



VORTEX AIR FRYER PLUS

“Recipe book is not included”

Owner’s Manual

Save These Instructions - For Household Use Only

Please read this manual carefully before operating your unit and retain for future reference.

804109976A

IMPORTANT SAFEGUARDS

! WARNING

PREVENT INJURIES! - CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- 4. TO AVOID ELECTRICAL SHOCK,** do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- 5. THIS APPLIANCE HAS A POLARIZED PLUG** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** place the Unit on the stove top. Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 in. of the Unit.
- 8. TO PREVENT** food contact with the heating elements, do not overfill.
- 9. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the PowerXL Vortex Air Fryer Plus is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- 10. NEVER** pour oil into the Basket. Fire and personal injury could result.
- 11. WHILE COOKING,** the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.
- 12. DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED,** you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- 14. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.

- 15. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- 16. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 17. NEVER** use this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 18. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 19. WHEN COOKING,** do not place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 20. DO NOT USE** the PowerXL Vortex Air Fryer Plus for any purpose other than described in this manual.
- 21. NEVER** operate the appliance unattended.
- 22. WHEN IN OPERATION,** hot air and steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the Basket and Fry Tray from the appliance.
- 23. THE UNIT’S OUTER SURFACES** may become hot during use. The Basket and Fry Tray will be hot. Wear oven mitts when handling hot components or touching hot surfaces.
- 24.** Before using your new PowerXL Vortex Air Fryer Plus on any countertop surface, **CHECK** with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the PowerXL Vortex Air Fryer for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the PowerXL Vortex Air Fryer Plus before using it.
- 25. DO NOT** place your PowerXL Vortex Air Fryer Plus on a hot cooktop because it could cause a fire or damage the PowerXL Vortex Air Fryer Plus, your cooktop, and your home.
- 26. SHOULD THE UNIT EMIT BLACK SMOKE,** unplug immediately and wait for smoking to stop. Allow the Unit to cool and wipe out excess oil and grease from the Unit.

! CAUTION

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the PowerXL Vortex Air Fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 10 secs. to cool down the Unit.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- The PowerXL Vortex Air Fryer is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Basket is removed.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the Unit. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The Unit has a built-in shut-off device that will automatically shut off the Unit when the cooking time has completed. You can manually switch off the Unit by pressing the Power Button. The fan will continue running for 10 secs. to cool down the Unit.

Electric Power

The unit should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new Unit may not operate properly.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Parts & Accessories

1. FRY TRAY
2. BASKET
3. HANDLE
4. MAIN UNIT HOUSING
5. AIR INLET VENT
6. CONTROL PANEL
7. HOT AIR OUTLET VENT
8. POWER CABLE



CAUTION: Unit may be hot. Be careful not to touch the Unit while in use. Keep the Unit away from other objects.

IMPORTANT: Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact a Service Center.

Appliance Specifications



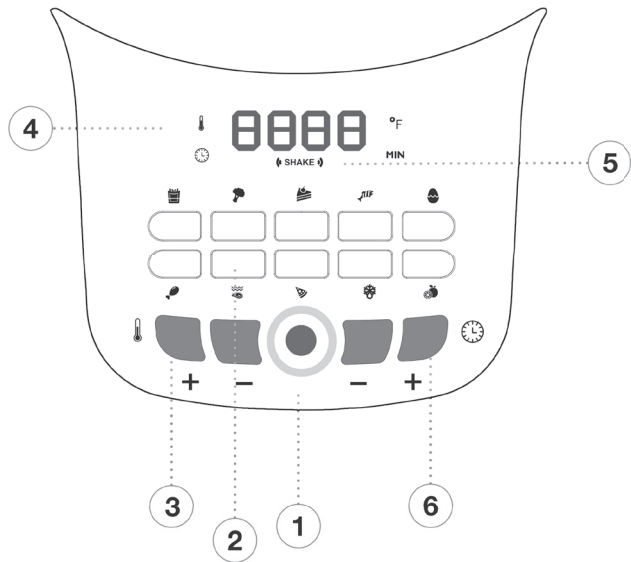
5 Qt. - HF-8096LCD-P

7 Qt. - HF-1096LCD-P

Technical Specifications

Model Number	Supply Power	Rated Power	Full Capacity	Temperature
HF-8096LCD-P	120V ~60Hz	1500W	5 qt.	90°F–400° F
HF-1096LCD-P	120V ~60Hz	1700W	7 qt.	90°F–400° F

Using the Control Panel



The actual descriptions of control panel and their locations may vary depending on the model.

Using the Control Panel

- 1. Power Button:** Once the Basket and Fry Tray are properly placed in the Main Unit Housing, the Control Panel will be illuminated. Pressing the Power Button once will set the appliance to a default cooking temperature of 375° F/191° C and time of 15 minutes. Pressing the Power Button a second time will start the cooking process. Pressing the Power Button during the cooking cycle will turn the appliance off.
- 2. Cooking Presets:** Press the cooking preset buttons to choose from up to ten cooking presets (smaller models have fewer presets). See the Preset Chart below for the cooking times and temperatures associated with each preset. **NOTE:** The running lights on the Control Panel will illuminate when the cooking cycle begins and will stay illuminated for up to 20 seconds after the cooking cycle is complete.
- 3. Temperature Control Buttons:** The + and – symbols enable you to increase or decrease cooking temperature 5° F at a time. Keeping a button held down will rapidly change the temperature. Temperature control range: 180° F–400° F/82° C–204° C (Dehydrate temperature control range: 90° F–170° F/32° C–77° C).
- 4. Time and Temperature Display:** This display will keep track of the temperature and remaining cook time.
- 5. Shake Indicator:** The Shake Indicator will illuminate when the cooking cycle has reached its halfway point. This halfway timer gives you the opportunity to shake or flip your food in the appliance, which helps ensure even cooking (see the “Shaking” section).
- 6. Timer Control Buttons:** The + and – symbols enable you to increase or decrease cooking time 1 minute at a time (30 minutes at a time for Dehydrate). Keeping the Button held down will rapidly change the time. Time control range: 1– 60 minutes (dehydrate time control range: 2–24 hours).

Preset Chart

Once you are familiar with the appliance, you may want to experiment with your own recipes. Simply choose the time and temperature that suits your personal taste.

Preset	Temperature	Time	Shake*	Low Fan
Default	375° F (191° C)	15 mins.	Yes	
French Fry	400° F (204° C)	18 mins.	Yes	
Vegetable	380° F (193° C)	8 mins.	Yes	
Bake	320° F (160° C)	30 mins.		On
Fish	390° F (199° C)	10 mins.		
Eggs	250° F (121° C)	18 mins.		
Chicken	350° F (177° C)	40 mins.	Yes	
Broil	400° F (204° C)	12 mins.	Yes	
Pizza	360° F (182° C)	15 mins.		
Defrost	180° F (82° C)	15 mins.	Yes	On
Dehydrate	120° F (49° C)	2 hrs.		On

*Shake Function Programming: Halfway through the cooking cycle, the appliance will beep five times, indicating that food can be shaken or flipped over (see the “Shaking” section).

! WARNING:

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

Instructions for Use

Before First Use

1.

Remove all the packaging material.
2.

Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
3.

Before cooking food, preheat the PowerXL Vortex Air Fryer Plus for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and a washcloth after this burn-in cycle.
4.

Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface

that is not heat resistant. Ensure that the Unit is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on the stove top.

5.

Place the Fry Tray in the Basket. Slide the Basket into the Unit. If the Basket is placed properly, it will click into place.

NOTE: The PowerXL Vortex Air Fryer Plus cooks using hot air. Do not fill the Basket with oil or frying fat. Do not put anything on top of the Unit. This disrupts the airflow and affects the cooking results.

Using the Appliance

1.

Plug the Unit into a grounded wall socket.
2.

To preheat, push the Power Button.
3.

Press the Temperature Increase or Decrease Buttons to set the cooking temperature.
4.

Press the Time Decrease Button to set the preheat time to 3 minutes. When the preheat cycle finishes, carefully pull the Basket out of the Unit and place the ingredients inside.
- NOTE:

For better performance, always use the Fry Tray with the Basket.
5.

Do not touch the Basket directly because the Basket becomes very hot during operation. Only hold the Basket by its handle.
6.

Press the Power Button. Set the appropriate time and temperature for the ingredients you are cooking.

7.

When the timer beeps five times, the set cooking time has elapsed. Pull the Basket out of the Unit and place it on a heat-resistant surface.

8.

If the food is fully cooked, use tongs to remove food.

CAUTION: Do not turn the Basket upside down because any excess oil that has collected on the bottom of the basket will leak onto the ingredients.

9.

If the food is not fully cooked, simply slide the Basket back into the Unit and add a few minutes to the cooking time.

10.

The Unit is instantly ready for preparing another batch.

Shaking

To ensure even cooking, some foods require shaking or flipping during the cooking process. Some of this appliance's presets include a halfway timer, which is a timer that will beep and the Shake icon on the Control Panel will blink when the cooking cycle has reached its halfway point. At the halfway point in the cycle, remove the Basket from the appliance. Gently shake or flip the contents as needed and place the Basket back in the appliance to continue cooking.

NOTE: If you do not remove the Basket and shake the food, the Shake light on the Control Panel will remain illuminated.

CAUTION: The Basket will be hot. Wear an oven mitt during this procedure.

Tips

- When starting with a cold appliance, add 3 minutes to the cooking time to allow the appliance to preheat.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Shaking smaller-sized foods halfway through the cooking process ensures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to breaded items is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the breaded items.
- Snacks normally cooked in an oven can also be cooked in the appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Capacity Chart

Model/Size	French Fries Quantity
5 qt.	22 oz.
7 qt.	28 oz.

General Cooking Guidelines

NOTE: Keep in mind that these settings are guidelines. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.cooking results.

FOOD ITEM	QUANTITY	SHAKE	TEMP	COOK TIME	COMMENTS
Adjustable Range (Increments)					
Thin Frozen Fries	1¼ cups	YES	400° F	15-16 mins.(1 min.)	-

Thick Frozen Fries	1¼ cups	YES	400° F	15-20 mins.(1 min.)	-
Homemade Fries	1¼ cups	YES	400° F	10-16 mins.(1 min.)	Add ½ tbsp. oil
Homemade Potato Wedges	1¼ cups	YES	360° F	18-22 mins.(1 min.)	Add ½ tbsp. oil
Hash Browns	1 cup	YES	360° F	15-18 mins.(1 min.)	-
Steak	¼-1.1 lb		360° F	8-12 mins.(1 min.)	-
Pork Chops	¼-1.1 lb		360° F	10-14 mins.(1 min.)	-
Hamburger	¼-1.1 lb		360° F	7-14 mins.(1 min.)	-
Sausage Roll	¼-1.1 lb		400° F	13-15 mins.(1 min.)	-
Chicken Drumstick	¼-1.1 lb		360° F	18-22 mins.(1 min.)	-
Chicken Breast	¼-1.1 lb		360° F	10-15 mins.(1 min.)	-
Spring Rolls	¼-¾ lb	YES	400° F	15-20 mins.(1 min.)	Use oven-ready
Frozen Chicken Nuggets	¼-1.1 lb	YES	400° F	10-15 mins.(1 min.)	Use oven-ready
Frozen Fish Sticks	¼-1.1 lb		400° F	6-10 mins.(1 min.)	Use oven-ready
Mozzarella Sticks	¼-1.1 lb		360° F	8-10 mins.(1 min.)	Use oven-ready
Cake	1 ¼ cups		320° F	20-25 mins.(1 min.)	Use baking tin
Quiche	1 ½ cups		360° F	20-22 mins.(1 min.)	Use baking tin/oven dish
Muffins	1 ¼ cups		400° F	15-18 mins.(1 min.)	Use baking tin
Baked Goods	1 ½ cups		320° F	20 mins.(1 min.)	Use baking tin/oven dish

Troubleshooting

Symptom	Possible Cause	Solution
The PowerXL Vortex Air Fryer Plus does not work	The Unit is not plugged in.	Plug the Power Cable into a wall socket.
	You have not turned the Unit On by setting the preparation time and temperature.	Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin.
	You have probably turned Off the Unit. If you press the Power Button while the Unit is cooking, you will trigger the Auto Shut-Off mode.	Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin.
Food is not cooked	The Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be shaken during the cooking process.	See Shaking in Instructions for Use.
Basket will not slide into Unit properly	The Basket is overloaded.	Do not fill the Basket above the Maximum line.
	The Fry Tray is not placed in the Basket correctly.	Gently push the Fry Tray into the Basket until it clicks.
White smoke coming from Unit	Too much oil is being used.	Wipe down to remove excess oil.
	The Basket has grease residue from the previous operation.	Clean the Basket after each use.
French fries are not fried evenly	Potatoes are not prepped properly.	Consult a recipe for potato type and prep.
	Fries are not cut evenly.	Cut fries thinner or reshape fries.
	Fries are too crowded.	Spread fries out or cook a smaller batch.
	Potatoes are not rinsed properly during preparation.	Pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil.
		Cut sticks smaller.
		Add a bit more oil.
Error	E1 - Broken circuit of the thermal sensor	Contact a Service Center.
	E2 - Short circuit of the thermal sensor	

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Frequently Asked Questions

1.

Can I prepare foods other than fried dishes with my PowerXL Vortex Air Fryer Plus?
You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods.
2.

Is the PowerXL Vortex Air Fryer Plus good for making or reheating soups and sauces?
Never cook or reheat liquids in the PowerXL Vortex Air Fryer.
3.

Is it possible to shut off the Unit at any time?
Press the Power Button once or remove the Basket.
4.

What do I do if the Unit shuts off while cooking?
As a safety feature, the PowerXL Vortex Air Fryer Plus has an Auto Shut-Off device that prevents damage from overheating. Remove the Basket and set it on a heat-resistant surface. Allow the Unit to cool down. Remove the Power Cable from the outlet. Once cool, plug the Power Cable back into the socket. Restart by pressing the Power Button.
5.

Does the Unit need time to heat up?
If you are cooking from a cold start, add 3 minutes to the cooking time to compensate.
6.

Can I check the food during the cooking process?
You can remove the Basket at any time while cooking is in progress. During this time, you can shake the contents in the Basket if needed to ensure even cooking.
7.

Is the PowerXL Vortex Air Fryer Plus dishwasher safe?
Only the Fry Tray is dishwasher safe. The Unit itself, which contains the heating coil and electronics, should never be submerged in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.
8.

What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?
Never attempt a home repair. Contact a Service Center. follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

Cleaning

- NOTE:

The Fry Tray is dishwasher safe.
- TIP:

Should the Fry Tray contain difficult-to-remove food particles, soak in hot, soapy water for 10 minutes.
1.

Remove the Power Cable from the wall socket and be certain the Unit is thoroughly cooled before cleaning.
2.

Wipe the outside of the Unit with a warm, moist cloth and mild detergent.
3.

Clean the Basket and the Fry Tray with hot water, a mild detergent, and a nonabrasive sponge.
4.

Clean the inside of the Unit with hot water, a mild detergent, and a nonabrasive sponge.
5.

If necessary, remove unwanted food residue from the heating element with a soft cleaning brush.

Storage

1.

Unplug the Unit and let it cool down thoroughly.
2.

Make sure all components are clean and dry.
3.

Place the Unit in a clean, dry place.