

PowerAirFryer **Oven**TM



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: CM001

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

Warranty Information Inside



AirFryer, Rotisserie, Dehydrator & More

The Power AirFryer Oven™ is the first all-in-one unit that air fries, roasts, grills, and bakes all your favorite foods with little or no oil.



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 Oven

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; eight one-touch presets set the time and temperature for some of your favorites like crispy shrimp, fries, and southern-style chicken. Plus 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 Oven™**.

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 Oven™** 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.

Table of Contents

<i>IMPORTANT SAFEGUARDS</i>	4
<i>Parts & Accessories</i>	6
<i>Using the Accessories</i>	8
<i>Using the Digital Control Panel</i>	10
<i>Cooking Presets</i>	11
<i>General Operating Instructions</i>	12
<i>Cooking Chart</i>	14
<i>Cleaning & Storage</i>	15
<i>Troubleshooting</i>	16
<i>Frequently Asked Questions</i>	17
<i>Warranty</i>	18

IMPORTANT SAFEGUARDS

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

- Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Rinse the warm, moist cloth. Handwash all cooking accessories. Before cooking food, preheat the Power AirFryer Oven for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and the cloth after the burn-in cycle.
- **NEVER IMMERS**E the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- **DO NOT PLACE** The Unit on stove top surfaces.
- **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 wall socket. Always make sure that the plug is inserted into the wall socket properly. Do not plug Unit into an extension cord of any sort.
- To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Skewers, Rotisserie Shaft, or Air Flow Racks.
- **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the **Power AirFryer Oven** is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- **NEVER POUR** oil into the Rotating Mesh 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. Always use hand protection when removing hot items from Unit.
- 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.
- **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 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 Oven** for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- When in operation, hot 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 heated air while removing the Rotating Mesh Basket from the appliance.
- The Unit's outer surfaces may become hot during use. The Rotating Mesh Basket **WILL BE HOT**. **WEAR OVEN MITTS** or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.

IMPORTANT SAFEGUARDS

- Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
- When the cooking time has completed, cooking will stop and 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.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the **Power AirFryer Oven** 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.
- Allow the appliance to cool down for approximately 30 mins. before unplugging, handling, cleaning, or storing.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- Make sure the food prepared in this Unit comes out cooked to a golden-brown color and is an appropriate temperature per the recipe.

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 20 secs to cool down the unit.

Electric Power

The Unit should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new Unit may not operate properly.

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.

NOTE: If the Power AirFryer Oven is used improperly, for professional or semiprofessional purposes, or if it is not used according to the instructions in this manual, the warranty is invalid and the manufacturer will not be held liable for damages.

Parts & Accessories

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components. Optional items may be available for purchase.

- | | | |
|-------------------------|-----------------------------------|---------------------------|
| 1. Main Unit | 6. Rotating Mesh Basket | & Set Screws |
| 2. Control Panel | 7. Drip Tray | 10. Rotisserie Fetch Tool |
| 3. Air Intake Vents | 8a*. Skewers (10) | 11. Rotisserie Stand |
| 4. Hot Air Outlet Vents | 8b*. Adjustable Skewers Racks (2) | |
| 5. Air Flow Racks (3) | 9. Rotisserie Shaft, Forks | |



Parts & Accessories

Important

Please make sure that your **Power AirFryer Oven** 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 Customer Service using the number located in the back of the owner's manual.

5. Air Flow Racks

Can be used for dehydration and to cook crispy snacks or reheat items like pizza.

6. Rotating Mesh Basket

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

7. Drip Tray

Cook with the Drip Tray in place for easy clean-up. Always use the Drip Tray when cooking.

8a. Skewers (*Optional)

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

8b. Adjustable Skewer Racks (*Optional)

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. Slide the Shaft lengthwise through the center of the meat. Slide the Forks onto the Shaft from each end and then

into the meat. Lock in place with the Set Screws. There are indentations on the Shaft for the Set Screws. You can adjust the Screws closer to the center of the Shaft if needed but never beyond the indentation. **NOTE:** Ensure that the roast or chicken rotate freely within the oven. If the item being cooked is too large, it will not rotate or cook evenly (3.5–4 lb on average). Wrap the meat with kitchen string to help with even rotation.

10. Rotisserie Fetch Tool

The Rotisserie Fetch Tool should be used to insert and remove any foods prepared using the Rotisserie Shaft or Skewers. Place under the Rotisserie Shaft and lift (left side first) and then gently extract the food.

11. Rotisserie Stand (*Optional)

Use for placing the Rotisserie Shaft when removing hot food from the Unit. Using hand protection to avoid burns from hot food, carefully seat the Shaft into the Stand, allowing the food to stand upright.

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.

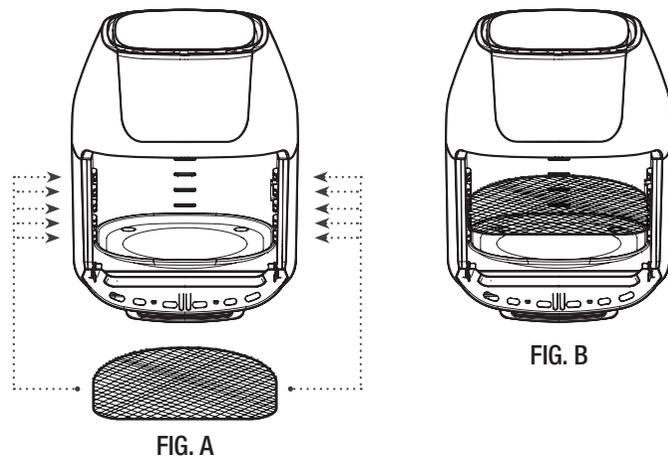
Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
CM001	AC 120V 60Hz	1700W	600 cubic in. (0.347 cu. ft.)	150° F–400° F (65° C–200° C)	LED Touch Screen

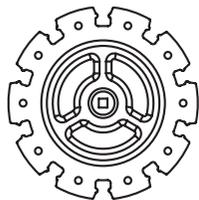
Using the Accessories

Placing Air Flow Racks into Unit

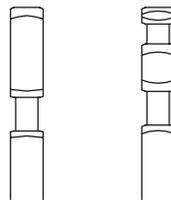
1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (FIG. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (FIG. B).
4. Switch the Air Flow Racks from top to bottom and vice versa to ensure even cooking.



Components



SKEWER RACK (x2)
FRONTAL VIEW



ROTISSERIE SHAFT
LEFT SIDE RIGHT SIDE



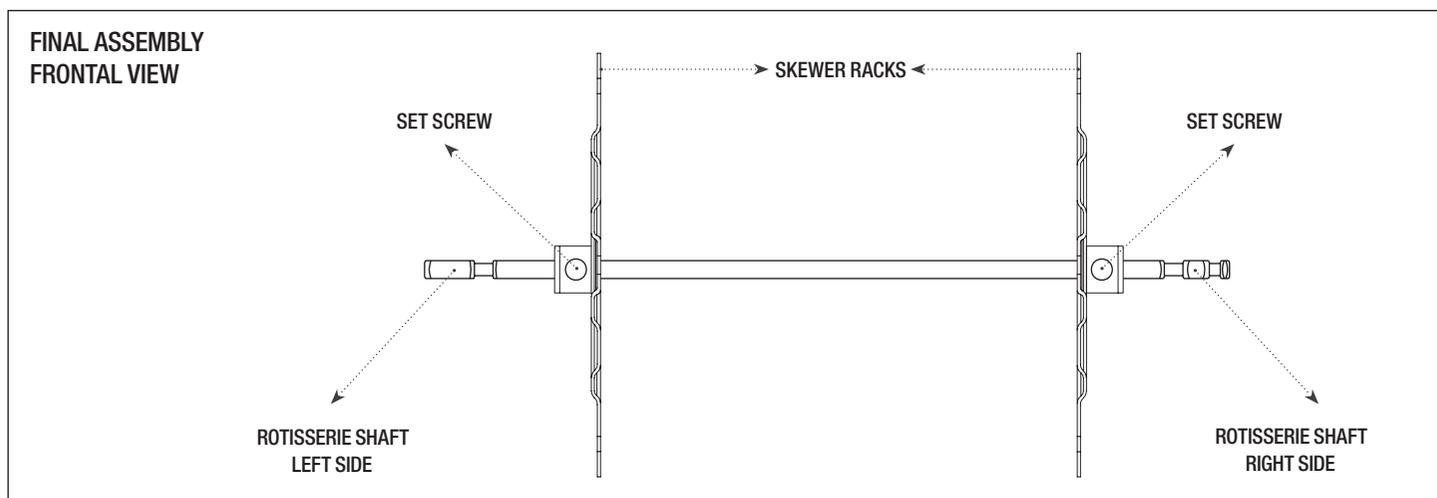
SKEWERS
(x10)



SET SCREWS
(x2)

Rotisserie Shaft & Skewers Racks

1. Place a Skewer Rack at each end of the Rotisserie Shaft. Ensure that the Set Screw box is facing the outside of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not overtighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully slide the Skewers through food.



Using the Accessories

Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the left Skewer Rack (FIG. C).
2. Squeeze the clip end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown (FIG. D).
4. Repeat steps 3–6 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Ensure the Skewer Racks are inside the indentations on the Shaft, tighten the Set Screws and ensure they are securely in place.
6. Use caution while inserting the Shaft into the Unit. The Skewer ends are sharp and can poke you.

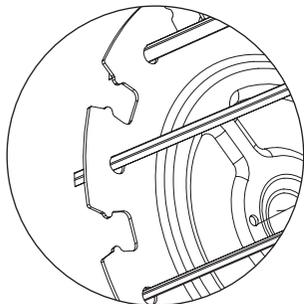
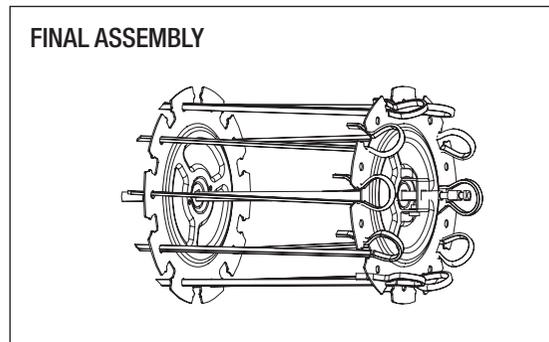


FIG. C - LEFT SIDE



FINAL ASSEMBLY

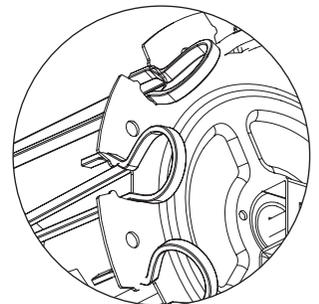


FIG. D - RIGHT SIDE

Placing Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (FIG. E).
2. Place the right side onto the hanger (FIG. F).

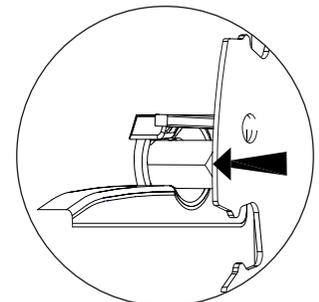
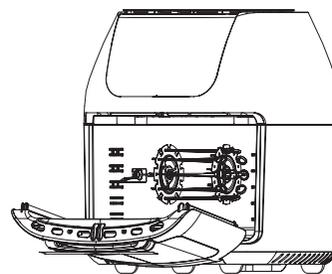


FIG. E - LEFT SIDE

Removing Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch Tool beneath the Rotisserie Shaft.
3. Using the Rotisserie Fetch Tool, lift the right side of the Shaft at a slight angle to clear the bracket. Then, shift to the right until the left side of the shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven.
5. Place food on a plate, cutting board, or the Rotisserie Stand to remove food from the Shaft, Spit, or Basket.

IMPORTANT: See the Final Assembly diagram (page 8) to help identify the left and right sides of the Rotisserie Shaft before placing it in the Unit. The right side has two notches, and the left has one.

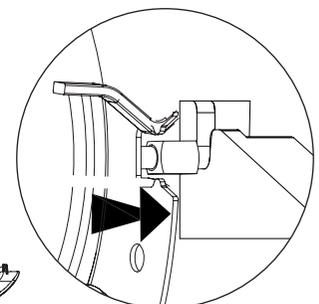
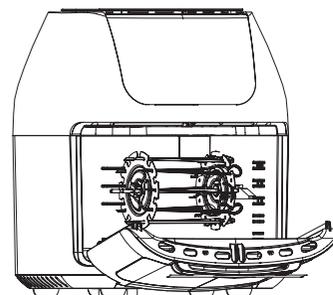
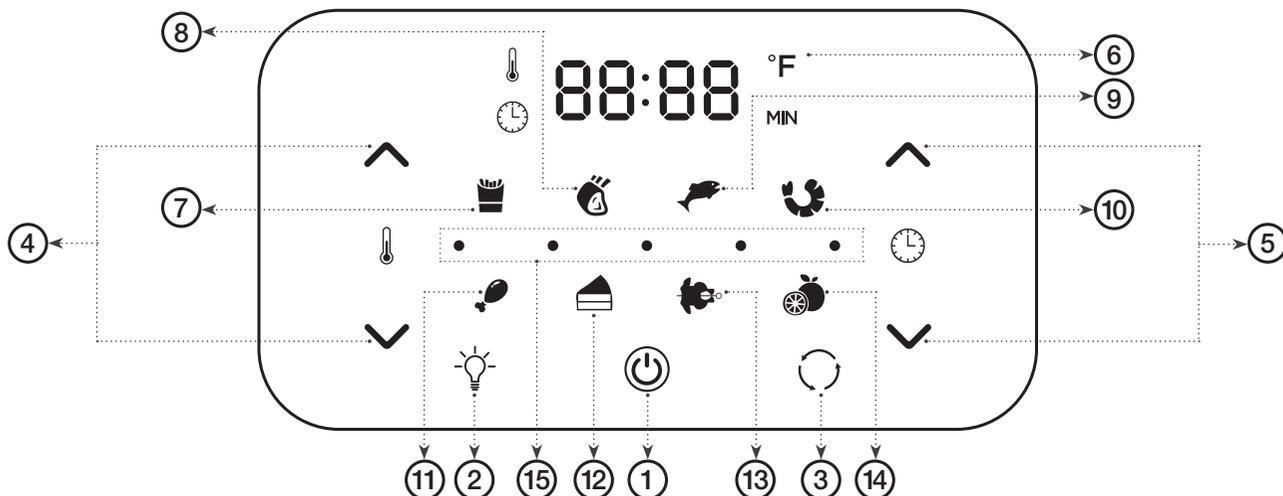


FIG. F - RIGHT SIDE

Using the Digital Control Panel

FIG. G



- 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 off the Unit, causing the display to go dark immediately and 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 Unit is in operation.
NOTE: Opening the door during the cooking process will pause the Unit. The internal light will illuminate if the door is open.
- 3. Rotation Button** - Select this button when cooking anything using the Rotisserie Mode. 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 cooking temperature by 5° F (2.7° C) intervals 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 60 mins. in all modes except when dehydrating, 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 - 14. Cooking Presets** - Selecting any of these will set Time and Temperature to a default setting for that particular food. You may override these presets with Time and Temperature Buttons. View presets on the next page.
- 15. Running Lights** - These lights will blink in sequence while cooking is in progress and continue blinking up to 20 secs. once you shut Unit down.

Cooking Presets

Preset Button Cooking Chart

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

Preset Button	Temperature	Time
7. French Fries	400° F (200° C)	15 mins.
8. Steaks/Chops	370° F (185° C)	25 mins.
9. Fish	390° F (200° C)	15 mins.
10. Shrimp	320° F (160° C)	12 mins.
11. Chicken	370° F (185° C)	40 mins.
12. Baking	350° F (175° C)	30 mins.
13. Rotisserie	400° F (200° C)	30 mins.*
14. Dehydrator*	90° F (30° C)	4 hrs. (*2–24 hrs.)

Using the Power AirFryer Oven Without Presets

Once you are familiar with the **Power AirFryer Oven**, 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. USDA Food Safety Standards.

Food	Type	Internal Temperature
Beef & Veal	Ground	160° F (70° C)
	Steaks, roasts: medium	160° F (70° C)
	Steaks, roasts: rare	145° 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	160° 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 Oven for the first time

1. Read all material, warning stickers and labels.
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.

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.
2. Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Rinse with a warm, moist cloth. Hand wash all cooking accessories. Before cooking food, preheat the **Power AirFryer Oven** for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and a washcloth after the burn-in cycle.
3. Select the cooking accessory for your recipe.

A Versatile Appliance

The **Power AirFryer Oven** 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** cover the air vents on the top and back of the cooking Unit. or place anything on top of the appliance
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Oven Door as a place to rest hot

food or accessories. The hot food or accessory could damage the Oven Door or cause the Unit to tip. Personal injury could result.

- **ALWAYS** use oven mitts when removing hot accessories or food. Always place hot food or accessories on a heat-resistant surface. **NEVER** place them directly on the countertop.

General Operating Instructions

Cooking with the Power AirFryer Oven

1. Put the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Spit into the unit and shut the oven door. Plug the power cord into a 120V dedicated outlet.
2. Place the ingredients on an Air Flow Rack, on one of the Rotisserie accessories, or in the Rotating Mesh Basket.
3. When the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Shaft are in place, press the Power Button once (page 10, FIG. G1).
4. Select a preset function (page 10, FIG. G7-14) or manually set the Temperature and then the Time (page 10, FIG. 4–5). Refer to the detailed Control Panel instructions on page 10.
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. Add 3 mins. to the cooking time when starting with a cold Unit.

NOTE: You may open the oven door to view the food at any time during the cooking process to check the progress.

NOTE: Consult the charts in this manual or the recipe books to determine the correct settings for the specific item and weight being cooked.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Flipping or turning 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 Oven**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place fragile or filled foods in a baking tin or oven dish in the **Power AirFryer Oven**. A baking tin or oven dish is also suggested when baking a cake or quiche.
- You can use the **Power AirFryer Oven** to reheat foods. Simply set the temperature and time to however warm you want your food.

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 cup	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 14 will help you select the correct temperature and time for best results. As you become more familiar with the **Power AirFryer Oven** cooking process, you may adjust these settings to suit your own personal tastes.

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

Tip

- For food you want to flip, 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. Flip your food and reset the Unit to the remaining time and temperature needed to finish cooking the food.

Cleaning & Storage

Cleaning

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

Clean the **Power AirFryer Oven** after each use. The Rotating Mesh 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 in warm, soapy water for easy removal.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the oven door, remove it by lifting it to a 45° angle while gently pulling upward. Clean both sides with warm, soapy water on a damp cloth. Do not soak or submerge the door in water or wash in the dishwasher.
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 soft cleaning brush.

Storage

1. After the fan has cooled the Unit, 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 Oven 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 temperature and time. Check that door is closed.
Food not cooked	<ol style="list-style-type: none"> 1. The Air Flow Racks or Basket are overloaded. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even frying. 2. Raise 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
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 Rotating Mesh Basket and Air Flow Racks after each use. 3. Cut fries thinner or use precut fries. 4. Spread the fries out or cook fewer fries in one batch.
French fries are not fried evenly	<ol style="list-style-type: none"> 1. Potato is not prepared properly. 2. Potatoes not rinsed properly during preparation. 3. Fries are not cut evenly. 4. Fries are too crowded. 	<ol style="list-style-type: none"> 1. Consult the recipe for the correct potato type and preparation instructions. 2. 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.
Door came off	<ol style="list-style-type: none"> 1. Door came off the hinge and was not replaced properly. 	<ol style="list-style-type: none"> 1. With the door slightly open (1 in./2.5 cm) from the closed position, align the hinge so the joints fall into the slots and close the door.

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 Oven?

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

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

Never cook or reheat liquids in the **Power AirFryer Oven**.

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

As a safety feature, the **Power AirFryer Oven** 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 check on the progress of the cooking cycle at any time. If you open the door, the cooking time and temperature should resume from where they left off when you close the door.

8. Is the Power AirFryer Oven dishwasher safe?

Only the accessories are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submerged 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 door come off?

Yes. Removing the door will allow you to clean the Unit and windows more easily. Open the door slightly (about 1 in./2.5 cm from the closed position), and gently lift up on the door hinge. The joints will slide out. To reattach the door, position the door to be slightly open as before. Then, align the hinge so that the joins fall into the slots. Close the door. Do not clean the door in the dishwasher.

PowerAirFryer Oven™

Manufacturer's 60-Day Limited Warranty

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

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. 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.
3. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Replacement or Return within the 60 days:

Your item is covered by our 60-day money-back guarantee, which starts upon receipt of your item. To return the product, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below.

Return Address:

Tristar Products, Inc.,
500 Returns Road,
Wallingford, CT 06495.

PowerAirFryer
OvenTM

A decorative swoosh underline consisting of two parallel curved lines that tapers at both ends, positioned beneath the word 'Oven'.

PowerAirFryer Oven™

We are very proud of the design and quality of our
Power AirFryer Oven™.

This product has been manufactured to the highest standards.
Should you have any problem, our friendly customer service
staff is here to help you.
973-287-5197



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](http://www.P65Warnings.ca.gov).



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