

**COOK'S  
COMPANION**



**4.7QT DIGITAL AIR FRYER**  
**MODEL CC801847C**

# CONGRATULATIONS!

The air fryer makes cooking quick, convenient and most importantly—healthy. By using rapid hot air convection cooking technology, the air fryer evenly circulates hot air to cook fresh or frozen foods, giving them the same crunchy bite and moist interiors produced by conventional deep fryers. Food is never submerged in cooking oils or fats while cooking. The air fryer can bake, broil and steam a wide variety of foods, such as meats, vegetables, pizzas and even cakes. Get started with the great recipes that follow and enjoy!

## WHAT'S INCLUDED



Air Fryer



Basket and Crisping Insert



Instruction Manual & Recipes

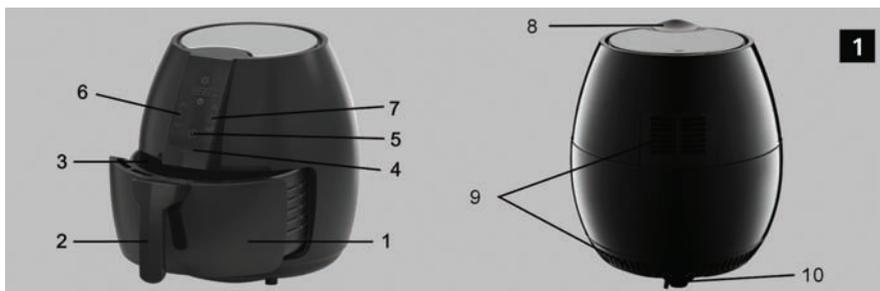
# **IMPORTANT SAFEGAURDS**

## **READ ALL INSTRUCTIONS BEFORE USE:**

- This appliance is designed for household use only.
- Do not place the appliance against a wall or against another appliance. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use.
- Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- Never use the air fryer without the cooking chamber in place.
- Keep all ingredients in the cooking chamber to prevent any contact with the appliance's heating elements. Do not overfill the basket.
- During hot air frying, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.

- Do not touch the inside of the air fryer during or immediately after use, as it will be very hot. Only hold the cooking chamber by its handle. Always use oven mitts. Unit is hot!
- Keep all cords away from hot surfaces.
- Keep the appliance and its cords out of the reach of children.
- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Check that the voltage indicated on the appliance fits the voltage for your outlet.
- Do not connect appliance to an external timer switch.
- 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 cooking chamber from the appliance.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always unplug the appliance when not in use.
- **SAVE THESE INSTRUCTIONS.**

# PARTS IDENTIFICATION



- |  |                        |
|--|------------------------|
| 1. Basket  | 8. Air inlet           |
| 2. Basket handle   | 9. Air outlet openings |
| 3. Crisping insert   | 10. Cord               |
| 4. Power-on knob/ Cancel knob  |                        |
| 5. Touch screen  |                        |
| 6. Temperature control knob  (180-400F) |                        |
| 7. Timer  (1-30min.)                    |                        |

Note: The Fan  will be on throughout the cooking cycle and will continue to run until the unit has cooled. The heat indicator light  will illuminate blue when the unit is heating. The light will flash throughout the cooking process.

## **BEFORE FIRST USE**

1. Remove all packaging materials, stickers and labels.
2. Clean the cooking chamber with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

## **USING THE APPLIANCE**

1. Place the appliance on a stable, horizontal and even surface.
2. Remove the cooking chamber from the air fryer. Place crisping insert in the bottom of the Air Fryer.
3. Place the ingredients in the cooking chamber, if desired spritz with cooking oil for a crispier finish.

**NOTE:** Do not overfill the cooking chamber, as it may affect the quality of the food.

4. Slide the cooking chamber back into the air fryer.
5. Plug the unit into a 3- prong grounded wall socket. The On/Off icon will be illuminated.
6. To start the Air Fryer, press On/Off. Time can be adjusted in 1- minute increments by pressing + or - on the right side of the control panel. Temperature can be adjusted in 10°F increments by pressing + or - on the left side of the control panel.
7. The fan/heat indicator light will illuminate blue while the Air Fryer is heating. The fan icon will stay blue during the cooling period.
8. Some ingredients require shaking halfway during the preparation time. At the halfway point, pull the cooking chamber out of the air fryer by the handle and shake it. Then slide the cooking chamber back into the air fryer.
9. When you hear the timer bell, the set preparation time has elapsed. Pull the cooking chamber out of the appliance and place it on a heat-proof surface.

**NOTE:** You can also switch off the appliance manually by pressing the On/Off button.

10. Check to make sure the ingredients are ready. If the ingredients are not fully cooked, simply slide the cooking chamber back into the appliance and set the timer for a few extra minutes.

**WARNING:** The cooking chamber and the ingredients are hot after hot air frying. Depending on the moisture content of the ingredients in the fryer, steam may escape from the cooking chamber.

11. To remove ingredients, lift the ingredients out of the cooking chamber using tongs (not included).

**CAUTION:** There may be excess liquid at the bottom of the cooking chamber after cooking cycle is complete. Do not turn the cooking chamber upside down.

## **CLEANING**

1. Remove the main plug from the wall socket and let the appliance cool down for at least 30 minutes.
2. Clean the appliance after every use. Do not clean the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.
3. Wipe the outside of the appliance with a moist cloth.
4. Clean the cooking chamber and crisping insert with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
5. Clean the inside of the appliance with hot water and a non-abrasive sponge.
6. Clean the heating element with a cleaning brush to remove any food residue.

## **STORAGE**

1. Unplug the cord.
2. Make sure all parts are clean and dry.

## COOKING ADVICE

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Never overfill, as this will damage the air fryer. Use caution when removing the cooking chamber from the unit, as contents will be very hot.
- A small amount of water (3–4 tbsp.) can be added to the cooking chamber for steaming food. Use caution when removing the cooking chamber from the unit, as ingredients and any remaining steam or water will be very hot.
- Because the rapid air technology reheats the air inside the appliance instantly, pulling the cooking chamber out of the appliance briefly during hot air frying barely disturbs the process.
- Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the cooking chart on page 11.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Place an oven-safe dish in the air fryer cooking chamber when baking a cake or quiche.
- For a crispy texture, spritz vegetable, olive or non-stick oil over ingredients in the cooking chamber.
- You can also use the air fryer to reheat ingredients by setting the temperature to 300°F for up to 10 minutes.

# COOKING CHART

INGREDIENTS	SUGGESTED AMOUNT	TEMP (°F)	TIME (MINUTES)	ADDITIONAL INFORMATION
Thin frozen fries	1 pound	400	15 minutes	Spritz with oil, Shake 2 times
Thick frozen fries	1 pound	400	20 minutes	Spritz with oil, Shake 2 times
Potato wedges	1 pound	400	25 minutes	Spritz with oil, turn once
Hamburger	1/2 inch thick 4 oz.	370	10 minutes	Turn once
Steak	1-1 1/4 inch steak medium rare	370	12-14 minutes	Turn once
Pork Chops	1 inch boneless pork chops	370	12 minutes	Turn once
Frozen chicken wings	10 wings	350	25 minutes	Spritz with oil, Shake 2 times
Frozen chicken tenders	6 tenders	350	15 minutes	Turn once
Frozen chicken nuggets	10 nuggets	350	12 minutes	Shake 2 times
Shrimp	10 shrimp	350	12 minutes	Spritz with oil, turn once
Frozen fish fingers	4 fish fingers	350	12 minutes	Turn once
Frozen crabcakes	4 cakes	350	12 minutes	Spritz with oil, turn once
Frozen green beans	2 cups	375	10 minutes	Spritz with oil, Shake 2 times
Baked Potato	2 potatoes	375	45 minutes	
Frozen onion rings	1 pound	375	15 minutes	Spritz with oil, Shake 2 times
Frozen Quiche	6 mini quiche	325	15 minutes	
Frozen Pretzels	2-5 oz.	325	6 minutes	Spritz with oil, turn once
Frozen Cinnamon Rolls	4 rolls	325	15 minutes	
Frozen Thin Crust Pizza	1-6 inch	350	15 minutes	
Frozen Thick Crust Pizza	1-6 inch	350	20 minutes	
Frozen Pizza Bites	8 pizza bites	350	12 minutes	
Muffins	2 muffins	350	5 minutes	Use Baking Tin
Bagel	1 bagel sliced	350	10 minutes	Turn once
2 Pieces of Toast	2 slices	350	6 minutes	Turn once

## **Bacon-Wrapped Meat Loaves**

**Serves 4**

2 tablespoons extra-virgin olive oil  
1 medium onion, diced  
½ cup diced celery  
½ cup diced carrot  
1-pound ground beef  
½ - pound ground pork  
1 egg, beaten  
1 ½ cup fresh bread crumbs  
¼ cup half and half  
½ teaspoon dried thyme  
¼ teaspoon sea salt  
½ teaspoon freshly ground pepper  
2 tablespoons chopped parsley  
1-pound bacon, thin sliced  
2 tablespoons barbecue sauce (optional)

Preheat sauté pan over medium heat for 2-3 minutes, add oil and heat. Add onions, celery and carrots, and cook until just tender; set aside.

In a large bowl, combine remaining ingredients, except bacon, and mix well.

Divide meat mixture into four equal size loaves. Lattice wrap each meat loaf with bacon by wrapping bacon around meat loaf in one direction, then the other secure bottom with tooth picks.

Place bacon wrapped meatloaves toothpick side up in air fryer on rack. Set temperature to 375 degrees and timer for 10 minutes.

When cooking time is complete, turn each meatloaf and cook for an additional 10 minutes.

Baste each loaf with barbecue sauce and cook for 3 minutes longer.

## **Chicken Stir Fry**

**Serves 1-2**

- 1 boneless skinless chicken breast cut into 2 inch chunks
- 1 tablespoon of corn starch
- 1 large egg beaten
- 2 tablespoons panko
- Oil for spraying
- 2 cups stir fry vegetables – snow peas, pepper strips, broccoli
- 2 tablespoons Bottled Stir Fry Sauce or see recipe

Toss the chicken in the corn starch.

Dip the chicken in the egg, and then roll them in the panko.

Place the chicken in the air fryer basket. Spritz with oil.

Set temperature to 400 and timer for 10 minutes.

When cooking time is complete, add the vegetables and toss around with the chicken.

Set temperature to 400, and time for 5 minutes.

When cook time is complete, place all the contents of the fry basket into a serving bowl, toss with sauce. Serve hot.

## **Coffee Rubbed Filet Mignons**

### **Serves 4**

For the Rub:

2 tablespoon chili powder  
¼ cup ground espresso, ground fine  
2 tablespoon brown sugar  
1 tablespoon kosher salt  
1 tablespoon fresh ground pepper  
1 teaspoon ground cumin  
2 tablespoon olive oil  
4 filet mignons, 8 ounces each

In a medium size bowl combine the chili powder, espresso, brown sugar, salt, pepper and cumin.

Rub the steaks with olive oil then press into the coffee mixture.

Place steaks in the air fryer. Set temperature to 400 degrees, set time to 7 minutes.

After cooking time is complete, turn each steak and set timer for an additional 7 minutes for medium rare. Internal temperature should be 135 degrees.

Let steaks rest for 5 minutes before cutting.

## **Keto chicken Tenders**

**Serves 2**

8 ounces boneless, skinless chicken tenders

1 large egg, lightly beaten

¼ cup heavy cream

1 cup almond flour

½ teaspoon salt

½ teaspoon black pepper

Coconut oil for spraying

In shallow bowl, place beaten egg and cream. In a separate shallow bowl, whisk together flour, salt and black pepper.

Dredge chicken tenders into the egg mixture, letting the excess drip back into the bowl and roll and press into almond flour mixture.

Spray each tender with oil and place into air fryer basket.

Set temperature for 400 degrees and timer for 20 minutes. Halfway through the cooking process, turn chicken tenders and spray again with oil

Serve immediately.

## **Lobster Macaroni and Cheese**

### **Serves 4**

1- pound live Maine Lobster  
1 tablespoon sea salt  
1 pound of dry pasta  
1 cup heavy cream  
1/2 cup whipped cream cheese  
1/2 cup shredded white Vermont cheddar  
1/2 cup Fontina cheese shredded  
1/4 cup shredded Parmesan  
Fresh ground black pepper  
Pinch of nutmeg  
1/4 cup panko crumbs  
1 tablespoon butter

In a large stock pot fill with 3 quarts of water, add sea salt. Bring the liquid to a boil.

Add the lobster head first. Do not cover. Once water comes to a boil set timer for 8 minutes.

When cook time is complete, remove the lobster from boiling water and set aside to clean.

Add the dry pasta to the lobster water and cook according to package directions.

Drain the pasta, reserving 1/4 cup of cooking liquid.

Add the 1/4 cup of cooking liquid to the stock pot and stir in the cream cheese over medium heat till smooth.

Add the cream and bring to a simmer.

Remove the pot from the burner and stir in the 3 cheeses, stir till smooth and all cheese dissolved.

Remove the meat from the claws and tail of the lobster. Set aside.

Melt the butter and toss with panko.

Toss the pasta with the cheese sauce season with pepper and nutmeg, then mix in lobster chunks.

Pour Macaroni and cheese mixture into air fryer basket and sprinkle with panko.

Set air fryer temperature to 350 degrees, set the timer for 5 minutes.

## **Lobster Tails**

### **Serves 4**

4 6-ounce lobster tails  
3 tablespoons butter melted  
1 tablespoon fresh lemon juice  
½ teaspoon salt  
¼ cup dry white wine

Using kitchen shears, hold lobster tail in your hand and cut down to the tail on one side, repeat down the other side and across the middle at base of tail. Pull the top of shell down. Loosen the lobster meat with a knife.

In a small bowl, combine butter, lemon juice and salt.

Marinate the lobster tails, flesh side down in the butter mixture for at least 10 minutes.

Place lobsters in air fryer basket flesh side down and add the wine and remaining butter mixture.

Set temperature for 375 degrees and air fry for 10 minutes.

When cooking time is complete, turn the lobster tails over and cook for 5 minutes longer.

Remove lobsters and pour a tiny bit of butter mixture from the bottom of the air fryer over the tails before serving.

## **Ratatouille**

### **Serves 4**

¼ cup olive oil  
1 medium eggplant, peeled and diced into 1-inch cubes  
1 medium zucchini, diced into 1-inch cubes  
1 red bell pepper, diced  
1 small sweet onion, diced  
8 grape tomatoes halved  
3 cloves garlic, smashed  
2 teaspoon fresh thyme leaves  
1 teaspoon sea salt  
½ teaspoon fresh ground pepper

Place all the ingredients in a large bowl and toss well to cover with oil and seasoning.

Let marinate for at least 15 minutes.

Place all the vegetables in the air fryer. Set temperature to 400 degrees and set timer for 5 minutes.

When cooking time is complete, toss the vegetable mixture with tongs and set timer for 10 minutes longer.

Serve hot or cold.

## **Roasted Corn on The Cob**

### **Serves 4**

4 ears corn, husks and silks removed  
2 tablespoons butter, softened  
½ teaspoon salt  
Aluminum foil

Wash corn and dry.

Cut pieces of foil to cover each ear of corn.

Divide the butter ½ tablespoon per ear and rub corn well with butter and sprinkle with salt.

Wrap well with foil.

Place corn in the air fryer, set temperature to 400 degrees and set the timer for 10 minutes.

When cooking time is complete, turn each ear of corn over and cook for an additional 10 minutes.

## **Egg Rolls**

**Serves 6**

1 ½ cups shredded coleslaw mix, no dressing  
1 green onion, sliced thinly  
¾ cup cooked, minced shrimp  
2 tablespoons teriyaki sauce or stir fry sauce(see recipe)  
6 eggroll skins  
Oil for spraying  
Sweet chili sauce

In a large bowl, combine slaw mix, onion, shrimp, and teriyaki sauce. Place egg roll skins in front of you like a diamond, place 2/3 cup mixture in middle of diamond. Fold up bottom edge, tuck in sides and continue to roll up. Dip fingers in water and press ends to seal.

Place egg rolls in the air fryer, spray well with oil.

Set temperature to 400 degrees, set timer for 5 minutes.

When cooking time is complete, turn each egg roll and spray well with oil, set timer for 5 minutes longer.

Serve warm with sweet chili sauce for dipping.

## **Easy Stir Fry Sauce**

**Serves 4**

½ cup orange juice  
2 tablespoons soy sauce  
2 tablespoons rice vinegar  
1 tablespoon oyster sauce  
1 tablespoon orange zest  
2 large garlic cloves minced  
1 teaspoon fresh ginger minced  
1 teaspoon sugar  
1 teaspoon cornstarch

Place all the ingredients in a saucepan stir to remove all the clumps. Bring sauce to a boil over medium high heat.

## Elephant Ears

Serves 4

1 2/3 cups of warm water, about 110 degrees

1 package rapid rise yeast

1/2 teaspoon sugar

3 cups bread flour

1 1/4 teaspoons kosher salt

Oil for spraying

Sugar for dusting

In a large bowl combine water, yeast and sugar. Let yeast mixture sit 5 minutes. Stir in flour and salt; mix well. Cover bowl with plastic wrap and let rest at room temperature for 2 hours.

Fold dough over one or two times and cover again lightly with plastic wrap. Let rest 30 minutes longer.

With lightly floured hands form dough, cut into four separate doughs and roll to form balls. Cover with a towel and let rise for another 30 minutes.

Stretch each dough to form a 1 inch thick form, place dough one or two at a time, careful not to overlap into air fryer. Spray each dough well with oil.

Set air fryer temperature to 400 degrees, set the timer for 4 minutes.

When cooking time is complete, turn each dough, spray well with oil and cook for 4 minutes longer.

Remove the doughs and sprinkle with sugar.

Repeat the cooking process with the remaining doughs.







# LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, send an email to [customercare@alliedrich.net](mailto:customercare@alliedrich.net). Please provide the model number listed on the bottom of this page when contacting us.

## THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

**MODEL CC801847C**



**Customer Service Phone Number: 312-526-3760**