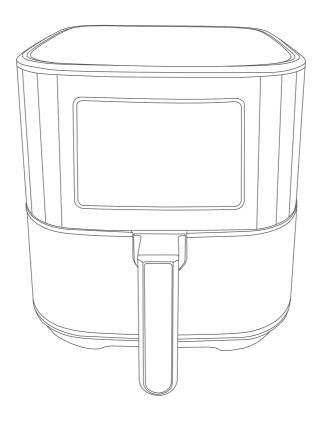
# Bonsenkitchen

# AIR FRYER Operation Instructions

Model: AF8003



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions
- DO NOT touch hot surfaces directly. Please use handles, knobs, oven mitts or potholders if necessary.
- To protect against electric shock do not immerse cord, plugs, or appliance in water or other iquid.
- This appliance is not intended for use by persons (including children) with reduced physic, asensory 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.
- Close supervision is necessary when this appliance is used by children.
- Unplug from the outlet when not in use or before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
- Do Not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination repair or electrical or mechanical adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause Injuries.
- DO NOT use outdoors.
- DO NOT let the cord hang over the edge of a table or counter or touch hot surfaces.
- DO NOT place appliance on or near fuel gas, electric burner, or in a heated oven.
- Extreme caution must be required when moving an appliance containing hot oil or other hot liquid.
- To disconnect please pull the frying basket out of the body. then remove the plug from the wall outlet.
- Do NOT use appliance for other than intended use.
- Make sure the frying basket is locked into the front of the drawer-both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
- When the Air Fryer is in operation, please always make sure frying basket drawer is fully closed with frying basket handle locked securely in the drawer.

WARNING: The Air Fryer will not operate unless frying basket drawer is fully closed.

**CAUTION:** After hot air frying. the frying basket, frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket / drawer.

FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS.

## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION. HOT SURFACE:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of bums, 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. Always use oven mitts when contacting a hot spot and allow metal parts to cool down before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- If this appliance begins to malfunction during use, please pull the frying basket out of the body immediately. Then remove the plug from the wall outlet. DO NOT use or attempt to repair the malfunctioning appliance.
- DO NOT leave this appliance unattended during use.
- DO NOT immerse the power cord in any liquid If the power cord to this appliance is damage edit must be replaced by contacting Consumer Service.
- Keep the cord out of reach from children and infants to avoid the risk of electric shock andchoking.
- Pace the Air Fryer on a flat, heat-resistant working area.
- DO NOT obstruct the air outlet or air inlets on the back and sides of the Air Fryer with any objects. Make sure that the steam can escape from the air outlet during air frying.

- Keep your hands and face at a safe distance from steam and the air outlet.
- Keep this appliance at least 4 inches away from walls or other objects during operation.
- Always use the frying basket handle to open the frying basket drawer.
- DO NOT replace the empty frying basket drawer without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.

**WARNING:** After air frying, make sure to place the frying basket drawer on a flat heat-resistant surface before pressing the basket release button.

**WARNING:** Under-or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.

 Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool it down before moving.

**WARNING!** This Touchscreen Air Fryer should not be used to boil water.

WARNING! This Touchscreen Air Fryer should never be used to deep fry foods.

### NOTES ON THE PLUG

This appliance has a polarized plug that one pin is wider than the other. To reduce the risk of electric shock this plug will fit in a polarized outlet only one way. If the plug does not fit fully intone outlet reverse the plug If it still does not fit contact a qualified electrician. Do not modify the plug in any way.

## NOTES ON THE CORD

- **A.** Short power supply cord (or detachable power supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- **B.** Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power supply cord or extension cord is used:
- 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
- 2. If the appliance is of the grounded type. The extension cord should be a grounding type3 wire.
- 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

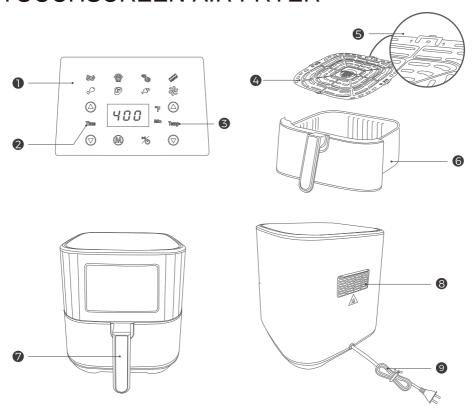
## PLASTICIZER WARNING

**CAUTION:** To prevent plasticizers from migrating from the surface of the counter top or table top or other furniture. Place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

#### **ELECTRIC POWER**

If the electrical circuit is overloaded when using with other appliances, this appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## GETTING TO KNOW YOUR TOUCHSCREEN AIR FRYER



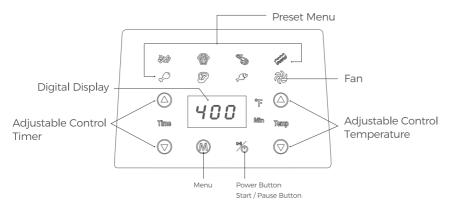
- 1. Digital Touchscreen Control
- 2. Timer Control
- 3. Temperature Control
- 4. Crisper
- 5. Silicon foot

- 6. Frying pan
- 7 Handle
- 8. Air Outlet
- 9. Power Cord with Polarized Plug

#### **SPECIFICATION**

Rated Voltage: 120V Rated Power: 1700W
Rated Frequency: 60HZ Fry Basket Capacity: 5.6L

## **CONTROL PANEL DETAILS**



- Once the frying basket drawer and frying basket are properly locked into the Digital Air Fryer body. The red POWER ( %) button will illuminate when plugging in.
- Press the red POWER & START / PAUSE ( %) button . The default TEMP: 370°F TIME: 15 minutes will alternate on the digital display. The red POWER & START / PAUSE ( %) button will turn white.
- $\bullet$  Press the POWER & START / PAUSE ( % ) button to begin air frying for 15 minutes at 370°F. The fan button starts to flash when the device is working.
- Press the POWER & START / PAUSE ( %) button to pause the Digital Air Fryer. The white fan icon ( ) will be burn steady POWER & START / PAUSE starts to flash.
   After a while, the control panel will turn black, and after a "beep" noise the POWER & START / PAUSE ( %) button will turn red.
- TIMER CONTROL BUTTONS

Add or decrease cooking time using the (  $\bigcirc$  ) land (  $\bigcirc$  ) icon.

This enables you to add or decrease cooking time. one minute at a time. Long press the button will rapidly change the time. Time control range: 1-60min.

#### TEMPERATURE CONTROL BUTTONS

Add or decrease temperature using the  $(\triangle)$  and  $(\nabla)$  icon.

This enables you to add or decrease cooking temperature 5 F at a time. Long press the button will rapidly change the temperature. Temperature control range: 180°F-400°F.

#### • MENU ( M) PRESET BUTTON

Selecting the MENU ( $\bigcirc$ ) preset button enables you to scroll through the 7 preset menu options. Once selected, the predetermined time and cooking temperature function begins.

**NOTE:** You can override the MENU presets by increasing or decreasing TIME and TEMP manually MENU PRESET CHOICES7 presets to choose from: French Fries, Shrimp, Cake, Chicken, Fish Steak and Bacon.

#### DIGITAL DISPLAY

This display will keep track of the temperature and remaining cooking time.

#### ● FAN ICON ( ﷺ)

The flashing Fan Icon will appear when the Air Fryer is in operation and be burn steady after the device is turned off.

### CONTROL PANEL SETTINGS

ICON	(M) MENU FOOD	TEMP	AIR FRY TIME
/	Default	370°F	15 min
	French Fries	400°F	18 min
	Cake	360°F	12 min
	Shrimp	360°F	8 min
	Bacon	360°F	12 min
\$	Chicken	360°F	20 min
	Steak	360°F	8 min
£9	Fish	400°F	10 min

**IMPORTANT!** Depending on the thickness and / or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset TIME has expired.

### BEFORE USING FOR THE FIRST TIME

- Remove all the packing material and labels from the inside and outside of the Air Fryer. Make sure that there is no packaging underneath and around the frying basket and drawer.
- Your Air Fryer is shipped with the frying basket locked into the drawer, inside the Air Fryer body. Place the machine on a flat clean working area.
- Wash frying pan with crisper with hot soapy water.
- DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth Dry all parts thoroughly.
  - **IMPORTANT:** Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.
- Replace the assembled frying basket / drawer into the Air Fryer body.

**NOTE:** During first use the Air Fryer may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

## OPERATING INSTRUCTIONS

**IMPORTANT:** This air fryer can fry fresh vegetables. The maximum food capacity recommended for this air frying basket is 4.4lb. The air frying basket can accommodate up to a 9inch round × 3inch deep baking plate or pie pan.

**WARNING!** This Air Convention Fryer should not be used to boil water.

**WARNING!** The Air Convention Fryer should never be used to deep fry foods with pouring the oil full.

- Place the Air Convention Fryer on a flat heat-resistant work area close to an electrical outlet.
- Plug the power cord into the outlet The Air Fryer will beep and a red POWER & START / PAUSE) (%)button will appear on the control panel First of all. Press the POWER & START / PAUSE (%).
- Let the Air Fryer preheat for 5mins without any food stuff in it.
  - Preheat instrument Set the temperature to 200°F set the time to 5 minutes, press the POWER & START / PAUSE ( %) button. The fan mark ( ) will start flashing. The Air Fryer will start working, and when the time counts down to 0. The device will make a drip sound And automatically shut down, preheating is finish.
- After preheating firmly grasp the frying basket handle to take out frying basket drawer push away the basket lock and press the basket release button, then remove the basket from the body (refer FICURE 2) and place it on a flat clean surface. Place food into the frying basket. Do not overfill it. To ensure proper cooking and air circulation. NEVER fill the frying basket more than 2/3 full. The weight of the ingredients should not exceed 4.4 pounds.
- Insert the assembled frying basket drawer into the front of the Air Convention Fryer.

  Always make sure frying basket drawer is fully fixed.
- Press the red button POWER START / PAUSE (%) The default TIME and TEMP: 15min and 370°F will alternate on the digital display. When the desired TIME and TEMP appear on the digital display, press the POWER & START / PAUSE (%) button to turn the Air Convection Fryer ON. The white convection fan (%) will twirl when the Air Convection Fer is in operation.

**IMPORTANT:** If no buttons are pressed the Digital Air Convection Fryer will remain in standby mode To adjust the air frying TIME. Press the ( ⊚) or ( ⊚) on the left side of the control panel to advance or decrease TIME in 1 minute increments, from 1 to 60 minutes.

To adjust the default air frying Temperature, press the (△) or (⊙) on the right side
of the control panel to adjust the default (370°F) TEMP from 180°F to 400°F in 5
degree increments.

If the POWER & START / PAUSE (%) button is not presses the digital Air Convention Fryer will remain in standby mode. The preset TIME will begin to count down. TEMP and remaining TIME will alternate on the digital display.

- When the set time required for the frying of the ingredients is reached. The air fryer will emit a beep sound and then automatically shut down.
- This Air Fryer has 7 preset menu mode (French fries | shrimp cake | chicken | fish | steak bacon) With these 7 preset menu modes, the air frying pan has been preset for time and temperature and can be operated according to the following steps:
  - **a.** To use food MENU options To use food MENU options, simply press (M) Each time MENU (M) is pressed. The next food option will illuminate.
  - **b.** When the desired food menu option icon is illuminated. Press the button to turn the Air Convection Fryer ON.
  - **c.** To adjust the air frying TIME during operation press ( $\bigcirc$ ) or ( $\bigcirc$ ) on the left side of the control panel to advance or decrease time in 1minute Press the ( $\bigcirc$ ) or ( $\bigcirc$ ) on the right side of the control panel to adjust TEMP in 5degree increments.
  - **d.** When the set time required for the frying of the ingredients is reached. The air fryer will emit a beep sound and then automatically shut down.

**IMPORTANT:** When the Air Fryer is in operation, TIME and TEMP can be adjusted at any time. To turn the Air Convention Fryer off at any time with long 3 seconds press Power (%). 20 seconds after the Air Fryer will emit beeps for 5 times. Then the Air Fryer will shut off. Please remember to unplug the plug.

The fryer drawer can be taken out during cooking and the condition of the food is checked to determine the final cooking time and temperature. When checking the food condition, please take the fryer drawer out of the Air Fryer and the Air Fryer will stop working When the fry drawer is returned to the machine, the equipment will continue to fry.

**NOTE:** The quantity density weight of food will alter the total cooking time necessary Remember, frying smaller batches will narrow times and higher food quality If you want brown and crisp food all food can be coated a layer of oil before frying. Shake 1

or 3 times when cooking to improve cooking and help prevent food from being unevenly fried. While shaking the food, hold the handle and remove the fry drawer from the device and shake it Then push the fryer back to the device. Do not press the fryer release button while shaking.

## AIR FRYING TECHNIQUE

- Please consult the recipe directions for suggested TIME and TEMP.
- Always pat food dry before cooking to encourage browning and avoid excess smoke.
- To assure even cooking / browning. Open the basket drawer halfway through the cooking and check turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust TIME or TEMP if needed.

**CAUTION:** Always wear oven mitts when handling the hot air fryer basket.

**CAUTION:** Make sure the clear basket lock is in the locked position when shaking foods of the Air Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying basket.

**CAUTION:** Hot oil can collect at the base of the drawer. To avoid risk of bums or personal injury, or to avoid oil from contaminating air fried foods always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.

- Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
- Shake air fried foods out onto the plate Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.
- To avoid excess smoke when cooking naturally high fat foods, such as bacon chicken wings or sausages for several days in a row. It may be necessary to empty fat from the frying basket drawer between batches.
- For crispier results. Some fresh crumbs can be added when frying. Create more surface area by cutting food into smaller pieces Press crumbs onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
- Arrange breaded food on the bottom of frying basket so that food is not exposed to the bottom of the air frying pan, better completion of air convection.
- Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut grapeseed, peanut, or vegetable oil work well.
- Unplug the Air Convection Fryer when not in use.

## A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

- When microwave ovens often make food sticky, and oven toaster takes time longer.
   Air convention trying assures relatively fast crisp, delicious food.
- Usually, depending on the food and amount to be cooked, suggested cook TIMES
  may have to be reduced slightly. Always check food halfway through cooking time to
  determine final cook TIME and TEMP.
- Always check cooking progress after reaching the set cooking TIME.

### PLEASE NOTE

The USDA recommends that meats such as beef and lamb should be cooked to an internal temperature of  $145^{\circ}\text{F}$  /  $63^{\circ}\text{C}$  Pork should be cooked to an internal temperature of  $160^{\circ}\text{F}$  /  $71^{\circ}\text{C}$  and poultry products should be cooked to an internal temperature of  $170^{\circ}\text{F}$  /  $77^{\circ}\text{C}$ - $180^{\circ}\text{F}$  /  $82^{\circ}\text{C}$  to ensure any harmful bacteria has been killed. When reheating meat / poultry products, they should also be cooked to an internal temperature of  $165^{\circ}\text{F}$  /  $74^{\circ}\text{C}$ .

## USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## CARE & CLEANING INSTRUCTIONS

#### WARNING! Allow the Air Convection Fryer to cool fully before cleaning.

- Unplug the Air Convection Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely at least 30mins before cleaning.
- Wash the basket drawer and frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.

- The frying basket and frying basket drawer are dishwasher-safe. For best results place in the top rack of your dishwasher to clean.
- Wipe the Air Convection Fryer body with a soft non-abrasive damp cloth after every use.

## STORING INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## **TROUBLESHOOTING**

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	The Air Convection Fryer is not plugged in. The Air Convection Fryer has turned itself OFF. Cooking mode is not set. Not press the power button.	Plug cord into the wall outlet. To begin, press the red POWER ( ) button.  Make sure the frying basket/drawer is assembled correctly and fully inserted into the Air Convection Fryer body.  Press MENU ( ) until the desired food option illuminates. Press the START ( ) button to begin operation
Food not cooked	The Frying Basket is overloaded. The TEMP is set too low.	Fry smaller batches of food. Increase the cook TEMP.  Shake foods 2x or 3x during the cooking process. Increase TEMP. Increase air fry TIME.
Food is not fried crisp	Some food needs to be put in a little oil before it blows	Apply a light, even coat of spray oil to food before frying.
Frying basket/drawer won't slide into the Air Convection Fryer body properly	The Frying Basket is overloaded. The basket is not put into the drawer properly. The handle's jammed.	The food material in the basket cannot exceed the MAX line. Put the basket into the drawer properly Place the fried basket handle horizontally.
White smoke coming from the Air Convec- tion Fryer	Fry oily food. Frying basket and drawer have not been cleaned.	It is normal phenomenon.  After using and cool it down, please clean the basket and drawer.

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