

PowerXL™

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GRILL AIR FRYER COMBO 12-IN-1



Owner's Manual

Save These Instructions - For Household Use Only

MODELS: MFC-AF-6 (6QT), MFC-AF-6C (6QT), MFC-AF-8 (8QT) **POWER:** 1550W, 120V

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL Grill Air Fryer Combo 12-in-1** until you have read this manual thoroughly.

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



PowerXL Grill Air Fryer Combo 12-in-1

BEFORE YOU BEGIN

The **PowerXL Grill Air Fryer Combo 12-in-1** 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.

Technical Specifications

| Model Number | Supply Power | Rated Power | Full Capacity | Temperature | Display |
|--------------|--------------|-------------|---------------|----------------------------|---------|
| MFC-AF-6 | AC 120V/60Hz | 1550W | 6 Quarts | 100° F/38° C-500° F/260° C | LED |
| MFC-AF-6C | AC 120V/60Hz | 1550W | 6 Quarts | 100° F/38° C-500° F/260° C | LED |
| MFC-AF-8 | AC 120V/60Hz | 1550W | 8 Quarts | 100° F/38° C-500° F/260° C | LED |

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IMPORTANT SAFEGUARDS

WARNING

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

1. Read all instructions carefully to prevent injuries.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children.
4. **ALWAYS** operate the appliance on a horizontal surface that is level, stable, and noncombustible with adequate space for airflow.
5. Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.
6. **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
7. **DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.
8. **DO NOT** operate the appliance in an enclosed space or under low-hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation.
9. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
10. **USE CAUTION** when moving the Inner Pot during or after a cooking cycle.
11. Place hot cookware on heat-resistant surfaces when not seated in the appliance base.
12. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, **NEVER** place hands inside the appliance unless it is thoroughly cooled.
13. **DO NOT USE** this appliance for anything other than its intended use.
14. The use of accessory attachments not recommended by Tristar may cause injuries.
15. **NEVER** use this appliance with an extension cord. A short power supply cord is provided to reduce the risk of entanglement or tripping over a longer cord.
16. **NEVER** plug into an outlet located below the counter. The hanging cord may present a hazard.
17. **DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may overheat or damage the appliance.
18. When in operation, hot air and steam is released through the Hot Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Hot Air Outlet Vent and **KEEP** the Vent clear of obstructions.
19. **DO NOT** use this appliance outdoors.
20. **DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return appliance to an authorized service facility for examination, repair, or adjustment.
21. **DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE.** Contact Customer Service for assistance (see the back of the manual for contact information).
22. **UNPLUG** the appliance from outlet when not in use and before cleaning. **ALLOW** 30 minutes to cool before handling, putting on or taking off parts, cleaning, or storing.
23. **NEVER** immerse the appliance base and Air Frying Lid in water. If the appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into liquid

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

- if the appliance is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
24. **NEVER** leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
 25. **KEEP** the appliance and its power cord out of reach of children when it is in operation or in the cooling down process.
 26. The appliance's outer surfaces and accessories may become hot during use. **WEAR OVEN MITTS** when handling the appliance during and after use and to protect against hot steam and air released when opening the appliance.
 27. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick coating performance.
 28. This appliance is not intended for deep frying foods. Extreme caution must be used when moving the appliance when it contains hot liquids or hot oil.
 29. Risk of electrical shock: Do not put any food or liquid in the base of the appliance. Cook only in the Inner Pot.
 30. Do not place any metal objects inside (or on) the base of the appliance. Metal will activate the induction pads. Do not place your hands on the induction heating element when hot. It will retain heat and burn you.
 31. Do not touch hot surfaces. Use the handles or knobs.
 32. **DO NOT** place or use this appliance near water.
 33. This appliance **MUST** be grounded. Connect only to properly grounded outlet (see the "GROUNDING INSTRUCTIONS" section).
 34. To protect against electrical shock, **DO NOT** immerse the cord or plugs or expose the electrical components to water or other liquid.
 35. **DO NOT** plug in the power cord or operate the appliance controls with wet hands.
 36. **MAKE SURE** the appliance is properly plugged into a dedicated wall socket without any other appliances on the same outlet.
 37. Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.
 38. **NEVER** pour oil into the appliance or accessories. Fire and personal injury could result.
 39. **DO NOT** expose the appliance to corrosive chemicals or vapors.
 40. **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective non-stick coating.
 41. When cleaning the appliance interior, use **ONLY** mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
 42. Before using your new appliance on any countertop surface, **CHECK WITH YOUR COUNTERTOP MANUFACTURER OR INSTALLER** for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance 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 trivet or hot pad under the appliance before using it.
 43. **ALWAYS** make sure the plug is attached to the appliance first, then plug the cord into the wall outlet. To disconnect, press the Cancel button to turn the appliance off, then remove the plug from the wall outlet.
 44. Oversized foods or metal utensils/containers must not be inserted into the appliance as they may create a fire or risk of electric shock.
 45. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
 46. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, which involves a risk of electric shock.

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- 47. This appliance is for home use only. If the appliance 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.
- 48. Do not store any materials, other than accessories included with the appliance, in the appliance when not in use.
- 49. This appliance is not intended to be operated using an external timer or separate remote-control system.
- 50. Save this instruction manual.

WARNING: Avoid spillage on the connector.

WARNING: The heating element surface remains hot after use.

WARNING: Spilled food can cause serious burns.

WARNING: Keep the appliance and its cord away from children.

WARNING: Never drape the cord over the edge of a counter.

WARNING: Never use an outlet located below the counter.

WARNING: Never use an extension cord.



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.

Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

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IMPORTANT SAFEGUARDS



CAUTION

- When the cooking time has completed, cooking will stop and the fan will continue running for 10 seconds to cool down the appliance.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.

Overheating Protection

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

Electric Power

The appliance should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new appliance 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.

GROUNDING INSTRUCTIONS

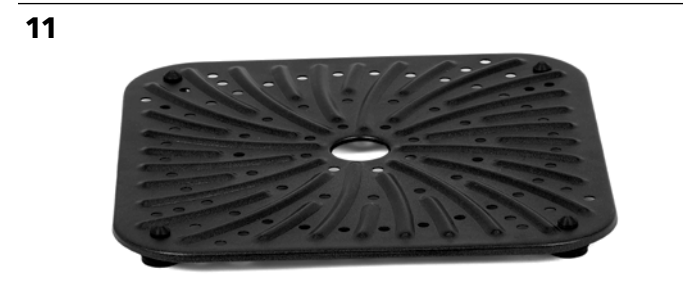
This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug and a 3-slot receptacle that will accept the plug on the appliance.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or an extension cord should not be used.
3. Plug the power cord into a 3-prong, 120V grounded outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
4. Never tug the plug forcefully from the wall outlet.

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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.



Parts & Accessories

- 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). Turn the Control Knob to display the presets.
- 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:** Used when grilling food. When grilling meat and vegetables, be sure to preheat the Grill Plate. The Grill Plate can also be used when air frying to circulate air under the food and when steaming to raise food above the liquid. Must be placed in the Inner Pot when used.
- 12. LADLE**



Model: MFC-AF-6 (6QT)



Model: MFC-AF-6C (6QT)



Model: MFC-AF-8 (8QT)

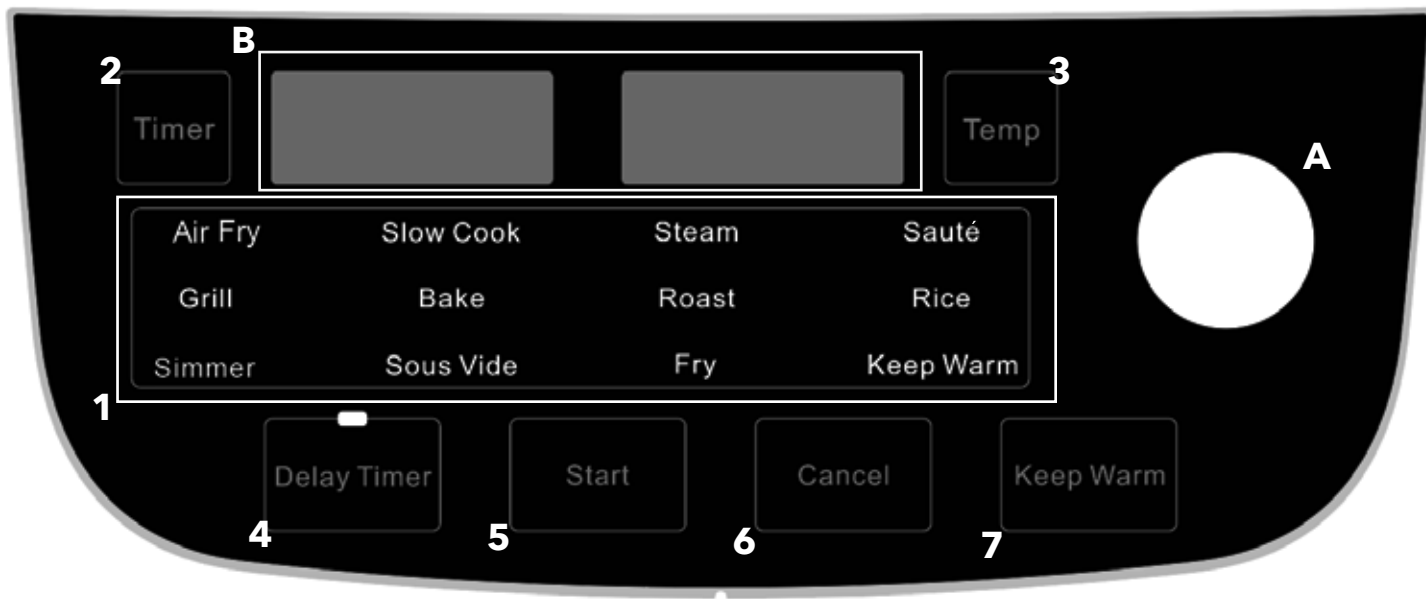


Using the Air Frying Lid



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 | Use to bake your favorite desserts without having to turn on an oven. Place a baking pan that fits into the inner pot. |
| 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 12-in-1** 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.

Instructions for Use

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 a lid if necessary.
NOTE: The Air Frying Lid is used only for air fry, grill, bake, and roast cooking functions. Keep the Air Frying 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.



FIG. i

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 12-in-1**. 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 appliance, 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 | 1–59 mins. |
| Grill | 450° 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 | 10 mins.–2 hrs. |
| Roast | 350° F (177° C) | 45 mins. | 250° F/121° C–500° F/260° C | 10 mins.–2 hrs. |
| 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 | 1–59 mins. |
| 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/74° C for all poultry; 160° F/71° C for ground beef, lamb, and pork; and 145° F/63° C, 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 | 160° F (71° 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) |

Cooking Guidelines & Tips

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.

| FOOD ITEM | QUANTITY | SHAKE | TEMP | COOK TIME Adjustable Range (Increments) | COMMENTS |
|------------------------|----------|-------|-----------------|--|--------------------------|
| 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 pan |
| Quiche | 1 ½ cups | | 360° F (182° C) | 20–22 mins. (1 min.) | Use baking pan/oven dish |
| Muffins | 1 ¼ cups | | 400° F (204° C) | 15–18 mins. (1 min.) | Use baking pan |
| Baked Goods | 1 ½ cups | | 320° F (160° C) | 20 mins. (1 min.) | Use baking pan/oven dish |

Cooking Guidelines & Tips

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.



Use the Glass Lid
when using the Sous Vide method

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.

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 30 minutes or more.

Cooking Guidelines & Tips

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 |

Cooking Guidelines & Tips

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

- When starting with a cold appliance, add 3 minutes to the cooking time to allow the appliance to preheat.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- 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.
- Place fragile or filled foods in a baking tin or oven dish in the appliance. A baking tin or oven dish is also suggested when baking a cake or quiche.
- Never fill the Inner Pot to more than two thirds capacity. Many foods increase in volume or bubble vigorously while cooking and might boil over the top. Cooking with the lid will prevent splatter and possible injury if bubbles burst and touch exposed skin.
- Exercise caution when using the Glass Lid. As with any glassware used for cooking, the Glass Lid could shatter due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
- If the Glass Lid should crack, chip, or become damaged, stop using it immediately
- Extreme caution should be exercised when using containers constructed of material other than metal or glass.

Cooking Guidelines & Tips

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. | Plug the appliance into a dedicated power 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. |
| | Foods of different sizes are bring cooked together. | Cook similar-sized foods together. |
| White smoke coming from appliance | Too much oil is being used. | Wipe down to remove excess oil. |
| | Accessories have excess grease residue from previous cooking. | Clean the components and appliance interior after each use. |
| 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. | Dry potato sticks properly before misting oil. |
| | | Cut sticks smaller. |
| | | Add a bit more oil. |
| Error message displayed on Control Panel. | Varies | See the "Display Error Indicator" chart. |

Frequently Asked Questions

Can I use any type of pan to cook in my appliance?

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.

Does the appliance need time to heat up?

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

Can I check the food during the cooking process?

You can open the door to check food, or flip or shake food if needed to ensure even cooking. The cooking cycle will resume where you left off.

Is it possible to shut off the appliance at any time?

Press the Cancel Button once to stop the cooking cycle at any time during the cooking process.

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

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

Display Error Indicator

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

NOTE: The 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.
- If any other service needs to be performed, contact Customer Service using the contact information on the back of this manual.

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 minutes. 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.

PowerXL™ products that excel

GRILL AIR FRYER COMBO 12-IN-1

90-Day Money-Back Guarantee

The **PowerXL Grill Air Fryer Combo 12-in-1** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the unit with one of equal or greater value.

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5177 or email info@tvcustomerinfo.com for any additional questions. 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 RMA on the outside of the package.

Send the product to the following return address:

PowerXL Grill Air Fryer Combo 12-in-1
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5177.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

PowerXL™ *products that excel*

GRILL AIR FRYER COMBO 12-IN-1

We are very proud of the design and quality
of our **PowerXL Grill Air Fryer Combo 12-in-1**.

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

For parts, recipes, accessories, and everything
PowerXL, go to tristarcares.com or scan this QR code
with your smartphone or tablet:



To contact us, email us at info@tvcustomerinfo.com
or call us at **973-287-5177**.



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