

PowerXL™

products that excel

GRILL AIR FRYER COMBO



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: MFC-AF-6 CAPACITY: 6 Qts. POWER: 1550W, 120V

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL Grill Air Fryer Combo** until you have read this manual thoroughly.

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



PowerXL Grill Air Fryer Combo

BEFORE YOU BEGIN

The **PowerXL Grill Air Fryer Combo** 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.

Technical Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
MFC-AF-6	AC 120V / 60Hz	1550W	6.Qts.	100° F/38° C- 500° F/260° C	LED

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IMPORTANT SAFEGUARDS

WARNING

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

1. Read all instructions carefully to prevent injuries.
2. This appliance 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 appliance. Do not leave unattended with children or pets. Keep the appliance and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
3. **ALWAYS PLACE UNIT ON A FLAT, HEAT-RESISTANT SURFACE.** Intended for counter top use only. **DO NOT** operate on unstable surface. **DO NOT** place appliance Base on or near a hot gas or electric burner or in a heated oven. **DO NOT** operate the appliance in an enclosed space or under low-hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. **NEVER** operate the appliance near any flammable materials, such as dish towels, paper towels, curtains, or paper plates. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
4. **USE CAUTION** when moving the Inner Pot during or after a cooking cycle.
5. Always handle hot Inner Pots with oven mitts while cooking. Place hot cookware on heat-resistant surfaces when not seated in the appliance Base.
6. **CAUTION HOT SURFACES:** This appliance generates heat and steam during use. To avoid injury, do not touch the hot surfaces during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
7. **DO NOT USE** this appliance for anything other than its intended use.
8. **NEVER FILL THE INNER POT** to more than two thirds capacity. Many foods increase in volume or bubble vigorously while cooking and might boil over the top. Cooking with the lid will prevent splatter and possible injury if bubbles burst and touch exposed skin.
9. The use of accessory attachments not recommended by Tristar may cause injuries.
10. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
11. **NEVER** plug into an outlet located below the counter. The hanging cord may present a hazard.
12. **NEVER** cover the steam release port on the Lid or the air vents on the back of the base of the appliance.
13. **DO NOT** use this appliance outdoors.
14. **DO NOT OPERATE** if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power.
15. **DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE.** Contact Customer Service for assistance (see the back of the manual for contact information).

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IMPORTANT SAFEGUARDS

- 16. UNPLUG THE UNIT** from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or removing parts.
- 17. NEVER** immerse the appliance Base and Air Fryer Lid in water. If the appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
- 18.** To prevent risk of injury, replace only with authorized parts as recommended by Tristar.
- 19. NEVER** leave cookware or Inner Pot empty over a hot burner. This could ruin the Inner Pot.
- 20. NEVER** put your cookware in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire and could possibly damage the appliances and your cookware.
- 21. NEVER** leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
- 22. ALWAYS** supervise children who are near cookware when in use, or injury may result.
- 23. DO NOT** handle hot cookware without hand protection, especially when using the Inner Pot inside the oven. Use oven mitts because the Inner Pot and handles will be very hot.
- 24.** Exercise caution when using the Glass Lid. As with any glassware used for cooking, the Lid could shatter due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
- 25.** If the Glass Lid should crack, chip, or become damaged, **STOP USING** it immediately.
- 26. DO NOT** attempt to repair cookware if it is damaged.
- 27.** This product is for home use only. It is **NOT INTENDED** for camping or commercial use.
- 28. DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the non-stick coating performance.
- 29.** This appliance is not intended for deep frying foods. Extreme caution must be used when moving the appliance when it contains hot liquids or hot oil.
- 30.** Only use the provided vessel and approved parts to avoid damage to the appliance.
- 31.** Do not put any food or liquid in the base of the appliance.
- 32.** Do not place any metal objects inside (or on) the base of the appliance. Metal will activate the induction pads. Do not place your hands on the induction heating element when hot. It will retain heat and burn you.
- 33.** Do not touch hot surfaces. Use the handles or knobs.
- 34.** Risk of electrical shock. Cook only in removable container. Only use the Base with the Inner Pot.
- 35.** 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 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.
- 36.** To disconnect, turn any control to "off" and then remove the plug from the wall outlet.

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IMPORTANT SAFEGUARDS

37. Oversized foods or metal utensils/containers must not be inserted into the appliance as they may create a fire or risk of electric shock.
38. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
39. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, which involves a risk of electric shock.
40. Extreme caution should be exercised when using containers constructed of material other than metal or glass.
41. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
42. Do not store any materials, other than accessories included with the appliance, in the appliance when not in use.
43. Press the "Cancel" button to turn off the appliance.

WARNING: Spilled food can cause serious burns.

WARNING: Keep the appliance and its cord away from children.

WARNING: Never drape the cord over the edge of a counter.

WARNING: Never use an outlet located below the counter.

WARNING: Never use an extension cord.



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.

Please note that changes or modifications of this product is not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

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IMPORTANT SAFEGUARDS

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 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 secs. to cool down the appliance.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.

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.

Electric Power

The unit 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.

CAUTION: Using the Power Cord

- Plug the power cord into a 120V grounded outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
- Never tug the plug forcefully from the wall outlet.
- **NEVER USE WITH AN EXTENSION CORD.** A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk from becoming entangled in or tripping over a longer cord.
- **DO NOT USE WITH ANY OTHER ELECTRICAL OUTLET** or modify the plug.
- A short power supply cord is provided to reduce risk of becoming entangled or presenting a tripping hazard.
- This appliance has been designed for use with a 3-prong, 120V dedicated electrical outlet only. Always attach the electrical cord to the appliance before plugging the device into an outlet.
- Plug into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet may cause the circuit to overload.

Parts & Accessories

NOTE: Unpack all contents from the packaging. Contents vary by model. Check all packaging material carefully for parts. Please remove any clear or blue protective film on the components.



Parts & Accessories

- 1. MAIN UNIT:** Features sturdy stainless steel construction throughout. Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this appliance in water or liquids of any kind.
- 2. AIR FRYING LID:** Attach the Air Frying Lid when using air frying cooking modes (see the "Attaching the Air Frying Lid" section).
- 3. AIR INLET VENT**
- 4. LID HANDLE:** Always use the handle and avoid touching the lid. The lid may become very hot during the cooking process and can cause injury.
- 5. CONTROL PANEL:** Use the Control Panel to use the cooking presets and set the cooking time and temperature (see "Using the Digital Control Panel" section).
- 6. CONTROL KNOB**
- 7. POWER CORD**
- 8. AIR OUTLET VENT**
- 9. INNER POT**
- 10. GLASS LID**
- 11. GRILL PLATE** Can be used for Air Frying to circulate air under the food. Can be used when steaming to keep food above the liquid. Can be preheated and used as grill plate for grilling meats and vegetables.
- 12. LADLE**

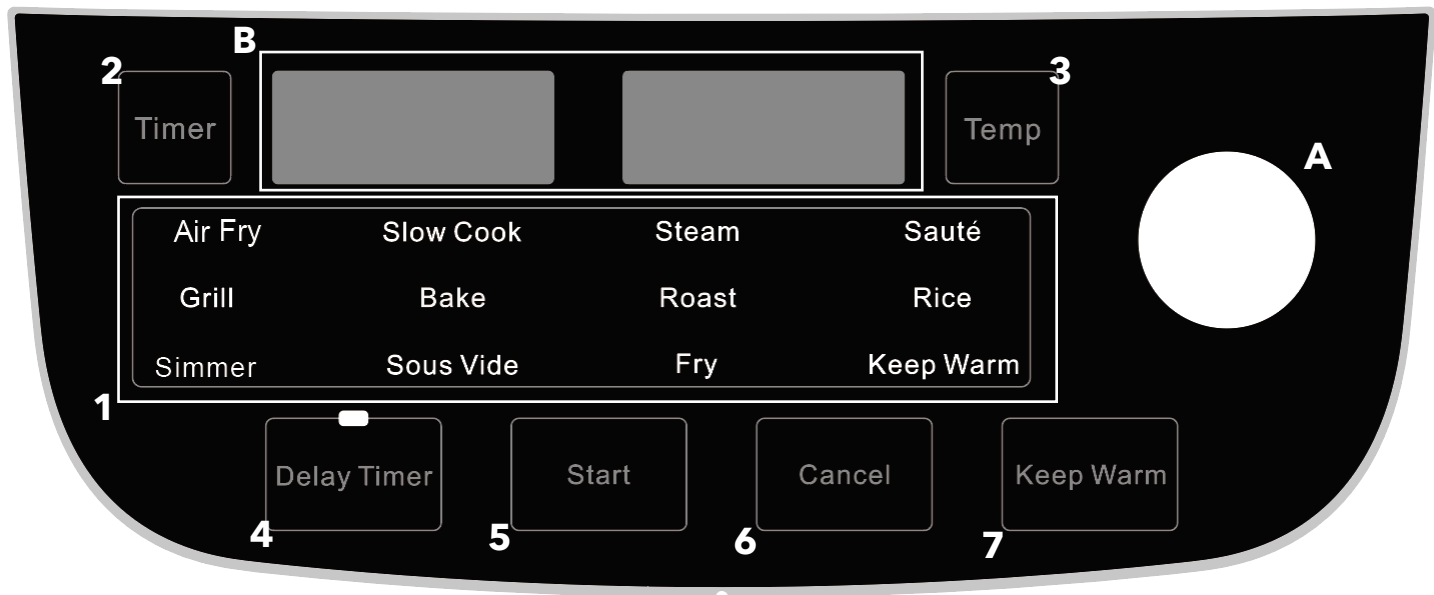


Using the Air Frying Lid



Using the Glass Lid

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. Selecting a Preset Cooking Mode:** 12 preset cooking modes are available: Air Fry, Slow Cook, Steam, Sauté, Grill, Bake, Roast, Rice, Simmer, Sous Vide, Fry, and Keep Warm. **To select a cooking mode,** rotate the Control Knob (A) to the right or left. The selected mode will illuminate the Digital LED Display (B). Press the Start Button once and the cooking process will begin and the preset time and temperature will be displayed.
- 2. Timer Button:** The cooking time may be adjusted for some cooking modes. Press the Timer Button and rotate the Control Knob to the desired setting. The time may be changed at any time during the cooking process.
- 3. Temperature Button:** The cooking temperature may be adjusted for some cooking modes. Press the Temp Button and rotate the Control Knob to the desired setting. The temperature may be changed at any time during the cooking process.
- 4. Delay Timer:** Many Presets have a Delay Timer feature that will cook your meal at a later time.
- 5. Start Button:** Press the Start Button to start.
- 6. Cancel Button** will stop any cooking process immediately.
- 7. Keep Warm Function:** Most presets will keep your food warm until you are ready to serve it. You may adjust the time for keeping food warm by selecting the Keep Warm Button and turning the Control Knob to select the desired time.

Cooking Mode Presets Explained

Cooking Mode Preset	Lid	Function
Air Fry	Air Frying Lid	Fry your favorite foods with air instead of a large amount of oil. Works with foods like chicken, fries, mozzarella sticks, and more.
Slow Cook	Glass Lid	Cooks food at a low temperature for a long time.
Steam	Glass Lid	Used for steaming foods. A small amount of water will come to a boil to create steam. Best when used with a rack and the Glass Lid.
Sauté	Glass Lid	Heats the pan for use as a fry pan.
Grill	Air Frying Lid	Used for grilling foods. Heats the Grill Plate to the highest temperature (500° F/260° C).
Bake	Air Frying Lid	Used for baking.
Roast	Air Frying Lid	Used to cook whole pieces of meat, fish, or vegetables, by circulating hot air to cover the food, cooking it evenly on all sides.
Rice	Glass Lid	When the Rice preset is selected, the display will show a rotating symbol. The timer will not count down when using the Rice preset because the cooking time will vary depending on the quantity of rice being cooked. The Appliance will switch to Keep Warm mode when the cooking cycle is complete.
Simmer	Glass Lid	Cooks food gently at a low temperature below boiling.
Sous Vide	Glass Lid	Temperature-controlled water cooking.
Fry	Glass Lid	Fry food with oil. Not for deep frying. Never fill the Pan with more than one (1) inch of oil. Set the timer for the desired doneness.
Keep Warm	Glass Lid	Cooks food at a low temperature for a long time. Used for sauces for slow liquid cooking.

NOTE: See “Cooking Guidelines & Tips” section for more information.

Instructions for Use

Before Using for the First Time

1. Read all material, warning stickers, and labels.
 2. Remove all packing materials, labels, stickers, and clear or blue protective film.
 3. Wash the Inner Pot and Glass Lid with warm, soapy water.
NOTE: Only the Inner Pot and Lid are dishwasher safe. Never wash or submerge the appliance Base in water or the dishwasher.
 4. Wipe the inside and outside of the appliance Base with a clean, moist cloth.
 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 dishcloth after the burn-in cycle.
-

Preparing for Use

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

A Versatile Appliance

The **PowerXL Grill Air Fryer Combo** 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.

Recommendations & Tips

Proper Cooking Utensils: To prevent scratching the coating, we recommend using nonmetal utensils with your cookware. Do not cut food on the cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

Instructions for Use

Getting Started

NOTE: The Inner Pot must be inserted into the appliance Base to start a cooking cycle.

1. Select and prepare recipe for cooking.
2. Place the Inner Pot in the Base as shown (see Fig. i).
3. Place all ingredients in the Inner Pot.
4. Add Lid if necessary.
NOTE: The Air Frying Lid is used only for air fry, grill, bake, and roast cooking functions. Keep the air fryer lid in the upward position or remove it and add the Glass Lid when using the other cooking functions. The Air Frying Lid cannot be closed when using non-air fryer cooking functions.



FIG. i

Attaching the Air Frying Lid

Place the Air Frying Lid on top of the Base, aligning the six pins in the Air Frying Lid's Wire Harness with the six holes in the Base's Wire Harness. The Air Fry preset will not function unless the Wire Harnesses are aligned properly. Do not twist the Air Frying Lid to close. The Air Frying Lid does not lock.

NOTE: Do not tilt or angle the lid when placing or removing. Lift or lower the lid straight up or down to ensure that the wire harnesses in the lid and base connect properly.

Step By Step

1. Once the appliance is plugged in, it will beep once. The screen will light up.
2. Rotate the Control Knob left or right and select the desired Preset Mode. The preset Time and Temperature will be displayed. To begin the cooking process, press the Start Button once.
3. Depending upon the cooking mode, the time countdown will not begin until predetermined cooking temperature is reached.
4. When the cooking time has elapsed, the appliance will switch to Keep Warm for most cooking modes.

Customizing the Cooking Process

As you become more familiar with the appliance, you might want to tweak the settings to suit your individual taste. Adjusting the cooking time and temperature and setting up the cooker for Time Delay cooking and Manual Presets are all possible with the **PowerXL Grill Air Fryer Combo**. See the "Cooking Guidelines & Tips" section.

Cooking Guidelines & Tips

Preset Mode Chart

The times and temperatures on this chart show the basic default settings for the appliance. As you become familiar with the **PowerXL Grill Air Fryer Combo**, you will be able to make minor adjustments to suit your taste.

NOTE: The Slow Cook, Simmer, and Sous Vide presets often require manual time and temperature settings.

Preset	Default Temperature	Default Time	Temperature Range	Time Range
Air Fry	375° F (190° C)	18 mins.	215° F/102° C–500° F/260° C 100° F/38° C–214° F/100° C	1–59 mins. 1 min.–10 hrs.
Slow Cook	195° F (90° C)	4 hrs.	190 F/88° C–210° F/99° C	1–12 hrs.
Steam	212° F (100° C)	30 mins.	–	10–59 mins.
Sauté	350° F (177° C)	35 mins.	250° F/121° C–375° F/190° C	10 mins.–2 hrs.
Grill	375° F (190° C)	30 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Bake	325° F (163° C)	35 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Roast	350° F (177° C)	45 mins.	250° F/121° C–500° F/260° C	1–59 mins.
Rice	–	45 mins.	–	–
Simmer	205° F (96° C)	30 mins.	190° F/88° C–212° F/100° C	1 min.–2 hrs.
Sous Vide	140° F (60° C)	4 hrs.	110° F/43° C–195° F/90° C	10 mins.–12 hrs.
Fry	375° F (190° C)	45 mins.	250° F/121° C–375° F/190° C	10 mins.–2 hrs.
Keep Warm	160° F (71° C)	2 hrs.	–	1–8 hrs.

Internal Temperature Meat Chart

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

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

Food	Type	Internal Temp.*
Beef & Veal	Ground	140° F (60° 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)

Cooking Guidelines & Tips

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

Cooking Guidelines & Tips

Sous Vide

What is Sous Vide?

In the Sous Vide method of cooking, food is sealed inside a plastic bag immersed in water and cooked at a lower temperature. Sous Vide allows for greater control and evenly cooked results. The Sous Vide method holds food at the perfect level of doneness for much longer than regular cooking methods would allow.

What are the Basic Steps?

- The food must be in a sealed plastic bag or vacuum-sealed bag.
- Submerge pouches into the water bath after the liquid has reached your desired temperature.
- Cook for at least the minimum amount of time called for in your recipe.
- Remove each pouch carefully from the water bath.
NOTE: Meat, poultry, or fish can be seared in a hot pan to create a crisp surface immediately before serving.

The Sous Vide Cooking Cycle

1. Fill the Pan with Water. Place the Pan into the appliance. Turn the Control Knob to Sous Vide.
2. Adjust the cooking time and temperature and then press the Start Button to confirm.
3. Cover with the Glass Lid.
4. The appliance will beep once the water reaches the desired temperature. Add the sealed bags to the water. The timer begins once the appliance has reached the desired temperature and will beep again once the timer has expired.

CAUTION: Remove hot cooking bags with plastic tongs to prevent piercing and burns from hot water. Use oven mitts.

Tip

When using the Sous Vide function the timer will not begin counting down until the desired temperature is reached. Reaching the desired temperature may take 30 minutes or more.



Use appliance with glass lid
for Sous Vide method

Cooking Guidelines & Tips

Sous Vide Guidelines

Food	Temperature	Time	Cooking Tip
Beef			
Rare	125°F/52°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Rare	135°F/57°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium	140°F/60°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Well	150°F/65°C	1 hr. 15 mins.	Sear with butter in hot skillet
Well Done	160°F/71°C	1 hr. 15 mins.	Sear with butter in hot skillet
Rib Roast (Medium)	140°F/60°C	6-14 hrs.	Sear all over, slice thin
Pork			
Roast	155°F/68°C	3 hrs.	Sear in skillet with butter & herbs
Chops (Medium)	145°F/63°C	1 hr.	Sear in skillet with butter & herbs
Chops (Well Done)	160°F/71°C	1 hr.	Sear in skillet with butter & herbs
Poultry			
Chicken Breast	150°F/65°C	1 hr.	Sear in skillet with butter & herbs
Dark Meat	165°F/74°C	1 hr.	Sear in skillet with butter & herbs
Fish			
Filet or Steak	125°F/52°C	45 mins.	Sear in skillet with butter & herbs
Eggs			
Poached	150°F/65°C	1 hr.	Serve on toast or muffin
Vegetables			
Green	180°F/82°C	5-20 mins.	Toss with olive oil, salt & nuts
Root	180°F/82°C	1.5-3 hrs.	Slice/toss with butter & herbs

Cooking Guidelines & Tips

Rice

1. Place the Pan into the appliance.
2. Add the water, rice, salt, and oil.
3. Turn Control Knob to Rice.
4. Push the Start Button to confirm. Cover with the Glass Lid.
5. The display will state “rice” and the rotating circle will spin during the cooking cycle.

Ratio for Long-Grain White Rice

Combine 1 ½ cups of liquid with 1 cup of rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

Ratio for Brown Rice

Combine 2 cups of liquid with 1 cup of brown rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

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 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 Guidelines & Tips

Shaking/Flipping (for Air Frying)

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

CAUTION: The Inner Pot will be hot. Wear an oven mitt during this procedure.

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

Slow Cooking Tip

When slow cooking, the timer will not begin counting down until the desired temperature is reached. Reaching the desired temperature may take 30 minutes or more.

Troubleshooting

Symptom	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug the Power Cable into a wall socket.
	You have not turned the appliance On by setting the preparation time and temperature.	Select a time and temperature. Press the Control Knob and cooking will begin.
Food is not cooked	The Inner Pot 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 the "Shaking/Flipping (for Air Frying)" section.
White smoke coming from Unit	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.
Error	E1 - Bottom temperature sensor open circuit E2 - Bottom temperature sensor short circuit E3 - Dry Cooking due to Empty pot LID - Wrong lid POT - Without inner pot, must insert inner pot. E7 - Top temperature sensor open circuit E5 - Top temperature sensor short circuit E6 - Overheat	Contact Customer Service

Frequently Asked Questions

Can I use any type of pan to cook in my PowerXL Grill Air Fryer Combo?

No, only use the Inner Pot that comes with the appliance.

Does the appliance get hot?

The appliance gets hot during use and stays hot for a while after use. Avoid touching the appliance with your bare hands during and after use. Use oven mitts or potholders when handling food or parts of the appliance when hot.

Display Error Indicator

DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING UNIT. Contact customer service for further information.

NOTE: E6 error may be caused by too little liquid in hot pan. The appliance will display E6. Shut off appliance, turn on appliance, add more liquid or turn down heat setting.

Display Shown	Cause of Error
E1	Bottom temperature sensor open circuit
E2	Bottom temperature sensor short circuit
E3	Dry Cooking due to Empty pot
LID	Wrong lid
POT	Without inner pot, must insert inner pot.
E5	Top temperature sensor short circuit
E6	Overheat
E7	Top temperature sensor open circuit

Cleaning & Storage

Easy Maintenance

- When cleaning the Inner Pot, allow the Inner Pot to cool completely before washing. Never immerse hot cookware in water as this will cause irreparable warping.
- Cleaning your Inner Pot is quick and easy. After each use, wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. If any food particles remain, fill the cookware with hot water and liquid dish detergent, soak until the water becomes lukewarm, and use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or metal pads. They could leave coarse scratches.
- Hand wash the appliance Base. **DO NOT** submerge the base in water. To hand wash, wipe the inside and outside of the appliance Base with a clean, moist cloth.
- Make sure that the device is properly cleaned before storing it in a dry place.

Removing Stubborn Residue

When food is burned on the cookware, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and 1 tbsp. of non-lemon detergent for 15 mins. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or nonabrasive sponge to loosen residue. Repeat if necessary.

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.



GRILL AIR FRYER COMBO

60-Day Money-Back Guarantee

The **PowerXL Grill Air Fryer Combo** is covered by a 60-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

To receive a refund or replacement under the money-back guarantee, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5129 or email info@tvcustomerinfo.com 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:

PowerXL Grill Air Fryer Combo
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 973-287-5129.

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.

PowerXL[™] *products that excel*

GRILL AIR FRYER COMBO

We are very proud of the design and quality of our
PowerXL Grill Air Fryer Combo.

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, email us at
customerservice@tristarproductsinc.com,
or call us at **973-287-5129**



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