



AIR FRYER DUO 2

User guide

Please make sure to read this User Guide prior to using your unit.

Hello!

Welcome to Nutricook

Easy cooking, delicious food, better nutrition:
It's what you get when you're part of our Nutricook community.
We're so glad you've joined us!
Now let's get started.

Join us and
#ElevateYourLife
@nutricookworld


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and accessories on our website.
www.nutricookworld.com

To get help:
Our customer service team is always ready
to answer questions or solve issues.
Email: support@nutricookworld.com

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Before you begin

1. **Remove and safely discard all packaging materials and any temporary labels from inside and outside of the Air Fryer. Ensure that there is no packaging underneath and around the Air Fryer baskets and cooking trays.**
2. **Verify that all parts are accounted for.**
3. **Place the Air Fryer on a stable, level, clean, heat-resistant, dry surface and away from external heat sources. Ensure there is enough space behind and above the Air Fryer against the surface. Leave enough room to remove the Air Fryer baskets safely.**
4. **Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.**
5. **Follow Care & maintenance instructions in this User guide to clean the air fryer before cooking. Wash both the Air Fryer baskets and cooking trays with a warm, soapy water. Rinse and dry thoroughly before using.**
6. **Wipe the inside and outside of the Air Fryer with a slightly moist cloth and dry with a towel.**
7. **Place the cooking trays into the basket. Ensure the rubber stoppers are installed. Lock air Fryer baskets to the body.**

Rubber Stoppers:

- **The cooking trays has 6 rubber stoppers that keep the cooking trays fitted to the bottom of the air fryer baskets and prevent the trays from directly touching the baskets and avoid damaging the non-stick coating.**
- **It is recommended to remove the rubber stoppers during cleaning only. The rubber stoppers must be installed before using the air fryer.**

⚠️ *WARNING: Read this User guide carefully and completely, and retain for future reference. Failure to adhere to safety instructions may result in serious injury.



Important safeguards & cautionary information

⚠️ WARNING! This appliance generates heat and escaping steam during use. To avoid the risk of serious injury, carefully read all instructions before operating this appliance.

When using any electrical appliance, basic safety precautions should always be observed, including the following [critical information](#).

GENERAL SAFETY

- **DO NOT** touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- **⚠️ CAUTION!** Extreme caution must be used when moving unit containing hot oil or other hot liquids.
- To protect against electrical shock, **DO NOT** immerse cord, plugs, or the unit in water or other liquid.
- Close supervision is necessary when any unit is used by or near children.
- This appliance is **NOT** a toy, and children should **NOT** play with it.
- Children should be supervised to ensure that they **DO NOT** play with the appliance.
- 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 appliance by a person responsible for their safety.
- Unplug from outlet when not in use, during assembly, during disassembly, and before cleaning. Allow to cool before putting or taking off parts and before cleaning.
- **DO NOT** use appliance other than its intended use. For household countertop use only. **DO NOT USE** outdoors.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** tamper with any of the safety mechanisms.
- **DO NOT** place on or near a hot gas, electric burner and or in a heated oven. Heat from an external source will damage the appliance.
- **DO NOT** use the air fryer near flammable materials such as curtains, tablecloths, etc. **ALWAYS** place and use the unit on a flat, stable and heat-resistant surface away from heat sources or liquids.
- **NEVER** put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating element.
- **ALWAYS** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.

- **NEVER** put the appliance against the wall or other appliances when cooking. There should be at least 5 inches of free space for the back side, left/right sides and the upper side of the appliance.
- **DO NOT** place anything on top of your air fryer. **DO NOT** store anything inside your air fryer other than the included accessories when not in use.
- To turn the unit off, press **POWER**  then remove plug from the wall outlet.
- **⚠ CAUTION!**  **HOT SURFACE:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.
- **⚠ CAUTION!** This appliance is hot during operation and retains heat for some time after turning OFF. **ALWAYS** wear proper hand protection when handling hot materials and allow metal parts to cool before cleaning. **DO NOT** place anything on top of the appliance while it is operating or while it is hot.
- Avoid making contact with moving parts.
- **DO NOT** place any combustible materials on the cooking chamber such as paper, cardboard, plastic, styrofoam or wood.
- Proper maintenance is recommended after each use. Refer to care and maintenance section of this user guide. Allow unit to cool before cleaning.
- **DO NOT** place oversized foods or metal utensils into the air

fryer as they may cause fire and/or personal injury.

- **DO NOT** overfill the air fryer basket with food. Excessive amount of food may touch the heating element and can cause a fire hazard.
- An air fryer works with hot air only. **NEVER** fill the basket with oil or fat. This could result in fire and/or personal injury.
- To avoid risk of fire, property damage and personal injury, **DO NOT** spray cooking oil into the cooking chamber.
- **⚠ WARNING! DO NOT** touch any accessories during or immediately after cooking. Allow unit to cool.
- **⚠ CAUTION!** During air frying, hot air is released from the air outlet opening. Keep your hands and face distance from the air outlet opening. Also, be careful of hot steam and air when you remove the Air Fryer Basket from the appliance.
- **⚠ CAUTION! DO NOT block the air vents.**
- **NEVER** use the air fryer without the baskets in place. Air Fryer will not operate unless air fryer baskets is fully closed.
- To avoid personal injury, **ALWAYS** use proper hand protection and exercise caution when adding or removing food from the air fryer basket.
- **⚠ CAUTION!** After hot air frying, the cooking tray and the air fryer basket and the cooked foods are hot. Extreme caution must be used when handling the air fryer basket.
- **NEVER** place unprotected hands inside the appliance until it has cooled to room temperature.

- **DO NOT** touch hot surfaces with unprotected hands.
- **⚠ CAUTION! Extreme caution must be observed when disposing hot oil or liquids from the air fryer basket.**
- **⚠ WARNING! DO NOT** turn the air fryer basket over after cooking as the hot cooking tray may fall out and create a safety hazard.
- When cooking naturally high fat foods, **DO NOT** turn the air fryer basket over after cooking as the cooking tray may fall out including the excess fats collected on the basket which can cause a safety hazard. Use a tong to transfer food from the basket.
- **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** rinse the appliance under tap.
- If the appliance starts emitting black smoke, immediately turn off and unplug your air fryer. White smoke is normal which can be caused by heating fat or food splashing. Black smoke indicates food is burning or there is a circuit problem. Wait for smoke to stop before opening the air fryer basket. **Contact customer service for any assistance.**
- If this appliance begins to malfunction during use, immediately pull the air fryer basket out of the body. Then remove plug from wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
- **DO NOT** leave this appliance unattended during use.

- Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking.
- **⚠ WARNING!** After air frying, make sure to place the air fryer basket on a stable, level, clean, heat-resistant and dry surface when transferring food from the basket.
- **NEVER** move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
- **⚠ WARNING!** This Air Fryer should **NOT** be used to boil water.
- **⚠ WARNING!** This Air Fryer should **NEVER** be used to deep fry foods.
- All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance. Failure to follow any of the important safeguards and instructions for safe use is a misuse of your appliance that can void your warranty and create the risk of serious injury.

ELECTRICAL SAFETY

⚠ CAUTION: To avoid risk of electric shock, **NEVER** immerse the cord, plug, or air fryer base in water or other liquids.

- **DO NOT** use this product in locations with different electrical specifications or plug types. **DO NOT** operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury or product damage.
 - **DO NOT** modify the plug in any way, as doing so will void the warranty.
 - **DO NOT** pull, twist or mistreat the power cord.
 - The use of attachments or parts not recommended and sold by Nutricook may cause fire, electric shock, personal injury, or product damage and will void the warranty.
 - If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid a hazard.
 - **ALWAYS** POWER OFF and UNPLUG the appliance when it is not in use or BEFORE cleaning.
 - **DO NOT** allow the cord to hang over the edge of the table or counter. **DO NOT** pull, twist, or damage the power cord. **DO NOT** allow cord to touch hot surfaces, including the stove.
 - **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall. Bring it to a qualified technician for examination, repair or electrical and mechanical adjustment.
- **DO NOT** operate this appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner.
 - Use of adapters and converters is considered an unauthorized modification of the product and as such voids the warranty. Use of this product in locations with different electrical specifications may result in damage to the product.
 - **DO NOT** use an extension cord. A short power-supply cord is used for this appliance to reduce the risk of children grabbing the cord and prevent it from draping over the counter or tabletop where it could be accidentally pulled off or tripped over.

PLASTICIZER WARNING

⚠ CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Save these instructions!

FOR HOUSEHOLD USE ONLY

What's included

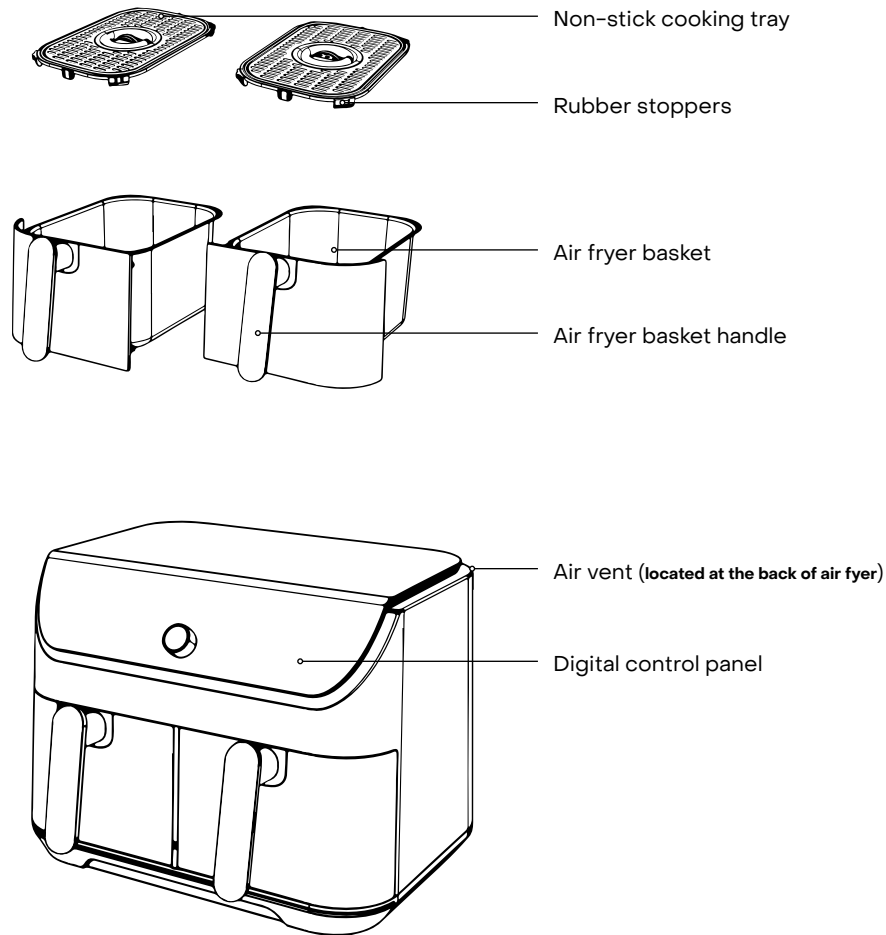
- 2400W AIR FRYER BASE
- 2X AIR FRYER BASKET
- 2X COOKING TRAY
- USER GUIDE

Product Specification:

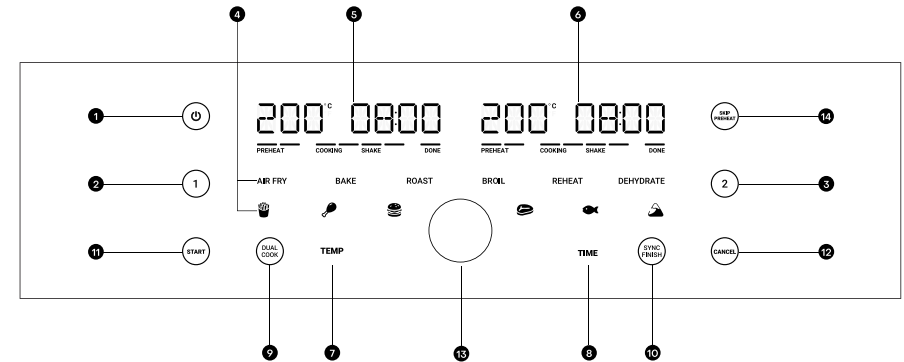
MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
AIR FRYER DUO 2 AFD185	8.5 L	2400 W	220-240 V 50/60 Hz	8 kg	41.5 x 31.5 x 38.5 cm

Air fryer parts overview

*NOTE: Images are for visual representations only. Always refer to actual product.



Control panel details



- 1 Power button**
Use to turn unit **ON/OFF**.
- 2 Basket 1**
Press to use left basket.
- 3 Basket 2**
Press to use right basket.
- 4 Cooking Programs**
6 Main cooking programs
 - AIR FRY
 - BAKE
 - ROAST
 - BROIL
 - REHEAT
 - DEHYDRATE**6 Presets**
 - FRIES
 - CHICKEN
 - BURGER
 - STEAK
 - FISH
 - SAMOSA
- 5 Basket 1 Temp, Time Display and Cooking Status Indicator**
Displays temp, time settings, status messages and cooking progress for basket 1.
- 6 Basket 2 Temp, Time Display and Cooking Status Indicator**
Displays temp, time settings, status messages and cooking progress for basket 2.
- 7 Temp button**
Press then use knob to adjust cooking temperature.
- 8 Time button**
Press then use knob to adjust cooking time.
- 9 DUAL COOK**
Press to duplicate settings made in one basket to the other basket.
- 10 SYNC FINISH**
Press to synchronized cooking time in both baskets.

11 START button
Use to start a cooking program.

12 CANCEL button
Use to cancel any operation.
Pressing this button will return the unit to standby mode.

13 Control Knob
Turn to adjust cooking temp and time.

Clockwise – increase
Counter Clockwise – decrease

14 SKIP PREHEAT button
Press to bypass automatic preheating.

When using the **DEHYDRATE** program, time counts down in **HH:MM** format if time is set to more than 1 hour and switches to **MM:SS** format if remaining time is less than 1 hour.

ON HOLD Display message when a basket/zone is on hold during cooking using **SYNC FINISH**. Indicates cooking has not yet started on that basket/zone as the time is synced with the other basket/zone.

Display messages

HELLO Display message when the unit is plugged in.

READY Display message when the unit is on standby mode.

SELECT Display message after selecting a basket/zone. Indicates to select a cooking program.

PRE 0459 Display message when unit is preheating.

ADD FOOD Display message when preheating is complete.

200° 00:10 Temp and time display.
Notes on time format:
During program selection and entering settings, the time format is **HH:MM** (00:10 means 10 minutes)

During preheating and cooking, time counts down in **MM:SS** format.

END Display message when **CANCEL** is pressed while a cooking program is in Preheating or in Cooking status.

OFF Display message when unit is powered **OFF**.

CLOSE BASKET Display message when basket is opened.

ENJOY Display message when cooking time is complete.

E 1 Display message for error codes. Refer to **Troubleshooting** section of this user guide for a complete guide on the do's and don'ts when an error code appears.

Adjusting cooking time

Two ways to adjust cooking time before starting a cooking program:

1. After selecting a cooking program, turn knob either in clockwise or counter-clockwise to adjust time.
2. Press **TIME** button and turn knob either in clockwise or counter-clockwise to adjust time.

During Cooking (if using both baskets):

1. Press the basket you want to adjust then press **TIME** and turn knob in clockwise or counter-clockwise direction.
Note: Adjusting the cooking time in any of the baskets while cooking is "in sync" (using **SYNC FINISH**) will deactivate the **SYNC FINISH** feature.

Adjusting cooking temperature

Press **TEMP** then turn knob in clockwise or counter-clockwise to adjust.

During Cooking (if using both baskets):

1. Press the basket you want to adjust then press **TEMP**

and turn knob in clockwise or counter-clockwise direction.

Cancel cooking (if using both baskets)

1. Select the basket you want to cancel.
2. Press **CANCEL** button to stop cooking.

Note:

- Pressing **CANCEL** without first selecting a basket will stop the program in both baskets.

When cooking in **DUAL COOK** mode, pressing **CANCEL** will stop the program in both baskets.

Status indicators

PREHEAT

All cooking programs (except **REHEAT** and **DEHYDRATE**) enter the automatic preheating cycle as soon as **START** is pressed. Preheating is optional but recommended for better results.

1. Place the cooking tray in the basket and insert air fryer basket into the unit.
Note:
- If using programs without automatic preheating, you can add food in the basket before inserting into the unit.
- If using programs with automatic preheating and you want the unit to preheat first before cooking, **DO NOT** add the food in the basket yet.
2. Press **1** (for the left basket) or **2** (for the right basket).
3. Display shows **SELECT** and all cooking programs are illuminated.
4. Select any of the cooking programs.
5. Optionally, adjust time and temperature.
6. Press **START** to begin.
7. Unit starts to preheat. Display shows **PRE** and countdown time. **PREHEAT** illuminates and status bar blinks. **SKIP PREHEAT** also illuminates.
Note:
Optionally, press **SKIP PREHEAT** button to bypass Preheating. Once press, unit proceeds to cooking cycle.

COOKING

1. After Preheating, display shows **ADD FOOD**.
2. Open the basket and add your ingredients.

3. Close basket to begin cooking. **COOKING** indicator illuminates and status bar blinks. Cooking time counts down.

SHAKE/FLIP FOOD

1. Halfway through the cooking time, **SHAKE** reminder is activated and blinks on the screen.

Note:

- SHAKE** is not activated for cooking programs **BAKE**, **ROAST**, **BROIL**, **REHEAT** and **DEHYDRATE**
2. Open the basket and shake or flip food using a silicone-tipped tong.
 3. Insert the basket back to the unit to continue cooking.

DONE

1. When cooking time is up, display shows **ENJOY**. The **DONE** indicator and its status bar illuminates.

Initial test run

This step is optional but recommended to get yourself familiarized with the Air Fryer Duo 2 and ensure it is working properly. It will also help eliminate any residue or traces of odor in the Air Fryer that may remain after shipping.

NOTE: This process must be done with no food in the Air Fryer baskets.

1. Place air fryer on a stable, level, clean, heat-resistant, and dry surface, close to an electrical outlet.
2. Ensure the cooking trays are inserted into the air fryer baskets without any food.
3. Plug in unit to a power outlet.
4. **Press 1.** Display changes to **SELECT**. Press **AIR FRY** and adjust time to **5 minutes**.
5. Press **DUAL COOK** to duplicate settings to **basket 2**.
6. Press **START** to begin.
7. Unit preheats and displays **ADD FOOD** after preheating is complete.
8. When **ADD FOOD** appears, open and close baskets. **DO NOT** add any food.
9. Unit displays countdown time.
10. When **SHAKE** appears, open and close baskets.
11. After cooking time is complete, **ENJOY** appears on the display.
12. Allow unit to cool.

You're all set. Happy cooking!

Cooking

⚠ CAUTION!

- **DO NOT** touch hot surface and accessories during or immediately after cooking. The air fryer basket and cooking tray become extremely hot during the cooking process. Avoid physical contact with hot parts. **ALWAYS** wear proper hand protection when handling hot materials to avoid burns and serious physical injury. Allow accessories to completely cool before cleaning
- **DO NOT** overfill the air fryer basket with food. Overfilling will result to uneven cooking. It is recommended to fry smaller batches of food as this will allow proper air circulation for even cooking and browning.
- **ALWAYS** be careful of hot steam when opening the air fryer basket during and after cooking.
- **DO NOT** place oversized foods or metal utensils into the air fryer.
- **DO NOT** block the air vents.
- **DO NOT** leave this appliance unattended during use.
- **ALWAYS** use oven mitts or heat-resistant gloves, as well as silicone-tipped tongs to flip, shake or when taking out your food. Be extremely careful as the unit and the cooked foods are very hot.

AIR FRY

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
Cooking Time	00:10 (10 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

AIR FRY PRESETS

Pre-programmed air fry functions for specific food.

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
FRIES	Temperature	180°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:18 (18 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		
CHICKEN	Temperature	190°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:25 (25 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
BURGER	Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:20 (20 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		
STEAK	Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:06 (06 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		
FISH	Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:10 (10 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		
SAMOSA	Temperature	180°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	YES
	Cooking Time	00:12 (12 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

BAKE

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
	Temperature	150°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	NO
	Cooking Time	00:30 (30 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

ROAST

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
	Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	NO
	Cooking Time	00:15 (15 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

BROIL

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
	Temperature	200°C	75°C-200°C	75°C	200°C	+/- 5°C	YES	NO
	Cooking Time	00:20 (20 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

REHEAT

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
	Temperature	170°C	75°C-200°C	75°C	200°C	+/- 5°C	NO	NO
	Cooking Time	00:15 (15 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min		

DEHYDRATE

	Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING	SHAKE REMINDER
	Temperature	50°C	35°C-80°C	35°C	80°C	+/- 5°C	NO	NO
	Cooking Time	08:00 (8 hours)	01:00 - 24:00	1 hour	24 hour	+/- 15 min		

Single-basket cooking

Use either of the baskets if cooking smaller batches of food.

- Place the cooking trays in each basket.
Note:
- If using programs without automatic preheating, you can add food in the basket before inserting into the unit.
- If using programs with automatic preheating and you want the unit to preheat first before cooking, do not add the food in the basket yet.
- Insert both baskets into the unit.
- Press 1 (for left basket) or 2 (for right basket).
- Press any of the cooking programs according to your recipe. Display shows the default cooking time and temperature.
- Adjust time by directly turning the knob to either clockwise or counter clockwise direction.
- Press **TEMP** then use knob to adjust the cooking temperature.
Note:
Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.

7. Press **START** to begin. Unit enters automatic **PREHEATING** cycle (except for **REHEAT** and **DEHYDRATE**)
 - **SKIP PREHEAT** illuminates. Display shows **PRE** and preheating time counts down.
 - **PREHEAT** status indicator illuminates and the status bar blinks.
 - **PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.

Note:
When using **REHEAT** and **DEHYDRATE** programs, unit immediately proceeds to cooking cycle.
8. Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
9. Open the basket and add food on the air fryer basket.
10. Close the basket to begin cooking. Unit enters **COOKING** cycle.
 - Time counts down until complete.

- **COOKING** status indicator illuminates and the first status bar blinks. The status bars progress until cooking time is complete.
11. Halfway through the cooking time, unit beeps and **SHAKE** blinks on display.
 - **SHAKE** blinks and remains on display until the basket is opened. It will remind every 1 minute if the basket remains unopened during the cooking cycle.
 - We recommend shaking or flipping your food for even frying. Follow steps on **Shaking Food** section of this user guide.
 12. When the cooking time is complete, screen displays **ENJOY**.
 - **DONE** status indicator along with the status bar is illuminated.

SYNC FINISH

Allows you to cook two different foods simultaneously using two different programs, different cooking time and temperature and have them finish at the same time.

1. Place the cooking trays in each basket.

Note:
– If using programs without automatic preheating, you can add food in the basket before inserting into the unit.
– If using programs with automatic preheating and you want the unit to preheat first before cooking, do not add the food in the basket yet.
2. Insert both baskets into the unit.
3. Press basket **1** and select a cooking program. Adjust cooking temperature and time, as desired.
4. Press basket **2** and do the same as Step **3**.
5. Once both baskets are set, press **SYNC FINISH**.
6. Press **START** to begin.
7. Preheat starts (depends on the program) and displays **ADD FOOD** when complete.

- See **PREHEAT** under **STATUS INDICATORS** section of this user guide for more details.
8. The basket that has the longer cooking time starts cooking first while the other basket displays **ON HOLD**.
 9. When both baskets have the same cooking time, cooking is synced up.

Note:
– When both baskets are already in synced, opening one basket will pause cooking in both baskets.
– Adjusting the cooking time in any of the baskets while they are already in synced will terminate **SYNC FINISH** feature and cooking will be finished at different times.
 10. When cooking time is complete, display shows **ENJOY** in both baskets.

Dual-basket cooking

Say goodbye to waiting one batch of food to finish before starting the next. Two independent baskets let you cook two meals at the same time.

3 ways of dual-basket cooking

1. **SYNC FINISH**
2. **DUAL COOK**
3. **DUAL BASKET COOKING** (without **SYNC FINISH** and **DUAL COOK**)

DUAL COOK

Duplicates the settings made in one basket to the other basket. Both baskets will cook using the same program, cooking time and temperature. It allows you to double up the serving of the same food or cook two different foods in the same settings.

1. Place the cooking trays in each basket.

Note:
– If using programs without automatic preheating, you can add food in the basket before inserting into the unit.
– If using programs with automatic preheating

- and you want the unit to preheat first before cooking, do not add the food in the basket yet.
2. Insert both baskets into the unit.
 3. Press either basket **1** or **2** and select a cooking program. Adjust cooking

temperature and time, as desired.

4. Press **DUAL COOK** to copy the settings to the other basket.
5. Press **START** to begin.
6. Preheat starts (depends on the cooking program) and displays **ADD FOOD** when complete. See **PREHEAT** under **STATUS INDICATORS** section of this user guide for more details.
7. Unit enters cooking cycle and shows count down time.

DUAL BASKET COOKING (WITHOUT USING DUAL COOK AND SYNC FINISH)

If starting at the same time:

- Program each basket then press **START** at once.

If starting in different time:

- Program one basket then press **START**. Do the same for the other basket then press **START**.

1. Place the cooking trays in each basket.
Note:
 - If using programs without automatic preheating, you can add food in the basket before inserting into the unit.
 - If using programs with automatic preheating and you want the unit to preheat first before cooking, do not add the food in the basket yet.
2. Insert both baskets into the unit.
3. Press either basket **1** or **2** and select a cooking program. Adjust cooking

Note:

- When using **DUAL COOK**, opening one basket will pause cooking in both baskets.

- Cooking time and temperature adjustments made in any of the baskets will be applied to the other basket.

8. Halfway through the cooking time, **SHAKE** reminder is activated (depends on the cooking program).
9. When cooking time is complete, display shows **ENJOY** in both baskets.

temperature and time, as desired.

Note:

- After setting one basket, you can press **START** to begin or you can set two baskets and press **START** at once.

4. Preheat starts (depends on the cooking program) and displays **ADD FOOD** when complete.
See **PREHEAT** under **STATUS INDICATORS** section of this user guide for more details.
5. Unit enters cooking cycle and shows count down time for each basket.
Note:
 - Halfway through the cooking time in each basket, **SHAKE** reminder is activated (depends on the cooking program)
6. When cooking time is complete in each basket, display shows **ENJOY**.

SHAKING FOOD

During the cooking process, shake the basket or flip your food for even cooking and browning. **AIR FRY** program and all **PRESETS** have the automatic **SHAKE** reminder function that is activated halfway through cooking. It is recommended to shake the basket or flip your food once or more, if desired.

▲ CAUTION:

- **Always** be careful of hot steam when pulling the air fryer basket from the unit.

1. Hold the air fryer basket just above a heat resistant surface and shake it or flip food carefully.

Note: When cooking naturally high fat foods, flip the food using a silicone-tipped tong. **DO NOT** shake the basket to avoid risk of hot liquids splashing.

2. Depending on the food, the basket might be too heavy to shake. In this case, ensure to place the Air Fryer basket on a stable and heat-resistant surface then shake it or flip food carefully. If basket won't shake because of the weight, use a silicone-tipped tong instead.

▲ WARNING!

- For safety purposes, it is recommended to use silicone-tipped tongs to flip food that contains oil or any hot liquids. Any excess oil and liquids can splash from the basket when shaking.
- Always drain any excess oil or hot liquids from the air fryer basket. Excess oil may produce extra smoke when heated for longer period.

Helpful tips

1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
2. **DO NOT** overfill the air fryer basket with food. Overfilling will result to uneven cooking. It is recommended to fry smaller batches of food as this will allow proper air circulation for even cooking and browning.
3. Spray oil works best. Oil is distributed evenly, and less oil is needed. Use oils with high-smoke point like canola, avocado, grapeseed or vegetable oil to help reduce smoke while cooking. Oils with low smoke point like olive oil produce more smoke.
4. It is recommended to spray or add a small amount of oil to your food if adding seasoning or breading to ensure that these light ingredients stick to the food. The air fryer rapidly circulates air and pushes it to your food during the cooking process which can take out light ingredients if they are not properly adhered to the food.
5. When cooking naturally high fat foods, it is recommended to empty oil and fats collected on the basket between batches to avoid excess smoke.
6. It is recommended to shake the basket or flip your food once or more, as desired to check for doneness. This will also allow even cooking and browning. Always observe safety precautions when shaking the basket or flipping foods.

Care & maintenance

⚠ WARNING: To avoid electric shock or damage to your air fryer, **ALWAYS** press the **POWER** button to turn the unit **OFF** and unplug the power cord from the power supply outlet before cleaning. Make sure that all parts and accessories of your air fryer have cooled down completely.


- ⚠ CAUTION:**
- **DO NOT** immerse the power cord or your air fryer in water or any other liquids.
 - **DO NOT** use abrasive cleaners, steel wool, or scouring pads.
 - **DO NOT** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
 - Dry all parts and accessories thoroughly after cleaning, before using, or before storing your air fryer.
 - Make sure that all parts and surfaces are completely dry before connecting your air fryer to a power outlet. Wet parts can cause electric shock.
 - **ALWAYS** clean your air fryer thoroughly every after use.
 - **DO NOT** store anything on top of the air fryer.
 - **DO NOT** store anything inside your air fryer other than the cooking tray.

Parts and Accessories	Cleaning method and tips
Air Fryer Base and Plug Cord	<ul style="list-style-type: none"> • Wipe the outer part of the air fryer with soft and barely damp cloth. Dry with a towel thoroughly. • DO NOT submerge in water or any other liquids. • Clean the inner part of the air fryer with soft and barely damp cloth including the heating coil to remove baked-on grease and food debris/residue. Wipe it dry with a soft cloth. <p>⚠ WARNING! ALWAYS ensure that the inner and outer surface including the heating coil is dry before storing or using the air fryer.</p>
Air Fryer Baskets	<ul style="list-style-type: none"> • Wash the air fryer baskets with warm, soapy water and non-abrasive sponge. Ensure that baked-on grease and food debris/residue are removed. Rinse well and dry thoroughly. <p>NOTE: The air fryer baskets is dishwasher-safe. NOTE: The air fryer baskets have a non-stick coating. To avoid any damage on the non-stick coating, NEVER use metal utensils and abrasive cleaning materials.</p>
Cooking trays and rubber stoppers	<ul style="list-style-type: none"> • Remove the 6 rubber stoppers and wash with warm, soapy water and non-abrasive sponge. Ensure that all grease and food debris are removed. Rinse well and dry thoroughly. Install the rubber stoppers before putting the cooking tray back in the air fryer basket. • Wash the cooking trays with warm, soapy water and non-abrasive sponge. Ensure that all grease and food debris are removed. Rinse well and dry thoroughly. <p>NOTE: The cooking trays have a non-stick coating. To avoid any damage on the non-stick coating, NEVER use metal utensils and abrasive cleaning materials.</p>



⚠ WARNING: DO NOT immerse air fryer in water.

Troubleshooting

Issue	Possible Cause	Solution
Air Fryer will not turn on	Unit is not plugged in.	Plug in unit to an electrical outlet. DO NOT use the unit in locations with different electrical specifications or plug types. Press POWER  to turn it on.
CLOSE BASKET appears on the display	The air fryer basket is open.	Close air fryer basket. When cooking, closing the air fryer basket after it was opened will resume cooking cycle.
Food is undercooked	Air fryer basket is overloaded.	DO NOT overfill the air fryer basket with food. Overfilling will result to uneven cooking. It is recommended to fry smaller batches of food as this will allow proper air circulation for even cooking and browning. It is recommended to shake the basket or flip your food once or more, as desired to check for doneness. This will also allow even cooking and browning.
White smoke is coming out from the unit	Excess oil and naturally high fat foods may produce white smoke while cooking.	This is normal. It is recommended to empty oils or fats accumulated in the cooking pot between batches of cooking to avoid excess smoke.
	The air fryer basket and cooking tray have not been cleaned from previous use.	Follow care and maintenance instruction to clean accessories and remove dried food debris or grease after every use.
	Using oil with low smoke point such as olive oil may excess smoke.	Use oil with high smoke point such as avocado, canola or grapeseed oil.
Black smoke is coming out from the unit	Food is burning.	Immediately turn off the unit and unplug. Wait for smoke to stop before opening the air fryer basket. Clean all accessories thoroughly.
	There is a circuit problem.	Immediately turn off the unit and unplug. Wait for smoke to stop before opening the air fryer basket. Contact customer service for assistance. ⚠ WARNING: DO NOT attempt to use the unit.
Unit displays any of the following error codes: E1, E2, E3, E4, E5, E6, E7, E8, E9, E10, E11	Faulty device. Unit not working.	⚠ WARNING: Stop using the unit when these error codes appear. Disconnect from power supply and contact Customer Service immediately.

NOTE: If you encounter any issue which is not listed above, contact Customer Service at **800-NUTRI (68874)** or email support@nutricookworld.com for assistance.

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Notes



AIR FRYER DUO 2

Model No. AFD185

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