

nutrichef™



Visit Our Website



SCAN ME
nutrichefkitchen.com

NCAF539TW
5.5 Liter Air Fryer
USER GUIDE

Features:

- Non-stick Basket Surface
- Adjustable Temperature Control (up to 390°F) and Time (up to 60 mins)
- Transparent Cooking Basket for Easy Food Monitoring
- Digital Touch Control Panel
- Automatic Shut-Off Function
- 8 Preset Programs
- Cool-touch Handle for Safety and Ease of Use
- Overheat Protection for Safety
- Removable Basket for Easy Serving and Cleaning
- Compact Size for Easy Storage
- Dishwasher-Safe Tray for Easy Cleaning
- Equipped with a High-Definition LED Touch Screen
- Customized Cooking Display Action
- 360° Hot Air Circulation Technology with 5.8QT Capacity
- Cooks Food Quickly and Evenly with Little to No Oil
- Precise Time and Temperature Control

What's in the Box:

- Air Fryer
- Mesh Tray
- Coaster

Technical Specs:

- Construction Materials: Stainless Steel & PP
- Heating Element: 1200W
- Adjustable Time Setting: Up to 60 mins (Air Fryer)
- Food Capacity: 5.5L
- Air Fry Cooker Temp Range: 105-390 Fahrenheit
- Power Cable Length: 35.4" -inches includes the Plug
- Power Supply: 120V
- Product Weight: 11.9 -Lbs.
- Air Fryer Size (L x W x H): 14.0" x 11.6" x 11.1" -inches

California Prop 65 Warning



WARNING:

This product contains Dibutyl phthalate (DBP) which is known to the state of California to cause cancer birth defects and other reproductive harm. Do not ingest.

For more info go to: www.P65warnings.ca.gov

Please keep these instructions carefully.

Please read the manual and relevant notes carefully before using.

During the first use, you may notice a slight smoke or odor as the appliance heats up for the first time. This is normal and caused by the burning off of any residual protective coating. The smell will dissipate after a few uses.

IMPORTANT SAFEGUARDS AND TIPS

DANGER

- Do not immerse the power cord, plug, or housing in water or under the tap during cleaning to avoid damage or potential danger.
- Avoid any liquids entering the appliance to prevent electric shock or a short-circuit.
- Do not obstruct the air inlets and air outlets while the appliance is in operation.
- Some parts of the appliance become hot during operation. Please avoid direct contact with your hands.

WARNING

- Ensure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
- Before using, please check the power cord of the appliance and the accessories. Do not use them if they are damaged.
- Do not allow the cord to hang over the sharp edge of a counter.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place or use the appliance on or near combustible materials such as tablecloths, curtains, or wallpaper to prevent fire hazards.
- Do not make external power cord connections.
- The fryer's inner chamber reaches high temperatures during operation. Do not put plastic dishes, bowls, or protective film inside it.
- The appliance should be placed on a horizontal and stable surface when in use. Avoid placing it on plastics, boards, or any other surfaces that are susceptible to heat or wear.
- Leave around 4in. of space around the appliance, and do not place it against walls or other appliances.
- Do not place anything on top of the appliance.
- Do not use the appliance beyond the specifications outlined in this manual.

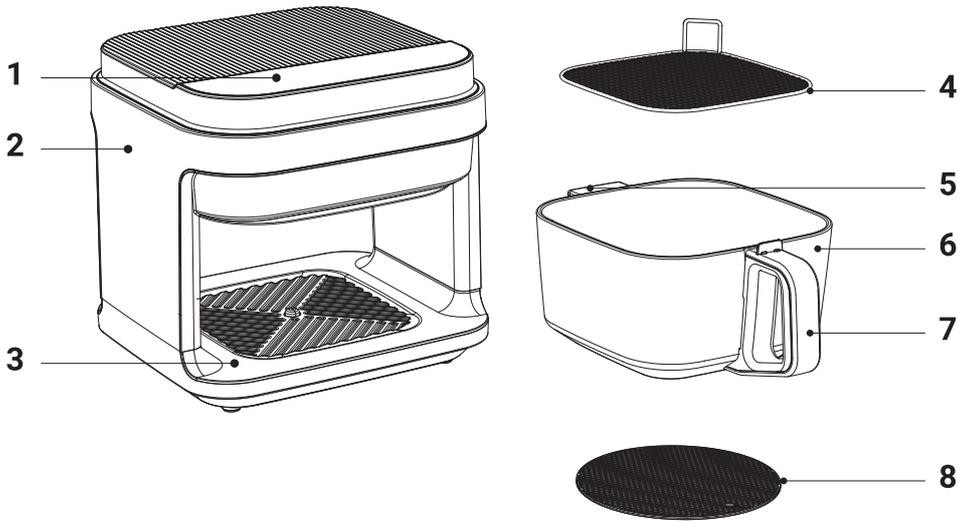
- Do not use this product unattended.
- While the appliance is frying, hot steam will exhaust through the rear air outlet. Keep your hands and face at a safe distance from the steam and air outlet openings. Be cautious when removing the basket, tray, or toast rack from the appliance.
- After cooking is completed and you're taking out pan components, note that the heating element remains very hot. Avoid touching it.
- If the pre-set time is too long, the food may burn and release smoke through the air outlet. Unplug the appliance immediately and clean the food and oil from the basket, toast rack, and tray.
- After using the fryer, please press the power button, then unplug it from the socket. Avoid pulling the power cord directly.
- Keep the appliance and its cords out of the reach of children.

CAUTION

- Unplug the appliance from the outlet when it is not in use or before cleaning. Allow it to cool down first before cleaning.
- Do not use any accessories provided by non-native sources.
- This appliance is intended for household use only. Do not use it outdoors.
- Clean and wipe dry the fryer's basket and glass jar before placing food inside.
- The appliance has a built-in safety switch. It can be switched to standby mode only when the cooking window component is correctly positioned.
- Always unplug the appliance when not in use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified individuals to avoid hazards.
- Children under 8 and those with reduced mental capacity should not use the appliance. Children should not play with the appliance. Cleaning and user maintenance should not be performed by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children under 8 years of age.
- Appliances are not intended to be operated using external timers or separate remote control systems.
- The door or the outer surface may become hot when the appliance is in operation.

PRODUCT STRUCTURE DIAGRAM

Product Components



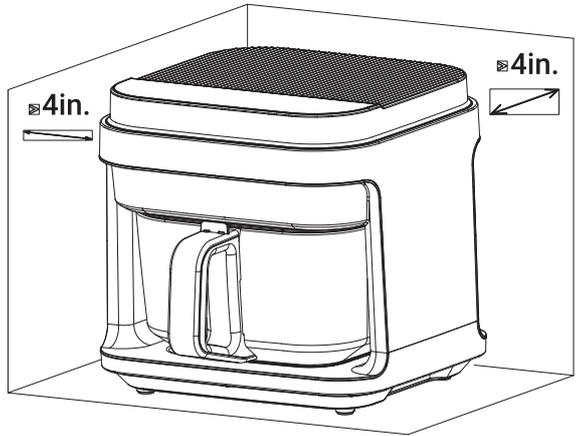
- 1. Control panel
- 2. Housing
- 3. Base
- 4. Mesh tray
- 5. Deputy handle
- 6. Glass jar
- 7. Handle
- 8. Coaster

Control Panel

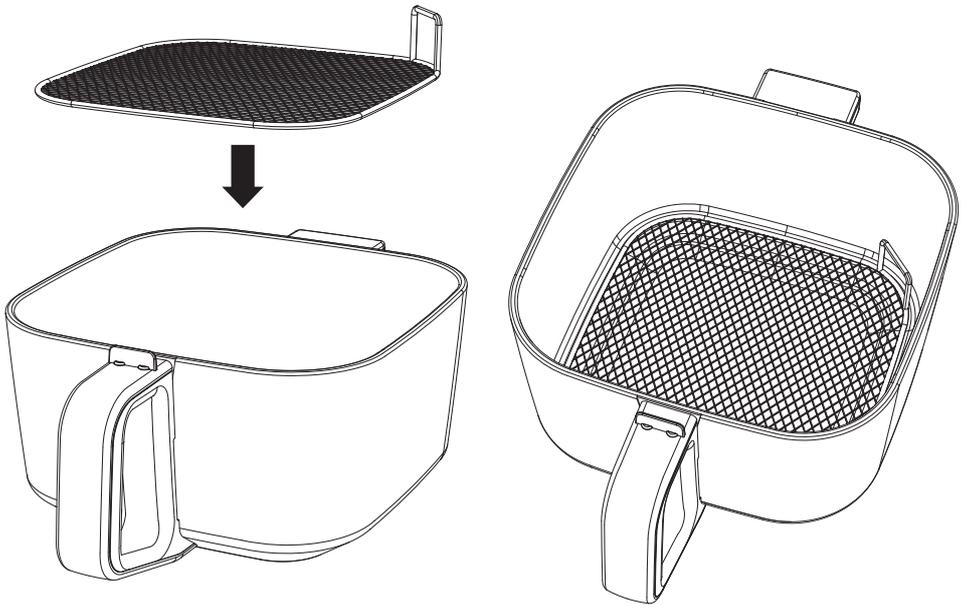


Product Instructions

1. Place the appliance on a flat, horizontal surface, maintaining a minimum distance of 4in. from the back and sides. Ensure that the machine is kept away from curtains, wall coverings, and other combustible materials.

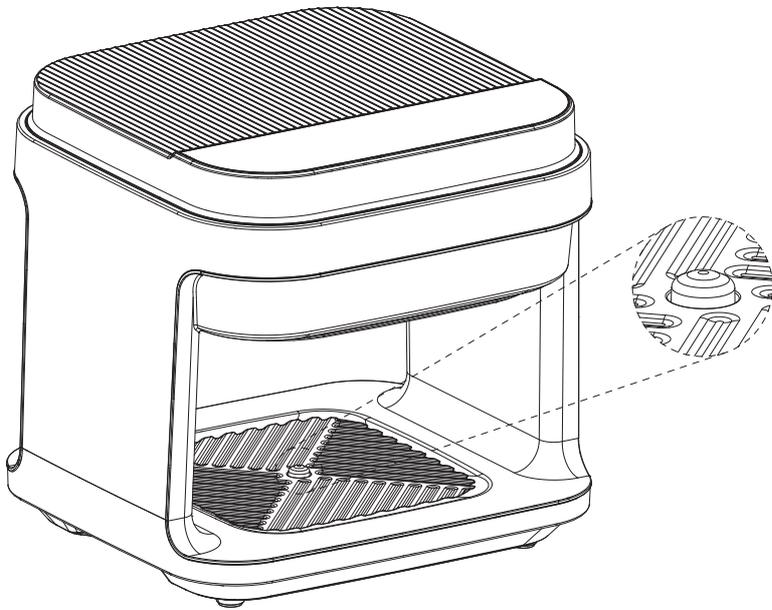


2. After removing the pot body, position the mesh tray slices flat inside the pot.



Note:

- Different cooking options require different accessories.
- After cooking, use gloves to remove the frying basket slices from the pot.



- Do not overfill the pot with food; maintain a minimum distance of 30 mm from the top edge of the pot. This ensures smooth internal airflow, and the food may expand during heating, depending on the actual situation.
- The machine will operate properly only when the pot door is closed.
- There is a safety switch, as shown in the picture.
- The machine will only start working when the pot is placed inside.
If the user plugs it in without the pot, the digital display will show "----".
If the user pulls out the pot during cooking, it will display "**OPEN.**"

BEFORE FIRST USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the basket and all other accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe both the inside and outside of the appliance with a cloth.
4. During the initial use, you may notice a slight odor and soot.
No need to worry, as this is a normal occurrence caused by production residues released during combustion. The smell and soot will gradually dissipate after use.

Product Operating Instructions

1. When the power is turned on, the buzzer rings, and the digital screen, and all indicator lights flicker and then turn off, leaving only the " " button indicator light illuminated.
2. Press the "⏻" button; all indicator lights and the digital screen will light up, indicating the appliance is in standby mode.
3. While in standby mode, the "⏻", "-", and "+" buttons are locked, but other keys can still be operated.
4. The appliance will automatically shut down after 60 seconds of inactivity in standby mode.
5. While in standby mode, use the touch function button to select a function. Press the "⏻" button to enter the working state.
6. During operation or function selection, if you wish to adjust the time and temperature of the function, press the "⏻" button. The corresponding icon on the digital screen will flash. When it's flashing, use the " " and "-" buttons to adjust the temperature and time.
7. While the appliance is in operation, pressing the "⏻" button will stop it, and the fan will continue running for an additional minute.

Menu Function Selection

1. We offer a variety of cooking time and temperature combinations to cater to your diverse cooking requirements.
2. Below are our preset menu combinations. You can also adjust the cooking time and temperature to suit your specific needs.

Menu	Default temperature	Default time	Temperature selection	Time Selection
MANUAL	250°F	20 mins	105-390°F	1-60 mins
SHRIMP	320°F	10 mins	300-340°F	1-60 mins
STEAK	355°F	12 mins	340-375°F	1-60 mins
FRIES	365°F	25 mins	340-390°F	1-60 mins
WINGS	355°F	15 mins	340-375°F	1-60 mins
FISH	320°F	20 mins	300-340°F	1-60 mins
CHICKEN	355°F	35 mins	340-375°F	1-60 mins
DEFROST	175°F	10 mins	160-195°F	1-60 mins

Note: The cooking time and temperature required may vary based on the size of the serving of roasted chicken or food. Adjust as needed to suit the actual situation.

Setting of Cooking Time and Temperature

1. After selecting the menu, if you need to reset the cooking temperature, press the "⌘" button. Then, use the "-" and "+" buttons to adjust the cooking temperature. Each press changes the temperature by 5°F, with an adjustable range of 105°F to 390°F.
2. After selecting the menu, if you need to reset the cooking time, press the "⌘" button. Then, use the "-" and "+" buttons to adjust the cooking time. Each press changes the time by 1 minute, with an adjustable range of 1 minute to 60 minutes.

Pause Function

During operation, pulling out the pot directly will enter the pause state. In this case, the keys will be locked, except for the power button "⏻". When you place the pot back into the cooker, the cooker will resume the previous cooking work.

Note:

If there is no operation for more than 10 minutes in the pause state, the appliance will automatically return to the power-on state.

Tips: During cooking, periodically turn the food to ensure even and thorough cooking.

Cooking Finish

1. When the appliance is done, a series of "drop," "drop," "drop" sounds will be heard, and the heater will stop working. The fan, however, will continue to run for an additional 1 minute until the internal temperature cools down.
2. Carefully pull out the pot and place it on a stable, horizontal surface.
3. Transfer the cooked food onto a plate or tableware.
4. After cooking, press the power button to turn off the power supply, and then disconnect the power cord from the wall.

Note:

- It's better to remove the pot after it has completely cooled, which is also beneficial for the appliance.
- Avoid turning the pot upside down, as it may result in excess grease dripping out.
- After cooking, allow the pot to cool down for at least 20 minutes before soaking and cleaning.

Cleaning and Maintenance

- Clean the appliance and accessories after every use to keep it clean.
- Unplug from the outlet and let the appliance cool down before cleaning.
- Wipe the appliance's surface with a soft, moist cloth.
- Do not immerse the power cord, plug, and the appliance's body in water or other liquids, as it may cause damage to the appliance, fire, electric shock, or injury to persons.

Storage

- Unplug the appliance and allow it to cool completely before storing.
- Ensure that all parts are clean and dry, assemble all parts, and then place it in a dry, clean, non-corrosive environment.

Disposal

This product must not be disposed of together with domestic waste. It should be disposed of at an authorized recycling facility for electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources and ensure the product is disposed of in an environmentally friendly and safe manner.

ERROR & TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Appliance does not work.	The appliance is not plugged in.	Make sure to plug it into the socket.
	The pot is out of its place	Please put the pot into the housing closely.
Food is not completely cooked	The food is too large/thick.	Place smaller and thinner batches of food into the pot.
	The cooking time is too short.	Adjust the cooking time.
	The cooking temperature is too low.	Adjust the cooking temperature.
	Too much food in the pot.	The food cannot fill more than 4/5 of the pot, and do not overstuff. Leave a gap between the ingredients.
	The food is not defrosted completely.	Ensure that the food is completely defrosted.
Food is cooked unevenly	Some food needs to be turned over constantly during cooking.	During cooking, pull out the pot and turn over the food every 5-8 minutes.
White smoke is coming out of the pot	Cooking greasy food.	Cooking greasy foods will cause a lot of oil to ooze, producing white smoke at high temperatures. This is normal.
	Residual oil in the pot from the last time.	Make sure the pot is clean before and after each use.
French fries are not cooked crispy	It depends on the water and oil content of the ingredients.	Ensure that the fries are dry before frying and avoid cutting them too thick. You can preheat the pot before frying.
Display shows Error Code "E01"	There is an open circuit in the NTC sensor.	It may be loose or disconnected. Please contact professional after-sales service.
Display shows Error Code "E02"	There is a short circuit in the NTC sensor.	Maybe the NTC sensor is damaged. Please contact professional after-sales service.
Display shows Error Code "E03"	Furnace temperature is too high.	Disconnect the power, pull out the pot, and wait for it to cool down. Then, turn it on again.

Register Product

Thank you for choosing NutriChef. By registering your product, you ensure that you receive the full benefits of our exclusive warranty and personalized customer support. Complete the form to access expert support and to keep your NutriChef purchase in perfect condition.

Start Here



Model Number:
NCAF539TW

nutrichefkitchen.com/pages/register

nutrichef™



Questions or Comments?

We are here to help!

Phone: 1.718.535.1800

nutrichefkitchen.com/ContactUs