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INSTRUCTION MANUAL

5.6-Quart Air Fryer



Wash basket/pan
before first use.

Wipe inside and
outside with a clean,
dry cloth.

Make sure all stickers
and packing labels
are removed.

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WARNING

BEFORE USE, preheat the appliance without any food for 10 minutes. Harmless smoke and mild smell may escape from the pan.



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As shoppers, we're always trying to find the perfect balance between quality & value. At BCP, we believe we've achieved that. Our diverse catalog of everyday essentials is tailored especially to our customers & guaranteed to hit that sweet spot of high quality & low price.

— Always. —

NOTICE

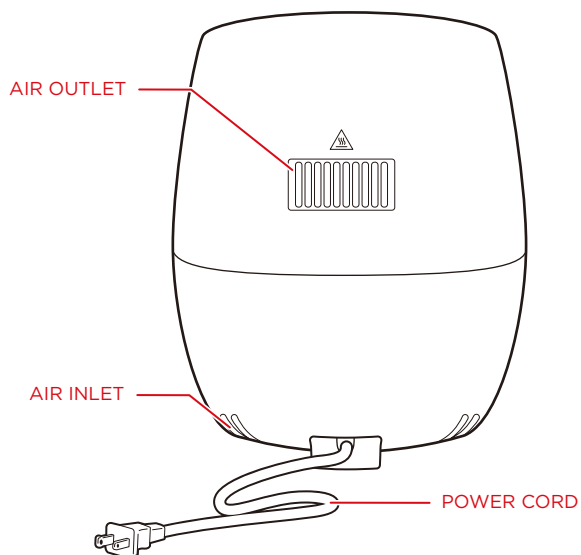
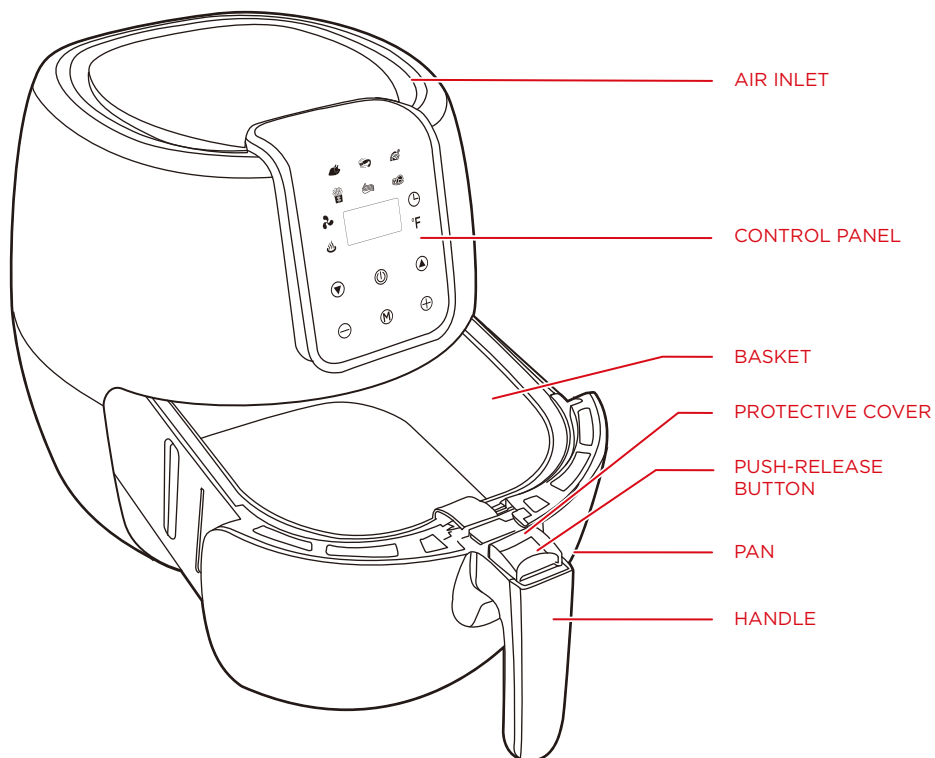
Please retain these instructions for future reference.

- In order to avoid damage or injury, make sure to follow all safety instructions and warnings.
- Unattended children and individuals with impairments that may prevent them from safely operating this air fryer should not use this appliance.
- **DO NOT** operate this appliance if you have a pacemaker, hearing aids, or similar medical devices. Please consult a professional licensed physician before operating this appliance.
- Children should not be allowed to play with this appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory 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.
- If any parts are missing, broken, damaged, or worn, stop using this product until repairs are made and/or factory replacement parts are installed.
- Do not use this item in a way inconsistent with the manufacturer's instructions as this could void the product warranty.

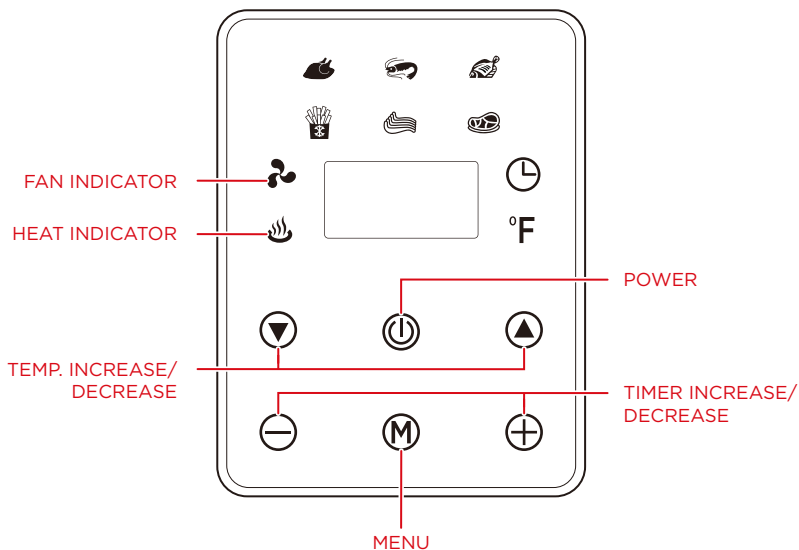
WARNING

- Improper usage or handling may result in damage to property or person.
- Do not fill fryer with oil or grease. This appliance uses hot air circulation
- Do not place this appliance on or near combustible materials such as tablecloth, curtains, etc.
- Do not touch or place yourself near the air outlet vent of this appliance when it is working.
- Do not cover the air inlet or outlet when appliance is working.
- Do not repair the appliance. Any repairs should be conducted by an authorized professional.
- Do not use the appliance outside the proper voltage.
- Do not use the appliance if there is damage to the plug, main cord, or appliance.
- Do not expose plug or cord to high temperatures during operation.
- If cord becomes hot, stop operation of this appliance.
- Do not pull out the plug if hands are wet.
- Do not move or shake the appliance during operation.
- Do not place metal or other conductive material into vent bottom of appliance or you could risk electric shock.
- Do not immerse this appliance in water, rinse under tap, or keep in wet/humid areas (this does not refer to the removable basket).
- Do not position cord near air vents while appliance is in operation.
- Do not keep power cord plugged in when appliance is not in use.
- Do not operate this appliance with an external timer or remote-control system.
- Do not place flammable items such as paper or plastic into the fryer.
- Do not turn on appliance unless frying drawer is inserted correctly and fully.
- Do not use this product if you notice any problems during operation.
- Clean the power cord plug or socket if there is dust or water. Do not plug power cord in if wet or if there are dust particles on the socket or cord.
- Leave about 12 inches of clearance around the appliance during operation. Never cover the appliance with other items.
- Be careful of hot steam and air escaping from the air fryer during use and when removing food.
- Immediately unplug appliance if you see dark smoke emitting from the appliance.
- Pan and basket will become hot during use. Handle with care.
- This appliance is designed for household use only.
- After finishing operation of this appliance, make sure the appliance timer is set to "0" and the appliance is unplugged.
- Unplug and allow appliance to cool for 30 minutes before disassembly or cleaning.







MAIN DIAGRAM



CONTROL PANEL



- **POWER:** Press and hold for 3 seconds to turn unit on; press to start cooking or turn off
- **MENU:** Cycle through cooking presets

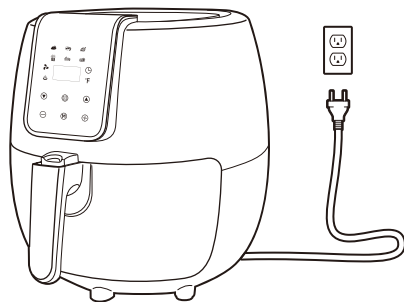
FOOD PRESET MODES GUIDE		
Food	Preparation Time (min.)	Temperature (°F)
 Frozen Fries	20 mins.	392°F
 Meat	15 mins.	370°F
 Steak	8 mins.	392°F
 Chicken	22 mins.	392°F
 Shrimp	10 mins.	330°F
 Fish	10 mins.	370°F

PREPARATION

1

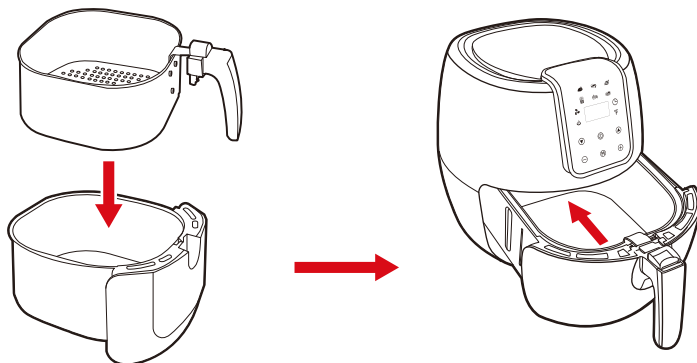
Place the appliance on a stable, horizontal flat surface and plug it into a wall outlet.

- Make sure power cord has enough length to reach the socket comfortably.
- Make sure appliance is placed in a well-ventilated area away from hot surfaces and combustible materials, and that the cord does not run in front of air outlet.



2

Place mesh basket into pan and it will lock into place. Insert the pan/mesh basket into air fryer chamber.



3

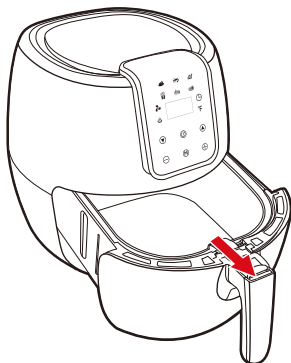
Preheat the appliance for 10 minutes with the timer function before placing ingredients into the basket.



FRYING

1

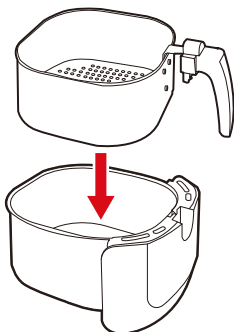
Carefully pull the pan out of the air fryer and place it on a stable, flat surface.



2

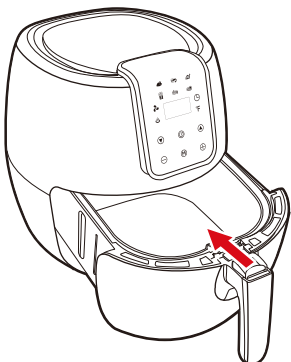
Place ingredients in the basket.

- Do not overfill the basket.
- Make sure basket is well-inserted into the pan.



3

Slide pan back into air fryer and make sure it is securely in place. Press and hold power button to turn on.



FRYING

4

Set temperature control to desired temperature, and the timer to the desired cook time.

You can also use one of the preset functions and adjust as needed with the timer and temperature buttons.



5

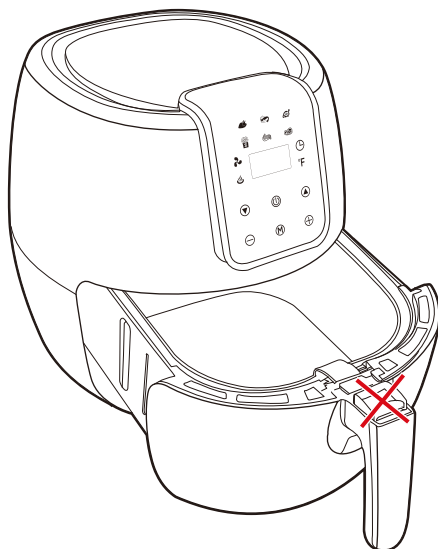
Press power button to start cooking.



6

To prevent uneven cooking, you may wish to shake food in fryer by pulling out the pan, lightly shaking, and pushing the pan back in.

- Do not press the button to release the basket.



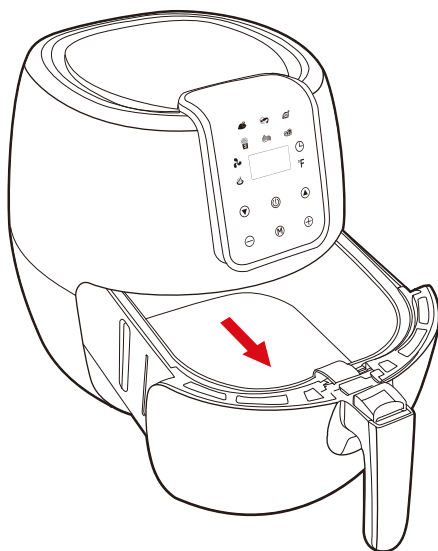
FRYING

7

Cooking is done when timer hits 0.

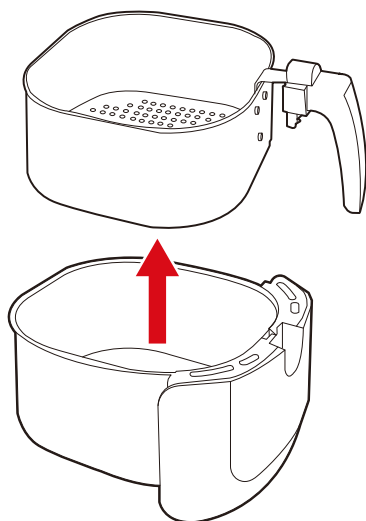
Carefully pull out the pan.

Place the basket on a stable surface away from any combustible items.



8

Slide cover up and press the button to release the basket.



Unplug the appliance when you are done cooking. Do not move or store the appliance until it has completely cooled down.

USAGE NOTES

- Shaking foods placed in the air fryer during cooking can help prevent uneven cooking.
- Do not cook overly greasy foods in the air fryer.
- You can use a light amount of oil to make food crispy, but do not add an excessive amount of oil.
- Please use a baking tin or oven dish inside the basket if you wish to bake cakes, quiche or stuffed/fragile ingredients.

SUGGESTED COOKING SETTINGS FOR FOOD

	Min-Max Amount (oz)	Time (min.)	Temperature (°F)	Shake	Additional Info.
POTATOES AND FRIES					
Thin Frozen Fries	10.5-24.5	9-16	392	Yes	
Thin Frozen Fries	10.5-24.5	11-20	392	Yes	
Home-Made Fries (8x8mm)	10.5-28	10-16	392	Yes	Add .5 tsp oil, if desired
Home-Made Potato Wedges	10.5-28	18-22	356	Yes	Add .5 tsp oil, if desired
Home-Made Potato Cubes	10.5-26	12-18	356	Yes	Add .5 tsp oil, if desired
Hash Browns/Rösti	8.5	15-18	356	Yes	
Potato Gratin	17.5	15-18	392	Yes	
MEAT AND POULTRY					
Steak	3.5-17.5	8-12	356		
Pork Chops	3.5-17.5	10-14	356		
Hamburger	3.5-17.5	7-14	356		
Sausage Roll	3.5-17.5	13-15	392		
Drumsticks	3.5-17.5	18-22	356		
Chicken Breast	3.5-17.5	10-15	356		
SNACKS					
Spring Rolls	3.5-14	8-10	392	Yes	Use Oven-Ready Item
Frozen Chicken Nugget	3.5-17.5	6-10	392	Yes	Use Oven-Ready Item
Frozen Fish Fingers	3.5-14	6-10	392		Use Oven-Ready Item
Frozen Mozzarella Sticks	3.5-14	8-10	356		Use Oven-Ready Item
Stuffed Vegetable	3.5-14	10	320		

CLEANING AND MAINTENANCE

- Unplug and allow appliance to cool for 30 minutes before disassembly or cleaning.
- Use a soft, clean cloth to wipe down exterior of the air fryer. Do not use a wet cloth.
- Clean pan, separator, and basket with normal water, some dish washing liquid, and a non-abrasive sponge. Pan and basket are also dishwasher safe.
- Do not use a strong, corrosive cleaner to clean this appliance.
- Do not clean the pan, basket, and inside of appliance with metal kitchen utensils or abrasive cleaning materials or you could damage the protective coating.

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Air fryer does not work	Appliance is not plugged in correctly	Plug into grounded wall outlet
	Timer/mode is not set	Set timer/mode and press power to start the air fryer
	Pan is not well-inserted	Pull pan out and re-insert
Ingredients fried by fryer are not done	Too many ingredients in basket	Place smaller batches in fryer; smaller batches cook quicker and more even
	Set temperature is too low	Raise temperature
Ingredients are fried unevenly	Large batches of ingredients and ingredients that lay on top of each other can cook uneven	Certain ingredients should be shaken halfway through cooking
	Ingredients are not fresh or prepared properly	Make sure to use fresh ingredients, and prepare them correctly for frying (such as rinsing potatoes of starch)
Fried snacks are not crispy when they come out of the fryer	Certain ingredients are better for air frying	Lightly brush some oil onto snacks or use oven-ready snacks in air fryer
Pan will not slide into air fryer correctly	Too many ingredients in basket	Do not overfill basket
	Basket not placed into pan correctly	Push basket into pan until it makes a click
White smoke comes out of appliance	Food in air fryer is greasy	White smoke is normal when frying greasy food in air fryer and should be OK
	Pan still contains grease residue from previous use	Make sure you properly clean the pan after each use

SPECIFICATIONS

Rated Voltage	120V
Rated Frequency	60Hz
Rated Power	1800 Watts
Capacity	5.6 Quarts



Make the most out of your air fryer with these delicious recipes



SPICY FRIES



15-20 MIN.
TIMER



360° F
TEMPERATURE

INGREDIENTS

- | | |
|---------------------|------------------------|
| 4 potatoes | 1 tsp onion powder |
| 2 tsp oil | ½ tsp garlic powder |
| 1 tsp salt | ½ tsp red chili powder |
| 1 tsp pepper powder | |

DIRECTIONS

- 1 Peel potatoes and cut into sticks.
 - 2 Marinade potato sticks in salt water for at least 20 minutes, and then dry with a paper towel.
 - 3 Combine ingredients, then stir in potato sticks.
 - 4 Set temperature to 360° F and timer to 5 minutes to preheat the air fryer.
 - 5 Put potatoes in air fryer and set timer for 15-20 minutes, or until the fries become golden brown.
- To cook fries evenly, shake halfway though cooking process.*



CORN ON THE COB



10 MIN.
TIMER



400° F
TEMPERATURE

INGREDIENTS

- | | |
|-------------------------|-----------------|
| 2 ears of corn, shucked | 2 tsp olive oil |
|-------------------------|-----------------|

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air cooker.
- 2 Apply a thin layer of olive oil to the corn, place into fryer and set the timer for 10 minutes or until golden.



5-8 MIN.
TIMER



400° F
TEMPERATURE

SPICY SHRIMP

INGREDIENTS

- | | |
|---------------------------|-----------------------------|
| 10 pcs prawns, thawed | 1 tsp black pepper |
| 2 tsp oil | 1 tsp chili powder |
| 1 clove of garlic, minced | sweet chili sauce, to taste |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Rinse prawns.
- 3 Apply a thin layer of oil to prawns, place into fryer, and set the timer set for 5-8 minutes or until crunchy and golden
- 4 Mix sweet chili sauce with other ingredients in a pan and add prawns.



12-15 MIN.
TIMER



400° F
TEMPERATURE

FRIED SQUID

INGREDIENTS

- | | |
|---------------------|----------------------|
| 1 lb. squid, frozen | 1 tsp cumin powder |
| 2 tsp oil | 1 tsp chicken powder |
| 1 tsp salt | 1 tsp pepper powder |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air fryer.
- 2 Stir seasonings and oil together, then coat the squid.
- 3 Marinate for 20 minutes.
- 4 Put squid into the fryer, set the timer for 12-15 minutes or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN WINGS

INGREDIENTS

- | | |
|-------------------------|-----------------------------|
| 1 lb. chicken wings | 1 tsp cumin powder |
| 2 cloves garlic, minced | 1 tsp black pepper powder |
| 2 tsp ginger powder | sweet chili sauce, to taste |
| 1 pinch of salt | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat the chicken wings.
- 3 Put chicken wings into fryer evenly, set timer for 15-20 minutes or until golden brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

PORK CHOPS

INGREDIENTS

- | | | |
|------------------------------------|----------------------|-----------------|
| 1 lb. pork chops, room temperature | ½ tsp ginger powder | ½ tsp soy sauce |
| 2 beaten eggs | ½ tsp garlic | ½ tsp salt |
| 1 cup starch | ½ tsp chicken powder | ½ tsp oil |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat pork chops and marinate for 20 minutes.
- 3 Place pork chops into air cooker and set the timer for 10-12 minutes.
- 4 Open air fryer and flip pork chops. Reduce temperature to 300°F and bake for 10 more minutes, or until brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

LAMB CHOPS

INGREDIENTS

- | | |
|---------------------------------------|----------------------------|
| 1 lb. lamb chops,
room temperature | 1 tsp ground pepper powder |
| 1 splash of brandy | 1 tsp crushed black pepper |
| 2 tsp oil | 1 tsp soy sauce |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air fryer.
- 2 Mix seasonings, soy sauce, brandy, and oil.
- 3 Cover lamb chops with mixed seasoning and marinate for 20 minutes.
- 3 Put lamb chops into fryer and set the timer for 10-12 minutes.
- 5 Open and turn over. Reduce temperature to 300°F and bake for 10 more minutes or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

LAMB KEBABS

INGREDIENTS

- | | |
|--------------------|-------------------------------|
| 1 lb. lamb kebab | 2 tsp oil |
| 1 egg, beaten | chopped green onion, to taste |
| 1 tsp cumin powder | 1 pinch salt |
| 1 tsp chili powder | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Combine ingredients, then coat the lamb.
- 3 Marinate the seasoned lamb for 20 minutes.
- 4 Evenly spread out lamb kebab in fryer and fry for 15-20 minutes, or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN NUGGETS

INGREDIENTS

1 lb. chicken breast, cubed	1 tsp olive oil	1 tsp olive oil
2 eggs, beaten	1 tsp white pepper powder	1 tsp white pepper powder
1 cup flour	1 pinch salt	1 pinch salt

DIRECTIONS

- 1 Set temperature to 400° F and timer to 5 minutes to preheat air fryer.
- 2 Pound chicken until even.
- 3 Stir dry ingredients together.
- 4 Coat the chicken nuggets with egg and olive oil.
- 5 Dip chicken nuggets in dry mixture until covered.
- 6 Put chicken nuggets into fryer evenly, set timer for 15-20 minutes or until golden brown.

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Returns & Refunds

PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.



WARNING

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