

INNSKY AIR FRYER INSTRUCTION MANUAL

55SA1US

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



Innsky

Specifications

Model	55SA1US
Rated Voltage	110-120V 60Hz
Power	1700W
Capacity	5.8QT

Note: Please contact Innsky Customer Support Team should you encounter problems or require accessories replacement.

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 are under 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. Keep away from 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 place the appliance against a wall or 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.

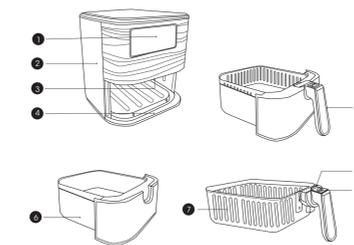
10. Do not use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil 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. Also be careful of hot steam and air when you remove the pan from the appliance.
15. After using the appliance, the metal cover inside is very hot, avoid contact with it 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.
16. 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.
17. FOR HOUSEHOLD USE ONLY.

Features

Thank you for purchasing Innsky Air Fryer. Please read this Manual carefully BEFORE using for your own safety. There are many benefits of using an Air Fryer:

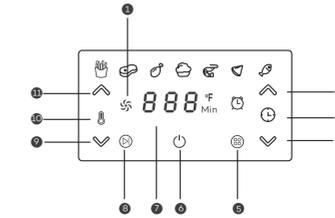
- Easy controls for cooking quick, healthy meals.
- Generous 5.8QT frying capacity.
- Rapid air circulation system makes cooking faster with lower energy.
- Healthy alternative to cook deep fried food with no oil.
- Air frying makes food tasty while retains its nutritional value.

Product Diagram



- 1 Control Panel
- 2 Main Body
- 3 Heating Element
- 4 Safety Switch
- 5 Frying Basket Handle
- 6 Frying Tray
- 7 Frying Basket
- 8 Frying Basket Release Button Cover
- 9 Frying Basket Release Button

Product Diagram



- 1 Mode Indicators
- 2 Time +
- 3 Time Indicator
- 4 Time -
- 5 Mode Button
- 6 Power Button
- 7 LED Display
- 8 Start / Stop
- 9 Temperature -
- 10 Temperature Indicator
- 11 Temperature +

Before First Use

1. Remove all packaging and any stickers or labels from the appliance.
2. Thoroughly clean the pan and basket with hot water, some dishwashing detergent and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.

Note: During the first a 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 several uses.

Warranty

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, which 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.

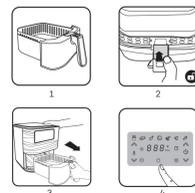
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Website: www.innsky.com

CE RoHS Made in China



Preparing for Use

1. Place the appliance on a stable, horizontal, even and 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. The unit is in standby mode with the Power Button indicator lighting up in red.
4. Place the frying tray into the main body.



Note: Please cover the Frying Basket Release Button with its cover when operating to avoid accidental pressing of the Button dropping the frying tray.

Power On / Off

Tap the Power Button to turn on / off the unit.

Choose the Cooking Mode

1. When the unit is on, tap the Mode Button to choose the cooking mode as desired. The corresponding mode indicator and the Start / Stop indicator will keep flashing.
2. Tap the Start / Stop Button to start cooking in the chosen mode. The mode indicator will light up accordingly.
3. Take out the frying tray during the cooking process, the air fryer will pause working. Place it back into place to resume working under

previous remaining time and temperature.
4. A beep will be heard when cooking is completed.

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.

Set the Cooking Time

1. Tap the Time Buttons to increase / decrease the cooking time with a difference of one minute in each tap.
2. Once set, the cooking time on the LED display will flash three times to confirm your setting.

Set the Cooking Temperature

1. Tap the Temperature Buttons to increase / decrease the cooking temperature with a difference of 10 °F in each tap.
2. Once set, the cooking temperature on the LED display will flash three times to confirm your setting.

Recommendation for Cooking Time and Temperature.

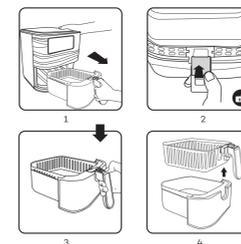
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	400-500	18-12	200	Shake	
Thick frozen fries			200	Shake	
Potato gratin	600	20-25	200	Shake	
Meat & Poultry					
Steak	100-600	10-15	180		
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180		
Chicken breast	100-600	15-20	180		
Snacks					
Spring rolls	100-500	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-600	6-10	200	Shake	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
Stuffed vegetables	100-500	10	160		
Baking					
Cake	400	20-25	160		Use baking tin
Quiche	500	20-22	180		Use baking tin/oven dish
Muffins	400	15-18	200		Use baking tin
Sweet snacks	500	20	160		Use baking tin/oven dish

Note: The above information is for reference only, cooking time and temperature may vary as per the size, origin, shape and other factors of the ingredients.
• Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

Cleaning

Please always unplug the appliance from the power source and let it cool down before cleaning.

1. Push the Frying Basket Release Button Cover, and press the Frying Basket Release Button to remove the frying basket from the tray. Clean the frying tray and basket with moderate detergent. Rinse under tap water. Never use metal cleaning brush to avoid damaging the non-stick coating. Or put them into dishwasher for cleaning.
2. Clean the heating element with a cleaning brush to remove any food residues.
3. Wipe the main body of the unit with damp cloth.



Note: Clean the appliance after every use.
It is recommended to use degreasing liquid to remove any remaining dirt.

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 soak for approximately 10 minutes.

Storage

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

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in	Plug the power plug into a grounded wall socket
	Did not set the time	Tap the Time Buttons to set the cooking time
	The pan is not put into the appliance properly	Place 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 into the basket for more even frying
	The set temperature is too low	Tap the Temperature + Button to increase the cooking temperature
	The cooking time is too short	Tap the Time + Button to increase the cooking time
The ingredients are fried unevenly in the air fryer	Certain types of ingredients need to be shaken halfway through the cooking time	Take out the frying tray and shake it during a cooking process
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
Failed to 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