

Yedi®
HOUSEWARE

THE YEDI EVOLUTION AIR FRYER



For more recipes and cooking videos go to: www.yedihousewareappliances.com

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This instruction manual can be found online in **English** at:
<https://www.yedihousewareappliances.com/manuals>

El manual de instrucciones en **Español** se puede encontrar en:
<https://www.yedihousewareappliances.com/manuals>

Le manuel d'instructions est disponible en **Français** sur:
<https://www.yedihousewareappliances.com/manuals>

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IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces, use handle and cooking mitts.
3. To protect against electrical shock do not immerse cord, plugs, or the main unit housing in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug after the appliance.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place near hot gas, an electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control off, then remove the plug from the wall outlet.
13. Do not use the appliance for other than its intended use.

IMPORTANT SAFEGUARDS

14. Use extreme caution when removing tray or disposing of hot grease.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in the air fryer as they may create a fire or risk of electric shock.
17. A fire may occur if the air fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than the manufacturer's recommended accessories, in this air fryer when not in use.
20. **Do not place any of the following materials in the air fryer:**
Paper, cardboard, plastic, and the like.
21. Do not place the appliance against a wall or other appliances, 6 inches of space is required to remain all around the appliance.
22. When stopping use, press the power on/off button to turn off and then unplug.
23. For household use only.

PARTS AND ACCESSORIES

Before First Use

1. Remove all packaging materials, stickers, and labels.
2. Thoroughly wash the basket, tray and accessories in warm soapy water and wipe down the inside with a wet cloth, and then run at 400F for 5 minutes before first use. You may detect a slight smell and/or smoke. Don't worry this is normal. Then wash the basket and tray again, wipe down the inside again, and you are ready to use your Yedi!



- | | |
|---------------------------|-------------------------|
| 1. Basket handle | 5. Air inlet |
| 2. Basket | 6. Air outlet openings. |
| 3. Fry Pan | 7. Main cord |
| 4. Digital display screen | 8. Power cord storage |

PARTS AND ACCESSORIES



9



10



11



12



13



14

9. Mini Cake Silicone Pan
Use: Cook cupcakes, and other favorite desserts or egg bites.
10. Basket Divider with ceramic coating
Use: lets you cook 2 different foods at the same time without them coming into contact.
11. Dehydrator Racks **Use:** Creates more space to dehydrate all your favorite fruits, vegetables and meats by layering/stacking them. Rotate positions of dehydrator racks throughout the cooking process so all foods are dehydrated evenly.
12. Pizza pan with ceramic coating
Use: Cook delicious pizza or pies in the pan.
13. Multi-purpose rack with stainless steel skewers
Use: Make kebabs with the multi-purpose rack and also maximize your cooking space.
14. Perforated Parchment Steaming Papers
Use: keep the food clean and hygienic and make clean up easier. Place under food while cooking.

CONTROL PANEL PRESENTATION

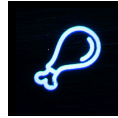
8 FUNCTIONS:



FISH



BAKE



CHICKEN LEG



FRIES



CHICKEN



STEAK



SHRIMP



DEHYDRATOR



POWER ON/OFF

USING THE APPLIANCE

1. Connect the main plug into an earthed wall socket.



2. Carefully pull the basket out of the air fryer



3. Always put the fry pan into the very bottom of the basket. Ensure the fry pan is securely placed in the basket so it doesn't shake around

4. Then place the ingredients/foods into the basket.



5. Slide the basket into the air fryer





6. Tap Power on/off



7. Finger touch Menu to choose your desired function.

SELECTING AND USING FUNCTIONS

8. Finger touch each recipe icon to choose and change the cooking function. More flexible time & temperature setting can be adjusted, and adjustment can be made easily by touching corresponding icons. When you want to adjust time, kindly tap the arrow up/down the time icon  on screen- Increases/Decreases 1 minute per tap or increase/decrease rapidly in the unit of 1 minute by pressing and holding down. When you want to adjust temperature, kindly tap the arrow up/down the temperature icon  on screen- Increases/Decreases 5 degrees per tap or increase/decrease rapidly in the unit of 5 degrees by pressing and holding down.

After choosing your desired function,
tap the **Power** icon to start cooking

9. Some ingredients require to shake halfway during the preparation time. By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer. Shake side to side do not shake up and down. Also, you can use tongs or any heat safe utensils to stir mix food around instead of shaking.

10. Machine will have Auto ready bell after cooking. When you hear bell/beep 5 times, this means the cooking cycle is finished. Pull the basket out of the appliance and place it on a heat-resistant counter or surface.

NOTE: After the time ends, the heating element stops working, but the fan will continue to run about 3-5 seconds to blow away the hot air for safety. Finally, the timer bell will ring for 5 times as the ending alarm.

11. Check if the ingredients are ready.

SELECTING AND USING FUNCTIONS

NOTE: If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature control button to adjust Temperature setting, and press the Timer control button to adjust time setting. And then press the Start button to run the appliance.

12. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients one by one and do not tilt the basket.

NOTE: Do not turn the basket over, the oil collected on the bottom of the basket and fry pan is very hot.

13. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please slightly tilt the basket, and shuffle ingredients to table-ware with tongs.

TIP: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

14. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.



CLEANING & STORAGE

Cleaning

Clean the appliance after every use!

Do not clean the pan, basket, accessories and the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the ceramic coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.

NOTE: Remove the pan to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the fry pan and basket with hot water, some dish soap and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

NOTE: We always recommend handwashing.

TIP: If dirt is stuck to the basket or the bottom of the fry pan, fill the basket with hot water with some washing-up liquid. Put the fry pan in the basket and let them soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residue.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not work	Outlet doesn't work	Try plugging the appliance into another outlet
	Air Fryer basket isn't fully inserted into unit.	Reinsert basket into the unit.
The ingredients fried with the Air Fryer are not done	Too many ingredients are in the Air Fryer	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly
	The set temperature is too low.	Increase the cooking temperature
The ingredients are fried unevenly in the Air Fryer	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lay 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 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 many ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The pan is not placed in the basket correctly.	Push the pan down into the bottom of the basket so it is snug
Smoke comes out from the air fryer	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer a large amount of oil will leak into the basket. The oil produces smoke & the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan or basket still contains grease residues from previous use	Make sure you clean the pan and basket properly after each use.
French fries are fried unevenly in the air fryer	You did not use the right potatoe type.	Use fresh potatoes & make sure that they stay firm during frying.
	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.
French fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil & water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.

FAQ

- 1. Can I prepare foods other than fried dishes with my Yedi Air Fryer?**
 - You can prepare a variety of dishes including steaks, chops, burgers and baked goods. See recipes that can be found on [yedihousewareappliances.com](http://www.yedihousewareappliances.com).
- 2. Is the Yedi Air Fryer good for making or reheating soups and sauces?**
 - Never cook or reheat liquids in the Yedi Air Fryer.
- 3. What do I do if the Unit shuts down while cooking?**
 - As a safety feature Yedi Air Fryer has an auto shut off device that prevents damage from overheating. Remove the basket and set it on a heat resistant surface. Allow the Unit to cool down. Remove the power cord from the outlet. Restart with the Power button.
- 4. Does the Unit need time to heat up?**
 - If you are cooking from a "cold start," add 3 minutes to the cook time to compensate.
- 5. Can I check the food during the cooking process?**
 - You can remove the Outer Basket at any time while cooking is in progress. During this time, you can "shake" the contents in the basket if needed to insure even cooking.
- 6. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?**
 - Never attempt a home repair. Contact Yedi Houseware. We care about all our customers and will make things right for you :)

Guarantee & Service

If you need service or information or if you have any problems, please visit our website at www.yedihousewareappliances.com