

Fabuletta

User Manual

Air Fryer



Model: FAF001 120Vac 60Hz 1550W

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IMPORTANT SAFEGUARDS

When using your Air Fryer, basic safety precautions should always be followed, including the following:

1. Read all instructions, product labels and warnings before using Air Fryer.
2. **Do not** touch hot surfaces. Always use Air Fryer mitts when handling hot materials and allow parts to cool down before cleaning. Always use the Air Fryer handles when moving the unit.
3. When the unit is not in use and before cleaning, press the Power Button off and remove the Air Fryer from the outlet. Allow the unit to cool thoroughly before putting in or taking off parts.
4. To protect against risk of electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used near children. This appliance is not for use by children.
6. **Do not** operate this or any appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return the Air Fryer to the nearest authorized service facility for examination, repair or adjustment.
7. **Do not** use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
8. **Do not** use outdoors.
9. **Do not** use this appliance for other than its intended use.
10. **Do not** let the cord hang over the edge of a table or counter or touch hot surfaces.
11. **Do not** place the appliance near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be used when using containers constructed of material other than metal or glass.
13. A fire may occur if the Air Fryer is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
14. **Do not** store any materials other than manufacturer recommended accessories in the Air Fryer when not in use.
15. **Do not** place any of the following materials in the Air Fryer: cardboard, plastic, paper, or anything materials that may catch fire or melt.
16. **Do not** cover the Air Fryer tray or rack with metal foil. This will cause overheating of the appliance.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.

IMPORTANT SAFEGUARDS

18. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
19. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
20. Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
21. The crisper plate becomes extremely hot during the cooking process. Avoid hot steam and air while removing the basket from the appliance. ALWAYS place plate on a heat-resistant surface after removing. DO NOT touch accessories during or immediately after cooking.
22. **Do not** use this appliance for deep-frying with oil.
23. Children should be supervised to ensure that they do not play with the appliance.
24. The temperature of accessible surfaces may be high when the appliance is operating.
25. The appliance shall not be placed against a wall while working.
26. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
27. **NEVER** leave the Air Fryer unattended while in use.
28. **Do not** use the appliance nearer below combustible material, such as curtains.
29. Regarding the instructions for cleaning surfaces in contact with food please refer to the below paragraph "cleaning" in manual.

Plug & Cord

Your Air Fryer has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, do not use the plug in that outlet. Do not alter the plug in anyway.

Note: This Air Fryer uses a short power supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of the extension cord must be as great as the rating of the Air Fryer.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NEW AIR FRYER

Your Air Fryer 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, touch controls, nonstick basket, and an intuitive, safe design for your kitchen.

Note:
Do not try to open the top of the air fryer. This is not a lid.



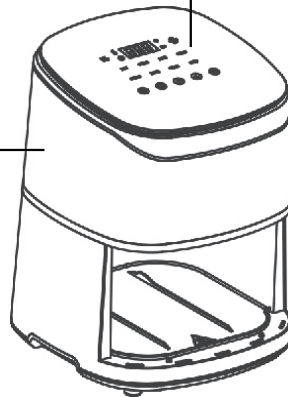
Main Component

Main Unit

(attached power cord not show)

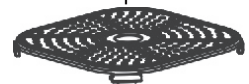
Control Panel

(Tempered glass)



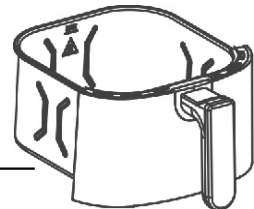
Crisper Plate

(Place on the bottom of basket)



Fry Basket

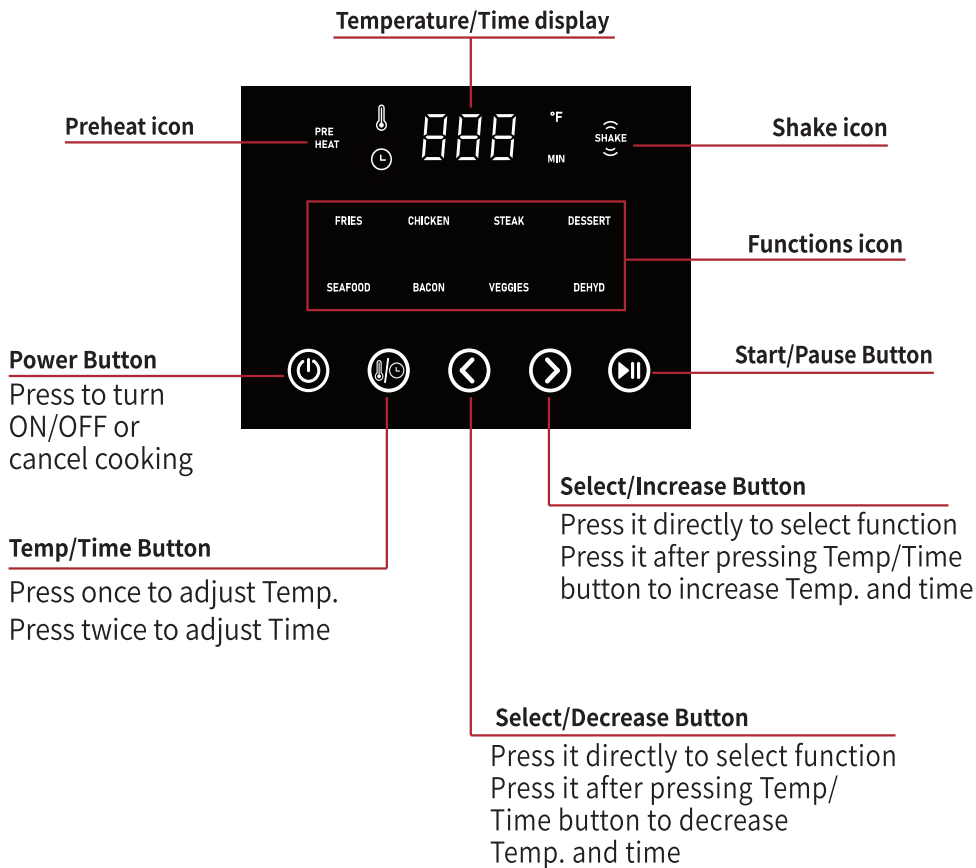
(Non-stick coating)




GETTING TO KNOW YOUR NEW AIR FRYER

Control Panel

Note: When you select a function, it will blink to show that it's active



Note:

1. Time will adjust in increments of +/-1 minute.
2. Time will adjust by increments of 10 minutes only for dehydrate.
3. Temperature will adjust by increments of +/- 5F.
4. Press and hold  button three seconds to turn off /on beep sound

GETTING TO KNOW YOUR NEW AIR FRYER

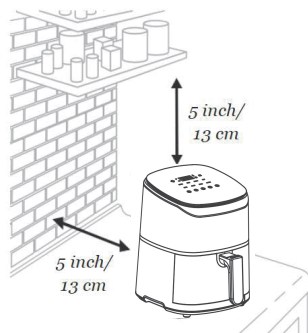
Before Using Your Air Fryer

Before using your Air Fryer for the first time, be sure to:

1. Remove all packaging from the air fryer, including any temporary stickers.
2. Place the air fryer 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 inches / 13 cm of space behind and above the air fryer.

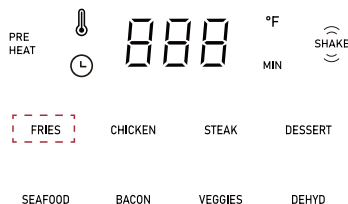
3. Hold the basket handle, and pull the handle to remove the basket. Remove all plastic from the basket.
4. Wash both the basket and crisper plate thoroughly, using either a dishwasher or a non-abrasive sponge.
5. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel. Insert the crisper plate back into the basket, and place the basket inside the air fryer.



Test Run

A test run will help you become familiar with your Air Fryer, make sure its working correctly, and clean it of possible residues.

1. Make sure there is no food or packaging in the Air Fryer and plug it in.
2. Press  button to make all button light up
3. Press  or  button directly to select the **FRIES** function and set temperature to 400°F, time 10 minutes.
4. Press  button to begin heating, the timer counting down.
5. The Air Fryer will stop heating and beep several times when finished.
6. Remove the basket. This time, let the basket cool completely for 10–30 minutes.



NOTE:

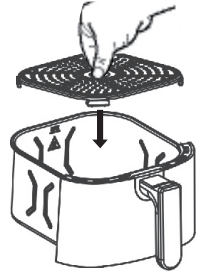
- It's normal if the air fryer produce some smoke and smell during the test run. It's highly suggested that place several slices of lemon during the test run.
- Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
- Do not unscrew the basket handle from the basket






USING YOUR AIR FRYER

Preheating

Ensure the crisper plate is in the basket.

We recommend preheating before placing food inside the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating



1. Plug in. Press  to turn on the air fryer display.
2. The **PRE HEAT** icon will blink, the display will show “400°F” and “4 MIN”.
3. Optionally, press the  button first, then press  or  button to change the temperature. The time will adjust automatically.
4. Press  to begin preheating.
5. When preheating is done, the air fryer will beep several times. The display will show “Add food” as a remind.



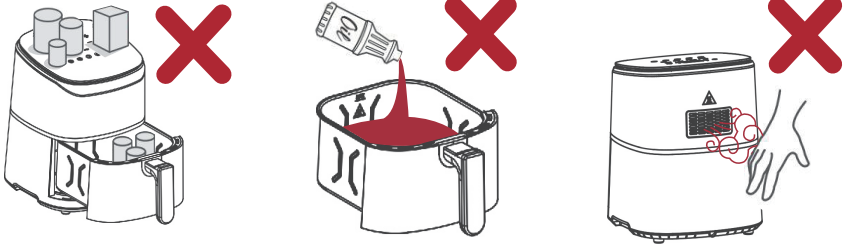
Note: The preheat time will be adjusted automatically in hot condition

USING YOUR AIR FRYER

Cooking Operation

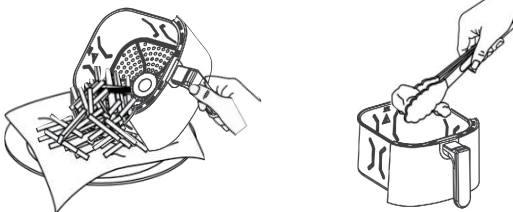
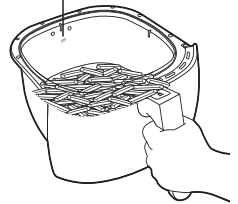
Note:

- Do not place anything on top of your air fryer. This may interfere with your cooking program or cause cracks in the glass on the display.
- An air fryer is not a deep fryer. Do not fill the basket with oil, frying fat, or any liquid.
- Do not block any ventilation openings. Hot steam is released through openings.
- When taking the basket out of the air fryer, be careful of hot steam.



1. Press or button directly to select the function.
2. Optionally, you can change the temperature or time at anytime.
 - A. Adjust temperature, press the button once, the temperature digital will blink, then press or hold the or button to rapidly increase or decrease temperature.
 - B. Adjust time, press the button twice, the time digital will blink, then press or hold the or button to rapidly increase or decrease time.
3. Place ingredients on the crisper plate that is assembled in the basket. Insert the basket in the unit.
4. Press to begin cooking.
5. When cooking is done, the air fryer will beep several times. The display will show “End”. Hold basket handle to take the basket out of the air fryer, being careful of hot steam. Remove ingredients by dumping them out or by using oven mitts or silicone-tipped tongs/utensils.

Food not overfill
Max Level



USING YOUR AIR FRYER

Cooking Functions

Using a cooking function is the easiest way to air fry. Cooking functions are programmed with an ideal time and temperature for cooking certain foods.

Menu Preset	Default Temperature	Default Time	Shake remind
PREHEAT	400F	4 minutes (Preheat time will be adjusted automatically in hot condition)	
FRIES	380F	25 minutes	Yes
CHICKEN	450F	15 minutes	Yes
STEAK	450F	6 minutes	
DESSERT	300F	30 minutes	
SEAFOOD	370F	8 minutes	Yes
BACON	350F	8 minutes	
VEGGIES	350F	10 minutes	Yes
DEHYD	150F	180 minutes	




NOTE: The Air Fryer's technology leads to faster cooking. Always monitor food to prevent overcooking. Adjust cook time and temperature according to the portion size and your favorite flavor.

- About shake, see Shaking Food (page 11).
- See Cooking Guide (page 12) for more tips on air frying French fries.

USING YOUR AIR FRYER

More Functions

Pausing

- Press  to pause cooking. The air fryer will stop heating, and  will blink until you press  to resume cooking
- After 30 minutes of inactivity, the air fryer will turn off.
- This function allows you to pause the cooking program without removing the basket from the air fryer.

Automatically Shutoff

- If the air fryer has no active cooking programs, the air fryer will clear all settings and turn off after 30 minutes of inactivity.

Automatically Resume Cooking

- If you pull out the basket, the air fryer will pause cooking automatically. The display will turn off temporarily as a safety feature.
- When you return the basket, the air fryer will automatically resume cooking based on your previous settings.



Overheat Protection

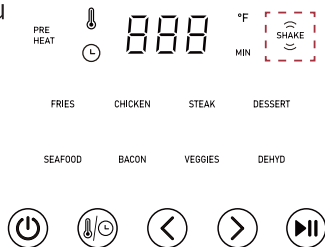
- If the air fryer overheats, display will show "E3" , and air fryer will automatically shut down as a safety feature.
- Unplug and let the air fryer cool down completely before using it again.

USING YOUR AIR FRYER

Shaking Food

When to Shake

- Shake or flip food once halfway through cooking to make food cooked more even.
- The Shake Reminder is designed to remind you to check on your food.
- The Shake Reminder will alert you with several beeps, and  icon will blink on the panel.
- If you do not remove the basket, the Shake Reminder will beep again after 1 minute and will blink  constantly.
- The Shake Reminder will go away once you take out the basket and reinserted.

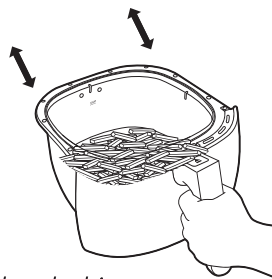


How to Shake

During cooking, take the basket out of the air fryer, and shake, mix, or flip the food.

1. To shake food:

- Hold the basket just above a heat-resistant surface for safety purposes.
- Shake the basket.



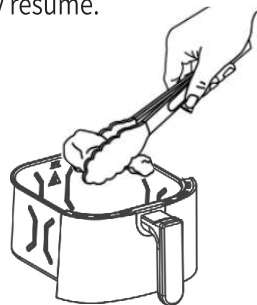
Note: *Do not use this method if there is a risk of hot liquids splashing.*

2. If the basket is too heavy to shake and there are hot liquids present:

- Place the basket on a heat-resistant holder or surface.
- Use tongs to mix or flip the food.
- When you take the basket out, the air fryer will pause cooking automatically. As a safety feature, the display will turn off until the basket is replaced.
- When you replace the basket, cooking will automatically resume.
- Avoid shaking longer than 30 seconds, as the air fryer may start to cool down.

What to Shake

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- Without shaking, foods may not be crispy or evenly cooked.
- You can flip other foods, such as steak, to ensure even browning.



Tips of Frying Cooking

Overfilling

- If the basket is overfilled, food will cook unevenly.

Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 US tbsp / 30 mL of oil.
Oil sprays are excellent for applying small amounts of oil evenly to all food items.
- You can air fry any frozen foods or goods that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the basket.
- Air frying high-fat foods will cause fat to drip to the bottom of the basket. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

French Fries

- Add ½–1 US tbsp / 8–15 mL oil for crispiness.
- When making fries from raw potatoes, soak uncooked fries in water for 15 minutes to remove starch prior to frying. Pat dry with a towel before adding oil.
- Cut uncooked fries smaller for crispier results. Try cutting fries into ¼- by 3-inch / 0.6- by 7.6-cm strips.

CARE & MAINTENANCE

Maintenance

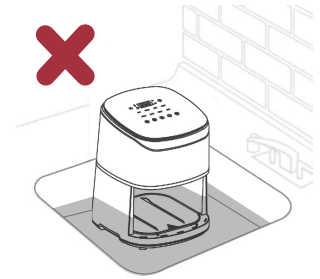
- This Air Fryer contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
- Clean Air Fryer accessories and Air Fryer interior after every use.
- Do not use abrasive cleaners, metal scouring pads. These will scratch or damage their surfaces.

Cleaning Your Air Fryer

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet before cleaning.

NOTE: NEVER immeres the main unit in water or any other liquid. NEVER clean the main unit in a dishwasher.



- 2 To clean the main unit and the control panel, wipe them clean with a damp cloth.
- 3 The basket, crisper plate, and any accessories can be washed in the dishwasher.
- 4 If food residue is stuck on the crisper plate or basket, place them in a sink filled with warm, soapy water and allow to soak.
- 5 Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. If needed, clean the heating coil to remove food debris.
- 6 Air-dry or towel-dry all parts after use.

Tips of Cleaning

1. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the accessories and scrub. Let the accessories sit for 15 minutes before rinsing.
 - c. Wash accessories with soap and water.
2. Dry thoroughly.

STORAGE & TROUBLESHOOTING

Storage

1. Clean and dry the Air Fryer and all accessories.
2. Insert the basket into the Air Fryer before store.
3. Store the Air Fryer in an upright position. Do not store anything on top

Troubleshooting

PROBLEM	POSSIBLE SOLUTION
The Air Fryer will not turn on	Make sure the Air Fryer is plugged in.
Foods are not completely cooked	Increase the cooking temperature or time.
Foods are over cooked or burned	Decrease the cooking temperature or time.
	Make sure food items are not too large and are not touching the heating elements.
Food cooked uneven	Preheat the Air Fryer. Foods that are stacked on top of each other or close to each other need to be shaken or flipped during cooking (see Shaking Food, page 11).
White smoke or steam is coming out of the Air Fryer	The Air Fryer may produce some white smoke or steam during cooking. This is normal.
Foods are not crispy after air frying	Spraying or brushing a small amount of oil on foods can increase crispiness.
French fries are not cooked correctly	See French Fries, page 12.
The air fryer has a plastic smell	Any air fryer may have a plastic smell from the manufacturing process. This is normal. Follow the instructions for a Test Run (page 6) to get rid of the plastic smell. If a plastic smell is still present, please frying several pieces lemon.
A thermometer shows that the Air Fryer temperature is different from the Air Fryer setting	Commonly used thermometers usually have low sensitivity and take over 10 minutes to measure the correct temperature. This will not affect cooking.
Display shows Error code" E1"	There is a open circuit in the temperature monitor. Contact Customer Support.
Display shows Error code" E2"	There is a short circuit in the temperature monitor. Contact Customer Support.
Display shows Error code" E3"	The air fryer is overheat protection has activated. Turn off and unplug the air fryer and let it to cool completely.

WARRANTY

The One-Year Limited Warranty is valid for products purchased from our Fabuletta only, starting from the date of original retail purchase against defects in quality and materials under normal, non-commercial use. According to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

WHAT IS COVERED

The repair or replacement of your Fabuletta appliance if your Fabuletta appliance is found to be defective due to faulty materials, workmanship or function within one year of purchase or delivery (if any part is no longer available or out of manufacture, Fabuletta will replace it with a functional replacement part). This warranty provides, at no extra cost to you, all labor and parts necessary to ensure your machine is in proper operating condition during the warranty period.

WHAT IS NOT COVERED

Under your Fabuletta appliance guarantee, Fabuletta shall not be liable for costs of repair or replacement of a product incurred as a result of:
Accidental damage, faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Fabuletta appliance which is not in accordance with this Fabuletta Operating Manual. Machines purchased from an unauthorized dealer, Use of parts and accessories other than those produced or recommended by Fabuletta. Repairs or alterations carried out by unauthorized parties or agents. Use of the machine other than for normal domestic purposes within the United States, e.g. for commercial or rental purposes.

WARRANTY SERVICE

If you have a query about your Fabuletta appliance, please contact the Fabuletta customer service email: support.us@fabuletta.com
Please inform us your model name/number, purchase date, order number, machine problem and your requirement. Your model number can be found on rating plate. Please keep your purchase receipt in a safe place to ensure you have this information. Service under this warranty will not extend the period of this warranty.

We' re Here to Help!

If you have any questions about our products, please contact our customer support team.

✉ support.us@fabuletta.com

www.Fabuletta.com

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

Thanks for your purchase!
Hope you will love it as much as we do.

Fabuletta

Start your fabulous life with Fabuletta