

# CROWNFUL

## 8 QUART 2-BASKET AIR FRYER

# USER MANUAL

Model No.:AFT08003J-UL



**HOUSEHOLD USE ONLY**

Read this manual thoroughly before using and save it for future reference.


For product concerns, please contact [support@crowful.com](mailto:support@crowful.com)





## IMPORTANT SAFEGUARDS & SPECIFICATIONS

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

1. To avoid damaging the appliance and prevent danger or potential injury - do not immerse the power cord, plug, the appliance, or its heating elements in water or under the tap during cleaning.
2. To avoid electrical shock and avoid short-circuiting your device, do not put any liquid into the appliance.
3. **DO NOT COVER** the air inlet vent or air outlet vent while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
4. The appliance's outer surface may become hot during operation. Please make sure to wear your **OVEN GLOVES**.  
The unit's internal temperature gets very high while it's in operation. To avoid physical injury, do not place your hands inside the appliance unless it has completely cooled down. Do not put plastic dishes, bowls or protection film into the unit. Use oven-proof or heat-resistant cookware only.
5. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
6. If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit.
7. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer must replace it to avoid an electrical hazard.
8. **DO NOT USE** this unit if the plug, the power cord or the appliance itself is damaged in any way.  
**NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.**
9. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities, or lack of experience & knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
10. Children should be supervised to ensure that they do not play with the appliance.
11. Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the "cooling down" process.
12. To disconnect, press  pull any active fryer basket out of the Air fryer body & remove the plug from the wall outlet.
13. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
14. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the appliance's controls with wet hands.
15. When using the crisping tray, make sure they are properly inserted into each air fryer basket.

16. **DO NOT OPERATE** the appliance on or near combustible materials such as tablecloths and curtains, Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels, or other flammable materials during use. Caution is required on surfaces where heat may cause damage - an insulated heat pad is recommended. Never place the appliance on a plastic, fabric, or carpeted surface while cooking.
17. When cooking, **DO NOT PLACE** the appliance against a wall or other appliances. Leave at least 10cm of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
18. Always make sure any active fryer basket is fully inserted and locked into the unit body before use.
19. Use of an extension cord with the appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid over heating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals, or tripped over.
20. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
21. Always operate the appliance on a horizontal surface that is level, stable, and non-combustible.
22. **DO NOT USE** the unit for any purpose other than described in this manual.
23. **NEVER OPERATE** the appliance unattended.
24. Let the unit cool down completely before you clean or store it.
25. Extreme caution must be used when moving the unit. It is recommended that you do not move it when it is switched on or before it has cooled down.
26. **WARNING:** Air Fryer will not operate unless the active fryer baskets are fully closed.
27. When in operation, the air is released through the air outlet vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the air outlet vent.
28. Should the appliance emit black smoke, **UNPLUG IT IMMEDIATELY** and wait for the smoke to stop before removing unit contents.
29. Should the cooking cycle time be too long, burning the food and smoke starts to release from the air outlet - **UNPLUG IT IMMEDIATELY** and wait for the smoke to stop before removing unit contents. Once it is safe and sufficiently cooled, please clean the unit accessories to avoid stubborn grease and grime.
30. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding, or removing parts.
31. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
32. Do not use accessories or attachments other than those we supply.
33. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments. Do not use outdoors.

## IMPORTANT SAFEGUARDS & SPECIFICATION

34. If the unit is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty will become invalid.
35. Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.
36. The appliance has a built-in "shut-off" device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button.
37. Do not use any aerosol sprays, instead use a spray bottle with oil.
38. Do not use harsh abrasives, caustic cleaners, or oven cleaners when cleaning this appliance.
39. Do not use anything metal or sharp, you will damage the non-stick surfaces.

E1: Malfunction or short circuit for the internal wire, Please take a picture and contact us.

E2: Malfunction or short circuit for the internal wire, Please take a picture and contact us.

## AIR FRYER TECHNIQUES

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or physical injury could result. The cooking time for whole roasted chicken will vary depending on its weight. Use a meat thermometer to the internal temperature as per the chart below:

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- "Flipping" or turning smaller-sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Misting a bit of vegetable or olive oil on to fresh potatoes is suggested for a crispier result. When adding oil, do so just before cooking. (DO NOT use spray&cook)
- Use the pre-made dough to prepare filled snacks quickly and easily. The Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a heat-resistant baking tin or unit dish in the Air Fryer Unit when baking a cake or quiche-A heat-resistant tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Unit to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.
- Meat, fish and vegetables can be coated with a light spray of olive oil before being grilled; this will help to prevent the food from sticking to the accessory surface.

- To prevent heat loss and for even cooking, do not open the baskets too frequently.
- For best results, do not overload the unit.
- Use boneless meat, fish, and poultry for more even cooking and browning.
- For even more flavour, add dry seasoning or marinade foods before grilling.

## PRODUCT FUNCTIONS

### Dual Touch screen:

#### FUNCTIONS

•8 preset menus: French fries, steak, fish, shrimp, pizza, chicken leg, cake, dehydration, multiple preset functions make it easier for you to choose your own cooking method.



#### OPERATING BUTTONS

- **L** Controls the output for the basket on the left.
- **R** Controls the output for the basket on the right.
- **TEMP ( -/+ )** : Use **-/+** to adjust the temperature before or during cooking
- **TIME ( -/+ )** : Use **-/+** to adjust the cooking time before or during cooking
- **SYNC FINISH button**: Automatically syncs the cooking time to ensure both zones finish at the same time.
- **DUAL COOK button**: Automatically matches basket R settings to those of basket L to cook a larger amount of the same food, or cook different foods using the same function, temperature, and time.
- **SHAKE button**: when the cooking time is 1/3 left, the unit will beep to remind you to flip the food in the basket.
- **Start/ Pause button**: After selecting the desired cooking function, press this button to start or pause cooking.
- **POWER BUTTON**: The button turns the unit on and off and stops all cooking functions.












#### ON/ OFF

- When the Air fryer is plugged in, you will hear beep and the panel will illuminate, then will turn black. Push the **⏻** button to turn the unit on.
- Once you have pressed the **⏻** button, it will lit up a green light, the **L** / **R** buttons will also lit up.
- While in operation, press the **⏻** button to turn both **L** and **R** baskets off.





#### START/PAUSE

- Once programming is complete, press the **▶||** to start the cooking process or to pause.






## LEFT/ RIGHT Basket Control

- When the  button is pulsating, the unit will beep, you can now select to use either left or right baskets independently, or dual cooking.
- Press the  or  button to program the desired basket. While the  or  button is flashing,select any cooking preset from the menu to continue.  
[Note: Left or Right baskets can be independently operated]
- Once activated,the  &  button will stay illuminated. To adjust or add time, select the  or  and When the button starts to flash, use the TEMP/TIME  or  to adjust.






## TEMP/ TIME Control

- Press  or  on the left to increase or decrease the TEMP by 5 degrees each press.
- Press  or  on the right to increase or decrease the TIME by 1 min each press.
- Note: When using the DEHYDRATE, Time will increase or decrease by 1 hour each press.
- Note: LEFT and RIGHT basket's TIME and TEMP may be independently programmed at any time before or during operation.




## SHAKE

- For all pre-programs except    ,the unit will beep 5 times at 2/3 of the cooking time, to remind you to flip the food in the basket.
- Press the  button to turn this feature off. The  will stop blinking.
- Note: If the cooking time is less than 3min, the shake function will not work.

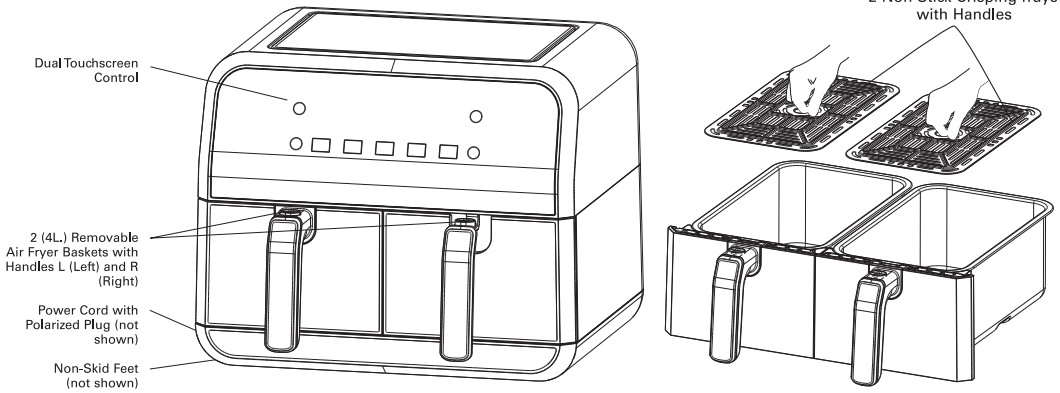
## DUAL COOK

- Press the  button to easily copy the settings of the basket.
- Press the  button, select cooking preset, the same time and temperature will be displayed on both sides.
- Press the  button, in the working state, press the  and  buttons on either side of the temp and time,both sides will increase and decrease at the same time.

## SYNC FINISH

- First set the temperature and time for the two baskets.
- Press the  button, the  button will start flashing.
- Press the  button to start working. The basket with a long set time will work first, and then the other basket will display "HOLD". When the frying time on both sides is the same, the two baskets will start to cook together.  
Note: After the cooking starts, SYNC Finish Function will not be available.

# PRODUCT COMPONENTS



## FIRST TIME USE

1. Remove and discard any packaging material, promotional labels, and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the baskets and crisper plates in hot, soapy water, then rinse and dry thoroughly. The crisper plates and baskets are the **ONLY** dishwasher-safe parts. **NEVER** clean the main unit in the dishwasher.

Menu	Default TEMP	Default TIME/ One Pot/two Pot	TEMP Range	TIME Range	SHAKE Food
FRENCH FRIES 🍟	400°F	20 / 28 mins	175°F - 400°F	1 - 60 mins	2/3 time/once
STEAK 🥩	350°F	15 / 20 mins	175°F - 400°F	1 - 60 mins	2/3 time/once
FISH 🐟	320°F	15 / 20 mins	175°F - 400°F	1 - 30 mins	2/3 time/once
SHRIMP 🍤	360°F	8 / 10 mins	175°F - 400°F	1 - 60 mins	2/3 time/once
PIZZA 🍕	300°F	12 / 12 mins	175°F - 400°F	1 - 60 mins	replace it with N/A
CHICKEN LEG 🍗	400°F	25 / 30 mins	175°F - 400°F	1 - 60 mins	2/3 time/once
CAKE 🍰	300°F	12 / 12 mins	175°F - 400°F	1 - 60 mins	replace it with N/A
DEHYDRATE 🍄	160°F	8 hours	105°F - 160°F	1 hr - 24 hrs	replace it with N/A

# USAGE-DUAL COOK

## 1. Cooking the same food in each basket?

Set basket L and use DUAL COOK to automatically match settings to basket R.



Step 1. Press the **DUAL COOK** button and place the food in the baskets.



Step 2. Choose the cooking preset you preferred and use the TEMP/TIME **-**/**+** to adjust the cooking time and temperature.



Step 3. Press the **▶▶** button, the baskets on both sides will start to work with the same time and temp.

# USAGE-SYNC FINISH

## 2. Cooking 2 foods using 2 different functions, temps, or cooking times?

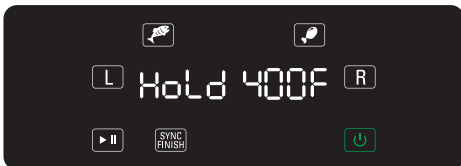
Program each basket and use SYNC FINISH to have both baskets finish at the same time.



Step 1. place the food in the baskets. Set up the cooking temperature and time for the two baskets. Press the **SYNC FINISH** button.



Step 2. Press the **▶▶** button.

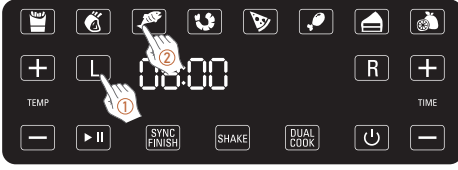


Step 3. The basket with a long set time will work first, and then the other basket will display "HOLD". When the frying time on both sides is the same, the two baskets will work together.

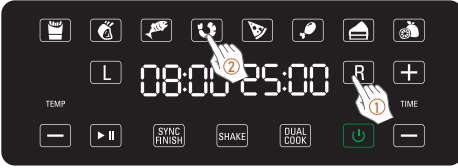
## USAGE-Using Two Zones

### 3. Want to cook in two baskets with different temperature and cooking time?

When SYNC Finish or DUAL Cook are not selected, manually select two baskets with different cooking duration.



Step 1. Place food in baskets.  
Choose the corresponding food basket (L/R)  
Adjust the required time or temp (optional).



Step 2. Repeat step 1 for the other baskets



Step 3. Press the **▶||** button to start cooking.  
• Check food frequently to avoid overcooking.

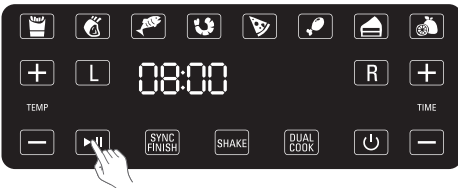
## USAGE-Using a Single Zone

### 4. Want to cook in one basket only?

Fill a single Basket and use it like a traditional air fryer.



Step 1. Place food in the basket.  
Choose the basket you want to work in.  
Adjust temp or time (optional)



Step 2. Press the **▶||** button to start cooking.

## USAGE-Pausing Time in a Single Zone (While Both Zones Are Running)





Step 1. Select the basket you want to pause



Step 2. Press the  button to pause cooking.



Step 3. To resume cooking, press the  button to start cooking.


NOTE: In SYNC FINISH mode, we recommend pressing the  button to pause both baskets. Pausing only one basket will affect the synchronized finish time.

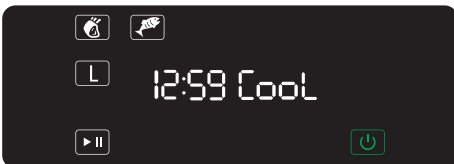
## USAGE-Ending the Cook Time in One basket (While Using Both baskets)



Step 1. Select the basket you want to stop cooking in.



Step 2. Press  TIME to decrease time to the lowest value and wait until the duration to finish.



Step 3. After waiting for the remaining time to end, the screen on the corresponding side will display 'COOL', indicating the cooking has ended and the basket on the other side will continue to cook.



Thanks for trusting CROWNFUL  
for your household and kitchen needs!

(May you have a FANTASTIC culinary experience with your new CROWNFUL Air Fryer!)



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12  
Months

**WARRANTY ISSUE**

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