



Avalon Bay



Air Fryer Product Guide (AB-Airfryer100)

<http://www.avalon-bay.com>

Customer Care Number: 1-844-528-2566

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: _____

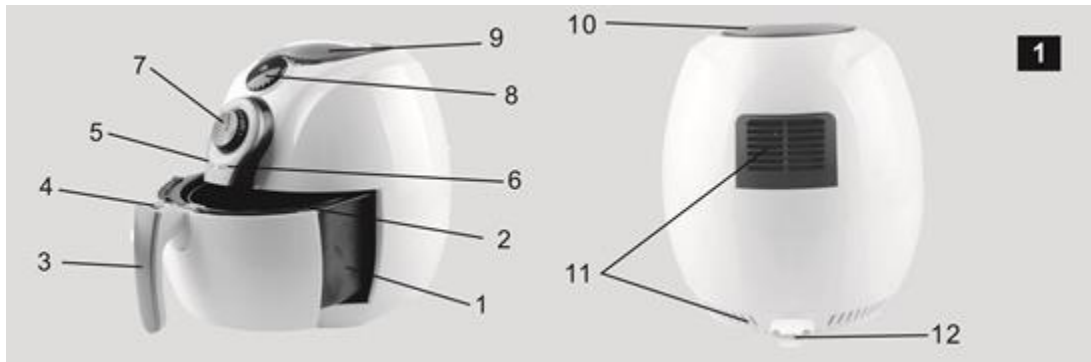
Serial Number: _____

Model Number: _____

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List of Main Parts



- 1 - Pan
- 2 - Basket
- 3 - Basket handle
- 4 - Basket release button
- 5 - Power indicator light
- 6 - Heating-up indicator light
- 7 - Timer (0-30 min)/power-on knob
- 8 - Temperature control knob (176-392 F)
- 9 - Handle
- 10 - Air inlet
- 11 - Air outlet
- 12 - Main cord

Product Specifications

TEMPERATURE CONTROL :	200 - 400°Fahrenheit
TIMER:	30-minutes
CAPACITY:	3.2 Lbs
FOOD BASKET:	Non-stick
DISHWASHER-SAFE PARTS:	Yes

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 to be safely used in environments such as 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 other purpose than described in this manual.

When using electrical appliances, basic safety precautions should always be followed, including the following:

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 there is any damage to the plug, main cord, or other parts.
- Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against another appliance. Leave at least 4 inches 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 its main cord out of the reach of children.
- Do not use an unauthorized person to replace or fix a damaged main cord.

While Cooking

- Keep all food in the basket to prevent any contact with the heating elements.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Do not fill the pan with oil. This may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.
- Do not let the appliance operate unattended. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Be careful of hot steam and air when you remove the pan from the appliance.
- Keep the main cord away from hot surfaces.
- Any accessible surfaces 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 emission 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 appliance by turning the timer knob **counter clockwise** to zero.

Special Cord Set Instructions

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. 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 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 grounded plug can result in electrical shock. If the power cord is damaged, please contact customer service.

Electromagnetic Fields (EMF)

The appliance complies with all standards regarding Electromagnetic fields (EMF). Under proper handling, there is no harm for the human body based on available scientific evidence.

Getting To Know Your Avalon Bay Air Fryer

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

Before Your First Use

1. Remove all packaging materials, stickers or labels from your Air Fryer. Be sure all 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; water must **not** be allowed to penetrate the interior of the appliance.

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 – this will disrupt airflow.

1. Place your Air Fryer on a clean, flat surface where you intend to cook. **Do not place the appliance on a NON heat-resistant surface.**
2. Put the basket in the pan (Figure 3).
3. Make sure the timer knob is set to 0.
4. Plug the cord into a standard electrical outlet. Now you are 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 your Air Fryer (Figure 4) and place your food in the basket.
2. Slide the pan back into your Air Fryer (Figure 5). **Never use the pan without the basket.**



3. **Do not touch the pan during or immediately after use.** The pan will be very hot. Be sure to only hold the pan by the handle.
4. Turn the temperature control knob to the proper temperature (Figure 6). See *Settings* to determine the right temperature.



If the appliance is cold, **add 3 minutes** to your preparation time.

5. Determine the required preparation time for your food (see *Settings*). Turn the timer

knob to the required preparation time to switch on your Air Fryer (Figure 7).

- The power-on light and the heating-up light goes on.
- The timer starts counting down your set preparation time.
- During the hot air frying process, the heating-up light occasionally turns on and off. This indicates that the heating element is switched on and off to maintain your set temperature.
- Any excess oil from the food collects on the bottom of the pan.



- Some foods require you to shake halfway during 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 11).



Do not press the button of the handle during shaking (Figure 9).



To reduce the weight while shaking, remove the basket from the pan and shake only the basket. Just pull the pan out, place it on a heat-resistant holder surface, such as a trivet, and press the button of the handle (Figure 10).



If you set the timer for half of the preparation time, when the timer bell rings, shake the food. Don't forget to set the timer again for the remaining cook time.



7. When you hear the timer bell, the set cooking time has elapsed. Pull the pan out of your Air Fryer and place it on a heat-resistant surface. You can switch off your Air Fryer manually by turning the temperature control knob to 0.
8. Check if your food is ready. If not ready yet, slide the pan back into the appliance and set the timer for a few extra minutes.
9. To remove small foods (e.g., fries), press the basket release button (1) and lift the basket out of the pan (2) (Figure 10).

NOTE: Don't turn over the pan; otherwise, the oil collected on the bottom of the pan will leak onto the food.

The pan and the food are hot after hot air frying. Depending on the type of the food in your Air Fryer, steam may also escape from the pan.

10. Empty the basket into a bowl or onto a plate (Figure 12). Use tongs to remove large or fragile food out of the basket.

Once your basket is empty, your Air Fryer is immediately ready to prepare the next batch.

Once you're finished cooking, don't forget to thoroughly clean your Air Fryer so it is ready 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 either).

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 the cooking time 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 appliance during hot air frying 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 you want to fry fragile food or filled food.

Preheating Your Air Fryer

You can preheat your Air Fryer without any food inside.

1. Set the timer knob for at least 3 minutes.
2. Once the heating-up light turns off (usually after about 3 minutes), fill your Air Fryer basket with food.
3. Turn the timer knob to the required preparation time.

Reheating food

You can also use your Air Fryer to reheat food. Just set the temperature to 302°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* on *page 10* 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'll need to adjust these times to suit the different quantities or thickness of food along with your own taste.

	Min-max amount (ounces)	Time (min)	Temp (F)	Shake	Extra information
Potatoes & Fries					
Thin frozen fries	10-35	20-50	392	Shake	
Thick frozen fries	10-35	22-50	392	Shake	
Home-made fries (thin sticks)	10-35	22-50	392	Shake	Add ½ tbsp. of oil
Home-made potato wedges	10-28	20-28	392	Shake	Add ½ tbsp. of oil
Home-made potato cubes	10-26	20-28	356	Shake	Add ½ tbsp. of oil
Rosti	9	18-22	356	Shake	
Potato gratin	17	20-25	356	Shake	
Meat & Poultry					
Steak	4-16	12-18	356		
Pork chops	4-16	15-20	356		
Hamburger	4-16	9-18	356		
Sausage roll	4-16	18-20	392		
Drumsticks	4-16	22-28	356		
Chicken breast	4-16	18-22	356		
Snacks					
Spring rolls	10-14	12-18	392	Shake	Use oven-ready
Frozen chicken nuggets	10-17	10-15	392	Shake	Use oven-ready
Frozen fish fingers	10-14	10-15	392		Use oven-ready
Frozen bread crumbled cheese snacks	10-14	10-15	356		Use oven-ready
Stuffed vegetables	10-14	10	320		
Baking					
Cake	10	20-25	320		Use cake pan
Quiche	14	20-22	356		Use cake pan/oven dish
Muffins	10	15-18	392		
Sweet snacks	14	20	320		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. Unplug your Air Fryer and allow it to cool down (about 30 minutes). You can also remove the pan to 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.
 - a. **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 using 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.

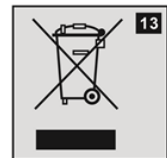


WARNING: Never immerse the base in water or other liquid due to the multi electrical and heating components.

Avoid any liquid entering the appliance to prevent from electric shock or short-circuit.

Environmental Concerns

Do not throw away your Air Fryer with the normal household waste when it is worn out. Hand it in at an official collection point for recycling. By doing this, you contribute to environmental protection (see Figure 13).



Troubleshooting

My Air fryer doesn't turn on

Problem	Possible cause	Solution
Fryer does not work	You did not plug in the appliance.	Put the cord into a standard electrical outlet.
	You did not set the timer.	Turn the timer knob to the required time to switch on the appliance.

The pan doesn't slide into my Air fryer

Problem	Possible cause	Solution
Pan does not slide into the appliance properly	You put too much food in the basket.	Do not fill the basket beyond the MAX indicator.
	You did not place the basket 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	You are preparing greasy food.	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 still contains grease 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	You put too much food in the basket.	Put smaller batches of food in the basket. Smaller batches are fried more evenly.
	You set the Air Fryer temperature too low.	Turn the temperature control knob 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.

Problem	Possible cause	Solution
		See <i>Settings</i> for preparation information.
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 potato type. You did not rinse the potato sticks properly before you fried 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 is 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.