

Instructions for using a non-oil fryer to buy properly

You already know how to install a fryer without oil, use or clean the fryer without oil. The following article will detail how to use an oil-free fryer correctly purchased.

For people who use the fryer for the first time, it is difficult to install the fryer, do not know how to use it or clean the fryer properly. The following article will guide you how to use the fryer without new oil to buy.

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1. How to install fryer without oil

The first time you use the fryer without oil you need:

1. **Step 1:** Lift the oil-free fryer out of the carton box.
2. **Step 2:** Remove plastic bags and paper from the pot body.
3. **Step 3:** Rinse the fried tray, fry with dishwashing liquid before using. You can wash these parts in a dishwasher. Stir fry and fry tray to dry and dry.
4. **Step 4:** Next, take a soft wet towel to clean the toilet over the outside pot body.



Prepare to use air fryer:

1. **Step 1:** Place the fryer without oil on a flat surface. Note that it should be placed on heat-resistant material such as kitchen countertops.
2. **Step 2:** Install the fry and fry tray in the right place in the pot.
3. **Step 3:** Disconnect the power cord from the wire compartment at the bottom of the pot.



2. How to use an oil-free fryer to buy it

Using the oil-free fryer properly and making the product more durable, it is safe to use but also makes the dish more delicious. Details of the steps are as follows:

Step 1: Plug the plug of the pot into the family's mains.

Step 2: Lift the fried tray gently out of the pot.

Step 3: Put fried food in the frying tray.

Note: Do not put food in the frying pan over the MAX line. If you give too many lines, it will make the finished product no longer delicious.

Step 4: Put the fryer back into the pot.



While the pot is cooking or the pot has just finished cooking, it is absolutely impossible to touch the body of the pot, it will be easy to cause burns.



Step 5: Turn the temperature dial to select the temperature that matches the type of food to be fried.



Step 6: Need to determine the processing time, then turn the knob to select the appropriate time. When the pot set time is over, it will sound a sound that indicates the cooking program is finished.

Now hold the handle and pull out the fry. Use wooden chopsticks to pick up food and enjoy it.

3. How to clean the fryer without oil after use

Before proceeding to clean the fryer, it is not necessary to wait for the pot to cool.

Frying prices, fried trays are covered with non-stick coating so it is easy to clean. Put some dishwashing liquid into sponge sponge for cleaning to avoid scratching the non-stick layer. When cleaning can be washed with hot water will make the pot more clean.



Remember to never use a metal brush to clean fry and fry trays as they will damage the non-stick coating.

If dirt is stuck to the frying pan and frying you should soak it in hot water and a little dishwashing liquid for 10 minutes before proceeding to cleaning.

Then fry the fry and dry the fry tray and put it back into the pot.

So is TipsMake.com just guide you all about how to use the fryer without oil to buy. Hope to help you use the fryer longer.

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