

Yedi®
HOUSEWARE

YEDI AIR FRYER OVEN



For more recipes go to: www.yedihousewareappliances.com

If you have any issues or questions regarding your purchase please email us at: info@yedihouseware.com

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IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces, use handles 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 oven as they may create a fire or risk of electric shock.
17. A fire may occur if the air fryer oven 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 material other than metal or glass.
19. Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
20. **Do not place any of the following materials in the oven:**
Paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
22. When stopping use, press the power on/off button to turn off and then unplug.
23. For household use only.

Danger

1. **DO NOT** immerse the power cord, plug, or housing in water during cleaning, to avoid damage or danger.
2. **DO NOT** let any liquid enter the appliance to avoid damage or danger.
3. **DO NOT** cover the air and outlet of the appliance while it is working.
4. Some parts of the appliance have a high temperature during operation, e.g. Basket, toast rack, tray, etc. Use the oven mitts instead of touching it directly.
5. Always unplug the appliance when not using.

WARNING

1. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
2. Before using, please check the power cord of the appliance and the accessories.
3. **DO NOT** use if there is any damage.
4. Children should be supervised to ensure that they do not play with the appliance and keep it out of reach of children.
5. **DO NOT** let the cord hang over the sharp edge of a counter.
6. **DO NOT** plug in the appliance or operate the control panel with wet hands.
7. **DO NOT** place or use the appliance on or near combustible materials, such as a tablecloth, curtain, or wallpaper, in order to avoid something burning.
8. An external power cord connection is not allowed.
9. There is a high temperature in the fryer inner chamber during operation, please do not put plastic dishes, bowls, or protection film into it.
10. The appliance should be placed on a horizontal and stable surface when using.
11. **DO NOT** place on plastic, boards, or any other hot-short, easy-wear surface.
12. **DO NOT** place the appliance against a wall or other appliances, 5 inches of space is required to remain all around the appliance.
13. **DO NOT** place anything on the top of appliance.
14. **DO NOT** use the appliance beyond the specification of this manual.
15. **DO NOT** use this product if unattended.
16. During frying, hot steam will exhaust through the hind side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet openings. Also be careful of hot steam and air when removing the basket, tray, and rack from the appliance.
17. Please be careful when taking out the accessories once it is finished cooking.
18. If the pre-set time is too long, the food will be burnt and smoke will release from the air outlet. Pull the plug out immediately and clean the food and oil off of the basket, rack, and tray.
19. After using the Air Fryer Oven, please press the power button, then pull the plug from the socket. Do not pull the power cord out too hard.

SAVE THESE INSTRUCTIONS



Before First Use

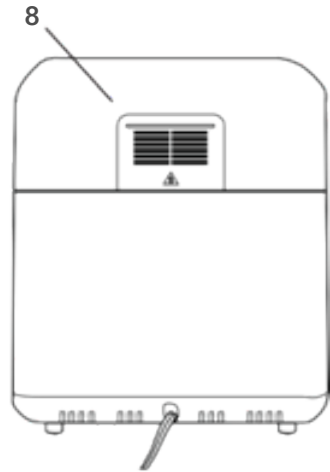
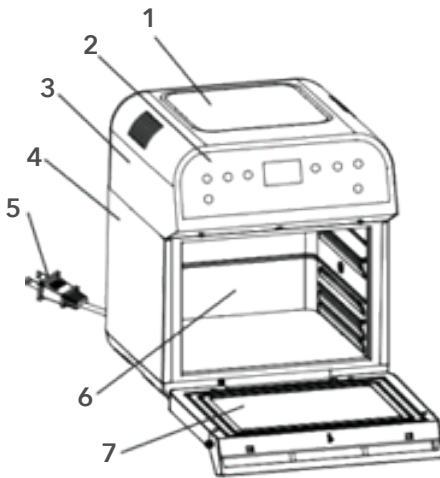
1. Remove all packaging materials, stickers, and labels.
2. Clean the baskets and all other accessories with hot water, detergent, and a non-abrasive sponge.
3. Wipe the interior and exterior of the appliance with a cloth.
4. Plug in the Unit.
5. Press the ON/OFF button and then press the Menu button followed by these steps:
 - a. Press the 'Temp/Timer' button once and using the + and - buttons set to 350°.
 - b. Press the 'Temp/Timer' button again and using the + and - button set to 05 minutes.
6. Press the ON/OFF button and the Yedi Air Fryer Oven will now cook for 5 minutes at 350° burning off any remaining residue left from the manufacturer. There may be a slight burning smell but, will dissipate after a few minutes.
7. You're now ready to use your Yedi!

NOTES ON THE PLUG:

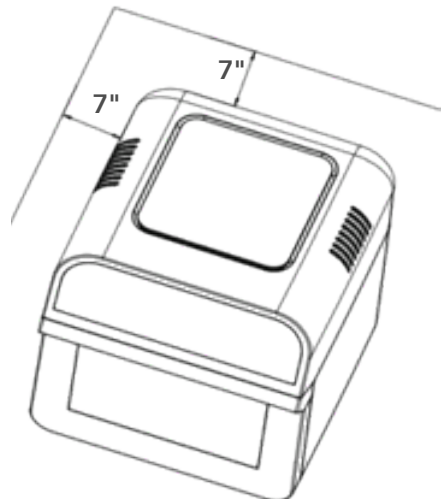
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PARTS AND ACCESSORIES

MAKE SURE THE UNIT RESTS ON A FLAT LEVEL SURFACE 7 INCHES AWAY FROM ANY OTHER WALL OR APPLIANCE AND WELL AWAY FROM ANY CURTAINS, FABRICS, OR CLOTHS .



1. Top Air Intake Vent
2. Control Display
3. Side Air Intake Vents
4. Unit Housing
5. Power Cord + Plug
6. Internal Heating Compartment
7. Oven Door
8. Air Outlet Vent



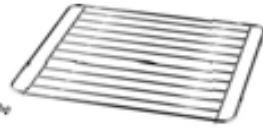
PARTS AND ACCESSORIES



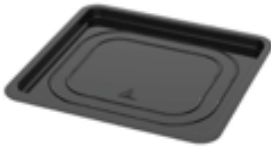
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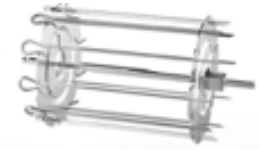
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1. Rotisserie Tong
2. Rotisserie Fork
3. Oven Wire Rack
4. Drip Pan
5. Skewer Rotisserie
6. Rotisserie Cage
7. Rotisserie Steak Cage
8. Mesh Basket
9. Mesh Tray X2

PARTS AND ACCESSORIES

FAQS

1. What is the Rotisserie Rod?



- This is the Rotisserie Rod.
- It will be used with the following accessories:
 1. Rotisserie Forks
 2. Skewer Rotisserie
 3. Rotisserie Cage

2. When using the Rotisserie Rod with the accessories what end goes into the left and right side of the Air Fryer Oven?



This is Side A.

Side A goes into the Rotisserie Slot.

This is Side B.

Side B goes into the Rotisserie Hole.



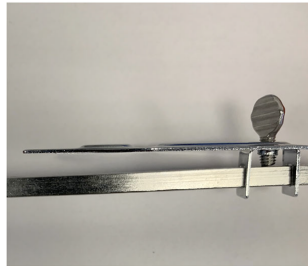
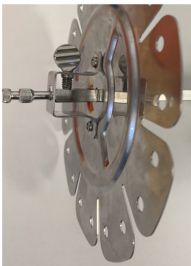
Rotisserie Slot

Rotisserie Hole

3. What are the Thumb Bolts?



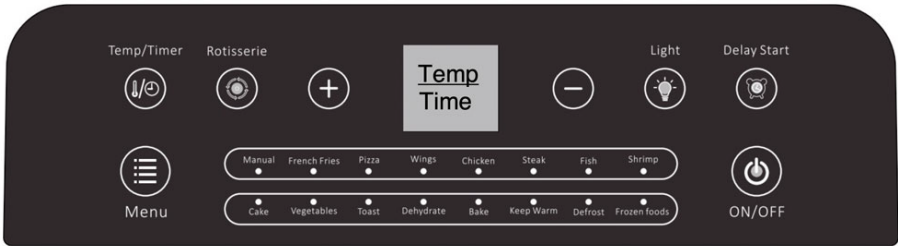
- These are the Thumb Bolts.
- These will be used to tighten the Rotisserie Forks, Skewer Rotisserie & Rotisserie Cage to the Rotisserie Rod. *Examples below:*



4. What tray/rack level should I use?

- Generally, if only one tray is being used, it is recommended to cook at the middle level.
- If cooking meat and vegetables at the same time, it is recommended to put the meat on top and vegetables at the bottom.
- If cooking the same ingredient on multiple racks, for best / most even results you should swap the tray positions while cooking.

INTELLIGENT CONTROL PANEL



Product Operate Instruction

1. After plugging in the Yedi Air Fryer Oven it will power on, the buzzer will ring, and the digital screen will flash with all the indicator lights, then it will show a blank screen.
2. Press the 'ON/OFF' button, the indicator will light and the digital screen will light up, the appliance will go into standby mode.
3. In standby mode, all other key switches/buttons are locked except for the 'ON/OFF', 'Menu' and 'Light' buttons. (In standby mode, the appliance will shut down automatically if there is no operation within 60 seconds)
4. Press the 'Menu' button to enter into the function selection mode, keep pressing the 'Menu' button until your desired function is selected.
5. Now Press the 'ON/OFF' button, and the Yedi Air Fryer Oven will begin cooking. (The machine only can work properly when the front door is closed)

Setting cooking time and temperature

1. After pressing 'Menu', if you want to set a custom cooking temperature and time, press "Temp/Timer" to change the cooking temperature. Press 'Temp/Timer' again to change the cooking time.
2. When adjusting the cooking temperature, the top half of the digital screen will flash, then press "+" "-" to increase or decrease the cooking temperature. Each press will change 10°F. When continuously pressing the key the temperature changes rapidly at 10°F. The temperature adjustable range is 120 ~ 430°F.
3. When adjusting the cooking time, the bottom half of the digital screen will flash, press "+" "-" to set your desired cooking time. Each press will change by 1min. If continuously pressing, it will change with every 10mins. The cooking time range is 1--60mins. (Dehydrate function is 8 hours)

MENU FUNCTION SELECTION

Below are the menu preset combinations. You can change the cooking time and temperature according to your actual needs and recipes.

Manual	250°F	20 mins
French Fries	430°F	20 mins
Pizza	350°F	10 mins
Wings	400°F	15 mins
Chicken	430°F	25 mins
Steak	400°F	12 mins
Fish	360°F	15 mins
Shrimp	370°F	10 mins
Cake	360°F	30 mins
Vegetables	400°F	10 mins
Toast	400°F	5 mins
Dehydrate	160°F	8 hours
Bake	350°F	30 mins
Keep Warm	150°F	30 mins
Defrost	120°F	30 mins
Frozen foods	340°F	20 mins

Delay Start Function

1. This function will need the 'On/Off' button and "Menu" button pressed first, then press the "Delay Start" button to operate.
2. Press the 'Delay start' button, and the screen will show the delay start time of 1 hour. The delay start range can be set from 1 minute - 9 hours 59 minutes using the "+" "-" buttons.
3. Press the "ON/OFF" button to confirm the delay start function and the Yedi Air Fryer Oven will countdown to zero from your set "delay start" time before cooking.

Light function

1. Press the 'light' button to turn on the light inside the oven.

NOTE: The light will stay on for 1 min whenever you press the 'light' button or whenever the door is open.

Pause function


1. During the cooking process, the appliance will stop automatically once you open the door. In this situation, only the 'ON/OFF', 'Light' and 'Rotisserie' buttons can be used, other keys/buttons will be locked. Close the door, the appliance will continue the previous cooking work.

NOTE: If you open the door during cooking, it will pause automatically. When closing the door, it will continue the previous cooking program. If the door opens more than 6 minutes, the machine will turn off automatically.

TIP: During cooking, turn the food regularly to make the food cook more evenly.

NOTE: During cooking, the baskets, loaves, grids, grills, and oil trays are very hot and cannot be touched directly by hand. Please use the included Yedi Houseware oven mitts.

Rotating 'Rotisserie' function

1. This function will need the 'On/Off' button and "Menu" button pressed first, then press the "Rotisserie" button to operate.
2. This function can make food heat more evenly. Press the Rotisserie button  , the related indicator light in the control panel will be on and the rotating function will be set. Then press the 'On/Off' button to begin cooking or press the Rotisserie button again to cancel this function.
3. The use of the rotisserie function can be used with the following accessories: *Skewer Rack, Rotisserie Fork, Rolling Cage, Steak Cage*

NOTE: The total weight of chicken should not exceed 5lbs, If the weight is more than 5lbs, please use the mesh basket, because the big chicken will touch the drip tray when rotating.

The position where the chicken legs and wings open should be bound with something. It is better to make a few holes with a needle in the chicken legs when baking, because the meat of the chicken legs is thick and the heat is difficult to penetrate.

When Finished Cooking

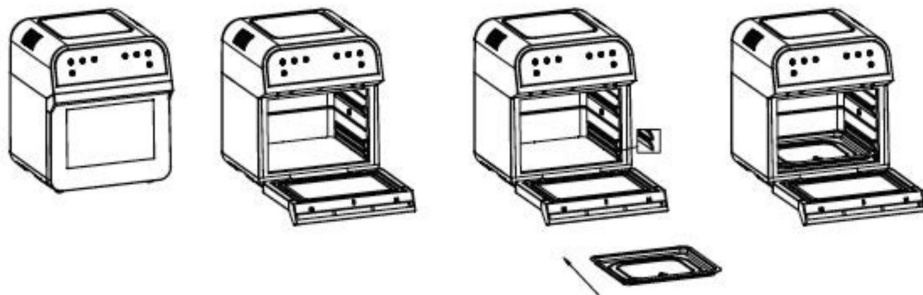
1. When the Yedi Air Fryer Oven is finished cooking, it will make a beeping noise and then stop working, but its fan will continue working for 1 minute until the internal center temperature drops.
2. When removing the basket and/or accessories from the appliance, do not touch them with your hands. Use oven mitts or the Cage Tong.

TIP: If the food doesn't look ready after cooking, try changing the tray level when using the mesh baskets, mesh tray or wire rack.

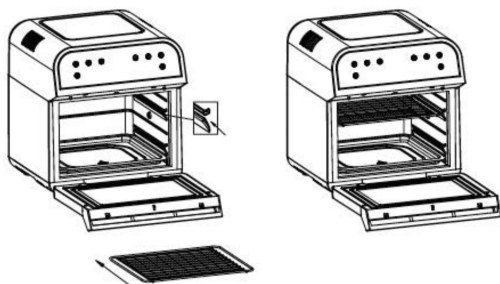
3. After cooking, press the "ON/OFF" button to turn off the appliance and unplug the power cord from the wall.

SET UP AND USING AIR FRYER OVEN

Inserting The Drip Pan



Inserting Wire and Mesh Racks



NOTE: Choose the correct cooking rack per cooking application. The mesh rack is perfect for dehydration, but is also great for cooking crispy snacks and reheating pizza. The wire rack is best used for holding baking trays at the correct cooking distance from the internal heating element.

CAUTION! Contents and cooking accessories will be extremely hot after every use. To prevent personal injury, always use oven mitts to remove contents and always wait until the Unit has cooled sufficiently before touching or cleaning any area of the Internal Heating Compartment of the Air Fryer Oven.

SET UP AND USING AIR FRYER OVEN

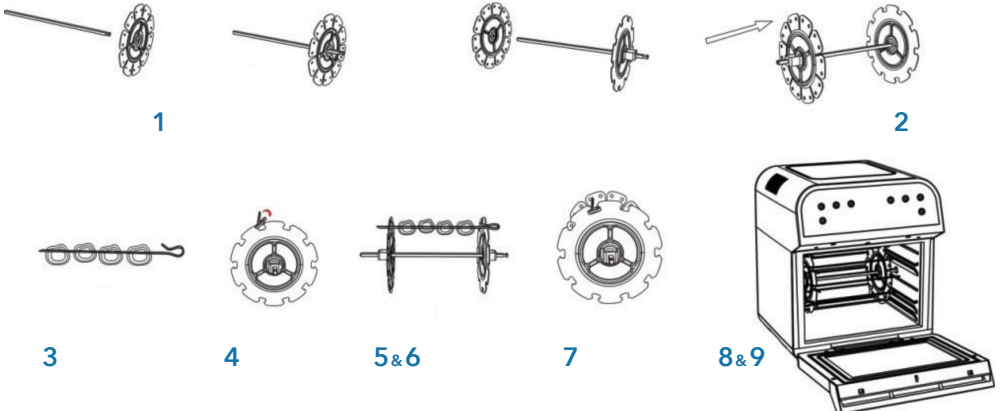
Rotisserie Skewer: Use for cooking Kebabs.

Attaching Rotisserie Rod and Skewer Racks

1. Place the two Skewer Racks at each end of the Rotisserie Rod. Make sure thumb bolts are on the outer side of the Rotisserie Rod.
2. Slightly tighten the thumb bolts. Do not over tighten as you may need to adjust the tightness after inserting Skewers.
3. Carefully poke Skewers through the food.

Rotisserie Skewer Assembly

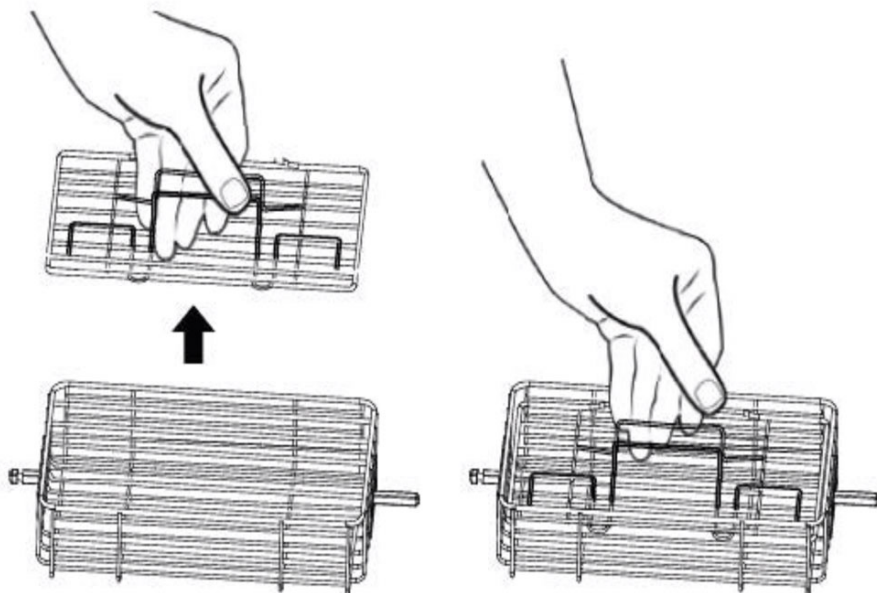
4. Slide a Skewer into an open slot on the edge of the Skewer Rack with the clip facing toward the Rotisserie Rod.
5. Guide the sharp end of the Skewer through the hole on the opposite Skewer Rack and push the clip through the hole near the slot until the Skewer is secure.
6. Repeat steps 1-2 in a uniform manner around the Skewer Rack. Make sure the Skewers are evenly spaced.
7. Tighten thumb bolts to make sure they are securely in place.
8. Use caution when inserting Rotisserie Skewer into the Unit to avoid being poked by the Skewer tips.
9. Open the Oven door. Insert Side B of the Rotisserie Rod into the Rotisserie hole first then, set the opposite end into the Rotisserie slot. Do not force the Rod into the hole, rotate until the Rod slips in easily.



SET UP AND USING AIR FRYER OVEN

Rotisserie Steak Cage: Use for cooking tender meats like Fish and Steak

1. Open Steak Cage by compressing handles of the Rotisserie Steak Cage and lifting the latch side out first.
2. Place Fish or Steak into the Cage.
3. Replace the Steak Cage lid, make sure the lid is secure and tight against the meat, so it doesn't flop about while the Cage is rotating.
4. Open the Oven door. Insert the long end of the Steak Cage into the Rotisserie hole first. Then, set the opposite end into the Rotisserie slot. Do not force Rod into the hole, rotate until Rod slips in easily.

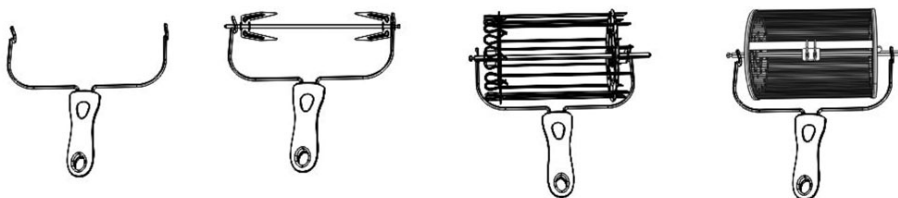


SET UP AND USING AIR FRYER OVEN

Removing Rotisserie Forks, Rotisserie Skewers, Steak Cage & Rotisserie Cage from Air Fryer Oven:

1. Open the oven door.
2. While wearing oven mitts on both hands and using the Rotisserie Tongs, hook the bottom left and right sides of the Rotisserie Rod, in the gaps of the Rod and carefully lift the Rod out of the resting slot on the left side of the oven - carefully pull the Rod out of the Rotisserie hole and remove from the oven.

NOTE: Contents will be hot and can easily burn - use caution not to let scalding meat juices or oils from falling on the skin by holding a catch tray or plate under the Rotisserie contents.



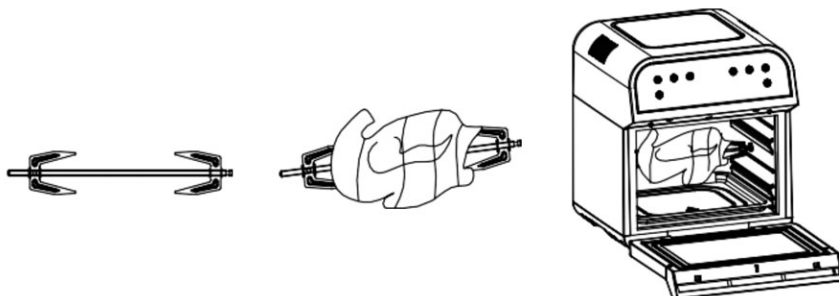
TIP: The Oven Door can be opened during the cooking process - the Unit will stop heating automatically until the door is closed again . The Fan will continue to run while the door remains open. If the Oven Door remains open for 6 minutes, the Unit will shut down.

TO STOP COOKING after the Unit has already started working, press the 'ON/OFF' button once.

NOTE: If the Unit has been running for any period the Heating Element will be HOT, the fan will continue to blow to cool the Heating Element before shutting down completely. However, the Unit will have stopped heating.

CAUTION! Contents and cooking accessories will be extremely hot after any use. To prevent personal injury, always use oven mitts to remove contents and always wait until the Unit has cooled sufficiently before touching or cleaning any area of the Internal Heating Compartment of the Air Fryer Oven.

USING THE ROTISSERIE FORKS TO ROAST A WHOLE CHICKEN

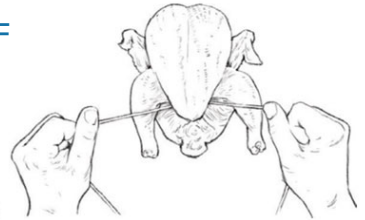
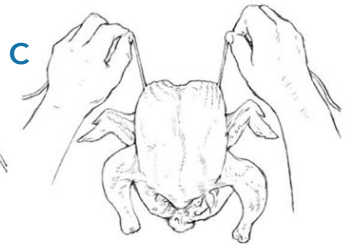
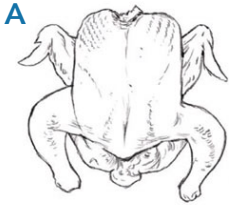


1. After the chicken is trussed, carefully maneuver the Rotisserie Rod through the chicken from the neck to the legs.
2. Slide the Rotisserie Forks on both sides of the Rotisserie Rod piercing the chicken; making sure to secure the chicken in place.
3. Using the Thumb Bolts, lightly tighten the Rotisserie Forks into place. Do not over tighten as removing Rotisserie Forks may become difficult after cooking.
4. Open the Oven door. Insert side B of the Rotisserie Rod into the Rotisserie hole first then, set the opposite end into the Rotisserie slot. Do not force Rod into the hole, rotate until Rod slips in easily.
5. Turn the Unit on by pressing ON/OFF and then press 'Menu' until the preset 'Chicken' is selected.
6. Press the 'Rotisserie' button to set the rotation function. Then press the ON/OFF button to begin cooking.
7. The default cooking temperature and time for Chicken is 430° for 25min - if the chicken is not golden brown and crispy and the internal temperature is not 165°F, repeat the cooking cycle.
8. When the chicken is done cooking with the internal temperature of 165°, remove the chicken using the Rotisserie Tong.
 - a. Open the oven door.
 - b. While using oven mitts on both hands and using the Rotisserie Tong, hook the bottom left and right sides of the Rotisserie Rod, in the gaps of the Rod and carefully lift the Rod out of the resting slot on the left side of the oven - carefully pull the Rod out of the Rotisserie hole and remove from the oven.

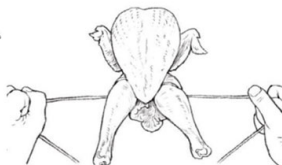
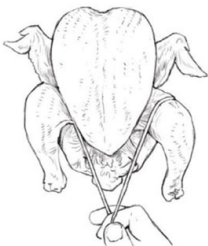
NOTE: Contents will be hot and can easily burn - use caution not to let scalding meat juices or oils from falling on the skin by holding a catch tray or plate under the Rotisserie contents.

TRUSSING A WHOLE CHICKEN

1. Finding the right size chicken - be careful not use a chicken exceeding the 5lbs max.
2. After preparing, i .e ., seasoning the chicken, truss the chicken using butcher's twine.
 - a. Place the chicken on its back with the legs facing towards you.
 - b. Slide a piece of twine under the back of the chicken between the wings and the thighs.
 - c. Pull both ends of the twine up under the chicken's armpits, then pull them over the wings.
 - d. Cross the string around the top of the breast, making sure the skin is secure.
 - e. Bring the ends of the twine back toward you, running them along the sides of the breast above the wings and thighs.
 - f. Cross the ends of the twine, pulling tightly up and under the crown of the bird.



- g. Loop the ends of the string under the legs, then over the top of the legs. Cross and tighten. The thighs should pop up a little.
- h. Flip the bird onto its belly and finish by tying the strings in a knot around the tail. Snip off the ends.



CLEANING AND MAINTENANCE

NOTE: Be sure to unplug this appliance before cleaning.

1. Please always keep the drip tray in the lowest layer for gathering oil from fried food.
2. Clean the basket, wire rack, drip tray, etc.. with water or liquid detergent after using.
3. Wipe the appliance with a soft moist cloth.
4. Don't immerse the power cord, plug, and the appliance's body into water or other liquid, it may cause damage to the appliance, fire, electric shock, or injury to persons.
5. After drying, assemble all parts and then place it in a dry, clean, non corrosive environment.

ERROR CODES & TROUBLE SHOOTING

E1	NTC sensor open circuit	Might be loose or not connected, please turn to professional after sale repairing station.
E2	Sensor short circuit	Might be sensor damage, please turn to professional after sale repairing station.
E3	Circuit board communication error	Might be wrong wire installation or even broken wires, please turn to professional after sale repairing station.