

Owner's Manual Grill Air Fryer Combo



Parts & Accessories

NOTE: Unpack all contents from the packaging. Contents vary by model. Check all packaging material carefully for parts. Please remove any clear or blue protective film on the components.





1. **MAIN UNIT:** Features sturdy stainless steel construction throughout. Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this appliance in water or liquids of any kind.
2. **AIR FRYING LID:** Attach the Air Frying Lid when using air frying cooking modes (see the "Attaching the Air Frying Lid" section).
3. **AIR INLET VENT**
4. **LID HANDLE:** Always use the handle and avoid touching the lid. The lid may become very hot during the cooking process and can cause injury.
5. **CONTROL PANEL:** Use the Control Panel to use the cooking presets and set the cooking time and temperature (see "Using the Digital Control Panel" section).
6. **CONTROL KNOB**
7. **POWER CORD**
8. **AIR OUTLET VENT**
9. **INNER POT:** Must be used at all times.
10. **GLASS LID**
11. **GRILL PLATE:** Must be placed inside the Inner Pot. Preheat the Grill Plate to grill meat and vegetables. Use during Air Frying to circulate air under the food. Use for steaming to raise food above the liquid.
12. **LADLE**

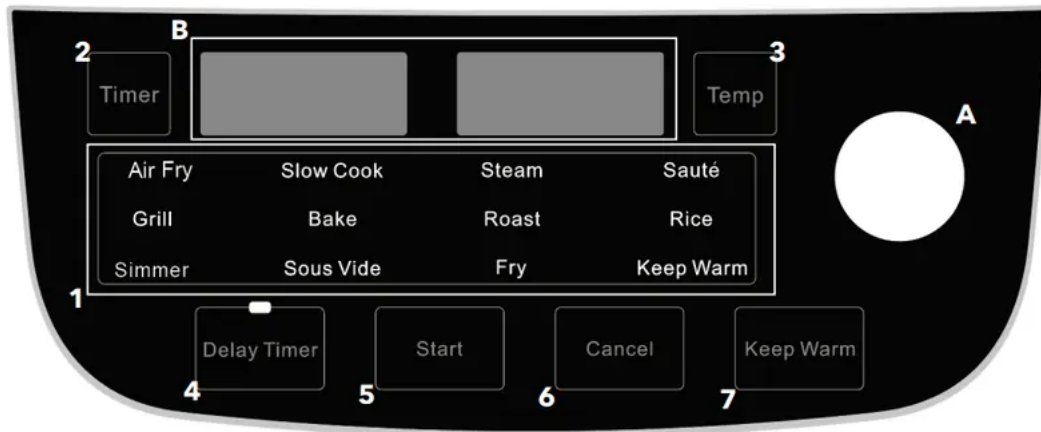


Using the Air Frying Lid



Using the Glass Lid

Using The Digital Control Panel



TO START: Plug the Power Cord into the wall outlet.

The Digital LED Display will illuminate and a series of dashes will display.

1. **Selecting a Preset Cooking Mode:** 12 preset cooking modes are available: Air Fry, Slow Cook, Steam, Sauté, Grill, Bake, Roast, Rice, Simmer, Sous Vide, Fry, and Keep Warm.

To select a cooking mode, rotate the Control Knob (A) to the right or left and the presets will be illuminated on the Digital LED Display (B). Once a preset is illuminated, press the Start Button to select it and the heating process will begin. The preset time and temperature will display.

2. **Timer Button:** To adjust the cooking time, press the Timer Button once and rotate the Control knob to the desired time. The time may be changed at any time during the cooking process.

3. **Temperature Button:** Press the Temperature Button and rotate the Control Knob to the desired temperature. The temperature may be changed at any time during the cooking process.
4. **Delay Timer:** The following presets allow use of the Delay Timer: slow cook, steam, bake, roast, rice, and simmer.
5. **Start Button:** Press the Start Button to choose a preset and begin the cooking process. You may also press the Start Button after the Time and Temperature are chosen.
6. **Cancel Button** will stop any cooking process immediately.
7. **Keep Warm Function:** Most presets will keep your food warm until you are ready to serve it. You may adjust the time for keeping food warm by selecting the Keep Warm Button and turning the Control Knob to select the desired time.

Cooking Mode Presets Explained

Cooking Mode Preset	Lid	Function
Air Fry	Air Frying Lid	Fry your favorite foods with air instead of a large amount of oil. Works with foods like chicken, fries, mozzarella sticks, and more. To use the dehydrate function under the Air Fry preset, set the cooking temperature between 100° F/38° C and 210° F/99° C. Then, you will be able to set a cooking time between 1 and 10 hours.
Slow Cook	Glass Lid	Cooks food at a low temperature for a long time.
Steam	Glass Lid	Used for steaming foods. A small amount of water will come to a boil to create steam. Best when used with a rack and the Glass Lid.
Sauté	Glass Lid	Heats the pan for use as a fry pan. 375° F/191° C max.
Grill	Air Frying Lid	Used for grilling foods. Heats the Grill Plate to the highest temperature (500° F/260° C).
Bake	Air Frying Lid	Used for baking.
Roast	Air Frying Lid	Used to cook whole pieces of meat, fish, or vegetables, by circulating hot air to cover the food, cooking it evenly on all sides.
Rice	Glass Lid	When the Rice preset is selected, the display will show a rotating symbol. The timer will not count down when using the Rice preset because the cooking time will vary depending on the quantity of rice being cooked. The appliance will switch to Keep Warm mode when the cooking cycle is complete.
Simmer	Glass Lid	Cooks food gently at a low temperature below boiling.
Sous Vide	Glass Lid	Temperature-controlled water cooking.
Fry	Glass Lid	Fry food with oil. Not for deep frying. Never fill the Pan with more than one (1) inch of oil. Set the timer for the desired doneness. Never use the Air Fry Lid with this setting.
Keep Warm	Glass Lid	Cooks food at a low temperature for a long time. Used for sauces for slow liquid cooking.

NOTE: See “Cooking Guidelines & Tips” section for more information.



Instructions for Use

Before Using for the First Time

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, stickers, and clear or blue protective film.
3. Wash the Inner Pot and Glass Lid with warm, soapy water.
NOTE: Only the Inner Pot and Lid are dishwasher safe.
Never wash or submerge the appliance Base in water or the dishwasher.
4. Wipe the inside and outside of the appliance Base with a clean, moist cloth.
5. Before cooking food, preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and a dishcloth after the burn-in cycle.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select or set the cooking mode for your recipe.

A Versatile Appliance

The PowerXL Grill Air Fryer Combo 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.

Recommendations & Tips

Proper Cooking Utensils: To prevent scratching the coating, we recommend using nonmetal utensils with your cookware. Do not cut food on the cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

Getting Started

NOTE: The Inner Pot must be inserted into the appliance Base to start a cooking cycle.

1. Select and prepare recipe for cooking.
2. Place the Inner Pot in the Base as shown (see Fig. i).
3. Place all ingredients in the Inner Pot.
4. Add Lid if necessary.



FIG. i

NOTE: The Air Frying Lid is used only for air fry, grill, bake, and roast cooking functions. Keep the air fryer lid in the upward position or remove it and add the Glass Lid when using the other cooking functions. The Air Frying Lid cannot be closed when using non-air fryer cooking functions.

Attaching the Air Frying Lid

Place the Air Frying Lid on top of the Base, aligning the six pins in the Air Frying Lid's Wire Harness with the six holes in the Base's Wire Harness. The Air Fry preset will not function unless the Wire Harnesses are aligned properly. Do not twist the Air Frying Lid to close. The Air Frying Lid does not lock.

NOTE: Do not tilt or angle the lid when placing or removing. Lift or lower the lid straight up or down to ensure that the wire harnesses in the lid and base connect properly.

Never attempt to pick up the appliance with the Air Fry Lid or lid handle.

Step By Step

1. Once the appliance is plugged in, it will beep once. The screen will light up.
2. Rotate the Control Knob left or right and select the desired Preset Mode. The preset Time and Temperature will be displayed. Press the Start Button once to select the preset and start the cooking process
3. Depending upon the cooking mode, the time countdown will not begin until predetermined cooking temperature is reached.
4. When the cooking time has elapsed, the appliance will switch to Keep Warm for most cooking modes.

Customizing the Cooking Process

As you become more familiar with the appliance, you might want to tweak the settings to suit your individual taste. Adjusting the cooking time and temperature and setting up the cooker for Time

Delay cooking and Manual Presets are all possible with the **PowerXL Grill Air Fryer Combo**. See the “Cooking Guidelines & Tips” section.

Cooking Guidelines & Tips

Preset Mode Chart

The times and temperatures on this chart show the basic default settings for the appliance. As you become familiar with the PowerXL Grill Air Fryer Combo, you will be able to make minor adjustments to suit your taste. NOTE: The Slow Cook, Simmer, and Sous Vide presets often require manual time and temperature settings.

Preset	Default Temperature	Default Time	Temperature Range	Time Range
Air Fry (Dehydrate)	375° F (190° C)	18 mins.	215° F/102° C–500° F/260° C (100° F/38° C–214° F/100° C)	1–59 mins. (1 min.–10 hrs.)
Slow Cook	195° F (90° C)	4 hrs.	190 F/88° C–210° F/99° C	1–12 hrs.
Steam	212° F (100° C)	30 mins.	–	10–59 mins.
Sauté	350° F (177° C)	35 mins.	250° F/121° C–375° F/190° C	10 mins.–2 hrs.
Grill	375° F (190° C)	30 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Bake	325° F (163° C)	35 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Roast	350° F (177° C)	45 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Rice	–	45 mins.	–	–
Simmer	205° F (96° C)	30 mins.	190° F/88° C–212° F/100° C	1 min.–2 hrs.
Sous Vide	140° F (60° C)	4 hrs.	110° F/43° C–195° F/90° C	10 mins.–12 hrs.
Fry	375° F (190° C)	45 mins.	250° F/121° C–375° F/190° C	10 mins.–2 hrs.
Keep Warm	160° F (71° C)	2 hrs.	–	1–8 hrs.

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature. *For maximum food safety, the U.S. Department of Agriculture recommends 165° F for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temp.*
Beef & Veal	Ground	140° F (60° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (74° C)
	Ground, stuffed	165° F (74° C)
	Whole bird, legs, thighs, wings	165° F (74° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (54° C)
Pork	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)



Air Frying Guidelines

NOTE: Keep in mind that these settings are guidelines. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.cooking results.

FOOD ITEM	QUANTITY	SHAKE	TEMP	COOK TIME	COMMENTS
				Adjustable Range (Increments)	
Thin Frozen Fries	1¼ cups	YES	400° F (204° C)	15-16 mins. (1 min.)	-
Thick Frozen Fries	1¼ cups	YES	400° F (204° C)	15-20 mins. (1 min.)	-
Homemade Fries	1¼ cups	YES	400° F (204° C)	10-16 mins. (1 min.)	Add ½ tbsp. oil
Homemade Potato Wedges	1¼ cups	YES	360° F (182° C)	18-22 mins. (1 min.)	Add ½ tbsp. oil
Hash Browns	1 cup	YES	360° F (182° C)	15-18 mins. (1 min.)	-
Steak	¼-1.1 lb		360° F (182° C)	8-12 mins. (1 min.)	-
Pork Chops	¼-1.1 lb		360° F (182° C)	10-14 mins. (1 min.)	-
Hamburger	¼-1.1 lb		360° F (182° C)	7-14 mins. (1 min.)	-
Sausage Roll	¼-1.1 lb		400° F (204° C)	13-15 mins. (1 min.)	-
Chicken Drumstick	¼-1.1 lb		360° F (182° C)	18-22 mins. (1 min.)	-
Chicken Breast	¼-1.1 lb		360° F (182° C)	10-15 mins. (1 min.)	-
Spring Rolls	¼-¾ lb	YES	400° F (204° C)	15-20 mins. (1 min.)	Use oven-ready
Frozen Chicken Nuggets	¼-1.1 lb	YES	400° F (204° C)	10-15 mins. (1 min.)	Use oven-ready
Frozen Fish Sticks	¼-1.1 lb		400° F (204° C)	6-10 mins. (1 min.)	Use oven-ready
Mozzarella Sticks	¼-1.1 lb		360° F (182° C)	8-10 mins. (1 min.)	Use oven-ready
Cake	1 ¼ cups		320° F (160° C)	20-25 mins. (1 min.)	Use baking tin
Quiche	1 ½ cups		360° F (182° C)	20-22 mins. (1 min.)	Use baking tin/oven dish
Muffins	1 ¼ cups		400° F (204° C)	15-18 mins. (1 min.)	Use baking tin
Sweet Snacks	1 ½ cups		320° F (160° C)	20 mins. (1 min.)	Use baking tin/oven dish

Sous Vide

What is Sous Vide?

In the sous vide method of cooking, food is sealed inside a plastic bag immersed in water and cooked at a lower temperature. Sous vide allows for greater control and evenly cooked results.

The sous vide method holds food at the perfect level of doneness for much longer than regular cooking methods would allow.



What are the Basic Steps?

- The food must be in a sealed plastic bag or vacuum-sealed bag. Remove all air from sealed bags to prevent the bags from floating.
- Submerge pouches into the water bath after the liquid has reached your desired temperature.
- Cook for at least the minimum amount of time called for in your recipe.
- Remove each pouch carefully from the water bath.

NOTE: Meat, poultry, or fish can be seared in a hot pan to create a crisp surface immediately before serving.

The Sous Vide Cooking Cycle

1. With the Inner Pot in the appliance, fill the Inner Pot with water. Turn the Control Knob to Sous Vide.
2. Adjust the cooking time and temperature and then press the Start Button to confirm.
3. Cover with the Glass Lid.
4. The appliance will beep once the water reaches the desired temperature. Add the sealed bags to the water. The timer begins once the appliance has reached the desired temperature and will beep again once the timer has expired.

CAUTION: Remove hot cooking bags with plastic tongs to prevent piercing and burns from hot water. Use oven mitts



Use the Glass Lid when using the Sous Vide method

Tip

When using the Sous Vide function the timer will not begin counting down until the desired temperature is reached. Reaching the desired temperature may take minutes or more.

Sous Vide Guidelines

Food	Temperature	Time	Cooking Tip
Beef			
Rare	125°F/52°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Rare	135°F/57°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium	140°F/60°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Well	150°F/65°C	1 hr. 15 mins.	Sear with butter in hot skillet
Well Done	160°F/71°C	1 hr. 15 mins.	Sear with butter in hot skillet
Rib Roast (Medium)	140°F/60°C	6-14 hrs.	Sear all over, slice thin
Pork			
Roast	155°F/68°C	3 hrs.	Sear in skillet with butter & herbs
Chops (Medium)	145°F/63°C	1 hr.	Sear in skillet with butter & herbs
Chops (Well Done)	160°F/71°C	1 hr.	Sear in skillet with butter & herbs
Poultry			
Chicken Breast	150°F/65°C	1 hr.	Sear in skillet with butter & herbs
Dark Meat	165°F/74°C	1 hr.	Sear in skillet with butter & herbs
Fish			
Filet or Steak	125°F/52°C	45 mins.	Sear in skillet with butter & herbs
Eggs			
Poached	150°F/65°C	1 hr.	Serve on toast or muffin
Vegetables			
Green	180°F/82°C	5-20 mins.	Toss with olive oil, salt & nuts
Root	180°F/82°C	1.5-3 hrs.	Slice/toss with butter & herbs

Rice

1. Place the Inner Pot into the appliance.
2. Add the water, rice, salt, and oil.
3. Turn Control Knob to Rice.
4. Push the Start Button to confirm. Cover with the Glass Lid.
5. The display will state “rice” and the rotating circle will spin during the cooking cycle.

Ratio for Long-Grain White Rice

Combine 1 ½ cups of liquid with 1 cup of rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

Ratio for Brown Rice



Combine 2 cups of liquid with 1 cup of brown rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Large quantities of food only require a longer cooking time than smaller quantities.
- Shaking smaller-sized foods halfway through the cooking process ensures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the potato.
- Snacks normally cooked in an oven can also be cooked in the appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Shaking/Flipping (for Air Frying)

To ensure even cooking, some foods require shaking/flipping during the cooking process. Gently shake/flip the contents as needed and place them back in the appliance to continue cooking.

CAUTION: The appliance and Inner Pot will be hot. Wear an oven mitt during this procedure:

1. Open the Lid.
2. Flip the food in the Inner Pot.
3. Close the Lid on the appliance and continue cooking

Slow Cooking Tip

When slow cooking, the timer will not begin counting down until the desired temperature is reached. Reaching the desired temperature may take 30 minutes or more.

Troubleshooting



Symptom	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug the Power Cable into a wall socket.
	You have not turned the appliance on by setting the cooking time and temperature.	Turn the Control Knob to select a preset and then press the Start Button to begin the cooking process.
	The appliance is plugged into a shared outlet	The appliance must be the only item plugged into the outlet.
Food is not cooked	The Inner Pot is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be shaken during the cooking process.	See the “Shaking/Flipping (for Air Frying)” section.
White smoke coming from appliance	Too much oil is being used.	Wipe down to remove excess oil.
French fries are not fried evenly	Potatoes are not prepped properly.	Consult a recipe for potato type and prep.
	Fries are not cut evenly.	Cut fries thinner or reshape fries.
	Fries are too crowded.	Spread fries out or cook a smaller batch.
	Potatoes are not rinsed properly during preparation	Pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	<ul style="list-style-type: none"> • Dry potato sticks properly before misting oil. • Cut sticks smaller. • Add a bit more oil.

Error	<ul style="list-style-type: none"> • E1 - Bottom temperature sensor open circuit. • E2 - Bottom temperature sensor short circuit. • E3 - Dry cooking due to empty pot. • LID - Wrong lid. • POT - Without inner pot, must insert inner pot. • E7 - Top temperature sensor open circuit. • E5 - Top temperature sensor short circuit. • E6 - Overheat. 	Contact Customer Service.
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Frequently Asked Questions

Can I use any type of pan to cook in my PowerXL Grill Air Fryer Combo?

No, only use the Inner Pot that comes with the appliance.

Does the appliance get hot?

The appliance gets hot during use and stays hot for a while after use. Avoid touching the appliance with your bare hands during and after use. Use oven mitts or potholders when handling food or parts of the appliance when hot.

Display Error Indicator

DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING UNIT. Contact customer service for further information.

NOTE: E6 error may be caused by too little liquid in hot pan. The appliance will display E6. Shut off appliance, turn on appliance, add more liquid or turn down heat setting

Display Shown	Cause of Error
E1	Bottom temperature sensor open circuit.
E2	Bottom temperature sensor short circuit.
E3	Dry cooking due to empty pot.
LID	Wrong lid.
POT	Without inner pot, must insert inner pot.
E5	Top temperature sensor short circuit.
E6	Overheat. Too little liquid.
E7	Top temperature sensor open circuit.

Cleaning & Storage

Easy Maintenance

- Be sure to let the appliance cool down and unplug it from the wall socket before cleaning.
- When cleaning the Inner Pot, allow the Inner Pot to cool completely before washing. Never immerse hot cookware in water as this will cause irreparable warping.
- Cleaning your Inner Pot is quick and easy. After each use, wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. If any food particles remain, fill the cookware with hot water and liquid dish detergent, soak until the water becomes lukewarm, and use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or metal pads. They could leave coarse scratches.
- To keep the appliance clean, wipe away the enclosure with damp cloth and then dry it with a clean, dry cloth. Never immerse the main body of the appliance in water for cleaning!

- To protect against electric shock, DO NOT immerse the main parts of the appliance, cord, or plug in water or other liquids.
- Make sure that the device is properly cleaned before storing it in a dry place.

Removing Stubborn Residue

When food is burned on the cookware, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and 1 tbsp. of non-lemon detergent for 15 mins. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or nonabrasive sponge to loosen residue. Repeat if necessary.

Dishwasher Safe

Only the Inner Pot and Glass Lid are dishwasher safe. Although these components are dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines:

- Load the dishwasher carefully. Other dishes and flatware may mark the surface of your cookware.
- Be sure to remove soil from other dishes and flatware.
- It can be abrasive to nonstick coating.
- We recommend using a non-lemon detergent.
- Regular dishwasher cleaning will eventually scratch any surface.
- To protect yourself from electric shock, NEVER immerse the device, or the Power Cord in water or other liquids.
- DO NOT use any petroleum products, which will damage the outer appliance housing and the Control Panel.
- DO NOT use/store any flammable, acid, or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- DO NOT stack heavy objects on top of the appliance. Excessive weight could possibly damage the appliance

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.

