



SMART AIR FRYER GRILL XL

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
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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 grill. Ensure that there is no packaging underneath and around the cooking pot, air fryer basket and grill plate.**
2. **Place the air fryer grill on a stable, level, clean, heat-resistant and dry surface. Ensure there is enough space behind and above the air fryer grill against the surface. Leave enough room above to open the air fryer grill hood safely.**
3. **Read all Important safeguards and cautionary information in this User guide. Failure to do so may result in property damage and/or personal injury.**
4. **Follow Care & maintenance instructions in this User guide to clean the air fryer grill before cooking. Wash the cooking pot, air fryer basket, grill plate, thermometer and splatter shield with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly before using.**

NOTE: These accessories are dishwasher safe **EXCEPT** the thermometer.

5. **Wipe the inside and outside of the air fryer grill with a slightly moist cloth and dry with a towel. Ensure all surfaces are dry before using.**

WARNING: **DO NOT** immerse the air fryer grill base in water or any other liquids.

6. **Place the cooking pot into the air fryer grill.**

WARNING: **NEVER** use the air fryer grill without the cooking pot in place.

7. **Do not remove rating label.**

⚠ CAUTION: NEVER use the air fryer grill on a stovetop. Do not place appliance on or in close proximity to a hot gas or electric burner, or a heated oven; heat from an external source will damage appliance.

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.
- To turn the unit off, press **POWER** then remove plug from the wall outlet.
- **DO NOT** use appliance other than its intended use. For household 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.
- **⚠ WARNING:** Read this User guide carefully and completely and retain for future reference. Failure to adhere to safety instructions may result in serious injury.
- The thermometer included does not replace an external food thermometer. **ALWAYS** check your food to ensure that it is cooked based on the recommended temperatures.
- Only use the included accessories with the unit. The use of accessories, attachments or parts not recommended or sold by Nutricook may cause fire, electric shock, personal injury,

or product damage and will void the warranty.

- **▲ WARNING: NEVER** use the air fryer grill without the cooking pot in place.
- **DO NOT** place on or near a stovetop, 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 grill 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.
- **DO NOT** place paper, cardboard, non-heat-resistant plastic, or similar materials, into the unit. Parchment paper or foil can be used but with extreme caution. Always ensure to fit foil as securely as possible and should NOT touch the heating element to avoid overheating and risk of fire.
- **NEVER** put baking or parchment paper into the air fryer grill 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 grill. **DO NOT** store anything inside your air fryer grill other than the accessories.

- **▲ 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. **DO NOT** touch accessories during or immediately after cooking. The cooking pot, air fryer basket and grill plate become extremely hot during the cooking process. **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** place anything on top of the appliance while it is operating or while it is hot.
- **▲ CAUTION! DO NOT** touch the thermometer while in use or immediately after cooking. The probe becomes extremely hot during the cooking process and retains heat for some time after cooking. Allow to cool before cleaning.
- **DO NOT** place oversized foods or metal utensils into the air fryer grill.
- **DO NOT** overfill the air fryer basket with food. Excessive amount of food may touch the heating element and can cause a fire hazard.
- The air fryer grill works with hot air only. **NEVER** fill the cooking pot 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.

- **▲ CAUTION!** During air frying, hot steam is released from the air outlet opening. Keep your hands and face distance from the steam and from the air outlet opening. Also, be careful of hot steam and air when you open the air fryer grill hood while in use or after cooking.
- **▲ CAUTION! DO NOT** block the air vents.
- **▲ WARNING! DO NOT** touch any accessories during or immediately after cooking. Allow unit to cool.
- To avoid personal injury, **ALWAYS** use proper hand protection and exercise caution when adding or removing food from the air fryer grill.
- **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 cooking pot.
- **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 the unit. 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 grill hood. Contact customer service for any assistance.

- If this appliance begins to malfunction during use, immediately turn it off and unplug from the 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 from children and infants to avoid the risk of electric shock and choking.
- **NEVER** move the air fryer grill while it is hot. Allow to cool before moving.
- **▲ WARNING!** The air fryer grill should not be used to boil water.
- **▲ WARNING!** The air fryer grill 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.
- Follow Care & maintenance instructions in this User guide for proper cleaning and maintenance of the air fryer grill.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.

ELECTRICAL SAFETY

⚠ CAUTION: To avoid risk of electric shock, **NEVER** immerse the cord, plug, or air fryer grill 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.
 - 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

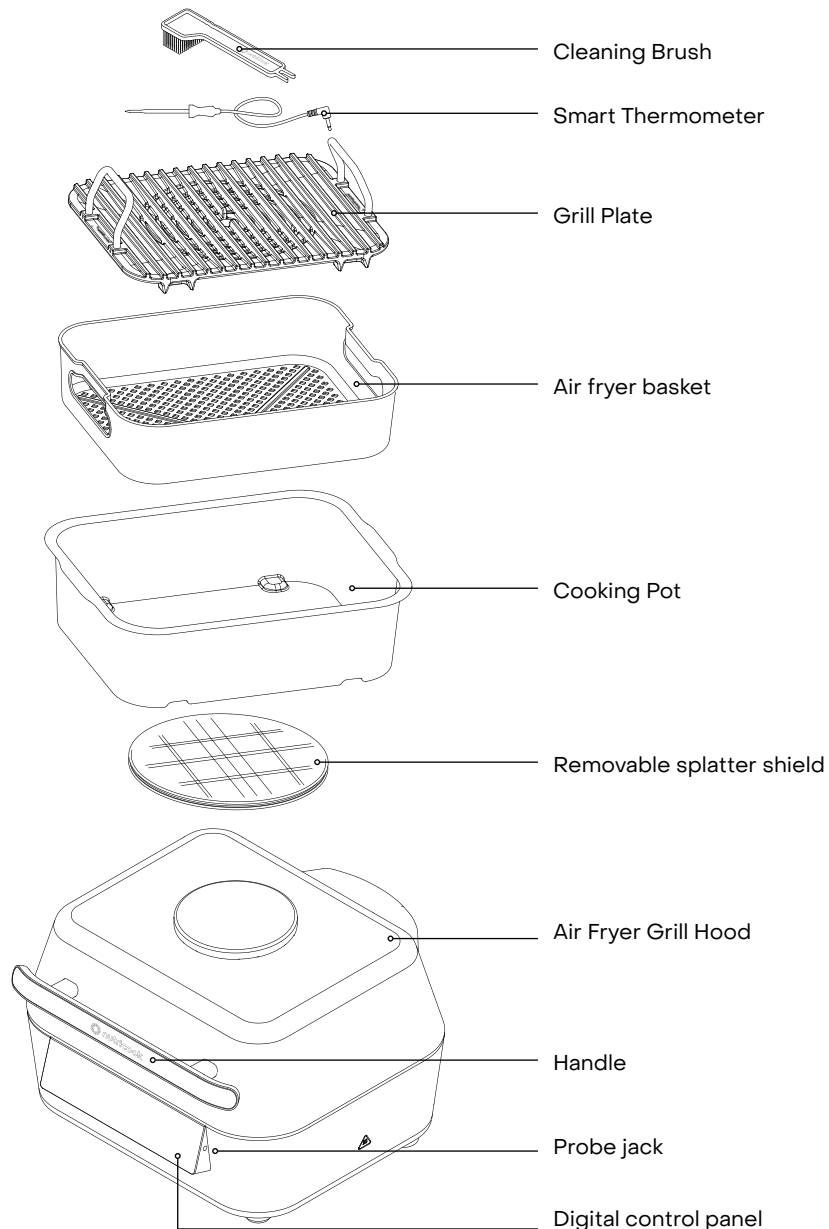
- AIR FRYER GRILL
- COOKING POT
- AIR FRYER BASKET
- GRILL PLATE
- FOOD THERMOMETER
- CLEANING BRUSH
- USER GUIDE

Product Specification:

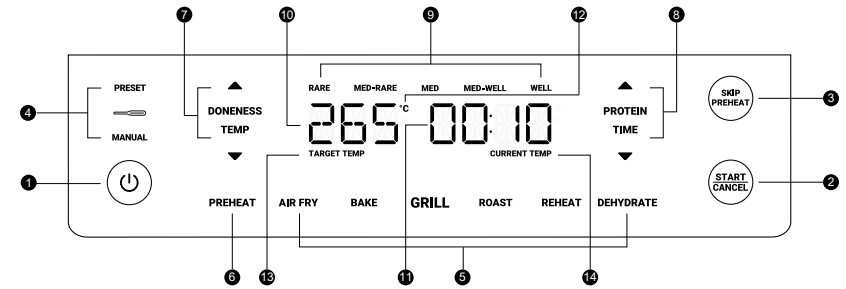
MODEL	CAPACITY	POWER	VOLTAGE	WEIGHT	DIMENSION
SMART AIR FRYER GRILL AFG960	8.5 L	1760 W	220-240 V 50-60 Hz	9.7 kg	40.3 x 40.8 x 28.2 cm

Air fryer grill 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 Start/Cancel**
Use to start cooking or cancel any operation.
- 3 Skip Reheat**
Use to bypass automatic preheating.
- 4 Preset/Manual/Thermometer Icon**
All illuminate when the thermometer is plugged in.
 - **PRESET button** – press so you can select the desired protein and set the doneness level according to your recipe. Only available for the **GRILL** program.
 - **MANUAL button** – press so you can manually set the desired internal temperature of your food. Available for all cooking programs except **DEHYDRATE**.

Note: If the thermometer is not plugged in and **AIR FRY** program is selected, **PRESET** illuminates to cycle through the preset options of **AIR FRY – FRIES, CHICKEN** and **SAMOSAS**.
- 5 Cooking Programs**
Air Fry, Bake, Grill, Roast, Reheat, Dehydrate.
- 6 Preheat Status Indicator**
Illuminates while unit is Preheating. Not applicable for **REHEAT** and **DEHYDRATE**. This is not a button.
- 7 Left Control Buttons**
Set of Arrows (Up & Down Arrow Buttons)
 - Use arrow up to increase and arrow down to decrease temperature for all cooking programs if not using the thermometer.
 - Use arrow up to increase and arrow down to decrease manual temperature if **MANUAL** is selected while using the thermometer.
 - Use arrow up or arrow down buttons to adjust the desired doneness level corresponding to the **PROTEIN** if **PRESET** is selected while using the smart probe.

Doneness Indicator
Illuminates if **PRESET** is

selected while using the thermometer.

8 Right Control Buttons/Labels

Set of Arrows (Up & Down Arrow Buttons)

- Use arrow up to increase and arrow down to decrease time if not using the thermometer.
- Use arrow up or arrow down buttons to select the desired **PROTEIN** if **PRESET** is selected while using the thermometer.

Protein Indicator

Illuminates if **PRESET** is selected while using the thermometer. Use the set of arrows to cycle through different options – **BEEF, LAMB, FISH, CHICKEN** and **VEGAN MEAT**.

Time Indicator

Illuminates if a cooking program is selected without using the thermometer to indicate that adjustments are applicable to the cooking time.

9 Doneness Level

Programmed with preset temperatures for each **PROTEIN** to take the guess work out of cooking. Available for selection on the **PRESET** mode while using the thermometer.

RARE – For BEEF, LAMB
MED-RARE – For BEEF, LAMB
MED – For BEEF, LAMB
MED-WELL – For BEEF, LAMB
WELL – For BEEF, LAMB, FISH, CHICKEN, VEGAN MEAT

10 Temperature Field

- Displays the setting for temperature for all cooking programs.
- If cooking using the thermometer, it displays the target temperature.

11 Time Field

- Displays the time if cooking without the thermometer.
- If cooking using the thermometer, the display in this field will change to show the current internal food temperature for both **PRESET** and **MANUAL** modes.

12 Temperature Unit C – degrees Celsius

13 Target Temperature
Illuminates while cooking using the thermometer either in **PRESET** or **MANUAL** mode. Indicates the target temperature for your food.

14 Current Temperature
Illuminates while cooking using the thermometer either in **PRESET** or **MANUAL** mode. Indicates the current internal food temperature based on the thermometer reading.

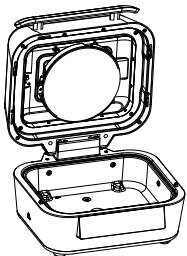
Display messages

HELLO	Display message when air fryer grill is turned on.	END	Display message when any operation is cancelled or not completed.
SELECT	The Air Fryer Grill is on standby mode indicating to select a function.	OFF	Display message when Power button is pressed or when the unit remains inactive for 10 minutes.
PRE -----	PREHEATING cycle. Dash lines progress until preheating is complete.	CLOSE LID	Display message when air fryer grill hood is open and START/CANCEL is pressed after selecting a program.
ADD FOOD	Display message when PREHEATING cycle is complete.	ERR PRBE	Display message for probe error. The unit has stopped working before reaching the food's internal temperature. As a safety feature, the unit can only run for certain amount of time at specific temperatures.
SHAKE	Display message halfway through the pre-programmed cooking time of AIR FRY presets – FRIES, SAMOSA, and CHICKEN . This alerts you to shake the basket for an even cooking.		
DONE	Cooking time is complete (if not using the thermometer).		
GET FOOD	Cooking time is complete (if using the thermometer).		

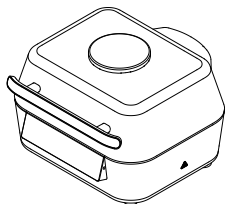
Getting started

Open and close hood

Open: Grip the handle and open the hood fully in 90 degree angle so it steadily stands.

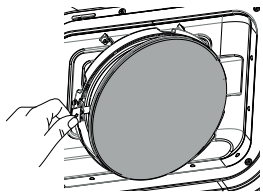


Close: Grip handle and carefully lower down the hood until it touches the middle rim.



Install and remove splatter shield

The splatter shield protects the heating element from food debris and excess oil to avoid excess smoke and to keep it clean. **ALWAYS** clean the splatter shield after every use to remove food debris and ensure that it is installed before cooking.



Remove: Using your thumb, push the tab located on the left towards the hood to release the splatter shield then, gently pull it out from the slots using your other hand.

⚠ WARNING: DO NOT attempt to remove the splatter shield immediately after cooking. Allow unit to completely cool before removing or taking off accessories.

Install: Align the grooves of the splatter shield to the slots located on the right of the heating element ring then push gently until it clicks.

Using the accessories

The Smart Air Fryer Grill XL comes with 3 main accessories – cooking pot, air fryer basket and grill plate. Different cooking programs or recipes require a combination of either the **cooking pot and air fryer basket** or the **cooking pot and grill plate**.

Note:

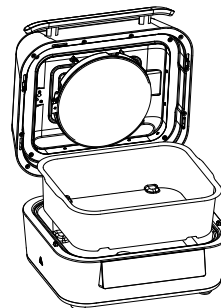
- **DO NOT** cook with the air fryer and grill plate inserted at the same time.
- **ALWAYS** ensure that all accessories are clean and dry before using.
- The cooking pot must **ALWAYS** be inserted into the air fryer grill base before plugging in or using the unit.

⚠ WARNING: DO NOT operate the unit without the cooking pot in place.

To avoid risk of personal injury and/or property damage, **DO NOT** pour food or liquid into the air fryer grill base.

Cooking pot

The cooking pot is made with healthy ceramic non-stick coating (PTFE-free/PFOA-free). It catches excess oil and food residue while cooking.

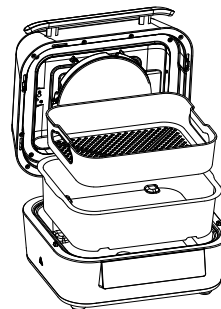


Always insert the inner pot into the unit before using.

Air fryer basket

The air fryer basket is made with healthy ceramic non-stick coating (PTFE-free/PFOA-free) and is perforated to allow proper air flow.

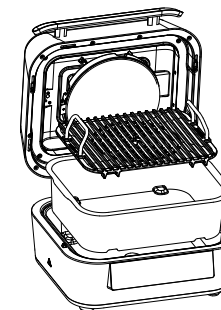
Place in the cooking pot before preheating and/or cooking. Recommended accessory for **AIR FRY, ROAST, REHEAT** or **DEHYDRATE** program.



Grill plate

The grill plate is made with healthy ceramic non-stick coating (PTFE-free/PFOA-free). It helps create char-grilled marks and flavors on food.

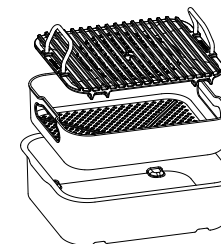
Place in the cooking pot before preheating and/or cooking. Recommended accessory when using the **GRILL** program.



Storing the accessories

When not in use, the accessories can be stacked together for single storage inside the Air Fryer Grill.

To store, insert the cooking pot into the base and place the air fryer basket followed by the grill plate.



Using the thermometer

The thermometer works by constantly monitoring the internal temperature of the food while cooking until it matches the target temperature for each pre-programmed setting. There are no time adjustments. Cooking cycle depends entirely on the internal food temperature.

NOTE: The thermometer included **DOES NOT** replace an external food thermometer. **ALWAYS** check your food to ensure that it is cooked based on the recommended temperatures.

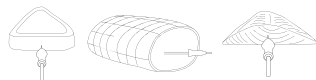
1. Inspect the thermometer cord and make sure that it is free of knots and any damage.
2. While unit is on standby mode, plug in the thermometer in the probe jack (hole) located at the right side of the control panel.
3. **PRESET**, **MANUAL** and **Thermometer** Icon illuminate to indicate that thermometer is plugged in properly.

How to insert the thermometer

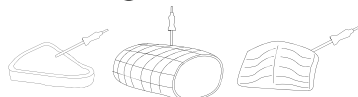
Refer to the below illustrations to properly insert the thermometer in some commonly cooked foods. Improper placements may result to undercooked foods.

For Steaks, Lamb chops, Chicken breasts, Fish fillets (salmon), Burgers, Tenderloins

✓ Correct



✗ Incorrect



Insert the thermometer horizontally (without an angle) into the center of the thickest section of your food. The tip of the thermometer must reach the middle of the thickest section to achieve the desired doneness results.

Ensure the tip of the thermometer is not touching the bone or fat.

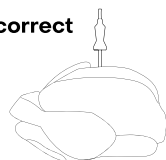
For Whole Chicken

Insert thermometer horizontally (without an angle) into the thickest section of the chicken breast without touching the bone.

✓ Correct



✗ Incorrect



To achieve the desired doneness, always ensure the tip of the thermometer is inserted into the middle of the thickest section of the breast.

NOTE: **ALWAYS** ensure that the thermometer will not touch any of the heating elements. **DO NOT** use the thermometer for frozen proteins or for cuts of meat with thickness of 1 inch or below.

PRESET (only applicable for GRILL)

Preset setting table

PROTEIN	DONENESS INDICATOR	TARGET TEMP
BEEF	RARE	46°C
	MED-RARE	52°C
	MED	56°C
	MED-WELL	63°C
	WELL	68°C
CHICKEN	WELL	75°C
FISH	WELL	65°C
VEGAN MEAT	WELL	75°C
LAMB	RARE	46°C
	MED-RARE	52°C
	MED	56°C
	MED-WELL	63°C
	WELL	68°C

1. Press **PRESET**. Only **GRILL** function is illuminated.
2. **PROTEIN** is illuminated on the right while **DONENESS** is illuminated on the left.
3. Screen displays the default settings.
 - a. **PROTEIN: BEEF**
 - b. Doneness Level Indicator: **RARE**
4. Press the set of arrows on the right to cycle through different **PROTEIN** settings.
5. Press the set of arrows on the left to set the desired Doneness Level of each **PROTEIN**. Refer to the **PRESET** Settings Table for the pre-programmed settings.
6. After setting the desired **PROTEIN** and Doneness Level, press **START/CANCEL** to begin.

7. **PRESET** becomes steadily illuminated while **MANUAL** goes off. **PREHEAT** and **SKIP PREHEAT** illuminate. Unit begins **PREHEATING** cycle. Display shows **PRE** and dash lines on the screen which progresses until it reaches the target temperature.

Note: DO NOT insert the thermometer inside the unit while it is **PREHEATING**. **DO NOT** unplug the thermometer.

While unit is **PREHEATING**, insert the thermometer into the food. Follow steps of **How to insert the thermometer** section in this user guide.

8. Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.

9. Using the handle, open the air fryer grill hood and place your food in the grill plate.
10. Close the hood to begin cooking. Screen displays two temperatures. **TARGET TEMP** and **CURRENT TEMP** illuminate.

a. TARGET TEMP - is the target temperature which is pre-programmed based on each Doneness Level selected.

b. CURRENT TEMP - is the internal temperature of the food based on the thermometer reading.

11. The **CURRENT TEMP** counts up and the Doneness Level Indicator progresses.

Note: If the thermometer is inserted into a frozen food, the **CURRENT TEMP** will continuously display **0** to indicate that the probe cannot read any temperature as the internal part of the food is still not heated.

Once the internal part of the food is heated, probe starts to display the **CURRENT TEMP** on the screen.

12. When the **CURRENT TEMP** matches the **TARGET TEMP**, unit beeps and screen displays **GET FOOD** indicating that cooking is done.
13. Open air fryer grill hood. **REST** appears on the display. Transfer the food to a plate using a silicone-tipped tong. While resting, the food will continue to cook which may take about 3-5 minutes depending on its size and type. This is an important step as cutting down the food immediately after cooking may result to rarer doneness.

⚠ WARNING: DO NOT touch the thermometer while in use or immediately after cooking. The thermometer becomes extremely hot during the cooking process and retains heat for some time after cooking. Wear proper hand protection and use a tong to carefully remove it from the food. Let it cool before cleaning.

NOTE: The cooking thermometer included **DOES NOT** replace an external food thermometer. **ALWAYS** check your food to ensure that it is cooked base on the recommended temperatures.

MANUAL (applicable for all functions except DEHYDRATE)

1. Press **MANUAL**. All cooking functions are illuminated except **DEHYDRATE**.
2. **TEMP** and set of arrows on the left are illuminated.
3. Screen displays **SELECT**.
4. Press any of the functions (**AIR FRY, BAKE, GRILL, ROAST, REHEAT**).
5. Optionally, adjust the **TARGET TEMP** using the set of arrows on the left. Press **START/CANCEL** to begin. **MANUAL** becomes steadily illuminated while **PRESET** goes off. **PREHEAT** and **SKIP PREHEAT** illuminate (except for **REHEAT** program).
6. Unit begins **PREHEATING** cycle (except for **REHEAT** program). Display shows **PRE** and dash lines on the screen which progresses until it reaches the target temperature.

Note: DO NOT insert the thermometer inside the unit while it is **PREHEATING**. **DO NOT** unplug the thermometer

While unit is **PREHEATING**, insert the thermometer into the food. Follow steps of **How to insert the thermometer** section in this user guide.

7. Optionally, cancel **PREHEATING** cycle using **SKIP PREHEAT** button (except for **REHEAT** program).
8. Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
9. Using the handle, open the air fryer grill hood and place your food in the accessory.
10. Close the hood to begin cooking. Screen displays two temperatures. **TARGET TEMP** and **CURRENT TEMP** illuminate.

c. TARGET TEMP - is the target internal temperature desired.

d. CURRENT TEMP - is the actual internal temperature of the food based on thermometer reading.

11. The **CURRENT TEMP** counts up.

NOTE: If the thermometer is inserted into a frozen food, the **CURRENT TEMP** will continuously display **0** to indicate that the thermometer cannot read any temperature as the internal part of the food is still not heated.

Once the internal part of the food is heated, thermometer start to display the **CURRENT TEMP** on the screen.

12. When the **CURRENT TEMP** matches the **TARGET TEMP**, unit beeps and screen displays **GET FOOD** indicating that cooking is done.
13. Open air fryer grill hood and transfer the food using a tong.

Remove the thermometer from the food.

⚠ WARNING: DO NOT touch the thermometer while in use or immediately after cooking. The thermometer becomes extremely hot during the cooking process and retains heat for some time after cooking. Wear proper hand protection and use a tong to carefully remove it from the food. Let it cool before cleaning.

Cooking

⚠ CAUTION!

- **DO NOT** touch hot surfaces and accessories during or immediately after cooking. The cooking pot, air fryer basket and grill plate 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.
- **ALWAYS** be careful of hot steam when opening the air fryer grill hood during and after cooking.
- **DO NOT** place oversized foods or metal utensils into the air fryer grill.
- **DO NOT** block the air vents.
- **DO NOT** leave this appliance unattended during use.
- **NEVER** use the air fryer grill without the cooking pot in place.
- **ALWAYS** use oven mitts or heat-resistant gloves, as well as tongs or other utensils to flip, shake or when taking out your food. Be extremely careful as the unit and the cooked foods are very hot.

AIR FRY

Ideal for making your favourite fried foods guilt-free.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	200°C	150°C-240°C	150°C	240°C	+/- 5°C	YES
Cooking Time	00:10 (10 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min	

1. Place the cooking pot into the air fryer grill followed by the air fryer basket then close hood.
2. Press **AIR FRY** function. Screen displays default temperature **200°C** and time **00:10 minutes**.
3. Adjust the temperature using the sets of arrows on the left.
4. Adjust the time using the set of arrows on the right.
Note: Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.
5. Press **START/CANCEL** to begin. Unit enters automatic **PREHEATING** cycle. **PREHEAT** and **SKIP PREHEAT** illuminate. Display shows **PRE** and dash lines on the screen

- which progress until preheating is complete.
Note: **PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.
6. Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
 7. Using the handle, open the air fryer grill hood and place your food on the air fryer basket.
 8. Close the hood to begin cooking. Screen displays countdown time.
 9. When the cooking time is complete, screen displays **DONE**.

USING AIR FRY PRESETS.

The **AIR FRY** function includes pre-programmed options for **FRIES**, **CHICKEN** and **SAMOSAS**.

FRIES

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	180°C	150°C-240°C	150°C	240°C	+/- 5°C	YES
Cooking Time	00:14 (14 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min	

CHICKEN

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	205°C	150°C-240°C	150°C	240°C	+/- 5°C	YES
Cooking Time	00:40 (40 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min	

SAMOSAS

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	180°C	150°C-240°C	150°C	240°C	+/- 5°C	YES
Cooking Time	00:14 (14 minutes)	00:01 - 01:00	1 minute	1 hour	+/- 1 min	

1. Place the cooking pot into the air fryer grill followed by the air fryer basket then close hood.
2. Press **AIR FRY** function. Screen displays default temperature **200°C** and time **00:10 minutes**. **PRESET** also illuminates
3. Press **PRESET**. Screen displays **FRIES**. Press **PRESET** repeatedly to cycle through the options.
4. Once the desired **PRESET** option is selected, adjust the temperature and time directly using the left and right set of arrows.
Note: Temperature and time adjustments can be done

- during program selection or at any point during the cooking cycle.
5. Press **START/CANCEL** to begin. Unit enters automatic **PREHEATING** cycle. **PREHEAT** and **SKIP PREHEAT** illuminate. Display shows **PRE** and dash lines on the screen which progresses until it reaches the target temperature.

Note: **PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.

- Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
- Using the handle, open the air fryer grill hood and place your food on the air fryer basket.
- Close the hood to begin cooking. Screen displays countdown time.
- Halfway through cooking, the unit beeps and **SHAKE** is displayed on the screen.

Note: For best results and even frying, it is highly

- recommended to shake or flip contents.
- To shake or flip food, open the air fryer grill hood. The unit automatically pauses cooking time. Use oven-mitts or silicone-tipped tongs to shake the basket or flip food. After shaking or flipping food, close the air fryer grill hood. Unit resumes with the remaining cooking time.
- When the cooking time is complete, screen displays **DONE**.

BAKE

Ideal for baking cakes, muffins, brownies, and pastries.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	180°C	120°C - 210°C	120°C	210°C	+/- 5°C	YES
Cooking Time	00:20 (20 minutes)	00:01 - 02:00	1 minute	2 hours	+/- 1 min: under 1 hour +/- 5 mins: above 1 hour	

- Place the cooking pot into the air fryer grill then close hood.
- Press **BAKE** function. Screen displays default temperature **180°C** and time **00:20** minutes.
- Adjust the temperature using the sets of arrows on the left.
- Adjust the time using the set of arrows on the right.

Note: Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.

- Press **START/CANCEL** to begin. Unit enters automatic **PREHEATING** cycle. **PREHEAT** and **SKIP PREHEAT** illuminate. Display shows **PRE** and dash lines on the screen which

progresses until it reaches the target temperature.

Note: **PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.

- Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
- Using the handle, open the air fryer grill hood and place your ingredients on the pot.
- Note:** If using a cake pan or any oven-safe container when baking, put it in the pot.
- Close the hood to begin cooking. Screen displays countdown time.
- When the cooking time is completed, screen displays **DONE**.

GRILL

Ideal for indoor countertop grilling to create char-grilled flavours on food.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	HI	LOW - MAX (205 °C-265 °C)	LOW (205 °C)	MAX (265 °C)	n/a	YES
Cooking Time	00:10 (10 minutes)	00:01 - 00:30	1 minute	30 minutes	+/- 1 min	

- Place the cooking pot into the air fryer grill followed by the grill plate then close hood.
- Press **GRILL** function. Screen displays default temperature **HI** and time **00:10** minutes.
- Adjust the temperature using the sets of arrows on the left.
- Adjust the time using the set of arrows on the right.

Note: Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.

- Press **START/CANCEL** to begin. Unit enters automatic **PREHEATING** cycle. **PREHEAT** and **SKIP PREHEAT** illuminate. Display shows **PRE** and dash lines on the screen which progresses until it reaches the target temperature.

Note: **PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.

- Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
- Using the handle, open the air fryer grill hood and place your food on the pot.
- Close the hood to begin cooking. Screen displays countdown time.
- When the cooking time is complete, screen displays **DONE**.

ROAST

Ideal for roasting a variety of meats, poultry and vegetables.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	180 °C	120 °C - 220 °C	120 °C	220 °C	+/- 5°C	YES
Cooking Time	00:20 (20 minutes)	00:01 - 04:00	1 minute	4 hours	+/- 1 min: under 1 hour +/- 5 mins: above 1 hour	

- Place the cooking pot into the air fryer grill base followed by the air fryer basket then close hood.
- Press **ROAST** function. Screen displays default temperature **180 °C** and time **00:20** minutes.
- Adjust the temperature using the sets of arrows on the left.
- Adjust the time using the set of arrows on the right.

Note:Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.

- Press **START/CANCEL** to begin. Unit enters automatic **PREHEATING** cycle. **PREHEAT** and **SKIP PREHEAT** illuminate. Display shows **PRE** and dash lines on the screen which progresses until it reaches the target temperature.

Note:**PREHEATING** cycle can be skipped using **SKIP PREHEAT** button.

- Once **PREHEATING** cycle is complete, screen displays **ADD FOOD**.
- Using the handle, open the air fryer grill hood and place your food on the pot.
- Close the hood to begin cooking. Screen displays countdown time.
- When the cooking time is complete, screen displays **DONE**

REHEAT

Ideal for reheating leftovers (such as pizza) producing a crispy result.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	170 °C	130 °C – 210 °C	130 °C	210 °C	+/- 5°C	NO
Cooking Time	00:10 (10 minutes)	00:01 – 01:00	1 minute	1 hour	+/- 1 min	

- Place the cooking pot into the air fryer grill followed by the air fryer basket.
- Add food and close the air fryer grill hood.
- Press **REHEAT** function. Screen displays default temperature **170 °C** and time **00:10** minutes.
- Adjust the temperature using the sets of arrows on the left.
- Adjust the time using the set of arrows on the right.

Note:Temperature and time adjustments can be done

during program selection or at any point during the cooking cycle.

- Press **START/CANCEL** to begin. Screen displays countdown time.
- When the cooking time is complete, screen displays **DONE**

DEHYDRATE

Ideal for dehydrating fruits, vegetables and meats for tasty and healthy snacks.

Setting	Default	Adjustable Range	Minimum	Maximum	Increment	AUTOMATIC PREHEATING
Temperature	65 °C	40 °C – 90 °C	40 °C	90 °C	+/- 5°C	NO
Cooking Time	06:00 (6 hours)	01:00 – 12:00	1 hour	12 hours	+/- 15 mins	

- Place the cooking pot into the air fryer grill followed by the air fryer basket.
- Add food and close the air fryer grill hood.
- Press **DEHYDRATE** function. Screen displays default temperature **65 °C** and time **06:00 hours**.
- Adjust the temperature using the sets of arrows on the left.
- Adjust the time using the set of arrows on the right.

Note: Temperature and time adjustments can be done during program selection or at any point during the cooking cycle.

- Press **START/CANCEL** to begin. Screen displays countdown time.
- When the cooking time is complete, screen displays **DONE**.

Care & maintenance

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

⚠ CAUTION:



- **DO NOT** immerse the power cord or your air fryer grill 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 grill.
- Make sure that no water enters the probe jack in the control panel.
- Make sure that all parts and surfaces are completely dry before connecting your air fryer grill to a power outlet. Wet parts can cause electric shock.
- **ALWAYS** clean your air fryer grill thoroughly after every use.
- **DO NOT** store anything inside your air fryer grill other than the accessories.

Parts and Accessories	Cleaning method and tips
Air Fryer Grill Base	<ul style="list-style-type: none"> • Wipe the outer part of the air grill with soft and barely damp cloth. Dry with a towel thoroughly. • DO NOT submerged in water or any other liquids. • Clean the inner part of the air fryer grill 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 heating coil is dry before using the air fryer grill.</p>
Air Fryer Basket, Grill Plate, Cooking Pot	<ul style="list-style-type: none"> • Wash the air fryer basket, grill plate and cooking pot 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: These accessories are all dishwasher safe. We recommend rinsing these accessories with warm water before putting them in the dishwasher.</p> <ul style="list-style-type: none"> • For stubborn grease and dried food debris/residue, soak the air fryer basket, grill plate and cooking pot in warm or soapy water before cleaning. Use the cleaning brush provided with the unit to clean food debris/residue. • These accessories are designed to collapsed into each other for easier storage. Ensure that all accessories are dry before storing or using them.

Splatter shield	<ul style="list-style-type: none"> • ALWAYS clean the splatter shield after every use to remove baked-on grease and food debris/residue. • For stubborn grease, stains and dried food residue, soak the splatter shield in warm, soapy water for some time then use the cleaning brush to remove grease and food residue. Rinse and dry thoroughly. • For deep cleaning, place the splatter shield in a pot of boiling water for 10 minutes then carefully remove it. Rinse with water at room temperature. • Ensure the splatter shield is completely dry before putting it back on the unit. • The splatter shield must ALWAYS be installed before using the unit.
Food Thermometer	<ul style="list-style-type: none"> • Clean the stainless steel and silicone part of the thermometer with warm, soapy water after every use to remove food stains and grease. Rinse and dry thoroughly before storing • DO NOT wet and DO NOT immerse the thermometer cord in water or any other liquids. Use a soft, dry cloth and wipe clean after every use. • ALWAYS inspect for any damage before using. • ALWAYS store the probe in a safe place or inside the unit after cleaning.
Plug Cord	<ul style="list-style-type: none"> • Wipe clean with a dry cloth. DO NOT immerse in water or any liquids.

NOTE: ALWAYS ensure that the cooking pot, air fryer basket and grill plate are dry before inserting into the air fryer grill.

Troubleshooting

Issue	Possible Cause	Solution
Air Fryer Grill will not turn on	Unit is not plugged in.	Plug in the unit and press POWER  to turn it on.
CLOSE LID appears on the display	The air fryer grill hood is open.	Close hood. Grip handle and carefully lower down the hood until it touches the middle rim. When cooking, closing the hood after it was opened will resume cooking cycle.
PLUG IN appears on the display	The thermometer is removed while in use.	Plug in the thermometer in the probe jack (hole) located at the right side of the control panel.
ERR PRBE appears on the display	The unit has stopped working before reaching the food's internal temperature.	Unplug unit and allow to cool before using again. As a safety feature, the unit can only run for certain amount of time at specific temperatures.
Food is overcooked or undercooked when using the thermometer	Smart thermometer is not properly inserted to the protein.	Always ensure that the thermometer is inserted properly to the protein. See How to insert thermometer section of this User Guide.
White smoke is coming out from the unit	Excess oil and naturally high fat foods may produce white smoke while cooking.	This is normal. However, it is recommended to empty oils or fats accumulated in the cooking pot between batches of cooking to avoid excess smoke.
	The accessories 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 produce excess smoke.	Use oil with high smoke point like avocado oil.
	The splatter shield is not installed and excess oil or fats splashes directly to the heating coil.	Always ensure that splatter shield is installed and clean from any fats, oils or food debris.
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 grill hood. Contact customer service for assistance.
	There is a circuit problem.	 WARNING: DO NOT attempt to use the unit."
Display shows error code	E1 - Top sensor short circuit.	 WARNING: Stop using the unit when these error codes appear. Disconnect from power supply and contact customer service immediately.
	E2 - Top sensor open circuit.	
	E3 - Bottom sensor short circuit.	
	E4 - Bottom sensor open circuit.	
	E5 - Probe sensor short circuit.	

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.

Warranty

LIMITED WARRANTY FOR NUTRICOOK

Nutricook's limited warranty obligations are confined to the terms set forth below:

Nutricook warrants this product against defects in materials and workmanship for a period of **two years** from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply visit www.nutricookworld.com for Customer Service details of your respective territory or contact our customer service department at support@nutricookworld.com and we will be glad to help you. When you contact our customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate Nutricook bar code(s). Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the two-year limited warranty.

EXCLUSIONS AND LIMITATIONS

This **Nutricook Two-Year Limited Warranty** applies only to Nutricook products distributed by or for Nutricook that can be identified by the "Nutricook" trademark, trade name, logo and bar code.

Nutricook's Two-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by Nutricook.

Normal wear and tear is not covered by this limited warranty.

This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. Nutricook shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any Nutricook bar code or trademark has been removed or defaced; and or (e) if the product has been used with an adapter/converter.



SMART AIR FRYER GRILL XL

Model No. AFG960

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