

West Coast *Chef*

Instruction Manual

Premium 5.8-Quart Air Fryer

Model No.: WCC58-DI



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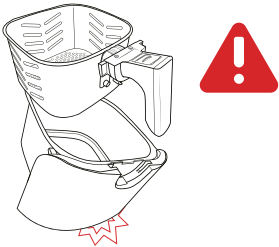
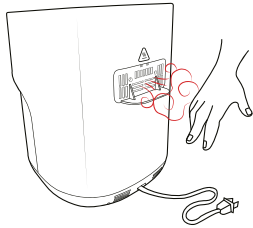
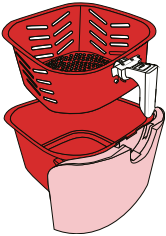
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IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your air fryer.
Read all instructions.

Key Safety Points

	<p>Do not touch hot surfaces.</p> <p>Use handle.</p>
	<p>Only press the release button when the basket is securely set on a flat surface. The handle is attached to the inner basket.</p> <p>When you press the release button, the outer basket will drop.</p>
	<p>Do not block the ventilation openings and leave at least one foot of free space around the air fryer when in use. Hot steam is released through the air outlets.</p> <p>Keep your hands and face clear of openings.</p>
	<p>After use, both the outer and inner baskets and cooked foods are hot.</p> <p>Use caution when handling the frying baskets.</p>

General Safety

- To prevent electric shock, do not immerse your air fryer housing or plug in water or liquid.
- Children should be closely supervised near your air fryer.
- Unplug from outlet when not in use and before cleaning.
- Allow to cool before putting on or taking off parts.
- Do not use any replacement third-party parts or accessories, as this may cause injuries.
- Do not use outdoors or on a wet surface.
- Do not place on or near stoves, gas or electric burners, or heated ovens.
- Use extreme caution when moving your air fryer (or removing the baskets) if they contain hot oil or other hot liquids.
- Do not place anything on top of your air fryer. Do not store anything inside your air fryer.
- Your air fryer is designed for household use only and may not be suitable for commercial use.
- Do not use your air fryer for anything other than the intended purpose.

While Air Frying

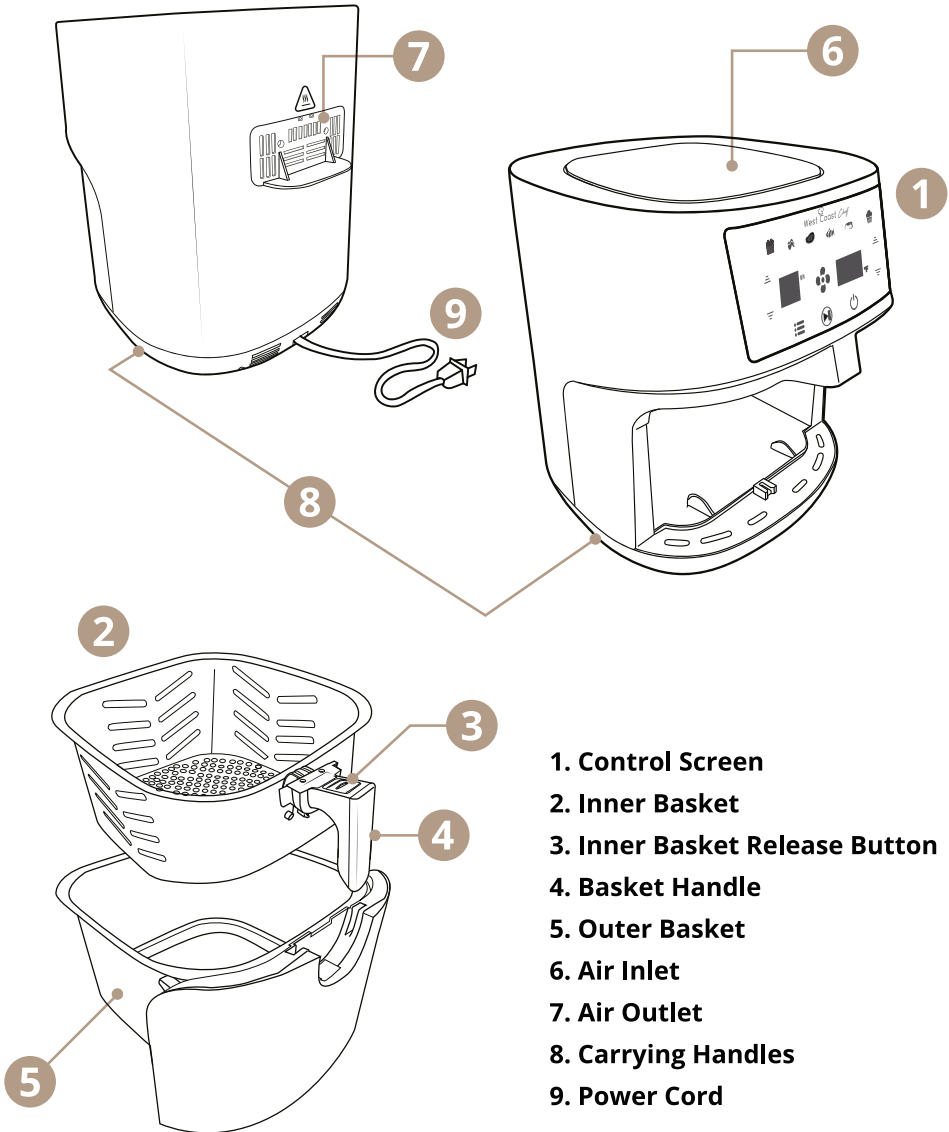
- Air fryers work utilizing hot air. Never fill the baskets with oil or fat.
- Make sure the inner frying basket is properly locked and secured into the outer basket.
- While your air fryer is in operation, always make sure the outer basket is fully closed with the inner basket handle locked securely in the outer basket.
- Do not place oversized foods into your air fryer.
- Do not place paper, cardboard, metal objects, non-heat resistant plastic, or similar materials into your air fryer.
- Keep your air fryer away from flammable materials. Only use on a flat, stable, heat-resistant surface.
- Immediately unplug your air fryer if you see dark smoke coming out. Wait for smoke to clear before pulling the baskets out.
- Do not leave your air fryer unattended while in use.

Plug and Cord

- Do not let the cord hang over the edge of your surface or touch any hot objects
- Do not alter the plug in any way.

GETTING TO KNOW YOUR AIR FRYER

Your West Coast Chef Air Fryer uses 360° rapid air circulation to cook your food using little to no oil. Enjoy crispy and delicious foods with up to 75% fewer calories than deep fryers. With user-friendly controls and an intuitive design, the West Coast Chef makes your favorite foods just a tap away.

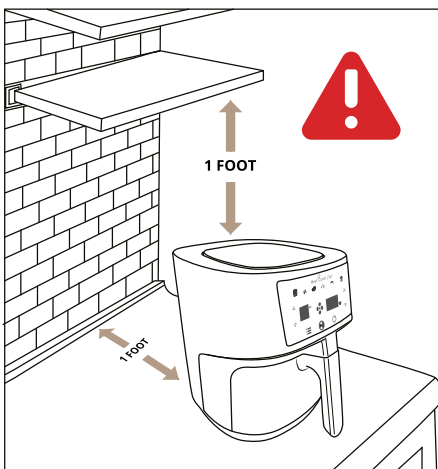


1. Control Screen
2. Inner Basket
3. Inner Basket Release Button
4. Basket Handle
5. Outer Basket
6. Air Inlet
7. Air Outlet
8. Carrying Handles
9. Power Cord

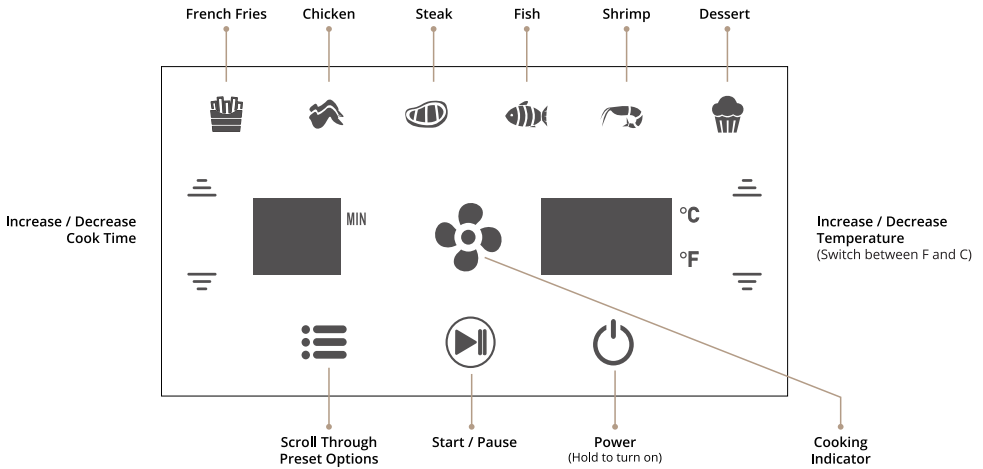
BEFORE FIRST USE

Setting Up

- 1 Remove all packaging materials.**
- 2 Pull the baskets out using the handle.**
- 3 Press the basket release button to separate the inner basket from the outer basket.**
 - Never press the release button while carrying the baskets.
 - Only press the release button when the baskets are resting on a flat surface.
 - The handle is attached to the inner basket, not the outer basket.
 - When you press the release button, the outer basket will drop.
- 4 Wash both baskets using soap and a non-abrasive sponge.**
- 5 Dry the baskets completely before placing them back inside the air fryer.**
- 6 Place your air fryer on a stable, level, and heat-resistant surface, away from areas that can be damaged by steam.**
- 7 Leave one foot of space behind and above the air fryer**



DISPLAY







NOTE:

- Hold the power button to turn on your air fryer
- Hold both temperature control arrows together for 3 seconds to switch between Fahrenheit and Celsius
- When you select a pre-set food option, the icon will turn white to indicate it has been selected







USING YOUR AIR FRYER

Air Frying


- 1. Plug in device and press and hold power button  to turn on the air fryer.**
- 2. Select your desired temperature and cooking time or simply choose one of the preset settings.**
- 3. Press the start button  to start cooking. The heating indication symbol  will then light up.**
 - The red dot in the center of the heating symbol will periodically turn on and off. This indicates whether the heating element is turned on or off to maintain the set temperature.
 - If the air fryer is not started within 5 minutes, the air fryer will enter standby mode. Press the power button to resume.
- 4. The preheating cycle will begin once the start button has been pressed.** Air fryer will beep once the preheating cycle has completed, signaling the start of the cooking countdown timer.
- 5. After air fryer has preheated, press the pause button , then pull baskets out of air fryer and place food inside. The countdown timer will pause while baskets are out of the unit.**
 - Do not allow food to exceed the Max. indication level.
 - An air fryer is not a deep fryer. Do not fill basket with oil, frying fat, or any other liquids.
- 6. Slide baskets back into the air fryer, then press the start button to resume cooking.**
- 7. If needed, you may pause cooking by pressing the pause button**
 - Some recipes and food items cook better by shaking or flipping during the cooking cycle.
 - The timer will remain paused until you press the start button again to resume cooking.
- 8. When the timer reaches 0 and cooking is complete, your air fryer will beep 3 times indicating the cooking is finished.**
 - Display will revert back to default settings.
- 9. After removing baskets, make sure they are resting on a stable, flat, heat-resistant surface before pressing the basket release button.**
 - Watch out for hot oil collected in the outer basket.

PRESET SETTINGS

Select any of the preset options to quickly get started.

French Fries		10 minutes	400°F / 200°C
Chicken		10 minutes	360°F / 180°C
Steak		8 minutes	360°F / 180°C
Fish		6 minutes	400°F / 200°C
Shrimp		6 minutes	320°F / 160°C
Dessert		12 minutes	320°F / 160°C

* Results may vary

Preset time and temperature can be customized by pressing the temperature and time + or - buttons. Confirm your adjustment by pressing the start button. 

DISCLAIMER: Preset settings work best for cooking volumes below 2 cups.

CAUTION: Do not press the basket release button when shaking or flipping food.

TIPS

Preheating

Some recipes require a preheated air fryer. Simply set your air fryer to the designated time and temperature. When you hear the air fryer beep, the preheating process has finished. Press the start/pause button before removing the basket. Once basket has been reinserted, press the start/pause button again to resume cooking.

Using Oil

Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons of oil.

Oil sprays are an excellent way to apply small amounts of oil evenly on your food.

Cooking Tips

Smaller food items usually require slightly less cook time than larger food items. Adjust any preset settings accordingly.

Food that can be prepared in an oven can also be prepared in the air fryer.

Air fryers are great at reheating food. To reheat your food, set the temperature to 300°F for up to 10 minutes.

To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.

Air frying high-fat foods will cause fat to drip to the outer basket. Pour out fat drippings to prevent smoke.

For best results of smaller foods like fries, onion rings, and chicken nuggets, shake to mix the food in the basket halfway through cooking time.

CARE AND MAINTENANCE

Always clean the air fryer after every use.

- 1** Unplug the air fryer and allow it to cool completely before cleaning. Pulling out the baskets will allow the air fryer to cool more quickly.
- 2** Wipe the outside of the air fryer with a damp cloth. Do not immerse the unit in water or any other liquid.
- 3** The baskets are dishwasher safe. However, basket nonstick lifespan may be extended through hand washing. Be sure to use a non-abrasive sponge when cleaning your baskets.
- 4** For stubborn dirt on the frying basket, fill the outer basket with hot water and soap. Put the inner basket in the outer basket and let soak for 10 minutes.
- 5** Clean the inside of the air fryer with a non-abrasive sponge.
- 6** Clean the heating coil, if needed, to remove food debris.
- 7** Dry before re-using.

TROUBLESHOOTING

Problem	Possible Solution
The air fryer will not turn on.	<p>Make sure the air fryer is properly plugged in.</p> <p>Push the baskets securely into the air fryer.</p>
Food is not completely cooked.	<p>Food may be undercooked if the frying basket is overcrowded. Try cooking in smaller batches.</p> <p>Increase cooking temperature and/or time.</p>
Food is cooked unevenly.	Shake or flip food halfway through cooking.
Food is not crispy after air frying.	Using small amounts of oil help increase crispiness. Oil sprays work best for lightly oiling foods.
Basket will not slide into air fryer.	<p>Make sure the basket is not overfilled with food.</p> <p>Make sure the inner basket is secured inside the outer basket before sliding it into the air fryer.</p>
White smoke is coming out of the air fryer.	<p>The air fryer may produce some white smoke when you use it for the first time. This is normal.</p> <p>Make sure the baskets are cleaned properly and not greasy.</p> <p>Frying greasy foods will cause oil to drip into the outer basket.</p>
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the baskets out.

SPECIFICATIONS

Power Supply	AC 120V, 60Hz
Rated Power	1500W
Capacity	5.8 Quarts / 5.5 Liters
Temperature Range	180-400°F

WARRANTY INFORMATION

Terms & Policy

Product Name	Premium 5.8-Quart Air Fryer
Model Number	WCC58-DI
Default Warranty Period	6 months

West Coast Chef warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

West Coast Chef will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

The warranty is non-transferrable. West Coast Chef is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

West Coast Chef assumes no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual.

All expressed and implied warranties, including the warranty of merchantability, are limited to the period of the limited warranty.

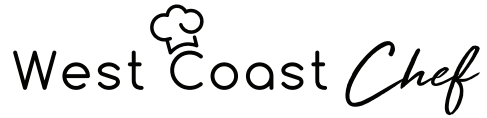
Additional 6-Month Warranty

You can extend your warranty by an additional 6 months. Log onto www.thewestcoastchef.com/warranty for more details.

CUSTOMER SUPPORT

If you encounter any issues or have any questions regarding your product, please contact our customer support team.

Email: support@thewestcoastchef.com
www.thewestcoastchef.com



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