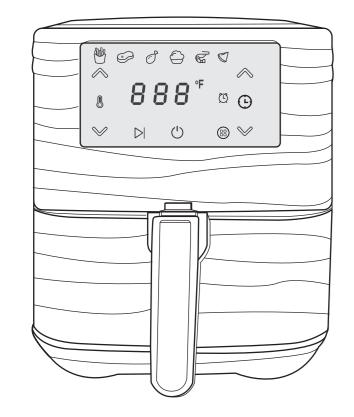
INNSKY AIR FRYER INSTRUCTION MANUAL

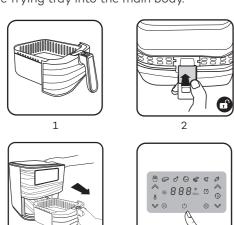
READ THIS MANUAL THOROUGHLY BEFORE USING AND SAVE IT FOR FUTURE REFERENCE



lnnsky

Preparing for Use

- 1. Place the appliance on a stable, horizontal, even and heat-resistant surface.
- 2. Put the basket into the pan. Place the ingredients in the basket-do not
- overload.
- 3. Plug the Air Fryer into an electrical wall outlet. The unit is in standby mode with the Power Button indicator lighting up in red.
- 4. Place the frying tray into the main body.



Please cover the Frying Basket Release Button with its cover when operating to avoid accidental pressing of the Button dropping the frying

Power On / Off

Tap the Power Button to turn on / off the unit.

Choose the Cooking Mode

- 1. When the unit is on, tap the Mode Button to choose the cooking mode as desired. The corresponding mode indicator and the Start / Stop indicator will keep flashing.
- 2. Tap the Start / Stop Button to start cooking in the chosen mode. The
- mode indicator will light up accordingly. 3. Take out the frying tray during the cooking process, the air fryer will
- pause working. Place it back into place to resume working under

Specifications

55PA2US

Model	55PA2US
Rated Voltage	110-120\
Power	1700W
Capacity	5.8QT

Please contact Innsky Customer Support Team should you encounter problems or require accessories replacement.

Important Safeguards

- 1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervi-
- 2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance. 3. Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
- 4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. 5. Do not let the cord hang over the edge of table or counter. Keep away
- from hot surfaces. 6. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid. Do not plug in the appliance or
- operate the control panel with wet hands. 7. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove plug from the wall outlet.
- 8. Do not place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 9. Do not place the appliance against a wall or other appliances. Leave

previous remaining time and temperature. 4. A beep will be heard when cooking is completed.

After hot air frying, the pan and the ingredients are hot - avoid touching. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.

Set the Cooking Time

- difference of one minute in each tap. 2. Once set, the cooking time on the LED display will flash three times to
- confirm your setting.

Set the Cooking Temperature

1. Tap the Temperature Buttons to increase / decrease the cooking temperature with a difference of 10 $^{\mathbb{F}}$ in each tap. 2. Once set, the cooking temperature on the LED display will flash three times to confirm your setting.

V 60Hz

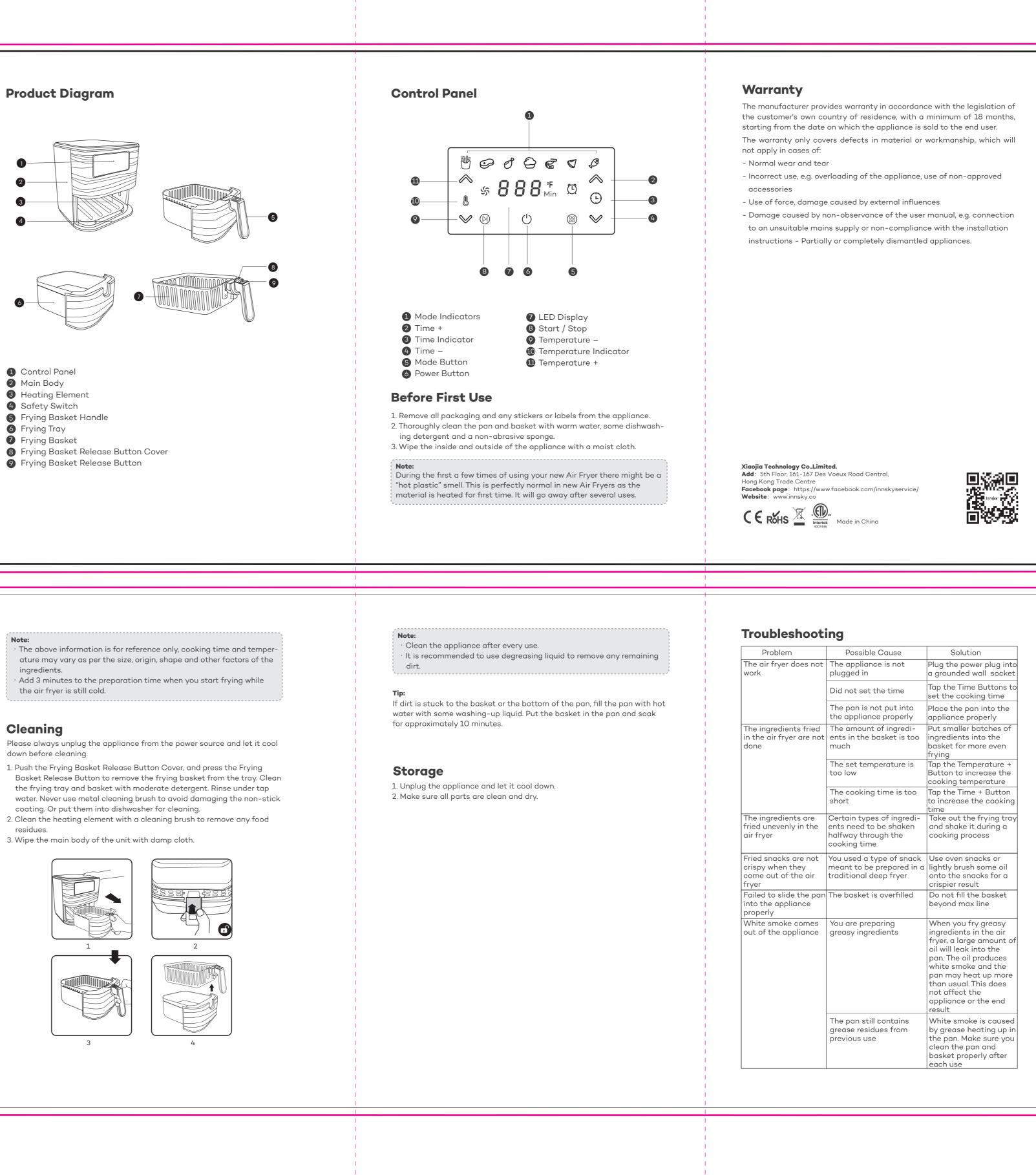
at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. Do not place anything on top of the appliance.

- 10. Do not use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 11. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. Do not use outdoors. 13. Do not touch the hot surfaces; use handle. 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.
- 14. Also be careful of hot steam and air when you remove the pan from the appliance.
- 15. After using the appliance, the metal cover inside is very hot, avoid contact with it after cooking. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 16. 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.
- 17. FOR HOUSEHOLD USE ONLY.

Features

Thank you for purchasing Innsky Air Fryer. Please read this Manual carefully BEFORE using for your own safety. There are many benefits of using an Air Fryer:

- \cdot Easy controls for cooking quick, healthy meals.
- \cdot Generous 5.8QT frying capacity. \cdot Rapid air circulation system makes cooking faster with lower energy.
- \cdot Healthy alternative to cook deep fried food with no oil. \cdot Air frying makes food tasty while retains its nutritional value.



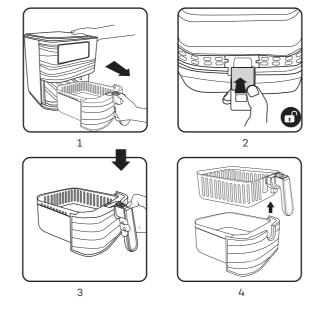
Recommendation for Cooking Time and Temperature.

	Min-max Amount (g)	Time (min.)	Tempera- ture (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	400-500	18-12	200	Shake	
Thick frozen fries			200	Shake	
Potato gratin	600	20-25	200	Shake	
Meat & Poultry					
Steak	100-600	10-15	180		
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180		
Chicken breast	100-600	15-20	180		
Snacks					
Spring rolls	100-500	8-10	200	Shake	Use oven- ready
Frozen chicken nuggets	100-600	6-10	200	Shake	Use oven- ready
Frozen fish fingers	100-500	6-10	200		Use oven- ready
Frozen bread crumbed cheese snacks	100-500	8-10	180		Use oven- ready
Stuffed vegetables	100-500	10	160		
Baking					
Cake	400	20-25	160		Use baking tin
Quiche	500	20-22	180		Use baking tin/oven dish
Muffins	400	15-18	200		Use baking tin
Sweet snacks	500	20	160		Use baking tin/oven dish

Cleaning

down before cleaning.

- 3. Wipe the main body of the unit with damp cloth.



1. Tap the Time Buttons to increase / decrease the cooking time with a

