



COPPER CHEF®

AIRFRYER



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: AF002

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Copper Chef AirFryer** until you have read this manual thoroughly.

Warranty Information Inside



Copper Chef AirFryer

BEFORE YOU BEGIN

The **Copper Chef AirFryer** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

CONGRATULATIONS

We all love fried food...

Crispy fried chicken, french fries, coconut shrimp, chicken parmesan, spicy hot wings... the list goes on and on. Those tasty delights have become part of our everyday diet. Until now, it was impossible to get that great, crispy-fried crunch and flavor without frying in deep fat or oil.

Good News!

The new Copper Chef AirFryer has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from

the process. Messy, unhealthy oil is replaced with Turbo Cyclonic Air that surrounds your food, cooking it to crisp and juicy perfection.

The Copper Chef AirFryer...

Not only cooks your favorite fried foods but also broils and bakes many other favorites like air-fried burgers, calzones, and doughnuts. It couldn't be easier! You and your family will enjoy many years of crispy, mouthwatering meals and snacks with the Copper Chef AirFryer.

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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- 4. TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- 5. 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.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** place the Unit on the stove top. Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 in. of the Unit.
- 8. TO PREVENT** food contact with the heating elements, do not overfill.

- 9. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the Copper Chef AirFryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- 10. NEVER** pour oil into the Outer Basket. Fire and personal injury could result.
- 11. WHILE COOKING**, the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.
- 12. DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- 14. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 15. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- 16. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 17. NEVER** use this appliance with an extension cord of any kind.
- 18. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 19. WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 20. DO NOT USE** the Copper Chef AirFryer for any purpose other than described in this manual.

IMPORTANT SAFEGUARDS

- 21. **NEVER** operate the appliance unattended.
- 22. **WHEN IN OPERATION**, hot steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the Outer Basket and Fry Tray from the appliance.
- 23. **THE UNIT'S OUTER SURFACES** may become hot during use. The Outer Basket and Fry Tray will be hot. Wear oven mitts when handling hot components or touching hot surfaces.
- 24. **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop. Allow the Unit to cool and wipe out excess oil and grease from the Unit.

CAUTION

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the Copper Chef AirFryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 20 secs. to cool down the Unit.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- The Copper Chef AirFryer is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Outer Basket is removed.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the Unit. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The Unit has a built-in shut-off device that will automatically shut off the Unit when the cooking time has completed. You can manually switch off the Unit by selecting the Power Button. The fan will continue running for 20 secs. to cool down the Unit.

Electric Power

The unit should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new Unit may not operate properly.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

Parts & Accessories

1. FRY TRAY
2. OUTER BASKET
3. EASY-GRIP HANDLE
4. MAIN UNIT HOUSING
5. AIR INLET VENT
6. CONTROL PANEL
7. HOT AIR OUTLET VENT
8. POWER CABLE

NOTE: Unpack all listed contents from packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.



CAUTION: May be hot. Be careful not to touch the Unit while in use. Keep Unit away from other objects.

Parts & Accessories



TOP VIEW



FRONT VIEW



BACK VIEW

IMPORTANT: Please make sure that your **Copper Chef AirFryer** has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

Using The Control Panel



Using the Control Panel

1. Power Button

Once the Outer Basket and Fry Tray are properly placed in the Main Unit Housing, the Power Button will be illuminated. Pressing the Power Button once will set the Unit to a default cooking temperature of 180° F and time of 15 mins. Pressing the Power Button a second time will start the cooking process. Pressing the Power Button during the cooking cycle will turn the Unit off. The Blue Fan Icon will continue to spin for 20 secs.

2. Temperature Control Buttons

The + and – symbols enable you to add or decrease cooking temperature 10° F at a time. Keeping a button held down will rapidly change the temperature. Temperature control range: 180° F–400° F.

3. Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time 1 min. at a time. Keeping the Button held down will rapidly change the time. Time control range: 1–30 mins.

4. Time and Temperature

This display will keep track of the temperature and remaining cook time.

5. Blue Fan Icon

The spinning, Blue Fan Icon will appear when the Unit is turned on and for up to 20 secs. after it is turned off.

Cooking Chart

Once you are familiar with the Unit, you may want to experiment with your own recipes. Simply choose the time and temperature that suits your personal taste.

Food	Cook Times	Temperature	Time
French Fries		400° F (204° C)	15-20 mins.
Shrimp		330° F (166° C)	8-12 mins.
Cake		310° F (154° C)	20-30 mins.
Chicken		360° F (182° C)	20-25 mins.
Steak		400° F (204° C)	8-12 mins.
Fish		350° F (177° C)	10-15 mins.

Instructions for Use

Before First Use

- Remove all the packaging material.
- Remove any stickers or labels from the Unit.
- Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
- Before cooking food, preheat the Copper Chef AirFryer for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and a washcloth after this burn-in cycle.
- Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface that is not heat resistant. Ensure that the Unit is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on the stove top.
- Place the Fry Tray in the Outer Basket. If the Basket is placed properly, it will click into place. Slide the Outer Basket into the Unit.
- The Copper Chef AirFryer cooks using hot air. Do not fill the Outer Basket with oil or frying fat.
- Do not put anything on top of the Unit. This disrupts the airflow and affects the cooking results.

Using the Copper Chef AirFryer

1. Plug the Unit into a grounded wall socket.
2. To preheat, push the Power Button.
3. Push the Temperature Increase or Decrease Buttons to set the cooking temperature.
4. Push the Time Decrease Button to set the preheat time to 3 mins.
5. When the preheat cycle finishes, carefully pull the Outer Basket out of the Unit and place the ingredients inside.
6. Never use the Outer Basket without the Fry Tray.
7. Do not touch the Outer Basket directly because the Outer Basket becomes very hot during operation. Only hold the Outer Basket by its handle.
8. Push the Power Button. Set the appropriate time and temperature for the ingredients you are cooking.
9. When the timer beeps, the set cooking time has elapsed. Pull the Outer Basket out of the Unit and place it on a heat-resistant surface.
10. If the food is fully cooked, use tongs to remove food. **CAUTION:** Do not turn the Outer Basket upside down because any excess oil that has collected on the bottom of the basket will leak onto the ingredients.
11. If the food is not fully cooked, simply slide the Outer Basket back into the Unit and add a few minutes to the cooking time.
12. The Unit is instantly ready for preparing another batch.

Instructions for Use

Shaking

To ensure even cooking, some foods require shaking during the cooking process. Remove the Outer Basket from the Unit. Gently shake the contents as needed and place back in Unit to continue cooking.

CAUTION: The Outer Basket will be hot.
Wear an oven mitt during this procedure.

1. Place the Outer Basket on a heat-resistant surface.
2. Shake the ingredients in the Basket.
3. Return the Outer Basket to the Unit to finish cooking.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Large quantities of food only require a longer cooking time than smaller quantities.
- Shaking smaller-sized foods halfway through the cooking process ensures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the potato.

- Snacks normally cooked in an oven can also be cooked in the Copper Chef AirFryer.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- You can use the Copper Chef AirFryer to reheat foods. Simply set the temperature and time to however warm you want your food.

Cooking Chart

FOOD ITEM	CUPS or LB	SHAKE	TEMP °F	COOK TIME	COMMENTS
Adjust Range (Increments)					
<i>Copper Chef AirFryer</i>					
THIN FROZEN FRIES	1½ cups	YES	400°	15–16 mins. (1 min.)	-
THICK FROZEN FRIES	1½ cups	YES	400°	15–20 mins. (1 min.)	-
HOMEMADE FRIES	1½ cups	YES	400°	10–16 mins. (1 min.)	Add ½ tbsp. oil
HOMEMADE POTATO WEDGES	1½ cups	YES	360°	18–22 mins. (1 min.)	Add ½ tbsp. oil
HASH BROWNS	1 cup	YES	360°	15–18 mins. (1 min.)	-
STEAK	¼ - 1.1 lb		360°	8–12 mins. (1 min.)	-
PORK CHOPS	¼ - 1.1 lb		360°	10–14 mins. (1 min.)	-
HAMBURGER	¼ - 1.1 lb		360°	7–14 mins. (1 min.)	-
SAUSAGE ROLL	¼ - 1.1 lb		400°	13–15 mins. (1 min.)	-
CHICKEN DRUMSTICK	¼ - 1.1 lb		360°	18–22 mins. (1 min.)	-
CHICKEN BREAST	¼ - 1.1 lb		360°	10–15 mins. (1 min.)	-
SPRING ROLLS	¼ - ¾ lb	YES	400°	15–20 mins. (1 min.)	Use oven-ready
FROZEN CHICKEN NUGGETS	¼ - 1.1 lb	YES	400°	10–15 mins. (1 min.)	Use oven-ready
FROZEN FISH STICKS	¼ - 1.1 lb		400°	6–10 mins. (1 min.)	Use oven-ready
MOZZARELLA STICKS	¼ - 1.1 lb		360°	8–10 mins. (1 min.)	Use oven-ready
CAKE	1 ¼ cups		320°	20–25 mins. (1 min.)	Use baking tin
QUICHE	1 ½ cups		360°	20–22 mins. (1 min.)	Use baking tin/oven dish
MUFFINS	1 ¼ cups		400°	15–18 mins. (1 min.)	Use baking tin
SWEET SNACKS	1 ½ cups		320°	20 mins. (1 min.)	Use baking tin/oven dish

NOTE

Keep in mind that these settings are guidelines. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Troubleshooting

Symptom	Possible Cause	Solution
The Copper Chef AirFryer does not work	The appliance is not plugged in.	Plug Power Cable into wall socket.
	You have not turned the Unit on by setting the preparation time and temperature.	Press the Power Button. Select Time and Temperature. Press the Power Button again and cooking will begin.
	You have probably turned off the Unit. If you press the Power Button while the Unit is cooking, you will trigger the Auto Shut-Off mode.	Press the Power Button. Select Time and Temperature. Press the Power Button again and cooking will begin.
Food not cooked	The Outer Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be shaken during the cooking process.	See Shaking in Instructions for Use, p. 11.
Outer basket will not slide into Unit properly	Outer Basket is overloaded.	Do not fill the Fry Basket above the Maximum line.
	Fry Tray is not placed in Outer Basket correctly.	Gently push Fry Tray into Outer Basket until it clicks.
White smoke coming from Unit	Too much oil is being used.	Wipe down to remove excess oil.
	Outer Basket has grease residue from previous operation.	Clean the Outer Basket after each use.
French fries are not fried evenly	Potato not prepped properly.	Consult recipe for potato type & prep.
	Fries are not cut evenly.	Cut fries thinner or reshape fries.
	Fries are too crowded.	Spread fries out or cook smaller batch.
	Potatoes not rinsed properly during preparation.	Pat dry to remove excess starch.
Fries are not crispy	Dry potato sticks properly before misting oil.	
	Raw fries have too much water.	Cut sticks smaller.
		Add a bit more oil.
Error	E1 - Broken circuit of the thermal sensor	Call Customer Service at 1-973-287-5129
	E2 - Short circuit of the thermal sensor	

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Copper Chef AirFryer?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the **Copper Chef AirFryer** Recipe Guide.

2. Is the Copper Chef AirFryer good for making or reheating soups and sauces?

Never cook or reheat liquids in the **Copper Chef AirFryer**.

3. Is it possible to shut off the Unit at any time?

Press the Power Button once or remove the Outer Basket.

4. What do I do if the Unit shuts off while cooking?

As a safety feature, the **Copper Chef AirFryer** has an Auto Shut-Off device that prevents damage from overheating. Remove the Outer Basket and set it on a heat-resistant surface. Allow the Unit to cool down. Remove the power cord from the outlet. Plug Unit back into socket. Restart with the Power Button.

5. Does the Unit need time to heat up?

If you are cooking from a cold start, add 3 mins. to the cooking time to compensate.

6. 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 Outer Basket if needed to ensure even cooking.

7. Is the Copper Chef AirFryer dishwasher safe?

Only the Fry Tray is dishwasher safe. The Unit itself, which contains the heating coil and electronics, should never be submerged in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

Cleaning

Clean the **Copper Chef AirFryer** after each use. The Outer Basket and the Fry Tray are coated with a special nonstick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the Power Cable from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the Outer Basket and the Fry Tray with hot water, a mild detergent, and a nonabrasive sponge.

NOTE: The Fry Tray is dishwasher safe.

TIP: Should the Fry Tray contain difficult-to-remove food particles, soak in hot, soapy water for 10 mins.

4. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the heating element with a soft cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.



Manufacturer's 60-Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be provided for the 60-day warranty to be applicable.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

Procedure for Replacement or Return within 60 Days:

Your item is covered by our 60-day money-back guarantee, which starts upon receipt of your item. To return the product, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below:

Tristar Products, Inc.
500 Returns Road
Wallingford, CT 06495



We are very proud of the design and quality of our
Copper Chef AirFryer.

This product has been manufactured to the highest standards. You can visit www.TristarCares.com to find answers to questions, read recipes and find additional items to compliment your Unit. Should you have any problem, our friendly customer service staff is here to help you.

1-973-287-5129



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