

SAKI

USER MANUAL

Smart 12.7-Quart Air Fryer

Model: RA-018 AF



Questions or Concerns?

Mon-Fri, 9:00 am-6:00 pm PST/PDT
support@saki.us | (844) 331-7333

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Specifications

SAKI	12.7-Quart Air Fryer Model: RA-018 AF
Power Supply:	AC 120V, 60Hz
Rated Power:	1700W
Capacity:	12.7 qt / 12 L
Temperature Range:	150 - 400 °F 60 - 204 °C
Time Range:	1 - 60 min
Dimensions:	375 x 322 x 409 mm
Weight:	5.8 kg

Package Contents

1 x 12.7 Quart Air Fryer
3 x Mesh Racks
1 x Drip Tray
1 x Rotisserie Shaft
1 x Rotating Basket
8 x Skewers
1 x Removal Tool
1 x Recipe Book
1 x Quick Start Guide
1 x User Manual

General Safety

- **Never immerse** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.

- Closely supervise children near your air fryer.
- Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts. Contact

Customer Support.

- **Do not** use the third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place on or near a hot gas or electric burner, or in a heated oven.
- Be extremely cautious when moving your air fryer if it contains hot oil or other hot liquids.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of the appliance.
- **Do not** use your air fryer for any purpose other than described in this manual.
- Not for commercial use. Household use **only**.

While Air Frying

- **NEVER** fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air **only**.
- **Never** use your air fryer without the parts in place.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or similar materials into your unit. You may use parchment paper or foil.
- **Never** put baking or parchment paper into the unit without food on top. Air circulations can cause paper to lift and touch heating coils.
- **Always** use heat-safe containers. Be extremely cautious if using containers that are not metal or glass
- Keep your unit away from flammable materials. Use on a flat, stable, heat-resistant surface away from heat sources or liquid.
- **Immediately** turn off and unplug your unit if you see dark smoke coming out. White smoke is normal, caused by heating fat or food splashing, but dark smoke means that food is burning or there is a circuit

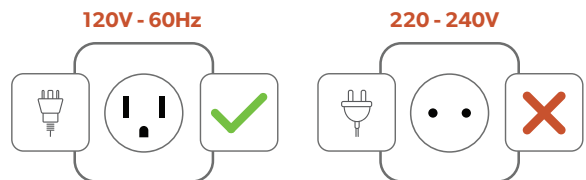
problem. Wait for smoke to clear before opening the cover. If the cause was not burnt food, contact

Customer Support.

- **Do not** leave your unit unattended while in use.

Plug & Cord

- 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.
- Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- Your air fryer should only be used with 120V, 60 Hz electrical systems. Do not plug into another type of outlet.



Electromagnetic Fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

**SAVE THESE
INSTRUCTIONS**

GETTING TO KNOW YOUR SMART AIR FRYER OVEN

Your SAKI Smart Air Fryer Oven uses rapid 360° air circulation technology to cook with little-to-no oil for quick, crispy delicious food with up to 85% fewer calories than deep fryers. With user-friendly, one-touch controls, nonstick mesh racks, and an intuitive, safe design, the SAKI Smart Air Fryer Oven is the star of your kitchen.

Air Fryer Oven Diagram



- 1. **Top Lid**
- 2. **Control Panel**
- 3. **Rails**
- 4. **Switch**

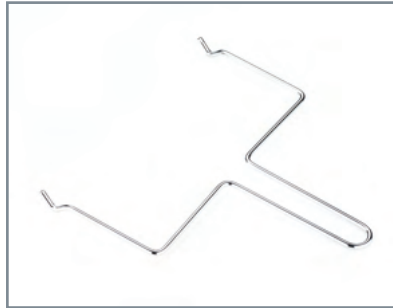
- 5. **Handle**
- 6. **Window**
- 7. **Lock**
- 8. **Sliding Chute**

GETTING TO KNOW YOUR SMART AIR FRYER OVEN

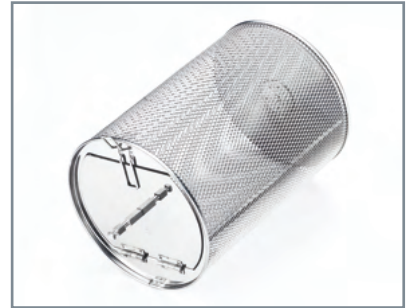
Accessories Diagram



1 x Drip Tray



1 x Removal Tool



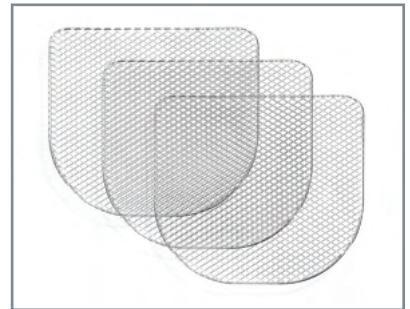
1 x Rotating Basket



1 x Rotisserie Shaft



8 x Skewers



3 x Mesh Racks

DISPLAY DIAGRAM

Note:

- When you press a button to use a function or program, it will turn blue to show that it's active. Pressing again will deselect the function or program.
- To save or reset presets, see **Preset setting**

Presets



Control Panel



SAKI SMART APP SETUP

1. To download the SAKI Smart App, scan the QR code or search "SAKI Smart" in the Apple App Store or Google Play Store.

Note: For Android users, choose "Allow" to use SAKI Smart.

2. Open the SAKI Smart App. If you already have an account tap **Log In**. To create a new account, tap **Sign Up**.

Note: You must create your own SAKI Smart account to use third-part services and products. These wil not work with guest account. With SAKI Smart account, you can also allow your family and friends to control your smart air fryer.

3. Tap + icon at the top and select your smart air fryer.

4. Follow the in-app instructions to set up your smart air fryer.

Note: You can use the SAKI Smart app to use connect your smart air fryer to Amazon Alexa or Google Assistant

Scan the QR code or download from the app store or google play store



Note: See the SAKI Smart App Connection Guide for detailed explanation.

BEFORE FIRST USE

Setting Up

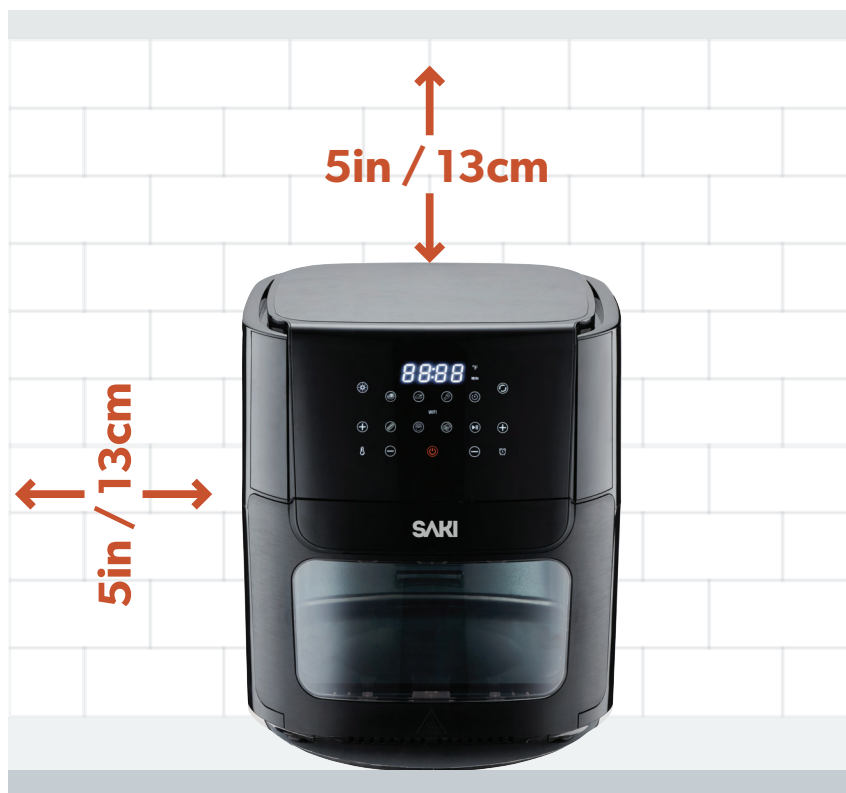
1. Remove all packaging and temporary stickers from the air fryer.
2. Place the air fryer oven on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).

Note: Leave 5 in / 13 cm of space behind and above the air fryer oven. Leave enough room to open the cover.

1. Open the cover to remove all packaging materials, labels, and stickers.
2. Wash all parts and accessories used in the cooking process with warm soapy water.

NOTE: Only the accessories are dishwasher safe.

3. Wipe the inside and outside of the cooking unit with a clean moist cloth.



USING YOUR SMART AIR FRYER



Temperature	Time	Temperature	Time
400 °F / 204°C	5 minutes	360 °F / 182°C	4 minutes
390 °F / 199°C	5 minutes	350 °F / 177°C	4 minutes
380 °F / 193°C	5 minutes	340 °F / 171°C	4 minutes
370 °F / 188°C	4 minutes	330 °F / 166°C and below	3 minutes



Note: See the SAKI Smart App Connection Guide for detailed explanation.

GET STARTED

How To Use

Connect the appliance to a power source, and it enters standby mode with a beep. All the indicators on the control panel will flash once.

Power On / Off

- Tap the Power Button to turn on the appliance with a beep. All the indicators on the control panel will light up.
- Tap it again to turn off the appliance. When it is off, the fan will continue working for 20 seconds.

Light Control

When the appliance is on, press the Light Button to turn on / off the light.

Preheat the Oven

When the appliance is on, press the Preheat Button to turn if needed.

Choose the Cooking Mode

1. When the unit is on, tap the Mode Button to choose the cooking mode as desired. The corresponding mode indicator will light up. The LCD display will show the cooking temperature and cooking time alternatively, with the latter counting down by the minute.

2. When the mode is selected, press the Power Button to start the cooking process. Or you can wait for 3 seconds, and cooking will begin automatically. The Working Indicator will keep flashing once cooking is started.

3. Open the Window during a cooking process. The oven will pause working. Close it again, and the appliance will resume working under the last remaining time and temperature.

Note: Tap the Rotating Button to start rotating if the rotisserie shaft or basket is used for more even result.

DEFAULT COOKING TIME AND TEMPERATURE

Cooking Mode	Temperature	Cooking Time
French Fries	400°F (200°C)	15min
Steaks / Chops	350°F (177°C)	25min
Fish	325°F (163°C)	15min
Chicken	370°F (185°C)	40min
Bacon	400°F (205°C)	10min
Vegetables	320°F (160°C)	10min

Note: Dehydrate Function

Time Range: 1-24 hours

Temperature Range: 90°F-400°F

Set the Cooking Time

Tap the Time + / - Buttons to increase/decrease the cooking time with a difference of 1 minute in each tap.

Set the Cooking Temperature

Tap the Temperature + / - Buttons to change the cooking temperature.

Kindly Reminder:

Tap and hold the + / - Buttons to increase/decrease the cooking time and temperature continuously.

RECOMMENDED COOKING TIME AND TEMPERATURE

Food	Amount	Time	Temperature	Recommendations
Thin Frozen Fries	1.5-3 cups	15 -16 mins	400° F (200° C)	
Thick Frozen Fries	1.5-3 cups	15-20 mins	400° F (200° C)	
Homemade Fries	1.5-3.5 cups	10-16 mins	400° F (200° C)	Add 1/2 tbsp. oil
Homemade Potato Wedges	1.5-3.5 cups	18-22 mins	360° F (182° C)	Add 1/2 tbsp. oil
Homemade Potato Cubes	1.5-3 cups	12-18 mins	360° F (182° C)	Add 1/2 tbsp. oil
Hash Browns	1 cup	15-18 mins	360° F (1400° F)	
Potato Gratin	2 cups	15-18 mins	400° F (200° C)	
Steak	1/4-11lb	8-12 mins	360° F (182° C)	
Pork Chops	1/4-11lb	10-14 mins	360° F (182° C)	
Hamburger	1/4-11lb	7-14 mins	360° F (182° C)	
Sausage Roll	1/4-11lb	13-15 mins	400° F (200° C)	
Chicken Drumsticks	1/4-11lb	18-22 mins	360° F (182° C)	
Chicken Breast	1/4-11lb	10-15 mins	360° F (182° C)	
Spring Roll	1/4-11lb	15-20 mins	400° F (200° C)	Use oven-ready
Frozen Chicken Nuggets	1/4-11lb	10-15 mins	400° F (200° C)	Use oven-ready
Frozen Fish Sticks	1/4-11lb	6-10 mins	400° F (200° C)	Use oven-ready
Mozzarella Sticks	1/4-11lb	8-10mins	360° F (182° C)	Use oven-ready
Stuffed Vegetables	1/4-11lb	10 mins	360° F (182° C)	
Cake	1.25 cups	20-25 mins	360° F (182° C)	Use baking tin
Quiche	1.5 cups	20-22 mins	360° F (182° C)	Use baking tin oven dish
Muffins	1.25 cups	15-18 mins	400° F (200° C)	Use baking tin
Sweet Snacks	1.5 cups	20 mins	360° F (182° C)	Use baking tin oven dish
Frozen Onion Rings	1 lb	15 mins	400° F (200° C)	

Use the Accessories

Please choose the proper accessories as per the ingredients to be cooked. Pull the handle to open the window and install the accessories as instructed below.



Mesh Racks

Slide the mesh racks into the upper two sliding chutes for dehydration or to cook crispy snacks/reheat items like pizza.



Drip Tray

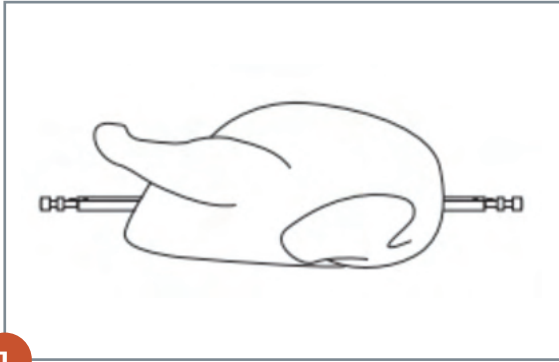
Slide the drip tray into the lowest sliding chute to collect the dripping oil and residue for easier cleaning of the oven.



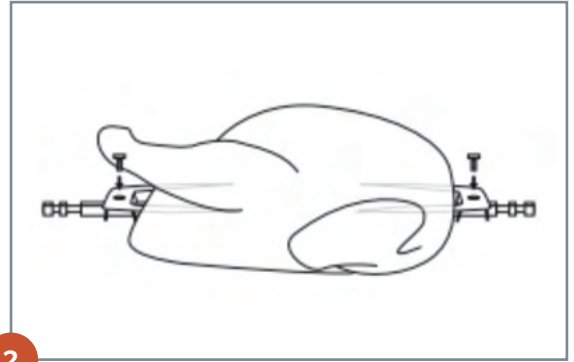
Rotisserie Shaft

It is used to roast a whole chicken and relatively large pieces of meat.

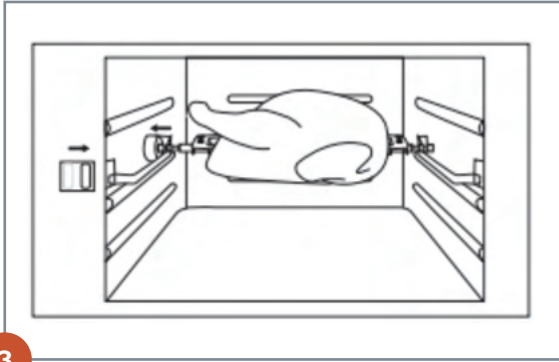
1. Pass the shaft through the length of the whole chicken.
2. Mount the meat forks onto the shaft and insert them into the meat.
3. Fix the forks with the screws.
4. Toggle the Switch to the right. Place the rotisserie shaft onto the rails push it into the Lock position.
5. Release the Switch and lock the shaft into place.



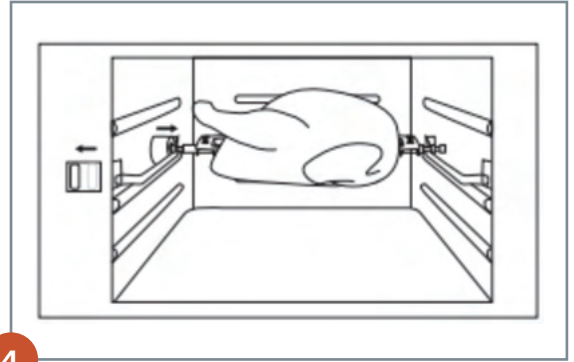
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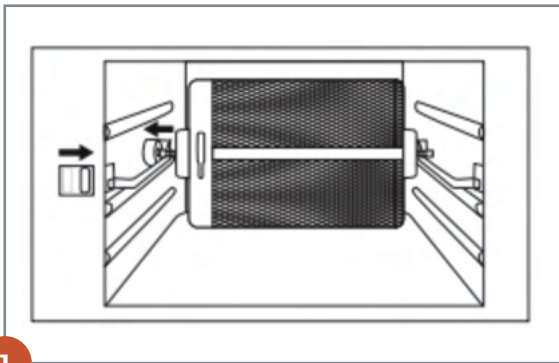
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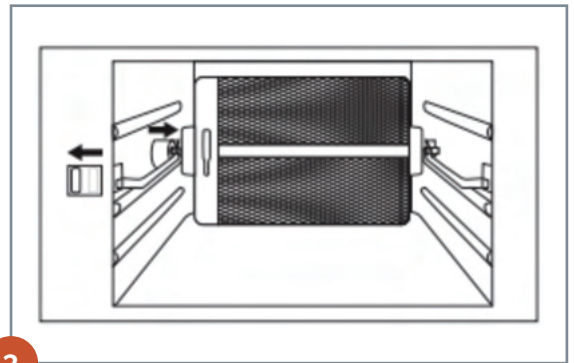
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Rotisserie Basket

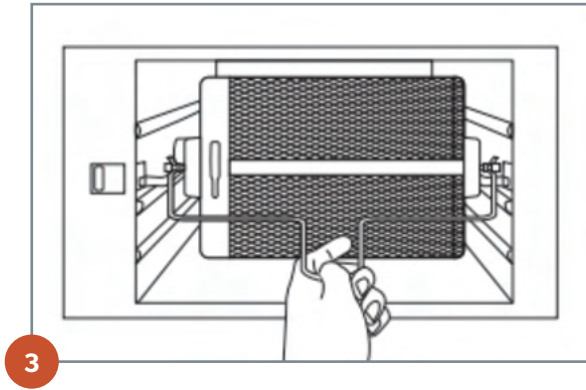
1. Toggle the Switch to the right. Place the rotisserie shaft onto the rails push it into the Lock position.
2. Release the Switch and lock the basket into place.
3. Use the removal tool to remove the basket to avoid scalding.



1

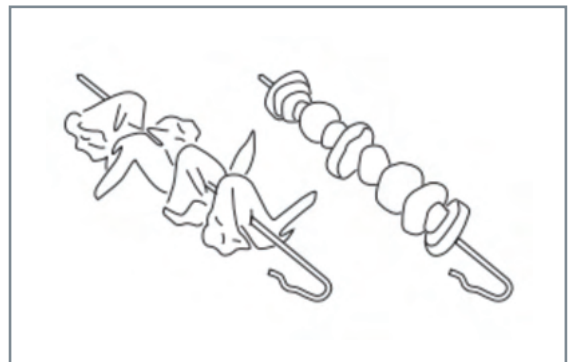


2



Skewers

It is used together with skewer racks to wear meat, fish, vegetables, and other ingredients.



Warning

Skewers and other accessories are relatively sharp due to functional requirements. Please pay special attention during use, and take appropriate protection when necessary. When cooking is done, the temperature of the accessories is very high. Do not touch directly to prevent scalding. Please keep the accessories properly to prevent children from coming into contact with them.

COOKING GUIDE

Cooking with the Rotisserie Air Fryer

1. Place the ingredients on Air Flow Rack, one of the Rotisserie accessories, or in the Rotating Mesh Basket.
2. Put the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Spit into the unit and shut the air fryer door. Plug the power cord into the 120V, dedicated outlet.
3. When Rotating Mesh Basket or Rotisserie and food is in place, press the Power Button once (page 8)
4. Select a Preset function as shown on page 8 or manually set the Temperature and then the Time (page 8 fig.4,5,6,7). Refer to the detailed Control Panel instructions on page 8.
5. Press the Power Button to begin the cooking cycle.

NOTE: You may open the air fryer door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Guide to determine the correct settings.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than large ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- "Flipping" or turning smaller-sized foods halfway through the cooking process assures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in the air fryer can also be cooked in the Rotisserie air fryer.
- Use the pre-made dough to prepare filled snacks quickly and easily. The pre-make dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or air fryer dish in the Rotisserie air fryer when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Rotisserie air fryer to reheat foods. Simply set the temperature to 300 °F.

Important

Removing the Cooked or Hot Food

When removing cooked or hot food, use the Rotisserie Fetch Tool.

Or Mitts. Fetch Tool can also use with Rotisserie Spit.

Warning

• During the cooking process, the Rotating Mesh Basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. NEVER place the Rotating Mesh Basket directly on a countertop or table.

• Cooking accessories will get hot during the air frying process. Wear mitts and handle with care to AVOID INJURY.

MORE FUNCTIONS

Overheat Protection

Should the inner temperature control system fail, the overheating protection system will be activated, and the Unit will not function. Should this happen, Unplug the power cord. Allow time for the UNIT to cool Completely before restarting or storing.

Automatic Shut-off

The appliance has a built-in “shut-off” device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for 20 seconds to “cool down” the unit.

Electric Power

If the electrical circuit is overloaded with other Appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields(EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Pausing

Press  to pause cooking. The air fryer will stop heating, and press  again to resume cooking.

SAKI SMART APP FEATURES

The SAKI Smart app allows you to access additional smart air frying functions, such as listed below.

Remote Control

- All smart air fryer functions can be controlled remotely, including starting cooking.
- Cooking progress can be monitored from a distance.

Preset Customization

- For a faster cooking experience, a custom preset can be created.
- The time that Shake Reminder appears during the cooking process can be customized via the SAKI Smart app.

Custom Cooking Programs

- Multiple presets can be combined to make your own customized cooking programs.

In-App Recipes

- Pre-programmed recipes made by the SAKI recipe development team are available in the app. Just click the recipe, and all the cooking time and temperature will be automatically ready to cook.
- You can also create and save your custom recipes.

Third-Party Voice Control

- Compatible with Amazon Alexa and Google Assistant for voice commands.

SmartWatch Notifications

- Also compatible with Apple Watch for push notifications when your food is ready.

CARE & MAINTENANCE

Cleaning

Clean the air fryer oven after each use. Unplug the power cord from the wall socket and be sure the appliance is thoroughly cooled before cleaning.

- The accessories are dishwasher safe but never use abrasive cleaning materials or utensils on their surfaces to avoid scratches.
- Soak the caked-on food in warm, soapy water for easy removal.
- Wipe the outside of the appliance with a warm cloth dampened with mild detergent.
- Clean the inside of the appliance with a warm nonabrasive sponge dampened with mild detergent.
- If necessary, remove unwanted food residue from the control panel with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.



Do not immerse
in water.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven does not work	The appliance is not plugged in.	Plug the power cord into the wall socket.
	You have not turned on the Unit by setting the cooking time and temperature.	Set the temperature and time as instructed.
	The product window is not closed properly	Check that window is closed.
The ingredients fried with the air oven are not done	Too much amount of food.	Reduce the amount of food for single cooking.
	Setting temperature too low.	Set the temperature higher
The ingredients are fried unevenly	When tray is used to make food, the tray position is not adjusted.	During cooking adjust the tray position appropriately.
White smoke comes out of the appliance	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are not crispy	The crispiness of the fries depends on the amount of oil and water in the fries. Contact Customer Care Team	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
All lights glass and error code appears on the display	Broken circuit of the thermal sensor.	Contact Customer Care Team
	Short circuit of the thermal sensor.	Contact Customer Care Team

LIMITED ONE - YEAR WARRANTY

Product	Smart 12.8 - Quart Air Fryer Oven
Model	RA-018 AF
For your own reference, we strongly recommend that you record your order ID and date of purchase.	
Order ID	
Date of Purchase	

Terms & Policy

Saki Kitchen Incorporation warrants this product to the original and workmanship, under normal use and conditions, for a period of one year from the date of original purchase.

Saki Kitchen agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- If the product has been modified from its original condition;
- If the product has not been used in accordance with directions and instructions in the user manual;
- To damages or defects caused by accident, abuse, misuse, or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than SAKI Kitchen INC;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;

- To damages or defects exceeding the cost of the product.

Saki Kitchen will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

The warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product regardless of whether the product is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Saki Kitchen's warranty extends only to products purchased from authorized sellers that are subject to Saki Kitchen's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via support@saki.us DO NOT dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Extend Your Warranty by 1 Year

Register your product within 14 days of purchase at www.saki.us/pages/warranty to extend your 1 - year warranty by an additional year.

CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

SAKI KITCHEN INC

2323 Main Street,
Irvine, CA, 92614

Email: support@saki.us

Toll - Free: (844) 331-7333

Support Hours

Mon - Fri, 9:00 am - 5:00 pm PST/PDT

*Please have your invoice and order ID ready before contacting Customer Support.

SAKI

Questions or Concerns?

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support@saki.us | (844) 331-7333