

Owner's Manual

Save These Instructions - For Household Use Only

"Recipe book is not included"

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

804109976A

IMPORTANT SAFEGUARDS



PREVENT INJURIESI – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

- these basic safety precautions.

 1. READ AND FOLLOW at inspections could by.
- NEVER immerse the Main Unit Helping, which contains electrical components and heating elements.
- THIS APPLIANCE IS NOT INTENDED FOR use by persons with reduced physical schools are manufacted. This or action experience and throwing go unless that are under the supervision of a replantale person on have been given proper maturation in using the expellence. This appliance a rest intended for use by a righter.
- TO AVOID RECTRICAL SHOCK, he will private orany she through Waln Line Bouring containing the electrical components.
- 5. THIS APPLIANCE HAS A POLARIZED PLUG (one bit the intermedial other) to rection the risk of electric choice this plug is interelectric fit and a polarized perfet only one-way. The plug does not fit the risk deal at a special chapter. Fast II close not fit contacts qualified extriction Donot attenuation position of the way.
- MAKE SURE the appliance is pugged once wait scoon. A ways make constitution plugics meded motherwall accompanies.
- DO NOT place the Unit on the stowerspill fit is on a first, horizontal surface with adequate space for a official. Do not place other appliances within bird of the Line.
- TO PREVENT look contact with the hearing old name, do not exert it.
- DONOT seen the Air make Ventor Ho, Air Codition
 Vent while the Power'S. Vertex Air Figer Plus
 is operating. Doing so will prevent even choosing
 and may congerted thin or cause the overnest.
- NEVER pour of into the Sasket Fire and personal nive could reset.
- 11. WHILE COCKUNG the niemal temperature, of the Unit reaches several fundred decreeds. To explicit persons in jury, rever place hands made the Unit on essit is troreughly cooked down.
- DO NOT use this Unit if the plug, the power cord, or the spollence itself is demaged in any way.
- IF THE POWER CORD IS DAMAGED, you must have implaced by the manufacture; its sendor agent or a similarly gualified person in order to seced based.
- 14. KEEP the appliance and its power core out of the reach of children when it is in operation or in the cooling down process.

- 16. KEEP the power core away to inflict so laces. Denoting up to the power cord or opportunities with controls with web bands.
- NEVER connect this appliance to an external timer exists or response remove-control system.
- 17. NEVER use this applience with an extension condiorlarly kind. A short power supply conditions that the power supply condition provided to need center risk or becoming enoughed in protepting exert langement.
- DO NOT operate the dop later of disease.
 combust ble materials is, or as felt edictor, paper, lovels, or outside.
- 19. WHEN COOKING on to place throughout against a wall or against other appliances, beare is, least 5 in Trus source on the Leck and sides and above the appliance. Do not place organize prompts of the appliance.
- 20. DO NOT USE the theer's Voide: Air layer this for any purpose other than described in his manual.
- 21. NEVER coerate the appliance upstances.
- 22. WHEN IN OPERATION here it was not a released through the Hot Air Cut of Vertil Keep growth and are fore are safe citizens from the Hot Air Cut detivant. Also execute his demand as which are not the hot deemand as which are it is backet and the forefrom the products.
- 23. THE UNIT'S OUTER SURFACES may become hot outing use. The Badactand Try Track It be hat. Washes a military when handling i occomponents output high of our parents output high of called a days.
- 29. Before using your new Power(C. Matter/Ak Tigo.)
 Files on any observatop surface, CHECK is positive or temporary temporary temporary for the processor of the power of t
- 25. DO NOT blow you Power's Vertex At Pige Plusion a horizontapp base, so bee, for superad the orderings the inversal feature Airlingshills you resolve plane your come.
- 26. SHOULD THE UNIT EMIT ELACK SMOKE, undirage minochastly and wai, for amorting to stop follow the Units one and wipprocut excess of and gross, from the floor.

⚠ WARNING:

URNING: For Colliannia Bardahanti

Tris reads the reasonage of Poper and Alvakida is known on the Potenta Collection at the bittle distribution of an electric form the region of the www.PePWeenings.co.gov.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

- Aways operate the appliance on a rocker of surface that is love a subject and numeerablished.
- Trisopoliares sintended for normal reasoloid use only the not intended for assim commental constallier documents.
- If the Internal Profession is used improperly corpus professional at serial professional purposes or Title Tot used according to the instruction in the commence, the guarantee becomes another and the manufacturer of that on held to the for the trace.
- A ways unplug the appliance afternose.
- When the cooling time has completed, cooling will stop and the time if a critique number for Takers, to book steen the Lint.
- be the applicace and down for approximately 30 mins before rending deeping, cristolog.
- The PavadA. Above Astroperis equipped with an internal to cross to broad a to matically short down the fun and heating chance Cwhen the Basket is removed.

Overheating Protection

Should the transit emperature control system fail, the overfielding protection system will be recorded and the Junior I transferration when if the happen, making the Junior Allew time to the Unit to cool completely before a system, as a secting.

Automatic Shut-Off

The Unit has a built in ship off paster that will automatically about all the Unit, when the coloning one has commented, Yeu can manually switch off the Lin the present the three Butter. The fact of Lorent was number for 10 sacs, as one of sear the Unit.

Electric Power

The non-challed be operated on a decorated electrical coulot Fire electrical coulot is being lived by other applications your new unit may not operate projectly.

Electromagnetic Fields

This applies the complex will all this concentration electromagnetic fields if fluorished properly the anomality to the first letters in the above marriar, the province and 12 course based on orderable associated with the based on orderable associated with the based on orderable.

Parts & Accessories

- 1. FRYTRAY
- BASKET
- 3. HANDLE
- 4. MAIN UNIT HOUSING
- 5. AIR INLET VENT
- A. CONTROL PANEL
- 7. HOTAIR OUTLET VENT
- 8. POWER CABLE

Note: Accessory type and quantity may vary depending on the model.







CAUTION: Unit may be not. Secure of not to such the Unit while in use. Seep the Unit away from other objects.

IMPORTANT: Check everything carefully before use. If any part is missing or damaged, do net use this product. Contact a Service Contact.

Appliance Specifications



5 Ot. - HF-80961 CD-P

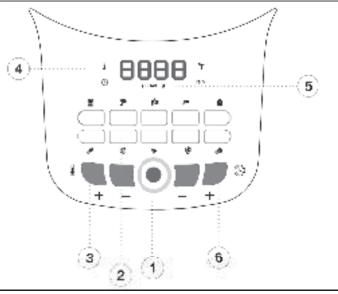


7 Ot. - HF-1096LCD-P

Technical Specifications

| Model Number | Supply Power | Rated Power | Full Capacity | Temperature |
|-----------------|-----------------|----------------|------------------|-------------|
| HEESKAD ? | 1277 - 90Hz | 1000W | 5(0 | 90°F-400°F |
| HF 109XEXX 2 | 1207 - 50Hz | 700M | 762 | 90°5-400°F |

Using the Control Panel



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

Using the Control Panel

- Power Button: On a market and display an accordy placed in the Main State away the Controlled II as the Exercision and will be the resolution of the Exercision and will state a conditional State and Controlled Exercision and International Exercision and International
- 2. Cooking Presets: measure cooking preset buttons and cooking to the preset buttons and cooking preset (and to much but the preset preset). See the Preset Dan below for the cooking of the and demonstrate state with each preset. NOTE: the running lag as an the Centre Sand will but the about the character of the preset button from the preset of the preset of the preset button in the preset of the preset
- Temperature Control Buttons: https://disable.com/security/secu

temperature SFI at a time. Keeping a patitic helid down will rapidly change the temperature Temperature sontrollangus 1801 P.4001 P.821 C.2041 ((Darly distorance controllangus 2011 P.1225 E.621 C.225 C).

Time and Temperature Display: The display of help back of the amounted of the minimum time.

- 5. Shake Indicator: The State Industrial It is not what me cooking cycle has eached to halfway ocine. Indicate in the cook flushy we are the Assertant Section as a systemacy shaft for parameters about place the "State" growth or.
- 6. Timer Control Buttons: (insulance expense) and execute control to increase or decrease cooling time. In most at attains (20 or lates at a time to Defryout but Kings og the farmer bet discussed up dig than gottled may be a control to a get 1-20 or new by delay content time control range (2-24 hours).

Preset Chart

Once you are facilitated to the appliance, you may want to ecper memorith your own so peal Semply choose the fine and temperature, that suits your action of tasto

| Preset | Preset Temperature | | Shake* | Low Fan | |
|-----------------|--------------------|----------|--------|---------|--|
| Betaalt | 3/5°F(191°C) | 15 mins. | 105 | | |
| 🖺 French Fry | 400°F(204°C) | 15 mins. | 105 | | |
| 🥦 Vagazisko | 890°F(193°C) | Smire. | 766 | | |
| 🎂 Raba | 3302E(1602C) | 30 mins | | On | |
| ДПР fish | 380°F(199°C) | 10 mms. | | | |
| 💩 Eggs | 2501F (1211C) | 19 mins. | | | |
| A Chicken | 350°F(177°C) | 40 mins. | 105 | | |
| Sect. | 400°F(204°C) | 12 mins. | 96 | | |
| Spr Pers | 350°F(162°C) | 15mins | | | |
| | 100°T (82° C) | 15 mins | Yes | 0n | |
| Dehydrate | 120°F(49° C) | ā ho. | | Or | |

"Stake function Programmings to livery time girthe wicking ryde, the applier well help the times, indicating the fixed on the associated with a fixed only associated to "Staking" southers.



Instructions for Use

Before First Use

- 1. Remove all the packaging material.
- Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and middetergent. Handwash all cooking accessories.
- a. Before cooking food, proheat the FowerX. Vortex An Figer Plus for a low minutes to allow the Unit to brain off the manufacture? specified two coding of of . Wipe the Unit with warm, spagy water and a washeleft after this burn in cycle.
- Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface.
- that is not have research. From what the Unit is used in an area with good air sire, lation and away from hot surfaces and any combastible materials. Do not place on the sove top.
- Place the Pry Trey in the Basket SI de the Basket into the Unit. If the Basket is placed properly, it will cirk into place.

NOTE: The Power's! Vortex Air Fiyer Plus cooks using hot str. Do not if the Crelet with a libritying fall Coincil put anything on top of the Unit. This disrupts the airflow and offices the cooking results.

Using the Appliance

- 1. Flug the Unit into a grounded wall socket.
- 2. To prohest, push the Power Jutton.
- Preceithe Temperature Incresse or Decresse Buttons to set the cooking temperature
- Press the Time Decresse Button to set the prohest time to 3 minutes. When the prohest 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 Booket.

- De not touch the Basket directly because the Basket becomes very hot during operation. Only hold the Basket by Its handle.
- Free the Rower Button. Set the appropriate time and emperature for the ingredien syot, are cooking.

- When the timer beeps five times, the set cooking time has abposed. Pull the Badta cout of the Unit and place tion a heat resistant surface.
- If the lood is fully cooked, use longs to remove food

CAUTION: Do not run the Basket upside down because any oxcess oil that has collected on the pottom of the basket will look onto the incredients.

- If the load is not fully cooked, simply slide the Basket back into the Unit and add a law minutes to the cooking time.
- The Unit is instantly needy for preparing another bases.

Shaking

It is state even cooking, some hoods require shaking or flooring during the cooking process. Some of this appliance is present undured before a halfway times, which is a times the will be applied the Shake icon or the Control Parich villipinity with the cooking typic has recorded to halfway on all Asithe inality point is the cycle, remove the Bassach hour is appliance. Surther a position of the a side of the that cooking typical part of the Bassach back is the appliance to continue cooking.

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

CAUTION: The Basket will be hot. Wear an over miltiduring this procedure.

Tips

- When starting with a cold appliance, acd 3 mm res to the cooking time to allow he appliance to preheat
- Foods that are smaller in size usually require a signify shorter cooking time than larger foods.
- Shaking smaller steed focus half-eay though the cooking processions are shat all thepletes are medicients.
- Accing a bit of vegetable of to breaded terms is suggested for a displan result. When adding all, do so just belove cooking and addically a small amount one the breaded state.
- Snads normally cooked in an oven centalsone cooked in the appliance.
- Use premade dough to prepare filled streets goodly and easily. Premade cough also requires a shorteneooking time than homemore 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 | |
|----------------|------------|-----------------------|--|
| | 542 | Σx | |
| | 742 | X ×. | |

General Cooking Guidelines

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

| FOOD ITEM | QUANTITY | SHAKE | TEMP | COOKTIME | COMMENTS |
|-------------------|----------|-------|-------|----------------------------------|----------|
| | | | | Adjustable Rengie (in premental) | |
| Prin Recent Pries | 19.00 | VE | 400°F | 12 těmins (Imm) | |

| Fish tracer trisa | 1% ap | VIEL. | 4.821 | 15-2 mm (1 mm) | |
|------------------------|----------|-------|-------|-----------------------|-------------------------|
| Homeracafino | 19 ap | YES | 400°F | 15-16 mm.(1 mm) | Ad l'Allegie |
| Hemomada Felato Wedges | 1% ap. | YES | 350°F | 15-22 mms(1 mm) | Ad https:// |
| Hall Bowle | 1cup | YES | 360°F | 15-16 mms (1 mm) | |
| South | 94.1b | | 350°F | 8-12 min. (1 min.) | |
| Fo# Chops | % 1.1b | | 390°F | 15 North (Units) | |
| Hamburger | W-L116 | | 350°F | 7-14 mint (1 min.) | |
| 54 stage field | 9.116 | | 9001F | 17.15 visc(1 vis) | |
| Criden Drumstids | W-11b | | 350°F | 18-22 viv.(1 viv.) | |
| Cridica Bissot | W-1116 | | 350°F | 15-15 mile.) Limite 1 | |
| Spring Rocci | 94 Sept. | VES | 0001E | 15 (X mrs.)1 mm) | Он опоние; |
| Recently con Sugges | 9.116 | VES | 600°F | 15 15 min (1 min) | De оченежу |
| Reter Rev Stoc | 94115 | | 600°F | 6-10 min: (1 min.) | Он очение); |
| Microsola Stiris | 9-116 | | 35010 | 0-10 min; (1 min.) | Он жиний, |
| Da | 15 apr | | 38/1 | 20-25 wine (1 win) | Decade region |
| Dutre | 15 up | | 34041 | 20-27 mins (1 min) | Decade up to fever def |
| Mefire | 15 apr | | 40040 | 15-10 mins (1 min.) | Decade system |
| Eskad Lands | 1% aps | | 2801 | Strains(1 mm) | Use salengtin/even disk |

Troubleshooting

| Symptom | Possible Cause | Solution | |
|--|--|--|--|
| | Fire Links in cyllugged in. | Plugithe Fover Cabic Indea vall societ. | |
| The Power St. Notice Nin Eye (F. 16 does not worth | for its word medital to its by wing two-professions and temperature | Frace he fower hides Send of many diarrapeau and frace he fower Battan aguin and topk reputal begin | |
| | You've globy a med Office that hypersective Four hidron shorts the heading you will higge the Bull Shufoll mode. | Present to Proven Busines Schools, times and learness at the American Factors regalnessed and depthing on II begin. | |
| Dedk misseled | The habition who shed | Umanular bakhasis marawa niying | |
| Sed Kinn care as: | Proteinposit resistation ov. | Resetor posturo a dieminio codong. | |
| bod to not fined evenly | Some load recitorie delice during the confragments | SeaStableg ethnications for the | |
| isobet cell not a de ministrat proper y | Fig. Todatik sedesded | Pointfill to Retain the the Maximum in | |
| | Fig. By Ray kepiphondistic Bedscroundly | tandy peol the try law, into the Euclatural et defs. | |
| Cities analogous light state of the transfer o | Demudic listic ingreed. | Miperiownite environments all. | |
| | The Barbothian grows are the form the produce confide | Country Burst of marchine. | |
| | foldom manot propped properly. | Consults recipaler pates type and perp | |
| | frequentials on p | Other transcription applies. | |
| ranch frisc are and fried swanly | Resource cowded. | Special hier out or cooks smaller beich. | |
| | Feators are rotin used properly during preparation | Eat a yello rentore como starch | |
| | | By scholo risks scapely Labourest egos: | |
| No amendra (ay | Payeline: to velocomuch vertex. | Ottoksovalir | |
| | | Addishingred | |
| · | El-Estandical of internalsman | —Cartera Sarve Cetat. | |
| Dor | E2-Shortescute Bad a malarase | — Latera Save Calar. | |

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PRINTED IN MEXICO / SC:08.08.2022
OBPN:HF1096LCD-P
SHNMDL:HF1096LCDP / TAB / Elbrd:J.E.

| requently | / Asked (| Questions |
|-----------|-----------|-----------|
|-----------|-----------|-----------|

- Can I prepare foods other than fried dishes with my Powerk2 Vertex Air Fryer Phar? You can prepare avariaty of dishes in a using steals, afrops, our pers, and below goods.
- In the PowerPQ, Varion Air Fryer Plus good for enabling or reheating coups and carrier? Never cook or reheatings do in the hower? Vortex for Proc.
- Is it pressible to shot off the Unit at any time?
 They the Power III then once our move the Variett.
- 4. What do I do # the Belt shuts off while cooking? Associated by Indiana, he Press, 21. Who as As Eye. Plantation Associated Associated by Indiana the present dense of form conference, Sensors the Bedel and set I can already as the Indiana test I can already as the Indiana test Cooking Associated Press Cobs above the artist Diana cook, August Press. Porton
- Does the Unit need three to hear up?
 fives are covering from a calidater, eds 3 minutes.
 the cooking single company.

- Can I check the food during the cooking process?
 You can remove the Baskstatury threwisk cooking is in progress. Suring this time you can share the content in the Baskstiff needed for ensurement.
- 7. It the PowerXL Vortex Air Fryer Plus dishwester

Only the Fry Tray is all streams reads. The Unit teets, which contains the heating on latter electronics, a routid investigate businesspecial record of any latter or a street with anything more from awards in most clock or neoclapsus, spring a with a situal latter of mile detergency.

 What happens if the Unit stiff does not work after I have often all the trouble shooting suggestious?
 Never attempt a forme repair College a Service College follow the procedure seet for they the guarantees.
 To lare to one or actificiently year guarantee mult and part.

Cleaning

Course in Presentil Medicardia Ayes Misseller, a course the besidet and the try they are couled in the apparent road of water. We could not the congression as on creations

- Pamovs the Pover Cable from the wall acceptance be certain. the that sine oughly cook albefore demang.
- Wipertine mide of the Bahwitt aware, unimodels and rate detergent
 Chamitre Sepectual In PryToywith introductions.
- TIP: Should the try they contain oil subtonemove lood particles, makin but seen water by 10 marches

NOTE: The Fy Toy is dishwasher of a

- Character and or the distinct the warm, a risk descripting and northers be apongs.
- If no every monor is evented long systems from the vesting of covert within soft change, basels.

Storage

4. Jophy the Veit and leth cooldown there ig by:

detergent, and anonabres veggonge.

- Skile over all components an eleven up dgs.
- 2. Place the Unit in a clean, dry place

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