



**magic**  
**BULLET®**  
Air Fryer



**User guide.**

# Important safeguards.

**WHEN OPERATING YOUR MAGIC BULLET® AIR FRYER, REMEMBER: SAFETY COMES FIRST.**

Capital Brands Distribution, LLC, who has brought you the Magic Bullet® Air Fryer, recommends that safety measures always come first when using any Magic Bullet® product. Please take a few moments to read the important safeguards below. Following these tips will ensure that you always exercise the proper precautions, which will help keep you safe and keep this electric appliance operating smoothly, safely, and in an optimal manner.

**Warning! To avoid the risk of serious injury, carefully read all instructions before operating your Magic Bullet® Air Fryer.** When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

## ! Save these instructions! ● FOR HOUSEHOLD USE ONLY

**READ ALL INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE OPERATING.**

### **GENERAL SAFETY INFORMATION**

**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:**

- Always use insulated oven gloves or use handles or knobs if available.
- To protect against electrical shock, do not immerse cord, plugs, heating element, or Base in water or other liquid.
- Do not allow children to operate or use the appliance as a toy. Adult supervision is necessary when the appliance is used by or near children.
- The Magic Bullet® has a polarized plug (one prong is wider than the other) to reduce the risk of electric shock. This plug will correctly fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. For

your safety, do not modify the plug or motor base in any way. Doing so will increase risk of injury and void the product's warranty.

- This appliance has important markings on the plug and is not suitable for replacement. If damaged, please call Customer Service for a replacement.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting in or taking out the **Fry Pot**.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Routinely inspect your unit for damage. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return

appliance to the nearest authorized service facility for examination, repair, or adjustment.

- Keep appliance and cord away from children.
- The use of after-market accessory attachments not recommended or sold by the appliance manufacturer may cause injuries or malfunctions.
- For countertop use only. Make sure if the surface is level, clean, and dry. Do not place the unit near the edge of the countertop during use. Never use outlet below counter which can make the cord accessible to children.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always allow the unit to cool before handling or moving.
- Plug cord into the wall outlet. To disconnect, turn timer to "0" and temperature control to "0", which is "off", then remove.

- Make sure the unit is clean before operating. Spilled food can create serious burns. Keep appliance and cord away from children. Do not use with an extension cord.

## ADDITIONAL SAFEGUARDS

- To protect against fire, electrical shock and injury to persons, do not immerse the unit or cord in water or any other liquid.
- Unplug the appliance when it is not in use, and turn off when putting the **Fry Pot** in the **Base** or taking it out of the **Base**.
- Avoid contact with hot surfaces. Use the handle on the **Fry Pot**. During hot air frying, hot steam is released through air vents located on the back. Keep your hands and face away from the steam and from the air vents. Use caution when removing the **Fry Pot** from the appliance as there may be hot steam.
- Do not use this appliance for anything other than its intended use. Misuse may cause injury.

**ALWAYS MAKE SURE THE FRY POT IS SECURELY LOCKED IN PLACE BEFORE FRYING. DO NOT ATTEMPT**

## TO REMOVE THE FRY POT WHILE THE UNIT IS IN OPERATION.

- Make sure the unit is unplugged after each use. Ensure power is off, fryer has stopped, the timer is at "0," and the unit has completely cooled down before cleaning the **Fry Pot** or the rest of the unit or storing the unit.
- Do not push or force too much food into the **Fry Pot** before frying. Do not place hand or fingers inside the **Fry Pot** during or after frying, and keep hands and fingers away from the heating element.
- Turn the appliance off and ensure that the frying action has completely stopped before removing the **Fry Pot** from the **Base**.

## OTHER SAFEGUARDS

- Remove and discard any packaging material or promotional labels before using the appliance for the first time.
- To eliminate any potential choking hazard for young children, remove and safely discard any protective coverings or plastic bags that the appliance or its parts may come in.

- **Do not put any NON-food items into the Fry Pot for the purpose of frying or heating. Do not use the appliance for deep frying with oil.**
- Always make sure the unit is properly and completely assembled before turning on the power and operating the appliance.
- Ensure that the areas immediately under or next to the appliance are clean and dry. **Do not operate when wet.**
- Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
- A slight vibration may occur, and is normal, during operation of the unit.
- This appliance should be used on flat, dry, solid surfaces only, with proper ventilation behind and around the unit, at least five inches from wall or back splash.
- Do not cover the air outlet vent, located on the back of the unit, while the unit is operating.
- Do not leave the appliance unattended when in use
- Keep hands, fingers, hair, clothing, and utensils away from the appliance during operation.
- Keep the appliance clean. Refer to the **Care and Maintenance** section for tips and best practices.
- A short power supply cord is provided to reduce the risk of the cord becoming entangled or tripping over a longer cord.
- Any maintenance other than cleaning should be performed by an authorized Service Center. Do not attempt to repair or service this appliance yourself. **Contact customer service for assistance at 1 (800) 523-5993.**
- If any of the contained instructions or warnings are not understood, please **contact customer service for assistance at 1 (800) 523-5993**

**! Save these  
● instructions!**

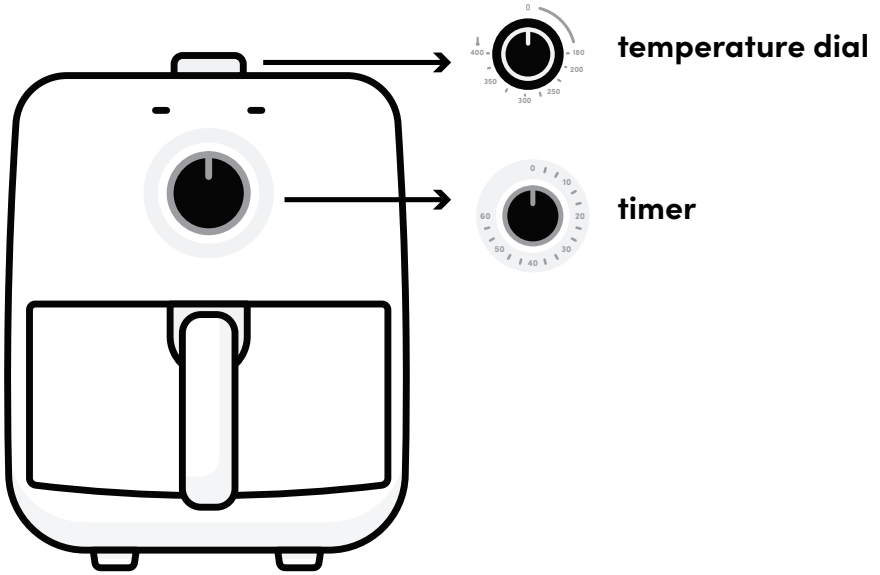


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Thank you for purchasing the Magic Bullet® Air Fryer.

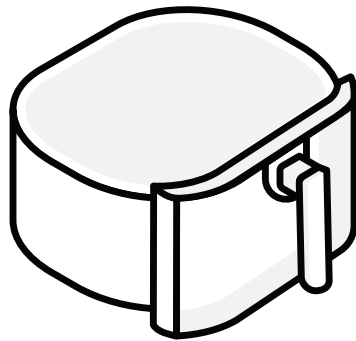
# What's included.



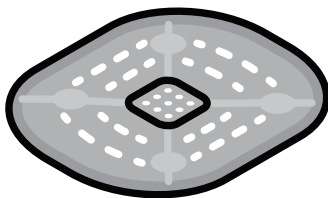
temperature dial

timer

base



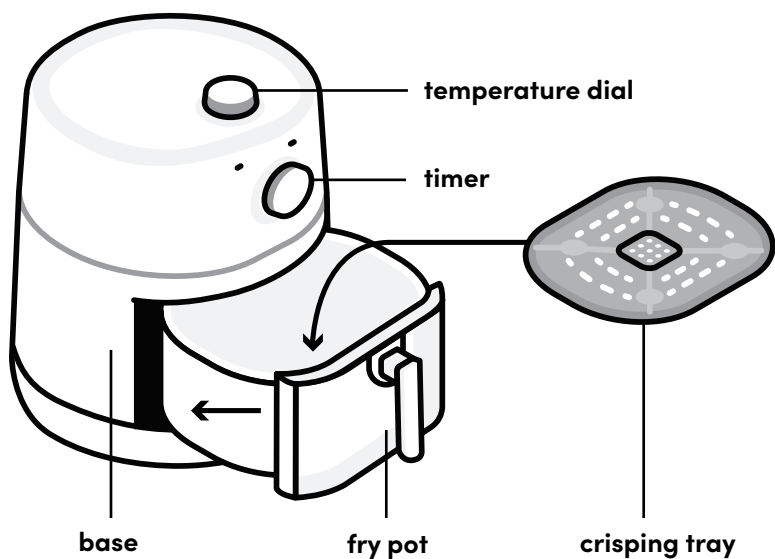
fry pot



crisping tray



# Assembly guide.



## Before first use.

### CLEAN UNIT

- Rinse **Fry Pot** and **Crisping Tray** with hot soapy water.
- Wipe exterior of **Air Fryer Base** with a clean, damp cloth.

### OPTIONAL

To eliminate any new-machine odors that may be present, you can run the Air Fryer at highest temperature for about 3 minutes without putting any food inside.

### GATHER AND PREPARE FOOD

For example (if needed): chop, peel, or remove skin from food items you wish to cook.

### PREPARE COOKING AREA, ENSURE PROPER VENTILATION

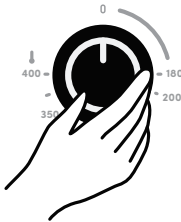
Ensure the Magic Bullet® Air Fryer is used on a clean, dry, flat surface.

**Do not use the unit outdoors.**

In addition, the Air Fryer should be at least **five inches** away from the wall when in operation, to ensure proper air ventilation behind the unit.

# Using the Magic Bullet<sup>®</sup> Air Fryer.

- 1 Ensure the Air Fryer is properly assembled with the **Fry Pot** fully seated inside of the **Base**. The Air Fryer will not operate unless the **Fry Pot** is installed correctly.



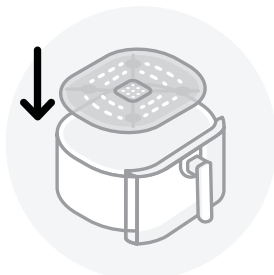
- 2 Place the Air Fryer on a **clean, dry, flat, solid surface** and **plug in the unit**.



- 3 **PREHEAT:** Turn temperature dial to highest setting and run fryer for 3 minutes.

**NOTE:** to set the timer for any time under 10 minutes, turn the timer dial clockwise past 10 and then move it counter-clockwise to your desired time under 10 minutes.

- 4 Holding down the **Base** with one hand and firmly grasping the handle with the other, pull on the handle and remove the **Fry Pot** from the **Base**.



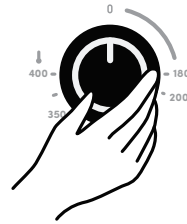
- 5 Insert **Crisping Tray** into bottom of **Fry Pot**. **Make sure the Crisping Tray is seated securely and is level with the bottom of the pot.**



- 6 Place food into the **Fry Pot** (but do not overfill). **Always leave room (about 2-inches) at the top of the pot for best cooking results.**



- 7** Holding the pot by the handle, push the **Fry Pot** back into the **Base** until you hear it click into place. **Make sure the outside of the pot is flush with the Base and not sticking out.**



- 8** Turn the **Temperature Dial** to the desired temperature for your recipe.



- 9** Once the timer is set the two indicator lights on the front of the unit will illuminate.

**Green (right):** Indicates that the unit is heating to the set temperature. This light will turn off once it has reached the set temperature.

**Orange (left):** Indicates that the timer is set and the unit is running. This light will remain on during the duration of cooking. It will turn off when the timer has reached "0" indicating that the unit is no longer running.



- 10** Turn **Timer** clockwise to desired cooking time.

**Cooking will now begin.**

**Once the cooking time has elapsed, the timer will automatically shut off the unit.**

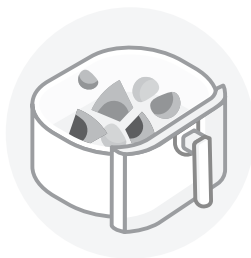
**Turn Timer counter-clockwise to reduce the time remaining until auto-shutoff, or turn it all the way counter-clockwise to manually shut off the unit.**

- 11 TURN FOOD DURING COOKING:** Some recipes call for taking the **Fry Pot** out during cooking and turning food. If so, hold handle firmly to avoid hot food spilling out.



- 13** Holding down the **Base** with one hand and firmly grasping the handle with the other, pull on the handle and remove the **Fry Pot** from the **Base**.

- 12** Once you are done cooking, wait a few seconds so the frying action can stop. If you hear the sound of frying, wait until that sound is gone. Removing the **Fry Pot** too quickly may result in splattering and could potentially be dangerous. Also, be careful when opening the **Fry Pot** as there may be hot steam.



- 14** Remove food from the **Fry Pot** using a utensil (never use your hands) and enjoy!

**⚠ WARNING: CONTENTS MAY BE VERY HOT KEEP YOUR HANDS AND FACE AWAY FROM THE STEAM AND FROM THE AIR VENTS. USE CAUTION WHEN REMOVING THE BASKET FROM THE APPLIANCE AS THERE MAY BE HOT STEAM.**

# Cooking tips.

Here are a few tips for best use and optimal operation of your Magic Bullet® Air Fryer.

## AVOID COOKING WITHOUT ANY FOOD

- In general, one should not operate the Magic Bullet® Air Fryer for long periods of time when the **Fry Pot** is empty. The one exception is when you would run the fryer empty for 3 minutes during preheating.

## AVOID FRYING WHEN FULL

- Don't overload the **Fry Pot** with food. Leave some space (about 2-inches) at the top of the pot.

## PROPER FOOD PREP

- We recommend preparing certain foods before inserting them into the Magic Bullet® Air Fryer. Peel or remove skin as needed, and chop food items down to the right size – small enough to fit easily into the **Fry Pot**, without having to force items inside.

## TURN FOOD OFTEN

- Due to this Air Fryer's smaller size, the surface area on the bottom of the **Fry Pot** is also smaller, so food may need to be turned more often during cooking in order to brown and crisp evenly.

## FRYING TIME

- Cooking times will vary for different foods. Smaller food items may require shorter cooking times than larger foods, so be careful not to overcook.
- For better cooking performance with smaller foods (such as French Fries), take the **Fry Pot** out and turn food halfway through cooking. For example, if your desired cooking time is 10 minutes, take food out and turn at 5 minutes. Make sure to hold handle firmly and avoid spillage.
- Once food is done cooking, don't remove **Fry Pot** right away. Wait a few seconds first. Make sure unit is turned off and ensure frying action has completely stopped before removing **Fry Pot** from the **Base**. Use caution when removing the **Fry Pot** as there may be hot steam.

## USE UTENSIL TO REMOVE FOOD

- After you've finished cooking, use a utensil (**never your hands or fingers**) to remove food from inside the **Fry Pot**.

# Troubleshooting.

## PROBLEM | THE AIR FRYER ISN'T TURNING ON

### POSSIBLE REASON

### SOLUTION

THE POWER CORD IS NOT PLUGGED IN

ENSURE THE POWER CORD IS PLUGGED IN

THE FRY POT IS NOT PROPERLY INSTALLED

INSERT THE FRY POT UNTIL YOU HEAR AN AUDIBLE "CLICK" INDICATING THAT IT IS IN PLACE

THE TIMER HASN'T BEEN SET

TURN THE DIAL CLOCKWISE TO THE DESIRED TIME FOR YOUR RECIPE

## PROBLEM | FOOD IS EITHER OVER COOKED OR UNDERCOOKED

### POSSIBLE REASON

### SOLUTION

THE FRY POT IS TOO FULL

MAKE SURE TO LEAVE ABOUT 2-INCHES OF ROOM AT THE TOP OF THE FRY POT WHEN COOKING

THE TEMPERATURE IS SET TOO HIGH OR TOO LOW

ADJUST THE TEMPERATURE EITHER UP OR DOWN

THE COOKING TIME IS TOO LONG OR TOO SHORT

ADJUST THE TIMER FOR LESS OR MORE TIME

## PROBLEM | THE FOOD ISN'T COOKING EVENLY

### POSSIBLE REASON

### SOLUTION

FOOD WASN'T FLIPPED DURING THE COOKING PROCESS

TURN FOOD HALFWAY THROUGH THE COOKING PROCESS

THERE IS RESIDUE LEFT ON THE FRY POT OR CRISPING TRAY

BE SURE TO THOROUGHLY CLEAN THE FRY POT AND CRISPING TRAY AFTER EACH USE

# Care & maintenance.

Caring for your Magic Bullet® Air Fryer is as easy as using it. The components attach and detach easily, and cleaning is a breeze with just soap and water. Some cleaning tips and best practices:

## STEP 1:

Always make sure the Magic Bullet® Air Fryer is turned off after each use.

## STEP 2:

Unplug and clean the unit right after each use. Cleaning right away helps keep any remaining food from getting caked onto the **Fry Pot** or **Crisping Tray**, which can make it harder to remove.

## STEP 3:

Check that the **Base** is **unplugged** before you begin cleaning the unit. Before detaching the **Fry Pot** for cleaning, make sure the **unit is turned off** (timer is at "0" and orange indicator light is no longer illuminated) and the **heating element is completely cooled down** (especially if the unit was recently used).

## STEP 4:


Start the cleaning process by detaching and removing the **Fry Pot** from the **Base**.

## STEP 5:

Inspect the inside of the **Fry Pot** and remove any remaining food scraps. If the **Crisping Tray** is in the pot, pull it out using the center handle and remove any food scraps from the **Crisping Tray**.

## STEP 6: TO CLEAN

- Rinse **Fry Pot** and **Crisping Tray** with hot soapy water.
- Wipe exterior of Air Fryer **Base** with a clean, damp cloth.

 **WARNING: Never submerge the Base into water or any other liquid.**

## STEP 7:

When not in use, store all parts of the Air Fryer together in a safe place where they will not be damaged and won't cause harm.

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## Replacement parts.

To order additional parts and accessories, please visit our website at [getmagicbullet.com](https://www.getmagicbullet.com) or contact customer service at **1 (800) 523-5993**.

# Magic Bullet® Air Fryer one-year limited warranty.

## LIMITED WARRANTY FOR MAGIC BULLET® AIR FRYER

**The Magic Bullet® limited warranty obligations are confined to the terms set forth below:**

Capital Brands Distribution, LLC, warrants the Magic Bullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and Capital Brands Distribution, LLC is obligated under this limited warranty, at its option Capital Brands Distribution, LLC will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a

product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Capital Brands Distribution, LLC's property. When a refund is given, your product becomes Capital Brands Distribution, LLC's property.

## OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our **customer service** department at **1 (800) 523-5993** or contact us via email from our website at **getmagicbullet.com**; click the Contact Us link, fill out and submit the customer contact form, and we will be glad to help you. When



you contact our customer service department, you will be asked to provide your name, address, telephone number, and proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate Magic Bullet® bar code(s). Before sending your product for limited warranty service, please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

## **EXCLUSIONS & LIMITATIONS**

This Magic Bullet® Air Fryer One-Year Limited Warranty applies only to Magic Bullet® products distributed by or for Capital Brands Distribution, LLC that can be identified by the “Magic Bullet® Air Fryer” trademark, trade name, logo, and bar code. The Magic Bullet® Fryer’s One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by Capital Brands Distribution, LLC.

Normal wear and tear is not covered by this limited warranty. This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. Capital Brands Distribution, LLC shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. Capital Brands Distribution, LLC is not liable for any damage to products not covered by this warranty (e.g., book, User Guide).

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to

damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any Magic Bullet® serial number, bar code, or trademark has been removed or defaced; and/ or (e) if the product has been used with an adapter/converter.

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# Warranty registration.

Please visit [nutribullet.com/warranty-registration](http://nutribullet.com/warranty-registration) or call **1 (800) 523-5993** to register your new Magic Bullet® Air Fryer. You will be asked to enter the **Serial Number\*** of your product, along with the purchase date and place of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By registering your product, you acknowledge that you have read and understood the instructions for use, and warnings set forth in the accompanying instructions.



**\* To find the serial number, check under the Base of the unit.**

**If you cannot find the serial number, call customer service for assistance.**

**1.800.523.5993 | [getmagicbullet.com](https://getmagicbullet.com)**

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