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prepAmeal PAF80-130A1

prepAmeal 8-Quart Pressure Cooker & Air Fryer Combo Instruction Manual

Model: PAF80-130A1

Introduction

This manual provides essential instructions for the safe and efficient operation of your prepAmeal 8-Quart Pressure Cooker & Air Fryer Combo. This appliance combines the functions of a pressure cooker and an air fryer, offering multiple cooking modes. Please read all instructions thoroughly before first use and retain this manual for future reference.

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, injury, or damage.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Never open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the

cooker can be dangerous.

- Do not use this pressure cooker for deep frying with oil.
- Do not operate the appliance without food in the inner pot.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release device for clogging before use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS.

Product Overview

Components

- Main Unit (Base)
- Inner Pot (8-Quart, Stainless Steel)
- Pressure Cooker Lid
- Air Fryer Lid
- Steam Basket
- Lid Rack
- Measuring Cup
- Spoon

Key Features

- **Dual Lids:** Easily switch between pressure cooking and air frying.
- **7 Cooking Modes:** Pressure Cooking, Air Frying, Slow Cooking, Sauté, Steaming, Yogurt, and Keep Warm.
- **8-Quart Capacity:** Generous size for family meals.
- **27 Preset Cooking Menus:** Pre-programmed settings for various dishes.
- **8 Program Storage:** Customize and save your favorite recipes.
- **Digital LED Display:** Easy-to-read control panel.
- **Central Control Dial:** For intuitive setting adjustments.
- **1300 Watts:** Efficient heating.



Image: The prepAmeal combo unit demonstrating its dual functionality, with one side showing a pressure-cooked chicken and the other an air-fried chicken.



Image: Illustration of the two detachable lids: the Air Fryer Lid for crisping, searing, baking, roasting, and dehydrating, and the Pressure Lid for pressure cooking, steaming, sautéing, slow cooking, and yogurt making. The main unit is shown with each lid attached.



Image: Close-up of the appliance's control panel, highlighting the Digital LED Display and Central Control Dial, along with various preset cooking menus.



Image: A circular diagram illustrating the 7 primary cooking modes: Keep Warm, Fry (Air Fry), Sauté, Steam, Pressure, Yogurt, Slow Cook, and Delay Timer.

Setup

Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Check that all listed components are present.
3. Wash the inner pot, steam basket, measuring cup, and spoon with warm soapy water. Rinse and dry thoroughly.
4. Wipe the exterior of the main unit and lids with a damp cloth. Do not immerse the main unit or lids in water.

Initial Use

1. Place the main unit on a stable, level, heat-resistant surface away from walls and cabinets.
2. Ensure proper ventilation around the appliance.
3. Before first use, it is recommended to perform a "water test" with the pressure cooker lid to familiarize yourself with

its operation and ensure proper sealing. Refer to the "Pressure Cooking" section for basic steps.

Operating Instructions

General Operation

1. Place the inner pot into the main unit.
2. Add ingredients to the inner pot according to your recipe.
3. Select the appropriate lid (Pressure Lid or Air Fryer Lid) for your desired cooking method.
4. Plug the appliance into a grounded electrical outlet. The display will illuminate.
5. Use the Central Control Dial to select a cooking mode or preset program.
6. Adjust time and temperature/pressure settings as needed using the dial and corresponding buttons.
7. Press the "Start/Stop" button to begin cooking.

Pressure Cooking

Use the Pressure Cooker Lid for this mode.

1. Ensure the inner pot contains at least 1 cup of liquid for pressure to build.
2. Place the Pressure Cooker Lid onto the main unit, aligning the arrow on the lid with the arrow on the base. Rotate clockwise until it locks into place.
3. Ensure the pressure release valve is in the "Sealing" position.
4. Select a pressure cooking preset or manually set time and pressure.
5. The unit will preheat and build pressure. Once pressure is reached, the cooking timer will begin.
6. After cooking, allow pressure to release naturally or use the quick release method (refer to safety guidelines).
7. Once pressure is fully released (float valve drops), carefully open the lid by rotating counter-clockwise.

Air Frying

Use the Air Fryer Lid for this mode.

1. Place the Air Fryer Lid onto the main unit. Ensure it is securely seated.
2. Select an air frying preset or manually set time and temperature.
3. The unit will preheat. Once preheated, add food to the inner pot or steam basket (if applicable).
4. During cooking, you may need to shake or flip food for even browning.
5. After cooking, carefully remove the Air Fryer Lid using its handle.



Image: Dimensions of the 8-quart cooking pot (13.8"D x 13.8"W x 14.9"H) with the air fryer lid, illustrating ample space for hot air circulation around food like a whole chicken.



Image: The prepAmeal combo unit displayed with a variety of dishes prepared using its functions, such as fried chicken, roasted vegetables, and other crispy foods.

Other Cooking Modes

- **Sauté:** Functions like a stovetop for browning meats, sautéing vegetables, or simmering. Use with the Pressure Cooker Lid removed or placed loosely.
- **Slow Cook:** Cooks food at a low temperature over an extended period. Use with the Pressure Cooker Lid, ensuring the pressure release valve is in the "Venting" position.
- **Steam:** Delicate cooking with steam. Use the steam basket and Pressure Cooker Lid. Ensure sufficient liquid in the inner pot.
- **Yogurt:** Pasteurizes and ferments milk into homemade yogurt. Use the Pressure Cooker Lid.
- **Keep Warm:** Automatically activates after some cooking programs or can be selected manually to keep food warm.
- **Delay Timer:** Allows you to set a delayed start time for cooking programs.

Your browser does not support the video tag.

Video: An official product video demonstrating the features and functions of the prepAmeal 7-in-1 8Qt Pressure Cooker & Air Fryer Combo,

including its safety devices and comprehensive cooking capabilities.

Care and Maintenance

Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
3. **Lids:** Hand wash the pressure cooker lid and air fryer lid with warm soapy water. Ensure all components, especially the sealing ring and valves on the pressure lid, are clean and free of food debris. The air fryer lid should not be immersed in water; wipe with a damp cloth.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
5. **Accessories:** The steam basket, measuring cup, and spoon are dishwasher safe.

Storage

Store the appliance and its accessories in a dry place. Ensure the lids are stored properly to prevent damage to the sealing rings. The included lid rack can help with organized storage.

Troubleshooting

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet malfunction.	Ensure power cord is securely plugged into a working outlet. Check household circuit breaker.
Pressure not building.	Lid not properly sealed; pressure release valve in "Venting" position; insufficient liquid.	Ensure lid is correctly locked and sealing ring is properly installed. Turn pressure release valve to "Sealing". Add at least 1 cup of liquid.
Food not crisping (Air Fryer).	Overcrowding; insufficient cooking time/temperature.	Do not overcrowd the basket; cook in batches if necessary. Increase cooking time or temperature. Shake/flip food during cooking.
Error codes on display.	Specific internal issue.	Refer to the full troubleshooting guide in the comprehensive manual (if available) or contact customer support. Unplug and replug the unit.

Specifications

Brand: prepAmeal

Model Number: PAF80-130A1

Capacity: 8 Quarts

Material: Stainless steel

Color: Silver

Product Dimensions (D x W x H): 13.8" x 13.8" x 14.9"

Wattage: 1300 watts

Control Method: Touch

Operation Mode: Automatic

Dishwasher Safe (Inner Pot & Accessories): Yes



Image: The prepAmeal combo unit displayed with its included accessories: steam basket, lid rack, measuring cup, and spoon, alongside various food items.

Warranty and Support

For warranty information and customer support, please refer to the warranty card included with your product or visit the official prepAmeal website. Please have your model number (PAF80-130A1) and purchase date available when contacting support.

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