



EZCUISINE

AirGO

5 in 1 Programmable
Cooking System

User's Manual



For
AP360 Series

1-888-370-6700

www.ezcuisine365.com



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IMPORTANT SAFEGUARDS

Read this user manual carefully before you use the appliance.
PLEASE READ ALL INSTRUCTIONS CAREFULLY.
SAVE IT FOR FUTURE REFERENCE.



DANGER

To protect from electrical shock, **do not** immerse cord, plugs, or the main appliance in water or other liquid.

Never immerse the base of the appliance in water or rinse under the tap. Do not let water or other liquids enter the enclosure body of AirGO.

Do not use the product to steam, slow cook, hotpot, or any other type of cooking method which could produce excessive steam or moisture that can compromise safety. This product is **designed to simplify recipes which requires grilling, broiling and frying.**

Do not move the AirGO while the lid is open to avoid sudden motion of the lid that can cause injury.

Keep the appliance and its cords out of the reach of children. Close supervision is necessary when any appliance is used by or near children.

Do not touch the inside of the appliance while it is in operations. Do not touch the inside of the appliance while the hot warning indicator



is on.

Do not touch hot surfaces. The accessible surfaces may become hot during use. Use handles or knobs.

During operation, hot steam is released via the air vents. Keep your body such as hands and face away from the steam and from the air vents. Beware of hot steam and/or air when you open the lid.

Avoid contact with the hot metal after use. The metal baskets and interior can become extremely hot while and immediately after use. Unplug from outlet when not in use and before cleaning. Allow appliance to cool before attaching or removing parts.

Allow the appliance to cool down before cleaning or handling.

Do not cover any air vents while the appliance is operating.

Do not overfill the cooking pan.

Do not place the appliance in a heated oven or on heated stove top.

Do not place on or near a hot gas or electric burner, or in a heated oven.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not put flammable ingredients into the appliance as it may cause fire or explode.

Do not place the appliance on or near combustible materials such as dry cloth or curtain.

Do not place the appliance against a wall or other appliances. Keep at least **4 inch (10 cm) clearance.**

Do not place anything on top of the appliance.

Do not leave the appliance unattended while it is operating.

Do not temper with the power cord or power plug.

Do not operate AirGO with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

To disconnect, turn any control to "off", then remove plug from wall outlet.

Extreme caution must be taken when moving AirGO containing hot oil or other liquids.





Warning

Place the appliance on a heat-resistant, horizontal, even and stable surface.

Unplug from outlet when not in use and before cleaning.

Avoid cutting food insides the non-stick cooking pan.

Avoid food ingredients with hard, abrasive and sharp edges that can damaged the coating of the non-stick cooking pan, such as shellfish or bones with sharp or pointy edges.

This appliance is not intended to work with external timers or standalone remote control system.

Do not use the appliance for other than intended use.

This product is for household use only. Do not use outdoors.

This product is not for commercial use.

This appliance has been designed for household use only. Any commercial use, inappropriate use or abuse will void the manufacturer warranty.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Do not use an extension cord. If you decide to do so under your own responsibility, use an extension cord that is in good condition and compliant with the power rating and fire rating of the appliance.

For models with detachable power cords, only use the original power cord.

Never disassemble the AirGO by yourself.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **SAVE THESE INSTRUCTIONS.**
3. This appliance conforms to applicable standards and regulations (Directives on Low Voltage, Electromagnetic Compatibility, Materials in contact with food, Environment, etc.).
4. The voltage of your power grid must not exceed the voltage rating of the appliance.
5. Always remove burnt remnants.

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS



Introduction

The *AirGO* from EZCUISINE is an easy-to-use kitchen tool that combines **5 different cooking methods into 1 simple appliance** for your convenience. You will be able to create many of your favorite recipes involving follow cooking method fast and easy with just few presses of buttons:

- Air Fryer
- Grill
- Crepe/Naan Maker -- making crepes, pancakes, Naans, Dosa, etc.
- Oven
- Robotic Stir Fryer
- Broil (top or bottom heating)

For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.

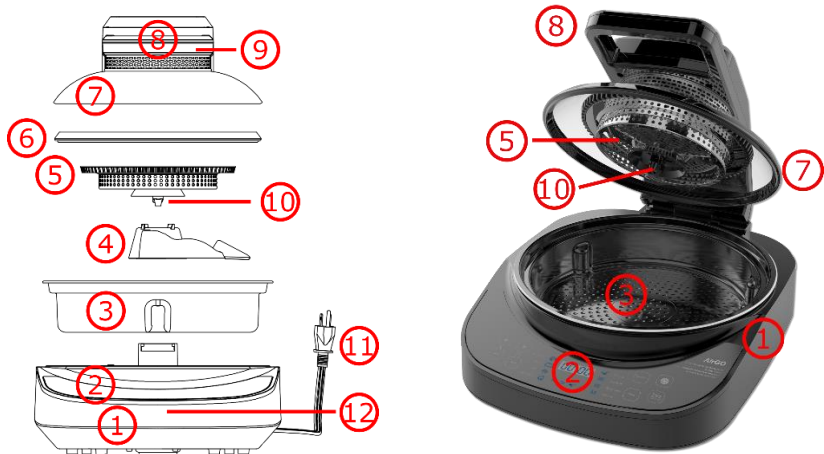
Features

- Innovative 5-in-1 programmable cooking methods with 3 manual controllable settings
 - Crepe/Pancake maker
 - Air Fryer
 - Grill
 - Oven
 - Robotic Air Fryer
 - Broil (top and bottom)
 - Manual
- Microprocessor controlled programs
- Reduce cooking time by up to 25%
- Healthy cooking with less oil
- Indoor grilling with less smoke
- Better cooking results
- Ceramic Coated Non-stick cooking pan is PTFE free
- Built-in multiple safety mechanisms
- Fast heating with 3 heating methods: radiated heat, circulated hot air, conductive heat
- Innovative hinge design to keep the lid in upright position
- Illuminated and see-through glass lid
- Smart temperature controls
- Unique Flip Notification



General Description

Overview and Parts List



1. Base	6. Silicone ring for lid	11. Grounded plug
2. Control panel	7. Glass lid	12. Base heating plate (inside)
3. Cooking pan	8. Lid handle	
4. Stirring paddle	9. Top heating element (inside)	
5. Large gear assembly (LGA)	10. Knob (to secure LGA)	

Control Panel Explained



A. Power Button	E&F. Temperature Adjust Buttons	K. Heating Status Indicators
B. Pause/Cancel Button	G&H. Time Adjust Buttons	L. Flipping Indicator
C. Function Select Button	I. Main LED Display	M. Hot Warning Indicator
D. Start Button	J. Cooking Function Indicators	



Attachments

The following attachments are included for our customers to better use the AirGO. They are subject to change and might not be exactly depicted in this section.



Fig 1

Non-stick air fryer basket (Fig 1), to be used with Air Fryer function.



Fig 2



Fig 3

Large gear assembly (LGA) (Fig 2) and stirring paddle (Fig 3), to be used with Robotic Stir Fryer function. (See Attaching Large Gear Assembly and Stirring Paddle section for instructions.)

Before First Use

1. Remove all packaging materials, warning flyers, tapes and or labels from the cooking system.
**** Keep plastic bags away from children. Plastic bags are not toys.**
2. Clean the basket and the cooking pan with warm soapy water, and a non-abrasive cloth or sponge. Wipe dry with paper towel completely.
3. Wipe the interior of the main appliance with a cloth or sponge. Allow it dry thoroughly.
4. Place the cooking pan back into the base.
5. Ensure a clearance of 4 inches (10 cm) or more on each side.
6. Check the integrity of the power cord and unwind the cord. Plug into a grounded wall outlet.
7. AirGO performs a self-check. LED displays from **0000** to **9999** and all other indicators will light up in sequence. After the self-check is completed, the main display shows **"PASS"** **PASS** and with all indicator lights are turned on for 5 seconds. Then the *AirGO* switches into standby mode with all lights off.
8. Your AirGO is now ready to use.



Advanced Features

- Micro-processor controlled programs
- Smart temperature controls
- 360° heating via conductive heat, radiated heat, and circulated hot air
- Pre-calculated flip reminder for even cooking.
- Hot warning indicator when the appliance's temperature is greater than 150F (65C)
- Heating status indicators displays when the top heating element and base heating plate are working.
- Lid open and close detection. When lid is open, "Lid" **Lid** is shown on control panel. If the lid is open more than 2 minutes, a warning of 5 beeps would be sounded. If the user closes the lid in the next 2 minutes, the program continues; otherwise, *AirGO* cancels the current program and stop heating as a safety precaution.
- Overheat protection is activated when if the base temperature is higher than 580°F (250°C) or the top element is higher than 440°F (230°C)
- Automatic delayed shutdown of cooling fan to help cool the appliance faster after use.
- Automatic shut-off after AirGO is idle for more than 15 minutes to conserve energy.

Caring of Non-stick Cooking Pan

Your AirGO comes with a ceramic-coated cooking pan. To prolong the life of the coated surface, some simple steps are to be followed.

Condition the cooking pan before the first use

Clean the cooking pan with warm soapy water, and a non-abrasive cloth or sponge. Rinse clean and completely dry it.

To condition the cooking pan, lightly rub cooking oil onto the non-stick surface. Place the cooking pan in the base and select "Base Heat" function, set the temperature to "275F" and time to "5" minutes. Press [Start] button and let the oil bake into the cooking pan. After the program completes, wait for the pan to cool down to room temperature, then sponge clean it gently with a mild detergent in warm water and rinse clean. It's ready to go.

Recondition the cooking pan

All non-stick surfaces are subject to normal wear and could lose its non-stickness. To prolong the life of your cooking pan, you may recondition the cooking pan following the same instructions for first conditioning.

Other caring tips for your cooking pan

- Although our ceramic coating is scratch-resistant, it is recommended to always use plastic, wooden, or heat-resistant silicone spoons and spatulas, and other silicone utensils with no sharp edges in non-stick pans.
- Hand wash the cooking pan only with hot water and mild detergent. Allow pans to cool to room temperature before cleaning.
- Never immerse a hot pan in cold water since that will cause irreversible warping or chipping.
- Do not clean the cooking pan with dishwasher. The dishwashing detergent are too harsh for the polishing and coating.
- Avoid using cooking oil sprays because these usually have additives that may be too harsh for non-stick coatings.



- Clean the cooking pan after each use. Do not store food in cooking pan for extended time. Transfer food to plates or containers after cooking. Acidic or alkalized food ingredients may shorten the lifespan of the coating.
- Wait until the cooking pan cools down before washing. Sudden temperature changes can cause the pan to warp and/or the coating to peel.
- The contour of the cooking pan is designed to match the heating plate for maximum heating efficacy. Do not drop or hit the cooking pan. It may cause chips or deform the pan.

Basic Operations of AirGO

AirGO is designed as a multiple function cooking system for your daily use. It can be used to replace some other counter top appliances. Although the simple operations for these functions may seem very similar, they are designed to create cooking environments close to the replaced appliances, with the added benefits of 360 degree heating for better cooking results.

Self-check





AirGO performs a self-check every time it is plugged in. The 12 indicator lights are lit one by one, each for 0.5 seconds. The LED display shows 0000 to 9999, with each number shown for 0.6 seconds. Then all 12 indicator lights are turned on, LED displays “PASS”, and a beep is sounded. All lights goes off after 5 seconds.

After the self-check, your AirGO is ready for use.

Each of the programmable functions is described below:

Crepe/Naan Maker





Crepe/Naan Maker is used for food made from flour based batter or dough, such as crepes, naan bread, flat bread, pancakes, etc. To use Crepe/Naan Maker

- Press [Power]  button to turn on AirGO;
- Press [Function]  button to select [Crepe/Naan]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 380F and 15 minutes;
- Press [Start]  button to begin your cooking program. AirGO starts preheating, with “PrE” displayed along with a circulating “O”;
- Preheat is completed with a tune and flashing “PrE”. Prepared batter or dough can be added to the cooking pan. Close the lid to continue. The LED displays a countdown timer in MM:SS format for cooking time remaining; *(Lightly grease the cooking pan before adding batter or dough makes it easier to turn over or remove your food.)*
- After 60% of the cooking time elapses, a flip notification goes off with a tune, a flashing “FLIP” display, and a flip indicator light. Based on your cooking need, you may turn over the food being cooked, or ignore the notification and continue cooking;
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.







Mini Oven

Mini Oven is used for baking food. It is also excellent in cooking many prepackaged frozen food. To use Mini Oven

- Press [Power]  button to turn on AirGO;
- Press [Function]  button to select [Mini Oven]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 350F and 15 minutes;
- Press [Start]  button to begin your cooking program. AirGO starts preheating, with "PrE" displayed along with a circulating "O";
- Preheat is completed with a tune and flashing "PrE". Place food in the cooking pan. Close the lid to continue. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After 60% of the cooking time elapses, a flip notification goes off with a tune, a flashing "FLIP" display, and a flip indicator light. Based on your cooking need, you may turn over the food being cooked, or ignore the notification and continue cooking;
- After the cooking timer expires, 4 long beeps along with "End" displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Grill:





Grill is design to cooking meat and fish, etc. If you'd like searing your meat for texture or taste, please allow AirGO to continue heating for another 2 to 3 minutes before placing your food in the cooking pan. To use Grill

- Press [Power]  button to turn on AirGO;
- Press [Function]  button to select [Grill]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 420F and 15 minutes;
- Press [Start]  button to begin your cooking program. AirGO starts preheating, with "PrE" displayed along with a circulating "O";
- Preheat is completed with a tune and flashing "PrE". Place food in the cooking pan. Close the lid to continue. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After 60% of the cooking time elapses, a flip notification goes off with a tune, a flashing "FLIP" display, and a flip indicator light. Based on your cooking need, you may turn over the food being cooked, or ignore the notification and continue cooking;
- After the cooking timer expires, 4 long beeps along with "End" displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Air Fryer

Air frying is a healthy cooking alternative compare to the traditional deep frying. It uses less or no additional oil for cooking, but still retains the aroma of fried food with less extra fat. The included Air Fryer Basket is used for this function. To use Air Fryer







- Spread uncooked food over in the Air Fryer Basket. Do not overfill the basket and leave some air vents on the bottom open.
- Press [Power]  button to turn on AirGO;
- Press [Function]  button to select [Air Fryer]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 400F and 20 minutes;
- Press [Start]  button to begin your cooking program. AirGO starts preheating, with “PrE” displayed along with a circulating “O”;
- Preheat is completed with a tune and flashing “PrE”. Place Air Fryer Basket with food at the center of the cooking pan. Close the lid to continue. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After 60% of the cooking time elapses, a flip notification goes off with a tune, a flashing “FLIP” display, and a flip indicator light. Based on your cooking need, you may turn over the food being cooked, or ignore the notification and continue cooking;
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Robotic Stir Fryer

Robotic Stir Fryer is a simple way to prepare for stir fried food. It takes out the laborious work and provides a constant turning and heating for your cooking.

This function requires additional accessories (LGA and stirring paddle, included) to be attached to AirGO cooking system. Please refer to the Attaching Large Gear Assembly and Stirring Paddle section for more detailed instructions.

Uncooked food should be cut in to cubes no larger than 1.2” (30mm) on the sides, or strips no longer than 3” (80mm). Food bigger than the specified sizes may jam the gear system and may damage the stirring motor. To use Robotic Stir Fryer





- Attach the Large Gear Assembly to AirGO’s lid. Place the Stirring Paddle at the center of the cooking pan;
- Press [Power]  button to turn on AirGO;
- Press [Function]  button to select [Air Fryer]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 420F and 5 minutes;
- Add cooking oil into cooking pan. (You may delay adding oil after preheating is completed, based on your cooking needs.)
- Press [Start]  button to begin your cooking program. AirGO starts preheating, with “PrE” displayed along with a circulating “O”;
- Preheat is completed with a tune and flashing “PrE”. Place food ingredients around the stirring paddle. Close the lid to continue. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- Stirring paddle rotates about the center in the cooking pan, turning and mixing the food ingredients.
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.



- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.





Top Broil

Top Broil is used when you need to cook the food from the top only, such as when you need browning top side of your cake or meat. The base heating element is stopped and preheating is not part of this function. Also note that the highest temperature setting for this function is 355F. To use Top Broil

- Press [Power]  button to turn on AirGO;
- Place food in the cooking pan;
- Press [Function]  button to select [Top Broil]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 355F and 15 minutes;
- Press [Start]  button to begin your cooking program. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Base Heat

Base heat is used when you need to cook the food from the bottom only. The top heating element is stopped and preheating is not part of this function. Base Heat is the only function where AirGO will function with the lid remains open. To use Base Heat



- Press [Power]  button to turn on AirGO;
- Place food in the cooking pan;
- Press [Function]  button to select [Base Heat]  until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 420F and 15 minutes;
- Press [Start]  button to begin your cooking program. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Manual

Manual cooking allows user to set the temperature and time. It starts cooking without any preheating. To use Manual function

- Press [Power]  button to turn on AirGO;
- Place food in the cooking pan;



- Press [Function]  button to select [Manual] **M** until the icon is flashing;
- Adjust cooking temperature and time by pressing the [Temp +/-] and [Time +/-] buttons. The default settings are 400F and 10 minutes;
- Press [Start]  button to begin your cooking program. The LED displays a countdown timer in MM:SS format for cooking time remaining;
- After the cooking timer expires, 4 long beeps along with “End” displayed for the completion of your cooking.
- Remove your food and serve.
- If you need to adjust cooking temperature/time during or immediately after a program, please refer to Advanced Operations section for instructions.

Advanced Operations

Adjust temperature/time quickly



Default temperature and time settings can be adjusted by pressing the corresponding + and – buttons. For temperature, each time the adjustment button is pressed, the temperate is changed in 5 degree interval, and the time is changed in 1 minute interval.

If your desired temperature or time is far from the default settings, you can press and hold the adjustment





buttons. The changes is sped up for quicker setting.

Pause a program



If you wish to pause a program, quickly press the [Pause/Cancel]  button stops the countdown timer. Heating cycle continues according to the current program setting. New temperature/time can be set during the pause phase. Press [Start]  button to resume the program.

Cancel a program





If you wish to stop a program before the current program is completed, you can press and hold the

[Pause/Cancel]  button for 3 seconds. AirGO stops the current program and returns to the function select stage with the Crepe/Naan Maker  icon flashing.

Inquiry the set temperature during a program

After a program has started, you may wish to review the temperature setting of the current program. This can be achieved by pressing the temperature adjustment  or  buttons. The current temperature setting is displayed for 2 seconds before the main display switch back to the countdown timer.

Adjust temperature/time after a program starts

You may wish to extend or shorten the cooking time, or change the cooking temperature after a program has already started. To make adjustment after a program starts, press [Pause/Cancel]  to pause the current program, then press the time or temperature adjustment   buttons to your desired setting. Press [Start]  button to resume the program with the new settings. If flip notification applies to the program selected, it is still set off at the original calculated time.



Additional cooking time after a program ends


After a program has finished, you may find the food is still undercooked. If you have not press [Function]



or [Cancel]




buttons, you can add another 3 minutes of cooking for the program selected with

the same temperature setting by simply pressing [Start]  button. Even more cooking time can be added by following the instructions from above paragraph. Please note that no more flip notifications will be set off with the additional cooking time.

Turn off flip indicator light

If flip notification applies to the program selected, it would sound a tune, display flashing “FLIP” for 15 seconds, and turn on the flip indicator on the control panel. If no flipping is required for your cooking, you can simply ignore this notification and that would not affect the countdown timer. The flip indicator light remains on as a reminder. Leave the light on does not affect your cooking. However, if you wish to turn it off, one of the following actions would turn this light off.

- a. Open and then close the lid;
- b. Press [Start]  button.

Attaching Large Gear Assembly and Stirring Paddle

Important: Use the Large Gear Assembly (LGA) and the Stirring Paddle for Robotic Stir Fryer function only.



Metal Shield



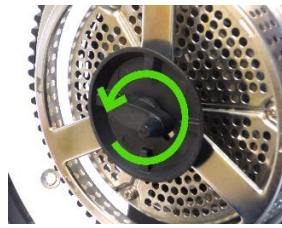
Threaded bolt on LGA

1. Use the drive gear as a guide, align the teeth of LGA to the teeth of the smaller drive gear. Place the flat rim of the LGA behind the drive gear.



2. Align the locking bolt with the threaded nut in the center of the metal shield. Turn the knob COUNTER-CLOCKWISE to firmly secure the locking bolt. Do not force the locking bolt in. Secure the locking bolt.





3. To detach the LGA, turn the knob **CLOCKWISE** to loosen the locking bolt completely; then remove the LGA from the lid.
4. Placing the Stirring Paddle in the center of the cooking pan. Align the bottom of the paddle with the circular marking. Ensure the stirring paddle is able to spin freely.



**** Note:** The stirring paddle should be placed correctly before transferring food ingredients into the cooking pan.

Cooking with AirGO

Typical Cooking Time using AirGO

The following table is provided as a general guideline only. Based on food ingredients, amount, and preparation, and most importantly, your preferred taste, texture and doneness, you should adjust the cooking temperature and time for your own cooking.

More recipes and instructions can be found at www.ezcuisine365.com.

Food	Function	Time (min)	Temp (°F)	Preheat	Flipping	Notes
Crepe	Crepe/Naan	2-3 per piece	350	Y	Y	Lightly grease pan before each piece
Naan	Crepe/Naan	8	390	Y	Y	
Frozen Pizza	Oven	10-15	400	Y	N	9"-10", 11" if it fits in pan
Frozen Lasagna (2 lb)	Oven	45	375	Y	N	
Frozen Quesadillas	Oven	16-20	375	Y	Y	
Frozen Cheddar & Jalapeno	Oven	20	375	Y	N	
Frozen Taquitos	Oven	15	390	Y	Y	
Frozen fish	Oven	15	390	Y	Y	
Frozen chicken nuggets	Oven	18-20	420	Y	Y	
Cake mix (0.5 lb)	Oven	22	350	Y	N	
Crescent	Oven	15	375	Y	N	



Food	Function	Time (min)	Temp (°F)	Preheat	Flipping	Notes
Cookies	Oven	10	300	Y	N	
Taco shells	Oven	8	350	Y	N	
Frozen French fries	Oven	13	420	Y	Y	Lightly grease cooking pan. Wait for 2-3 minutes after preheat before placing fries in pan for crispier fries.
Breakfast sausages	Grill	10	370	Y	Y	Turn sausages often
Large sausages	Grill	20	300	Y	Y	Turn sausages often
Bacon	Grill	5	420	Y	Y	
Salmon fillet 1" thick	Grill	7-10	375	Y	Y	
Steak (16 oz)	Grill	8-10	420	Y	Y	Wait for 2-3 minutes after preheat before place meat in pan for searing
Pork chops	Grill	7	420	Y	Y	
Sunny-side-up eggs	Grill	5	250	Y	N	
Chicken wings (1 lb)	Air Fryer	20	420	Y	Y	
Potato wedges (fresh)	Air Fryer	25-30	420	Y	Y	
Drumsticks (1.5 lb)	Air Fryer	28	420	Y	Y	
Stir-fried rice	Stir Fryer	7-8	420	Y	n/a	
Stir-fried broccoli	Stir Fryer	4	420	Y	n/a	
Stir-fried peanuts (no shell)	Stir Fryer	5	290	N*	n/a	*Put cooking oil and peanuts in pan before preheat starts
Chinese green onion pancake (发面葱油饼)	Crepe/Naan	8	390	Y	Y	
Stir-fried green beans (干煸四季豆)	Stir Fryer	5	420	Y	n/a	

Quick Temperature Conversion Tables

Conversions in these tables are approximated for your reference only. They are not meant for any scientific uses. Gas oven heat level varies by manufacturers and appliance models. You may need to experiment with the temperature settings if your recipes do not specify cooking temperatures.

°C	°F
50	120
80	175
100	210
125	255
150	300
175	350
200	390
215	420

Heat level	°F
Luke warm cool	225-250
cool	275
moderate cool	300
Moderate	325-350
Moderate hot	375
Hot	400-420

Food Safety Tips and Guidelines:

Food safety is important. Both United States and Canadian government agencies publish food safety recommendations for consumers. Please refer to the USDA and Government of Canada website for these guideline.

For example, *Color of Cooked Ground Beef as It Relates to Doneness* published by USDA can be found at https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/meat-preparation/color-of-cooked-ground-beef-as-it-relates-to-doneness/ct_index.



And *Safe internal cooking temperatures* recommended by Government of Canada can be found at <https://www.canada.ca/en/health-canada/services/general-food-safety-tips/safe-internal-cooking-temperatures.html>.

Maintenance

Cleaning AirGO

- Allow the **AirGO** to cool down before cleaning.
- Clean the cooking pan and/or frying basket after each use. Remove burnt residuals. See ***Caring of Non-stick Cooking Pan*** section for more details.
- Disconnect the power cord from the wall outlet before cleaning the inside of the cooking system. Clean the inside of the appliance with dry paper towel or non-abrasive sponge.
- Note: The pan and basket are NOT recommended for dishwasher.
- Wipe the outside of the appliance with a damp cloth.
- Wipe the metal shield clean with paper towel after grilling fatty food that may splatter oil, such as meat, patty, fish, etc.

Storing AirGO

If you are not using your AirGO for an extended period of time

1. Unplug the appliance and let it cool down completely.
2. Clean any food residues from the cooking pan, air fryer basket, and other accessories.
3. Wipe clean the body of the appliance.
4. Ensure all parts are dry before storing away.

Trouble Shooting

Problem	Causes	Actions
Cooking pan cannot sit evenly into position	There may be foreign objects or food residues between the heating plate and the cooking pan.	Remove any foreign objects under the cooking pan. Unplug and let the appliance cool to avoid electrical shocks or burns.
	The bottom of cooking pan is deformed or damaged.	Replace the damaged cooking pan.
Lid cannot close	The Large Gear Assembly is not properly attached.	Realign and attach the LGA again.
	The stirring paddle is not properly positioned in the cooking pan.	Reposition the stirring paddle to align to the circular marking.
	The LGA is not detached when using the air fryer basket.	Detach the LGA when using Air Fryer function.



"Lid" light is on and top heating element is not heating, and the Illumination light is off	The glass lid is not properly closed.	Refer to above section, <i>Lid cannot close</i> .
Top heating element is heating but the Illumination light is off	The illumination light is burnt or damaged due to violent or sudden vibration while operating.	Please contact the manufacturer for service.
Smell of burnt foods	Residual or debris of foods in the appliance.	Please remove and clean any food residual or debris.
Over-cooked or under-cooked foods	Improper cooking time or/and temperature setting.	Adjust cooking time according to food size and thickness.
	Incorrect function chosen while cooking.	Please select correct function according food types and recipe.
Stirring paddle is not moving	Incorrect function chosen.	Please choose Stir Fryer function.
	Appliance is preheating. Stirring starts after preheat is completed.	Wait until preheating is completed.
	The LGA is not properly attached.	Please realign and attach the LGA to the drive gear.
Light Smoke coming out	Smoke is usually caused by grease residue burning.	Remove excessive grease residue.
Clicking sound when the unit is heating up or cooling down	Caused by thermal expansion or contraction that's common to metal parts.	It is normal during heating or cooling.
	The relays to regulate the heating cycles to maintain the set temperature make clicking sound when they are switched on and off.	This is normal operation of the appliance.
E5 or E6 error code displayed on control panel	Overheat protection activated. Appliance automatically shut down the power to the heating elements.	Please wait until the appliance cools down.
Fan is still running after program ends	Delayed fan shutoff is activated to cool the appliance faster	This is normal operation of the appliance.
Fan is still running after power off the appliance	Delayed fan shutoff is activated to cool the appliance faster	This is normal operation of the appliance.



Specifications

Model	AP360
Power	1500 Watts (maximum)
Voltage	120 V
Frequency	60 Hz
Standby power	< 0.5 Watts
Cooking capacity	4 L

MANUFACTURER'S LIMITED WARRANTY

EZCUISINE warrants all parts and components are free of defects in materials and workmanship for one (1) year from the date the product is received. This warranty is valid only in accordance with the conditions set forth hereby:

1. The warranty extends only to the original purchaser and used in the USA and Canada. This warranty is not transferable. A proof of purchase, purchase order number or other proof of date of original purchase is required before warranty service is performed.
2. Normal wear and tear are not covered by this warranty.
3. This warranty applies to consumer use only by a single family or Household. This warranty is void when the product is used in a commercial or institutional setting, unless endorsed by EZCUISINE for coverage.
4. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or unauthorized repair or modification.

No warranty service will be provided if the product has been tampered with or damaged through improper use and care, faulty packaging by the owner or mishandling by any carrier.

5. This product is repairable by EZCUISINE, during and after the warranty period. Repair or replacement of the product is the exclusive remedy of the consumer under this warranty. If repair or replacement is not practical, a full refund of the purchase amount is to be performed.
6. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product.
7. This warranty does not cover units that are used outside of the USA and Canada.
8. The liability of EZCUISINE, if any, for any allegedly defective appliance or part shall be limited to repair or replacement of the appliance or part and shall not exceed the purchase price of a comparable replacement appliance or part.

This warranty will not cover any damage which could occur as a result of misuse, negligence, failure to follow EZCUISINE instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorised repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and any of the following:

- using the wrong type of water;
- scaling (any de-scaling must be carried out according to the instructions for use);



- ingress of water, dust or insects into the product;
- mechanical damages, overloading;
- damages or bad results due to wrong voltage or frequency;
- accidents including fire, flood, lightning, etc.;
- professional or commercial use;
- damage to any glass or porcelain ware in the product.

THE PROVISIONS OF THIS WARRANTY ARE YOUR SOLE AND EXCLUSIVE REMEDY WITH RESPECT TO THE PRODUCT(S).

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EZCUISINE is not responsible or liable for indirect, special or consequential damages arising out of or in connection with the use or performance of the appliance or damages with respect to any economic loss, loss of property, loss of revenues or profits, loss of enjoyment or use, costs of removal, installation or other consequential damages of whatsoever nature. The manufacturer's warranty by EZCUISINE is an extra benefit which does not affect consumer's Statutory Rights. Some jurisdictions do not allow the exclusion of implied warranties or limitations on how long an implied warranty may last, so the above limitations may not apply to you. This warranty gives you specific legal rights. You may have other rights that vary from state to state or province to province. The consumer may assert any such rights at his sole discretion.

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