

<u>SKU</u> 043-0993-4

# TriZone<sup>TM</sup> Digital Air Fryer User Manual







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# **User Instructions**

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# **IMPORTANT SAFEGUARDS**

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

### 1. READ ALL INSTRUCTIONS.

- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- 4. This appliance may be used and cleaned by children age 8 and older or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, ONLY if they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 5. Close supervision is necessary when any appliance is used by or near children.
- 6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

# NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.

- 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 9. Do not use outdoors.
- 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 11. Do not place on or near a hot gas or electric burner, or in a heated oven.

- 12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 13. To disconnect, press and pull active fryer basket out of the air fryer body. Remove plug from wall outlet.
- 14. Do not use appliance for other than intended use.
- 15. When using the crisping tray(s), make sure they are properly inserted into the air fryer basket before cooking.
- 16. Make sure the crisping tray is in place before adding food to be air fried.
- 17. Always make sure any active fryer basket is fully inserted and locked into the front of the air fryer before operation.
- 18. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- 19. 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.
- 20.Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- 21. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
- 22. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
- 23 Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.







- 24. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 25. Preheating of the appliance is not necessary.

**WARNING:** Air fryer will not operate unless the active fryer basket is fully

**CAUTION:** After hot air frying, roasting, broiling, baking, or reheating, the fryer baskets, crisping trays (if used) and the cooked foods are hot. Extreme caution must be used when handling the hot air fryer baskets and crisping trays.

When in operation, press to turn the whole unit off.

# ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- 1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
- 2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- 3. If this appliance begins to malfunction during use, press and pull fryer basket out of the body. Remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance. Contact Customer Service.
- 4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
- 5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- 6. Place the air fryer on a flat, stable, heatresistant work area.

- 7. Do not obstruct the air outlet or air inlets on the back and sides of the air fryer with any objects. Avoid escaping steam from the air outlet during air frying.
- 8. Keep appliance at least 10 cm (4") away from walls or other objects during operation.
- 9. Always use the fryer basket handle to remove the fryer basket.
  - **WARNING:** Under- or over-filling the fryer basket may damage the air fryer and could result in serious personal injury.
- 10. Never move a hot air fryer or an air fryer containing hot food. Allow to cool before moving.

**WARNING!** This air fryer should not be used to boil water.

**WARNING!** This air fryer should never be used to deep fry foods.

# FOR HOUSEHOLD USE ONLY





### **NOTES ON THE PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

### **NOTES ON THE CORD**

- A short power-supply cord (or detached power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 2. The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

# **SAVE THESE INSTRUCTIONS**

### **PLASTICIZER WARNING**

**CAUTION:** To prevent plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

### **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

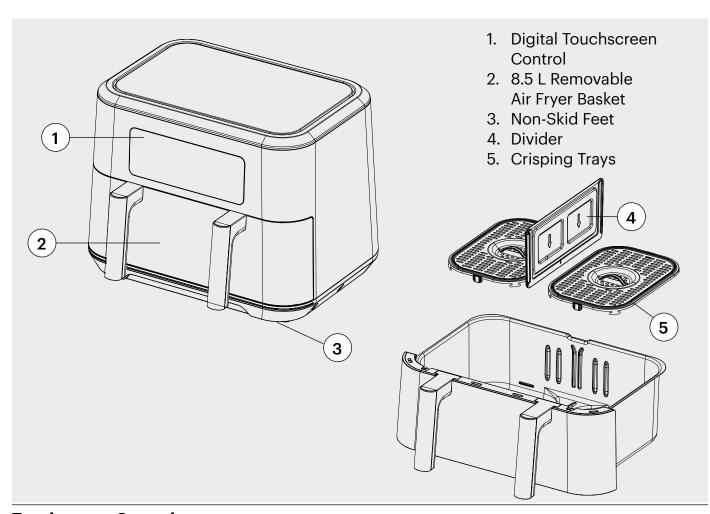






# **Getting to Know Your Air Fryer**

Product may vary slightly from illustration

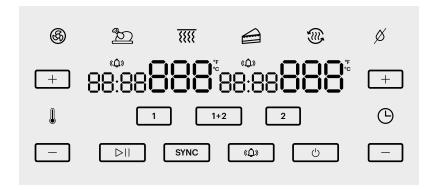


### **Touchscreen Control**

- 1. ON/OFF
- 2. Dual Digital TIME/TEMP Display
- 3. 1 2 Zone 1/ Zone 2
- 4. 

  AIR FRY
- 5. 🔊 ROAST

- 6. **{{{{}}}** BROIL
- 7. 🚔 BAKE
- 8. REHEAT
- 9. Ø DEHYDRATE
- 10. Temperature + + and -
- 1. O TIME \_\_\_ and \_\_\_
- 12. Reminder
- 13. Synchronize Cooking
- 14. 1+2 DUAL MODE
- 15. □□ START/PAUSE



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### ∪ ON/OFF

 When the air fryer is plugged in, a tone will sound, and the control panel will illuminate, then darken.
 The button will illuminate and then pulse slowly on and off.

**NOTE:** Press and hold the POWER icon oto switch between Fahrenheit and Celsius.

- When o is pressed, a tone will sound, and the control panel will illuminate and remain active for 5 minutes.
- When in operation, press \_\_\_\_\_ to turn the whole unit off.

### **Tone 1 and Zone 2**

- When the pulsing o is pressed, a tone will sound, and the dual touchscreen controls will illuminate the 6 preset function and Dual Mode buttons.
- Press the 1 or 2 button to program zone 1 or zone 2.
   While 1 or 2 flashes, press any MENU button to continue.

**NOTE:** 1 or 2 zones may be programmed independently at any time before or during operation.

The 1 or 2 button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate 1 or 2 zone control button. When the button begins to flash, TEMP/TIME can be adjusted. TEMP (+ or - ) / TIME (+ or - ).

**NOTE:** When using DEHYDRATE, TIME will increase or decrease in 30 minute increments.

### 

- For all menu selections except BROIL, REHEAT AND DEHYDRATE, 5 tones will sound at 2/3 of the cook time to remind you to shake the basket or turn over food for even cooking.
- Press REMINDER 
   to turn this feature on. The Reminder button will flash when selected.

### 1+2 Dual Mode

- With the basket divider in place, program each zone independently with its own times and temperatures.
- The default for Dual Mode is to program the 1 zone first, then 2

**TIP:** Do not set two extreme opposing temperatures in each zone. Even with the basket divider in place, the temperature from the hotter zone can affect the cooking temperature in the other zone. The suggested temperature difference should be no more than 200°F/ 95°C.

### SYNC Sync

- Both 1 and 2 zones must first be programmed.
- Press SYNC SYNC to ensure both baskets will complete cooking together.
- HOLD will appear on the display as the air fryer synchronizes the final cook times.

**NOTE:** Once cooking has started SYNC function will not be operable.

Press to START the cooking process or to PAUSE any operation.

### **Before Using for the First Time**

Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around each of the fryer baskets and crisping trays.

- Your air fryer is shipped with the 2 crisping trays and the basket divider in the fryer basket inside the air fryer body.
- 2. Firmly grasp the fryer basket handle to pull fryer basket out of the main body.
- Grasp the basket divider and crisping tray handle and lift to remove from the basket.
- 4. Wash the fryer basket, crisping trays and basket divider in hot, soapy water.
- 5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe air fryer body with a damp cloth. Dry all parts thoroughly.
- Replace crisping trays into the fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock comfortably into each basket.

**NOTE:** If you plan on using only one zone or dual mode, please also place divider firmly in the middle of the air fryer basket.

Due to base unit's gracious front curve, the air fryer basket must be properly inserted.

**NOTE:** During first use, the air fryer may emit a slight odour. This is normal and will not affect flavour. It is recommended to run the air fryer for 10 minutes at a high temperature or complete one cycle at the air fry default setting.







### **Operating Instructions**

**IMPORTANT!** The maximum food capacity recommended for the air fryer basket is 8.5 L (9 qt) or 3.4 kg (7 1/2 lb) of food. Using the full basket will enable you to feed up to 9 people.

WARNING! This air fryer should not be used to boil water.

**WARNING!** This air fryer should never be used to deep fry foods.

- Place the air fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
- 2. If needed, add crisping tray(s). See "Before Using for the First Time" for a detailed description.
- Place food into the fryer basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 4 to 6 cups of food to the fryer basket.

**NOTE:** Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.

 Insert the assembled fryer basket into the front of the air fryer. Always make sure the fryer basket is fully inserted and fully closed before operating.

**NOTE:** By default, the air fryer uses its full capacity. Please remove the basket divider. If you plan on using dual mode or only a single zone, please insert the basket divider to control the temperature in the 1 or 2 zone.

Menu	Default TEMP	Default TIME	TEMP Range	TIME Range	SHAKE Food
	400°F (205°C)	20 min	170 – 450°F (75 – 230°C)	1 – 60 min	2/3 time/ 1x
2 Roast	400°F (205°C)	35 min	350 – 450°F (175 – 230°C)	1 – 60 min	2/3 time/ 1x
₹{{{}} Broil	450°F (230°C)	10 min	450°F (230°C)	1-30 min	not recommended
<b>≅</b> Bake	350°F (175°C)	25 min	170 – 400°F (75 – 205°C)	1 – 60 min	2/3 time/ 1x
Reheat	250°F (120°C)	6 min	170 – 400°F (75 – 205°C)	1 – 60 min	not recommended
Ø Dehydrate	130°F (55°C)	8 hr	90 - 170°F (30 - 75°C)	1 – 24 hr	not recommended

### TriZone™ Mode: Using both Zones and the Full Basket without Basket Divider

- 1. Plug cord in the wall outlet. An audible tone will sound and the control panel will light up. The o button will illuminate and slowly pulse.
- Press o again. The 6 presets (8), 2, 777, 2 and 1+2 will light up as default for TriZone™ Mode (using both zones and entire basket simultaneously).
- 3. Select one of the 6 presets buttons on top—the other function buttons and <a>1+2</a> will now turn off and the temperature, time, and <a>>||</a> will flash. The temperature and time adjustments will also light up solid. If you wish to select another preset, you can go back by pressing <a>0</a>.

NOTE: will only be an option when you select (§), (2), or (a).

4. You can now adjust the temperature by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) or (-) on the right side of the screen.

- **TIP:** You have the option of using the reminder feature if you select (36), (27), or (42). Press (42) to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.
- 5. Place your food in the air fryer basket. Press \[ \sum \begin \], the unit begin working and the timer will begin to count down. The left side of the display will indicate the temperature and the right side will display the remaining time.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons.

- 7. Press o button; the unit will stop and return to standby mode.

# **Dual Mode: Using both Zones and the Full Basket with Basket Divider**

 Plug cord in the wall outlet. An audible tone will sound and the control panel will light up. The button will illuminate and slowly pulse.

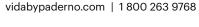
**NOTE:** Please insert the basket divider into the middle of the air fryer basket as well as the crisping trays (optional).

- Select 1+2 Both left and right zones should light up and 1 will flash as the default first choice during dual mode.

4. You are now ready to program the left zone. Select one of the 6 presets on top—the other function buttons will turn off. The controls for temperature and time will light up and flash, and 1 and | | will flash for the left zone. | SYNC | will also be lit solid.

If you wish to select another preset, you can go back by pressing  $\bigcirc$  .

NOTE: will only be an option when you select (8), (2), or







 You can now adjust the temperature of the left zone by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) and (-) on the right side of the screen.

**TIP:** You have the option of using the reminder feature if you select (3), (2), or (4). Press (4) to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.

**TIP:** You have the option of pressing on sync to sync the finish time of other basket if both your foods follow different recipes.

6.	Place your food in the left side of the air fryer basket.
	Press NI

- Press 2 and follow the same steps as points 3 through 5: select a preset and adjust the time and temperature for the right zone.
- Press li to begin the cooking. Pressing it again will pause the cooking.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons. You will need to select the left or right zone first.

 Press button; the unit will stop and return to standby mode.

### Single Zone Mode: Using One Zone with Basket Divider

 Plug cord in the wall outlet. An audible tone will sound and the control panel will light up. The button will illuminate and slowly pulse.

**NOTE:** Please insert the basket divider into the middle of the air fryer basket as well as the crisping trays (optional).

- 2. Press again. The 6 presets **(3)**, **(2)**, **(377)**, **(4)** and **(1+2)** will light up.
- Select 1+2 Both left and right zones should light up and will flash as the default first choice during dual mode.
- 4. You are now ready to program the left zone. Select one of the 6 presets on top—the other function buttons will turn off. The controls for temperature and time will light up and flash, and 1 and | | will flash for the left zone.

If you wish to select another preset, you can go back by pressing  $\bigcirc$  .

NOTE: will only be an option when you select (8), (2), or

- You can now adjust the temperature of the left zone by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) and (-) on the right side of the screen.
  - **TIP:** You have the option of using the reminder feature if you select (3), (2), or (4) Press (4) to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.
- 5. Press DI to begin the cooking. Pressing it again will pause the cooking.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons.

7. Press 💍 button; the unit will stop and return to standby mode.



Please consult the Air Fry / Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.

- Always pat food dry before cooking to encourage browning and avoid excess smoke.
- To ensure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.

**WARNING:** Extreme caution must be used when handling any hot fryer basket or crisping tray. Avoid escaping steam from the fryer basket and the food.

**CAUTION:** Always use oven mitts when handling the hot air fryer basket.

**CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooking foods.

- 3. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
- 4. To ensure crispiness, make sure the skin or exterior surface of your food is dry! Air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.

- 5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
- Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
- Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
- Shake air fried foods out onto serving area. Promptly insert any fryer basket into air fryer body and lock into place. Continue air frying subsequent batches, if any.
- Press REHEAT to air fry food for 6 minutes at 250°F (120°C).
   Simply pull out the active basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
- 10. Unplug the air fryer when not in use.







### **Air Frying Pre-Packaged Frozen Foods**

- As a rule, depending on the food and amount to be cooked, suggested cook posted cook times may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
- Always check cooking progress after time has expired.



### Hints For Roast 🖄

**IMPORTANT!** Consult Health Canada's Cooking Guidelines section of this instruction manual before cooking begins. Always test meat using an accurate cooking thermometer.

- A meat thermometer inserted into the centre of the meat should always be used to ensure desired doneness.
- Fully cook meats to the recommended temperatures.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavour and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.

**IMPORTANT:** Turn and check food halfway through ROAST time.

• Press 🖚 to turn this feature on.

### Hints For Broil 🚃

- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner, tender cuts of meats, or marinated meats, chops, poultry or fish, fruits and vegetables
- Dry marinated meats and fish before broiling. ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add lusciousness, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling.
- · Thaw frozen meats and fish before broiling.
- BROIL TIME is determined by the desired doneness. Always use a meat thermometer.

### Hints For Bake

- When using BAKE, you may need to lower the bake recipe temperature by 50°F (25°C) to a minimum of 300°F (150°C).
- Check package directions to determine if the container is suitable for use in an air fryer.
- Reminder is off by default.

### Hints For Dehydrate $\emptyset$

**NOTE:** When manually programming DEHYDRATE menu selection, TIME will increase or decrease in 30 minute increments.

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavour.
- Your air fryer's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.
- DEHYDRATE combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.

NOTE: Turn food several times during DEHYDRATE.









**Air Fry / Roast Cooking Chart**Times are estimated and based on average sizes and weights.

## ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING

NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying TEMP and TIME as necessary to suit your taste. NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

		Single zone	TriZone™
Vegetables	Temp	Time	Time
Asparagus, 1 bunch thin spears	400°F (205°C)	5–7 min	10-14 min
Asparagus, 1 bunch thick spears	400°F (205°C)	7–9 min	12-15 min
Cauliflower florets, 3-4 cups	400°F (205°C)	13-18 min	18-25 min
Egg plant, 4 cm (1 1/2") inch cubes (roasted)	400°F (205°C)	15 min	24 min
Kale, 3 cups, stems removed	375°F (190°C)	9 min	15-18 min
Peppers, bell, 2.5 cm (1") chunks	375°F (190°C)	10 min	15-20 min
Pickles, breaded	400°F (205°C)	5–7 min	9–13 min
Potatoes, white, french fries, (fresh soaked, 6 to 8 mm (1/4 to 1/3")	400°F (205°C)	16-20 min	30-40 min
Potatoes, white, 2.5 cm (1") cubed	400°F (205°C)	12-14 min	24-35 min
Potatoes, white, wedges	390°F (195°C)	20-25 min	35-40 min
Broccoli florets, 3 – 4 cups	400°F (205°C)	15-20 min	22-28 min
Brussels sprouts, 450 g (1 lb)	375°F (190°C)	12-15 min	20-25 min
Corn on the cob, 4 ears	390°F (195°C)	12-15 min	18-20 min
Carrots, 2 1/2 cups, 13 mm (1/2") pieces	400°F (205°C)	10-12 min	20-24 min
Mushrooms, 3 cups sliced	400°F (205°C)	10-12 min	18-22 min
Peppers, jalapeno, poblano (roasted)	375°F (190°C)	10 min	12-15 min
Zucchini, 6 mm (1/4") discs	400°F (205°C)	14-17 min	22-24 min
Root vegetables, 13 mm (1/2") chunks (roasted)	400°F (205°C)	15-20 min	25-40 min
Beef	Temp	Time	Time
Hamburger, 113 g (1/4 lb)	360°F (180°C)	12-16 min	16-18 min
Hot dogs/sausages	360°F (180°C)	10-15 min	20-25 min
Meat loaf, 450 g (1 lb)	360°F (180°C)	33-40 min	45-50 min
Steak, 227 g (8 oz) steaks	360°F (180°C)	8-21 min	10-24 min
Beef tenderloin, 450 g (1 lb), rare	360°F (180°C)	16 min	18-20 min
Beef tenderloin, 450 g (1 lb), medium	360°F (180°C)	18 min	20-24 min
Chicken	Temp	Time	Time
Chicken breast, boneless, skinless	360°F (180°C)	18-20 min	22-25 min
Chicken thighs, 170 – 227 g (6 – 8 oz), boneless	360°F (180°C)	20-25 min	28-30 min
Chicken tenders/fingers, battered	360°F (180°C)	13-15 min	16-19 min
Chicken wings, 900 g (2 lb)	400°F (205°C)	22-27 min	40-45 min
Pork and Lamb	Temp	Time	Time
Lamb loin chops, 2.5 cm (1") thick	400°F (205°C)	8-12 min	14-18 min
Pork chops, 2.5 cm (1") thick	375°F (190°C)	10-14 min	20-25 min
Pork chops, 5 cm (2") thick	375°F (190°C)	15-19 min	22-28 min
Fish and Sea Food	Temp	Time	Time
Shrimp, thawed and battered	325°F (165°C)	12 min	14-15 min
Catfish fingers, thawed and battered	400°F (205°C)	10-15 min	18-25 min
Shrimp, thawed and sauced	325°F (165°C)	5–8 min	10-12 min
Salmon filets, thawed	400°F (205°C)	9-12 min	17-24 min





		Single zone	TriZone™
Frozen Foods*	Temp	Time	Time
Cheese sticks	350°F (175°C)	6-9 min	10-12 min
French fries, thick, 2 cups	400°F (205°C)	17-21 min	24-30 min
French fries	400°F (205°C)	15–17 min	20-24 min
Onion rings	360°F (180°C)	12-16 min	18-22 min
Chicken nuggets, 340 g (12 oz) box	360°F (180°C)	10-15 min	17-22 min
Fish sticks	400°F (205°C)	12-18 min	18-22 min
Meatballs, 2.5 cm (1"), pre-cooked	390°F (195°C)	7–9 min	11–14 min
Pizza 20 cm (8")	360°F (180°C)	12-15 min	15–17 min
Desserts	Temp	Time	Time
Apple turnovers	400°F (205°C)	10 min	14 min
Donuts	350°F (175°C)	8 min	9–11 min

<sup>•</sup> All items are to be air fried from frozen (do not thaw).

### **Health Canada's Cooking Guidelines**

Raw ground meat and raw ground poultry may contain bacteria that could cause illness if mishandled or cooked improperly. Health Canada recommends that meats such as beef, lamb, pork, etc. should be cooked to an internal temperature of 160°F/71°C. Poultry products should be cooked to an internal temperature of 165°F/74°C to be sure any harmful bacteria has been killed.

### **Dehydrate Chart**

• Turn food several times during DEHYDRATE for even drying.

Herb	Тетр	Time
Oregano	135°F (60°C)	2-3 hr
Thyme	135°F (60°C)	3-4 hr
Tarragon	135°F (60°C)	3-4 hr
Kale chips (stems removed)	135°F (60°C)	2-3 hr
Parsley	135°F (60°C)	2-3 hr
Rosemary	135°F (60°C)	2-3 hr
Sage	135°F (60°C)	3-4 hr
Dehydrate	Тетр	Time
Apple rounds core slice into 6 mm (1/4") inch slices	135°F (60°C)	8–9 hr
Mango/papaya pieces peel and slice into 6 mm (1/4") slices	135°F (60°C)	8–10 hr
Kiwi 6 mm (1/4") rounds	135°F (60°C)	6 hr
Orange slices fully dried citrus is crisp when fully dried	135°F (60°C)	10 hr
Tomatoes, Roma, skin side down	150°F (65°C)	8-9 hr
Tomatoes, cherry/grape, skin side down	150°F (65°C)	5–9 hr

### Fruit / Vegetables

Wash all fruit skins well. Peel and slice fruit into 6 mm (1/4") thick slices and arrange with space between each slice to ensure even drying. Rotate foods halfway through DEHYDRATE time for even drying.

### **User Maintenance Instructions**

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.









### **Care and Cleaning Instructions**

**WARNING!** Allow the air fryer to cool fully before cleaning.

- Unplug the air fryer. Remove the fryer basket from the air fryer body. Make sure both fryer baskets and crisping trays have cooled completely before cleaning.
- Wash air fryer basket, basket divider and crisping trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
- Air fryer basket, basket divider and crisping trays are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
- Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

### **Storing Instructions**

- Make sure the air fryer is unplugged and all parts are clean and dry before storing.
- 2. Never store the air fryer while it is hot or wet.

- Insert each clean crisping tray and basket divider into the fryer basket and store inside the air fryer body.
- 4. Store air fryer in its box or in a clean, dry place.









### 2-Year Limited Warranty:

Starting from the date of purchase, Vida™ by PADERNO warrants that your product is free from any manufacturing defects in materials or workmanship for a period of two (2) years. This warranty is only offered on Vida™ by PADERNO products sold and used in Canada. The Vida™ by PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at the discretion of Vida™ by PADERNO.

The Vida™ by PADERNO warranty does not apply to products that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Vida™ by PADERNO, are used. There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.

### **CONTACT:**

For warranty inquiries or if you have any questions, please contact us at: 1800 263 9768

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A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.



