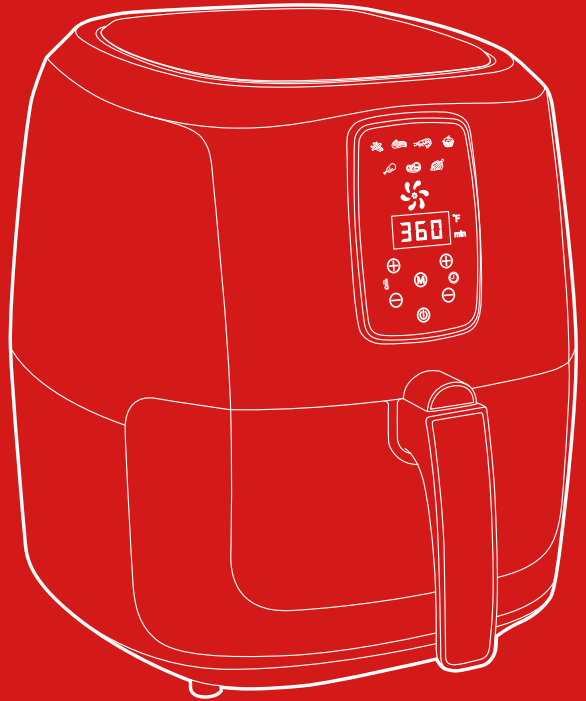




bestchoiceproducts



INSTRUCTION MANUAL

5.5-Quart Digital Air Fryer



bestchoiceproducts

Thank you for choosing us! Since 2002, Best Choice Products has been bringing customers high-quality products at the absolute lowest price. With everything ranging from instruments and toys to furniture and outdoor, we've got your everyday living essentials covered. We're centered around a customer-first philosophy - with free shipping, exceptional customer service, and a catalog sourced with you in mind.

SAFETY TIPS

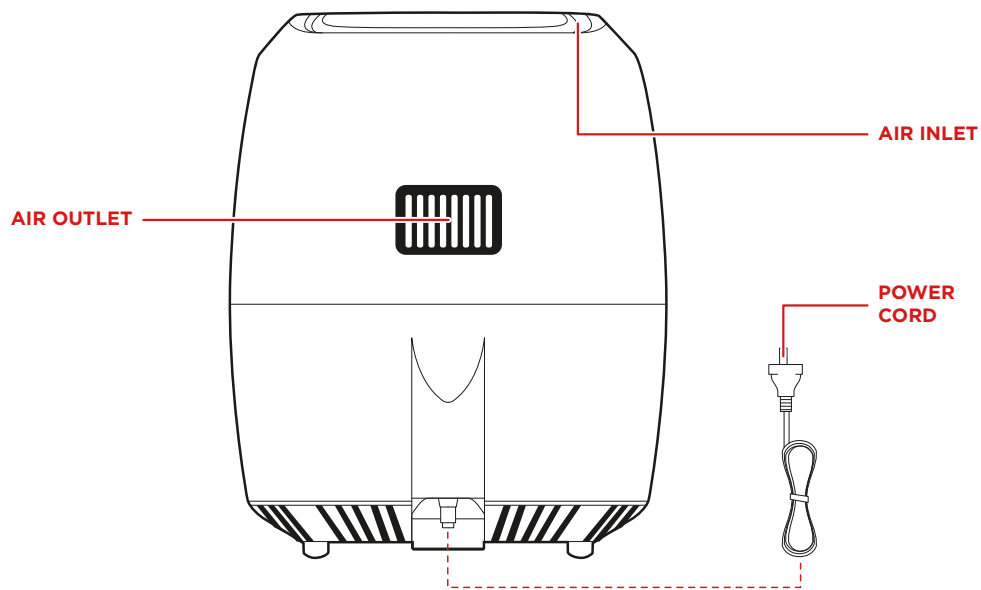
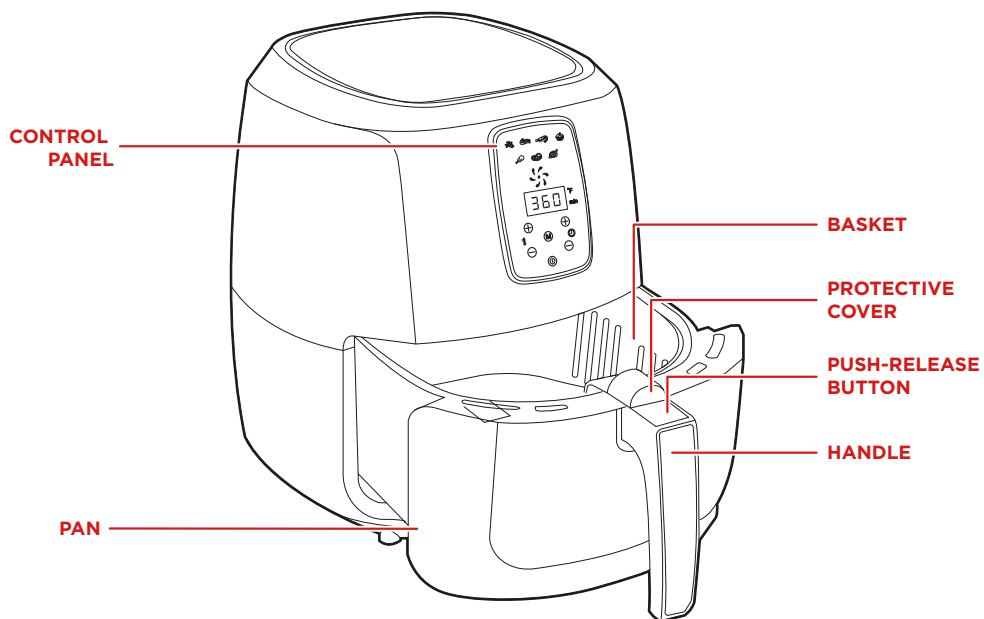
Please retain these instructions for future reference.

- 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.
- Do not allow children to play with this appliance.

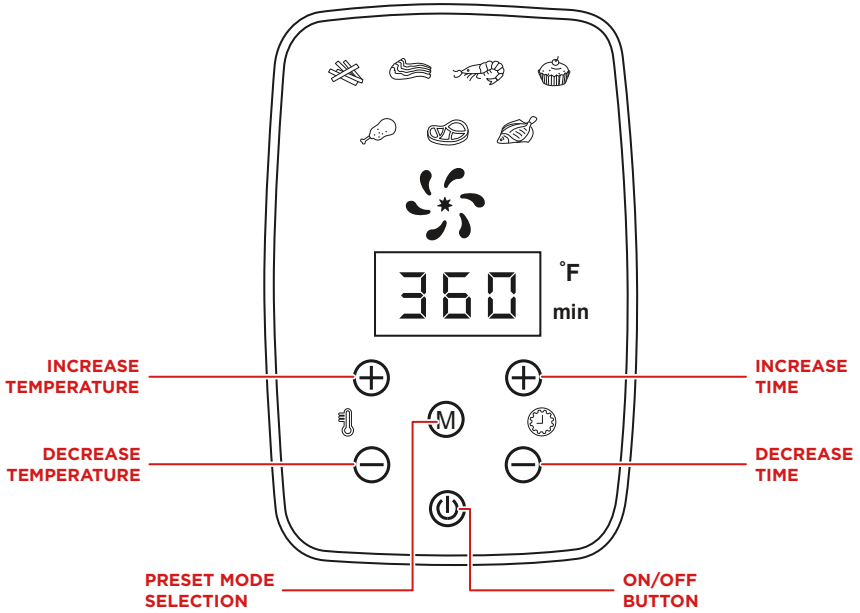
WARNINGS

- 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.
- Only connect to properly grounded outlets above 15A and power by 120v AC.
- 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 1 ft. 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.
- 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.
- Immediately unplug air fryer if you see dark smoke emitting from the appliance. Wait for smoke to stop before removing pan.

DIAGRAM



DIAGRAM



Preset Mode Selection: Preset modes include FRIES, RIBS, SHRIMP, CAKE, CHICKEN, MEAT, FISH

Food Preset Modes Guide		
Food	Preparation Time (min.)	Temperature (°F)
	20 mins.	390°F
	15 mins.	360°F
	20 mins.	320°F
	40 mins.	320°F
	25 mins	360°F
	20 mins.	320°F
	20 mins.	360°F

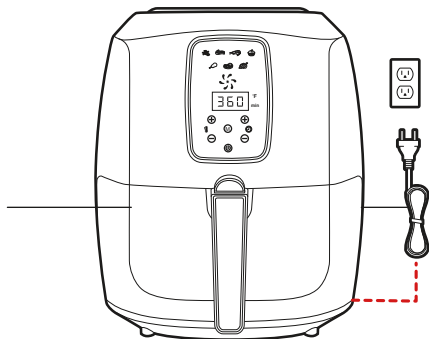
ON/OFF Button: Unit will turn off **20 seconds** after pressing this button. You do not need to unplug the unit to turn it off.

Please allow approximately **30 minutes** after shut-off for the air fryer to cool down.

PREPARATION

1

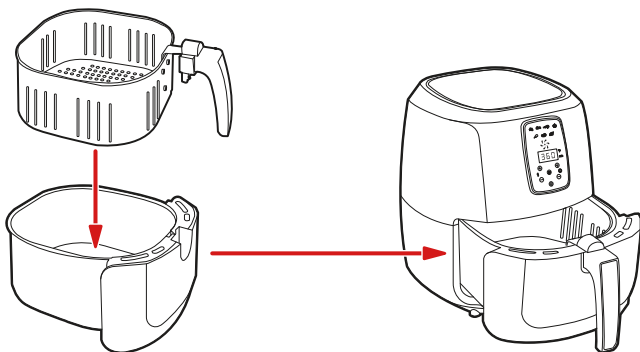
NOTE: clean basket and pan with hot water, dish soap, and a non-abrasive sponge before first use. Wipe inside and outside of appliance with a clean, moist cloth. Make sure all stickers and packing labels are removed.



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

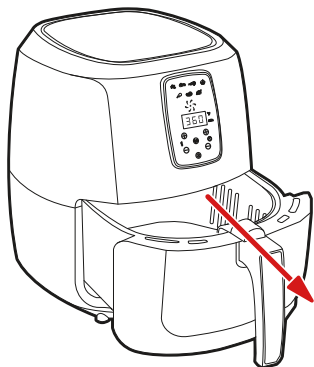


Press the on/off button to turn the appliance on.

Preheat the appliance for 3 minutes with the timer function before placing ingredients into the basket.

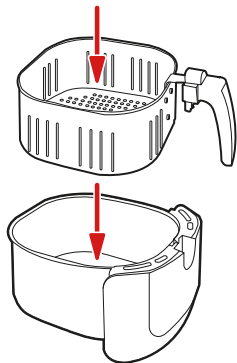
FRYING

1



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

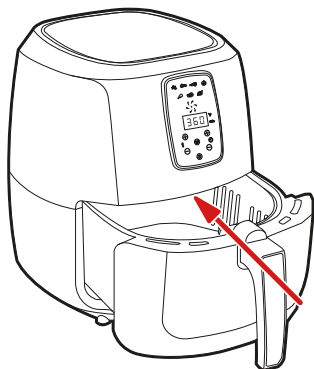
2



Place ingredients in the mesh basket. Make sure the basket is well-inserted into the pan.

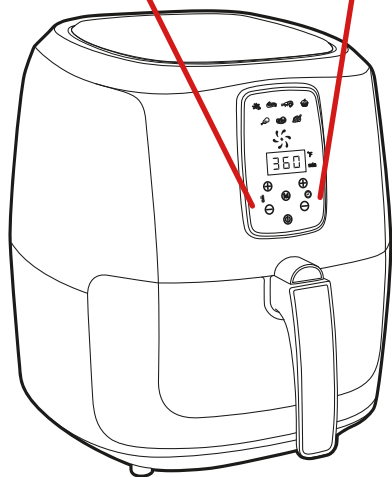
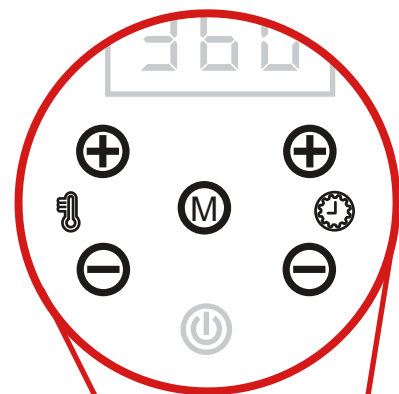
NOTE: Do not fill past the MAX line.

3



Slide pan back into air fryer and make sure it is securely in place.

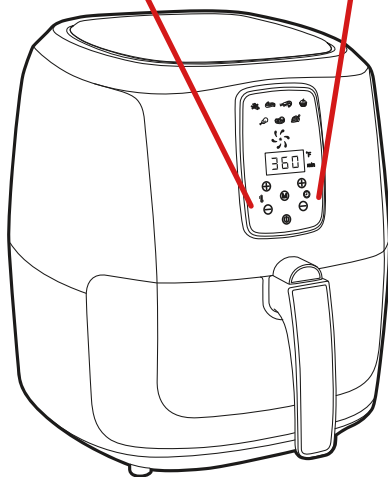
4



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

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

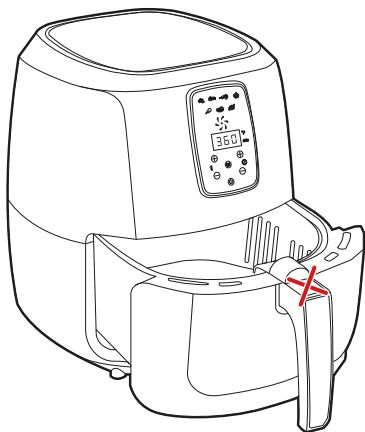
5



Press the on/off button to start cooking.

FRYING

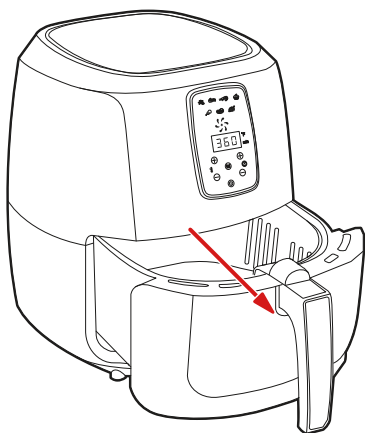
6



For certain foods, you may want to shake the pan during the frying process.

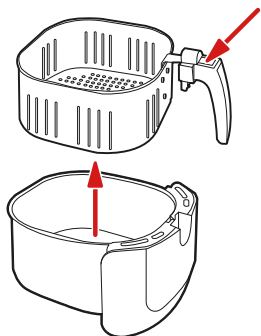
- Pull the pan out of the appliance to shake the food.
- Do not push the button of the handle.
- Press the pan back into the unit to continue cooking.

7



Cooking is done when timer hits 0. Carefully pull out the pan.

8



Press the button to release the basket.

NOTE: Make sure to place the basket on a stable surface away from any combustible items.

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.
- Always unplug the appliance when you are done cooking with it. Do not move or store the appliance until it has completely cooled down.

SUGGESTED COOKING SETTINGS FOR FOOD

For fun recipes, go to this air fryer's product page at [bestchoiceproducts.com](https://www.bestchoiceproducts.com)!

	Min-Max Amount (g)	Time (min.)	Temperature (°F)	Shake	Additional Info.
Potatoes & Fries					
Thin Frozen Fries	300-700	9-16	392	Yes	Add .5 tsp oil, if desired
Thin Frozen Fries	300-700	11-20	392	Yes	Add .5 tsp oil, if desired
Home-Made Fries (8x8mm)	300-800	10-16	392	Yes	Add .5 tsp oil, if desired
Home-Made Potato Wedges	300-800	18-22	356	Yes	
Home-Made Potato Cubes	300-750	12-18	356	Yes	
Hash Browns/Rösti	250	15-18	356	Yes	
Potato Gratin	500	15-18	392	Yes	
Meat & Poultry					
Steak	100-500	8-12	356		
Pork Chops	100-500	10-14	356		
Hamburger	100-500	7-14	356		
Sausage Roll	100-500	13-15	392		
Drumsticks	100-500	18-22	356		
Chicken Breast	100-500	10-15	356		
Snacks					
Spring Rolls	100-400	8-10	392	Yes	Use Oven-Ready Item
Frozen Chicken Nugget	100-500	6-10	392	Yes	Use Oven-Ready Item
Frozen Fish Fingers	100-400	6-10	392		Use Oven-Ready Item
Frozen Mozzarella Sticks	100-400	8-10	356		Use Oven-Ready Item
Stuffed Vegetable	100-400	10	320		

CLEANING AND MAINTENANCE

- Always clean the air fryer after it has cooled down completely.
- Unplug the air fryer before cleaning.
- Do not use a strong, corrosive cleaner to clean this appliance.
- Use a soft, clean cloth to wipe down air fryer. Do not use a wet cloth.
- 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.
- Clean pan, separator, and basket with normal water, some dish washing liquid, and a non-abrasive sponge. Pan and basket are also dishwasher safe.

TROUBLESHOOTING

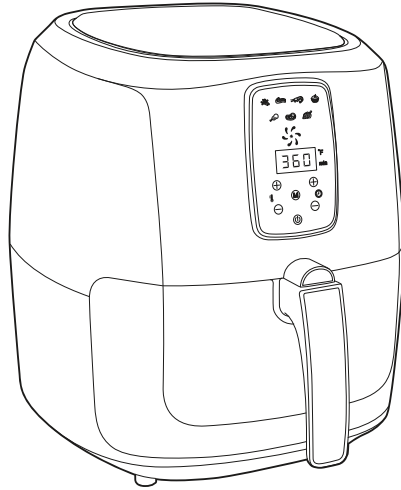
Problem	Reason	Solution
Air fryer does not work	Appliance is not plugged in correctly	Plug into grounded wall outlet
	Timer/mode is not set	Set timer/mode and press ON/OFF to start the air fryer
	Pan is not well-inserted	Pull pan out and re-insert
Ingredients fried by fryer are not done	Too many ingredients 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 fill basket beyond MAX indication
	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

TECHNICAL SPECIFICATIONS

- Rated Voltage: 120V
- Rated Frequency: 60Hz
- Rated Power: 1800W

ENJOY YOUR PRODUCT!

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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.

CONTACT US; WE'RE HERE 7 DAYS A WEEK TO HELP YOU!



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customerservice@bestchoiceproducts.com



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