

**PowerXL**<sup>TM</sup>  
*products that excel*

## SELF-CLEANING AIR FRYER OVEN



# Owner's Manual

Save These Instructions - For Household Use Only

**MODEL:** TOD6020PXB      **POWER:** 1700W

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL™ Self-Cleaning Air Fryer Oven** until you have read this manual thoroughly.



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## Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display	Cord Length
TOD6020PXB	AC 120V 60Hz	1700W	Inner cavity width: 13.70" (34.8 cm) Inner cavity depth: 12.30" (31.2 cm) Inner cavity height: 7.75" (19.7 cm)	150° F–450° F (65° C–232° C)	LED	24 inches

# IMPORTANT SAFEGUARDS

## WARNING

### PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow time to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner. Contact customer service using the number on the back of this manual.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. If the appliance is in standby (the start/stop light is flashing or completely off), unplug from wall outlet. If the appliance is powered on (the start/stop light is illuminated), press the Start/Stop button to turn the appliance off. Then, unplug from the electrical outlet.
13. Do not use this appliance for anything other than its intended use.
14. Use caution when removing the tray or disposing of hot grease.
15. Do not clean the air fryer oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing risk of electric shock.
16. Do not attempt to clean the heating elements.
17. Oversized foods or metal utensils must not be inserted in an air fryer oven because they may create fire or risk of electric shock.
18. A fire may occur if the appliance is covered or touching flammable materials, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance while in operation.
19. Extreme caution should be exercised when using containers constructed of other than oven-safe metal or glass.
20. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
21. Do not place any of the following materials in the oven: paper, cardboard, plastic, and other items not constructed of oven-safe metal and glass pans.
22. 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 have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
23. Children should be supervised to ensure that they do not play with the appliance.
24. The appliance is not intended to be operated by means of an external timer or separate remote-control system.



**CAUTION:** THIS OVEN GETS HOT. WHEN IN USE. ALWAYS USE OVEN MITTS OR POT HOLDERS WHEN TOUCHING ANY OUTER OR INNER SURFACE OF THE OVEN.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY**

# IMPORTANT SAFEGUARDS

## Grounded Plug

As a safety feature, this product is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.

## Tamper-Resistant Screw

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

## Electrical Cord

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Extension cords are available and may be used if care is exercised in their use.
3. If an extension cord is used:
  - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
  - b) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - c) The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

**NOTE:** If the power cord is damaged, please contact the Customer Service department listed in these instructions.

# Parts & Accessories



1. MAIN APPLIANCE
2. BAKING PAN
3. WIRE RACK
4. CRUMB/STEAM TRAY
5. DOOR
6. MESH BASKET
7. CONTROL PANEL

**IMPORTANT:** Please make sure that your appliance 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. Call customer service at the number located in the back of the owner's manual.

**\*NOTE:** Some accessories may be sold separately.

# Using the Digital Control Panel



## A. Power/Start-Stop Button

Turns the appliance ON or OFF. When you have selected your desired function and cook time and press the start/stop button, the oven will power on and the start/stop light will illuminate. After 30 seconds, the heating elements will glow. During operation, the heating elements will cycle on and off to maintain the desired temperature. **Pause:** When the start/stop button is pressed before the timer reaches zero, the heating elements turn off. The start/stop light flashes. The display shows the time left on the cooking cycle. To restart the cooking cycle, press the start/stop button and the start/stop light illuminates and the timer starts again.

**Sleep Mode:** When the oven is not in use, the digital display and start/stop light are off. If the oven is not in use and the controls are not touched for 5 minutes, it will go to sleep.

**Standby Mode:** When you press any of the buttons or turn any of the dials, the digital display illuminates and the start/stop light flashes. This indicates the oven is ready to be started. If the timer is at 0:00, the start/stop light will remain unlit and you'll need to put time on the oven before starting the oven.

## B. Time/Temperature Control Knob

Rotate to change—press to toggle between time and temperature. To add time while the appliance is running, turn the time/temp knob to add more time. To change the temperature while the appliance is running (in most functions), press the time/temp knob to toggle to the “TEMP” setting then turn the time/temp knob to change the temperature.

## C. Time/Temperature Display

When the digital display is showing temperature, “TEMP” is illuminated. When it is showing time, “TIME” is illuminated. Toggle between showing time and temperature by pressing in the time/temp knob.

**Display while setting time:** The display shows minutes using the last two digits.

**Display while cooking:** For all functions, except for dehydrate, the display shows minutes when above 20, up to a maximum of 90 minutes. Below 20 minutes, the display shows minutes and seconds.

## D. Presets Control Knob

Use to select a preset cooking function (see the “Preset Cooking Function” chart).

## E. Steam Clean Button

Use the Steam Clean function for a quick cleanup of your oven (see the “Steam Cleaning Your Oven” section).

# Cooking Presets

## Preset Cooking Function Chart

Preset	Default Temperature	Default Time	Heating Element	Fan
Warm	150° F (65° C)	30 mins.	Top & Bottom	
Bake	350° F (177° C)	15 mins.	Top & Bottom	
Broil	475° F (246° C)	10 mins.	Top	
Toast	Time-based	1-7 (shade 4 default)	Top & Bottom	
Air Fry	425° F (218° C)	20 mins.	Top & Bottom	✓
Pizza	425° F (218° C)	20 mins.	Top & Bottom	Intermittent
Dehydrate	165° F (74° C)	8 hrs.	Top & Bottom	✓
Bagel	Time-based	1-7 (shade 4 default)	Top	

## 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 Temperature*
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 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)

# Instructions for Use

## Getting Started

This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save all literature.
- Wash all removable parts as instructed in the "Care and Cleaning" section.
- Select a location where this appliance is to be used, allowing enough space from the back of the appliance and wall to allow heat to flow without damage to cabinets and walls. During operation, the appliance should have 6 inches or more of clearance around sides, back, and top.
- Ensure that the crumb/steam tray is in place before use.
- When removing food from the oven, protect your hands with oven mitts or potholders.
- Unplug the appliance when not in use.
- This oven has unique cleaning capabilities. Please see the Care and Cleaning section for more details.
- The crumb/steam tray is non-stick for easy cleaning. Do not cover the crumb/steam tray or any part of this oven with metal foil. This oven has been designed to operate without foil. Using metal foil will negatively impact the cooking performance of your oven.

## Important Information About Using Your Oven

1. This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
2. When using the oven for the first time, you may notice smoke or a slight odor during the first few minutes. This is normal.
3. Many factors influence cook times such as altitude, humidity and variations in electrical grids. For best results, monitor the end of the cook cycle.
4. Cooking Containers: Metal, ovenproof glass, or ceramic bakeware up to standard 9" x 13" size pans (without handles) can be used in your oven. Follow the manufacturer's instructions.
5. Be sure food or baking pan does not come within 1 ½ inches (3.8 cm) of the top heating elements. If you have tall food items or cooking containers, use the wire rack in the down position.

# Instructions for Use

## Bake

**NOTE:** For best results, when baking or cooking, preheat the oven for at least 5 minutes at the desired temperature setting. While the oven is preheating, the digital display will flash "PH" every 3 seconds.

**NOTE:** This oven has been designed to cook rapidly. Please inspect your items earlier than the prescribed cook time for a conventional oven to ensure that they do not get overcooked. The default temperature for baking is 350° F/177° C. The range for the bake function is 150° F/65° C-450° F/232° C.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position, you should be able to read the "bake/broil" label on the rack.
2. Place items to be baked directly on wire rack or place pan on wire rack.
3. Use the Time/Temp knob to set desired temperature.
4. Press the Time/Temp knob to toggle from "TEMP" to "TIME." Turn the Time/Temp knob to adjust cook time on digital display if you want a different time than the 15-minute default.
5. Press the Start/Stop button to begin baking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are two beeps when the baking cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."

## Broil

**NOTE:** It is not necessary to preheat the oven for broiling. The default temperature for broiling is 475° F/246° C. The range for the broil function is 400° F/204° C-500° F/260° C.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position you should be able to read the "bake/broil" label.
2. Place items to be broiled directly on wire rack or in the baking pan on top of the wire rack.
3. Set the Function knob to the Broil position.
4. Use the Time/Temp knob to set desired temperature.



### Crumb/Steam Tray

The crumb/steam tray must be installed above the heating elements to protect them from crumbs. Place the wire rack or mesh cooking basket on the crumb/steam tray.

**NOTE:** Do not attempt to cook directly on this tray. The food will burn.

This tray is also used to pour soapy water into for the Steam Clean cycle.



### Baking Pan

Use for bake or broil cooking functions. Place on top of wire rack in up position, resting on the crumb/steam tray.



### Wire Rack (Up Position)

Use for most functions. Always use on top of the crumb/steam tray with bake/broil label facing up.

# Instructions for Use

5. Press the Time/Temp knob to toggle from "TEMP" to "TIME." Turn the Time/Temp knob to adjust cook time on digital display if you want a different time than the 10-minute default.
6. Press the Start/Stop button to begin broiling. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.  
**NOTE:** For best results when broiling meat, turn over the meat half-way through broiling.
7. There are two beeps when the broiling cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."

## Toast

It is not necessary to preheat the oven for toasting.

**NOTE:** It is important to use the rack in the down position for adequate toasting on the bottom side of your bread. With the rack in this position you should be able to read the "toast" label. The down rack position puts your bread at the correct distance to the bottom heating elements. Do not toast in the upper rack position.

1. Open oven door and place rack in the down position on the crumb/steam tray. The toaster will hold a maximum of 6 slices of bread, placed in a single layer.
2. Place items to be toasted directly on rack and close the door.
3. Set the Function knob to the Toast position.
4. Use the Time/Temp knob to select desired toast shade on digital display, with 1 being the lightest and 7 being the darkest. Shade 4 is the default.
5. Press the Start/Stop button to begin toasting. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are 2 beeps when the toasting cycle is complete. The Start/Stop light turns off.
7. Open the oven door. The crumb/steam tray will be hot so use oven mitts or a utensil to slide out the crumb/steam tray and remove the toast.



### Wire Rack (Up Position)

Use for most functions. Always use on top of the crumb/steam tray with bake/broil label facing up.



### Wire Rack (Down Position)

Use for toast function, or for tall food items such as a whole chicken.

Use with toast label showing on top of the crumb/steam tray.



### Mesh Cooking Basket

Use for air frying and dehydrating functions. Always use on top of the crumb/steam tray.

# Instructions for Use

## Bagel

It is not necessary to preheat the oven for toasting bagels.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position you should be able to read the "bake/broil" label.
2. Place bagels to be toasted directly on rack with the side up that you want to have toasted. Close the door.
3. Set the Function knob to the Bagel position.
4. Use the Time/Temp knob to select desired toast shade on digital display, with 1 being the lightest and 7 being the darkest. Shade 4 is the default.
5. Press the Start/Stop button to begin toasting. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are two beeps when the bagel toasting cycle is complete. The Start/Stop light turns off.
7. Open the oven door. The crumb/steam tray will be hot so use oven mitts or a utensil to slide out the crumb/steam tray and remove the bagel(s).

## Air Fry

Air Fry technology uses high intensity hot air to bake, brown, and crisp your favorite fried foods with little to no oil.

The default temperature for airfry is 425° F/218° C. The range for the airfry function is 350° F/177° C-450° F/232° C.

Use the cook times listed in the recipes in this booklet or follow the food package recommendations for baking. Adjust the cook time or temperature as needed to achieve your preferred crispiness.

**NOTE:** It is not necessary to preheat the oven for air frying.

**NOTE:** Arrange your food in a single layer on the mesh rack for optimal air frying results.

1. Place food on mesh cooking basket.
2. Open door and place mesh cooking basket on the crumb/steam tray.
3. Set the Function knob to the Air Fry position.

4. Turn the Time/Temp knob to adjust for a different temperature than the 425° F/218° C default.
5. Press the knob to toggle to time and turn to adjust cook time.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
7. There are two beeps when the cooking cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."
8. To turn off the oven during a cooking cycle, press the Start/Stop button.

## Pizza

The pizza function is designed to produce the best pizza crust and evenness of cooking. Monitor the pizza near the end of the cooking cycle to prevent overcooking.

The default temperature for pizza is 425° F/218° C. The range for the pizza function is 350° F/177° C-450° F/232° C.

**NOTE:** It is not necessary to preheat the oven for the pizza function.

1. Open oven door and place rack in the up position on the crumb/steam tray.
2. Place frozen pizza to be cooked directly on wire rack, or fresh pizza in the baking pan on top of the wire rack. Follow recipe or package instructions.
3. Set the Function knob to the Pizza position.
4. Use the Time/Temp knob to set desired temperature.
5. Press the Time/Temp knob to toggle from "TEMP" to "TIME." Turn the Time/Temp knob to adjust cook time on digital display if you want a different time than the 20-minute default.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
7. There are two beeps when the cooking cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."

# Instructions for Use

## Dehydrate

The default temperature for dehydrating is 165° F/74° C. The range for the dehydrate function is 120° F/49° C–175° F/79° C.

**NOTE:** Cut the food to even size and thickness.

**NOTE:** Arrange your food in a single layer on the mesh basket for optimal dehydrating results.

1. Place food on mesh basket.
2. Open door and place mesh basket on the crumb/steam tray. For an additional dehydrating layer, carefully place the wire rack in the down position on top of the mesh cooking basket.
3. Set the Function knob to the Dehydrate position.
4. Use the Time/Temp knob to set desired temperature.
5. Press the Time/Temp knob to toggle to the "TIME" setting. Turn the Time/Temp knob to adjust dehydration time on the digital display. The display shows the dehydration time in hours.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
7. It will show the time in hours and cycle between showing the time and the text "Hr." Once the time reaches 60 minutes remaining, the display will count down in minutes instead of hours.
8. There are 2 beeps when the dehydrating cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."
9. Open the oven door. Using oven mitts or potholders remove mesh cooking basket.
10. To turn off the oven during a cooking cycle, press the Start/Stop button.

## Keep Warm

**NOTE:** This function is only designed to keep food warm that is already cooked. Do not use this function for cooking. Do not keep foods on the keep warm setting for more than 4 hours.

The default temperature for keep warm is 150° F/65° C. The range for the keep warm function is 150° F/65° C–250° F/121° C.

1. Set Temp selector knob to Keep Warm position.
2. Turn the temperature/time knob to set the desired temperature. If you want a time other than the 30 minutes set by default, press the temperature/time button to go to the time setting. Turn the temperature/time knob to adjust the keep warm time on the screen.
3. Press the on/off button to start the oven. The on/off indicator lights up. While keeping warm, the screen will count down the time remaining.
4. There are two beeps when the keep warm cycle is complete. The Start/Stop light turns off. The digital display reads "0.00."

# Care & Cleaning

This product contains no user serviceable parts. Call customer service at the number located in the back of the owner's manual.

- Wire rack, mesh cooking basket and crumb/steam tray are dishwasher safe. We recommend washing the bake pan by hand in hot water with dish soap.

- The top surface of the crumb tray has a (PTFE and PFOA free) non-stick ceramic coating. Do not use metal scouring pad to clean the tray as it will damage the coating.
- Do not use aerosol or spray oven cleaners.

## Steam Cleaning Your Oven

Use the Steam Clean function for a quick cleanup of your oven. **NOTE:** For best results, clean regularly based on your frequency of usage. The function works best when food residue does not build up. **IMPORTANT:** Do not steam clean immediately after cooking. Let the oven cool down.

1. Mix one drop of dish soap and ½ cup water. Use distilled water if possible.
2. Pour the soapy water onto the crumb tray. Spread the water around the tray. Make sure the tray is in its normal position.
3. Close the door and press the steam clean button. This will illuminate the steam clean icon and change the display to show "SC."
4. Press the start/stop button to begin the steam clean cycle. The display will cycle between showing the time remaining and "SC."
5. The steam clean cycle runs for 5 minutes. This includes time for the oven to cool down. Once the cycle is complete, the oven will beep twice and the display will show "0.00."
6. Open the oven door and use a towel, paper towel, or sponge to wipe down the interior surfaces and glass door. For best results wipe down right after the cycle as condensation helps the cleaning. If significant time has passed and water condensation is no longer visible on glass door or walls, re-run the cycle for best cleaning results.
7. There will be some residual water left on the tray. When wiping the back of the oven or sides, use caution as the oven may be warm.
8. After you have wiped down the oven, use oven mitts or towel to carefully remove the crumb/steam tray and



### Use Crumb Tray to Steam Clean

Pour the soapy water onto the crumb tray. Spread the water around the tray. Make sure the tray is in its normal position.

bring it to the sink. Empty the residual water from the tray and rinse off the crumb tray. The tray may require some additional scrubbing to remove any stubborn baked-on food. You can also place the crumb tray in the dishwasher if desired.

**NOTE:** Use steam cleaning setting for cleaning only. This setting is not designed to steam cook foods.

**NOTE:** Make sure soap is added to the water. Using soap ensures the proper condensation of water.

**NOTE:** For very stubborn baked-on food or grease, see the "Deep Cleaning Your Oven" section.

9. Wipe the outside of the oven with a damp cloth or sponge. Do not use a spray cleaner. Dry thoroughly.
10. Do not attempt to clean the heating elements. Any food that comes into contact with the elements will burn off on its own.

# Care & Cleaning

## Deep Cleaning Your Oven

After using your oven for an extended period of time, it may be necessary to deep clean your oven to remove baked-on stains or grease.

1. Ensure the crumb tray is in place but other accessories are removed.
2. Create a mixture of three parts baking soda and one part water. This will create a baking soda cleaning paste, but it should not be too thick.
3. Apply some of the paste to a paper towel, sponge or nylon pad.
4. Scrub the stained areas with the baking soda paste with medium pressure. Continue scrubbing until the surfaces are clean.
5. Using a moist sponge, wipe away the remaining soda paste. Clean up any baking soda paste that may have fallen onto the crumb tray during the cleaning process.

# General Cooking 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	Size	Temperature	Cook Time	Preheat	Shake or Flip	Spray with Oil
<b>FROZEN FOOD</b>						
French fries		400° F (204° C)	18 min		✓	
Sweet potato fries		400° F (204° C)	22 min		✓	
Chicken nuggets		400° F (204° C)	14 min		✓	
<b>CHICKEN</b>						
Breaded cutlets	6 oz	400° F (204° C)	10 min	✓	✓	✓
Wings		400° F (204° C)	25 min	✓	✓	
Chicken breast	6 oz	400° F (204° C)	8 min	✓		
<b>BEEF</b>						
Burgers	6 oz	400° F (204° C)	10 min	✓	✓	
Hot dogs	8 pc	375° F (191° C)	5 min	✓	✓	
NY strip steaks	8 oz	400° F (204° C)	12 min	✓	✓	
Meatballs, 1 inch	1.5 lb	375° F (191° C)	10 min	✓	✓	
<b>PORK</b>						
Pork chops		400° F (204° C)	12 min	✓	✓	
Sausages		350° F (177° C)	15 min	✓	✓	
<b>FISH</b>						
Salmon filets	6 oz	390° F (199° C)	12 min	✓		
Shrimp (16-20 size)	12 oz	390° F (199° C)	10 min	✓	✓	
<b>VEGETABLES</b>						
Asparagus	1 lb	380° F (193° C)	8 min		✓	✓
Broccoli	8 oz	380° F (193° C)	8 min		✓	✓
Corn on the cob	2 pc	380° F (193° C)	8 min		✓	✓
<b>PREPARED FOOD</b>						
Hard boiled eggs, shell on		250° F (121° C)	18 min			
Cake		320° F (160° C)	20 min			
Grilled cheese sandwich	1 pc	375° F (191° C)	6 min	✓	✓	

# Troubleshooting

Symptom	Solution
The appliance won't turn on.	Make sure the appliance is plugged in. Select a cooking function or bake temperature and ensure there is time on the digital display. Press the start/stop button. If the start/stop light is illuminated, your oven is powered on and heating.
Heating elements are not glowing.	Check that the start/stop light is illuminated which indicates the appliance is powered on. The heating elements should glow red after 1 minute of heating up. During operation, they cycle on and off.
Fan is not operating during air fry mode.	Check that the function knob is set to air fry. When oven is in air fry mode, you should hear the fan humming.
Bottom of bread is not toasting.	<ul style="list-style-type: none"> <li>• Make sure wire rack is used in the down position with the "toast" label facing up. The cross wires should be close to the steam/crumb tray.</li> <li>• Clean the crumb/steam tray to remove food residue.</li> <li>• Do not use foil on the crumb/steam tray.</li> </ul>
Smoke is coming out of the appliance. The appliance may smoke upon the initial start-up.	<ul style="list-style-type: none"> <li>• The oven may create smoke when high-fat or greasy foods drip on the crumb/steam tray. Cook these kinds of food in the bake pan or other bakeware placed on top of the wire rack.</li> <li>• Run steam clean cycle and thoroughly wipe down interior and clean the crumb/steam tray.</li> <li>• Ensure there is no food debris in the bottom of the oven underneath the crumb/steam tray.</li> <li>• If smoke issue persists, use the bake function at a lower temperature.</li> </ul>
Food was burned.	<ul style="list-style-type: none"> <li>• Make sure you are not cooking directly on the crumb/steam tray.</li> <li>• Refer to "Instructions for Use" for the best cooking support for your food.</li> <li>• In air fry mode, gently shake the food half-way through the cycle to get more even cooking.</li> <li>• Next time lower the temperature or shorten the cooking time.</li> </ul>
Food is not crispy in air fry mode.	<ul style="list-style-type: none"> <li>• Use the mesh basket and ensure the food is arranged in a single layer without any overlap.</li> <li>• If using a bake pan instead of a mesh basket for high-fat or greasy foods, the food will not be as crispy.</li> <li>• Clean the crumb/steam tray to remove any residue.</li> <li>• Do not use foil on the crumb/steam tray.</li> </ul>

# Troubleshooting

Symptom	Solution
Cooking too slowly.	<ul style="list-style-type: none"> <li>• Increase the cooking temperature.</li> <li>• Clean the crumb/steam tray to remove any residue.</li> </ul>
Steam is coming from the appliance during cooking or toasting.	<ul style="list-style-type: none"> <li>• This is normal for foods with high moisture content, including some bread types during toasting.</li> <li>• Ensure there is no residual water on crumb/steam tray.</li> </ul>
During steam cleaning: steam is not building up on the glass door or walls inside the oven.	<ul style="list-style-type: none"> <li>• Allow the appliance to cool before running steam clean.</li> <li>• Use ½ cup of soapy water spread out on the crumb/steam tray.</li> <li>• Press the Steam Clean button. Then press Start/Stop.</li> <li>• Make sure the start/stop light is illuminated during steam clean cycle.</li> <li>• Ensure the door is closed during the steam clean cycle.</li> </ul>
Steam Clean function did not completely clean the oven.	<ul style="list-style-type: none"> <li>• Refer to the "Deep Cleaning Your Oven" section to take care of more stubborn baked-on foods.</li> <li>• Use the steam clean function regularly and immediately after cooking messy food items to prevent build up.</li> </ul>
Water is dripping onto the control panel.	<ul style="list-style-type: none"> <li>• <b>NOTE:</b> If this occurs it will not damage your oven since the control panel is designed to prevent water ingress.</li> <li>• Do not cook with water in the crumb/steam tray.</li> <li>• Do not run the steam clean cycle two times in a row.</li> </ul>
Water accidentally spilled onto bottom of the oven.	<ul style="list-style-type: none"> <li>• <b>NOTE:</b> If water is spilled onto the bottom of the oven it will not damage the oven, as the oven will contain the water and drain it out the back of the oven.</li> <li>• Ensure the appliance is not powered on by checking that the start/stop light is either off or flashing. Unplug oven. Use a towel to dry the bottom of your oven and be careful not to damage the heating elements. Move your oven from its position on the countertop and dry any water on the counter. Wait 24 hours for any moisture to evaporate and then you can use your oven again.</li> </ul>
There is food debris stuck on the crumb/steam tray.	<ul style="list-style-type: none"> <li>• Run the steam clean cycle.</li> <li>• Use a nylon pad to scrub the crumb/steam tray. Do not use a metal scouring pad as this will damage the coating.</li> <li>• Run tray through a dishwasher cycle.</li> <li>• Refer to steps in the "Deep Cleaning Your Oven" section and use the baking soda paste to clean your tray.</li> <li>• If stain still persists, it will not affect the cooking performance of your oven.</li> </ul>

# Recipes

## Breakfast Egg Rolls

**Prep Time:** 10 minutes • **Cook Time:** 10 minutes

**Total Time:** 20 minutes

**Servings:** 5 egg rolls • **Serving Size:** 1 egg roll

### Ingredients:

1 tsp. unsalted butter  
4 eggs  
1 tsp. minced garlic  
Salt and pepper to taste  
4 slices of bacon (or meat of your choice)  
cooked, and crumbled  
½ cup cheddar cheese, shredded  
5 egg roll wrappers  
Small bowl of water  
Pan spray

### Directions:

1. Add the butter to a medium frying pan, over medium heat. Crack the eggs into a small bowl and scramble. Stir in garlic, salt and pepper. Pour into the frying pan.
2. Sprinkle the bacon and cheese on top of the eggs and stir to incorporate until the eggs are cooked through.
3. Lay an egg roll wrapper on a flat surface so that one point is facing you (think diamond). Brush the edges with water. Place 3 tablespoons of the egg mixture onto the center of the wrapper. Fold the sides in to the center and then fold the point closest to you over the egg mixture. Roll tightly away from you and seal the top point with more water to help seal the egg roll.
4. Over a sink spray the mesh cooking basket with pan spray and then place the egg rolls on the basket. Insert basket into oven.
5. Turn oven to air fry, set the time to 10 minutes, and press start.
6. Serve warm.



# Recipes

## Air Fried Potato Wedges with Fry Sauce

**Prep Time:** 10 minutes • **Cook Time:** 25 minutes

**Total Time:** 35 minutes

**Servings:** 4 • **Serving Size:** 3-4 wedges

### Ingredients:

1 lb. russet potatoes cut into wedges  
2 Tbsp. olive oil  
2 tsp. salt  
1 tsp. ground pepper  
Fry Sauce:  
½ cup mayonnaise  
¼ cup ketchup  
½ tsp. garlic powder  
½ tsp. smoked paprika  
¼ tsp. salt

½ tsp. ground yellow mustard

½ tsp. dill pickle juice

¼ tsp. ground black pepper

### Directions:

1. Whisk together oil, salt and pepper in a large bowl. Add the potatoes wedges and stir to coat. Transfer the potatoes to the air fry basket and spread around so the wedges are not touching.
2. Slide the mesh cooking basket into the oven. Turn the function knob to air fry. Turn the time dial to 25 minutes and press start.
3. Potato wedges are done when they start to brown. If the wedges are thicker it may take them a little longer than 25 minutes to air fry.
4. While the potatoes are cooking make the fry sauce.
5. In a medium bowl combine all the ingredients and whisk together. Cover and refrigerate until ready to serve.



# Recipes

## Garlic and Parmesan Green Bean Fries with Cajun Remoulade

**Prep Time:** 15 minutes • **Cook Time:** 15 minutes

**Total Time:** 30 minutes

**Servings:** 6 • **Serving Size:** 2-3 fries

### Ingredients:

1 lb. fresh green beans  
1 cup panko breadcrumbs  
½ cup shredded parmesan  
1 Tbsp. granulated garlic  
1 tsp. smoked paprika  
1 tsp. dried parsley  
2 eggs  
½ cup flour  
1 tsp. salt  
½ tsp. ground black pepper

### Remoulade Sauce:

½ cup mayonnaise  
1 Tbsp. whole grain mustard  
½ tsp. pickle juice  
1 tsp. minced garlic  
1 tsp. Cajun seasoning  
½ tsp. hot sauce  
½ tsp. kosher salt

### Directions:

1. Rinse the green beans and snap off stem end.
2. Place flour in a small bowl, add salt and pepper. Stir to combine. Set aside.
3. In another bowl, place the eggs and whisk them. Set aside.
4. In a medium bowl, mix the panko breadcrumbs, parmesan cheese, garlic powder, paprika, and dried parsley.
5. Line a rimmed baking pan with either parchment paper, foil, or plastic wrap. Sprinkle some of the breadcrumb mixture on it to help keep the green beans from sticking. Set aside.
6. Line up your bowls on the counter, with the flour bowl first, then the eggs, and lastly the bowl with the breadcrumbs.
7. Start by dredging the green beans in the seasoned flour, then dipping in the eggs, and lastly dredging in the breadcrumbs. Place on the prepared baking pan. Repeat the process until the beans are all coated.
8. Transfer the coated green beans into the mesh cooking basket for the air fryer. Leave a little space between the beans to allow for air flow. Place in the oven and turn the dial to air fry. Set the timer to 5 minutes and push start. Air fry until the green beans are golden brown. Repeat until all the green beans are cooked.

### Make the Remoulade Sauce:

While the green beans are cooking combine the ingredients in a small bowl and stir until blended. Taste and adjust seasonings if desired. Set aside. Use this as a dip for the green beans.



# Recipes

## BBQ Chicken Flatbread Pizza

**Prep Time:** 20 minutes • **Cook Time:** 14–18 min.  
**Total Time:** 34–38 min

### Ingredients:

4 Naan flatbreads  
1 cup barbeque sauce  
1 cup mozzarella cheese  
1 cup pizza cheese blend  
8 ounces cooked shredded chicken  
½ cup sliced red onion  
1 Tbsp. oil  
¼ cup chopped cilantro

### Directions:

1. In a medium frying pan over low heat, add 1 tbsp. oil. Add the red onion and a pinch of salt. Cook over low heat for about 10 minutes, stirring occasionally,

until the onion is caramelized. Set aside until ready to assemble the pizzas. Note: this can be done a day before if desired. Refrigerate the caramelized onions until ready to use.

2. On a cookie sheet place 2 of the Naan flatbreads. Spread about 3 tbsp of barbeque sauce on each flatbread. Sprinkle ¼ cup of pizza cheese blend over the sauce.
3. Sprinkle ¼ cup (2 oz) of cooked shredded chicken over the cheese. Sprinkle with caramelized onion and add ¼ cup of mozzarella cheese evenly over the top. Repeat Steps 2 and 3 until all the Naan flatbread has been used.
4. Place one flatbread pizza on the wire rack, in the up position in the oven. Turn the function knob to pizza and set the timer to 14 minutes. Press start. Bake until the cheese is melted and bubbly. Carefully remove the finished pizza from the oven and place on the cookie sheet. Put the next pizza in the oven, set the time and press start. Cut the flatbread pizza into desired pieces and sprinkle with desired amount of cilantro and enjoy.



# Recipes

## Simple Roasted Broccoli

**Prep Time:** 5 minutes • **Cook Time:** 20 minutes  
**Total Time:** 25 minutes  
**Servings:** 4 servings • **Serving Size:** ½ cup

### Ingredients:

1 (10 oz.) bag broccoli florets (frozen);  
cut larger pieces so florets are as uniform as possible  
4 Tbsp. olive oil  
1 tsp. salt  
½ tsp. pepper  
½ large fresh lemon, juiced  
2 Tbsp. shredded parmesan cheese

### Directions:

1. In a large bowl, add broccoli, oil, salt and pepper. Toss to coat.
2. Place broccoli in the air fry basket. Insert into the oven.
3. Turn to air fry function, set the time for 18-20 minutes, press the start button, and fry until florets are crispy.
4. Carefully remove the air fry basket and return the broccoli to the large bowl. Toss with lemon juice and parmesan cheese. Serve immediately.



# Recipes

## Nashville Hot Chicken Tenders

**Prep Time:** 20 minutes • **Cook Time:** 20 minutes

**Total Time:** 40 minutes

**Servings:** 8 • **Serving Size:** 2 tenders

### Ingredients:

2 lbs. boneless chicken breast tenders	<b>Sauce:</b>
1 tsp. salt	2 Tbsp. cayenne pepper
½ tsp. coarsely ground black pepper	2 Tbsp. brown sugar
2 tsp. granulated garlic	1 tsp. chili powder
2 Tbsp. hot sauce	1 tsp. garlic powder
2 Tbsp. pickle juice	1 tsp. paprika
½ cup flour	½ cup olive oil
1 large egg	
½ cup buttermilk	
2 cups panko breadcrumbs	

### Directions:

1. Combine the hot sauce, pickle juice, egg, and buttermilk in a medium bowl. Set aside.
2. Combine the flour, salt, black pepper, and granulated garlic in another medium bowl. Set aside.
3. Put the panko crumbs in a medium bowl.
4. Using a baking sheet pan, line it with either parchment paper, foil, or plastic wrap and place it on the counter.
5. Set the 3 bowls in a row starting with the flour mixture, then the buttermilk mixture and last have the panko breadcrumbs. The baking sheet pan should be next to the panko breadcrumbs. Pro tip: Sprinkle some panko crumbs on the sheet pan- it will help to keep the tenders from sticking to the sheet pan.
6. Taking one chicken tender at a time, dredge it first in the flour mixture, then dip it in the buttermilk mixture and lastly dredge it in the panko crumbs. Set in the prepared sheet pan. Repeat this process until all the tenders are coated. Set aside while you make the sauce. Tip: there's no easy way to stay clean while dredging the chicken tenders, I do try to keep one hand as my 'wet' hand and one hand as my 'dry' hand. Usually it is my right hand that I use to dredge the chicken in the flour (I pick up the chicken tender with my left). I use my right hand to place the tender in the buttermilk but use my left hand to coat the tender. I then use my left hand to lift the tender out of the buttermilk and place the tender in the panko. I use my right hand to coat the tender in the panko and then place the finished tender on the sheet pan. Set aside while you make the sauce.
7. Make the sauce: Whisk together all the ingredients in a small bowl until evenly combined or put all ingredients in a mason jar, cover with the lid and shake until all ingredients are mixed. Set aside until tenders are cooked.
8. Turn on the air fryer and set it to Air Fry. Transfer some of the chicken tenders to the air fry basket, spritz with pan spray, and put it in the oven. Cook for 20 minutes, or until chicken is 165° F/74° C.
9. Place the chicken tenders on a plate or a serving platter and immediately pour some of the sauce over the top (you will need to re-whisk or shake if using a mason jar before pouring).
10. Repeat until all the tenders are cooked and have the sauce poured over them. Serve immediately with pickle slices.



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HPC BRANDS, LLC  
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Wallingford, CT 06495

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