

Power AirFryerXLPro™



3.4 Quart

Owner's Manual

For model: CM16034

FOR HOUSEHOLD USE ONLY



The Power AirFryer XL Pro...

The The Power AirFryer XL Pro™ ...

Not only cooks your favorite fried foods, but also broils and bakes many other favorites like “air fried” burgers, calzones, and doughnuts. It couldn't be easier! **One-Touch Presets** set the **Time** and **Temperature** for some of your favorites like fried shrimp, French fries, and southern style chicken. You and your family will enjoy crispy, mouthwatering meals and snacks with the **The Power AirFryer XL Pro™**.

Before you begin:

It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.



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Important Safeguards

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

- **READ AND FOLLOW** all instructions carefully.
- **NEVER IMMERSE** the **Main Unit Housing**, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the **Main Unit Housing** containing the electrical components.
- **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.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- **TO PREVENT FOOD CONTACT** with the heating elements, do not overfill the **Fry Basket**.
- **DO NOT** cover the **Air Intake Vent** or **Air Outlet Vent** while the **Power AirFryer XL Pro™** is operating. Doing so will prevent even cooking and may damage the **Unit** or cause it to overheat.
- **NEVER POUR** oil into the **Outer Basket**. Fire and personal injury could result.
- **WHILE COOKING**, the internal temperature of the **Unit** reaches several hundred degrees F. To avoid personal injury, never place hands inside the **Unit** unless it is thoroughly cooled down.
- **THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- **DO NOT** use this **Unit** if the plug, the power cord, or the appliance itself is damaged in any way.
- **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **KEEP THE APPLIANCE** and its power cord out of the reach of children when it is in operation or in the “cooling down” process.
- **KEEP THE POWER CORD** away from hot surfaces. Do not plug in the power cord or operate the **Unit** controls with wet hands.
- **NEVER CONNECT THIS APPLIANCE** to an external timer switch or separate remote-control system.
- **NEVER USE THIS APPLIANCE** with an extension cord of any kind.
- **DO NOT OPERATE THE APPLIANCE** on or near combustible materials such as tablecloths and curtains.
- **WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5” free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** the **Power AirFryer XL Pro™** for any purpose other than described in this manual.
- **NEVER** operate the appliance unattended.
- **WHEN IN OPERATION**, hot steam is released through the **Air Outlet Vent**. Keep your hands and face at a safe distance from the **Air Outlet Vent**. Also avoid the hot steam and air while removing the **Outer Basket** and **Fry Basket** from the appliance.
- **THE UNIT’S OUTER SURFACES** may become hot during use. The **Outer Basket** and **Fry Basket** will be hot... wear oven mitts when handling hot components or touching hot surfaces.
- **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop before removing **Outer** and **Fry Baskets**.
- **CAUTION:** Do not move **Sliding Button Guard** forward until **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface. Discontinue use if **Sliding Button Guard** ever becomes detached from **Unit**.

CAUTION

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the **Power AirFryer XL Pro™** 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 warranty becomes invalid and we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
- Make sure the ingredients prepared in this **Unit** come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
- The **Power AirFryer XL Pro™** is equipped with an internal micro switch that automatically shuts down the fan and heating element when the **Outer Basket** is removed.
- Do not move **Sliding Button Guard** forward until **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface. Discontinue use if **Sliding Button Guard** ever becomes detached from **Unit**.

AUTOMATIC SHUT-OFF

The appliance has a built-in **Timer** and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the **Timer Button** until it shows zero or by pressing the **Cancel Button** one time. In either case, the appliance will automatically shut down within 20 seconds.

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.

OVERHEATING PROTECTION SYSTEM

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

ELECTROMAGNETIC FIELDS (EMF)

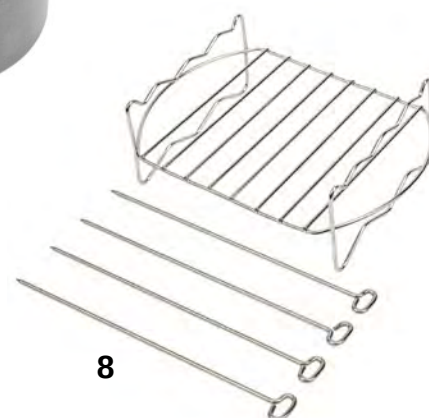
This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

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

Power AirFryer XL Pro Parts & Accessories

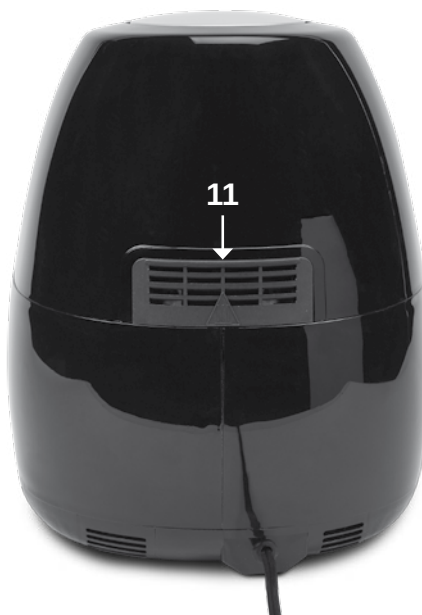
IMPORTANT: Your **Power AirFryer XL Pro™** has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

- | | | |
|--------------------------|--|---------------------------|
| 1. Fry Basket | 5. Outer Basket | 9. Air Intake Vent |
| 2. Basket Release Button | 6. Assembled Fry Basket (1) and Outer Basket (5) | 10. Digital Control Panel |
| 3. Sliding Button Guard | 7. Cake Pan | 11. Air Outlet Vent |
| 4. Easy-Grip Handle | 8. Rack & Skewers | 12. Main Unit Housing |





Top View



Back View



Front View

CAUTION: Be careful not to touch the **Air Outlet Vent** (11) behind the **Unit**.

Sliding Button Guard & Basket Release Button



Sliding Button Guard (3)

The **Sliding Button Guard** helps to ensure you do not press the **Basket Release Button** by accident. Pressing the **Basket Release Button** causes the **Outer Basket** to separate from the **Fry Basket** and may result in injury if not done on a level, heat-resistant surface.



Basket Release Button (2)

Do not move **Sliding Button Guard** forward until **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface.

CAUTION: Discontinue use if **Sliding Button Guard** ever becomes detached from **Unit**.

Using The Digital Control Panel



Button 1 - Power Button

Once the **Outer Basket** and **Fry Basket** are properly placed in the **Main Unit Housing**, the **Power Button** will be illuminated. Selecting the **Power Button** one time will set the **Unit** to a default temperature of 370° F, and the cooking time will be set to 15 minutes. Selecting the **Power Button** a second time will start the cooking process. Pressing the **Power Button** during the cooking cycle will turn the **Unit** off. The **White Fan Icon** will continue to flash for 20 seconds.

Buttons 2 & 3 - Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Buttons 4 & 5 - Temperature Control Buttons

The + and - symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature control range: 180°F – 400°F.

6. Button 6 - Preset Button

Selecting the **M Preset Button** enables you to scroll through the seven **Preset Buttons**. Once selected, the predetermined time and cooking temperature function begins.

Note: You can override the **Preset** function by increasing or decreasing **Time** and **Temperature** manually.

7 - 13. Buttons 7 through 13 - Preset Choices

Seven **Presets** to choose from: **French Fries**, **Roast**, **Shrimp**, **Bake**, **Chicken**, **Steak**, and **Fish**.

14. Time and Temperature

This display will keep track of the temperature and remaining cook time.

15. White Fan Icon

The flashing, **White Fan Icon** will appear when the **Unit** is turned on and for up to 20 seconds after it is turned off.

3.4 QUART MODEL: PRESET BUTTON COOKING CHART		
PRESET BUTTON	TEMPERATURE °F	TIME
French Fries	400°	18 min
Roast	350°	25 min
Shrimp	330°	8 min
Bake	310°	30 min
Chicken	360°	20 min
Steak	400°	12 min
Fish	350°	10 min

Cooking with the Power AirFryer XL Pro™ Without Presets

Once you are familiar with the **Power AirFryer XL Pro™** you may want to experiment with your own recipes. You do not need to select a **Preset** function. Simply choose the **Time** and **Temperature** that suits your personal taste.

Preheating the Power AirFryer XL Pro™

You may preheat the **Unit** for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty **Fry Basket** and **Outer Basket** (assembled) into the **Main Unit Housing**.

WARNING:

Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.

General Operating Instructions

Before using the Power AirFryer XL Pro™ for the first time...

Remove all packing materials, labels, and stickers. Wash the **Outer** and **Fry Baskets** with warm, soapy water. The **Outer** and **Fry Baskets** are also dishwasher safe. Wipe the inside and outside of the cooking **Unit** with a clean, moist cloth. Never wash or submerge the cooking **Unit** in water. Never fill the **Outer Basket** with oil... this **Unit** cooks with hot air only.

Preparing for Use:

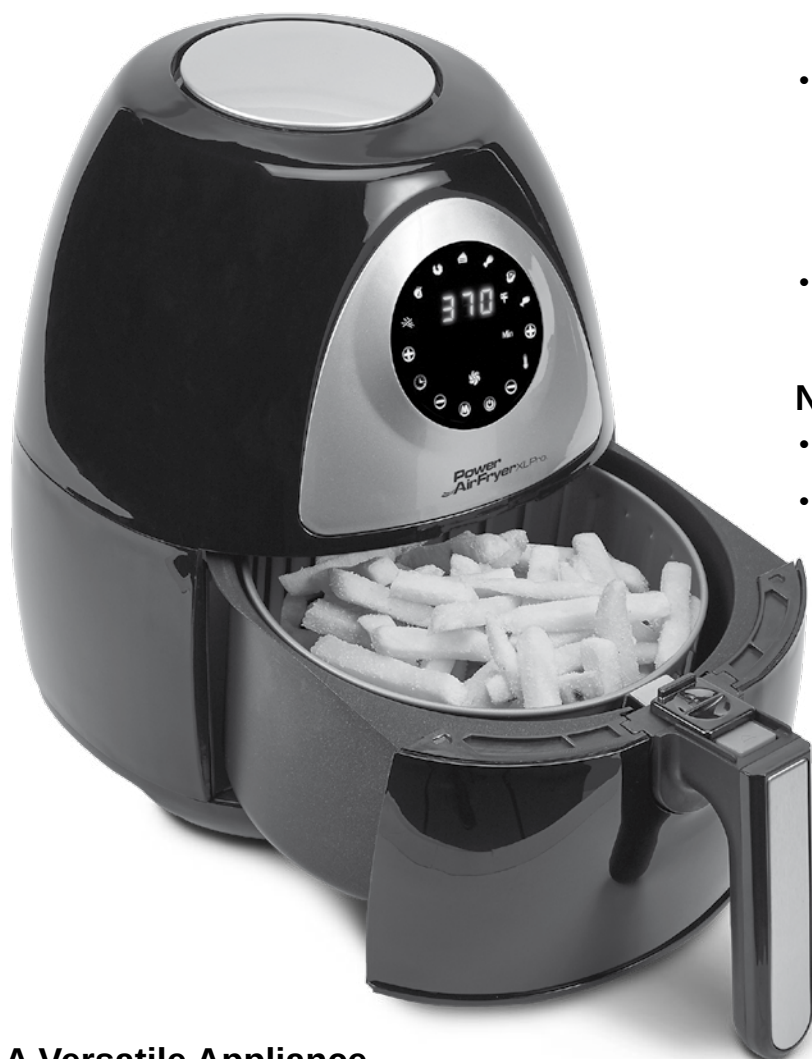
- Place the appliance on a stable, level, horizontal, and heat-resistant surface.
- Place the **Fry Basket** in the **Outer Basket** properly.
- Slide the **Fry Basket** into the cooking **Unit** until it “clicks” into place.

Note: The **Unit** will not work unless the **Fry Basket** is inserted properly.

- Plug the power cord into the 120V, dedicated outlet.

NEVER:

- Put anything on top of the appliance.
- Cover the **Air Intake Vent** or **Air Outlet Vent** on the top and back of the cooking **Unit**.



A Versatile Appliance

The **Power AirFryer XL Pro™** is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the **Recipe Guide** will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Time to Fry “Hot Air” Style...

When removing the **Outer Basket**, you may feel slight resistance. Place your hand on top of the **Unit** and pull gently on the **Outer Basket**.

CAUTION: IF THE SLIDING BUTTON GUARD MOVES FORWARD WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET RELEASE BUTTON. OUTER BASKET WILL SEPARATE FROM THE FRY BASKET AND MAY CAUSE INJURY.

WARNING:

Wear an oven mitt on the hand you use to hold the **Unit** in place.

Place the ingredients in the **Fry Basket** (fig. A).

Note: Never fill the **Fry Basket** above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the **Fry Basket** back into the **Unit** until it “clicks” in place (fig. B). Never use the **Outer Basket** without the **Fry Basket**.

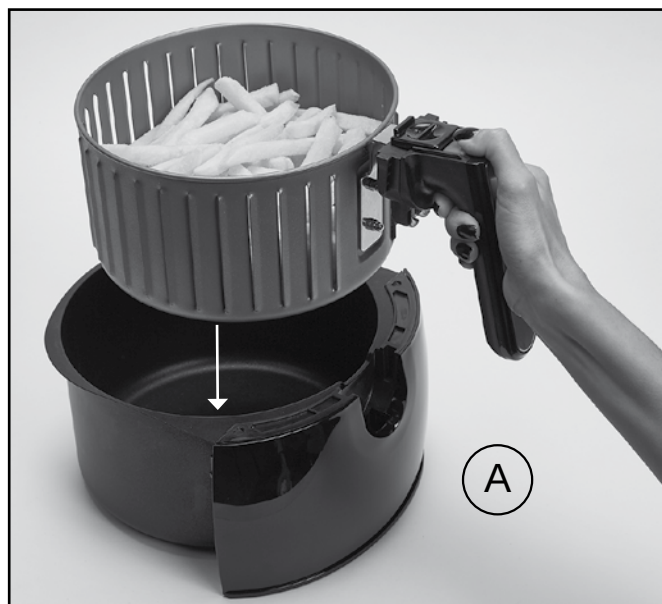
Caution: During the cooking process, the **Outer Basket** will become very hot. When you remove it to check on the progress, make sure you have a heat-resistant surface nearby to set it down on.

1. When the **Fry Basket** and food is securely in place, press the **Power Button** once (page 5 fig. 1).
2. Select a **Preset** function using the **M Button** (page 5 fig. 6) or manually set the Temperature and then the Time (page 5 figs. 2,3,4,5).
3. Press the **Power Button** (page 5 fig. 1) once and the **Power Air Fryer XL Pro™** will cycle through the cooking process.

Note: You may remove the **Fry Basket** at any time during the process to check the progress. If you wish to preheat the **Unit**, see instructions on page 6.

Because **Rapid Hot Air Technology** instantly reheats the air inside the appliance, pulling the **Outer Basket** briefly out of the appliance during hot air frying barely disturbs the process.

Consult the charts in this manual or the **Recipe Guide** to determine the correct settings.





Shaking...

To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the **Outer Basket** and **Fry Basket** from the **Unit**... gently shake the contents as needed and place back in **Unit** to continue cooking. For heavier foods, you might want to separate the **Fry Basket** from the **Outer Basket** before shaking. To do this, place the assembled **Outer Basket** and **Fry Basket** on a heat-resistant surface. Move **Sliding Button Guard** forward to expose **Basket Release Button**. Press the **Basket Release Button** (top photo) and gently lift the **Fry Basket**. Shake ingredients. Place the **Fry Basket** in the **Outer Basket** and return it to the **Unit** to finish cooking.

Caution: The **Outer Basket** will be hot... wear an oven mitt during this procedure. Never move the **Sliding Button Guard** while shaking or you may press the **Basket Release Button** accidentally.

Tip: Set the **Timer** to 1/2 the time needed for the recipe. The **Timer** bell will alert you when it's time to “shake.”

When you hear the **Timer** bell, the **Preset** preparation time has elapsed. Pull the **Outer Basket** out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the **Outer Basket** on a heat-resistant surface. Move **Sliding Button Guard** forward. Press the **Basket Release Button** (top photo) and lift the **Fry Basket** out of the **Outer Basket**. Turn the **Fry Basket** over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

Do not turn the **Fry Basket** upside down with the **Outer Basket** still attached... excess oil that has collected on the bottom of the **Outer Basket** will leak onto the food.

When a quantity of food is cooked, the **Unit** is instantly ready for preparing another batch. When the cooking cycle is over, you may begin use again immediately.

Settings

- The table on the right will help you select the correct temperature and time for best results. As you become more familiar with the **Power AirFryer XL Pro™** cooking process, you may adjust these settings to suit your own personal tastes.
- Because the **Rapid Hot Air Technology** instantly reheats the air inside the appliance, pulling the **Fry Basket** briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller-sized foods halfway through the cooking process assures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to 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 XL Pro™**.

Cooking Chart

- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the **Fry Basket** when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or stuffed foods.
- When using the rack to provide a dual layer for cooking, place dryer ingredients on the top layer and wetter ingredients on the bottom.
- Turn the skewers halfway through the cooking process. Do not overload the skewers.
- You can use the **Power AirFryer XL Pro™** to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

FOOD ITEM	MIN-MAX (cups or lb)	TIME* (minutes)	TEMP °F	SHAKE	COMMENTS
Thin Frozen Fries	1 ¼ - 3 cups	15-16	400°	YES	
Thick Frozen Fries	1 ¼ - 3 cups	15-20	400°	YES	
Homemade Fries	1 ¼ - 3 ¼ cups	10-16	400°	YES	Add ½ Tbsp. oil
Homemade Potato Wedges	1 ¼ - 3 ¼ cups	18-22	360°	YES	Add ½ Tbsp. oil
Homemade Potato Cubes	1 ¼ - 3 cups	12-18	360°	YES	Add ½ Tbsp. oil
Hash Browns	1 cup	15-18	360°	YES	
Potato Gratin	2 cups	15-18	400°		
Steak	¼ -1.1 lb	8-12	360°		
Pork Chops	¼ -1.1 lb	10-14	360°		
Hamburger	¼ -1.1 lb	7-14	360°		
Sausage Roll	¼ -1.1 lb	13-15	400°		
Chicken Drumsticks	¼ -1.1 lb	18-22	360°		
Chicken Breast	¼ -1.1 lb	10-15	360°		
Spring Rolls	¼ - 3/4 lb	15-20	400°	YES	Use oven-ready
Frozen Chicken Nuggets	¼ -1.1 lb	10-15	400°	YES	Use oven-ready
Frozen Fish Sticks	¼ -1.1 lb	6-10	400°		Use oven-ready
Mozzarella Sticks	¼ -1.1 lb	8-10	360°		Use oven-ready
Stuffed Vegetables	¼ -1.1 lb	10	320°		
Cake	1 ¼ cups	20-25	320°		Use baking tin
Quiche	1 ½ cups	20-22	360°		Use baking tin/ oven dish
Muffins	1 ¼ cups	15-18	400°		Use baking tin
Sweet Snacks	1 ½ cups	20	320°		Use baking tin/ oven dish

The table above will help you choose the basic settings for the ingredients selected.

*Add 3 minutes to cooking time when starting with a cold appliance.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The POWER AIRFRYER XL Pro does not work	The appliance is not plugged in. You have not turned the Unit on, set the preparation time, or temperature.	Plug power cord into wall socket. Press the Power On Button. Select a Preset or select Time and Temperature. Press the Power Button again and cooking will begin.
	You have probably turned off the Unit. If you pressed the Power Button while the Unit is cooking it will trigger the Auto Shut-Off mode.	Press the Power On Button. Select a Preset or select Time and Temperature. Press the Power Button again and cooking will begin.
Food not cooked	The Fry Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Use the Temperature Control Button (page 5 fig. 4) to raise the temperature and continue cooking.
Food is not fried evenly	Some foods need to be “shaken” during the cooking process.	See pages 9 and 10 in this manual.
Outer Basket won’t slide into Unit properly	Fry Basket is overloaded. Fry Basket is not placed in Outer Basket correctly.	Do not fill the Fry Basket above the MAX level (see chart page 10). Gently push Fry Basket into Outer Basket until it “clicks.”
White smoke coming from Unit	Too much oil being used. Outer Basket has grease residue from previous cooking.	Foods heavy with oil will cause dripping in the Outer Basket. Oil in the Outer Basket will smoke having no effect on the Unit or the food. Clean Outer Basket after each use.
Fresh fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before adding oil. Cut sticks smaller. Add a bit more oil.
Error	E1 - Broken circuit of the thermal sensor E2 - Short circuit of the thermal sensor	Call Customer Service at 1-866-533-1184

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Power AirFryer XL Pro™ ?

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

2. Is the Power AirFryer XL Pro™ good for making or reheating soups and sauces?

*Never cook or reheat liquids in the **Power AirFryer XL Pro™**.*

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

*Press the **Power Button** once or remove the **Outer Basket**.*

CAUTION: *When removing the **Outer Basket**, do not move **Sliding Button Guard** forward until the **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface.*

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

*As a safety feature, the **Power AirFryer XL Pro™** has an **Auto Shut-Off** device that prevents damage from overheating. Remove the **Outer Basket** and set it on a heat-resistant surface. Allow the **Unit** to cool down. Remove the power cord from the outlet. Restart with the **Power Button**.*

5. Does the Unit need time to heat up?

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

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

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

7. Is the Power AirFryer XL Pro™ dishwasher safe?

*The **Fry Basket** and **Outer Basket**, as well as the **Cake Pan**, **Rack** and 4 **Skewer** accessories are dishwasher safe. The **Unit** itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.*

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

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

9. What is the purpose of the Sliding Button Guard?

*The **Sliding Button Guard** helps to ensure you do not press the **Basket Release Button** accidentally. Pressing the **Basket Release Button** causes the **Outer Basket** to separate from the **Fry Basket** and may result in injury if not done on a level, heat-resistant surface.*

Power AirFryer XL Pro

CM16034 - 3.4 Quart



- **Digital Control Panel**
- **7 Preset Programs**
- **Timer with Auto Shut-Off**
- 1600 Watts (120v / 60hz)
- Large **Easy-Grip Handle**
- Large 3.4-Quart **Fry Basket** with Non-Stick Coating

Digital Control Panel



French Fries

Roast

Shrimp

Bake

Chicken

Steak

Fish

See page 5 of this manual for proper set up and use of the **Digital Control Panel**.

Cleaning & Storage

Clean the **Power AirFryer XL Pro™** after each use. The **Outer Basket**, **Fry Basket** and **Cake Pan** accessory are coated with a special non-stick surface. Never use abrasive cleaning materials or metal kitchen utensils on these surfaces.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

Note: Separating the **Outer Basket** from the **Fry Basket** will allow them to cool quicker.

CAUTION: Do not move **Sliding Button Guard** forward until **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface. **Outer Basket** will separate from the **Fry Basket** and may cause injury.

2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the **Outer Basket**, **Fry Basket** and accessories with hot water, a mild detergent, and a nonabrasive sponge.

Note: The **Fry Basket** and **Outer Basket**, as well as the **Cake Pan**, **Rack** and 4 **Skewer** accessories are dishwasher safe.

Tip: Should **Outer Basket** and **Fry Basket** contain difficult to remove food particles, leave the **Fry Basket** and **Outer Basket** assembled, fill with hot, soapy water, and soak for 10 minutes.

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

Storage

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

Environment

Dispose of all unwanted appliances according to local environmental regulations.

Preserve the planet.



We are very proud of the design
and quality of our

Power ***AirFryer*** XL Pro™



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

1-866-533-1184