THE YEDI CAPITAL AIR FRYER LID™

INSTRUCTION MANUAL

Model No.: GV026
Suitable Capacity: 6 Quart/6 Liter

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SPECIFICATIONS

This box contains:
1. Instruction Manual
2. Recipe Book
3. Yedi Capital Air Fryer Lid
4. Trivet
5. Frying Basket

<table>
<thead>
<tr>
<th>Model</th>
<th>Suitable Inner Pot</th>
<th>Rate Power</th>
<th>Cooking Capacity</th>
<th>Power Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>GV026</td>
<td>Stainless Steel Only</td>
<td>1000W</td>
<td>6L/6Qt</td>
<td>120V</td>
</tr>
</tbody>
</table>

Your Yedi Capital Air Fryer Lid consists of the main dome housing with heating unit and touch-screen control display. The Yedi Capital Air Fryer Lid fits most 6L/6Qt electric pressure cookers. Use your Yedi Air Fryer Lid only with a stainless-steel electric pressure cooker inner pot.

STRUCTURE OF YOUR APPLIANCE
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TECHNICAL DATA

Description: Air Fryer Lid
Model: GV026
Rated Voltage: 120V ~60Hz
Power Consumption: 1300 Watts
Fixed Capacity: 6 Qt, 6L
IMPORTANT SAFETY INFORMATION

Please read these notes carefully BEFORE using your appliance

- NEVER USE THE AIR FRYER LID WHILE YOUR ELECTRIC PRESSURE COOKER IS ON!
- MAKE SURE TO ALWAYS UNPLUG YOUR ELECTRIC PRESSURE COOKER BEFORE USING THIS APPLIANCE.

- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **WARNING:** DO NOT let the cord hang over the edge of a table or counter, serious burns may result from the Air Fryer Lid being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- **DO NOT** use the appliance outdoors.
- **DO NOT** place the Air Fryer Lid on or near combustible materials such as a table cloth or curtains.
- **DO NOT** place the Air Fryer Lid against a wall or against other appliances. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Allow the Air Fryer Lid to cool down for approx. 30 minutes before you handle or clean it.
- Make sure the food prepared with the Air Fryer Lid comes out golden-yellow instead of dark brown. Remove burnt remnants.
IMPORTANT SAFETY INFORMATION

- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Hot steam and air may escape when you remove the pan from the Air Fryer.
- Any baking trays or oven dishes used with the Air Fryer Lid will become hot. Always use oven mitts when using the Air Fryer Lid.
- **WARNING: DO NOT** fill the Air Fryer Lid pan with oil as this may cause a fire hazard.
- Always put ingredients to be fried in the Frying Basket.
- **DO NOT** place anything on top of the Air Fryer Lid.
- Ensure that food is completely dry before adding any oil to it and/or putting it in the Inner Pot.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from our Customer Support Team.

**Before First Use**

1. Remove the parts from the packaging.
2. Prior to initial use, wash frying basket and trivet in warm soapy water & dry thoroughly.
3. Your appliance is now ready for normal use.
4. Dispose of the packaging in a responsible manner.

**ASSEMBLING**

Getting started with your Air Fryer Lid is quick and convenient.

1. Ensure pressure cooker is off and unplugged and the inner pot is in place and empty.
2. Place trivet into inner pot.
3. Place frying basket on top of the trivet.
ASSEMBLING

4. Place your food in the frying basket.
5. Set the Air Fryer Lid on top of the inner pot.

USING THE APPLIANCE
1. Plug the Air Fryer Lid cord into a power outlet with a ground.
2. Press the “Menu” button to select the desired function or press the “DIY” button to set the cooking temperature and time according to your personal preferences.
3. Press “+” or “-” to set the cooking temperature. Holding down either button will accelerate the process.
4. Press “+” or “-” to set the cooking time. Holding down either button will accelerate the process.
5. After selecting the function, press the “▶” button to start the cooking.
6. In order to pause the cooking process, press the “◯” button once. The Air Fryer Lid will stop the heating & countdown. Press the “▶” button to resume cooking and continue the countdown.
7. To cancel or exit the current cooking process, press the “◯” button twice and the Air Fryer Lid will return to the standby state.
8. Some ingredients may need to be flipped over during the cooking process. To turn the ingredients, take off the Air Fryer Lid by the handle and place it on a heat resistant surface. Use tongs to turn over the food, then put the Air Fryer Lid back on the inner pot and press the “▶” button to continue cooking.
   **Note:** When turning the ingredients, please pay attention and be careful of hot surfaces.
9. Check if the ingredients are cooked. If the ingredients still need to be cooked, please put the Air Fryer Lid back on the inner pot and continue cooking according to the required temperature and time.
   **Note:** After selecting a function and setting the cooking temperature and time, you may select the delay start button, to delay the start of the cooking time. To do so, press the “◯” button which will activate the “cooking delay” mode and then press “+” or “-” to adjust the preset delay time. Next, press the “▶” button to start the countdown. When the countdown ends, the Air Fryer Lid will begin cooking according to the selected function and the set temperature and time.
**Settings:**
The below reference table will help you to select the basic settings for preparing different types of food. Keep in mind that these settings are mere indications. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Small ingredients usually require a slightly shorter preparation time than larger ingredients.

During the cooking process, turning the food in the middle can improve the final cooking effect and help the ingredients to obtain a uniform frying.

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**REFERENCE TABLE**

Reference table of time and temperature for cooking various foods

<table>
<thead>
<tr>
<th>Foods</th>
<th>Temperature</th>
<th>Time (MINS)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fríes</td>
<td>380°F</td>
<td>30</td>
</tr>
<tr>
<td>Fish</td>
<td>400°F</td>
<td>20</td>
</tr>
<tr>
<td>Shrimp</td>
<td>400°F</td>
<td>5</td>
</tr>
<tr>
<td>Pizza</td>
<td>330°F</td>
<td>18</td>
</tr>
<tr>
<td>Steak</td>
<td>400°F</td>
<td>7</td>
</tr>
<tr>
<td>Roast</td>
<td>360°F</td>
<td>10</td>
</tr>
<tr>
<td>Chicken</td>
<td>400°F</td>
<td>15</td>
</tr>
</tbody>
</table>

The presets are a basic guideline and the temperature/time depends on the actual ingredients/thickness/weight, etc.

**Note:** The Air Fryer Lid uses hot air heating technology. Never pour oil or fat into the Inner Pot.
DEHYDRATION

The dehydration process only works in one of the following 5 temperatures: 115°F, 125°F, 135°F, 145°F, 155°F.

When set to any of these temperatures, the Air Fryer lid timer will now show in hours instead of minutes, with a default cooking time of 12 hours and an adjustable time range of 1h-24h.

Follow these steps to dehydrate using your Air Fryer Lid.

1. Ensure pressure cooker is off and unplugged and the inner pot is in place and empty.
2. Place trivet into inner pot.
3. Place frying basket on top of the trivet.
4. Place your food you want to dehydrate in the frying basket.
5. Set the Air Fryer Lid on top of the inner pot.
6. Select the DIY button and then select the appropriate temperature and time.
7. Press ▶

TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Questions</th>
<th>Reasons</th>
<th>Answers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air Fryer Lid not working</td>
<td>1. The product power plug is not plugged in.</td>
<td>1. Plug the plug into a grounded socket.</td>
</tr>
<tr>
<td></td>
<td>2. The product put into the pot body, but not placed in correct place or without inner pot.</td>
<td>2. Put the inner pot into pot, and put the Air Fryer Lid in place.</td>
</tr>
<tr>
<td>The ingredients cooked in the Air Fryer Lid are not fully cooked or not evenly fried.</td>
<td>Too many ingredients. Some ingredients need to be turned over during cooking.</td>
<td>Put the ingredients in small batches, adjust the temperature and time as needed, and turn the food in the middle of the cooking.</td>
</tr>
<tr>
<td>E001</td>
<td>Temperature sensor open circuit</td>
<td>Please contact customer support.</td>
</tr>
<tr>
<td>E002</td>
<td>Temperature sensor short circuit</td>
<td>Please contact customer support.</td>
</tr>
<tr>
<td>E003</td>
<td>Working condition, over temperature protection</td>
<td>Please contact customer support.</td>
</tr>
<tr>
<td>E004</td>
<td>Temperature sensor failure protection</td>
<td>Please contact customer support.</td>
</tr>
<tr>
<td>E006</td>
<td>Standby state, over temperature protection</td>
<td>Please contact customer support.</td>
</tr>
</tbody>
</table>
CLEANING & CARE

The Frying basket and Steam Rack are dishwasher safe.

- Remove plug from the mains socket, and allow the appliance to cool down before cleaning.
- **DO NOT** immerse the lid unit of the appliance in water and make sure no water enters the appliance.
- Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
- **DO NOT** use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
- Clean all accessories in warm soapy water, do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.
- For stubborn dirt or oil in the pan or basket, soak them in hot water with some detergent for 10 minutes.
- Make sure that the appliance is cleaned after every use.

**IMPORTANT!**

Allow to dry fully after cleaning before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

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**Storage**

- Unplug power cord from the power outlet and clean as instructed.
- Allow the appliance to dry fully.
- Store on a flat, dry level surface out of reach of children.

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**Guarantee & Service**

If you need service or information or if you have any problems, please visit our website at [www.yedihousewareappliances.com](http://www.yedihousewareappliances.com)