

GOURMET TRENDS



Air FRYER

QUICK, HEALTHY & EASY!
FRY, ROAST OR GRILL

INSTRUCTION MANUAL

Please read carefully and keep the instruction manual safely
FOR HOUSEHOLD USE ONLY



Air Fryer

Model: YD-AF15

Operating Voltage

120V, 60Hz

Power: 1350W

Capacity 4.0QT



Feta Triangles

Main Ingredients

1 egg yolk, 4 ounces feta cheese, 2 tablespoons flat-leafed parsley, finely chopped, 1 scallion, finely chopped, 5 sheets of frozen filo pastry, defrosted, 2 tablespoons olive oil, ground black pepper to taste.

1. Beat the egg yolk in a bowl and mix in the feta, parsley and scallion; season with pepper to taste. Cut each sheet of filo dough into three strips. Scoop a full teaspoon of the feta mixture on the underside of a strip of pastry. Fold the tip of the pastry over the filling to form a triangle, folding the strip in a zigzag manner until the filling is wrapped in a triangle. Repeat until all the filo and feta has been used.
2. Preheat the Air Fryer to 400°F. Brush the filo with a little oil and place five triangles in the baking tray. Cook for 5 minutes or until golden brown. Repeat the process with the remaining feta triangles and serve.

Stuffed Garlic Mushrooms

Main Ingredients

12 button mushrooms, 1 slice of white bread, 1 garlic clove, crushed, 1 table spoon flat-leafed parsley, finely chopped, Ground black pepper to taste, 1 tablespoon olive oil

1. Preheat the Air Fryer to 400°F. In a food processor, grind the slices of bread into fine crumbs and mix in the garlic, parsley and pepper to taste. When fully mixed, stir in the olive oil.
2. Cut off the mushroom stalks and fill the caps with the breadcrumbs. Pat crumbs into caps to ensure loose crumbs do not get pulled up into fan. Place the mushroom caps in the baking tray and slide it into the Air Fryer. Cook the mushrooms for 12 minutes or until they are golden and crispy.

Potato Croquettes

Main Ingredients

2 medium russet potatoes, peeled and cubed, 1 egg yolk, 1/2 cup parmesan cheese, grated, 2 tablespoons all-purpose flour, 2 tablespoons chives, finely chopped, 1 pinch salt, 1 pinch black pepper, 1 pinch nutmeg, 2 tablespoons vegetable oil, 1 cup all-purpose flour, 2 eggs, beaten, 1/2 cup breadcrumbs

1. Boil the potato cubes in salted water for 15 minutes. Drain and mash finely in a large bowl using a potato masher or ricer. Cool completely. Mix in the egg yolk, cheese, flour and chives. Season with salt, pepper and nutmeg. Shape the potato filling into the size of golf balls and set aside.
2. Preheat the Air Fryer to 380°F. Mix the oil and breadcrumbs and stir until the mixture becomes loose and crumbly. Place each potato ball into the flour, then the eggs and then the breadcrumbs and roll into a cylinder shape. Press coating to croquettes to ensure it adheres. Place half of the croquettes into the cooking pot, cooking each batch for 10-12 minutes or until golden brown.

Crispy Fried Spring Rolls

Main Ingredients

For The Filling: 4 oz. Cooked chicken breast, shredded, 1 celery stalk, sliced thin, 1 medium carrot, sliced thin, 1/2 cup mushrooms, sliced thin, 1/2 teaspoon ginger, finely chopped, 1 teaspoon sugar, 1 teaspoon chicken stock powder

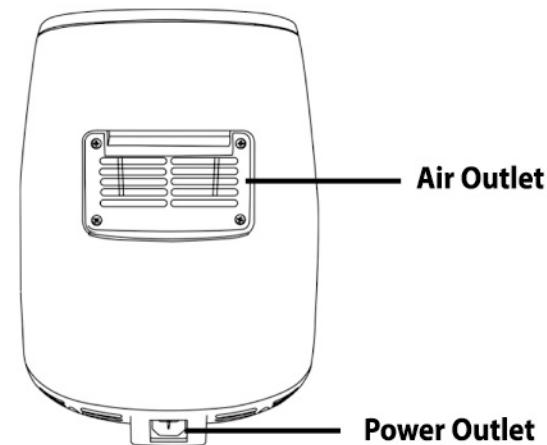
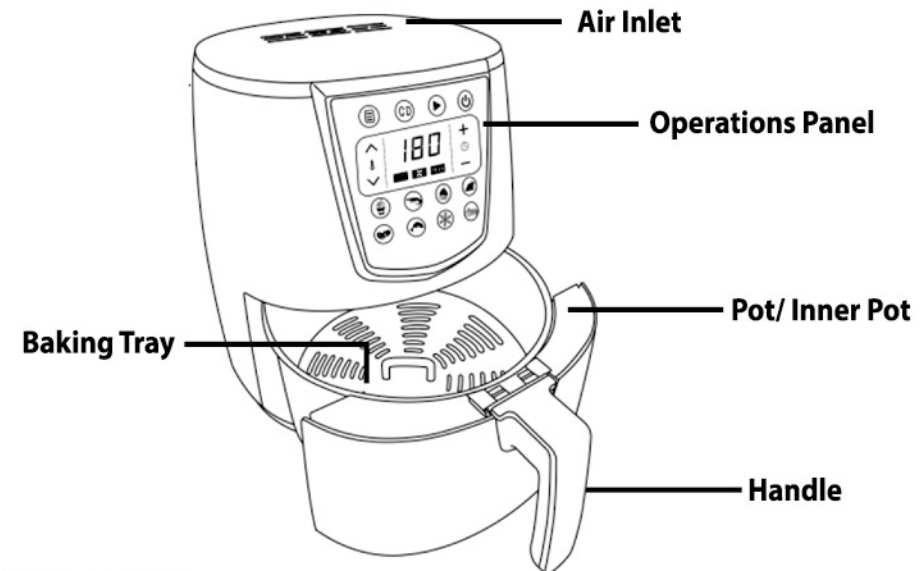
For The Spring Roll Wrappers: 1 egg, beaten, 1 teaspoon cornstarch, 8 spring roll wrappers, 1/2 teaspoon vegetable oil

1. Make the filling. Place the shredded chicken into a bowl and mix with the celery, carrot and mushrooms. Add the ginger, sugar and chicken stock powder and stir evenly.
2. Combine the egg with the cornstarch and mix to create a thick paste; set aside. Place some filling onto each spring roll wrapper and roll it up, sealing the ends with the egg mixture. Preheat the Air Fryer to 400°F. Lightly brush the spring rolls with oil prior to placing them into the baking tray. Fry in two batches, cooking each batch for 5-8 minutes or until golden brown. Serve with sweet chili sauce or soy sauce.

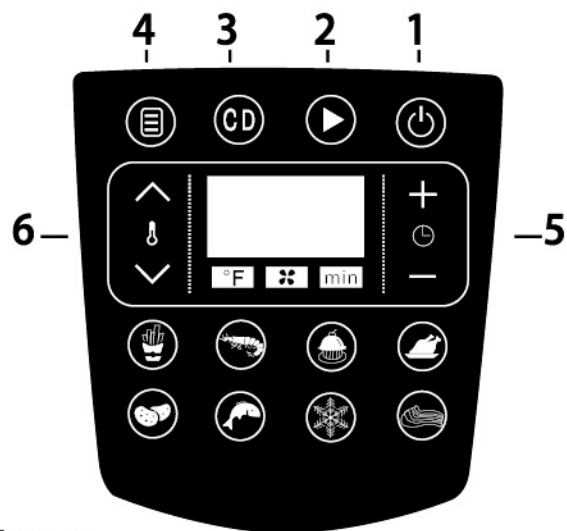
Congratulations on the purchase of this high quality digital Air Fryer.

The new Air Fryer will help you cook your favorite ingredients and snacks in a healthier way. The Air Fryer adopts the principle of hot air combined with high speed air circulation (rapid hot air), which is convenient for you to cook all kinds of delicious food in a healthy, quick and easy way with no need to add oil to most of the food that you would cook.

PRODUCT OVERVIEW



CONTROL PANEL



1. 'On/ Off' button

Press the 'On / Off' button to switch On/ Off the product. During use for the first time or if the plug was pulled out after previous use, the display will show 360°F and 15 min. If not, it will show the temperature select during the previous use.

2. 'Start' button

Press the 'Start' button to start heating. The time and temperature will be displayed alternately every 5 seconds.

3. 'Cool' button

Press the 'Cool' button, and the product starts to cool for 5 minutes.

4. 'Menu' button

Press the 'Menu' button to choose preset menus. Upon selection, the appropriate icon will light up in blue.

5. 'Time + or -' button

Press the '+' or '-' button to increase or reduce the working time in increments of 1 minute.

6. 'Temperature + or -' button

Press the 'Temperature + or -' button to increase or reduce the working temperature in increments of 10°F.

Important:

Please read this manual carefully before you start using the appliance and also save it for future reference.

SAMPLES RECIPES

Congratulations on your purchases of the new Air Fryer! Here are few recipes that you could try at home to make the most of your new purchase.

French Fries

Main Ingredients

2 medium russet potatoes, peeled, 1 tablespoon olive oil

1. Peel the potatoes and cut them into 1/2 inch by 3 inch strips. Soak the potatoes in water for at least 30 minutes, then drain thoroughly and pat dry with a paper towel.
2. Preheat the Air Fryer to 300°F. Place the potatoes in a large bowl and mix in oil, coating the potatoes lightly. Add the potatoes to the cooking pot and cook for 5 minutes, until crisp.
3. Increase the temperature of the Air Fryer to 400°F and cooking for another 17-20 minutes or until golden brown. Thicker cut potatoes will take longer to cook, while thinner cut potatoes will cook faster.

Crispy Potato Skin Wedges

Main Ingredients

4 medium russet potatoes, 1 cup water, 3 tablespoons canola oil, 1 teaspoon paprika, 1/4 teaspoon black pepper, 1/4 teaspoon salt

1. Scrub the potatoes under running water to clean. Boil potatoes in salted water for 40 minutes or until fork tender. Cool completely (approximately 30 minutes) in the refrigerator.
2. In a mixing bowl combine canola oil, paprika, salt and black pepper. Cut cooled potatoes into quarters and lightly toss in the mixture of oil and spices. Preheat the Air Fryer to 400°F. Add half of the potato wedges to the cooking pot and place skin side down, being careful not to overcrowd. Cook each batch for 17-20 minutes or until golden brown.

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
The food is cooked unevenly.	Certain foods / preparations cook more evenly if shaken halfway through the cooking time.	<i>Foods that are piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results. Refer 'Settings' section in this book.</i>
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 well in the air fryer.	<i>Use oven-ready snacks and/ or lightly brush some oil onto the snacks for a crispier result.</i>
The pot won't slide into the air fryer properly.	The pot is too full.	<i>Remove some ingredients from the baking tray.</i>
The air fryer produces white smoke during cooking.	The fat content of the ingredients is too high.	<i>White smoke is caused by grease build-up in the pot, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the baking tray and pot properly after each use and avoid cooking ingredients high in fat.</i>
	Grease has accumulated from previous uses.	
Fresh-cut fries are fried unevenly in the air fryer.	The potato sticks were not properly soaked before cooking.	<i>Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.</i>
	The wrong type of potato was used.	<i>Always use fresh potatoes for the best results.</i>
Chips are not crispy	There may be a lack of oil or too much water.	<i>Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking.</i>
	Chip size may be too large	<i>Try cutting the potato into smaller pieces for a crispy result.</i>
There is always appear "E1" (error) message on the screen	Error occurred	<i>Please contact local dealer to repair the product</i>

DANGER

- Never immerse the housing, which contains electrical components and the heating elements, in water. Also, never rinse it under the tap.
- Do not let any water or other liquid enter the product to avoid electric shock.
- Always put the ingredients to be fried on the baking tray, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and outlet when the appliance is in operation.
- Do not fill the inner pot with oil as this may cause fire hazard.
- Do not touch the inside of the product when it is working.

WARNING

- Before connecting this product to the electric socket, please check if the voltage marked on the product is matching the local power supply voltage.
- Do not use this product if the plug, power cord or product itself is damaged.
- If the main power cord is damaged, you must have it replaced by the manufacturer or a qualified person in order to avoid a hazard.
- This product should not be used by children aged 8 years old or below, nor by people who are physically disabled, or mentally disordered, or with lack of experience and knowledge.
- Children should be taken care of to make sure they do not play with this product.
- Keep the product and its main power cord out of reach of children when the product is switched on or is cooling down.
- Do not expose the power cord to a high temperature surface.
- Never plug in the product or operate the control panel with a wet hand.
- The product must be plugged into a grounded outlet and be sure that it is properly inserted.
- Never connect this product to an external timer or a separate remote control system.
- Do not place the Unit on or near any flammable materials such as tablecloths and curtains.
- Never place the product against the wall or other appliances. Leave at least 10 cm of free space on the back and sides and 10cm free space above the appliance. Never place anything on the top of the product.
- Do not use this product for any use other than described in this manual.
- Hot steam is released from the air outlet during hot air frying. Keep your hand and face at a safe distance from the steam and air outlet. Also, be care of the hot steam and air when you remove the baking tray from the product.
- The accessible surfaces may become hot during use.
- Unplug the power immediately if you see dark smoke coming out of the product. Wait for the smoke emission to stop before removing the pot from the product.

CAUTION

- Place the product on a horizontal, even and stable surface.
- This product is intended for normal household use only. It should not be used for shops, offices, farms or worker canteens in other working environment. Neither for customers' use in the hotels, motels, or places that provide bed and breakfast or other accommodations.
- If the product is used improperly or for professional and semi- professional purpose or if it is not used according to the instructions in the user manual, the supplier is not liable for any damage caused.
- The product can only be repaired at the authorized maintenance center. Do not repair the product yourself. Improper repairs may place the user at risk of harm.
- Always unplug the product after use.
- Before handling or cleaning the product, the product must be cooled for about 30 minutes.
- Make sure the ingredients prepared in this product come out golden- yellow instead of black or brown. Remove burnt food. Do not fry fresh potatoes at a temperature above 360°F (to minimize the production of acrylamide).

Overheating Protection

The appliance comes with an overheating protection system. If the inner temperature control system is invalid, the overheating protection is automatically turned on and the appliance will stop functioning. In such a case, unplug the mains cord and contact a service representative.

Electromagnetic Field (EMF)

This product complies with the relevant standards for electromagnetic fields (EMF). According to current scientific evidence, this product is safe if properly used and operated in accordance with the instructions in this user's manual.

HOMEMADE FRENCH FRIES

For best results, it is recommended that you use pre-baked French fries (such as frozen French fries).

If you want homemade French fries. Follow the steps below.

1. Peel the potatoes and cut them into small strips.
2. Soak the potatoes in a bowl for at least 30 minutes, then remove them and put them on the kitchen paper and drain.
3. Pour olive oil into a bowl. Add the potatoes and stir well until all the potatoes are evenly oiled.
4. Remove the potatoes from the bowl with your hand or kitchen utensils and leave the excess oil in the bowl. Then put the potatoes on the baking tray.

Note: Do not put all the potatoes on the baking tray from the bowl at a time in order to prevent excess oil from remaining on the bottom of the pot.

5. Fry potato chips according to the 'Settings' in this book.

CLEAN

Clean the product after every use.

The baking tray and the inner pot are covered with non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the coating.

1. Remove the plug from power outlet and let the product cool down.

Note: you can remove the pot to let the air fryer cool down more quickly.

2. Wipe the outside of the product with a moist cloth.
3. Clean the baking tray and the inner pot with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Note: the baking tray and the pot can put into dishwasher.

Tips: if dirt is stuck to the baking tray or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the baking tray in the pot and let them soak for approximately 10 minutes.

4. Clean the inside of the product with hot water and a non- abrasive sponge.
5. Clean the heating element with a clean brush to remove any food residue.

STORAGE

1. Unplug the product and cool it completely.
2. Make sure all the parts are clean and dry.

ENVIRONMENTAL PROTECTION

When you throw away the product, please separate it from the general household waste. It should be handed over to the official recycling station.

- Snacks that can be cooked in an oven can also be cooked in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough requires a shorter preparation time than homemade dough.
- You can use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

Category	Min-Max Amount(g)	Time (min)	Temperature (°F)	Shake	Extra information
Thick Frozen French fries	300-700	23-25	400	Shake	
Homemade potato fries(1/3)	300-800	22-25	400	Shake	Add 1/2 tablespoons of oil
Homemade potato wedges	300-800	18-22	400	Shake	Add 1/2 tablespoons of oil
Steak	100-500	13-15	400		
Pork chops	100-500	10-14	360		
Hamburger	100-500	7-14	360		
Chicken drumsticks	100-500	23-25	400		
Chicken breast	100-500	10-15	360		
Frozen egg rolls	100-400	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	400	Shake	Use oven-ready
Frozen fish sticks	100-400	13-15	360		Use oven-ready
Cake	300	23-25	320		Use a cake barrel
Muffins	300	15-16	320		Use a cake barrel
Sweet snacks	400	20	360		Use a cake barrel

Note: add 3 minutes to the cooking time when the product is without preheat.

BEFORE FIRST USE

1. Remove all the packing materials.
2. Remove all stickers or labels from the product.
3. Clean the baking tray and inner pot thoroughly with hot water, mild detergent and a non-abrasive sponge.

Note: you can also clean these parts in the dishwasher.



4. Wipe the inside and outside of the product with a moist cloth. This product works on hot air. Never fill the inner pot with oil or grease.

PREPARING FOR USE


1. Use on a stable, horizontal and level surface. Never place the product on a non-heat resistant surface.
2. Place the baking tray correctly inside the pot. Tilt the tray slightly while putting it in or pulling it out of the pot. Also, please keep the silicone feet of the baking tray away from the screws located inside the pot. This is to ensure smooth movement of the tray while placing it in or taking it out of the pot. It was also avoid damage to the silicon feet
3. Do not place anything on top of the product. This will disrupt the airflow and affect the results.

USE OF THIS PRODUCT

The air fryer can be used to cook a large range of ingredients. The recipe booklet included serve as a guide to use the product better.

1. Connect the plug to a grounded outlet.
2. Carefully pull out the inner pot from the air fryer.
3. Put the ingredients on the baking tray.
4. Press  button to switch on the product.
5. Press  button to choose your desired menu.

If there are no pre-sets that you want, you can set your desired time and temperature manually. See the 'Settings' in this book to determine the appropriate time and temperature.

6. Press  button to start heating.
 - The excess oil from the ingredients will be collected in the bottom of the pot.
7. Some ingredients requires shaking halfway through the preparation time. (see 'Settings' in this book). To turn over the ingredients, pull the pot out of the product by the handle and turn over the ingredients. Then slide the pot back into the air fryer.

8. After the set preparation time elapses the fan will continue to work for 20 seconds for cooling. After that you can hear the time bell chime 5 times.

Note: you can switch off the product manually, please press the "turn off" button, and the fan will continue to work for 20seconds for cooling.

Pull the handle to take out the pot and place it on a heat-resistant surface.

9. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.

10. Please use the tongs to clip the ingredients out of the baking tray.









Do not turn the pot upside down, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients.

After hot air frying, the pot and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pot.

11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

12. Press  button to cool down the air fryer for 5 minutes.

Note: the 'Cool' button cannot be pressed when the product is working.

Preset Menus	Default Temp(°F)	Default time(min)
 French Fries	400	20
 Shrimp	320	20
 Cake	320	30
 Chicken	400	25
 Potato Chips	360	20
 Fish	320	25
 Unfreeze	100	20
 Ribs	360	25

SETTINGS

The table below will help you to select the settings for the ingredients you want to cook. Note: keep in mind that these settings are mere suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air Technology instantly reheats the air inside the product, pulling the pot briefly out of the product during hot air frying barely disturbs the process.

TIPS

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A large amount of ingredients only requires a slightly longer cooking time.
- Shaking smaller ingredients halfway through the cooking time optimizes the end result and helps prevent unevenly fried ingredients.
- Add a little oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within few minutes after you have added the oil.
- Never prepare extremely greasy ingredients such as sausages in the air fryer.