

SHAQ

Air Fryer



Owner's Manual

Save These Instructions – For Household Use Only

MODELS: GLA-308 (4 qt.) – GLA-502 (6 qt.)

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

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Guarantee Information Inside



Air Fryer

BEFORE YOU BEGIN

The ***Air Fryer*** 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.

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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or 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. This appliance is not intended for use by children.
- 4. TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the Main Unit Housing containing the electrical components.
- 5. THIS APPLIANCE HAS A POLARIZED PLUG** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** place your Air Fryer on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on and damage the Air Fryer, your cooktop and your home.
- 8. TO PREVENT** food contact with the heating elements, do not overfill.
- 9. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the Air Fryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- 10. NEVER** pour oil into the Outer Basket. Fire and personal injury could result.
- 11. WHILE COOKING**, the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.
- 12. DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 13. IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- 14. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 15. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.
- 16. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 17. NEVER** use this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 18. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 19. WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 20. DO NOT USE** the Air Fryer for any purpose other than described in this manual.
- 21. NEVER** operate the appliance unattended.
- 22. WHEN IN OPERATION**, hot steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the Outer Basket and Fry Basket from the appliance.

IMPORTANT SAFEGUARDS

- 23. THE UNIT'S OUTER SURFACES** may become hot during use. The Outer Basket and Fry Basket will be hot. Wear oven mitts when handling hot components or touching hot surfaces.
- 24.** Before using your new Air Fryer 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 Air Fryer 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 Air Fryer before using it.

- 25.** Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 in. of the Air Fryer.
- 26. SHOULD THE UNIT EMIT BLACK SMOKE,** unplug immediately and wait for smoking to stop. Allow the Unit to cool and wipe out excess oil and grease from the Unit.



WARNING:

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

CAUTION

- Always operate the 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 Air Fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer and Tristar will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 10 seconds to cool down the Unit.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
- The Air Fryer is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Outer Basket is removed.

Overheating Protection

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

Automatic Shut-Off

The Unit has a built-in shut-off device that will automatically shut off the Unit when the cooking time has completed. You can manually switch off the Unit by pressing the Power Button. The fan will continue running for 10 seconds to cool down the Unit.

Electric Power

The unit should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new Unit 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.

Parts & Accessories

1. EASY-GRIP HANDLE
2. MAIN UNIT HOUSING
3. AIR INLET VENT
4. CONTROL PANEL
5. OUTER BASKET
6. HOT AIR OUTLET VENT
7. POWER CABLE

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



CAUTION: Unit may be hot. Be careful not to touch the Unit while in use. Keep the Unit away from other objects.

IMPORTANT: Please make sure that your Air Fryer has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact customer service using the customer service number located on the back of this manual.

Parts & Accessories

IMPORTANT: Your Air Fryer has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact the shipper using the customer service number located in the back of the owner's manual.

1. Fry Basket
2. Basket Release Button
3. Sliding Button Guard
4. Easy-Grip Handle
5. Outer Basket
6. Assembled Fry Basket and Outer Basket



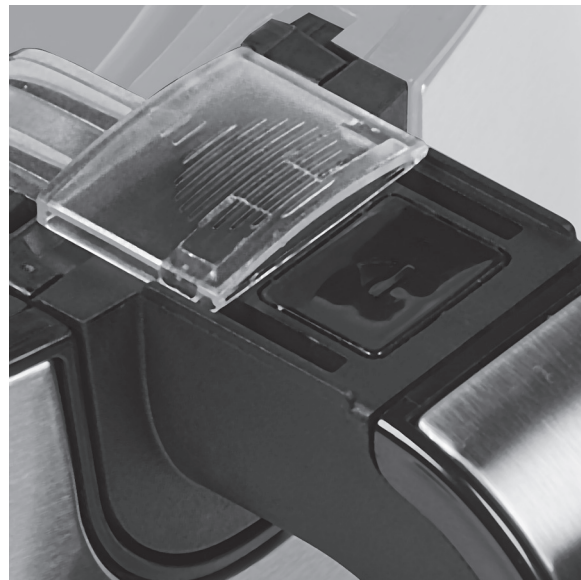
Sliding Button Guard & Basket Release Button

CAUTION

Discontinue use if Sliding Button Guard ever becomes detached from Unit.



Sliding Button Guard



Basket Release Button

The Sliding Button Guard helps to ensure you do not press the Basket Release Button by accident. Pressing the Basket Release Button causes the Outer Basket to separate from the Fry Basket and may result in injury if not done on a level, heat-resistant surface. Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface.

Unit Specifications



4 Qt. – GLA-308

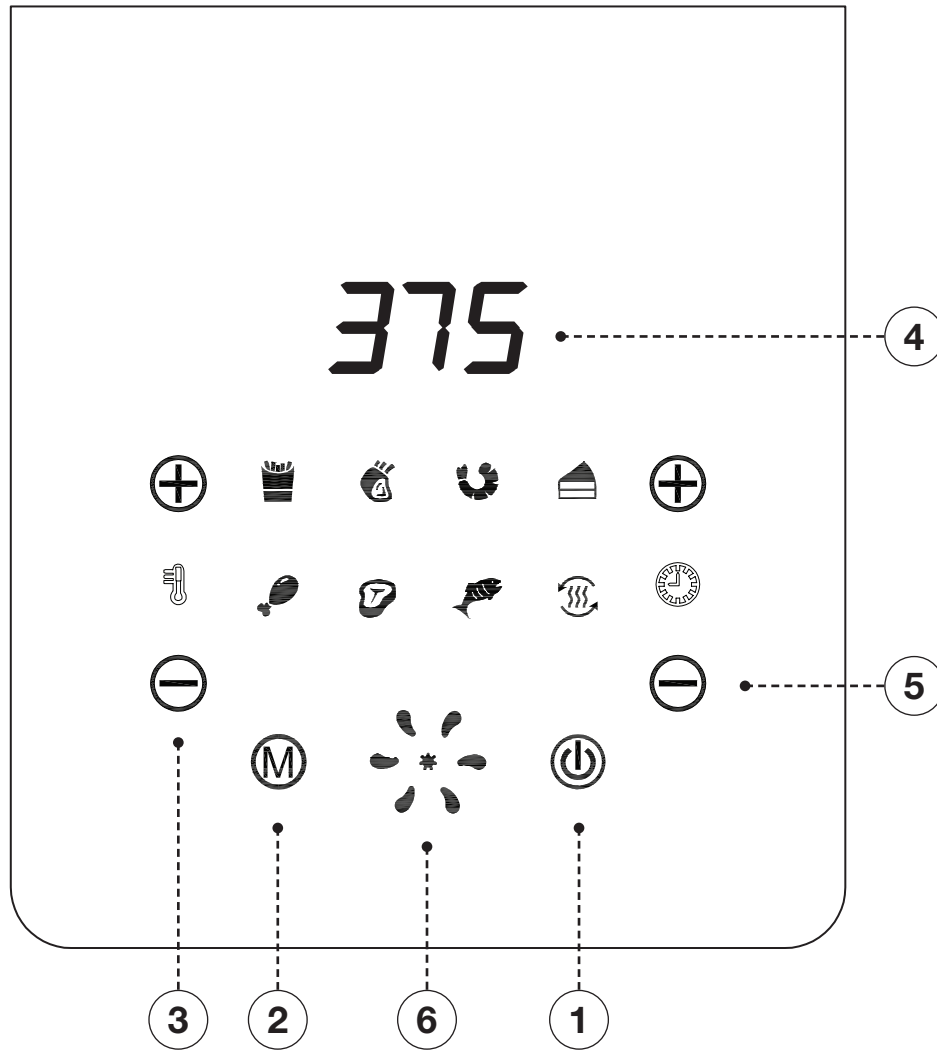


6 Qt. – GLA-502

Technical Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature
GLA-308	120V ~60Hz	1400W	4 qt.	180° F–400°F
GLA-502	120V ~60Hz	1700W	6 qt.	180° F–400°F

Using The Control Panel



4-6-Qt. Display Panel

Using The Control Panel

1. Power Button

Once the Outer Basket and Fry Basket are properly placed in the Main Unit Housing, the Control Panel will be illuminated. Pressing the Power Button once will set the Unit to a default cooking temperature of 370° F and time of 15 minutes. Pressing the Power Button a second time will start the cooking process. Pressing the Power Button during the cooking cycle will turn the Unit off.

2. Preset Button (M)

Press the Preset Button to cycle between the eight cooking presets. Once a cooking preset has been selected for 5 seconds, the cooking cycle will begin. See the Preset Chart below for the cooking times and temperatures associated with each preset.

3. Temperature Control Buttons

The + and – symbols enable you to add or decrease cooking temperature 5° F at a time. Keeping a button held down will rapidly change the temperature. The

temperature can be adjusted after the cooking cycle has begun. Temperature control range: 180° F–400° F.

4. Time and Temperature Display

This display will keep track of the temperature and remaining cook time.

5. Timer Control Buttons

The + and – symbols enable you to add or decrease cooking time 1 minute at a time. Keeping the Button held down will rapidly change the time. The time can be adjusted after the cooking cycle has begun. Time control range: 1–60 minutes

6. Blue Fan Icon & Red Heat Light

The spinning Blue Fan Icon will appear when the Unit is turned on and for up to 20 seconds after it is turned off. The star-shaped Red Heat Light will appear inside the center of the fan when the Unit is in Cook or Preheat mode.

Preset Chart

Once you are familiar with the Unit, you may want to experiment with your own recipes. Simply choose the time and temperature that suits your personal taste.

Food Cook Times	Temperature	Time
Default	370° F (188° C)	15 mins.
French Fry	400° F (204° C)	18 mins.
Roast	350° F (177° C)	25 mins.
Bake	310° F (154° C)	30 mins.
Fish	350° F (177° C)	10 mins.
Shrimp	330° F (166° C)	8 mins.
Chicken	360° F (182° C)	20 mins.
Steak	400° F (204° C)	12 mins.
Reheat	240° F (116° C)	12 mins.

Instructions for Use

Before First Use

1. Remove all the packaging material.
2. Remove any stickers or labels from the Unit.
3. Before initial use, wipe the inside and outside of the Unit with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
4. Before cooking food, preheat the Air Fryer for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and a dishcloth after this burn-off cycle.
5. Place the Unit on a stable, horizontal, and level surface. Do not place the Unit on a surface that is

not heat resistant. Ensure that the Unit is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place your Air Fryer on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on and damage the Air Fryer, your cooktop and your home.

6. Place the Fry Basket in the Outer Basket. Slide the Outer Basket into the Unit. If the Basket is placed properly, it will click into place.

NOTE: The Air Fryer cooks using hot air. Do not fill the Outer Basket with oil or frying fat. Do not put anything on top of the Unit. This disrupts the airflow and affects the cooking results.

Using the Air Fryer

1. Plug the Unit into a grounded wall outlet.
2. To preheat, push the Power Button.
3. Press the Temperature Increase or Decrease Buttons to set the cooking temperature.
4. Press the Time Decrease Button to set the preheat time to 3 minutes. When the preheat cycle finishes, carefully pull the Outer Basket out of the Unit and place the ingredients inside.

NOTE: Never use the Outer Basket without the Fry Basket. Do not touch the Outer Basket directly because the Outer Basket becomes very hot during operation. Only hold the Outer Basket by its handle.

5. Press the Power Button. Set the appropriate time and temperature for the ingredients you are cooking.

6. When the timer beeps five times, the set cooking time has elapsed. Pull the Outer Basket out of the Unit and place it on a heat-resistant surface.
7. If the food is fully cooked, use tongs to remove food. If the food is not fully cooked, simply slide the Outer Basket back into the Unit and add a few minutes to the cooking time.

CAUTION: Do not turn the Outer Basket upside down because any excess oil that has collected on the bottom of the basket will leak onto the ingredients.

8. The Unit is instantly ready for preparing more food.

Instructions for Use

Shaking

To ensure even cooking, some foods require shaking during the cooking process. Remove the Outer Basket from the Unit. Gently shake the contents as needed and place them back in the Unit to continue cooking.

CAUTION: The Outer Basket will be hot. Wear an oven mitt during this procedure.

1. Place the Outer Basket on a heat-resistant surface.
2. Shake the ingredients in the basket.
3. Return the Outer Basket to the Unit to finish cooking.

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 food 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 Air Fryer.
- 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 Air Fryer to reheat foods. Simply set the temperature and time to however warm you want your food.

General Cooking 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.

FOOD ITEM	QUANTITY	SHAKE	TEMP	COOK TIME	COMMENTS
				Adjustable Range (Increments)	
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

Troubleshooting

Symptom	Possible Cause	Solution
The Air Fryer does not work	The Unit is not plugged in.	Plug the Power Cable into a wall outlet.
	You have not turned the Unit on by setting the preparation time and temperature.	Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin.
	You have probably turned off the Unit. If you press the Power Button while the Unit is cooking, you will trigger the Auto Shut-Off mode.	Press the Power Button. Select a time and temperature. Press the Power Button again and cooking will begin.
Food is not cooked	The Outer Basket 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 Shaking in Instructions for Use, p. 11.
Outer Basket will not slide into Unit properly	The Outer Basket is overloaded.	Do not fill the Outer Basket above the Maximum line.
	The Fry Basket is not placed in the Outer Basket correctly.	Gently push the Fry Basket into the Outer Basket until it clicks.
White smoke coming from Unit	Too much oil is being used.	Wipe down to remove excess oil.
	The Outer Basket has grease residue from the previous operation.	Clean the Outer 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 - Broken circuit of the thermal sensor	Call Customer Service at 1-973-287-5129
	E2 - Short circuit of the thermal sensor	

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Air Fryer?

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

2. Is the Air Fryer good for making or reheating soups and sauces?

Never cook or reheat liquids in the Air Fryer.

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

Press the Power Button once to shut off the Unit.

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

As a safety feature, the Air Fryer has an Auto Shut-Off device that prevents damage from overheating. Remove the Outer Basket and set it on a heat-resistant surface. Allow the Unit to cool down. Remove the Power Cable from the outlet. Once cool, plug the Power Cable back into the outlet. Restart by pressing the Power Button.

5. Does the Unit need time to heat up?

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

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

You can remove the Outer Basket at any time while cooking is in progress. Removing the Outer Basket pauses the cooking cycle. Reinserting the Outer Basket resumes the cooking cycle.

7. Is the Air Fryer dishwasher safe?

Only the Fry Basket is dishwasher safe. The Unit itself, which contains the heating coil and electronics, should never be submerged in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the retailer or customer service and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

Cleaning

Clean the **Air Fryer** after each use. The Outer Basket and the Fry Basket are coated with a special nonstick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the Power Cable from the wall outlet and be certain the Unit is thoroughly cooled before cleaning.
2. Wipe the Air Fryer with a dishcloth dampened with warm, soapy water.
3. Clean the Outer Basket and the Fry Basket with hot water, a mild detergent, and a nonabrasive sponge.

Note: The Fry Basket is dishwasher safe.

Tip: Should the Fry Basket contain difficult-to-remove food particles, soak in hot, soapy water for 10 minutes

4. Clean the inside of the Unit with a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.
5. If necessary, remove unwanted food residue from the heating element with a soft cleaning brush.

Storage

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

SHAQ Air Fryer

60-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 60-Day Money-Back Guarantee. You have 60 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees. To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5113 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:

Shaq Air Fryer
Tristar Products
500 Returns Road
Wallingford, CT 06495

SHAQ[®]

Air Fryer

We are very proud of the design and quality of our *Air Fryer*.

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 **973-287-5113**



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