



Digital 5.8QT Electric Air Fryer User Manual



DCS580

PLEASE READ AND SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance and before cleaning or storing.
2. Never immerse the housing which contains electrical components and heating elements, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
3. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
4. If the supply cord or plug is damaged, it must be replaced by a qualified electrician to avoid a hazard, or the product must be disposed.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Do not leave the appliance unattended when in use or when connected to mains power.

CAUTION: Do not press the basket release button to remove the basket from the pan until it is placed on a flat, firm and heat-resistant surface.

8. Surfaces may become hot during use. This is normal.
9. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
10. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
11. Keep the unit clear of walls, curtains, and other heat sensitive materials (leave a minimum clearance of 8 inches - 20 cm - from the sides and back of the appliance).


IMPORTANT! Do not place unit under shelving, cabinets, or flammable materials when in use.

12. Never overfill ingredients above the Max level mark in the basket. Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with the heating element.
13. Do not move the appliance when in use.
14. Do not cover the air inlet or the air outlet when the appliance is working.
15. Do not touch the inside of the appliance while it is operating.
16. Do not use the appliance for any other purpose than described in this manual.

WARNING: FIRE HAZARD. DO NOT fill the pan with oil.

17. Do not place anything on top of the appliance when in use and when stored.
18. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT

use the appliance.

19. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
20. The use of accessory attachments is not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
21. This appliance is for household use only, not for commercial use. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
22. This appliance is intended to be **used indoors** in household and similar applications such as:
 - staff kitchen areas in shops offices and other working environment,
 - farmhouses,
 - by clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
23. During hot air frying, hot steam is released through the air outlet. To avoid scalding, keep a safe distance from steam and the air outlet.
24. Clean the pan and basket with hot water. Use a non-abrasive sponge with dish-washing liquid. The pan and basket are dishwasher safe.
25. Be careful of hot steam and air when you remove the pan from the appliance.
26.  **CAUTION! Hot surfaces. The baking basket/pan and air outlet become hot when the appliance in use. Always use oven gloves when handling the baking basket/pan.**

IMPORTANT!

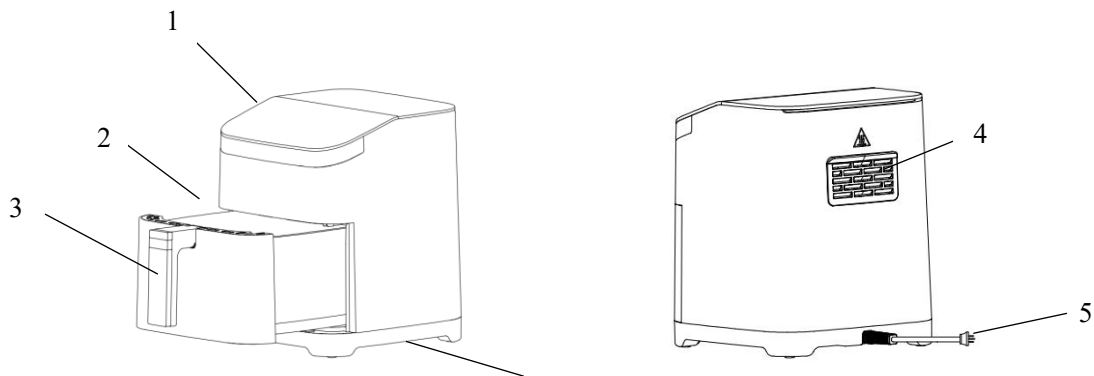
- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splash backs, cabinets or presses.
- This appliance must be connected to a three-point power outlet socket connected to Earth. If unsure, check with an electrician.
- Never use the appliance with oil, as this can cause a fire.
- Always unplug the power cord from mains power outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.

WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY**

KNOW YOUR AIR FRYER

PARTS



1. Control panel
2. Pan
3. Basket handle

4. Air inlet
5. Power plug and cord

CONTROL PANEL AND DISPLAY

1. Power/start/stop button

- Once the appliance is plugged in, the Power/start/stop Button will light up and the appliance is in standby mode.
- Touch the power/start/stop button, and the full control panel will light up for setting.
- Touch the power/start/stop button to start cooking process after setting.
- Touch the power/start/stop button at any time during the cooking process, and the appliance will stop heating whilst the fan will continue running for 20 seconds.

2-9. Preset function icons

- The preset functions are programmed to start cooking more efficiently.
- Select any of the icons and it will set the Time and Temperature to a default setting for the selected food type. You can override these presets with time and temperature setting buttons if necessary.
- The icons will keep lighting for selection and during the cooking process and turn off after the cooking process has completed.
- The presets are programmed as follows:

Icons	Preset	Time (minutes)	Temperature (°F)
	Fries	18	400
	Ribs/Chops	25	350
	Shrimp	8	330
	Cake	30	310
	Wings	20	360
	Steaks	12	400
	Fish	10	350
	Defrost	12	150

10. Temperature setting buttons

- Temperature setting buttons enable you to raise or lower cooking temperature by 5°F starting from 100°F to 160°F under defrost function, and from 175°F to 400°F under normal functions.
- You can touch the temperature setting buttons to set the temperature before or during cooking.
- Press and hold the temperature setting buttons for faster running of the temperature.

11. Time setting buttons

- Time setting buttons enable you to select exact cooking time by minutes. You can increase or decrease time by 1 minute, from 1 minute to 30 minutes.
- You can touch the time setting buttons to set the time before or during cooking.
- Press and hold the time setting buttons for faster running of the time.

12. Function select button

- Touch the function select button, and one of the preset function icons will flash for your selection.
- Keep touching the function select button, and the preset function icon will light up one by one for your selection.

13. Digital display

- The Digital Display shows the set time and temperature in regular intervals before cooking and will show the remaining time and set temperature in regular intervals during cooking.
- It goes dark (except power/start/stop button) when the cooking process has ended.

INTRODUCTION

The air fryer provides an easy and healthier way of cooking your favorite foods. By applying rapid air circulation from all directions in addition to a top grill, it is able to cook a variety of dishes without adding any oil - or adding just a little oil to specific ingredients in the table shown in this booklet.

HOW TO USE YOUR AIR FRYER

Ensure the following before using the product:

1. Remove all the packing materials including any in the pan and basket.
2. Slide out the basket and pan, place on a flat surface, slide forward the button cover, and separate the basket from the pan by pressing down the basket release button. Clean both basket and pan with a non-abrasive sponge, with hot water and dish washing liquid. Rinse with clean water and set aside to dry.
3. Clean by wiping the inside and outside of the appliance with a moist soft cloth.

Preparing for use:

1. Place the appliance on a stable, horizontal, flat and heat resistant surface.

IMPORTANT! To prevent heat damage, place the appliance on a heat-resistant surface only. Not recommended to use directly on laminated / vinyl bench top. To prevent heat damage, placing the air fryer on an insulated heat pad is recommended.

2. Remove the pan and basket from the appliance and place on a flat surface.

CAUTION! After use, the basket will be hot. Do not press the basket release button to remove the basket from pan until it is placed on a flat, firm and heat-resistant surface.

Using the appliance:

This appliance is able to cook a variety of dishes. Refer to the 'Cooking Manual' for reference and respective cooling times.

1. Connect the supply cord plug into a mains power outlet socket. The appliance is now in standby mode.
2. Touch the power button to light up the control panel.
3. Select a preset function or set the time and temperature manually, then touch the power button to start cooking.
4. When cooking certain ingredients, you may need to rotate the contents in the basket or add small quantity oil during the cooking process to ensure even cooking and avoid charring of food positioned at the top of the basket. When this is needed, you can pull out the pan and basket. The appliance will stop heating automatically. After turning or spraying small amount

of oil, place the pan and basket back into the appliance to resume cooking.

5. You can reset the time and temperature setting during the cooking process if required.

6. When you hear a “beep-beep” sound, the set time has elapsed and the cooking cycle is completed. The appliance is now in standby mode.

7. Check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until it cooked to your satisfaction.

8. After using your appliance, remove the plug from the wall socket immediately and allow the appliance to cool down completely.

CAUTION!

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.

Tips:

1. Smaller ingredients usually require a shorter cooking time than larger ingredients.

2. A larger amount of ingredients will require a longer cooking time.

3. Turning smaller ingredients halfway during the cooking process will provide better cooking results and can help prevent unevenly fried ingredients.

4. Snacks that can be prepared in an oven can also be prepared in the fryer.

5. Place a baking tin or oven dish in the air fryer basket if you want to bake a cake/quiche, fry fragile ingredients, or filled ingredients.

6. You can also use the air fryer to reheat ingredients. To reheat, set the temperature to 300°F for up to 10 minutes.

7. For best results with home-made fries, soak the cut fries in water for 30 minutes to remove excess starch. Dry on kitchen paper and toss in 1/2 tablespoon of olive oil (or lightly spray with olive oil spray) until the fries are coated.

8. For a crispy home-made coating, mix fine breadcrumbs with a tablespoon of olive oil.

9. Pre-packed snacks like bread crumbed fish or chicken drumsticks only need to be coated lightly with olive oil.

10. This type of heating technology reheats the air inside the appliance instantly, so pulling the pan briefly out of the appliance to toss/turn ingredients during cooking will barely disturb the process.

AFTER USING YOUR AIR FRYER

1. Remove the supply cord plug from mains power outlet socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

NOTE: Remove the pan to let the air fryer cool down faster.

CAUTION! Do not immerse the housing of the appliance in water or any other liquids when cleaning.

2. Do not touch hot surfaces.

3. Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.

4. Wipe the outside of the appliance with a moist soft cloth.

5. Clean the pan and basket with hot water and use a non-abrasive sponge with dish-

washing liquid. The pan and basket are dishwasher safe.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some dish-washing liquid. Leave it in the basket to soak for about 10 minutes.

6. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.
7. If required, lightly brush the heating element to remove any attached food residue.
8. Make sure all parts are clean and dry before storing or using it again.
9. Store the air fryer in a safe, cool, dry place. Do not place any objects on top of the air fryer during storage as this may damage the appliance. Keep it away from children.

TECHNICAL SPECIFICATION

Voltage: 100-120V~ 50-60Hz

Power: 1500W

MAX weight of food **should not exceed 4.4 lb (2 kg)**

Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. 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 demonstrated.
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 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.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state

Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef
80 Carter Drive
Edison, NJ 08817

Other contact info

Phone: 844-413-2646

Customer Service Email: customerservice@decogear.com