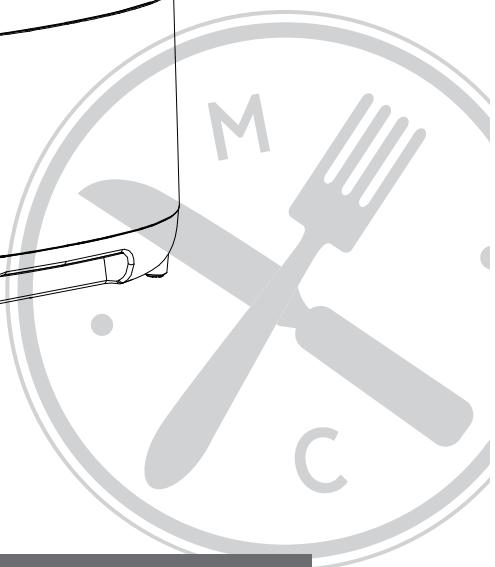
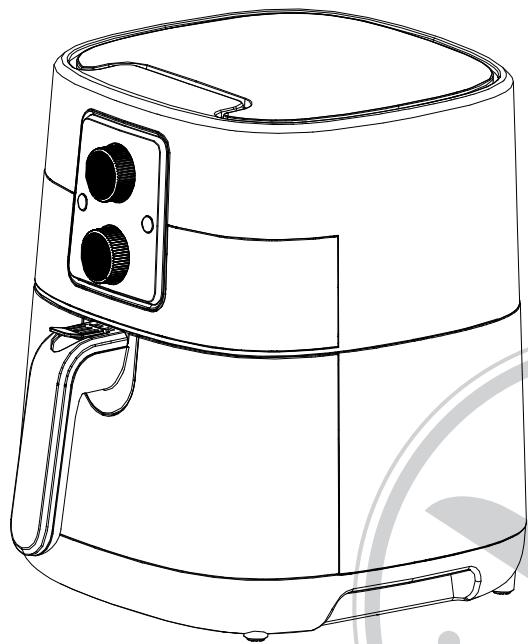


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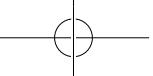
# 3 L Air Fryer

Model no. 043-2740-4



## INSTRUCTION MANUAL

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



Model no. 043-2740-4 | Contact us: 1-855-803-9313

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

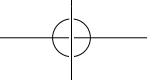
1. READ ALL INSTRUCTIONS. Save these instructions for future reference.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn both the timer dial and temperature dial to OFF / ARRÊT. Then remove plug from wall outlet.
14. Do not use appliance for other than its use.
15. Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
16. Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.
17. Oversize foods or metal utensils must not be inserted in an air fryer as they may cause a fire or create risk of electric shock.
18. A fire may occur if the air fryer is covered or touching flammable material, including curtains, draperies, walls, and similar items, when in operation. Do not store any item on top of the appliance when in operation.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
20. Do not store any materials, other than manufacturer's recommended accessories, in this air fryer when not in use.
21. Do not place any of the following materials in the air fryer, such as paper cardboard, plastic, and such.



**WARNING:** Air Fryer will not operate unless frying basket drawer is fully closed.  
**CAUTION:** After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**



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## ADDITIONAL IMPORTANT SAFEGUARDS



**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Customer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet on the back side and the air inlet on the top of the Air Fryer with any objects.
9. Keep appliance at least 20.3cm (8 in) away from walls or other objects during operation.
10. Always use the frying basket handle to open frying basket drawer.
11. Do not replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.



**WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.

**WARNING:** Under- or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.

12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

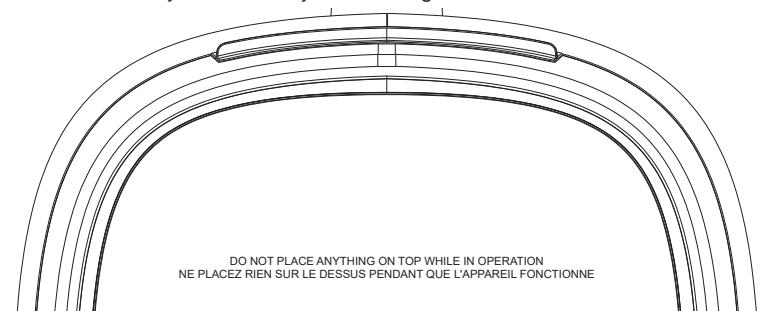


Figure: Warning on the top cover of the air fryer

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## KNOW YOUR AIR FRYER

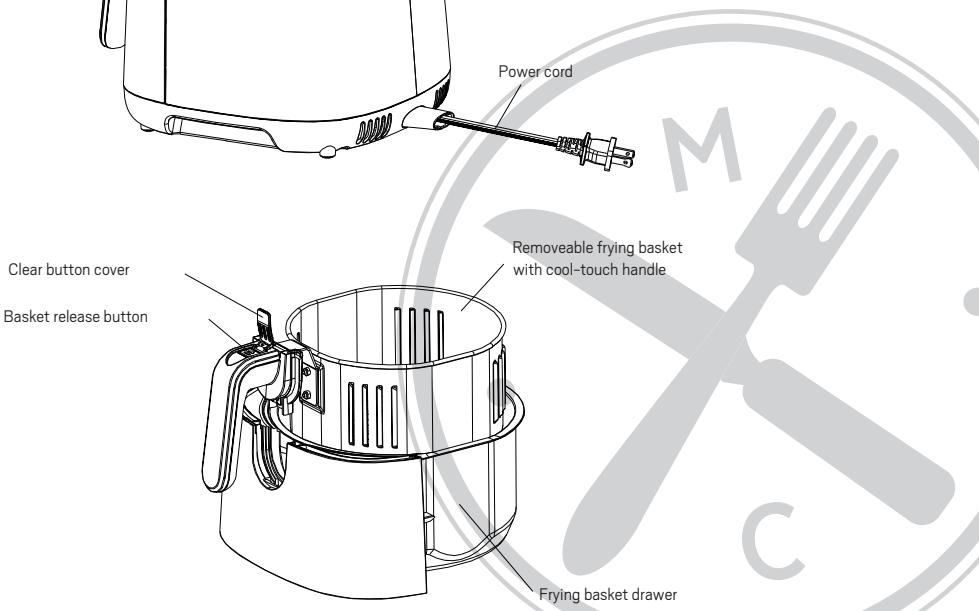
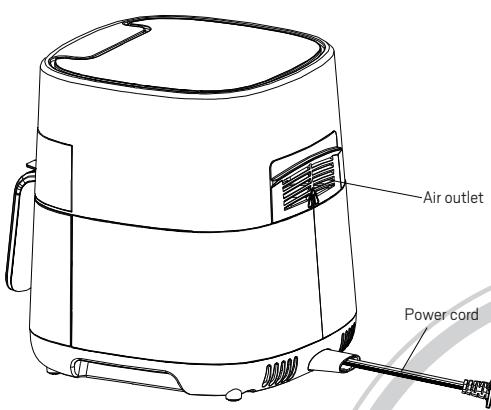
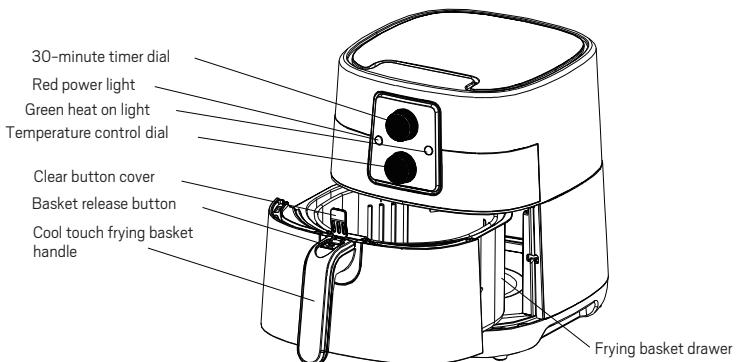
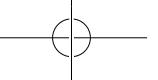


Figure 1



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**CAUTION:** Do not use an extension cord. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



#### NOTES ON THE CORD

The provided short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product. Always plug directly into a wall outlet/receptacle.



#### PLASTIC WARNING

**CAUTION:** To prevent plastics from transferring to the finish of the countertop or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the countertop or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

#### ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

#### Temperature Control Dial

- Select air frying temperatures from 140–200°C (280–400°F). Temperatures can be adjusted at any time.
- The green READY/ PRÊT light will turn on once the set temperature is reached.
- The green READY/ PRÊT light and heating element cycle on and off to maintain the selected temperature. 30-Minute Countdown Timer Dial.
- Once the timer dial is set, the red POWER/EN MARCHE light will illuminate to show the Air Fryer is powered on.
- To ensure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.



**IMPORTANT:** When you pull the drawer out from the Air Fryer body, the red POWER/EN MARCHE light and the Air Fryer will turn OFF. The timer will continue to count down when the drawer is opened.

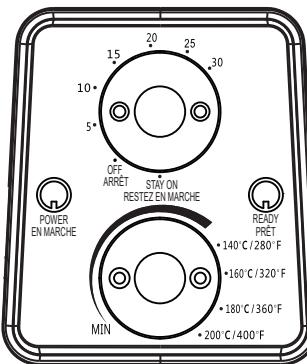
- Heating will resume when the drawer is replaced.
- One beep will sound when the set time has reached OFF / ARRÊT. The Air Fryer will turn OFF automatically. Both the red POWER/EN MARCHE light and the green READY/PRÊT light will turn off.

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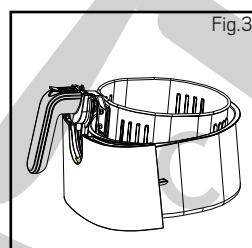
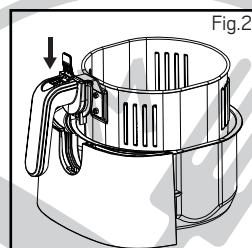


**IMPORTANT:** When all air frying is finished, turn both the temperature control dial and the timer dial to MIN and 0 (OFF / ARRÊT). Unplug the Air Fryer when not in use.

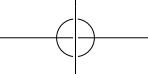
**NOTES:** If setting the frying time to STAY / RESTEZ EN MARCHE, the air fryer will be turned off until you turn dial to OFF / ARRÊT



1. Your Air Fryer is shipped with the frying basket locked into the drawer, inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean work area.
2. To unlock and remove the frying basket from the drawer: Open the clear button cover to expose the basket release button. Press the basket release button with your thumb while pulling the frying basket straight up and out of the drawer. Refer to Figure 2.
3. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket and drawer.
4. Wash frying basket and drawer in hot, soapy water.
5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Lock the clean frying basket into the drawer. There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. An audible click can be heard as the frying basket handle locks securely into place. Refer to Figure 3.



**IMPORTANT:** Place the button cover down over the basket release button to prevent accidental frying basket release.



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**WARNING!** This unit should not be used to boil water.

**NOTE:** During first use, the Air Fryer may emit a slight odour. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean surface.
3. Place food into the frying basket. Do not overfill frying basket with food. To ensure proper cooking and air circulation, NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet.
6. Select air frying temperature from 140–200°C (280–400°F).
7. Turn timer dial to the desired air frying time plus 5 minutes for preheat if the Air Fryer is cold. The red POWER/EN MARCHE light will illuminate; the Air Fryer will begin heating.



**IMPORTANT:** The Air Fryer will not heat if the timer dial has not been set.

**WARNING:** Air Fryer will not heat -- the red POWER/EN MARCHE light will remain off, until frying basket drawer is fully closed.

8. The green READY/PRÊT light will turn on when set temperature is reached.



**NOTE:** During air frying, the green READY/PRÊT light will cycle on and off as proper air frying temperature is maintained.

9. To ensure even cooking/browning, open the basket drawer halfway through the cooking time and check. Lift frying basket from frying basket drawer in order to turn or shake foods in the frying basket. Once complete, return the frying basket into frying basket drawer. Adjust temperature if needed. The timer will continue to count down when the drawer is opened, but the Air Fryer will stop heating until the drawer is replaced.



**CAUTION:** Make sure the basket is in the locked position when shaking foods for the Air Fryer. To avoid injury to persons, or damage to personal property, do not press the basket release button while shaking the frying basket.

**WARNING:** Extreme caution must be used when handling the hot frying basket and drawer. Avoid escaping steam from the frying basket and the food.

**CAUTION:** Always use oven mitts when handling the hot air fryer basket.

**CAUTION:** Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying.

NEVER turn the drawer upside down with the frying basket attached.

**NOTE:** The Air Fryer can be turned OFF at any time by turning the timer dial to OFF / ARRÊT.

10. One beep will sound when the set air frying time has expired. The Air Fryer will turn OFF automatically. Both the red POWER/EN MARCHE light and the green READY/PRÊT light will turn off.

11. Shake the frying basket/drawer vigorously and check food for browning and doneness. If additional air frying is needed, adjust temperature if desired, and set timer in 5 minute increments until fully cooked.
12. Allow cooked food to rest for 5 to 10 seconds before removing basket drawer from Air Fryer or food from frying basket.
13. When air frying is finished, remove the drawer from the machine and place on a flat, heat-resistant surface. Then remove frying basket from the drawer.
14. Shake air fried foods out onto serving plate. Promptly return the frying basket to the drawer and lock into place. Continue with additional batches, if any.



**NOTE:** When the next batch is ready, the Air Fryer's 1400 watt heating system will quickly heat and recover.

15. When all air frying is completed, turn both the temperature control dial and the timer dial to MIN or OFF / ARRÊT. Both the red POWER/EN MARCHE light and the green READY/PRÊT light will turn off.
16. Unplug the Air Fryer when not in use.

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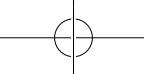
1. Olive oil spray or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a general rule, lower the recipe baking temperature by 10°C (25°F) and reduce the cooking time by 30% to 50% depending on the food and amount.
3. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. For best results, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying chart on next page as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
6. Always pat food dry before cooking to encourage browning and avoid excess smoke.
7. Air fry small batches of freshly breaded foods. Press breading onto food to help it adhere. Arrange in frying basket so that food is not touching to allow air flow on all surfaces.
8. The Air Fryer can be used to reheat food. Set the temperature to 140°C (280°F) for up to 10 minutes.



**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**

The chart below is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

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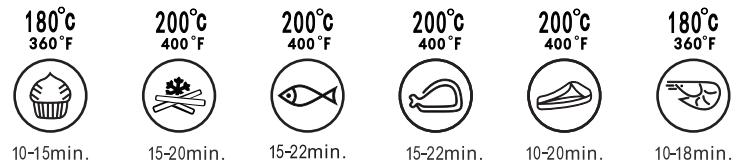
### HELPFUL HINTS



**IMPORTANT NOTE:** Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

- Oil may be sprayed or brushed onto foods.
- Spray oils work well as oil is evenly distributed and smaller quantities of oil are needed.
- To ensure crispy results, make sure foods are dried before adding oil.
- Cut pieces smaller to create more surface area for crispier results.
- Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.
- Add 5 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

| FOOD                               | TEMP          | AIR FRY TIME  | ACTION    |
|------------------------------------|---------------|---------------|-----------|
| Bread                              | 180°C (360°F) | 10-15 minutes | —         |
| French Fries, thin (frozen) 3 cups | 200°C (400°F) | 15-20 minutes | shake     |
| Fish                               | 200°C (400°F) | 15-22 minutes | turn over |
| Chicken Wings/Legs (fresh/thawed)  | 200°C (400°F) | 15-22 minutes | shake     |
| Meat(fresh/thawed)                 | 200°C (400°F) | 10-20 minutes | turn over |
| Shrimp(fresh)                      | 180°C (360°F) | 10-18 minutes | turn over |



### PLEASE NOTE:

It's recommended that meats such as beef and lamb, etc. should be cooked to an internal temperature of 63°C (145°F). Pork should be cooked to an internal temperature of 71°C (160°F) and poultry products should be cooked to an internal temperature of 77–82°C (170–180°F) to ensure to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 74°C (165°F).

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This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.



**WARNING! Allow the Air Fryer to cool fully before cleaning.**

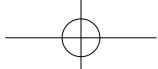
1. Unplug the Air Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
2. Wash the basket drawer and frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Store Air Fryer in its box or in a clean, dry place.



MAINTAINING AND CLEANING  
YOUR AIR FRYER

STORING YOUR AIR FRYER



# 12

## 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

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

WARRANTY

Customer service hotline:  
1-855-803-9313

