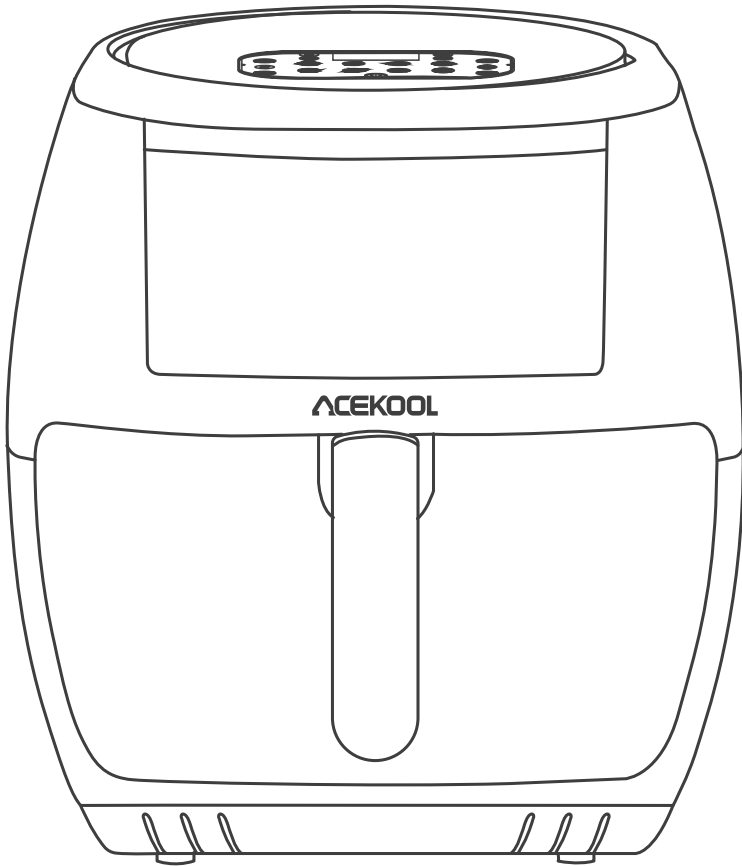


ACEKOOL

Air Fryer FT2

INSTRUCTION MANUAL

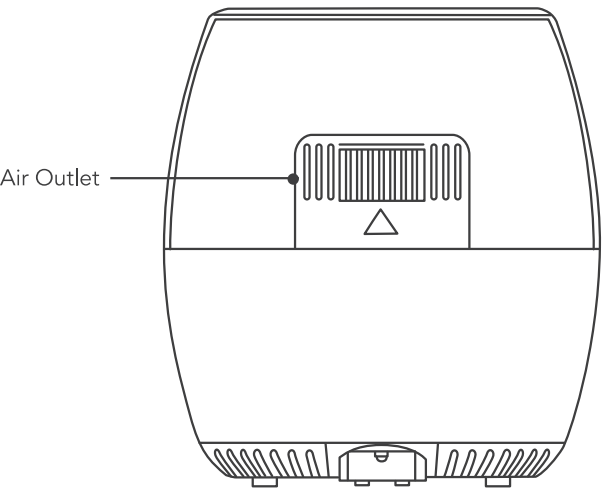
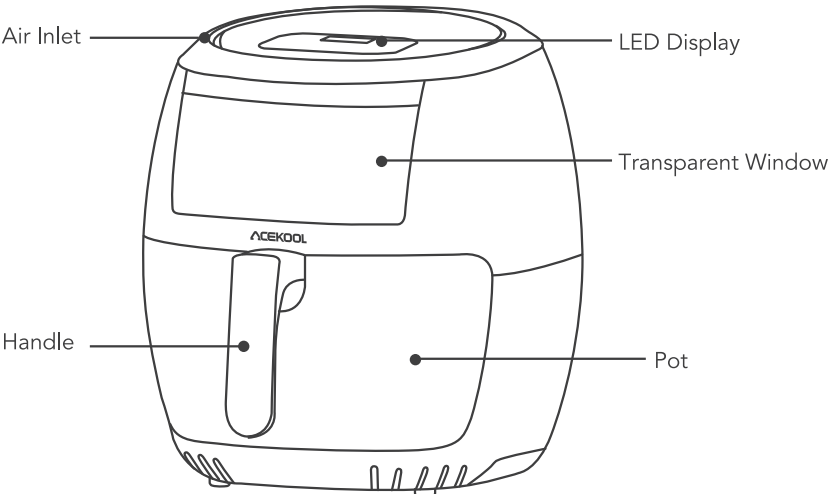


Thanks for your order. Please read the user manual thoroughly before using the product and keep this user manual for your future reference.

CONTENTS

■ Parts Identification	01
■ Specifications	02
■ Important Safeguards	02
■ Control Panel	04
■ Operating Instructions	05
■ Care & Cleaning	07
■ Troubleshooting	07

Parts Identification



Specifications

Voltage: 120V~, 60Hz

Capacity: 8.0L

Rated Wattage: 1700W

Important Safeguards

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

Safety Precautions

- Read all instructions carefully and retain them for future reference.
- Before connecting to the power supply, ensure that the unit is earthed and its voltage corresponds to the voltage indicated on the power supply rating label at the bottom of the appliance.
- Always disconnect appliance from the power supply when not in use or before cleaning.
- It is recommended to use a dedicated power socket that is not shared with other electrical appliances.
- To protect against electric shock, do not immerse power cord, power plug, or any parts of the unit in water or other liquids.
- Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
- Do not operate the appliance with a damaged power cord or power plug or after it malfunctions or has been damaged in any manner. In such a situation, it is recommended to return the unit to your nearest Authorized Service Centre for examination, repair, or adjustment.
- Ensure the air inlet and outlet openings are not obstructed during operation.
- Never pour oil into the fryer as this may result in a fire hazard.
- Do not touch the interior of the appliance during operation to prevent scalding and other injuries, especially from the base which is hotter.
- Do not operate this appliance by means of an external timer or a separate remote-control system.
- Close supervision is necessary when any appliance is used by or near children. Exercise extra caution in households where children and pets are present.
- 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 unit by a person responsible for their safety.

- Never position the appliance against the wall or other objects. Ensure a minimum 10 cm of ventilation for the back, left, and right sides, and the upper side of the appliance. Do not place any objects on top of the appliance.
- Keep face and hands away from the appliance during operation, and when moving it as hot steam will escape from the air outlets.
- **CAUTION: Surface is hot during operation.**
- If there is smoke coming from the appliance, unplug it immediately and remove all contents inside after it has stopped smoking.

Warning:

- This appliance is intended for normal household use only and not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Do not use the appliance for any other purpose than described in the user manual. Do not attempt to repair or adjust any electrical
- Or mechanical functions on this appliance. Doing so will void this warranty.
- Always disconnect the power plug from the power supply after every use.
- Allow appliance to cool down for at least 30 minutes before performing cleaning or maintenance.

Before First Use

- Remove all packing material.
- Remove all labels on the appliance.
- Clean the frying grill and the frying pot thoroughly with hot water, Detergent and non-abrasive sponge.

NOTE: dishwasher machine can be used to wash these components.

- Clean both exterior and interior of the appliance with wet cloth.

NOTE: This appliance uses the hot air heating technology. Never pour oil or fat into the fryer.

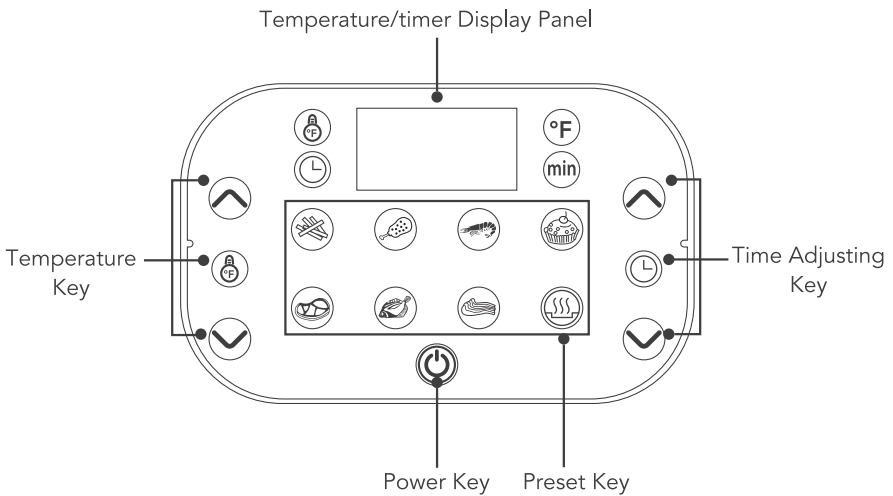
Operation Preparation

- Put the product on a level, stable and heat-resistant surface.
- Insert the frying pot into the fryer correctly.
- Detach the wire out of the wire capsule at the bottom of the product.

NOTE:

- Never pour oil or other liquids into the fryer.
- Never leave objects things on top of the appliance as this will affect optimal air flow and reduce air heating.

Control Panel



Operating Instructions

Fat-free Frying

- Connect power plug into the power supply.
- Carefully detach the frying pot from the fryer.
- Place ingredients into the frying pot.
- Slide the frying pot back into the fryer.
- Do not use the fryer without the frying pot attached.

Note: Hot Surface! Do not touch the pot during operation. Hold the pot only by the handle.

- Adjust the desired temperature by turning the temperature control knob (Refer to the "Setting" part of this chapter).
- To power ON appliance, adjust the timer knob and select desired cooking time. The power wire indicator and heating indicator lamp will illuminate.
- Cooking time should be 3 minutes longer for cold foods.
- During operation, the heating indicator lamp will turn on and off continuously.
- Excess oil dripped from the food ingredients will be collected at the bottom of the frying-pan.

Note:

- Some food ingredients require overturning mid-way during cooking (Refer to the "Setting" part of this chapter).
 - Hold the handle and detach the frying-pot from the appliance to overturn food. When finished, slide the frying pot back to the appliance.
 - **Important:** Do not press the demounting button of the frying basket during the process of overturning.
- The timer will sound when preset time is achieved. Detach frying pot from the appliance and place on a heat-resistant surface & check food for doneness.
 - Do not overturn the frying pot before remove the food from the frying pot, as this will cause any excess oil collected at the bottom of the frying-pot to spill onto the food ingredients.
- CAUTION: Beware of hot steam escaping from the appliance after cooking.**
- Empty cooked food ingredients from the frying pot into bowls or plates.
 - Use tongs to pick larger food items from the frying pot.
 - The appliance is now ready for cooking a new batch of food items.

Notes & Useful Tips

- Smaller sized food ingredients will require less time for cooking compared with the larger ones.
- Overturning smaller sized food midway during cooking can have a better cooking result with well distributed frying.
- Adding a small amount of oil to fresh potatoes can make them crispier. Add oil to the food, wait for several minutes before frying.
- Any snacks that can be cooked in an oven can also be cooked in this appliance.
- Sandwiches can be made quickly and conveniently using pre-fermented dough. Compared with homemade dough, pre-fermented dough requires a shorter cooking time.

Preset Button Cooking Chart

Type	Min-Max food ingredients amount	Time (Minute)	Temperature
Chips	600g-1000g	18-25	392°F (200°C)
Rib	350g-450g	15-20	356°F (180°C)
Shrimp	150g-250g	15-20	320°F (160°C)
Cake	550g-650g (8-10 cups)	34-45	320°F (160°C)
Drumstick	700g-900g (10-13 pcs)	20-25	356°F (180°C)
Beef Steak	450g (3-5pcs)	15-25	320°F (160°C)
Fish	200g-300g	15-20	356°F (180°C)

Care & Cleaning

It is recommended to clean the appliance after every use.

Caution: The interior of the frying pot, frying grill and appliance are covered with non-stick coating. Do not use metal tools or abrasive cleansers for cleaning to avoid damaging the non-stick coat.

- Detach power plug from the power supply socket and allow appliance to cool down. **Tip: Removing the frying pot from the appliance will allow it to cool faster.**
- Use wet cloth to scrub the outside part of the product.
- Clean the frying grill or the bottom of the frying-pot with hot water, detergent and non-abrasive sponge.
- For stubborn stains, add hot water with detergent and soak the frying grill and pot for 10 minutes.
- Clean the appliance's exterior with hot water and non-abrasive sponge.
- Use a cleaning brush to clean the heating components and sweep away any remaining food residues.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Insert the power plug into an earthed power socket
	Timer is not set	Turn the timer knob to the desired time to switch on the appliance
The ingredients fried with the air fryer are not done	The amount of ingredients in the pot is too big.	Put smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (refer to "settings")

Problem	Possible Cause	Solution
The ingredients fried with the air fryer are not done	Cooking Duration is too short.	Turn the timer knob to set desired cooking duration Temperature setting (refer to "settings")
Fried food is not crispy	Such foods must be cooked in the traditional fryer	Add some oil to the food to increase crispiness.
The ingredients are fried unevenly in the air fryer	Certain types of ingredients need to be shaken halfway through preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the the preparation time. (refer to "settings")
White smoke comes out from the air fryer	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 fried unevenly in the air fryer	You did not use fresh potatoes.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.

Problem	Possible Cause	Solution
Fresh fries are not crispy when they come out of the air fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	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 crisper result.

ACEKOOL

— Make Life Easier —

Model: YJ-707A

Email: support@acekool.vip

Website: <https://www.acekool.vip>

Made in China

