

# *PowerAirFryer* **Pro**<sup>TM</sup>



## **Owner's Manual**

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

**MODEL: TXG-KE10L (XLT)**

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

Visit [TristarCares.com](https://www.TristarCares.com) for tutorial videos, product details, and more.  
*Guarantee Information Inside*



# AirFryer, Rotisserie, Dehydrator & More

---

---

## Before You Begin

It is very important that you read this entire manual, making certain that you are totally familiar with the Unit's operation and precautions.

---

## Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
TXG-KE10L	AC 120V 60Hz	1500W	6 qt.	150° F–400° F (65° C–200° C)	LED Touch Screen

# 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 Accessories</i></b>	<b>8</b>
<b><i>Using the Digital Control Panel</i></b>	<b>10</b>
<b><i>Cooking Presets</i></b>	<b>11</b>
<b><i>General Operating Instructions</i></b>	<b>12</b>
<b><i>Cooking Chart</i></b>	<b>14</b>
<b><i>Cleaning &amp; Storage</i></b>	<b>15</b>
<b><i>Troubleshooting</i></b>	<b>16</b>
<b><i>Frequently Asked Questions</i></b>	<b>17</b>
<b><i>1-Year Guarantee</i></b>	<b>18</b>

# IMPORTANT SAFEGUARDS

---

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

1. **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
3. 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.
4. **MAKE SURE** the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the cooking accessories.
6. **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the **Power AirFryer Pro** is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
7. **NEVER POUR** oil into the cooking accessories. Fire and personal injury could result.
8. 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.
9. 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.
10. 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.
11. **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
12. **DO NOT PLACE** The Unit on stove top surfaces.
13. 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.
14. Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.
15. **KEEP THE POWER CORD AWAY** from hot surfaces.  
**DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
16. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
17. **NEVER USE** this appliance with an extension cord of any kind.
18. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.
20. **DO NOT USE** the **Power AirFryer Pro** for any purpose other than described in this manual.
21. **NEVER OPERATE** the appliance unattended.
22. 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 cooking accessories from the appliance. The Unit's outer surfaces may become hot during use. The accessories **WILL BE HOT**. **WEAR OVEN MITTS** or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.
23. Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
24. When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 secs. to cool down the Unit.

# IMPORTANT SAFEGUARDS

---

25. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
26. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. Before using your new **Power AirFryer Pro** on any countertop surface, **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 **Power AirFryer Pro** 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 **Power AirFryer Pro** before using it.
28. **DO NOT** place your **Power AirFryer Pro** on a hot cooktop because it could cause a fire or damage the **Power AirFryer Pro**, your cooktop, and your home.
29. Always unplug the appliance after use.
30. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
31. Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.



## **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](http://www.P65Warnings.ca.gov).

---

## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

### Important

- Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
- The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

### 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 cord. 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 about 20 secs. to cool down the unit.

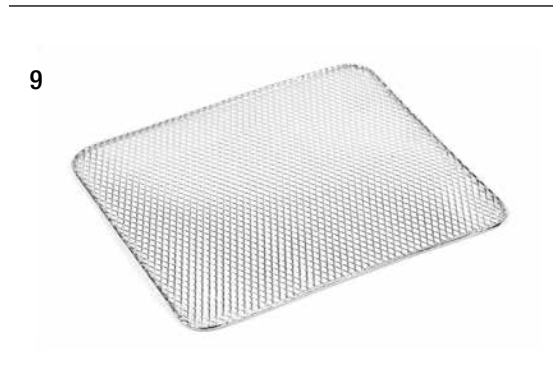
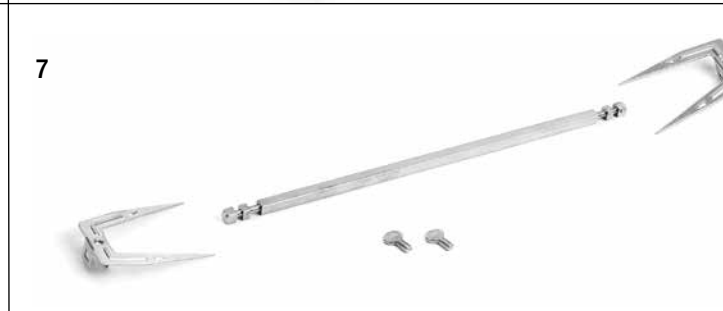
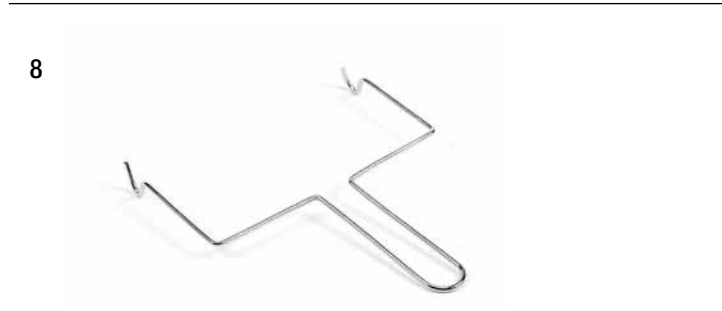
### Electric Power

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.

# Parts & Accessories



## Important

Please make sure that your **Power AirFryer Pro** 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 Tristar using the customer service number located in the back of the owner's manual.

# Parts & Accessories

---

## 1. Main Unit

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. Control Panel

Allows you to control the functions of the Unit (see page 10).

## 3. Air Intake Vents

DO NOT COVER the Air Intake Vents while the Unit is operating.

## 4. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the Unit is operating.

## 5. Crisper Trays

Can be used for dehydration, to cook crispy snacks, and reheat foods like pizza.

## 6. Drip Tray

Cook with the Drip Pan in place for easy clean-up.

## 7. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends.

**NOTE:** Make sure roast or chicken is not too large to rotate freely within the Unit.

Chicken: 4 lbs; roast: up to 5–6 lbs (depending on the diameter of the meat. Up to 6-in. diameter.).

## 8. Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift then gently extract the food.

## 9. Heating Element Cover (Removable)

Covers the heating element so that food cannot touch the heating element. Removable for easy cleaning.

## 10. Oven Mitts

The cooking accessories and components will get hot during the air frying process. Wear oven mitts and handle with care to avoid injury.

## 11. Rotisserie Stand

Use for placing the Rotisserie Shaft when removing hot food from the Unit.

**NOTE:** Some accessories may not be included with purchase.

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

---

## Warning

The rotisserie components other metal parts with 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.

# Using the Accessories

---

## Placing Heating Element Cover into Unit

1. Insert Heating Element Cover into top of Unit (FIG. A).
2. Use Heating Element Cover to reduce splatter onto the heating element from food during operation, making clean-up easier.



FIG. A

---

## Placing Crisper Trays into Unit

1. Insert Drip Tray into bottom of the Unit.
2. Place Crisper Trays into Unit by sliding through the side grooves and onto the back lip (FIG. B).
3. Place Crisper Trays closer to the top heating element for faster cooking and added crisp.
4. Rotate the Crisper Trays mid-cycle for even cooking.



FIG. B

---

**NOTE:** Some accessories may not be included with purchase.



# Using the Accessories

---

## Placing Rotisserie Spit into Unit

1. Open the door of the Unit. Slide the Rotisserie Spit onto the rails in the center of the Unit.
2. Slide the switch on the left side of the Unit to the right and hold the switch in place while pushing the Rotisserie Spit as far back into the Unit as possible (FIG. C).
3. Release the switch. The switch should slide back into the left position, and the left side of the Rotisserie Spit should be locked in place.



FIG. C

---

## Removing Rotisserie Spit from Unit

1. Open the door of the Unit.
2. While wearing oven mitts, slide the switch to the right and hold the switch in position.
3. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit (FIG. D).
4. Pull the Rotisserie Spit slightly toward you. Release the switch.
5. Carefully remove the Rotisserie Spit from the Unit.



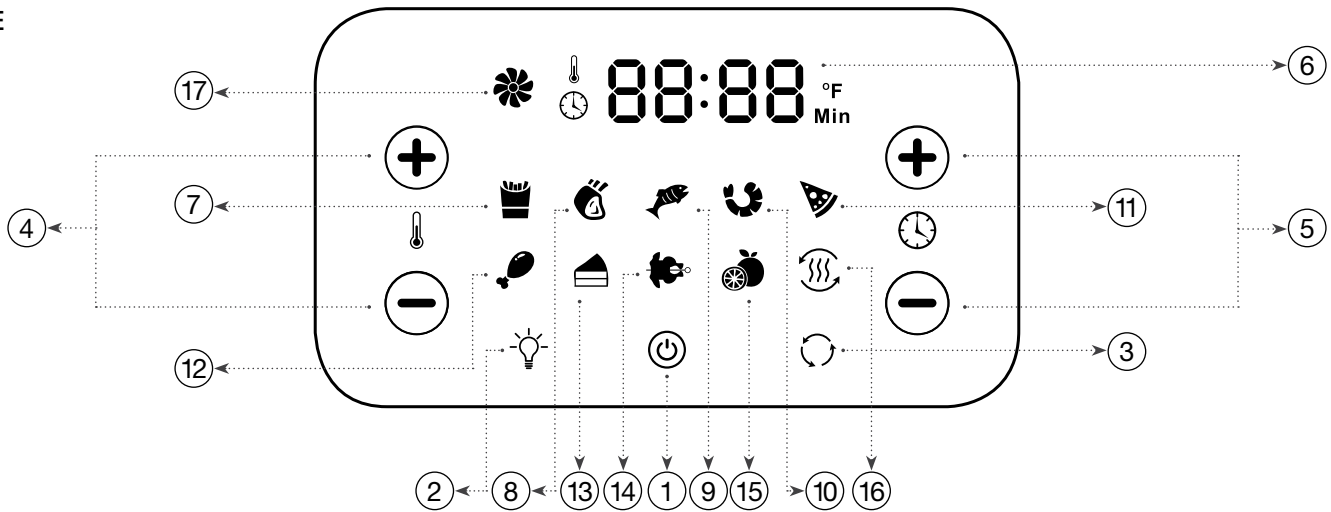
FIG. D

---

**NOTE:** Some accessories may not be included with purchase.

# Using the Digital Control Panel

FIG. E



**1. Power/Start–Stop Button:** Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 370° F (190° C) and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark. The fan will continue running for 20 secs. to cool down the Unit.

**2. Internal Light:** Selecting this button will help you check cooking progress while Unit is in operation.  
**NOTE:** Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.

**3. Rotation Button:** Select this button when cooking anything using the Rotisserie Mode. The icon will blink while in use.

**4. Temperature Control Buttons:** These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from 150° F (65° C) to 400° F (200° C).

Dehydration ranges from 90° F (30° C) to 170° F (75° C).

**5. Time Control Buttons:** These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2–24 hrs.

**6. LED Digital Display:** The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

**7–16. Cooking Presets:** Selecting any Preset Button sets the Time and Temperature to the Preset's default value. The cooking process starts automatically 5 secs. after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the Unit immediately. You may override these presets with Time and Temperature Buttons.

**17. Fan Icon:** This icon will blink in sequence while cooking is in progress and continue blinking up to 20 secs. once you shut the Unit down.

# Cooking Presets

## Preset Button Cooking Chart

\*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Default Temperature	Default Time
7. French Fry	400° F (200° C)	15 mins.
8. Steaks/Chops	350° F (177° C)	25 mins.
9. Fish	325° F (163° C)	15 mins.
10. Shrimp	320° F (160° C)	12 mins.
11. Pizza	360° F (182° C)	15 mins.
12. Chicken	370° F (185° C)	40 mins.
13. Baking	320° F (160° C)	30 mins.
14. Rotisserie	375° F (191° C)	30 mins.*
15. Dehydrator*	90° F (30° C)	2 hrs. (*2–24 hrs.)
16. Reheat	240° F (115° C)	12 mins.

## Using the Power AirFryer Pro Without Presets

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

## Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

## 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 Temperature†
Beef & Veal	Ground	145° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (63° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	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)

# General Operating Instructions

---

## Before using the Power AirFryer Pro for the first time

---

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 dishcloth after this burn-in cycle.

**NOTE:** Never wash or submerge the cooking Unit in water.

**NOTE:** When using this Unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

---

## Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

**NOTE:** Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent.

## A Versatile Appliance

The **Power AirFryer 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.

## Warning

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Unit's Door as a place to rest any accessory filled with food. The hot accessory could damage the Door or cause the Unit to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

# General Operating Instructions

---

## Cooking with the Power AirFryer Pro

1. Place the ingredients on a Crisper Tray or on one of the Rotisserie accessories.
2. Plug the power cord into a 120V dedicated outlet. Put the Crisper Tray, or Rotisserie Spit into the unit and shut the door.
3. When the food is in place, Press the Power Button once (page 10, FIG. E).
4. Select a preset function (page 10, FIG. E-14) or manually set the Temperature and then the Time (page 10, FIG. E-5). Refer to the detailed Control Panel instructions on page 10.
5. The Unit will automatically start the cooking cycle

a few seconds after a preset function is selected or the Time and/or Temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

**NOTE:** You may open the Unit's Door to view the food at any time during the process to check the progress.

**NOTE:** Consult the Charts in this manual or the Recipe Books to determine the correct settings.

---

## 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 Pro.
- 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 Pro when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

---

## Important

### Removing Cooked or Hot Food

The Rotisserie Spit is hot after use. Use the Fetch Tool or oven mitts to remove the Rotisserie Spit from the Unit (FIG. F).

FIG. F



---

## Warning

- During the cooking process, the accessories will become very hot. When you remove accessories to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set the accessories down on. **NEVER** place hot accessories directly on a countertop or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to **AVOID INJURY**.

# 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
Frozen Chicken Nuggets	¼–1.1 lb	10–15 mins.	400° F (200° C)	Use oven-ready
Frozen Fish Sticks	¼–1.1 lb	6–10 mins.	400° F (200° C)	Use oven-ready
Mozzarella Sticks	¼–1.1 lb	8–10 mins.	360° F (182° C)	Use oven-ready
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)	

# Cooking Chart

---

## Settings

The table on page 14 will help you select the correct temperature and time for best results. As you become more familiar with the **Power AirFryer Pro** cooking process, you may adjust these settings to suit your own personal tastes.

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

---

## Tips

- Set the Timer to half the time needed for the recipe and the Timer bell will alert you when it is time to flip or rotate food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 mins. to cooking time when starting with a cold appliance.

## Cleaning & Storage

---

### Cleaning

Clean the **Power AirFryer Pro** after each use. The cooking accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.

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"> <li>1. The Unit is not plugged in.</li> <li>2. The Unit has not been turned on by setting the preparation time and temperature.</li> <li>3. The Unit is not plugged into a dedicated power outlet.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug power cord into wall socket.</li> <li>2. Set the temperature and time.</li> <li>3. Plug the Unit into a dedicated power outlet.</li> </ol>
Food not cooked	<ol style="list-style-type: none"> <li>1. The Unit 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 cooking.</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 turned during the cooking process.</li> <li>2. Foods of different sizes are being cooked together.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check halfway through process and turn food if needed.</li> <li>2. Cook similar-sized foods together.</li> </ol>
White smoke coming from Unit	<ol style="list-style-type: none"> <li>1. Oil is being used.</li> <li>2. Accessories have excess grease residue from previous cooking.</li> </ol>	<ol style="list-style-type: none"> <li>1. Wipe down to remove excess oil.</li> <li>2. Clean the components and Unit interior 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 blanched properly during preparation.</li> <li>3. Too many fries are being cooked at once.</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> <li>3. Cook less than 2 ½ cups of fries at a time.</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. Blanch cut potatoes.</li> </ol>

## Error Codes

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service



# Frequently Asked Questions

---

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

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

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

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

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

As a safety feature, the **Power AirFryer Pro** has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

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

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.

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

Press the Power Button once to stop the cooking cycle.

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

You can remove the cooking accessories at any time while cooking is in progress. During this time, you can flip or rotate the contents on the Crisper Trays if needed to ensure even cooking. The cooking cycle will resume where you left off.

**8. Is the Power AirFryer Pro dishwasher safe?**

Only the 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 warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.

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

Never attempt a home repair.

Contact Tristar using the contact information located on the back of this manual and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.



## **1-Year Money-Back Guarantee**

If you decide that you don't love this product, your order is covered by our 1-Year Money-Back Guarantee. You have 1 Year from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees. To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5197 and request a return merchandise authorization number. 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 return merchandise authorization number on the outside of the package.

Send the product to the following return address:

Power AirFryer Pro  
Tristar Products  
500 Returns Road  
Wallingford, CT 06495

***PowerAirFryer***  
***Pro***<sup>TM</sup>



# *PowerAirFryer* **Pro**<sup>TM</sup>

We are very proud of the design and quality  
of our *Power AirFryer Pro*<sup>TM</sup>.

---

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

Visit us at [www.TristarCares.com](http://www.TristarCares.com), email us at  
[customerservice@tristarproductsinc.com](mailto:customerservice@tristarproductsinc.com), or  
call us at **973-287-5197**



Distributed by:  
Tristar Products, Inc.  
Fairfield, NJ 07004  
© 2019 Tristar Products, Inc.  
Made in China  
PAFP\_XLT\_Q\_K49623\_IB\_ENG\_V1\_190000

