



USER'S MANUAL

Air Fryer Oven EP24883US

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

Please give us a chance to make it right and do better!

Contact our friendly customer service department for help first.

Replacements for missing or damaged parts will be shipped ASAP!

Follow Costway



Contact Us!

Do NOT return this item.

Contact our friendly customer service department for help first.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

Suitable for home use

This Product is an electric heating appliance. For your safety and convenience in operation, please read this Manual carefully and follow the steps required. Please keep this Manual properly for future reference.

I. Instructions before Use

Please observe the following safety precautions before using this product:

Danger

- There are electronic components and heating devices inside the fryer. Do Not soak in water or rinse under the faucet.
- Do Not let water or other liquid flow into the product so as to avoid electric shock.
- Be sure to put the food to be fried in the accessories to avoid touching the heating elements.
- When the fryer is in operation, do Not cover the air inlet and the vent.
- Do Not fill the fryer with oil, otherwise, it may cause fire danger.
- When the fryer is in operation, do Not touch the inside of the product.

Alert









- Do Not pull out any accessories while using this air fryer.
- Before you connect the power supply, please check whether the local power supply voltage is identical with that indicated on the product.
- Do Not use the product when the plug, wire or product itself is damaged.
- The wire, if damaged, must be replaced by authorized service center or technicians with the same qualifications, so as to avoid danger.
- Children aged over 8, or people with degraded physical or mental abilities, or people lack of experience and knowledge of use, must have experienced personnel to supervise and guide the use of the product and be responsible for their safety.
- Do Not let children use this product or use it as a toy.
- Do Not let children under 8 contact the product or the main power cord when the fryer is turned on or cooling.
- The power cord should be kept away from hot surface.
- When plugging in the fryer or operating the control panel, please make sure your hands are dry.
- This product can only be connected to a grounded power socket, and please be sure to insert the plug actually into the power outlet.
- In order to avoid danger, this product cannot be operated in the mode of external timer or independent remote control system.
- Do Not place the fryer on or near any inflammable material, such as tablecloth or curtain.
- Do Not place the fryer adjacent to the wall or other product. Reserve at least a 10-cm space on the side, back and above.
- Do Not place anything at the top of the fryer.
- Do Not use this product for purposes other than those described in this Manual.
- Do Not ignore this product when in operation.
- In the process of hot frying, high-heat steam will be exhausted through the vent. Please keep a safe distance and Do Not put your hands and face close to the steam and the vent. When you take out the fryer from the product, please also be careful of hot steam and air.
- The surface of the product may become hot in the process of use.
- If you see black smoke emitting from the product, please disconnect the power plug of the product immediately. The fryer should not be taken out from the product until smoking has stopped.
- When a baking pan is used in the air fryer, the whole pan will become very hot, so please use anti-scalding gloves when handling any accessories.

Warning

- Please place the fryer on a smooth and steady surface.
- This product is for home use only. It is not intended for use in shopping malls' employee kitchens, offices, farmhouses or the like workplaces; nor is it applicable to restaurants, motels and other places of residence for accommodation and dining.
- If this product was improperly used for (semi) professional purposes or was not operated in accordance with the user's manual, the warranty should be invalidated and our company will not be liable for any damages.
- Be sure to hand over the fryer to authorized Service Center for inspection or repair. Do Not try to repair it yourself, otherwise, the product warranty would be invalid.
- After using this product, please be sure to pull out the plug.
- Before handling or cleaning the fryer, please cool the product down for about 30 min.
- Please make sure that the food baked by this product are golden yellow instead of black or brown, and remove the scorched part.

II. Icons and Function Description



The icon  is the time/temperature switch button, the icon  is the time/temperature increase button, the icon  is the time/temperature decrease button, the icon  is the start/stop button, the icon  is the rotisserie selection button, the icon  is the reservation button, the icon  is the function selection button, and the icon  is the lamp selection button.

Machine state:

1. Door control open state: The machine will enter into the shutdown state without any LED display.
2. Stand-by state: After the buttons of heater, fan, rotisserie and lamp are turned off, the LED will display nothing, only the red LED lamp of the start/stop button will be on.
3. Function selection state: The temperature and time are displayed alternately at a 5s time interval, the LED lamp of the temperature/time icon on the display screen is on, and the rotisserie, lamp, time and temperature can be adjusted at any time. When one function is selected, the LED lamp on the selected function button will flash, and other function icons will be always on.
4. Shutdown delay state: The fan will continue to work for 30s after the heater stops, the red LED lamp of the start/stop button will be on, and the machine will enter into the stand-by state.
5. If you want to switch to other functions during the operation of the machine, press the start/stop button to pause, and then press the menu button to select. Short press the button to pause (and then short press to continue working), and long press to shut down the machine.
6. Shutdown memory state: If you open the door during the operation of the machine, close the door again to restore the working state before opening the door.









Power-on:

1. When the safety switch is turned off (i.e. the door is opened), plug in the power, and the machine will be in the shutdown state.
2. When the safety switch is turned on (i.e. the door is closed), plug in the power, and the machine will enter into the stand-by state after a beep.

Menu selection:

In the function selection state, there are 8 menu modes to be selected, the rotisserie is turned off by default (it can be turned on manually). The LED lamp on the selected function button flashes in seconds (frequency: 1s, 0.5s for turn-on and 0.5s for turn-off, the same below).

The corresponding time and temperature of 8 menus and default menus are shown in the following table:

Mode	Default temperature (° F)	Adjustable temperature range (° F)	Temperature increase/decrease (° F)	Default time (min)	Adjustable time range (min)	Time increase/decrease (min)
Chicken wing 	360	350-400	10	8	1-60	1
French fries 	360	350-400	10	12	1-60	1
Pork 	380	360-400	10	10	1-60	1
Fish 	400	320-400	10	15	1-60	1
Chicken 	360	320-400	10	30	1-60	1
Dry fruit 	140	120-180	10	240	1-720	1/30
Bread 	400	360-400	10	5	1-60	1
Shrimp 	340	320-380	10	8	1-60	1

Time/temperature settings:

1. In the function selection state and the working state, press the temperature/time button to set and adjust the temperature/time. Short press to increase/decrease by the step in the table above, and the buzzer will sound for a short time. When you press the +/- button for more than 1s, the temperature/time will increase or decrease at the speed of 5 times per second (in case of long press, the buzzer will not sound for a prompt).

2. The temperature/time will flash alternately at a 5s time interval after the setup is completed.

Reservation settings:

1. After selecting a function and adjusting cooking time and temperature, press the reservation button (the reservation button will flash) to adjust the reservation time. There is no need to press the start/stop button, and the machine will make a countdown. If you need to increase or decrease the reservation time, press the increase/decrease button.

2. Reservation time range is 1-720 min.

3. For time setting 0-60 min, each increase/decrease time is 1 min. For time setting 60-720 min, each increase/decrease time is 30 min.

Lamp:

In the function selection state and the working state, the lamp is turned off by default. Press the lamp button, the lamp will be on, and the lamp icon will flash. Press the lamp button again, the lamp will be off, and the lamp icon will be on all the time.

III. Names of Main Parts and Accessories

Baking tray



Baking rack*2pcs



Tray handle



Rotisserie



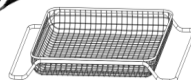
Rotisserie handle



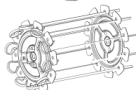
Baking cage



Air frying basket



Skewer rack



Baking tray: used to bake the food.

Baking rack: used to bake the food.

Tray handle: used to take out the baking tray, baking rack and air frying rack.

Rotisserie: used to fix the baking cage and bake the large-sized food, for example the whole chicken.

Rotisserie handle: used for taking out the rotisserie and bake cage.

Baking cage: used for frying or baking small-sized food.

Air frying basket: used for small-sized food.

Skewer rack: used for baking food.

IV. Warnings

1. Select the proper function and press the start/stop button. If there is no response, this is a warning prompt that the side door of this product is not locked in place. If there is still no response, this product should be repaired.
2. Press the start/stop button. If the LCD displays 'E1/E2', this is a warning prompt that the temperature sensor in the machine is out of order, and the product should be repaired.

V. First Use

1. Remove all packaging materials.
2. Remove stickers or labels on the product available for packaging.
3. Thoroughly clean the accessories with hot water, a little detergent and non-wear-resistant sponge, and then dry them with a clean soft cloth after cleaning.

Warm Tips: You can clean these parts in a dishwasher.

4. Place the main body of the fryer on a stable horizontal plane, plug in the power cord, select the first program, then adjust the temperature to 360°F, and adjust the time to 10min for empty frying. The purpose is to remove peculiar smell from heating pipes and fittings.
5. Unplug the power cord and repeat Step 3 to clean it again once fully cooled down.

VI. Operating Steps

- 1.Plug the power cord into the ground socket.
- 2.Fill the well prepared food in the accessories, and then put into the fryer.
- 3.Select or set the function and press the start/stop button to cook.

Warning: During and after the use of the fryer, be sure to wear anti-scalding gloves to touch any part except the grip, since the fryer is still at high temperature.

If the fryer is cooled, please increase the preheating time by 3 min.

Note: You can preheat the fryer as required without adding any food.

4.Screen display

◆The working temperature and time are displayed on the screen. The temperature displayed shall be the set temperature and the time displayed shall be the remaining working time.

◆A bright indicator flashes next to the selected function.

5.The grease flowing out of the food will remain in the tray. Some food need to be stirred halfway in the process of cooking. If you need to stir the food, please put on anti-scalding gloves, take the food out, and use tableware to stir the food. After stirring, put the food back, close the side door and continue cooking.

6.When you hear 'ticking' beep, it means you have finished cooking. Wear anti-scalding gloves, take the food out and put it on a heat-resistant surface.

Note: You can also turn off this product manually. To turn it off, please press the start/stop button directly to finish the work.

7.Check whether the food has been fully cooked. If the food has not been fully cooked, just put it back and add a few minutes of cooking time.

8.When one batch of food is cooked, the air fryer can immediately prepare another batch.

VII. Cleaning and Maintenance

Before cleaning, unplug the power cord and allow the machine to cool down sufficiently, then clean it as follows:

1.Clean accessories with hot water, a little detergent and non-abrasive sponge. You can remove any residual stains with oil stain cleaner.

Tips: If stains stick to the accessories, please soak them in hot water mixed with detergent for about 10 min before cleaning.

2.Use wet cloth to clean the outside and inside of accessories. Do Not use abrasive cleaning ball to scrub so as not to damage their coating.

3.Wipe the inner and outer surfaces of the product with a soft wrung wet cloth. Do Not directly clean the product with water.

4.Before the product is used or stored, all parts must be cleaned, dried with a dry cloth and assembled back to the original position for next use.

VIII. After-sales Service

1. We provide one-year free warranty service for the complete air fryer.
2. The starting date of the warranty period shall be subject to the invoicing date.
3. Any of the following circumstances does not fall within the scope of warranty service:
 - Damage caused by improper use, storage and maintenance by consumers.
 - Damage caused by any disassembly, assembly and repair not provided by our designated maintenance services.
 - No valid invoice.
 - Damage caused by force majeure.
4. For any product that does not fall within the scope of warranty, our customer service center will still be dedicated to provide you with kind service.
5. In case of any problem with the product, please contact our designated maintenance service outlets or customer service centers.

IX. Special Statement

1. All information on this Manual have been carefully checked. If there is any misunderstanding in printing and content, our will reserve the right to interpret.
2. Technical improvement of the product, if any, will be incorporated into the new version of this Manual without further notice. In case of any change to the appearance and color of the product, the real object should prevail.
3. This product is for home use only.

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all of our customers for taking time to assemble
this product and giving us valuable feedbacks.

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