



EMERIL LAGASSE

Power AirFryer 360



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: S-AFO-001

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Power AirFryer 360™** until you have read this manual thoroughly.

Guarantee Information Inside



Congratulations

BEFORE YOU BEGIN

The **Power AirFryer 360™** 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.

Until now, getting the crispy, fried crunch and flavor you and your family love was impossible without deep frying in fat or oil. The **Power AirFryer 360** has changed everything. Replace messy, unhealthy oil with Turbo Cyclonic Air that surrounds your food, cooking it to crispy and juicy perfection.

The **Power AirFryer 360** not only cooks your favorite fried foods but also broils and bakes many other favorites, like air-fried French fries, calzones,

and doughnuts. Twelve one-touch presets automatically set the ideal cooking time and temperature for your favorites, like crispy shrimp, fries, and chicken. Plus, there's even a Rotisserie preset that cooks your chicken to perfection in less time than your home oven and a Dehydrator preset that preserves fresh fruits and other food for future use. With the **Power AirFryer 360**, you and your family will enjoy many years of great-tasting food and snacks.

Table of Contents

IMPORTANT SAFEGUARDS 4

Attaching the Power Cord 5

Parts & Accessories 6

Unit Specifications 7

Using the Accessories 8

Weight Capacity of Accessories 8

Using the Baking Pan 8

Using the Pizza Rack 8

Using the Crisper Tray 9

Using the Rotisserie Spit 9

The Control Panel 10

Cooking Charts 10

Internal Temperature Meat Chart 11

Preset Mode Chart 11

Preset Information 12

Instructions for Use 14

Before First Use 14

Instructions 14

Tips 15

Adjustable Tray Positions 15

Cleaning & Storage 16

Troubleshooting 17

Frequently Asked Questions 18

90-Day Guarantee 19

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 carefully to prevent injuries.
2. This appliance is **NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. **DO NOT** leave unattended with children or pets. **KEEP** this appliance and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
3. **ALWAYS** place the Unit on a flat, heat-resistant surface. Intended for countertop use only. **DO NOT** operate on unstable surface. **DO NOT** place on or near a hot gas or electric burner or in a heated oven. **DO NOT** operate the Unit in an enclosed space or under hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. Never operate the Unit near any flammable materials, such as dish towels, paper towels, curtains, or paper plates. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
4. **CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
5. **DO NOT** use this appliance for anything other than its intended use.
6. **WARNING:** To reduce risk of electric shock, cook only using the removable containers trays, racks, etc. provided.
7. The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
8. **NEVER** use outlet below counter.
9. **NEVER** use with an extension cord. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
10. **DO NOT** use Unit outdoors.
11. **DO NOT** operate if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power source. **DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE.** Contact Customer Service for assistance (see the back of the manual for contact information).
12. **UNPLUG** the Unit from the outlet when not in use and before cleaning. Allow the Unit to cool before attaching or removing parts.
13. **NEVER** immerse housing in water. If the Unit falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if the Unit is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
14. The Unit's outer surfaces may become hot during use. Wear oven mitts when handling hot surfaces and components.
15. When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the top, back, and sides and above the appliance. **DO NOT** place anything on top of the appliance.
16. **DO NOT** place the Unit on stove top surfaces.
17. This appliance is intended for normal household use only. It is **NOT INTENDED** for use in commercial or retail environments. If the **Power AirFryer 360** is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer will not be held liable for damages.
18. **ALWAYS** unplug the appliance after use.
19. **EXTREME CAUTION** must be used when moving an appliance containing hot oil or other hot liquids.
20. **USE EXTREME CAUTION** when removing trays or disposing of hot grease.
21. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use non-metallic scrub pads.
22. Oversize foods or metal utensils **MUST NOT** be inserted in the Unit as they may create a fire or risk of electric shock.
23. **EXTREME CAUTION** should be exercised when using containers constructed of material other than metal or glass.

IMPORTANT SAFEGUARDS

- 24. **DO NOT** store any materials, other than manufacturer-recommended accessories, in this Unit when not in use.
- 25. **DO NOT** place any of the following materials in the Unit: paper, cardboard, plastic.
- 26. **DO NOT** cover the Drip Tray or any part of the Unit with metal foil. This will cause overheating of the Unit.



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.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Warning

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top, back, and side of the cooking Unit.
- **ALWAYS** use oven mitts when removing anything hot from the Unit.
- **NEVER** rest anything on the door while it is open.
- **DO NOT** leave the door open for an extended period.
- **ALWAYS** ensure that nothing is protruding out of the Unit before closing the door.
- **ALWAYS** close the door gently; **NEVER** slam the door closed. **ALWAYS** hold the handle of the door when opening and closing the door.

CAUTION: Attaching the Power Cord

- Plug the power cord into a 2-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
- **Do not use an extension cord with this product.**
- This model is designed for use with a 2-prong grounded 120V dedicated electrical outlet only. **Do not use with any other electrical outlet or modify the plug.**
- To disconnect, turn any control to off and then remove the plug from the wall.

Electric Power

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Important

- Before initial use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent. Next, preheat the **Power AirFryer 360** for a few minutes to burn off any residue. Finally, wipe the Unit out with a wet cloth.
CAUTION: Upon first use, the Unit may smoke or emit a burning odor due to oils used to coat and preserve the heating elements.
- The **Power AirFryer 360** must be operated with the Drip Tray in place, and any food must be cleaned off of the Drip Tray when the Drip Tray becomes more than half full.
- Never operate your **Power AirFryer 360** with the door open.
- Never put the Baking Pan (or any other accessory) directly on the top of the lower heating elements.

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 Unit in water or liquids of any kind.
- 2. DOOR HANDLE:** Remains cool during cooking. Always use the handle and avoid touching the Glass Door. The Door may become very hot during the cooking process and can cause injury.
- 3. LCD DISPLAY:** Used for selecting, adjusting programming, or monitoring cooking programs.
 - Illuminated BLUE when in selection or standby mode.
 - Illuminated ORANGE indicates when program is actively operating.
- 4. GLASS DOOR:** Sturdy, durable tempered glass keeps heat in and helps assure even heat distribution to food. **NEVER** cook with this door in the open position.
- 5. CONTROL PANEL:** Contains the Control Buttons and Knobs (see The Control Panel, p. 10).
- 6. CRISPER TRAY:** Use for cooking oil-free fried foods and broiling. Quantity may vary.
- 7. PIZZA RACK:** Use for toasting breads, bagels, and pizzas; baking; grilling; and roasting. Quantity may vary.
- 8. BAKING PAN (OPTIONAL):** Use for baking and reheating various foods. Deeper oven-safe pans and dishes may be used in the **Power AirFryer 360**.

CAUTION: When baking or cooking with baking pans and dishes, always place them on a rack. Never cook anything directly on the heating elements.

- 9. DRIP TRAY:** Place in the bottom of the Unit just below the heating elements. Never use this Unit without the Drip Tray. The Drip Tray may become full when cooking large or juicy foods. When the Drip Tray becomes more than half full, empty it. **To empty the Drip Tray while cooking:** While wearing oven mitts, open the door and slowly slide the Drip Tray out of the Unit. Empty the Drip Tray and return it to the Unit. Close the door to finish the cooking cycle.
- 10. ROTISSERIE SPIT:** Used for cooking whole chickens and roasts of all types.
- 11. ROTISSERIE STAND (OPTIONAL):** Use for placing the Rotisserie Spit when removing hot food from the Unit. Using hand protection to avoid burns from hot food, carefully seat the Spit into the Stand, allowing the food to stand upright.

Warning

The rotisserie parts and other metal components of this Unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
S-AFO-001	120V 60HZ	1500W	Up to 930 Internal Cubic Inches	85° F–450° F	LCD

Using the Accessories

WEIGHT CAPACITY OF ACCESSORIES

Accessory	Function	Weight Limit
Pizza Rack	Varies	11 lb (5000 g)
Crisper Tray	Air Fryer	0.7 lb (350 g)
Rotisserie Spit	Rotisserie	4 lb (1814 g)

USING THE PIZZA RACK

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii) and then place your food on the Pizza Rack.

USING THE BAKING PAN

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii).
3. Place the Baking Pan on the Pizza Rack (see Fig. iii) and then place your food on the Baking Pan.

FIG. i



FIG. ii



FIG. iii



Using the Accessories

USING THE CRISPER TRAY

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommend for your recipe. Place food on the Crisper Tray and insert the Tray into the desired slot (see Fig. iv).

NOTE: When using the Crisper Tray or Pizza Rack to cook food with a higher moisture content, use the Baking Pan below the Tray or Rack to catch any dripping juices.

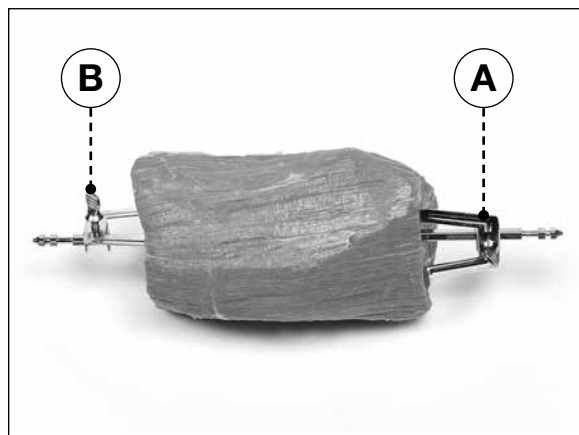
FIG. iv



USING THE ROTISSERIE SPIT

1. With the Forks removed, force the Rotisserie Spit through the center of the food lengthwise.
2. Slide the Forks (A) onto each side of the Spit and secure them in place by tightening the two Set Screws (B).
NOTE: To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig. v).

FIG. v



3. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the Unit (see Fig. vi).
4. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the Unit (see Fig. vii).
5. To remove cooked food, insert a large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from Unit with slight lifting motion. Transfer the food to a carving board or serving plate.

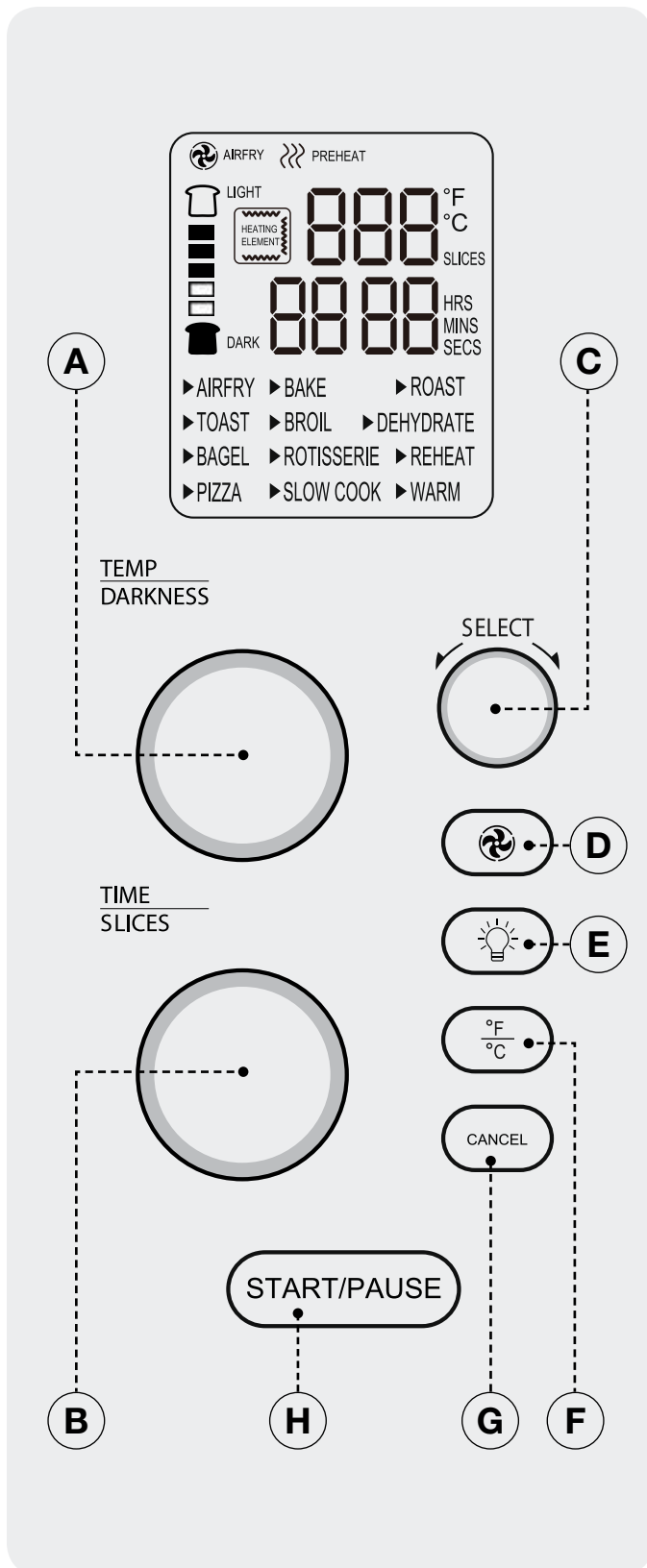
FIG. vi



FIG. vii



The Control Panel



LCD Panel



AirFry Fan Indicator: Indicates when AirFry Fan is on.



Preheat Indicator: Blinks until the set cooking temperature is reached.



Heating Element Indicator: Indicates which heating elements are active.



Toast/Bagel Darkness Indicator: Indicates the desired level of lightness or darkness of toast or bagels.

- A. TEMPERATURE/DARKNESS CONTROL KNOB:** Allows you to override preset temperatures. Also controls the desired darkness during Toast or Bagel Mode. Temperature can be adjusted at any time during the cooking cycle.
- B. TIME/SLICES CONTROL KNOB:** Allows you to override preset times. Also controls the setting to select the number of slices being toasted during Toast or Bagel Mode. Time can be adjusted at any time during the cooking cycle.
- C. PROGRAM SELECTION KNOB:** Use to scroll through choices when selecting a preset mode.
- D. AIR FRY BUTTON:** Air fry-style cooking with the push of a button for all your oil-free fried snacks and main dishes. The Fan can be activated by pressing this button for the following presets: AirFry, Pizza, Bake, Rotisserie, Slow Cook, Roast, Dehydrate, and Reheat.
- E. LIGHT BUTTON:** May be selected at any time during the cooking process to light the Unit's interior.
- F. FAHRENHEIT/CELSIUS BUTTON:** You may choose your preferred method to measure cooking temperature.
- G. CANCEL BUTTON:** You may select this button at any time to cancel the cooking process. **Hold the Cancel Button for 3 secs. to power off the Unit (the LCD Panel will read "OFF").**
- H. START/PAUSE BUTTON:** Press to begin or pause the cooking process at any time.

Cooking Charts

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 for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, 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	140° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
Fish & Shellfish	Whole bird, legs, thighs, wings	165° F (75° C)
	Any type	145° F (63° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts: medium	140° F (70° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)


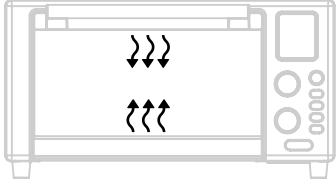
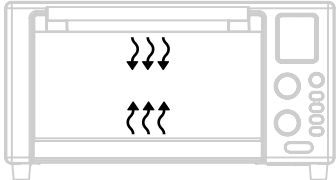
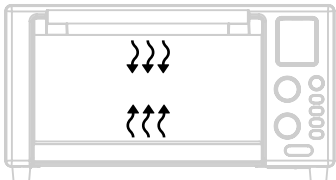
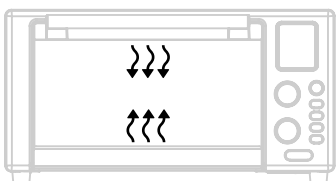
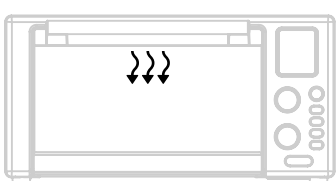
Preset Chart

The Time and Temperature on the chart below refer the basic default settings. As you become familiar with the Unit, you will be able to make minor adjustments to suit your taste.

MEMORY: The Unit has a memory feature that will keep your last program setting used. To reset this feature, unplug the Unit, wait 1 min. and power the Unit back on.

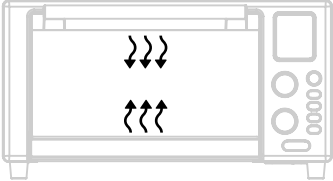
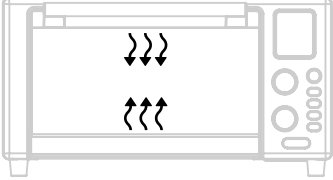
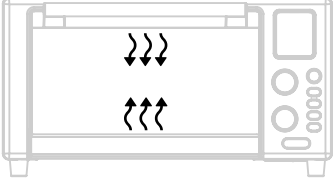

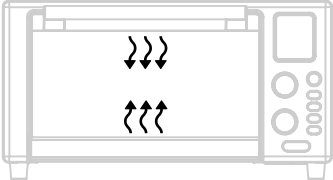
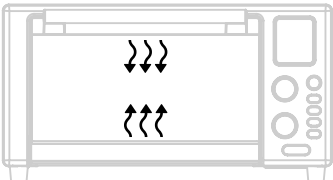
Mode	Preheat	Temperature/ # of Slices	Temperature Range	Default Time	Time Range
Airfry	Yes	400° F (205° C)	120–400° F (49–205° C)	18 mins.	1–45 mins.
Toast	N/A	4 Slices	Light–Dark	4 mins. 40 secs.	N/A
Bagel	N/A	4 Slices	Light–Dark	4 mins. 40 secs.	N/A
Pizza	Yes	375° F (190° C)	120–450° F (49–232° C)	20 mins.	1–60 mins.
Bake	Yes	325° F (165° C)	120–450° F (49–232° C)	30 mins.	1 min.–4 hrs.
Broil	Yes	400° F (205° C)	Low: 300° F (149° C). High: 400° F (204° C)	10 mins.	1–20 mins.
Rotisserie	Yes	375° F (190° C)	120–450° F (49–232° C)	30 mins.	1 min.–2 hrs.
Slow Cook	Yes	225° F (107° C)	225/250/275° F (107/121/135° C)	4 hrs.	2–10 hrs.
Roast	Yes	350° F (175° C)	120–450° F (49–232° C)	1 hr.	1 min.–4 hrs.
Dehydrate	No	120° F (49° C)	85–175° F (29–79° C)	6 hrs.	30 min.–72 hrs.
Reheat	No	320° F (160° C)	120–450° F (49–232° C)	15 mins.	1 min.–2 hrs.
Warm	No	160° F (70° C)	160° F (71° C)	1 hr.	1 min.–4 hrs.

Preset Information

Mode	Description	Info	Heating Element Used
AirFry	High-speed convection cooking used to replace deep frying. Great for cooking breaded items using super-heated air with little to no oil.	<ul style="list-style-type: none"> • Heats from the side heating element. • Uses the Crisper Tray in Position 4. • The Air Frying Fan is always on. 	
Toast	Used to brown and crisp bread on both sides. Great for sliced loaves or English muffins.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack in Position 2 • Select the darkness of the toast on a scale of 1–5. Select the amount of toast with Time/Slices Control Knob. Toasts 1–6 slices of loaf bread at once. • The Air Frying Fan is not used. 	
Bagel	Used to brown and crisp thicker bread on both sides. Great for toasting bagels, rolls, and frozen waffles.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack in Position 2. • Select the darkness of the toast on a scale of 1–5. Select the number of bagels with Time/Slices Control Knob. Toasts 1–6 slices at once. • The Air Frying Fan is not used. 	
Pizza	Perfect for cooking homemade or frozen pizza. Crisps the dough while melting the cheese from the top.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack in Position 5. • The Air Frying Fan can be turned on. 	
Bake	Cook perfect pastries with convection cooking. Cook cakes, pies, cookies, or any other baked goods.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack in Position 5. You can also add a baking tray (muffin tray, loaf pan) if desired. • The Air Frying Fan can be turned off. 	
Broil	Melts cheese on burgers or cooked items, sears small cuts of meat, and cooks open-faced sandwiches.	<ul style="list-style-type: none"> • Heats from the top heating element. • Uses the Pizza Rack and/or the Baking Pan in Positions 1 and 2 (the Rack/Pan should be close to the top heating element for best results). • The Air Frying Fan is not used. 	

 **NOTE:** This symbol represents the heating element in use.

Preset Information

Mode	Description	Info	Heating Element Used
Rotisserie	Heats food from the top and bottom with convection-style cooking while the Rotisserie Spit rotates your chicken or roast. Keeps your food crispy on the outside, juicy on the inside, and evenly cooked.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Rotisserie Spit accessory in the Rotisserie slot in Position 3. • The Air Frying Fan can be turned off. 	
Slow Cook	Cooks food at a low temperature with long cooking times. Cook in a covered vessel (Dutch oven) to keep moisture in. Great for turning toughs cut of meat into tender meals.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack (to support cooking vessels) in Position 6. • The Air Frying Fan can be turned on. 	
Roast	Cooks larger pieces of meat or poultry evenly on all sides.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack (to support cooking vessels) and Bake Pan (optional) in Position 5. • The Air Frying Fan can be turned on. 	
Dehydrate	Cooks food convection style on low heat, allowing many types of food to be preserved. Great for drying fruit, vegetables and meats (beef jerky).	<ul style="list-style-type: none"> • Heats from the top heating element. • Uses the Crisper Tray in Positions 1, 4, and 5 (additional Crisper Trays can be purchased to use all three positions at once). • The Air Frying Fan is always on. 	
Reheat	Used to heat prepared meals without searing.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack in Position 5. • The Air Frying Fan can be turned on. 	
Warm	Use to hold food at a safe temperature (160° F) for a period of time.	<ul style="list-style-type: none"> • Heats from the top and bottom heating elements. • Uses the Pizza Rack, Crisper Tray, or Bake Pan (optional) in Position 5. • The Air Frying Fan is not used. 	

Instructions for Use

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, and stickers.
3. Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm soapy water.
4. Never wash or submerge the cooking Unit in water. Wipe the inside and outside of the cooking Unit with a clean, moist cloth. Rinse with a warm, moist cloth.
5. Before cooking food, preheat the Unit for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the Unit with warm, soapy water and a washcloth after this burn-in cycle.

Instructions

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface. Ensure that the Unit is used in an area with good air circulation and away from hot surfaces, other objects or appliances and any combustible materials.
2. Ensure that the Unit is plugged into a dedicated power outlet.
3. Select the cooking accessory for your recipe.
4. Place food to be cooked in Unit and close the door.
5. Select a preset mode by pressing one of the preset buttons.
6. After choosing the function you need, you can adjust the temperature by pressing the Temperature/Darkness Knob (marked "TEMP") and the time by pressing the Time/Slices Control Knob (marked "TIME").

NOTE: When toasting bread or a bagel, you control the lightness or darkness by adjusting the same knobs.
7. Press the Start/Stop Button to begin cooking cycle.

NOTE: When the cooking process is complete and the cooking time has elapsed, the Unit will beep several times.

CAUTION: All surfaces inside and outside of the Unit will be extremely hot. To avoid injury, wear oven mitts. Allow at least 30 mins. for the Unit to cool before attempting cleaning or storing.

Instructions for Use

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large sizes or quantities of food may require a longer cooking time than smaller sizes or quantities.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the **Power AirFryer 360**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or oven dish can be placed on rack inside the **Power AirFryer 360** when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

Adjustable Tray Positions

The Crisper Tray and Pizza Rack can be inserted into any of the four positions between the heat elements in the Unit.

IMPORTANT: The Drip Tray must be kept below the heat elements in the Unit at all times when cooking food.

1. Broil \ Dehydrate

2. Toast \ Bagel \ Broil

3. Rotisserie

4. AirFry \ Dehydrate

5. Reheat \ Bake \ Roast

Warm \ Pizza \ Dehydrate

6. Slow Cook



Cleaning & Storage

Cleaning

Clean the **Power AirFryer 360** after each use. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the door, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or submerge the Unit in water or wash in the dishwasher.
3. Clean the inside of the Unit with hot water, a mild detergent, and a nonabrasive sponge. Do not scrub the heating coils because they are fragile and may break. Then, rinse the Unit thoroughly with a clean, damp cloth. Do not leave standing water inside the Unit.
4. If necessary, remove unwanted food residue with a nonabrasive cleaning brush.
5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.

Storage

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

Troubleshooting

Problem	Possible Cause	Solution
The Unit does not work	<ol style="list-style-type: none">1. The Unit is not plugged in.2. You have not turned the Unit on by setting the preparation time and temperature.3. The Unit is not plugged into a dedicated power outlet.	<ol style="list-style-type: none">1. Plug power cord into wall socket.2. Set the temperature and time.3. Plug the Unit into a dedicated power outlet.
Food not cooked	<ol style="list-style-type: none">1. The Unit is overloaded.2. The temperature is set too low.	<ol style="list-style-type: none">1. Use smaller batches for more even cooking.2. Raise temperature and continue cooking.
Food is not fried evenly	<ol style="list-style-type: none">1. Some foods need to be turned during the cooking process.2. Foods of different sizes are being cooked together.	<ol style="list-style-type: none">1. Check halfway through process and turn food if needed.2. Cook similar-sized foods together.
White smoke coming from Unit	<ol style="list-style-type: none">1. Oil is being used.2. Accessories have excess grease residue from previous cooking.	<ol style="list-style-type: none">1. Wipe down to remove excess oil.2. Clean the components and Unit interior after each use.
French fries are not fried evenly	<ol style="list-style-type: none">1. Wrong type of potato being used.2. Potatoes not blanched properly during preparation.3. Too many fries are being cooked at once.	<ol style="list-style-type: none">1. Use fresh, firm potatoes.2. Use cut sticks and pat dry to remove excess starch.3. Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	<ol style="list-style-type: none">1. Raw fries have too much water.	<ol style="list-style-type: none">1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

1. *Does the Unit need time to heat up?*

The Unit has a smart feature that will preheat the Unit to the set temperature before the timer begins counting down. This feature takes effect with all preprogrammed settings except Toast, Bagel, and Dehydrate.

2. *Is it possible to stop the cooking cycle at any time?*

You can use the Cancel Button to stop the cooking cycle.

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

Yes, the Unit can be shut off at any time by holding down the Cancel Button for 3 secs.

4. *Can I check the food during the cooking process?*

You can check the cooking process by pressing the Light Button or pressing the Start/Pause Button and then opening the door.

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

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



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