



AIRFRYER ELITE HOME™



Owner's Manual

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

MODEL: HF-8360T-S CAPACITY: 5 QT POWER: 1500W, 120V

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

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



Air Fryer, Dehydrator & More

BEFORE YOU BEGIN

The *Emeril Lagasse AirFryer Elite Home* 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 completely familiar with this appliance's operation and precautions.

Appliance Specifications

| Model | Supply Power | Rated Power | Capacity | Temperature | Display |
|------------|--------------|-------------|----------|---------------------------|------------------|
| HF-8360T-S | AC 120V 60Hz | 1500W | 5 qt. | 90° F/32° C–400° F/204° C | LED Touch Screen |

Table of Contents

| | |
|---------------------------------|----|
| IMPORTANT SAFEGUARDS | 4 |
| Parts & Accessories | 7 |
| Using the Digital Control Panel | 8 |
| Cooking Presets | 9 |
| General Operating Instructions | 10 |
| Cooking Guidelines & Tips | 11 |
| Cooking Chart | 12 |
| Cleaning & Storage | 14 |
| Troubleshooting | 16 |
| Frequently Asked Questions | 17 |
| Money-Back Guarantee | 18 |

IMPORTANT SAFEGUARDS


WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

1. READ ALL INSTRUCTIONS.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, 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.

Where to Use the Appliance

4. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
5. 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. 
6. DO NOT place or use this appliance near water.
7. When cooking, DO NOT place the appliance against a wall or within 5 inches of other appliances. DO NOT place anything on top of the appliance.
8. A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
9. DO NOT use outdoors.
10. DO NOT place the appliance in any container or small confined space while the appliance is heated or in operation.
11. ALWAYS operate the appliance on a horizontal surface that is level, stable, and noncombustible with adequate space for airflow.

12. 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.

Electrical Safety

13. 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.
14. 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 appliance to an authorized service facility for examination, repair, or adjustment.
15. This appliance should be serviced ONLY by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
16. NEVER immerse 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.
17. To protect against electrical shock, DO NOT immerse cord, plugs, or expose the electrical components to water or other liquid.
18. DO NOT plug in the power cord or operate the appliance controls with wet hands.
19. ALWAYS make sure the plug is attached to the appliance first, then plug the cord into the wall outlet. To disconnect, press the Power button to turn the appliance off, then remove the plug from the wall outlet.
20. MAKE SURE the appliance is properly plugged into a dedicated wall socket without any other appliances on the same outlet.
21. NEVER use this appliance with an extension cord. A short power supply cord is provided to reduce the risk of entanglement or tripping over a longer cord.

IMPORTANT SAFEGUARDS

- 22. KEEP the appliance and its power cord out of reach of children when it is in operation or in the cooling down process.
- 23. NEVER plug the appliance into an outlet below the surface where the appliance is placed.
- 24. DO NOT let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- 25. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.

Operational Safety

- 26. 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.
- 27. Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.
- 28. NEVER operate the appliance unattended.
- 29. NEVER connect this appliance to an external timer switch or separate remote-control system.
- 30. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 31. UNPLUG the appliance from outlet when not in use and before cleaning. ALLOW 30 minutes to cool before handling, putting on or taking off parts, cleaning, or storing.
- 32. 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.
- 33. 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.
- 34. 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.

- 35. 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.
- 36. DO NOT touch hot surfaces. Use handles or knobs.
- 37. EXTREME CAUTION MUST BE USED when moving an appliance containing hot oil or other hot liquids or when removing accessories or disposing of hot grease. This appliance is not intended for deep-frying foods.
- 38. Oversized foods, metal foil packages, or utensils MUST NOT be inserted in the appliance as they may involve a risk of fire or electric shock. DO NOT overfill the appliance.
- 39. DO NOT store any materials, other than manufacturer-recommended accessories, in this appliance when not in use.
- 40. DO NOT place any of the following materials in the appliance: paper, cardboard, plastic.
- 41. NEVER pour oil into the appliance or accessories. Fire and personal injury could result.

Appliance Hazards

- 42. DO NOT use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick cooking performance.
- 43. DO NOT expose the appliance to corrosive chemicals or vapors.
- 44. DO NOT use sharp utensils with the appliance. These implements can damage the appliance's protective non-stick coating.
- 45. When cleaning the appliance interior, use ONLY mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- 46. This appliance is for home use only. 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 Tristar will not be held liable for damages. DO NOT use this appliance for anything other than its intended use.
- 47. SAVE THESE INSTRUCTIONS.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

WARNING

- **NEVER** rest anything on the Basket while it is open.
- **DO NOT** leave the Basket open for an extended period.
- **ALWAYS** ensure that nothing is protruding out of the appliance before closing the Basket.
- **ALWAYS** close the Basket gently; **NEVER** slam the Basket closed. **ALWAYS** hold the handle of the Basket when opening and closing the Basket.
- **NEVER** operate your appliance with the Basket open.
- When the cooking time has completed, cooking will stop and the fan will continue to run for 10 to 20 seconds to cool down the appliance.
- The appliance is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Basket is removed.

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.

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 to 20 seconds to cool down the appliance.

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.



WARNING: For California Residents

This product can expose you to Di(2-ethylhexyl)phthalate, which is known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Parts & Accessories



1. Main Appliance
2. Control Panel
3. Air Intake Vents
4. Basket
5. Handle
6. Fry Tray
7. Hot Air Outlet Vents
8. Power Cord

NOTE: Some accessories may not be included with purchase.

IMPORTANT: Please make sure that your appliance 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 the shipper using the customer service number located on the back of this manual.

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.

Using the Digital Control Panel



TO START: Plug the Power Cord into the wall outlet. The Digital LED Display will illuminate and a series of dashes will display.

- 1. Power Button:** Once the Basket and Fry Tray are properly placed in the Main Unit Housing, the Control Panel will be illuminated. Pressing the Power Button once will set the appliance to a default cooking temperature of 375° F/191° C and time of 15 minutes. Pressing the Power Button a second time will start the cooking process. Pressing the Power Button during the cooking cycle will turn the appliance off.
- 2. Cooking Presets:** Press the cooking preset buttons to choose from up to ten cooking presets. See the Preset Chart below for the cooking times and temperatures associated with each preset. **NOTE:** The running lights on the Control Panel will illuminate when the cooking cycle begins and will stay illuminated for up to 20 seconds after the cooking cycle is complete.

- 3. Temperature Control Buttons:** The + and – symbols enable you to increase or decrease cooking temperature 5° F at a time. Keeping a button held down will rapidly change the temperature. Temperature control range: 90° F–400° F/32° C–204° C (Dehydrate temperature control range: 90° F–170° F/32° C–77° C).
- 4. Shake Indicator:** The Shake Indicator will illuminate when the cooking cycle has reached its halfway point. This halfway timer gives you the opportunity to shake or flip your food or rotate the accessories in the appliance, which helps ensure even cooking (see the "Shaking" section).
- 4. Time and Temperature Display:** This display will keep track of the temperature and remaining cook time.
- 6. Timer Control Buttons:** The + and – symbols enable you to increase or decrease cooking time 1 minute at a time (30 minutes at a time for Dehydrate). Keeping the Button held down will rapidly change the time. Time control range: 1–60 minutes (dehydrate time control range: 2–24 hours).











Cooking Presets

Preset Button Cooking Chart

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.

WARNING

This appliance is not a deep fryer. Do not pour oil into the appliance.

| Preset Button | Default Temperature | Default Time | Shake | Low Fan |
|---|---------------------|--------------|-------|---------|
| Default | 375° F (191° C) | 15 mins. | Yes | |
| French Fry  | 400° F (204° C) | 18 mins. | Yes | |
| Vegetable  | 380° F (193° C) | 8 mins. | Yes | |
| Bake  | 320° F (160° C) | 30 mins. | | On |
| Fish  | 390° F (199° C) | 10 mins. | | |
| Eggs  | 250° F (121° C) | 18 mins. | | |
| Chicken  | 350° F (177° C) | 40 mins. | Yes | |
| Broil  | 400° F (204° C) | 12 mins. | Yes | |
| Pizza  | 360° F (182° C) | 15 mins. | | |
| Defrost  | 180° F (82° C) | 15 mins. | Yes | On |
| Dehydrate  | 120° F (49° C) | 2 hrs. | | On |

***SHAKE FUNCTION PROGRAMMING:** Halfway through the cooking cycle, the appliance will beep five times, indicating that food can be shaken or flipped over.

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 Temperature [†] |
|------------------|---------------------------------|-----------------------------------|
| Beef & Veal | Ground | 160° F (71° C) |
| | Steaks, roasts: medium | 145° F (63° C) |
| | Steaks, roasts: rare | 125° F (52° C) |
| Chicken & Turkey | Breasts | 165° F (74° C) |
| | Ground, stuffed | 165° F (74° C) |
| | Whole bird, legs, thighs, wings | 165° F (74° C) |
| Fish & Shellfish | Any type | 145° F (63° C) |
| Lamb | Ground | 160° F (71° C) |
| | Steaks, roasts: medium | 140° F (60° C) |
| | Steaks, roasts: rare | 130° F (54° C) |
| Pork | Chops, ground, ribs, roasts | 160° F (71° C) |
| | Fully cooked ham | 140° F (60° C) |

General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, stickers, and 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. 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 appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and a washcloth after this burn-in cycle.
6. Place the Fry Tray in the Basket. Slide the Basket into the appliance. If the Basket is placed properly, it will click into place.

Using the Appliance

Locate the appliance on a dry, level, stable, heat-resistant surface.

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

CAUTION

- **NEVER** use the appliance's door as a place to rest accessories filled with food. The accessories could damage the door or cause the appliance to tip. Personal injury could result.
- During the cooking process, the cooking accessories will become very hot. When you remove the accessories to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. **NEVER** place the accessories directly on a countertop or table.
- 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.

Cooking Guidelines & Tips

Shaking

To ensure even cooking, some foods require shaking during the cooking process. Some of this appliance's presets include a halfway timer, which is a timer that will sound when the cooking cycle has reached its halfway point. At

the halfway point in the cycle, 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.

Tips

- When starting with a cold appliance, add 3 minutes to the cooking time to allow the appliance to preheat.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Shaking smaller-sized foods 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 appliance.
- 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 appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Cooking Chart

Settings

The Cooking Chart will help you select the correct temperature and time for best results. As you become more familiar with the appliance's cooking process, you may adjust these settings to suit your own personal tastes.

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

| Food item | Size | Temperature | Cook Time | Preheat | Shake or Flip | Spray with Oil |
|--------------------|--------|-----------------|-----------|---------|---------------|----------------|
| FROZEN FOOD | | | | | | |
| French fries | | 400° F (204° C) | 18 min | | ✓ | |
| Sweet potato fries | | 400° F (204° C) | 22 min | | ✓ | |
| Chicken nuggets | | 400° F (204° C) | 14 min | | ✓ | |
| CHICKEN | | | | | | |
| Breaded cutlets | 6 oz | 400° F (204° C) | 10 min | ✓ | ✓ | ✓ |
| Wings | | 400° F (204° C) | 25 min | ✓ | ✓ | |
| Chicken breast | 6 oz | 400° F (204° C) | 8 min | ✓ | | |
| BEEF | | | | | | |
| Burgers | 6 oz | 400° F (204° C) | 10 min | ✓ | ✓ | |
| Hot dogs | 8 pc | 375° F (191° C) | 5 min | ✓ | ✓ | |
| NY strip steaks | 8 oz | 400° F (204° C) | 12 min | ✓ | ✓ | |
| Meatballs, 1 inch | 1.5 lb | 375° F (191° C) | 10 min | ✓ | ✓ | |

Cooking Chart

| Food item | Size | Temperature | Cook Time | Preheat | Shake or Flip | Spray with Oil |
|----------------------------|-------|-----------------|-----------|---------|---------------|----------------|
| PORK | | | | | | |
| Pork chops | | 400° F (204° C) | 12 min | ✓ | ✓ | |
| Sausages | | 350° F (177° C) | 15 min | ✓ | ✓ | |
| FISH | | | | | | |
| Salmon filets | 6 oz | 390° F (199° C) | 12 min | ✓ | | |
| Shrimp (16–20 size) | 12 oz | 390° F (199° C) | 10 min | ✓ | ✓ | |
| VEGETABLES | | | | | | |
| Asparagus | 1 lb | 380° F (193° C) | 8 min | | ✓ | ✓ |
| Broccoli | 8 oz | 380° F (193° C) | 8 min | | ✓ | ✓ |
| Corn on the cob | 2 pc | 380° F (193° C) | 8 min | | ✓ | ✓ |
| PREPARED FOOD | | | | | | |
| Hard boiled eggs, shell on | | 250° F (121° C) | 18 min | | | |
| Cake | | 320° F (160° C) | 20 min | | | |
| Grilled cheese sandwich | 1 pc | 375° F (191° C) | 6 min | ✓ | ✓ | |

Cleaning and Storage

If Your Appliance Is Not Working Correctly

- Make sure the Power Cord is plugged into an electrical socket.
- The appliance may not be able to draw enough operating power from the outlet. Try switching the Power Cord to an outlet that has no other appliances attached to it.

Care & Cleaning

Clean the appliance 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.

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

1. Remove the power cord from the wall socket 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 inside of the appliance with hot water, a mild detergent, and a nonabrasive cloth or sponge. Do not scrub the heating coils because they are fragile and may break.
4. If necessary, remove unwanted food residue with a soft nylon bristle brush.
5. 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.
6. To remove caked-on food from accessories more easily, soak the accessories in warm, soapy water. Hand-washing is recommended.
7. If any other service needs to be performed, contact Customer Service using the contact information on the back of this manual

Cleaning and Storage

Dishwasher Safe

Only the Inner Pot and Glass Lid are dishwasher safe. Although these components are dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines:

- Load the dishwasher carefully. Other dishes and flatware may mark the surface of your cookware.
- Be sure to remove soil from other dishes and flatware. It can be abrasive to nonstick coating.
- We recommend using a non-lemon detergent.
- Regular dishwasher cleaning will eventually scratch any surface.
- To protect yourself from electric shock, NEVER immerse the device, or the Power Cord in water or other liquids.
- **DO NOT** use any petroleum products, which will damage the outer appliance housing and the Control Panel.
- **DO NOT** use/store any flammable, acid, or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- **DO NOT** stack heavy objects on top of the appliance. Excessive weight could possibly damage the appliance.

Storage

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

Troubleshooting

| Problem | Possible Cause | Solution |
|-----------------------------------|---|---|
| The appliance does not work | The appliance is not plugged in. | Plug the Power Cable into a wall socket. |
| | The appliance is plugged into an outlet that is shared with other devices. | Plug the appliance into a dedicated power outlet. |
| | The appliance has not been turned on by setting the preparation time and temperature. | Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin. |
| | The appliance might have been turned off. If the Power button is pressed while cooking, the Auto Shut-Off mode will be triggered. | Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin. |
| Food not cooked | The appliance is overloaded. | Use smaller batches for more even cooking. |
| | The temperature is set too low. | Raise temperature and continue cooking |
| Food is not cooked evenly | Some foods need to be turned during the cooking process. | Check halfway through process and turn food if needed. |
| | Foods of different sizes are being cooked together. | Cook similar-sized foods together. |
| White smoke coming from appliance | Oil is being used. | Wipe down to remove excess oil. |
| | Accessories have excess grease residue from previous cooking. | Clean the components and appliance interior after each use. |
| French fries are not fried evenly | Wrong type of potato being used. | Use fresh, firm potatoes. |
| | Potatoes not blanched properly during preparation. | Use cut sticks and pat dry to remove excess starch. |
| | Too many fries are being cooked at once. | Cook less than 2 ½ cups of fries at a time. |
| 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. Blanch cut potatoes. |

Error Codes

| Display Shown | Possible Cause | Solution |
|---------------|--------------------------------------|-----------------------|
| E1 | Broken circuit of the thermal sensor | Call Customer Service |
| E2 | Short circuit of the thermal sensor | Call Customer Service |

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 AirFryer Elite Home Recipe Guide.
- 2. Is the appliance good for making or reheating soups and sauces?**

Never cook or reheat liquids in the appliance.
- 3. What do I do if the appliance shuts down while cooking?**

As a safety feature, the appliance has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the appliance to cool down. Plug back in and restart with the Power Button.
- 4. Does the appliance need time to heat up?**

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.
- 5. Is it possible to shut off the appliance at any time?**

Press the Power Button once to stop the cooking cycle at any time during the cooking process.
- 6. Can I check the food during the cooking process?**

You can open the door to check food, rotate Crisper Trays or flip food if needed to ensure even cooking. The cooking cycle will resume where you left off.
- 7. Is the appliance dishwasher safe?**

Only the accessories are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submersed 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 Tristar using the contact information located on the back of this manual and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

AIRFRYER ELITE HOME™

90-Day Money-Back Guarantee

The Emeril Lagasse AirFryer Elite Home 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 AirFryer Elite Home
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.



AIRFRYER ELITE HOME™

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

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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