



FARBERWARE®

OIL-LESS FRYER

Model Number: 554023059
UPC: 848052003163

Customer Assistance
1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
 - do not immerse cord or plug in water or other liquid;
 - do not immerse the appliance or any electrical components in water or any other liquids;
 - always switch off and unplug the appliance before cleaning;
 - cook only in the provided basket placed in the basket holder.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas, electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Check that the time control knob is set to **0** before plugging the plug in the wall outlet. To turn off and disconnect, turn time control knob to **0** then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electric shock.
- During use and when removing the basket, hot steam is released. Keep hands and face clear.
- Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls.

SAVE THESE INSTRUCTIONS!



IMPORTANT SAFEGUARDS

- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation. Do not store any items on top of the appliance when in operation.
- Use extreme caution when removing the basket, the basket holder or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic.
- Do not cover the basket or any part of the appliance with metal foil. This will cause overheating of the appliance.
- Never leave the appliance unattended during operation.

SAVE THESE INSTRUCTIONS!



ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IS APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If long detachable power-supply cord or extension is used:
 - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
 - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

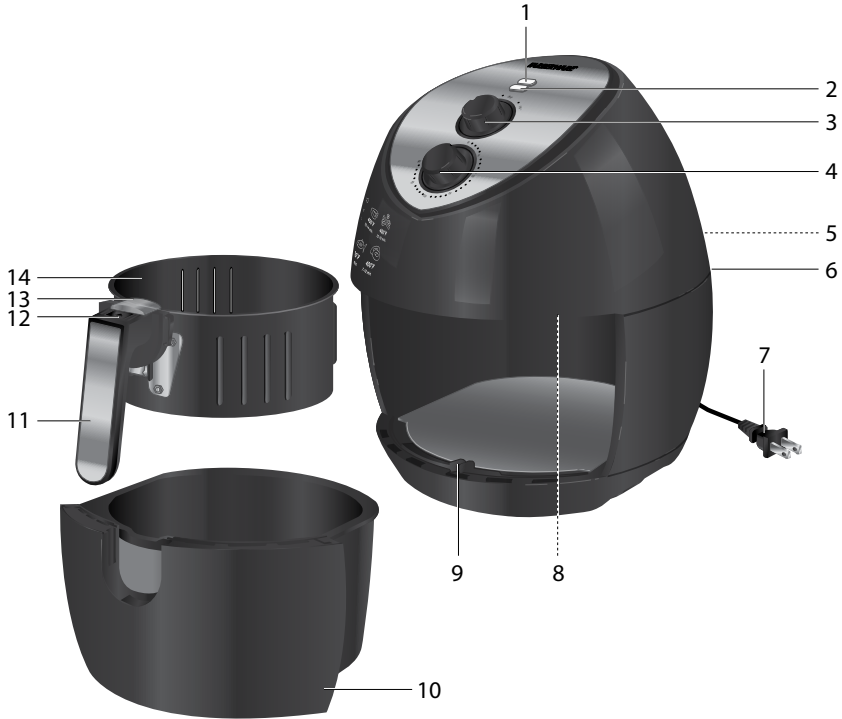
Polarized plug

- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS!



PARTS



- | | |
|-----------------------------------|--------------------------|
| 1. Power indicator (blue) | 8. Heating element |
| 2. Temperature indicator (orange) | 9. Safety switch |
| 3. Temperature control knob | 10. Basket holder |
| 4. Time control knob | 11. Basket handle |
| 5. Air vent | 12. Release button |
| 6. Housing | 13. Release button cover |
| 7. Power cord with plug | 14. Basket |



KNOW YOUR OIL-LESS FRYER

Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new Oil-less Fryer. This Oil-less Fryer combines heat with high-speed air circulation to cook your ingredients from all sides, simultaneously! It also allows you to prepare a variety of tasty dishes without the addition of excess oils or fats to most ingredients. This Oil-less Fryer features:

- A temperature control up to 400°F (200°C)
- A timer range from 1 to 30 minutes, which is equipped with an auto shut-off feature. Once the timer reaches “0”, the unit will turn itself off.
- Capacity of 2 lbs.

Other great advantages provided by your Oil-less Fryer include:

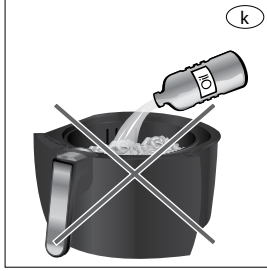
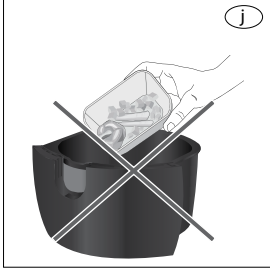
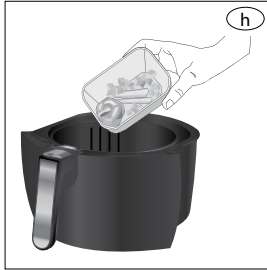
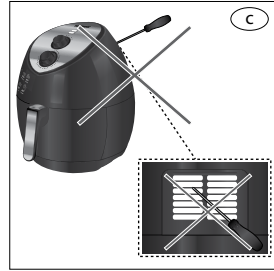
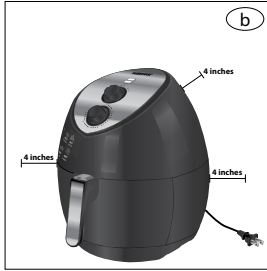
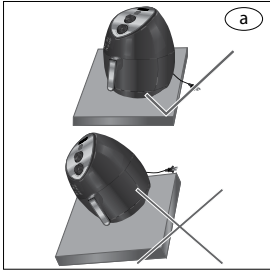
- Fast cooking, with little to no preheating required.
- Quick and easy clean-up: the non-stick coated parts are conveniently sized to fit in the dishwasher.
- Hassle-free frying—no spatters, no mess, and no oil smell!
- Versatility—with its frying, baking, grilling, and roasting capacities, this unit serves as a great cooking tool for a busy kitchen.
- No assembly required—very easy and safe to use!

Important: For golden, crispier results, similar to those obtained in a deep fryer, it is important to remember that leaner foods (fries, vegetables, chicken, fish, etc.) are best coated with just a tablespoon of oil. Simply add the ingredients in a bowl, add a tablespoon of oil, and toss until well coated.

You can also air-fry any food designed for being baked in the oven. The cooking times will likely need to be adjusted, because the Oil-less Fryer will bake food much faster than a traditional oven or toaster oven.

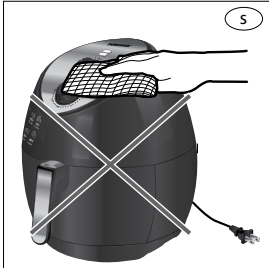
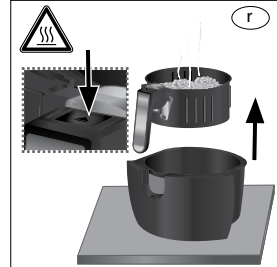
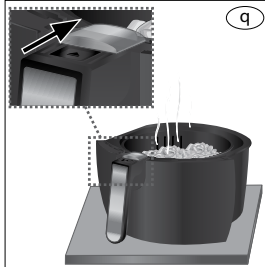
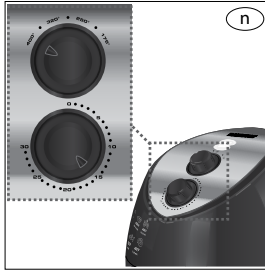


ILLUSTRATIONS





ILLUSTRATIONS





OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it immediately to the dealer.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

Before using the appliance for the first time

NOTE:

- Always use the appliance with the basket placed securely in the basket holder.
- The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- It is recommended to operate it for at least 20 minutes on its highest setting (↳ Operation), until no odor or smoke is present. During use, ensure ample ventilation.
- Let the appliance cool completely.
- Clean the appliance (↳ Cleaning and Maintenance).

Using the appliance

Use the appliance to prepare fries and potatoes, meat and poultry, snacks and for baking (↳ Recommended cooking times and temperatures).

This appliance uses a combination of hot air, high speed air circulation and a top heating element to cook food from all sides. Its an alternative way to cook food and snacks in a quick, healthy and easy way.

CAUTION:

- Do not use the appliance to cook greasy or fatty food, such as sausages, as the grease could catch fire.



OPERATION

NOTE:

- The appliance has a rated power of 1400W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.
- Make sure the appliance is switched off before connecting it to a wall outlet.

Control knob	Function	Possible settings
Temperature (3)	Setting the temperature	175°F - 400°F
Time (4)	Setting the operating time and switching the appliance on/off	0 (off) Clockwise rotation: 1 - 30 minutes (marked in 5 min. intervals)

- Place the appliance on a clean, flat and heat resistant surface (ill. (a)). Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls (ill. (b)).

CAUTION:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Do not cover or insert any objects into the air vent (5) (ill. (c)).
- Never let the power cord (7) come in contact with the housing (6) of the appliance during use (ill. (d)).

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance. Never place your bare hand inside the appliance (ill. (e)), or touch the housing (6) (ill. (f)) when the appliance is plugged in and switched on. It is recommended to always use mittens.
- Escaping steam can burn.
- Insert the basket (14) into the basket holder (10) (ill. (g)).
- Place the to be cooked food in the basket (14) (ill. (h)).



OPERATION

CAUTION:

- Do not overfill the basket (14) (ill. **i**).
 - Do not use the basket holder (10) without the basket (14). Do not place food directly in the basket holder (10) (ill. **j**).
 - Do not add oil directly into the basket (14) or basket holder (10) (ill. **k**).
- Place the basket holder (10) in the appliance housing (6) (ill. **l**).

NOTE:

- The appliance is equipped with a safety switch (9). If the basket holder (10) is not placed correctly in the housing (2) or removed during use, the appliance will not switch on or is switched off automatically. Ensure the basket holder (10) is flush with the appliance housing (6).
- Insert the plug (7) into a wall outlet (ill. **m**).
- Turn the temperature control knob (3) to the required temperature and the time control knob (4) to the required time. The power indicator (1) and temperature indicator (2) light up (ill. **n**).

NOTE:

- The temperature indicator (2) cycles on and off during use. This is normal and indicates the appliance heating to ensure the set temperature is maintained.
 - Some foods might require the basket (14) to be shaken after half of the cooking time. Simply remove the basket holder (10) by its handle (11) from the appliance, give it a shake and place back in the appliance. The appliance will switch off as soon as the basket holder (10) is removed and switch back on once placed back inside. The timer will continue to run down.
- Once the set time has passed, a bell will ring, to indicate the cycle has finished, and the appliance switches off. The power indicator (1) and temperature indicator (2) turn off.

NOTE:

- The appliance can also be switched off manually, by turning the time control knob (4) to **0**.
- Disconnect the plug (7) from the wall outlet (ill. **o**).
- Remove the basket holder (10) by its handle (11) from the appliance (ill. **p**) and place it on a clean, flat and heat resistant surface.



OPERATION

- To remove the basket (14) from the basket holder (10), carefully push the release button cover (13) forward to expose the release button (12) (ill. 9).
- Press the release button (12) and carefully lift the basket (14) upwards, out of the basket holder (10) (ill. 10).
- Carefully pour the food onto a suitable dish.
- Allow the appliance to cool down completely before cleaning it (→ Cleaning and Maintenance). Clean after every use.

Danger of burns!

- Do not press the release button (12) unless the basket holder (10) is placed on a clean, flat and heat resistant surface, it may contain hot liquids generated during the cooking process.
- The metal surfaces of the appliance become hot. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling and cleaning.

Recommended cooking times and temperatures

NOTE:

- The following temperatures and times are recommendations only. Adjust them to your personal preferences and needs. They are based on food at refrigerator temperatures. Cooking frozen food will take longer.

Min - Max Amount (lb)	Time (min.)	Temp. (°F)	Shake	Additional information
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Potatoes & Fries				
Thin frozen fries	0.6 - 2.0	9 - 16	400	yes
Thick frozen fries	0.6 - 2.0	11 - 20	400	yes
Home-made fries (0.3 x 0.3 inch)	0.6 - 2.0	16 - 18	360	yes
Home-made potato wedges	0.6 - 2.0	18 - 22	360	yes
Home-made potato cubes	0.6 - 2.0	12 - 18	360	yes
Hashbrown	0.5	15 - 18	360	yes
Potato gratin	1.1	15 - 18	400	yes

add ½ tbsp. of oil



OPERATION

Min - Max Amount (lb)	Time (min.)	Temp. (°F)	Shake	Additional information
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Meat & Poultry				
Steak	0.2 - 1.1	8 - 12	360	-
Pork chops	0.2 - 1.1	10 - 14	360	-
Hamburger	0.2 - 1.1	7 - 14	360	-
Sausage roll	0.2 - 1.1	13 - 15	400	-
Drumsticks	0.2 - 1.1	18 - 22	360	-
Chicken breasts	0.2 - 1.1	10 - 15	360	-

Baking				
Cake	0.7	20 - 25	320	-
Quiche	0.9	20 - 22	360	-
Muffins	0.7	15 - 18	400	-
Sweet snacks	0.9	20	320	-

Snacks				
Spring rolls	0.2 - 1.0	8 - 10	400	yes
Frozen chicken nuggets	0.2 - 1.1	6 - 10	400	yes
Frozen fish fingers	0.2 - 1.0	6 - 10	400	-
Frozen bread-crumbed cheese snacks	0.2 - 1.0	8 - 10	360	-
Frozen vegetables	0.2 - 1.0	10	320	yes

HINTS AND TIPS

- This appliance can be used to prepare any food that can also be prepared in a traditional oven.
- Smaller food normally requires less cooking time than larger food.
- **It is recommended to only cook defrosted food and cook from a fridge temperature.**
- It is recommended to use a meat thermometer to check the cooking progress.



HINTS AND TIPS

- **For short cooking times, it is recommended to turn the time control knob (4) 5 minutes past the required time and then turning it back to the required cooking time. This will ensure higher timer accuracy.**
- In the event of food flare-ups, do not remove the basket holder (10); turn the time control knob (4) to **0** and unplug the appliance.
- Do not release the basket (14) from the basket holder (10) unless it is placed on a clean, flat and heat resistant surface.
- **When the food you are cooking requires shaking, it is recommended to set the time to half the require time. This way a bell will ring and remind you to shake the basket (14).**
- The optimal amount for cooking crispy fries is up to 1.2 lb. of sliced potatoes.
- Use pre-made dough to cook filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- **Place a baking tin or oven-compatible dish in the basket (14) if you want to bake a cake, quiche or if you want to fry fragile or filled ingredients.**
- You can also use the appliance to reheat food. To reheat food, set the temperature to 290°F for up to 10 minutes.

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION:

- Always turn the time control knob (4) to **0**. Disconnect the plug (7) from the wall outlet (ill. (n)). Allow all parts of the appliance to cool down completely.

NOTE:

- Do not immerse the power cord and plug (7) or appliance into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads (ill. (s)). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing (6).
- Remove the basket holder (10) from the appliance and the basket (14) from the basket holder (10).
- Wipe the inside and outside of the appliance with a damp sponge, cloth or nylon scouring pad and some mild detergent if needed.
- Take extra care when cleaning near the heating element (8) in order not to damage it.



CLEANING AND MAINTENANCE

- The basket (14) and basket holder (10) can be washed in hot soapy water or in a dishwasher.

NOTE:

- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution
The appliance is not working	Appliance not plugged in	Insert the plug into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	The time is not set	Set the time control knob to the required time
	The basket holder is not placed in the appliance correctly	Push the basket holder into the appliance until it locks in place and is flush with the housing
Food not fully cooked	Cooking time too short	Extend the cooking time
	Cooking temperature too low	Increase the set temperature
	Too much food in the basket	Remove some food from the basket
Food over cooked or burnt	Cooking time too long	Reduce the cooking time
	Cooking temperature too high	Reduce set temperature



TROUBLESHOOTING

Problem	Cause	Solution
Food is soggy and not crispy	The food used is not suited for oil-less fryers	Ensure the used food is suited for oil-less fryers
The basket holder cannot be placed in the appliance	The basket is overfilled	Remove some food from the basket
	The basket is not placed in the basket holder correctly	Push the basket down into the basket holder until you can hear a click
White smoke is emitted from the appliance	The food is too greasy	Ensure ample ventilation
	There is grease in the basket holder from previous use	Ensure the appliance and all its accessories are cleaned after every use
French fries are cooked unevenly	Incorrect potato type used	Only use fresh potatoes
	Potato sticks are not rinsed before cooking	Rinse potato sticks before cooking to remove excess starch
French fries are not crispy	Crispiness of fries depends on the amount of oil and water	Dry the potato sticks before cooking; cut the potato sticks into thinner sticks; add a drizzle of oil

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897(US).

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz Rated power input: 1400W
 Rated current: 11.7A Volume (basket): 3.2 qt.



CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897 (US)

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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