

nutribullet

CRISPLITE™ VISION

8 QT AIR FRYER



User guide



WARNING! To reduce the risk of serious injury, read the User Guide before operating your nutribullet Crisplite™ Vision 8 QT Air Fryer. Save these instructions. Be sure anyone who uses the nutribullet® knows how to do so safely.

IMPORTANT SAFEGUARDS

When operating your nutribullet CrispLite™ Vision 8 QT Air Fryer, remember: safety comes first.

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your nutribullet®. 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:

! WARNING! DO NOT TOUCH HOT SURFACES. NEVER TOUCH AREAS OF THE APPLIANCE WHILE IT IS OPERATING AS IT MAY BE HOT. ALWAYS USE INSULATED OVEN GLOVES AND UTENSILS WHEN REMOVING HOT FOODS FROM THE COOKING DRAWER OR TRAY. ALWAYS ALLOW THE COOKING DRAWER OR TRAY TO COOL BEFORE DIRECTLY HANDLING. NEVER TOUCH THE HEATING ELEMENT.

! WARNING! WHEN MOVING THE APPLIANCE OR REMOVING THE COOKING DRAWER THERE MAY BE RESIDUE HOT OIL OR OTHER HOT LIQUIDS. ALLOW THE APPLIANCE TO COOL COMPLETELY BEFORE HANDLING OR MOVING.

! WARNING! TO PROTECT AGAINST ELECTRICAL SHOCK, BODILY INJURY OR FIRE, DO NOT IMMERSE THE UNIT, CORD OR HEATING ELEMENT IN WATER OR OTHER LIQUID.

- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Routinely inspect your unit for damage.
- **DO NOT** use this appliance if any parts appear to be damaged. 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.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Keep appliance and cord away from children.
- The use of after-market accessory attachments not recommended or sold by the appliance manufacturer may cause personal injury, property damage or malfunctions.
- **DO NOT** use the unit with a voltage converter device as it may cause electrical shorting, fire, or electric shock, resulting in personal injury or product damage.
- Do not use the unit in locations with different electrical specifications or plug types.
- For countertop use only. Make sure if the surface is level, heat-resistant, stable, 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. Keep appliance and cord away from children.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Make sure the unit is clean before operating. Spilled food can create serious burns or damage the unit. Do not use with an extension cord or let cord hang over edge.
- Avoid contact with hot surfaces. Use the handle on the Cooking Drawer. 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 Cooking Drawer from the appliance as there may be hot steam.
- Do not use this appliance for anything other than its intended use. Misuse may cause serious bodily injuries.
- **COOKING DRAWER IS SECURELY LOCKED IN PLACE BEFORE FRYING. DO NOT ATTEMPT TO REMOVE THE COOKING DRAWER WHILE THE UNIT IS IN OPERATION.**
- Removing the Cooking Drawer too quickly may result in splattering and could potentially be dangerous.
- Always turn the appliance **OFF** and **UNPLUG** from the outlet when not in use and allow the appliance to cool before cleaning, assembling, disassembling, moving or storing.

FIRE HAZARD, GREASE & DEBRIS MANAGEMENT:

- Never overfill ingredients. Leave at least 2 inches of space between your food and the top of the Cooking Drawer. Keep all ingredients within the drawer and prevent any direct contact with the heating element. Overfilling prevents the hot air from circulating or cause the food to come into contact with the heating element causing smoke and or possible fire.
- **Do not put any non-food items into the Cooking Drawer for the purpose of frying or heating. Do not use the appliance for deep frying with oil.**

 **WARNING! THOROUGHLY CLEAN THE COOKING DRAWER AFTER EACH USE TO PREVENT THE ACCUMULATION OF OIL AND FOOD DEBRIS THAT CAN CREATE SMOKE AND A POTENTIAL FIRE HAZARD. IT IS RECOMMENDED THAT ANY OIL BE DIRECTLY APPLIED ON THE FOOD BEFORE PLACING IN THE COOKING DRAWER.**

- Always **UNPLUG** and allow the unit to **COMPLETELY COOL** before cleaning.
- Accumulated fat, oil, and food particles are highly flammable. **ALWAYS** remove fat, oil and food particles after each batch to prevent smoking or igniting.

- Only when the unit is **COMPLETELY COOL AND UNPLUGGED**, periodically check the heating coil for oil splatter and wipe it down with a lint free cloth.
- **NEVER** preheat with parchment paper or foil in the basket. Only use liners with food placed immediately on top.
- Always ensure parchment paper or foil do not extend above the rim of the basket where it may touch the heating element.
- Loose or lightweight items can be sucked into the heating element and ignite instantly. Always weigh down with heavier ingredients.

ADDITIONAL 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.
- 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.

- **DO NOT** place the appliance close to flammable materials such as curtains, and **DO NOT** place anything above or on top of the appliance when in use.
- 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.
- When using this appliance, provide adequate air space (at least 8 inches) above, below, and on all sides for circulation.
- 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.
- 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 **nutribullet.com**.
- If any of the contained instructions or warnings are not understood, please contact Customer Service for assistance at **nutribullet.com**.

! SAVE THESE INSTRUCTIONS!

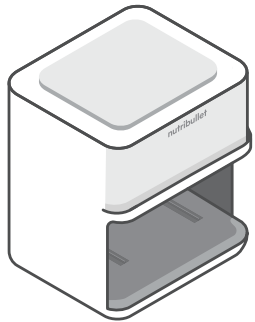
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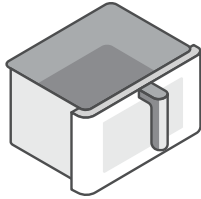
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Thank you for purchasing the nutribullet CrispLite™ Vision 8 QT Air Fryer.

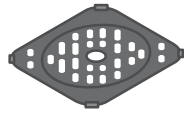
What's included



**2000 watt air
fryer base**

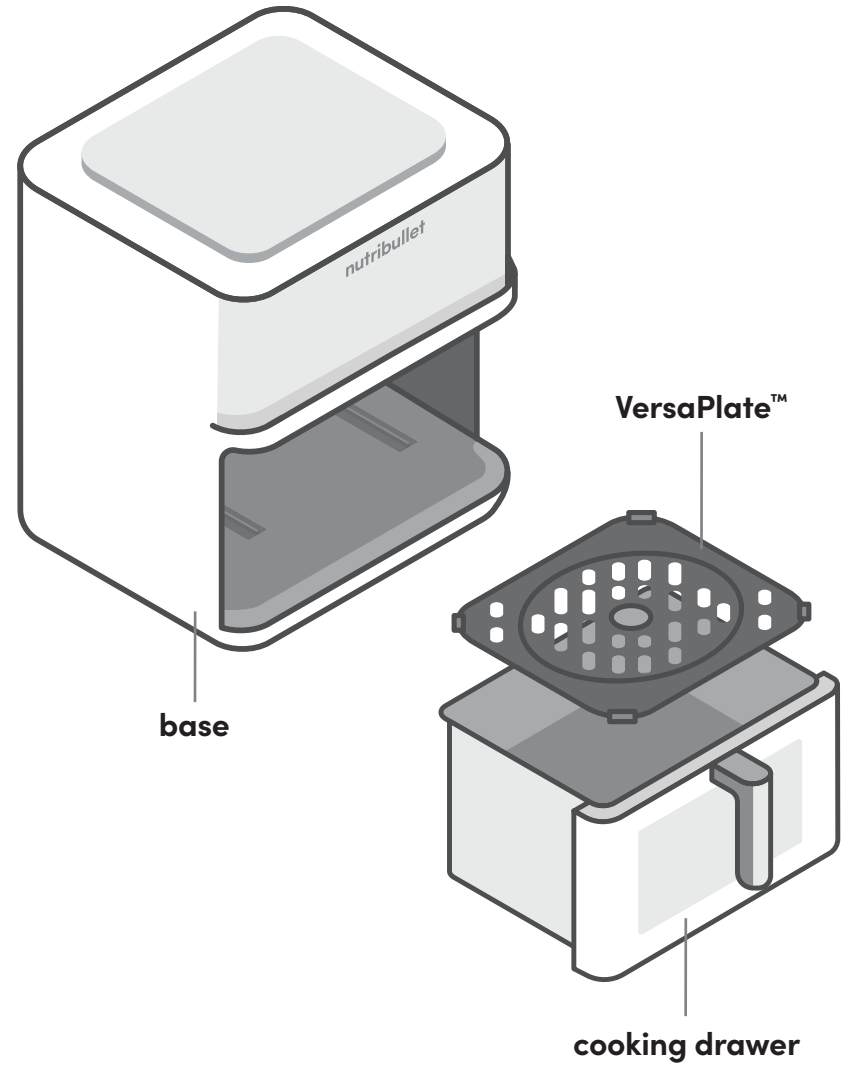


**8 QT cooking
drawer**

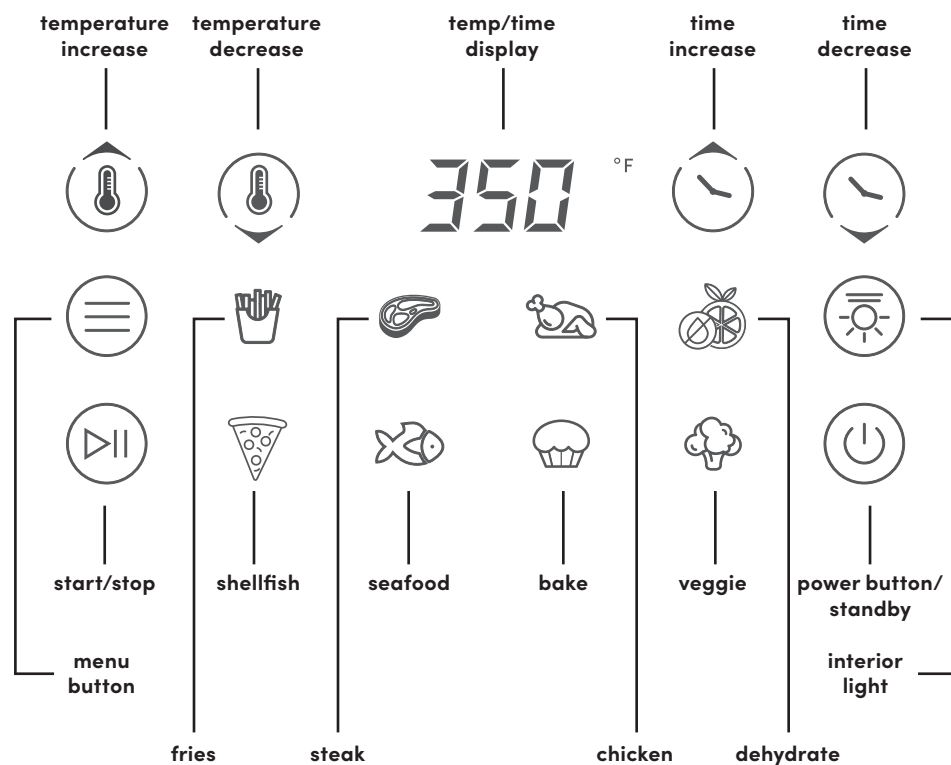


VersaPlate™

Assembly guide



Control panel



To select a cooking program, press the Menu button until your desired cooking program is flashing. The program will load with its default time and temperature, as noted in the table below. To begin cooking, press the Start/Stop button.

Icon	Program	Default Temperature	Default Cooking Time
	Fries	400°F	20 minutes
	Chicken	350°F	30 minutes
	Steak	400°F	15 minutes
	Bake	325°F	15 minutes
	Vegetable	350°F	15 minutes
	Seafood	350°F	15 minutes
	Shellfish	400°F	16 minutes
	Dehydrate	100°F	5 hours

- Press **Temp/Time** and use the +/- buttons to manually set cooking temperature or cooking time. Each press of the +/- buttons will adjust by increments of 1 minute for time or 5 degrees for temperature. Press **Start/Pause** to start cooking. You can adjust your Air Fryer's time or temperature at any time.
- Press **Start/Pause** when cooking to pause Air Fryer activity. Press **Start/Pause** again to resume. The Air Fryer will power off after 10 minutes of inactivity if in the Pause state.
- The Air Fryer will power off after 5 minutes of inactivity if the drawer is in, and will power off after 10 minutes of inactivity if the drawer is out.

Usage instructions

Before first use

Before using your nutribullet CrispLite™ Vision 8 QT Air Fryer for the first time, please take a moment to perform the steps below.

1. UNPACK

Open the box and remove the **Air Fryer Base** with **Cooking Drawer** and **3-in-1 VersaPlate™**, placing all parts on a flat, level, and dry surface.

2. CLEAN

Rinse **Cooking Drawer** and **VersaPlate™** with hot soapy water. Wipe exterior of **Air Fryer Base** with a clean, damp cloth.

3. PREPARE COOKING AREA, ENSURE PROPER VENTILATION

Ensure the **Air Fryer** is used on a clean, dry, flat surface. Do not use the unit outdoors. The **Air Fryer** should be at least 8 inches away from the wall when in operation, to ensure proper air ventilation behind the unit.

NOTE: To eliminate any new-machine odors that may be present or to thoroughly clean the inside of the Air Fryer, you can run the Air Fryer at its highest temperature about 5 minutes without putting any food inside.

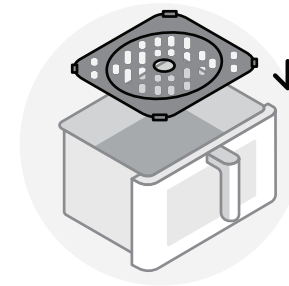
NOTE: We suggest placing the unit on top of a heat proof mat to prevent risks of heat damage to surface of benchtop.

⚠ **NEVER** overfill the Cooking Drawer. Leave at least 2 inches of space between at the top of the Cooking Drawer. Overfilling the Cooking Drawer prevents the hot air from circulating, which may cause smoke and possible fire hazard. Overfilling may also cause the food to come into contact with the heating element, which may cause smoke and or possible fire. To prevent possible injury or damage, it is recommend to to break up the food into smaller portions.

⚠ **CAUTION.** Thoroughly clean the Cooking Drawer after each use to prevent the accumulation of oil and food debris that can create smoke and a potential fire hazard. For optimal results, apply oil directly onto the food before placing in the Cooking Drawer.

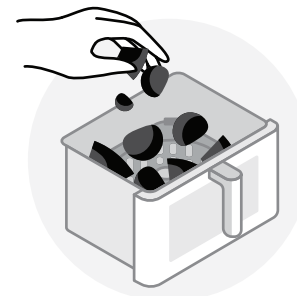
Assembly

Review all warning and caution statements in the Important Safeguards section (pages 2-5) and in the section above before proceeding to Step 1.



- 1 Insert the VersaPlate™ into the bottom of the Cooking Drawer.** Make sure the **VersaPlate™** is seated securely and is level with the bottom of the **Cooking Drawer**.

Using the Air Fryer



- 1 Place food into the Cooking Drawer, being careful not to overfill.** For best cooking results, leave at least 2 inches of space between your food and the top of the **Cooking Drawer**.



- 2 Holding the Cooking Drawer by the handle, place it into the Base.** Ensure the Air Fryer is properly assembled with the **Cooking Drawer** fully seated inside of the **Base**. Plug the unit in and press the **Power** button to turn the Air Fryer on.

NOTE: The Air Fryer will not operate unless the **Cooking Drawer** is installed correctly.



- 3 TO USE A COOKING PROGRAM:** Press the **Menu** button until your desired cooking program flashes. The default time and temperature for the flashing program will load on the **Control Panel**. Press the **Start/Stop** button to begin cooking.

TO CHANGE TEMPERATURE/ TIME SETTING: To change a setting or to adjust a program's cooking temperature or time after it has been selected, press the **Time/Temperature** button and use the **+/-** buttons to first adjust the temperature. Once you've reached your desired temperature, press the **Time/Temperature** button again to set. Use the **+/-** buttons to adjust your cooking time. Once you've reached your desired time, press the **Start/Stop** button to set the time and begin cooking.

NOTE: To turn on the interior light, press the **Light** icon. Press the **Light** icon again to turn the light off.

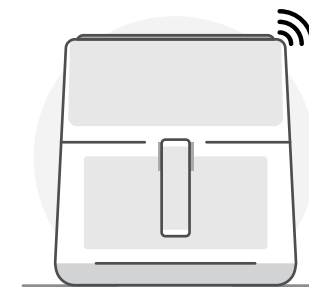
NOTE: The light automatically turns off after one minute.



- 4 TURNING FOOD DURING COOKING:** Some recipes call for taking the **Cooking Drawer** out during cooking and turning food. If so, first press the **Start/Stop** button to pause the Air Fryer. When the cooking has paused, remove the **Cooking Drawer** from the **Base** using the handle. Turn your food using a utensil, and place the **Cooking Drawer** securely back in the **Base**. Press the **Start/Stop** button to resume cooking.

! WARNING: **CONTENTS** may be very hot. Use caution when removing the **Cooking Drawer** as there may be hot steam. Keep your hands and face away from the steam and from the air vents.

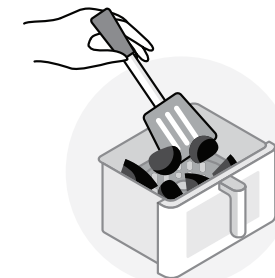
! WARNING: Food, **Cooking Drawer**, and **VersaPlate™** are hot. Always use oven gloves when handling.



- 5 Once the Air Fryer has reached the end of its cooking time, you will hear 3 beeps to alert you that the cooking has completed.** Wait a few seconds so the cooking action comes to a stop.

! CAUTION: Removing the **Cooking Drawer** too quickly may result in splattering and could potentially be dangerous.

! CAUTION: Be careful when opening the **Cooking Drawer** as there may be hot steam.



- 6 Remove food from the Cooking Drawer using a utensil – NEVER use your hands.** Turn off the Air Fryer by pressing and holding the **Power Button** until the unit powers off. Enjoy!

Care & maintenance

Cleaning the nutribullet CrispLite™ Vision 8 QT Air Fryer is quick and easy. We recommend cleaning all removable parts after each use to reduce the buildup of residue.

STEP 1:

Turn the Air Fryer **OFF**, unplug the unit, and allow it to cool down thoroughly after use.

STEP 2:

Remove the **Cooking Drawer** and **VersaPlate™**. The **Cooking Drawer** and **VersaPlate™** are **TOP RACK** dishwasher safe, or can be cleaned by rinsing in warm soapy water. **DO NOT** place the **Air Fryer Base** in the dishwasher.

⚠ **WARNING: NEVER** use the sanitize cycle – heat this high can warp the plastic.

⚠ **CAUTION: DO NOT** use an abrasive or metal cleaning tool to clean the **Cooking Drawer** or **VersaPlate™**. Doing so can damage the ceramic non-stick coating on the surface of these items.

STEP 3:

Clean the inner wall of the **Air Fryer Base** by gently wiping off any residue with a warm cotton cloth, then dry it with a dry cloth. The interior and exterior of the **Base** should only be cleaned by wiping it with a damp cloth.

⚠ **CAUTION: NEVER** submerge the Base in water or any other liquid.

If required, brush the heating element with a soft-medium bristle brush to remove food particles.

STEP 4:

Once all parts have been cleaned and thoroughly dried, store the Air Fryer fully assembled in a safe, dry location.

Replacement parts

Use of incompatible parts or aftermarket parts may result in damage to your nutribullet CrispLite™ Vision 8 QT Air Fryer or create safety hazards that may cause personal injury or damage. When ordering replacement parts always use genuine nutribullet® parts and accessories from **nutribullet.com**.

nutribullet CrispLite™ Vision 8 QT Air Fryer one-year limited warranty.

LIMITED WARRANTY FOR NUTRIBULLET®

nutribullet®'s limited warranty obligations are confined to the terms set forth below:

nutribullet®, LLC (“nutribullet®”) warrants this nutribullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase or date of delivery of the product. 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 this limited warranty is valid, at its option nutribullet® 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 nutribullet®'s property. When a refund is given, your product becomes nutribullet®'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 **nutribullet.com**, simply 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 for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate nutribullet® serial number(s). Before you send 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 nutribullet® One-Year Limited Warranty applies only to nutribullet® products distributed by or for nutribullet® that can be identified by the “nutribullet®” trademark, trade name, logo and bar code. nutribullet®’s One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by nutribullet®, 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. nutribullet®, 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. nutribullet® is not liable for any damage to products not covered by this warranty (e.g., Cups, 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 nutribullet® serial

number or trademark has been removed or defaced; and or (e) if the product has been used with an adapter/converter.

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No nutribullet® reseller, agent, or employee is authorized to make any modification to this warranty.

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Product registration

Please visit **nutribullet.com/register** or call **1 (800) 523-5993** to register your new nutribullet CrispLite™ Vision 8 QT Air Fryer. You will be asked to enter the Serial Number* of your product, along with the purchase date and place of purchase. The information you submit is for product registration. Failure to complete product registration does not diminish your warranty rights.

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.



***How to find serial number under the Base.**

120V 50-60Hz 2000W

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