



UBER APPLIANCE

D I G I T A L

A I R F R Y E R



U B - A F - 4 B D

U S E R M A N U A L

Read this manual thoroughly
before using and save it
for future reference

**FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT US @ UBERAPPLIANCE.COM
CONTACT@KNGINTERNATIONAL.COM**

**Model: UB-AF-4BD© 2021 UBER APPLIANCE
[www. UberAppliance.com](http://www.UberAppliance.com)
KNG International
Cleveland, OH**

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CONGRATULATIONS AND WELCOME TO UBER APPLIANCE!

At Uber Appliance, we strive to provide the most modern-styled home kitchen appliances on the market. Our ever-growing catalog of sleek style and innovation is designed for the modernists, idealists, and perfectionists. It is our goal to ensure a great experience to all our valued customers by bringing only the highest quality appliances into your kitchen. The Uber Appliance brand was built on the ideologies of consumer experience, innovation and most importantly, product quality. We set out on a mission to manufacture and offer modern kitchen tools that are not only built with the latest and greatest technology, but that are built to last at an affordable price. Consumers around the globe can finally enjoy picturesque, chef-grade meals without the chef-grade price. This User Guide is intended for you to get to know your newly acquired Uber Appliance product from A to Z. Before you start whipping up magic in the kitchen, we highly recommend that you fully understand how to properly use your new Uber Appliance to decrease the risk of damage, misuse, and most importantly, injury.

For any questions on inquiries, please feel free to reach out to us via email at:

Contact@KNGinternational.com

And once again, Welcome to the Uber Family!



For your safety, read the
user guide before operating this appliance.

IMPORTANT SAFEGUARDS

WARNING: Basic safety precautions should be taken when using electrical appliances to reduce the risk of fire, electric shock and/or injury to people and property, especially when children are present.

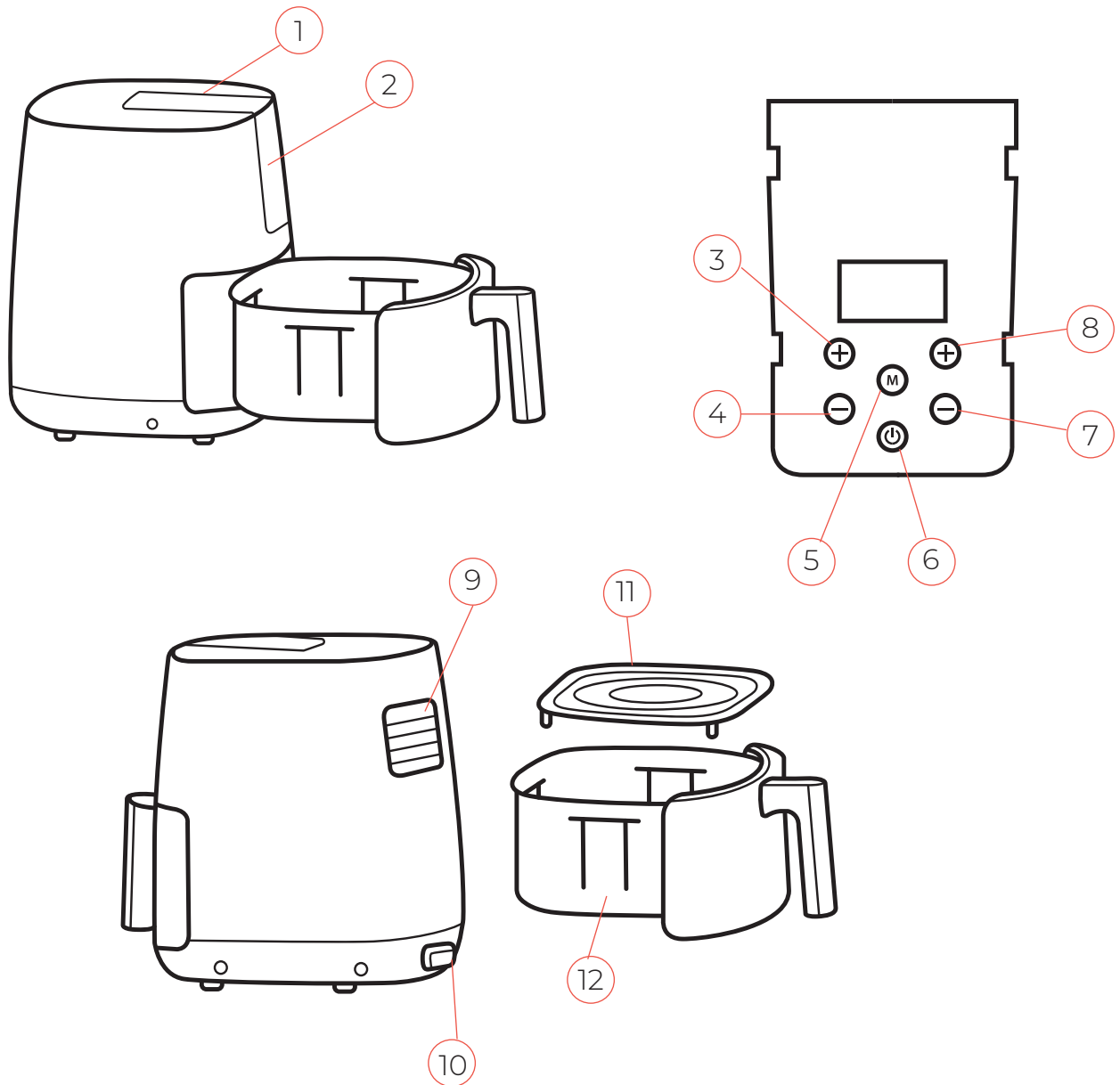
- Read all instructions prior to use
- Never immerse the housing, which contains electrical components and heating elements, in water.
- Do not let any water / liquids come into contact within the inside of the appliance housing, as this may cause electrical shock or fire.
- Do not cover the air intake or exhaust while the Air Fryer is in operation.
- Do not place Air Fryer directly against wall during operation. Leave at least 12 inches between the appliance and the wall.
- Do not fill the basket with oil at any time as this may cause a fire.
- Never touch the inside of the Air Fryer while it is in operation.
- Do not use the appliance if the plug or the power cord is damaged. If the cord is damaged, have it replaced immediately. Contact Uber Appliance Customer Service at contact@knginternational.com
- Keep out of reach of children.
- Keep the cord away from hot surfaces to prevent damage.
- Do not plug in the Air Fryer or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket.
- Do not place the Air Fryer near combustible materials.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the Air Fryer unattended while in use.
- Keep your hands and face away from the hot steam that is exiting the air fryer during operation.
- Caution: the external surfaces of the air fryer may become hot to the touch during operation.
- Before use, be sure that the Air Fryer is on a flat surface.
- Always unplug the Air Fryer after use.
- Let the appliance cool down for at least 30 minutes before handling or cleaning the device.
- If this appliance is used improperly, or for anything other than cooking food as described in this user manual, the guarantee becomes invalid.
- FOR HOUSEHOLD USE ONLY, NOT INTENDED FOR COMMERCIAL USE OR FOR USE OUTDOORS.

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FEATURES



- | | |
|--------------------------------|-------------------------|
| 1. Air intake | 7. Time decrease button |
| 2. Control Panel | 8. Time increase button |
| 3. Temperature increase button | 9. Air Exhaust |
| 4. Temperature decrease button | 10. Power Cord |
| 5. Pre-Set Menu button | 11. Crisper Tray |
| 6. Start/Stop Cook button | 12. Air Fryer Basket |

OPERATING YOUR AIR FRYER

Before First Use:

1. Remove all packaging material
 2. Remove any stickers or labels for the inside and outside of the Air Fryer.
 3. Thoroughly clean the basket and cooking chamber with a damp paper towel.
*** The basket and cooking chamber is dishwasher safe. The body is not.
-

Preparing for Use:

1. Place the Uber Air Fryer on a stable and level surface. Make sure that the surface is heat resistant.
 2. Place the basket in the cooking chamber, carefully.
 3. Make sure you do not fill your Air Fryer with any liquids including cooking oil.
-

Cooking

1. Carefully pull the basket out of the Air Fryer
2. Put your desired meal inside the Air Fryer. Make sure to not over flow the basket.
3. Carefully reinstall the filled basket back into the Air Fryer.
Caution: Do not touch the cooking chamber during use as it gets very hot. Only hold the cooking chamber by its outer handle.
4. Plug the power cord into the air fryer and into a grounded wall socket.
5. Press the Power button on the touch display to power on your Air Fryer.
6. Adjust your parameters using the Time +/-, Temperature +/- , and Menu Selection buttons. You can adjust the your parameters either by using these or by using any of the preloaded presets within the menu option.
7. Press the (START/STOP) button to start cooking.
 - The display will show a time countdown
 - Extra grease and oil from the cooked foods will be collected at the bottom of the cooking chamber.
8. Some foods will require mixing halfway through the cooking time or may require you to cook twice. To do this, pull the basket out of the cooking chamber, mix the meal, then carefully slide the pot back into the Air Fryer.

Note: You can also turn off the appliance manually by pressing the (START/STOP) button.

9. Check if your meal is ready.
 - If the food is not thoroughly prepared, simply slide the food basket back into the appliance and set the timer to a few extra minutes.
10. Carefully empty the foods from the Air Fryer cooking basket into a bowl or onto a plate.

OPERATING YOUR AIR FRYER

Cooking Tips:

1. Smaller foods usually require a slightly shorter preparation time than larger meals.
2. Food that are similar in size and thickness tend to cook the best together.
3. For ideal results, it is recommended that food is cooked in small batches.
4. Do your best not to stack food on top of each other for best results.
5. It is okay to spray a small amount of oil on french fries and potatoes for browning and extra crispiness.
6. Be sure that potatoes and fries are completely dry before frying them to ensure crispiness.
7. When possible, avoid very greasy foods such as sausage to avoid splatter within the air fryer.
8. The Uber Appliance Air Fryer is also ideal for reheating food. In order to reheat a meal, set the Air Fryer to 300-350 degrees Fahrenheit and recook your meal for 10 minutes. After 10 minutes, check your food to ensure that it is the temperature of your preference. If any more heating is required, cook accordingly.

OPERATING YOUR AIR FRYER

Cooking Parameters

For optimal use of your new Air Fryer, try these settings!

	Min-Max Amount (g)	Time (Min.)	Temperature (F)	Shake	Additional Info
POTATOES & FRIES					
Think Frozen Fries	300-700	9-16	390	Yes	Add 0.5 tbsp oil, if desired
Thick Frozen Fries	300-700	11-20	390	Yes	Add 0.5 tbsp oil, if desired
Home Made Fries	300-800	10-16	390	Yes	Add 0.5 tbsp oil, if desired
Home Made Wedges	300-800	18-22	360	Yes	
Home Made Potato Cubes	300-750	12-18	360	Yes	
Hash Browns	250	15-18	360	Yes	
Potato Gratin	500	15-18	390	Yes	
MEAT & POULTRY					
Steak	100-500	8-12	360		
Pork Chops	100-500	10-14	360		
Hamburgers	100-500	7-14	360		
Sausage Rolls	100-500	13-15	360		
Drumsticks	100-500	18-22	360		
Chicken Breast	100-500	10-15	360		
SNACKS					
Spring Rolls	100-400	8-10	390	Yes	
Frozen Chicken Nuggets	100-500	6-10	390	Yes	
Frozen Fish Fingers	100-400	6-10	390		
Frozen Mozzarella Sticks	100-400	8-10	360		
Stuffed Vegetables	100-400	10	320		

MAINTAINING YOUR AIR FRYER

Cleaning

1. Clean the Air Fryer after every use.
 2. Remove the power cord from the wall socket and let the appliance cool down.
 3. Wipe the exterior of the Air Fryer with a damp cloth.
 4. Clean the cooking chamber and basket with hot water, soap and a non-abrasive sponge. You can use a degreasing solution to clean any remaining food. Note that the pot and basket are dishwasher safe.
-

Storage

1. Unplug the Air Fryer and let it cool down.
 2. Make sure all parts are clean and dry before storing your Air Fryer.
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Guarantee and Customer Service

If you need to, for any reason, contact customer service, please feel free to contact Uber Appliance and its parent company, KNG International LLC., at contact@knginternational.com, or contact the retailer from which the appliance was purchased.

MAINTAINING YOUR AIR FRYER

Troubleshooting

ISSUE	POSSIBLE CAUSE	SOLUTION
The food is cooked unevenly	Certain foods/preparations cook more evenly if shaken halfway through the cooking time.	Foods that are piled or stacked (such as fried) should be shaken halfway through cooking time for best results. See the ingredients guide section in this book.
Snacks are not crispy when they come out of the air fryer	Some snacks meant to be prepared in a deep fryer will not crisp as well in the air fryer	Use oven ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
		For fresh cut fries: cut the potatoes into thinner sticks, slightly coat in cooking oil.
The pan will not slide into the air fryer properly	The basket is too full	Pull the basket all the way out, check for any obstructions. Once you have verified there are no obstructions, align the pan with the opening and slide in straight and evenly until the pan clicks into place
	The basket is not properly inserted	
The air fryer produces smoke during cooking	The fat content of the ingredients is too high	White smoke is caused by grease build up in the pan, either accumulated from multiple uses or because the ingredients are high in fat content. Clean the basket after every use to avoid accumulation of fats.
	Grease has accumulated in the pan from previous use	
Fresh cut fries are fried un-evenly	The potato sticks were not properly soaked prior to cooking	Soak the fresh cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel prior to cooking in the air fryer.
	The wrong type of potatoes was used	
Chips are not crispy	There may be a lack of oil or too much water	Ensure chips are dried after rinsing in water. Possibly add a little oil to the chips before cooking (light coating)
	Chip size may be too large	Try cutting potato chips into thinner slices for a crispier result
	You may be using the incorrect type of potato	When making homemade chips/fries, the best type of potato to use is White Potato



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