

PowerAirFryer **Pro Elite™**



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: TXG-DT10L

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Power AirFryer Pro Elite™** until you have read this manual thoroughly.

Guarantee Information Inside



Air Fryer, Rotisserie, Dehydrator & More

Before You Begin

It is very important that you read this entire manual, making certain that you are totally familiar with the Unit's operation and precautions.

The Power AirFryer Pro Elite

Not only cooks your favorite fried foods but also broils and bakes many other favorites like air-fried burgers, calzones, and doughnuts. It couldn't be easier; ten one-touch presets set the time and temperature for some of your favorites like crispy shrimp, fries, and southern-style chicken. Plus, it has a Rotisserie preset and a Dehydrator preset that preserves fresh fruits and other foods for future use. You and your family will enjoy many years of great-tasting food and snacks with the **Power AirFryer Pro Elite™**.

We All Love Fried Food

Crispy fried chicken, French fries, coconut shrimp, chicken Parmesan, spicy hot wings—the list goes on and on. Those tasty delights have become part of our everyday diet. Until now, it was impossible to get that great, crispy-fried crunch and flavor without frying in deep fat or oil.

Good News!

The **Power AirFryer Pro Elite™** has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from the process. Messy, unhealthy oil is replaced with Turbo Cyclonic Air that surrounds your food, cooking it to crisp and juicy perfection.

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
TXG-DT10L	AC 120V 60Hz	1500W	6 qt.	150° F–400° F (65° C–200° C)	LED Touch Screen

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
- This appliance has a polarized plug (one blade is wider than the other). To **REDUCE THE RISK OF ELECTRIC SHOCK**, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT ATTEMPT** to modify the plug in any way.
- **MAKE SURE** the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
- To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Round Basket.
- **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the *Power AirFryer Pro Elite* is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- **NEVER POUR** oil into the Round Basket. Fire and personal injury could result.
- While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.
- This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
- When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- Allow the Unit to cool for a few minutes or use protective gloves when opening the door.
- **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- **DO NOT PLACE** The Unit on stove top surfaces.
- If the power cord is damaged, **YOU MUST HAVE IT REPLACED** by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.
- **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
- **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
- **NEVER USE** this appliance with an extension cord of any kind.
- **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.
- **DO NOT USE** the *Power AirFryer Pro Elite* for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- When in operation, air is released through the Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Air Outlet Vent. Also avoid the air while removing the Round Basket from the appliance. The Unit's outer surfaces may become hot during use. The Round Basket **WILL BE HOT. WEAR OVEN MITTS** or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.
- Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing contents.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 secs. to cool down the Unit.
- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.

IMPORTANT SAFEGUARDS

- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the **Power AirFryer Pro Elite** is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.



Warning

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause cancer and/or birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Important

- Before initial use and after subsequent use, hand wash the Round Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
- The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built in shut-off device, that will automatically shut down the Unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 secs. to cool down the Unit.

Electric Power

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

Parts & Accessories

<p>1</p>  <p>2</p>	 <p>3</p>	 <p>4</p>
<p>5</p>  <p>Quantity may vary depending on model.</p>	<p>6</p> 	<p>7</p> 
<p>8a*</p> 	<p>8b*</p> 	<p>9</p> 
<p>10</p> 	<p>11*</p> 	<p>12 (Optional)</p> 
<p>13 (Optional)</p> 	<p>14* (Optional)</p> 	<p>15* (Optional)</p> 

Important

Please make sure that your **Power AirFryer Pro Elite** has been shipped with the components that you ordered (some accessories may be sold separately). 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.

Parts & Accessories

1. Main Unit

The glass window can be removed from the door of the Main Unit for cleaning (see page 11).

2. Control Panel

Allows you to control the functions of the Unit (see page 14).

3. Air Intake Vents

DO NOT COVER the Air Intake Vents while the Unit is operating.

4. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the Unit is operating.

5. Crisper Trays

Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.

6. Round Basket

Great for fries, roasted nuts, and other snacks. Use Rotisserie Fetch Tool to place basket into Unit.

7. Drip Tray

Cook with the Drip Pan in place for easy clean-up.

8a. Skewers

Great for all your kabob recipes, meat, fish or veggies.

8b. Adjustable Skewer Racks

Used when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.

9. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends.

NOTE: Make sure roast or chicken is not too large to rotate freely within the Unit.

Chicken: 4 lbs; roast: up to 5–6 lbs (depending on the diameter of the meat. Up to 6-in. diameter).

10. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift then gently extract the food.

11. Splatter Guard

Cook with the Splatter Guard in place to reduce splatter from food during operation, making clean-up easier.

12. Rotisserie Stand (*Optional)

Use for placing the Rotisserie Shaft when removing hot food from the Unit.

13. Fry Basket (*Optional)

Allows you to air fry your favorite foods in your *Power AirFryer Pro Elite*.

14. Basket Handle (*Optional)

Easily remove the Fry Basket from the Unit (see page 12).

15. Gloves (*Optional)

The cooking accessories and components will get hot during the air frying process. Wear oven mitts and handle with care to avoid injury.

NOTE: Some accessories may not be included with purchase.

NOTE: Unpack all listed contents from packaging. Varies by model.

Please remove any clear or blue protective film on the components.

Warning

Forks, Skewers, and other metal parts with this Unit are sharp and will get extremely hot during use.

Great care should be taken to avoid personal injury.

Wear protective oven mitts or gloves.

Using the Accessories

Placing Splatter Guard into Unit

1. Insert the Splatter Guard into the top of the Unit (FIG. A).
2. Use the Splatter Guard to reduce splatter onto the heating element from food during operation, making clean-up easier.

NOTE: The Splatter Guard cannot be used at the same time as the Air Diffuser.



FIG. A

Placing Crisper Trays into Unit

1. Insert the Drip Tray into bottom of the Unit.
2. Place the Crisper Trays into the Unit by sliding them through the side grooves and onto the back lip (FIG. B).
3. Place the Crisper Trays closer to the top heating element for faster cooking and added crisp.
4. Rotate the Crisper Trays mid-cycle for even cooking.



FIG. B

NOTE: Some accessories may not be included with purchase.

Using the Accessories

Rotisserie Shaft & Skewers Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft (FIG. C).
2. Slightly tighten the Set Screws. Do not overtighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke the Skewers through food.

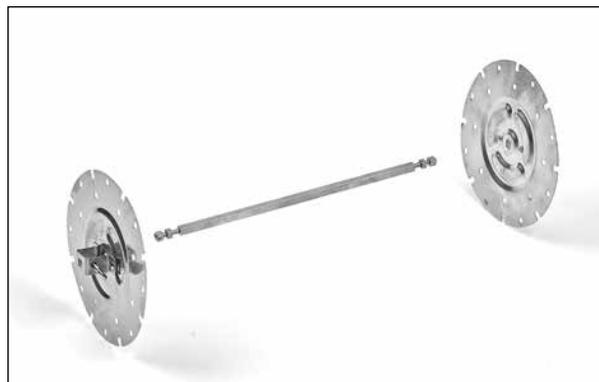


FIG. C

Rotisserie Spit Assembly & Insertion

1. Slide a Skewer into an open slot on the edge of the Skewer Rack with the clip facing toward the Rotisserie Shaft.
2. Guide the sharp end of the Skewer through the hole on the opposite Skewer Rack and push the clip through the hole near the slot until the Skewer is secure (FIG. D).
3. Repeat steps 1–2 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced (FIG. E).
4. Tighten the Set Screws to make sure they are securely in place.
5. Use caution while inserting the Spit into the Unit to prevent getting poked by the Skewer ends.
6. Open the door of the Unit. Slide the Rotisserie Spit onto the rails in the center of the Unit.
7. Slide the switch on the left side of the Unit to the right and hold the switch in place while pushing the Rotisserie Spit as far back into the Unit as possible (FIG. F).
8. Release the switch. The switch should slide back into the left position, and the left side of the Rotisserie Spit should be locked in place.



FIG. D

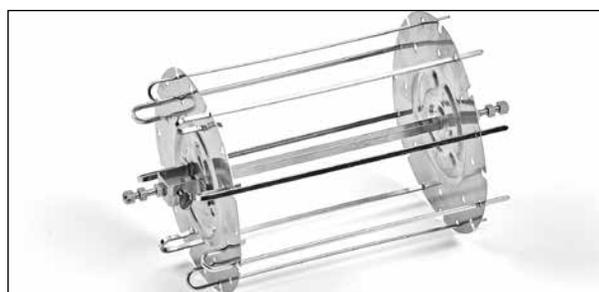


FIG. E



FIG. F

Using the Accessories

Removing the Rotisserie Spit and Using the Rotisserie Stand

Let the food on the Rotisserie Spit cool slightly before removing it from the Unit.

Use protective gloves when removing and handling the Rotisserie Spit.

NOTE: Allow the Unit to cool for a few minutes or use protective gloves when opening the door.

1. Open the Unit's door.
2. While wearing oven mitts, hold the switch on the left side of the Unit in the release position.
3. Using the Fetch Tool, hook the bottom of the left and right sides of the Rotisserie Shaft (FIG. G).
4. Pull the Rotisserie Spit slightly toward you. Release the switch.
5. Carefully remove the Rotisserie Spit from the Unit.
6. While still holding the Rotisserie Spit horizontally, insert the Rotisserie Spit into the opening in the Rotisserie Stand (FIG. H).
7. While holding the Rotisserie Spit in place in the Rotisserie Stand, rotate the Rotisserie Spit and Shaft vertically.
8. Place the Rotisserie Spit and Stand on a flat, level surface and tighten the thumbscrew on the Rotisserie Stand to lock the Rotisserie Spit in place (FIG. I).



FIG. G



FIG. H



FIG. I

Using the Accessories

Placing Round Basket into Unit

NOTE: Allow the Unit to cool for a few minutes or use protective gloves when opening the door.

1. Open the door of the Unit. Slide the Round Basket onto the rails in the center of the Unit.
2. Slide the switch on the left side of the Unit to the right and hold the switch in place while pushing the Round Basket as far back into the Unit as possible (FIG. J).
3. Release the switch. The switch should slide back into the left position, and the left side of the Round Basket should be locked in place.



FIG. J

Removing Round Basket from Unit

NOTE: Allow the Unit to cool for a few minutes or use protective gloves when opening the door.

1. Open the Unit's door.
2. While wearing oven mitts, hold the switch on the left side of the Unit in the release position.
3. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Round Basket (FIG. K).
4. Pull the Round Basket slightly toward you. Release the switch.
5. Carefully remove the Round Basket from the Unit.



FIG. K

Removing Glass for Clean Up

NOTE: Allow the Unit to cool for a few minutes or use protective gloves when opening the door.

1. Open the door of the Unit.
2. Push the button on the bottom side of the door to push the glass through the top of the door.
3. Grab the tab at the top of the glass and carefully remove the glass from the door (FIG. L).

NOTE: Some accessories may not be included with purchase.



FIG. L

Using the Accessories

Using the Fry Basket

1. Ensure that the Basket Handle's latch is off (FIG. M).
2. Compress the Basket Handle.
3. Place the Basket Handle between the slots on the Fry Basket and release the Handle (FIG. N).
4. Close the latch on the Basket Handle over the top of the Handle (FIG. O).
5. Press down on the latch to ensure that it is completely secure (FIG. P).



FIG. M



FIG. N



FIG. O

Using the Accessories

6. Remove the Basket Handle before attempting to close the door of the **Power AirFryer Pro Elite**. The door cannot close with the Basket Handle attached to the Fry Basket.

NOTE: The Fry Basket can be inserted into the Unit by hand, **but the Basket Handle should ALWAYS be used to remove the Basket from the Unit** (FIG. Q).

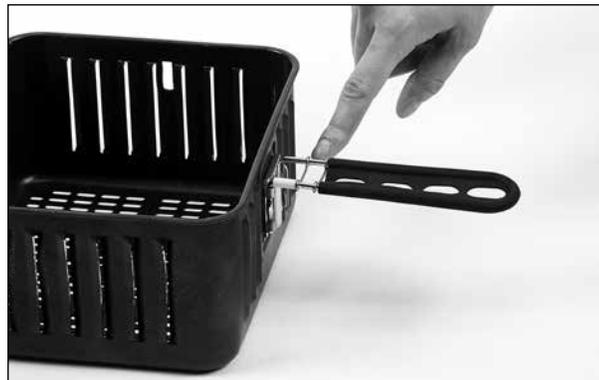


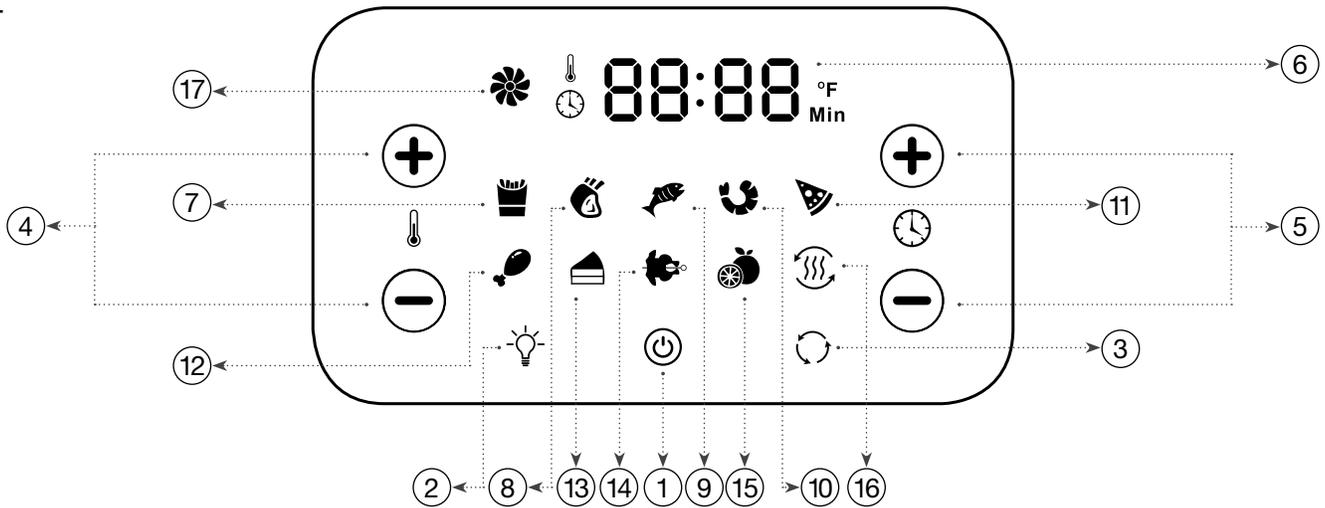
FIG. P



FIG. Q

Using the Digital Control Panel

FIG. T



- 1. Power/Start–Stop Button:** Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 370° F (190° C) and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark immediately the running light to go dark within 20 secs. The fan will continue running for 20 secs. to cool down the Unit.
- 2. Internal Light:** Selecting this button will help you check cooking progress while the Unit is in operation. **NOTE:** Opening the door during the cooking process will pause the Unit. The internal light will illuminate if the doors open.
- 3. Rotation Button:** Select this button when cooking anything using the Rotisserie Mode. This function can be used with any preset. The icon will blink while in use.
- 4. Temperature Control Buttons:** These buttons enable you to raise or lower the cooking temperature by 5° F (2.7° C) increments ranging from 150° F (65° C) to 400° F (200° C). Dehydration ranges from 90° F (30° C) to 170° F (75° C).
- 5. Time Control Buttons:** These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except dehydration, which uses 30-min. intervals and an operating time of 2–24 hrs.
- 6. LED Digital Display:** The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.
- 7–16. Cooking Presets:** Selecting any Preset Button sets the Time and Temperature to the Preset's default value. The cooking process starts automatically five secs. after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the Unit immediately. You may override these presets using the Time and Temperature Buttons.
- 17. Fan Icon:** This icon will blink in sequence while cooking is in progress and continue blinking up to 20 secs. once you shut the Unit down.

Cooking Presets

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use a meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
7. French Fry	400° F (200° C)	15 mins.
8. Steaks/Chops	350° F (177° C)	25 mins.
9. Fish	325° F (163° C)	15 mins.
10. Shrimp	320° F (160° C)	12 mins.
11. Pizza	360° F (182° C)	15 mins.
12. Chicken	370° F (185° C)	40 mins.
13. Baking	320° F (160° C)	30 mins.
14. Rotisserie	375° F (191° C)	30 mins.*
15. Dehydrator*	90° F (30° C)	2 hrs. (*2–24 hrs.)
16. Reheat	240° F (115° C)	12 mins.

Using the Power AirFryer Pro Elite Without Presets

Once you are familiar with the **Power AirFryer Pro Elite**, you may want to experiment with your own cooking times and temperatures.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this Unit! Fire hazard or personal injury could result.

Internal Temperature Meat Chart

This chart should be used to check the internal temperature of cooked meats. Always review USDA Food Safety Standards.

Food	Type	Internal Temperature
Beef & Veal	Ground	145° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (63° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts: medium	140° F (70° C)
	Steaks, roasts: rare	145° F (63° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

General Operating Instructions

Before using the Power AirFryer Pro Elite for the first time

1. Read all materials, labels, and warning stickers.
2. Remove all packing materials, labels, and stickers.
3. Wash all parts and accessories used in the cooking process with warm, soapy water.
NOTE: Only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean, moist cloth.
5. Plug the Unit in, press the Power Button, and set the cooking temperature to 300° F

and the cooking time to 5 mins. to burn off any residue from manufacturing. As with many electrical appliances, first-time use may produce a slight odor.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this Unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface, such as on top of a kitchen counter.
NOTE: Never place the **Power AirFryer Pro Elite** on a stove top.
2. Select the cooking accessory for your recipe.
NOTE: Before initial use and after subsequent use, hand wash the Round Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.

A Versatile Appliance

The **Power AirFryer Pro Elite** 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.

Warning

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Unit's Door as a place to rest a hot Fry Basket filled with food. The hot Fry Basket could damage the Unit's Door or cause the Unit to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

General Operating Instructions

Cooking with the Power AirFryer Pro Elite

1. Place the ingredients on an Crisper Tray, on one of the Rotisserie accessories, or in the Round Basket.
2. Put the Crisper Tray, Round Basket, or Rotisserie Spit into the Unit and shut the Unit's door. Plug the power cord into a 120V dedicated outlet.
3. When Round Basket or Rotisserie and food is in place, Press the Power Button once (page 14, FIG. T1).
4. Select a preset function (page 14, FIG. T7–14) or manually set the Temperature and then the Time (page 14, FIG. T4–5). Refer to the detailed Control Panel instructions on page 14.
5. The Unit will automatically start the cooking cycle a few seconds after a preset function is selected or the Time and/or Temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: Allow the Unit to cool for a few minutes or use protective gloves when opening the door. You may open the Unit's door to view the rotisserie at any time during the process to check the progress.
NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

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.
- Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on 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 Pro Elite**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the **Power AirFryer Pro Elite** when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.

Important

Removing Cooked or Hot Food

When removing cooked or hot food use the Rotisserie Fetch Tool (FIG. R) and oven mitts. The Fetch Tool can also be used with Round Basket.



Warning

- During the cooking process, the Round Basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. **NEVER** place the Round Basket directly on a counter top or table.
- The Unit's Door and cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to **AVOID INJURY**.

Cooking Chart

Food Item	Min–Max	Time	Temperature	Comments
Thin Frozen Fries	1 ¼–3 cups	15–16 mins.	400° F (200° C)	
Thick Frozen Fries	1 ¼–3 cups	15–20 mins.	400° F (200° C)	
Homemade Fries	1 ¼–3 ¼ cups	10–16 mins.	400° F (200° C)	Add ½ tbsp. oil
Homemade Potato Wedges	1 ¼–3 ¼ cups	18–22 mins.	360° F (182° C)	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼–3 cups	12–18 mins.	360° F (182° C)	Add ½ tbsp. oil
Hash Browns	1 cup	15–18 mins.	360° F (182° C)	
Potato Gratin	2 cups	15–18 mins.	400° F (200° C)	
Steak	¼–1.1 lb	8–12 mins.	360° F (182° C)	
Pork Chops	¼–1.1 lb	10–14 mins.	360° F (182° C)	
Hamburger	¼–1.1 lb	7–14 mins.	360° F (182° C)	
Sausage Roll	¼–1.1 lb	13–15 mins.	400° F (200° C)	
Chicken Drumsticks	¼–1.1 lb	18–22 mins.	360° F (182° C)	
Chicken Breast	¼–1.1 lb	10–15 mins.	360° F (182° C)	
Spring Rolls	¼–¾ lb	15–20 mins.	400° F (200° C)	Use oven-ready
Frozen Chicken Nuggets	¼–1.1 lb	10–15 mins.	400° F (200° C)	Use oven-ready
Frozen Fish Sticks	¼–1.1 lb	6–10 mins.	400° F (200° C)	Use oven-ready
Mozzarella Sticks	¼–1.1 lb	8–10 mins.	360° F (182° C)	Use oven-ready
Stuffed Vegetables	¼–1.1 lb	10 mins.	320° F (160° C)	
Cake	1 ¼ cups	20–25 mins.	320° F (160° C)	Use baking tin
Quiche	1 ½ cups	20–22 mins.	360° F (182° C)	Use baking tin/oven dish
Muffins	1 ¼ cups	15–18 mins.	400° F (200° C)	Use baking tin
Sweet Snacks	1 ½ cups	20 mins.	320° F (160° C)	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15 mins.	400° F (200° C)	

Cooking Chart

Settings

The table on page 15 will help you select the correct temperature and time for best results. As you become more familiar with the **Power AirFryer Pro Elite** cooking process, you may adjust these settings to suit your own personal tastes.

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

Tips

- Set the timer to half the time needed for the recipe and the timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 mins. to cooking time when starting with a cold appliance.

Cleaning & Storage

Cleaning

Clean the **Power AirFryer Pro Elite** after each use. The Round Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water.

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

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean glass, open the door of the Unit. Push the button on the bottom side of the door to push the glass through the top of the door. Grab the tab at the top of the glass and carefully remove the glass from the door (See page 11).
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

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

Troubleshooting

Problem	Possible Cause	Solution
The Power AirFryer Pro Elite does not work	<ol style="list-style-type: none">1. The appliance is not plugged in.2. You have not turned the Unit on by setting the preparation time and temperature	<ol style="list-style-type: none">1. Plug power cord into wall socket.2. Set the time and temperature. Check that door is closed.
Food is not cooked	<ol style="list-style-type: none">1. The Round Basket is overloaded.2. The temperature is set too low.	<ol style="list-style-type: none">1. Use smaller batches for more even frying.2. Raise the temperature and continue cooking.
Food is not fried evenly	<ol style="list-style-type: none">1. Some foods need to be turned during the cooking process.	<ol style="list-style-type: none">1. See General Operations in this manual on page 16.
White smoke coming from Unit	<ol style="list-style-type: none">1. Oil is being used.2. Accessories have excess grease residue from previous cooking.	<ol style="list-style-type: none">1. Wipe down to remove excess oil.2. Clean the Round Basket after each use.
French fries are not fried evenly	<ol style="list-style-type: none">1. Wrong type of potato being used.2. Potatoes not blanched properly during preparation.	<ol style="list-style-type: none">1. Use fresh, firm potatoes.2. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	<ol style="list-style-type: none">1. Raw fries have too much water.	<ol style="list-style-type: none">1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil. Blanch cut potatoes.

Error Codes

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Power AirFryer Pro Elite?

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

2. Is the Power AirFryer Pro Elite good for making or reheating soups and sauces?

Never cook or reheat liquids in the **Power AirFryer Pro Elite**.

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

As a safety feature, the **Power AirFryer Pro Elite** has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

5. Does the Unit need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.

6. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

7. Can I check the food during the cooking process?

You can remove the Round Basket at any time while cooking is in progress. During this time, you can flip the contents on the Crisper Trays if needed to ensure even cooking. Time and temperature will resume where you left off.

8. Is the Power AirFryer Pro Elite dishwasher safe?

Only the accessories 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.

9. 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.

10. Can the glass in the door be removed for cleaning?

Yes, the inner glass in the door of the **Power AirFryer Pro Elite** can be removed by opening the door, pushing the button on the bottom side of the door, and grabbing the tab at the top of the glass (see page 11). This allows you to clean the glass more easily. To place the glass back in the door, simply open the door and slide the glass back into the slot in the door.

PowerAirFryer
Pro Elite™





60-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 60-Day Money-Back Guarantee. You have 60 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees. To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5197 and request a return merchandise authorization number. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the return merchandise authorization number on the outside of the package.

Send the product to the following return address:

Power AirFryer Pro Elite
Tristar Products
500 Returns Road
Wallingford, CT 06495

PowerAirFryer Pro Elite™

We are very proud of the design and quality
of our *Power AirFryer Pro Elite™*.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service
staff is here to help you.

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