

SIMPLETaste

AIR FRYER

Instruction Manual



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Introduction



Thank you for purchasing 1byone Air Fryer.

This instruction manual contains important information about safety, usage, and disposal. Use the product as described and keep this manual for future use.

Combining hot rapid air circulation with an internal heating element, our brand-new Air Fryer is excellent for easily and evenly cooking delicious food. It's also very healthy, using little to no oil.



General Description (Fig.1)

- | | |
|---|---|
| 1. Basket | |
| 2. Cooking shelf | |
| 3. Basket handle | |
| 4. Basket release button | |
| 5. Air inlet | |
| 6. Air outlets | |
| 7. Power cord | |
| 8. START button | |
| 9. CANCEL button | |
| 10. Timer  buttons (0-30min) | |
| | 11. Temperature control  buttons (170-400°F) |
| | 12. Warm-up buttons |
| | 13. French fries button |
| | 14. Chicken button |
| | 15. Steak button |
| | 16. Shrimp button |
| | 17. Meat button |
| | 18. Cake button |
| | 19. Fish button |

Safety Precautions

1. Do not immerse the air fryer in water or rinse under the tap avoid damaging multi-electrical and heating components.
2. Avoid letting any liquid enter the appliance to prevent electric shock or short-circuits.
3. Keep all ingredients in the basket to prevent any contact with heating elements.
4. Do not cover the air inlet and outlets when the appliance is on.
5. Filling the cooking shelf with oil may cause a fire hazard.
6. Do not touch the inside of the appliance while it is in operation.

Warning:

1. Check if the voltage indicated on the appliance is compatible with your local power voltage.
2. Do not use the appliance if there is any damage to the power cord, power plug, or any other part.
3. Only allow authorized personnel from the manufacturer to fix damage to the power cord and cooking unit.
4. Keep the appliance and its power cord out of the reach of children
5. Keep the power cord away from hot surfaces.
6. Do not plug in the appliance or operate the control panel with wet hands.

7. Make sure the power plug is properly inserted into a grounded wall socket.
8. Do not connect the appliance to an external timer switch.
9. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
10. Do not place the appliance against a wall or other appliances. Leave at least 4 inches (10cm) of space on the sides, back, and top of the appliance to allow for proper ventilation.
11. Do not place anything on top of the appliance.
12. Do not use the appliance for any purposes other than described in this manual.
13. Do not let the appliance operate unattended.
14. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when you remove the cooking shelf from the appliance. Any accessible surfaces may become hot during use. (Fig.2)



15. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before removing the cooking shelf from the appliance.

Caution

1. Ensure the appliance is placed on a flat, stable, horizontal surface.
2. This appliance is designed for household use only. It may not be suitable for safe use in environments such as staff kitchens, hotels, and other non-residential environments.
3. This appliance's warranty will be invalidated if used for professional or semi-professional purposes or it is not used according to the instructions. (never use the appliance when the power cord is damaged)
4. The appliance needs approximately 30 minutes to cool down before safe handling and cleaning.

Automatic Switch-off

This appliance will automatically switch off using its integrated timer. It may also be switched off manually using the CANCEL button. Pressing the CANCEL button will switch off the appliance in 20 seconds.

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding Electro-Magnetic fields (EMF) and is safe under normal operation.

Before First Use

1. Remove all packaging materials, stickers, and labels.
2. Clean the basket and cooking shelf with hot water, detergent, and a non-abrasive sponge. These parts are safely to be cleaned in the dishwasher.
3. Wipe the inside and outside of the appliance with a clear cloth.
4. Keep in mind there is no need to fill the cooking shelf with oil or frying fat as this appliance cooks using circulating hot air.

Using The Appliance

1. Place the appliance on a flat, stable, horizontal surface.
Do not place the appliance on a non-heat-resistant surface.
2. Put the basket cooking shelf. (Fig. 3)
Do not fill the shelf with oil or any other liquid.



3. Preheat the appliance for 5 minutes when first turning on. Press the Warm-up button first, followed by the Start button to gradually warm up the appliance. After 5 minutes, carefully pull the cooking shelf out of the air fryer. (Fig. 4)



Caution: The appliance will stop heating and the LCD display will turn off when the cooking shelf is pulled out.

4. Place the ingredients in the basket, and then slide the basket and cooking shelf back into the appliance. (Fig. 5)



5. Select the proper time and temperature for the ingredients. See Table 1 under the 'Settings' section to determine the correct time and temperature. (Fig. 6)



You may set cooking time and temperature manually or select one of the 7 preset programs (Fries, Chicken, Steak, Shrimp, Meat, Cake, and Fish). When more flexible time setting and temperature are needed. Adjustments can be made using the control panel buttons. There are two sets of buttons on the control manual, one for the timer and one for the temperature. The timer buttons ('+' & '-') are used to adjust the time settings. The '-' button decreases the time by 1 minute each press and the '+' button increases the time by 1 minute each press. Press and hold either the '+' or '-' button to change the timer more quickly. The temperature buttons ('+' & '-') are used to adjust the temperature settings. The '-' button decreases the temperature by 10°F

each press and the '+' button increases the temperature by 10°F each press. Press and hold either the '+' or '-', '-' button to change the temperature more quickly.

6. Press the START button after preferred cooking mode or time and temperature have been selected and the heat and circulation icons will blink.



Caution: During the frying process, the heat icon will blink, indicating the internal heating element is switched on. This icon will stop blinking when the heat element is switched off. The heating element will switch on and off to maintain an average temperature.

8. Oil and juices from the ingredients gather in the bottom of the cooking shelf.

9. Some ingredients require the cooking shelf be shaken halfway through the cooking time (see the 'Settings' section in this manual). Pull the shelf out of the appliance using the handle and shake it. After, slide the shelf back into the air fryer. (Fig. 8)



Caution: Do not press the basket release button on the handle while shaking. (Fig. 9)



Tip: You can remove the basket from the shelf to reduce weight when shaking the ingredients. Pull the shelf out of the appliance, place it on a heat-resistant holder, and press the button on the handle. (Fig. 10)



10. When you hear the timer ring 5 times, the set preparation time has elapsed. Wait 20 seconds then pull the cooking shelf out of the appliance and place it on a heat-resistant holder.

Note: The appliance's air blower will stop 20 seconds after the timer goes off.

11. Check if the ingredients are ready.

Note: If the ingredients are not ready yet, simply slide the cooking shelf back into the appliance. Adjust the timer and temperature settings and then press the Start button to run the appliance again.

12. To remove ingredients, press the basket release button and lift the basket out of the cooking shelf. (Fig. 11)



Note: Take the basket out of the shelf when emptying the basket so the oil collected at the bottom of the shelf does not get on the ingredients.

13. Empty the basket into a bowl or onto a plate. (Fig. 12)



Tip: To remove large or fragile ingredients, lift the ingredients out of the basket using a pair of tongs.

14. When a batch of ingredients is finished cooking, another batch can be cooked without warming up the appliance.

Settings

The following table will help select the basic settings for your ingredients.

Note: Keep in mind these settings are indications. As ingredients differ in origin, size, shape, and brand, we cannot guarantee the best setting for your ingredients. Because of the appliance's Rapid Air technology, the cooking shelf can be momentarily pulled out and ingredients checked during cooking with little disruption to the cooking process.

| | Min-max Amount (cups, lbs, or grams) | Time (min) | Temperature (°F) | Shake | Extra Information |
|----------------------------|---|---------------|---------------------|-------|--------------------------|
| Thin frozen fries | 1.25 cups - 3 cups 300g-700g | 9-16 | 400 | shake | |
| Thick frozen fries | 1.25 cups - 3 cups 300g-700g | 11-20 | 400 | shake | |
| Home-made fries (8x8mm) | 1.25 cups - 3.25 cups 300g-800g | 16-10 | 400 | shake | Add 1/2 tbsp of oil |
| Home-made potato wedges | 1.25 cups - 3.25 cups 300g-800g | 18-22 | 360 | shake | Add 1/2 tbsp of oil |
| Home-made potato cubes | 1.25 cups - 3 cups 300g-750g | 12-18 | 360 | shake | Add 1/2 tbsp of oil |
| Hash browns (rosti) | 1 cup 250g | 15-18 | 360 | shake | |
| Potato gratin | 2 cups 500g | 15-18 | 400 | shake | |
| Steak | 0.25lb - 1.1lb 100g-500g | 8-12 | 360 | | |
| Pork chops | 0.25lb - 1.1lb 100g-500g | 10-14 | 360 | | |
| Hamburger | 0.25lb - 1.1lb 100g-500g | 7-14 | 360 | | |
| Sausage roll | 0.25lb - 1.1lb 100g-500g | 13-15 | 400 | | |
| Drumsticks | 0.25lb - 1.1lb 100g-500g | 18-22 | 360 | | |
| Chicken breast | 0.25lb - 1.1lb 100g-500g | 10-15 | 360 | | |
| Spring rolls | 0.25lb - 0.75lb 100g-400g | 8-10 | 400 | shake | Use oven-ready |
| Frozen chicken nuggets | 0.25lb - 1.1lb 100g-500g | 6-10 | 400 | shake | Use oven-ready |
| Frozen fish fingers | 0.25lb - 1.1lb 100g-400g | 6-10 | 400 | | Use oven-ready |
| cheese snacks | 0.25lb - 1.1lb 100g-400g | 8-10 | 360 | | Use oven-ready |
| Stuffed vegetables | 0.25lb - 1.1lb 100g-400g | 10 | 320 | | |
| Cake | 1.25 cups 300g | 20-25 | 320 | | Use baking tin |
| Quiche | 1.5 cups 400g | 20-22 | 360 | | Use baking tin/oven dish |
| Muffins | 1.25 cups 300g | 15-18 | 400 | | Use baking tin |
| Sweet snacks | 1.5 cups 400g | 20 | 320 | | Use baking tin/oven dish |

Tips

1. A larger amount of ingredients require a longer preparation time.
2. Shaking smaller ingredients halfway during the preparation can help to prevent uneven fried ingredients.
3. Add some oil to fresh potatoes and fry your ingredients for another few minutes, you will get more crispy dishes.
4. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
5. Snacks that can be prepared in an oven also can be prepared in the air fryer.
6. The optimal amount for preparing crispy fries is 1.1lbs (500 grams).
7. Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
8. Please use a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
9. You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 300°F for up to 10 minutes.

Making Home-made Fries

To make home-made fries, follow the steps below:

1. Peel and slice the potatoes.
2. Wash the potato slices thoroughly and dry them with a paper towel.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the slices in the bowl and mix until the slices are coated with oil.
4. Remove the slices from the bowl with your fingers or a kitchen utensil so that excess oil stays in the bowl. Put the slices in the basket.
5. Fry the potato slices according to the instructions mentioned before.

Cleaning

Clean the appliance after use every time.

Do not clean the cooking shelf, basket, and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as doing so may damage the non-stick coating.

1. Remove the power plug from the wall socket and wait for the appliance to cool down.

Note: Remove the shelf to cool down the fryer more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the shelf and basket with hot water, some washing-up liquid, and a non-abrasive sponge.
You can remove any remaining dirt using degreasing liquid.

Note: The shelf and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the cooking shelf, fill the shelf with hot water with some washing-up liquid. Put the basket in the shelf and soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage



1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

Troubleshooting

| Problem | Possible cause | Solution |
|---|---|--|
| The AIR FRYER does not work | The appliance is not plugged in | Put the power plug into a grounded wall socket |
| | You have not set the Timer | Press the timer buttons to select the preferred cooking time |
| The ingredients fried with the AIR FRYER are not fully cooked | The amount of ingredients in the basket is too big | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly |
| | The set temperature is too low | Press the temperature buttons to select the preferred cooking temperature (see section 'settings' in chapter 'Using the appliance') |
| The ingredients are fried unevenly in the AIR FRYER | Certain types of ingredients need to be shaken halfway through the preparation time | Ingredients that are stacked on each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance' |
| Fried snacks are not crispy when they come out of the AIR FRYER | You used ingredients meant to be prepared in a traditional deep fryer | Use oven or lightly brush some oil onto the ingredients for a crisper result |
| I cannot properly slide the shelf into the appliance properly | There are too many ingredients in the basket | Do not fill the basket beyond the MAX indication |
| | The basket is not correctly placed in the shelf | Push the basket down into the shelf until you hear a "Click" |
| White smoke comes out from the appliance | You are preparing greasy ingredients | When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the shelf. The oil produces white smoke and the shelf may heat up more than usual. This does not affect the appliance or the end result |
| | The pan still contains grease residues from previous use | White smoke is caused by grease heating up in the shelf. Make sure you clean the shelf properly after each use |
| Fresh fries are fried unevenly in the AIR FRYER | You did not use the right potato type | Use fresh potatoes and make sure that they stay firm during frying |
| | You did not rinse the potato sticks properly before you fried them | Rinse the potato sticks properly to remove starch from the outside of the sticks |
| Fresh fries are not crispy when they come out of the AIR FRYER | The crispiness of the fries depends on the amount of oil and water in the fries | Make sure you dry the potato sticks properly before you add the oil |
| | | Cut the potato sticks smaller for a crispier result |
| | | Add slightly more oil for a crisper result |

Disposal

Disposal of the appliance

 Under no circumstances should you dispose of the appliance in normal domestic waste. This product is subject to the provisions  of European Directive 2012/19/EU.

Dispose of the appliance via an approved disposal company or your municipal waste facility. Please observe currently applicable regulations. Please contact your waste disposal center if you need any further information.

 The appliance's packaging is made from environmentally friendly material and can be disposed of at your local recycling plant.