



# DIGITAL AIR FRYER



GOTHAM STEEL® DIGITAL AIR FRYER ITEM NO. 2356  
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**INSTRUCTIONS**

<b>IMPORTANT SAFEGUARDS.....</b>	<b>2</b>
<b>UNPACKING/ASSEMBLY.....</b>	<b>4</b>
<b>PARTS AND FEATURES.....</b>	<b>5</b>
<b>USAGE.....</b>	<b>6</b>
<b>HELPFUL TIPS.....</b>	<b>8</b>
<b>SUGGESTED COOKING TIMES.....</b>	<b>9</b>
<b>TROUBLESHOOTING.....</b>	<b>11</b>
<b>CLEANING AND STORAGE.....</b>	<b>12</b>

Before operating your new appliance, please read all instructions carefully and save for future reference.

## IMPORTANT SAFEGUARDS

1. Read all instructions before use.
2. Do not touch hot surfaces, use handle.
3. To protect against electrical shock and damage to unit, do not immerse the appliance, main body, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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. 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 putting on or taking off parts, and before cleaning the appliance.
7. Do not operate the Air Fryer with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
9. Do not use outdoors.
10. Do not handle the plug or appliance with wet hands.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place the appliance in the presence of explosive and/or flammable fumes.
13. Do not move the appliance when the appliance contains food, hot oil or other hot liquids.
14. Do not use the appliance for other than its intended use.
15. Make sure the appliance is clean and dry prior to use.
16. Always turn the unit OFF before removing the plug from the wall outlet.
17. Be sure to use on a heat resistant and even surface. Keep at least 6 inches (15 cm) away from walls and other flammables.
18. Keep all ingredients within the inner frying basket to prevent any contact with internal heating elements. The appliance will malfunction if this occurs.
19. Do not over fill the inner frying basket. Do not fill pass the MAX mark.
20. Once the appliance stops working, the heater surface stays warm a long time. Do not touch the surface until it has completely cooled down.
21. Do not operate the appliance without any food in it, as that will damage the unit.



**CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE PROVIDED REMOVABLE CONTAINER.**

### CAUTION-Hot surface

**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.

- Position the appliance so that it is never against a wall or in a corner, against curtains or upholstery.
- When operating the appliance on a work surface keep the surrounding areas clear and free from clutter. Ensure adequate air space surrounding the appliance for circulation.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not operate this appliance with other major appliances plugged into the same power socket - there is a risk of blowing the fuse.
- Do not touch the hot appliance surfaces while the unit is on or while cooling.
- Do not cover the air inlet or the air outlet while the appliance is operating.
- During use, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam outlet openings at all times.
- Take extra care when removing the fryer tray after cooking is complete. Hot air and steam will be released. Keep your face and hands at a safe distance.
- All users of this appliance must read and understand this User's Manual before operating or cleaning this appliance.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

## FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS.

Do not attempt to repair the appliance, contact a qualified service technician.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord.

Do not use extension cord as it can be pulled on by children causing the unit to tip over.

### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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.

### PACKAGE CONTENTS:

- MAIN UNIT
- FRYER TRAY (3.5L CAPACITY)
- INNER FRYING BASKET (2.6L CAPACITY)

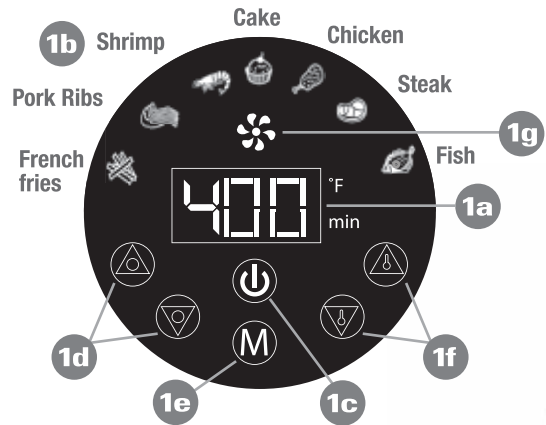
### UNPACKING - BEFORE FIRST USE

1. Remove all the packing material. Remove any labels from the product.
2. Clean the fryer tray and inner frying basket thoroughly with hot water, mild detergent and non-abrasive sponge.
3. Clean the inside and outside of the fryer with damp cloth.
4. Never pour oil or fat into the fryer tray or inner frying basket. You can place a small amount of oil (if needed) to the food prior to placing inside the fryer.

**WARNING:** Do not immerse the fryer main body, cord, or plug in water or any other liquid. Do not use abrasive cleansers.

### QUICK ASSEMBLY (See PARTS+USAGE instructions on pp. 5-7)

1. Place the fryer on a leveled, even and stable surface. Do not place the fryer on surface that is not heat-resistant.
2. Place the inner frying basket into the fryer tray correctly.
3. Never pour oil or other liquid directly into the fryer. Do not cover the fryer air vents, as this will prevent the air flow and prevent the fryer from operating properly.



**1. Digital Control Panel -**

- 1a.** Temperature/Time display
- 1b.** 7 presets:  
 French Fries: 18 Min. / 400°F  
 Pork Ribs: 25 Min. / 350°F  
 Shrimp: 8 Min. / 330°F  
 Cake: 30 Min. / 310°F  
 Chicken: 20 Min. / 360°F  
 Steak: 12 Min. / 400°F  
 Fish: 10 Min / 350°F
- 1c.** Power Button
- 1d.** Manual Timer Control (UP and DOWN)
- 1e.** Mode Button
- 1f.** Manual Temperature Control (UP and DOWN)
- 1g.** Fan and Heat Temperature Indicators

- 2. Inner Frying Basket** - removable basket that holds food with **2a.** MAX line mark
- 3. Fryer Tray** - removable, holds Inner Frying Basket
- 4. Handle** - cool to the touch, contains Release Button with **4a.** Sliding Tab
- 5. Release Button** - press to remove the Inner Frying Basket from the Fryer Tray
- 6. Air Vent**



**PRIOR TO USE: IMPORTANT:**

- Place the unit on a stable, heat-proof surface and make sure it is not near the edge of the table or countertop.
- Make sure that the power cord is not touching any hot surface.
- Always have enough space around the unit, so there is enough for fryer tray when removed from the unit.
- Make sure you've placed the inner frying basket and fryer tray inside the main unit prior to cooking.
- Always have the oven mitts ready when removing the fryer tray and cooked food.

**ASSEMBLY-PLACING FOOD IN UNIT:**

1. Remove the Fryer Tray with Inner Frying Basket.
2. Place food to be cooked into the Inner Basket. Do not place too much food as it may not cook evenly. Do not exceed the MAX indication level marked on the inner rim of the Inner Basket.

**NOTE:** Although no oil is necessary to air fry food using this unit, you may use a sprayer and fill it with your choice of oil. Then spray it lightly over the food prior to cooking (1 to 3 sprays).

3. Slide the Fryer Tray back into the unit.
4. Plug the unit into the wall outlet. The control panel will display Power Button icon.

**SETTING TEMPERATURE AND TIMER:**

5. Press the Power Button icon on the control panel, the display will illuminate. **NOTE:** The control panel cannot be operated unless the Fryer Tray is fully inserted in place. The default temperature is 370°F and timer is set for 15 min.

6. Press the Mode icon until the desired picture of the type of food you are cooking is illuminated. Example: If you are making french fries, press the Mode icon until the "french fries" icon appears. Refer to Cooking Times and Temperatures guide printed on the top of the unit for additional foods.

7. If need to set your own temperature, press the up or down temperature icons until the desired temperature has been set on the LED. Press the up or down timer icons until the desired time has been set.

**NOTE: The Digital Control Panel displays the exact time for each preset type of food. While the food list on top of unit gives time range to accommodate different food amount / thickness. Please use the Up and Down controls to adjust the time.**



**CONTROL PANEL FRENCH FRIES MODE SELECTED**





**TURNING UNIT ON/OFF:**

8. When Temperature and Timer has been set, press the Power button to start cooking. The fan will go on and Fan and Heat Temperature Indicator icon will spin.

9. Timer will begin counting down the minutes. During operation, red light inside Fan and Heat Temperature Indicator icon will cycle on and off to maintain set temperature.

10. Some food ingredients require turning half way through the cooking process. Pull out the Fryer Tray from the unit using the handle. This will pause the cooking process.

**NOTE: Make sure not to press the top of the handle with your thumb while pulling out the Fryer tray. See Diagrams for CORRECT way.**

11. Turn the food ingredients over, or simply shake it a little to re-distribute the ingredients. **CAUTION: THE COOKING PAN AND INGREDIENTS WILL BE EXTREMELY HOT. IF NEED TO PLACE THE FRYER TRAY DOWN, USE HOT PLATE OR ANY OTHER HEAT-PROOF SURFACE.** When done, slide the Fryer Tray back into the unit.

**Note: Do not press the release button located on the Inner Frying Basket during this process.** The fryer will resume working.

12. When the timer reaches "0", the unit will beep. The fan will remain on until the unit cools off, then unit will turn off automatically. Remove the Fryer Tray. Check to make sure the food is fully cooked. To manually stop the cooking process, press the Power button icon on the control panel.

**NOTE:** 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 unit when cooked food is not removed soon after timer has gone off. The steam/moisture build-up can be avoided by removing the food as soon as it is cooked.

13. If the food requires additional cooking, place the Fryer Tray back into the unit. If the unit has already turned off automatically, set the timer and cooking temperature again using presets or Up and Down buttons. If there is still time left on the timer, you can use Up and Down buttons to add more time.

**CAUTION: THE COOKING PAN AND INGREDIENTS WILL BE EXTREMELY HOT. IF NEED TO PLACE THE FRYER TRAY DOWN, USE HOT PLATE OR ANY OTHER HEAT-PROOF SURFACE. CAREFULLY REMOVE COOKED HOT FOOD.**



**CORRECT**



**HELPFUL TIPS**

- Smaller size ingredients will require less cooking times than the larger size food ingredients.
- When cooking larger food amounts, increase cooking time. If cooking lesser amount of food ingredients, decrease cooking time.
- During cooking, it is highly recommended to turn over the food to achieve the best frying results.
- By adding a small amount of oil to the fresh potatoes, the potatoes/french fries can be made crisper. Add the oil to the raw potatoes in the mixing bowl. Let it sit a little before placing inside the fryer.
- Never cook the food ingredients with high oil content in the fryer.
- Try cooking you favorite oven recipes inside the fryer. Keep same temperature, lower the cooking time.
- When frying potatoes, the most optimal amount of food is 18oz, or approximately 2 ¼ cups (500g).
- You can use the fryer to reheat the food ingredients. To reheat, set the temperature to 320°F (160°C) with the maximum cooking time of 10 minutes.

**ADAPTING RECIPES:**

You can try your favorite recipe that is intended for conventional oven or fryer. Keep the cooking temperature the same, just reduce the cooking time, as it will cook much faster in this unit. You may use a meat thermometer to make sure the food is cooked. Refer to Internal Food Temperature guide below.

**This is a list of the internal temperatures that different foods must reach to kill bacteria. These are NOT the temperatures to use to cook the food.**

Beef, Lamb or Veal - Medium Rare	145°F
Beef, Lamb or Veal - Medium	160°F
Beef, Lamb, Pork or Veal - Well Done	170°F
Chicken Breast	170°F
Chicken Thighs or Wings	180°F

Fish and Shellfish	145°F
Ground Beef or Ground Pork	160°F
Ground Chicken or Ground Turkey	165°F
Pork	160°F

**Internal Food Temperatures Guide**

When cooking poultry, always cook to the internal temperature of 170-180°F. Another sign for cooked poultry is when the juices run clear. Fish is done when it looks opaque and flakes easily with a fork. Shellfish such as shrimp, crab, or lobster will turn reddish pink on the outside and opaque on the inside. You may also refer to the markings on your meat thermometer.

## AIR FRYING SUGGESTED COOKING TIMES

**IMPORTANT: REFER TO THE BELOW COOKING TIMES AS A GUIDE ONLY. TIME MAY VARY ACCORDING TO THE WEIGHT, SIZE AND THICKNESS OF THE FOOD - ADJUST TO YOUR PREFERENCE. ALWAYS MAKE SURE TO REFER TO THE INTERNAL FOOD TEMPERATURE GUIDE ON PAGE 8.**

TYPE OF FOOD	COOKING TEMP.	COOK TIME	NOTES
<b>MEATS</b>			
Steak 1" Thick (3.5oz-18oz / 100-500g)	400°F (200°C)	12 min	Turn half way through cooking
Pork Chops ½" thick (3.5oz-18oz / 100-500g)	350°F (180°C)	10-14 min	Turn half way through cooking
Hamburger ¼ lb. (3.5oz-18oz / 100-500g)	350°F (180°C)	7-14 min	Turn half way through cooking
Sausage (3.5oz-18oz / 100-500g)	400°F (200°C)	13-15 min	Turn half way through cooking
Chicken drumsticks (3.5oz-18oz / 100-500g)	360°F (182°C)	18-22 min	Coat with ½ tablespoon of oil. Turn half way through cooking
Chicken breast (3.5oz-18oz / 100-500g)	360°F (182°C)	10-15 min	Turn half way through cooking
<b>FRENCH FRIES</b>			
French Fries thin - frozen (10oz-18oz / 300-500g)	400°F (200°C)	12-16 min	Shake or turn half way through cooking.
French Fries thick - frozen (10oz-18oz / 300-500g)	400°F (200°C)	15-20 min	Shake or turn half way through cooking.
French Fries thin - fresh (10oz-18oz / 300-500g)	400°F (200°C)	12-16 min	Coat with ½ tablespoon of oil. Shake or turn half way through cooking.
French Fries thick - fresh (10oz-18oz / 300-500g)	400°F (200°C)	15-20 min	Coat with ½ tablespoon of oil. Shake or turn half way through cooking.

## AIR FRYING SUGGESTED COOKING TIMES

TYPE OF FOOD	COOKING TEMP.	COOK TIME	NOTES
<b>APPETIZERS/SNACKS</b>			
Spring roll (3.5oz-14oz / 100-400g)	400°F (200°C)	8-10 min	Sprinkle with ½ tablespoon of oil. Shake or turn half way through cooking
Frozen chicken nuggets (3.5oz-18oz / 100-500g)	400°F (200°C)	6-10 min	Sprinkle with ½ tablespoon of oil. Shake or turn half way through cooking
Frozen fish filets (3.5oz-14oz / 100-400g)	350°F (180°C)	10-15 min	Sprinkle with ½ tablespoon of oil.
Frozen mozzarella sticks (3.5oz-14oz / 100-400g)	400°F (200°C)	8-10 min	Sprinkle with ½ tablespoon of oil.
Vegetables (3.5oz-14oz / 100-400g)	350°F (180°C)	10 min	
<b>BAKING</b>			
Cake (10.5oz/300g)	310°F (155°C)	25-30 min	Use baking tin.
Muffins (10.5oz/300g)	310°F (155°C)	15-18 min	Use baking tin.
Quiche (14oz/400g)	310°F (155°C)	20-22 min	Use baking tin or oven proof dish.

### MAKING FRENCH FRIES

For best results, we recommend using frozen french fries. If you choose to make your own french fries, please follow the steps below.

1. Peel the potatoes and cut them into small strips.
2. Soak the potato strips in a bowl for at least 20 minutes. Take them out and let them drain on paper towels.
3. Pour small amount of olive oil into the mixing bowl. Place the potato strips into the bowl and mix them thoroughly, until the potato strips are evenly coated. You can add herbs and spices and mix all together.
4. Take the potato strips out of the bowl (discard the remaining oil in the bowl). Place the potato strips into the frying basket. Notice: Do not place all the potatoes into the frying basket at once. This will prevent too much oil being collected at the bottom of the fryer tray at the end of the cooking process.
5. Air fry the potato strips for 15-20 minutes at 400°F (200°C). Turn half way through cooking.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The fryer does not operate.	<ol style="list-style-type: none"> <li>1. The plug is not fully inserted into the power outlet.</li> <li>2. User has not pressed the Power Button.</li> <li>3. Fryer Tray is not fully inserted.</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the plug into the grounded power outlet.</li> <li>2. Press the Power Button on the display.</li> <li>3. Make sure that the Fryer Tray is fully inserted.</li> </ol>
Food is not cooking all the way through.	<ol style="list-style-type: none"> <li>1. Too much food placed in the frying basket.</li> <li>2. Some food requires turning half way through cooking.</li> <li>3. The cooking temperature is set too low.</li> <li>4. The cooking time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>1. Place the food ingredients into the frying basket in small batches.</li> <li>2. Shake/turn food half way through cooking, if required.</li> <li>3. Use the control panel to set the right temperature needed for cooking.</li> <li>4. Use the control panel to set the right time needed for cooking.</li> </ol>
When finished cooking, food is not coming out crispy.	The type of food you are using may only be cooked in traditional fryer to get the extra crispness.	Adding some oil to the food prior to cooking helps improve crispness.
White smoke is emitting from the fryer.	Oil from previous use remains inside the frying-pan.	The white smoke can also form by heating the existing oil and fat inside the fryer tray. Make sure to clean the fryer tray each time after the use.
Fresh french fries are not cooked evenly.	You did not rinse the potato strips prior to frying.	Properly rinse the potato strips in water to remove starch.
Fresh french fries are not crispy.	The crispness is determined by the oil content and moisture content in the french fries.	<ol style="list-style-type: none"> <li>1. Make sure to dry the potato strips properly before adding oil to them.</li> <li>2. The french fries can come out crisper if the potatoes are cut thinner.</li> <li>3. The french fries can come out crisper by adding small amount of oil to the potato strips prior to frying.</li> </ol>

## CLEANING AND STORAGE

Clean the fryer each time after use. Do not use any abrasive cleaners or any metal utensils during cleaning as this will damage the coating of the items. **WARNING: Do not immerse the main fryer unit in water or any other liquid.**

1. Make sure you turn off and unplug the unit before cleaning it. **Always wait until the unit cools down completely.**
2. Push Sliding Tab in to expose the Release Button. While holding the handle, press the Release Button with your thumb. Lift handle up to separate the Fryer Tray and Inner Frying Basket assembly.
3. Thoroughly wash the fryer tray, inner frying basket in hot soapy water and allow to dry completely. Do not use any abrasive cleaners or any metal utensils during cleaning as this will damage the coating of the items.
4. For more thorough cleaning, pour hot water mixed with detergent into the Frying tray. Place the inner frying basket into the frying tray, and soak both for 10 minutes.
5. Clean the outer surface of the fryer by wiping it clean using a damp cloth or sponge. **WARNING: Do not immerse the main fryer unit in water or any other liquid.**
6. All parts must be dry before next use. When storing the unit, always make sure ALL parts are DRY, to avoid any moisture collecting in the unit.



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