

Blusmart

Quick User's Manual
Electric air fryer
HF-898LCD

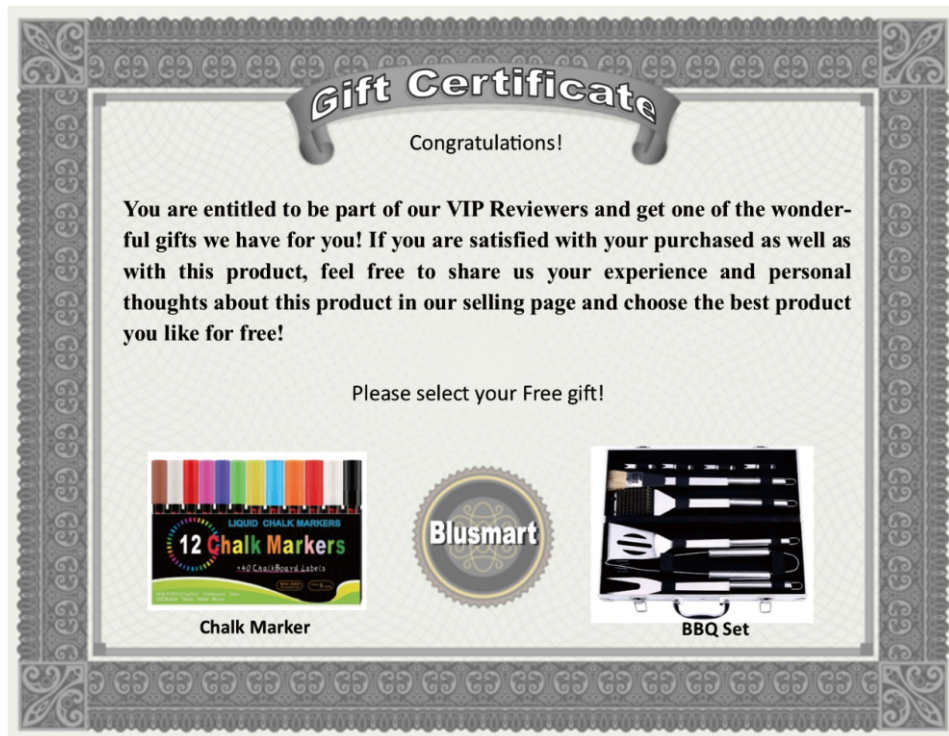


**Congratulations on your purchased of
Blusmart air fryer, specially designed and
created for healthy cooking!**

We are always eager to provide you the best product quality and customer service, we are doing our best in every handling to make sure that the product is perfectly passed our standards, however, some situations that we can't control may result in unsatisfactory unit production sometimes and our customers are highly prioritized. If you receive the unit with some issues on it, please contact us as soon as possible, we will solve your concerns and problem direct to the point instantly.

IMPORTANT: Before using any electronics product, for safety, we recommended to please read this user's manual completely and follow all the stated safety measurements. Please keep and save these manual as a reference guide in the future.

Check this our first!



If you think you are not satisfied, please contact us directly, we promise to provide you the best solutions to resolve your concerns to have your 100% satisfaction.

Please contact us here: Website: www.eblusmart.com

Email: service@eblusmart.com

Facebook: <https://www.facebook.com/eblusmart/>

**Welcome to the new generation and exiting
kitchen world of air frying from Blusmart.
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Product introduction

Thank you very much on your purchased of Blusmart air fryer that will provide the best and healthy cooking in your kitchen from now on. Blue smart Electric Air Fryer – Is a new type fryer created with high tech cooking designed kitchen appliance in the market today using quick hot air circulation technology. It will allow you to enjoy frying from fried chicken to onion rings, beacon and more. Just bake, roast, grill, and toast without deeping it in unhealthy fat oil, resulting with delicious food, juicy without any fats and greasy taste at all.

This Blusmart Air Fryer all your favorite foods frozen or fresh quick and efficient. This user's guide stating all the important and useful accurate Information's to provide you better operations using the functions and features step by step of the air fryer as well as the maintenance operations. Please follow all the instructions carefully for your safety and maintain the functional quality of your kitchen appliance. We are hoping that you will fully satisfy using this product in your kitchen brought and developed for you by Blusmart.

Important Safety

Please follow all the recommendations accordingly in this sections. Following safety warnings will help you avoid a risk of fire, electric shock, injury and some hazardous results. This air fryer has 3.2-quart loading compartment with temperature ranged from 175°F - 400°F, the timer will allow you to cook up to 30 minutes of cooking.

Please read all safety information below.

1. After unboxing please keep the box in your storage area
2. Avoid electronics parts in contact with wet and liquid elements like water to avoid electric shocks.
3. When preparing foods, please keep all the ingredients in the pot compartment to avoid contact with heating elements.
4. Do not block or cover the exhaust hole or the air ventilation area when the machine is working.
5. Don't fill the compartment with lots of oil it may cause fire hazard and accident.
6. Never touch the inside compartment during the operation.
7. Please check the power outlet, plugs and cable if it's intact and no any damage or open wires.
8. Please do not dismantle the machine alone or do not bring it to an unauthorized repair shop.
9. Always remember to keep the power cable away from heating surfaces.
10. Make sure your hands are dry before holding the power cable and before plugging it into the power outlet.
11. Make sure it was plugin properly.

12. Please make sure that the machine can't be reached by the children always keep it away from them, specifically when the machine is working.
13. Please do not connect the machine from any timer adaptor switch.
14. Don't place the machine on any flammable materials like tablecloths, curtain and plastic table mat.
15. Please avoid placing the air fryer near the walls or other appliances, keep distance at least 5 inches on every corner sides from the machine.
16. Please don't put or place anything on the top of the appliance.
17. Never try to use this machine for other cooking purposes which are not stated in the user's manual or instructions.
18. Don't leave the air fryer unattended while it's on the operation.
19. Please be reminded to please don't be closed to any exhaust holes or openings from the appliances as well as be careful when releasing the cooking pan it may produce heat and steam, enough to burn your skin during the operation and cooking.
20. If you notice any dark smoke from the air fryer unplug it immediately from the outlet and wait that the smoke will disappear and release the pan.
21. Even the surface are uneven leveled please make sure the inner pan compartment is placed properly level.
22. This air fryer model is intended for household use only and it's not recommended for any commercial cooking purposes.
23. This appliance comes with warranty and using the air fryer without following the proper instruction stated in the user's manual may damage the product and it will cause or reason to void its own user's manual. Please never use the product if the power plug is damaged.
24. After using the air fryer will cool down after 30 mins before you can clean and keep it in a cool and dry place.

Electromagnetic fields(EMF)

This appliance passed and complies all the standard requirements regarding on Electro-Magnetic fields (EMF) test. With the proper and normal handling of this appliance there is no harmful magnetic fields to human body based on available scientific procedures and research evidence.

Product.

Product Illustration

Accessories and Parts.



- 1. Basket
- 2. Pan
- 3. Basket handle
- 4. Basket release button
- 5. Temperature control knob (170-400°F)/(80-200°C)
- 6. Timer (0-30 min)
- 7. Power Knob (Press to turn ON)
- 8. Air inlet
- 9. Air exhaust holes
- 10. Power supply port
- 11. LCD display (Monitoring and timer display)

Important Reminders for the first time use

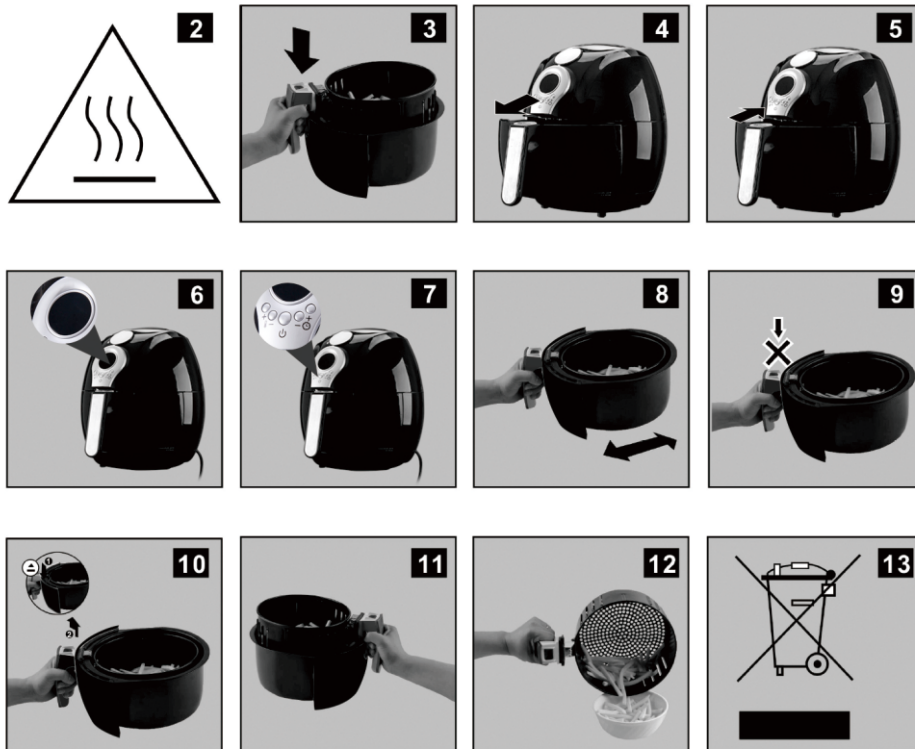
- 1.The brand new product will always have some label and protective films or plastic on it to avoid unnecessary scratch and damages, please check all surfaces and clear it all before you start the operation.
- 2.Removable parts like the basket and pan can be wash with hot water and dishwashing soaps make sure don't put strong dishwashing or cleaning liquids that can damage the surface of the basket and pan.
- 3.Just wipe the inner and outer parts of the appliance with a soft and clean cloth. No need to use any oil, the appliance will produce hot air to cook foods inside the cooking compartment.

Important Warnings:

- 1.Never use metal cooking tools when using this fryer it will get hot and produce extreme heat during the operation. Safety first before the operation to avoid any unexpected injury. Always wear protective kitchen oven gloves and aprons.
- 2.Please never try to wash or dip the main electronics appliance in the water, it may damage the whole electronics cooking parts of the unit.

Operating Illustration

Please refer to the picture when reading on each steps guide below.



Quick instructions guide

1. Place the air fryer in stable and flat level surface and avoid placing it on non-heat resistance surfaces.
2. Place the basket fryer into the pan (Image 3). Do not pour any oil into the pan or water and return it back into the fryer compartment.
3. Preheat the air fryer for 3 minutes during each first use when it's hot, carefully pull out the pan from the air fryer (Image 4), Note: The air fryer will automatically stop the air blower for 5 seconds.
4. Make sure you prepared all the ingredients, put it all into the basket and reload the pan back into the air fryer cooking compartment. (Image 5)
5. Please choose the accurate time and appropriate temperature for the dish you are cooking in it (Please see section "Settings" for the accurate reference").
6. Next after you choose the suitable temperature and settings for the dish just press the "Start knob" the air fryer will start to cook the dish. If in case you select the wrong settings you can always change it even the appliance is working (Image 7) Quick Note: There's a lot of adjustments and settings when you need it, you can do it directly by pressing the assigned button. There are two types of buttons (Timer: + and -) which is responsible for the decrease and increase the timer settings, each press equivalent for 1 minute and a long press will do it quickly. The same way when adjusting the temperature, using the (Temperature: + and -) which is responsible for the decrease and increase the temperature settings each press equivalent for 5 /10 and long press will do it quickly. (Image 7).
7. When the operation has started the blower like fan icon and the temperature setting will blink stating that the cooking is fine. (Image 6). When the cooking process is completely done the temperature will reset to the original lower temperature.

- 8.To switch back to the fryer just press the power button and set the timer again, the fryer will start automatically.
- 9.If you cook greasy meats, juicy vegetables and more oil and extract will be collected in the bottom of the pan.
- 10.Some dish needs to be shaken or inverse to make the seasonings mixed well in the middle of the cooking process (Please check the settings for this process). During this time just pull the pan out from the compartment and shake or inverse the contents then reload the pan back into the fryer compartment.
- 11.When the cooking process is over you will hear 5 beeps, just pull the pan out from the cooking compartment and put it on a heat resistant surface. Note: After the fryer will beep for 5 times the blower will stop within 20 sec.
- 12.Please check if the dish cooked well and if not just reload the pan into the fryer compartment back again then adjust the timer and temp as well the same procedure when you cook the dish in the beginning.
- 13.To unload the dish out from the pan press the basket release button located on the handle and lift up the basket from the pan. (Image 11), Note: Do not flip the pan over when releasing the dish, oil collected at the bottom of the pan will pour and mixed back to the dish.
- 14.Transfer the dish to the plate or in the bowl. (Image 12), Note: If there are some residues left in the basket just soak it in the water and remove it with a brush or a pair of tongs. When the fryer cooked the first batch of the dish the fryer is always ready to be loaded with another one, the fryer power will stop automatically when the pan is pulled out for safe operation and save the electricity as well. Just try different fried and grilled dishes to help your cooking more convenient in an easy and relaxing way.

Video tutorial reference: (Please copy this link or type in your browser):https://www.amazon.com/gp/customer-reviews/RR35VMA7R9CGA/ref=cm_cr_getr_d_rvw_ttl?ie=UTF8&ASIN=B073J8SL71

Quick Cooking Guide

Please refer in this video for actual information guide.

https://www.amazon.com/gp/customer-reviews/R1SE2GWP3GTRS7/ref=cm_cr_getr_d_rvw_ttl?ie=UTF8&ASIN=B073J8SL71

This cooking tips and suggestions will guide you to choose and apply the best settings for the content of your dishes.

Please note: that the following settings and tips are just the suggestions as the ingredients of the dishes you are using may vary with their origin, size, weight, shapes, and classifications, therefore we can't guarantee the perfection of our recommendations. This air fryer uses and process air into cooking elements by heating it and raised the higher temperature enough for cooking purposes, unloading and checking the cooking compartment by pulling the pan will interfere the cooking procedures and delay the time framed of your cooking.

Quick Tips.

- A tiny piece of the ingredients required a short period of a cooking timeframe than the larger and thicker one. Therefore larger and thicker ingredients need to be cook in longer timeframe.
- Shaking and flipping of the ingredients in the middle of the cooking procedures will help the dish even and well cooked.
- If you cook some vegetables like potatoes or fries just add little oil to it and cook it for tasty and crispy cooking results.
- Please avoid too much greasy food in the fryer like sausages and with butter dishes. There are some snacks that can be heated in the oven and some can be cooked in this air fryer.
- Maximum quantity load for the French fries is 500 grams only.
- When cooking snacks just use pre-made dough to have your snacks instantly and easy to cook and it requires short period of cooking than homemade dough.
- You can also bake some average and small sized pastries in the fryer like cupcakes, bread, macarons, and more.
- This air fryer can be also used as a food heater, just adjust the temperature to 150°C and set the timer for up to 10 minutes.

Cooking Chart

Dish/Foods	Min-max Amount(g)	Time	Temperature	Shake	Tips
Potatoes&fries					
Thin frozen fries	300-700	09-16	200°C/392°F	Shake	
Thin frozen fries	300-700	11-20	200°C/392°F	Shake	
Thin frozen fries(8x8mm)	300-800	16-10	200°C/392°F	Shake	Add ½ tbsp of oil
Home-made potato wedges	300-800	18-22	180°C/356°F	Shake	Add ½ tbsp of oil
Home-made potato cubes	300-750	18-22	180°C/356°F	Shake	Add ½ tbsp of oil
Meat/Vege balls	300-750	15	180°C/356°F	Shake	
Potato Grain	300-750	15-18	180°C/356°F	Shake	
Roasting	250	15-18	180°C/356°F	Shake	
Potato Grain	500	15-18	200°C/356°F	Shake	
Meat&Poultry					
Steak	100-500	8-12	180°C/356°F	Flip	
Pork chops	100-500	10-14	180°C/356°F	Flip	
Hamburger	100-500	7-14	180°C/356°F	Flip	
Sausage roll	100-500	13-15	200°C/392°F	Flip	
Drumsticks	100-500	18-22	180°C/356°F	Flip	
Chicken Breast	100-500	10-15	180°C/356°F	Flip	
Snacks					
Spring rolls	100-400	8-10	200°C/392°F	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200°C/392°F	Shake	Use oven-ready
Frozen fish nuggets	100-400	6-10	200°C/392°F	Shake	Use oven-ready
cheese snacks	100-400	8-10	180°C/356°F	Shake	Use oven-ready

frozen mozzarella sticks	100-400	8-10	180°C/356°F	Shake	
Stuffed vegetables	100-400	10	160°C/320°F		
Baking					
Cake	300	20-25	160°C/320°F		Use baking tin
Cake	400	20-22	180°C/356°F		Use baking tin/oven dish
Muffins	300	15-18	200°C/392°F		Use baking tin
Sweet snacks	400	20	160°C/320°F		Use baking tin/oven dish

Please note: This cooking chart will guide you the correct settings and temperature each specific dish you want to cook with this Blusmart air fryer. Once you are familiar the complete operations it will be easy for you to do the adjustments and settings which will enhance your cooking experience.

Cleaning and Maintenance

1. Firstly before you clean the fryer make sure it was unplugged and it's not hot. Tips; please release the pan each time after you cook, it can help to cool down the unit and pan quickly.
2. Please always clean the air fryer each time you use it.
3. Please never use sharp and rough metal cleaning tools or any kitchen utensils when cleaning the fryer, pan and the basket as it may cause to scratch or damage the non-stick coated surface on it.
4. If there's a lot of residues in the pan and basket, just soak it in the warm water for a few minutes and wash it with a soft sponge using dishwashing liquid soap. (Note: Pan and baskets are washable).
5. Just use moisten, soft and fine texture fabrics to clean and wipe the external surface of the fryer.
6. Just use soft brushes to clean the heating parts compartment to completely remove some remaining residues.
7. Always make sure that every part is cleaned and dry after every use.

Troubleshooting

Problem	Possible Cause	Solution
The Air Fryer Doesn't	The unit is not plugged in	Connect it to the main power outlet
	You forgot to set the timer	Please press the timer as well as the temperature which best to your cooking needs.
The dish aren't cook well	You load too much or the content is over sized	Tried to make it thinner and load enough quantity in the basket.
	The temperature too low	Please use higher cooking temperature (See settings instructions)
	Cooking timeframe is not enough	Please re adjust the timer or extend it again.
The ingredients are not Consistently cooked	Some ingredients need to be shaken or flipping in the middle of the cooking process.	If you cook mixed ingredients or in maximum quantity just shake or flip it in the middle of your cooking. (See setting instruction how)
Fried foods and snacks are not crispy at all.	You cooked a types of snack which is not really suitable for the air frying process.	Just make sure to cooked oven snacks or sprinkle with some little oil in it for crispier results.
I can't slide back the pan into the fryer compartment.	The basket is overloaded.	Please don't load too much content in the basket or reduce the content.
There's some white smoke from the fryer.	The ingredients or dish you are cooking are too much greasy/oily.	The oil will pour down into the heating pan and causes the production of white smokes but it won't affect your cooking procedures. It's normal.
	Or the pan didn't clean completely some dirt and fat remains.	When the pan starts to heat it will burn the remaining residues and greases, creating white smokes, just make sure that it's clean.
French fries are not fried well	It's not the right potato/ you load too much fries.	Use fresh cuts fries and make sure it's good before you fry.

	You did not rinse well the fries	Please rinse it well as the starch cause it to soften the fried fries.
Fries are not crispy after it was cooked	Crispiness of the French fries depend in the condition of the fries itself.	Make sure the potato fries are completely preserved dried and its fresh cuts, as well as you add enough oil in it before you fry.
		Please choose the thin cut fries for crispier cooking results
		When the oil is enough it will help the consistency crisp of the fried fries.

ErrorCodes

ErrorDisplay	Possible Cause	Solution
E1	Broken circuit in the thermal sensor	Contact Customer service
E2	Short circuit in the thermal sensor	Contact Customer service

Frequently asked questions

1.Q: Can this air fryer be used for cooking soups and sauces?

A: No. Never to reheat or cook any liquid dishes or soups in the air fryer.

2.Q: What should I do if the unit will shut down in the middle of my cooking procedure?

A: For the safety measurements, its part of the features that the Blusmart air fryer will automatically shut down when it reaches the overheating temperature to avoid hazardous outcomes. Unplug then let it cool down the restart it again.

3.Q: Does this air fryer need to be preheated first before cooking?

A: Yes, It's required to preheat the unit first before loading the dish inside the cooking compartment.

4.Q: Is it fine to shut off the unit at any time?

A: Its fine, you just need to press the power button at once or just little bit open the cooking compartment of the pan.

5.Q: How do I check the cooking quality of the food to make sure that it was evenly cooked?

A: Absolutely yes! You can interrupt the cooking procedure to see if the food is evenly cooking, just pull out the pan and hold the basket handle to shake or use some wooden kitchen utensils to flip the meat or large sliced of vegetables.

6.Q: Does the Blusmart air fryer is washable and dishwasher safe?

A: Only the basket and pan are washable, the rest especially the main unit is not, as it consist of sensitive electronic materials that will damage when you exposed in the water, just clean it with soft and dry brushes or wipe it with a damp cloth using mild cleaning soap.

7.Q: What should I do if all the trouble shooting suggestions still not work?

A: Please never tried to open or repair the unit by yourself, please contact the customer service or the seller regarding this issues and follow some suggestions from them. Dismantling the unit will cause to void and null your service warranty.

Warranty

Bluesmart air fryer is covered with 1-year limited warranty specifically for factory and other defects in materials and the unit itself from the date of purchased, using correct and proper handling. Not following safety warnings, improperly handling, ignored instructions may result in any accidents as well as using this product for commercial purposes, unauthorized repair and customization, absolutely not applicable by this warranty.

Please note: Some parts of the basket, trays, and pan are only covered with 30 days warranty from the date of purchased, only the main unit is covered with 1-year warranty.