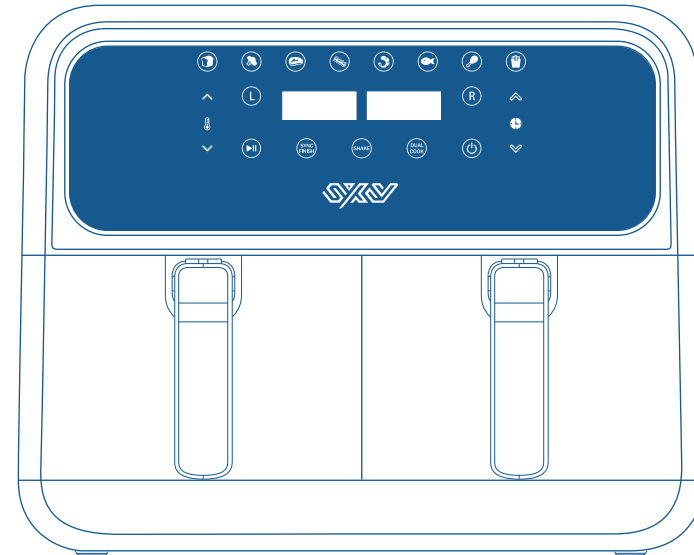




DUAL AIR FRYER

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



MODEL: IS-AF008

INSTRUCTION MANUAL

Specifications

Model	IS-AF008
Rated Voltage	110-120V 60Hz
Power	1700W
Capacity	8QT

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

Important Safeguards

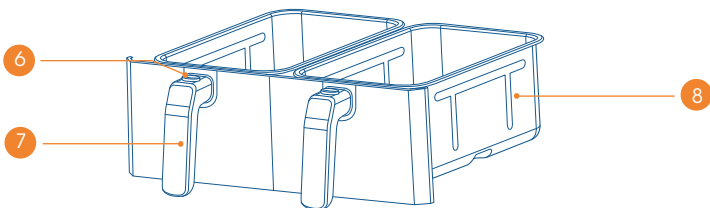
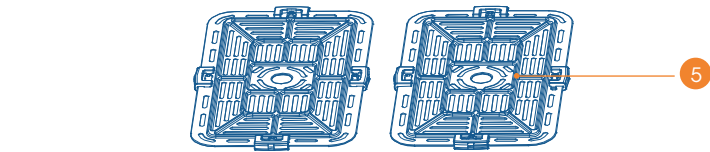
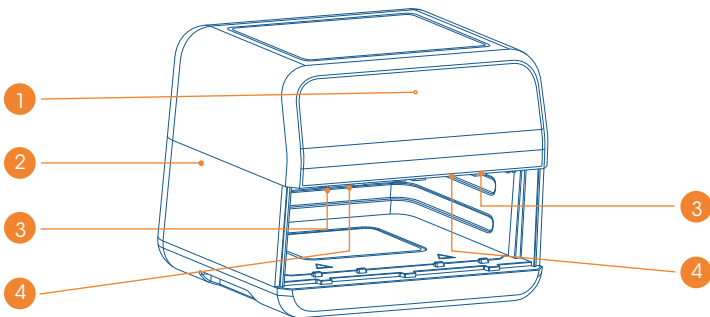
1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervision.
2. Check if the voltage indicated on the appliance corresponds to the local main voltage 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 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

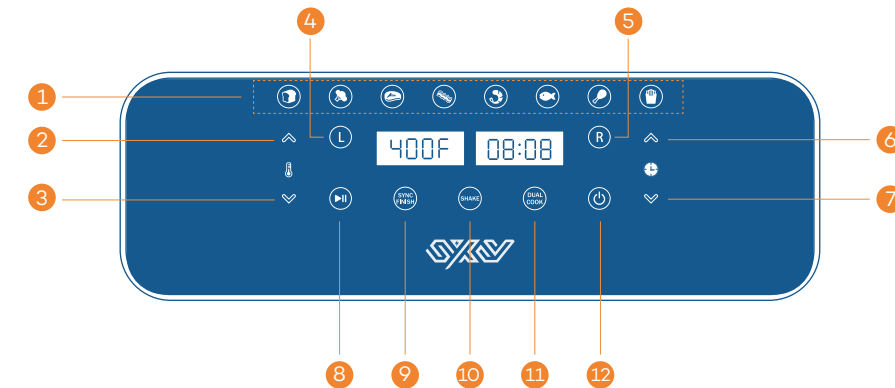
- Thank you for purchasing Innsky Air Fryer. Please read this Manual carefully BEFORE using for your own safety. There are many benefits of using an Air Fryer:**
- Easy controls for cooking quick, healthy meals.
 - Generous 8QT frying capacity.
 - Rapid air circulation system makes cooking faster with lower energy.
 - Healthy alternative to cook deep fried food with no oil.
 - Air frying makes food tasty while retains its nutritional value.

Product Diagram



- 1 Control Panel
- 2 Main Body
- 3 Heating Element
- 4 Safety Switch
- 5 Crisper Plate
- 6 Basket Release Button
- 7 Cooking Basket Handle
- 8 Cooking Basket

Control Panel



- 1 Preset Menus
- 2 Temperature +
- 3 Temperature -
- 4 Left Basket
- 5 Right Basket
- 6 Time +
- 7 Time -
- 8 Start/Pause
- 9 Sync Finish
- 10 Shake
- 11 Dual Cook
- 12 Power On/Off

Menu Icons	Preset Menu	Menu Icons	Preset Menu
	Bread		Shrimp
	Vegetables		Fish
	Steak		Chicken
	Bacon		French Fries

Before First Use

1. Remove all packaging and any stickers or labels from the appliance.
2. Wash both baskets and plates thoroughly, using either a dishwasher or a non-abrasive sponge.
3. Wipe the inside and outside of the air fryer with a slightly wet cloth. Dry with a towel.
4. Push down the Basket Release Button to remove the basket.

Warm Tips

1. During the first few times of use, there might be a “hot plastic” smell. This is perfectly normal in new Air Fryers as the material is heated for the first time. It will go away after several uses. You can test run the machine twice at the very beginning to help reduce the smell.
2. How to put the crisper plate in the basket easily: Put one corner of the plate into the basket first, and then press down the entire plate.

Preset Function Chart

Preset Menu	Icon	Single Basket		Dual Basket		TIME Range (min)	TEMP Range (°F)	Shake Reminder
		Default TEMP (°F)	Default TEME (min)	Default TEMP (°F)	Default TEME (min)			
Bread		400	6	400	6	1-60	175-400	1/2 time / once
Vegetables		300	10	300	10	1-60	175-400	2/3 time / once
Steak		360	15	360	20	1-60	175-400	2/3 time / once
Bacon		400	6	400	8	1-60	175-400	1/2 time / once
Shrimp		350	10	350	10	1-60	175-400	2/3 time / once
Fish		360	15	360	20	1-60	175-400	2/3 time / once
Chicken		400	25	400	30	1-60	175-400	2/3 time / once
French Fries		400	20	400	30	1-60	175-400	2/3 time / once

Food Tips

1. You can air fry any frozen foods or goods that can be baked in an oven.
2. To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
3. Air frying high-fat foods will cause fat to drip to the bottom of the baskets. To avoid excess smoke while cooking, pour out fat drippings after cooking.
4. Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

Using DualZone Technology

A SYNC FINISH

Cooking two different foods?

Program each basket and use SYNC FINISH to have both baskets FINISH at the same time.



STEP 1: Program Left Basket

1. Place food in baskets.
2. Select L, then select a preset menu (e.g., French Fries).



3. Slightly change Time & Temperature by using Time & TEMP arrows according to your needs.

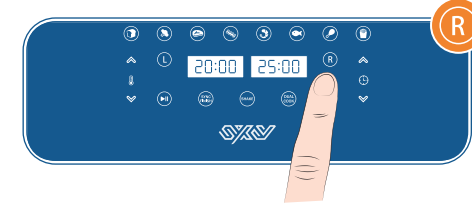


4. SHAKE icon glitters, turns on by default, press it to turn it off. Recommended to be turned on for better results.



STEP 2: Program Right Basket

1. Select R, and repeat STEP 1.



STEP 3: Begin Cooking

1. Select SYNC FINISH.



2. Press to begin cooking.



3. The basket with the shorter cook time will display HOLD.

B DUAL COOK

Cooking the same food in each basket?

Program Left basket and select DUAL COOK to automatically match settings to the Right basket.



STEP 1: Program Left Basket

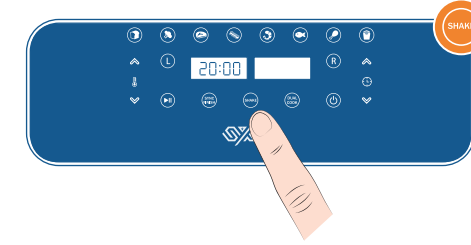
1. Place food in baskets.
2. Select L, then select a preset menu (e.g., French Fries).



3. Slightly change Time & Temperature by using Time & TEMP arrows according to your needs.



4. SHAKE icon glitters, turns on by default, press it to turn it off. Recommended to be turned on for better results.

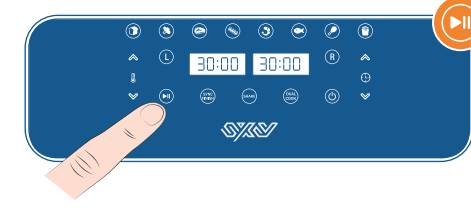


STEP 2: Begin Cooking

1. Select DUAL COOK.



2. Press to begin cooking.



Note:
In the working state, press the & icon to change the temperature and time, and the values of both baskets will increase or decrease at the same time.

Using A Single Zone

Only cooking one thing?

Fill a single zone and use it like a traditional air fryer.



STEP 1: Program Left Basket

1. Place food in baskets.
2. Select L or R, then select a preset menu (e.g., Vegetables).



3. Slightly change Time & Temperature by using Time & TEMP arrows according to your needs.



4. SHAKE icon glitters, turns on by default, press it to turn it off. Recommended to be turned on for better results.



STEP 2: Begin Cooking

1. Press to begin cooking.

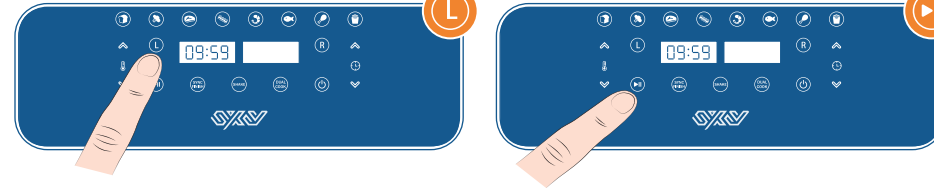


PAUSING, CHANGING or ENDING the Cook Times

Pausing Time in a Single Zone (While Both Zones are Running)

STEP 1: Pausing a Single Basket

1. Select the basket you want to pause (e.g., Left basket).
2. Press icon.

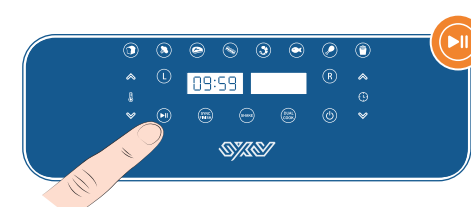


Note:

In SYNC FINISH & DUAL COOK mode, we recommend pressing the START/PAUSE icon to pause both baskets. **Pausing only one basket will impact a synchronized finish time.**

STEP 2: Resume Cooking

1. To resume cooking, Press icon again.



Changing Time or TEMP in a Single Zone (While Both Zones are Running)

STEP 1: Select a Basket

1. Select the basket you want to change (e.g., Left basket).



STEP 2: Resume Cooking

1. Press or to adjust TEMP or TIME of the selected basket.



Note:

NOTE: Changing TEMP or TIME may impact and cancel the SYNC FINISH or DUAL COOK mode.

Ending the Cook Time in One Zone (While Using Both Zones)

1. Long press the "L" or "R" icon to close the corresponding basket.



More Functions

Power On

- When Air fryer is plugged in and two baskets are in, you will hear a tone and the panel and all the icons will illuminate, then turn black. The power icon will light up in red, and it will enter standby mode.
- If one basket was removed, the digital screen will display OPEN.
- Press the red power icon, it will turn "white," and enters the mode selection page.
- In the working state, press the red power icon. The machine will stop working and return to standby mode with a buzzer prompt. The motor will continue to work for 20 seconds and display "Cool".
- Each time the icon is clicked, the buzzer will sound once for 0.2 seconds.
- Each time you select the icon, the icon will change from a steady light to flashing. Click again to cancel the selection, and the icon will change from a flashing to a steady light.

TEMP/TIME Control

- Press or on the left to increase or decrease the TEMP among 175-400°F in 5 degree increments. Long press the icon to continuously increase or decrease TEMP parameters.
- Press or on the right to increase or decrease the TIME among 1-60 mins in 1 min increments. Long press the icon to continuously increase or decrease TIME parameters.

SHAKE

SHAKE Reminder:

- The Shake Reminder will alert you with 4 beeps, "SHAKE" and "L" or "R" icons will blink on the display to remind you which basket you need to shake.
- Once you remove the basket, shake it and put it back inside the air fryer, or just press the "SHAKE" icon, the Shake Reminder will turn off. Otherwise, the "SHAKE" and "L" or "R" icons will continuously glitter on the display.

How to SHAKE:

- During cooking, take the baskets out of the air fryer and shake, mix, or flip the food.
- Hold the baskets just above a heat-resistant surface for safety purposes, then shake the baskets.
- If the baskets are too heavy to shake and there are hot liquids present: Place the baskets on a heat-resistant holder or surface. Use tongs or ladle to mix or flip the food.

What to SHAKE:

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- Without shaking, foods may not be crispy or evenly cooked.
- You can flip other foods, such as steak, to ensure even browning.

When to SHAKE:

- All presets have SHAKE Reminder turned on. Press “SHAKE” icon before starting cooking can cancel it. Recommended to be turned on for better results.
- For your own recipes, choose SHAKE Reminder. It will alert you with 4 beeps at 2/3 of the cooking time.

Draw out the Basket Directly (without Pressing the Start/Pause Icon)

Under the SYNC FINISH and DUAL COOK mode, when both baskets are started to operate, if you remove the “L” or “R” basket without pressing the Start/Pause icon, both baskets will pause simultaneously, and the other fryer will be air-cooled for 20 seconds and then enter pause state.

- If you put back the basket within 90 seconds, both baskets will simultaneously be started and go on operating according to the set time;
- If you don't put back the basket within 90 seconds, the basket not removed will go on operating and complete the procedure according to the set time, but the basket removed will remain pausing, and the “SYNC FINISH” and “DUAL COOK” button lights will turn off;
- If the basket removed is not put back within 5 minutes, it will end the operating, and the basket not removed will go on operating and complete the procedure according to the set time.

Automatic Shut Off

- If you pull out one of the baskets without pausing the air fryer, the two baskets will stop working automatically until you put the basket back inside the air fryer.
- If the air fryer has no active cooking programs, the air fryer will clear all settings and turn off after 5 minutes of inactivity.

Overheat Protection

- If the air fryer overheats, it will automatically exit the working mode. The fan will continue to work for 20 seconds, and then enter standby mode.
- Let the air fryer cool down completely before using it again.

Power-off Memory Function

- Effective within 5 minutes of memory time. In the normal mode, if the program is turned off for 5 consecutive times within 5 minutes, it will be judged as an abnormal state, and the power-off memory will be canceled and enter the standby state.

Air Fry Cooking Chart

INGREDIENT	AMOUNT PER ZONE	PREPARA-TION	TOSS IN OIL	TEMP	Using SINGLE ZONE	Using DUAL ZONE
POULTRY						
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	390°F	18–22 mins	43–47 mins
Chicken thighs	2 thighs (6–10 oz each)	Bone in	Brushed with oil	390°F	22–28 mins	26–29 mins
	4 thighs (4–8 oz each)	Boneless	Brushed with oil	390°F	18–22 mins	25–28 mins
Chicken breasts	2 breasts (3/4–1 1/2 lbs each)	Bone in	Brushed with oil	390°F	25–30 mins	30–35 mins
	4 breasts (1/2–3/4 lb each)	Boneless	Brushed with oil	390°F	22–24 mins	25–28 mins
BEEF						
Steaks	2 steaks (8 oz each)	Whole	Brushed with oil	390°F	10–20 mins	14–18 mins
Burgers	2 quarter-pound patties, 80% lean	1/2 inch thick	Brushed with oil	390°F	8–10 mins	10–13 mins
FISH & SEAFOOD						
Salmon fillets	3 fillets (4 oz each)	None	Brushed with oil	400°F	7–12 mins	13–17 mins
Shrimp	1 lb	Whole, peeled, tails on	1 Tbsp	390°F	7–10 mins	10–13 mins
Crab cakes	2 cakes (6–8 oz each)	None	Brushed with oil	390°F	5–10 mins	10–13 mins
Lobster tails	4 tails (3–4 oz each)	Whole	None	390°F	5–8 mins	15–18 mins
PORK						
Bacon	3 strips, cut in half	None	None	350°F	8–10 mins	9–12 mins
Sausages	5 sausages	None	None	390°F	7–10 mins	17–22 mins
Pork tenderloins	1 lb	None	Brushed with oil	375°F	15–20 mins	25–30 mins
Pork chops	2 thick-cut, bone-in chops (10–12 oz each)	Bone in	Brushed with oil	390°F	15–17 mins	23–27 mins
	2 boneless chops (8 oz each)	Boneless	Brushed with oil	390°F	14–17 mins	17–20 mins
FROZEN FOODS						

INGREDIENT	AMOUNT PER ZONE	PREPARA-TION	TOSS IN OIL	TEMP	Using SINGLE ZONE	Using DUAL ZONE
Fish sticks	18 fish sticks (11 oz)	None	None	390°F	10–13 mins	16–19 mins
French fries	1 lb	None	None	400°F	18–22 mins	28–32 mins
French fries	2 lbs	None	None	400°F	32–36 mins	50–55 mins
Sweet potato fries	1 lb	None	None	390°F	20–22 mins	30–32 mins
Tater tots	1 lb	None	None	375°F	18–22 mins	25–27 mins
Fish fillets	1 box (6 fillets)	None	None	390°F	14–16 mins	17–22 mins
Popcorn shrimp	1 box (14–16 oz)	None	None	390°F	9–11 mins	14–18 mins
Chicken outlets	3 outlets	None	None	400°F	18–21 mins	20–25 mins
Chicken nuggets	1 box (12 oz)	None	None	390°F	10–13 mins	18–21 mins
Onion Rings	10 oz	1/2 inch thick	Brushed with oil	375°F	13–16 mins	18–22 mins
Mozzarella sticks	1 box (11 oz)	None	None	375°F	8–10 mins	10–12 mins
Pizza rolls	1 bag (20 oz, 40 count)	None	None	390°F	12–15 mins	15–18 mins
Pot stickers	2 bags (10.5 oz)	None	1 Tbsp	390°F	12–14 mins	16–18 mins
VEGETABLES						
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	390°F	8–12 mins	20–25 mins
Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp	390°F	12–15 mins	18–20 mins
Beets	6–7 small	Whole	None	390°F	30–35 mins	35–40 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	8–10 mins	10–15 mins
Bell peppers (for roasting)	3 small peppers	Whole	None	390°F	10–15 mins	15–20 mins
Kale (for chips)	5 cups, packed	Torn in pieces, stems removed	None	300°F	7–9 mins	15–20 mins
Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	390°F	8–10 mins	15–17 mins
Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F	7–9 mins	13–15 mins

INGREDIENT	AMOUNT PER ZONE	PREPARA-TION	TOSS IN OIL	TEMP	Using SINGLE ZONE	Using DUAL ZONE
Brussels sprouts	1 lb	Cut in half, stem removed	1 Tbsp	400°F	15–20 mins	20–25 mins
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	15–18 mins	25–28 mins
Butternut squash	1 1/2 lbs	Cut in 1–2-inch pieces	1 Tbsp	390°F	20–25 mins	35–40 mins
Carrots	1 lb	Peeled, cut in 1/2-inch pieces	1 Tbsp	390°F	13–16 mins	25–30 mins
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	390°F	17–20 mins	20–25 mins
Potatoes, sweet	1 1/2 lbs	Cut in 1-inch chunks	1 Tbsp	400°F	15–20 mins	30–35 mins
	3 whole (6–8 oz)	Pierced with fork 3 times	None	400°F	36–42 mins	40–45 mins
Potatoes, russet	1 1/2 lbs	Cut in 1-inch wedges	1 Tbsp	400°F	20–22 mins	35–38 mins
	1 lb	Hand-cut fries*, thin	1/2–3 Tbsp, canola	400°F	20–24 mins	30–35 mins
	1 lb	Hand-cut fries*, thick	1/2–3 Tbsp, canola	400°F	19–24 mins	35–40 mins
	3 whole (6–8 oz)	Pierced with fork 3 times	None	400°F	30–35 mins	37–40 mins

Note:

- Don't see the food you're looking for in the charts above? Find a similar food, and decrease cook time by 25%. For frozen foods, decrease the cooking time on the packaging by 25%. For best results, check on food often, increasing cook time if necessary.
- We recommend that you check your food regularly and shake or stir it for the best results.

Cleaning and Maintenance

Please always unplug the appliance from the power source and let it cool down before cleaning.

1. Push the Basket Release Button to pull out the baskets. Take out the crisper plates.
2. Clean the baskets and crispy plates with moderate detergent. Rinse under tap water. Never use metal cleaning brush to avoid damaging the non-stick coating. Or put them into dishwasher for cleaning.
3. Clean the heating element with a cleaning brush to remove any food residues.
4. Wipe the main body of the unit with damp cloth.

Note:

- Clean the appliance after every use.
- It is recommended to use degreasing liquid to remove any remaining dirt.

Tip:

If dirt is stuck to the crisper plates or the baskets, fill them with hot water with some washing-up liquid and soak for approximately 10 minutes.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Plug the power plug into a grounded wall socket
	Did not set the time	Tap the Time Buttons to set the cooking time
	The pan is not put into the appliance properly	Place the pan into the appliance properly
The ingredients fried in the air fryer are not done	The amount of ingredients in the basket is too much	Put smaller batches of ingredients into the basket for more even frying
	The set temperature is too low	Tap the Temperature + Button to increase the cooking temperature
	The cooking time is too short	Tap the Time + Button to increase the cooking time
The ingredients are fried unevenly in the air fryer	Certain types of ingredients need to be shaken halfway through the cooking time	Take out the frying tray and shake it during a cooking process
Fried snacks are not crispy when they come out of the air fryer	You used a type of snack meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for a crispier result
Failed to slide the pan into the appliance properly	The basket is overfilled	Do not fill the basket beyond max line
White smoke comes out of the appliance	You are preparing greasy ingredients	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan and basket properly after each use

Problem	Possible Cause		Solution
All lights flash and error code appears on the display	E1	Broken circuit of the thermal sensor	Contact Customer Care Team
	E2	Short circuit of the thermal sensor	Contact Customer Care Team

Warranty

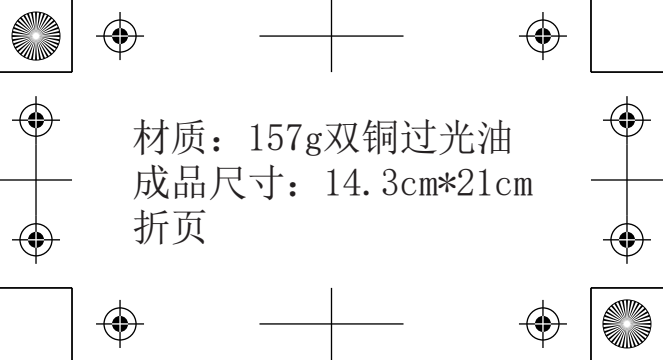
The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 18 months, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship, which will not apply in cases of:

- Normal wear and tear
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories
- Use of force, damage caused by external influences
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions - Partially or completely dismantled appliances.



Manufacturer: Shenzhen Xiaojia Technology Co.Ltd
Address: 305, Building E, Phase 2, Xinghe WORLD, Minle Community,
Minzhi Street, Longhua District, Shenzhen, China
Facebook page: <https://www.facebook.com/innskyservice/>
Website: www.innsky.co
E-mail: Service@innsky.co
Made in China



材质：157g双铜过光油
成品尺寸：14.3cm*21cm
折页