



## AIR FRYER 3.2 L / 3.4 QT. CAPACITY

Model No. AF-32MBK



Operating and Safety Instructions

-FOR INDOOR HOUSEHOLD USE ONLY-

# IMPORTANT SAFEGUARDS

When using this or any other electrical appliance, always follow these basic safety precautions, especially when children are present.



## READ ALL INSTRUCTIONS BEFORE USE

**⚠ WARNING--** To reduce the risk of fire, electric shock, serious personal injury and property damage please note the following:

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap
- Avoid any liquid enter the appliance to prevent electric shock or short circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.
- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 6 in. free space on the back and sides and 6 in. free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- 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.
- Any accessible surfaces may become hot during use
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

## SPECIAL INSTRUCTIONS:

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product, but if one must be used:

- The marked electrical rating must be at least as great as that of the product;
- If the product is of a 3-prong grounding type, the extension cord must be a grounding-type 3-wire cord.
- Arrange the extension cord so that it will not drape over the countertop or tabletop where it can be tripped over or pulled.

**WARNING:** This product is equipped with a polarized plug (one blade is wider than the other blade) to reduce the risk of electrical shock. This is a safety feature. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.

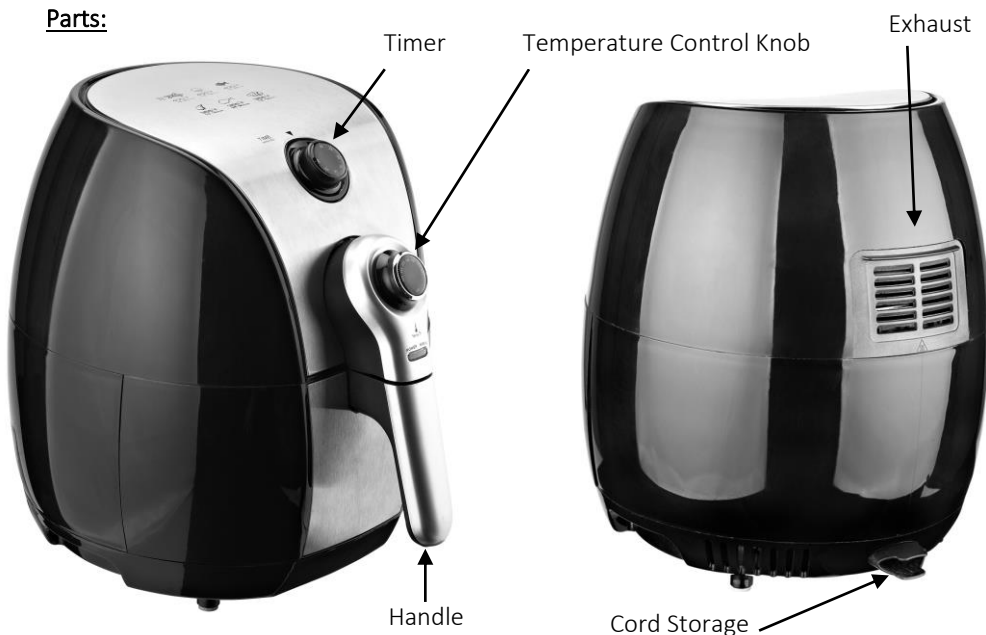


**SAVE THESE INSTRUCTIONS  
FOR FUTURE REFERENCE**

Front

Back

**Parts:**





### **Before First Use**

**IMPORTANT:** Please check all packaging material carefully before discarding as there may be accessory parts contained within the packaging material.

**WARNING:** Do not place any part of the product in a dishwasher.

1. Make sure the Fryer is unplugged.
2. To remove any dust that may have accumulated, wash the Fryer Basket with warm soapy water and dry thoroughly. Wipe the interior and exterior of the Fryer with a damp towel. Dry thoroughly.

**Note:** NEVER immerse the fryer body, cord or plug in water.

3. Unlock by pressing the Release Button.
4. Remove the Frying Basket by pushing the Handle release button and pulling the Fryer Basket out.

### **Using Your Fryer:**

**Attention:** First use may cause a slight odor or small smoking upon heating, it is normal. This is a result of the heating element chemical reaction. It quickly goes away.

1. Carefully pull the pan out of the fryer and Put the ingredients in the basket.
2. Slide the pan back into the fryer, carefully align with the guides in the body of the fryer.

**WARNING:** Never use the pan without the basket in it.

3. To switch on the appliance, turn the timer knob to the required preparation time
4. Turn the temperature control knob to the required temperature.

**Note:** If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

5. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer.

**Caution:** Do not press the button the handle during shaking.

**Tip:** To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pan

6. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance. Check if the ingredients are ready.
7. To remove ingredients, pull the pan out of the fryer and press the basket release button and lift the basket out of the pan.

### **Cleaning Your Fryer:**

**WARNING:** Always turn the appliance to “Off” and unplug the product, allow it to cool before cleaning or storing it.

1. Wipe the outside of the appliance with a moist cloth.
2. Clean the pan and basket with hot water, dish soap and a non-abrasive sponge.
3. You can use degreasing liquid to remove any remaining food.

**Tip:** If food is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.

**IMPORTANT:** Never submerge the base or clean under running water.

### **Temperature Guide:**

	Min-max Amount (oz)	Time (min.)	Temperature (°F)	Shake	Extra information
<b>Potato &amp; Fries</b>					
Thin frozen fries	300-400	18-20	400	shake	
Thick frozen fries	300-400	20-25	400	shake	
Potato gratin	500	20-25	400	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	10-15	355		
Pork chops	100-500	10-15	355		
Hamburger	100-500	10-15	355		
Sausage roll	100-500	13-15	400		
Drumsticks	100-500	25-30	355		
Chicken breast	100-500	15-20	355		
<b>Snacks</b>					
Spring rolls	100-400	8-10	400	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	400	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	355		Use oven-ready
Stuffed vegetables	100-400	10	320		
<b>Baking</b>					
Cake	300	20-25	320		Use baking tin
Quiche	400	20-22	355		Use baking tin/oven dish
Muffins	300	15-18	400		Use baking tin
Sweet snacks	400	20	320		Use baking tin/oven dish

## **Recipes**

**Tip:** A variety of pre-made packaged foods can be cooked in the Air fryer. As a guide, lower the conventional oven temperature by 70 degrees and reduce the cooking time by half. Exact times and temperatures will vary by food.

### **“Bloomin’ Onion”**

Serves 4

#### **Ingredients**

- 1 Large white onion
- 1/4 cup Milk, nonfat
- 2 Large eggs
- 3/4 cup Panko Bread Crumps
- 1 1/2 teaspoon Paprika
- 1 Large white onion
- 1/4 cup Milk, nonfat
- 2 Large eggs
- 3/4 cup Panko Bread Crumps
- 1 1/2 teaspoon Paprika

#### **Directions**

1. To slice onion: slice 1 inch off the top and bottom of the onion and remove the papery skin. Use a thin knife to cut a 1 inch diameter core out of the middle of the onion. Now use a very sharp, large knife to slice the onion several times down the center to create 'petals': First slice through the center of the onion to about three-fourths of the way down. Turn the onion 90 degrees and slice it again in an X across the first slice. Keep slicing the sections in half, very carefully until the onion has been cut 8-16 times. Do not cut down to the bottom of the onion. (The last 8 slices will be difficult, be careful).
  2. Place sliced onion in ice water for at least 2 hours / overnight. Remove from water, pat dry. Open onion so “Petals” are exposed.
  3. Place onion on a tray or in a bowl.
  4. Mix breadcrumbs with olive oil & Cajun seasoning.
  5. In a dish, mix the milk and egg.
  6. In a separate dish mix remaining seasonings with Panko.
  7. Sprinkle onion generously with egg mixture. Make sure to get in between all petals. Turn onion upside down to remove excess
  8. Using a ladle, ladle the egg mixture into every crevice. Lift up onion and turn to make sure excess egg drips off.
  9. Sprinkle onion very generously with Panko mixture. Press into place.
  10. Place the blooming onion into the Fry Basket of the Power Air Fryer XL. Cover the top with aluminum foil like a tent. Place the Fry Basket into the Fryer
  12. Set cooking time to 10 minutes at 360°. Leave foil on.
  13. When timer is done, check crispness of the onion. Cook 5-10 more minutes to desired crispness.
- When done, remove carefully and serve with Ranch dressing.

### **French Fries**

Serves 4

#### **Ingredients**

- 2 Russet potatoes
- 1 tablespoon olive oil
- 2 Russet potatoes
- 1 tablespoon olive oil

#### **Directions**

1. Blanch the potatoes in water until tender.
2. Let cool. Cut into fries.
3. Toss with olive oil and salt and pepper.
4. Place the potatoes into the Fry Basket and then into the Power Air Fryer XL. Press the M Button.
5. Scroll to the French Fries Icon.
6. Press the Power Button & adjust cooking time to 18 minutes at 400 degrees.
7. Half way through cooking, toss the fries. Shake periodically.

## Turkey Breast with Maple Glaze

Serves 4

### **Ingredients**

- 1.5 teaspoons olive oil
- 3 lbs turkey breast cup pure maple syrup, or more as needed
- 1 teaspoon liquid smoke flavoring (optional)
- 1 teaspoon ground paprika
- 1/2 teaspoon salt
- 1.5 teaspoons olive oil
- 3 lbs turkey breast cup pure maple syrup, or more as needed
- 1 teaspoon liquid smoke flavoring (optional)
- 1 teaspoon ground paprika
- 1/2 teaspoon salt

### **Directions**

1. Pre-heat air fryer to 350°F.
2. Brush the olive oil all over the turkey breast.
3. Mix together the maple syrup, smoke flavoring, paprika, salt, pepper, garlic powder, onion powder, thyme, and cayenne pepper in a bowl, stirring to combine well. Brush the syrup mixture all over the turkey roast.
4. Transfer the seasoned turkey breast to the air fryer basket and air-fry at 350°F for 20 minutes. Turn the turkey breast on its side and air-fry for another 10 minutes. Turn the turkey breast on the opposite side and air-fry for another 10 minutes. The internal temperature of the turkey breast should reach 165°F when fully cooked.
5. While the turkey is air-frying, combine the maple syrup, mustard and butter in a small saucepan. When the cooking time is up, return the turkey breast to an upright position and brush the glaze all over the turkey. Air-fry for a final 5 minutes, until the skin is nicely browned and crispy. Let the turkey rest, loosely tented with foil, for at least 5 minutes before slicing and serving.

## Doughnuts

Serves 4

### **Ingredients**

- 1 cup Self Raising Flour
- 1/8 Cup +1.5 Tbsp White Sugar
- 1/8 Cup +1.5 Tbsp Brown Sugar
- 1 cup Whole Milk
- ¼ Cup Fresh Strawberries (blended)
- 1Tsp Baking Powder
- 2.5 Tbsp Butter
- 1 Large Egg
- Strawberry Icing
- 3.5 Tbsp Butter
- ½ Cup Icing Sugar
- ½ Tsp Pink Food Coloring
- 1Tbsp Whipped Cream

### **Directions:**

1. Preheat the air fryer to 180c.
2. In a medium sized mixing bowl whisk together your butter, self-rising flour,
3. In another bowl mix together your milk, butter and egg.
4. Gently mix in the second bowl into the first and make sure you don't over mix as you just want the ingredients to be combined.
5. Using a cutter remove the center from the doughnut shapes so that they look like a pre-cooked doughnut.
6. Grease a baking sheet inside the air fryer and add your doughnuts. Cook for 15 minutes at 180c or until they spring back when lightly pressed.
7. Allow to cool for 5 minutes while you make your icing. Cream the butter and gradually add the icing sugar until you have a creamy mixture. Add the food coloring, whipped cream and blended strawberries and mix well.
8. When the doughnuts have cooled place the icing over the top and serve.

**Note:** This recipe is for making four doughnuts. You can place four in the bottom of your air fryer easily and if you want more double your recipe and do two rounds in it.

## ONE-YEAR LIMITED WARRANTY

FOR ONE YEAR FROM THE DATE OF PURCHASE, WHEN THIS APPLIANCE IS OPERATED AND MAINTAINED ACCORDING TO INSTRUCTIONS FURNISHED WITH THE PRODUCT, BRENTWOOD APPLIANCES, INC. WILL REPLACE THE PRODUCT WITH AN EQUIVALENT UNIT OR A NEW UNIT, SOLELY AT OUR OPTION.

### TO OBTAIN WARRANTY SERVICE AND TROUBLESHOOTING INFORMATION:

Call Customer Service at 1-888-903-0060 in the U.S.

#### **BRENTWOOD will not pay for:**

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by Brentwood Appliances.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Service or warranty support for units located and/or operated outside the United States.

**NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY FOR A PARTICULAR PURPOSE, OTHER THAN THOSE EXPRESSLY DESCRIBED ABOVE SHALL APPLY. MANUFACTURER FURTHER DISCLAIMS ALL WARRANTIES AFTER THE EXPRESS WARRANTY PERIOD STATED ABOVE. NO OTHER EXPRESS PRODUCTS SHALL BE BINDING ON BRENTWOOD APPLIANCES, INC. REPAIR OR REPLACEMENT IS THE EXCLUSIVE REMEDY OF THE CONSUMER. BRENTWOOD APPLIANCES, INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT. NOTWITHSTANDING THE FOREGOING CONSUMERS RECOVERY AGAINST BRENTWOOD SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCT SOLD BY BRENTWOOD. THIS WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL CONSUMER WHO PURCHASED THE PRODUCT AND IS NOT TRANSFERABLE.**

Some states or provinces do not allow the exclusion or limitation of incidental or consequential damage or allow limitations on warranties, so limitation or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary from state to province. **Outside the 50 United States, this warranty does not apply. Contact your authorized Brentwood Dealer to determine if another warranty applies.**

**Keep this Warranty and your sales slip together for future references. You must provide proof of purchase for in-warranty service.**

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and number label / plate.

### CUSTOMER RECORD

Date of Purchase \_\_\_\_\_ Store/Dealer \_\_\_\_\_

Model No.: \_\_\_\_\_ Serial No.: \_\_\_\_\_