

## **Air Fryer Product Guide (MCAF56DB)**

## Introduction

This air fryer is used for cooking food, such as meat, fish, side dishes, and vegetables. This air fryer is not designed for commercial use or operation in a company. This air fryer may only be used for private purposes, as any other use is not as intended. Furthermore, this air fryer may not be used outdoors, or in tropical climates. This air fryer meets all relevant norms and standards in relation to CE conformity. In the event of any modification to the air fryer that was not approved by the manufacturer, compliance with these standards is no longer guaranteed. The manufacturer does not accept any liability for any resulting damage or faults in such cases.

Please observe the regulations and laws in the country of use.



**Before using your air fryer, please read this manual carefully. Incorrect operation can result in serious damage or injury.**

## Need to Contact Us?

<b>WEBSITE:</b>	www.newair.com
<b>SUPPORT EMAIL ADDRESS:</b>	support@newair.com
<b>TELEPHONE NUMBER:</b>	1-855-963-9247

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**Date of Purchase:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Model Number:** \_\_\_\_\_

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## Product Specifications


<b>MODEL:</b>	MCAF56DB
<b>POWER SUPPLY:</b>	120v /60hZ
<b>POWER CONSUMPTION:</b>	1700W
<b>TEMPERATURE RANGE:</b>	160° to 400° F (+/- 15°F)
<b>TIMER FUNCTION:</b>	Up to 60 minutes
<b>BASKET VOLUME:</b>	Up to 5.6 quarts
<b>AUTOMATIC SHUTOFF:</b>	Yes
<b>NON-STICK:</b>	Yes
<b>DISHWASHER-SAFE:</b>	Yes

## General Description


### Control Panel Details




 **POWER ON/OFF.** Plug in the appliance and this light will turn on. Press to make the appliance ready for use.


 **MODE.** Use to choose from a variety of cooking presets and to start or stop the cooking process. After choosing a selected preset or manually setting the required time and temperature, the air fryer should start after a 3 second delay.


*Note: This icon will blink slowly when paused or before the cooking process, and blink quickly while it is cooking.*


 **COOKING.** Once you have chosen a cooking preset or have manually set your desired cooking time and temperature, this icon will blink quickly while it's working.

*Note: This icon will blink slowly when paused or before the cooking process, and blink quickly while it is cooking.*

 **TEMPERATURE.** Use the “+” and “-” to adjust the desired temperature.

 **TIMER.** Use the “+” and “-” to adjust the desired cooking time.

 **PLUS.** Press to increase the cooking time and temperature accordingly.

 **MINUS.** Press to decrease the cooking time and temperature accordingly.

## Important Safety Precautions

Before using your air fryer for the first time, read the following instructions and pay attention to all warnings, even if you are familiar with handling electronic devices. Store these operating instructions in a safe place for future reference. If you decide to sell the air fryer, or pass it on, always include these instructions. They are an integral part of the product.

### Symbols Used and Their Meaning



**WARNING.** This symbol indicates important information for user safety and safe operation of the air fryer.



**DANGER.** This symbol warns about injuries or burns associated with hot surfaces of the air fryer.



This symbol indicates other important information on the topic.

### Warning

- This air fryer is not intended to be operated with an external time switch, or a separate remote-control system. Never leave the air fryer unattended when it is switched on. It poses a fire hazard.
- This air fryer can be used by children ages 8 and up, and by persons with reduced physical, sensory or mental abilities, or lack of experience and knowledge but only if they are supervised or have been instructed on the safe use of the device and understand the resulting risks. Children should never play with the air fryer. Cleaning and user maintenance must not be carried out by children without supervision. Always keep plastic packaging away from children. It poses a suffocation risk.
- If you see smoke coming out of the air fryer, or there are any unusual sounds or smells, switch off the air fryer immediately and remove the main plug from the socket. In these cases, the air fryer should not be used until it has been inspected by authorized service personnel. Never inhale smoke from a potential device fire. If you have inhaled smoke, consult a doctor. Inhaling smoke from the air fryer can be harmful.
- Never touch the main cable or the air fryer with wet hands because there is a risk of electric shock.
- The air fryer must not be covered, to avoid overheating. Covering it poses a fire hazard.

- Always place your air fryer on a flat, heat-resistant surface and not in the vicinity of heat sources and flammable materials, liquids, or gases. Leave at least 4" clearance all around the air fryer to prevent contact with flammable and combustible materials, because there is a risk of fire.
- The air fryer must not be damaged, in order to prevent hazards.
- Ensure that no fire sources (i.e., burning candles) are placed on or near the Air fryer. It poses a fire hazard.
- Do not leave the air fryer unattended when it is operating. Always switch off the air fryer when it is not in use and remove the main plug from the socket. Put away the air fryer only when it has completely cooled down. It poses a fire hazard.
- Remove the main plug from the socket to disconnect the air fryer completely from the power supply.
- The air fryer must never be exposed to any direct heat sources (i.e., heaters), direct sunlight, or harsh artificial lights (i.e., heating lamps). Also, avoid contact with dripping water and splashes and corrosive liquids. Never use their Air fryer near water. In particular, the air fryer should never be submerged in liquid. Do not place any items filled with liquid (i.e., vases or drinks) on the air fryer. Also, ensure that the air fryer is never subjected to excessive shocks and vibrations. Furthermore, no foreign objects may penetrate the device, otherwise the air fryer could be damaged.



**CAUTION: FIRE HAZARD. Never use the Air fryer in the vicinity of flammable materials, such as curtains, drapes, etc.**

### Main Cable

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- Always handle the main cable by the main plug and do not pull on the cable itself.
- Do not place the air fryer, furniture, or any other heavy objects on the main cable and ensure that it is not kinked.
- Never tie a knot in the main cable and do not tie cables together. Ensure that the main cable is placed so that no one can tip over it and it does not cause an obstruction.
- Make sure that the main cable does not touch any hot surfaces of the air fryer.
- Do not use adapter plugs or extension cables that do not comply with applicable safety standards, and do not make any alterations to the main cable. If the main cable is damaged, it must be replaced by the manufacturer or a similarly qualified person to prevent any safety hazards.

### Overheating Protection

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- This appliance has an overheating protection system. If the internal temperature gets too high, the protection system will cut off the unit. If this happens, unplug the power cord and allow it to cool down.

- Only after the appliance has been left to cool down completely should the RESET button at the bottom of the machine (beside the rating label) be operated in order to use the air fryer again. Please use a pointed object for this purpose.

## **Electromagnetic fields (EMF)**

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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.



## Getting to Know Your Magic Chef® Air Fryer

### Prior to Use

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1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, soap mixture and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with cooking oil or frying fats.

### First Use

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Place the air fryer on a flat, heat-resistant surface. If the surface is sensitive, place a heat-resistant board under the air fryer.



There is a risk of burns. The temperature of the accessible surfaces may be very high while the device is operating. Hot steam will escape from the ventilation slots during operation. Hot steam may also escape when you open the air fryer. Remove the food by touching the handle and not the pan, basket, or interior of the air fryer.



The accessible surfaces of the air fryer can become very hot. Use potholders or oven gloves to prevent burns.



Only place your food in the basket and not anywhere else. The basket may be filled up to the “MAX” marking at most.



**CAUTION: FIRE HAZARD.** The pan and the basket must never be filled with oil.

### Using the Appliance

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The air fryer can prepare a large range of ingredients. Please refer to the “Settings” section of the manual for more information.

#### Air Frying Instructions

1. Plug the main cord into a wall socket.
2. Carefully pull the pan out of the air fryer.
3. Place the ingredients into the basket.

- **Note:** Never fill the basket in full or exceed the recommended amount, as this could affect the quality of the end result.
4. Slide the pan back into the air fryer properly.
    - Never use the pan without the basket in it.
    - If the pan isn't properly placed inside air fryer, the appliance won't work.
    - **Caution:** Do not touch the pan during and right after use, as it gets very hot. Only hold the pan by the handle.
  5. Press the preset menu symbol to choose a preset and the start the cooking process or determine the required cooking time and temperature and use the "+" and "-" buttons to adjust as needed. The air fryer should start after a 3 second delay.
  6. Some ingredients must be shaken halfway through the preparation time, especially larger quantities. To shake the ingredients, pull the pan out of the appliance by the handle and shake, then slide the pan back into the air fryer and continue to cook.
    - **Caution:** Do not press the button on the handle while shaking the pan.
    - **Tip 1:** *To reduce the weight, you can release the basket from the pan and shake only the basket. To do this, pull the pan out of the appliance, place on a heat-resistant surface and press the button on the handle that releases the basket.*
    - **Tip 2:** *You can set the cook timer for half of the total cooking time and the timer bell will indicate when to shake the ingredients, though the timer would need to be reset for the remainder of the cooking time.*
    - **Tip 3:** *If the timer is set to the full cooking time, there is no timer bell to indicate when to shake the ingredients, but you can pull the pan out at any time to do so. The appliance will pause automatically when the pan is removed, and resume when it is put back.*
  7. The timer bell will go off to indicate when the cook time is complete. Pull the pan out and place on a heat resistant surface.
    - **Note:** *You can turn the appliance off manually by touching the power button, setting the timer to "0", or removing the pan.*
  8. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
  9. To remove small ingredients, press the basket release button and lift the basket out of the pan.
    - *Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.*
    - *After using the air fryer, the pan and food will still be hot. Depending on the type of the food used in the air fryer, steam may escape from the pan.*
  10. Empty the basket into a bowl or onto a plate.
    - **Tip:** *To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket*
  11. When your first batch of food is finished cooking, the air fryer will instantly be ready for preparing another batch.

### **Making home-made fries**

To make home-made fries, please follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Wash the potato sticks thoroughly and dry them with a paper towel.
3. Pour 1/2 tablespoon of olive oil in a bowl, place the potato sticks on top and mix until the sticks are coated with oil.
4. Remove the potato sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
  - **Note:** *Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.*
5. Fry the potato sticks according to the instructions in the next chapter.








## Settings

### Automatic Programming

You can also set an automatic preset using this air fryer. Temperature and the timer settings are already pre-programmed into these presets. Follow these instructions to start an automatic program:

- Press **“POWER ON/OFF”** to switch on the air fryer.
- By repeatedly pressing **“MODE”**, you can move from one preset to another.

The following presets can be selected:

Icon	Mode	Default Temp	Default Time
	French Fries	400F	18 min
	Roast	360F	25 min
	Shrimp	320F	8 min
	Cake	300F	40 min
	Chicken	400F	20 min
	Steak	400F	12 min
	Fish	360F	10 min

- Choose an automatic preset and the air fryer should start after a 3 second delay. The timer will indicate the remaining minutes and both the fan and heating symbols will be displayed while it is operating. You can pause the heating process by removing the pan from the air fryer and start it again by sliding the pan back into the air fryer.
- The air fryer will switch off automatically upon completion of the automatic program and a beep will sound.

### Cooking Tips

- For better cooking results, do not overfill the basket with food. The basket should not be filled beyond the **“MAX”** mark.
- To avoid an excessively long cooking time, your food should not be too thick.
- Shake the basket halfway during the cooking process to ensure that it is cooked evenly. To do so, lift the pan and basket by the handle from the air fryer and shake the food. The air fryer switches itself off automatically when you remove the pan and basket. Once the pan and basket

are correctly re-inserted, the air fryer will switch itself on again automatically until the timer expires.

	Min-Max Amount (ounces)	Time (min)	Temp (°F)	Shake	Extra Information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	10.5-24.7	9-16	400	Shake	
Thick frozen fries	10.5-24.7	11-20	400	Shake	
Home-made fries (0.3x0.3")	10.5-28.2	16-10	400	Shake	Add ½ tbsp. of oil
Home-made potato wedges	10.5-28.2	18-22	360	Shake	Add ½ tbsp. of oil
Home-made potato cubes	10.5-26.5	12-18	360	Shake	Add ½ tbsp. of oil
Roti	8.8	15-18	360	Shake	
Potato gratin	17.5	15-18	400	Shake	
<b>Meat &amp; Poultry</b>					
Steak	3.5-17.5	8-12	360		
Pork chops	3.5-17.5	10-14	360		
Hamburger	3.5-17.5	7-14	360		
Sausage roll	3.5-17.5	13-15	400		
Drumsticks	3.5-17.5	18-22	360		
Chicken breast	3.5-17.5	10-15	360		
<b>Snacks</b>					
Spring rolls	3.5-14	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	3.5-17.5	6-10	400	Shake	Use oven-ready
Frozen fish fingers	3.5-14	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	3.5-14	8-10	360		Use oven-ready
Stuffed vegetables	3.5-14	10	320		
<b>Baking</b>					
Cake	10.5	20-25	320		Use baking tray
Quiche	14	20-22	360		Use baking tray/oven dish
Muffins	10.5	15-18	400		Use baking tray
Sweet snacks	14	20	320		Use baking tray/oven dish

The specified times are only guide values. These times may be longer or shorter, depending on the nature of the ingredients and your personal preferences.

- Food that lies on top or across each other (e.g., fries) should be shaken halfway through the cooking time to ensure that it is cooked evenly. To do so, lift the pan and basket by the handle from the air fryer and shake the food. The air fryer will switch itself off automatically when you

remove the pan and basket. Once the pan and basket are correctly re-inserted, the air fryer will switch itself on again automatically until the timer expires.

- Never pour the oil directly into the pan or basket. Food prepared with oil should be mixed in a bowl before placing inside the air fryer.
- Never place dough directly in the pan or basket. Place dough only in a suitable, heat-resistant container or baking tin (i.e., muffin tin). Place the container or baking tin in the basket.



Cooking time should be extended by approximately two to three minutes if the air fryer has not been preheated.

## Caring for Your Air fryer

### Maintenance

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Servicing is necessary if the air fryer has been damaged, if liquids or objects have penetrated the housing, if the air fryer has been exposed to rain or moisture, if it has been dropped or if it does not work correctly. If you see smoke or if there are any unusual sounds or smells, switch off the air fryer immediately and remove the main plug from the socket. In these cases, the air fryer should not be used until it has been inspected by authorized service personnel. Only have qualified personnel carry out the servicing on the device. Never open the housing of the air fryer.

### Cleaning

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**Remove the main plug from the socket before cleaning. Otherwise, there is a risk of an electric shock.**



**Wait until the air fryer has cooled down completely. Otherwise, there is a risk of burns.**



**The air fryer itself must not be immersed in water, as there is a risk of an electric shock.**

Clean the appliance after every use.

#### Cleaning Instructions:

1. Remove the main plug from the wall socket and let the appliance cool down.
  - **Note:** Remove the pan to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
  - **Note:** Do not use metal utensils or abrasive cleaning materials on the pan or basket, as it may damage the non-stick coating.
3. Clean the pan and the basket with hot water, some dishwashing liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.
  - **Tip:** If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some soap. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## Storage

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When you are not using this air fryer, remove the main plug from the socket. Ensure that the air fryer is kept in a clean, dry location without direct sunlight.

## Environmental and Disposal Information

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When this symbol appears on a product, this indicates that the product is subject to the European Directive 2012/19/EU. All electrical and electronic devices must be disposed of separately from household waste at designated disposal points. Disposal of old devices in this manner will prevent harm to the environment and human health hazards. For further information regarding disposal of old devices in accordance with the directive, contact your local authorities, waste disposal office, or the shop where you bought the device.

Dispose of the packaging in an environmentally compatible manner. Cardboard can be put out for municipal paper collections or brought to public collection points for recycling. Films and plastic used for packaging the device are collected by your local disposal services and disposed of in an environmentally compatible manner.



## Troubleshooting

### My air fryer doesn't turn on

Problem	Possible cause	Solution
<b>Fryer does not work</b>	• You did not plug in the appliance.	• Put the cord into a standard electrical outlet.
	• You did not set the timer.	• Set the timer to the required time and the air fryer should start after a 3 second delay.

### The pan doesn't slide into my air fryer

Problem	Possible cause	Solution
<b>Pan does not slide into the appliance properly</b>	• You put too much food in the basket.	• Do not fill the basket beyond the MAX indicator.
	• You did not place the basket in the pan correctly.	• Push the basket down into the pan until it clicks.

### White smoke is coming out of my air fryer

Problem	Possible cause	Solution
<b>White smoke comes out of the appliance.</b>	• You are preparing greasy food.	• When frying greasy food, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This will not affect the appliance or the end result.
	• The pan still contains grease residue from a previous use.	• White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.

### My food isn't cooking correctly

Problem	Possible cause	Solution
<b>Food is undercooked</b>	• You put too much food in the basket.	• Put smaller batches of food in the basket. Smaller batches are fried more evenly.
	• You set the air fryer temperature too low.	• Set the temperature control to the required temperature setting.

Problem	Possible cause	Solution
<b>Food is fried unevenly</b>	<ul style="list-style-type: none"> <li>Certain types of food require shaking halfway through the preparation time.</li> </ul>	<ul style="list-style-type: none"> <li>Food that lies on top or across each other (e.g., fries) need to be shaken halfway through the preparation time. See <i>Settings</i> for preparation information.</li> </ul>
<b>Fried snacks are not crispy</b>	<ul style="list-style-type: none"> <li>You used a type of snack meant to be prepared in a traditional deep fryer.</li> </ul>	<ul style="list-style-type: none"> <li>Use oven snacks or lightly brush some oil onto the snacks for a crispier result.</li> </ul>
<b>Fresh fries are fried unevenly</b>	<ul style="list-style-type: none"> <li>You did not use the right potato type.</li> <li>You did not rinse the potato sticks properly before you fried them.</li> </ul>	<ul style="list-style-type: none"> <li>Use fresh potatoes and make sure they stay firm during frying.</li> <li>Rinse the potato sticks again to remove starch from the outside of the sticks</li> </ul>
<b>Fresh fries are not crispy</b>	<ul style="list-style-type: none"> <li>The crispiness of the fries depends on the amount of oil and water in the fries.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure you dry the potato sticks properly before you add oil. Cut the potato sticks smaller. Add slightly more oil.</li> </ul>

## Limited Manufacturer's Warranty

This appliance is covered by a limited manufacturer's warranty. For one year from the original date of purchase, the manufacturer will repair or replace any parts of this appliance that prove to be defective in materials and workmanship, provided the appliance has been used under normal operating conditions as intended by the manufacturer.

### Warranty Terms

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During the first year, any components of this appliance found to be defective due to materials or workmanship will be repaired or replaced at the manufacturer's discretion, and at no charge to the original purchaser. The purchaser will be responsible for any removal or transportation costs.

### Exclusions

The warranty will **not** apply if damage is caused by any of the following:

- Power failure
- Damage in transit or when moving the appliance
- Improper power supply, such as low voltage, defective household wiring, or inadequate fuses
- Accident, alteration, misuse, or abuse of the appliance, such as using non-approved accessories, inadequate air circulation in the room or abnormal operating conditions (extreme temperatures)
- Use in commercial or industrial applications
- Fire, water, damage, theft, war, riot, hostility, or acts of God, such as hurricanes, floods, etc.
- Use of force or damage caused by external influences
- Partially or completely dismantled appliances

### Obtaining Service

When making a warranty claim, please have the original bill of purchase with purchase date available. The purchaser will be responsible for any removal or transportation costs. Replacement parts and/or units will be new, re-manufactured, or refurbished and are subject to the manufacturer's discretion. Do not use an unauthorized person to replace or fix a damaged main cord.

For technical support and warranty service, please email [support@newair.com](mailto:support@newair.com).

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