



# AIR Fryer

MODEL: DCDCDAIR05



**Instruction Manual**

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## Introduction

An Air Fryer is a kitchen device which can be used to cook food via a special heating method. What this wonderful appliance does is that it takes the hot air and circulates it around the food via a fan at high speed, cooking the food and leaving the outer layer crispy. By managing to circulate air at temperatures as high as 400F, it can fry foods we love such as French fries, chicken breasts, fish etc. It accomplishes this while using lesser amounts of oil compared to regular fryers. Most of us want to eat healthy food and don't spend enough time on preparation. Between the health benefits and convenience in use, the air fryer is a smart choice in making smart food. Here are some other advantages:

**VARIOUS COOKING** - You can not only roast with the help of air fryer. You can easily bake, grill, and stew in it too.

**LESS OIL** - You do not need to use more than a couple tablespoon of oil while cooking meals in the air fryer. As a result, you get healthier roasted food that isn't soaked in unhealthy fat. Enjoy your favorite foods without the added calories of oil.

**FAST PREPARATION** - It is faster to cook in the air fryer than anywhere else. This is due to high temperature air circulation inside the fryer basket. Hot air passes through the meals making the process faster.

**EASY COOKING** - Don't stare at a pan as you cook. Simply put ingredients into the fryer basket, set cooking preferences, push a couple of buttons and wait for the meals to finish.

**EASY CLEANING** - The air fryer pan and basket are dishwasher safe. You can easily clean them either with a soapy sponge or in the dishwasher.

## Technology specifications

Item: Air Fryer

Dimensions: 12 1/5 x 9 4/5 x 12 3/5 inches

Weight: 12 lbs

Volts: 110-120V, 60Hz

Power: 1400W

Timer: 1-60 min

Temperature Range: 180 to 400 Fahrenheit

No assembly required

This Air fryer has been designed with compactness in mind while still enabling to cook large amount of food. With its reduced size it blends in perfectly into the kitchen counter-top and serves delicious meals for the whole family. Its thoughtful size enables every day usage and a world of possibilities. Using Rapid Air System technology, the Air fryer circulates hot air around a metal mesh cooking basket, requiring little or no oil as it fries, bakes and grills. Advanced heat pulse system for optimized hot air circulation makes sure foods cook quickly and evenly.

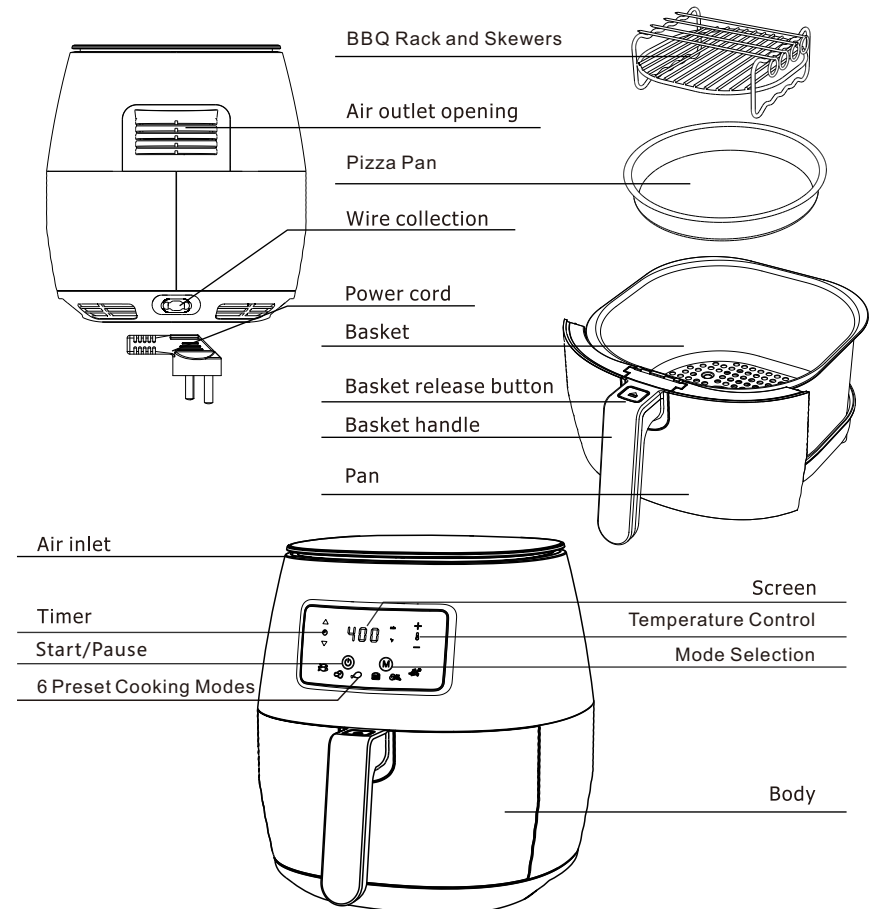
## Important safeguards

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

1. Read all instruction.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children or invalids. Children should be supervised by a responsible person to ensure they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner .
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not block any ventilation openings. Install in accordance with the manufacturer's instructions.
9. Do not use outdoors.
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. Do not use appliance for other than intended use.
14. Use extreme caution when removing the pan, fat reducer, or basket and disposing hot grease.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Use only on properly grounded outlet.
17. A short power-supply (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer Cord.
18. Oversize foods or oversize metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
19. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
20. Do not place any of the following materials in the appliance: paper, cardboard, non-heat resistant plastic, and the like.
21. If you are using baking or parchment paper to avoid food from sticking to the mesh basket, never put in the paper without placing the food you are cooking on top of the paper. Otherwise the lightweight baking paper could be lifted by the air ventilation and touch the heater.

22. Immediately unplug the appliance if you see dark smoke coming out of it. Wait for smoke emission to stop before pulling the pan out of appliance.
23. Use on a flat stable, heat-resistant surface away from water or any heat source.
24. This appliance operates at high temperatures which may cause burns. Do not touch hot surfaces, parts or the inside of the appliance while it is operating. Let the appliance cool down completely before you handle or clean it.
25. During hot air frying, hot steam is released through the hot air outlet openings. Keep your hands and face away from the steam and air outlet openings.
26. This appliance works with hot air only; food is not fried in oil or fat! Never fill the pan with fat or oil.

## General description



## Touchscreen Control

1. There are 6 menu options, each with a preset time and temperature.
2. Press **M** once. The Fish icon will illuminate. Press **M** to advance to the next menu option.



Preset cooking mode	Fish	Steak	Chicken	Hamburger	Home-made fries	Frozen fries
Temperature	390 °F	380 °F	355 °F	320 °F	355 °F	390 °F
Time	22 min.	18 min.	25 min.	17 min.	26 min.	18 min.

**IMPORTANT!** Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset TIME has expired. If more time is needed, cook at short time intervals until food tests done.

## Before first use

1. Remove all packing material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the appliance before first use.

## Preparing use

1. Place the appliance on a stable, horizontal and level surface. Do not place the operating appliance on non-heat-resistant surfaces. Don't place the operating appliance near or underneath objects that could be damaged by steam, such as walls and cupboards.
2. Pull the main cord out of the cord storage compartment at the back of the appliance. This air fryer works on hot air, do not fill the pan with oil, frying fat or any other liquid. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

## First use

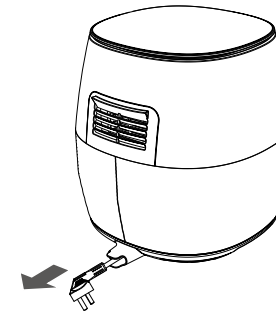
1. During the first use or first two uses, it is normal to smell like burning plastic and metal, and sometimes also to hear small sounds from inside the appliance. This is because the inner components are heated for the first time and materials expand a tiny bit in size.
2. To get rid of the smells, turn on the appliance, set temperature at 400°F and operate without food for 30 minutes.
3. If there are still small smells, wait till the appliance cools down completely. Then again, turn it on, set temperature at 400°F and operate without food for 30 minutes.

## Using the appliance

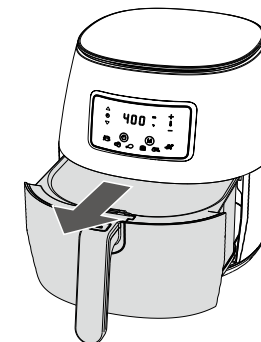
1. Place the appliance on a stable, horizontal, level and heat-resistant surface. Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and influence the frying result.



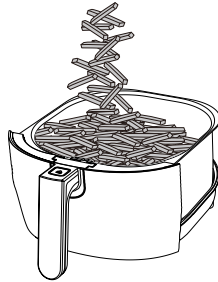
2. Unwind the power cord from the cord storage wrap. Put the plug in the wall outlet.




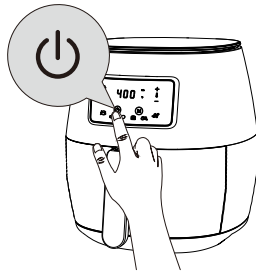
3. Remove the pan from the appliance.






4. Put the ingredients in the basket. The air fryer can prepare a large range of ingredients. Consult the food table for approximate cooking time.






5. If the basket or non-stick grill pan is placed back into the pan, slide the pan back into the appliance. Press the  button to switch on the appliance. The default TIME and TEMPERATURE: 15 minutes and 370°F will alternate on the display.





6. Press  to use preset menu options, Each time  is pressed, the next menu option will blink.

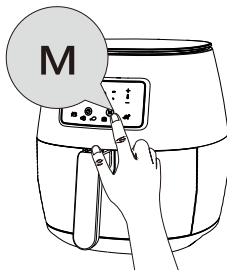
Then press the  to turn the Air Fryer ON.

*Note: If the  is not pressed again, the Air Fryer will automatically begin operation in 5 seconds.*

To adjust the air frying TIME, press  or  on the right side of the control panel to advance or decrease time in 1 minute increments, from 1 to 60 minutes.

Press the  or  on the left side of the control panel to adjust TEMPERATURE from 180°F to 400°F in 5 degree increments.

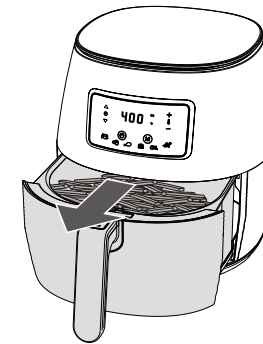
*Note: You can change the time and temperature during cooking.*



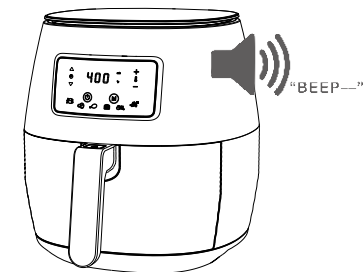
7. Remove the pan from the appliance and place it on a heat-resistant surface, check if the ingredients are ready.

*Note: If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes. After hot air frying, the pan, basket, accessories, housing and ingredients are hot. Depending on the type of ingredients in the basket, steam may escape from the pan.*

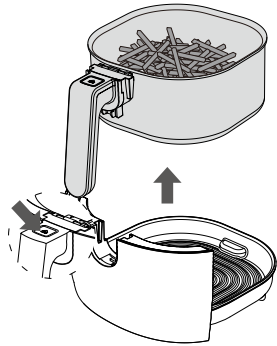
*Note: Some ingredients require shaking or turning halfway through the cooking time, To shake the ingredients, remove the pan from the appliance and shake it over the sink. Then slide the pan back into the appliance. To reduce the weight, you can also remove the basket from the pan. Be careful not to press the basket release button while shaking.*



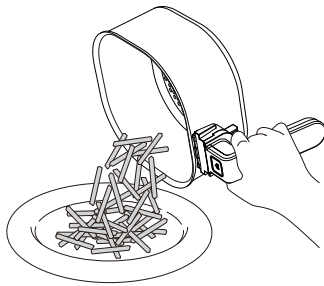
8. When you hear 3 beeps, the ingredients have been cooked.



9. Press the basket release button and lift the basket out of the pan.



10. Empty the basket contents into a bowl or onto a plate. Always remove the basket with ingredients from the pan to serve as hot oil or rendered fat may be in the bottom of the pan.



11. Clean the heating element with a cleaning brush to remove any food residue. Wipe the outside of the appliance and the control panel with a moist cloth.




## ■ Cleaning

Warning:

Let the basket, pan, accessories and the inside of the appliance cool down completely before you start cleaning.

The pan, basket and inside of appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.

Press the  button to switch off the appliance, remove the plug from the wall outlet and let the appliance cool down for 10 minutes. Clean the pan, basket, and accessories in a dishwasher. You can also clean them with hot water, dish washing liquid and a non-abrasive sponge.

Tip:

If food residues are stuck to the pan, rack or basket, you can soak them in hot water and dish washing liquid for 10-15 minutes. Soaking loosens the food residues and makes it easier to remove. Make sure you use a dish washing liquid that can dissolve oil and grease. If there are grease stains on the pan or basket and you have not been able to remove them with hot water and dish washing liquid, use a liquid degreaser.

## ■ Food table

The table below helps you select the basic setting for the types of food you want to prepare.

Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand. When preparing larger amount of food (e.g. fries, prawns, drumsticks, frozen snacks) shake, turn, or stir the ingredients in the basket 2 to 3 times in order to achieve a consistent result.

Food	Time (minutes)	Temperature (°F)	Shake/Flip	Extra information
Potatoes & Fires				
Thin frozen fries	10-15	400	Shake	
Thick frozen fries	10-20	400	Shake	
Home-made fries	15-20	400	Shake	Add 1/2tbsp of oil to the fries
Home-made potato wedges	18-22	360	Shake	Add 1/2tbsp of oil to the wedges
Falafel	15	360	Shake	
Potato gratin	15-18	400	Shake	
Meat & Poultry				
Steak	8-12	360	Flip	
Pork chops	10-15	360	Flip	
Hamburger	7-15	360	Flip	
Sausage Roll	10-15	400	Flip	
Drumsticks	10-22	360	Flip	
Chicken breast	10-15	360	Flip	
Desserts				
Cake	20-25	320		Use baking Tin
Quiche	20-22	360		
Muffins	15-18	400		
Sweet snacks	20	320		

## Storage

A: Unplug the appliance and let it cool down.

B: Make sure all parts are clean and dry.

C: Insert the cord into the cord storage compartment.

**Note:** always hold the air fryer horizontally when you carry it. Make sure that you also hold the drawer on the front part of the appliance as it can slide out of the appliance if accidentally tilted downwards. This can lead to damaging the drawer. Always make sure that the removable parts of the air fryer e.g. removable basket, etc, are properly installed before you carry or store it.

## Environment

Do not throw away the appliance with the normal household waste at the end of its life, dispose of it at an official collection point for recycling. By doing this, you help to preserve the environment.

## Troubleshooting

This chapter covers the most common problems you could encounter with the appliance.

Problems	Possible cause	Solution
The appliance does not work.	The appliance does not work.	Plug the the appliance into a grounded wall outlet
	The appliance is not switched on.	Press the power on/off button to switch on the appliance.
The ingredient fried with the appliance are not done.	The set temperature is too low.	Press the temperature increase button to set the required temperature.
	The cooking time is too short.	Press the temperature increase button to set the required temperature.
	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.

Problems	Possible cause	Solution
The ingredients are fried unevenly in the appliance.	Certain types of ingredients need to be shaken halfway through the cooking time.	Ingredients that lie on top of or across each other need to be shaken halfway through the cooking time.
Fried snack are not crispy when they come out of the appliance.	You used a type of snacks meant to be prepare in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I can not slide the drawer into the appliance properly.	There are too many ingredients in the basket.	Do not overload ingredients in the basket.
White smoke comes out of the appliance.	The pan and the basket are not placed correctly.	Make sure the pan and basket are placed correctly.
	You are preparing greasy ingredients.	When you fry greasy ingredients in the appliance, 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.

Problems	Possible cause	Solution
Fresh fries are fried unevenly in the appliance.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper.
	You did not use the right potato type.	Make sure you use fresh potatoes and a firm type of potatoes.
The time and temperature indications change automatically, even though I do not press any buttons.	There is moisture on the control panel.	Make sure you dry the control panel with a cloth after have cleaned it.





## Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state

### Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Gear  
80 Carter Drive  
Edison, NJ 08817