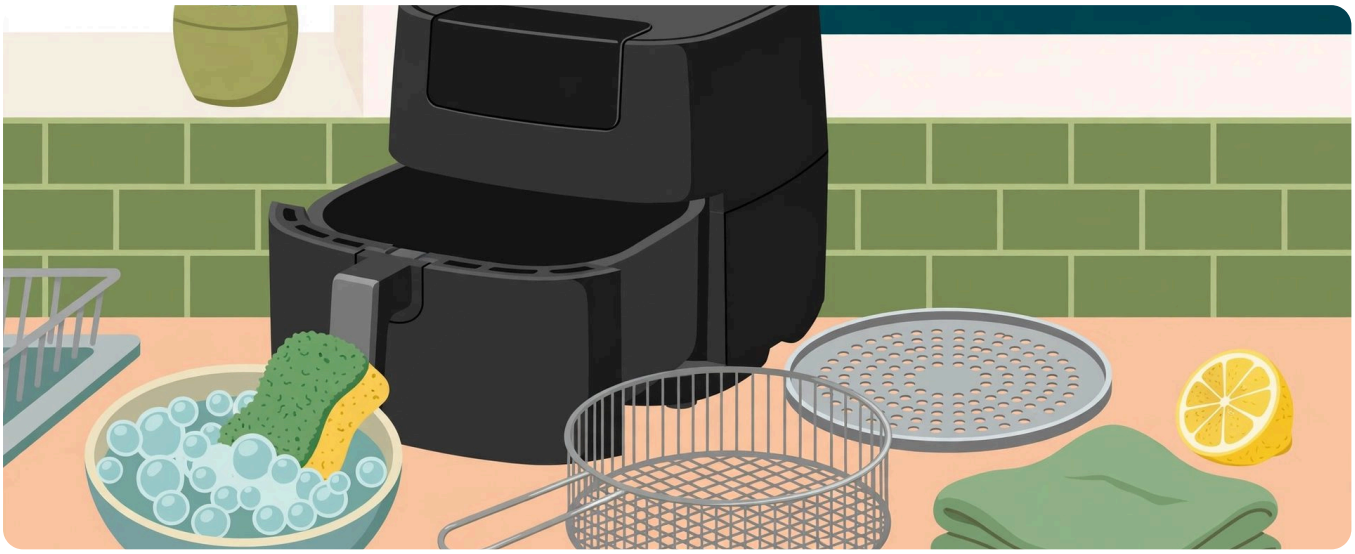
How to Clean an Air Fryer

The safe, step-by-step way to keep your basket non-stick, your fryer grease-free and your food tasting fresh - after every use and once a month.



10 min	20-30 min	Warm + soapy	Never
AFTER EACH USE	MONTHLY DEEP CLEAN	ALL YOU USUALLY NEED	SUBMERGE THE UNIT

Safety first - read before you start:

- **Unplug the air fryer and let it cool completely** - at least 30 minutes after cooking - before you clean any part of it.
- **Never submerge the main unit in water** and never run it under a tap. It contains the heating element, fan and electrics. Wipe it only.
- **Never use metal scourers, steel wool, oven cleaner or harsh abrasive powders.** They strip the non-stick coating on the basket and crisper plate.
- Use the **soft side of a non-scratch (nylon) sponge** on all coated parts, and keep water and sprays away from the air vents and controls.

You will need

- Warm water and mild washing-up liquid (dish soap)
- Non-scratch nylon sponge or soft cloth
- 2 microfibre cloths - one for washing, one for drying
- Soft-bristle brush or an old soft toothbrush
- Wooden skewer or cocktail stick for stuck crumbs
- Baking soda (bicarbonate of soda) for stubborn grease
- Half a lemon, or lemon juice, for odours
- Kitchen paper or a tea towel for drying
- Optional: a small bowl for soaking

Check your manual first. Most baskets, crisper plates / racks and drawers are labelled dishwasher-safe, but hand washing in warm soapy water is gentler and keeps the non-stick coating in good condition for longer. If your manual says a part is not dishwasher-safe, never put it in the dishwasher.

After every use - the 10-minute clean

1. **Unplug, cool and empty.** Switch off, unplug and leave the fryer to cool for at least 30 minutes. Pull out the drawer, tip out any oil or crumbs into the bin - never pour hot oil down the sink - and remove the basket and crisper plate or tray.
2. **Soak the removable parts.** Fill the sink or a bowl with warm water and a few drops of washing-up liquid. Soak the basket, crisper plate / tray and drawer for 10-15 minutes. Soaking does the hard work, so you never have to scrub hard.
3. **Wash gently.** Wash each part with the soft side of a non-scratch sponge. Use a soft brush or old toothbrush for the mesh, holes and corners of the crisper plate, and a wooden skewer to lift crumbs stuck in the grid. Never use a metal pad or a knife.
4. **Tackle stubborn grease with baking soda paste.** Mix 3 tablespoons of baking soda with 1 tablespoon of warm water. Spread it on the greasy area, leave for 15-20 minutes, then wipe away with a damp soft sponge and wash again. Repeat rather than scrubbing harder.
5. **Rinse and dry completely.** Rinse in clean warm water and dry every part thoroughly with a tea towel or kitchen paper, then leave to air-dry. Parts put back damp can rust, smell and grow mould around the seals.
6. **Wipe the inside cavity.** With the drawer out, wipe the inside walls with a microfibre cloth dampened - not dripping - with warm soapy water. Wring it well first. Remove crumbs from the corners, then wipe again with a cloth dampened in plain water.
7. **Wipe the outside.** Wipe the body, handle, controls and cord with a barely damp cloth, then buff dry. Never spray cleaner directly onto the unit, the vents or the control panel.
8. **Reassemble only when fully dry.** Put the crisper plate back in the basket, slide the drawer in, and leave the drawer slightly open if you store it straight away, so air can circulate.

Once a month - the deep clean

Heating element and fan area

1. Make sure the fryer is unplugged and completely cold.
2. Remove the drawer, then carefully turn the main unit upside down on a folded tea towel so you can see the heating element and fan guard above the cooking cavity.
3. Wipe the element and the area around it with a cloth or soft sponge that is only just damp with warm soapy water. Work gently - do not bend the element, and do not let water drip into the fan or vents.
4. Use a soft dry brush to loosen crumbs and grease splashes around the fan guard. Never poke metal tools into the fan area and never spray water or cleaner up into it.
5. Wipe again with a cloth dampened in plain water, then leave the unit upside down for 10 minutes to dry fully before turning it back and using it.

Smoke or a burning smell? It is usually grease on the heating element. Do the deep clean above, and next time you cook very fatty food, check the drawer halfway through and drain off excess fat.

Freshen it up - removing smells

- **Lemon method:** Put 1 tablespoon of lemon juice or a few lemon slices in 250 ml of water in a small oven-safe ramekin that fits in the basket. Run the fryer empty at 180 C (350 F) for 3-5 minutes, unplug, and leave the drawer closed for 10 minutes. Remove the ramekin carefully - it will be hot - then wipe the basket dry.
- **Baking soda method:** With the fryer unplugged and cold, sprinkle 2 tablespoons of baking soda over the bottom of the dry basket, leave for 30 minutes, tip it out and wash the basket as normal.
- **Use vinegar with care:** Only use a cloth dampened with a little diluted vinegar on the *outside* of the unit if your manual allows it. Do not pour or spray vinegar inside the cavity or onto the heating element, and never heat vinegar inside the fryer - it can damage coatings and leave a strong smell.
- Wash the basket straight after strong-smelling food (fish, garlic, spices) rather than leaving it until morning.

How often to clean each part

Part	How often	How
Basket and crisper plate / tray	After every use	Soak 10-15 min in warm soapy water, soft sponge, dry fully
Drawer / pan	After every use	Wash with the basket; drain fat into the bin first
Inside cavity	Weekly, or after fatty food	Wipe with a well-wrung damp cloth
Heating element and fan area	Monthly	Unit upside down, barely damp cloth, no spraying
Outside, handle and cord	Weekly	Wipe with a barely damp cloth, buff dry

Do

- Clean little and often - it takes 10 minutes
- Soak instead of scrubbing
- Dry every part completely
- Use parchment liners for very sticky food
- Empty crumbs and fat after each cook

Do not

- Submerge the main unit in water
- Use metal scourers, steel wool or oven cleaner
- Plug in or cook while parts are still wet
- Leave dirty parts soaking overnight - it dulls the coating
- Use the fryer if the cord or plug is damaged

Quick tick-off checklist

☐ Unplugged and cooled for at least 30 minutes
☐ Fat and crumbs tipped into the bin
☐ Basket, crisper plate and drawer soaked and washed
☐ Baking soda paste used on stubborn grease, if needed
☐ Cavity and outside wiped with a damp - not wet - cloth
☐ Element and fan area checked (monthly clean)
☐ Every part dried fully before reassembling

Notes