

nutrilinefTM



USER GUIDE

6L Digital Air Fryer

Customized Digital Display Electric Oil Free Cooker
with Transparent Window

NCAF60T01

**Please read the manual carefully before use
and keep it properly for future reference.**

Getting to Know Your Air Fryer

The air fryer in your possession employs the innovative Rapid Air Technology for cooking foods that traditionally demand submersion in oil for frying. This technique involves the swift circulation of heated air within the cooking chamber. Notably, the air fryer's exceptional trait lies in its ability to evenly heat food from all angles, rendering oil largely unnecessary for the majority of dishes.

Features:

- Non-stick and Easy to Clean
- Adjustable Temperature Control (up to 400°F) and Time (up to 60mins)
- Automatic Shut-Off Function
- 12 Preset Programs
- Cool-touch Handle for Safety and Ease of Use
- Overheat Protection for Safety
- Removable Basket for Easy Serving and Cleaning.
- Compact Size for Easy Storage
- Dishwasher-Safe Tray for Easy Cleaning
- Equipped with a High-Definition LED Touch Screen
- Customized Cooking Display Action
- 360° Hot Air Circulation Technology
- Cooks Food Quickly and Evenly with Little to No Oil
- Precise Time and Temperature Control

What's in the Box:

- Air Fryer

Technical Specs:

- Construction Materials: Stainless Steel, ABS & PP
- Heating Element: 1400W
- Adjustable Time Setting: Up to 60 mins (Air Fryer)
- Food Capacity: 6L
- Air Fry Cooker Temp Range: 175-400 Fahrenheit
- Power Cable Length: 51.18" -inches including the Plug (1.3m)
- Power Supply: 120V
- Air Fryer Size (L x W x H): 14.05" x 10.51" x 13.97" -inches

IMPORTANT SAFEGUARDS

1. READ THE MANUAL.

2. This appliance is not intended for use 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.
3. Children should be supervised to ensure that they do not play with the appliance.
4. 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.
5. Do not immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock or damage to the fryer.
6. This appliance is designed for household use only. It is not safe to use in environments, such as staff kitchens, farms, motels, and other non-residential environments.
7. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
8. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
9. Never immerse the entire appliance, which contains electrical components and heating elements, in water nor rinse it under the tap.
10. **WARNING:** Failure to follow safety instructions and warnings could result in serious injury. Misuse of your air fryer may damage your appliance and void your warranty.

11. The heating element surface is subject to residual heat after use.
12. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
13. Keep all the ingredients in the basket to prevent any contact from heating elements.
14. Do not cover the air inlet and air outlet when the appliance is operating.
15. Do not fill the pan with oil. Filling the pan with oil may cause a fire hazard.
16. Do not touch the inside of the appliance while it operating.
17. Do not go to any unauthorized person to replace or fix the appliance.
18. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
19. Do not place the appliance against a wall or any other appliances while in operation. Leave at least 5 inches of free space on the back, sides, and above the appliance to keep air inlet/outlet clear.
20. Do not place anything on top of the appliance during operation.
21. **DO NOT USE** the Air Fryer for any purpose other than described in this manual.
22. 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 opening. Be careful of hot steam and air when you remove the pan from the appliance. Any accessible surfaces may become hot during use.
23. 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.
24. Ensure that the appliance is placed on a horizontal, even, and stable surface.



CAUTION: The surfaces are liable to get hot during use.

25. **SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY**

California Prop 65 Warning

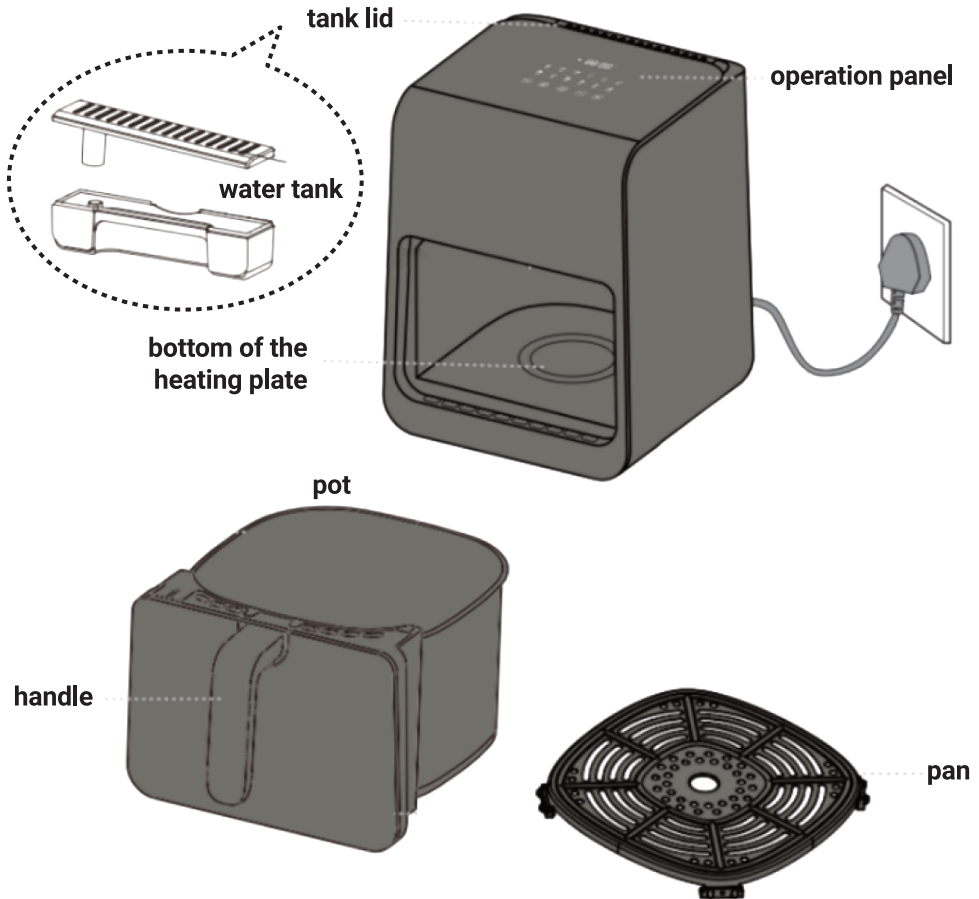


WARNING:

This product can expose you to chemicals, which is known to the state of California to cause cancer birth defects and other reproductive harm. Do not ingest.

For more info go to: www.P65warnings.ca.gov

PRODUCT STRUCTURE & FEATURES

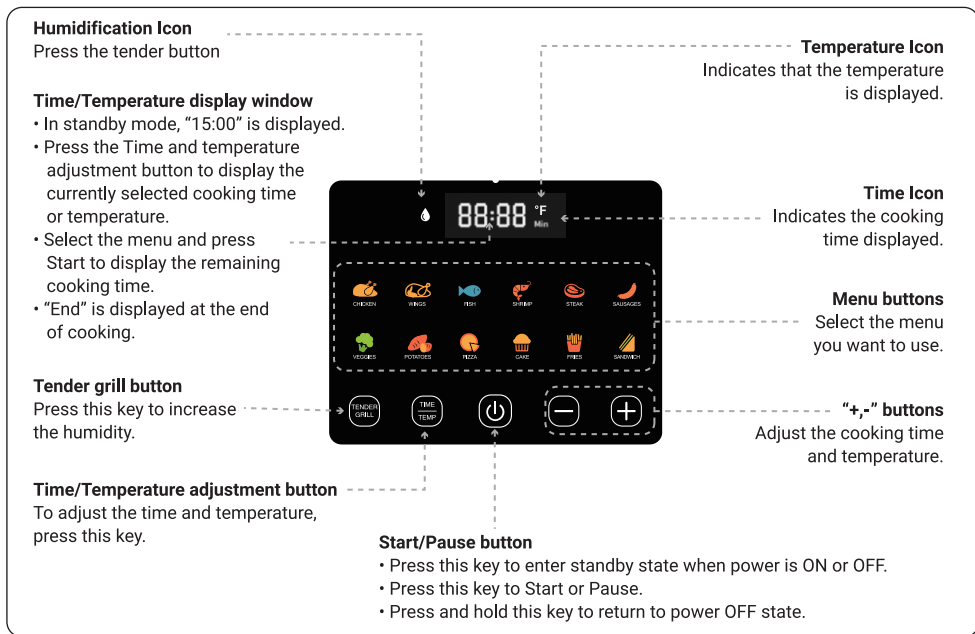


USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the Water Tank, Tank Lid, Pot and pan with hot water, soap, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.
4. Take out the water tank, add water to the calibration line and put it back.
5. Touch the panel switch to choose cooking mode adjust cooking time.

NOTE: There is no need fill the pan with oil and frying fat because the appliance works on hot air.

Start cooking and Operation Steps



1. **Plug in the power:** After powering on, press this button "⏻" enter standby state. Then you will see the menu lights come on and start selecting the function you want.
2. **Select the cooking menu:** Select the food you want, and click directly on the pattern to choose. The selected menu flashes.
3. **Adjust the time:** Press "⌚", Press "⊕" or "⊖" set the cooking time. The selected time "Min" icon lights up.
The adjustable time range of all functions is 1 min-60 min, and the adjustment time step value is 1 min.
4. **Adjust temperature:** Press "🌡️", then press the "⊕" or "⊖"
Set cooking temperature.
The "°F" icon of the selected temperature lights up.
Adjustable temperature range of 175 - 400°F for all functions, with an adjustable temperature step value of 20°F.

5. Tender Roast Function

This function is to make the food more flavorful and tasty, and will not make the baked food too dry. In order to ensure the flavor, this function is not for cooking sandwich, cake and pizza.

Tender Roast Function Operation Steps

1. Add water to the water tank.
2. After adding water, put the water tank on the air fryer.
3. Select the food menu to cook. Click on the function button for the food.
Some functions come with a tender grill function and the tender grill function is activated by default. By default (Except for the sandwich, cake and pizza menu). The icon “” lights up.
4. Press “” tender button to cancel or start set the humidity.
After pressing tender button, the machine will automatically start the water spray humidification, during the cooking period, the machine will automatically spray water on the food, so that the baked food is more delicious.
5. If need cancel, You can also click the “” button to cancel the Tender function, and the icon “” will disappear.
6. **Start cooking:** Press Start button “” to start cooking.
The selected menu changes from blinking to stay lit.
After the machine starts working, the light in the pot will slowly light up after 3 seconds. The brightness of the light will slowly lit up, which is a normal phenomenon.
7. **While working:** Pull out the pot, turn the ingredients.
Then push the Pot into the machine and continue cooking.
 - Whether the ingredients need to be turned depends on the type of ingredients, cooking amount, cooking time.
 - When the Pot is pulled out, the machine enters the standby state and stops heating. When the barrel is pushed back to the machine and assembled in place, the machine continues its previous work.
 - Do not touch the high temperature of the frying bucket, viewing window and baking pan in working condition to avoid scalding.
8. **End of cooking:** Pull out the barrel, place on a smooth, high temperature resistant surface, and use tools to remove the food.
 - Do not touch directly with hands to avoid burns.

Other Notes:

- After cooking, the display window shows "End", the heating tube stops heating, and the cooling fan continues to work for 40 seconds to cool the machine as soon as possible.
- After cooking, the temperature of the barrel is high.
Do not place it directly in Table top, so as not to burn the table top.
- When using the tender roasting function, please press and hold "TENDER GRILL" to drain the residual water in the water pipe, and replace the pure water or filtered water in the tank.

Function time and temperature control

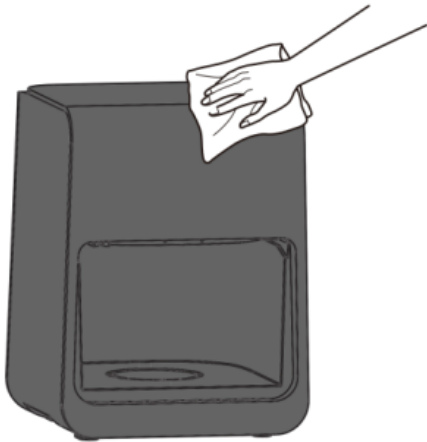
1. The adjustable temperature range of all functions is 175 - 400°F, and the adjustable temperature step value is 20°F;
2. The adjustable time range of all functions is 1min-60min, and the time step value is adjusted to 1 min;
3. If the power is interrupted during the cooking process, the machine will remember the remaining time needed to work.
If Re-power on within 10 minutes, you can continue to run for the remaining time before power-off;
4. If the deep fryer is pulled out during the cooking process, pause and enter standby state, put back to the deep fryer within 5min, and then pause for the rest of the time to continue running;
5. In order to ensure the flavor, the LED light of tender grill key is forced to turn off when the sandwich, cake and pizza are three menus.
The user cannot turn it on, and the water pump is forced to turn off.

CLEANING

- Remove the Power Cable from the wall socket and be certain the unit is thoroughly cooled before cleaning.
- When cleaning, do not immerse the body in water. Clean the inside of the appliance with hot water and a non-abrasive sponge.
- **DO NOT** immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock. The air fryer cannot be washed in water or cleaned in the dishwasher.

Shell surface/inner cavity wall

Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.



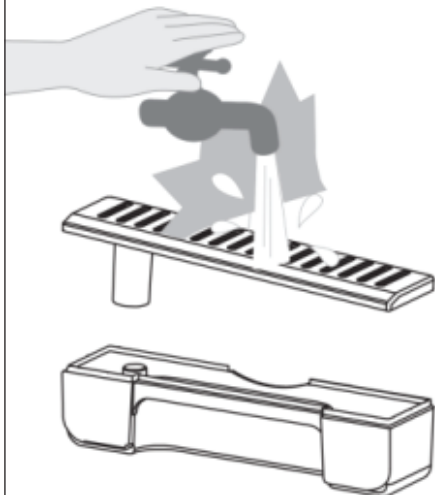
Fry bucket and Fry Pan

- Wash with diluted dishwasher cleaner, water and sponge. Wipe the outside surface of the barrel.
- DO NOT use the blast bucket as a cleaning container.
- Fluoride coated surface may appear discoloration or markings, but this will not affect the cooker's safety or performance.
- The Air duct design inside the barrel is not sealed, do not immerse in water.



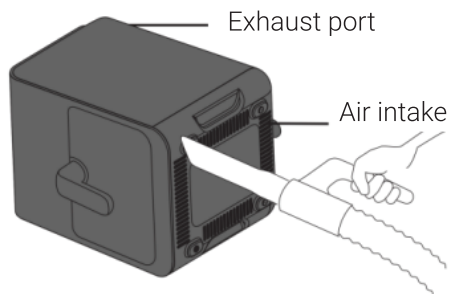
Tank and Tank cover

Remove and rinse



Regular inspection

Check the Air Fryer once a month, if there's dirt, please clean in time.



Use a vacuum cleaner to remove rubbish and foreign matter.

1. Clean the fryer after every use. Unplug the fryer.

ALWAYS WAIT AT LEAST 30 MINUTES FOR THE FRYER TO COOL DOWN BEFORE CLEANING IT.

NOTE: Do not clean the pan, Pot, and inside of the appliance with any metal kitchen utensils or abrasive cleaning materials because this may damage the non-stick coating.

2. Wipe the outside of the fryer with a moist cloth.
3. Clean the pan and basket with hot water, soap, and a non-abrasive sponge. You can remove any remaining food debris by using degreasing liquid soap.

Tip: If there is food debris stuck to the basket or bottom of the pan, soak the pan in hot water and soap for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.

NOTE: Be sure not to get too much water inside the appliance, you are just wiping it down to get rid of any food debris and grease.

5. Clean the heating element with a cleaning brush to remove any food debris.

Correct Disposal of this product



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.

Troubleshooting

Before requesting repairs, please confirm the following contents, and if errors persist after inspection, please contact your dealer.

Problem	Cause	Solution
Air fryer will not turn on	The appliance is not properly plugged in.	Make sure the power cord is plugged into the outlet firmly.
The Air Fryer does not start	The blast barrel is not assembled in place.	Pull the barrel out and push it back into the fuselage.
The motor does not turn or has abnormal sound.	Fan blades or air intake blocked by foreign bodies.	After the power is OFF, check whether there are foreign bodies inside the suction vent and cavity
The blast can see the window fog or a small amount of water leakage below.	Inside air duct the barrel was not drained during cleaning and there's a residual water.	This is a normal phenomenon, can rest assured to use. (if the bottom of the body leaks a large amount of water, please entrust repair)

When a display like this occurs

Before requesting repairs, please check the following:

ERROR DISPLAY

Solution



Remove the power plug, wait 10 minutes, and then reinsert it. If "U1" still appears, please entrust it for repair.



Try to unplug the power plug and reinsert it after cooling the body. If "U02" still appears, please entrust it to repair,



Try unplugging the power plug and plugging it back in. If **E** is still displayed, it indicates that a fault exists. Please consult the relevant maintenance, and inform the error code (two digits after "E")

The NutriChef logo consists of the brand name "nutriChef" in a white, lowercase, sans-serif font. A small "TM" trademark symbol is positioned to the upper right of the "f". The text is centered within a horizontal rectangular bar that has a green-to-yellow gradient, transitioning from a darker green on the left to a lighter yellow on the right.

nutriChef™

Questions? Comments?

We are here to help!

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