



## EXTRA LARGE AIR FRYER User Guide

Item: 757738



*Recipes  
Inside!*

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Thank you for purchasing a Ginny’s Brand Extra Large Air Fryer. Now you can cook a wide assortment of food in a healthier manner – with little or no oil. The air fryer uses hot air combined with high-speed air circulation to cook your food. And fast! Awesome, tender ribs in 36 minutes and shrimp in 5 minutes! Check out our recipes in the back to get started. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. If this is a DETACHABLE CORD, always attach it to the appliance first, then to the electrical outlet. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating. Do not put anything on top of the unit.
- Do not fill the frying tray with oil or any other liquid.

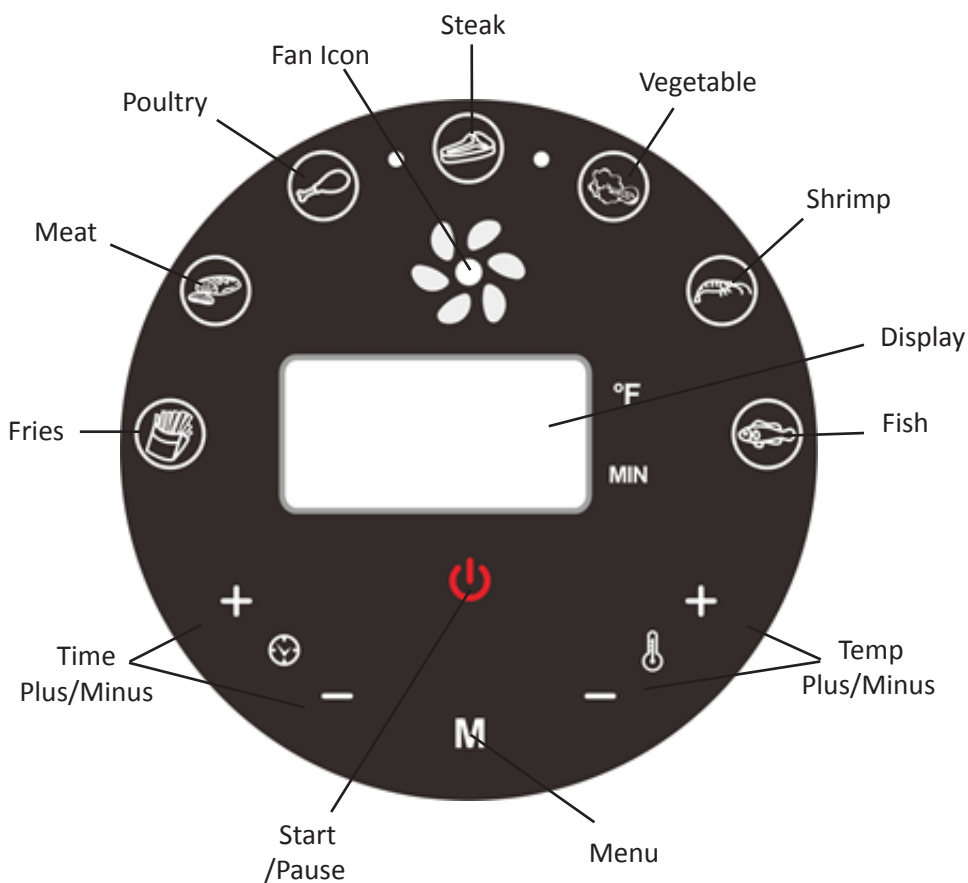
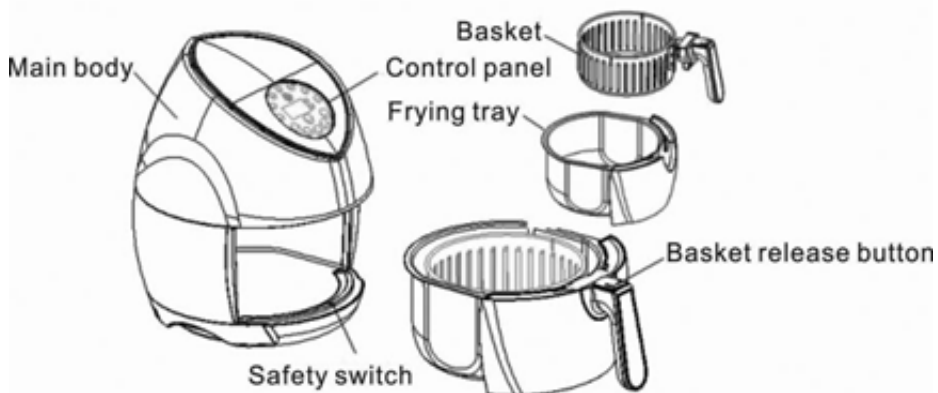
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	1700 W, 120 V, 60 Hz
CAPACITY	5.5 quarts
CORD LENGTH	40"
DIMENSIONS	12.5" L x 11.5" D x 15" H
MODEL	KDF-550D-3

# GET TO KNOW YOUR APPLIANCE










# HOW TO OPERATE

- WARNINGS:**
- Leave at least 4 inches of space at the back, top and sides of the air fryer. Do not place anything on top of the appliance.
  - Hot steam is released through the air exhaust openings on the back of the main body. Keep your hands and face at a safe distance. Also be careful of hot steam when you remove the frying tray with cooked food in it.

1. Place the food into the basket and attach the basket to the frying tray.
2. Insert the tray into the main body of the air fryer (ensure it's all the way in to activate the safety switch).
3. Plug the cord into an electrical outlet. The unit will beep, and the display will light up to the default of 400°F and 18 minutes
4. Press MENU to choose a function. Press TIME PLUS/MINUS or TEMP PLUS/MINUS, if desired, to adjust the time and temperature from the defaults.

**Note:** These settings are for reference only. Ingredients differ in size and shape, as well as brand, and defaults may need adjustments.

	Menu Function	Default Minutes	Default Temp
	Fries (frozen)	18	400°F
	Meat	12	400°F
	Poultry	20	400°F
	Steak (approx. 5 oz. ea.)	12	360°F
	Vegetables	10	320°F
	Shrimp (large)	8	360°F
	Fish (fillets)	10	360°F

(continued on next page)

# HOW TO OPERATE

5. Press and hold START/PAUSE until the air fryer starts up (about 3 seconds). The fan icon will appear to spin to show the air fryer is working. The display will flash, alternating between cooking temperature and remaining time, as the food cooks.
6. To pause cooking, press START/PAUSE one time and the machine will stop cooking. Press START/PAUSE again and cooking will resume. You can also pause cooking by pulling out the frying tray and basket (the display will go dark). Push the tray and basket back in to light up the display and resume cooking.
7. Some foods may require shaking to ensure even cooking (small items, such as fries or nuggets). To do this, pause the air fryer and pull out the tray and basket. Shake to shuffle the food, and replace.
8. When the set time has elapsed, the fryer will beep 10 times. The fryer will turn off approximately 1 minute after the beeping stops. Remove the tray and basket and set them on a heat-resistant surface. Press the basket release button to remove the basket from the tray. Pour your food from the basket to a platter or bowl.

**Note:** Do not turn the basket upside down with the frying tray still attached to it, as any excess oil that has collected on the bottom of the frying tray will spill out with the food.

9. If cooking another batch of food, refill the basket and reset the menu function. When finished cooking, unplug the air fryer from the outlet.

**Tips:**

- This air fryer is not intended for deep frying.
- Do not prepare extremely greasy foods in the air fryer.
- Foods that can be prepared in an oven can also be prepared in the air fryer (frozen potato rounds, egg rolls, mini corn dogs, etc.)
- You can use the air fryer to reheat foods.

# CLEANING & CARE

1. Turn off and unplug the air fryer.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the basket and tray. Pull the basket from the tray by pressing the basket release button. Wash the basket and tray in warm soapy water, or these two items may be cleaned in a dishwasher.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Wipe the exterior of the main body with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.



# TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	It is not plugged into an outlet	Plug it in
	The safety switch is not engaged	Ensure basket and tray are inserted properly
The food is not done	Too much food in the basket	Cook smaller amounts
	Temperature is too low	Increase the temperature
	Cooking time is too short	Increase the cooking time
The food is cooked unevenly	Some foods need to be shaken part way through the cooking time	Shake the basket once or twice during the cooking time to shuffle the food pieces
I cannot slide the frying tray into the main body	There is too much food in the basket	Cook smaller amounts
	The basket is not placed in the tray correctly	Gently push the basket down into the tray until you hear a click
The air fryer starts smoking	You are cooking greasy food	Keep the temperature under 180°F when cooking greasy food
	The tray still contains greasy residue from previous use	Clean the basket and tray after each use

## *Homemade Fries*

4 medium russet potatoes                      salt & pepper  
2 T. olive oil

1. Peel the potatoes and cut into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, drain, rinse and pat dry with paper towels.
3. Place potatoes in a large bowl and toss with olive oil, salt & pepper to taste.
4. Put the sticks in the air fryer basket.
5. Choose FRIES (400°F), but add 10 minutes to the time (for a total of 28 minutes).
6. Pause and shake the basket once or twice while cooking to shuffle the fries.

Serves 2-3

## *Air-Fried Chicken*

1½ c. flour                                      ½ t. cayenne pepper  
1 t. pepper                                      1 c. buttermilk  
1½ t. salt                                        ½ chicken, cut into pieces (skin on)

1. In a large bowl, whisk together the dry ingredients.
2. Pour the milk in another bowl.
3. Dredge the chicken pieces in the dry ingredients, then in the milk, then back into the dry ingredients.
4. Put the coated chicken pieces into the air fryer basket in 1 layer with a little space between the pieces.
5. Choose CHICKEN (400° F for 20 minutes). Flip the chicken halfway through, if desired. Chicken is done when internal temperature is 165°F, so if needed, cook another 5 minutes.

Serves 2-4

## *Zippy Pork Ribs*

¼ c. brown sugar	½ t. black pepper
1 T. cayenne pepper	½ t. garlic powder
½ t. salt	3 lbs. pork ribs

1. Mix the first 5 ingredients in a small bowl to make a rub.
2. Cut the pork into small sections (I cut into sections of 1 or 2 bones for easy serving).
3. Coat the pork generously with the rub, and place the pieces in the air fryer basket. Use the MEAT setting (400°F for 12 minutes).
4. When time has elapsed, rotate the pieces with tongs, and use the MEAT setting again.
5. When time has elapsed, rotate and repeat the MEAT setting a final time (for a total of 36 minutes).
6. Serve with your favorite barbeque sauce.

Serves 2-3

## *Pasta Salad with Roasted Vegetables*

2 green peppers, sliced	12 oz. rotini, cooked and rinsed
2 zucchini, sliced	2 c. grape tomatoes, halved
1 medium onion, sliced	1 can (6 oz.) pitted black olives
8 oz. fresh mushrooms, sliced	½ c. chopped pepperoncini
2-4 T. olive oil	1 bottle (16 oz.) zesty Italian dressing
salt & pepper	

1. In a large bowl, toss the peppers, zucchini, onion and mushrooms with the olive oil. Salt & pepper to taste.
2. Pour the vegetables into the air fryer basket, and cook on VEGETABLES (400°) for 15 minutes. Pause and stir well twice, while vegetables are cooking.
3. Combine the cold rotini with the cooked vegetables, tomatoes, olives and pepperoncini. Add the bottle of zesty Italian salad dressing, and refrigerate at least ½ - 1 hour before serving.

Serves 10-12

## *Cajun Snack Mix*

Here is a spicy twist on your favorite snack! Substitute cheese crackers, cashews, or whatever you have in the pantry. This quick and easy recipe will be your go-to when you need snacks in a hurry! I used a generic Cajun seasoning mix from the grocery store, but if you have the ingredients on hand, you can make your own: 1 t. salt, ½ t. black pepper, ½ t. cayenne pepper, ½ t. garlic powder, ¼ t. onion powder, ½ t. paprika, ¼ t. dried oregano, and ¼ t. dried thyme. Enjoy!

2 c. rice squares cereal	2 c. sesame sticks
2 c. wheat squares cereal	½ c. butter, melted
2 c. cocktail peanuts	1 T. Cajun seasoning
2 c. miniature pretzels	

1. Mix the first 5 ingredients in a large bowl and stir well.
2. In a small bowl (or measuring cup), combine the butter and Cajun seasoning.
3. Pour the butter over the dry ingredients and stir well to evenly coat.
4. Put the snack mix into the air fryer basket, and cook at 400°F for 4 minutes. Stir the snack mix well and cook for another 4 minutes.
5. When done, pour the mix out on cake pans or cookie sheets to cool. Store in an airtight container.

Makes 10 cups

## *Sweet and Spicy Bacon Bites*

10-12 bacon strips (not thick cut)      ½ t. cayenne pepper  
½ c. brown sugar                              ¼ - ½ c. maple syrup

1. Cut the bacon strips in half, and tie each half into a loose knot.
2. In a small bowl, mix the brown sugar and cayenne pepper.
3. Roll the knot into the brown sugar mix to coat thoroughly, then set aside on a plate while you repeat this with the remaining knots.
4. Drizzle the sugared knots with maple syrup. Roll the knots in the excess syrup to coat.
5. Place the knots in a single layer (pieces not touching) on the bottom of the air fryer basket.
6. Cook for 4 minutes at 400° F. Carefully turn the knots with tongs, and cook another 4 minutes.
7. Let cool and serve with maple syrup for dipping.

Makes 20-24 appetizers

## *Five-Minute Shrimp*

¼ t. cayenne pepper  
½ t. Old Bay® seasoning  
12 oz. small-medium raw shrimp, peeled and deveined  
2 t. olive oil  
1-2 T. salted butter, melted

1. In a small bowl, thoroughly mix the cayenne and Old Bay®. Set aside.
2. Place the shrimp in a large bowl and toss with the olive oil. Then, while stirring the shrimp, sprinkle over the seasoning mix and coat evenly.
3. Pour the shrimp into the air fryer basket and select SHRIMP, but reduce the cooking time to 5 minutes.
4. When shrimp is done, toss with the melted butter and serve.

Serves 2-3

# NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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