

*Sur la table*

# DUAL BASKET AIR FRYER

8 QUART / 7.57 LITER

## OWNERS MANUAL



Scan here for bonus recipes and to watch how-to videos that will help you make the most of your air fryer, or go to [www.monchateau.us/sltappliances](http://www.monchateau.us/sltappliances)

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.



**Congratulations!** You now own an incredibly versatile, convenient and powerful countertop cooker.

Our air fryer with accessories gives everyone a healthier, faster and easier way to enjoy the foods they love.

To get the most out of your air fryer, please read through this owner's manual.


Enjoy!

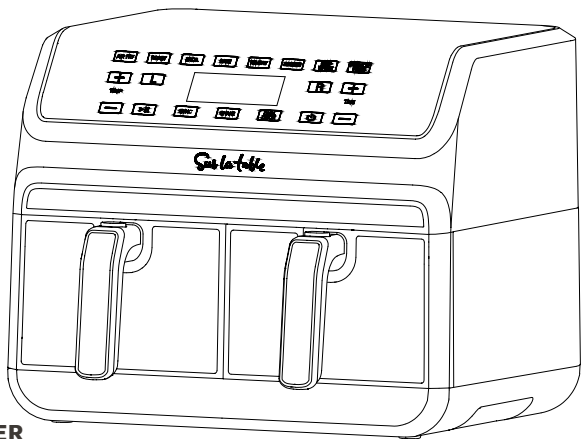
*Sur la table*

# WHAT'S IN THE BOX

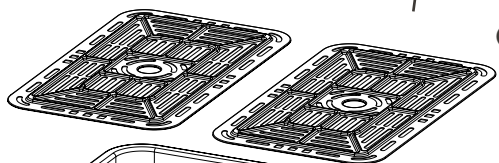
**7<sup>in</sup>1**  
 DUAL BASKET  
 AIR FRYER

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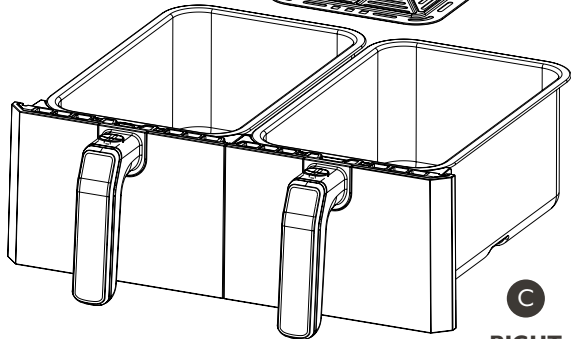
  
 DUAL HEATING  
 ZONES



**A**  
AIR FRYER



**D**  
(2) NON-STICK  
CRISPER  
TRAYS



**B**  
LEFT  
BASKET

**C**  
RIGHT  
BASKET

ALL ACCESSORIES ARE DISHWASHER SAFE



# IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

## 1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance may be used and cleaned by children age 8 and older or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, ONLY IF they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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.

**NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.**

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, press and pull any active fryer basket(s) out of the Air Fryer body. Remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. When using the crisper tray(s), make sure they are properly inserted into each air fryer basket before cooking. Make sure the crisper tray is in place before adding food to be air fried.
16. Always make sure any active fryer basket is fully inserted and locked into the front of the Air Fryer before operation.

**WARNING:** Air Fryer will not operate unless the active fryer baskets are fully closed

**CAUTION:** After hot air frying, roasting, broiling, baking, or reheating, the fryer baskets, crisper trays (if used) and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer baskets and crisper trays.

## FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and may release steam during use. Proper precautions must be taken to prevent the risk of burns, 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 handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, press and pull any active fryer basket(s) out of the body. Remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance. Contact Consumer Service.
4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
6. Place the Dual Basket Air Fryer on a stable, heat-resistant work area.
7. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
8. Keep appliance at least 4 inches away from walls or other objects during operation.
9. Always use each fryer basket handle to remove each fryer basket.  
**WARNING:** Under- or over-filling the fryer basket may damage the Air Fryer and could result in serious personal injury.
10. Never move a hot Air Fryer or an Air Fryer containing hot food.
11. Allow to cool before moving.

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

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

## Plug and Cord

This appliance has a polarized plug (one blade 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Only the included cord should be used.

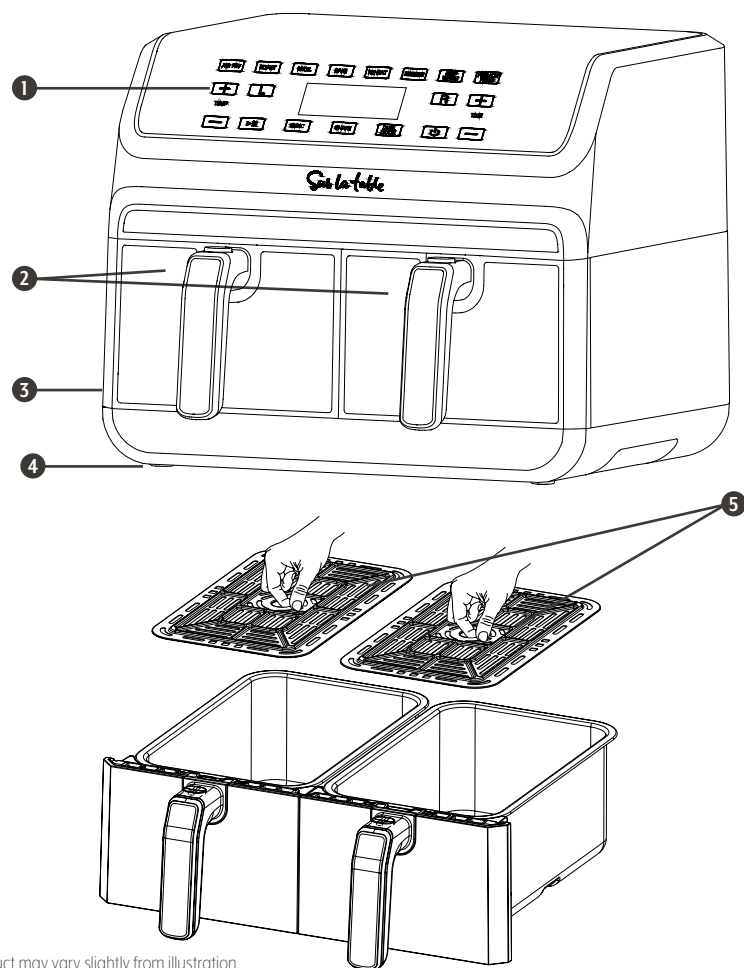
## Plasticizer Warning

**CAUTION:** To prevent Plasticizers from migrating from the finish 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 with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

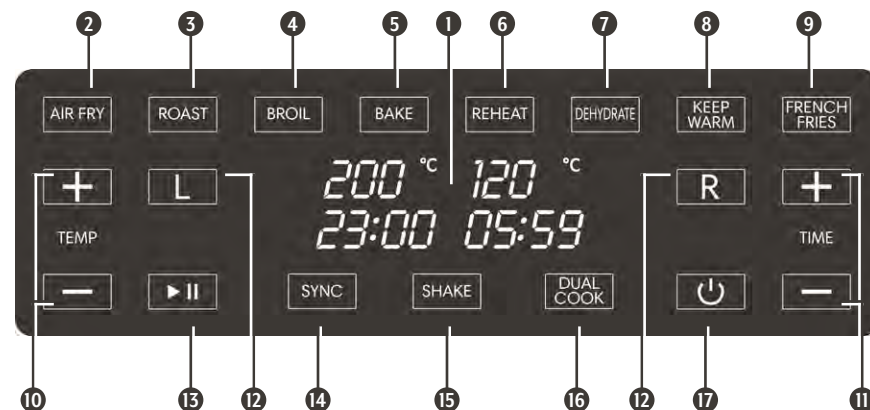
# GETTING TO KNOW YOUR 8-QT DUAL BASKET AIR FRYER



Product may vary slightly from illustration.

- 1 Dual Touchscreen Control
- 2 Removable Air Fryer Baskets with Child Safety Buttons  
2 (4.0 Qt. each) removable air fryer baskets with handles L (Left) and R (Right).
- 3 Power Cord with Polarized Plug (not shown)
- 4 Non-Skid Feet (not shown)
- 5 2 Non-Stick Crisper Trays with Handles

# DUAL TOUCHSCREEN CONTROL



- |                                      |                                 |                |
|--------------------------------------|---------------------------------|----------------|
| 1 Dual Digital TIME/<br>TEMP Display | 7 Dehydrate                     | 13 Start/Pause |
| 2 Air Fry                            | 8 Keep Warm                     | 14 Sync Finish |
| 3 Roast                              | 9 French Fries                  | 15 Shake Food  |
| 4 Broil                              | 10 Temp                         | 16 Dual Cook   |
| 5 Bake                               | 11 Time                         | 17 On/Off      |
| 6 Reheat                             | 12 Left/Right Basket<br>Control |                |

## 10 Temp (+ or -) / 11 Time (+ or -)

- Press **+** or **-** on the left side of the control panel to increase or reduce TEMP in 5 degree increments.
- Press **+** or **-** on the right side of the control panel to increase or decrease TIME in 1 minute increments.

**NOTE:** When using DEHYDRATE, TIME will increase or decrease in 1 hour increments.  
**NOTE:** LEFT or RIGHT basket TIME and/or TEMP may be programmed independently, at any time before or during operation. Press the LEFT or RIGHT button. When LEFT or RIGHT begins to flash, programming can be adjusted.

## 12 Left/Right Basket Control (L or R)


- When the pulsing **⏻** is pressed, a tone will sound, you can select to use the left or right basket independently, or dual cook to use both at the same time.
- Press the **L** or **R** button to program the Left or Right basket. While Left or Right flashes, press any MENU button to continue.

**NOTE:** LEFT or RIGHT baskets may be programmed independently, at any time before or during operation.



## DUAL TOUCHSCREEN CONTROL (CONTINUED)

- The **L** or **R** button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate **L** or **R** basket control button. When the button begins to flash, TEMP/TIME can be adjusted.

### 13 Start/Pause


- Once programming is complete, press  to START the cooking process or to PAUSE any operation.

### 14 Sync Finish

- Both LEFT and RIGHT baskets must first be programmed.
- Press  to ensure both baskets will complete cooking together. Then press  to begin operation.
- Cooking time will appear on L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.



**NOTE:** Once cooking has started, SYNC function will not be operable.

### 15 Shake Food




- For all menu selections except BROIL, REHEAT and DEHYDRATE, 5 tones will sound at 2/3 of the cook time to remind you to shake the basket.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

**NOTE:** Shake will not work if cooking time is below 3 minutes.

### 16 Dual Cook

- Press  to effortlessly duplicate settings for both LEFT and RIGHT Air Fryer baskets or select Dual Cook to program LEFT and RIGHT basket at the same time. After pressing , you can simply adjust the temperature and time for both baskets at the same time.

### 17 On/Off

- When the Air Fryer is plugged in, a tone will sound, the control panel will illuminate, then disappear. The  button will light up, indicating that the unit is powered on.
- When  is pressed again, a tone will sound and the and all the buttons will light up.
- When in operation, press  to turn both LEFT and RIGHT basket controls OFF.

## BEFORE USING FOR THE FIRST TIME

Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around each of the fryer baskets and crisper trays.

- Your Dual Basket Air Fryer is shipped with the 2 crisper trays locked into each fryer basket inside the Air Fryer body.
- Firmly grasp each fryer basket handle, to pull fryer baskets out of the main body.
- Grasp each crisper tray handle and lift to remove from each basket. (Figure 1)

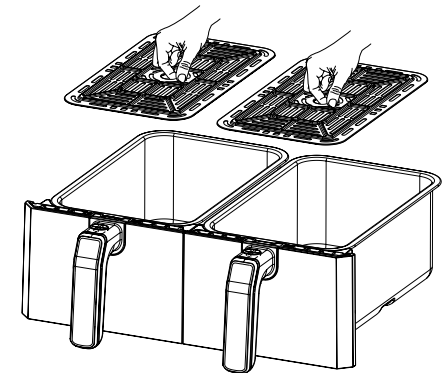


Figure 1

- Wash both fryer baskets and crisper trays in hot, soapy water.
- DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
- Replace crisper trays into each fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock comfortably into each basket.
- Due to base unit's gracious front curve, the air fryer baskets must be inserted into the proper sides. The tops of the drawers are labeled L (LEFT) and R (RIGHT). Slide the LEFT air fryer basket/crisper tray into the left side of the Air Fryer body. Slide the RIGHT air fryer basket/crisper tray into the right side of the body. Before use make sure each basket is fully inserted and locked into place. (Figure 1)

**Note:** During first use, the Dual Air Fryer may emit a slight odor. This is normal and will not affect flavor.

## OPERATING INSTRUCTIONS

**IMPORTANT!** The maximum food capacity recommended for each Air Fryer basket is 4.0 quarts or 3.75 lbs. of food per basket. Using both baskets will enable you to feed up to 9 people.

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

**WARNING! This Dual Basket Air Fryer should never be used to deep fry foods.**

- Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.

# OPERATING INSTRUCTIONS (CONTINUED)

2. Insert crisper tray(s). See "Before Using for the First Time" for a detailed description.
3. Place food into either of both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 2 to 3 cups of food to the fryer basket.  
**Note:** Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisper tray into the basket over the ingredients. Add food on top of the crisper tray.
4. Insert the assembled fryer basket(s) into the front of the Dual Basket Air Fryer. Always make sure fryer basket(s) are in their proper LEFT/RIGHT position and they are fully closed.

# LET'S START COOKING






1. Plug cord in the wall outlet. An audible tone will sound, the control panel will illuminate. The  button will light up white.
2. When the  is pressed, a tone will sound and the control panel will illuminate (Figure 2).
3. Select , , or . Press the desired MENU button. A tone will sound. The LEFT or RIGHT basket control and both the default TEMP (in large numerals) and default TIME (smaller numerals) will flash on the display and alternate between time and temperature. (Figures 3 A, 3 B, and 3 C)



Figure 2



Figure 3 A



Figure 3 B




Figure 3 C

# 8 MENU SELECTIONS CHART FOR PRE-PROGRAMMED COOKING

MENU	DEFAULT TEMP	DEFAULT TIME	DUAL COOK TIME	TEMP RANGE (°C)	TIME RANGE	SHAKE FOOD
Air Fryer	205°C	20 mins	23 mins	75~205	1-60 mins	2/3 time/ 1x
Roast	205°C	35 mins	37 mins	175~205	1-60 mins	2/3 time/ 1x
Broil	205°C	10 mins	13 mins	205	1-30 mins	Not recommended
Bake	175°C	16 mins	19 mins	75~205	1-60 mins	2/3 time/ 1x
Reheat	120°C	6 mins	9 mins	75~205	1-60 mins	Not recommended
Keep Warm	75°C	60 mins	60 mins	65~95	1-60 mins	Not recommended
French Fries	205°C	18 mins	21 mins	75~205	1-60 mins	2/3 time/ 1x
Dehydrate	55°C	8 hours	8 hours	30~75	1 hr-24 hrs	Not recommended

# SINGLE BASKET MANUAL OPERATION

1. For single basket cooking, press the MENU button then press  to START the cooking process. (Figure 4)
2. For dual basket cooking, press the other basket control. (Figure 5) MENU selections will appear.
3. Press the desired MENU button for RIGHT basket cooking.

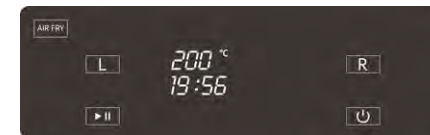


Figure 4



Figure 5



## SINGLE BASKET MANUAL OPERATION

(CONTINUED)

- Press to START the cooking process.
- When the selected LEFT basket control begins to flash, press any MENU button + to continue. (Figure 3)
- When both the TEMP and TIME light up, press TEMP or to increase or reduce TEMP in 5 degree increments.  
**Note:** Press and hold the TEMP button to fast advance.
- Press TIME or to increase or decrease TIME in 1 minute increments.  
**Note:** Press and hold the TIME button to fast advance.  
**Note:** In the dehydrate setting, time is adjusted in 1 hour increments.
- When the desired TIME and TEMP appear on the digital display, press to turn the Dual Basket Air Fryer ON. The target TIME will begin to count down. TEMP and remaining TIME will appear on the digital display. (Figure 4)  
**Note:** To pause air frying immediately, push the basket release button and pull the active fryer basket out of the body at any time. When the basket is replaced, cooking will resume.  
**Note:** Press to PAUSE the cooking process at any time. When is pressed again, cooking will resume.
- When the remaining Time reaches 00:00, the display will show a countdown of 20 seconds and the machine will beep 5 times and turn off when it is safe to remove food.  
**Note:** The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.  
**IMPORTANT:** Always check food halfway through cooking time to determine final cook TIME and TEMP.
- To adjust the air frying TEMP or TIME during operation, use the TEMP or TIME or to increase or decrease TEMP or TIME as you cook.

## DUAL BASKET MANUAL OPERATION

- Program the Air Fryer LEFT basket following Single Basket: Manual Operation Steps 5 through 10.
- Press the RIGHT basket control (Figure 6). The menu will appear.
- Press the desired MENU button for RIGHT basket cooking. Adjust TEMP or TIME as needed.
- Press to begin operation. (Figure 7)



Figure 6

### Sync Finish

- Program the Dual Air Fryer LEFT and RIGHT baskets following Dual Basket: Manual Operation Steps 1 through 3.  
**IMPORTANT:** Both LEFT and RIGHT baskets must first be programmed.
- Press to ensure both baskets will complete cooking together. Then press to begin operation.
- Cooking time will appear on L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.  
**NOTE:** Once cooking has started, SYNC function will not be operable.

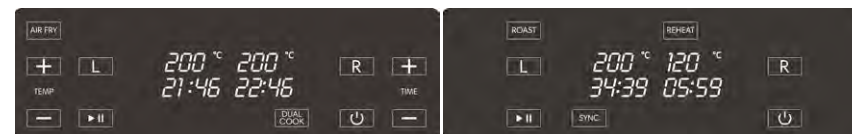


Figure 7

Figure 8

### Dual Cook

- Press . Settings for both Air Fryer baskets will be automatically duplicated. (Figure 9)
- Press to begin operation.



Figure 9

## AIR FRY TECHNIQUE

Please consult the Air Fry / Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.


1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
  2. To assure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.
- WARNING:** Extreme caution must be used when handling any hot fryer basket or crisper tray. Avoid escaping steam from the fryer basket and the food.  
**CAUTION:** Always use oven mitts when handling the hot air fryer basket.  
**CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooking foods.
3. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
  4. To ensure crispiness, make sure the skin or exterior surface of your food is dry! Air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
  5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
  6. Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
  7. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
  8. Shake air fried foods out onto serving area. Promptly insert any fryer basket into Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
  9. Press REHEAT to air fry food for 6 minutes at 120°C. Simply pull out the active basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
  10. Unplug the Dual Basket Air Fryer when not in use.

### AIR FRYING PRE-PACKAGED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, suggested cook posted 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 TIME has expired.

### HINTS FOR ROAST


**IMPORTANT! Consult the USDA Cooking Guidelines section of this instruction manual before cooking begins. Always test meat using an accurate cooking thermometer.**

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise while standing.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.  
**IMPORTANT:** Turn and check food halfway through ROAST time.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

### HINTS FOR BROIL

- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner, tender cuts of meats, or marinated meats, chops, poultry or fish, fruits and vegetables
- Dry marinated meats and fish before broiling. ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add lusciousness, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- BROIL TIME is determined by the desired doneness Always use a meat thermometer.
- 

### HINTS FOR BAKE

- When using BAKE, you may need to lower the bake recipe temperature by 10°C to a minimum of 150°C.
- Check package directions to determine if the container is suitable for use in an Air Fryer.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

## HINTS FOR DEHYDRATE

**NOTE:** When manually programming DEHYDRATE menu selection, TIME will increase or decrease in 1 hour increments.

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.
- Your Dual Basket Air Fryer's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.
- DEHYDRATE combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.

**NOTE:** Turn food several times during DEHYDRATE.

## FRUIT / VEGETABLES

- Wash all fruit skins well.
- Slice fruit into 1/4 inch thick slices and arrange with space between each slice to ensure even drying.
- Rotate foods halfway through DEHYDRATE time for even drying.

## USDA COOKING GUIDELINES

- The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 63°C. Pork should be cooked to an internal temperature of 71°C and poultry products should be cooked to an internal temperature of 74°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 74°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 Dual Basket Air Fryer to cool fully before cleaning.

1. Unplug the Dual Basket Air Fryer. Remove fryer baskets from the Air Fryer body. Make sure both fryer baskets and crisper trays have cooled completely before cleaning.
2. Wash both fryer baskets and crisper trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. Both fryer baskets and crisper trays are dishwasher-safe. For best results, place in the top rack.
4. Wipe the Dual Basket Air Fryer body with a soft, non-abrasive damp cloth to clean.

## STORING INSTRUCTIONS

1. Make sure the Dual Basket Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Dual Basket Air Fryer while it is hot or wet.
3. Insert each clean crisper tray into each fryer basket and store inside the Dual Basket Air Fryer body.
4. Store Dual Basket Air Fryer in its box or in a clean, dry place.