



EMERIL LAGASSE

AirFryer Pro™



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: RA-002S

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

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



Air Fryer, Rotisserie, Dehydrator & More

BEFORE YOU BEGIN

The *Emeril Lagasse AirFryer Pro* 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 Unit's operation and precautions.

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IMPORTANT SAFEGUARDS

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

1. **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
3. This Unit 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.
4. **MAKE SURE** the Unit is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Round Basket.
6. **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the *Emeril Lagasse AirFryer Pro* is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
7. **NEVER POUR** oil into the Round Basket. Fire and personal injury could result.
8. While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.
9. This Unit is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the Unit. This Unit is **NOT INTENDED FOR USE** by children.
10. When cooking, **DO NOT PLACE** the Unit against a wall or against other appliances. Leave at least 5 inches of free space on the back and sides and above the Unit. Do not place anything on top of the Unit.
11. **DO NOT USE** this Unit if the plug, the power cord, or the Unit itself is damaged in any way.
12. **DO NOT PLACE** The Unit on stove top surfaces.
13. If the power cord is damaged, **YOU MUST HAVE IT REPLACED** by Tristar, its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the Unit and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.
15. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
16. **NEVER CONNECT** this Unit to an external timer switch or separate remote-control system.
17. **NEVER USE** this Unit with an extension cord of any kind.
18. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. **DO NOT OPERATE** the Unit on or near combustible materials, such as tablecloths and curtains.
20. **DO NOT USE** the *Emeril Lagasse AirFryer Pro* for any purpose other than described in this manual.
21. **NEVER OPERATE** the Unit unattended.
22. When in operation, air is released through the Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Air Outlet Vent. Also avoid the air while removing the Round Basket from the Unit. The Unit's outer surfaces may become hot during use. The Round Basket **WILL BE HOT. WEAR OVEN MITTS** or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.
23. Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
24. When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 secs. to cool down the Unit.
25. Always operate the Unit on a horizontal surface that is level, stable, and noncombustible.
26. This Unit is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. Before using your new *Emeril Lagasse AirFryer Pro* on any countertop surface, **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 *Emeril Lagasse AirFryer Pro* for heat protection. Your manufacturer or

IMPORTANT SAFEGUARDS

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 ***Emeril Lagasse AirFryer Pro*** before using it.

28. **DO NOT** place your ***Emeril Lagasse AirFryer Pro*** on a hot cooktop because it could cause a fire or damage the ***Emeril Lagasse AirFryer Pro***, your cooktop, and your home.

29. Always unplug the Unit after use.

30. Let the Unit cool down for approximately 30 mins. before handling, cleaning, or storing.

31. Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.



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.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

CAUTION

- Always operate the Unit on a horizontal surface that is level, stable, and noncombustible.
- This Unit is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the ***Emeril Lagasse AirFryer Pro*** 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 Unit after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 20 secs. to cool down the Unit.
- Let the Unit cool down for approximately 30 minutes before handling, cleaning, or storing.
- The ***Emeril Lagasse AirFryer Pro*** is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Outer Basket is removed.

Overheating Protection

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

Automatic Shut-Off

The Unit has a built-in shut-off device that will automatically shut off the Unit when the cooking time has completed. You can manually switch off the Unit by pressing the Power Button. The fan will continue running for 20 secs. to cool down the Unit.

Electric Power

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

Electromagnetic Fields

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

CAUTION: Attaching the Power Cord

- Plug the power cord into a 2-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
- **Do not use an extension cord with this product.**
- This model is designed for use with a 2-prong grounded 120V dedicated electrical outlet only. **Do not use with any other electrical outlet or modify the plug.**
- To disconnect, press the Power Button and then remove the plug from the wall.

Parts & Accessories

1. MAIN UNIT
2. CONTROL PANEL
3. AIR INLET VENT
4. HOT AIR OUTLET VENT
5. 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: The Unit may get hot. Be careful not to touch the Unit while in use. Keep the Unit away from other objects.

IMPORTANT: Please make sure that your ***Emeril Lagasse AirFryer Pro*** 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

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

- | | | |
|-----------------|---------------------|-----------------------------|
| 1. Drip Tray | 4. Crisper Trays | 6. Rotisserie Shaft & Racks |
| 2. Round Basket | 5. Rotisserie Forks | 7. Stainless Skewers |
| 3. Fetch Tool | | |

WARNING:

Forks, Skewers, and other metal parts used with 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.



Technical Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature
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RA-002S	120V ~60Hz	1700W	6 qt.	90° F–400° F
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Using the Accessories

Placing Crisper Trays

1. Insert the Drip Tray into the bottom of the Unit (FIG. A).
2. Place Crisper Trays into Unit by sliding them through the side grooves and onto the back lip (FIG. B).
3. Place the Crisper Trays closer to the top heating element for faster cooking and added crisp.
4. Rotate the Crisper Trays mid-cycle for even cooking.



FIG. A



FIG. B

Placing Round Basket

1. Insert the Drip Tray into the bottom of the Unit (FIG. A).
2. Slide the Round Basket onto the rails in the center of the Unit (FIG. C).
3. Insert the shaft attached to the left side of the Round Basket into the Rotisserie Socket on the left side of the Unit. Then, insert the shaft on the right side of the Round Basket into the right side of the Unit. Ensure that the Round Basket's shaft is secure inside the Rotisserie Socket.



FIG. C

Removing Round Basket & Rotisserie Spit

1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Round Basket or Rotisserie Spit (FIG. D).
2. Pull the Round Basket or Rotisserie Spit slightly to the right to disconnect the accessory from the Rotisserie Socket.
3. Carefully pull and remove the Round Basket or Rotisserie Spit from the Unit.



FIG. D

NOTE: Some accessories may not be included with purchase.

Using the Accessories

Rotisserie Shaft & Skewer Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft (FIG. E).
2. Slightly tighten the Set Screws. Do not overtighten because you may need to adjust the tightness after you insert the Skewers.
3. The Rotisserie Shaft can be used alone or with the Skewers.



FIG. E

Rotisserie Spit Assembly & Insertion

1. Slide a Skewer into an open slot on the Skewer Rack with the clip facing toward the Rotisserie Shaft.
2. Guide the sharp end of the Skewer through the hole on the opposite Skewer Rack and push the clip through the hole near the slot until the Skewer is secure (FIG. F).
3. Repeat steps 1–2 uniformly around the Skewer Rack. Ensure the Skewers are evenly spaced (FIG. G).
4. Tighten the Set Screws to make sure they are secure.
5. Use caution while inserting the Spit into the Unit to prevent getting poked by the Skewer ends.
6. Open the door of the Unit. Slide the Rotisserie Spit onto the rails in the center of the Unit.
7. Insert the shaft attached to the left side of the Rotisserie Spit into the Rotisserie Socket on the left side of the Unit. Then, insert the shaft on the right side of the Rotisserie Spit into the right side of the Unit. Ensure that the Round Basket's shaft is secure inside the Rotisserie Socket.

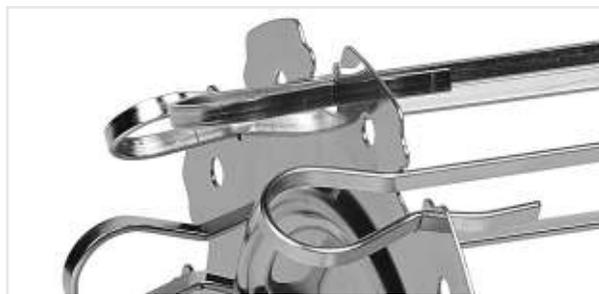


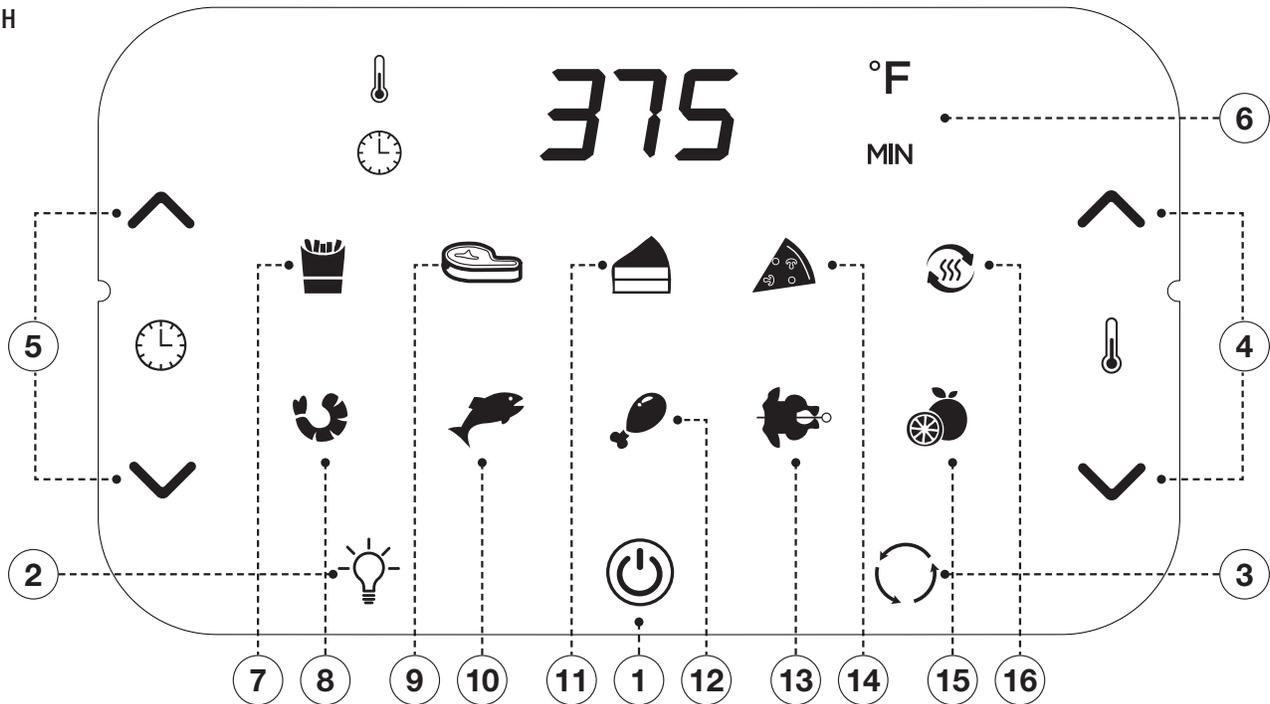
FIG. F



FIG. G

Using the Control Panel

FIG. H



1. Power Button

Once the Unit is plugged in, the Control Panel will light up. Pressing the Power Button will set the Unit to a default temperature of 370° F and time of 15 minutes. Pressing the Power Button again will start the cooking process. Pressing the Power Button during the cooking cycle will shut off the Unit.

2. Internal Light

Selecting this button will help you check cooking progress while unit is in operation. Note: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if the door opens.

3. Rotation Button

Select this button when cooking anything using the Rotisserie Mode. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from

180° F (80° C) to 400° F (200° C). Dehydration ranges from 90° F (30° C) to 170° F (75° C).

5. Time Control Buttons

These buttons enable you to select an exact cooking time to the minute, from 1 min. to 60 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2–24 hrs.

6. LED Digital Display

The Digital Numeric Display will alternate between displaying the temperature and the remaining time during the cooking process.

7–16. Cooking Presets

Selecting any Preset Button sets the time and temperature to the preset's default value. The cooking process starts automatically 5 secs. after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the Unit immediately. You may use the Time and Temperature Buttons to override the preset settings.

Using the Control Panel

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Food Cook Times	Default Temperature	Time
7. French Fry	400° F (200° C)	18 mins.
8. Shrimp	320° F (160° C)	12 mins.
9. Steaks/Chops	390° F (199° C)	12 mins.
10. Fish	325° F (163° C)	15 mins.
11. Baking	320° F (160° C)	30 mins.
12. Chicken	370° F (185° C)	35 mins.
13. Rotisserie	375° F (191° C)	30 mins.*
14. Pizza	360° F (182° C)	16 mins.
15. Dehydrator*	120° F (50° C)	2 hrs. (*2–24 hrs.)
16. Reheat	240° F (115° C)	12 mins.

Using the AirFryer Pro Without Presets

The time and temperature on the chart above refer the basic default settings. As you become familiar with the Unit, you will be able to make minor adjustments to suit your taste.

WARNING:

This Unit is not a deep fryer. Never pour oil into the Unit.

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	145° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (63° C)
Chicken & Turkey	Breasts	165° F (75° C)
	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)

General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, and stickers.
3. Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
4. Never wash or submerge the cooking Unit in water. Wipe the inside and outside of the cooking Unit with a clean, moist cloth. Rinse with a warm, moist cloth.

5. Before cooking food, preheat the Unit for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the Unit with warm, soapy water and a dishcloth after this burn-in cycle.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: This Unit is not a deep fryer. Do not pour oil into the Unit.

Preparing for Use

1. Place the Unit on a stable, level, horizontal, and heat-resistant surface
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the Round Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist dishcloth and mild detergent.

A Versatile Appliance

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

Warning

- **NEVER** put anything on top of the Unit.
- **NEVER** cover the air vents on the top and back of the Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Unit's door as a place to rest accessories filled with food. The accessories could damage the door or cause the Unit to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

General Operating Instructions

Cooking with the AirFryer Pro

1. Place the ingredients on a Crisper Tray, on one of the Rotisserie accessories, or in the Round Basket.
2. Plug the power cord into a 120V dedicated outlet. Put the Crisper Tray, Round Basket, or Rotisserie Spit into the Unit and shut the door.
3. When food is placed in the Unit, press the Power Button once (page 10, FIG. H1).
4. Select a preset function (page 10, FIG. H7–16) or manually set the temperature and then the time (page 10, FIG. H4–5). Refer to the detailed Control Panel instructions on page 10.
5. The Unit will automatically start the cooking cycle a few seconds after a preset function is selected or the time and/or temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the Unit's door to view the food at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food may require a longer cooking time than smaller quantities.
- 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 AirFryer Pro***.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or dish can be placed on the Crisper Tray inside the Unit when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

Important

Removing Cooked or Hot Food

The Rotisserie Spit and Round Basket are hot after use. Use the Fetch Tool or oven mitts to remove the Rotisserie Spit and Round Basket from the Unit (FIG. I).

FIG. I



Warning

During the cooking process, the Unit and accessories will become very hot. When you remove any accessory or food, use care and wear oven mitts. Place accessories on a heat-resistant surface. Never place accessories directly on a countertop or table.

General Cooking Guidelines

FOOD ITEM	QUANTITY	TIME	COOK TIME	COMMENTS
Thin Frozen Fries	1 ¼–3 cups	15–16 mins.	400° F (204° C)	-
Thick Frozen Fries	1 ¼–3 cups	15–20 mins.	400° F (204° C)	-
Homemade Fries	1 ¼–3 ¼ cups	10–16 mins.	400° F (204° C)	Add ½ tbsp. oil
Homemade Potato Wedges	1 ¼–3 ¼ cups	18–22 mins.	360° F (182° C)	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼–3 cups	12–18 mins.	360° F (182° C)	Add ½ tbsp. oil
Hash Browns	1 cup	15–18 mins.	360° F (182° C)	
Potato Gratin	2 cup	15–18 mins.	400° F (204° C)	
Steak	¼–1.1 lb	8–12 mins.	360° F (182° C)	
Pork Chops	¼–1.1 lb	10–14 mins.	360° F (182° C)	
Hamburger	¼–1.1 lb	7–14 mins.	360° F (182° C)	
Sausage Roll	¼–1.1 lb	13–15 mins.	400° F (204° C)	
Chicken Drumsticks	¼–1.1 lb	18–22 mins.	360° F (182° C)	
Chicken Breast	¼–1.1 lb	10–15 mins.	360° F (182° C)	
Spring Rolls	¼–¾ lb	15–20 mins.	400° F (204° C)	Use oven-ready
Frozen Chicken Nuggets	¼–1.1 lb	10–15 mins.	400° F (204° C)	Use oven-ready
Frozen Fish Sticks	¼–1.1 lb	6–10 mins.	400° F (204° C)	Use oven-ready
Mozzarella Sticks	¼–1.1 lb	8–10 mins.	360° F (182° C)	Use oven-ready
Stuffed Vegetables	¼–1.1 lb	10 mins.	320° F (160° C)	
Cake	1 ¼ cups	20–25 mins.	320° F (160° C)	Use baking tin
Quiche	1 ½ cups	20–22 mins.	360° F (182° C)	Use baking tin/oven dish
Muffins	1 ¼ cups	15–18 mins.	400° F (204° C)	Use baking tin
Baked Goods	1 ½ cups	20 mins.	320° F (160° C)	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15 mins.	400° F (204° C)	

Cooking Chart

Settings

The table on page 14 will help you select the correct temperature and time for best results. As you become more familiar with the **Emeril Lagasse AirFryer Pro** cooking process, you may adjust these settings to suit your own personal tastes.

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.

Tips

- For recipes that benefit from flipping/rotating the food, set the timer to half the time needed for the recipe and the timer bell will alert you when to flip or rotate the food.
- Add 3 minutes to the cooking time when starting with a cold unit.

Cleaning & Storage

Cleaning

Clean the **Emeril Lagasse AirFryer Pro** after each use. The Round Basket and other accessories are durable and dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.

Remove the power cord from the wall socket and be certain the Unit is thoroughly cooled before cleaning.

1. Wipe the outside of the Unit 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 Unit in water or wash in the dishwasher.
3. Clean the inside of the Unit with hot water, a mild detergent, and a nonabrasive sponge. Do not scrub the heating coils because they are fragile and may break. Then, rinse the Unit thoroughly with a clean, damp cloth. Do not leave standing water inside the Unit.
4. If necessary, remove unwanted food residue with a soft nylon cleaning brush.
5. To easily remove caked-on food, soak in warm, soapy water. Hand-washing is recommended.

Storage

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

Troubleshooting

Symptom	Possible Cause	Solution
The Unit does not work	The Unit is not plugged in.	Plug power cord into wall socket.
	The Unit has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The Unit is not plugged into a dedicated power outlet.	Plug the Unit into a dedicated power outlet.
Food not cooked	The Unit is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried 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 unit	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking..	Clean the components and unit 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

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 Emeril Lagasse AirFryer Pro?*

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

2. *Is the Emeril Lagasse AirFryer Pro good for making or reheating soups and sauces?*

Never cook or reheat liquids in the ***Emeril Lagasse AirFryer Pro***.

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

Press the Power Button once to shut off the Unit.

4. *What do I do if the Unit shuts off while cooking?*

As a safety feature, the ***Emeril Lagasse AirFryer Pro*** has an Auto Shut-Off device that prevents damage from overheating. If the Unit shuts off while cooking, allow the Unit to cool down. Then, remove the Power Cable from the outlet. Once the Unit is cool, plug the Power Cable back into the outlet. Restart the cooking process by pressing the Power Button.

Always ensure that there are no other appliances using the outlet that is being used by the ***Emeril Lagasse AirFryer Pro***.

5. *Does the Unit need time to heat up?*

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

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

You can open the door at any time to check food, rotate the Crisper Trays, or flip food if needed to ensure even cooking. Opening the door pauses the cooking cycle. Closing the door resumes the cooking cycle.

7. *Is the Emeril Lagasse AirFryer Pro dishwasher safe?*

Only the accessories are dishwasher safe. The Unit 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 Unit 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.



EMERIL LAGASSE

AirFryer Pro™

90-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 90-Day Money-Back Guarantee. You have 90 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees. To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5129 and request a return merchandise authorization number. 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 return merchandise authorization number on the outside of the package.

Send the product to the following return address:

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



EMERIL LAGASSE

AirFryer Pro™

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

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

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