

Refurbished
**magic
bullet.**
air fryer



Refurbished
user Guide.

important safeguards.

when operating your magic bullet® Air Fryer, remember:
safety comes first.

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your magic bullet®. 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.
- 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.
www.RefurbProductSupport.com

- If any of the contained instructions or warnings are not understood, please contact **www.RefurbProductSupport.com** for assistance.

! Save these instructions!



contents.

- 08** what's included
- 09** assembly guide
- 09** before first use
- 10** using the magic bullet® Air Fryer
- 14** cooking tips
- 15** troubleshooting
- 16** care and maintenance

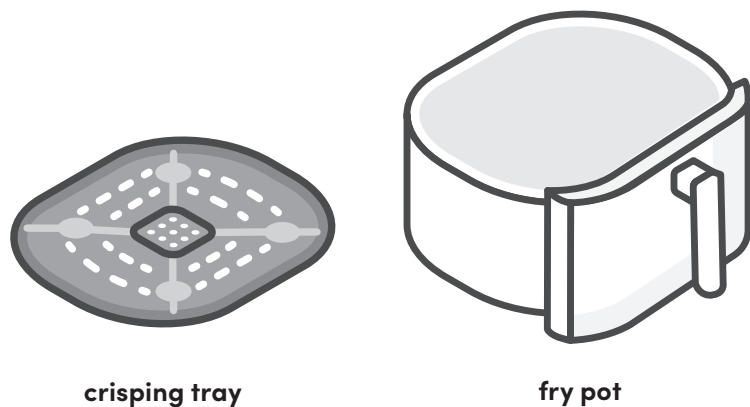
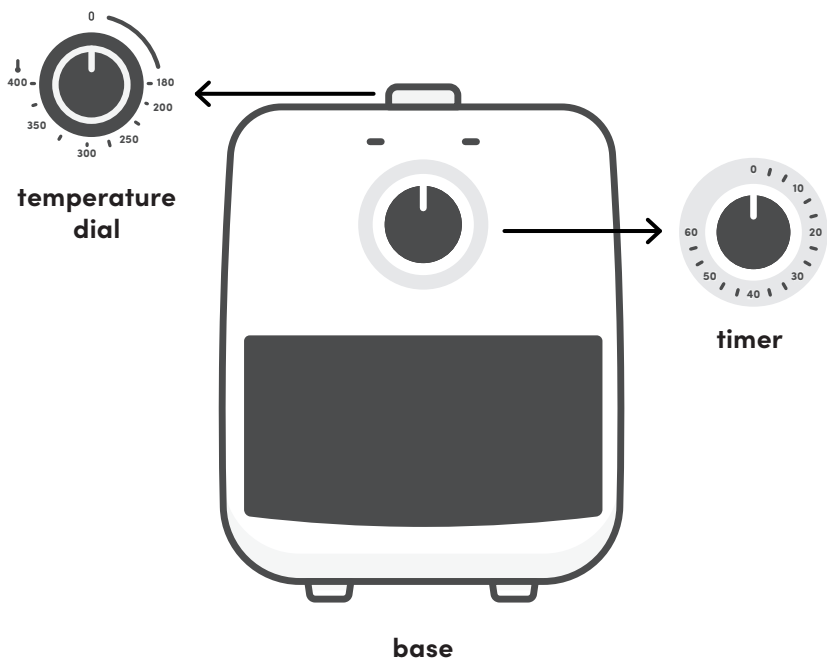
magic bullet® Air Fryer technical specifications

item number: MBA50100

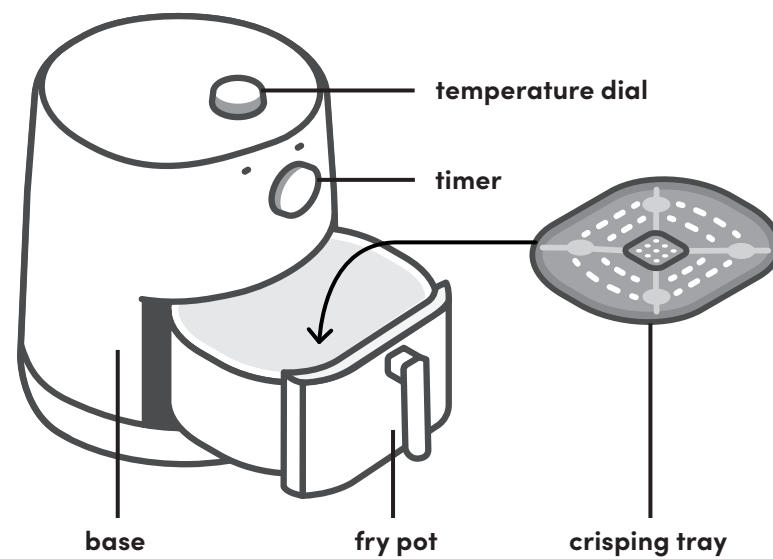
rated power: 1200w | fry pot capacity: 2.5qt

thank you for purchasing the magic bullet® Air Fryer.

what's *included*.



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 the highest temperature for about 3 minutes without putting any food inside.

gather & prepare food:

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

prepare cooking area, ensure proper ventilation:

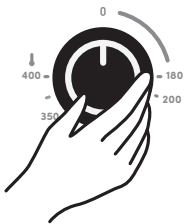
Ensure the magic bullet® Air Fryer is used on a clean, dry, flat surface.

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® 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.

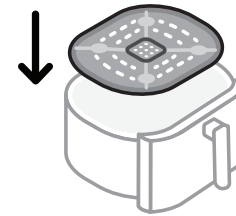


- 3** **Preheat:** Turn the **Temperature Dial** to its highest setting and run the fryer for 3 minutes.
note: To set the timer for any time under 10 minutes, turn the **Timer** clockwise past 10 and then move it counter-clockwise to your desired time under 10 minutes.

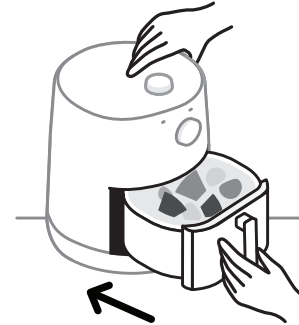
- 2** Place the Air Fryer on a **clean, dry, flat, solid surface** and **plug in** the unit.



- 4** Hold down the **Base** with one hand. With the other hand, firmly grasp the handle and pull to remove the **Fry Pot** from the **Base**.



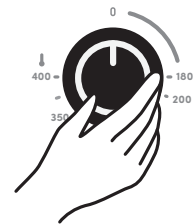
- 5** Insert the **Crisping Tray** into the bottom of the **Fry Pot**. **Make sure the Crisping Tray is seated securely and is level with the bottom of the pot.**



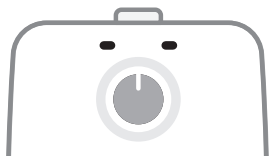
- 7** Holding the pot by the handle, push the **Fry Pot** back into the **Base** until you hear it click into place. **Make sure the outside of the Fry Pot is flush with the Base and not sticking out.**



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



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

orange (right): Indicates that the **Timer** is set and the unit is running. This light will remain on throughout the duration of cooking. It will turn off when the **Timer** has reached "0," indicating that the unit is no longer running.

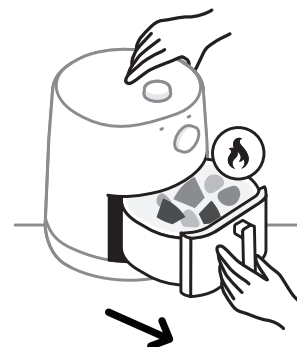


- 10** Turn the **Timer** clockwise to your desired cooking time. Cooking will now begin.

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

Turn the **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.

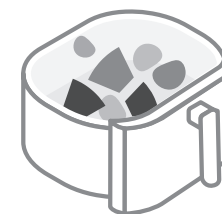
- 11** **Turn food during cooking:** Some recipes call for taking the **Fry Pot** out during cooking and turning your food. If so, hold the handle firmly to avoid spilling hot food.



- 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 stops.

Removing the Fry Pot too quickly may result in splattering and could potentially be dangerous. Also, be careful when opening the Fry Pot, as hot steam may escape.



- 14** Remove food from the **Fry Pot** using a utensil. **Never use your hands.**

! 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 Fry Pot from the Base 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 running 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 its smaller size, the Air Fryer's Fry Pot has less surface area on which to crisp food. To ensure your ingredients get brown all over, you may need to turn your food more frequently during the cooking process.

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), remove the Fry Pot 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 to avoid spillage.
- Once food is done cooking, don't remove the Fry Pot right away. Wait a few seconds first. Make sure the unit is turned off and ensure frying action has completely stopped before removing the Fry Pot from the Base. Use caution when removing the Fry Pot as there may be hot steam.

use a 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 Timer clockwise to your desired cooking time

problem | food is either overcooked or undercooked

possible reason	solution
the Fry Pot is too full	make sure to leave about 2 inches of space 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 | 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. Here are some essential 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 immediately 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 (the Timer should be at "0" and the orange light will no longer be 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 the Fry Pot and Crisping Tray with hot, soapy water.
- Wipe down the exterior of the Air Fryer Base with a clean, damp cloth.

 **warning:** never submerge the base in 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.