

**PowerXL**  
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# VERSA CHEF™



## Owner's Manual

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

MODEL: MC-001

When using electrical appliances, basic safety precautions should always be followed. Read this manual thoroughly before using this appliance.



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# IMPORTANT SAFEGUARDS

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## **WARNING**

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

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

- READ ALL INSTRUCTIONS.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plug, or the main body of the appliance or expose the electrical components to water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the electrical outlet when not in use and before cleaning. Allow to cool before handling, putting on or taking off parts, cleaning, or storing.
- 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. Contact Customer Service for examination, repair, or adjustment.
- The use of accessory attachments not recommended for use in this manual may cause injuries.
- Do not use outdoors
- Do not let the power cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids, removing accessories, or disposing of hot grease.
- Then, plug the cord into a wall outlet. To disconnect, turn any control to "off" and then remove the plug from the outlet.
- Do not use this appliance for anything other than its intended use.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.
- Oversized foods or metal utensils must not be inserted into the appliance because they might create a fire or risk of electric shock.
- A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store anything on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.
- Extreme caution should be exercised when using containers constructed from materials other than metal or glass.
- Do not store any materials other than accessories included in this manual in this appliance when not in use.
- 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. 
- Do not place or use this appliance near water.
- When cooking, allow 6 inches of space around the entire appliance. Do not place the appliance against a wall or within 6 inches of other appliances. Do not place anything on top of the appliance. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for countertop use only.
- Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, 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.
- 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.
- **WARNING:** Spilled food can cause serious burns.
- Keep the appliance and cord away from children.
- Never drape the cord over the edge of the counter, never use an outlet below the counter, and never use with an extension cord.
- Plug the power cord into a 120V outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
- Never tug the plug forcefully from the wall outlet.
- Do not plug in the power cord or operate the appliance controls with wet hands.
- Never plug the appliance into an electrical outlet below the surface where the appliance is placed.

# IMPORTANT SAFEGUARDS

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- Should the appliance emit black smoke, unplug immediately and wait for the smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.
- Avoid touching moving parts.
- When in operation, hot air and steam are released through the air vents. Keep your hands and face at a safe distance from the air vents. Do not cover the air vents while the appliance is operating. Doing so will prevent even cooking and may overheat or damage the appliance.
- While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, never place your unprotected hands inside the appliance unless it is thoroughly cooled. Use oven mitts or potholders.
- 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.
- Do not overfill the appliance.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic.
- Do not cover the Drip Tray or any part of the appliance with metal foil. Doing so will cause the appliance to overheat.
- Never pour oil into the appliance or accessories. Fire and personal injury could result. This appliance is not intended for deep-frying foods.
- Do not expose the appliance to corrosive chemicals or vapors.
- 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 Empower Brands, LLC will not be held liable for damages.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Never operate the appliance with the doors open. Do not leave the doors open for an extended period.
- Always ensure that nothing is protruding out of the appliance before closing the doors.
- Always close the doors gently; never slam the doors closed. Always use the handle when opening and closing the doors.

- When using the air frying/oven function, the appliance must be operated with the Drip Tray in place, and the Drip Tray must be cleaned if it becomes more than half full.
- Never put accessories directly on the top of the lower heating elements.

## Electric Power

This appliance should be operated on a dedicated electrical outlet. If the electrical outlet is overloaded with other appliances, your new appliance may not operate properly.

## Automatic Shut-Off

The appliance has a built-in shut-off device that will automatically shut off the appliance when the cooking time has completed. You can manually switch off the appliance by pressing the Power Button.

## 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.

## Electromagnetic Fields

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

## Tamper-Resistant Screw

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



### **WARNING:**

**For California Residents**

This product can expose you to chemicals including Di(2-ethylhexyl)phthalate, which is known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

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# Parts & Accessories

Air Vents



Door

## Appliance Specifications

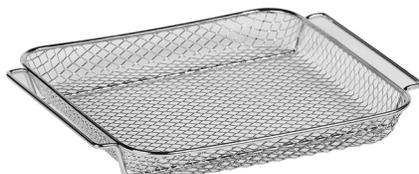
Model Number	Supply Power	Rated Power	External Dimensions	Internal Dimensions	Temperature Range	Power Cord Length
MC-001	120V ~60Hz	1300W	12.4 x 13.9 x 15.9 inches (31.5 x 35.3 x 40.5 cm)	10.4 x 9.4 x 9.1 inches (26.5 x 24.0 x 23.0 cm)	85° F-450° F	33.5 inches (85.0 cm)

# Parts & Accessories

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**Drip Tray**



**Crisper Tray**



**Baking Pan**



**Oven Rack**



**Measuring Container**



**Measuring Spoon**



**Bread Pan**



**Bread Pan Lid**



**Bread Pan Handle**



**Kneading Blade**



**Bread Knife\***



**Deep Baking Pan\***

\* Some accessories may be sold separately.

# Parts & Accessories

## Using the Drip Tray

- Slide the Drip Tray into the bottom of the inside of the appliance (below the heating elements; see Fig. A).
- Never operate the appliance in Air Fryer/Oven mode without the Drip Tray in place.
- If the Drip Tray becomes more than half full, pause the cooking process and clean the Drip Tray before continuing.
- To remove, use oven mitts to pull the Drip Tray straight out of the appliance.



Fig. A

## Using the Crisper Tray, Oven Rack, Baking Pan, and Deep Baking Pan

- Select a shelf for your chosen accessory and cooking mode.
- Slide your chosen accessory into a shelf inside the appliance (see Figs. B-C).
- To remove, use oven mitts to pull the accessory straight out of the appliance.
- When cooking food that drips, the Baking Pan can be placed below the Crisper Tray or Oven Rack to prevent food from dripping onto the lower heating elements. Never place accessories directly on the heating elements.



Fig. B



Fig. C

# Parts & Accessories

## Using the Bread Pan for Bread Making

1. Remove the Drip Tray.
2. Ensure the blade is in place in the Bread Pan.
3. With the “Bread Maker” text on the Bread Pan facing you, place the Bread Pan over the connection point on the bottom of the internal cavity.
4. Turn the Bread Pan slightly until it catches the connection point.
5. Turn the Bread Pan to the left (clockwise) until it tightens in place (see Fig. D).



Fig. D

## Using the Bread Pan for Slow Cooking

1. Remove the Drip Tray.
2. Ensure the blade is in place in the Bread Pan.
3. With the “Slow Cook” text on the Bread Pan facing you, place the Bread Pan over the connection point on the bottom of the internal cavity.
4. Turn the Bread Pan slightly until it catches the connection point.
5. Turn the Bread Pan to the left (clockwise) until it tightens in place (see Fig. E).



Fig. E

## Using the Bread Pan Lid

The Bread Pan Lid is best used when slow cooking to help prevent splatter. The Bread Pan Lid is not necessary when making bread.

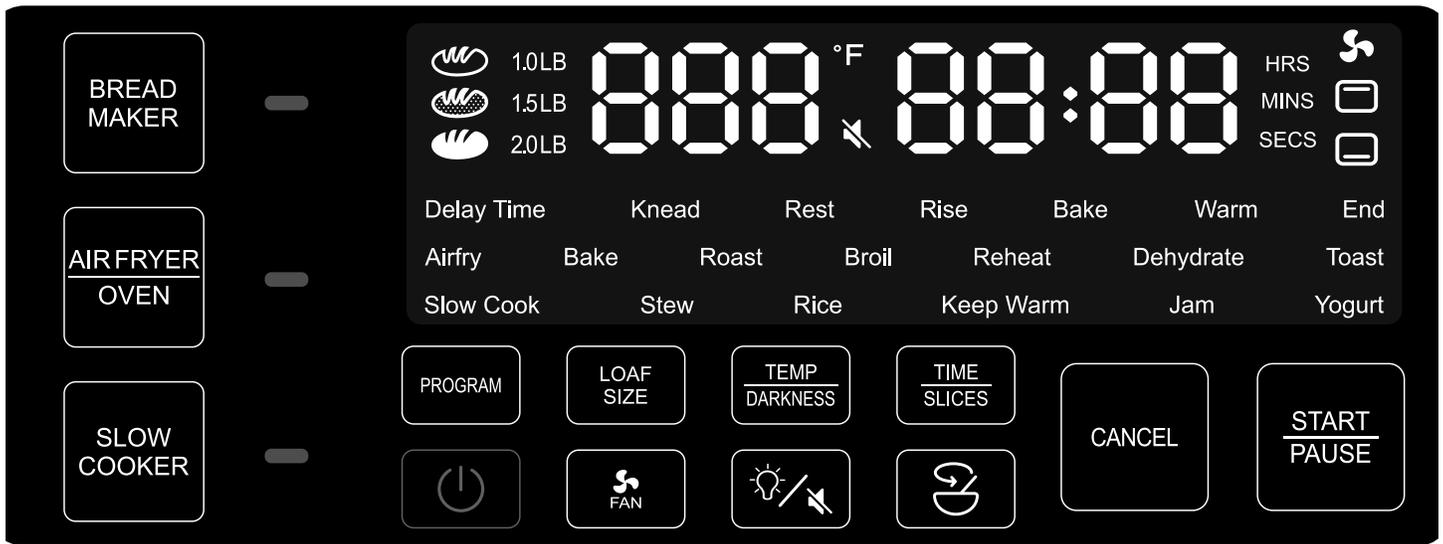
## Removing the Bread Pan

1. Use the Bread Pan Handle to hook the connection point on the side of the Bread Pan from below.
2. Turn the Bread Pan to the right (counterclockwise) until it releases from the connection point.
3. Use the Bread Pan Handle to pull the Bread Pan upward and then out to carefully remove the Bread Pan from the appliance.



Fig. E

# The Control Panel



**Bread Maker Mode Button**  
Press to set the appliance to the Bread Maker mode.



**Air Fryer/Oven Mode Button**  
Press to set the appliance to the Air Fryer/Oven mode.



**Slow Cooker Mode Button**  
Press to set the appliance to the Slow Cooker mode.



**Power Button**  
Press to turn the appliance on and off.



**Program Selection Button**  
Press and then use the Control Knob to scroll through the cooking functions for each cooking mode.



**Loaf Size Button**  
Press and then use the Control Knob to scroll through the available loaf sizes (Bread Maker only).



**Light/Mute Button**  
Press to turn the internal light on or off. Press and hold to mute and unmute the appliance.



**Start/Pause Button**  
Press to start or pause the cooking process.



**Cancel Button**  
Press to cancel an active cooking process.



**Temperature/Darkness Button**  
Press and then use the Control Knob to adjust the cooking temperature or bread/toast darkness.



**Time/Slices Button**  
Press and then use the Control Knob to adjust the cooking time or the delay timer.



**Fan Button**  
Press to turn the fan on or off.



**Stir Button**  
Controls the Stir function (Slow Cooker only).



**Temperature Display**  
Displays the cooking temperature.



**Time Display**  
Displays the cooking time.



**Fan Indicator**  
Illuminates when the fan is running.



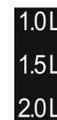
**Heating Element Indicators**  
Illuminate to show which heating element is active.



**Mute Indicator**  
Illuminates when the appliance is muted.



**Bread Darkness Indicator**  
Illuminates to show which bread darkness level is selected.



**Bread Weight Indicator**  
Illuminates to show which bread weight level is selected.

# Cooking Functions

<b>Air Frying/Oven Programming Information</b>					
Function Name	Default Cooking Temperature (Temperature Range)	Default Cooking Time (Time Range)	Default Fan	Active Heating Elements	Preheating
Airfry	400° F (120° F-400° F)	12 minutes (1-45 minutes)	Yes*	Upper & Lower	Yes
Bake	325° F (120° F-450° F)	30 minutes (1 minute-4 hours)	Yes	Upper & Lower	Yes
Roast	350° F (120° F-450° F)	1 hour (1 minute-4 hours)	Yes	Upper & Lower	Yes
Broil	400° F (Low: 300° F High: 400° F)	10 minutes (1-20 minutes)	No*	Upper	Yes
Reheat	320° F (120° F-450° F)	15 minutes (1 minute-2 hours)	Yes	Upper & Lower	No
Dehydrate	120° F (85° F-175° F)	12 hours (30 minutes- 72 hours)	Yes*	Upper	No
Toast	Level 4 Darkness (Level 1-5)	4 Slices (1-4 Slices)	No*	Upper & Lower	No

**NOTE:** When using the Toast function, the temperature setting is replaced by a Darkness setting. Use this setting to adjust the desired darkness of your toast. The time setting is replaced by a number of slices setting. Use this setting to adjust the number of slices of bread you are toasting.

\* The fan speed cannot be adjusted (on/off) for these functions.

<b>Accessories Recommended for Air Frying/Oven</b>							
Accessory Name	Airfry	Bake	Roast	Broil	Reheat	Dehydrate	Toast
Crisper Tray	√					√	
Oven Rack		√			√	√	√
Baking Pan	√	√	√	√			

# Cooking Functions

<b>Slow Cooking Programming Information</b>						
Function Name	Default Cooking Temperature (Temperature Range)	Default Cooking Time (Time Range)	Default Fan	Active Heating Elements	Preheating	Default Stir (Stir Options)
Slow Cook	275° F (225° F/250° F/ 275° F)	4 hours (30 minutes- 24 hours)	No	Lower	Yes	No Stir (High/Low/Off)
Stew	350° F (190° F-400° F)	4 hours (30 minutes- 6 hours)	No	Lower	Yes	Low Stir (High/Low/Off)
Keep Warm	160° F (Not adjustable)	1 hour (1 minute-4 hours)	Yes	Upper & Lower	No	No Stir (High/Low/Off)
Jam	N/A	1 hour (30 minutes- 4 hours)	No*	Lower	No	Low Stir (High/Low/Off)
Yogurt	100° F (100° F-125° F)	8 hours (8-12 hours)	No*	Lower	No	Low Stir (High/Low/Off)
Rice	2 cups (1 cup: 40 minutes/ 2 cups: 45 minutes/ 3 cups: 55 minutes)	45 minutes (1 cup: 40 minutes/ 2 cups: 45 minutes/ 3 cups: 55 minutes)	No*	Lower	No	N/A

\* The fan cannot be adjusted (on/off) for these functions.

<b>Accessories Recommended for Slow Cooking</b>						
Accessory Name	Slow Cook	Stew	Keep Warm	Jam	Yogurt	Rice
Crisper Tray			√			
Oven Rack	√ <sup>†</sup>		√			
Bread Pan	√	√	√	√	√	√

† When using the Oven Rack during slow cooking, place the Oven Rack on the lowest possible shelf inside the appliance and place a casserole pot or other cooking vessel on the Oven Rack.

# Cooking Functions

## Bread Making Programming Information

Program Number and Name	Delay Time	Default Loaf Size	Available Loaf Sizes	Default Darkness	Available Darkness Selections
P01: Basic	Yes	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P02: French	Yes	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P03: Sweet	Yes	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P04: 1.5 lb Express	Yes	1.5 lb	1.5 lb	Medium	Medium
P05: 2.0 lb Express	Yes	2.0 lb	2.0 lb	Medium	Medium
P06: Quick Bread	No	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P07: Gluten-Free	No	1.5 lb	1.5 lb	Medium	Medium
P08: Artisan Dough	No	1.5 lb	1.5 lb	N/A	N/A
P09: Whole Grain	Yes	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P10: Fruit Bread	No	1.5 lb	1 lb/1.5 lb/2 lb	Medium	Dark/Medium/Light
P11: Dough	No	1.5 lb	N/A	N/A	N/A
P12: Rise	No	1.5 lb	N/A	N/A	N/A

## Bread Making Timing Information

Program Number and Name	Knead	Rest	Rise	Bake	Warm
P01: Basic	25 minutes	1 minute	120 minutes	32 minutes	60 minutes
P02: French	25 minutes	5 minutes	135 minutes	50 minutes	60 minutes
P03: Sweet	25 minutes	5 minutes	122 minutes	50 minutes	60 minutes
P04: 1.5 lb Express	20 minutes	4 minutes	55 minutes	45 minutes	60 minutes
P05: 2.0 lb Express	20 minutes	4 minutes	55 minutes	50 minutes	60 minutes
P06: Quick Bread	18 minutes	N/A	N/A	60 minutes	60 minutes
P07: Gluten-Free	25 minutes	N/A	60 minutes	70 minutes	60 minutes
P08: Artisan Dough	25 minutes	5 minutes	60 minutes	N/A	N/A
P09: Whole Grain	20 minutes	35 minutes	125 minutes	50 minutes	60 minutes
P10: Fruit Bread	25 minutes	5 minutes	120 minutes	48 minutes	60 minutes
P11: Dough	25 minutes	5 minutes	60 minutes	N/A	N/A
P12: Rise	N/A	N/A	8 hours	N/A	N/A

# Instructions for Use

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## Before First Use

1. Unpack all parts from the box and remove any clear or blue protective film on the components. Check all packaging material thoroughly for accessories. Wash the accessories with warm, soapy water before first use (only select accessories are dishwasher safe).
2. Remove and save all literature.
3. Wash all removable accessories (see the "Care & Cleaning" section).
4. Select a location to place the appliance. The location should allow enough space for air flow (at least 6 inches of free space on the top, back, and sides of the appliance). The surface on which the appliance is placed should be horizontal, stable, and heat resistant.

## General Operating Instructions

### Bread Making

1. Ensure the Kneading Blade is installed in the Bread Pan.
2. Add ingredients to the Bread Pan. Open the door and place the Bread Pan in the appliance (see the "Using the Bread Pan for Bread Making" section). The "Bread Maker" text on the Bread Pan should be facing you.
3. Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance.
4. Press the Bread Maker Mode Button. The light next to the button will illuminate.
5. Turn the Control Knob to select a desired program (P01-P12). You can use the markings on top of the appliance to reference the names of the bread making programs. The Time Display on the control panel will show the total time required to run the selected program.
6. Press the Loaf Size Button and then turn the Control Knob to select the desired loaf size (not all programs can change the default loaf size).
7. Press the Temperature/Darkness Button and then turn the Control Knob to select the desired darkness level (not all programs can change the default darkness level).
8. Optional: To set the delay timer, press the Time/Slice Button and then turn the Control Knob to increase the program's total cooking time. The time added to the default program time will be the delay timer, during which the cooking timer will count down but the cooking process will not activate until it reaches the default program time.
9. Press the Start/Pause Button to begin the cooking process. You can press the Start/Pause Button at any time during the cooking process to pause the cooking process. When you press the Start/Pause Button again, the programmed cooking cycle will resume. You can also press the Cancel Button to cancel the cooking process at any time.
10. When the cooking process is complete, carefully remove the Bread Pan from the appliance (see the "Removing the Bread Pan" section).

# Instructions for Use

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## Air Fryer/Oven

1. Insert the Drip Tray at the bottom of the appliance (below the bottom heating elements).
2. Select an accessory appropriate for your recipe (see the "Accessories Recommended for Air Frying" chart in the "Cooking Functions" section). Place food on the accessory. Open the door and slide the accessory into one of the shelves inside the appliance (see the "Using the Crisper Tray, Oven Rack, and Baking Pan" section).
3. Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance.
4. Press the Air Fryer/Oven Mode Button. The light next to the button will illuminate.
5. Turn the Control Knob to select a desired program. The name of the program will illuminate on the display.
6. Press the Temperature/Darkness Button and then turn the Control Knob to select the cooking temperature. When using the Toast function, instead set a desired darkness level.
7. Press the Time/Slice Button and then turn the Control Knob to select the cooking time. When using the Toast function, instead set the number of slices of toast.
8. Press the Start/Pause Button to begin the cooking process. You can press the Start/Pause Button at any time during the cooking process to pause the cooking process. When you press the Start/Pause Button again, the programmed cooking cycle will resume. You can also press the Cancel Button to cancel the cooking process at any time.
9. When the cooking process is complete, use oven mitts to carefully remove the accessory from the appliance.

## Slow Cooking

1. Ensure the Kneading Blade is installed in the Bread Pan. The blade will stir food while it slow cooks to mix and incorporate food. It will also prevent food from sticking to the Bread Pan and shred food like meat and poultry while it cooks.
2. Add ingredients to the Bread Pan and place the lid on the Bread Pan. Open the door and place the Bread Pan in the appliance (see the "Using the Bread Pan for Slow Cooking" section). The "Slow Cook" text on the Bread Pan should be facing you.
3. Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance.
4. Press the Slow Cooker Mode Button. The light next to the button will illuminate.
5. Turn the Control Knob to select a desired program.
6. Press the Temperature/Darkness Button and then turn the Control Knob to select the cooking temperature.
7. Press the Time/Slice Button and then turn the Control Knob to select the cooking time.
8. Optional: Press the Stir Button and then turn the Control Knob to adjust the stirring settings (the stirring setting cannot be used with the Rice function).
9. Press the Start/Pause Button to begin the cooking process. You can press the Start/Pause Button at any time during the cooking process to pause the cooking process. When you press the Start/Pause Button again, the programmed cooking cycle will resume. You can also press the Cancel Button to cancel the cooking process at any time.
10. When the cooking process is complete, carefully remove the Bread Pan from the appliance (see the "Removing the Bread Pan" section).

# Instructions for Use

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## Manual Cool-Down Function

After a cooking cycle is complete, you can press and hold the Fan Button for 3 seconds to activate the appliance's manual cool-down function.

When the manual cool-down function is running, the top fan will run for 3 minutes to cool down the appliance, which can be used to cool down the interior of the appliance when cooking food at a lower temperature than the previous cooking cycle. When the manual cool-down function is activated, the light around the Fan Display icon illuminates, the Control Knob turns red, and the Cooking Presets section of the Control Panel darkens.

While the manual cool-down function is active, the Program Selection Knob cannot be used to select a cooking preset. You can press the Cancel Button to end the manual cool-down function at any time.

## Shaking

To ensure even cooking, some air-fried foods require shaking or flipping during the cooking process. At the halfway point in the cooking cycle, press the Start/Pause Button. Carefully use oven mitts to remove the hot accessories from the appliance. Gently shake the accessory. Return the accessory to the appliance and press the Start/Pause Button to resume the cooking cycle.

## Air Frying Tips

- 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 breaded items is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the breaded items.
- 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.

# Cooking Charts

<b>General Cooking Guidelines</b>						
<b>Food</b>	<b>Size</b>	<b>Temperature</b>	<b>Cooking Time</b>	<b>Preheat</b>	<b>Shake/Flip</b>	<b>Spray with Oil</b>
<b>Frozen Foods</b>						
French fries		400° F	12 minutes	√	√	
Sweet potato fries		400° F	22 minutes	√	√	
Chicken nuggets		400° F	14 minutes	√	√	
Shrimp (16–20 size)	12 oz	400° F	10 minutes	√	√	
<b>Chicken</b>						
Breaded cutlets	6 oz	400° F	10 minutes	√	√	√
Wings		400° F	20 minutes	√	√	
Chicken breast	6 oz	400° F	8 minutes	√		
<b>Beef</b>						
Burgers	6 oz	400° F	10 minutes	√	√	
Hot dogs	8 pieces	375° F	5 minutes	√	√	
NY strip steaks	8 oz	400° F	12 minutes	√	√	
Meatballs, 1 inch	1.5 lb	375° F	10 minutes	√	√	
<b>Pork</b>						
Pork chops		400° F	12 minutes	√	√	
Sausages		350° F	15 minutes	√	√	
<b>Fish</b>						
Salmon filet	6 oz	390° F	12 minutes	√		
<b>Vegetables</b>						
Asparagus	1 lb	380° F	8 minutes		√	√
Broccoli	8 oz	380° F	8 minutes		√	√
Corn on the cob	2 pieces	380° F	8 minutes		√	√
<b>Prepared Food</b>						
Hard-boiled eggs, shell on		250° F	18 minutes			
Cake		320° F	20 minutes			
Grilled cheese sandwich	1 piece	375° F	6 minutes	√	√	

**NOTE:** Except for items in the Frozen Foods section of this chart, these cooking guidelines are intended for fresh, unfrozen foods.

# Care & Cleaning

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## Cleaning the Appliance

Recommendation: Clean the appliance after each use.

1. Unplug the appliance and let cool for at least 30 minutes before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and a mild detergent.
3. Gently scrub both sides of the door with a warm, moist cloth and soapy water.
4. Clean the appliance interior with only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Do not scrub the heating elements.
5. Rinse the inside of the appliance with a clean, moist cloth.

## Cleaning the Appliance Door

The appliance's door can be removed for cleaning:

1. Open the door a few inches from the closed position.
2. Gently lift upward on the door and the door will separate from the door track.
3. Clean the door by hand with warm water, a mild detergent, and a sponge or soft cloth. Hand wash only; do not use a dishwasher.
4. Reattach the door by aligning the door with the door track and pushing downward gently.

## Cleaning the Accessories

Recommendation: Clean any accessories that were used during the cooking process after each use.

1. Let the accessories cool for at least 30 minutes before cleaning.
2. To remove food stuck on accessories easily, soak the accessories in warm, soapy water before cleaning.
3. Hand-wash the accessories with warm water, a mild detergent, and a sponge or soft cloth.

## Storage

1. Unplug the appliance and let cool for at least 30 minutes before storing.
2. Clean the appliance (see the "Cleaning the Appliance" section). Ensure all the components are dry before storing.
3. Store in a clean, dry place.

## Maintenance

Any other maintenance must be performed by an authorized service technician. Contact customer service using the information on the back of this manual for more information.

# Troubleshooting

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<b>Troubleshooting</b>		
<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The appliance does not work.	The appliance is not plugged in or the appliance is plugged into an outlet that is shared with other devices.	Plug the power cord into a dedicated electrical outlet.
Food has not cooked completely.	The accessories are overloaded.	Use smaller batches to help ensure even cooking.
	The cooking temperature is set too low.	Raise the cooking temperature and continue cooking.
Food is not cooked evenly.	Some foods need to be shaken during the cooking process.	When food needs to be shaken: Halfway through the cooking cycle, use oven mitts to remove the accessory carefully and shake the food to help ensure that the food cooks evenly.
	Foods of different sizes are being cooked together.	Cook similarly sized foods together.
Smoke is coming from the appliance.	Too much oil is being used.	Use less oil when cooking food in this appliance.
	Accessories have excess residue from previous cooking.	Clean the appliance and its accessories after each use.
	Food is dripping on the bottom heating elements.	Place the Baking Pan at a level below the food (do not place the Baking Pan or any other accessory directly on the heating elements).

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# VERSA CHEF™

## Money-Back Guarantee

The PowerXL® Versa Chef™ 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 one-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 one 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 appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. Empower Brands, LLC reserves the right to replace the appliance 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](http://www.customerstatus.com). You can call customer service at 973-287-5106 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 Versa Chef  
Empower Brands, LLC  
500 Returns Road  
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5106.

### 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 Empower Brands, LLC. 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.

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# VERSA CHEF™

We are very proud of the design and quality of our  
PowerXL® Versa Chef™

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

To contact us, email us at **info@tvcustomerinfo.com**  
or call 973-287-5106.

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