

## Power AirFryer XL Parts & Accessories

**IMPORTANT:** Your Power AirFryer XLTM has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual

1. Fry Basket
2. Basket Release Button
3. Sliding Button Guard
4. Easy-Grip Handle
5. Outer Basket
6. Assembled Fry Basket (1) and Outer Basket (5)
7. Food Divider Insert
8. Air Intake Vent
9. Digital Control Panel
10. Air Outlet Vent
11. Main Unit Housing





**CAUTION:** Be careful not to touch the Air Outlet Vent (10) behind the Unit.

### Sliding Button Guard & Basket Release Button



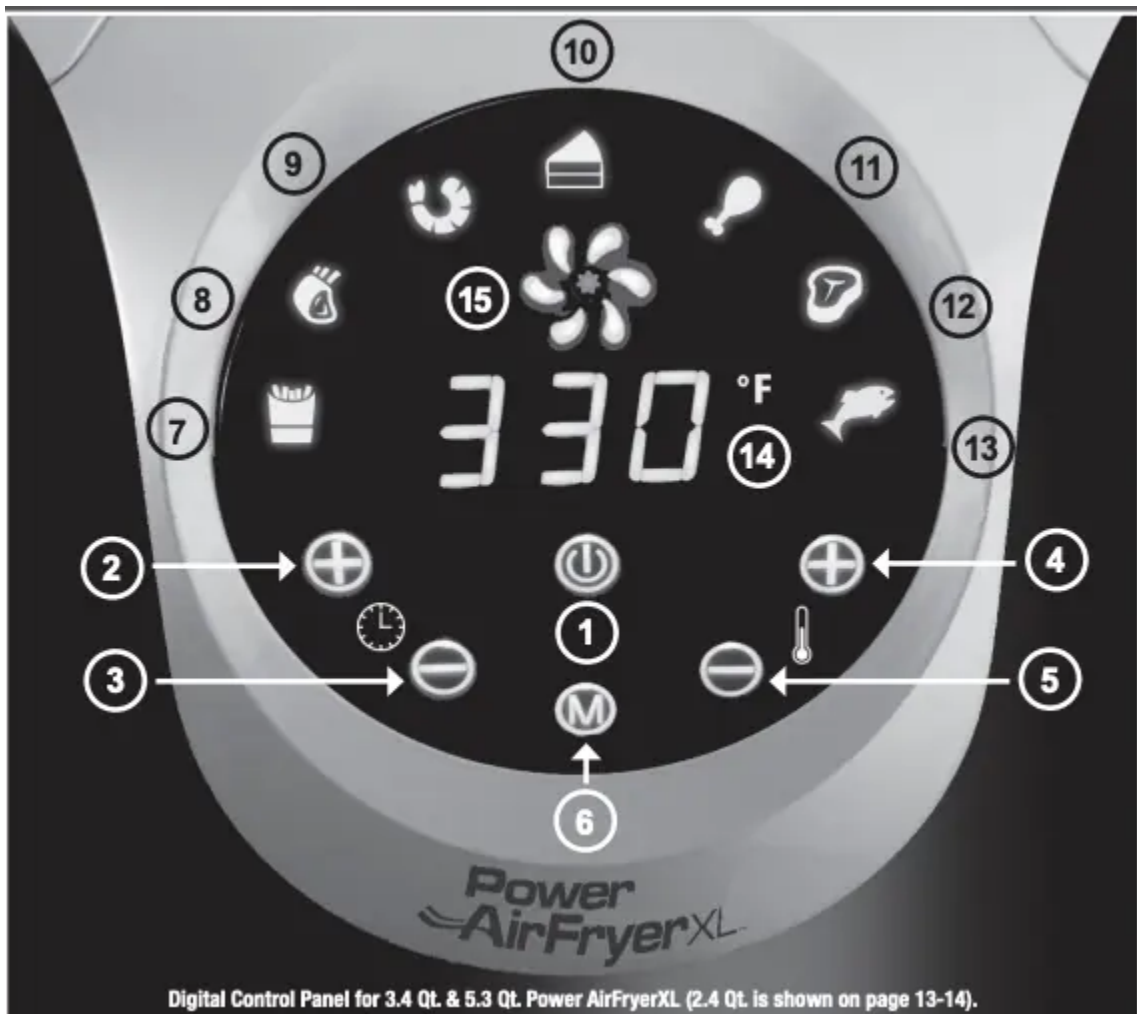
**Sliding Button Guard (3)** The Sliding Button Guard helps to ensure you do not press the Basket Release Button by accident. Pressing the Basket Release Button causes the Outer Basket to separate from the Fry Basket and may result in injury if not done on a level, heat-resistant surface.



**Basket Release Button (2)** Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface.

**CAUTION:** Discontinue use if Sliding Button Guard ever becomes detached from Unit.

## Using The Digital Control Panel



### Button 1 - Power Button

Once the Outer Basket and Fry Basket are properly placed in the Main Unit Housing, the Power Button will be illuminated. Selecting the Power Button one time will set the Unit to a default temperature of 370° F, and the cooking time will be set to 15 minutes. Selecting the Power Button a second time will start the cooking process. Pressing the Power Button during the cooking cycle will turn the Unit off. The Red Heat Light will turn off and the Blue Fan Icon will continue to spin for 20 seconds.

### Buttons 2 & 3 - Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

### Buttons 4 & 5 - Temperature Control Buttons

The + and - symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature control range: 180°F – 400°F.

### 6. Button 6 - Preset Button

Selecting the M Preset Button enables you to scroll through the seven Preset Buttons. Once selected, the predetermined time and cooking temperature function begins.

**Note:** You can override the Preset function by increasing or decreasing Time and Temperature manually.

### 7- 13 . Buttons 7 through 13 - Preset Choices

Seven Presets to choose from: French Fries, Roast, Shrimp, Bake, Chicken, Steak, and Fish.

### 14. Time and Temperature

This display will keep track of the temperature and remaining cook time.

### 15. Blue Fan Icon

The spinning, Blue Fan Icon will appear when the Unit is turned on and for up to 20 seconds after it is turned off. The star-shaped Red Heat Light will appear inside the center of the fan when the Unit is in “cook” or “preheat” mode

<b>5.3 &amp; 3.4 QUART MODELS: PRESET BUTTON COOKING CHART</b>		
<b>PRESET BUTTON</b>	<b>TEMPERATURE °F</b>	<b>TIME</b>
<b>French Fries</b>	400°	18 min
<b>Roast</b>	350°	25 min
<b>Shrimp</b>	330°	8 min
<b>Bake</b>	310°	30 min
<b>Chicken</b>	360°	20 min
<b>Steak</b>	400°	12 min
<b>Fish</b>	350°	10 min

### **Cooking with the Power AirFryer XLTM Without Presets**

Once you are familiar with the Power AirFryer XLTM you may want to experiment with your own recipes. You do not need to select a Preset function. Simply choose the Time and Temperature that suits your personal taste.

### **Preheating the Power AirFryer XLTM**

You may preheat the Unit for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty Fry Basket and Outer Basket (assembled) into the Main Unit Housing.

**WARNING:** Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.



## General Operating Instructions

### Before using the Power AirFryer XLTM for the first time...

Remove all packing materials, labels, and stickers. Wash the Outer and Fry Baskets with warm, soapy water. The Outer and Fry Baskets are also dishwasher safe. Wipe the inside and outside of the cooking Unit with a clean, moist cloth. Never wash or submerge the cooking Unit in water. Never fill the Outer Basket with oil... this Unit cooks with hot air only

### Preparing for Use:

- Place the appliance on a stable, level, horizontal, and heat-resistant surface.
- Place the Fry Basket in the Outer Basket properly.
- Slide the Fry Basket into the cooking Unit until it “clicks” into place.

**Note:** The Unit will not work unless the Fry Basket is inserted properly.

- Plug the power cord into the 120V, dedicated outlet.

### NEVER:

- Put anything on top of the appliance.
- Cover the Air Intake Vent or Air Outlet Vent on the top and back of the cooking Unit.



**Note:** The Unit will not work unless the Fry Basket is inserted properly.

- Plug the power cord into the 120V, dedicated outlet.

### NEVER:

- Put anything on top of the appliance.
- Cover the Air Intake Vent or Air Outlet Vent on the top and back of the cooking Unit.

### A Versatile Appliance

The Power AirFryer XLTM is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

## Time to Fry “Hot Air” Style...

When removing the Outer Basket, you may feel slight resistance. Place your hand on top of the Unit and pull gently on the Outer Basket.

**CAUTION: IF THE SLIDING BUTTON GUARD MOVES FORWARD WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET RELEASE BUTTON. OUTER BASKET WILL SEPARATE FROM THE FRY BASKET AND MAY CAUSE INJURY.**

### **WARNING:**

Wear an oven mitt on the hand you use to hold the Unit in place. Place the ingredients in the Fry Basket (fig. A).



**Note:** Never fill the Fry Basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the Fry Basket back into the Unit until it “clicks” in place (fig. B). Never use the Outer Basket without the Fry Basket.



**Caution:** During the cooking process, the Outer Basket will become very hot. When you remove it to check on the progress, make sure you have a heat-resistant surface nearby to set it down on.

1. When the Fry Basket and food is securely in place, press the Power Button once (page 5 fig.1).
2. Select a Preset function using the M Button (page 5 fig. 6) or manually set the Temperature and then the Time (page 5 figs. 2,3,4,5).
3. Press the Power Button (page 5 fig. 1) once and the Power Air Fryer XLTM will cycle through the cooking process.

**Note:** You may remove the Fry Basket at any time during the process to check the progress. If you wish to preheat the Unit, see instructions on page 6.

Because Rapid Hot Air Technology instantly reheats the air inside the appliance, pulling the Outer Basket briefly out of the appliance during hot air frying barely disturbs the process.

Consult the charts in this manual or the Recipe Guide to determine the correct settings.

## Shaking...



To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the Outer Basket and Fry Basket from the Unit... gently shake the contents as needed and place back in Unit to continue cooking. For heavier foods, you might want to separate the Fry Basket from the Outer Basket before shaking. To do this, place the assembled Outer Basket and Fry Basket on a heat-resistant surface. Move Sliding Button Guard forward to expose Basket Release Button. Press the Basket Release Button (top photo) and gently lift the Fry Basket. Shake ingredients. Place the Fry Basket in the Outer Basket and return it to the Unit to finish cooking.

**Caution:** The Outer Basket will be hot... wear an oven mitt during this procedure. Never move the Sliding Button Guard while shaking or you may press the Basket Release Button accidentally.

**Tip:** Set the Timer to 1/2 the time needed for the recipe. The Timer bell will alert you when it’s time to “shake.”

When you hear the Timer bell, the Preset preparation time has elapsed. Pull the Outer Basket out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the Outer Basket on a heat-resistant surface. Move Sliding Button Guard forward. Press the Basket Release Button (top photo) and lift the Fry Basket out of the Outer Basket. Turn the Fry Basket over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

Do not turn the Fry Basket upside down with the Outer Basket still attached... excess oil that has collected on the bottom of the Outer Basket will leak onto the food. When a quantity of food is cooked, the Unit is instantly ready for preparing another batch. When the cooking cycle is over, you may begin use again immediately.

## Settings

- The table on the right will help you select the correct temperature and time for best results. As you become more familiar with the Power AirFryer XLTM cooking process, you may adjust these settings to suit your own personal tastes.
- Because the Rapid Hot Air Technology instantly reheats the air inside the appliance, pulling the Fry Basket briefly out of the appliance during hot air frying barely disturbs the process.

## Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- " Shaking" smaller-sized foods halfway through the cooking process assures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Power AirFryer XLTM.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Fry Basket when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or stuffed foods.
- You can use the Power AirFryer XLTM to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

FOOD ITEM	MIN-MAX (cups or lb)	TIME* (minutes)	TEMP °F	SHAKE	COMMENTS
Thin Frozen Fries	1 ¼ - 3 cups	15-16	400°	YES	
Thick Frozen Fries	1 ¼ - 3 cups	15-20	400°	YES	
Homemade Fries	1 ¼ - 3 ¼ cups	10-16	400°	YES	Add ½ Tbsp. oil
Homemade Potato Wedges	1 ¼ - 3 ¼ cups	18-22	360°	YES	Add ½ Tbsp. oil
Homemade Potato Cubes	1 ¼ - 3 cups	12-18	360°	YES	Add ½ Tbsp. oil
Hash Browns	1 cup	15-18	360°	YES	
Potato Gratin	2 cups	15-18	400°		
Steak	¼ -1.1 lb	8-12	360°		
Pork Chops	¼ -1.1 lb	10-14	360°		
Hamburger	¼ -1.1 lb	7-14	360°		
Sausage Roll	¼ -1.1 lb	13-15	400°		
Chicken Drumsticks	¼ -1.1 lb	18-22	360°		
Chicken Breast	¼ -1.1 lb	10-15	360°		
Spring Rolls	¼ - 3/4 lb	15-20	400°	YES	Use oven-ready
Frozen Chicken Nuggets	¼ -1.1 lb	10-15	400°	YES	Use oven-ready
Frozen Fish Sticks	¼ -1.1 lb	6-10	400°		Use oven-ready
Mozzarella Sticks	¼ -1.1 lb	8-10	360°		Use oven-ready
Stuffed Vegetables	¼ -1.1 lb	10	320°		
Cake	1 ¼ cups	20-25	320°		Use baking tin
Quiche	1 ½ cups	20-22	360°		Use baking tin/ oven dish
Muffins	1 ¼ cups	15-18	400°		Use baking tin
Sweet Snacks	1 ½ cups	20	320°		Use baking tin/ oven dish

The

table above will help you choose the basic settings for the ingredients selected

\*Add 3 minutes to cooking time when starting with a cold appliance.

**Note:** Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

## Troubleshooting

### **The POWER AIRFRYER XL does not work**

The appliance is not plugged in.

- Plug power cord into wall socket.

You have not turned the Unit on, set the preparation time, or temperature.

- Press the Power On Button. Select a Preset or select Time and Temperature. Press the Power Button again and cooking will begin.

You have probably turned off the Unit. If you pressed the Power Button while the Unit is cooking it will trigger the Auto Shut-Off mode.

- Press the Power On Button. Select a Preset or select Time and Temperature. Press the Power Button again and cooking will begin.

### **Food not cooked**

The Fry Basket is overloaded.

- Use smaller batches for more even frying.

The temperature is set too low.

- Use the Temperature Control Button (page 5 fig. 4 ) to raise the temperature and continue cooking.

### **Food is not fried evenly**

Some foods need to be “shaken” during the cooking process.

- See pages 9 and 10 in this manual.

### **Outer Basket won't slide into Unit properly**

Fry Basket is overloaded.

- Do not fill the Fry Basket above the MAX level (see chart page 10).

Fry Basket is not placed in Outer Basket correctly.

- Gently push Fry Basket into Outer Basket until it “clicks.”

### **White smoke coming from Unit**

Too much oil being used.

- Foods heavy with oil will cause dripping in the Outer Basket. Oil in the Outer Basket will smoke having no effect on the Unit or the food.

Outer Basket has grease residue from previous cooking.

- Clean Outer Basket after each use.

### **Fresh fries are not fried evenly**

Wrong type of potato being used.

- Use fresh, firm potatoes.

Potatoes not rinsed properly during preparation.

- Use cut sticks and pat dry to remove excess starch.

### **Fries are not crispy**

Raw fries have too much water.

- Dry potato sticks properly before adding oil.
- Cut sticks smaller.
- Add a bit more oil.

### **Error**

E1 - Broken circuit of the thermal sensor

E2 - Short circuit of the thermal sensor

- Call Customer Service at 1-973-287-5129

## **Frequently Asked Questions**

### **1. Can I prepare foods other than fried dishes with my Power AirFryer XLTM ?**

You can prepare a variety of dishes including steaks, chops, burgers, and baked goods. See the Power AirFryer XLTM Recipe Guide.

### **2. Is the Power AirFryer XLTM good for making or reheating soups and sauces?**

Never cook or reheat liquids in the Power AirFryer XLTM .

### **3. Is it possible to shut off the Unit at any time? Press the Power Button once or remove the Outer Basket.**

**CAUTION:** When removing the Outer Basket, do not move Sliding Button Guard forward until the Fry Basket and Outer Basket are resting on a level, heat-resistant surface.

### **4. What do I do if the Unit shuts down while cooking?**

As a safety feature, the Power AirFryer XLTM has an Auto Shut-Off device that prevents damage from overheating. Remove the Outer Basket and set it on a heat-resistant surface. Allow the Unit to cool down. Remove the power cord from the outlet. Restart with the Power Button.

### **5. Does the Unit need time to heat up?**

If you are cooking from a “cold start,” add 3 minutes to the cook time to compensate.

### **6. Can I check the food during the cooking process?**

You can remove the Outer Basket at any time while cooking is in progress. During this time, you can “shake” the contents in the Fry Basket if needed to ensure even cooking.

### **7. Is the Power AirFryer XLTM dishwasher safe?**

Only the Fry Basket and the Outer Basket are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

## 8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

## 9. What is the purpose of the Sliding Button Guard?

The Sliding Button Guard helps to ensure you do not press the Basket Release Button accidentally. Pressing the Basket Release Button causes the Outer Basket to separate from the Fry Basket and may result in injury if not done on a level, heat-resistant surface.

## Cleaning & Storage

Clean the Power AirFryer XLTM after each use. The Outer Basket and the Fry Basket are coated with a special nonstick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1 Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

**Note:** Separating the Outer Basket from the Fry Basket will allow them to cool quicker.

**CAUTION:** Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface. Outer Basket will separate from the Fry Basket and may cause injury.

2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.

3. Clean the Outer Basket and the Fry Basket with hot water, a mild detergent, and a nonabrasive sponge.

**Note:** The Outer Basket and Fry Basket are dishwasher safe.

**Tip:** Should Outer Basket and Fry Basket contain difficult to remove food particles, leave the Fry Basket and Outer Basket assembled, fill with hot, soapy water, and soak for 10 minutes.

4. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.

5. If necessary, remove unwanted food residue from the heating element with a cleaning brush.

### Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

### Environment

Dispose of all unwanted appliances according to local environmental regulations.

Preserve the planet.

## Power AirFryer XL Models

### Digital Control Panel



**French Fries**

**Roast**

**Shrimp**

**Bake**

**Chicken**

**Steak**

**Fish**

See page 5 of this manual for proper set up and use of the Digital Control Panel.



**French Fries**

**Roast**

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**French Fries**

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## **Manufacturer's Sixty-Day Limited Warranty**

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product

has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.

3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

#### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.