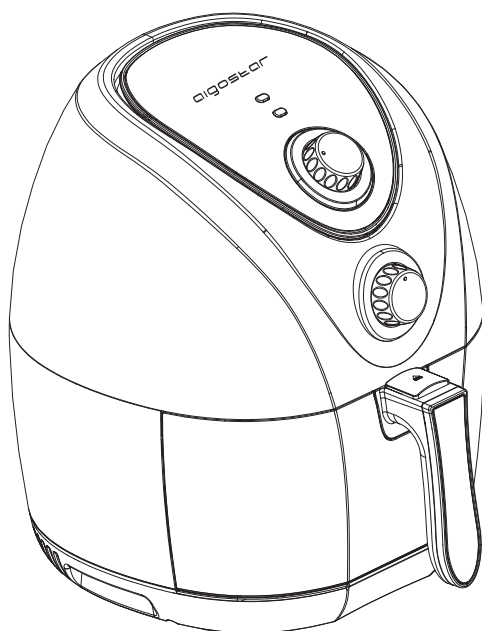




# INSTRUCTION MANUAL

## AIR FRYER



**MODEL: 300010LDY**

PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING  
YOUR PRODUCT AND RETAIN IT FOR FUTURE USE

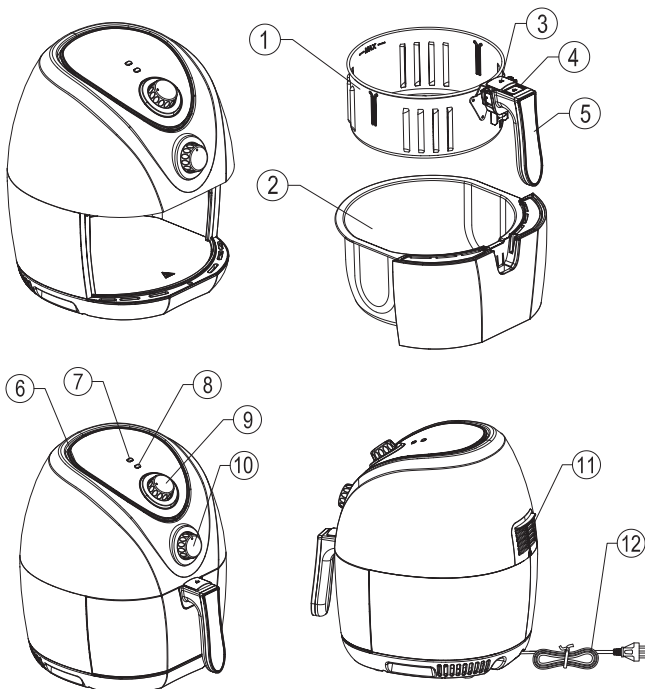
The plastic material in contact with the food is PP (polypropylene), BPA free.

## **IMPORTANT SAFETY INFORMATION**

1. Please use the AC power of 120V to avoid electric shock, fire or other accidents.
2. Please exclusively use outlet 12A. Connect the plug to proper grounded power socket only in case of the risk of electric shock.
3. Please keep plug clean to avoid hazards.
4. Do not damage, strongly pull or twist power cord. To avoid electric shock, fire and other accidents, below behaviors are not allowed: using appliance to carry heavy loads, transforming it, hang the cord over the edge of table, touching hot surfaces, etc. Damaged power cord must be repaired by professional maintenance staff.
5. Please do not plug and unplug it with wet hands, otherwise it may cause electric shock.
6. Plug tightly, or it may cause electric shock, short circuit, smoking, sparking and other dangers.
7. Do not allow children to play with socket and plug to avoid electric shock.
8. Never fill the pot with oil, or it may cause a fire hazard.
9. Do not immerse the appliance, the cord or the plug in water or other liquid as the fryer has electronic elements and heating elements, which may cause electric shock and affect the functions as well.
10. Do not touch the hot surface when operating the appliance. But the handle or knobs are allowed to touch.
11. Do not touch the interior of the appliance to avoid burns and scalding.
12. Do not cover air inlet and outlet during operation.
13. Please keep away from the air outlet as high temperature air will flow out through it when it is in use. Please be careful of it when pulling out the pot. Do not touch surface.

14. Do not place appliances near flammable material, such as tablecloths, curtains to avoid fire hazard; Keep the appliances at least 30cm away from wall, furniture or other flammables.
15. Be sure to use the fryer on a heat-resistant and stable surface.
16. This appliance can also be used by children 8-year-old and above, the disabled, the mentally disordered, or persons with little experience and knowledge about using the fryer if they are under supervision or instruction and understand the hazards involved. Children under 3-year-old should be kept away unless under supervised.
17. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.
18. This appliance is intended for Household Use Only, not for other intended uses.

## PRODUCT OVERVIEW



1. Fry basket
2. Fry pot
3. Protective cover
4. Push-release button
5. Handle bar
6. Air inlet
7. Power light
8. Heating Indicator lamps
9. Temperature controller
- 10.Timer
- 11.Air outlet
- 12.Power cable

## **SPECIFICATIONS**

Model No.	300010LDY
Rated Voltage	120V
Rated Frequency	60Hz
Power	1400W
Capacity	3.2L
Adjusted Temperature	180°F - 400°F

## **BEFORE USE**

1. Remove all packaging materials, stickers and labels.
2. Thoroughly clean the fry basket and pot with warm water, some washing-up liquid and a non-abrasive sponge.
3. Wipe the interior and exterior of the fryer with moist cloth.
4. Place appliance on a stable, level and heat-resistant surface. The appliance is with good air circulation, so keep it away from hot surface and combustible materials.
5. Place basket in the pot properly by hearing the sound “tang”, then slide the pot back into the fryer.
6. This appliance works through air circulation, so do not fill the pot with oil or frying fat.
7. Do not put any object on the top of appliance, since it will disrupts airflow and affects hot air frying result.

## INSTRUCTION FOR USE

1. Put mains plug in an earthed wall socket.
2. Turn the Temperature Controller Knob to a proper temperature.
3. Turn the Timer to 3 minutes for preheating.
4. When the timer knob goes back to 0, carefully pull the fry pot out of appliance, put ingredients into the fry basket (**Attention:** do not exceed the maximum line), well connect fry basket to fry pot, and slide pot back to appliance.
5. Never use pot without basket inside it.
6. Do not touch the pot when the fryer is working or after use, as it gets very hot. Only hold it by the handle.
7. When set timer to proper cooking time, the fryer will start to work.
8. The timer dings means the food is ready. Pull pot out and place it on a heat-resistant surface.
9. Check if the ingredients are ready. If not, simply slide pot back and set timer for a few extra minutes.
10. If the ingredients are ready, carefully pull out the pot, and press basket release button and lift it out. Do not turn basket upside down with pot still attaching to it, as oil collected at the bottom of pot will leak onto ingredients.
11. Empty the basket of ingredient into a bowl or a plate. When a batch of ingredients is ready, the appliance is instantly ready for another batch.

### Tips:

- Add some oil on ingredients for a crispy result.
- To optimize the result and avoid uneven fried ingredients, shaking halfway during cooking is suggested. Pull out the pot and shake it, and then slide it back, but do not press the basket release button when shaking.

## COOKING GUIDE

Note: This is a cooking guideline only and it should always be monitored during cooking.

### Potatoes and Chips

Food	Amount (g)	Time (Min)	Temperature (°F)
Thin frozen chips	300 - 500	16 - 18	360
Thick frozen chips	300 - 500	18 - 20	360
Homemade chips	300 - 500	18 - 25	360
Homemade potato wedges	300 - 500	18 - 25	360

### Meat and Poultry

Food	Amount (g)	Time (Min)	Temperature (°F)
Steak	100 - 500	8 - 15	320
Lamb chops	100 - 500	15 - 20	360
Pork chops	100 - 500	18 - 20	360
Hamburger	100 - 500	18 - 20	360
Chicken breast	100 - 500	15 - 25	400
Chicken wing	100 - 500	20 - 25	400
Frozen chicken nuggets	100 - 500	10 - 15	400

### Fish

Food	Amount (g)	Time (Min)	Temperature (°F)
Fish	100 - 500	20 -25	360
Frozen fish fingers	100 - 500	10 - 20	360

### Baking

Food	Amount (g)	Time (Min)	Temperature (°F)
Quiche	400	20-22	360
Cake	300	20-25	360

## CARE AND MAINTENANCE

1. Before cleaning, turn timer to “0” and unplug the fryer to wait for it cool down. Don’t touch surface before cooling.
2. Never immerse device in water or other liquid. The device is not dishwasher proof.
3. Clean the surface of the fryer pot and basket with warm water, some washing-up liquid and a non-abrasive sponge.

**NOTE:** If dirt is stuck to the basket or the bottom of the pot, fill the pot with warm water with some washing-up liquid. Put basket in the pot and let pot and basket soak for about 10 minutes.

4. Use damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad or steel wool which will damage the device.
5. If you do not use the air fryer for a long time, please clean it and store it in a cool and dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Does not work	Power cord has not been inserted into power socket	Closely insert power cord into the grounded power socket.
	Timer is not set	Set timer to desired cooking time, then appliance is able to connect to power.
Food is undercooked when time is up	Too much food in basket	Decrease food in the basket
	Setting temperature is not high enough	To set an appropriate temperature, then re-fry food.
	Cooking time is short	Set an appropriate cooking time, and then re-fry the food.

Food is not fried evenly	Some food needs to be shaken during cooking.	During cooking, pull pot out and shake it to separate the overlapped food material, and then push pot back to continue.
Fried food is not crisp	Some food materials have to be fried with a little oil	Add a thin layer of oil on the surface of the food first, and then start to fry.
Cannot smoothly push pot back to the appliance	The pot is too heavy with too many food	The food in basket cannot exceed the maximum line.
	The basket is not correctly placed in the pot.	Press basket into the pot.
	Handle bar stuck	Place handle bar in level position.
Smoking	Frying oily food	It is normal.
	Fryer contain oil from last use	Please clean the pot and basket after use.

WARRANTY: 2 YEARS



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