

Power AirFryer XL User Manual



[Home](#) » [Power](#) » Power AirFryer XL User Manual

Contents [[hide](#)]

- [1 Power AirFryer XL User Manual](#)
- [2 Guilt Free Frying and more...](#)
 - [2.1 We all love fried food...](#)
 - [2.2 Good News!](#)
 - [2.3 The Power AirFryer XL™](#)
 - [2.4 Before you begin](#)
 - [2.5 Important](#)
 - [2.6 Safeguards](#)
 - [2.7 CAUTION](#)
 - [2.8 AUTOMATIC SWITCH-OFF](#)
 - [2.9 ELECTRIC POWER](#)
 - [2.10 OVERHEATING PROTECTION SYSTEM](#)
 - [2.11 ELECTROMAGNETIC FIELDS \(EMF\)](#)
 - [2.12 Power AirFryer™ XL Parts](#)
 - [2.13 Using The Digital Control Panel](#)
 - [2.13.1 Button 1 – Power Button](#)
 - [2.13.2 Buttons 2 & 3 – Timer Control Buttons](#)
 - [2.13.3 Buttons 4 & 5 – Temperature Control Buttons](#)
 - [2.13.4 6. Button 6 – Preset Button](#)
 - [2.14 7 – 13. Buttons 7 through 13 – Preset Choices](#)
 - [2.15 14. Time and Temperature](#)
 - [2.16 15. Spinning Fan Display](#)
 - [2.17 Cooking with the Power AirFryer XL™ Without Presets](#)
 - [2.18 Preheating the Power AirFryer XL™](#)
 - [2.19 WARNING:](#)
 - [2.20 General Operating Instructions](#)
 - [2.20.1 Before using the Power AirWave Fryer XL™ for the first time...](#)
 - [2.20.2 Preparing for use](#)
 - [2.21 A Versatile Appliance](#)
 - [2.22 Time to Fry “Hot Air” Style...](#)
 - [2.23 WARNING:](#)
 - [2.24 Shaking...](#)
 - [2.25 Settings](#)
 - [2.26 Tips](#)
 - [2.27 Troubleshooting](#)
 - [2.28 Comparing The Units](#)
 - [2.29 Cleaning](#)
 - [2.30 Storage](#)
 - [2.31 Environment](#)
 - [2.31.1 Manufacturer’s Sixty-Day Limited Warranty](#)
 - [2.32 Procedure for Warranty Repairs or Replacement:](#)
 - [2.33 FAQs](#)
 - [2.34 VIDEO](#)
- [3 Related Posts](#)



Power AirFryer XL User Manual



Power AirFryer XL User Manual

Important: Power AirFryer XLTM Warranty information inside

FOR HOUSEHOLD USE ONLY

Guilt Free Frying and more...

We all love fried food...

Crispy fried chicken, french fries, coconut shrimp, chicken parmesan, crispy hot wings... the list goes on and on. Those tasty delights have become part of our everyday diet. Until now, it was impossible to get that great crunch and flavor associated with those foods without frying in deep fat or oil.

Good News!

The New Power AirFryer XLTM has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from the process and replaces it with hot circulating air that surrounds the food, cooking it to crisp and juicy perfection.

The Power AirFryer XLTM

Will not only cook your favorite fried foods, but it also broils and bakes many other favorites like “air fried” burgers, calzones and doughnuts. It couldn't be easier! “OneTouch Presets” set the time and temperature for some of your favorites like crispy shrimp, fries and southern style chicken. You and your family will enjoy many years of great tasting food and snacks with the Power AirFryer XLTM.

Before you begin

It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.



Important

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

- READ AND FOLLOW all instructions carefully.
- NEVER IMMERSE the housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- TO AVOID ELECTRICAL SHOCK, do not put liquid of any kind into the main Unit housing containing the electrical components.
- 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.
- MAKE SURE the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- TO PREVENT FOOD CONTACT with the heating elements, do not overfill the Fry Basket.
- DO NOT cover the air inlet and outlet openings while the Power AirFryer XLTM is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- NEVER POUR oil into the Outer Basket. Fire and personal injury could result.
- 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.
- 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.
- DO NOT use this Unit if the plug, the power cord or the appliance itself is damaged in any way.
- 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.
- KEEP THE APPLIANCE and its power cord out of the reach of children when it is in operation or in the “cooling down” process.

- KEEP THE POWER CORD away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- NEVER CONNECT THIS APPLIANCE to an external timer switch or separate remote-control system.
- NEVER USE THIS APPLIANCE with an extension cord of any kind.
- DO NOT OPERATE THE APPLIANCE on or near combustible materials such as tablecloths and curtains.
- WHEN COOKING, do not place the appliance against a wall or against other appliances. Leave at least 5" free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- DO NOT USE the Power AirFryer XLTM for any purpose other than described in this manual.
- NEVER operate the appliance unattended.
- WHEN IN OPERATION, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the air outlet openings. Also avoid the hot steam and air while removing the Outer Basket and Fry Basket from the appliance.
- THE UNIT'S OUTER SURFACES may become hot during use. The Outer Basket and Fry Basket will be hot... wear oven mitts when handling hot components or touching hot surfaces.
- SHOULD THE UNIT EMIT BLACK SMOKE, unplug immediately and wait for smoking to stop before removing Outer and Fry Baskets.

Safeguards

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 Power AirFryer XLTM 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 warranty becomes invalid and we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.
- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
- The Power AirFryer XLTM is equipped with an internal micro switch that automatically shuts down the fan and heating element when the Outer Basket is removed.

AUTOMATIC SWITCH-OFF

The appliance has a built-in timer and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the timer buttons until it shows zero or by pressing the cancel button one time. In either case, the appliance will automatically shut down within 20 seconds.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

OVERHEATING PROTECTION SYSTEM

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 power cord, allow time for the Unit to cool completely before restarting or storing.

ELECTROMAGNETIC FIELDS (EMF)

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

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

Power AirFryer™ XL Parts

IMPORTANT: Your Power AirFryer XL™ has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged do not use this product and contact shipper using the customer service number located in the back of this owner's manual.

1. Fry Basket
2. Basket Release Button
3. Basket Handle
4. Outer Basket
5. Outer and Fry Basket Assembly
6. Food Separator Insert
7. Air Intake Vent
8. Digital Control
8. Air Outlet Vent
9. Main Unit Housing



CAUTION: Never push Basket Release Button unless Fry Basket and Outer Basket are resting on a level, heat-resistant surface. When removing fry Outer Fry Basket, be careful not to press the Basket Handle button. Outer Basket will separate from Fry Basket.



Using The Digital Control Panel



Button 1 – Power Button

Once the Outer Basket and Fry Basket are properly placed in the main Unit housing, the Power Button will be illuminated. Selecting the Power Button one time will set the Unit to a default temperature of 370° F, and the cooking time will be set to 15 minutes. Selecting the Power Button a second time will start the cooking process. Pressing the power button during the cooking cycle will turn the unit off. The red light will turn off, the blue fan light will continue to spin, for 20 seconds.

Buttons 2 & 3 – Timer Control Buttons

The + and – symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Buttons 4 & 5 – Temperature Control Buttons

The + and – symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature Control range: 180°F – 400°F.

6. Button 6 – Preset Button

Selecting the “M” Preset Button enables you to scroll through the seven popular food choices. Once selected, the predetermined time and cooking temperature function begins. Note: You can override the preset function by increasing or decreasing time and temperature manually.

7 – 13. Buttons 7 through 13 – Preset Choices

Seven presets to choose from including: fries, chops and other smaller cuts of meat, shrimp, baked goods, chicken, steak and fish.

14. Time and Temperature

This display will keep track of the temperature and remaining cook time.

15. Spinning Fan Display

The spinning fan display will appear when the Unit is turned on and for up to 20 seconds after it is turned off. A red, star-shaped LED will appear in the center of the fan when the Unit is in “cook” or “preheat” mode.

PRESET BUTTON COOKING CHART		
PRESET BUTTON	TEMPERATURE	TIME
French Fries	400°F	20 min
Roasts	370°F	15 min
Shrimp	330°F	15 min
Baked Goods	350°F	25 min
Chicken	380°F	25 min
Steak	380°F	25 min
Fish	390°F	25 min

Cooking with the Power AirFryer XLTM Without Presets

Once you are familiar with the Power AirFryer XLTM you may want to experiment with your own recipes. You do not need to select a preset function. Simply choose the time and temperature that suits your personal taste.

Preheating the Power AirFryer XLTM

You may preheat the Unit for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty Fry Basket and Outer Basket into the Unit housing.

WARNING:

Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.

General Operating Instructions

Before using the Power AirWave Fryer XLTM for the first time...

Remove all packing materials, labels and stickers, then wash the Outer and Fry Basket with warm soapy water.

The Outer and Fry Basket are also dishwasher safe. Wipe the inside and outside of the cooking Unit with a clean moist cloth. Never wash or submerge the cooking Unit in water. Never fill the Outer Basket with oil... this Unit cooks with hot air only.

Preparing for use



A Versatile Appliance

The Power AirWave Fryer XLTM is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Time to Fry “Hot Air” Style...

When removing the Outer Basket you may feel slight resistance. Place your hand on top of the Unit and pull gently on the Outer Basket.



CAUTION: WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET HANDLE BUTTON. OUTER BASKET WILL SEPARATE FROM FRY BASKET.

WARNING:

Wear an oven mitt on the hand you use to hold the Unit in place. Place the ingredients in the Fry Basket (fig. A).

Note: Never fill the Fry Basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the Fry Basket back into the until it “clicks” in place, (fig. B). Never use the Outer Basket without the Fry Basket.

Caution: During the cooking process, the Outer Basket will become very hot. When you remove it to check on the progress, make sure you have a heat resistant surface nearby to set it down on.

- When the Fry Basket and food is securely in place, press the Power Button once (page 5 fig.1).
- Select a Preset function using the “M” Button (page 5 fig. 6) or manually set the Temperature and then the Time (page 5 figs. 2,3,4,5).
- Press The Power Button (page 5 fig. 1) once and the Power AirWave Fryer XLTM will cycle through the cooking process.

Note: You may remove the Fry Basket at any time during the process to check the progress. If you wish to preheat the Unit, see instructions on page 6.

Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the Outer Basket briefly out of the appliance during hot air frying barely disturbs the process.

Consult the Charts in this manual or the Recipe Guide to determine the correct settings.

Shaking...

To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the Outer Basket and Fry Basket from the Unit... gently shake the contents as needed and place back in Unit to continue cooking. For heavier foods, you might want to separate the Fry Basket from the Outer Basket before shaking. To do this, place the assembled Outer Basket and Fry Basket on a heat resistant surface. Press the Release Button (fig.2) and gently lift the Fry Basket. Shake ingredients, place the Fry Basket in the Outer Basket and return it to the Unit to finish cooking.



Caution: The Outer Basket will be hot... wear an oven mitt during this procedure.

Tip: Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it's time to “shake”.

When you hear the timer bell, the pre-set preparation time has elapsed. Pull the Outer Basket out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the Fry Basket on a heat resistant-surface, press the Release Button (fig.2) and lift the Fry Basket out of the Outer Basket. Turn the Fry Basket over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

Do not turn the Fry Basket upside down with the Outer Basket still attached... excess oil that has collected on the bottom of the Outer Basket will leak onto the food.

When a quantity of food is cooked, the Unit is instantly ready for preparing another batch.

Settings

- The table on the right will help you select the correct temperature and time for best results. As you become more familiar with the Power AirWave Fryer XLTM cooking process, you may adjust these settings to suite your own personal tastes.
- Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the Fry Basket briefly

out of the appliance during hot air frying barely disturbs the process.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Power AirWave Fryer XLTM.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Fry Basket when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Power AirWave Fryer XLTM to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

FOOD ITEM	MIN-MAX (cups or lb)	TIME* (Minutes)	TEMP °F	SHAKE	COMMENTS
Thin frozen fries	1 ½ - 3 cups	15-16	400	YES	
Thick frozen fries	1 ½ - 3 cups	15-20	400	YES	
Homemade fries	1 ½ - 3 ¼ cups	10-16	400	YES	Add ½ Tbsp. oil
Homemade potato wedges	1 ½ - 3 ¼ cups	18-22	360	YES	Add ½ Tbsp. oil
Homemade potato cubes	1 ½ - 3 cups	12-18	360	YES	Add ½ Tbsp. oil
Hash browns	1 cup	15-18	360	YES	
Potato gratin	2 cups	15-18	400		
Steak	¼ - 1.1 lb	8-12	360		
Pork chops	¼ - 1.1 lb	10-14	360		
Hamburger	¼ - 1.1 lb	7-14	360		
Sausage roll	¼ - 1.1 lb	13-15	400		
Chicken drumsticks	¼ - 1.1 lb	18-22	360		
Chicken breast	¼ - 1.1 lb	10-15	360		
Spring rolls	¼ - 3/4 lb	15-20	400	YES	Use oven-ready
Frozen chicken nuggets	¼ - 1.1 lb	10-15	400	YES	Use oven-ready
Frozen fish sticks	¼ - 1.1 lb	6-10	400		Use oven-ready
Mozzarella sticks	¼ - 1.1 lb	8-10	360		Use oven-ready
Stuffed vegetables	¼ - 1.1 lb	10	320		
Cake	1 ½ cups	20-25	320		Use baking tin
Quiche	1 ½ cups	20-22	360		Use baking tin/ oven dish
Muffins	1 ½ cups	15-18	400		Use baking tin
Sweet snacks	1 ½ cups	20	320		Use baking tin/ oven dish

The table above will help you choose the basic settings for the ingredients selected.

Add 3 minutes to cooking time when starting with a cold appliance.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	The appliance is not plugged in. You have not turned the Unit on, set the preparation time, or temperature.	Plug power cord into wall socket. Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and cooking will begin.
	You have probably turned off the Unit. If you pressed the Power button while the Unit is cooking it will trigger the "shut down" mode.	Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and Cooking will begin.
Food not cooked	The Fry Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Use the Temperature + button (page 5 fig. 4) to raise the temperature and continue cooking.
Food is not fried evenly	Some foods need to be "shaken" during the cooking process.	See pages 9 and 10 in this manual.
Outer Basket won't slide into Unit properly	Fry Basket is overloaded. Fry Basket is not placed in Outer Basket correctly.	Do not fill the Fry Basket above the MAX level. (see chart page 10). Gently push Fry Basket into Outer Basket until it "clicks".
White smoke coming from Unit	Too much oil being used. Outer Basket has grease residue from previous cooking.	Foods heavy with oil will cause dripping in the Outer Basket. Oil in the Outer Basket will smoke having no effect on the Unit or the food. Clean Outer Basket after each use.
Fresh fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before adding oil. Cut sticks smaller. Add a bit more oil.

Comparing The Units

Model Number	Features
HF-196TS - 5.3 Quart 	<ul style="list-style-type: none"> • Digital Easy-Touch Panel • 7 Preset Programs • Timer with Auto Shut Off • 1700 Watts (120v / 60hz) • Large Easy-Grip Handle • Large 5.3-Quart Fry Basket with Non-Stick Coating • Dimensions: 13.9" w x 15.6" h x 13.9" d
HF-059TS - 3.4 Quart 	<ul style="list-style-type: none"> • Digital Easy-Touch Panel • 7 Preset Programs • Timer with Auto Shut Off • 1500 Watts (120v / 60hz) • Large Easy-Grip Handle • Large 3.4-Quart Fry Basket with Non-Stick Coating • Dimensions: 12.7" w x 14.4" h x 12.7" d
HF-009TS - 2.4 Quart 	<ul style="list-style-type: none"> • Digital Easy-Touch Panel • 4 Preset Programs • Timer with Auto Shut Off • 1200 Watts (120v / 60hz) • Large Easy-Grip Handle • Large 2.4-Quart Fry Basket with Non-Stick Coating • Dimensions: 12" w x 14.2" h x 12" d

Digital Control Panel	Built-in Presets
	French Fries Roasts Shrimp Baked Goods Chicken Steak Fish <small>See page 5 of this manual for proper set up and use of the digital control panel.</small>
	French Fries Roasts Shrimp Baked Goods Chicken Steak Fish <small>See page 5 of this manual for proper set up and use of the digital control panel.</small>
	French Fries Chicken Steak Fish <small>See page 5 of this manual for proper set up and use of the digital control panel.</small>

Cleaning



Clean the Power AirWave Fryer XLTM after each use. The Outer Basket and the Fry Basket are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

- Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
Note: Separating the Outer Basket from the Fry Basket will allow them to cool quicker.

- Wipe the outside of the appliance with a warm moist cloth and mild detergent.
- Clean the Outer Basket and the Fry Basket with hot water, a mild detergent and a nonabrasive sponge.

Note: The Outer Basket and Fry Basket are dishwasher safe.

Tip: Should Outer Basket and Fry Basket contain difficult to remove food particles, leave the Fry Basket and Outer Basket assembled, fill with hot soapy water and soak for 10 minutes.⁴ Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.⁵ If necessary, remove unwanted food residue from the heating element with a cleaning brush.

Storage

- Unplug the appliance and let it cool down thoroughly.
- Make sure all components are clean and dry.
- Place the appliance in the clean, dry place.

Environment

Dispose of all unwanted appliances according to local environmental regulations. Preserve the planet.

Manufacturer's Sixty-Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$19.99 to the following address:

Tristar Products Inc.
500 Returns Road
Wallingford, CT 06495.

This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you. 1-973-287-5129

FAQS

Can I prepare foods other than fried dishes with my Power AirWave Fryer XLTM ?

You can prepare a variety of dishes including steaks, chops, burgers and baked goods. See the Power AirWave Fryer XLTM Recipe Guide.

Is the Power AirWave Fryer XLTM good for making or reheating soups and sauces?

Never cook or reheat liquids in the Power AirWave Fryer XLTM .

Is it possible to shut off the Unit at any time?

Press the Power button once or remove the Outer Basket.

What do I do if the Unit shuts down while cooking?

As a safety feature the Power AirWave Fryer XLTM has an auto shut off device that prevents damage from overheating. Remove the Outer Basket and set it on a heat resistant surface. Allow the Unit to cool down. Remove the power cord from the outlet. Restart with the Power button.

Does the Unit need time to heat up?

If you are cooking from a "cold start," add 3 minutes to the cook time to compensate.

Can I check the food during the cooking process?

You can remove the Outer Basket at any time while cooking is in progress. During this time you can "shake" the contents in the Fry Basket if needed to insure even cooking.

Is the Power AirWave Fryer XLTM dishwasher safe?

Only the Fry Basket and the Outer Basket are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot moist cloth or nonabrasive sponge with a small amount of mild detergent.

What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

My powerfryer xl came with a basket divider with four rubber stops on the side (each corner) do i leave rubber stops them on when i cook?

12/29/18 I called the company. The plate is "basket divider" and you leave tabs on and they fit into slots on sides of fryer basket. Cook different foods on each side of basket at same time this way. They could have included this info in packaging and saved everyone stress.

Does this have the copper basket and divider

Mine came with the round copper basket, pizza pan,divider and food tongs. Also directions, cookbook and coupons.

Red button won't release the basket. Any fix for this?

You have to relieve some of the weight to get the basket out. Lay it on the counter then hold the handle gently and push button and pull up while holding down the base. This should come out.

Where is this made?

The box mine came in clearly states on the bottom Made in China – distributed by Tristar Products Fairfield NJ

Can I use the Power AirFryer XLTM to fry foods that contain nuts?

Yes. The Power AirFryer XLTM is safe for use with foods containing nuts.

Can I use the Power AirFryer XLTM to fry foods that contain dairy products?

Yes. The Power AirFryer XLTM is safe for use with foods containing dairy products.

Can I use the Power AirFryer XLTM to fry foods that contain gluten?

Yes. The Power AirFryer XLTM is safe for use with foods containing gluten.

How many boneless chicken breasts can you cook at once in the 5.3qt?

3-4 easy

Safe to use on counter?

Yes does not get to hot and has a little shield to place under it as well! Also has little legs and the pan itself is not touching the counter because it slides in a compartment

Where can you find replacement “feet” for the fry tray?

No idea.

Why do some recipes call for marinating before cooking?

Marinating before cooking allows flavors to penetrate into the food more easily and also tenderizes tougher cuts of meat (e.g., chicken breasts). When marinating meat, always make sure that there is a minimum of ¼” of space between the food and the lid of your appliance, so that heat can circulate around your food while it cooks. For best results, marinate in a glass container or plastic bag in order to monitor how much liquid is being absorbed into your food. Always discard any unused marinade after cooking; never reuse it again because it could have picked up harmful bacteria from being in contact with raw meat juices during cooking (see “Important Safety Information” on page 5). If you have any questions about marinating, please contact us at 1-800-788-7267 or visit us on our website at www.powerairfryer.com . We will be happy to assist you further and help you get great tasting results from your new Power AirFryer XL TM . Q: How do I clean my appliance? A: Always unplug your

What does e2 mean on the screen?

Don't know for sure, but probably is an error code of some kind.

Is it normal for steam to release from sides of the basket while cooking?

No it is not normal. That happens when there is too much grease in the air fryer. The grease becomes hot and the air fryer starts smoking.

Got one for christmas and it won't come on. Any ideas why?

Make sure the basket is pushed in flush with the front, push the power button. If you've read the instructions and done the previous things and that doesn't work, i'd say it's broken.

does it come with accessories?

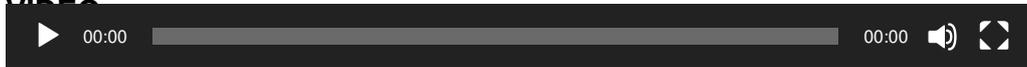
The AirFryer comes with all the necessary accessories to air cook your food such as the easy load basket. No other accessories are included.

How much counter space does it take up

About 18 square inches. It is easily moved, however, so space isn't much of an issue. This machine is so good that if I had to I would put a tarp over it and keep it in the back yard til I wanted to cook. Get it!!!! You won't be sorry! I have done: drumsticks, pork chops, whole chicken, frozen French fries, frozen biscuits, fresh, cubed potatoes, wings. Do NOT do fried eggs in there!!!!

Can I make frozen french fries in it

Yes you can fry from the frozen stage. Great item.



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