



EMERIL LAGASSE

# AirFryer



## Owner's Manual

Save These Instructions – For Household Use Only

MODELS: ID1901

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

Visit [TristarCares.com](http://TristarCares.com) for tutorial videos, product details, and more.  
*Guarantee Information Inside*



# Emeril Lagasse AirFryer

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## BEFORE YOU BEGIN

The *Emeril Lagasse AirFryer* 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.

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# IMPORTANT SAFEGUARDS

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## **WARNING**

### **PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!**

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

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- 4. TO AVOID ELECTRICAL SHOCK,** do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- 5. THIS APPLIANCE HAS A POLARIZED PLUG** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** place the appliance on the stove top. Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 in. of the appliance.
- 8. TO PREVENT** food contact with the heating elements, do not overfill.
- 9. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
- 10. NEVER** pour oil into the Basket. Fire and personal injury could result.
- 11. WHILE COOKING,** the internal temperature of the appliance reaches several hundred degrees F. To avoid personal injury, never place hands inside the appliance unless it is thoroughly cooled down.
- 12. DO NOT** use this appliance if the plug, the power cord, or the appliance itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED,** you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- 14. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 15. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the appliance controls with wet hands.
- 16. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 17. NEVER** use this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 18. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 19. WHEN COOKING,** do not place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 20. DO NOT USE** the appliance for any purpose other than described in this manual.
- 21. NEVER** operate the appliance unattended.
- 22. WHEN IN OPERATION,** hot steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the Basket from the appliance.
- 23. THE APPLIANCE'S OUTER SURFACES** may become hot during use. The Basket will be hot. Wear oven mitts when handling hot components or touching hot surfaces.
- 24.** Before using your new appliance on any countertop surface, **CHECK** with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers

# IMPORTANT SAFEGUARDS

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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.

25. **DO NOT** place your appliance on a hot cooktop because it could cause a fire or damage the appliance, your cooktop, and your home.
26. **SHOULD THE APPLIANCE EMIT BLACK SMOKE,** unplug immediately and wait for smoking to stop. Allow the appliance to cool and wipe out excess oil and grease from the appliance.

27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

28. **USE EXTREME CAUTION** when removing tray or disposing of hot grease.

29. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.



## **WARNING:**

*For California Residents*

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

## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

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### **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 appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer and Tristar will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 10 seconds to cool down the appliance.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
- The appliance is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Basket is removed.

### **Overheating Protection**

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

### **Automatic Shut-Off**

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

### **Electric Power**

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

### **Electromagnetic Fields**

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

# Parts & Accessories

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1. MAIN UNIT HOUSING
2. BASKET
3. EASY-GRIP HANDLE
4. TEMPERATURE CONTROL KNOB
5. TIME CONTROL KNOB
6. AIR INLET VENT
7. HOT AIR OUTLET VENT
8. POWER CABLE

**NOTE:** Unpack all listed contents from the packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.



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

**IMPORTANT:** Please make sure that your Emeril Lagasse AirFryer has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact customer service using the customer service number located on the back of this manual.

# Parts & Accessories

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**IMPORTANT:** Your Emeril Lagasse AirFryer 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. Contact the shipper using the customer service number located in the back of the owner's manual.



**BASKET**



**FRY TRAY**



Fry Tray fits inside the Basket

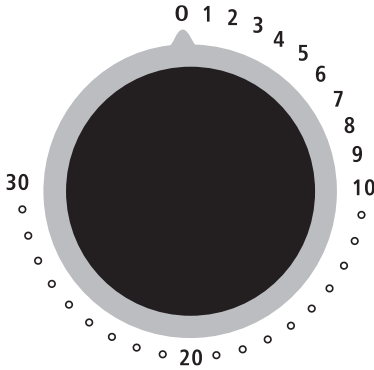
# Using The Control Panel

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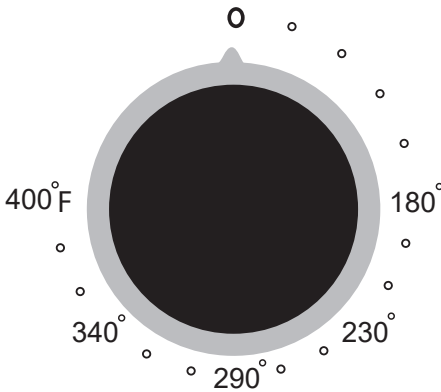
## Power Indicator Light

The Power Indicator Light illuminates when the appliance is cooking. The light darkens when the cooking process is complete.



## Timer Control Knob

Turn the Time Control Knob clockwise to set the cooking time. The cooking process will begin when the cooking time is set. Time control range: 0–30 minutes.



## Temperature Control Knob

Turn the Temperature Control Knob clockwise to set the cooking temperature. Set the cooking temperature before setting the cooking time. Temperature control range: 180° F/82° C–400° F/204° C.



# Using The Control Panel

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## Recommended Cooking Times

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

Food Cook Times	Temperature	Time
French Fry	400° F/204° C	18 mins.
Roast	350° F/177° C	25 mins.
Bake	310° F/154° C	30 mins.
Fish	350° F/177° C	10 mins.
Shrimp	330° F/166° C	8 mins.
Chicken	360° F/182° C	20 mins.
Steak	400° F/204° C	12 mins.
Reheat	240° F/116° C	12 mins.

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## Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature
ID1901	120V ~60Hz	1000W	2 qt.	180° F/82° C–400° F/204° C

# Instructions for Use

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## Before First Use

1. Remove all the packaging material.
2. Remove any stickers or labels from the appliance.
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. Before cooking food, preheat the Emeril Lagasse AirFryer for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and a dishcloth after this burn-in cycle.
5. 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 the stove top.
6. Slide the Basket into the appliance. If the Basket is placed properly, it will click into place.  
**NOTE:** The Emeril Lagasse AirFryer cooks using hot air. Do not fill the Basket with oil or frying fat. Do not put anything on top of the appliance. This disrupts the airflow and affects the cooking results.

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## Using the Emeril Lagasse AirFryer

1. Plug the appliance into a grounded wall outlet.
2. To preheat, use the Temperature Control Knob to set the appliance to the desired cooking temperature and use the Time Control Knob to set the cooking time to 3 minutes.
3. When the appliance has preheated, carefully pull the Basket out of the appliance and place your ingredients in the Basket. Return the Basket to the appliance.  
**NOTE:** Do not touch the Basket directly because the Basket becomes very hot during operation. Only hold the Basket by its handle.
4. Set the appropriate time and temperature for the ingredients you are cooking.
5. When the timer sounds, the set cooking time has elapsed. Pull the Basket out of the appliance and place it on a heat-resistant surface.
6. If the food is fully cooked, use tongs to remove food. If the food is not fully cooked, simply slide the Basket back into the appliance and add a few minutes to the cooking time.  
**CAUTION:** Do not turn the Basket upside down because any excess oil that has collected on the bottom of the basket will leak onto the ingredients.
7. The appliance is instantly ready for preparing more food.

# Instructions for Use

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## Shaking

To ensure even cooking, some foods require shaking during the cooking process. Remove the Basket from the appliance. Gently shake the contents as needed and place them back in the appliance to continue cooking.

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

1. Place the Basket on a heat-resistant surface.
2. Shake the ingredients in the basket.
3. Return the Basket to the appliance to finish cooking.

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## Tips

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

# General Cooking Guidelines

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

FOOD ITEM	QUANTITY	SHAKE	TEMP	COOK TIME	COMMENTS
				Adjustable Range (Increments)	
Thin Frozen Fries	1¼ cups	YES	400° F/204° C	15–16 mins. (1 min.)	-
Thick Frozen Fries	1¼ cups	YES	400° F/204° C	15–20 mins. (1 min.)	-
Homemade Fries	1¼ cups	YES	400° F/204° C	10–16 mins. (1 min.)	Add ½ tbsp. oil
Homemade Potato Wedges	1¼ cups	YES	360° F/182° C	18–22 mins. (1 min.)	Add ½ tbsp. oil
Hash Browns	1 cup	YES	360° F/182° C	15–18 mins. (1 min.)	-
Steak	¼–1.1 lb		360° F/182° C	8–12 mins. (1 min.)	-
Pork Chops	¼–1.1 lb		360° F/182° C	10–14 mins. (1 min.)	-
Hamburger	¼–1.1 lb		360° F/182° C	7–14 mins. (1 min.)	-
Sausage Roll	¼–1.1 lb		400° F/204° C	13–15 mins. (1 min.)	-
Chicken Drumstick	¼–1.1 lb		360° F/182° C	18–22 mins. (1 min.)	-
Chicken Breast	¼–1.1 lb		360° F/182° C	10–15 mins. (1 min.)	-
Spring Rolls	¼–¾ lb	YES	400° F/204° C	15–20 mins. (1 min.)	Use oven-ready
Frozen Chicken Nuggets	¼–1.1 lb	YES	400° F/204° C	10–15 mins. (1 min.)	Use oven-ready
Frozen Fish Sticks	¼–1.1 lb		400° F/204° C	6–10 mins. (1 min.)	Use oven-ready
Mozzarella Sticks	¼–1.1 lb		360° F/182° C	8–10 mins. (1 min.)	Use oven-ready
Cake	1 ¼ cups		320° F/160° C	20–25 mins. (1 min.)	Use baking tin
Quiche	1 ½ cups		360° F/182° C	20–22 mins. (1 min.)	Use baking tin/oven dish
Muffins	1 ¼ cups		400° F/204° C	15–18 mins. (1 min.)	Use baking tin
Baked Goods	1 ½ cups		320° F/160° C	20 mins. (1 min.)	Use baking tin/oven dish

# Troubleshooting

Symptom	Possible Cause	Solution
The Emeril Lagasse AirFryer does not work	The appliance is not plugged in.	Plug the Power Cable into a wall outlet.
	You have not turned the appliance on by setting the preparation time and temperature.	Set the time and temperature. The cooking process will begin when the cooking time is set.
	You have probably turned off the appliance. If you remove the Basket during the cooking process, you will trigger the Auto Shut-Off mode.	Set the time and temperature. The cooking process will begin when the cooking time is set.
Food is not cooked	The Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly	Some foods need to be shaken during the cooking process.	See Shaking in Instructions for Use, p. 11.
Basket will not slide into appliance properly	The Basket is overloaded.	Do not fill the Basket above the Maximum line.
	The Basket is not placed in the appliance correctly.	Gently push the Basket into the appliance until it clicks.
White smoke coming from appliance	Too much oil is being used.	Wipe down to remove excess oil.
	The Basket has grease residue from the previous operation.	Clean the Basket after each use.
French fries are not fried evenly	Potatoes are not prepped properly.	Consult a recipe for potato type and prep.
	Fries are not cut evenly.	Cut fries thinner or reshape fries.
	Fries are too crowded.	Spread fries out or cook a smaller batch.
	Potatoes are not rinsed properly during preparation.	Pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil.
		Cut sticks smaller.
		Add a bit more oil.

# Frequently Asked Questions

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- 1. Can I prepare foods other than fried dishes with my Emeril Lagasse AirFryer?** You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the Emeril Lagasse AirFryer Recipe Guide.
- 2. Is the Emeril Lagasse AirFryer good for making or reheating soups and sauces?** Never cook or reheat liquids in the Emeril Lagasse AirFryer.
- 3. Is it possible to shut off the appliance at any time?** Set the cooking time to 0 to shut off the appliance.
- 4. What do I do if the appliance shuts off while cooking?** As a safety feature, the Emeril Lagasse AirFryer has an Auto Shut-Off device that prevents damage from overheating. Remove the Basket and set it on a heat-resistant surface. Allow the appliance to cool down. Remove the Power Cable from the outlet. Once cool, plug the Power Cable back into the outlet. Restart by setting cooking temperature and time.
- 5. Does the appliance need time to heat up?** If you are cooking from a cold start, add 3 minutes to the cooking time to compensate.
- 6. Can I check the food during the cooking process?** You can remove the Basket at any time while cooking is in progress. Removing the Basket pauses the cooking cycle. Reinserting the Basket resumes the cooking cycle.
- 7. Is the Emeril Lagasse AirFryer dishwasher safe?** Only the Basket is dishwasher safe. The appliance itself, which contains the heating coil and electronics, should never be submerged in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.
- 8. What happens if the appliance still does not work after I have tried all the troubleshooting suggestions?** Never attempt a home repair. Contact the retailer or customer service and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

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## Cleaning

Clean the ***Emeril Lagasse AirFryer*** after each use. The Basket and the Fry Tray are coated with a special nonstick surface. Never use abrasive cleaning materials or utensils on these surfaces.  
**Note:** The Basket is dishwasher safe.

1. Remove the Power Cable from the wall outlet and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the Basket and the Fry Tray with hot water, a mild detergent, and a nonabrasive sponge.  
**Tip:** Should the Basket contain difficult-to-remove food particles, soak in hot, soapy water for 10 minutes
4. Clean the inside of the appliance with a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.
5. If necessary, remove unwanted food residue from the heating element with a soft cleaning brush.

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## Storage

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



## AirFryer

### ***90-Day Money-Back Guarantee***

The *Emeril Lagasse Air Fryer* 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 unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the unit 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](http://www.customerstatus.com). You can call customer service at 973-287-5126 or email [info@tvcustomerinfo.com](mailto: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 Air Fryer  
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 973-287-5126.

#### ***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.



EMERIL LAGASSE

# AirFryer

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

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

Visit us at [www.TristarCares.com](http://www.TristarCares.com), email us at  
[customerservice@tristarproductsinc.com](mailto:customerservice@tristarproductsinc.com)  
or call us at **973-287-5129**



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