

Welcome to the family! You have made a wise decision in choosing to equip your kitchen with the Platinum Air Fryer. Air Fryers use hot-air circulation and cook foods from all angles with little to no oil necessary, promoting a lower fat diet with more positive health-related outcomes.

Please take a few minutes to read through the use and care of your Air Fryer.

# HOW TO USE

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## ① UNBOXING

Once you receive your Platinum Air Fryer, register your three year warranty online at [www.platinumcookware.com/warranty](http://www.platinumcookware.com/warranty), so we can help offer faster customer support. Plus, you'll have the opportunity to receive special offers and promotions, too.

Before first use, remove all packaging and labels. Remove any stickers or labels from the appliance and thoroughly clean the basket and pan with hot water using dishwashing soap and a non-abrasive sponge. Wipe inside and outside of the fryer with a moist cloth. This is an oil-free fryer that works on hot air; therefore, do not fill the pan with oil or frying fat.

## ② USAGE

The oil-free Platinum Air Fryer can prepare a broad range of ingredients. The settings guide on the back of this sheet will help you get to know the best settings to use with desired ingredients.

To get started, plug in the main power cord. Carefully pull the pan out of the Air Fryer. Place all ingredients inside of frying basket. Please do not exceed the MAX indicator, as it may affect the quality of the food. Slide the pan back into the Air Fryer carefully aligning the pan with the guides found inside the body of the fryer.

**Caution:** Do not touch the pan during and immediately after use, as it gets very hot. Only hold the pan by the handle. Never use the pan without the basket in it.

## ③ CLEANING

Before cleaning your air fryer, remove the plug from the wall socket, and let the appliance cool down for 15-30 minutes. Remove the pan to let the Air Fryer cool down more quickly. Once the pan cools, clean the pan, and basket with hot water, dishwashing soap, and a non-abrasive sponge. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating. Wipe the outside of the fryer with a moist cloth. You can use degreasing liquid to remove any remaining oils. Make sure to clean your pan and the non-stick coating basket before each use to avoid bacteria.

Fill the pan with hot water and gentle dishwashing soap if dirt is stuck to the bottom of the pan or basket. Let soak for at least 10 minutes. When cleaning the inside of the appliance, use hot water and a non-abrasive sponge.

# FAQS

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## Q: IS AIR FRYING HEALTHIER THAN DEEP FRYING?

A: Yes, air frying is a better alternative option to deep frying. Instead of quarts of oil, your air fryer can use little to no oil for achieving beautifully crisp French fries, chicken, fish, and more. You will find that the results are more akin to those of an oven-fried food, instead of something that's been deep fried. Because fat is essential to "fried" flavor, your air-fried foods will taste a lot leaner than deep-fried foods.

## Q: HOW DO I PREVENT MY FOOD FROM STICKING IN FRYER?

A: For foods that are prone to sticking, such as breaded chicken or delicate fish, we recommend spraying the basket lightly with canola oil spray. Using a foil sling (not included) can also make cleanup and the removal of certain foods easier, especially fish.

## Q: IS MY AIR FRYER COVERED UNDER WARRANTY?

A: Your Air Fryer carries a limited warranty for up to three years against manufacturer defects in material & workmanship under normal household use. For our complete warranty policy, please visit [www.platinumcookware.com/warranty](http://www.platinumcookware.com/warranty).

## UNDERSTANDING YOUR FRYER SETTINGS

The table below will help you to select the basic settings for the ingredients. Keep in mind that these settings are only usage recommendations. As ingredients differ in origin, size, and shape as well as brand, we cannot guarantee the best setting for your ingredients.

	MIN - MAX AMOUNT (OUNCE)	TIME (MIN.)	TEMP. (°F)	SHAKE	EXTRA INFORMATION
<b>POTATO &amp; FRIES</b>					
Thin frozen fries	14 - 16	18 - 20	400	shake	
Thick frozen fries	14 - 16	20 - 25	400	shake	
Potato gratin	21	20 - 25	390	shake	
<b>MEAT &amp; POULTRY</b>					
Steak	3.5 - 21	10 - 15	360		
Pork Chops	3.5 - 21	10 - 15	360		
Hamburger	3.5 - 21	10 - 15	360		
Sasuage roll	3.5 - 21	13 - 15	390		
Drumsticks	3.5 - 21	25 - 30	400		
Chicken breast	3.5 - 21	15 - 20	360		
<b>SNACKS</b>					
Spring rolls	3.5 - 17	8 - 10	390	shake	Use oven-ready
Frozen chicken nuggets	3.5 - 21	6 - 10	390	shake	Use oven-ready
Frozen fish fingers	3.5 - 17	6 - 10	400		Use oven-ready
Frozen bread crumbed cheese snacks	3.5 - 17	8 - 10	360		Use oven-ready
Stuffed vegetables	3.5 - 17	10	320		
<b>BAKING</b>					
Cake	14	20 - 25	360		Use baking tin
Quiche	17	20 - 22	360		Use baking tin/over dish
Muffins	14	15 - 18	390		Use baking tin
Sweet snacks	17	20	360		Use baking tin/over dish



## RECIPE FEATURE: PARMESAN CRUSTED FRIES

### INGREDIENTS:

- One medium potato, 6 oz, Yukon gold or russet, washed and dried
- One teaspoon olive oil
- Nonstick spray
- 1/8 teaspoon kosher salt
- 1/8 teaspoon garlic powder
- fresh cracked black pepper, to taste
- grated Parmesan cheese, optional

### DIRECTIONS:

Preheat the air fryer using the French fry preset button. Cut the potato lengthwise into 1/4 inch thin slices; then cut each slice into 1/4 inch fries. (A mandolin is helpful here). In a medium bowl toss the potatoes and oil. Season with salt, garlic powder, and black pepper to taste; toss to coat. Place the potatoes in the basket in an even layer without overlapping or crowding, cook the potatoes 18 to 20 minutes, turning halfway until crisp.