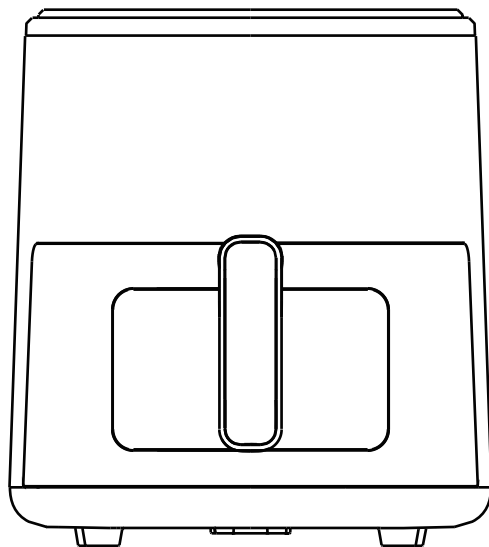




# AIR FRYER WITH COOKING WINDOW

## USE MANUAL



**Model No: CM805DT**

☎ 1-888-285-6061

✉ [support@vewiorlife.com](mailto:support@vewiorlife.com)

🌐 [www.vewiorlife.com](http://www.vewiorlife.com)

## CUSTOMER SERVICE AND WARRANTY

Thank you very much for choosing Vewior Air Fryer. We are a team full of innovation and passion, we hope our product can bring you the most convenient and enjoyable experience. Vewior-brand products are covered by the Vewior 12-month warranty from the original date of purchase. If you want to extend your warranty for one more year, please do not hesitate to contact us.

If you have any questions or feedback on your new product, please contact our customer support team.



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# CONTENTS

Important Safeguards-----	01
Package Contents-----	05
Air Fryer Diagram-----	06
Control Panel Instruction -----	07
How to Use-----	10
Deault Cooking Time and Temperature-----	12
Care & Maintenance-----	13
Troubleshooting-----	15

## IMPORTANT SAFEGUARDS

(When using your air fryer. Read all instructions.)

### Key Safety Points

- **Do not** touch hot surfaces. Use handle.
- Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
- **Do not** block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.

### General Safety

- **Do not** immerse the air fryer housing, cord, or plug in water or liquid.
  - Closely supervise children near your air fryer.
  - Unplug when not in use, and before cleaning.
- Allow to cool before putting on or taking off parts.
- **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 third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place the air fryer or any of its parts on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your air fryer (or removing the basket) if it contains hot oil or other hot liquids.

- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of your air fryer.
- **Do not** store anything inside your air fryer.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should not play with the air fryer.
- Cleaning and user maintenance should not be made by children without supervision.
- Only use your air fryer as directed in this manual.
- Not for commercial use. Household use only.

## While Air Frying

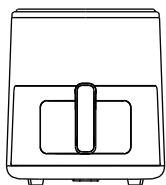
- An air fryer works with hot air only.
- Never fill the basket with oil or fat.
- Never use your air fryer without the basket in place.
- **Do not** place oversized foods or metal utensils into your air fryer.
- **Do not** overfill the air fryer basket. Heaping amounts of food may touch the heating coils and cause a fire hazard.

- **Do not** boil empty for a long time (without any food) It is recommended not to use it continuously for 2 hours.
  - **Do not** touch accessories during or immediately after air frying.
  - **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 if using containers that aren't metal or glass.
  - Keep your air fryer away from flammable materials (curtains, tablecloths, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
  - Immediately turn off and unplug your air fryer if you see dark smoke coming out. White smoke is normal, caused by heating fat or food splashing, but dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the basket out.
- If the cause was not burnt food, contact Customer Support.

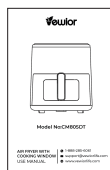
## Power & Cord

- **Do not** leave your air fryer unattended while in use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Remove and discard the protective cover fitted over the power plug of the air fryer to prevent choking hazards.
- Never use an outlet below the counter when plugging in your air fryer.
- Keep the air fryer and its cord out of reach of children less than 8 years old.
- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- Your air fryer should only be used with 120V, 60Hz electrical systems. Do not plug into another type of outlet.

## PACKAGE CONTENTS



Air Fryer \* 1



Use Manual \* 1



Skewer Rack \* 1



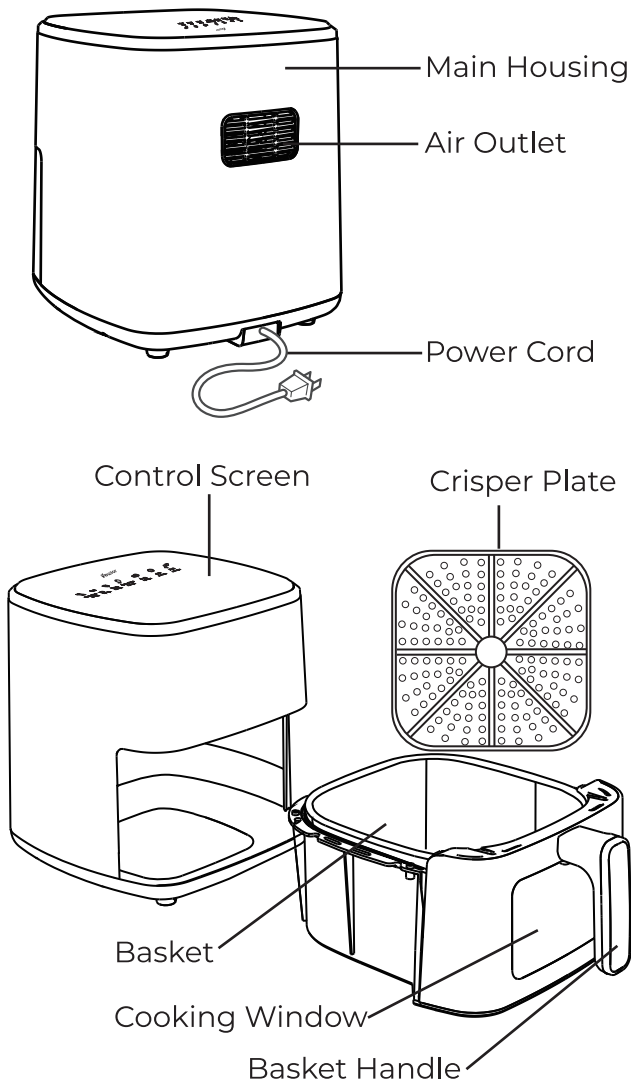
Food Clip \* 1

## SPECIFICATIONS:

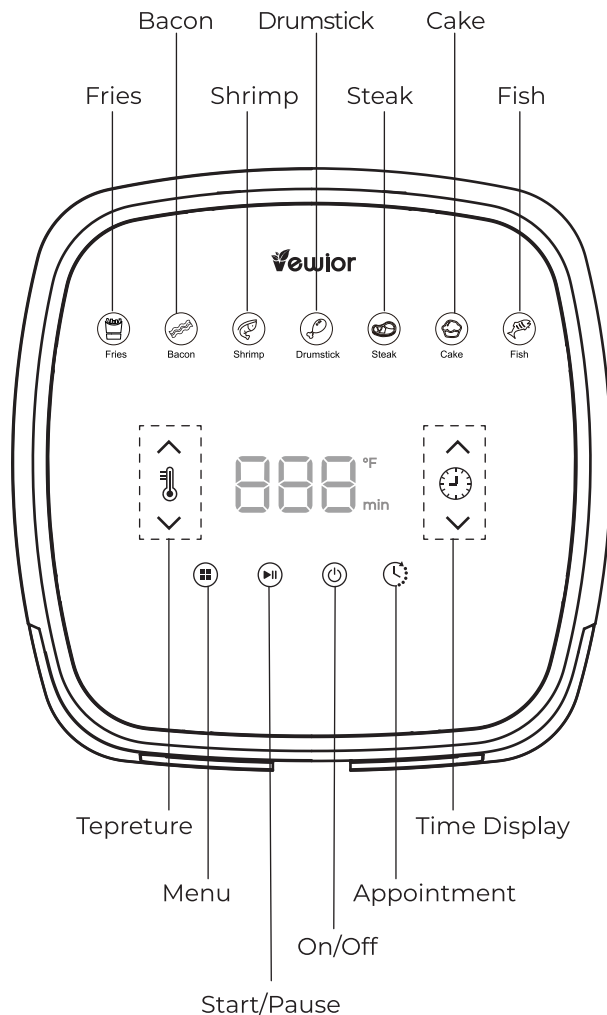
Power Supply	AC 120V,60HZ
Rated Power	1350W
Temperature Range	180°F-400°F 80 C -200 C
Time Range	1-60 min
Appointment Time Range	1-24H
Product Dimensions	10*10*12 in
Product Weight	6lb



## AIR FRYER DIAGRAM



# CONTROL PANEL INSTRUCTION



## Key 1 – On/Off

When it is powered on and the pot is properly placed in the main housing, the digital display will be illuminated for a second and beeper once.

The light of power key is always on.


Soft touch the power key, all lights will turn on, it will make the unit default temperature 370°F, while the cooking time will be set to 15 minutes.


The key of start/stop is flashing. If there is no operation for 1 min, it will be off automatically.



The light of power key is always on.

**Note:** During cooking, you can touch the keys to control the pause and start of cooking.


## Key 2 - Start/Pause

1. After selecting the time and temperature, touch the start/pause key  to start heating, the heating time starts counting down, when the time is up the heating stops, and the air fryer beeps and the screen shows OFF. 15 seconds later the fan turns off. If there is no operation within 1 minute, it will enter the off mode.

2. Heating process, such as touching the start/pause button  , heating pause, the selected menu indicator and start/pause button synchronization blinking, other indicators are always on, touch again to restart heating

3. When using the reservation function  , select the cooking time and temperature first, press the reservation button to set the reservation time, and then touch the start/stop button  .

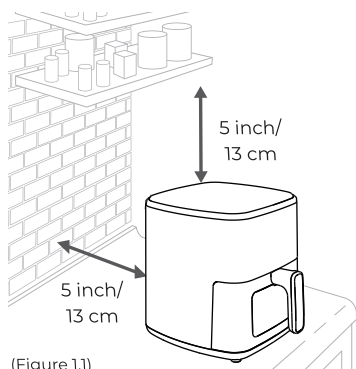
### Key 3 – Menu

Selecting the menu button  allows you to scroll through the 7 commonly used foods. Once selected, the menu indicator flashes and the screen displays the menu heating time temperature

## HOW TO USE

### Setting Up

1. Remove all packaging from the air fryer, including any temporary stickers.
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).



(Figure 1.1)

**Note:** Leave 5 inches / 13 cm of space behind and above the air fryer.








[Figure 1.1] Leave enough room in front of the air fryer to remove the basket.

3. Remove the fryer, frying basket and remove the bubble wrap
4. Wash both the basket and crisper plate thoroughly, using either a dishwasher or a non-abrasive sponge.
5. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
6. Insert the crisper plate back into the basket, and place the basket inside the air fryer.

## Preheat Your Air Fryer

The first time you use it, you need to preheat the air fryer for 5 minutes to get rid of the residual fumes, the first time you use it, there may be a strange odor, which is a normal phenomenon, non-air fryer fault!

## Air Frying

1. Connect the power supply and press the on/off button  , the air fryer displays the default temperature of 370°F and time (15min).
2. Press the Menu button  for a quick overview of several common food choices. Press the Start button  to start the air fryer.
3. Press and hold the  or  button to increase or decrease the time or temperature.
4. If you want to use the reservation function, please select the cooking time and temperature first, then press the reservation button  , adjust the reservation time, and then press the start button  .
5. When the food is finished cooking, the lid will beep and the display will show the end.

## Deault Cooking Time and Temperature

Menu	Min-Max Amount(g)	Time(minutes)	Temperature(°F)
Fries	100-400	15-20 minutes	400°F
Bacon	100-400	10-15 minutes	360°F
Shrimp	100-400	15-20 minutes	340°F
Drumstick	100-400	25-30 minutes	400°F
Steak	100-400	15-20 minutes	360°F
Cake	100-400	15-20 minutes	320°F
Fish	100-400	15-20 minutes	380°F

**Note:** The cooking times and temperatures output above are the results of laboratory tests and just for reference only, the specific times and temperatures may vary depending on the size of the ingredients.

## Care and Maintenance

1. **Always** clean the air fryer basket and crisper plate after every use. Lining the basket with foil (except for the crisper plate) may make cleanup easier.
2. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.
3. Wipe the outside of the air fryer with a moist cloth, if necessary.
4. The basket and crisper plate are dishwasher safe. You can also wash the basket and crisper plate with hot, soapy water and a non-abrasive sponge. Soak if necessary.

**Note:** The basket and crisper plate have a nonstick coating. Avoid using metal utensils and abrasive cleaning materials



5. For stubborn grease:

a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda and 1 US tbsp / 15 mL of water to form a spreadable paste.

b. Use a sponge to spread the paste on the basket and crisper plate and scrub. Let the basket and crisper plate sit for 15 minutes before rinsing.


c. Wash the basket with soap and water before using.

6. Dry before using.

**Note:** Make sure the heating coil is completely dry before turning on the air fryer.

## Troubleshooting

Problem	Possible cause	Solution
The Hot-air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not pressed the start button.	After setting the cooking time and temperature, press the start/pause button, then the machine will work.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The setting temperature is too low.	Set the temperature key to the required temperature setting.
	The cooking time is too short.	Set the timer to the required cooking time.
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the basket into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX capacity.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.
White smoke comes out from 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 pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.

Fresh fries are fried unevenly in the air fryer.	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Add slightly more oil for a crispier result.
		Cut the potato sticks smaller for a crispier result.
Correct Disposal of this product		
	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>	



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