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1 2 3 4 5 6 7 8 9 10 11 12 13 Table Contents 14 1 2 3 4 5 6 Table Contents 7 8 9 10 x1 1 12 13 14 15 16 17 18 19 20 21 22 23 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 46 47 48 49 50 51 5 2 5 3 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 1 Clean the appliance and accessories before using them. Use a soft dish soap and clean water to wash away all accessories such as a basket and base tray before using them. Use a damp cloth to wipe the appliance - you don't want to submerge it in water. Set up an air fryer on a stable, heat-resistant surface. When choosing a place for a fryer of air, place it on a surface that is heat-resistant, most likely in your kitchen. Keep it away from a lot of water like a sink. Make sure the air vents are not blocked or covered. Place the base tray and basket in an air fryer. To get your air roaster ready to use, fit the basket pans into the base tray. Now slide both the base tray and the basket into the air fryer. 4 Connect the air roaster to a standard socket. Find the nearest socket and plug in the fryer. The air fryer comes with a 4 foot (120 cm) cord, making it easier to get to the socket. 1 Click Turn/off to turn on the fryer. Pressing the On/Off button on the digital touchscreen will turn on the air fryer, illuminating the controls. The control panel should read 0, showing that you haven't chosen the cooking temperature or time yet. To turn off the fryer, just click on it again. 2 Place the food in the base tray. Slide the base tray with a handle and place the selected food on a tray. Once all your food is installed on a tray, slide the tray back into the air fryer. 3 Press Start/Pause to start cooking in the default settings. Once your food is in the air of the fryer, click start/pause to enable the default settings. This will allow you to start cooking at 360 degrees Fahrenheit (182 degrees Celsius) within 10 minutes. The next section describes changing temperature and time parameters manually. 4 Use the Start/pause button to suspend the cooking process. If you need to stop the air fryer for a moment, click the Start/Pause button while cooking. This should suspend the cooking process, allowing you to remove the base tray if necessary. Click Start/Pause to resume cooking. If you press pause and don't press other buttons for 5 minutes, the time and temperature of the setting will be cleared. 5 Use the turn off button to clear all settings. If you suspend a fryer to remove food before The timer will be done and you don't want to put the food back, click On/Off. This should clean all settings and turn off the fryer. 1 Find out the temperature and time it takes to eat. You NuWave Air Fryer should come with instruction booklet booklet several recipes. Look at the graph to find out how long to cook your chosen food, as well as at what temperature. For example, if you make homemade French fries, you would set the temperature to 360 degrees Fahrenheit (182 degrees Celsius) for 18-30 minutes. You can find many air fryer recipes online that will tell you the temperature and time of the setting. 2 Press the Temp/Time button once to set the cooking temperature. Find the Temp/Time button on the digital touchscreen in the bottom left corner of the screen. Click Temp/Time once to activate temperature control. The Temp button should blink, and the default setting of 360 degrees Fahrenheit (182 degrees Celsius) should also be displayed. 3 Adjust the temperature with the arrow buttons up and down. Once the temperature settings pop up, you can use the up and down arrows to the right of the screen to set the desired temperature. The temperature will change by 5 degrees Fahrenheit (15 degrees Celsius) every time you press up or down the arrow. Hold the arrow down to adjust the temperature to 50 degrees Fahrenheit (10 degrees Celsius). If you need to change the temperature while the food is already cooking, you can use the same process. 4 Press the Temp/Time button twice to set the cooking time. When you press the Temp/Time button once to change the setting temperature, pressing the Temp/Time button twice will allow you to set a timer. This should lead to setting the time by showing you a digital clock. Time should blink, and the default setting of 10 minutes should be displayed. 5 Click up and down the arrows to adjust the time for 1 minute. The arrows to the right of the screen can be used to set the desired cooking time. Clicking on the arrow will increase or reduce the time by 1 minute. If you want to speed up the settings, you can hold the arrow button by adjusting the time at 10-, 20-, and then 30-minute increments. If you cook from 100 degrees Fahrenheit (38 degrees Celsius) to 345 degrees Fahrenheit (174 degrees Celsius), the air roaster can be cooked for up to 99 hours and 59 minutes. If you cook from 350 degrees Fahrenheit (177 degrees Celsius) to 390 degrees Fahrenheit (199 degrees Celsius), the deep-fried air can be boiled for up to an hour. 6 Place the food in the basket immediately to start cooking. Unlike heating, you can put the food in the roaster immediately after you have chosen the temperature and time. Slide the base tray and cart back into the air fryer thoroughly once it contains food. No need to wait until the air heater warms up - it will start cooking as soon as you start pressing. Do not fill the basket more than 4/5 full. Don't use a base tray without In it. 7 Click Start /Pause to start the timer. Once your food is in the air heater, click Start. This will allow the timer to start counting down and your food will start cooking. 1 Use the Preheat button for more crunchy products. Warming the fryers air before putting the fryer in let it get to the perfect temperature first. Once you use the heating settings, the air fryers will notify you as soon as it is ready for you to insert the food. The Heating option is great for products such as chicken tenders, French fries or frozen snacks. 2 Heat the fryer with a warm-up button. Once you've turned the air fryer with the On/Off button, click The Warm Button. Then press the Temp/Time button once to set the cooking temperature, and then press the Temp/Time button again to select the right cooking time. If you prefer to use the default 360 degrees Fahrenheit (182 degrees Celsius) for 10 minutes, stop after pressing the Preheat button. 3 Tap Start/Pause to start the warm-up process. Once the temperature and time were the key, hit Start/Pause on the digital touch screen. This will cause the air fryer to start to warm up. When you start pressing, the current temperature will appear on the screen, so don't worry if it's not like the one you're heating the fryer to. 4 Wait for the beep and signal Ready. When the air fryers have reached the desired temperature, it will be a beep and the screen has to say: Ready. Once the fryer is beeping, you need to insert the food for 5 minutes. The time you set for cooking won't start tracing the wait until the air fryers warm up. 5 Insert the food into the fryer to start cooking. As soon as you insert the basket into the air roaster after it is heated, the timer will automatically start counting. There's nothing you need to click to start the cooking process. Make sure you don't fill the food basket. Do not use the base tray on its own in the air roaster. 6 Tap the Start button twice to add food before it is warmed up. If you clicked Preheat but want to insert food before the air fryer has reached the desired temperature, press the Start button twice. This will start the timer immediately, so your food will cook on time. Note that you don't need to heat a fryer if you have just cooked something - it will still be hot. 1 Pull the basket and base tray straight to remove. To take a basket or grill pan from a deep air fryer, hold on to the handle and pull straight. This should remove the basket/grill pan and base tray. Be careful not to press the take-off button on the handle when you pull them. Place the base tray on a heat-resistant surface. Once you have removed the basket/grill pan and base tray, set the base tray down on the surface, which will not be damaged by heat. It could be a pot, padding, or any other type of heat-resistant surface. If necessary, remove the basket from the base tray. If you want to pour food onto a plate or bowl from a basket, you can remove the basket from the base tray to get rid of unwanted weight. Weight. The protective cover on the handle and press the dismantling button. This will lift the basket from the base tray. You can repeat the same process using a grill pan accessory. 4 Exchange the basket and grill the pan when needed. Both the basket and the grill pan can be inserted into the base tray. Both accessories fit into the base tray and can be removed by clicking on the dismantling button. The basket is best used with products such as French fries, onion rings, or other snacks. Grill pan can be used to cook steak, hamburger and other meat. 5 Turn off the air fryer to cool it down. Before cleaning the air fryer, you want to disable the device. Allow it to cool completely, waiting for at least 15 minutes before checking if it is still hot. Place the basket and base tray on a heat-resistant surface as soon as they are removed from the air fryer to allow them to cool down faster. 6 Clean the air fryer and accessories after each use. Once the air fryers have cooled down, use a damp cloth to wipe the appliance, making sure not to submerge it in water. You can clean the base tray and accessories with soft soap with water, be careful to use a soft sponge so they are not scratched. Immersion of the device in water will cause damage. Your air heater and accessories should be cleaned every time you use them. If there are leftover food in the base tray, fill it with hot water and let it soak up for 10 minutes before trying to clean it. Add a new question question What if my fryer doesn't work and keeps talking Open? The back of the basket does not make a connection with the machine. Remove the basket and loosen the two screws on the back of the basket (about the thickness of the nail). The fryer has to work now. If this is still a problem, remove the screws and add a small washer. The question is how can I get a user manual? Putt is the name of the fryer and its exact serial number in an online search engine like DuckDuckGo, Bing or Google. There should be a search return with guidance and images. If not, write to the manufacturer directly for the PDF guide. The question we got The Nuwave Air Deep fryer as a gift, but there was no user guide. How can I get one? Look online using the name of the fryer and her serial number. One will come back, which includes images to help you. Ask a question Thank you! Thank you! This article was co-authored by our trained team of editors and researchers who tested it for accuracy and completeness. The wikiHow content management team closely monitors the work of our editorial board to ensure that each article is backed up by reliable research and meets our high quality standards. This article was 63,369 times. Co-authors: 4 Updated: 27 December 2019 Views: 63,369 Category: Cooking Technique Print Send Fan Mail to authors Thank you to all authors for creating the page that was 63,369 times. Times. solution suspension colloid worksheet pdf

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