



1000W 2.1QT AIR FRYER

Instructions
MODEL AF011

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

Congratulations!

My love for fried food is documented in every one of my cookbooks, and just rattling off some of my favorite dishes—fried chicken, fried green tomatoes, fried okra, and fritters—it makes my mouth water y'all.

It's no secret that over the past few years I have been bringing healthier food into my life. After having lost 40 pounds, I want to maintain my trim figure, so I have been avoiding fried foods. However, I will never, ever completely give up my favorites, so I limit my Southern-fried treats to one day a week. This is challenging, because so much Southern food is fried.

When I was introduced to air-frying, I was skeptical. I honestly didn't fully understand the concept: no oil, less fat? But what about the crunch and texture I love from frying? I was pleasantly surprised when I tried the air fryer for the first time. I prepared my favorite recipe, and I tasted the same delicious flavor I know and love—and the food was crispy without the oil! Testing one recipe after another, I found that the air fryer is a healthy and easy alternative to preparing a variety of recipes that call for frying.

I've worked with my team to create an air fryer that is easy to use and will cook fantastic meals. Grill, bake, or fry, this air fryer does it all and is the answer to preparing quick and healthy meals. I now can enjoy my favorite foods more often without feeling guilty.

I'm staying on a healthy track cooking with my air fryer, and I encourage y'all to do the same. Thanks for your purchase!

Love and air-fried dishes,

A handwritten signature in black ink, reading "Paula Allen". The signature is written in a cursive, flowing style with large loops and a prominent initial "P".

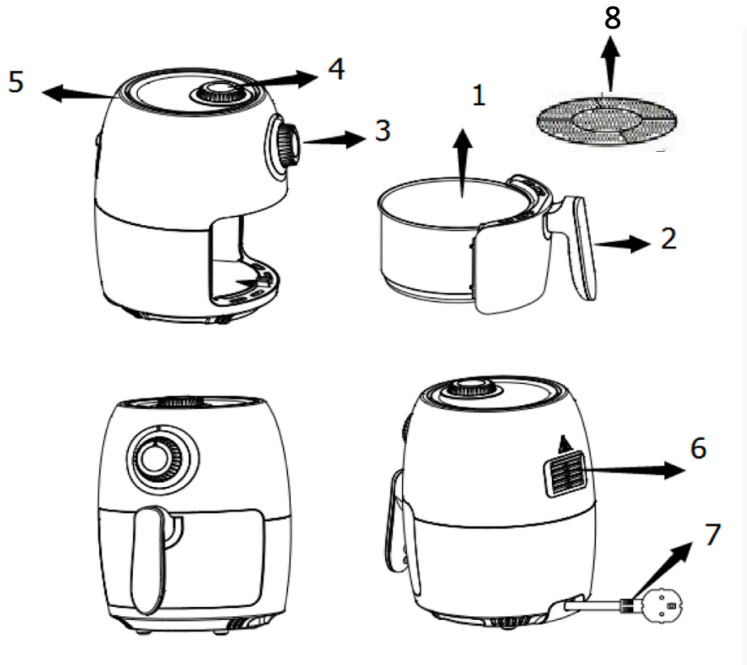
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions before first use.
- This appliance is designed for household use only.
- Do not place the appliance against a wall or against another appliance. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use.
- Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- Never use the air fryer without the basket in place.
- Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the basket.
- During hot air frying, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.
- Do not touch the cooking chamber, insert, or the inside of the air fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven mitts. Unit is hot!
- Keep all cords away from hot surfaces.
- Keep the appliance and its cords out of the reach of children.

- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Check that the voltage indicated on the appliance fits the voltage for your outlet.
- Do not connect appliance to an external timer switch.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
- Keep all ingredients in the cooking chamber to prevent contact with the heating elements.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not touch the inside of the appliance while it is operating, as it will be very hot.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always unplug the appliance when not in use.
- SAVE THESE INSTRUCTIONS.

PARTS DESCRIPTION



- 1. Pan
- 2. Basket Handle
- 3. Timer (0-30 mins.)
- 4. Temperature Control Knob
- 5. Air Inlet
- 6. Air Outlet
- 7. Cord
- 8. Crisping Insert

AUTOMATIC SWITCH OFF

The appliance has a built in timer. It will automatically shut off the appliance when it has counted to zero. You can manually switch off the appliance by turning the timer knob counter-clockwise to zero.

BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels.
2. Clean the cooking chamber and accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Place the appliance on a stable, horizontal and even surface.
2. Remove the cooking chamber from the air fryer and place the crisping insert in the pan.
3. Place the ingredients on top of the crisping insert, if desired spritz with cooking oil for a crispier finish. NOTE: Do not over fill the cooking chamber, as it may affect the quality of the food.
4. Slide the cooking chamber back into the air fryer. Never use the cooking chamber without the cooking insert in it.
5. Turn the temperature control knob to the proper temperature.
6. Determine the required preparation time for the ingredient.
7. To switch on the appliance, turn the timer knob to the required preparation time. If cooking for less than 10 minutes, turn the timer knob past the 10 minute mark then turn to desired time.
8. The red power light will go on; the air fryer quickly begins the cooking process. The timer will start to count down the set preparation time.

TIP: Add 3 minutes to preparation time if the appliance is cold. If you want, you can also preheat the appliance without any ingredients inside. Turn the timer knob for more than 10 minutes and then turn the timer knob back to 3 minutes. Then fill the cooking chamber and turn the timer knob to the required preparation time.

CAUTION: Do not touch the cooking chamber during and for 30 minutes after use, because it will be very hot. Hold the cooking chamber **ONLY** by the handle.

9. Some ingredients may require shaking halfway through the preparation time. At the halfway point, pull the cooking chamber out of the appliance by the handle and shake it. Then slide the cooking chamber back into the air fryer.
10. When you hear the timer bell, the set preparation time has elapsed. Pull the cooking chamber out of the appliance and place it on a heat proof surface. **NOTE:** You can also switch off the appliance manually by turning the timer control knob to 0.
11. Check to make sure the ingredients are ready. If the ingredients are not fully cooked, simply slide the cooking chamber back into the appliance and set the time for a few extra minutes.
12. Empty the cooking chamber into a bowl or onto a plate. To remove large or fragile ingredients, lift the ingredients out of the basket using tongs. The cooking chamber and the ingredients are hot after air frying. Depending on the moisture content of the ingredients in the air fryer, steam may escape from the pan.

CLEANING

- Remove the main plug from the wall outlet and let the appliance cool down for at least 30 minutes.
NOTE: Remove the cooking chamber to let the Air Fryer cool before cleaning.
- Clean the appliance after every use. Do not clean the cooking chamber and the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.
- Wipe the outside of the appliance with a moist cloth.
- Clean the cooking chamber and crisping insert with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
- Clean the inside of the appliance with a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

RECIPE NOTES

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This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, send an email to customercare@alliedrich.net or call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-4:00PM CST). Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, email and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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