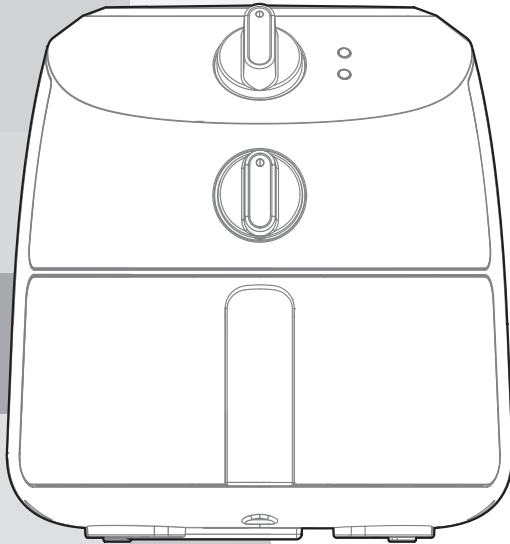


Comfee

AIR FRYER

User Manual

CAF201B0BPK



IMPORTANT NOTE: For your safety and continued enjoyment of this product, always read the user manual carefully before using.

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IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- To protect against electrical shock do not immerse cord, plugs, or other live parts in water or other liquid.
- **WARNING:** To prevent electric shock, unplug before cleaning
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use outdoors. Household use only.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

IMPORTANT SAFEGUARDS

- Do not use appliance for other than intended use.
- Caution : To reduce the risk of electric shock, cook only in removable container provided with the product.
- Use extreme caution when removing tray or disposing of hot grease.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: (List all materials – such as paper, cardboard, plastic, and the like).
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

IMPORTANT SAFEGUARDS

- Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
- Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.
- **WARNING:** Air Fryer will not operate unless frying basket drawer is fully closed.
- **CAUTION:** After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.
- **WARNING:** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally;

IMPORTANT SAFEGUARDS

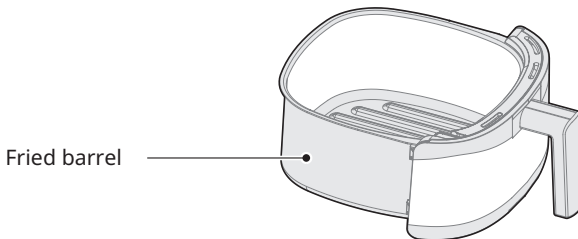
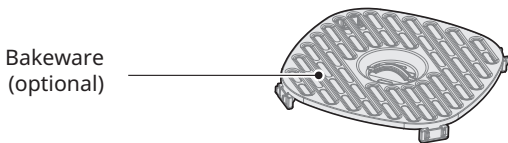
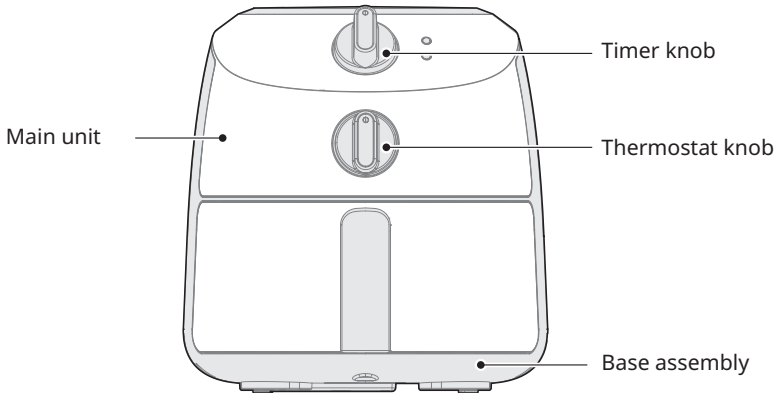
- If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- CAUTION: The surface is hot when in use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

COMPONENT NAME

The product is subject to the actual product and configuration.



● NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject. Remove parts from the component before performing installation.

SPECIFICATIONS

TECHNICAL DATA OF THE PRODUCT

Model	Voltage	Frequency	Power
CAF201B0BPK	120V~	60Hz	1150W

OPERATION INSTRUCTIONS

INSTRUCTIONS FOR USE

Preparation

1. The product should be stably placed on a flat table (Figure 1), so that the power cord has a sufficient length to be plugged into the socket, and the air around the product should be kept in circulation, and should not be close to flammable items.

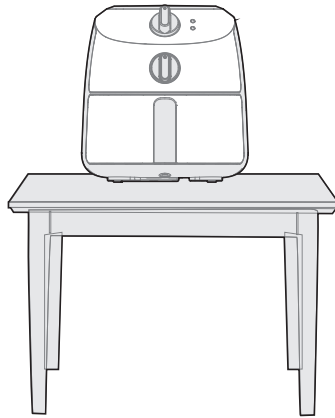


Figure 1

2. According to different configurations install the barrel assembly (Figure 2), then push it into the Main unit (Figure 3).

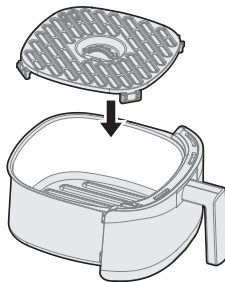


Figure 2

OPERATION INSTRUCTIONS

Tips For Fried barrel

When assembling fried barrel, the sound of metal duckles proves that the assembly is in place.

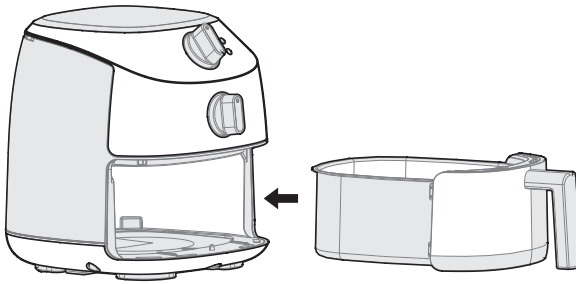


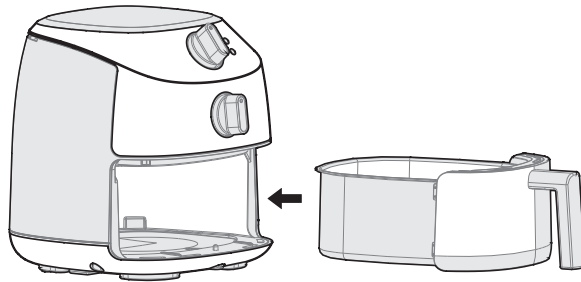
Figure 3

3. Before placing ingredients, preheat the machine for 3-5 minutes, the cooking effect will be better.

INSTRUCTIONS

1. After the machine is powered on, adjust the temperature knob to the 400 °F position and the time knob to 3-5 minutes to complete the warm-up operation of the machine.
2. After the preheating is completed, hold the top of the machine with one hand, and pull the barrel out by holding the handle of the barrel with the other hand. The barrel must be placed on a stable table.
3. Put the ingredients on the bakware in the fried barrel.
4. Push the fryer into the machine, select the corresponding cooking temperature and time by the knob, and cook and heat the ingredients.

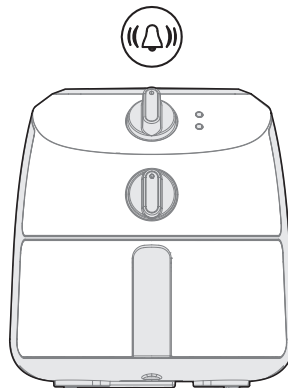
OPERATION INSTRUCTIONS



NOTE

When the fried barrel is not fully advanced, the micro-switch is not triggered, and the machine is in a state where the barrel is powered off and will not work. At this time, you only need to push the drum in fully

5. After the timer "ding" sounds the heating is completed. When the food is ready, unplug the machine. Carefully take out the fried barrel, lay it flat on the table, and then use auxiliary tools (such as chopsticks) to remove the cooked food.



Tips For Timer

If you set the scale within 30 degrees (about 10 mins)) from the OFF position, roll to more than 30 degrees and then adjust to the required scale.

OPERATION INSTRUCTIONS



Handle with care and remember to lay it flat on the table to avoid being burned by steam or dumping the fryer, or burned by oil or hot food. In the process of removing food, it is recommended to use auxiliary tools (such as chopsticks) to assist.

WARM REMINDER

- The first use requires 10 minutes of dry burning. A small amount of white smoke or odor may appear during the dry burning process, which is normal. Do not panic.
- Before the product works, please check whether the bakeware is in place to avoid malfunction.
- If you find that the product is malfunctioning, please stop using it and contact our service department immediately.
- Please use the bakeware and fried barrel together in the whole machine, and avoid using them separately.
- After using, unplug the power plug and allow the air fryer to cool completely before moving.

OPERATION INSTRUCTIONS

SETTINGS

This table below helps you to select the basic settings for the ingredients you want to prepare.

Tips: The best effect is to turn the food halfway, and the best food effect the weight of French fries is 200g.

Menus	Temperature (°F)	Time(min.)
DEFROST	180	12-14
FRENCH FRIES	400	17-19
CHICKEN WING	400	16-18
DRUMSTICKS	400	20-22
FISH	370	12-14
SHRIMP	370	10-12
VEGETABLES	340	10-12
SWEET POTATO	400	38-40
MEAT	400	10-12
PIZZA	340	8-10
CAKE	340	10-12
EGG TART	340	12-14

CLEANING AND MAINTENANCE

- Please clean the air fryer to prevent it from being burned.
- After using, please clean the bakeware and fried barrel in time to avoid the damage of the coating due to the erosion of food residue oil.
- Do not use strong abrasive cleaners to prevent damage to the machine and your health.
- Use a soft, clean cloth to wipe the air fryer. Please do not use an over-wet cloth to clean the air fryer, to prevent water from entering the air fryer, which may cause short circuit and fire.
- Please do not use other cleaning equipment such as a dishwasher to clean the air fryer, otherwise it may cause damage and affect the use.
- Use neutral detergent or clean water to clean the frying pans and drums.
- Please do not use hard and sharp items (such as wire balls, blades, etc.) to clean the bakeware and fried barrel to prevent scratching.
- Any other servicing should be performed by an authorized service representative.

SERVICE AND SUPPORT

1 YEAR LIMITED WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition. This 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 any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover wear from normal use, and operation doesn't conformity with the instruction manuals, or damages to the product resulting from accident, alteration, abuse, or misuse. This 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 products is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the label.

We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchant-ability or fitness for 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 warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you. Please note that failure to complete and submit this form does not diminish your warranty

SERVICE AND SUPPORT

In the Event of a warranty period claim, question, comments or if service is required for this product, please contact us at the following:

Customer Service Management Office:

Parsippany, NJ 07054

Toll Free: 1-866-646-4332

Amazon Store:

<https://www.amazon.com/comfee>

Tel: 866-646-4332

E-mail: officialservice@comfeeappliance.com

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