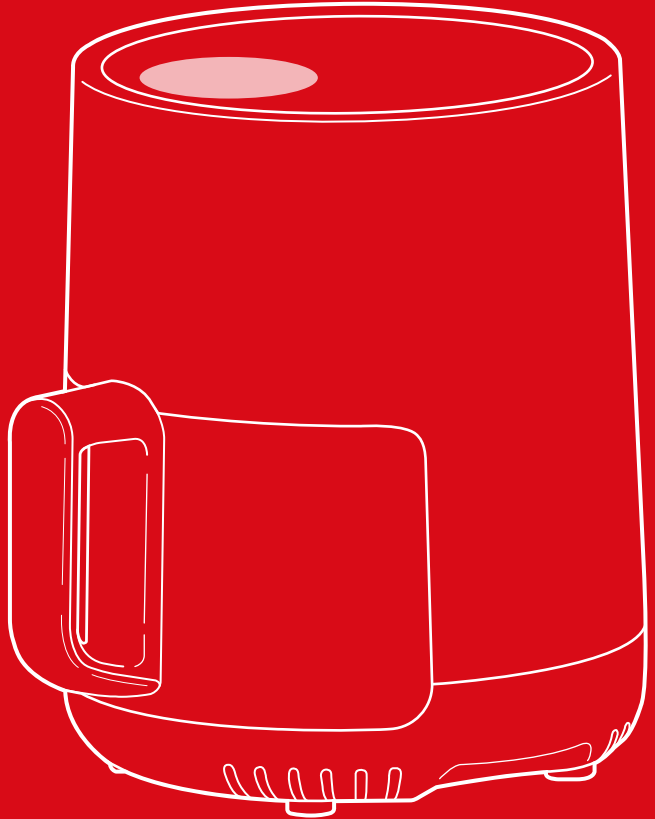




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INSTRUCTION MANUAL

1.6-Quart Air Fryer



Wash basket/pan
before first use.

Wipe inside and
outside with a clean,
dry cloth.

Make sure all stickers
and packing labels
are removed.

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WARNING

BEFORE USE, preheat the appliance without any food for 10 minutes. Harmless smoke and mild smell may escape from the pan.

SAFETY TIPS

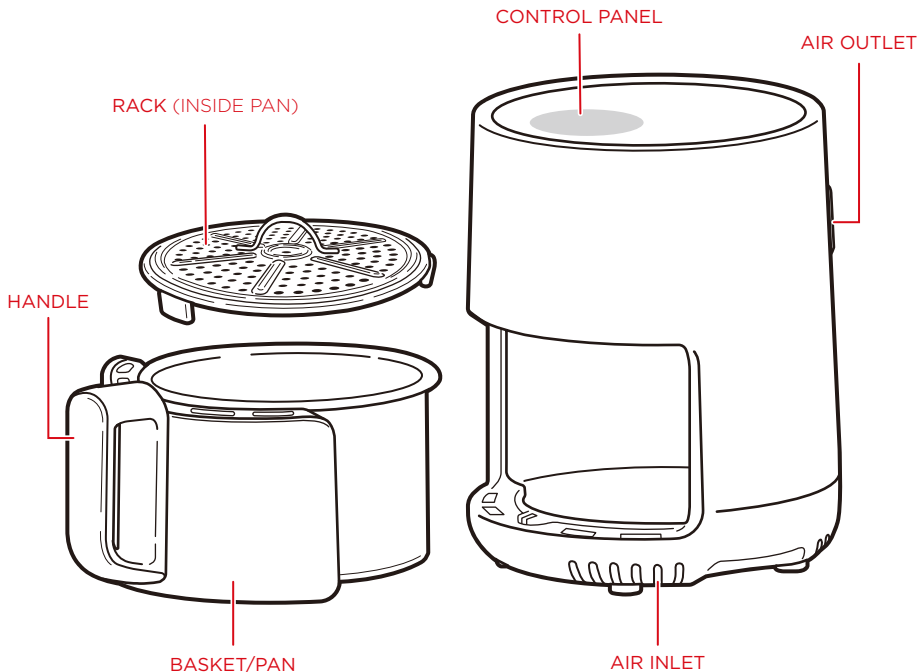
Please retain these instructions for future reference.

- Place appliance on a stable and level surface.
- Appliance is intended for indoor, household use only.
- In order to avoid damage or injury, make sure to follow all safety instructions and warnings.
- Unattended children and individuals with impairments that may prevent them from safely operating this air fryer should not use this appliance.
- **DO NOT** operate this appliance if you have a pacemaker, hearing aids, or similar medical devices. Please consult a professional licensed physician before operating this appliance.
- Children should not be allowed to play with this appliance.
- If any parts are missing, broken, damaged, or worn, stop using this product until repairs are made and/or factory replacement parts are installed.
- Do not use this item in a way inconsistent with the manufacturer's instructions as this could void the product warranty.

WARNINGS

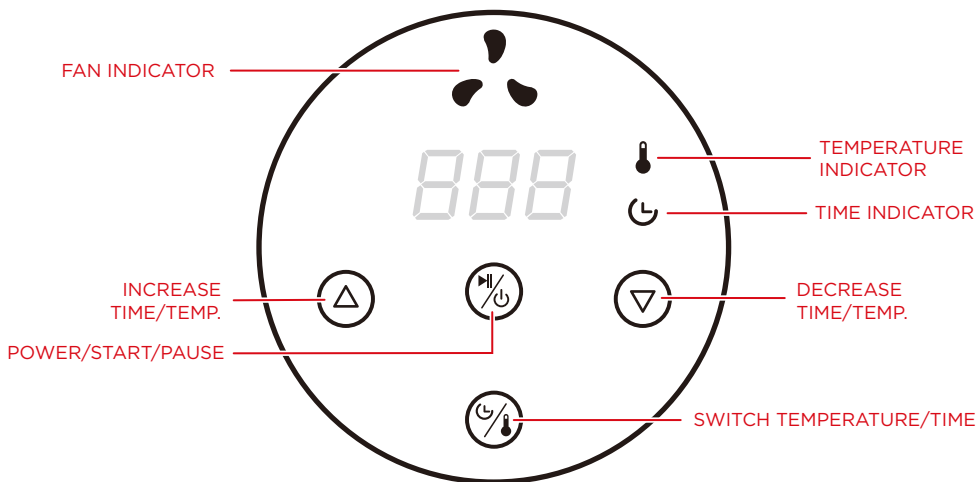
- Improper usage or handling may result in damage to property or person.
- Do not fill fryer with oil or grease. This appliance uses hot air circulation
- Make sure appliance is placed in a well-ventilated area away from hot surfaces and combustible materials, and that the cord does not run in front of air outlet.
- Do not touch or place yourself near the air outlet vent of this appliance when it is working.
- Do not cover the air inlet or outlet when appliance is working.
- Never cover the appliance with other items.
- Do not use the appliance outside the proper voltage.
- Do not use the appliance if there is damage to the plug, main cord, or appliance.
- Do not expose plug or cord to high temperatures during operation.
- If cord becomes hot, stop operation of this appliance.
- Do not pull out the plug if hands are wet.
- Do not move or shake the appliance during operation.
- Do not touch the interior of the basket/pan while appliance is working.
- Do not place metal or other conductive material into vents or you could risk electric shock.
- Do not immerse this appliance in water, rinse under tap, or keep in wet/humid areas (this does not refer to the removable basket).
- Do not position cord near air vents while appliance is in operation.
- Do not keep power cord plugged in when appliance is not in use.
- Do not operate this appliance with an external timer or remote-control system.
- Do not place flammable items such as paper or plastic into the fryer.
- Do not operate unless plug is properly plugged into a wall outlet.
- Do not turn on appliance unless frying basket is inserted correctly and fully.
- Do not use this product if you notice any problems during operation.
- Do not share an outlet with other appliances or risk damaging the outlet or causing a fire.
- Clean the power cord plug or socket if there is dust or water. Do not plug power cord in if wet or if there are dust particles on the socket or cord.
- This appliance has a polarized plug (one blade wider than the other), so the plug must be oriented correctly to fit into the plug.
- Be careful of hot steam and air escaping from the air fryer during use and when removing food.
- Immediately unplug air fryer if you see dark smoke emitting from the appliance. Wait for smoke to stop before removing basket.
- After finishing operation of this appliance, make sure the appliance is turned off and unplugged.
- Let appliance cool for 30 minutes before disassembly or cleaning.

MAIN DIAGRAM



CONTROL PANEL

- **POWER/START/PAUSE:** Hold 2 seconds to turn unit on and off, press to start/pause cooking
- Defaults to 370°F and 15 minutes
- **SWITCH TEMPERATURE/TIME:** Press to switch between adjusting time and temperature



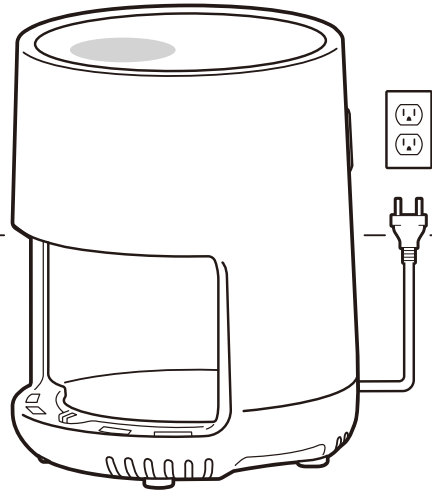
PREPARATION

1

Place appliance on a stable and level surface and plug it into a wall outlet.

- Leave at least 4 inches of clearance around the appliance during operation.
- Make sure power cord has enough length to reach the socket comfortably.

NOTE: Clean basket/pan with hot water, dish soap, and a non-abrasive sponge before first use. Wipe inside and outside of appliance with a clean, dry cloth. Make sure all stickers and packing labels are removed.

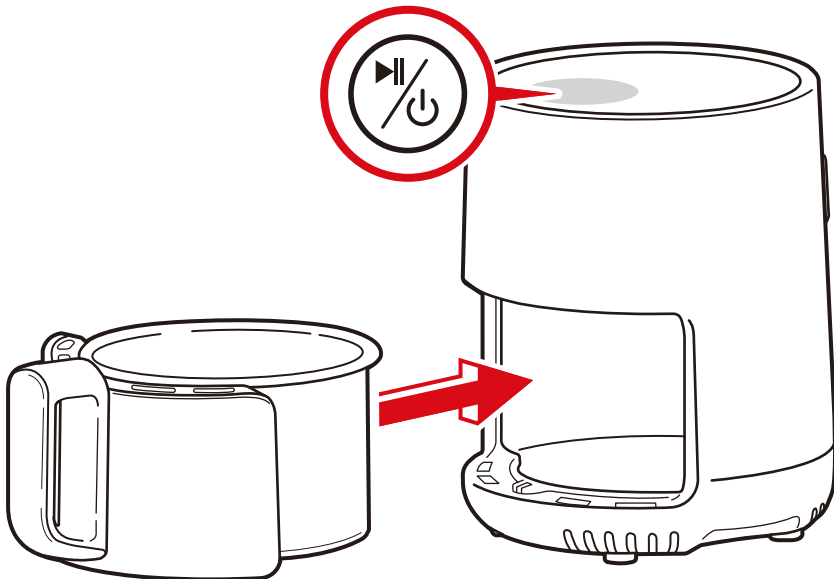


2

Insert the basket/pan into air fryer chamber.

Press and hold the power button to turn the appliance on.

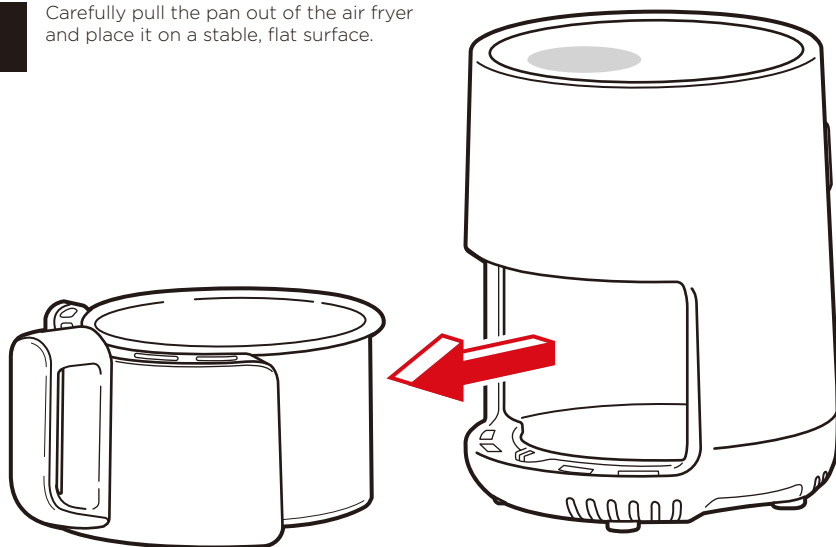
- Preheat the appliance for **10 minutes** before placing ingredients into the basket.



FRYING

1

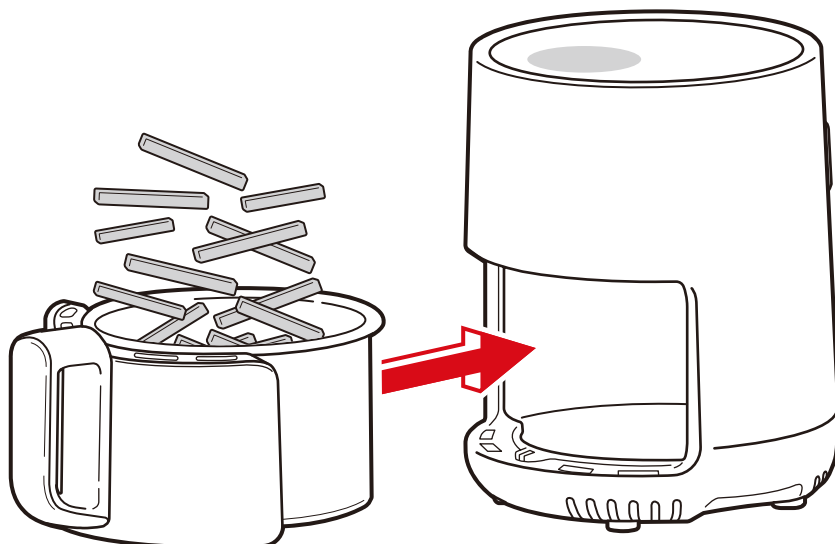
Carefully pull the pan out of the air fryer and place it on a stable, flat surface.



2

Place ingredients in the basket/pan.

Slide basket/pan back into air fryer and make sure it is securely in place.



FRYING

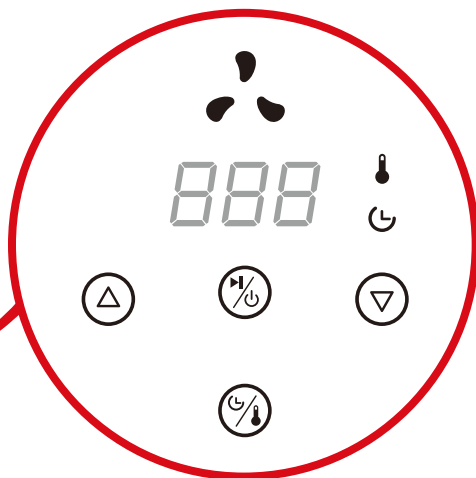
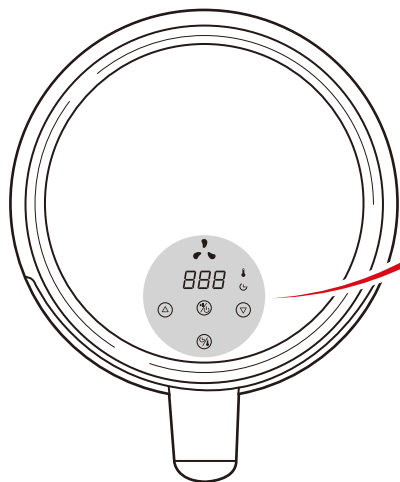
3

Press and **hold** the power button.

Switch between time and temperature and use increase/decrease buttons to set desired temperature and cook time.

Press start button to begin cooking.

TOP VIEW

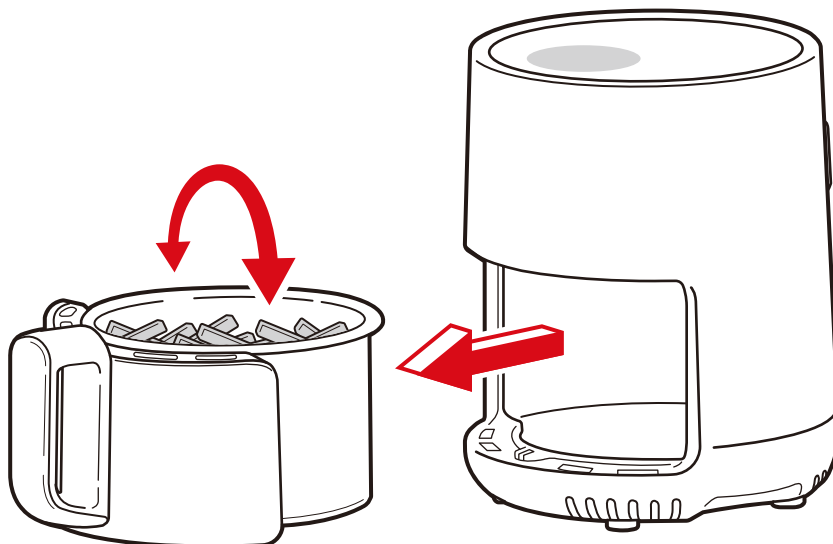


CONTROL PANEL

4

For certain foods, you may wish to shake the basket/pan during the frying process.

- Pull the basket out of the appliance to shake the food.
- Insert the basket back into the unit to continue cooking.

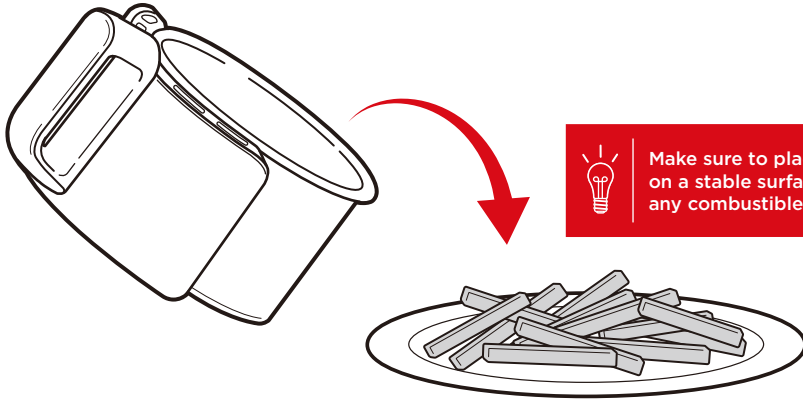


FRYING

5

Carefully pull out the basket/pan and remove food.

Always unplug the appliance when you are done cooking with it. Do not move or store the appliance until it has completely cooled down.



USAGE NOTES

- Smaller ingredients require a slight shorter cook time than larger ingredients.
- Shaking foods placed in the air fryer during cooking can help prevent uneven cooking.
- Do not cook overly greasy foods in the air fryer.
- You can use a light amount of oil to make food crispy, but do not add an excessive amount of oil.
- Use a baking pan or oven dish inside the basket if you wish to bake cakes, quiche or stuffed ingredients.
- Pre-made dough requires a shorter cook time than homemade dough.
- To reheat ingredients or food, heat at 300°F for up to 10 minutes.

TECHNICAL SPECIFICATIONS

RATED VOLTAGE	120V
RATED FREQUENCY	60Hz
RATED POWER	900W
BASKET CAPACITY	1.6 Quarts (1.5 L)

SUGGESTED COOKING SETTINGS FOR FOOD

	MIN-MAX AMOUNT (OZ.)	TIME (MIN.)	TEMPERATURE (°F)	SHAKE	ADDITIONAL INFORMATION
POTATOES AND FRIES					
Thin Frozen Fries	10.5-14	18-20	400	Yes	
Thick Frozen Fries	10.5-14	20-25	400	Yes	
Potato Gratin	17.5	20-25	200	Yes	
MEAT AND POULTRY					
Steak	3.5-17.5	10-15	360		
Pork Chops	3.5-17.5	10-15	360		
Hamburger	3.5-17.5	10-15	360		
Sausage Roll	3.5-17.5	13-15	400		
Drumsticks	3.5-17.5	25-30	360		
Chicken Breast	3.5-17.5	15-20	360		
SNACKS					
Spring Rolls	3.5-14	8-10	400	Yes	Use Oven-Ready Item
Frozen Chicken Nugget	3.5-17.5	6-10	400	Yes	Use Oven-Ready Item
Frozen Fish Sticks	3.5-14	6-10	400		Use Oven-Ready Item
Frozen Mozzarella Sticks	3.5-14	8-10	360		Use Oven-Ready Item
Stuffed Vegetable	3.5-14	10	320		
BAKING					
Cake	10.5	20-25	320		Use Baking Pan
Quiche	14	20-22	360		Use Baking Pan
Muffins	10.5	15-18	400		Use Baking Pan
Sweet Pastry	14	20	320		Use Baking Pan

CLEANING AND MAINTENANCE

- Unplug and let appliance cool for 30 minutes before disassembly or cleaning.
- Use a soft cloth and warm water to wipe down the air fryer.
- Clean basket/pan with warm water, mild detergent, and a non-abrasive sponge or cloth. If needed, soak basket/pan in hot water.
- Do not use strong, corrosive cleaners to clean this appliance.
- Do not clean the basket/pan or inside of appliance with metal utensils or abrasive cleaning materials.

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Air fryer does not work	Appliance is not plugged in correctly	Plug into grounded wall outlet
	Timer/mode is not set	Set timer to start the air fryer
	Pan is not well-inserted	Pull pan out and re-insert
Ingredients fried by fryer are not done	Too many ingredients in basket	Place smaller batches in fryer
	Set temperature is too low, cook time too short	Raise temperature, increase cook time
Ingredients are fried unevenly	Ingredient batch too large and ingredients lay on top of each other	Remove some ingredients or shaken food halfway through cooking
	Ingredients are not fresh or prepared improperly	Make sure to use fresh ingredients and prepare them correctly for frying (add some oil, etc.)
Fried food not crispy when they come out of the fryer	Certain ingredients are better for air frying	Lightly brush some oil onto snacks or use oven-ready snacks in air fryer
Pan will not slide into air fryer correctly	Too many ingredients in basket	Remove some ingredients
White smoke comes out of appliance	Food in air fryer is greasy	White smoke is normal when frying greasy food
	Pan still contains grease residue from previous use	Properly clean the pan



Make the most out of your air fryer with these delicious recipes



SPICY FRIES



15-20 MIN.
TIMER



360° F
TEMPERATURE

INGREDIENTS

- | | |
|---------------------|------------------------|
| 4 potatoes | 1 tsp onion powder |
| 2 tsp oil | ½ tsp garlic powder |
| 1 tsp salt | ½ tsp red chili powder |
| 1 tsp pepper powder | |

DIRECTIONS

- 1 Peel potatoes and cut into sticks.
 - 2 Marinade potato sticks in salt water for at least 20 minutes, and then dry with a paper towel.
 - 3 Combine ingredients, then stir in potato sticks.
 - 4 Set temperature to 360° F and timer to 5 minutes to preheat the air fryer.
 - 5 Put potatoes in air fryer and set timer for 15-20 minutes, or until the fries become golden brown.
- To cook fries evenly, shake halfway through cooking process.*



CORN ON THE COB



10 MIN.
TIMER



400° F
TEMPERATURE

INGREDIENTS

- | | |
|-------------------------|-----------------|
| 2 ears of corn, shucked | 2 tsp olive oil |
|-------------------------|-----------------|

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air cooker.
- 2 Apply a thin layer of olive oil to the corn, place into fryer and set the timer for 10 minutes or until golden.



5-8 MIN.
TIMER



400° F
TEMPERATURE

SPICY SHRIMP

INGREDIENTS

10 pcs prawns, thawed	1 tsp black pepper
2 tsp oil	1 tsp chili powder
1 clove of garlic, minced	sweet chili sauce, to taste

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Rinse prawns.
- 3 Apply a thin layer of oil to prawns, place into fryer, and set the timer set for 5-8 minutes or until crunchy and golden
- 4 Mix sweet chili sauce with other ingredients in a pan and add prawns.



12-15 MIN.
TIMER



400° F
TEMPERATURE

FRIED SQUID

INGREDIENTS

1 lb. squid, frozen	1 tsp cumin powder
2 tsp oil	1 tsp chicken powder
1 tsp salt	1 tsp pepper powder

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air fryer.
- 2 Stir seasonings and oil together, then coat the squid.
- 3 Marinate for 20 minutes.
- 4 Put squid into the fryer, set the timer for 12-15 minutes or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN WINGS

INGREDIENTS

- | | |
|-------------------------|-----------------------------|
| 1 lb. chicken wings | 1 tsp cumin powder |
| 2 cloves garlic, minced | 1 tsp black pepper powder |
| 2 tsp ginger powder | sweet chili sauce, to taste |
| 1 pinch of salt | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat the chicken wings.
- 3 Put chicken wings into fryer evenly, set timer for 15-20 minutes or until golden brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

PORK CHOPS

INGREDIENTS

- | | | |
|------------------------------------|----------------------|-----------------|
| 1 lb. pork chops, room temperature | ½ tsp ginger powder | ½ tsp soy sauce |
| 2 beaten eggs | ½ tsp garlic | ½ tsp salt |
| 1 cup starch | ½ tsp chicken powder | ½ tsp oil |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat pork chops and marinate for 20 minutes.
- 3 Place pork chops into air cooker and set the timer for 10-12 minutes.
- 4 Open air fryer and flip pork chops. Reduce temperature to 300°F and bake for 10 more minutes, or until brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

LAMB CHOPS

INGREDIENTS

- | | |
|------------------------------------|----------------------------|
| 1 lb. lamb chops, room temperature | 1 tsp ground pepper powder |
| 1 splash of brandy | 1 tsp crushed black pepper |
| 2 tsp oil | 1 tsp soy sauce |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air fryer.
- 2 Mix seasonings, soy sauce, brandy, and oil.
- 3 Cover lamb chops with mixed seasoning and marinate for 20 minutes.
- 3 Put lamb chops into fryer and set the timer for 10-12 minutes.
- 5 Open and turn over. Reduce temperature to 300°F and bake for 10 more minutes or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

LAMB KEBABS

INGREDIENTS

- | | |
|--------------------|-------------------------------|
| 1 lb. lamb kebab | 2 tsp oil |
| 1 egg, beaten | chopped green onion, to taste |
| 1 tsp cumin powder | 1 pinch salt |
| 1 tsp chili powder | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat the lamb.
- 3 Marinate the seasoned lamb for 20 minutes.
- 4 Evenly spread out lamb kebab in fryer and fry for 15-20 minutes, or until brown.



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Orders FAQ



Product Assembly



Returns & Refunds

PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.

WARNING

Manufacturer and seller expressly disclaim any and all liability for personal injury, property damage or loss, whether direct, indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, or neglect of this product.