

MASTER
ChefTM

3.5 L DIGITAL AIR FRYER

Model no. 043-0318-4



INSTRUCTION MANUAL

The instructions in this booklet are intended to provide guidance so you can safely operate and get the most out of your Master Chef[®] Air Fryer. For additional inquiries, please contact our Customer Service team below.

Toll-free: 1-855-803-9313

Read this manual thoroughly before using this product and save it for future reference.

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IMPORTANT SAFEGUARDS

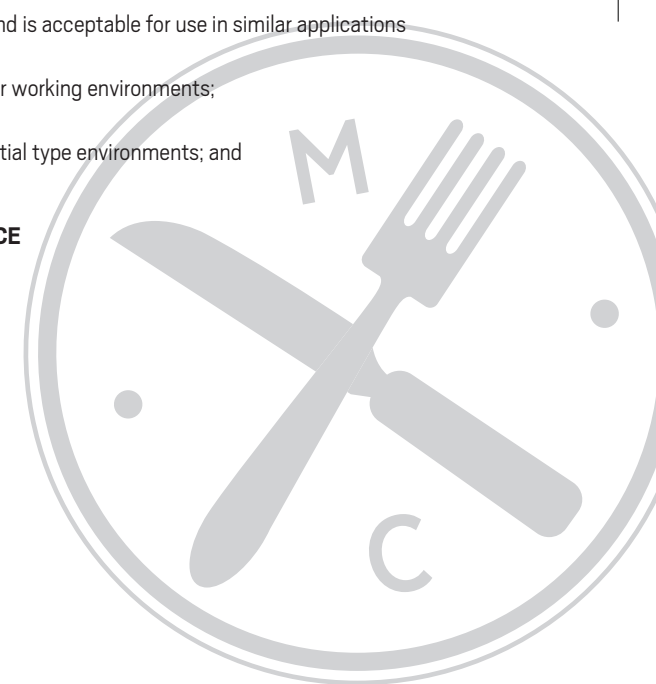
Before using the electrical appliance, the following basic precautions should always be followed, including the following:

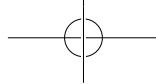
1. Read all instructions.
2. Before using, check that the voltage of the wall outlet corresponds to the one shown on the rating plate.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the store of purchase or call the customer service team for assistance at 1-855-803-9313.
4. If the supply cord is damaged, it must be replaced by the manufacturer or authorized service agent or a qualified technician in order to avoid a hazard.
5. The use of accessories not recommended by the manufacturer may cause injuries to persons.
6. Do not touch the hot surface. Use the handle or the button.
7. Do not use the appliance for anything other than its intended use.
8. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Do not leave the appliance unattended when it is in operation.
11. Children should be supervised to ensure that they do not play with the appliance.
12. The appliance must not be immersed in any liquid.

IMPORTANT SAFEGUARDS

13. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
14. Before use, always ensure that the frying tank is positioned correctly.
15. Though the detachable frying tank can be completely immersed in water to clean, it must be thoroughly dried before next use to prevent electric shock.
16. To prevent fire, do not place the appliance close to flammable materials such as curtains, and do not place anything above the appliance.
17. Make sure all papers, cardboard or plastic have been removed before frying food.
18. The appliance must not be used for storing things, especially papers, cardboard or plastic.
19. Always disconnect the appliance from the outlet before closing the appliance.
20. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
21. This appliance shall not be used by children less than 8 years old. This appliance can be used by children aged 8 years and above if they are continuously supervised by an adult. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance should not be done by children.
22. This appliance is intended for household use and is acceptable for use in similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments; and
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS FOR REFERENCE





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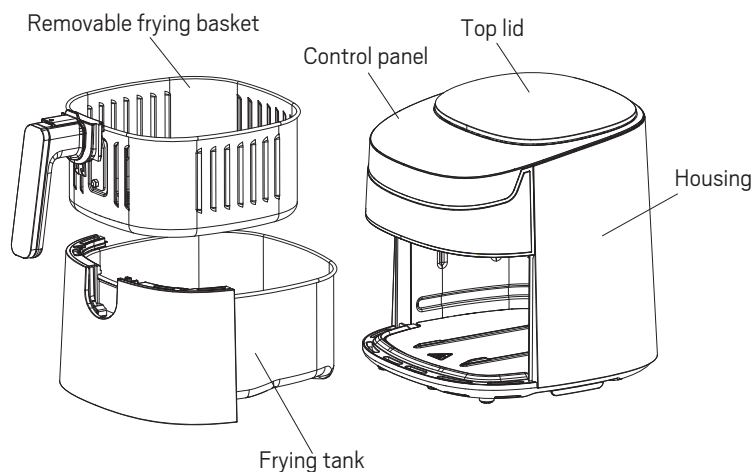
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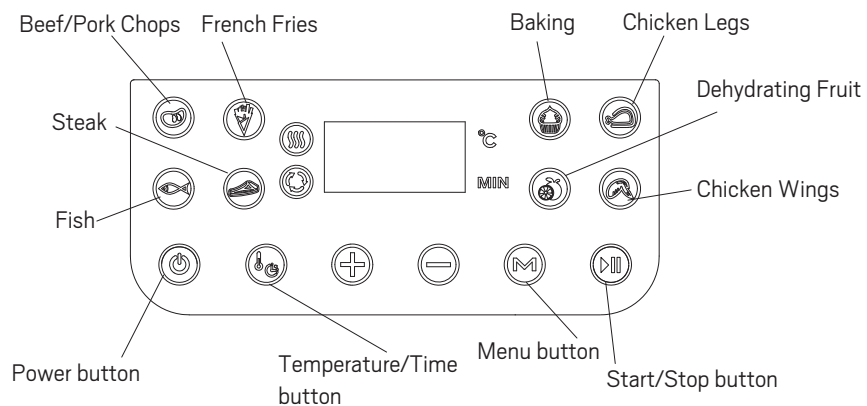
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KNOW YOUR AIR FRYER

BEFORE FIRST USE



1. Before using the appliance for the first time, remove all packaging materials, labels and/or stickers from the appliance.
2. Remove all the detachable parts and wash them in soapy water, and then rinse them with clean water and dry them with a clean cloth or paper towel.
3. Reassemble the appliance ensuring all parts are positioned correctly, and place the appliance in a suitable spot. Do not put the appliance in a closet or in a spot close to the wall.
4. Connect the appliance to a power source. When the appliance is used for the first time, the protective film on the heating element will burn off and emit an odour or smoke. This is normal. Ensure adequate ventilation by opening a door and/or window and allow the appliance to heat without food for 15 minutes before first use.
5. Keep the appliance 8" (20.3 cm) away from walls or other objects during operation.





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NOTE: Ensure all packaging materials are removed before adding food.



NOTE: Frozen food must be defrosted before cooking, and defrosted food must be cooked immediately.


1. Connect the air fryer to a power source. One beep will be heard, and all of the indicators on the control panel will illuminate.
2. Press the Power button "" and press the Menu button "", then select one of the preset choices.








Icon	Default Temperature	Default Time	Suggested volume	Flipping needed?
Beef/Pork Chops	400°F/200°C	15 min	10 1/2 oz/300 g	Yes
French Fries	400°F/200°C	20 min	1 lb/500 g	Yes
Baking	320°F/160°C	15 min	A layer (for cupcakes)	No
Chicken Legs	400°F/200°C	20 min	1 lb/500 g	Yes
Fish	360°F/180°C	20 min	1 lb/500 g	Yes
Steak	400°F/200°C	10 min	3/4"/20 mm	Yes
Dehydrating Fruit	105°F/40°C (Adjustable temperatures: 105°F/40°C to 180°F/80°C)	4 hr	1/4"/5 mm	Yes
Chicken Wings	400°F/200°C	13 min	7 oz/200 g	Yes



NOTE: Flip food when necessary.


To ensure even cooking/browning, remove the frying tank when half of the cooking time is reached, and then check, turn or vigorously shake foods in the frying basket.

IMPORTANT: The appliance will power off when you take the frying tank out of the air fryer. Reload the frying tank within 10 minutes and press the Start/Stop button ""; the appliance will resume cooking.



The temperature and time can also be adjusted manually by pressing the Temperature/Time button "". When the display indicates "°C", press "" or "" to adjust the temperature. Press "" again to enter time setting mode. When the display indicates "MIN", press "" or "" to adjust the time. Press the start/stop button "" and the air fryer will heat to the new temperature and run for the set time.


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NOTE: In Dry Fruit mode "", the temperature can be adjusted to 105 – 180°F (40 – 80°C) and the time from 2 – 9 hours. In all other modes, the time can be adjusted from 1 – 60 minutes.





NOTE: When in standby mode, only the Power button "" and its corresponding indicator are active and other buttons are deactivated. Press the Power button "" to reactivate all buttons and indicators.

3. Put the frying basket into the frying tank and then add a layer of food evenly into the frying basket. When using the "Dehydrating Fruit" option, please ensure the fruits have been cut to uniform thickness.
4. Install the frying tank into the air fryer, ensure it is correctly positioned, then press the Start/Stop button "" to start the air fryer.



NOTE: While the fryer is operating, pressing the Start/Stop button "" will cause its corresponding indicator to flash and the appliance will pause. Press the Start/Stop button "" again to continue cooking.



NOTE: While the fryer is operating, press the Start/Stop button "" to stop working. Press and hold the Power button "" to enter standby mode.

5. When the programmed frying time is complete, the air fryer will beep 5 times and the appliance will enter standby mode.

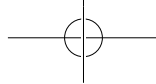


NOTE: Pay close attention to the food while it is cooking to ensure it does not become burned.

WARNING: Be careful when removing hot food! Heat-resistant gloves are recommended.



NOTE: When the frying program is finished or cancelled, the convection fan will continue to work for an extra 20 seconds to help cool down the food.



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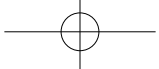
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CLEANING AND MAINTENANCE

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as the air frying basket and frying tank using hot water and dish detergent.
2. Immerse the frying basket and frying tank into water for thorough cleaning. Do not use an abrasive cleaning tool to clean, as the surface coating can be damaged.
3. Clean the inner wall of the appliance regularly. Gently wipe off any excess oil with a warm cotton cloth, then dry it with a dry cloth.
4. Never immerse the appliance into water for cleaning.
5. Do not clean the frying tank with any metal tool to avoid its surface coating becoming damaged.





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1-YEAR LIMITED WARRANTY

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

For assistance regarding this appliance, please call 1-855-803-9313.

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

WARRANTY

