

# Fritaire

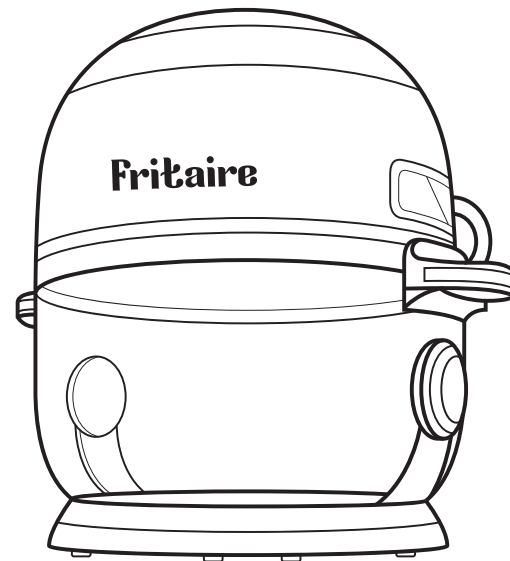
IT'S FRYDAY EVERYDAY

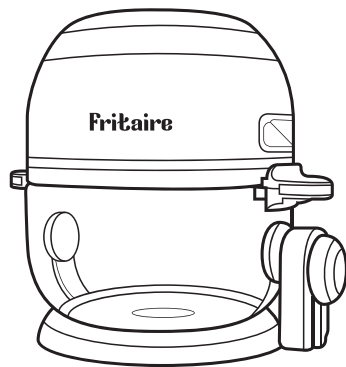
USER GUIDE

# Fritaire

IT'S FRYDAY EVERYDAY

USER GUIDE





## INTRODUCTION

Congratulations on your purchase and welcome to the Fritaire family!

Your purchase has freed you from the dilemma of expensive, overengineered 'multipurpose ovens'. Fritaire's chic, and dedicated functionality lets you focus on frying and enjoy the process!

The transparent glass bowl lets you witness the convection whirlwind swirl around the edges – removing the need for you to open and close to check, and lose heat. Moreover, the dreaded cleaning becomes as easy as filling the bowl with soapy water and just switching your Fritaire ON – the hot air stream circulator rinses it and your Fritaire is ready to take on a new frying task!

## CLEANING AND CARE

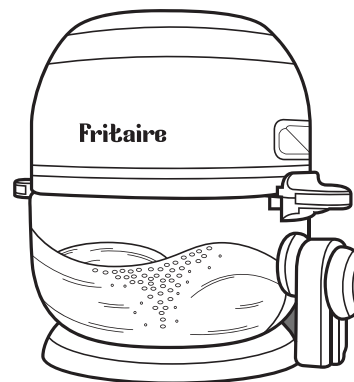
Always make sure you turn off and unplug the appliance before cleaning it.

Always wait until the Fritaire cools down completely.

Thoroughly wash the glass bowl and accessories in hot soapy water and allow it to dry completely.

When washing accessories, do not soak them in water for long periods of time.

Once washed, do not air dry accessories. Dry accessories thoroughly with cloth or paper towel. This preserves the surface and extends the accessories' life.



### GLASS BOWL SELF-CLEANING

If the food particles stick to the bottom and/or glass bowl's sides, Fritaire lets you perform a self-cleaning.

Pour approximately 1 to 2 inches of water into the glass bowl.

Add a small amount of mild dishwashing liquid. Place lid on and plug into the electrical outlet. Set temperature control to 400 °F / 200 °C and timer to 10 minutes.

Once the timer goes off, carefully open the lid and wait for the glass bowl to cool down before emptying the liquid inside.

Rinse the glass bowl in clean warm water to remove the soap residue.

**WARNING:** Do not immerse the top burner lid with controls, cord, or plug in water or any other liquid. Do not use abrasive cleansers. Do not place the glass lid into the dishwasher. Once unplugged from the power outlet, the surface of the glass lid can be carefully wiped clean using a damp cloth or sponge. All parts must be dry before next use. When storing your Fritaire always make sure ALL parts are DRY, to avoid any moisture collecting in the lid.

Food	Amount (Min- Max)	Approx. Cooking Time	Temp.	Comments
Thin Frozen Fries	250 - 500 g	15 - 16 min	200°C / 400°F	Use Tumbler
Thin Frozen Fries	250 - 500 g	15 - 20 min	200°C / 400°F	Use Tumbler
Home-Made Fries	250 - 500 g	10 - 16 min	200°C / 400°F	Add ½ tbsp. Oli - Use Tumbler
Home-Made Potato Wedges	250 - 500 g	18 - 22 min	180°C / 355°F	Add ½ tbsp. Oli - Use Tumbler
Home-Made Potato Cubes	250 - 500 g	12 - 18 min	180°C / 355°F	Add ½ tbsp. Oli - Use Tumbler
Hash Browns	250 g	15 - 18 min	180°C / 355°F	Use Tumbler
Potato Gratin	500 g	15 - 18 min	200°C / 400°F	Use Air Stand
Steak	0.1 - 0.5 kg	8 - 12 min	180°C / 355°F	Use Air Stand
Pork Chops	0.1 - 0.5 kg	10 - 14 min	180°C / 355°F	Use Air Stand
Hamburger	0.1 - 0.5 kg	7 - 14 min	180°C / 355°F	Use Air Stand
Sausage Roll	0.1 - 0.5 kg	13 - 15 min	200°C / 400°F	Use Air Stand
Chicken Drummsticks	0.1 - 0.5 kg	18 - 22 min	180°C / 355°F	Use Air Stand
Chicken Breast	0.1 - 0.5 kg	10 - 15 min	180°C / 355°F	Use Air Stand
Spring Rolls	0.1 - 0.3 kg	15 - 20 min	200°C / 400°F	Use Tumbler
Frozen Chicken Nuggets	0.1 - 0.5 kg	10 - 15 min	200°C / 400°F	Use Tumbler
Frozen Fish Fingers	0.1 - 0.5 kg	6 - 10 min	200°C / 400°F	Use Air Stand
Mozzarella Sticks	0.1 - 0.5 kg	8 - 10 min	180°C / 355°F	Use Air Stand
Stuffed Vegetables	0.1 - 0.5 kg	10 min	160°C / 320°F	Use Air Stand
Cake	200 g	20 - 25 min	160°C / 320°F	Use Baking Tin
Quiche	300 g	20 - 22 min	180°C / 355°F	Use Baldng Tin / Oven Dish
Muffins	200 g	15 - 18 min	200°C / 400°F	Use Baking Tin
Sweet Snacks	200 g	20 min	160°C / 320°F	Use Baldng Tin / Oven Dish
Frozen Onion Rings	0.45 kg	15 min	200°C / 400°F	Use Tumbler



## SAFETY GUIDELINES

Before you begin to use your Fritaire Air Fryer, read this information carefully to reduce the risk of personal injury and damage to your product.

### WARNING

- Fritaire is intended for regular household uses, it is not recommended for environments such as commercial kitchens, client-intensive businesses such as motels and bed and breakfasts or similar entities.
- In case of examination or repair, and to retain the warranty, always contact your Fritaire service center.
- Do not immerse the top lid burner with controls and power cord in water or any other liquid.
- Do not use abrasive cleansers to wash the glass bowl and included accessories.
- Do not place the top burner lid into the dishwasher.
- If the power cord or appliance is damaged, stop using the Fritaire immediately and seek advice from the manufacturer, its service agent, or a similarly qualified person.
- The warranty becomes void, if you attempt to repair the Fritaire yourself, or you use the Fritaire against the recommended usage/professional/semi-professional settings.
- Always check that the voltage indicated on the Fritaire corresponds to the local mains voltage before you connect it.
- Avoid Fritaire usage for any other purpose than described in the user guide.
- While frying, Fritaire releases steam through the air vent outlet. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Exercise caution to avoid hot steam and air when you remove the top burner lid from the appliance.
- Avoid staring directly into the bulb.
- Exercise extreme caution when handling or disposing of hot oils or other hot liquids.
- Fritaire is not intended for deep frying, avoid pouring large amounts of frying oil in the glass bowl.
- Avoid placing oversized food into the Fritaire, and ensure the top burner lid is completely closed before turning on the Fritaire.
- Do not place paper, cardboard, plastic or other flammable materials inside the appliance.

## SAFETY GUIDELINES

Before you begin to use your Fritaire Air Fryer, read this information carefully to reduce the risk of personal injury and damage to your product.

### CAUTION

- Unpack and remove all packaging materials before using your Fritaire for the first time.
- Thoroughly wash the glass bowl and accessories in hot soapy water and allow it to dry completely.
- Always use Fritaire on a dry, leveled and stable horizontal surface.
- Always ensure the Fritaire is unplugged before setting up, after use and during cleaning.
- Fritaire becomes hot during operation, allow the Fritaire to cool down for approximately 30 minutes before handling and cleaning.
- Always wear protective, insulated oven mitts, or gloves when removing food items or handling the appliance.
- Keep Fritaire out of reach of children.
- Do not use any extension cord with this Fritaire.
- Ensure proper cord assembly and avoid letting the cord hang over the edge of a table or counter to avoid serious burns from Fritaire being pulled off the counter.
- Ensure close supervision while the Fritaire is in use near children.
- Fritaire 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 Fritaire by a person responsible for their safety.
- Ensure handling of the rotisserie and french tumbler with the included grabber.

#### To change the motor batteries:

- Open the motor box
- Add 2 AA batteries
- Close the motor box lid
- Switch it on to make sure it is working

## COOKING GUIDE AND REFERENCE TABLE

### ADAPTING RECIPES

We recommend trying your favorite recipe intended for conventional oven or air fryer:

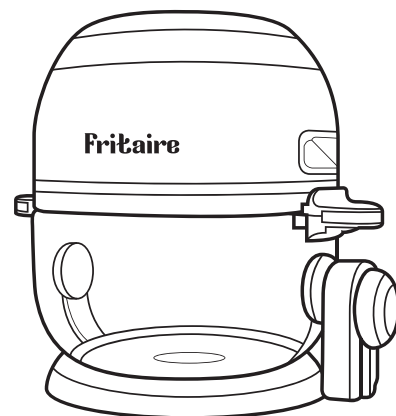
- Keep the cooking temperature the same with reduced cooking time.
- Utilize a meat thermometer to ensure the food is cooked.
- Refer to the Internal Food Temperature guide below.

### PRO TIP

- Cooked poultry: The juices run clear.
- Cooked fish: Looks opaque and flakes easily with a fork.
- Cooked Shellfish, shrimp, crab, or lobster: Appears reddish pink externally and opaque internally.
- Meat thermometer markings are a good indicator as well.

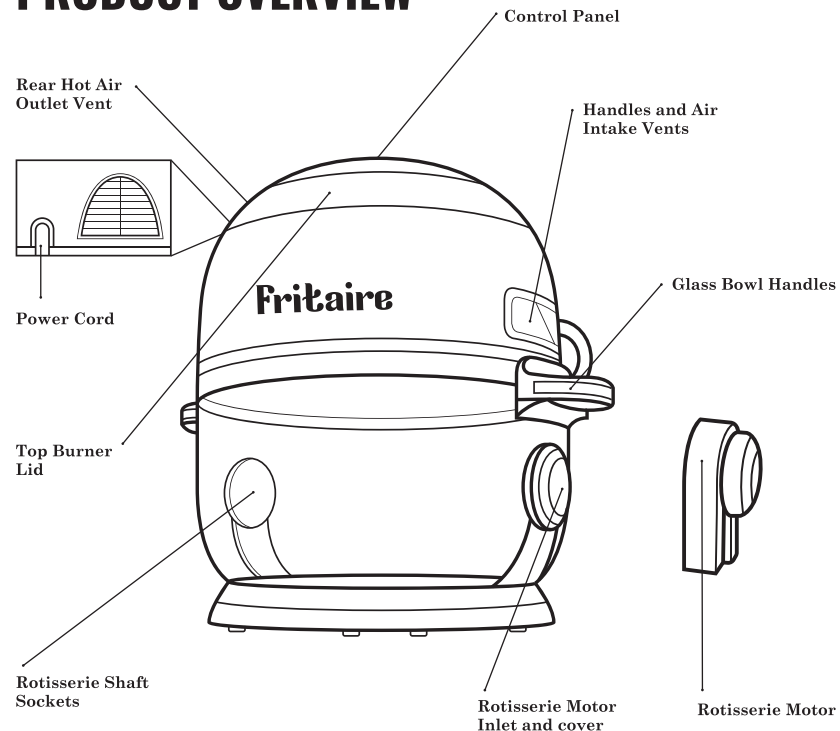


## DEHYDRATING FOODS, VEGETABLES, AND HERBS



1. Wash and dry the target food items intend to be dehydrated.
2. Make slices about 1/16th of an inch, using a sharp knife.
3. Briefly freeze soft foods to harden, it makes slicing easier.
4. Place fruit slices in a lemon juice solution of 1/2 cup water with 1/2 cup lemon juice for 10 minutes.
  - a. When soaking banana slices, soak only for 5 minutes.
  - b. Do not soak vegetables.
5. Place on the air stand.
6. Place the slices close together (but not touching) in one layer.
7. Do not stack one on top of the other.
8. Close the lid.
9. Set the temperature knob to dehydrate.
10. It is recommended to check on the food (approximately) every 15 minutes.
11. To check dehydrated food, tear a piece of dried fruit/vegetable in half. If there is no internal moisture (beading), and no external stickiness, it is dehydrated.

## PRODUCT OVERVIEW



## WHAT'S IN THE BOX?

- 1 Fritaire Air Fryer
- Accessories – Tumbler, Rotisserie, Grabber, Rotisserie Motor
- User Guide

## FRITAIRE'S PARTS

- Top Burner Lid.
  - Control Panel.
  - Top Burner Lid.
  - Handles and Air Intake Vents.
  - Rear Hot Air Outlet Vent.

- Glass Bowl.
  - Glass Bowl Handles.
  - Rotisserie Shaft Sockets.
  - Rotisserie Motor Inlet and Cover.

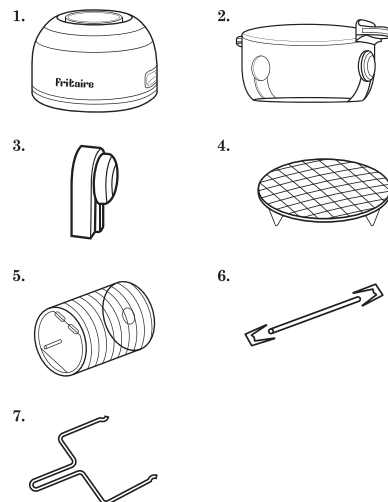
- Rotisserie Motor.

- Air Stand - used for dehydration but also to cook crispy snacks or reheat bakery items.

- French Tumbler - recommended for fries, roasting nuts and other snacks.

- Rotisserie - recommended for kebab recipes, meat, fish or vegetables.

- Rotisserie and Tumbler Grabber - use to remove cooked foods using the rotisserie or tumbler.
  - Place under Rotisserie Shaft or Tumbler and lift, left side first, then gently extract the food.



### HIGHLIGHTS

- Large 5 quart or 4.8 L capacity glass bowl
- Intuitive digital touch control panel
- 6 convenient cooking preset functions
- Crystal clear glass bowl
- 60-minutes timer
- 400° F / 200° C max. temperature
- 360° Air Flow Technology
- Accessories
- Overheat protection
- **Automatic shut off**

## INTERNAL TEMPERATURE GUIDE

Fritaire is designed to cook a wide variety of your favorite foods.

The charts and tables provided within this user guide helps you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

**PRO TIP:** Set the Timer to ½ the time the recipe needs. The timer bell alerts you when it is time to flip your food. When you hear the timer bell, the pre-set preparation time has elapsed. The tables help you choose the basic settings for the ingredients selected. Add 3 minutes to cooking time when starting with a cold Fritaire.

**NOTE:** These settings are indications. As ingredients differ in origin, size, shape and brand, our recommendations do not guarantee the best settings for your ingredients.

### LIST OF INTERNAL TEMPERATURE TO KILL BACTERIA (USDA FOOD SAFETY STANDARDS)

Food	Approx. Cooking Time	Internal Temperature
Lamb / Beef	Ground	70°C / 160°F
	Steaks, Roasts (Medium)	70°C / 160°F
	Steaks, Roasts (Rare)	63°C / 145°F
Chicken & Turkey	Breasts, Ground, Stuffed	75°C / 170°F
	Whole, Legs, Thighs, Wings	75 °C / 170°F
Fish & Shellfish	Any Type	63°C / 145°F
Pork	Chops, Ground, Ribs, Roast	70°C / 160°F
	Fully Cooked Ham	70°C / 140°F

### PRE-SET BUTTON COOKING CHART

Cooking time for whole roasted chicken varies with weight. Use meat thermometer to check internal temperature as per the chart.

Pre-Set	Time	Temperature (°C)
1. Steaks   Chops	25 mins	185°C / 365°F
2. Fries	15 mins	200°C / 400°F
4. Chicken	40 mins	185°C / 365°F
7. Baking	30 mins	175°C / 350°F
11. Dehydrator*	4 Hours (*2 - 24 Hours)	30°C / 90°F
15. Fish	15	200°C / 400°F

# COOKING WITH FRITAIRE

## SETTING THE TEMPERATURE

- The temperature range is from 160° F (70° C) to 380° F (200° C). The temperature interval is by 40° F (5° C). The temperature can be set by a single interval increase/decrease or by long pressing for continuous change.
- Dehydration is from 110° F (45° C) to 185° F (85° C).
- The cooking time depends on the size, weight and thickness of the food to be cooked. As most meats have recommended cooking times, those times should be used as a guide as Fritaire cooks faster than conventional ovens, so you may need to allow less time to cook the food.

## SETTING THE TIMER

You can adjust the cooking times by pressing the timer buttons (5+6) 1 +/- . You can set it by 1 minute interval increase/decrease or by long pressing for continuous change.

## PREHEATING FOOD

Fritaire accomplishes cooking snacks normally cooked in an oven. In the case of dough, pre-made dough to prepare filled snacks quickly and easily requires a shorter cooking time than homemade dough.

- Place a baking tin or oven dish inside when baking a cake or quiche.
- A tin or dish is also suggested when cooking fragile or filled foods.
- You can use this product to reheat foods. Simply set the temperature to 150° C for up to 10 minutes.

## CHECKING ON YOUR FOOD

If at any time you need to check on the food:

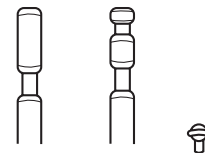
- Lift the top burner lid up to pause the current cooking function.
- Place the top burner lid on a stable, heat-proof surface.
- As the appliance becomes very hot during use, we strongly recommend oven mitts when removing the top lid or when moving the glass bowl on the counter.
- If you need to remove the tumbler or rotisserie, use the Rotisserie picker and wait until the accessories are cooled off before attempting to remove the food from the tumbler or rotisserie.
- Check if food is cooked.
- To ensure the food is cooked, use a cooking thermometer or pierce the food with a fork to check for uncooked juices on meats and poultry. When cooking vegetables, check for desired tenderness.
- Moisture may build up inside the appliance when cooked food is not removed soon after the timer has gone off. The steam/ moisture build-up can be avoided by removing the food as soon as it is cooked.
- Once checked and food still needs to be cooked, place the top burner lid back in position and press start to continue.
- When the timer control reaches the OFF position, Fritaire will turn off automatically.
- After your food is fully cooked, open the lid, place it on a heat resistant surface and remove food items.
- Check to make sure the food is fully cooked.

**PRO TIP:** Smaller-sized food, usually, requires slightly shorter cooking time than larger ones. Flipping or turning smaller sized foods halfway through the cooking process, assures evenly-fried food.

# ROTISSERIE SHAFT ASSEMBLY

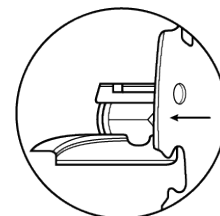
To make roasts and whole chicken:

- Force shaft lengthwise through meat and center.
- Slide forks onto the shafts from either end into meat, then lock in place with set screws.
- Follow the indentations on the shaft for the set screws.
- Adjust the screws closer to the middle, if needed, but never outward towards the ends.



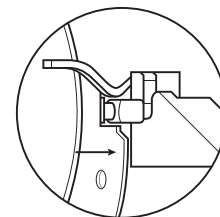
## PLACING THE ROTISSERIE SPIT OR TUMBLER INTO THE UNIT

- Insert the left side of the assembled Spit or Tumbler first into the Rotisserie Shaft Socket.
- Ensure the Rotisserie Shaft is in place to engage rotation.
- Place the right side into the hanger.



## REMOVING ROTISSERIE SPIT FROM THE UNIT

- Turn equipment off by pressing the Power Button.
- Insert Rotisserie grabber beneath the Rotisserie or Tumbler Shaft.
- Lift the right side of the Rotisserie grabber at a slight angle to clear the bracket.
- Then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft Socket.
- Carefully remove the tumbler or rotisserie food from the oven.



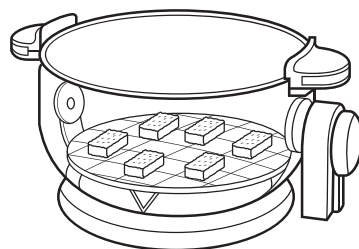
## PLACING FOOD IN FRITAIRE

1. Remove the top burner lid and place the cooking air stand, tumbler or rotisserie inside the glass bowl.
2. Put the cooking air stand, tumbler or rotisserie into its dedicated position.
3. After you have placed the tumbler or rotisserie, attach the motor on the outside of the bowl into its predefined position.
4. Place food, to be cooked, directly on air stand, tumbler or rotisserie.
  - a. Distribute evenly and leave some space between the food items. This allows even hot air circulation and quicker cooking time.
  5. Ensure that no food is scattered on the glass bowl itself.
  6. Depending on the type of food, use the accessory that best works for your need:
    - a. Air stand: Chicken wings, legs, breasts, or meat, fish, snacks, rolls, pizza.
    - b. Tumbler: Fries, nuggets, or any foods that need 360° heat and airflow.
    - c. Rotisserie: Chicken, fish, meat, skewers.

### THAWING

Although Fritaire handles air frying frozen foods, we recommend thawing frozen foods for optimum results. Similar to regular air frying, for thawed food:

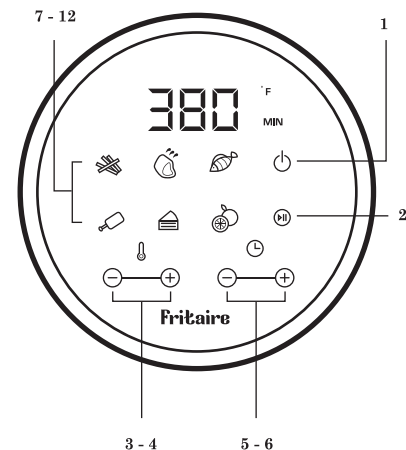
1. Close the top burner lid.
2. Plug the power cord into the 110V, dedicated outlet.
3. Although no oil is necessary to air fry food using Fritaire, misting a bit of cooking oil is suggested for a crispier result.



## USING FRITAIRE

Once you place the food within the glass bowl, or on the accessories:

1. Place the top burner lid on the glass bowl and press the power button (1). The function keys and the glass bowl interior will light up.
2. Choose between Celsius (5) or Fahrenheit (6). Press buttons 5 and 6 to toggle.
3. Select any of the cooking pre-set buttons (7-12) or select temperature (3+4) and time (5+6) manually.
  - a. You may override these presets with the time and temperature Buttons.
4. To begin cooking, press the start button (2). A beep confirms your selection.
5. Once the Fritaire is ON, the halogen heater and convection fan turn on.
6. If you are using the tumbler or rotisserie, switch on the attached motor by switching on the start button.
7. To turn the appliance off, press the start button again or wait until the preset function or timer runs off.
8. After your food is fully cooked, open the lid, place it on a heat resistant surface and remove food items.



**WARNING:** The top burner lid and glass bowl will be hot. Practice caution when removing the food. Place the top burner lid on a stable, heat-proof surface and make sure it is not near the edge of the table or countertop.

**IMPORTANT:** Use the Rotisserie pick to remove the tumbler or rotisserie.

9. **PREHEATING NOTE:** Adjust the accessories on which the pre-heating food is placed inside Fritaire prior to pre-heating. If preheating is required, set the required temperature using the temperature dial. Set the time controls to 10 minutes.