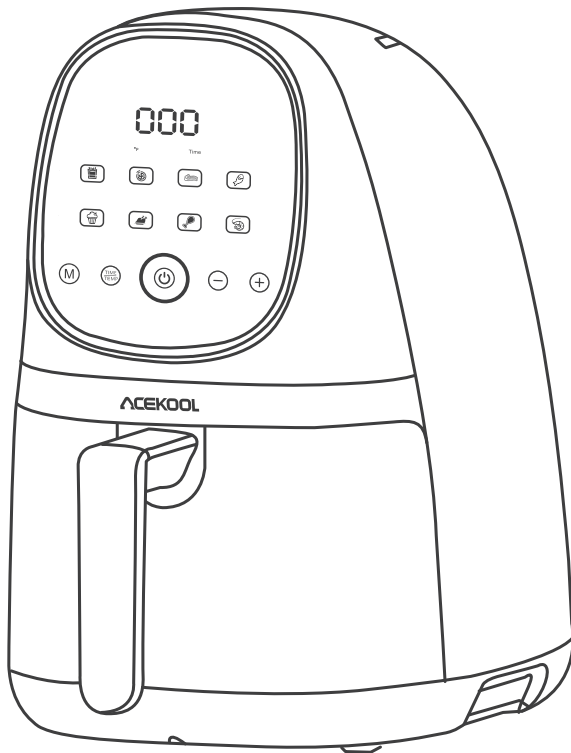


**ACEKOOL**

# Air Fryer FT4

## INSTRUCTION MANUAL

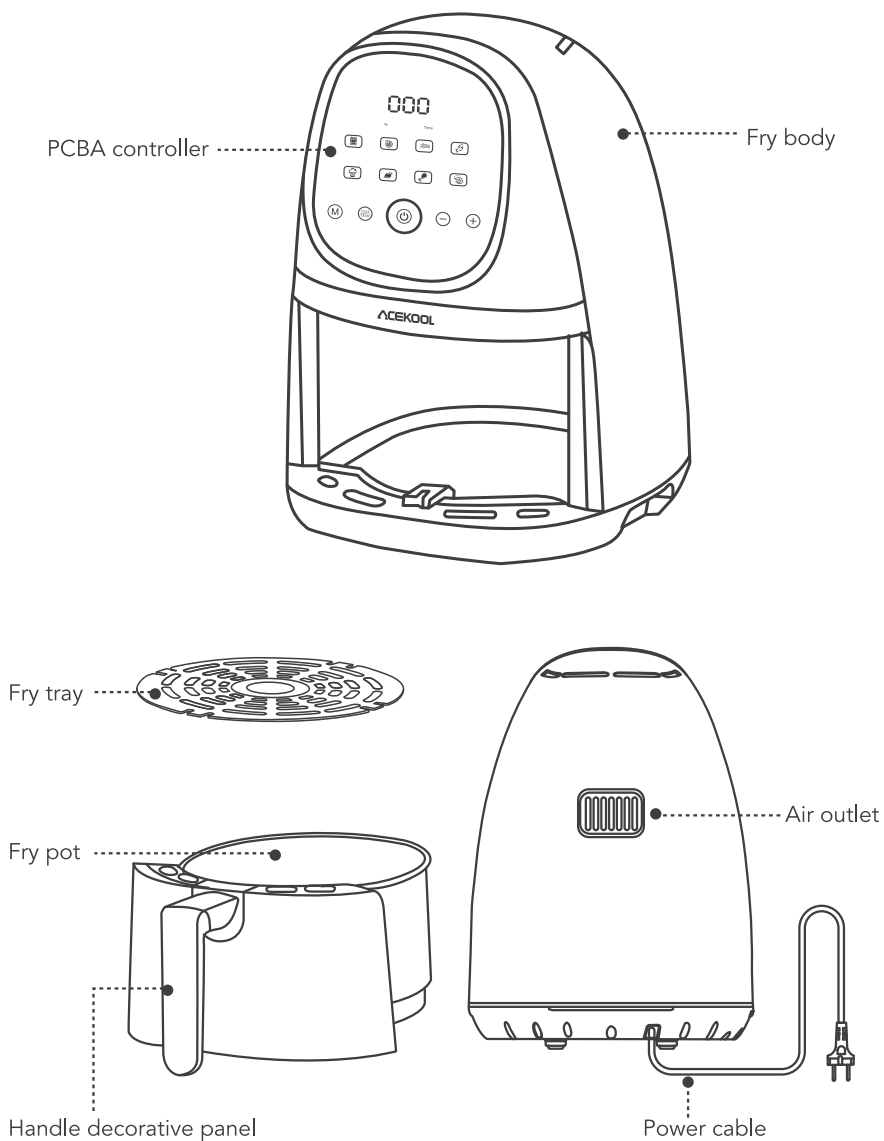


Thank you for purchasing Acekool Air Fryer. Before operating this unit, please read these instructions completely and keep the manual ready for further reference.

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## Product Structure Diagram



## Specifications

Voltage: 120V~, 60Hz      Rated power: 1000W      Capacity: 2 L

## Brief introduction

Thanks for choosing our products.

The newly introduced fat-free frying will help you to cook the food and refreshment you like in a healthier manner. The fat-free frying uses the principle of hot air combining with high speed air cycling (fast air change), it will provide a one-time comprehensive heating, so for most food, there is no need to add oil for cooking. With additional roasting plate, now you have a more convenient way to make delicious food like cakes and milk egg biscuits, etc.

### Attentions

Before using this product, please read through the instruction manual and preserve the booklet for the later reference.

## Danger

- Do not soak the out crust into water or wash it under the tap, for there are electric components and heating components in the crust.
- Do not let water or other liquid flow into the product, in case electric shocks might take place.
- While the product is working, do not cover the air inlet and outlet opening. Never pour oil into the fryer, for this may cause fire.
- Do not touch the inside of the product while it is working, there is prevent scalding on the bottom of the product, which part will be hotter and hotter while the product is working, thus it must take care to avoid scalding inquiry.
- This product is manually operated, thus never connect the product with external timer or independent remote control system.

## Warning

- Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
- If there are damages to the plug, power wire or the product, you should no longer use the product.
- If the power wire is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, repairing department or similar departments.
- This product can be used by child over the age of 8 and person with imperfect limbs or with feeling, metal handicaps, but the precondition is that specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
- The product must be connected with a grounded socket and one must make sure that it is inserted correctly.
- Never put the product against the wall or other products. There should be at least 10 cm of free space for the back side, left/right sides and the upper side of the product. Do not put things on top of the product.
- The product must be watched by someone while operating.
- During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening. And one should take care of the hot steam and air while moving the fryer away from the product.
- When using the product, the surface that is touches might become very hot.
- If the product is smoking, unplug the immediately. Remove the fryer away from the product after it has stopped smoking.



### Notice

- The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, office, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms or other accommodation environments.
- If the customer has failed to use the product correctly or has used the product professional or half professional purposes or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, we are not responsible for damages caused by these.
- Do not repair the product by yourself, for such action will invalidate the guarantee.
- Always unplug the power after use.
- Before treating or cleaning the product, the product must be given 30 minutes for cooling down.

## Before The First Use

- Remove all packing material.
- Remove the glue and labels on the product.
- Clean the frying basket and the fry tray thoroughly with hot water, detergent and non-abrasive sponge.

### Notice

Dishwasher machine can be used to wash these components.

- Clean the inside and outside of the product with wet cloth. The fat-free fryer uses the technology of hot air heating, Never pour oil or fat into the fryer.

## Operation Preparation

- Put the product on a surface that is leveled, even and stable, do not put the product on surface that is not heat-resistant.
- Put the frying basket into the fryer correctly
- Pull the wire out of the wire capsule at the bottom of the product.



### Warning

- Never pour oil or other liquid into the fryer.
- Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

## How to operate

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

### Operations

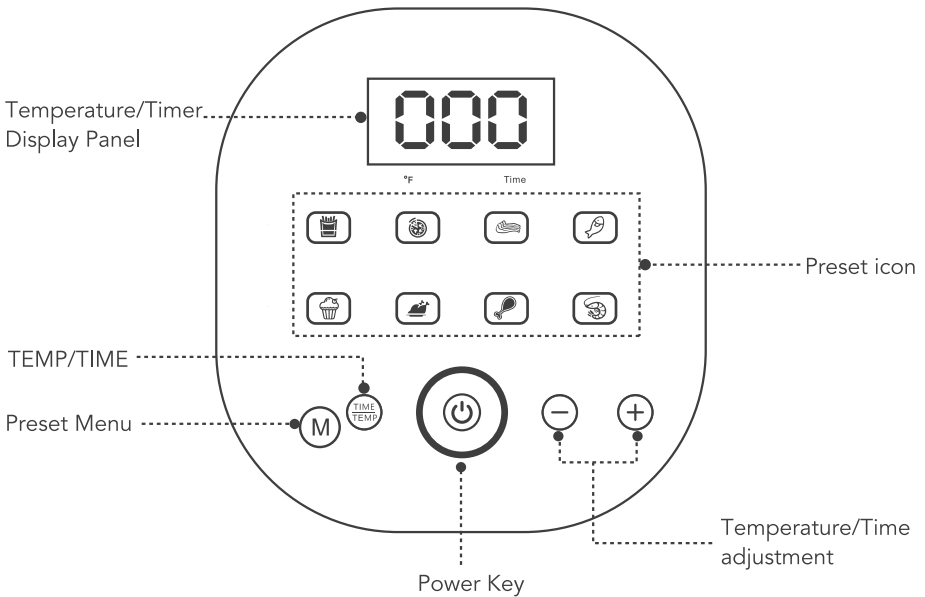
- Place the trivet into the frying pan.
- When the frying pan and food are placed securely in the main body, press the power button once.
- Select one of the preset programs using the (M) button or manually set the temperature and the cooking time with the (TEMP) and (+) (-) button.
- Press the power button again, the power button will blink, indicating the appliance has started the cooking process.
- The digital display will show the temperature and countdown of the cooking time in an alternate manner.
- **Flipping:** To ensure even cooking, some foods require flipping or stirring during the cooking process. To do this, simply put out the frying pan, gently shake or stir the contents as needed and place back into the main body to continue cooking.



#### Notice

- Compare with the food ingredients with large size, the small size food ingredients will require less time for cooking.
- During the process of cooking, overturning the small size food can promote the final cooking effect and can help the food ingredients to get well-distributed frying.
- By adding small amount of oil to the fresh photos, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
- The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.

## Control Panel



Use "MENU" to select cooking as per chart below

Type	Time(minutes)	Temperature(°F)	Additional information
Chips	15	400°F	/
Rib	15	370°F	/
Shrimp	12	370°F	/
Cake	30	350°F	/
Drumstick	20	370°F	Adding 1/2 spoon of oil
Chicken	30	400°F	Adding 1/2 spoon of oil
Fish	15	370°F	/
Pizza	15	360°F	/



## Cleaning

Clean the product each time after using.

The inside of the fry tray frying basket and the product are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the non-sticking painted coat.

- Pull out the plug from the power socket, let the product cool down.

### Notice

Take out the fry tray, thus to make the fat-free fryer cool down more quickly.

- Use wet cloth to scrub the outside part of the product.
- Clean the bottom of the fry tray with hot water, detergent and non-abrasive sponge, please add hot water into the fry tray together with some detergent. Put the frying basket into the fry tray and then soak the fry tray and the frying pan for 10 minutes.
- Clean the inside of the product with hot water and non-abrasive sponge.
- Use cleaning brush to clean the heating components, swept away any remaining food residual.

## Troubleshooting

Problem	Possible Cause	Solution
Does not work	Power cord has not been inserted into the power socket.	Closely insert the power cord into the grounded power socket.
	Did not set the timer.	Set the timer to desired cooking time, then the appliance able to connect with power.
Food is rare when time out	Too much food in the pot.	Fry food in turns.
	Temperature set is too low.	Set to an appropriate temperature, re-fry food.
	Cooking time is short.	Set to an appropriate temperature, re-fry food.

Problem	Possible Cause	Solution
Did not fry food evenly	Certain foods need to be shaken in the middle of cooking.	In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.
Fried food is not crisp	Some food materials have to be fried with oil.	Add a thin layer of oil on the surface of the food first, then start to fry them.
Can not smoothly push the pot back to appliance	The pot with too many food materials is too heavy.	The food material in the pot can not exceed the max. line.
	Handle bar stuck.	Place the handle bar in horizontal position.
Smoking	Frying oily food.	Normal phenomenon.
	Fryer contain oil from last use.	Please clean the pot and tray after use.

# ACEKOOL

— Make Life Easier —

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