

Elite Gourmet EAF6535

Elite Gourmet Dual Stacked Air Fryer EAF6535 10.5 Qt Instruction Manual

Model: EAF6535

INTRODUCTION

The Elite Gourmet 10.5 Qt Dual Stacked Air Fryer is designed for versatile, efficient, and convenient cooking. This appliance features two vertically stacked baskets, allowing for simultaneous cooking of different foods without flavor transfer. It incorporates SYNC Cook and SYNC Finish technology for precise control over cooking processes. With a combined capacity of 10.5 quarts (3.5-quart top basket and 7-quart bottom basket), it is suitable for family meals and entertaining. The user-friendly LED touch control panel offers 10 preset functions, along with adjustable time and temperature settings. Powered by 1700 watts, it utilizes hot air circulation for fast, evenly cooked results with minimal oil. The PFAS-free nonstick baskets ensure easy food release and simplified cleanup, with dishwasher-safe components.

IMPORTANT SAFEGUARDS

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

- Read all instructions before use.
- 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.
- Ensure the appliance is placed on a stable, level surface during operation.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Elite Gourmet Dual Stacked Air Fryer features a unique design with two independent cooking zones. The appliance is equipped with an intuitive LED touch control panel for easy operation.

Components:

- **Main Unit:** Houses the heating element and control panel.
- **Upper Basket (3.5 Qt):** Smaller basket for individual portions or sides.
- **Lower Basket (7 Qt):** Larger basket for main dishes or bigger portions.
- **Crisper Trays:** Removable trays for optimal air circulation within each basket.
- **LED Touch Control Panel:** Digital display with various function buttons and a rotating knob.

Cook Two Foods at Once

Separate baskets. No flavor mixing.



10.5 QT TOTAL CAPACITY

Image: The Elite Gourmet Dual Stacked Air Fryer with its two baskets, one containing french fries and the other containing steak, broccoli, and potatoes, demonstrating its ability to cook two different foods simultaneously. Total capacity is 10.5 quarts.

A black dual-stacked air fryer is shown on a white marble countertop. A person in a tan sweater and blue apron stands behind it. The air fryer has a digital display and various buttons. Dimensions are labeled: 17" for the top basket height, 15.5" for the total height, and 11.25" for the width. Callouts indicate a 3.5 QT top and 7 QT bottom capacity. The brand name 'Elite Gourmet' is visible on the front.

10.5 QT
Total Capacity

3.5 QT Top

7 QT Bottom

Image: The Elite Gourmet Dual Stacked Air Fryer with dimensions labeled, showing a 3.5 Qt top basket and a 7 Qt bottom basket, with overall height of 15.5 inches and width of 11.25 inches.

SETUP

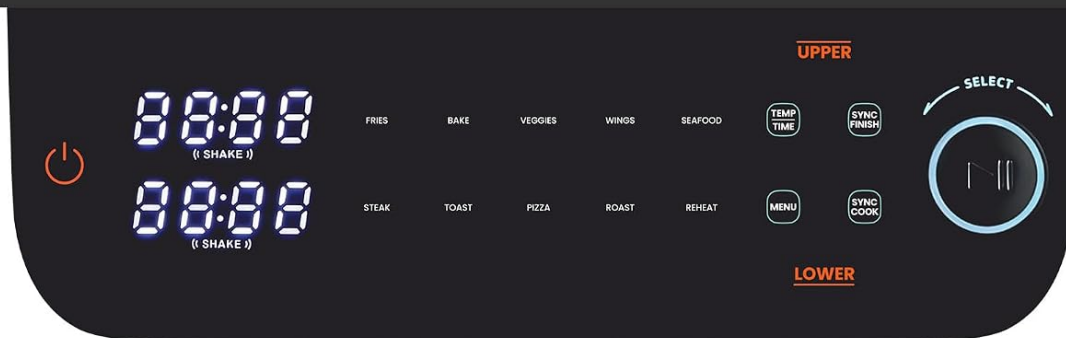
1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Initial Cleaning:** Wash the baskets and crisper trays with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface, ensuring adequate space (at least 6 inches) around the appliance for proper air circulation.
4. **First Use:** It is recommended to run the air fryer empty for about 10-15 minutes at 400°F (200°C) before first use to eliminate any manufacturing odors. A slight odor or smoke may be present during this initial operation; this is normal.

OPERATING INSTRUCTIONS

The Elite Gourmet Dual Stacked Air Fryer offers flexible cooking options through its intuitive control panel.

Simple Touch Controls

10 Presets + Manual Control



Fries



Bake



Veggies



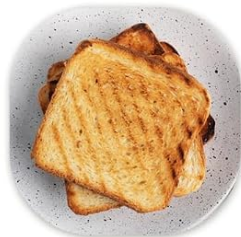
Wings



Seafood



Steak



Toast



Pizza



Roast



Reheat

Image: Close-up of the Elite Gourmet Dual Stacked Air Fryer's LED touch control panel, displaying time and temperature settings for both upper and lower baskets, along with icons for 10 preset cooking functions like Fries, Bake, Veggies, Wings, Seafood, Steak, Toast, Pizza, Roast, and Reheat.

Basic Operation:

1. **Power On:** Plug the air fryer into a grounded electrical outlet. The control panel will illuminate.
2. **Select Basket:** Use the 'UPPER' or 'LOWER' buttons to select the basket you wish to program.
3. **Set Temperature and Time:** Use the rotating knob to adjust the temperature (180°F to 400°F) and time (up to 60 minutes). Press the 'TEMP/TIME' button to switch between setting temperature and time.
4. **Start Cooking:** Press the 'START/PAUSE' button to begin the cooking cycle.

Using Presets:

The air fryer includes 10 one-touch presets for common foods:

- Fries
- Bake
- Veggies
- Wings
- Seafood
- Steak
- Toast
- Pizza
- Roast
- Reheat

To use a preset, select the desired basket (UPPER or LOWER), then press the 'MENU' button repeatedly until the desired preset icon is highlighted. The air fryer will automatically set the recommended temperature and time. You can adjust these settings manually if needed before pressing 'START/PAUSE'.

SYNC Cook Technology:

Use SYNC Cook to apply the same cooking settings (temperature and time) to both the upper and lower baskets simultaneously. This is ideal for cooking larger batches of the same food.

1. Load both baskets with food.
2. Set the desired temperature and time for one basket.
3. Press the 'SYNC COOK' button. The settings will be mirrored to the other basket.
4. Press 'START/PAUSE' to begin cooking both baskets with identical settings.



Image: The Elite Gourmet Dual Stacked Air Fryer illustrating the SYNC Cook and SYNC Finish features. SYNC Cook allows cooking both baskets with the same settings, while SYNC Finish enables different settings to complete simultaneously.

SYNC Finish Technology:

SYNC Finish allows you to cook different foods in each basket with varying temperatures and times, ensuring both finish cooking at the same moment. This is useful for preparing a complete meal.

1. Load both baskets with different foods.
2. Set the desired temperature and time for the UPPER basket.
3. Set the desired temperature and time for the LOWER basket.
4. Press the 'SYNC FINISH' button. The air fryer will automatically adjust the start times for each basket so they conclude simultaneously.
5. Press 'START/PAUSE' to begin the synchronized cooking process.

Shaking Reminder:

For some foods, the air fryer may prompt a 'SHAKE' reminder during the cooking cycle to ensure even crisping. Simply remove the basket, shake the contents, and reinsert the basket to resume cooking.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your air fryer.

Cleaning the Baskets and Crisper Trays:

- The PFAS-free nonstick baskets and crisper trays are dishwasher safe (top rack recommended).
- For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storage.
- Do not use metal utensils or abrasive cleaning materials on the nonstick surfaces.



Image: The nonstick baskets and crisper trays of the Elite Gourmet Dual Stacked Air Fryer placed in a dishwasher, highlighting their dishwasher-safe feature for easy cleaning.

Cleaning the Main Unit:

- Unplug the air fryer and allow it to cool completely before cleaning.
- Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Clean the interior of the appliance with a damp cloth and mild detergent if necessary. Ensure it is dry before next use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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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 electrical outlet.
Food is not cooked evenly.	Basket is overloaded; food not shaken.	Do not overload the basket. Shake or flip food halfway through cooking for even results.
Food is not crispy.	Not enough oil (for fresh foods); temperature too low.	Lightly coat fresh foods with oil. Increase cooking temperature or time.
White smoke comes from the appliance.	Grease residue from previous use; fatty foods.	Clean the basket and crisper tray thoroughly after each use. For fatty foods, drain excess fat during cooking.
Appliance smells during first use.	Manufacturing residue.	This is normal. Run the air fryer empty for 10-15 minutes at 400°F (200°C) before first use.

SPECIFICATIONS

- **Model Name:** Digital Double Stack Air Fryer
- **Model Number:** EAF6535
- **Brand:** Elite Gourmet
- **Capacity:** 10.5 Quarts Total (3.5 Qt Upper, 7 Qt Lower)
- **Power:** 1700 Watts
- **Voltage:** 120 Volts
- **Max Temperature:** 400°F (200°C)
- **Control Method:** Touch
- **Special Features:** Automatic Shut-Off, Sync Cook, Sync Finish, 10 Presets
- **Material:** Stainless Steel, Non-stick (PFAS-Free)
- **Product Dimensions:** 16.93"D x 11.18"W x 15.87"H
- **Item Weight:** 19.6 Pounds
- **Color:** Black

WARRANTY AND SUPPORT

Elite Gourmet is a trusted brand with over 40 years of experience, committed to delivering high-quality and user-friendly kitchen products. For any inquiries, support, or warranty information, please contact our US-based support team. Contact details can typically be found on the product packaging or the official Elite Gourmet website. Please retain your proof of purchase for warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question