

ULTREAN

User Manual



Qusetions?

Email: support@ultrean.com

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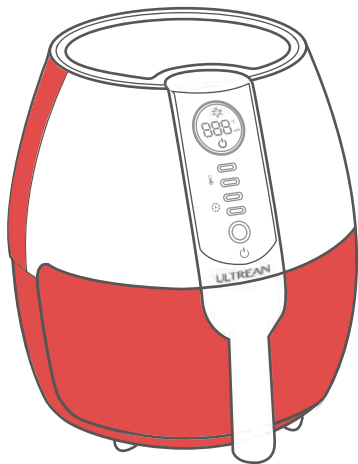
Package Contents

1. 4.2Qt Air Fryer
2. Recipe Book
3. User Manual
4. Warranty Card

Specifications

Power Supplu	AC 120V,60Hz
Rated Power	1500W
Capacity	4.2Qt/ 4L
Temperature Range	180-400°F
Time Range	up to 30 mins
Dimensions	14.2 x 13.2 x 13 in
Weight	10.3 pounds

Important Safeguards



DO not touch hot surface



Don't Obstruct Air Vent
& keep your hands away
when air fryer operates.

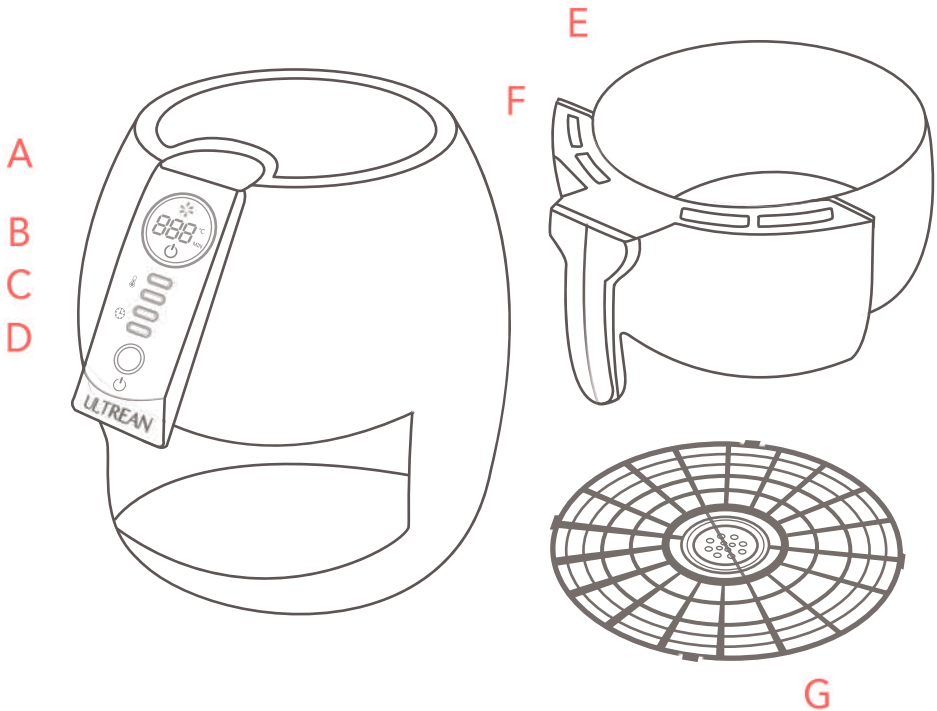
General Safety

- Gently wipe the exterior with a damp cloth or paper towel. **Do not** immerse the air fryer housing or plug in water or any liquids.
- Children must be supervised and should not be left alone with any appliance during operation.
- Unplug when not in use. Before cleaning, make sure that the Air Fryer Oven is off, unplugged and cooled to room temperature.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support.
- Do not use outdoors.
- Never operate the air fryer oven, or any appliance, on a gas or electric stove top, even if the stovetop is off and completely cool.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Not for commercial use. Household use only.

While Air Frying

- An air fryer works with hot air only. Never fill the baskets with oil or fat.
- Do not place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, non-heat-resistant plastic, or similar materials, into your air fryer. You may use parchment paper or foil.
- Never put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- Always use heat-safe containers. Be extremely cautious when using containers that aren't metal or glass.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before pulling the baskets out.
- Do not leave your air fryer unattended while in use.

Know your Air Fryer



- A.** LCD Display
- B.** Temperature Control Dial
- C.** Timer
- D.** Power on Knob/ Cancel Knob
- E.** Nonstick Fryer Basket
- F.** Pan Handle
- G.** Detachable cooking pot

BEFORE FIRST USE

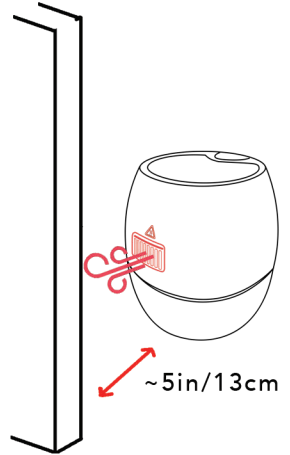
Setting Up

1. Remove all packing materials and stickers inside and outside
2. Place the air fryer on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cupboards).

Test Run

A test run will help you become familiar with your air fryer, make sure it's working correctly, and clean it of possible residues in the process.

1. Plug in the air fryer and put a lemon or lemon peel in.
2. Turn the Temperature to 400°F & Timer 10mins.
3. Push the power button.
4. When the air fryer has finished, it will tell you with bip sounds.
5. Pull out the baskets and let them cool for 5 minutes. Then, place the empty baskets back in the air fryer.
6. Repeat 2-5steps.



TIPS WHEN USING

Preheat

We recommend preheating for 3 minutes before placing food inside the air fryer unless your air fryer is already hot. Food will get a more crispy exterior after preheating.

1. Plug in
2. Turn the Temperature to 200F & Timer 3mins.
3. Push the Power Button.
4. Once the Air Fryer finished preheating, It will beep sounds.

Air Frying

-Do not place anything on top of your air fryer. This disrupts airflow and causes poor air frying results.

-Do not fill the basket with oil/ frying fat or any liquid.

1. Preheat your air fryer.(Not necessary)
2. Put the food in basket after preheating(Be careful of the hot steam & hot basket.)
3. Adjust Temperature & Time that the food needs then push the power button to start frying.
4. You can Pull out the basket anytime when frying. The Air Fryer will pause and you can shake, mix, or flip the food. Put it back in to resume the remaining cooking time.
5. The Air Fryer will make a beeping sound when finished. (Air Fryer will automatically shut off)
6. Take the baskets out of the air fryer, be careful of hot steam & surface.
7. Put out the food from the basket.
8. Make sure the Air Fryer is already cooled before cleaning.

Note: You can stop the Air Fryer anytime by pushing the power button when frying.

Cleaning

1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.
2. Pull out the basket and the rack. The basket & rack are dishwasher safe. You can also wash the basket and rack with hot, soapy water and a non-abrasive sponge. Soak if necessary.
3. Wipe the outside of the air fryer with a moist cloth, if necessary.
4. For stubborn grease:
 - a. In a small bowl, mix $\frac{1}{2}$ cup of baking soda and a few tablespoons of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the baskets and scrub. Let the baskets sit for 15 minutes before rinsing.
 - c. Wash the basket & rack.
5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. Do not immerse in water. Clean the heating coil, if needed, to remove food debris.
6. Dry before using.

Cares

Over filling

If the basket is overfilled, food will not cook evenly.

Food should not be filled over "MAX" line of the inner basket.

DO NOT use the air fryer with any food in package.

Cleaning

Always clean the air fryer baskets and interior after every use.

Lining the inner basket with Foil or Parchment paper may make the cleanup easier.

The basket has a non-stick coating. **DO NOT** use the metal utensils and abrasive cleaning materials.

Cooking Time

Please note that the cooking time and temperature varies depending on the quality and quantity of the food that you cook. You may find resources online to check on the suggested temperature or time to cook a certain food but use it as a guide only.

LESS QUANTITY REQUIRES LESS COOKING TIME.

We recommend that you use a conservative/safe setting or less cooking time if you are not sure and just add more minutes if the food is not yet well cooked after the time has elapsed. We suggest you check the food halfway through cooking to see if it will need more time and also to flip or shake the food to make sure all parts are cooked well.

IF you have any issue or suggestion, please feel free to contact with us.

Email: support@ultrean.com

Troubleshooting

Problem	possible Solution
The air fryer can not turn on.	Make sure the air fryer is plugged in and the power source is fine.
	Make sure the basket securely closed inside the unit
Food not completely cooked	Put smaller batches of ingredients in the basket or increase cooking temperature or time. (Smaller batches are fried move evenly)
Food are fried unevenly in the AIR FRYER	Ingredients that are stacked on top of each other or close to each other need to be shaken or flipped during cooking.
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness
Can not slide the basket into air fryer	Make sure the basket is not overfilled beyond the MAX indication.
	Make sure there are no obstructions inside the air fryer.
White smoke is coming out of the air fryer or air vent.	The air fryer may have some white smoke for the first time use.
	Make sure the basket and the inside of the air fryer are cleaned properly and not greasy every time before using.
	Cooking greasy foods or too much fat will cause too much oil. This oil will produce white smoke, and the basket may be hotter than usual. This is normal, and should not affect cooking.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the baskets out.



*Thanks for trusting Ultrean
for your household and kitchen needs!*



(May you have a FANTASTIC culinary experience with your new Ultrean Air Fryer!)



START COOKING delectable yet healthier meals
using your free ULTREAN airfryer recipe book



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18
Months

WARRANTY ISSUE

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And we'll do our best to make you one of our HAPPY customers!
We remain at your service! Of Ultrean