

Avalon Bay



Air Fryer Product Guide (AB-Airfryer200SS)

Introduction

Congratulations on your purchase of a new Avalon Bay Air Fryer. This “air” fryer provides an easy and healthy way to prepare your favorite foods. Your Air Fryer uses hot rapid air circulation and a top grill to cook your food in all directions, and the best part is that it doesn’t require any oil.



Before using your Air Fryer, please read this manual carefully. Incorrect operation can result in serious damage or injury.

Need to Contact Us?

WEBSITE:	http://www.avalon-bay.com
SUPPORT EMAIL ADDRESS:	support@avalon-bay.com
TELEPHONE NUMBER:	1-844-528-2566

Thank You for Choosing the Avalon Bay Air Fryer

Please read this manual thoroughly and follow all instructions and safety guidelines. With proper care and maintenance, this appliance will provide you with many years of trouble-free use.

For future reference, we recommend you attach a copy of your sales receipt below and record the following information, located on the manufacturer’s nameplate on the rear of the unit. You will need this information if it becomes necessary to contact the manufacturer for service inquiries.

Date of Purchase: _____

Serial Number: _____

Model Number: _____

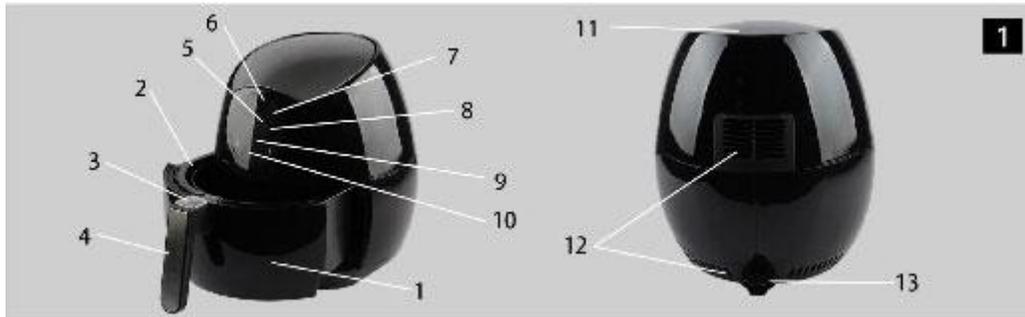
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Product Specifications

TEMPERATURE CONTROL :	80 - 400°Fahrenheit
TIMER:	30-minutes
CAPACITY:	3.2 lbs.
FOOD BASKET:	Non-stick
DISHWASHER-SAFE PARTS:	Yes

List of Main Parts



- 1 - Pan
- 2 - Basket
- 3 - Basket release button
- 4 - Basket handle
- 5 - Power button
- 6 - LCD Touch Screen

- 7 - Warming Light
- 8 - Timer (0-30 min.)
- 9 - Temperature Control (176-400°F)
- 10 - Cooking Mode Selection
- 11 - Air Inlet
- 12 - Air Outlets
- 13 - Power Cord

Important Safety Precautions



CAUTION: Some Air Fryer parts, including outer surface, may get too hot to touch. To prevent burns, refrain from touching the body of the Air Fryer during operation, and wait until Air Fryer has cooled down to handle.

This Air Fryer is designed for **household use only**. It is not suitable for use in staff kitchens, farms, motels, and other non-residential environments. The guarantee is invalid if the Air Fryer is used for professional or semi-professional purposes, or if it is not used according to instructions.

Please read all instructions before using your Air Fryer and do not use the appliance for any purpose other than what is described in this manual.

When using electrical appliances, basic safety precautions should always be followed.

Before Cooking

- Ensure the appliance is placed on a flat, even, and stable surface.
- Check if the voltage indicated on the appliance fits the local main voltage.
- Do not use the appliance if the plug, main cord, or other parts have been damaged.
- Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is properly inserted into an electrical socket.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as tablecloths or curtains.

- Do not place the appliance against a wall or against another appliance. Leave at least 4 inches of free space on the back and sides and 4 inches free space above the appliance.
- Do not place anything on top of the appliance.
- Keep the appliance and the power cord out of the reach of children.
- Do not use an unauthorized repairman to replace or fix a damaged main cord.

While Cooking

- Keep all food in the basket to keep it from coming into contact with the heating element.
- Do not cover the air inlet or the air outlet while the unit is on.
- Do not fill the pan with oil. Oil is a fire hazard.
- Do not touch the inside of the appliance while it is on.
- Do not leave the appliance unattended while it is cooking. While it is cooking, hot steam is released through the air outlet. Keep your hands and face at a safe distance away from the air outlet.
- Always be careful when removing the cooking pan. Hot steam and air may be released when you remove it from the Air Fryer.
- Keep the main cord away from hot surfaces.
- Any surfaces below or beneath underneath the Air Fryer may become hot during use (Figure 2).



Immediately unplug the appliance if you see dark smoke coming out of the Air Fryer. Wait for the smoke to stop before you remove the pan from the appliance.

Automatic Switch-Off

Your Air Fryer has a built-in timer. The appliance will automatically shut off when the timer count reaches zero. You can also manually switch off the Air Fryer by pressing the power button, which will shut down the appliance after 25 seconds.

Special Cord Set Instructions

A short power supply cord is provided with your Air Fryer to reduce the risk of tripping or entanglement. Using a longer detachable power supply cord or extension cord is not recommended for use with the Air Fryer.

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 in 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. Improper use of the plug can result in electrical shock. If the power cord is damaged, please contact customer service.

Electromagnetic Fields (EMF)

The appliance complies with all scientific standards regarding Electromagnetic fields (EMF). If used properly, there is no evidence it will not cause any harm.

Getting To Know Your Avalon Bay Air Fryer

Your Avalon Bay Air Fryer uses a unique combination of fast circulating air and an electrical heating element that allows you to fry an assortment of delicious foods quickly, easily, and with less fat. You can prepare a variety of foods in your Air Fryer including French fries, chicken, vegetables, and even cakes. Any snacks that can be cooked in an oven can also be easily cooked in your Air Fryer.

Before Your First Use

1. Remove all packaging materials, stickers or labels from your Air Fryer. Be sure all the parts (see *List of Main Parts* on page 4) have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.
2. Clean the basket and pan using hot water, mild soap, and a non-abrasive sponge. The basket and pan are also dishwasher safe.
3. Wipe the inside and outside of the appliance with a cloth. Never immerse the appliance in water; do **not** let water inside the Air Fryer or it may damage its electrical and heating components.

Assembling your Air Fryer



Since your Air Fryer uses hot air, do not fill the pan with oil or any other liquid. Do not put anything on top of the appliance or it will disrupt airflow.

1. Place your Air Fryer on a clean, flat surface. **Do not place the appliance on a NON heat-resistant surface.**
2. Put the basket in the pan (Figure 3).
3. Plug the cord into a standard electrical outlet. You are now ready to begin hot air frying.



Operating your Air Fryer

Once your Air Fryer is assembled properly, you are ready to begin frying.



1. Carefully pull the pan out of the Air Fryer and place your food in the basket (Figure 4).
2. Slide the pan back into your Air Fryer. Never use the pan without the basket (Figure 5).
3. Do not touch the pan during or immediately after use. The pan will be very hot. Only hold the pan by the handle.



4. Select your cooking mode for your food (Figure 6). There are seven modes: French fries, chicken, steak, shrimp, meat, fish, and cake. To select one, press the “M” button to cycle through each mode. Once you’ve selected the right one, press “Start” to begin cooking.
 - The heating and fan lights blink while the unit is cooking
 - To change modes during the cooking process, press “M” to select a new option.
5. To adjust the time manually, press the + or – buttons above or below the timer icon. Press the buttons once to increase or decrease the time by one minute, or hold them down for rapid adjustment. See *Settings* to determine the appropriate cooking time.
 - During cooking, the time will count down to zero from your pre-set cooking time.
6. To adjust the temperature manually, press the + or – buttons above or below the temperature icon on the control panel. Press the buttons once to increase or decrease the temperature by 5°F, or hold them down for rapid adjustment. Once the appropriate temperature has been selected (see *Settings*), press “Start.”
 - During the hot air frying process, the heat indicator light will occasionally turn off and on. This lets you know when the heating element has been switched on or off to maintain the cooking temperature.



- Any excess oil from the food will be collected in the bottom of the pan.

7. Some foods require you to shake the pan halfway through cooking (Figure 8). Pull the pan out of the appliance by the handle and shake it. Then slide the pan back into your Air Fryer (Figure 7).



Do not press the button on the handle during shaking (Figure 8).

To reduce weight while shaking, you can remove the basket from the pan and shake it by itself. To do so, place the pan on a heat-resistant surface, such as a trivet, and press the release button on the handle (Figure 9).

As a reminder, set the timer for half the cooking time. When the timer bell rings, shake the food. Don't forget to re-set the timer for the remaining cook time once you've put the basket back in the Air Fryer.

8. When the timer bell chimes 5 times, the Air Fryer is done cooking. Pull out the pan and place it on a heat-resistant surface. The fan will shut off automatically 20 seconds after the timer reaches zero.
9. Check your food to see if it is ready. If not, slide the pan back into the Air Fryer and set the timer for a few extra minutes.
10. To remove small foods (e.g. fries), press the basket release button and lift the basket out of the pan (Figure 10).

Note: Don't turn the pan over, otherwise the oil in the bottom of the pan will drip into your food.

The pan and the food will be hot after cooking. Depending on the type of food you were frying, there may be some steam coming off the pan as well.

11. Empty the basket into a bowl or plate (Figure 11). Use tongs to remove large or fragile food from the basket. Once the basket is empty, the Air Fryer is ready to cook again.

Once you're done cooking, clean the Air Fryer thoroughly, so it will be ready for the next time you need to use it.



Cooking Tips

You can use your Avalon Bay Air Fryer to cook many of the foods you love. This includes any meat you usually broil, grill, or bake (like chicken or beef). You can also cook most frozen foods in your Air Fryer too (and you don't need to defrost them first).

Keep these tips in mind when cooking:

- Smaller items usually require slightly shorter cooking times than larger items (e.g., smaller fries will cook faster than larger fries).
- Shaking smaller items halfway through cooking enhances the end result and can help prevent unevenly fried food. Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the pan briefly out of the Air Fryer while it is cooking barely disturbs the process.
- A larger amount of food only requires a **slightly longer** cooking time, a smaller amount of food only requires a **slightly shorter** cooking time.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough. We suggest placing a baking tin or oven dish right in your fryer basket if to fry fragile food or filled food.
- If you want crispy potatoes, cover them with a small amount of oil and cook them for a few extra minutes.

Preheating Your Air Fryer

You can preheat your Air Fryer without any food inside.

1. Set the air fryer to the required cooking temperature, set the timer for three minutes, and then press “Start.”
2. Once the timer goes off, fill your Air Fryer basket with food.
3. Set the timer to the required preparation time and press “Start.”

Reheating food

You can also use your Air Fryer to reheat food. Just set the temperature to 300°F and allow up to 10 minutes for your food to reheat.

Baking a Cake?

Baking a cake in your Air Fryer is easy. Just place a cake pan or oven dish directly in your Air Fryer basket. See *Settings* for more information.

Foods NOT to cook in your Air Fryer

Do not prepare extremely greasy food such as sausages or bacon in your Air Fryer. Also avoid vegetables that you usually cook or steam, such as carrots, broccoli and beans.

Settings

Use the frying times in this chart as a guide. You may need to adjust these times to suit different quantities or thickness of food, and to suit your own taste.

	Min-max amount (ounces)	Time (min)	Temp (F)	Shake	Extra information
Potatoes & Fries					
Thin frozen fries	10-25	9-16	400	Shake	
Thick frozen fries	10-25	11-20	400	Shake	
Home-made fries (thin sticks)	10-30	16-10	400	Shake	Add ½ tbsp. of oil
Home-made potato wedges	10-30	18-22	370	Shake	Add ½ tbsp. of oil
Home-made potato cubes	10-25	12-18	370	Shake	Add ½ tbsp. of oil
Rosti	9	15-18	400	Shake	
Potato gratin	17	15-18	400	Shake	
Meat & Poultry					
Steak	3.5-17	8-12	370		
Pork chops	3.5-17	10-14	370		
Hamburger	3.5-17	7-14	370		
Sausage roll	3.5-17	13-15	400		
Drumsticks	3.5-17	18-22	370		
Chicken breast	3.5-17	10-15	370		
Snacks					
Spring rolls	3.5-14	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	3.5-17	6-10	400	Shake	Use oven-ready
Frozen fish fingers	3.5-14	6-10	400		Use oven-ready
Frozen bread crumbled cheese snacks	3.5-14	8-10	370		Use oven-ready
Stuffed vegetables	3.5-14	10	330		
Baking					
Cake	10.5	20-25	330		Use cake pan
Quiche	14	20-22	370		Use cake pan/oven dish
Muffins	10.5	15-18	400		
Sweet snacks	14	20	330		Use cake pan/oven dish

Caring For Your Air Fryer

Cleaning and Storage

You should thoroughly clean your Air Fryer after every use.



To preserve the non-stick coating, **do not** use metal kitchen utensils or abrasive cleaning materials to clean the pan, basket, or the inside of the Air Fryer.

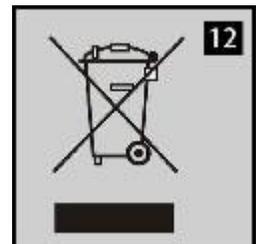
1. Before cleaning, unplug your Air Fryer and wait for it to cool down (about 30 minutes). Removing the pan will help cool down your Air Fryer a little faster.
2. Wipe the outside of your Air Fryer with a damp cloth. Never use an abrasive cleaner or harsh pad.
3. Clean the pan and basket using hot water, mild soap, and a non-abrasive sponge (the pan and basket are also dishwasher-safe). If necessary, use a degreasing liquid to remove any remaining dirt.
 - **NOTE:** If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and a mild liquid soap. Put the basket in the pan and soak for about 10 minutes.
4. Clean the inside of the appliance using hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residue.
6. Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.



WARNING: Never immerse the base of the Air Fryer in water or other liquid or it may damage the multi electrical and heating components. TO prevent electric shocks or short-circuits, do not let any liquid enter the Air Fryer.

Environmental Concerns

Do not throw your Air Fryer away with the normal household waste when it is worn out. Dispose of it at an official collection point for recycling. By doing this, you help protect the environment (see Figure 12).



Troubleshooting

My Air fryer doesn't turn on

Problem	Possible cause	Solution
Fryer does not work	Air Fryer is not plugged in.	Put the cord into a standard electrical outlet.
	The timer has not been set	Set the timer to the required time and press "Start."

The pan doesn't slide into my Air fryer

Problem	Possible cause	Solution
Pan does not slide into the appliance properly	There is too much food in the basket.	Do not fill the basket beyond the MAX indicator.
	The basket was not placed in the pan correctly.	Push the basket down into the pan until it clicks.

White smoke is coming out of my Air Fryer

Problem	Possible cause	Solution
White smoke comes out of the appliance	The food being cooked is too greasy.	When frying greasy food, a large amount of oil will leak into the pan. The oil produces white smoke & the pan may heat up more than usual. This will not affect the appliance or the end result.
	The pan contains greasy residue from a previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.

My food isn't cooking correctly

Problem	Possible cause	Solution
Food is undercooked	There is too much food in the basket.	Put smaller batches of food in the basket. Smaller batches fry more evenly.
	The cooking temperature too low.	Set the temperature to the required temperature setting.
Food is fried unevenly	Certain types of food require shaking halfway through the preparation time.	Food that lies on top of or across each other (e.g., fries) need to be shaken halfway through the preparation time. See <i>Settings</i> for preparation information.

Problem	Possible cause	Solution
Fried snacks are not crispy	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.
Fresh fries are fried unevenly	You did not use the right type of potato. You did not rinse the potato sticks properly before frying them.	Use fresh potatoes and make sure that they stay firm during frying. Rinse the potato sticks again to remove starch from the outside of the sticks.
Fresh fries are not crispy	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. Add slightly more oil.

Limited manufacturer's warranty

This appliance is covered by a limited manufacturer's warranty. For one year from the original date of purchase, the manufacturer will repair or replace any parts of this appliance that prove to be defective in materials and workmanship, provided the appliance has been used under normal operating conditions as intended by the manufacturer.

Warranty Terms

During the first year, any components of this appliance found to be defective due to materials or workmanship will be repaired or replaced, at the manufacturer's discretion, and at no charge to the original purchaser. The purchaser will be responsible for any removal or transportation costs.

Exclusions

The warranty will **not** apply if damage is caused by any of the following:

- Power failure
- Damage in transit or when moving the appliance
- Improper power supply such as low voltage, defective household wiring, or inadequate fuses
- Accident, alteration, misuse, or abuse of the appliance such as using non-approved accessories, inadequate air circulation in the room or abnormal operating conditions (extreme temperatures)
- Use in commercial or industrial applications
- Fire, water damage, theft, war, riot, hostility, or acts of God such as hurricanes, floods, etc.
- Use of force or damage caused by external influences
- Partially or completely dismantled appliances

Obtaining service

When making a warranty claim, please have the original bill of purchase with purchase date available. Once confirmed that your appliance is eligible for warranty service, all repairs will be performed by an Avalon Bay authorized repair facility. The purchaser will be responsible for any removal or transportation costs. Replacement parts and/or units will be new, re-manufactured, or refurbished and are subject to the manufacturer's discretion. Do not use an unauthorized person to replace or fix a damaged main cord.

For technical support and warranty service, please email support@avalon-bay.com.