

AROMA®



instruction manual

AAF-360

Air Fryer

Questions or concerns about your Aroma product?
www.AromaCo.com/Support
1-800-276-6286



IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. The air fryer's outer surfaces may become hot during use. Do not touch hot surfaces. Use the handles.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
4. This appliance is NOT to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when this appliance is used near children and these individuals.
5. Unplug from the wall outlet when not in use and before cleaning. Allow unit to cool completely (approximately 30 minutes) before putting on or taking off parts or before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
8. Do not use outdoors. Not for commercial use.
9. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance for other than its intended use.
12. When in use, keep appliance a minimum of 6 inches away from walls. Place on a stable, heat-resistant surface and in a well-ventilated area. Place the appliance on a dry and horizontal surface.
13. Always unplug from the plug gripping area. Never pull on the cord.
14. **CAUTION:** To reduce the risk of electric shock, cook only in the removable container provided.
15. The air fryer should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
16. Use only with a 120V AC power outlet.
17. To disconnect, first power off the unit, then remove the plug from the wall outlet.
18. Do not let the appliance operate unattended.
19. During 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. Also be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
20. Immediately unplug the appliance if you see smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan then clean the appliance.
21. Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
22. To prevent electric shock, do not allow water or other liquids to enter the appliance.
23. To prevent food from coming into contact with heating elements, always place ingredients into the pan first, then slide the pan into the appliance.
24. Do not cover the air vents while the appliance is in operation. Do not put anything on top of the air fryer. Doing so will prevent even cooking and may cause damage to the appliance.
25. Do not fill the pan with oil, frying fat or any other liquid as this may cause a fire hazard.
26. Do not fill the pan with food more than $\frac{2}{3}$ of capacity.
27. Never touch the inside of the appliance while it is operating.
28. A fire may occur if the air fryer is covered or touching flammable material, such as curtains, draperies, walls and the like, while in operation.
29. Do not place any flammable materials in or on the air fryer, such as paper, cardboard, plastic, etc.
30. Do not attempt to move the appliance during cooking.
31. Do not plug in or operate with wet hands.
32. **CAUTION:** Intended for countertop use only.

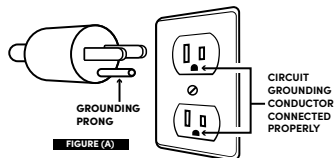
SAVE THESE INSTRUCTIONS

Short Cord Instructions

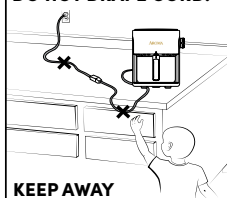
1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
 - c. The extension cord should be a grounding-type 3-wire cord.

Grounding Instructions

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like figure (A).

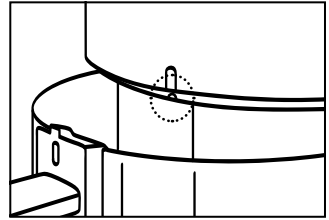
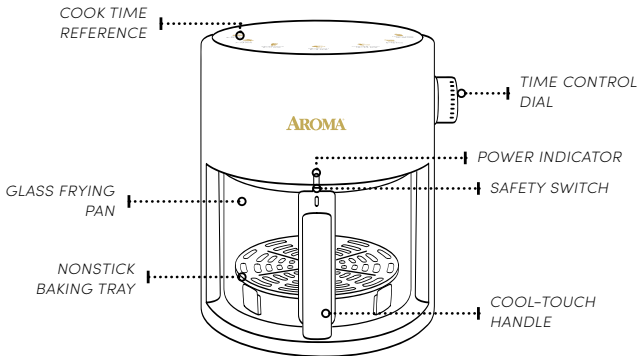


DO NOT DRAPE CORD!



THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Parts Identification



SAFETY SWITCH

This unit is equipped with a safety switch located behind the power indicator. If the frying pan is not inserted completely, the power will not engage.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Remove the baking tray from the glass frying pan for easier cleaning.
5. Thoroughly clean the frying pan and baking tray with soapy water. Rinse and dry thoroughly. Wipe the surface of the body and inside with a damp cloth.

NOTE:

- You can also wash the removable parts in a dishwasher.
- Always take care not to allow electrical components to come into contact with water.

6. Let all parts dry completely. Make sure the rubber scratch guards of the baking tray are fully covering the metal feet to avoid scratching the inner surface of the frying pan.
7. After cleaning, the unit must be broken in by running for 30 minutes without any food inside. Any smells produced during this time frame are normal. Please ensure sufficient ventilation of the room and at least an inch of clearance on all sides of the air fryer is available. After the breaking in period, rinse and dry all removable parts. This action is only necessary once before using for the first time.

USING THE AIR FRYER

1. Pull the glass frying pan out of the main body of the air fryer. Make sure that the baking tray is inserted and pushed to the bottom.
2. Add your ingredients to the pan. Distribute food evenly throughout the pan to ensure even cooking.
3. Aim the frying pan at the middle of the air fryer with the handle pointing to the power indicator, then slide the pan into the air fryer, ensuring it is inserted all the way.
4. Plug the power cord into an available 120V AC wall outlet.
5. Turn the time control dial past the 10-minute mark to engage the timer switch and set back to desired cooking time. The indicator light will illuminate.
6. The timer bell will ding when cooking is complete and the indicator light will turn off.
7. Using the handle, pull the pan out of the appliance. Keep your face and hands away from the hot steam when opening. Place the pan on a heat-resistant surface.

CAUTION:

- Do not touch the glass frying pan during and some time after use, as it gets very hot. Only hold the pan by the handle.
- Do not fill the pan with oil or any other liquid. This is not intended to be used as a deep fryer.

NOTE:

- If cooking time is less than 10 minutes, you must turn the Timer past the 10 minutes mark to engage the timer then back to the desired time.
- Do not turn the frying pan upside down as any excess oil that has collected on the bottom of the pan below the baking tray will leak onto the ingredients.
- When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

HELPFUL HINTS:

- Some ingredients require shaking halfway through the cook 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 air fryer. We recommend setting the timer for half the total baking time so the timer will alert you when it is time to shake. Then, simply reset the timer for the remaining bake time.
- For extra crispy results, brush a small amount of oil on top of your food immediately before frying.
- The air fryer may be used to reheat ingredients. Simply set the timer for 10 minutes and check food for doneness.

FOOD	TIME*
Steak	8 - 12 minutes
Fish	7 - 13 minutes
Asparagus	8 - 11 minutes
Broccoli	6 - 9 minutes
Chicken Wing	18 - 22 minutes
Cake	8 - 12 minutes
French Fries	15 - 25 minutes

*Keep in mind that these times are estimations. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients. For your cooking reference, the air fryer reaches a temperature of 375°F while in operation.

TO CLEAN

1. It is recommended to clean the air fryer after every use.
2. Before cleaning, unplug the unit, remove the frying pan, and allow all parts to cool completely.
3. Wash the baking tray and glass frying pan with hot water and mild dish detergent. A soft brush may be used to remove any food residue.
4. Carefully wipe the interior and exterior of the air fryer with a damp, non-abrasive sponge and wipe dry.
5. Carefully clean the heating element with a soft brush to remove any food residue.
6. Allow all parts to dry thoroughly, then reassemble.

⚠ CAUTION:

- Do not clean the glass frying pan with water unless it has cooled for at least 30 minutes.

NOTE:

- Clean the appliance after every use.
- Let the appliance cool down for approximately 30 minutes prior to cleaning it.
- Do not use harsh abrasive cleaners or scouring pads.
- Do not immerse the body, cord or plug in water at any time.
- You can also wash the removable parts in a dishwasher.

TROUBLESHOOTING

The timer is not counting down or ringing when set for a short duration.

- Turn the dial past the 10 minute mark to engage the timer switch, then turn back to the desired time setting. If the timer still will not count down, please contact Aroma® Customer Service at 1-800-276-6286.

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

NOTE:

- Proof of purchase is required for all warranty claims.
- Failure to register your product will not diminish your warranty rights.

SERVICE & SUPPORT

1-800-276-6286 | CustomerService@AromaCo.com

M-F, 8:30am-4:30pm, Pacific Time

Aroma Housewares Company | 6469 Flanders Drive, San Diego, CA 92121, U.S.A.

REGISTER YOUR PRODUCT



SCAN TO REGISTER
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