

Power *AirFryer*[™]



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: YJ-803

POWER: 120V, 60Hz **WATTAGE:** 1,000W

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

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



Power AirFryer

BEFORE YOU BEGIN

The **Power AirFryer** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

CONGRATULATIONS

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 new **Power AirFryer** 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.

The **Power AirFryer** 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! You and your family will enjoy many years of crispy, mouthwatering meals and snacks with the **Power AirFryer**.

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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or 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.
- 4. TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- 5. 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.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** place the Unit on the stove top. Place on a flat, horizontal surface with adequate space for air flow. Do not place walls, cabinets, other appliances, or any other objects within 5 in. of the Unit.
- 8. TO PREVENT** food contact with the heating elements, do not overfill.
- 9. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the **Power AirFryer** is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- 10. NEVER** pour oil into the Outer Basket. Fire and personal injury could result.
- 11. WHILE COOKING**, the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.
- 12. DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED**, you must have it replaced by Tristar, its service agent, or a similarly qualified person in order to avoid hazard.
- 14. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 15. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- 16. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 17. NEVER** use this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 18. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 19. WHEN COOKING**, do not place the appliance against walls, cabinets, other appliances, or any other objects. 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.
- 20. DO NOT USE** the **Power AirFryer** for any purpose other than described in this manual.
- 21. NEVER** operate the appliance unattended.
- 22. WHEN IN OPERATION**, hot steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the Outer Basket and Fry Tray from the appliance.
- 23. THE UNIT'S OUTER SURFACES** may become hot during use. The Outer Basket and Fry Tray will be hot. Wear oven mitts when handling hot components or touching hot surfaces.

IMPORTANT SAFEGUARDS

24. **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop. Allow the Unit to cool and wipe out excess oil and grease from the Unit.
25. **BEFORE USING** your new Unit on any countertop surface, check with your countertop manufacturer or installer for recommendations about using appliances on our surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the Unit for heat protection. Your manufacturer or installer may recommend that hot pans, pots or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a wood, silicone, or other heat-resistant cutting board under the Unit before using it.

26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. **USE EXTREME CAUTION** when removing tray or disposing of hot grease.
28. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.



WARNING:

For California Residents

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

CAUTION

- 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** is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Tristar will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 10 secs. to cool down the Unit.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- The **Power AirFryer** is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Outer Basket is removed.

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 Unit. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shutoff

The Unit has a built-in shutoff device that will automatically shut off the Unit when the cooking time has completed. You can manually switch off the Unit by turning the Time Control Knob to 0. The fan will continue running for 10 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

Parts & Accessories

1. FRY TRAY
2. OUTER BASKET
3. EASY-GRIP HANDLE
4. MAIN UNIT HOUSING
5. AIR INLET VENT
6. CONTROL PANEL
7. HOT AIR OUTLET VENT
8. POWER CABLE

NOTE: Unpack all listed contents from the packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.



CAUTION: Unit may be hot. Be careful not to touch the Unit while in use. Keep the Unit away from other objects.

Parts & Accessories



TOP VIEW



FRONT VIEW



BACK VIEW



FRY TRAY

IMPORTANT: Please make sure that your **Power AirFryer** 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 Tristar using the customer service number located on the back of this manual.

Using The Control Panel



Using the Control Panel

1. Operating Light

The Operating Light will illuminate once the cooking time and temperature have been set, indicating that the Unit is powered on. Once the cooking time is complete, the Operating Light will turn off.

2. Time Control Knob

Use the Time Control Knob to set the cooking time (0–30 mins.). Setting the cooking time will begin the cooking process.

3. Temperature Control Knob

Use the Temperature Control Knob to set the cooking temperature (180° F–400° F).

Cooking Chart

Once you are familiar with the Unit, you may want to experiment with your own recipes. Simply choose the time and temperature that suits your personal taste.

Food Cook Times	Temperature	Time
French Fries	400° F (204° C)	15–20 mins.
Shrimp	330° F (166° C)	8–12 mins.
Cake	310° F (154° C)	20–30 mins.
Chicken	360° F (182° C)	20–25 mins.
Steak	400° F (204° C)	8–12 mins.
Fish	350° F (177° C)	10–15 mins.

Instructions for Use

Before First Use

- Remove all the packaging material.
- Remove any stickers or labels from the Unit.
- Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
- Before cooking food, preheat the **Power AirFryer** for a few minutes to allow the Unit to burn off the protective coating of oil. Wipe the Unit with warm, soapy water and a washcloth after this burn-in cycle.
- Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface that is not heat resistant.

Ensure that the Unit is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on the stove top.

- Place the Fry Tray in the Outer Basket. Slide the Outer Basket into the Unit. If the Basket is placed properly, it will click into place.
- The **Power AirFryer** cooks using hot air. Do not fill the Outer Basket with oil or frying fat.
- Do not put anything on top of the Unit. This disrupts the airflow and affects the cooking results.

Using the Power AirFryer

1. Plug the Unit into a grounded wall socket.
2. Place the Fry Tray in the Outer Basket and push down until the Fry Tray clicks into place. Never use the Outer Basket without the Fry Tray in place.
3. Place the ingredients in the basket. Never fill the basket above the maximum fill line as this could affect the quality of the end result or interfere with the electric heating coils.
4. Insert the Outer Basket into the Unit. When the Outer Basket and food is securely in place, use the Temperature Control Knob to set the cooking temperature.
5. Use the Time Control Knob to set the cooking time.

6. The unit will automatically turn on, run for the full cooking cycle, and then shut off when the cooking time is complete.
7. If the food is fully cooked, use tongs to remove the food. If the food is not fully cooked, simply slide the Outer Basket back into the Unit and add a few minutes to the cooking time.

CAUTION: When removing food, **DO NOT** turn the Outer Basket upside down because any excess oil that has collected on the bottom of the basket will leak onto the ingredients.

8. The Unit is instantly ready for preparing more food.

Instructions for Use

Shaking

To ensure even cooking, some foods require shaking during the cooking process. Remove the Outer Basket from the Unit. Gently shake the contents as needed and place them back in the Unit to continue cooking.

CAUTION: The Outer Basket will be hot. Wear an oven mitt during this procedure.

1. Place the Outer Basket on a heat-resistant surface.
2. Shake the ingredients in the basket.
3. Return the Outer Basket to the Unit to finish cooking.

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 **Power AirFryer**.
- 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 **Power AirFryer** to reheat foods. Simply set the temperature and time to however warm you want your food.

Cooking Chart

FOOD ITEM	QUANTITY	SHAKE	TEMP (°F)	COOK TIME Adjustable Range (Increments)	COMMENTS
Power AirFryer					
THIN FROZEN FRIES	1¼ cups	YES	400°	15–16 mins. (1 min.)	-
THICK FROZEN FRIES	1¼ cups	YES	400°	15–20 mins. (1 min.)	-
HOMEMADE FRIES	1¼ cups	YES	400°	10–16 mins. (1 min.)	Add ½ tbsp. oil
HOMEMADE POTATO WEDGES	1¼ cups	YES	360°	18–22 mins. (1 min.)	Add ½ tbsp. oil
HASH BROWNS	1 cup	YES	360°	15–18 mins. (1 min.)	-
STEAK	¼–1.1 lb		360°	8–12 mins. (1 min.)	-
PORK CHOPS	¼–1.1 lb		360°	10–14 mins. (1 min.)	-
HAMBURGER	¼–1.1 lb		360°	7–14 mins. (1 min.)	-
SAUSAGE ROLL	¼–1.1 lb		400°	13–15 mins. (1 min.)	-
CHICKEN DRUMSTICK	¼–1.1 lb		360°	18–22 mins. (1 min.)	-
CHICKEN BREAST	¼–1.1 lb		360°	10–15 mins. (1 min.)	-
SPRING ROLLS	¼–¾ lb	YES	400°	15–20 mins. (1 min.)	Use oven-ready
FROZEN CHICKEN NUGGETS	¼–1.1 lb	YES	400°	10–15 mins. (1 min.)	Use oven-ready
FROZEN FISH STICKS	¼–1.1 lb		400°	6–10 mins. (1 min.)	Use oven-ready
MOZZARELLA STICKS	¼–1.1 lb		360°	8–10 mins. (1 min.)	Use oven-ready
CAKE	1 ¼ cups		320°	20–25 mins. (1 min.)	Use baking tin
QUICHE	1 ½ cups		360°	20–22 mins. (1 min.)	Use baking tin/oven dish
MUFFINS	1 ¼ cups		400°	15–18 mins. (1 min.)	Use baking tin
SWEET SNACKS	1 ½ cups		320°	20 mins. (1 min.)	Use baking tin/oven dish

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.

Troubleshooting

Symptom	Possible Cause	Solution
The Power AirFryer does not work	The appliance is not plugged in.	Plug the Power Cable into a wall socket.
	You have not turned the Unit on by setting the preparation time and temperature.	Set the cooking time and temperature. The cooking process will begin once the cooking time has been set.
	You have probably turned off the Unit. If you remove the Outer Basket during the cooking process, you will trigger the Auto-Shutoff mode.	Set the cooking time and temperature and ensure that the Outer Basket is fully inserted into the Unit.
Food is not cooked	The Outer Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise the temperature and continue cooking.
Food is not fried evenly	Some foods need to be shaken during the cooking process.	See Shaking in Instructions for Use, p. 11.
Outer Basket will not slide into Unit properly	The Outer Basket is overloaded.	Do not fill the basket above the Maximum line.
	The Fry Tray is not placed in the Outer Basket correctly.	Gently push the Fry Tray into the Outer Basket until it clicks.
White smoke coming from Unit	Too much oil is being used.	Wipe down to remove any excess oil.
	The Outer Basket has grease residue from a previous operation.	Clean the Outer Basket after each use.
French fries are not fried evenly	Potato not prepped properly.	Consult recipe for potato type & preparation instructions
	Fries are not cut evenly.	Cut the fries thinner or reshape them.
	Fries are too crowded.	Spread fries out or cook smaller batch.
	Potatoes not rinsed properly during preparation.	Pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting them with oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

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

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

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

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

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

Turn the Time Control Knob to 0 to shut off the Unit.

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

As a safety feature, the *Power AirFryer* has an Auto-Shutoff device that prevents damage from overheating. Remove the Outer Basket and set it on a heat-resistant surface. Allow the Unit to cool down. Remove the Power Cable from the outlet. Once cool, plug the Power Cable back into the socket. Restart by inserting the Outer Basket into the Unit and setting the cooking time.

5. Does the Unit need time to heat up?

If you are cooking from a cold start, add 3 mins. to the cooking time to compensate.

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

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

7. Is the *Power AirFryer* dishwasher safe?

Only the Fry Tray is dishwasher safe. The Unit itself, which contains the heating coil and electronics, should never be submerged in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.

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

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

Cleaning

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

1. Remove the Power Cable from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the Outer Basket and the Fry Tray with hot water, a mild detergent, and a nonabrasive sponge.
NOTE: The Fry Tray is dishwasher safe.
TIP: Should the Fry Tray contain difficult-to-remove food

particles, soak in hot, soapy water for 10 mins.

4. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the heating element with a soft cleaning brush.

Storage

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

Power *AirFryer*[™]

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 1-973-287-5129 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
Tristar Products
500 Returns Road
Wallingford, CT 06495

Power AirFryer[™]

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

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

Call us at **1-973-287-5129** or visit us
at www.TristarCares.com



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