

# FRIGIDAIRE

## Air Fryer

### Instruction Manual MODEL NO.:EAF601-BLACK



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Date Information: 01/2020  
DMS B00277338E, UNIT: 01, MESSINGAUER, ON, US23XJ www.frigidaire.com

To make a warranty claim, do not return this product to the store. Please email support@frigidaire.com or call 1-800-968-0803.

#### 1 Year Warranty

The product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or component found to be defective at our option; however, you are responsible for all costs associated with returning the product to us. If the product or component is no longer available, we will replace with a similar one of equal or greater value. Prior to a replacement being sent, the product must be returned (postpaid or returned to us).

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. The warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family, household use or subjected to any voltage and wattage other than as on the specified rating on the label (eg., 120V/60Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of contract or special warranty. All liability is limited to the amount of the purchase price. Every installed warranty, including any voluntary warranty or condition of inconvertibility or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranty or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

For faster service, include the model, type, and serial numbers on your appliance.

#### TROUBLE SHOOTING

Problem	Possible Cause	Solving Method
The appliance will not work	1. The plug on the product is not connected to the power source and the power is not supplied. 2. The power is disconnected on the control panel.	1. Insert the plug into the grounded power outlet and check for power. Make sure the power is on. 2. Check the power switch on the control panel.
Food is not being cooked properly	1. The amount of food is too much for the fryer. 2. The cooking temperature is not set correctly. 3. The cooking time is not set correctly.	1. Do not exceed the capacity of the fryer. 2. Check the temperature setting on the control panel. 3. Check the cooking time setting on the control panel.
Food is dripping oil	1. The amount of oil is too much. 2. The cooking temperature is not set correctly.	1. Do not exceed the capacity of the fryer. 2. Check the temperature setting on the control panel.
Food is not cooking evenly	1. The amount of food is too much. 2. The cooking temperature is not set correctly.	1. Do not exceed the capacity of the fryer. 2. Check the temperature setting on the control panel.
Food is not cooking properly	1. The amount of food is too much. 2. The cooking temperature is not set correctly.	1. Do not exceed the capacity of the fryer. 2. Check the temperature setting on the control panel.

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#### IMPORTANT SAFEGUARDS

Please read the manual carefully before using the appliance as danger may occur under normal operation.

- Do not immerse the housing in water or rain under the lid and avoid any liquid reaching the appliance and to prevent the risk of electric shock or short-circuit.
- Keep all food ingredients in the basket and do not swallow in order to prevent contact from the heating element.
- Do not cover the air inlet or the air outlet when the appliance is operating.
- Never fill the pan with oil as this may cause a hazard.
- Do not touch the inside of the appliance when it is operating or immediately after use.
- Check the voltage rating on the appliance to ensure compatibility with the local mains supply voltage.
- Never let the power cord hang over the edge of a counter or table, or touch hot surfaces.
- Keep the appliance and its mains cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Do not connect the appliance to an external timer switch or remote control system.
- 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 5cm space between the back and sides and 10cm free space above the appliance when in operation.
- Do not place anything on top of the appliance.
- Do not operate the appliance unattended.
- During use in 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.

#### CLEANING AND MAINTENANCE

The frying basket, frying pot has a non-stick coating applied. In order to avoid damage, do not use metal brushes or abrasive cleaning pads. We must wait for the appliance to cool down completely before cleaning it.

- Remove the plug from the power socket, let the appliance cool down.
- Remove the frying basket, frying pot will allow the unit to cool down more quickly.
- Use damp cloth to wipe the outside part of the product.
- Clean the frying basket on the bottom of the frying pot with hot water, detergent and non-abrasive sponge. Add hot water into the frying pot together with some detergent. Put the frying basket into the frying pan, and then soak the frying pan and the frying basket for 10 minutes.
- Clean any spills on the inside of the appliance (basket cavity) using a damp non-abrasive sponge.

#### TECHNICAL SPECIFICATIONS

Type	EAF601-BLACK
Rated Voltage	120V
Rated Frequency	60Hz
Rated Power	1700W
Product Dimensions	365x374x367mm

#### OPERATION INSTRUCTIONS (CONT.)

- There will be a 5-second audible beep when the cooking process is completed, then the appliance will go into standby mode.
- Cooking will be completed when you hear the hot food on the hot oil in the pan.
- If you need the food to remain heated, select the keep-warm function. The default keep-warm time is 120min. You can adjust from 1-120 min using the selection buttons.
- The default temperature of keep-warm is 180°F. You may adjust from minimum 100°F (38°C) using the temperature control buttons.

- Important Note:**
- Cooking times will vary depending on item and quantity of food used.
  - During the process of cooking, overheating error items can occur. The cooking process will continue with some distribution of cooking.
  - By adding small amount of oil to fresh foods, the food can be made crispier. After adding oil, the food ingredients should be left for several minutes before starting them in the fryer.

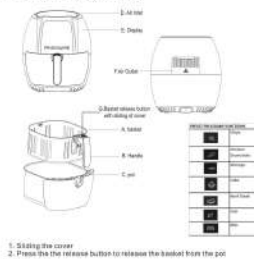
**TEMPERATURE SETTING GUIDE**

Menu	Temperature (°F)	Cook Time (min)
Chips	400	20
Chicken Drumsticks	360	25
Shrimp	320	20
Coza	320	25
Beef Steak	320	20
Fish	300	20
Ribs	360	15
Function Selection	120-180	120

#### IMPORTANT SAFEGUARDS(CONT.)

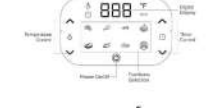
- The appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments
  - bars
  - by clients in hotels, motels and other residential-type environments
- Just and breakfast type environments.
- The appliance is intended to be used in household and similar applications.
- If you see dark smoke coming out of the appliance, immediately unplug the Appliance, wait for the smoke emission to stop before you remove the pan from the appliance.
- Erase the appliance if placed on a horizontal, even and stable surface.
- The use of accessories is not recommended by the appliance manufacturer as it may cause injury.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool before handling or cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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.

#### PARTS DESCRIPTION



- Sliding the cover
- Pressing the release button to release the basket from the pot

#### LED Display



#### GETTING STARTED

- Before First Use**
- Remove any adhesive warning stickers and packaging before use.
  - Clean the frying basket and the frying pan thoroughly with warm, detergent and non-abrasive sponge.
  - Wipe the exterior surface with a mild and damp cloth.
  - Do not use the fryer for hot frying. Never pour oil or fill into the fryer.
  - Before the appliance may cook a very small amount of food or other items inside. This is normal and it is caused by the heat of the fryer. The heat of the fryer will cause some items, such as bread, to become slightly browned. This is normal and it is caused by the heat of the fryer.

- OPERATION INSTRUCTIONS**
- Place appliance on a flat, level and steady surface.
  - Connect the frying basket to the frying pot.
  - Place the frying basket on the frying pot.
  - Do not touch the air filter below the bottom of the frying basket pot. Note: Do not touch the pan while in operation or after waiting to avoid scalding.

- For First Frying**
- Put the frying basket pot carefully from the front body.
  - Place the lid on the frying basket pot.
  - Insert the frying basket pot into the fryer.
  - Do not try to remove the air filter below the bottom of the frying basket pot. Note: Do not touch the pan while in operation or after waiting to avoid scalding.
  - Connect the appliance to the power outlet and switch on. An audible beeping sound will be heard and the "READY" indicator light will be on. The appliance is now ready to use.
  - Press the "READY" button once, when you choose function (function selected). The default temperature is 370°F. Press the temperature control button to increase or decrease the temperature required.
  - The default cooking time is 20 min, you can adjust the cooking time from 5 minutes (5 min) to a maximum 99 minutes (99 min) by pressing the time control button.
  - Set the temperature and time required, press the "READY" button once to start the cooking process. The red power indicator light will be on. When you select, otherwise the indicator light will be off (by touch only).
  - For best results, some foods need to be shaken or turned over during the last cooking time. Push the "Temperature setting" button as a general guide. To remove the food ingredients, hold the handle and pull out the frying basket pot from the appliance. Press the lower release button of the frying basket, when the pressure cover is removed, lift up the frying basket from the frying pot. The basket can then be gently shaken to transfer the ingredients. Repeat the frying basket to the pot, always make sure the basket is placed on the frying pot.
  - Do not try to shake the basket to transfer the food without disconnecting the frying basket from the frying pot. Do not touch the released hot collector at the bottom of the frying pot to look over the food ingredients.