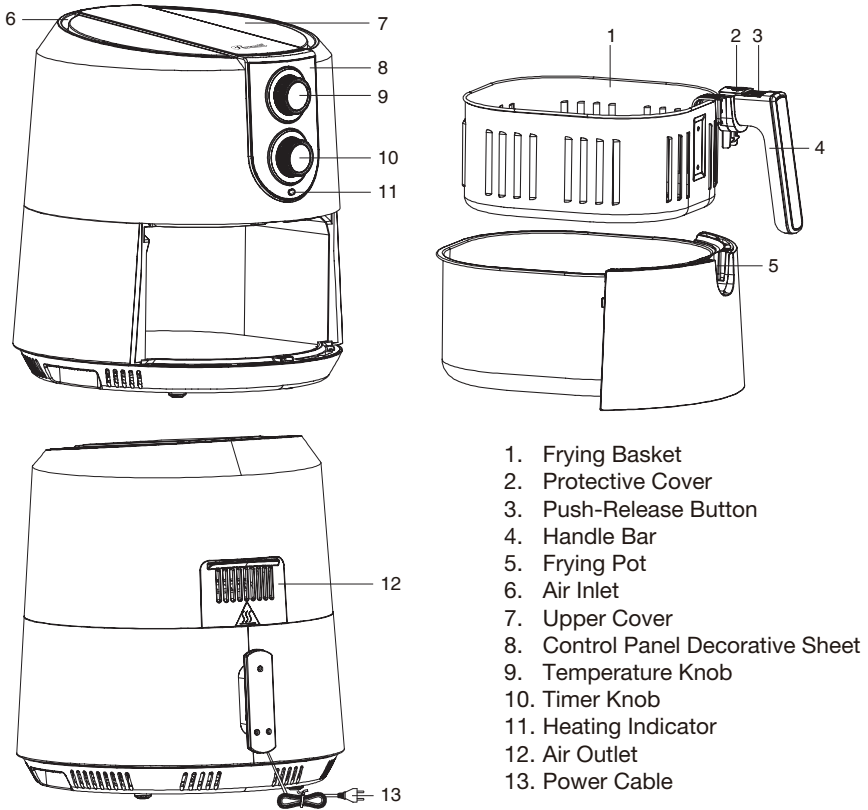


## PRODUCT STRUCTURE DIAGRAM



### Before The First Use

- Unpack the appliance and its accessories.
- Remove any packaging or labels from the parts.
- Thoroughly clean the Frying Basket and the Frying Pot with hot water, dishwashing soap and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, flat and level surface. Do not place the appliance on non-heat-resistant surfaces. Place the appliance in an area with good air circulation, away from hot surfaces and any combustible materials.
- Place the Frying Basket back inside the Frying Pot; proper placement is indicated by a sound that resembles “tang”. Slide the pan back into the appliance body.
- This appliance cooks using hot air; do not use oil or frying fat.
- Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

## **IMPORTANT SAFETY PRECAUTIONS**

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### **Read all instructions before use.**

- Never fill the Frying Basket with oil; this appliance is designed to cook using air.
- This appliance contains electronic and heating elements. Do not submerge in water nor wash directly with running water.
- Use caution when operating this Air Fryer; it will be hot. Only open with the handle and use extreme care when moving the unit after cooking. Use heat resistant pot holders/oven mitts to pick up the unit if needed.
- Do not cover the air inlet and outlet during operation. Do not touch the inside of the appliance to avoid burns and scalding.
- Hot air will flow out through the outlet when the appliance is in use. Please keep a safe distance.
- When removing the Frying Basket from its pot, please be careful of hot air. Use only the prescribed method of operation to avoid injury. Please read the section on removing and replacing the Frying Basket to be safe.

### **For Your Safety:**

If the information in this manual is not followed exactly, a fire, burn, electric shock or short-circuit may result, causing property damage and/or personal injury.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- Please keep the plug clean to avoid injury.
- Do not damage, forcefully pull or twist the power cord, use it to carry heavy loads, or alter it in any way.
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock.
- Plug tightly, otherwise, it may cause electric shock, short-circuit, smoking, sparking and other dangers.
- To protect against electrical shock and malfunction, do not submerge the appliance, body, cord or plug in water or other liquids.
- Do not place the appliance in the presence of explosive and/or flammable fumes.
- Do not allow children to play with the socket and plug.
- Do not place the appliance on or near flammable materials such as tablecloths, curtains and other furniture.
- Operate Air Fryer on a heat resistant and flat surface. Keep the appliance at least 30 cm away from the wall, furniture or other flammables.
- Do not use the appliance for reasons other than its intended use.
- 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 this appliance by a person responsible for their safety.
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children.
- This appliance is intended for household use only.

## OPERATING INSTRUCTIONS

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**When your Air Fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. Add 3 minutes to the preparation time when the appliance is used for the first time.**

1. Insert the main power plug into a grounded wall outlet.
2. Turn the Temperature Knob to preferred cooking temperature.
3. Turn the Timer Knob to 3 minutes for preheating. After this, the device is ready for use.
4. When the time reaches 0, carefully pull the Frying Basket/Pot out of the appliance and place ingredients inside the Frying Basket (do not exceed the maximum line). Reconnect the Frying Basket/Pot with the Air Fryer body.
  - a) Never use the Frying Pot without the Frying Basket inside.
  - b) Do not touch the Frying Basket during and shortly after use, as it gets very hot. Only hold by the handle.
5. Set the timer again for cooking time.
6. When you hear the timer bell, the set preparation time has elapsed. Pull the Frying Basket/Pot out of appliance and place it on a heat-resistant surface.
7. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the Frying Basket/Pot back into the appliance and set the timer to a few extra minutes.
8. If the ingredient are ready, carefully press the basket Push-Release Button and lift the Frying Basket out of its pot to remove the ingredients. Do not turn the basket upside down with the Frying Pot still attached to it, as any excess oil that has collected on the bottom will leak onto the ingredients.
9. Empty the basket into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.

### Tips:

- Add some oil on the ingredients for a crispy result.
- Shaking ingredients halfway during cooking optimizes the end result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the Frying Basket/Pot out of the appliance by its handle and shake it. Then slide the Frying Basket/Pot back into the appliance. Do not press the basket Push-Release Button while shaking.

### Automatic switch-off

This appliance is equipped with a timer function. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the Timer Knob counterclockwise to 0.

## TECHNICAL SPECIFICATIONS

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1. Rated Voltage: 120V
2. Rated Frequency: 60 Hz
3. Rated Power: 1800W
4. Frying Basket Capacity: 5.8 qt
5. Net Weight: 11 lbs (5 kg)
6. Product Size: 16.6 x 13.5 x 15 inch (311 x 371 x 381 mm)

## CARE AND MAINTENANCE

- Before cleaning, turn the Timer Knob to 0, unplug the appliance and wait for the appliance to cool down.
- Never submerge the appliance in water or any other liquids; the Air Fryer body is not dishwasher-safe. The Frying Basket and Frying Pot can be cleaned in hot water with mild detergent/dish soap or in the dishwasher.
- Clean outer surfaces with hot water, dishwashing soap and a non-abrasive sponge or damp cloth.
- Never use harsh and abrasive cleaners, scouring pads or steel wool, which may damage the appliance.
- If food is stuck to the Frying Basket or the bottom of the Frying Pot, fill the Frying Pot with the Frying Basket and hot water, add dishwashing soap, then leave to soak for about 10 minutes.
- When the Air Fryer will not be in use for long periods of time, clean it thoroughly and store in a cool and dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Does not work	• Power cord has not been inserted into the power socket	• Closely Securely insert the power cord into the grounded power socket.
	• Did not set the timer	• Set the timer to desired cooking time, then the appliance will operate
Food is rare when timer is done	• Too much food in the basket	• Fry food in turnssmaller batches
	• Temperature set is set too low	• Set to an appropriate temperature, then re-fry food.
	• Cooking time is short	• Set to an appropriate cooking time, then re-fry food.
Did not fry food evenly	• Certain foods need to be shaken in the middle of cooking	• In the middle of cooking process, pull the Frying Basket/Pot out and shake it to separate the overlapped food material, then place back to continue
Fried food is not crisp	• Some food materials have to be fried with oil	• Add a thin layer of oil on the surface of the food first, then start to fry them
Cannot smoothly push the pot back into appliance	• The Frying Basket with too many food materials is too heavy	• The food material in the basket cannot exceed the max. line
	• The Frying Basket is not correctly placed in its pot	• Press the Frying Basket into the Frying Pot
	• Handle bar is stuck	• Place the handle bar in vertical position
Smoking	• Frying oily food	• Normal phenomenon
	• Fryer has oil residue	• Keep Frying Basket and Frying Pot clean after each use

## SUGGESTED COOKING TIMES

Ingredient	Quantity	Temp °F	Time minutes	Additional information	
Meat & Poultry	Baby back pork ribs	1/2 slab	360	15	Rub with oil and seasoning; stand in basket
	Bone-in fried Chicken— fresh	4 pieces	370	25	Spritz with oil; turn halfway through
	Chicken—frozen fried	4 pieces	370	20	Turn halfway through
	Chicken nuggets—fresh	12 pieces	400	10	Spritz with oil; shake 2 times
	Chicken nuggets— frozen	2 cups	400	12	Shake 2 times
	Chicken tenders—fresh	6 pieces	380	10	Spritz with oil; turn halfway through
	Chicken tenders— frozen	6 pieces	400	12	Turn halfway through
	Chicken wings—frozen pre-cooked	12 wings	400	20	Shake 2 times
	Chicken wings—fresh	12 wings	400	25	Toss with oil and season; shake 2 times
	Fish filet, fresh	4 ounces	360	20	Spritz with oil; turn halfway through
	Fish fingers—fresh	6 pieces	400	8-10	Spritz with oil; turn halfway through
	Fish fingers—frozen	8 pieces	400	10-12	Shake 2 times
	Hamburger	4 ounce patties	360	7-14	Turn halfway through
	Hot dogs/Sausages	6-10 links	380	10-14	Turn halfway through
	Pork chops	4 chops, 4-6 ounces each	320	14-20	Rub with oil and seasoning; turn halfway through
	Rack of lamb	6 ribs	350	15-20	Rub with oil and seasoning
	Steak	4 steaks, 4-6-ounces each	360	8-12	Rub with oil and salt; turn halfway through; use grill rack

	Ingredient	Quantity	Temp °F	Time minutes	Additional information
French fries	French fries- fresh	2	390	20	Toss with oil; shake 2 times
	French fries, crinkle cut or thick- frozen	2 cups	400	15-20	Spritz with oil; shake 2 times
	French fries, thin- frozen	2 cups	400	10	Spritz with oil; shake 2 times
	Sweet potato fries- fresh	2 cups	400	14	Spritz with oil; shake 2 times
	Sweet potato fries- frozen	2 cups	400	12-14	Spritz with oil; shake 2 times
	Tater tots- frozen	2 cups	400	12	Shake 2 times
Vegetables	Cauliflower—roasted	1 head	350	15	Rub with oil and seasoning; add 1 cup of water in the heating chamber
	Eggplant and zucchini— roasted	1-2 cups	350	15	Toss in oil and seasoning; shake 2 times
	Green beans	2 cups	350	12	shake 2 times
	Peppers, small— roasted	6 peppers	400	12	shake 2 times
	Roma tomatoes, halved	6 halves	350	10	Toss in oil with salt
	Spring rolls, frozen	4 rolls	400	8-10	Spritz with oil; shake once
	Tomatoes, small— roasted	1 pint	370	10-12	Toss in oil; Shake 2 times



Technical Support Information [techsupport@rosewill.com](mailto:techsupport@rosewill.com) 1-800-575-9885  
Please register your product at [www.rosewill.com](http://www.rosewill.com) for complete warranty information and support for your product.