

TRU

DUAL BASKET DIGITAL AIR FRYER



AF-90DB INSTRUCTION MANUAL

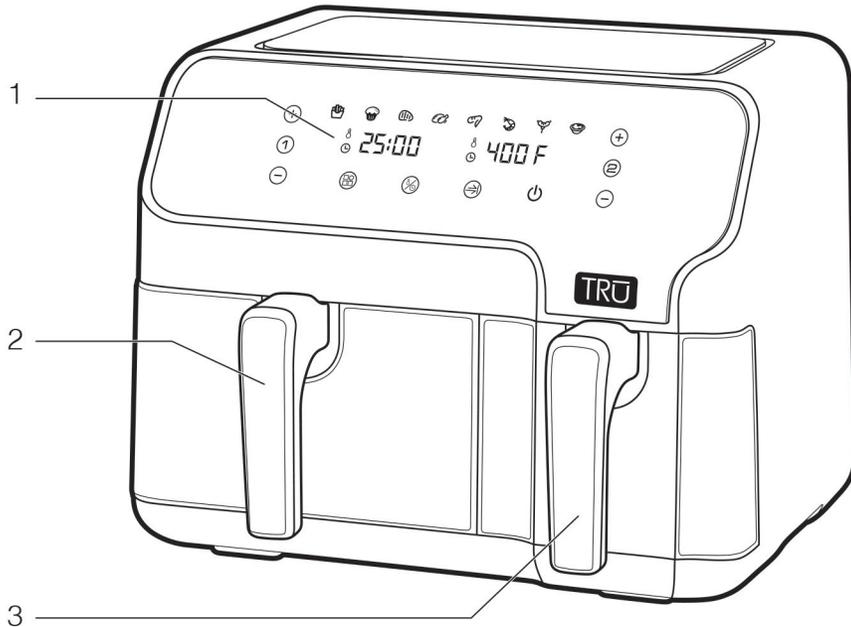
IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning or storing. Allow to cool before cleaning and putting on or removing parts.
7. Do not operate any electrical appliance with a damaged cord or plug or after appliance malfunctions or has been dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To switch off the appliance, press cook button to pause, then unplug from the outlet.
14. Do not use the appliance for other than its intended use.
15. Never leave the appliance unattended during operation.
16. CAUTION-Risk of electric shock. Cook only in removable container.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
18. During use and when removing the basket, hot steam is released. Keep hands and face clear. Use extreme caution when removing the basket.
19. Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls when in operation. Do not store any item on top of the appliance when in operation.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
21. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
22. Do not place any of the following materials in the appliance: paper, cardboard, plastic.
23. Do not cover the basket or any part of the appliance with metal foil. This will cause overheating of the appliance.
24. A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the top of the appliance when in operation.
25. Avoid any contact with moving parts.
26. FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

DUAL AIR FRYER FEATURES



1. TOUCH SCREEN INTERFACE
4. REMOVABLE BASKETS

2. 5½ QUART BASKET
5. CRISPER PLATES

3. 3½ QUART BASKET
6. DIGITAL CONTROLS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

CORD PLUG

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 into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.

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:

- 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.**
- 2. 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.**

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT

During initial use, this air fryer will emit an odor. This is normal and should go away with continual use. Operate the unit on the highest heat setting (with no food inside) for 25 minutes to help eliminate this odor.

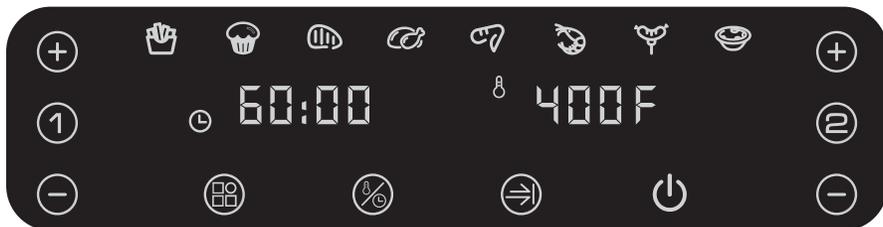
BEFORE USING

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as air fryers, etc.

Carefully unpack the air fryer and all parts. Remove all packaging materials, including any stickers or labels. Clean the interior and exterior surfaces of the air fryer with a damp cloth or sponge. Wipe dry with a soft cloth. Wash the baskets and crisper plates with hot, soapy water, then rinse and dry thoroughly. **NEVER IMMERSE THE AIR FRYER OR CORD IN WATER OR ANY OTHER LIQUID.** Position the air fryer on a dry, level, heat-resistant surface. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

GETTING TO KNOW YOUR AIR FRYER CONTROLS



POWER / START / PAUSE:

- Press to turn the unit on. Press and hold to turn the unit off.
- Once temperature and time have been set, press this button to start cooking.
- To pause cooking, first select the zone (1 or 2) and press this button. To pause both zones, simply press this button any time during the cooking process.

NOTE: The digital TEMP/TIME display will blink while the unit or zone is paused.

- To stop cooking, first select the zone (1 or 2) and press and hold this button until a “beep” is heard and the word “OFF” is shown on the display. To stop cooking in both zones simply press and hold this button.

①/② ZONE SELECT: Press the 1 or 2 button to select the zone to be programmed and used for cooking. Zone 1 controls the larger, 5½ quart basket on the left. Zone 2 controls the smaller 3½ quart basket on the right.

 TEMP / TIME: Select a zone (1 or 2) then press the TEMP/TIME button to adjust that zone’s cook time up or down by pressing the + or - buttons. Press TEMP/TIME again to adjust the temperature using the + or - buttons.

 TEMP/TIME ADJUST: Press the + or - buttons to adjust the cook temperature or time up or down either before or during cooking. The unit has a temperature range of 160°F-400°F and a time range from 1-60 minutes. Adjust cook time by one minute increments (temperature by 10°F increments) by pressing the + or - button or cycle quickly through times/temps by pressing and holding the + or - buttons.

 SMART FINISH: After programming temp. and time for both zones, press to automatically synchronize both zones to finish cooking at the same time even when cook times are different.

 COOK FUNCTION SELECT: Press to cycle through and select a preset cook function.

PRESET COOK FUNCTIONS

-  **FRENCH FRIES:** Default temp: 400°F
-  **BAKED GOODS:** Default temp: 300°F
-  **BEEF/MEAT:** Default temp: 400°F
-  **POULTRY:** Default temp: 400°F
-  **WINGS:** Default temp: 380°F
-  **SHRIMP:** Default temp: 380°F
-  **SAUSAGE:** Default temp: 320°F
-  **PIE/PASTRY:** Default temp: 340°F

NOTE: Once a preset cook function has been selected, the optimal cooking temperature will automatically be set to achieve the best results per food type. The cooking time must be manually programmed based on food volume and manufacturer recommendations (if available for frozen foods, etc.)

USING YOUR AIR FRYER

For Customer Assistance, please contact Select Brands Customer Service at 1-913-663-4500

1. Place your air fryer on a clean, dry, level, stable, and heat-resistant surface in the center of the countertop.
2. Plug cord into a 120 volt wall outlet. The Digital Control Interface will light up momentarily, the unit will “BEEP” and the Power Button  will remain illuminated.
3. Ensure both nonstick removable baskets are inserted securely by sliding them into the air fryer. If the baskets are not fully and properly inserted, the Digital Control Interface will read “OPEN”.
4. Once the unit is plugged in and the baskets are properly inserted, only the Power Button will remain illuminated. Press the Power Button to enter stand-by mode.
5. In stand-by mode, the Digital Control Interface will display the Zone Select Buttons /:



For single zone cooking instructions continue to the **SINGLE ZONE AIR FRYER USE** section.

For dual zone cooking instructions proceed to the **DUAL ZONE AIR FRYER USE** section.

SINGLE ZONE AIR FRYER USE:

6. Place ingredients in either the larger 5½ quart basket on the left side or the smaller 3½ quart basket on the right side. Insert the basket securely and fully into the air fryer.
7. Press the Zone One Button  to use the larger 5½ quart basket on the left side. Press the Zone Two Button  to use the smaller 3½ quart basket on the right side.
8. Once the appropriate zone is selected, the  or  button will flash indicating which zone is being programmed. NOTE: If no further selections are made, the air fryer will return to stand-by mode after approximately 5 minutes.
9. **If using a preset cook function:** press the Cook Function Select Button  to cycle through the preset options until the appropriate food icon is blinking:



10. Once a preset cook function is selected, the optimal cooking temperature is automatically set. The cooking time will need to be manually programmed based on food volume and manufacturer recommendations if available for frozen foods, etc. See recommended cook time chart (pg.12). **If the cook time is not manually set prior to pressing the Power Button, the unit will not start and will beep as a reminder to set the cook time.**
11. Set the cook time by pressing the Temp/Time Button  and using the Time Adjust Buttons . Press the Time Adjust Buttons to add or subtract time in one minute increments. Press and hold the Time Adjust Buttons to add or subtract time rapidly:



12. Once the preset cook function and cooking time are programmed, press the Power Button to begin cooking.
13. **If not using a preset cook function:** set the cook time for the selected zone by pressing the Temp/Time Button  and using the Time Adjust Buttons . Press the Time Adjust Buttons to add or subtract time in one minute increments. Press and hold the Time Adjust Buttons to add or subtract time rapidly:



14. Set the temperature for the selected zone by pressing the Temp/Time Button  and using the Temp. Adjust Buttons . Press the Temp. Adjust Buttons to add or subtract temperature in ten degree increments. Press and hold the Temp. Adjust Buttons to add or subtract temperature rapidly:



15. Once cooking time and temp. have been programmed, press the Power Button  to start cooking. In order to pause the cooking process, press the Power Button a second time. To restart the cooking process after pausing, press the Power Button again. Press and hold the Power Button to cancel cooking and clear time and temp. settings.
16. Once the cooking time has expired, the air fryer will beep five times to indicate cooking is complete and the appliance will switch to stand-by mode.

17. Remove the air fryer basket and place on a hot pad or heat-resistant surface - DO NOT place the basket on top of the air fryer.
18. To remove ingredients, use a silicone-tipped utensil being careful to avoid contact with the basket, as it will be extremely hot. Hot oil, liquids and/or food residues may collect at the bottom of the removable basket. Burns can result from contact with hot oil and liquids. CAUTION: FOOD AND BASKET WILL BE VERY HOT. DO NOT ATTEMPT TO REMOVE FOOD FROM THE BASKET WITH YOUR HANDS. **DO NOT PLACE BASKET ON COUNTERTOPS OR ANY SURFACE THAT COULD BE DAMAGED FROM HEAT.**
19. When cooking is complete, unplug the cord plug from the wall outlet and allow the air fryer and all parts to cool completely before moving or cleaning.

DUAL ZONE AIR FRYER USE:

6. Place ingredients in both the larger 5½ quart basket and the smaller 3½ quart basket. Insert the baskets securely and fully into the air fryer.
7. Press the Zone Select Button ①/② to select the zone that is to be programmed first. Zone One ① controls the larger 5½ quart basket on the left side and Zone Two ② controls the smaller 3½ quart basket on the right side.
8. Once the appropriate zone is selected, the ① or ② button will flash indicating which zone is being programmed. NOTE: If no further selections are made, the air fryer will return to stand-by mode after approximately 5 minutes.
9. **If using a preset cook function:** press the Cook Function Select Button Ⓢ to cycle through the preset options until the appropriate food icon is blinking:



10. Once a preset cook function is selected, the optimal cooking temperature is automatically set. The cooking time will need to be manually programmed based on food volume and manufacturer recommendations if available for frozen foods, etc. See recommended cook time chart (pg.12). **If the cook time is not manually set prior to pressing the Power Button, the unit will not start and will beep as a reminder to set the cook time.**
11. Set the cook time by pressing the Temp/Time Button Ⓢ and using the Time Adjust Buttons ⊕/⊖. Press the Time Adjust Buttons to add or subtract time in one minute increments. Press and hold the Time Adjust Buttons to add or subtract time rapidly:



12. Once the preset cook function and cooking time are programmed, press the Zone Select Button ①/② for the corresponding zone that remains to be programmed.

13. **If not using a preset cook function:** set the cook time for the selected zone by pressing the Temp/Time Button ⌚ and using the Time Adjust Buttons ⊕/⊖. Press the Time Adjust Buttons to add or subtract time in one minute increments. Press and hold the Time Adjust Buttons to add or subtract time rapidly:



14. Set the temperature for the selected zone by pressing the Temp/Time Button ⌚ again and using the Temp. Adjust Buttons ⊕/⊖. Press the Temp. Adjust Buttons to add or subtract temperature in ten degree increments. Press and hold the Temp. Adjust Buttons to add or subtract temperature rapidly:



15. Once cooking time and temp. have been programmed, press the Zone Select Button ①/② for the corresponding zone that remains to be programmed. Program the remaining zone in the same manner.

16. **If using the Smart Finish Function:** Use Smart Finish to automatically synchronize both zones to finish cooking at the same time even if the cooking times are different. Once both zones have been programmed (if using a preset cook function, time will need to be set manually for both zones), the Smart Finish icon ⌚ will appear. Press the Smart Finish button to activate this function, then press the Power Button ⏻ to begin cooking:



17. When using the Smart Finish Function, the zone with the longest cook time will begin the cooking process and the cook time will start counting down. The other zone will display "HOLD" on the digital interface until the active zone has reached the same cooking time as the inactive zone, at which time both zones will actively cook:



18. **If not using the Smart Finish Function:** After both zones have been programmed, simply press the Power Button  to start cooking.
19. To pause the cooking process in both zones, press the Power Button a second time. To pause only one zone, first press the appropriate Zone Select Button , then press the Power Button. To restart the cooking process after pausing, press the Power Button again. To cancel the cooking process and clear time and temp. settings, press and hold the Power Button. To cancel the cooking process and clear time and temp. settings for only one zone, first press the appropriate Zone Select Button , then press and hold the Power Button.
20. Once the cooking time has expired, the air fryer will beep five times to indicate cooking is complete and the zone will switch to stand-by mode. If the two zones are programmed to cook for different lengths of time, the first zone will beep and enter stand-by mode while the second zone finishes cooking.
21. Remove the air fryer baskets and place on hot pads or a heat-resistant surface - DO NOT place the baskets on top of the air fryer.
22. To remove ingredients, use a silicone-tipped utensil being careful to avoid contact with the baskets, as they will be extremely hot. Hot oil, liquids and/or food residues may collect at the bottom of the removable baskets. Burns can result from contact with hot oil and liquids. CAUTION: FOOD AND BASKETS WILL BE VERY HOT. DO NOT ATTEMPT TO REMOVE FOOD FROM THE BASKETS WITH YOUR HANDS. **DO NOT PLACE BASKETS ON COUNTERTOPS OR ANY SURFACE THAT COULD BE DAMAGED FROM HEAT.**
23. When cooking is complete, unplug the cord plug from the wall outlet and allow the air fryer and all parts to cool completely before moving or cleaning.

RECOMMENDED COOK TIMES

ITEM	AMOUNT	TEMPERATURE	LARGE BASKET	SMALL BASKET	BOTH BASKETS
Frozen Fries	1 Lb	400°F	15-18 min	18-20 min	30-40 min
Baked Goods	-	300°F	20-25 min	20-25 min	25-35 min
Beef	½ to 1 Lb	400°F	10-15 min	12-18 min	25-30 min
Chicken Thighs/ Drumsticks	2-5 pieces	400°F	20-30 min	25-30 min	35-45 min
Chicken Wings	1 Lb	380°F	15-20 min	15-20 min	20-30 min

ITEM	AMOUNT	TEMPERATURE	LARGE BASKET	SMALL BASKET	BOTH BASKETS
Shrimp	½ to 1 Lb	380°F	10-15 min	10-15 min	15-20 min
Sausage	One Large Link	320°F	10-15 min	10-15 min	20-25 min
Pie/Pastry	Small Pie	340°F	15 min	15 min	15-20 min

NOTE: Cooking times will be longer when using both cooking zones/baskets.

NOTE: For best results, begin checking food for doneness a few minutes before the cook time ends. Stop cooking at any time once desired crispness/doneness is achieved.

NOTE: It is recommended to shake most foods midway through the cooking process in order to heat and cook evenly. To shake the food, use the handle to remove the basket from the air fryer and gently shake to toss food. **Be careful to touch only the handle and not the front of the removable basket as it will be hot.** NOTE: The appliance will automatically pause cooking and the display will read “OPEN” when the basket is removed. Insert the basket securely into the air fryer and cooking will resume.

NOTE: Do not overfill the baskets. Overfilling may result in burned food due to close proximity to the heat source. Overfilling will also result in unevenly cooked foods.

WARNING: Always use oven mitts or hot pads when opening the baskets or removing food. FOOD AND BASKETS WILL BE VERY HOT. Air fryer surfaces can also become hot

NOTE: This appliance will pause operation automatically if the removable pan is not placed correctly in the air fryer or if it is removed during use.

WARNING: Never place the hot removable pan directly on a tabletop or countertop to avoid damage to surfaces. It is recommended to use a heat-resistant trivet or cutting board.

CAUTION: Escaping steam can burn, take precautions to avoid contact with the steam during use.

WARNING: Do not use the appliance to cook greasy or fatty food, as the grease could catch on fire.

CAUTION: Make sure any raw food has reached a safe temperature for consumption. See below chart for safe internal temperatures per USDA recommendations:

PRODUCT	MINIMUM INTERNAL TEMPERATURE & REST TIME
Beef, Pork, Ham, Veal & Lamb Steaks, Chops, Roasts	145°F (62.8°C) - allow to rest at least 3 minutes
Ground Meats	160°F (71.1°C)
All Poultry (Breasts, Thighs, Legs, Wings, Whole Bird, Etc.)	165°F (73.9°C)
Eggs	160°F (71.1°C)
Fish And Shellfish	145°F (62.8°C)

TIPS AND SUGGESTIONS

- This air fryer can be used to prepare a variety of food that can also be prepared in a traditional oven.
- It is recommended to defrost frozen food prior to cooking to shorten the cooking time.
- Place a baking tin or oven-safe dish in the basket to try baking foods such as quiche or cake.
- You can use the air fryer to reheat food. Place your food in the air fryer and set to 300°F and the time to 5-10 minutes.
- Do not overfill the basket.
- Do not add oil directly into the basket or removable pan.
- Always use nylon, heat-proof plastic or wooden cooking utensils as metal utensils may damage the non-stick surface.

CARE AND CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

1. Before cleaning, unplug from outlet and allow air fryer and all parts to cool completely.
2. The removable baskets can be washed in hot soapy water. The crisper plates can be washed in hot soapy water or a dishwasher (top rack). Wipe the inside and outside of the air fryer with a slightly damp, soft cloth and mild detergent if needed. **NEVER IMMERS THE AIR FRYER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. **NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE AIR FRYER, AS THOSE MAY DAMAGE THE SURFACES.**

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. This warranty does not apply to product sold by third party resellers. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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