



modernhome™

# Premium XL Digital Air Fryer Oven

## Instruction Manual

Model: PDO - 853

# HEALTHY STARTS HERE

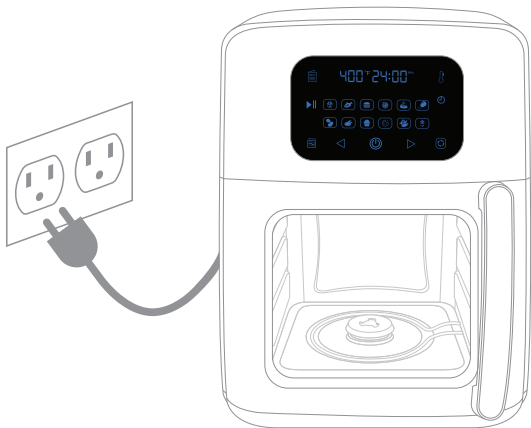
**Congratulations** on your new Digital Air Fryer  
and thanks for choosing Modernhome

Your Digital Air Fryer is a practical, multi-function appliance that uses incredibly hot air and rapid air circulation to evenly cook your food from all angles, without using extra oil or grease. This leads to deliciously crispy food in a snap with less fat, calories, grease, and harmful chemicals. Almost any food that can be prepared in a conventional, microwave, or convection oven can be fried, baked, roasted, or grilled in your new Air Fryer.

We worked hard to create our helpful companion app and dishwasher-safe accessories with a Lifetime Warranty, which lets you spend more time on the things that matter most - like enjoying delicious food, spending time with loved ones, and taking care of yourself. Enjoy your new Air Fryer and the freedom it allows to create healthier lifestyles for yourself and those around you.



modernhome™  
Premium XL Digital Air Fryer Oven  
Quick Start Guide



## Powering Air Fryer

Place the Air Fryer on an even surface and plug into a grounded wall socket



Menu

400 °F 24:00 Min



Temp

Presets



Start / Stop



Fries



Fish



Beef



Pizza



Steak



Chicken



Time



Fresh Potatoes



Whole Chicken



Cake



Cookies



Veggies



Defrost



Preheat

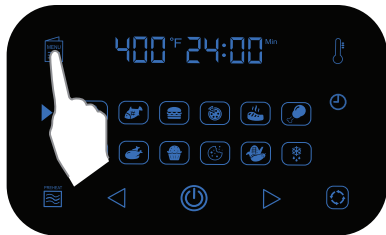


Power On / Off



Rotate

## Set Up Air Fryer with Presets



1

After pressing the On/Off button hit the Menu button



2

Cycle through presets with the arrows



3

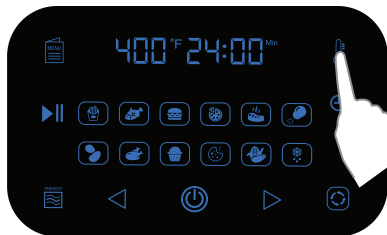
Once you've selected a preset hit the Play/Pause button to start Air Fryer

## Set Up Air Fryer Manually



1

Tap the On/Off button to turn on the Air Fryer



2

Tap the Temp button to adjust the cooking temperature



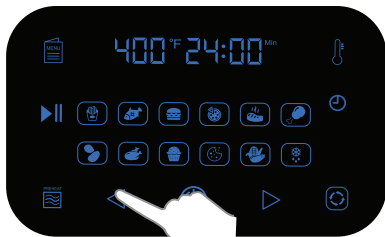
3

Select the desired temp with the arrows



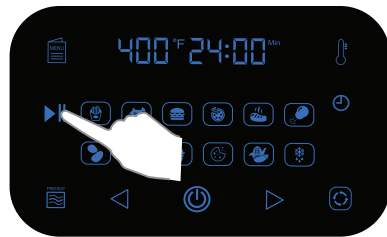
4

Tap the Time button  
to adjust the cooking time



5

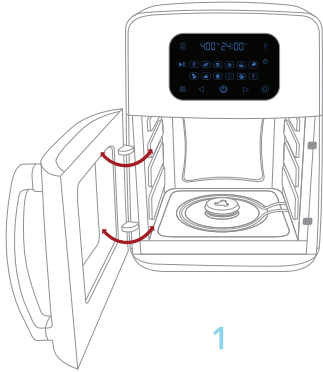
Select the desired time  
with the arrows



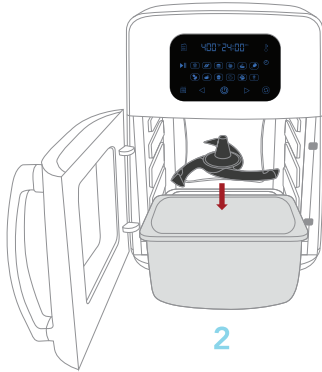
6

Once you've selected a time  
and temp hit the Play/Pause  
button to start Air Fryer

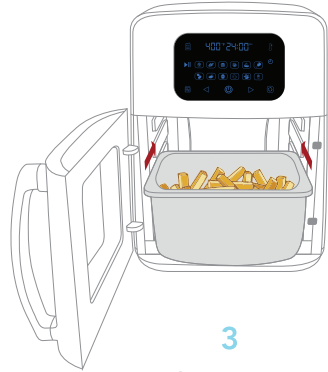
## Loading Air Fryer



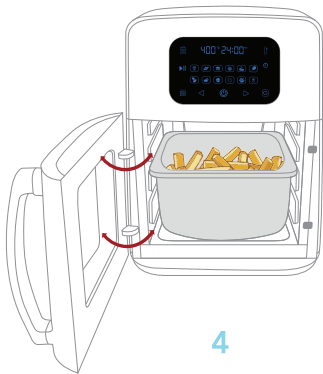
1  
Open the Air Fryer  
Oven's door



2  
Secure the Auto  
Stirring Arm into the  
center of the Basket



3  
Place food into Basket  
and slide it into the oven's  
lowest possible grooves



4  
Close the Air Fryer  
Oven's door

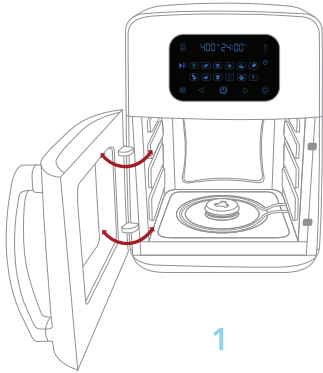


5  
Once Time, Temp or  
Preset is selected press  
the Play/Pause button

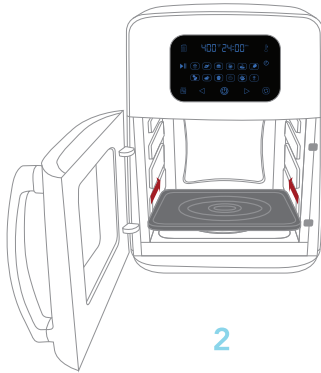
**Note:** This Air Fryer must only be used with the Frying Basket or a Drip Tray securely inside the appliance. The Stirring Arm attachment also relies on the rotating knob at the bottom of the Frying Basket and cannot be used without the Frying Basket in place inside the Air Fryer.

Do not attempt to use the Air Fryer or the Stirring Arm attachment without the Frying Basket or Drip Tray securely inside the unit first. The Stirring Arm will not fit into the rotating knob at the bottom of the internal chamber only at the bottom of the Frying Basket. If using the Grill Racks, the Drip Tray must be used to catch excess oil and grease and protect the heating element at the bottom.

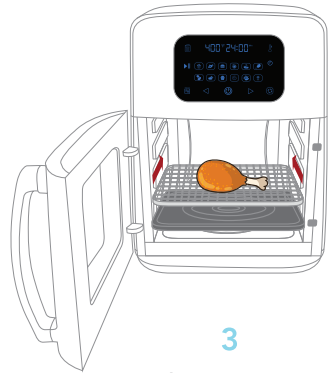
## Grill Rack & Mesh Trays



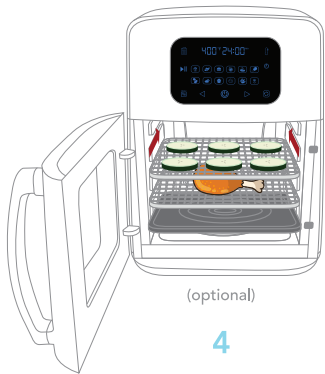
1  
Open the Air Fryer  
Oven's door



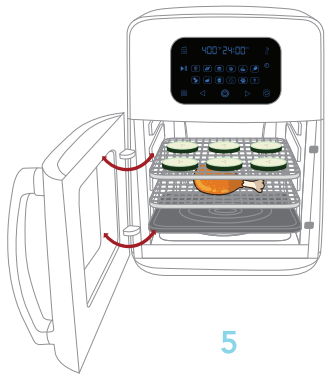
2  
Slide a Drip Tray  
into the oven's  
lowest grooves.



3  
Place food on mesh tray  
then slide it into the  
Air Fryer Oven



Place food on mesh tray  
then slide it into the  
Air Fryer Oven

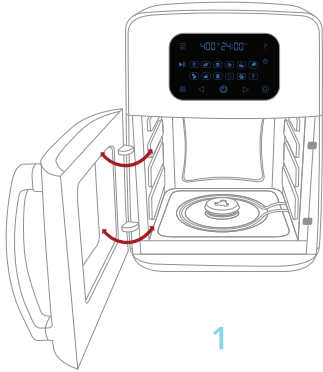


Close the Air Fryer  
Oven's door

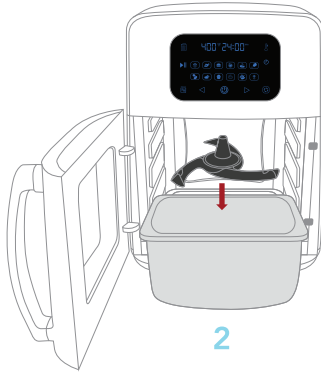
**Note:** This Air Fryer must only be used with the Frying Basket or a Drip Tray securely inside the appliance. The Stirring Arm attachment also relies on the rotating knob at the bottom of the Frying Basket and cannot be used without the Frying Basket in place inside the Air Fryer.

Do not attempt to use the Air Fryer or the Stirring Arm attachment without the Frying Basket or Drip Tray securely inside the unit first. The Stirring Arm will not fit into the rotating knob at the bottom of the internal chamber only at the bottom of the Frying Basket. If using the Grill Racks, the Drip Tray must be used to catch excess oil and grease and protect the heating element at the bottom.

## Loading Whole Chicken

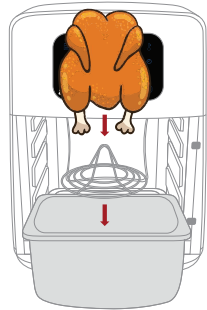


1  
Open the Air Fryer  
Oven's door

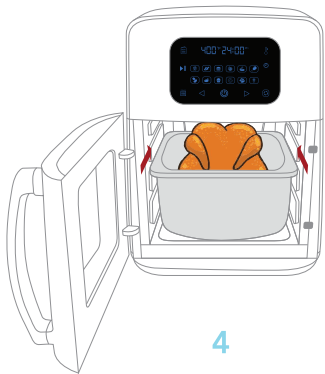


2  
Secure the Stirring  
Arm into the  
center of the Basket

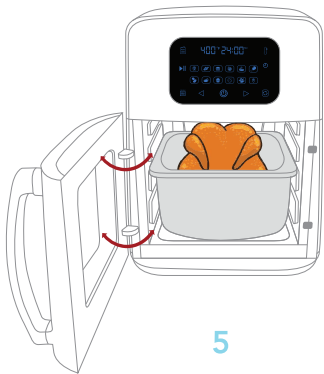
**Tip:** The chicken should have some twine all around it. Tying two legs together, two wings together, and one across the breast.



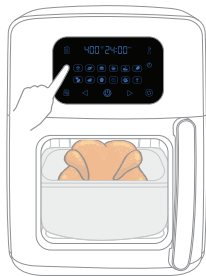
3  
Secure chicken onto  
Rotisserie attachment



4  
Slide the Frying Basket  
into the oven's  
lowest possible grooves



5  
Close the Air Fryer  
Oven's door



6  
Select the Rotisserie  
Preset and press the  
Play/Pause Button

## Before First Use

- Remove all packaging materials, plastic, tape, and labels.
- Clean the Frying Basket, Racks, Trays and all accessories with warm water, soap, and a non-abrasive sponge. As the Frying Basket, Grill Rack, Stirring Arm, and accessories have a non-stick, food-safe coating, be sure not to use an abrasive sponge or metal scouring pad as this will damage the coating.  
*(Tip: The accessories can also be cleaned in the dishwasher)*
- Wipe the inside and outside of the Air Fryer with a dry cloth. *Note: The Air Fryer may make some smoke or slight odor the first time you use it. This is normal.*
- Ensure the heating element and fan inside the Air Fryer are both clean and clear from any obstructions.

**Note:** *This Air Fryer must only be used with the Frying Basket or Drip Tray securely inside the appliance. The Stirring Arm attachment also relies on the rotating knob at the bottom of the Frying Basket and cannot be used without the Frying Basket in place inside the Air Fryer..*

*Do not attempt to use the Air Fryer or the Stirring Arm attachment without the Frying Basket or Drip Tray securely inside the unit first. The Stirring Arm will not fit into the rotating knob at the bottom of the internal chamber – only at the bottom of the Frying Basket. If using the Grill Racks, the Drip Tray must be used to catch excess oil and grease and protect the heating element at the bottom.*



## CAUTION!

- Some parts of the Air Fryer are extremely hot during operation such as the exterior, interior, trays, and all accessories. Do not touch hot surfaces, parts, accessories, interior or exterior while cooking. Use a heat-resistant oven glove instead of touching the Air Fryer or its accessories directly to avoid bodily injury.
- The Air Fryer contains both electronic and heating elements. To avoid electrical shock, do not immerse the power cord, plug, or housing in water or put them under the tap during cleaning.



## **CAUTION!** *(continued)*

- Prevent any water or other liquids from entering the Air Fryer.
- Do not cover the air ventilation inlet and air outlet of the Air Fryer while it's in use.
- During cooking, hot steam is released from the air outlet openings. Be sure to keep your hands, face, and all other body parts away to avoid injury. Also, be careful of hot steam and air you open the Door or remove the accessories, Frying Basket, Racks, Trays, or Stirring Arm.
- Do not fill the Frying Basket or internal chamber of the Air Fryer with oil or fat as this may cause a fire hazard. The appliance uses hot air to cook.
- Always allow the Air Fryer and all parts and accessories to cool down completely before handling or cleaning.
- Do not clean with metal scouring pads or abrasive sponges and materials.

- To prevent a fire, be sure to keep the Air Fryer away from all flammable materials, such as curtains, drapes, tablecloths, cloth, wallpapers, and walls.
- Do not place anything on the top of the Air Fryer or directly behind it.
- The Air Fryer is intended for household use only. Do not use the Air Fryer for anything other than its intended use or beyond the specifications of this manual.
- In the case of a fire, never attempt to extinguish the flames with water. Immediately unplug the appliance. If safe, close the lid and smother flames with a damp cloth.

## Cooking Using the Frying Basket

- 1 Place the Air Fryer on an even surface and plug into a grounded wall socket. Be sure that the Air Fryer is a safe distance (at least 12 inches) from the wall or any other appliances or furniture to avoid damage to the surrounding environment and allow for proper air circulation.
- 2 Open the Door and slide the Frying Basket safely out of the Air Fryer and place your ingredients inside the Frying Basket.

*Tip: If cooking smaller ingredients that you'd like automatically mixed, securely push the Stirring Arm attachment onto the Rotation Knob at the bottom of the Frying Basket before putting your ingredients inside. The Stirring Arm and*

*Rotation Knob only fit in one orientation, so be sure the Stirring Arm is securely attached to the Rotation Knob before operation.*

**Note:** Do not fill the Frying Basket beyond the Max Line as this could have a negative effect on the cooking due to overlapping and it may present a safety issue as food may be too close to the heating element and coil above.

*Note: As this fryer works using hot air circulation, do not fill the Frying Basket or internal chamber of the appliance with oil, grease, or frying fat.*

- 3 Slide the Frying Basket into the middle slot securely and you should hear a click as the bottom of the basket aligns with the Stirring Wheel at the bottom of the inner chamber.

- 4 Close the Door and tap the Power button to start the cooking cycle in manual mode (the default temperature is 400 °F with a cooking time of 10 minutes).
- 5 Adjust the time and temperature manually by tapping either the Clock or Thermostat icon and then using the Left and Right arrows to adjust accordingly. The maximum temperature is 400 °F.

*Tip: If you hold your finger down on either arrow, you can adjust the values more quickly.*

- 6 To use one of the Preset cooking modes, tap the Menu icon and use the Left and Right arrows to select your Preset.
- 7 When your desired time and temperature are on the display, either manually or through a Preset, tap the Play/Pause icon to begin the cooking cycle.
- 8 If Stirring is desired and the Stirring Arm is securely attached to the Rotation Knob at the bottom of the Frying Basket, tap the Rotation Button once to activate the feature.

## Cooking Using the Frying Basket *(continued)*

You will see the Rotation Indicator Icon illuminate when the feature is on.

*Note: When the Rotation is selected, you may hear and see the Basket adjusting slightly at first. This is normal and is how the Stirring Wheel connects to the Basket.*

*Note: Some Presets, like Fresh Potatoes, have the Stirring function automatically enabled due to the nature of the food. You will not be able to turn this off. If you must, then simply enter manual cook mode and select the same temperature and time without using the Preset or selecting the Stirring function.*

*Note: When the Air Fryer is actively heating up, the Heating Indicator light and the Heating status will glow. You will also hear the internal fans turning on and see the heating element's glow when needed. Keep all body parts away from the Air Outlet vents during this time and be careful of steam and hot air when opening the Door or removing the Frying*

*Basket. The Heating system will turn on and off throughout the cycle to maintain the desired temperature.*

- 9 While the Air Fryer is cooking, you can adjust the temperature and timer using the Clock and Thermometer icons and then the Arrow buttons. Then press the Play/Pause button to continue with that selection.

*Note: When adjusting the temperature while the Air Fryer is cooking, the timer will pause until the temperature is selected and the Play/Pause button is tapped. Please be mindful of this.*

**10** When the set preparation time elapses, the Air Fryer will beep once. Its fans will continue to spin for 60 additional seconds allowing the appliance to cool down. After this the Air Fryer will beep 3 times and the Finished status will glow, which signals that it's safe to open the Air Fryer and remove your food.

**11** Open the Door and use heat-resistant oven gloves to safely slide the Frying Basket out and place it on a heat-resistant surface.

*Note: Any excess oil and grease will have been collected at the bottom of the Frying Basket, so do not turn the Frying Basket upside down as this hot oil will spill.*

**12** If the ingredients are ready to serve, simply retrieve your food with tongs or other heat-safe tool and serve.

*Note: For the best cooking results with smaller ingredients such as fries and the Stirring function is not enabled, you may open the Door and use a heat-resistant oven glove to slide the Frying Basket out carefully and gently shake the ingredients halfway through the cooking time. Be cautious of hot air and steam that may be released when opening the Door. Then slide the Frying Basket back into the Air Fryer and close the Door to continue cooking.*

*Tip: For safety, the Air Fryer will shut off when the Door is opened. If the Door is closed again within 90 seconds, the timer will continue as usual.*

## Cooking Using the Rotisserie

### Preheating Function

If starting with a completely cold Air Fryer, or you'd like to Preheat the unit before use, you may use the Preheat function by tapping its icon and pressing the Play/Pause button. The Air Fryer's heating elements and fans are incredibly powerful and it heats up very quickly, so this is optional.

- 1 Be sure to tie the chicken's wings together, tie the drumsticks together, and tie a third piece of twine around the breast of the chicken. This will keep the chicken together for more even cooking and ensure it rotates

smoothly without catching on the notch inside the Frying Basket.

- 2 With the Stirring Arm securely attached to the Rotation Knob on the bottom of the Frying Basket, place your whole chicken on the Rotisserie Accessory and place it on top of the Stirring Arm. The Rotisserie Accessory will sit in the grooves on the Stirring Arm.
- 3 When inside the Air Fryer, ensure that the top of the chicken doesn't touch the heating element, fan, or mesh cover at the top inside of the unit. If any part of the chicken is

touching the top inside of the unit or is too close, it may cause the food to burn and a fire hazard.

- 4 Using the Menu button and arrows, select the Rotisserie Chicken preset and tap the Play/Pause button to begin the cooking cycle.

*Tip: Keep an eye on the chicken throughout the cooking process to ensure it's rotating smoothly and being cooked properly. The chicken will be done when the internal temperature reaches 165°F. Let it rest 10-15 minutes before serving.*

## Cooking Using the Grill Rack, Mesh Tray, and Multipurpose Trays

The included Grill Rack, Mesh Tray, and Multipurpose Trays can conveniently cook a variety of foods. When using, always be sure to use one of the Multipurpose Trays as a Drip Tray at lowest possible slot to catch excess oil and protect the heating element at the bottom of the unit.

After placing the Drip Tray to catch excess grease if needed, slide the cooking racks or trays at the next lowest available position in the Air Fryer and slide each securely and completely into the unit. The Mesh Tray can be used for cooking or dehydrating fruits and vegetables, while the Grill Rack can be used for meats, toasting bread, reheating food, and more. The Multipurpose Trays can be used for pizzas, desserts, as a drip tray, and a multitude of other ingredients.

*Tip: As two Multipurpose Trays are included, we suggest using one for cooking and reserve the other as a dedicated Drip Tray.*

*Tip: When cooking using 2 trays, you may use a heat-resis-*

*tant oven glove to switch the position of the trays midway through cooking for more even results. We do not recommend cooking with more than 2 trays at once.*

*Tip: When cooking using 2 slots, the higher rack will cook more quickly than the lower tray. Keep this in mind while cooking and also be sure not to overcrowd the higher rack, as this will block some air flow.*

*Note: The Drip Tray and Frying Basket protects the heating element at the bottom of the inner chamber and catches excess oil, fat, and grease that drips down. Do not operate the Air Fryer without the Drip Tray or Frying Basket underneath your food to catch this dripping oil.*

Food	Time	Temperature (F°)	Shake/Flip Halfway	Notes
Frozen Fries	14-22 min.	400	Shake	
Handmade	16-26 min.	400	Shake	Soak for 30 mins, dry, then add a half teaspoon of oil before cooking for crispiness
Beef / Steak	10-20 min.	360	Flip Over	
Pork Chops	15-24 min.	380	Flip Over	
Hamburger	12-20 min.	360	Flip Over	
Sausage Rolls	6-12 min.	360	Shake	
Chicken Breast	15-25 min.	380	Flip Over	
Spring Rolls	8-10 min.	360	Shake	
Vegetable	10-25 min.	360	Shake	
Cake	14-25 min.	320		

*Note: Please keep in mind that these are general guidelines. Your ingredients may differ in size or thickness so we can't guarantee the best settings for your specific ingredients. Please keep an eye on your food while cooking to insure the best results for you.*

## Troubleshooting

### Problem

**Air Fryer Not Working**

### Solution

*Make sure the Air Fryer is plugged into a power outlet*

*Door isn't completely closed*

*The Air Fryer is not on*

*No preset has been selected*

### Problem

**The Air Fryer is especially noisy**

### Solution

*The motor or internals aren't working correctly. Shut the Air Fryer off immediately and safely. Contact Modernhome Customer Care for warranty instructions.*

### Problem

**Food not fully prepared when taken out**

### Solution

*The Frying Basket, Racks, or Trays are overfilled with ingredients.*

*Temperature is set too low*

*Cooking time is set too short*

## Troubleshooting

### Problem

Fried ingredients aren't crispy enough

### Solution

*Use oven snacks or brush a thin layer of oil on the surface of the ingredients before cooking for crispier results*

### Problem

Home-made French fries are not crispy enough

### Solution

*Soak the cut potatoes in water for at least 30 minutes to remove the starch, but be sure to dry them properly before cooking. Add a brush of oil or cut the potatoes into thinner fries for crispier results.*

### Problem

Ingredients aren't cooked evenly

### Solution

*In the middle of cooking process, carefully lift the Frying Basket out and shake it to separate the overlapped ingredients, then place the Basket back inside and close lid to continue.*

## Troubleshooting *(continued)*

### Problem

The Air Fryer has shut down

### Solution

*The Air Fryer has an auto-off safety feature which protects it from overheating.*

*Unplug the unit safely and allow it to cool down completely. Then plug it back in and restart cooking following instructions.*

### Problem

The Stirring Arm isn't rotating

### Solution

*With a heat-resistant oven glove, push the Stirring Arm down securely. Ensure that no food or ingredients are stuck and interfering with the correct positioning. If it still doesn't work, contact Customer Care for assistance.*

### Problem

White smoke is coming out of the Air Fryer

### Solution

*The Frying Basket, Racks, Trays, Stirring Arm, accessories or inside of the Air Fryer still contain grease or oil from a previous cooking cycle.*

*White smoke is caused by grease or oil. To prevent this, clean the Frying basket*

## Important Safety Tips

As your Air Fryer is a powerful electrical appliance with heating elements and fans, be sure to follow all safety precautions and read all instructions fully and carefully before using for safety and proper operation.

### Warning

- Make sure that your outlet's voltage corresponds to the voltage stated on the label of the appliance, and only use with a properly grounded outlet.
- As the plug is polarized (one prong is larger than the other), be sure to insert into a polarized outlet the correct way. If the plug does not fit, reverse the plug and try again, or contact a certified electrician.
- Do not modify the appliance in any way.
- Before using, check the power cord of appliance and the accessories. Do not use if any part shows any damage. Contact Customer Care if this is the case for warranty assistance.

## Warning *(continued)*

- Before each use, ensure the heating element on top of the Air Fryer and the fan are both clean and clear from any ingredients or food from the previous cooking cycle.
- Keep out of reach of children - they should be supervised to ensure that they do not play with the Air Fryer.
- Do not use Air Fryer unattended while in use.
- Never use the Air Fryer without the Frying Basket or Drip Tray in place.
- Immediately unplug the Air Fryer if you see dark smoke coming out of it. Wait for the smoke to stop being released before pulling out the Frying Basket, Racks, Trays, or other accessories.
- Children over 10 years, anyone with a physical or mental disability, and anyone with a lack of experience and knowledge on how to use the Air Fryer should read the User Guide completely and be guided by someone who has prior experience with using the appliance.

- Do not let the power cord contact hot surfaces or hang over the edge of table or counter.
- Do not plug in the Air Fryer or operate the appliance or display with wet hands.
- Do not use this appliance with an extension cord as this can cause a fire hazard.
- As the Air Fryer gets extremely hot during use, prevent fire hazards and do not put plastic or metal dishes, bowls, tools, or protective film into the appliance.
- Do not place paper, cardboard, or any similar materials into the Air Fryer.
- If using parchment or baking paper, be sure to place your food securely on top of the paper before putting it in the Air Fryer. The extremely light paper could be lifted by the fan and touch the heating elements, causing a fire hazard.
- The Air Fryer should be placed on a horizontal and stable surface, away from water and all liquids when being used. Do not place it on plastic, any boards, or any other surface

## Warning *(continued)*

that can get too hot or damaged.

- Do not place the Air Fryer against a wall or other appliances. There should be a space of 12 inches all around the Air Fryer while it's in use or directly after its use (since it will be hot.)
  - Do not leave the Air Fryer unattended.
  - Once cooking is completed and you are taking out the Frying Basket, Racks, Trays, or accessories, the heating element at the top of the unit will have a very high temperature.
- Do not touch it.
- If the preset time is too long the food will be burnt and dark smoke will be released from the air outlet. Unplug the Air Fryer immediately and allow it to cool completely. After it cools, clean the food and oil in the Frying Basket in addition to all the accessories.
  - After using the Air Fryer, press the power button to turn the appliance off, then safely pull the plug from the socket. Avoid pulling the power cord too harshly to prevent damage and electric shock.

- Unplug the Air Fryer from the outlet when it is not in use or before cleaning it. Always allow the appliance to cool down completely first before cleaning.
- Do not use any 3rd party accessories.
- This appliance is intended to be used in a household. Do not use outdoors.
- If the appliance is used improperly, or for professional or semi-professional purposes, or if it is not used according to the instructions in the User Guide, the warranty

becomes invalid and Skyline Brands Inc refuses any liability for damage caused.

- The Air Fryer has a few built-in safety features that won't allow it to turn on unless the Frying Basket is securely inside the appliance and the Lid is fully closed and locked. Open the Lid, remove the Frying Basket completely and reinsert securely into the unit. Then close the Lid until you hear a click, which indicates it's locked securely.
- Always unplug the Air Fryer when it's not being used.

## Care, Cleaning & Maintenance

For optimal efficiency and long-term care, clean the Air Fryer after each use.

- 1 Since the Air Fryer and internal parts get very hot during use, unplug the power cable and let the Air Fryer cool for at least 30 minutes before handling or cleaning any parts.

*Note: Open the Door and remove the Frying Basket and all accessories carefully to let the Air Fryer cool more quickly before cleaning*

- 2 Clean the Frying Basket, Grill Rack and Stirring Arm with hot water, a minimal amount of soap, and a non-abrasive sponge. To avoid damage to the parts, do not use a

hard-wire cleaning tool.

- 3 The Frying Basket, Grill Rack and Stirring Arm are dishwasher-safe for easier cleaning.
- 4 Clean the inside of the Air Fryer with hot water and a non-abrasive sponge.
- 5 Wipe the surface of the Air Fryer with a moist cloth. Do not use corrosive liquids for cleaning.
- 6 Always keep the power cord of the Air Fryer dry and away from water to prevent electric

shock and damage to the appliance.

- 7 For long-term storage, unplug the Air Fryer, allow it to cool down, properly clean and dry all the parts, put the components into the box, and store it in a cool, dry place.

## Warning

If the appliance is used improperly, or for professional or semi-professional purposes, or if it is not used according to the instructions in the User Guide, the warranty becomes invalid and Skyline Brands refuses any liability for damage caused.

## Warranty Terms

This warranty applies to products purchased and used only in the U.S and Canada and does not cover wear and tear from improper use or not following instructions as specified in the print manuals. Furthermore, we exclude all claims resulting from misuse, special, incidental, and consequential damages. All liability is limited to the amount of the purchase price. After a period of 90 days, we will still repair or replace the product at no cost however, may ask you to help pay for the shipping cost associated with the product.



## **Skyline Brands, Inc.**

1400 Centre Circle

Downers Grove, IL 60515

To make a warranty claim, do not return  
this appliance to the store.

**Please call 1.847.357.9077 in the U.S. or  
Canada between 9:00am - 5:00pm (CST)  
Monday through Friday.**

**or email [customer care@skylinebrands.com](mailto:customer care@skylinebrands.com)**

**[modernhomeonline.com](http://modernhomeonline.com)**

