



P R E M I U M 5 . 2 Q T
A I R F R Y E R



AIR FRYER
USER MANUAL

Model: SLP-AFS-5L





(WE HOPE YOU LOVE OUR NEW AIR FRYER AS MUCH AS WE DO)



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Our helpful customer care team are ready to assist you with any questions you might have!

Email: sales@simplelivingproducts.com

Toll Free: 844-799-7995

M-F: 9am – 5pm PST



On behalf of all of us at
Simple Living Products,
Happy Air Frying!

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Introduction

We all know that fried foods taste delicious but are better left to the occasional indulgence rather than becoming a staple of your diet. So, what is a fried food aficionado to do? When we need a fix of crispy deliciousness, we turn to Air Frying. Our Simple Living Products Air Fryers use hot air to cook without added oil, making them a guilt free solution to quench my craving for crunchy.

At Simple Living Products we are all about practical solutions to get you in the kitchen and cooking delicious unprocessed food. So, jump in and experiment – we believe there are no mistakes in cooking, only learning experiences.

Happy Cooking,
The Simple Living Products Air Frying Team

All About Air Frying

Your Simple Living Products Air Fryer uses 360° air circulation technology to cook with little to no oil, for quick, crispy, delicious food with 80% fewer calories than deep fryers. With user friendly, one-touch controls and an intuitive, safe design, the Simple Living Products Air Fryer will be the star of your kitchen.

Everyone loves fried foods. Its that crispy, delicious, crunchy texture and savory flavor that is just irresistible. But what we do not love is the icky, heavy feeling we get after over-indulging on that last friend chicken wing.

Enter the Air Fryer. Using rapid air circulation, the Air Fryer can “fry” ingredients without any oil or butter. This preserves delicious flavor and a crispy texture while helping to eliminate extra calories from added oil. Enjoy everything from classic French fries, to fried chicken, to savory spring rolls with your air fryer and that is just the beginning.

It is a Dry Heat

An air fryer is like a convection oven in the principles that it uses to cook. Hot air circulates around the food and creates a crispy layer on the outside of the food. Since the heat is contained in the basket, Air Fryers can cook faster than a convection oven.

Simple & Healthy

Air Fryers can be used to “fry” everything from appetizers to desserts. To get started, you add your ingredients to the basket, set the timer and temperature and let the air fryer do the rest. Since air fryers cook with dry heat, you can also use an air fryer to bake and roast.

Zero Oil = A Better Way to Fry

From crunchy zucchini fries, to buffalo wings, its hard to believe that this appliance does not require any oil. Less oil does not only mean less calories, it also means a better cooking experience. Preparing your food in an air fryer is a cleaner way to cook, eliminating the extra parts and added mess that comes with deep frying. Air frying is a convenient way to fry without sacrificing flavor.



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Support Hours

Monday – Friday

9am – 5pm PST

*Please have your order ID number ready before contacting customer support.



SAVE THESE INSTRUCTIONS

To ensure safety, before using your Air Fryer please read this manual carefully. Incorrect operation can result in serious damage, personal injury, or property damage to others

Plug & Cord

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. An extension cord is not recommended for use with this Air Fryer.

Check if the voltage indicated on the Air Fryer fits the local main voltage. Plug the Air Fryer into a standard electrical outlet.

The appliance complies with all standards regarding electromagnetic fields (EMF).

General Safety While Air Frying

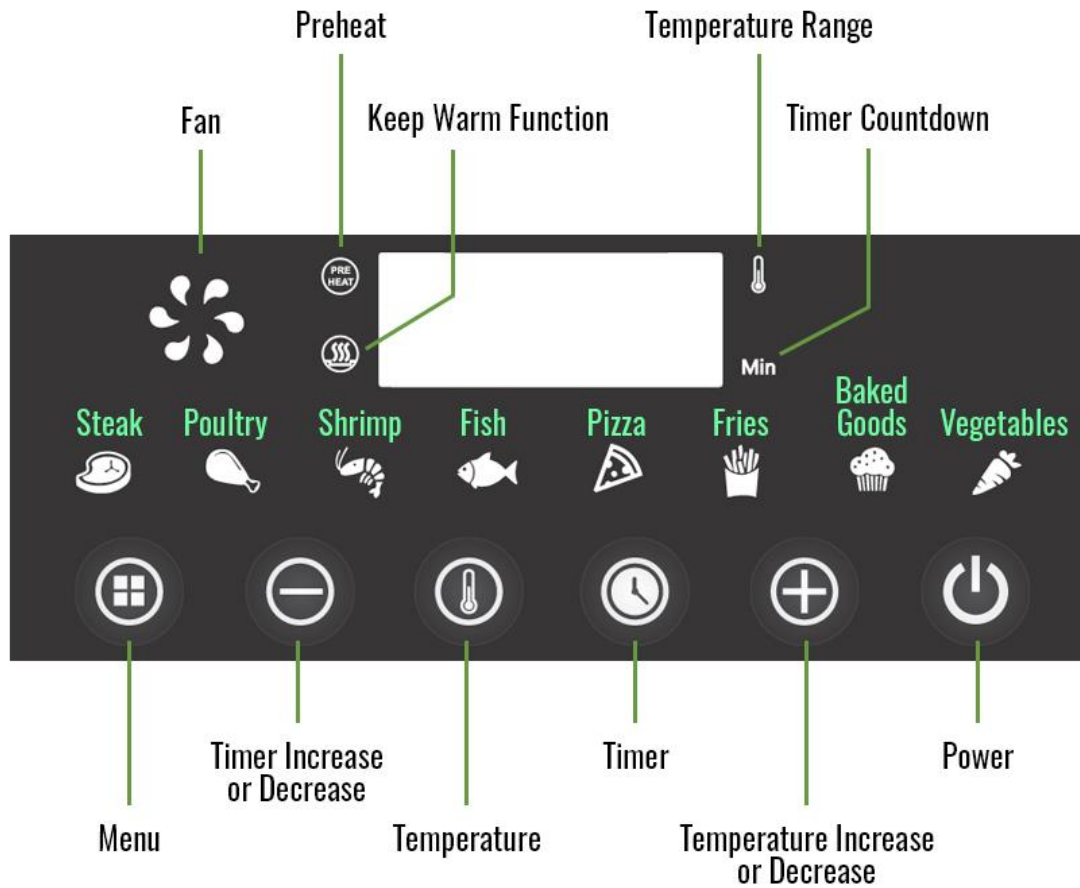
- Do not immerse your air fryer housing or plug in water or liquid.
- Do not leave your air fryer unattended while in use. Always supervise Children.
- Unplug the air fryer when not in use.
- Do not use your air fryer if it is damaged or not working. Contact customer support.
- Do not use replacement third party parts or accessories, as they may cause injuries.
- Do not use an unauthorized person to replace or fix this Air Fryer.
- Do not plug it into an unearthed socket.
- Do not use your air fryer outdoors or in a commercial setting.
- Do not place your air fryer on a stove, near gas or electric burners, or in a heated oven.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc.) Use on a flat, stable, heat resistant surface away from heat sources or liquids.
- Do not place anything on top of your air fryer and do not store anything inside it.
- Do not pull out the plug with wet hands, this can cause an electric shock.
- Only use your air fryer as directed in this manual.
- An air fryer works with hot air only. Never fill the basket with oil or fat or liquids.
- Never use your air fryer without the basket placed inside it.
- Do not place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, non-heat resistant plastic or similar materials, into your air fryer. You may use foil.
- Do not put foil in the air fryer without food on top. Air circulation can cause the foil to lift and touch the heating element.
- Always use heat safe containers.
- Do not place the Air Fryer against a wall or against another appliance. Leave at least 4" free space around the Air Fryer. Do not cover or touch the air inlet or outlet.
- During operation, steam is released through the air outlet. Keep distance from the air outlet.
- Be careful of hot steam and air when you remove the basket from the Air Fryer.
- Immediately unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before pulling the basket out.
- Keep all food in the basket to prevent any contact with the heating elements.
- Do not touch the inside of the Air Fryer while it is operating.
- Do not move or shake the Air Fryer during operation.
- Do not insert any material into the vent or bottom of the Air Fryer in case of electric shock.
- Some Air Fryer parts, including outer surfaces may get hot to touch. To prevent burns, refrain from touching the body of the Air Fryer during operation.



Get to Know Your Air Fryer



Air Fryer Display



Before First Use

- Remove all packaging from the Air Fryer, including any temporary stickers.
- Pull the handle to remove the baskets from the air fryer.
- Wash both baskets using hot water, mild soap, and a non-abrasive sponge. Dry thoroughly.
- Season Your Air Fryer (See instructions below).
- Put the baskets back inside the air fryer using the scooping method (See next page).
- Turn your air fryer on for 1 hour with no food inside. This will help remove any “new smells”



Seasoning Your Air Fryer

HOW TO SEASON YOUR AIR FRYER.

KEEP FOOD FROM STICKING TO YOUR AIR FRYER.

INGREDIENTS

- COCONUT OIL
- PAPER TOWELS
- SOFT SPONGE
- SOAP
- WARM WATER

WASH YOUR AIR FRYER BASKET & PAN WITH WARM WATER.



REASSEMBLE YOUR AIR FRYER



1

2

3

4

5

SET TEMPERATURE TO 400F AND SET THE TIMER TO 5 MINUTES,



REMOVE THE DRAWER AFTER 3 MINUTES.



USE PAPER TOWEL TO COAT PAN WITH COCONUT OIL AND CLOSE FOR REMAINING 2 MINUTES.



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Air Fryer Scooping Motion

When inserting the pan back into the air fryer the scooping motion should be used.

LEARNING THE SCOOPING MOTION

HOW YOU SHOULD INSERT YOUR AIR FRYER BASKET

HOW YOU SHOULD NOT INSERT YOUR AIR FRYER BASKET



THE BOTTOM OF THE PAN SHOULD ALWAYS BE INSERTED GENTLY AND IN LINE WITH THE OPENING.



THE AIR FRYER SHOULD ALWAYS BE INSERTED FACE DOWN.



NEVER FORCE THE PAN INTO THE AIR FRYER.

SIMPLE LIVING PRODUCTS

Preheating Your Air Fryer

We recommend preheating before placing food into the air.

1. Plug in the air fryer. To turn the Air Fryer ON press the power button.
2. Then press the “PREHEAT ICON”.
3. Then press the power button again.

Preset Settings

- You can customize time (1-60 Minutes) and temperature (160° -400°).
- Results may vary.
- Checkout our reference guide and recipe book for a guide to customizing presets for perfect results.
- **Reheating:** If you are using the Air Fryer to reheat food, set the temperature to 300° and set the timer to 10 minutes.

Preset	Default Temp	Default Time	Preset	Default Temp	Default Time
Steak	360°	16 Minutes	Fries	400°	17 Minutes
Wings	360°	25 Minutes	Baked Goods	320°	17 Minutes
Shrimp	360°	12 Minutes	Vegetables	320°	17 Minutes
Fish	360°	18 Minutes	Snacks	400°	20 Minutes

Preset Air Frying Programs

Using a preset is the easiest way to air fry. Presets are programmed with an ideal time and temperature for cooking certain foods.

1. Preheat your air fryer (see instructions above).
2. Once your air fryer is preheated add your food to the basket.
3. Press the “preset” cooking program button continuously to go through each of the different presets.
4. After selecting the correct cooking setting press the “power button” to start cooking.
5. When using some presets, such as fries we do recommend shaking the ingredients half ways through the cooking cycle.
 - Take the baskets out of the air fryer, being careful of hot steam. The air fryer will pause cooking automatically. The display will turn off until baskets are replaced.
 - Shake or flip the food. Be careful not to press the basket release button.
 - Put the basket back into the air fryer.
 - Note: See Shaking Food on Page 9
6. The air fryer will beep when finished the cooking cycle.
7. If you are not ready to remove your food from the air fryer you can choose the keep warm function. Simply select the keep warm function and adjust the time and temperature to suit your personal preference.
8. Take the baskets out of the air fryer being careful of steam.



9. Remove inner basket from outer basket to serve food. When separating baskets:
 - Make sure the baskets are resting on a flat surface.
 - Watch for hot oil or fat collected in the outer basket. To avoid splashing, drain oil before replacing inner basket.
10. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.

Manual Air Frying

In addition to the preset modes you can also set temperatures and times yourself. Simply select any mode and adjust the temperatures and times by using the following buttons.

1. Preheat your air fryer (see instructions on page 7).
2. Once your air fryer is preheated add your food to the basket.
3. Set the temperature and time.
 - To adjust the temperature, press the **“Temperature Button”**, then press the plus or minus button to adjust the temperature.
 - To adjust the timer, press the **“Timer Button”**, then press the plus or minus button to adjust the timer.
4. Once you have selected your desired times and temperatures press the **“Power button”** to begin the cooking process.
5. The air fryer will beep when finished the cooking cycle.
6. If you are not ready to remove your food from the air fryer you can choose the keep warm function. Simply select the keep warm function and adjust the time and temperature to suit your personal preference.
7. Take the baskets out of the air fryer being careful of steam.
8. Remove inner basket from outer basket to serve food. When separating baskets:
 - a. Make sure the baskets are resting on a flat surface.
 - b. Watch for hot oil or fat collected in the outer basket. To avoid splashing, drain oil before replacing inner basket.
9. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.



Shaking Food

Some foods may require shaking halfway throughout the cooking process. For example, the preset cooking function for French fries is 20 minutes. Therefore, you should remove the basket to shake the ingredients after 10 minutes.

How to Shake

- During cooking, take the baskets out of the air fryer and shake or flip the food. Be careful not to press the basket release button.
- When you take the baskets out, the air fryer will pause cooking automatically. As a safety feature, the display will turn off until the baskets are replaced.
- When you replace the baskets, cooking will automatically resume.
- Avoid shaking longer than 30 seconds, as the air fryer may start to cool down.

What to Shake

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- Without shaking food may not be crispy or evenly cooked.
- You can flip other foods such as steak, to ensure even browning.

When to Shake

- Shake once halfway through cooking or more if desired.

Cooking Guide

Over-Filling

- If the basket is overfilled, food will cook unevenly. Do not pack in food.

Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.
- Excess oil or food can collect at the bottom of the outer basket. You can wipe these off after you have finished cooking and when the appliance has cooled down. If you are cooking numerous batches of food continuously always make sure to remove the juices and crumbs from each batch before starting the next.

Food Tips

- You can air fry any frozen foods or goods that that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
- Air frying high fat foods will cause fat to drip to the bottom of the baskets. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid marinated foods create splatter and excess smoke. Pat these foods dry before air frying.



Want More Cooking Tips? Check us Out:



More Functions

Pausing

- Press the “Stop” button to pause cooking. The Air Fryer will stop heating, to restart the air fryer you will need to press on the “push” button.
 - After 30 minutes of inactivity the air fryer will turn off.
 - This function allows you to pause cooking without taking the baskets from the air fryer.

Memory Control Function

- If you would like to check how your food is cooking, you can remove the baskets from the air fryer without pausing the cooking cycle.
 - Pull the baskets out of the air fryer, the air fryer will pause cooking automatically. The display will turn off temporarily as a safety feature.
 - Simply and quickly check your food. When you return the baskets to the air fryer, the air fryer will automatically resume cooking based on your previous settings.

Automatic Shutoff

- If the air fryer has no active cooking programs, after several minutes of inactivity, the air fryer will turn off. This means that after each cooking cycle when the timer reaches zero the air fryer will automatically shut down. You can manually switch off the appliance by turning the timer to zero. The fan will continue to run up to 20 seconds to “cool down” the unit.

Overheat Protection

- If the air fryer overheats it will automatically shut down as a safety feature.
- Allow the air fryer to cool down before using it again.



Care & Maintenance

Note: We recommend thoroughly cleaning the air fryer after every use.

1. Unplug the air fryer and allow it to cool completely before cleaning. Pull out the baskets for faster cooling.
2. Wipe the outside of the air fryer with a moist cloth.
3. The baskets are dishwasher safe.

NOTE: For the longevity of the baskets we recommend hand washing.

Wash the baskets with hot, soapy water and a non-abrasive sponge.

NOTE: Soak (overnight) if necessary.

NOTE: Baskets have a non-stick coating. Avoid metal utensils and abrasive cleaners.

4. For stubborn grease:
 - a. In a small bowl, mix $\frac{1}{2}$ cup (118ml) of baking soda a few tablespoons of water (1 tbsp = 15 ml) until forming a spreadable paste.
 - b. Use a sponge to spread the paste on the baskets and scrub. Before rinsing, let the baskets sit for 15 minutes.
 - c. Wash baskets with soap and water before using.
5. Clean the inside of the air fryer with a slightly moist, nonabrasive sponge or cloth. Do not immerse in water.
6. Dry before using or storing away.

Types of Sponges to Use

AIR FRYER CLEANING TIP!

TYPES OF SPONGES TO USE WHEN
CLEANING YOUR AIR FRYER.



Recommended Cooking Times & Temperatures

	Temp (°F)	Time (mins)		Temp (°F)	Time (mins)
Vegetables					
Asparagus (sliced 1")	400°F	5	Onions (pearl)	400°F	10
Beets (whole)	400°F	40	Parsnips (½" chunks)	380°F	15
Broccoli (florets)	400°F	6	Peppers (1" chunks)	400°F	15
Brussel Sprouts (halved)	380°F	15	Potatoes (small baby, 1.5lbs)	400°F	15
Carrots (sliced, ½")	380°F	15	Potatoes (1" chunks)	400°F	12
Cauliflower (florets)	400°F	12	Potatoes (baked whole)	400°F	40
Corn on the cob	390°F	6	Squash (½" chunks)	400°F	12
Eggplant (1½" cubes)	400°F	15	Sweet Potato (baked)	380°F	30-35
Fennel (quartered)	370°F	15	Tomatoes (cherry)	400°F	4
Green Beans	400°F	5	Tomatoes (halves)	350°F	10
Kale Leaves	250°F	12	Zucchini (½" sticks)	400°F	12
Chicken					
Breasts, bone in (1.25lbs)	360°F	25	Legs, bone in (1.75lbs)	380°F	30
Breasts, boneless (4 oz.)	380°F	12	Wings (2lbs)	400°F	12
Drumsticks (2.5lbs)	370°F	20	Game Hen (halved – 2lbs)	390°F	20
Thighs, bone in (2lbs)	380°F	22	Whole Chicken (6.5lbs)	360°F	75
Thighs, boneless (1.5lbs)	380°F	18-20	Tenders	360°F	8-10
Beef					
Burger (4 oz.)	370°F	16-20	Meatballs (3")	380°F	10
Fillet Mignon (8 oz.)	320°F	18	Ribeye, bone in (1", 8 oz.)	320°F	10-15
Flank Steak (1.5lbs)	320°F	12	Sirloin Steaks (1", 12 oz.)	320°F	9-14
London Broil (2lbs)	320°F	20-28	Beef Eye Round Roast (4lbs)	390°F	45-55
Meatballs (1")	380°F	7			
Pork and Lamb					
Loin (2lbs)	360°F	55	Bacon (thick cut)	400°F	6-10
Pork Chops, bone in (1", 6.5 oz.)	400°F	12	Sausages	380°F	15
Tenderloin (1lbs)	370°F	15	Lamb Loin Chops (1" thick)	400°F	8-12
Bacon (regular)	400°F	5-7	Rack of Lamb (1.5-2lbs)	380°F	22
Fish & Seafood					
Calamari (8 oz.)	400°F	4	Tuna Steak	400°F	7-10
Fish Fillet (1", 8 oz.)	400°F	10	Scallops	400°F	5-7
Salmon, fillet (6 oz.)	380°F	12	Shrimp	320°F	20
Frozen Foods					
Onion Rings (12 oz.)	400°F	8	Fish Sticks (10 oz.)	400°F	10
Thin French Fries (20 oz.)	400°F	16	Fish Fillets (½", 10 oz.)	400°F	14
Thick French Fries (17 oz.)	400°F	20	Chicken Nuggets (12 oz.)	400°F	10
Mozzarella Sticks (11 oz.)	400°F	8	Breaded Shrimp	400°F	9



Troubleshooting

Problem	Possible Solution
The Air Fryer will not turn on.	- Make sure the air fryer is plugged in. - Push the baskets securely into the air fryer.
The basket does not slide into the air fryer.	- Inner basket is not correctly installed in the outer basket. - Use the scooping method to place the baskets into the air fryer. - There is too much food in the basket.
Foods are not completely cooked.	- Place smaller batches of food into the basket. If the basket is overstuffed the food will be undercooked. - Increase cooking temperature or time.
Foods are cooked unevenly.	Foods that are stacked on top of each other or close to each other need to be shaken during cooking (See shaking food, page 9)
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness. (See cooking guide, page 9)
Smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the baskets out.
Display shows Error Code "E1".	This is an open circuit in the temperature monitor. Contact customer support (page 3)
Display shows Error Code "E2".	This is a short circuit in the temperature monitor. Contact customer support (page 3)

Tips on Using the Basket

- Press the basket release button to separate the inner basket from the outer basket.
- Separate baskets only after cooking, to serve food and to wash the baskets.
- Slide the button guard forward to press the release button. Never press the release button when carrying the baskets.
- Only press the release button when baskets are flat on a counter (any level heat resistant surface).
- The handle is attached to the inner basket, not the outer basket. When you press the release button the outer basket will drop.





WE HOPE THIS MANUAL HAS BEEN HELPFUL. WE CAN'T WAIT TO SEE YOUR BEAUTIFUL RESULTS, AND WE THINK YOU'LL WANT TO SHARE SOME GLAM SHOTS! WE AWAIT YOUR TAG. JUST PICK YOUR PLATFORM OF CHOICE BELOW. SNAP, HASHTAG AND TAG AWAY, SIMPLE LIVING PRODUCTS!



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