



POWER AIRFRYER 360™



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: B-AFO-001

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Emeril Lagasse Power AirFryer 360™** until you have read this manual thoroughly.

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



Congratulations

BEFORE YOU BEGIN

The **Emeril Lagasse Power AirFryer 360™** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

Until now, getting the crispy, fried crunch and flavor you and your family love was impossible without deep frying in fat or oil. The **Emeril Lagasse Power AirFryer 360** has changed everything. Replace messy, unhealthy oil with Turbo Cyclonic Air that surrounds your food, cooking it to crispy and juicy perfection.

The **Emeril Lagasse Power AirFryer 360** not only cooks your favorite fried foods but also broils and bakes many other favorites, like air-fried French

fries, calzones, and doughnuts. Twelve one-touch presets automatically set the ideal cooking time and temperature for your favorites, like crispy shrimp, fries, and chicken. Plus, there's even a Rotisserie preset that cooks your chicken to perfection in less time than your home oven and a Dehydrator preset that preserves fresh fruits and other food for future use. With the **Emeril Lagasse Power AirFryer 360**, you and your family will enjoy many years of great-tasting food and snacks.

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IMPORTANT SAFEGUARDS

⚠️ WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

1. **READ ALL INSTRUCTIONS.**
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children.
4. **ALWAYS** operate the appliance on a horizontal surface that is level, stable, and noncombustible with adequate space for airflow.
5. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
6. **DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.

7. **DO NOT** place the appliance in any container or small confined space while the appliance is heated or in operation.
8. **DO NOT** place or use this appliance near water.
9. A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
10. **DO NOT** let the power cord hang over the edge of a table or counter, or touch hot surfaces.
11. **WARNING:** To reduce risk of appliance damage and personal harm, cook only using the removable containers trays, racks, etc. provided.
12. The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
13. **NEVER** use outlet below counter.
14. **NEVER** use with an extension cord. 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.
15. **DO NOT** use outdoors.
16. **DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return the appliance to an authorized service facility for examination, repair, or adjustment.
17. This appliance should be serviced **ONLY** by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
18. **UNPLUG** the appliance from the outlet when not in use and before cleaning. Allow the appliance 30 minutes to cool before attaching or removing parts.

19. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick cooking performance.
20. **NEVER** immerse the main unit housing in water. If the appliance falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed.
21. To protect against electrical shock, **DO NOT** immerse the cord or plugs, or expose the electrical components to water or other liquid.
22. The appliance's outer surfaces and accessories may become hot during use. **WEAR OVEN MITTS** when handling the appliance during and after use and to protect against hot steam and air released when opening the appliance.
23. **DO NOT** touch hot surfaces. Use handles or knobs.
24. **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.
25. To protect against electrical shock, **DO NOT** immerse the cord or plugs or expose the electrical components to water or other liquid.
26. **DO NOT** plug in the power cord or operate the appliance controls with wet hands.
27. **ALWAYS** make sure the plug is attached to the appliance first, then plug the cord into the wall outlet. To disconnect, hold the Cancel button for 3 seconds to turn the appliance off, then remove the plug from the wall outlet.
28. **MAKE SURE** the appliance is properly plugged into a dedicated wall socket without any other appliances on the same outlet.
29. **KEEP** the appliance and its power cord out of reach of children when it is in operation or in the cooling down process.
30. NEVER plug the appliance into an outlet below the surface where the appliance is placed.
31. Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.
32. **NEVER** operate the appliance unattended.
33. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
34. **DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may overheat or damage the appliance.
35. 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 and **KEEP** the Vent clear of obstructions.
36. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, **NEVER** place hands inside the appliance unless it is thoroughly cooled.
37. **NEVER** pour oil into the appliance or accessories. Fire and personal injury could result.
38. **DO NOT** expose the appliance to corrosive chemicals or vapors.

IMPORTANT SAFEGUARDS

39. **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective nonstick coating.
40. When cleaning the appliance interior, use **ONLY** mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
41. When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 inches of free space on the top, back, and sides and above the appliance. **DO NOT** place anything on top of the appliance.
42. Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, **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 appliance 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 appliance before using it.
43. This appliance is intended for normal household use only. It is **NOT INTENDED** for use in commercial or retail environments. If the **Emeril Lagasse Power AirFryer 360** is used improperly or for professional or semiprofessional 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. **DO NOT** use this appliance for anything other than its intended use.

⚠️ **WARNING:**
Cancer and Reproductive Harm
www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

⚠️ Warning

- **NEVER** rest anything on the door while it is open.
- **DO NOT** leave the door open for an extended period.
- **ALWAYS** ensure that nothing is protruding out of the appliance before closing the door.
- **ALWAYS** close the door gently; **NEVER** slam the door closed. **ALWAYS** hold the handle of the door when opening and closing the door.

Electric Power

This appliance should be operated on a dedicated electrical outlet. If the electrical outlet is overloaded with other appliances, your new appliance may not operate properly.

Shut-Off

To shut off this appliance you will need to unplug it from the electrical outlet.

- The appliance **MUST** be operated with the Drip Tray in place, and the Drip Tray **MUST** be cleaned if it becomes more than half full.
- Never operate your **Emeril Lagasse Power AirFryer 360** with the door open.
- Never put the Baking Pan (or any other accessory) directly on the top of the lower heating elements.

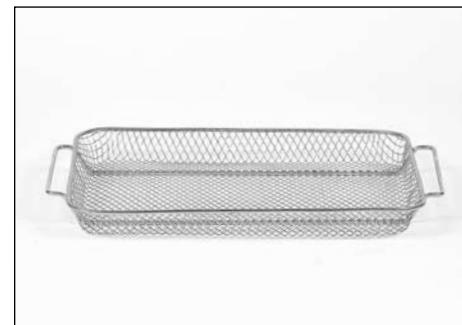
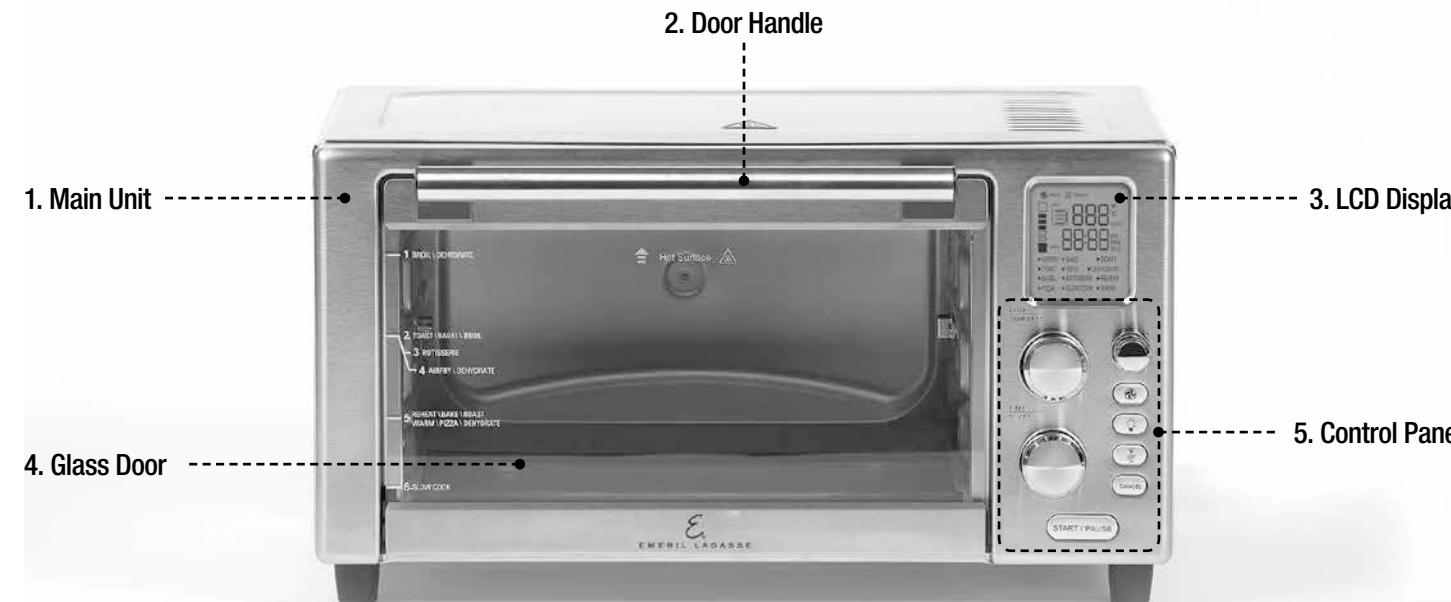
Overheating Protection

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

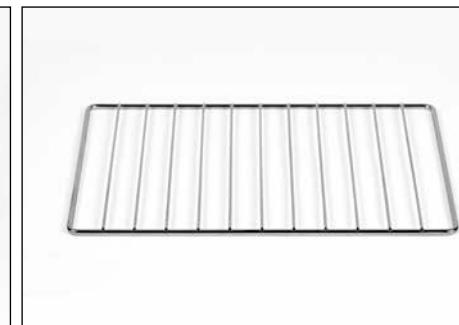
Electromagnetic Fields

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

Parts & Accessories



6. Crisper Tray



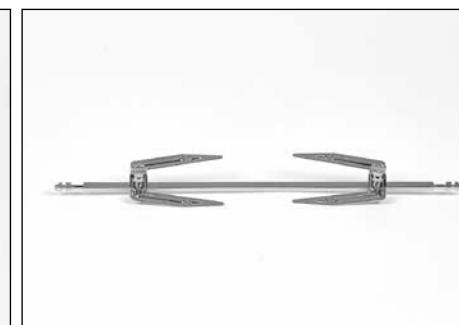
7. Pizza Rack



8. Baking Pan (Optional)



9. Drip Tray



10. Rotisserie Spit



11. Rotisserie Stand (Optional)

Parts & Accessories

1. **MAIN UNIT:** Features sturdy stainless steel construction throughout. Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this Unit in water or liquids of any kind.
2. **DOOR HANDLE:** Remains cool during cooking. Always use the handle and avoid touching the Glass Door. The Door may become very hot during the cooking process and can cause injury.
3. **LCD DISPLAY:** Used for selecting, adjusting programming, or monitoring cooking programs.
 - Illuminated **BLUE** when in selection or standby mode.
 - Illuminated **ORANGE** indicates when program is actively operating.
4. **GLASS DOOR:** Sturdy, durable tempered glass keeps heat in and helps assure even heat distribution to food. **NEVER** cook with this door in the open position.
5. **CONTROL PANEL:** Contains the Control Buttons and Knobs (see The Control Panel, p. 10).
6. **CRISPER TRAY:** Use for cooking oil-free fried foods and broiling. Quantity may vary.
7. **PIZZA RACK:** Use for toasting breads, bagels, and pizzas; baking; grilling; and roasting. Quantity may vary.
8. **BAKING PAN (OPTIONAL):** Use for baking and reheating various foods. Deeper oven-safe pans and dishes may be used in the **Emeril Lagasse Power AirFryer 360**.

CAUTION: When baking or cooking with baking pans and dishes, always place them on a rack. Never cook anything directly on the heating elements.

9. **DRIP TRAY:** Place in the bottom of the Unit just below the heating elements. Never use this Unit without the Drip Tray. The Drip Tray may become full when cooking large or juicy foods. When the Drip Tray becomes more than half full, empty it. **To empty the Drip Tray while cooking:** While wearing oven mitts, open the door and slowly slide the Drip Tray out of the Unit. Empty the Drip Tray and return it to the Unit. Close the door to finish the cooking cycle.
10. **ROTISSERIE SPIT:** Used for cooking whole chickens and roasts of all types.
11. **ROTISSERIE STAND (OPTIONAL):** Use for placing the Rotisserie Spit when removing hot food from the Unit. Using hand protection to avoid burns from hot food, carefully seat the Spit into the Stand, allowing the food to stand upright.

⚠ Warning

The rotisserie parts and other metal components of this Unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
B-AFO-001	120V 60HZ	1500W	Up to 930 Internal Cubic Inches	85° F–450° F	LCD

Using the Accessories

WEIGHT CAPACITY OF ACCESSORIES

Accessory	Function	Weight Limit
Pizza Rack	Varies	12 lb (5443 g)
Crisper Tray	Air Fryer	10 lb (4536 g)
Rotisserie Spit	Rotisserie	4 lb (1814 g)

USING THE PIZZA RACK

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii) and then place your food on the Pizza Rack.

USING THE BAKING PAN

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii).
3. Place the Baking Pan on the Pizza Rack (see Fig. iii) and then place your food on the Baking Pan.

FIG. i



FIG. ii



FIG. iii



Using the Accessories

USING THE CRISPER TRAY

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. Use the markings on the door to choose the shelf position recommended for your recipe. Place food on the Crisper Tray and insert the Tray into the desired slot (see Fig. iv).

NOTE: When using the Crisper Tray or Pizza Rack to cook food with a higher moisture content, use the Baking Pan below the Tray or Rack to catch any dripping juices.

FIG. iv



USING THE ROTISSERIE SPIT

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the Unit [see Fig. i]).
2. With the Forks removed, force the Rotisserie Spit through the center of the food lengthwise.
3. Slide the Forks (A) onto each side of the Spit and secure them in place by tightening the two Set Screws (B).
NOTE: To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig. v).
4. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the Unit (see Fig. vi).
5. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the Unit (see Fig. vii).
6. To remove cooked food, insert a large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from Unit with slight lifting motion. Transfer the food to a carving board or serving plate.

FIG. v

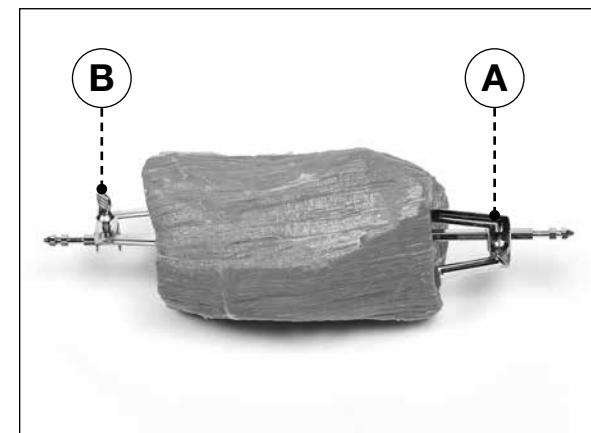


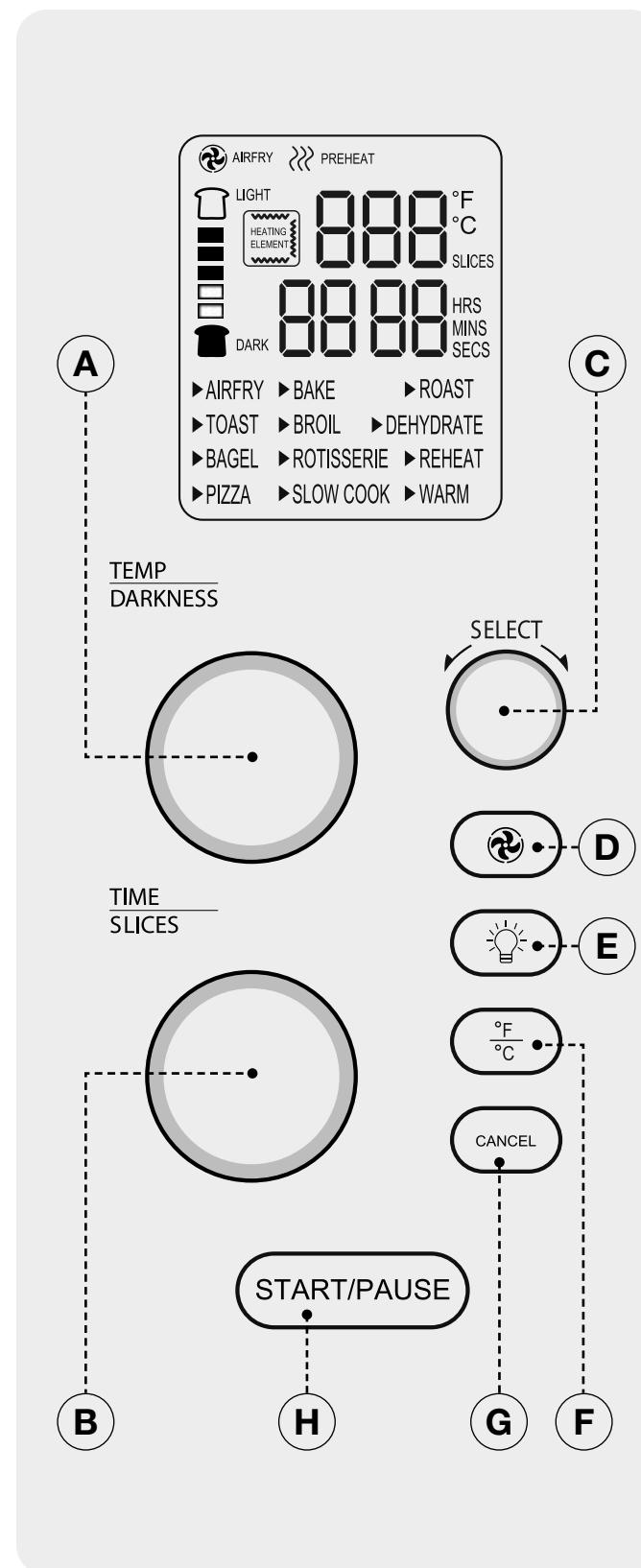
FIG. vi



FIG. vii



The Control Panel



LCD Panel

AirFry Fan Indicator: Indicates when AirFry Fan is on.

Preheat Indicator: Blinks until the set cooking temperature is reached.

Heating Element Indicator: Indicates which heating elements are active.

Toast/Bagel Darkness Indicator: Indicates the desired level of lightness or darkness of toast or bagels.

A. TEMPERATURE/DARKNESS CONTROL KNOB: Allows you to override preset temperatures. Also controls the desired darkness during Toast or Bagel Mode. Temperature can be adjusted at any time during the cooking cycle.

B. TIME/SLICES CONTROL KNOB: Allows you to override preset times. Also controls the setting to select the number of slices being toasted during Toast or Bagel Mode. Time can be adjusted at any time during the cooking cycle.

C. PROGRAM SELECTION KNOB: Use to scroll through choices when selecting a preset mode.

D. AIR FRY BUTTON: Air fry-style cooking with the push of a button for all your oil-free fried snacks and main dishes. The Fan can be activated by pressing this button for the following presets: AirFry, Pizza, Bake, Rotisserie, Slow Cook, Roast, Dehydrate, and Reheat.

E. LIGHT BUTTON: May be selected at any time during the cooking process to light the Unit's interior.

F. FAHRENHEIT/CELSIUS BUTTON: You may choose your preferred method to measure cooking temperature.

G. CANCEL BUTTON: You may select this button at any time to cancel the cooking process. **Hold the Cancel Button for 3 seconds to power off the Unit (the LCD Panel will read "OFF").**

H. START/PAUSE BUTTON: Press to begin or pause the cooking process at any time.

Cooking Charts

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

*For maximum food safety, the U.S. Department of Agriculture recommends 165° F for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temp.*
	Ground	140° F (70° C)
Beef & Veal	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (52° C)
	Breasts	165° F (75° C)
Chicken & Turkey	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	Any type	145° F (63° C)
	Ground	160° F (70° C)
Lamb	Steaks, roasts: medium	140° F (70° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

Preset Chart

The Time and Temperature on the chart below refer to the basic default settings. As you become familiar with the appliance, you will be able to make minor adjustments to suit your taste.

MEMORY: The appliance has a memory feature that will keep your last program setting used. To reset this feature, unplug the appliance, wait 1 minute and power the appliance back on.

Mode	Preheat	Temperature/ # of Slices	Temperature Range	Default Time	Time Range
Airfry	Yes	400° F (205° C)	120–400° F (49–205° C)	18 mins.	1–45 mins.
Toast	N/A	4 Slices	Light–Dark	4 mins. 40 secs.	N/A
Bagel	N/A	4 Slices	Light–Dark	4 mins. 40 secs.	N/A
Pizza	Yes	375° F (190° C)	120–450° F (49–232° C)	20 mins.	1–60 mins.
Bake	Yes	325° F (165° C)	120–450° F (49–232° C)	30 mins.	1 min.–4 hrs.
Broil	Yes	400° F (205° C)	Low: 300° F (149° C). High: 400° F (204° C)	10 mins.	1–20 mins.
Rotisserie	Yes	375° F (190° C)	120–450° F (49–232° C)	30 mins.	1 min.–2 hrs.
Slow Cook	Yes	225° F (107° C)	225/250/275° F (107/121/135° C)	4 hrs.	2–10 hrs.
Roast	Yes	350° F (175° C)	120–450° F (49–232° C)	1 hr.	1 min.–4 hrs.
Dehydrate	No	120° F (49° C)	85–175° F (29–79° C)	6 hrs.	30 min.–72 hrs.
Reheat	No	320° F (160° C)	120–450° F (49–232° C)	15 mins.	1 min.–2 hrs.
Warm	No	160° F (70° C)	160° F (70° C)	1 hr.	1 min.–4 hrs.

Preset Information

Mode	Description	Info	Heating Element Used
AirFry	High-speed convection cooking used to replace deep frying. Great for cooking breaded items using super-heated air with little to no oil.	<ul style="list-style-type: none"> Heats from the side heating element. Uses the Crisper Tray in Position 4. The Air Frying Fan is always on. 	
Toast	Used to brown and crisp bread on both sides. Great for sliced loaves or English muffins.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack in Position 2. Select the darkness of the toast on a scale of 1–5. Select the amount of toast with Time/Slices Control Knob. Toasts 1–6 slices of loaf bread at once. The Air Frying Fan is not used. 	
Bagel	Used to brown and crisp thicker bread on both sides. Great for toasting bagels, rolls, and frozen waffles.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack in Position 2. Select the darkness of the toast on a scale of 1–5. Select the number of bagels with Time/Slices Control Knob. Toasts 1–6 slices at once. The Air Frying Fan is not used. 	
Pizza	Perfect for cooking homemade or frozen pizza. Crisps the dough while melting the cheese from the top.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack in Position 5. The Air Frying Fan can be turned on. 	
Bake	Cook perfect pastries with convection cooking. Cook cakes, pies, cookies, or any other baked goods.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack in Position 5. You can also add a baking tray (muffin tray, loaf pan) if desired. The Air Frying Fan can be turned off. 	
Broil	Melts cheese on burgers or cooked items, sears small cuts of meat, and cooks open-faced sandwiches.	<ul style="list-style-type: none"> Heats from the top heating element. Uses the Pizza Rack and/or the Baking Pan in Positions 1 and 2 (the Rack/Pan should be close to the top heating element for best results). The Air Frying Fan is not used. 	

NOTE: This symbol represents the heating element in use.

Preset Information

Mode	Description	Info	Heating Element Used
Rotisserie	Heats food from the top and bottom with convection-style cooking while the Rotisserie Spit rotates your chicken or roast. Keeps your food crispy on the outside, juicy on the inside, and evenly cooked.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Rotisserie Spit accessory in the Rotisserie slot in Position 3. The Air Frying Fan can be turned off. 	
Slow Cook	Cooks food at a low temperature with long cooking times. Cook in a covered vessel (Dutch oven) to keep moisture in. Great for turning tough cut of meat into tender meals.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack (to support cooking vessels) in Position 6. The Air Frying Fan can be turned on. 	
Roast	Cooks larger pieces of meat or poultry evenly on all sides.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack (to support cooking vessels) and Bake Pan (optional) in Position 5. The Air Frying Fan can be turned on. 	
Dehydrate	Cooks food convection style on low heat, allowing many types of food to be preserved. Great for drying fruit, vegetables and meats (beef jerky).	<ul style="list-style-type: none"> Heats from the top heating element. Uses the Crisper Tray in Positions 1, 4, and 5 (additional Crisper Trays can be purchased to use all three positions at once). The Air Frying Fan is always on. 	
Reheat	Used to heat prepared meals without searing.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack in Position 5. The Air Frying Fan can be turned on. 	
Warm	Use to hold food at a safe temperature (160° F) for a period of time.	<ul style="list-style-type: none"> Heats from the top and bottom heating elements. Uses the Pizza Rack, Crisper Tray, or Bake Pan (optional) in Position 5. The Air Frying Fan is not used. 	

Instructions for Use

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, and stickers.
3. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
4. Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on a surface that is not heat resistant. Ensure that

- the appliance is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on a stove top.
5. Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a washcloth after this burn-in cycle.
 6. Place the Drip Tray into the appliance.

Instructions

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces, other objects or appliances and any combustible materials.
2. Ensure that the appliance is plugged into a dedicated power outlet.
3. Select the cooking accessory for your recipe.
4. Place food to be cooked in appliance and close the door.
5. Select a preset mode by turning the Program Selection Knob.

6. After choosing the function you need, you can adjust the temperature by pressing the Temperature/Darkness Knob (marked "TEMP") and the time by pressing the Time/Slices Control Knob (marked "TIME").

NOTE: When toasting bread or a bagel, you control the lightness or darkness by adjusting the same knobs.

7. Press the Start/Stop Button to begin cooking cycle.

NOTE: When the cooking process is complete and the cooking time has elapsed, the appliance will beep several times.

CAUTION: All surfaces inside and outside of the appliance will be extremely hot. To avoid injury, wear oven mitts. Allow at least 30 minutes for the appliance to cool before attempting cleaning or storing.

Instructions for Use

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Misting a bit of vegetable oil on 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 **Emeril Lagasse Power AirFryer 360**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place fragile or filled foods in a baking tin or oven dish in the appliance. A baking tin or oven dish is also suggested when baking a cake or quiche.
- A baking tin or oven dish can be placed on rack inside the **Emeril Lagasse Power AirFryer 360** when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.
- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Adjustable Tray Positions

The Crisper Tray and Pizza Rack can be inserted into any of the four positions between the heat elements in the Unit.

IMPORTANT: The Drip Tray must be kept below the heat elements in the Unit at all times when cooking food.

1. Broil \ Dehydrate
2. Toast \ Bagel \ Broil
3. Rotisserie
4. AirFry \ Dehydrate
5. Reheat \ Bake \ Roast
Warm \ Pizza \ Dehydrate
6. Slow Cook



Cleaning & Storage

Cleaning

Clean the **Emeril Lagasse Power AirFryer 360** after each use. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

DO NOT soak or submerge the appliance in water or wash in a dishwasher.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the door, gently scrub both sides with warm, soapy water and a damp cloth.
DO NOT soak or submerge the appliance in water or wash in the dishwasher.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge. Do not scrub the heating coils because they are fragile and may break.

4. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance.
5. If necessary, remove unwanted food residue with a nonabrasive cleaning brush.
6. Rinse the appliance with a clean, damp cloth. Use a clean, dry cloth to dry the appliance interior. Do not leave standing water in the appliance.
7. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.
8. If any other service needs to be performed, contact Customer Service, using the contact information on the back of this manual.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The Unit does not work	<ol style="list-style-type: none">1. The Unit is not plugged in.2. You have not turned the Unit on by setting the preparation time and temperature.3. The Unit is not plugged into a dedicated power outlet.	<ol style="list-style-type: none">1. Plug power cord into wall socket.2. Set the temperature and time.3. Plug the appliance into a dedicated power outlet.
Food not cooked	<ol style="list-style-type: none">1. The Unit is overloaded.2. The temperature is set too low.	<ol style="list-style-type: none">1. Use smaller batches for more even cooking.2. Raise temperature and continue cooking.
Food is not fried evenly	<ol style="list-style-type: none">1. Some foods need to be turned during the cooking process.2. Foods of different sizes are being cooked together.	<ol style="list-style-type: none">1. Check halfway through process and turn food if needed.2. Cook similar-sized foods together.
White smoke coming from Unit	<ol style="list-style-type: none">1. Oil is being used.2. Accessories have excess grease residue from previous cooking.	<ol style="list-style-type: none">1. Wipe down to remove excess oil.2. Clean the components and Unit interior after each use.
French fries are not fried evenly	<ol style="list-style-type: none">1. Wrong type of potato being used.2. Potatoes not blanched properly during preparation.3. Too many fries are being cooked at once.	<ol style="list-style-type: none">1. Use fresh, firm potatoes.2. Use cut sticks and pat dry to remove excess starch.3. Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	<ol style="list-style-type: none">1. Raw fries have too much water.	<ol style="list-style-type: none">1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my appliance?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the Emeril Lagasse Power AirFryer 360 Recipe Guide.

2. Does the Unit need time to heat up?

The appliance has a smart feature that will preheat the appliance to the set temperature before the timer begins counting down. This feature takes effect with all preprogrammed settings except Toast, Bagel, and Dehydrate.

3. Is the appliance good for making or reheating soups and sauces?

Never cook or reheat liquids in the appliance.

4. Is it possible to stop the cooking cycle at any time?

You can use the Cancel Button to stop the cooking cycle.

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

Yes, the appliance can be shut off at any time by holding down the Cancel Button for 3 seconds.

6. Can I check the food during the cooking process?

You can check the cooking process by pressing the Light Button or pressing the Start/Pause Button and then opening the door.

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

Never attempt home repair. Contact the marketer and follow the procedures set forth by the manual. Failure to do so could render your guarantee null and void.



POWER AIRFRYER 360™

90-Day Money-Back Guarantee

Emeril Lagasse Power AirFryer 360 is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the appliance with one of equal or greater value.

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5132 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

Emeril Lagasse Power AirFryer 360
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5132.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

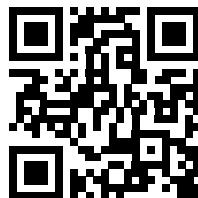


POWER AIRFRYER 360™

We are very proud of the design and quality of our
Emeril Lagasse Power AirFryer 360™.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

For parts, recipes, accessories, and everything
Emeril Everyday, go to tristarcares.com or
scan this QR code with your smartphone or tablet:



To contact us,
email us at info@tvcustomerinfo.com
or call us at 973-287-5132.



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