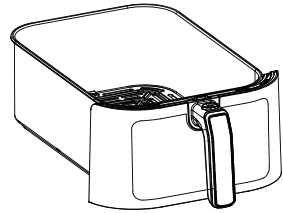
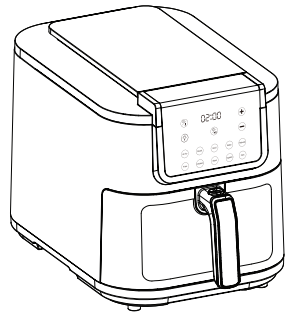


Operating Instructions

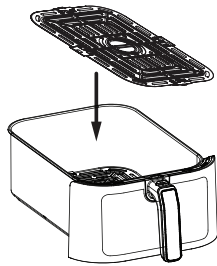


IMPORTANT: Maximum Food Capacity for Air Fryer Basket is 8 Quarts of food.



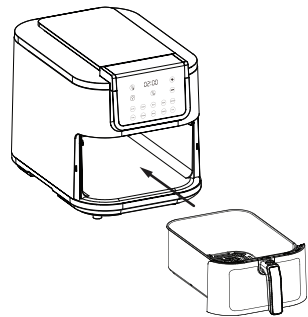
1. Place the Air Fryer on a flat, stable, heat resistant surface and close to an electrical outlet.

WARNING: Do NOT place Air Fryer underneath cabinets. Place the Air Fryer away from the wall. Do NOT place anything on top of it.



2. Press the Basket release Button, pull the Basket outward by the handle and place Basket on a flat heat resistant surface. Insert clean Crisper Baking Tray into Air Fryer Basket.

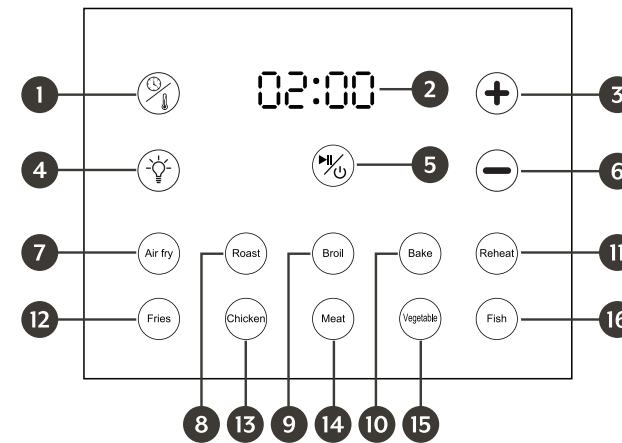
NOTE: If not using the Air Fryer for the first time, and skip steps 5 and 6.



3. Insert Air Fryer Basket into Air Fryer and lock into place.

GETTING TO KNOW YOUR AIR FRYER

Digital Touchscreen Controls



- | | |
|--|---------------------|
| 1 TIME / TEMPERATURE CONTROL | 9 BROIL |
| 2 TEMPERATURE THEN TIME DISPLAY | 10 BAKE |
| 3 INCREASE TIME / TEMPERATURE CONTROL (+) | 11 REHEAT |
| 4 LIGHT CONTROL | 12 FRIES |
| 5 ON/OFF OR PAUSE CONTROL | 13 CHICKEN |
| 6 DECREASE TIME / TEMPERATURE CONTROL (-) | 14 MEAT |
| 7 AIR FRY | 15 VEGETABLE |
| 8 ROAST | 16 FISH |

INCREASE OR DECREASE TIME / TEMPERATURE CONTROL (+ OR -)
Press + or - on the control panel to increase or reduce TEMPERATURE / TIME.

TEMPERATURE / TIME CONTROL

Press this button to toggle between TIME and TEMPERATURE.

ON/OFF OR PAUSE CONTROL

Once programming is complete, press the ON/OFF Control to turn ON the Air Fryer with a short beep sound.

The ON/OFF or Pause Control lights up, other LED icons are always on.

The display panel displays the temperature first then the time in 5 second intervals.

Press the Pause Control to pause the cooking process, press it again and it will restart the cooking process again.

Long press of the ON/OFF Control for 2 seconds and the Air Fryer will turn OFF.

NOTE: According to the SHAKE program settings, the food has cooked 2/3 of the time, the Air Fryer will beep, the display will show a flashing SHK indicating that you are being reminded to shake or flip your food for an even air frying on all sides of the food.

Sur la table
KITCHEN ESSENTIALS

8 QT COMPACT AIR FRYER

QUICK START GUIDE

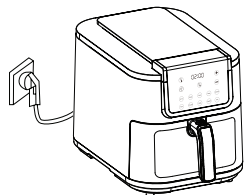


Scan Here to Learn More!

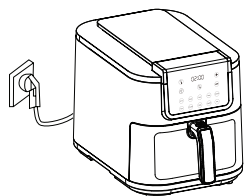
SCAN ME

www.mcappliances.us

Start Cooking



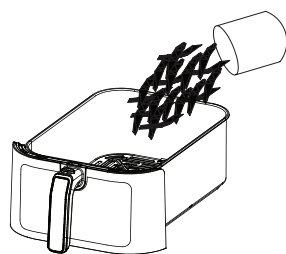
4. Plug the Air Fryer cord into an electrical outlet. An audible tone will sound, the Control Panel will illuminate. The ON/OFF Control will light up white.
5. Press the ON/OFF Control to turn the Air Fryer ON and run for 10-15 minutes.



NOTE: During first use preheat (10-15 minutes) the 8 QT Slim Air Fryer may emit a slight odor or smoke. This is normal and will not affect the flavor of the food.

6. When done, press the Basket release Button, pull the Basket outward by the handle and place Basket on a flat heat resistant surface.

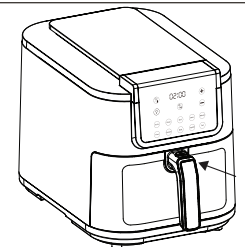
WARNING: Use Oven Mitt to grab Basket Handle. The Basket will be HOT.



7. Place food into Air Fryer Basket.

WARNING: Do NOT Overfill. To ensure proper cooking and air circulation, NEVER fill the Air Fryer Basket more than 2/3 full.

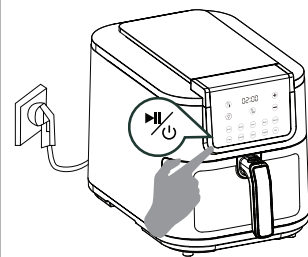
NOTE: When air frying fresh vegetables, it is **NOT** recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.



8. Insert Air Fryer Basket into Air Fryer and lock into place.



9. Press the ON /OFF button, the whole panel will light up white, and the display will show “----” first. After pressing the menu button, the display will show the temperature and time.

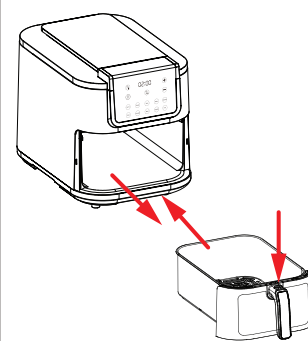


10. Press desired Menu control for the food you are cooking or adjust it to the right time and temperature according to your preference.
11. Press lightbulb button to turn on the light ON/OFF. The light will stay on for a minute then turn off by default.

NOTE:

- Press the Pause Control to pause the cooking process, press it again and it will restart the cooking process.
- Long press of the ON/OFF Control for 2 seconds and the Air Fryer will turn off.

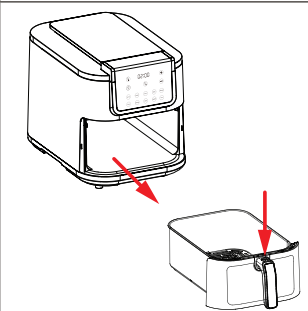
Cooking



12. The Shake reminder will sound during the cooking process, press release button on Basket Handle to remove basket and shake food and then insert basket back into the Air Fryer and continue cooking.

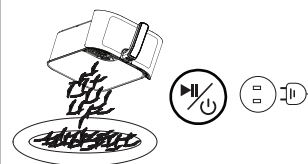
WARNING: Use an Oven Mitt to grab Basket Handle. The basket will be HOT.

NOTE: You can press the Pause Control at any time during the cooking process.



13. When the food is done cooking, press the release button on the Basket Handle to remove the basket from the Air Fryer.

WARNING: Use an Oven Mitt to grab Basket Handle. The basket will be HOT.



14. Place the Basket on a heat-resistant surface to remove the food or tip the basket over a serving dish.

WARNING: DO NOT get burnt. Avoid steam, hot basket, and hot food.

15. Press the ON/OFF Control to turn the Air Fryer OFF and unplug it from the electrical outlet.

AIR FRYING TECHNIQUES

NOTE: Consult the Pre-Programmed Cooking Selections or follow the food package directions for suggested TIME and TEMPERATURE.

- Always pat food dry before cooking to promote browning and avoid excess smoke.
- To assure even cooking and browning, always open the Air Fryer Basket halfway through the cook time and check, turn of shake foods in the Basket.
- Some recipes may call to brush or spray oil halfway through the cooking process and adjust TIME and TEMPERATURE if needed.
- **WARNING:** Extreme caution must be used when handling any hot food, Basket, or Crisper Baking Tray. Avoid escaping steam from the Air Fryer Basket and the food.
- **CAUTION:** Always use oven mitt when handling the HOT Air Fryer Basket.
- **CAUTION:** Hot oil can collect at the base of the Basket. Use caution when removing cooked foods.
- 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 Air Fryer between batches of cooking food.
- To ensure crispiness, make sure the skin or exterior food surface 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 Air Frying.
- To improve crispiness, cover poultry skin or exterior surface lightly with corn starch and spray with oil.
- Arrange breaded food in Air Fryer Basket so that the food is not touching to allow air to flow through all surfaces. Spray oil works best oil if distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work best.