

804109976A

IMPORTANT SAFEGUARDS

⚠ WARNING

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

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Unit in water. Using water could cause electrical components and heating elements to become disconnected under the top.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical sensory or mental capacity, lack of prior experience and knowledge concerning its use, or without supervision of a responsible person who has been given proper instruction in using the appliance. The appliance is not intended to be used by children.
- 4. TO AVOID ELECTRICAL SHOCK,** do not get liquid spray on the Hot Air 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 designed to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. Test if it does not fit, consult a qualified technician. Do not attempt to modify the plug in any way.
- 6. MAKE SURE** the appliance is plugged into wall outlet. Always make sure the plug is seated and the wall outlet is secure.
- 7. DO NOT** place the Unit in the showering. Place on a flat horizontal surface in a well-ventilated area for a short time. Do not place other objects within 8" of the Unit.
- 8. TO PREVENT** heat associated with the heating elements, do not overfill.
- 9. DO NOT** cover the Air intake/Venture Fan or Control Vent with the PowerAid VortexAir Fly. Fly is operating. Doing so will prevent steam moving and may damage the Unit or cause serious harm.
- 10. NEVER** pour oil into the sealed Fire and personal injury could result.
- 11. WHILE COOKING,** the internal temperature of the unit reaches several hundred degrees. To avoid burns or fire, never place hands near the Unit once it is through cooking down.
- 12. DO NOT** use the Unit if the plug, the power cord, or the spot area itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED,** you must have replaced by the manufacturer. It is dangerous to use a badly repaired device in order to avoid harm.
- 14. KEEP** the appliance and its power cord away from reach of children when it is in operation and in the cooling down stage.
- 15. REHEATING** is a simple task. Reheat food in a microwave oven or simply reheat power supply until it is needed to cook the food or becoming reheated overnight in the refrigerator.
- 16. DO NOT** operate the plug, form or vent, connect to a domestic electric switch wiring, power source, or outlet.
- 17. WHEN COOKING,** do not place the appliance against a wall for against the appliances. Leave at least 5" in front space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 18. DO NOT USE** the PowerAid VortexAir Fly for any purpose other than described in this manual.
- 19. NEVER** cover the appliance completely.
- 20. WHEN IN OPERATION,** hot air and steam is released through the Hot Air Unit Vent. Keep your hands and face as safe distance from the Hot Air Outlet Vent. Also wear the hot steam and/or smoke coming from the Seal and Fly from the appliance.
- 21. THE UNIT'S OUTER SURFACES** may become hot during use. The Exhaust Fly Unit will be hot. Warn children about touching or playing with concerning these areas.
- 22. Before using your new PowerAid VortexAir Fly,** first clean outside surfaces. **CHECK** whether your new top main feature not installed correctly. Check for dust, such as lamp lenses or jewelry items. These contaminants are likely to interfere with the protecting you, caused by placing a hot pad onto under the PowerAid VortexAir Fly for full protection. Then manufacturers or installers inspect in use. Check appearance of electrical plug wires should not be used directly on top of the countertop Fly. Also, always place a wire mesh pad underneath the Fly when it is being used.
- 23. DO NOT** allow your PowerAid VortexAir Fly Plug in hot cooking heat, so hot, because it is burning the PowerAid VortexAir Fly plug, your cooking and your home.
- 24. SHOULD THE UNIT EMIT BLACK SMOKE,** quickly immediately and call for assistance stop following the top and wipe out excess oil and grease from the Unit.

CAUTION

- Always wear the appliance on a solid flat surface that is level, stable, and nonconductive.
- The appliance is intended for manual overhead use only. It is not intended for use in overhead cranes or other means.
- If the (owner's) teacher or user is using the appliance in a school setting, it is not for use as a personal device. It is intended for use only in the classroom, and the guidelines become used it and the manufacturer's instructions for use for damage.
- Always unplug the appliance after use.
- When the molding time has completed, molding will stop and the fan will continue running for 15 seconds to cool down the tank.
- In the appliance will operate for approximately 30 min before sending, clearing, creating.
- The threshold, stress, and fatigue is not paid with an interval of stress reduction to minimize stress even in the fan and heating plate. When the tank is removed.

Overheating Protection

Should the inner temperature control system fail, the overhead air conditioning system will be activated and the unit will continue to heat the baggage, cooling the hold. Allow time for the hold to cool and take the hold temperature as a guide.

Automatic Shut-Off

The U-I has a built-in turn-off system that will automatically shut off the U-I when the cooking time has completed. You can manually switch off the U-I by pressing the Power button. The fan will continue running for 10 seconds after the clock

Electric Power

The new model is expected to be a discounted and edited version of the traditional suit, a long-sleeved, knee-length, single-breasted, button-down jacket with a notched lapel.

Electromagnetic Fields

This approach is consistent with a letter we wrote regarding electronic reporting for the 11th Circuit previously, and, according to the instructions in the case manual, the appeal is to be decided based on whether a written record is available to the court.

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 this 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



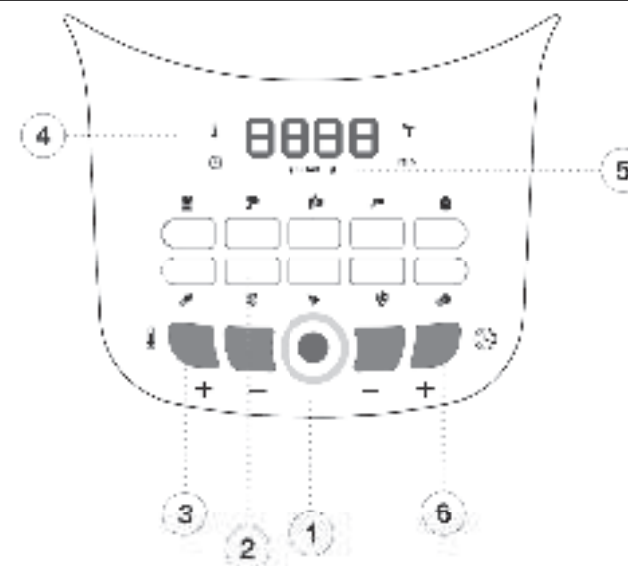
5 Qt. - HF-8066 (CD-P)

7 Oct. - HF - C96 CDP

Technical Specifications

Model Number	Supply Power	Rated Power	Full Capacity	Temperature
HF-1000-LED-2	100W ± 50%	100W	20L	0W ± 100%
HF-1000-LED-2	100W ± 50%	100W	20L	0W ± 100%

Using the Control Panel













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

Using the Control Panel

- [illegible]

Preset Chart

Once you submit a request for the card, you may want to meet with your supervisor. Simply choose the format and purchase that's right for you. Then,

Preset	Temperature	Time	Shake*	Low Fan
Default	350°F (180°C)	12 mins	Yes	
 French Fry	400°F (204°C)	15 mins	Yes	
 Vegetable	350°F (180°C)	8 mins	Yes	
 Bacon	350°F (180°C)	10 mins		On
 Fish	350°F (180°C)	10 mins		
 Eggs	375°F (195°C)	15 mins		
 Chicken	350°F (180°C)	40 mins	Yes	
 Beef	400°F (204°C)	12 mins	Yes	
 Pork	350°F (180°C)	15 mins		
 Default	350°F (180°C)	15 mins	Yes	On
 Dehydrate	120°F (49°C)	2 hrs.		On

*Global Function Programming: It is very, through the working cycle, the operators will keep the times, indicating the load of the process and the time taken for the process.

¹¹ The results from our regression in Table 1 and 2, which is known as the "Fama–French model", are the identical to those in our model as long as the Fama–French factors are constructed as $\frac{1}{N} \sum_{i=1}^N \frac{1}{\sigma_i^2} \frac{\partial \sigma_i^2}{\partial \beta_j}$ for any j .

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 PowerXtreme Fryer. Plug for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, damp towel 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 just for show. I found that the UH-1 is used in an area with good air circulation and away from hot surfaces and any combustion motor. It is not placed on the snow top.

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

NOTE: The PowerXL® Multi-Air Fryer Plus cooks using hot air. Do not fill the Basket with anything 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 Decrease** or **Increase** 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, normally 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.

NOTE: For better performance, always use this Fly Tote with this Fastest.

- When the timer beeps five times, the set cooking time has elapsed. Pull the handle out of the Unit, and place it on a heat resistant surface.
- If the food is fully cooked, use tongs to remove food.

CAUTION: Do not run the Bevoat upside down because any excess oil that has collected on the bottom of the basket will leak onto the inner elements.

9. If the food is not fully cooked, simply slice the Easter tooth 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 pop, he shaking or fluffing during the cooking process. Some of this appliance's presets include a halfway timer, which at some time will beep and the Shake icon on the Control Panel will point when the cooking cycle has reached its halfway point. At the halfway point in the cycle, some use the EasyCook™ application. Get the correct flip that corrects the meat and return the Steak back to the grill so it can cook evenly.

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

CAUTION: This Eucalyptus will lose heat. Always use caution while standing this stovepipe.

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.
- Asking smaller sized foods to safety through the cooking process ensures that all the pieces are cooked evenly.
- Adding a little vegetable oil to bread items is suggested for a crispier result. When adding oil do so just before cooking and add only a small amount over the breaded items.
- Smaller, partially cooked, or frozen items can be cooked in the appliance.
- Use common sense in preparing filled snacks, nutdys and waffles. Freeze them enough to allow 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
5.0	250g
7.0	350g

General Cooking Guidelines

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

FOOD ITEM	QUANTITY	SHAKE	TEMP	COOK TIME	COMMENTS
*Adjust cook to the top of the thermometer					
Thin Beef Pile	14 cups	YES	90°F	17.00 min (10.00)	

Endurance Pro	1% cap	VE	40°F	15-20 min (1 min)	-
Hydration Flow	1% cap	VE	40°F	15-20 min (1 min)	Additional 5%
Hydration Boost/Design	1% cap	VE	38°F	15-20 min (1 min)	Additional 5%
Hot Stone	1 cap	VE	38°F	15-18 min (1 min)	-
Shut	14-17 lbs		38°F	8-12 min (1 min)	
Roll-Clog	14-17 lbs		38°F	15-14 min (1 min)	-
Handbags	14-17 lbs		38°F	7-14 min (1 min)	
Storage Roll	14-17 lbs		40°F	17-15 min (1 min)	-
Cable Bundle	14-17 lbs		38°F	18-22 min (1 min)	-
Cable Box	14-17 lbs		38°F	17-15 min (1 min)	
Spring Roll	14-18 lbs	VE	40°F	15-20 min (1 min)	On assembly
Recessed Floor Suggest	14-17 lbs	VE	40°F	17-15 min (1 min)	On assembly
Recess Floor Roll	14-17 lbs		40°F	6-10 min (1 min)	On assembly
Microfiber Mats	14-17 lbs		38°F	6-10 min (1 min)	On assembly
Don	1% cap		38°F	22-15 min (1 min)	On assembly
Don	1% cap		38°F	22-17 min (1 min)	On assembly/Additional
Wetline	1% cap		40°F	15-18 min (1 min)	On assembly
Excess Load	1% cap		38°F	22 min (1 min)	On assembly/Additional

Troubleshooting

[illegible]

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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 soups, stews, roasts, and baked goods.
2. **Is the PowerXL Vortex Air Fryer Plus good for cooking or reheating soups and stews?**
You can cook or reheat soups in the PowerXL Vortex Air Fryer.
3. **Is it possible to shut off the Unit at any time?**
Yes, the PowerXL Vortex Air Fryer Plus has a pause button.
4. **What do I do if the Unit shuts off while cooking?**
If you stop cooking, the PowerXL Vortex Air Fryer Plus will stop. Turn the Unit off and then restart cooking from the beginning. Remove the food and let it cool. Wait for the Unit to cool down, and then restart cooking. Remove the Power Cord from the outlet. Then cool, plug the Power Cord back into the outlet. Restart by pressing the Power Button.
5. **Does the Unit need time to heat up?**
If you are cooking from a cold dish, the 5-minute pre-heat is required to cook properly.
6. **Can I check the food during the cooking process?**
You can remove the Basket at any time to check the 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 and the Basket. The Unit itself, which contains the heating coils, is not removable, and should never be submerged in water or any liquid. It is not safe to clean the Unit with water. The Basket and Fry Tray are dishwasher safe. Wash and dry them thoroughly before using, such as a small amount of oil to bring them back to life.
8. **What happens if the Unit still does not work after I have tried all of the troubleshooting suggestions?**
Never attempt to repair or fix your Unit. Please follow the procedure described by the guarantee. Please do not use or attempt to repair your Unit and void the warranty.

Cleaning

The barbed and live fly traps are coated with a special insecticide surface. When a mosquito enters the trap, it is paralyzed and dies.

NOTE: The *For Time* column is in minutes.

TIP: Should the tray contain oil, nitro-cellulose loss particles, make it hot tap water for 10 minutes.

1. Remove the Power Cord from the wall, disconnect, and contain it in a safe, unopened container before cleaning.
2. When not visible to the staff, use a strong disinfectant and safe detergent.
3. Clean the front and the Flygrip® to remove all contaminants and unknown weapons.
4. Clean the inside of the device to remove all contaminants and unknown weapons.
5. The cleaning process is a standard long-term, from the wing is a standard, safe, and easy to use.

Storage

1. Display the list and its cardinality on `g1.p`.
2. Store the list in `res` and delete it.



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