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prepAmeal PAF80-130A1

prepAmeal 8-Quart Electric Pressure Cooker & Air Fryer Combo User Manual

Model: PAF80-130A1

1. Introduction

Welcome to the user manual for your new prepAmeal 8-Quart Electric Pressure Cooker & Air Fryer Combo. This appliance is designed to offer versatile cooking solutions, combining the functionalities of a pressure cooker and an air fryer in one compact unit. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance. Keep this manual for future reference.

2. Product Overview

2.1 Components and Accessories

Your prepAmeal 8-Quart Electric Pressure Cooker & Air Fryer Combo includes the following components:

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



Figure 2.1: The prepAmeal 8-Quart Electric Pressure Cooker and Air Fryer Combo shown with its main unit, pressure lid, air fryer lid, steam basket, measuring cup, spoon, and air fry lid rack.

2.2 Key Features

- **Dual-Function Detachable Lids:** Easily switch between pressure cooking and air frying modes by changing the lid.
- **7-in-1 Cooker Modes:** Functions as a Pressure Cooker, Air Fryer, Slow Cooker, Steamer, Sauté Pan, Yogurt Maker, and Food Warmer.
- **Extra-Large 8-Quart Capacity:** The cooking pot is designed for optimal hot air circulation during air frying and ample space for pressure cooking.
- **Numerous Preset Cooking Menus:** Features 27 preset programs for various dishes including poultry, steak, seafood, vegetables, and desserts.
- **Digital LED Display:** Easy-to-read display for monitoring cooking progress and settings.
- **Central Control Dial:** Intuitive dial for selecting programs and adjusting settings.



Figure 2.2: The appliance transforms into a multi-cooker by simply switching between the Air Fryer Lid and the Pressure Lid.

3. Setup

3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the inner pot, pressure cooker lid (excluding the main body), steam basket, measuring cup, spoon, and air fry lid rack with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the main cooker base and the air fryer lid with a damp cloth. Do not immerse the main cooker base or the air fryer lid in water.

3.2 Placement

Place the cooker on a stable, level, heat-resistant surface, away from heat sources and flammable materials. Ensure adequate space around the unit for proper ventilation.

3.3 Attaching Lids

The appliance uses two distinct lids for different cooking functions:

- **Pressure Cooker Lid:** Used for pressure cooking, slow cooking, steaming, sautéing, and yogurt making. Align the arrow on the lid with the arrow on the cooker base, then rotate clockwise until it locks into place.
- **Air Fryer Lid:** Used for air frying, roasting, baking, and dehydrating. Place the air fryer lid directly onto the cooker base, ensuring it sits securely. The appliance will detect which lid is attached.

4. Operating Instructions

4.1 Control Panel Overview



Figure 4.1: The control panel features a digital LED display, a central control dial, and buttons for various functions and presets.

The control panel features a digital LED display, a central control dial, and several function buttons. Use the central control dial to navigate through preset programs and adjust time/temperature settings. Press the dial to confirm selections.

4.2 Cooking Modes

The prepAmeal combo offers 7 primary cooking modes, each with specific functions:

- **Pressure Cook:** Cooks food quickly under pressure, retaining moisture and tenderness. Ideal for meats, stews, and beans.
- **Air Fry:** Circulates hot air to cook food with a crispy, crunchy texture using minimal oil. Suitable for fries, chicken wings, and roasted vegetables.
- **Sauté:** Functions like a stovetop for browning meats, sautéing vegetables, or simmering sauces before pressure cooking.
- **Slow Cook:** Cooks food at a low temperature over an extended period, perfect for tenderizing tough cuts of meat and developing rich flavors.
- **Steam:** Gently cooks food with steam, preserving nutrients and delicate textures. Use with the steam basket.
- **Yogurt:** Pasteurizes and ferments milk to create homemade yogurt.
- **Keep Warm:** Automatically activates after most cooking cycles to maintain food at a serving temperature. Can also be selected manually.
- **Delay Timer:** Allows you to set a delayed start time for cooking, useful for meal planning.



Figure 4.2: Illustrates the distinct cooking results achievable with pressure cooking (left) and air frying (right) within the same appliance.



Figure 4.3: Examples of dishes prepared using the 7-in-1 functionality, showcasing the versatility of the appliance.

4.3 Using Preset Programs

The appliance features 27 preset cooking menus. To use a preset:

1. Ensure the correct lid is attached for the desired cooking method.
2. Add ingredients to the inner pot.
3. Use the central control dial to select the desired preset program (e.g., Poultry, Steak, Rice).
4. The display will show the default time and temperature. You can adjust these settings using the dial if needed.
5. Press the "Start/Stop" button to begin cooking.

5. Cleaning and Maintenance

5.1 Daily Cleaning

- **Inner Pot:** The 8-quart stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a

non-abrasive sponge.

- **Pressure Cooker Lid:** Remove the sealing ring and anti-block shield. Wash the lid, sealing ring, and accessories with warm, soapy water. Ensure all parts are dry before reassembly.
- **Air Fryer Lid:** Wipe the exterior with a damp cloth. The heating element area can be cleaned with a soft brush after cooling. Do not immerse in water.
- **Accessories:** The steam basket, measuring cup, spoon, and air fry lid rack are dishwasher safe.

5.2 Exterior Cleaning

Wipe the exterior of the main cooker base with a damp cloth. Do not use harsh chemicals or abrasive cleaners. Ensure the appliance is unplugged and completely cool before cleaning.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Appliance does not power on	Not plugged in; power outlet issue; internal fault.	Ensure power cord is securely plugged into a working outlet. Check household circuit breaker. If problem persists, contact customer support.
Pressure cooker lid not sealing	Sealing ring improperly installed or damaged; food debris on rim; lid not closed correctly.	Check that the sealing ring is correctly seated. Clean the rim of the inner pot and lid. Ensure the lid is rotated fully to the locked position.
Air fryer food not crispy	Overcrowding the basket; insufficient cooking time/temperature; too much moisture.	Cook in smaller batches. Increase cooking time or temperature. Pat food dry before air frying. Ensure the air fryer lid is properly seated.
Error code on display	Specific sensor or system malfunction.	Refer to the specific error code in the full manual (if available) or unplug the unit for 5 minutes and try again. Contact customer support if the error persists.

7. Specifications

Feature	Detail
Brand	prepAmeal
Model Number	PAF80-130A1
Capacity	8 Quarts
Material	Stainless Steel (Inner Pot)
Color	Black & Silver
Product Dimensions (D x W x H)	13.8" x 13.8" x 14.9"

Feature	Detail
Wattage	1300 watts
Control Method	Touch
Operation Mode	Automatic
Dishwasher Safe Parts	Inner Pot, Steam Basket, Measuring Cup, Spoon, Air Fry Lid Rack
Item Weight	21.9 pounds

8. Warranty and Support

This prepAmeal appliance is covered by a manufacturer's warranty. For specific warranty details, including duration and coverage, please refer to the warranty card included with your product or contact prepAmeal customer support.

For technical assistance, troubleshooting not covered in this manual, or to inquire about replacement parts, please contact prepAmeal customer support through the contact information provided on the product packaging or the official prepAmeal website.

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