

Chef Sifu

Power 360° Air Fryer XL



User Manual

Before you begin It is very *important* that you read this entire manual making certain that you are totally familiar with its operation and precautions

FOR HOUSEHOLD USE ONLY


 100% recycled paper



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Important Safeguards

- **Read this user manual carefully**, before you use the appliance, and keep it safely for future reference.
- **Keep** the box and packing material for storage.
- **Do not** immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock.
- **Always keep** all the ingredients in the basket to prevent any contact from heating elements.
- **Do not cover** the air inlet and the air outlet while the appliance is operating.
- **Do not fill** the frying tray with oil as this may cause a fire hazard.
- **Do not touch** the inside of the appliance while it is operating.
- **Do not use** the appliance if there is any damage to the plug, the power cord or other parts.
- **Do not go** to any unauthorized person to replace or fix the appliance.
- **Always keep** the mains cord away from hot surfaces.
- **Do not plug** in the appliance or operate the control panel with wet hands
- **Only connect** the appliance to an earthed wall socket. Always make sure that the appliance is plugged into the wall socket properly.
- **Make sure** that the appliance is out of reach of children, especially when the fryer is operating.
- **Do not connect** the appliance to an external timer switch.
- **Do not place** the appliance on or near combustible materials, such as a tablecloth or curtains.
- **Do not place** the appliance against a wall or any other appliances. Leave at least 5 inches of free space on the back, sides, and above the appliance.
- **Do not place** anything on top of the appliance.
- **Do not use** the appliance for any other purposes other than described in this manual.
- **Do not leave** the appliance unattended while it is operating.
- **Keep** the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- **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 openings. Be careful of hot steam and hot air when you remove the frying tray from the appliance. Any accessible surface may become hot during use.
- **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 frying tray from the appliance.
- **Ensure** the appliance is placed on a horizontal, level and stable surface.
- **This appliance** is designed for household use only. It is not safe for use in environments, such as staff kitchens, offices, farms, motels, and other non-residential environments.
- **The warranty** is void if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
- **Always wait** 30 minutes for the appliance to cool down before handling or cleaning it.
- **Always unplug** the appliance after use.

Product Parts

IMPORTANT: Your Chef Sifu Power 360° Air Fryer XL has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged do not use this product and contact us via email : support@chefsifu.com and we will get back to you within 24 hours.

1. Frying Basket

2. Basket Release Button

3. Basket Handle

4. Frying Tray

5. Frying Basket and Tray Assembly

6. Air Intake Vent

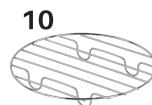
7. Digital Control Panel

8. Air Outlet Vent

9. Baking Pan

10. Rack

11. Oil Spray



CAUTION: Never push Basket Release Button(2) unless Fry Basket and Outer Basket are resting on a level, heat-resistant surface. When removing fry Outer Fry Basket, be careful not to press the Basket Handle button. Outer Basket will separate from Fry Basket.

Before First Use

1. Remove all packing material, stickers and labels.
2. Clean the basket and frying tray with hot water, soap and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.

NOTE: There is no need to fill pan with oil and frying fat because the appliance works with hot air. However, if you want to taste extra fried flavor, you can spray additional oils onto the dishes using the included oil sprayer.

Preheating

You may preheat the air fryer for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty basket and frying tray into the air fryer.



WARNING



***NEVER fill the frying tray with cooking oil or any other liquid!
Fire hazard or personal injury could result.***

How to Use

Preparing for use

1. Place the air fryer on a stable, level, horizontal and heat resistant surface.
2. Put the basket in the frying tray properly.
3. Wear an oven mitt on the hand you use to hold the appliance and place the ingredients in the basket.
4. Slide the basket and frying tray back into the appliance until it “clicks” in place.

NOTE: The appliance will not work unless the basket is inserted properly. Plug the power cord into the 110V, dedicated outlet.

5. When the basket and food is securely in place, press the power button  once.
6. Select a preset function using the  Button or manually set the temperature and time with the “+” or “-” icons.
7. Press the power button once and the air fryer will cycle through the cooking process.

NEVER:

- Put anything on top of the appliance.
- Cover the air vents on the top and back of the appliance.
- Fill the basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.
- Use the frying tray without the basket.



Caution

During the cooking process, the frying tray will become very hot. When you remove it to check on the progress, make sure you have a heat resistant surface nearby to set it down on.

How to Use

8. To insure even cooking, some foods require **“shaking”** during the cooking process. To do this, simply pull the frying tray out of the air fryer by the handle (the air fryer will automatically shut down), then gently shake the ingredients as needed. When done, slide the frying tray and basket back into air fryer to continue cooking. For heavier foods, you might want to separate the basket from the frying tray before shaking. To do this, place the assembled frying tray and basket on a heat resistant surface. Press the release button and gently lift the fry basket. Shake ingredients, place the basket in the frying tray and return it to the appliance to finish cooking.

9. When you hear the timer bell, the pre-set preparation time has elapsed. Pull the frying tray out of the appliance and place it on a heat-resistant surface.

NOTE: Do not turn the basket upside down with the frying tray still attached since excess oil that has collected on the bottom of the frying tray will leak onto the food.



Caution

The frying tray will be hot, please note that wearing an oven mitt during this procedure.

Tip: Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it's time to “shake”.

10. To remove the ingredients, place the basket on a heat resistant-surface, press the release button on the handle and lift the basket out of the frying tray. Turn the basket over and pour ingredients out of basket onto a plate. Use non-abrasive utensils to remove larger foods. When a quantity of food is cooked, the appliance is instantly ready for preparing another batch.

How to Use

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Adding a bit of vegetable oil using our included oil sprayer to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Chef Sifu Power 360° Air Fryer XL.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the basket when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Chef Sifu Power 360° Air Fryer XL to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.
- Learned lesson and TIP: Defrost your wings and STEAM them to render the oils in the skin of the wings before placing in the air fryer for the crispiest wings of all time!
- Keep in mind that table settings below are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. We strongly recommend to set the timing slightly lower than estimation whenever you try variable sizes/shapes of ingredients first time to prevent overheating, since you can always increase cooking time later on if not done.

Setting Table

The table below will help you select the correct temperature and time for best results. As you become more familiar with the Chef Sifu Power 360° Air Fryer XL cooking process, you may adjust these settings to suite your own personal tastes.

Food	Min-Max Amount(lb)	Time(Min)	Temperature (°F /°C)	Shake/Flip	Tips
Potatoes & Fries					
Thin Frozen Fries	0.66- 1.54	12-16	400°F/200°C	Shake	
Thick Frozen Fries	0.66- 1.54	12-20	400°F/200°C	Shake	
Homemade Fries(8x8mm)	0.66-1.76	18-25	360°F/180°C	Shake	Add 1/2 Tbsp of oil
Homemade Potato Wedges	0.66-1.76	18-22	360°F/180°C	Shake	
Home-made Potato Cubes	0.66-1.65	12-18	400°F/200°C	Shake	
Rosti	0.55	15-18	360°F/180°C		
Potato Gratin	1.1	18-22	360°F/180°C		
Meat & Poultry					
Steak	0.22-1.1	8-22	360°F/180°C	Flip	Line with tin foil
Pork Chops	0.22-1.1	10-14	360°F/180°C	Flip	
Hamburger	0.22-1.1	7-14	360°F/180°C	Flip	
Sausage Roll	0.22-1.1	13-15	400°F/200°C	Flip	
Drumsticks	0.22-1.1	18-22	360°F/180°C	Flip	
Chicken Breast	0.22-1.1	10-15	360°F/180°C	Flip	
Snacks					
Spring Rolls	0.22-0.88	8-10	400°F/200°C	Shake	Use oven-ready
Frozen Chicken Nuggets	0.22-1.1	6-10	400°F/200°C	Shake	
Frozen Fish Fingers	0.22-0.88	6-10	400°F/200°C		
Frozen Bread-crumbed Cheese Snacks	0.22-0.88	10	400°F/200°C		
Stuffed Vegetables	0.22-0.88	10	320°F/160°C		

*Add 3 minutes to cooking time when starting with a cold appliance.

Care & Cleaning Instructions

1. Unplug the air fryer. Remove the basket from the frying tray. Make sure the frying tray and basket have cooled completely before cleaning.

2. Wash the frying tray and basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.

NOTE: The frying tray and basket are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.

3. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

NOTE: If dirt is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.

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

5. If necessary, clean the heating element with a cleaning brush to remove any food residue.



WARNING

Allow the air fryer to cool fully before cleaning.

STORAGE

1. Unplug the appliance and let it cool down thoroughly.

2. Make sure all parts are clean and dry before storing.

3. Never store the air fryer while it is hot or wet.

4. Place air fryer in its box or in a clean, dry place.

Environment

Dispose of all unwanted appliances according to local environmental regulations. Please preserve the planet.

Frequently Asked Questions

Q: Can I prepare foods other than fried dishes with my Chef Sifu Power 360° Air Fryer XL?

A: You can prepare a variety of dishes including steaks, chops, burgers and baked goods. See the Chef Sifu Secret Recipe Guide.

Q: Is the Chef Sifu Power 360° Air Fryer XL good for making or reheating soups and sauces?

A: Never cook or reheat liquids in the Chef Sifu Power 360° Air Fryer XL .

Q: Is it possible to shut off the Unit at any time?

A: Press the Power button once or remove the Frying tray.

Q: What do I do if the Unit shuts down while cooking?

A: As a safety feature the Chef Sifu Power 360° Air Fryer XL has an auto shut off device that prevents damage from overheating. Remove the Frying tray 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.

Q: Does the Unit need time to heat up?

A: If you are cooking from a “cold start,” add 3 minutes to the cook time to compensate.

Q: Can I check the food during the cooking process?

A: You can remove the Frying tray at any time while cooking is in progress. During this time you can “shake” the contents in the Fry Basket if needed to insure even cooking.

Q: Is the Chef Sifu Power 360° Air Fryer XL dishwasher safe?

A: Only the Fry Basket and the Frying tray are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot moist cloth or non-abrasive sponge with a small amount of mild detergent.

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

Never attempt a home repair. Please contact Chef Sifu Customer Service via Email: **SUPPORT@CHEFSIFU.COM**. Failure to do so could render your warranty null and void.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and cooking will begin.
The ingredients fried with the air fryer are not done.	The basket is overloaded.	Place smaller batched of ingredients in the basket. Smaller batched are fried more evenly.
	The set temperature is too low.	Use the Temperature "+" button to raise the temperature and continue cooking.
	The preparation time is too short.	Set the timer to the requires preparation time.
The ingredients are fried unevenly in the air fryer.	Some certain types of food need to be "shaken" during the cooking process.	See pages 8 in this manual.
Fried snacks are not crispy when they came out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush a small amount oil on your snacks can increase the crispiness.
The frying tray won't slide into the appliance properly	The basket is overloaded.	Do not fill the basket above the MAX level.
	The basket is not placed in the frying tray correctly.	Gently push the basket into the frying try until you hear a click.
White smoke comes from the fryer.	It's normal for white smoke to appear when prepping greasy ingredients.	When frying greasy ingredients, a large amount of oil will leak into the frying tray. The oil produces white smoke and the frying tray may heat up more than usual. This does not affect the appliance or end food result. Pay attention that the temperature is well-controlled to be under 360°F.
	The frying tray is still greasy.	Clean the frying tray properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	Potato sticks have not been rinsed properly prior to frying.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	Potatoes are not fresh.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they came out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 1 year from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. 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 in duration 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.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Chef Sifu

Power 360° Air Fryer XL



This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you.

**PLEASE CALL
1-888-899-6352
or
SUPPORT@CHEFSIFU.COM**

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