

Power AirFryer™ Cooker

By Tristar Products



Owner's Manual

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AirFryer, Rotisserie, Dehydrator & More

This product is the all-in-one unit that air-fries, roasts, grills and bakes all your favourite foods with little or no oil.



Before You Begin

It is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions and retain these instructions for future use.

The AirFryer

Not only cooks your favourite fried foods, but also grills and bakes many other favourites like “air fried” burgers, calzones, and doughnuts. It couldn’t be easier, 8 “one touch presets” set the time and temperature for some of your favourites like crispy prawns, chips and southern style chicken. Plus a Rotisserie and a Dehydrator preset that preserves fresh fruits and other foods for future use. You and your family will enjoy many years of great tasting food and snacks.

We All Love Fried Food

Crispy fried chicken, chips, coconut prawns, chicken Parmesan, spicy hot wings, the list goes on and on. Those tasty delights have become part of our every day diet. Until now, it was impossible to get that great, crispy-fried crunch and flavour without frying in deep fat or oil.

Good News!

This product has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from the process. Messy, unhealthy oil is replaced with Turbo Cyclonic Air that surrounds your food, cooking it to crisp and juicy perfection.

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When using electrical appliances, basic safety precautions should always be followed. Do not use this product until you have read this manual thoroughly.

IMPORTANT SAFEGUARDS

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

- **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
- **DO NOT ATTEMPT** to modify the plug in any way.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Rotating Mesh Basket.
- **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the **Unit** is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- **NEVER POUR** oil into the Rotating Mesh Basket. Fire and personal injury could result.
- While cooking, the internal temperature of the Unit reaches several hundred degrees Celsius. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled down.
- This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. This appliance is **NOT INTENDED FOR USE** by children.
- When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 12cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- **DO NOT PLACE** The Unit on cooktop surfaces.
- Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the “cooling down” process.
- **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
- **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
- **NEVER USE** this appliance with an extension cord of any kind.
- **DO NOT OPERATE** the appliance on or near combustible materials such as tablecloths and curtains.
- **DO NOT USE** the Unit for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- 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 Rotating Mesh Basket from the appliance.
- The Unit’s outer surfaces may become hot during use. The Rotating Mesh Basket **WILL BE HOT**. **WEAR OVEN GLOVES**, or use the fetch tool when handling hot components. Wear oven gloves when handling hot surfaces.
- Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 seconds to “cool down” the Unit.

IMPORTANT SAFEGUARDS

- 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.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.

Important

- Before initial use and after subsequent use, hand wash the Rotating Mesh Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm damp cloth and mild detergent. Finally, preheat the AirFryer Oven for a few minutes to burn off any residue.

- The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

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

Automatic Shut-Off

The appliance has a built in shut-off device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for 20 secs to cool down the unit.

Electric Power

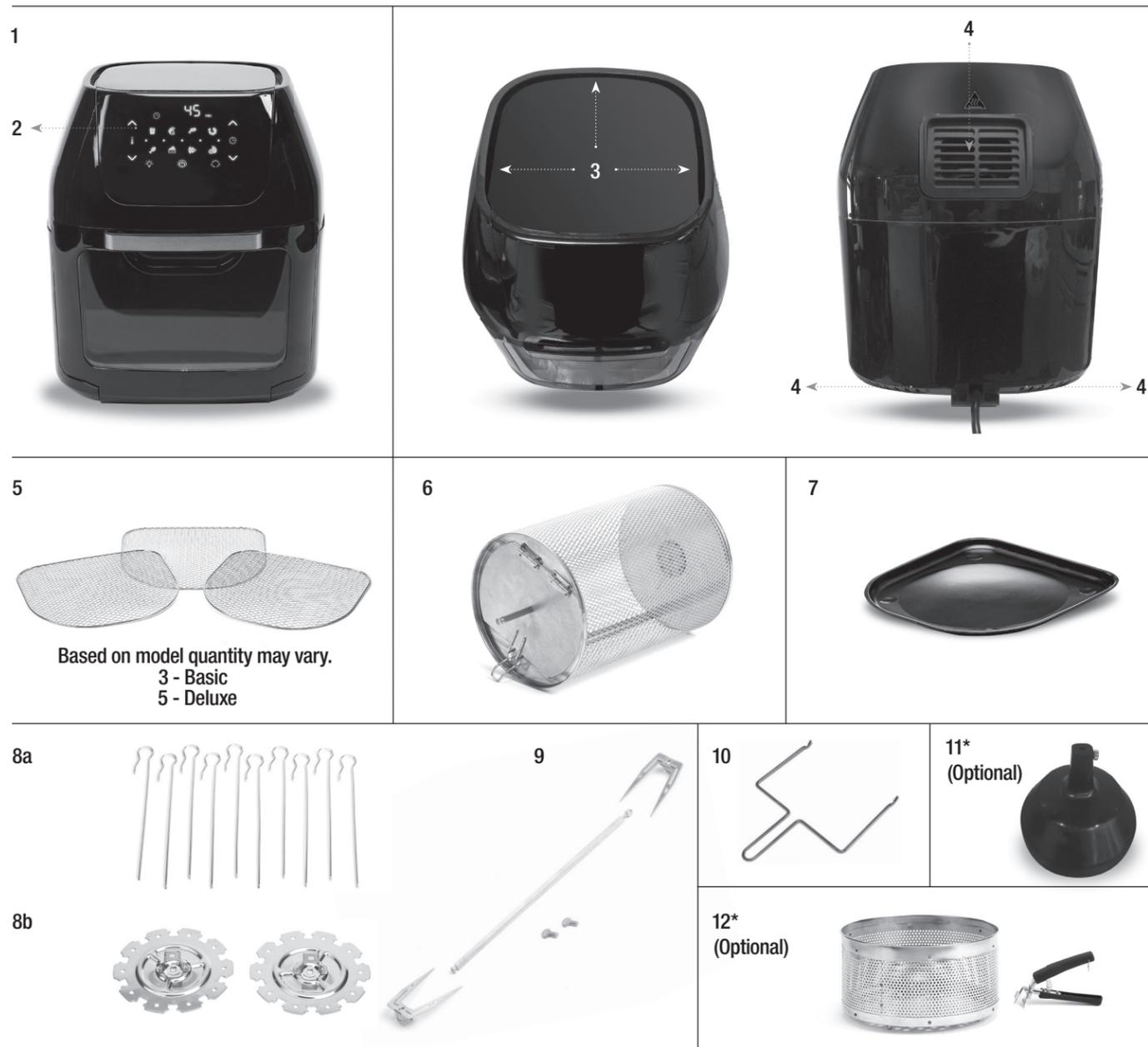
If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.

Parts & Accessories

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components.

- | | | |
|-------------------------|---------------------------------|---|
| 1. Main Unit | 6. Rotating Mesh Basket | 9. Rotisserie Shaft, Forks & Set Screws |
| 2. Control Panel | 7. Drip Tray | 10. Rotisserie Fetch Tool |
| 3. Air Intake Vents | 8a. Skewers (10) | 11*. Rotisserie Stand |
| 4. Hot Air Outlet Vents | 8b. Adjustable Skewer Racks (2) | 12*. Fry Basket and Grip Handle |
| 5. Air Flow Racks | | |



Parts & Accessories

5. Air Flow Racks

Can be used for dehydration but also to cook crispy snacks or reheat items like pizza.

6. Rotating Mesh Basket

Great for chips, roasting nuts and other snacks. Use Rotisserie Fetch Tool to place basket into Unit.

7. Drip Tray

Always Cook with the Drip Tray in place for easy clean ups.

8a. Skewers

For kebab recipes, meat, fish or vegetables.

8b. Adjustable Skewer Racks

Skewer Racks fit over Shaft and lock in place with Set Screws.

9. Rotisserie Shaft, Forks & Set Screws

For roasts and whole chicken. Force shaft lengthwise through meat and centre. Slide forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends. **NOTE:** Make sure roast or chicken is not too large to rotate freely within the oven. Maximum Chicken or Roast, 1.5 kg - 1.8 kg.

10. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift, left side first then gently extract the food.

11. Rotisserie Stand (*Optional)

Use for placing the Rotisserie Shaft when removing hot food from the Unit.

12. Fry Basket and Grip Handle (*Optional)

Use the Deluxe Fry Basket to prepare perfectly-cooked chips, onion rings, baked potatoes and more in portions large enough for your entire family or gathering.

Important

Please make sure that your Unit has been shipped with the components that you ordered (as some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual. **NOTE:** Some accessories may not be included with the purchase.

Warning

Forks, Skewers and other metal parts with this unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven gloves.

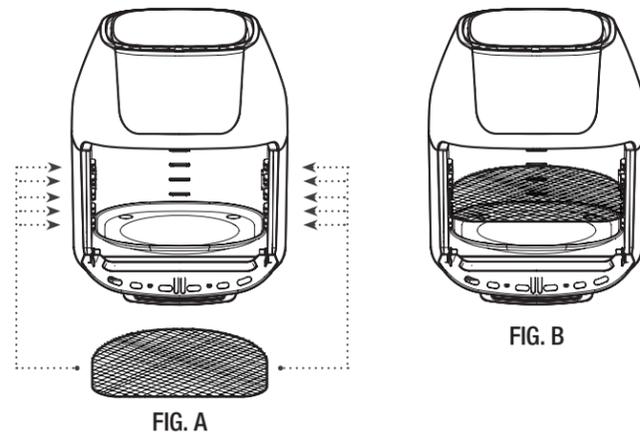
Unit Specifications

Supply Power	Rated Power	Function	Temperature	Display
AC 220-240V 50/60Hz	1800W	Rotation	65° C - 200° C	LED Touch Screen

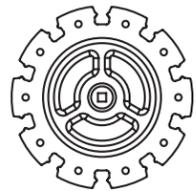
Using the Accessories

Place Air Flow Racks into Unit

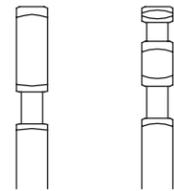
1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (fig. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (fig. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.



Components



SKEWER RACK (x2)
FRONTAL VIEW



ROTISSERIE SHAFT
LEFT SIDE RIGHT SIDE



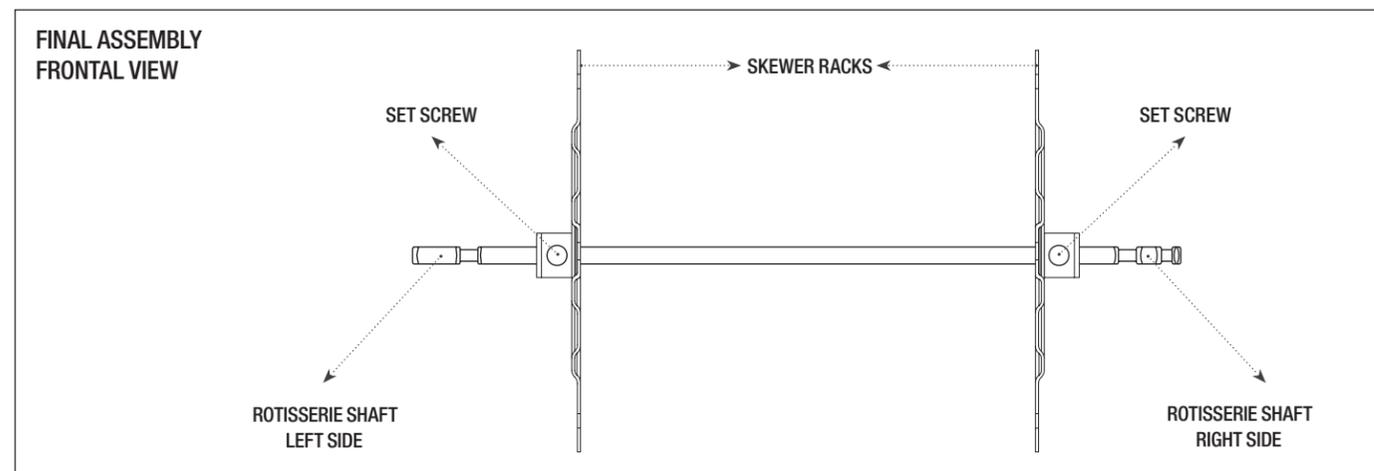
SKEWERS
(x10)



SET SCREWS
(x2)

Rotisserie Shaft & Skewers 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.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke Skewers through food.



Using the Accessories

Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the left Skewer Rack (fig. C).
2. Squeeze the clip-end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown (fig. D).
4. Repeat process 3 through 6 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Tighten the Set Screws to make sure they are securely in place.
6. Use caution while inserting the Spit into the Unit to prevent getting poked by the Skewer ends.

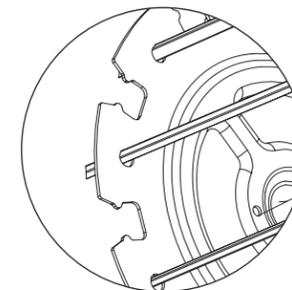
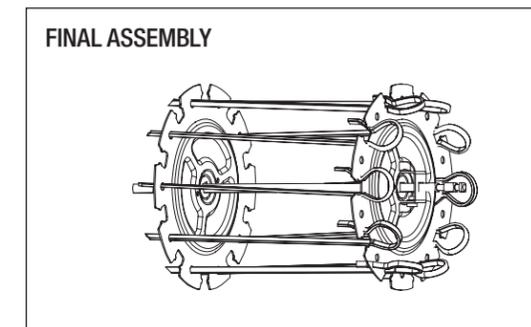


FIG. C - LEFT SIDE



FINAL ASSEMBLY

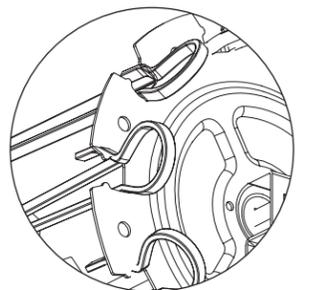


FIG. D - RIGHT SIDE

Place Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (fig. E).
2. Place the right side onto the hanger (fig. F).

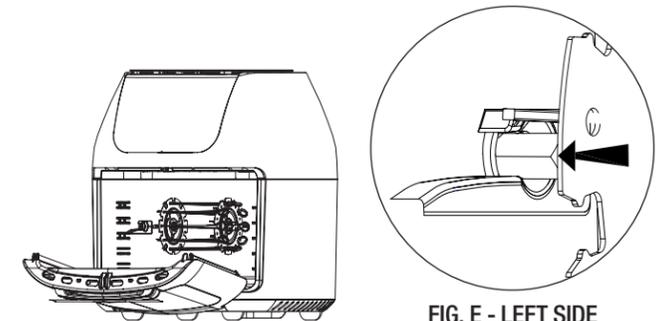


FIG. E - LEFT SIDE

Remove Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch tool beneath the Rotisserie Shaft.
3. Lift the right side of the Rotisserie Fetch tool at a slight angle to clear the bracket, then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven.

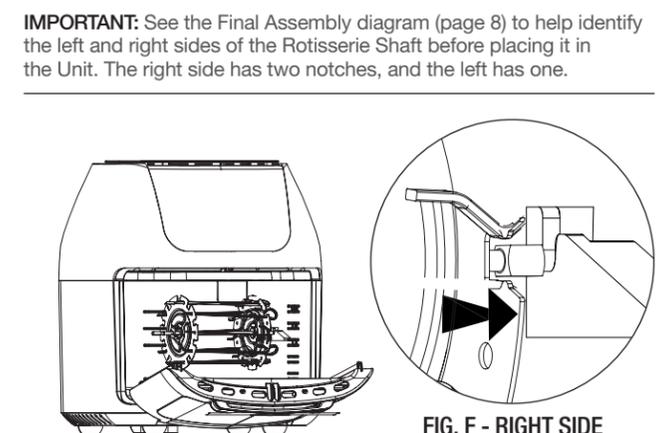


FIG. F - RIGHT SIDE

IMPORTANT: See the Final Assembly diagram (page 8) to help identify the left and right sides of the Rotisserie Shaft before placing it in the Unit. The right side has two notches, and the left has one.

Deluxe Fry Basket

*This accessory is an optional extra and may not be included in your kit.



Use the Deluxe Fry Basket to prepare perfectly-cooked chips, onion rings, baked potatoes and more in portions large enough for your entire family or gathering.

NOTE: When using the Deluxe Fry Basket, it's best to shake food halfway through cooking cycle to ensure that food cooks evenly.

To Remove From the Power AirFryer Oven When Hot:



1. Remove the Deluxe Fry Basket from a hot Unit using the Grip Handle or Oven Gloves.

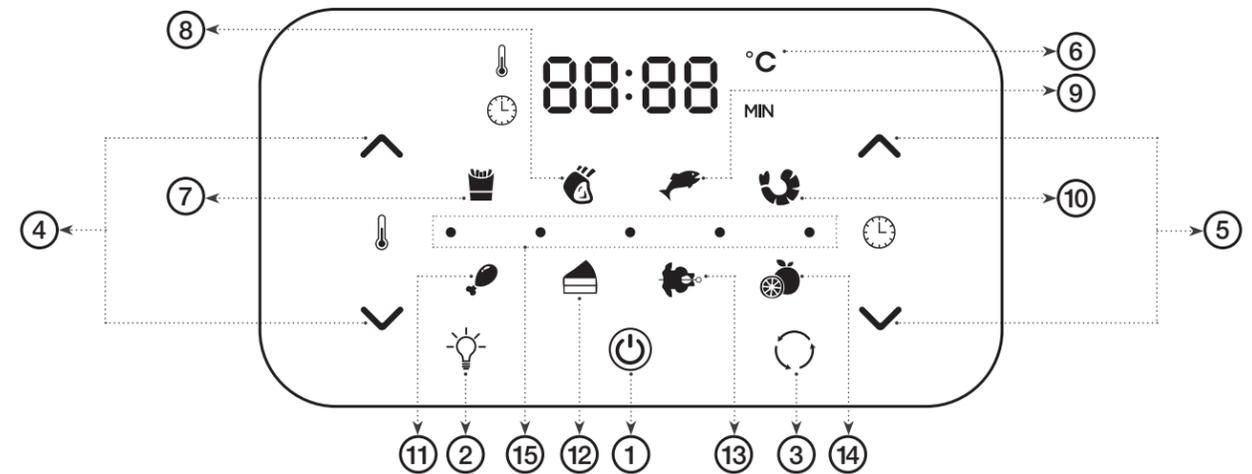
2. Attach Grip Handle securely to the edge of the Fry Basket and remove carefully from inside the Unit.

3. Always set the Fry Basket onto a heat-resistant surface before removing Grip Handle.

You do not need to use Grip Handle when placing cool Deluxe Fry Basket into oven.

Grip Handle can also be used to remove basket halfway through cooking time to stir, shake or season food.

Using the Digital Control Panel



1. Power/Start-Stop Button - Once unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 370° F (185° C) and time of 15 minutes. Selecting the Power Button at any time during the cooking process will shut down the Unit causing display to go dark immediately and running light to go dark within 20 seconds. The fan will continue running for 20 seconds to “cool down” 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 doors open.

3. Rotation Button - Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

4. Temperature Control Buttons - These buttons enable you to raise or lower cooking temperature by 10° F (5° C) intervals starting from 150° F (65° C) to 400° F (200° C). Dehydration is from 90° F (30° C) to 170° F (75° C).

5. Time Control Buttons - These buttons enable you to select exact cooking time to the minute, from 1 to 60 minutes in all modes except when dehydrating, which uses 30 minute intervals and an operating time from 2 to 24 hours.

6. LED Digital Display - The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

7 - 14. Cooking Presets - Selecting any of these will set Time and Temperature to a default setting for that particular food. You may over-ride these presets with Time and Temperature Buttons. View presets on the next page.

15. Running Lights - These lights will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you shut Unit down.

Cooking Presets

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.

Preset Button	Temperature	Time
7. Chips	400° F (200° C)	15 mins.
8. Steaks/Chops	370° F (185° C)	25 mins.
9. Fish	390° F (200° C)	15 mins.
10. Prawns	320° F (160° C)	12 mins.
11. Chicken	370° F (185° C)	40 mins.
12. Baking	350° F (175° C)	30 mins.
13. Rotisserie	400° F (200° C)	30 mins.*
14. Dehydrator*	90° F (30° C)	4 hrs. (*2-24 hrs.)

Using This Product Without Presets

Once you are familiar with the product you may want to experiment with your own.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

Internal Temperature Meat Chart

Food	Type	Internal Temperature
Beef	Ground	160° F (70° C)
	Steaks, roasts-medium	160° F (70° C)
	Steaks, roasts-rare	145° 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)
Lamb	Ground	160° F (70° C)
	Steaks, roasts-medium	160° F (70° C)
	Steaks, roasts-rare	145° F (63° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

General Operating Instructions

Before using for the first time

1. Read all material and warning stickers and labels.
2. Remove all packing materials, labels and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water. **NOTE:** Only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean damp cloth.

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

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

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

A Versatile Appliance

This unit is designed to cook a wide variety of your favourite 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** leave anything on top or in contact with any external walls of the product whilst in use.
- **NEVER** cover the air vents on the top and back of the cooking Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Oven Door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the Oven Door or cause the Unit to tip. Personal injury could result.
- **ALWAYS** use oven gloves when removing hot Air Flow Racks.

General Operating Instructions

Cooking

- Place the ingredients on an Air Flow Rack, one of the Rotisserie accessories, or in the Rotating Mesh Basket.
- Put the Air Flow Rack, Rotating Mesh Basket or Rotisserie Spit, into the unit and shut the oven door. Plug the power cord into the 220-240V, dedicated outlet.
- When Rotating Mesh Basket or Rotisserie and food is in place, Press the Power Button once (page 10, fig. 1).
- Select a preset function (page 10, figs. 7-14) or manually set the Temperature and then the Time (page 10, figs. 4 and 5). Refer to the detailed Control Panel instructions on page 10.
- If a preset function was selected, the Unit will automatically start the cooking cycle. On the other hand, if the Temperature and Time were set manually, you need to press the Power Button to begin the cooking cycle.

NOTE: You may open the oven door to view the rotisserie 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.

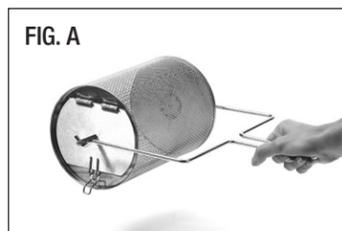
Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Flipping” or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Misting a bit of cooking oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in this unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the unit when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use this product to reheat foods. Simply set the temperature to 300° F (150° C) for up to 10 minutes.

Important

Removing Cooked or Hot Food

When removing cooked or hot food use the Rotisserie Fetch Tool (fig. A), or oven gloves. Fetch Tool can also be used with Rotisserie Spit.



Warning

- During the cooking process, the Rotating Mesh Basket and other accessories will become very hot. When you remove it 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 Rotating Mesh Basket directly on a counter top or table.
- Cooking accessories will get hot during the air frying process. Wear oven gloves and handle with care to **AVOID INJURY**.

Cooking Chart

Food Item	Min - Max	Time*	Temperature	Comments
Thin Frozen Chips	250g - 500g	15 - 16 min.	400° F (200° C)	
Thick Frozen Chips	250g - 500g	15 - 20 min.	400° F (200° C)	
Homemade Chips	250g - 500g	10 - 16 min.	400° F (200° C)	Add ½ tbsp. oil
Homemade Potato Wedges	250g - 500g	18 - 22 min.	360° F (180° C)	Add ½ tbsp. oil
Homemade Potato Cubes	250g - 500g	12 - 18 min.	360° F (180° C)	Add ½ tbsp. oil
Hash Browns	250g	15 - 18 min.	360° F (180° C)	
Potato Gratin	500g	15 - 18 min.	400° F (200° C)	
Steak	0.1 - 0.5 kg	8 - 12 min.	360° F (180° C)	
Pork Chops	0.1 - 0.5 kg	10 - 14 min.	360° F (180° C)	
Hamburger	0.1 - 0.5 kg	7 - 14 min.	360° F (180° C)	
Sausage Roll	0.1 - 0.5 kg	13 - 15 min.	400° F (200° C)	
Chicken Drumsticks	0.1 - 0.5 kg	18 - 22 min.	360° F (180° C)	
Chicken Breast	0.1 - 0.5 kg	10 - 15 min.	360° F (180° C)	
Spring Rolls	0.1 - 0.3 kg	15 - 20 min.	400° F (200° C)	Use oven-ready
Frozen Chicken Nuggets	0.1 - 0.5 kg	10 - 15 min.	400° F (200° C)	Use oven-ready
Frozen Fish Fingers	0.1 - 0.5 kg	6 - 10 min.	400° F (200° C)	Use oven-ready
Mozzarella Sticks	0.1 - 0.5 kg	8 - 10 min.	360° F (180° C)	Use oven-ready
Stuffed Vegetables	0.1 - 0.5 kg	10 min.	320° F (160° C)	
Cake	200g	20 - 25 min.	320° F (160° C)	Use baking tin
Quiche	300g	20 - 22 min.	360° F (180° C)	Use baking tin/oven dish
Muffins	200g	15 - 18 min.	400° F (200° C)	Use baking tin
Sweet Snacks	200g	20 min.	320° F (160° C)	Use baking tin/oven dish
Frozen Onion Rings	0.45 kg	15 min.	400° F (200° C)	

Settings

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

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

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

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

Tip

Set the Timer to ½ the time needed for the recipe and the Timer bell will alert you when it's time to “flip” your food. When you hear the timer bell, the pre-set preparation time has elapsed.

Cleaning & Storage

Cleaning

Clean the unit after each use.

The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked on food should be soaked for easy removal in warm soapy water.

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. To clean the oven door, remove it by lifting it to a 45° angle while gently pulling upward. Clean both sides with warm soapy water on a damp cloth.

Do not soak or submerge the door in water or wash in the dishwasher.

4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

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 the clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
If the unit does not work	The appliance is not plugged in. You have not turned the Unit on, by setting the preparation time & temperature	Plug power cord into wall socket. With basket in place, set the Temperature and Time. Check that door is closed.
Food not cooked	The Rotating Mesh Basket is overloaded. The temperature is set too low.	Use smaller batches for more even frying. Raise Temperature and continue cooking
Food is not fried evenly	Some foods need to be "turned" during the cooking process.	See General Operations in this manual.
White smoke coming from Unit	Oil is being used. Accessories have excess grease residue from previous cooking.	Wipe down to remove excess oil. Clean the Rotating Mesh Basket after each use.
French fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.
Door came off	Door came off the hinge	As the door is slightly open (about 1 inch/2.5cm from the closed position), align the hinge so the joints fall into the slots. Then close the door.

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with this product?

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

2. Is this unit good for making or reheating soups and sauces?

Never cook or reheat liquids in this product.

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

As a safety feature, the unit has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

4. Does the Unit need time to heat up?

Pre-heating is needed when you are cooking from a "cold start," add 3 minutes to the cook time to compensate.

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

Press the Power Button once or open the door.

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

You can remove the Rotating Mesh Basket at any time while cooking is in progress. During this time, you can "flip" the contents on the Air Flow Racks if needed to ensure even cooking. Time and temperature will resume where you left off.

7. Is the product dishwasher safe?

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

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 manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. Can the door come off?

Yes it can. Open the door slightly (about 1 inch/2.5cm from the closed position), and gently lift up on the door hinge. The joints will slide out. You may clean the unit and windows more easily. To put the door back on, have the door slightly open as before, then align the hinge so the joints fall into the slots. Then close the door.



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