

AIR FRYER INSTRUCTION MANUAL

5SPA1US

READ THIS MANUAL THOROUGHLY
BEFORE USING AND SAVE IT FOR FUTURE REFERENCE



Innsky

INTRODUCTION

Thank you for purchasing this Air Fryer from the products. Please read this Manual carefully BEFORE using the Air Fryer for your own safety. There are many benefits to using an Air Fryer:

- Simple to use controls for cooking quick, healthy meals. • Generous 6.3QT frying capacity.
- Rapid air circulation system to cook food fast and saves energy.
- Healthy alternative to cooking deep fried food with no oil.
- Air Fried food retains its nutritional value, but still has the taste of delicious fried food.

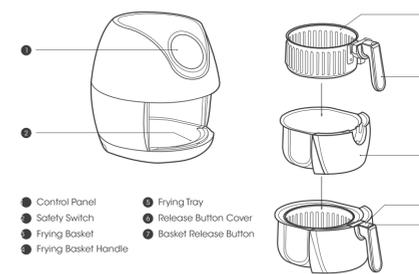
IMPORTANT SAFEGUARDS

1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
 2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
 3. Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
 4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
 5. Do not let the cord hang over the edge of table or counter or touch hot surfaces.
 6. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid. Do not plug in the appliance or operate the control panel with wet hands.
 7. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove plug from the wall outlet.
 8. Do not place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. Do not place on or near a hot gas or electric burner, or in a heated oven.
 9. Do not touch the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. Do not place anything on top of the appliance.
 10. Do not use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
 11. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 12. Do not use outdoors.
 13. Do not touch the hot surfaces; use handle. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
 14. After using the appliance, the metal cover inside is very hot, avoid contact with the hot metal inside after cooking. 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.
 15. 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.
 16. FOR HOUSEHOLD USE ONLY.
- Also be careful of hot steam and air when you remove the pan from the appliance.

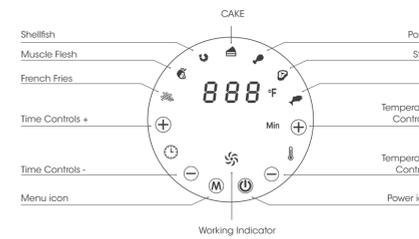
TECHNICAL DATA

Description: 6.3QT Air Fryer Model: 5SPA1US
Power Consumption: 1700W Rated Voltage: 110-120V 60Hz
Should you encounter problems or require a replacement part, contact the Innsky Customer Support Team.

GENERAL DESCRIPTION



Control Panel



CLEANING

- Clean the appliance after every use.
The pan and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
1. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the pan to let the Hot-air Fryer cool down more quickly.
 2. Wipe the outside of the appliance with a moist cloth.
 3. Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.
Note: The pan and basket are dishwasher-proof.
 - Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.
 4. Clean the inside of the appliance with hot water and non-abrasive sponge.
 5. Clean the heating element with a cleaning brush to remove any food residues.

WARRANTY INFORMATION

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 18 months, starting from the date on which the appliance is sold to the end user.
The warranty only covers defects in material or workmanship.
The warranty will not apply in cases of:
- Normal wear and tear
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories
- Use of force, damage caused by external influences
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions - Partially or completely dismantled appliances.

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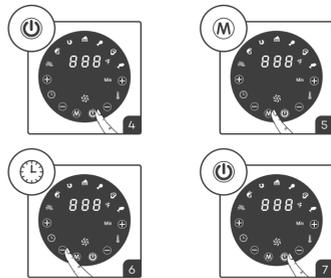
CE ROHS Made in China

Before Using The Air Fryer For The First Time

1. Remove all packaging material.
Remove any stickers or labels from the appliance.
2. Thoroughly clean the pan and basket with hot water, some dishwashing liquid and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.
Note: During the first few times of using your new Air Fryer there might be a "hot plastic" smell. This is perfectly normal in new Air Fryers as the material is heated for first time. It will go away after the first few uses.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.
2. Put the basket into the pan. Place the ingredients in the basket-do not overload.
3. Plug the Air Fryer into an electrical wall outlet.
4. To turn on the appliance tap the power icon. The air fryer will first go into default mode
5. To select a preset, tap the menu icon, until desired food icon appears. The selected food will start to flash. The temperature and time will appear on the screen.
6. To set the temperature and time manually or to adjust the preset temperature or time, tap the arrow icons to select your desired temperature or time.
7. To begin the air frying process tap the power icon.



Note: If you want to power off the air fryer in middle of air frying press the power icon for 3 seconds.

8. Some recipes or ingredients call for shaking the ingredients halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.
Note: (1) Be careful not to press the basket release button on the handle during shaking. This will cause the basket to separate from the pan. (2) After sliding the pan out of the appliance, the display will go into sleep mode, when you return the pan to the appliance, your time and temperature settings will automatically resume. There is no need to reset your setting or press start.
9. When your selected cooking time has elapsed the timer bell will ring. Pull the pan out of the appliance and place it on a heat-resistant surface. If you would like a little more cooking time on the food, simply slide the pan back into the appliance and set the timer for a few extra minutes.
10. When your food is ready place the pan on a heat resistant surface. Slide the basket release cover forward, press down on the basket release button and lift the basket out of the pan. Empty the basket into a bowl or onto a plate using a pair of tongs; the food, basket and pan will be hot!
Note: Do not turn the pan or basket upside down, as any excess oil that has collected on the bottom of the pan or basket will leak onto the ingredients. To avoid scratching the nonstick surface do not use sharp or metal utensils.
11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch. No preheating is necessary.
Tip: After hot air frying, the pan and the ingredients are hot - avoid touching. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.

SETTINGS

- This table below will help you to select the basic settings for the ingredients.
Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance instantly. Pull the pan briefly out of the appliance during hot air frying barely disturbs the process. Tips
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
 - A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
 - Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
 - Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Hot-air fryer within a few minutes after you added the oil.
 - Snacks that can be prepared in an oven can also be prepared in the Hot-air fryer
 - Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
 - Place a baking tin or oven dish in the Hot-air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
 - You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

| | | Min-max Amount (g) | Time (min) | Temperature (°C) | Shake | Extra information |
|----------------|------------------------------------|--------------------|------------|------------------|-------|--------------------------|
| POPTO & RISIS | Thin frozen fries | 400-500 | 18-20 | 200 | ✓ | |
| | Thick frozen fries | 400-500 | 20-25 | 200 | ✓ | |
| | Potato gratin | 600 | 20-25 | 200 | ✓ | |
| MEAT & POULTRY | Steak | 100-600 | 10-15 | 180 | | |
| | Pork chops | 100-600 | 10-15 | 180 | | |
| | Hamburger | 100-600 | 10-15 | 180 | | |
| | Sausage roll | 100-600 | 13-15 | 200 | | |
| | Drumsticks | 100-600 | 25-30 | 180 | | |
| SNACKS | Chicken breast | 100-600 | 15-20 | 180 | | |
| | Spring rolls | 100-500 | 8-10 | 200 | ✓ | Use oven-ready |
| | Frozen chicken nuggets | 100-600 | 6-10 | 200 | ✓ | Use oven-ready |
| | Frozen fish fingers | 100-500 | 6-10 | 200 | | Use oven-ready |
| | Frozen bread crumbed cheese snacks | 100-500 | 8-10 | 180 | | Use oven-ready |
| BAKING | Stuffed vegetables | 100-500 | 10 | 160 | | |
| | Cake | 400 | 20-25 | 160 | | Use baking tin |
| | Quiche | 500 | 20-22 | 180 | | Use baking tin/oven dish |
| MUFFINS | Muffins | 400 | 15-18 | 200 | | Use baking tin |
| | Sweet snacks | 500 | 20 | 160 | | Use baking tin/oven dish |

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|---|--|
| The air fryer does not work. | The appliance is not plugged in. | Put the main plug in an grounded wall socket. |
| | You have not set the timer | Tap the timer icon to set the required preparation time to turn on the appliance. |
| | The pan is not put into the appliance properly. | Slide the pan into the appliance properly. |
| The ingredients fried in the air fryer are not done. | The amount of ingredients in the basket is too much. | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. |
| | The set temperature is too low. | Tap the temperature icon to set the required temperature setting. |
| | The preparation time is too short. | Tap the timer icon to set the required preparation time. |
| The ingredients are fried unevenly in the air fryer. | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. |
| Fried snacks are not crispy when they come out of the air fryer. | You used a type of snack meant to be prepared in a traditional deep fryer. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| I cannot slide the pan into the appliance properly. | The basket is overfilled. | Do not fill the basket beyond max line. |
| White smoke comes out of the appliance. | You are preparing greasy ingredients. | When you fry greasy ingredients in the air fryer a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result. |
| | The pan still contains grease residues from previous use. | White smoke is caused by grease heating up in the pan. Make sure you clean the pan and basket properly after each use. |
| Fresh fries are fried unevenly in the air fryer. | Quality potatoes will give an even cook. Rinse the potato sticks properly before you fry them. | Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the air fryer. | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result. |