

PARIS RHÔNE PE-AF014

PARIS RHÔNE 5.3 Quart Air Fryer PE-AF014 User Manual

Model: PE-AF014

INTRODUCTION

Thank you for choosing the PARIS RHÔNE 5.3 Quart Air Fryer. This appliance is designed to provide a convenient and efficient way to prepare a variety of meals with less oil. Please read this manual thoroughly before operation to ensure safe and optimal use of your air fryer. Keep this manual for future reference.



Image: The PARIS RHÔNE 5.3 Quart Air Fryer, showcasing its sleek black and silver design with a digital display and viewing window.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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 has an automatic shut-down feature when the frying basket is removed, ensuring safety during operation.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your PARIS RHÔNE Air Fryer.

What's in the Box



① Frying Basket

② Frying Tray

③ User Manual

Image: Diagram showing the main components included with the air fryer: (1) Frying Basket, (2) Frying Tray, and (3) User Manual.

1. **Main Unit:** Houses the heating element, fan, and control panel.
2. **Frying Basket:** The primary cooking container where food is placed. It has a non-stick coating.
3. **Frying Tray:** Sits at the bottom of the frying basket to collect drips and allow air circulation. It is detachable and non-stick.
4. **Viewing Window:** Located on the front of the frying basket, allowing you to monitor cooking progress without opening the drawer.
5. **Control Panel:** Digital display with touch controls for temperature, time, and preset functions.

SETUP AND FIRST USE

Follow these steps before using your air fryer for the first time.

1. **Unpacking:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Cleaning:** Wash the frying basket and frying tray with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, horizontal, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of free space on the back and sides, and 4 inches (10 cm) above the appliance to allow for proper air circulation.
4. **Pre-heating (Optional but Recommended):** Plug the air fryer into a grounded wall outlet. It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to eliminate any manufacturing odors. A slight smell may be present during this process; this is normal.

OPERATING INSTRUCTIONS

Control Panel Overview

8 Modes To Cook Everything

Cook a variety of foods with the one-button touch control



French Fries



Fish



Steak



Egg Tart



Drumsticks



Shrimp



Chicken Wings



Hot Dogs



Image: Close-up of the air fryer's digital touch control panel, displaying temperature and various cooking presets. The air fryer features a user-friendly touch control panel with a digital display for temperature and time settings, along with 8 preset cooking modes.

General Operation

1. **Prepare Food:** Place your ingredients into the frying basket, ensuring not to overfill. For best results, food should be in a single layer or shaken periodically.
2. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place. The appliance will not operate if the basket is not properly inserted.
3. **Power On:** Press the power button to turn on the air fryer.
4. **Select Cooking Mode:**

- **Preset Modes:** Choose one of the 8 preset cooking modes (e.g., French fries, drumsticks, steak, chicken wings, fish, shrimp, egg tarts, hot dogs) by touching the corresponding icon. The air fryer will automatically set the optimal temperature and time.
 - **Manual Settings:** Alternatively, manually adjust the temperature (100°F to 392°F) and time using the temperature and timer control buttons.
5. **Start Cooking:** Press the start/pause button to begin the cooking cycle.
 6. **Monitor Progress:** Use the built-in viewing window and interior light to check on your food without interrupting the cooking process.
 7. **Shake/Flip (Optional):** For even cooking, especially with items like fries or chicken wings, you may need to remove the basket and shake or flip the food halfway through. The air fryer will automatically pause when the basket is removed and resume when reinserted.
 8. **Completion:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket and transfer food to a serving dish.

Air Circulation Technology

All Around Air Circulation

The premium chip and engineered design ensures 360° of heating



Image: An internal view diagram illustrating the 360-degree hot air circulation technology within the air fryer, ensuring even cooking.

The PARIS RHÔNE Air Fryer utilizes advanced heating technology that circulates hot air 360° around the food. This ensures even cooking and helps achieve a crispy, golden finish.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your air fryer.

An Easy Way To Clean

Coated with non-stick material for convenient cleaning



Rinse and
Wipe



Dishwasher
Safe



Image: Two panels showing the ease of cleaning: a person rinsing the non-stick frying basket in a sink, and another placing the basket into a dishwasher.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Frying Basket and Tray:** The frying basket and detachable frying tray are non-stick and dishwasher-safe. They can also be washed by hand with hot water, dish soap, and a non-abrasive sponge.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
4. **Interior:** For stubborn food residue on the interior, use a damp cloth and a small amount of mild detergent.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded wall outlet.
Air fryer does not start cooking.	Frying basket is not properly inserted.	Push the frying basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overfilled; food is not shaken/flipped.	Do not overfill the basket. Shake or flip food halfway through the cooking process.
White smoke comes from the appliance.	Grease from previous use; fatty ingredients.	Clean the frying basket and tray thoroughly after each use. Remove excess fat from ingredients.
Appliance emits a burning smell.	Food residue on heating element.	Unplug and allow to cool. Carefully clean the interior and heating element area.

SPECIFICATIONS




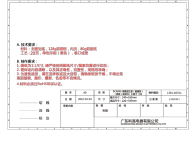

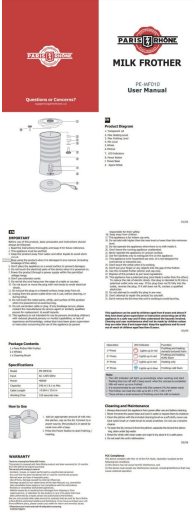
Technical details for the PARIS RHÔNE 5.3 Quart Air Fryer PE-AF014.

- **Model:** PE-AF014
- **Capacity:** 5.3 Quarts
- **Power:** 1200 Watt-hours
- **Voltage:** 120 Volts (AC)
- **Temperature Range:** 100°F - 392°F (38°C - 200°C)
- **Control Method:** Touch
- **Special Features:** Viewing Window, 8-in-1 Presets, Automatic Shut-down, Non-stick Coating, Dishwasher-Safe Basket & Tray
- **Product Dimensions:** 10.39"D x 13.89"W x 12.71"H
- **Item Weight:** 8.59 Pounds
- **Material:** Plastic

SUPPORT

For further assistance, warranty information, or to download the full user manual, please refer to the official PDF document or contact PARIS RHÔNE customer support.

- **Official User Manual (PDF):** [Download PDF Manual](#)
- **PARIS RHÔNE Brand Store:** [Visit Brand Store](#)

	<p>Paris Rhône PE-BG002 Air Fryer Oven User Manual - Features, Operation, and Maintenance</p> <p>Comprehensive user manual for the Paris Rhône PE-BG002 Air Fryer Oven. Learn about its features, how to use it for various cooking functions, cleaning and maintenance tips, troubleshooting common issues, and warranty information.</p>
	<p>Paris Rhône PE-AF013 Air Fryer Oven User Manual</p> <p>User manual for the Paris Rhône PE-AF013 Air Fryer Oven, providing detailed instructions on operation, safety, cleaning, maintenance, troubleshooting, and warranty information for optimal use.</p>
	<p>PARIS RHÔNE PE-TM001 Wireless Smart Meat Thermometer User Manual</p> <p>User manual for the PARIS RHÔNE PE-TM001 wireless smart meat thermometer. Learn how to use, set up, and troubleshoot your device for accurate cooking temperatures. Includes setup, app connection, cooking modes, settings, FAQ, warranty, and regulatory information.</p>
	<p>Paris Rhône PE-AH028 3.5L Top Fill Ultrasonic Humidifier User Manual</p> <p>Official user manual for the Paris Rhône PE-AH028 3.5L Top Fill Ultrasonic Humidifier. Includes safety instructions, operating guide, cleaning, maintenance, and troubleshooting tips.</p>
	<p>Paris Rhône PE-TF003 Tower Fan User Guide</p> <p>Comprehensive user guide for the Paris Rhône PE-TF003 Tower Fan, covering safety instructions, assembly, operation, maintenance, troubleshooting, and warranty information.</p>
	<p>Paris Rhône Milk Frother PE-MF010 User Manual</p> <p>User manual for the Paris Rhône Milk Frother, model PE-MF010. This guide provides instructions on product usage, safety precautions, cleaning, maintenance, and warranty information.</p>

[\[pdf\]](#) User Manual Instructions Troubleshooting Guide Warranty Accessories

TT 22 8 18 4 Air Fryer PARIS RHÔNE 5.3 QT with Viewing Window Ceramic Coated Non Stick

Basket Large Oven in 1 Functions One Touch Control NO Pre heating Detachable Tray Easy to Clean PE

AF014 User Manual C1ldxf5mUkL m media amazon images I |||

To download recipes, search model **PE-AF014** in the following link.

www.parishone.co AIR FRYER **PE-AF014** User Manual KNOWING YOUR AIR

FRYER USING YOUR AIR FRYER CLEANING AND MAINTENANCE

TROUBLESHOOTING WARRANTY WARNING BEFORE USING THIS APPLIANCE

READ ALL INSTRUCTIONS AND CAUTIONARY MARKI...

lang:en score:29 filesize: 7.56 M page_count: 17 document date: 2022-08-24

