



4.0 QT DIGITAL AIR FRYER

Instruction Manual



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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
 3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
 4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 5. Children should be supervised to ensure that they do not play with the appliance.
 6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
 9. Do not use outdoors.
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10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 11. Do not place on or near a hot gas or electric burner, or in a heated oven.
 12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 13. 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.
 14. Do not use appliance for other than intended use.
 15. Make sure the crisping tray is in place before adding food to be air fried.
 16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.

WARNING: The Air Fryer will not operate unless frying basket is fully closed.

CAUTION: After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.


SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.


1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.

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9. Keep appliance at least 4 inches away from walls or other objects during operation.
 10. Always use the frying basket handle to open frying basket drawer.
 11. **WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.


WARNING: Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.

12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

NOTES ON THE PLUG




This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.



NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;



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2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

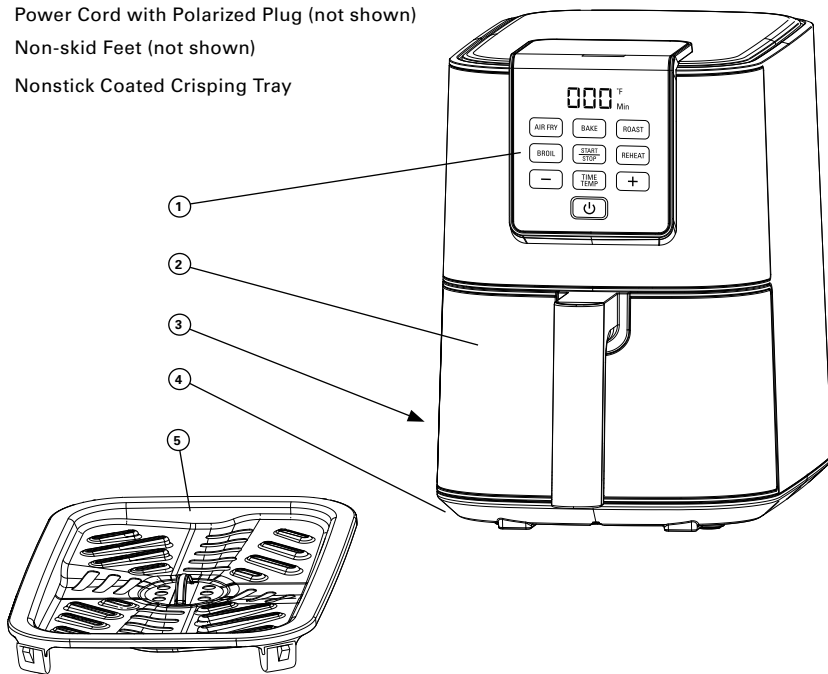
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.



GETTING TO KNOW YOUR 4 QT DIGITAL AIR FRYER

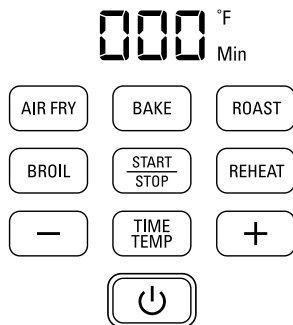
Product may vary slightly from illustration

- 1) Touchscreen Control
- 2) Frying Basket with Cool Touch Handle
- 3) Power Cord with Polarized Plug (not shown)
- 4) Non-skid Feet (not shown)
- 5) Nonstick Coated Crisping Tray



TOUCHSCREEN CONTROL

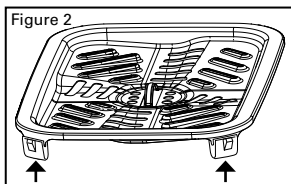
1. There are 5 menu options, each with a preset time and temperature.
2. Press on the desired function and the preset temp/time will be displayed.



Menu	Default Time	Time Range	Default Temp	Temp Range
Air Fry	18:00	01:00-60:00	400 °F	170 °F -400 °F
Bake	25:00	01:00-60:00	350 °F	170 °F - 400 °F
Roast	35:00	01:00-60:00	400 °F	350 °F -400 °F
Broil	10:00	01:00-30:00	400 °F	-
Reheat	06:00	01:00-60:00	250 °F	170 °F -400 °F

BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around the frying basket.
2. Your air fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, clean work area.
3. Wash frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the air fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the crisping tray fits snugly into the frying basket drawer, there are 4 rubber tips attached to the sides of the tray. Before using, check to make sure all 4 rubber tips are in place. If they become separated from the tray, simply slide onto the tabs as shown. (See fig 2.)





OPERATING INSTRUCTIONS









WARNING! This air fryer should not be used to boil water.


NOTE: During first use, the air fryer may emit a slight odor. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Arrange food on top of the crisping tray. Do not overfill frying basket with food. To ensure proper cooking and air circulation, **NEVER** fill any frying basket more than $\frac{2}{3}$ full. When air frying fresh vegetables, we do not recommend adding more than 1- $\frac{1}{2}$ cups of food to the frying basket.

5. Fully insert the frying basket into the front of the Air Fryer.
6. Plug cord in the wall outlet. A lone POWER button  will appear on a black background.
7. To begin, press the  button
8. The 5 functions will appear on the display

MANUAL OPERATION

9. Press on the desired function. The function selected will blink and the  button will illuminate.
10. The default Temperature and Time for the selected preset will alternate on the screen every 5 seconds.
11. To adjust the air frying TEMPERATURE, press the  button until you see the temperature displayed then press  to reduce the temperature and  to increase the temperature in 5 degree increments.
12. To adjust the air frying TIME, press the  button until you see the time displayed then press  to decrease the time and  to increase the time in 1 minute increments.
13. When the desired TIME and TEMPERATURE appear on the display, press the  button to turn the air fryer on to its working mode. The preset temperature and time will alternate on the display until the time has expired.

IMPORTANT: The air fryer will not heat until the  button is pressed. If no buttons are pressed, the air fryer will automatically turn OFF within 3minute.

NOTE: If the air fryer basket is removed while the air fryer is in working mode the unit will pause and the remaining TIME will flash. Once the basket is put back in place the working mode will resume. If the basket is not put back in place after 10 minutes, the unit will automatically shut off.

14. Once the timer reaches 00:00 a tone will sound and END will be displayed.


AIR FRYING TECHNIQUE

1. Please consult the Air Frying Chart and/or follow package instructions for suggested TIME and TEMPERATURE.
2. To assure even cooking/browning, ALWAYS open the frying basket halfway through the cooking time and check, turn or shake foods in the frying basket. Adjust TIME or TEMPERATURE if needed.

WARNING: Extreme caution must be used when handling the hot frying basket and crisping tray. Avoid escaping steam from the frying basket and the food.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. **NEVER** turn the drawer upside down with the frying basket attached.

3. If additional air frying is needed, adjust TEMPERATURE if desired, and set TIME for 2 to 5 minute intervals until fully cooked.
4. Once the timer reaches 00:00 a tone will sound and END will be displayed.
5. To turn the air fryer OFF at any time, simply press the  button.

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.

6. If recipe instructions instruct, allow cooked foods to rest for 5 to 10 minutes. Remove the frying basket from the machine and place on a flat, heat resistant surface.
7. Use tongs or a long fork to remove air fried foods onto a serving plate. Promptly replace the frying basket into the front of the air Fryer. Continue with subsequent batches, if any.
8. Unplug the Air fryer when not in use.

A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

1. The air fryer is powered with 1300W high performance technology that circulates heat for fast air fry and recovery.
2. As a general rule, reduce the package cooking time by 30% to 50% depending on the food and amount to be cooked.
3. Always check food halfway though cooking time to determine final cook time and temperature.
4. Always check cooking progress after TIME has expired. If more time is needed, cook at short time intervals until food tests done.

FOR BEST RESULTS

1. Use your air fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time!
2. Always check food halfway through cooking time to determine final cook time and temperature.
3. Always pat food dry before cooking to encourage browning and avoid excess smoke.
4. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
5. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
6. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
7. Spray olive oil or vegetable oil work best as oil is distributed evenly and less oil is needed.
8. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
9. Some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart for a general guide.

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160 °F/71 °C and poultry products should be cooked to an internal temperature of 170 °F/77 °C - 180 °F/82 °C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.



USER MAINTENANCE INSTRUCTIONS


This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

WARNING! Allow the Air fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
3. The frying basket and crisping tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

STORING INSTRUCTIONS

1. Make sure the air fryer is unplugged and all parts are clean and dry before storing.
 2. Never store the air fryer while it is hot or wet.
 3. Store the air fryer in its box or in a clean, dry place.
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Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.







For customer service questions or comments
1-866-832-4843
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