

# **Power AirFryer ELITE™**



## **Owner's Manual**

**Save These Instructions - For Household Use Only**

**MODEL: GLA-716**

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

*Warranty Information Inside*



---

## **Before You Begin**

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

---

# Table of Contents

---

<b><i>IMPORTANT SAFEGUARDS</i></b>	<b>4</b>
<b><i>Parts &amp; Accessories</i></b>	<b>6</b>
<b><i>Using the Control Panel</i></b>	<b>8</b>
<b><i>Preset Button Cooking Chart</i></b>	<b>9</b>
<b><i>General Operating Instructions</i></b>	<b>10</b>
<b><i>Cooking Chart</i></b>	<b>12</b>
<b><i>Troubleshooting</i></b>	<b>13</b>
<b><i>Frequently Asked Questions</i></b>	<b>14</b>
<b><i>Cleaning &amp; Storage</i></b>	<b>14</b>
<b><i>Warranty</i></b>	<b>15</b>

# IMPORTANT SAFEGUARDS

---

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

- Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Rinse the warm, moist cloth. Handwash all cooking accessories. Before cooking food, preheat the **Power AirFryer Elite** for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and the cloth after the burn-in cycle.
- **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 Elite** 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 Fahrenheit. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.
- 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. This appliance is **NOT INTENDED FOR USE** by children.
- When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** this Unit if the plug, the Power Cable, or the appliance itself is damaged in any way.
- **DO NOT PLACE** The Unit on stove top surfaces.
- If the Power Cable 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 Cable **OUT OF THE REACH** of children when it is in operation or in the cooling process.
- **KEEP THE POWER CABLE AWAY** from hot surfaces. **DO NOT PLUG** in the Power Cable 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.
- **DO NOT USE** the **Power AirFryer Elite** for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- When in operation, air is released through the Air Outlet vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Air Outlet vent. Also avoid the air while removing the 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 oven contents.

# IMPORTANT SAFEGUARDS

---

- **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.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 secs. to cool down the Unit.
- 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 Elite** is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool for approximately 30 mins. 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.

## Overheating Protection

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 Cable. Allow time for the Unit to cool completely before restarting or storing.

## Automatic Shut-Off

The appliance has a built in shut-off device, that will automatically shut down the Unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for 20 secs. to cool down the Unit.

## 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.

## Electromagnetic Fields

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

---

## SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.

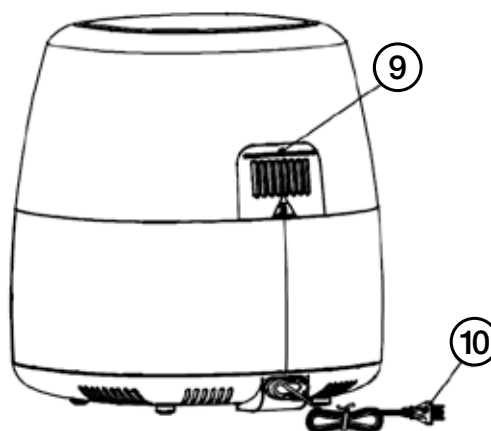
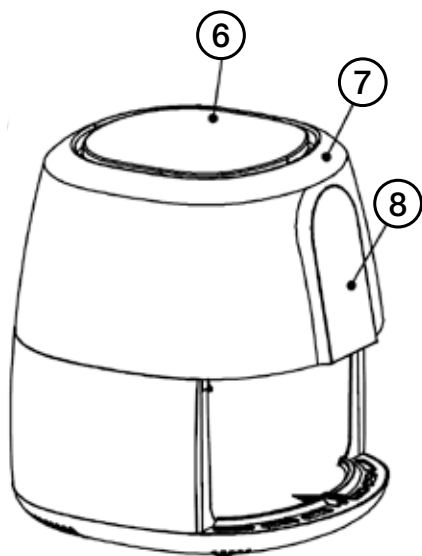
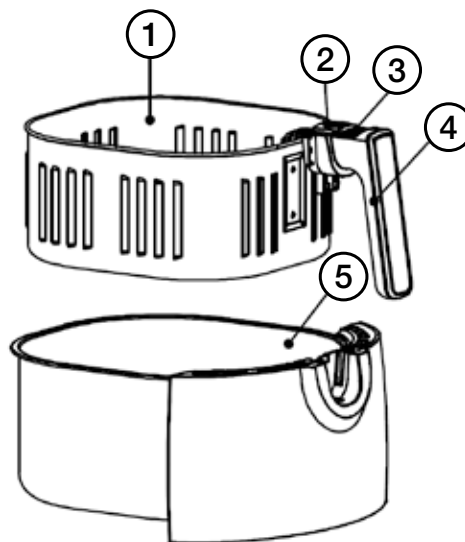
Model Number	Supply Power	Rated Power	Capacity	Net Weight
GLA-716	AC 120V 60Hz	1800W	5.5 qt.	12 lb

# Parts & Accessories

---

1. FRY BASKET
2. PROTECTIVE COVER
3. BASKET RELEASE BUTTON
4. EASY-GRIP HANDLE
5. OUTER BASKET
6. HOUSING
7. AIR INLET
8. CONTROL PANEL
9. AIR OUTLET
10. POWER CABLE

**NOTE:** Unpack all listed contents from packaging. Contents vary by model.  
Please remove any clear or blue protective film on the components before use.



CAKE PAN



DIVIDER

# Parts & Accessories

---



**TOP VIEW**



**FRONT VIEW**



**BACK VIEW**

## Sliding Button Guard & Basket Release Button

---



**SLIDING BUTTON GUARD**



**BASKET RELEASE BUTTON**

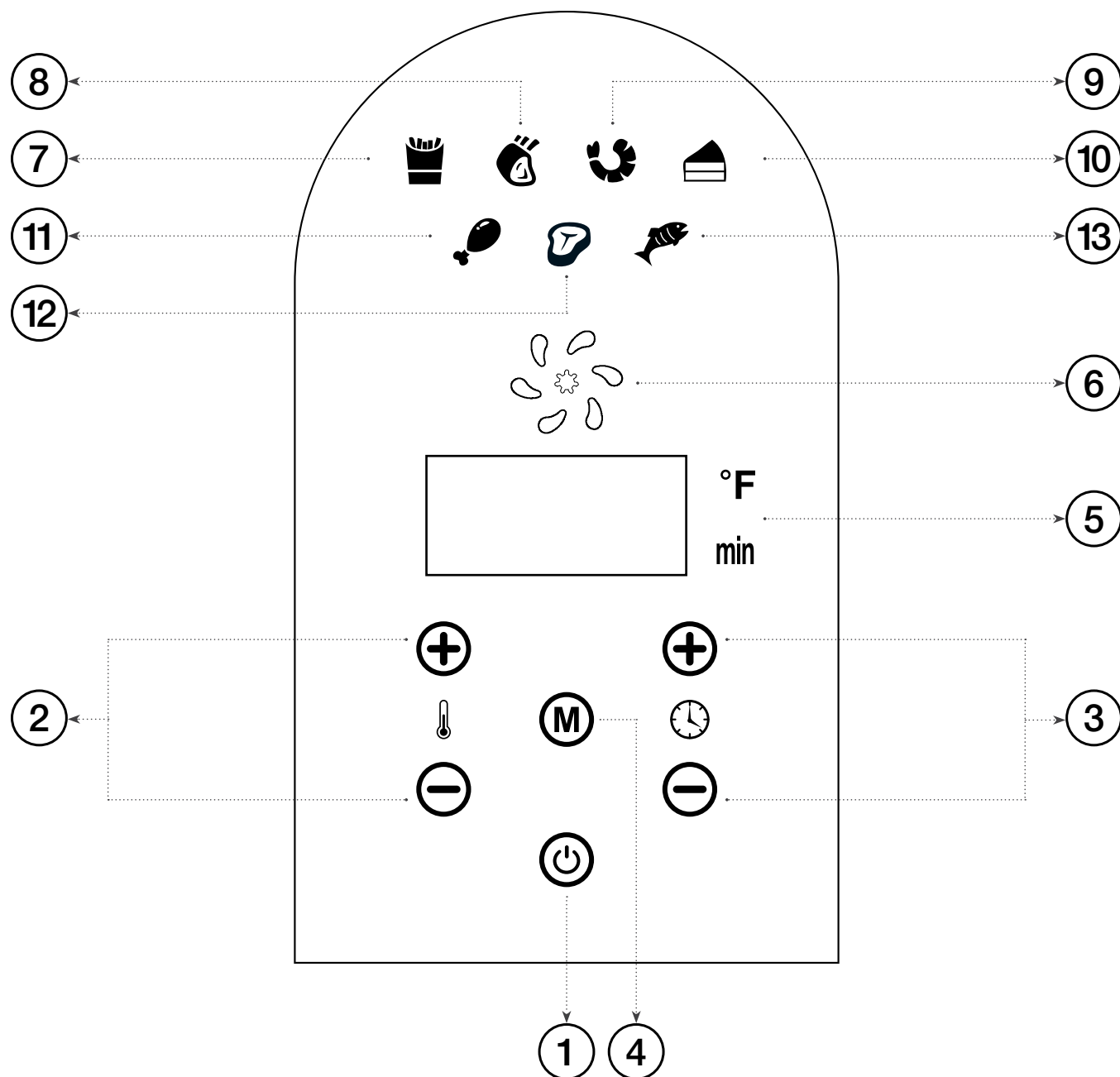
### **Caution**

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

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

**NOTE:** Please make sure that your **Power AirFryer Elite** has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

# Using the Control Panel





# Using the Control Panel

## 1. Power Button

Once the Outer Basket and Fry Basket are properly placed in the Main Unit Housing, the Power Button will be illuminated. Pressing the Power Button once will set the Unit to a default cooking temperature of 360° F and time of 15 mins. Pressing 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 Red Heat Light will turn off and the Blue Fan Icon will continue to spin for 20 secs.

## 2. 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.

## 3. Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time one minute at a time. Keeping a Button held down will rapidly change the time. Time control range: 1 min.–60 mins.

## 4. Preset Button (M)

Selecting the Preset Button cycles through the seven Cooking Presets. 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.

## 5. Time and Temperature

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

## 6. Blue Fan Icon & Red Heat Light

The spinning, Blue Fan Icon will appear when the Unit is turned on and for up to 20 secs. after it is turned off. The star-shaped Red Heat Light will appear inside the center of the fan when the Unit is in Cook or Preheat mode.

## 7–13. Cooking Presets

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

## Preset Button Cooking Chart

Once you are familiar with the Unit, 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.

Preset Button	Temperature	Time
7. French Fries	390° F (200° C)	20 mins.
8. Roast	360° F (182° C)	15 mins.
9. Shrimp	320° F (160° C)	20 mins.
10. Baking	320° F (160° C)	40 mins.
11. Chicken	360° F (182° C)	25 mins.
12. Steak	320° F (160° C)	20 mins.
13. Fish	360° F (182° C)	20 mins.

# General Operating Instructions

---

## Before First Use

- Remove all the packaging material.
- Remove any stickers or labels from the Unit.
- Thoroughly clean the Fry Basket and the Outer Basket with hot water, some liquid detergent, and a nonabrasive sponge.
- Wipe the inside and outside of the Unit with a moist cloth.
- Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface that is not heat resistant. Ensure that the Unit is used in an area with good air circulation and away from hot surfaces and any combustible materials.
- Place the Fry Basket in the Outer Basket without holding the Basket Release Button. If the Basket is placed properly, it will click into place. Slide the Outer Basket into the Unit.
- The Power AirFryer Elite cooks using hot air. Do not fill the Fry Outer Basket with oil or frying fat.
- Do not put anything on top of the Unit. This disrupts the airflow and affects the cooking results.

---

## Using the Power AirFryer Elite

1. Plug the Unit into a grounded wall socket.
2. Push the Power Button.
3. Push the Temperature Increase and Decrease Buttons to set the cooking temperature.
4. Push the Time Decrease Button to set the cooking time to 3 mins. Push the Power Button to preheat the Unit. Once the cooking time runs out, the Unit is ready for use.
5. With the cooking time set to 0, carefully pull the Outer Basket out of the Unit, place the ingredients inside the Fry Basket (Caution: Do not exceed the Maximum line), connect the Basket with the Outer Basket, and slide the Outer Basket back into the Unit.
6. Never use the Outer Basket without the Fry Basket.
7. Always ensure that the Protective Cover covers the Basket Release Button whenever the Outer Basket is inside the Unit and when removing the Outer Basket from the Unit.
8. Do not touch the Outer Basket directly because the Outer Basket becomes very hot during operation. Only hold the Outer Basket by its handle.
9. Push the Preset Button to choose an appropriate preset cooking time and temperature or push the Temperature and Time Increase and Decrease Buttons to choose an appropriate setting.
10. Push the Power Button to start cooking.
11. When you hear the timer beep, the set preparation time has elapsed. Pull the Outer Basket out of the Unit and place it on a heat-resistant surface.
12. Check the food to see whether the ingredients are cooked as desired. If the food is not fully cooked, simply slide the Outer Basket back into the Unit and add a few minutes to the cooking time.

# General Operating Instructions

---

**13.** If the food is fully cooked, carefully pull out the Outer Basket, press the Basket Release Button, and lift the Basket out of the Outer Basket to remove the food. Do not turn the Basket upside down with the Outer Basket still attached because any

excess oil that has collected on the bottom of the pan will leak onto the ingredients.

**14.** Empty the Basket into a bowl or onto a plate. The Unit is instantly ready for preparing another batch.

---

## Shaking

To ensure even cooking, some foods require shaking during the cooking process. 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, separate the Fry Basket from the Outer Basket before shaking.

**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.

1. Place the assembled Outer Basket and Fry Basket on a heat-resistant surface.
2. Move Sliding Button Guard forward to expose Basket Release Button.
3. Press the Basket Release Button and gently lift the Fry Basket.
4. Shake ingredients.
5. Place the Fry Basket in the Outer Basket and return it to the Unit to finish cooking.

---

## Tips

- Add oil to the ingredients for a crispy result.
- Shaking ingredients halfway through the cooking time optimizes the result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the Outer Basket out of the Unit by the handle and shake it. Then, slide the Outer Basket back into the Unit. Do not press the Basket Release Button while shaking the Outer Basket.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large batches of food only require a slightly longer cooking time than small quantities.
- 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 Elite**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough 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 or when cooking fragile or stuffed foods.
- You can use the **Power AirFryer Elite** to reheat foods. Simply set the temperature to 300° F for up to 10 mins.

# Cooking Chart

Food Item	Min–Max	Time	Temperature	Comments
Thin Frozen Fries	1 ¼–3 cups	15–16 mins.	400° F (200° C)	
Thick Frozen Fries	1 ¼–3 cups	15–20 mins.	400° F (200° C)	
Homemade Fries	1 ¼–3 ¼ cups	10–16 mins.	400° F (200° C)	Add ½ tbsp. oil
Homemade Potato Wedges	1 ¼–3 ¼ cups	18–22 mins.	360° F (182° C)	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼–3 cups	12–18 mins.	360° F (182° C)	Add ½ tbsp. oil
Hash Browns	1 cup	15–18 mins.	360° F (182° C)	
Potato Gratin	2 cup	15–18 mins.	400° F (200° C)	
Steak	¼–1.1 lb	8–12 mins.	360° F (182° C)	
Pork Chops	¼–1.1 lb	10–14 mins.	360° F (182° C)	
Hamburger	¼–1.1 lb	7–14 mins.	360° F (182° C)	
Sausage Roll	¼–1.1 lb	13–15 mins.	400° F (200° C)	
Chicken Drumsticks	¼–1.1 lb	18–22 mins.	360° F (182° C)	
Chicken Breast	¼–1.1 lb	10–15 mins.	360° F (182° C)	
Spring Rolls	¼–¾ lb	15–20 mins.	400° F (200° C)	Use oven-ready food
Frozen Chicken Nuggets	¼–1.1 lb	10–15 mins.	400° F (200° C)	Use oven-ready food
Frozen Fish Sticks	¼–1.1 lb	6–10 mins.	400° F (200° C)	Use oven-ready food
Mozzarella Sticks	¼–1.1 lb	8–10 mins.	360° F (182° C)	Use oven-ready food
Stuffed Vegetables	¼–1.1 lb	10 mins.	320° F (160° C)	
Cake	1 ¼ cups	20–25 mins.	320° F (160° C)	Use baking tin
Quiche	1 ½ cups	20–22 mins.	360° F (182° C)	Use baking tin/oven dish
Muffins	1 ¼ cups	15–18 mins.	400° F (200° C)	Use baking tin
Sweet Snacks	1 ½ cups	20 mins.	320° F (160° C)	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15 mins.	400° F (200° C)	

# Troubleshooting

Problem	Possible Cause	Solution
The <b>Power AirFryer Elite</b> does not work	<ol style="list-style-type: none"><li>1. The appliance is not plugged in.</li><li>2. You have not turned the Unit on by setting the preparation time and temperature.</li></ol>	<ol style="list-style-type: none"><li>1. Plug Power Cable into wall socket.</li><li>2. Press the Power Button. Select a Preset or select Time and Temperature. Press the Power Button again and cooking will begin.</li></ol>
Food not cooked	<ol style="list-style-type: none"><li>1. The Fry Basket is overloaded.</li><li>2. The temperature is set too low.</li></ol>	<ol style="list-style-type: none"><li>1. Use smaller batches for more even frying.</li><li>2. Raise temperature and continue cooking.</li></ol>
Food is not fried evenly	<ol style="list-style-type: none"><li>1. Some foods need to be shaken during the cooking process.</li></ol>	<ol style="list-style-type: none"><li>1. See General Operations on page 11 of this manual.</li></ol>
White smoke coming from Unit	<ol style="list-style-type: none"><li>1. Too much oil is being used.</li><li>2. Outer Basket has grease residue from previous operation.</li></ol>	<ol style="list-style-type: none"><li>1. Wipe down to remove excess oil.</li><li>2. Clean the Outer Basket after each use.</li></ol>
French fries are not fried evenly	<ol style="list-style-type: none"><li>1. Wrong type of potato being used.</li><li>2. Potatoes not rinsed properly during preparation.</li></ol>	<ol style="list-style-type: none"><li>1. Use fresh, firm potatoes.</li><li>2. Use cut sticks and pat dry to remove excess starch.</li></ol>
Fries are not crispy	<ol style="list-style-type: none"><li>1. Raw fries have too much water.</li></ol>	<ol style="list-style-type: none"><li>1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.</li></ol>
Outer Basket won't slide into Unit properly	<ol style="list-style-type: none"><li>1. Fry Basket is overloaded.</li><li>2. Fry Basket is not placed in the Outer Basket correctly.</li></ol>	<ol style="list-style-type: none"><li>1. Do not fill the Fry Basket above the maximum level.</li><li>2. Gently push Fry Basket into Outer Basket until it clicks.</li></ol>

# Frequently Asked Questions

---

**1. Can I prepare foods other than fried dishes with my Power AirFryer Elite?**

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

**2. Is the Power AirFryer Elite good for making or reheating soups and sauces?**

Never cook or reheat liquids in the Power AirFryer Elite.

**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 Elite 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. Remove the Power Cable from the outlet. Restart using the Power Button.

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

If you are cooking from a cold start, add 3 mins. 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 Elite dishwasher safe?**

Only the Fry Basket and the Outer Basket 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.

---

## Cleaning

Clean the **Power AirFryer Elite** after each use. The Outer Basket and the Fry Basket are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the Power Cable 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 and the Fry Basket with hot water, a mild detergent, and a nonabrasive sponge  
**NOTE:** The Outer Basket and Fry Basket 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 mins.
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.



## **Manufacturer's 60-Day Limited Warranty**

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### **Procedure for Replacement or Return within 60 Days:**

To return the product for replacement or refund within the 60 days, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and the order number on the package to the following address:

Tristar Products, Inc.,  
500 Returns Road,  
Wallingford, CT 06495.

# ***Power AirFryer ELITE™***

We are very proud of the design and quality  
of our ***Power AirFryer Elite™***.

---

This product has been manufactured to the highest standards.  
Should you have any problem, our friendly customer service  
staff is here to help you.  
**973-287-5129**



Distributed by:  
Tristar Products, Inc.  
Fairfield, NJ 07004  
© 2018 Tristar Products, Inc.  
Made in China  
PAFE\_IB\_TP\_ENG\_V5\_180614

