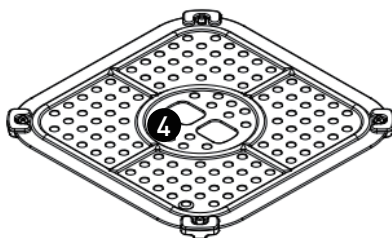
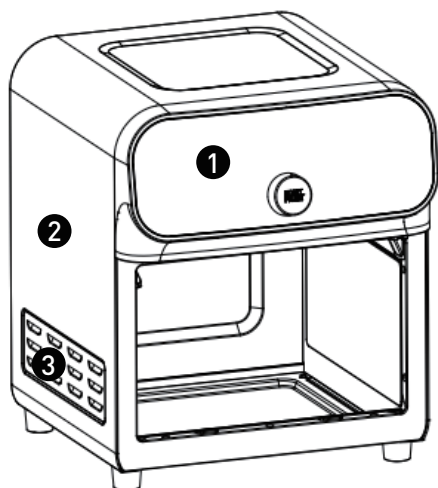
NOTICE:

FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS, ADDITIONAL SAFEGUARDS, OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF THE SMART AIR FRYER THAT CAN VOID THE WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

**WARNING**

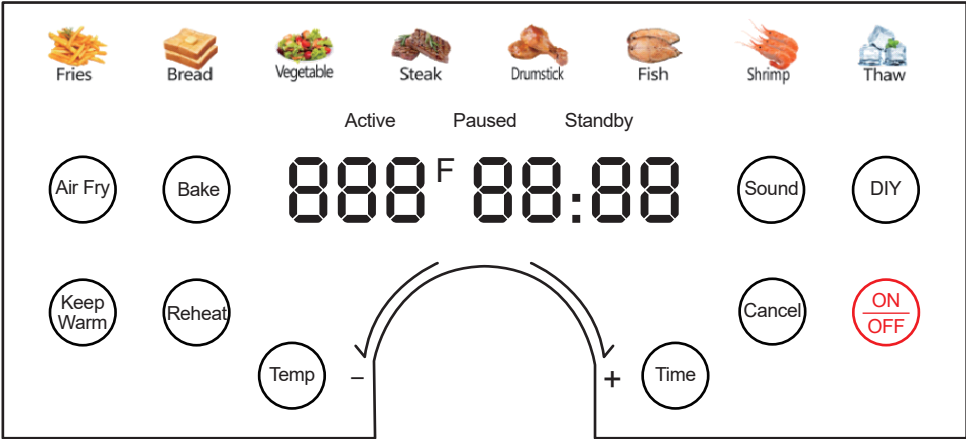
Never use the Air Fryer with loose, damaged, or missing parts.

PARTS & ACCESSORIES



- 1** Control panel **2** Main body **3** Air inlet
- 4** Non-stick coating frying rack **5** Basket cover
- 6** Handle cover **7** Non-stick Coating frying tray
















INSTRUCTIONS




























FOOD TIPS

1. To cook evenly, do not overfill the basket. Suggest that you can shake once or more halfway through cooking.
2. To make cakes, pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
3. To make food crispier, you can spray of brush a small amount of oil.
4. Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before cooking.

ITEM	ICON	OPERATION INSTRUCTION
1		Plug in. At any time, press to turn on/off the air fryer display.














ITEM	ICON	OPERATION INSTRUCTION
2		Plug in. Press  . The air fryer will clear all settings and go into standby. Display all bright (Except for Active, Paused)
3		<ul style="list-style-type: none">■ Rotate the knob to switch eight menus. Press it to start to Active / Paused state.■ Rotate the knob to adjust time & temperature. Press it to confirm the set time/temperature.
4		Plug in. The icon sound is on by default. Press  to turn off / on the icon sound of the air fryer at any state. The buzzer cannot be turned off by default. <ul style="list-style-type: none">■ One buzzer for power-on / Turn-off (1 sound in 0.1 seconds)■ Every time press a valid Icon in the open state, the buzzer buzzes 1 sound (1 sound in 0.1 seconds)
5	<div><div> Fries</div><div> Bread</div></div> <div><div> Vegetable</div><div> Steak</div></div> <div><div> Drumstick</div><div> Fish</div></div> <div><div> Shrimp</div><div> Thaw</div></div>	Plug in. Press  . The fries Icon flashing display. Directly press the  to enter the Active state. The other menu is the same procedure.

ITEM	ICON	OPERATION INSTRUCTION
6		<p>Plug in. Press .The menu Icon flashing display. Directly press the  to enter the Active state. mode.The other function is the same procedure.</p>
		
		
		
7		<p>Plug in. Press . The time is adjustable at any time. The time display is flashing. Rotate  to adjust the time to match your desired setting. Press  or  to confirm it. (No operation within 5 seconds, the time will be confirmed) Press  again enter the active state. (1-60minutes. Rotation in 1-minute steps)</p>
8		<p>Plug in. Press . The temperature is adjustable at any time. The temp display is flashing. Rotate  to adjust the temperature to match your desired setting. Press  or  to confirm it. (Nooperation within 5 seconds,the temperature will be confirmed) Press  again enter the active state. (105°-400°F. Rotation in 5°F steps)</p>

ITEM	ICON	OPERATION INSTRUCTION
9		Plug in. Press  . The menu Icon flashing display. At this time, press  or  , to enter the time or temperature settings. Directly press the  to enter the Active state. The function will remember the last DIY setting.
10	OPEN	If the display shows  , the basket is not correctly placed in the Air Fryer at this time. After the basket is correctly placed, the Air Fryer will restore the previous working state.
11	OFF	After the work is done, the buzzer will sound 5 times (sound 0.5 seconds, interval 1 second).The display is fully lit and shows  . (Except for Active , Paused)
12	Active	Steady on in working state: the selected function lights up display.
13	Paused	Steady on in the paused state: the selected function flashing display.
14	Standby	Steady on in standby state: plug in or after the work is done.

12 PRESETS

PRESETS CHART:

ICON	FUNCTION	TEMPERATURE		TIME	
		Default/°F	Range/°F	Default / Min	Range / Min
 Fries	Fries	400	175-400	20	1~60
 Bread	Bread	380		5	
 Vegetable	Vegetable	360		10	
 Steak	Steak	400		10	
 Drumstick	Drumstick	380		20	
 Fish	Fish	380		20	
 Shrimp	Shrimp	365		10	
 Thaw	Thaw	140	105-180	35	
 Air Fry	Air Fry	400	175-400	20	
 Bake	Bake	320	175-400	35	
 Reheat	Reheat	360	175-400	15	
 Keep Warm	Keep Warm	170	150-200	60	
 DIY	DIY	Custom	105-400	Custom	

CLEANING & MAINTENANCE

1. To protect against electrical shock **DO NOT** immerse cord, plugs, or (state specific part or parts in question) in water or other liquids.
2. Unplug from outlet when **NOT** in use and before cleaning.
3. Always unplug the air fryer from the electrical outlet. **NEVER** clean the unit while it is plugged in.
4. Allow the unit to cool completely before cleaning.
5. Always unplug power cord by pulling on plug, **NOT** the cord.
6. **DO NOT** use metal to clean machine components, pieces can break off the pad and touch electrical parts. Create a risk of electric.
7. **NEVER** use steel wool pads, etc., on interior or exterior of air fryer.
8. **NEVER** use harsh abrasive or corrosive product cleaners, as they may damage the finish or air fryer surface.
9. Apply the cleaning agent directly to a cloth towel, **NOT** directly to the unit, before cleaning.
10. To clean interior, use a damp cloth, mild liquid soap solution, and a clean cloth towel.
11. Your appliance is virtually maintenance free. It contains no user serviceable parts and no lubrication is needed.
12. **WARNING:** If any malfunction occurs, **DO NOT** attempt to repair. This appliance has no user-serviceable parts.

TROUBLESHOOT GUIDE

The air fryer was engineered with an automatic shut-off feature to prevent overheating during use. If the air fryer shuts off to cool itself down, an odor may be detected. Unplug the unit and wait for it to completely cool down. To prevent the air fryer from overheating, do not cook foods at higher temperatures or longer times than.

The AIR FRYER does not work.
1. The air fryer is not plugged in. Did not press “ON”. 2. Insert the plug into an appropriate grounded power socket. Press “ON”.
The basket of the AIR FRYER will not close completely
If the basket is not properly placed, the screen will display OPEN, and you can take it out and play it again.
The food is cooked unevenly.
Check the entire cooking process. Turn or flip as needed Make sure it cooks evenly. (Especially when cooking in sync)
The LED screen is blank.
1. The Air Fryer overheated and has shut itself down. No action was taken after certain stages of cooking and unit shut down. Control Panel not working correctly. 2. Unplug the Air Fryer and allow the unit to completely cool. Plug back in and see if it is working.

The Air Fryer is not heating.

1. Unit is unplugged. The Air Fryer has overheated. Heating elements are not working.
2. Make sure the Air Fryer is plugged in. Make sure the unit is has completely cooled. Plug in and see if unit comes up to correct temperature.

TO OBTAIN SERVICE

The owner shall have the obligation and responsibility to: pay for all services and parts not covered by the warranty; prepay the freight to and from Service Department for any part or system returned under this warranty; and carefully package the product using adequate padding material to prevent damage in transit. The original container is ideal for this purpose. Include in the package the owner's name, address, daytime telephone number, a detailed description of the problem, and your "RGA number." Provide the cooking system model & serial number and proof of date of purchase (a copy of the receipt) when making claims under this warranty.

