

Emeril Lagasse 26 QT Extra Large Air Fryer Convection Toaster Oven

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Instruction Manual

INTRODUCTION

Welcome to the world of versatile cooking with your new Emeril Lagasse 26 QT Extra Large Air Fryer Convection Toaster Oven. This appliance is designed to simplify your cooking process, offering multiple functions including air frying, toasting, baking, roasting, and more. Its spacious 26-quart capacity and French doors make it a convenient addition to any kitchen. Please read this manual thoroughly before operation to ensure safe and efficient use.

IMPORTANT SAFEGUARDS

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

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or housing 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.

WHAT'S INCLUDED

Your Emeril Lagasse Air Fryer comes with the following accessories:

- Wire Rack
- Baking Pan / Drip Tray
- Crisper Tray
- Rotisserie Spit
- Rotisserie Fetch Tool

Ensure all parts are present and in good condition before first use. Remove any packaging materials and protective films.

SETUP

Before initial use, clean all accessories and the interior of the appliance with warm, soapy water. Wipe the exterior with a damp cloth. Place the appliance on a stable, heat-resistant surface with adequate ventilation around it.



The Emeril Lagasse 26 QT Extra Large Air Fryer Convection Toaster Oven, featuring French doors and a digital control panel.

OPERATING INSTRUCTIONS

The control panel features a digital display and various preset functions for ease of use. The large knob on the right allows you to adjust temperature and time, and select cooking modes.

Control Panel Overview:

- **Digital Display:** Shows temperature, time, and selected mode.
- **Mode Selection Buttons:** Includes Air Fry, Fries, Toast, Rotisserie, Chicken, Pizza, Wings, Eggs, Steak, Vegetables, Defrost, Grill, Bacon, Ribs, Fish, Slow Cook, Pastry, Proof, Roast, Dehydrate, Reheat, Warm.
- **Temperature Control:** Adjusts cooking temperature.
- **Time Control:** Sets cooking duration.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.
- **Cancel Button:** Stops the current cooking cycle.
- **Light Button:** Turns the interior oven light on/off.
- **Fan Button:** Controls the convection fan.

To begin cooking, select your desired mode using the preset buttons. The appliance will automatically suggest a default temperature and time for that mode. You can then adjust these settings using the large control knob and confirm with the Start button.

COOKING MODES & RECOMMENDED ACCESSORY POSITIONS

The oven offers various cooking modes, each with recommended temperature, time, and accessory positions for optimal results. Always refer to the internal markings for rack levels (1-7).

Mode	Default Temp.	Default Time	Recommended Accessories/Position
Air Fry	400°F (204°C)	15 min	Crisper Tray / Level 4-5
Fries	400°F (204°C)	18 min	Crisper Tray / Level 4-5
Toast	350°F (177°C)	5 min	Wire Rack / Level 4
Rotisserie	375°F (190°C)	40 min	Rotisserie Spit / Level 3
Chicken	375°F (190°C)	45 min	Crisper Tray or Baking Pan / Level 4-5
Pizza	400°F (204°C)	18 min	Baking Pan / Level 6
Bake	350°F (177°C)	30 min	Baking Pan / Level 4-5
Roast	375°F (190°C)	25 min	Baking Pan / Level 4-5
Dehydrate	120°F (49°C)	4 hrs	Wire Rack / Level 4-5
Reheat	300°F (149°C)	10 min	Baking Pan or Crisper Tray / Level 4-5
Warm	160°F (71°C)	1 hr	Any suitable accessory / Any level

*Note: Cooking times and temperatures are approximate and may vary based on food type, quantity, and desired doneness. Always use a food thermometer to ensure food is cooked to safe internal temperatures.

MAINTENANCE & CLEANING

Regular cleaning will help maintain the performance and longevity of your appliance.

- **Before Cleaning:** Always unplug the appliance and allow it to cool completely.
- **Exterior:** Wipe the exterior with a clean, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior:** Clean the interior with a damp cloth and mild liquid soap. For stubborn stains, a non-abrasive liquid cleanser or spray can be used.
- **Accessories:** The wire rack, baking pan, crisper tray, rotisserie spit, and fetch tool are dishwasher safe. For best results, hand wash with warm, soapy water.
- **Drip Tray:** Always ensure the drip tray is clean before each use to prevent smoke and odors.

TROUBLESHOOTING

If you encounter any issues with your appliance, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue.	Ensure appliance is securely plugged into a working outlet. Check circuit breaker.
Food is not cooking evenly.	Overcrowding; incorrect rack position.	Do not overcrowd the basket/tray. Use recommended rack positions. Flip or rotate food halfway through cooking.
White smoke coming from the appliance.	Grease/food residue on drip tray or heating elements.	Clean the drip tray and interior thoroughly. Ensure no food particles are on heating elements.
Appliance emits a burning smell.	New appliance odor; food residue.	Initial use may produce a slight odor, which will dissipate. If persistent, clean thoroughly.

If the issue persists after attempting these solutions, please contact customer support.

SPECIFICATIONS

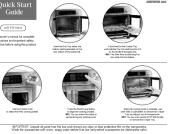
- **Brand:** Emeril Lagasse
- **Model:** 26 QT Extra Large Air Fryer Convection Toaster Oven
- **Capacity:** 26 Quarts
- **Color:** Stainless Steel
- **Control Method:** Touch
- **Inner Material:** Stainless Steel
- **Outer Material:** Stainless Steel
- **Air Frying Technology:** Superheated Air Circulation
- **Dishwasher Safe Parts:** No (Main unit), Yes (Accessories)
- **UPC:** 752356838300
- **ASIN:** B0CMDJL358

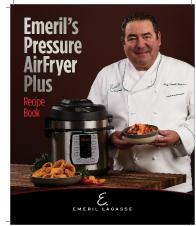
WARRANTY & SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Emeril Lagasse website. Keep your proof of purchase for any warranty claims. For further assistance, please contact Emeril Lagasse Customer Service.

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Related Documents - 26 QT Extra Large Air Fryer Convection Toaster Oven

	<p>Emeril Lagasse French Door AirFryer 360 Owner's Manual</p> <p>Comprehensive owner's manual for the Emeril Lagasse French Door AirFryer 360, detailing safety precautions, appliance specifications, parts and accessories, operating instructions, cleaning, and troubleshooting.</p>
	<p>Emeril Lagasse French Door AirFryer 360 Owner's Manual</p> <p>This manual provides instructions and safety precautions for the Emeril Lagasse French Door AirFryer 360. It covers parts and accessories, usage instructions, control panel functions, preset information, cleaning, troubleshooting, and warranty.</p>
	<p>Emeril Lagasse French Door AirFryer 360 Quick Start Guide</p> <p>A quick start guide for the Emeril Lagasse French Door AirFryer 360, covering air frying and rotisserie functions with step-by-step instructions and important usage notes.</p>
	<p>Emeril Lagasse Power AirFryer 360 XL Owner's Manual and Instructions</p> <p>Comprehensive owner's manual for the Emeril Lagasse Power AirFryer 360 XL (Model S-AFO-004), covering safety, parts, operation, cooking charts, troubleshooting, and warranty information.</p>
	<p>Emeril Lagasse Airfryer Pro (FT 42915) User Guide & Operating Instructions</p> <p>Explore the Emeril Lagasse Airfryer Pro (Model FT 42915) with this comprehensive user guide. Learn about its hot air technology, healthy cooking benefits, versatile functions (fry, bake, grill, roast), safety precautions, and troubleshooting tips.</p>



[Emeril's Pressure AirFryer Plus Recipe Book: Chef Emeril Lagasse Culinary Guide](#)

Explore a comprehensive recipe book for the Emeril's Pressure AirFryer Plus, featuring diverse culinary creations by Chef Emeril Lagasse. Learn to utilize its dual-lid design for pressure cooking and air frying to achieve perfect results.