

SHAQ

Air Fryer Pro



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: GLA-1003

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

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



Air Fryer, Rotisserie, Dehydrator & More

BEFORE YOU BEGIN

The *Air Fryer Pro* will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this Air Fryer Pro's operation and precautions.

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IMPORTANT SAFEGUARDS

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

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

IMPORTANT SAFEGUARDS

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 Pro** 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 Pro** before using it.

27. **DO NOT** place your **Air Fryer Pro** on a hot cooktop because it could cause a fire or damage the **Air Fryer Pro**, your cooktop, and your home.

28. Always unplug the Air Fryer Pro after use.
29. Let the Air Fryer Pro cool down for approximately 30 mins. before handling, cleaning, or storing.



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 Air Fryer Pro on a horizontal surface that is level, stable, and noncombustible.
- This Air Fryer Pro is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the **Air Fryer Pro** is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer and Tristar will not be held liable for damages.
- Always unplug the Air Fryer Pro after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 20 secs. to cool down the Air Fryer Pro.
- Let the Air Fryer Pro cool down for approximately 30 minutes before handling, cleaning, or storing.
- The **Air Fryer Pro** is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Outer Basket is removed.

Overheating Protection

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

Automatic Shut-Off

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

Electric Power

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

Electromagnetic Fields

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



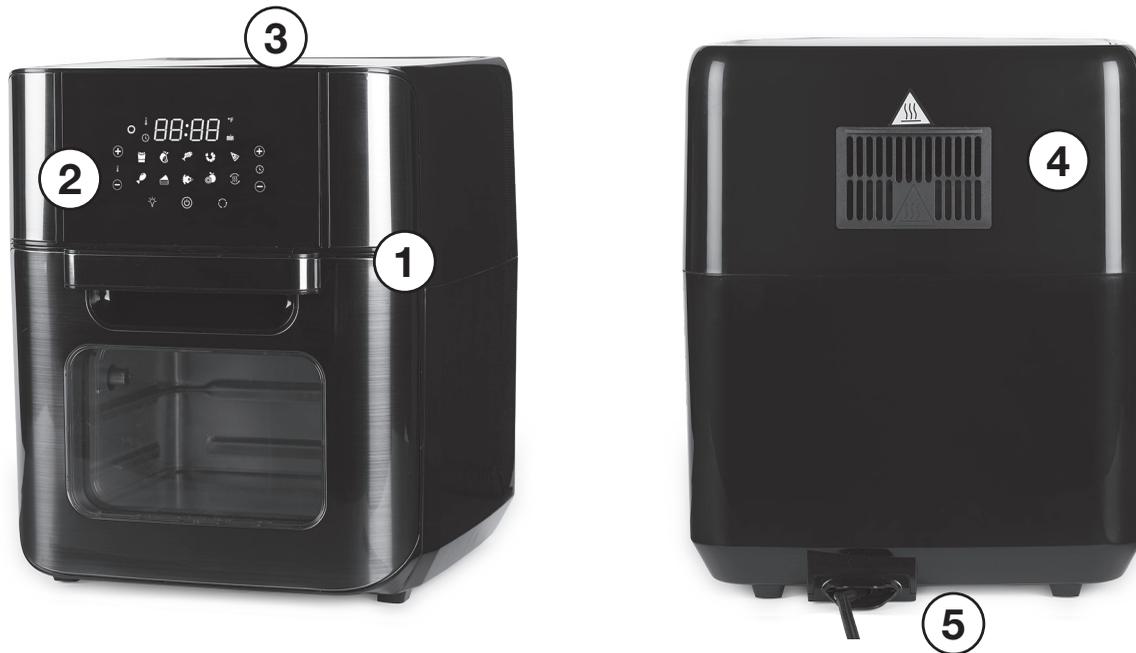
CAUTION: Attaching the Power Cord

- 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.
- **Do not use an extension cord with this product.**
- This model is designed for use with a 2-prong grounded 120V dedicated electrical outlet only. **Do not use with any other electrical outlet or modify the plug.**
- To disconnect, press the Power Button and then remove the plug from the wall.

Parts & Accessories

1. MAIN UNIT
2. CONTROL PANEL
3. AIR INLET VENT
4. HOT AIR OUTLET VENT
5. POWER CABLE

NOTE: Unpack all contents from the packaging. Contents vary by model. Check all packaging material carefully for parts.



CAUTION: The Air Fryer Pro may get hot. Be careful not to touch the Air Fryer Pro while in use. Keep the Air Fryer Pro away from other objects.

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

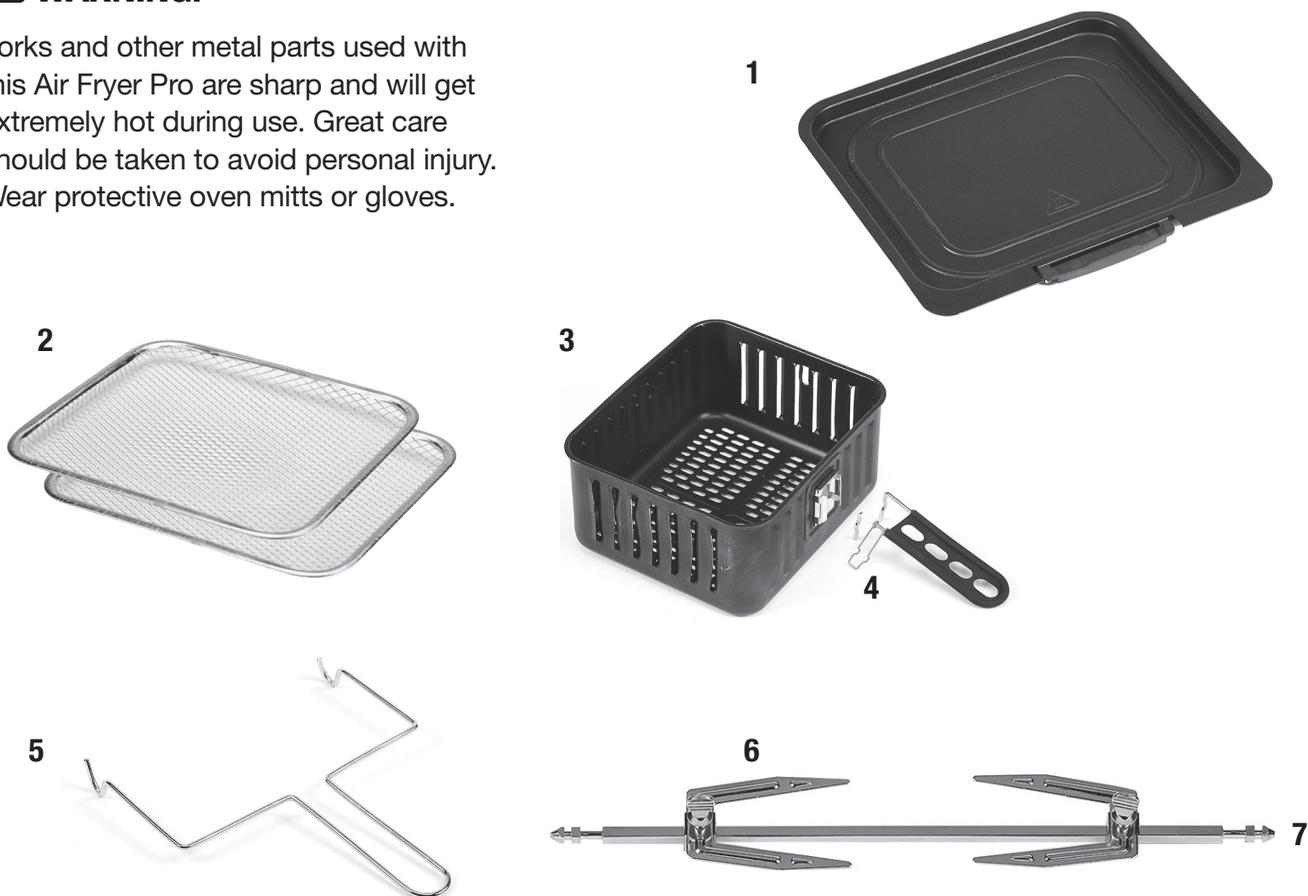
Parts & Accessories

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

1. Drip Tray
2. Crisper Trays
3. Fry Basket
4. Basket Handle
5. Fetch Tool
6. Rotisserie Forks
7. Rotisserie Shaft

⚠ WARNING:

Forks and other metal parts used with this Air Fryer Pro are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.



Technical Specifications

| Model Number | Supply Power | Rated Power | Capacity | Temperature |
|--------------|--------------|-------------|----------|--------------|
| GLA-1003 | 120V ~60Hz | 1700W | 12 qt. | 90° F–400° F |

Using the Control Panel

FIG. H



1. Power Button

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

2. Internal Light

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

3. Rotation Button

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

4. Temperature Control Buttons

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

150° F (66° C) to 400° F (200° C). Dehydration ranges from 90° F (30° C) to 170° F (75° C).

5. Time Control Buttons

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

6. LED Digital Display

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

7–16. Cooking Presets

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

Using the Control Panel

Preset Button Cooking Chart

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

| Food Cook Times | Default Temperature | Time |
|-----------------|---------------------|---------------------|
| 7. French Fry | 400° F (200° C) | 18 mins. |
| 8. Chicken | 370° F (185° C) | 40 mins. |
| 9. Roast | 390° F (199° C) | 25 mins. |
| 10. Baking | 320° F (160° C) | 30 mins. |
| 11. Fish | 325° F (163° C) | 15 mins. |
| 12. Rotisserie | 375° F (191° C) | 30 mins.* |
| 13. Dehydrator | 120° F (50° C) | 2 hrs. (*2–24 hrs.) |
| 14. Shrimp | 320° F (160° C) | 12 mins. |
| 15. Reheat* | 240° F (115° C) | 12 mins. |
| 16. Pizza | 360° F (182° C) | 15 mins. |

Using the Air Fryer Pro Without Presets

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

WARNING:

This Air Fryer Pro is not a deep fryer. Never pour oil into the Air Fryer Pro.

Internal Temperature Meat Chart

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

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

| Food | Type | Internal Temperature† |
|------------------|---------------------------------|-----------------------|
| Beef & Veal | Ground | 145° F (70° C) |
| | Steaks, roasts: medium | 145° F (70° C) |
| | Steaks, roasts: rare | 125° F (63° C) |
| Chicken & Turkey | Breasts | 165° F (75° C) |
| | Ground, stuffed | 165° F (75° C) |
| | Whole bird, legs, thighs, wings | 165° F (75° C) |
| Fish & Shellfish | Any type | 145° F (63° C) |
| | Ground | 160° F (70° C) |
| Lamb | Steaks, roasts: medium | 140° F (70° C) |
| | Steaks, roasts: rare | 130° F (55° C) |
| Pork | Chops, ground, ribs, roasts | 160° F (70° C) |
| | Fully cooked ham | 140° F (60° C) |

Using the Accessories

Placing Crisper Trays

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



FIG. A



FIG. B

Using the Accessories

Using The Rotisserie Spit

1. With the Forks removed, force the Rotisserie Spit through the center of the food lengthwise. NOTE: To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig. C).
2. Slide the Forks (A) onto each side of the Spit and secure them in place by tightening the two Set Screws (B).
3. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the Unit (see Fig. D).
4. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the Unit (see Fig. E).
5. To remove cooked food, insert a large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from Unit with slight lifting motion. Transfer the food to a carving board or serving plate.



FIG. C

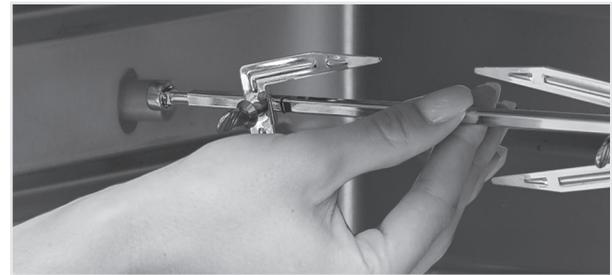


FIG. D

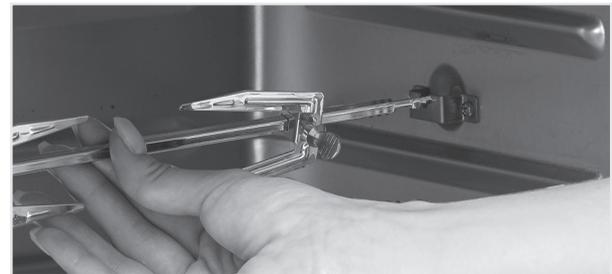


FIG. E

Removing Rotisserie Spit

1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit (FIG. F).
2. Pull the Rotisserie Spit slightly to the right to disconnect the accessory from the Rotisserie Socket.
3. Carefully pull and remove the Rotisserie Spit from the Air Fryer Pro.



FIG. F

Using the Accessories

Using the Fry Basket

1. With the latch off the Basket Handle (FIG. G), compress the Handle, place it between the slots on the Fry Basket, and release the Handle (FIG. H).
2. Close the latch on the Basket Handle over the top of the Handle (FIG. I), pressing down on the latch to ensure that it is completely secure (FIG. J).

3. The door cannot close with the Basket Handle still on the Fry Basket. Remove Handle before closing.

NOTE: The Fry Basket can be inserted into the Air Fryer Pro by hand (only when Air Fryer Pro is cold), but the Basket Handle should ALWAYS be used to remove the Basket from the Air Fryer Pro (FIG. K).



FIG. G



FIG. H



FIG. I



FIG. J



FIG. K

General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, and stickers.
3. Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
4. Never wash or submerge the cooking Air Fryer Pro in water. Wipe the inside and outside of the cooking Air Fryer Pro with a clean, moist cloth. Rinse with a warm, moist cloth.
5. Before cooking food, preheat the Air Fryer Pro for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the Air Fryer Pro with a dishcloth dampened with warm, soapy water after the burn-off cycle.

NOTE: Never wash or submerge the cooking Air Fryer Pro in water.

NOTE: This Air Fryer Pro is not a deep fryer. Do not pour oil into the Air Fryer Pro.

Preparing for Use

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

NOTE: Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Air Fryer Pro with a warm, moist dishcloth and mild detergent.

A Versatile Appliance

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

Warning

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

General Operating Instructions

Cooking with the Air Fryer Pro

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

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

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

Tips

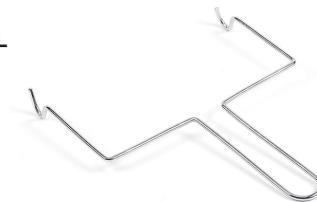
- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food may require a longer cooking time than smaller quantities.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the **Air Fryer Pro**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or dish can be placed on the Crisper Tray inside the Air Fryer Pro when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

Important

Removing Cooked or Hot Food

The Rotisserie Spit is hot after use. Use the Fetch Tool or oven mitts to remove the Rotisserie Spit from the Air Fryer Pro (FIG. L).

FIG. L



Warning

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

General Cooking Guidelines

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

Cooking Chart

Settings

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

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

Tips

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

Cleaning & Storage

Cleaning

Clean the **Air Fryer Pro** after each use. The accessories are durable and dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces.

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

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

Storage

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

Troubleshooting

| Symptom | Possible Cause | Solution |
|---------------------------------------|---|---|
| The Air Fryer Pro does not work | The Air Fryer Pro is not plugged in. | Plug power cord into wall socket. |
| | The Air Fryer Pro has not been turned on by setting the preparation time and temperature. | Set the temperature and time. |
| | The Air Fryer Pro is not plugged into a dedicated power outlet. | Plug the Air Fryer Pro into a dedicated power outlet. |
| Food not cooked | The Air Fryer Pro is overloaded. | Use smaller batches for more even cooking. |
| | The temperature is set too low. | Raise temperature and continue cooking. |
| Food is not fried evenly | Some foods need to be turned during the cooking process. | Check halfway through process and turn food if needed. |
| | Foods of different sizes are being cooked together. | Cook similar-sized foods together. |
| White smoke coming from Air Fryer Pro | Oil is being used. | Wipe down to remove excess oil. |
| | Accessories have excess grease residue from previous cooking.. | Clean the components and Air Fryer Pro interior after each use. |
| French fries are not fried evenly | Wrong type of potato being used. | Use fresh, firm potatoes. |
| | Potatoes not blanched properly during preparation. | Use cut sticks and pat dry to remove excess starch |
| | Too many fries are being cooked at once. | Cook less than 2 ½ cups of fries at a time |

Error Codes

| Display Shown | Possible Cause | Solution |
|---------------|--------------------------------------|-----------------------|
| E1 | Broken circuit of the thermal sensor | Call Customer Service |
| E2 | Short circuit of the thermal sensor | Call Customer Service |

Frequently Asked Questions

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

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

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

Never cook or reheat liquids in the **Air Fryer Pro**.

3. *Is it possible to shut off the Air Fryer Pro at any time?*

Press the Power Button once to shut off the Air Fryer Pro.

4. *What do I do if the Air Fryer Pro shuts off while cooking?*

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

Always ensure that there are no other appliances using the outlet that is being used by the **Air Fryer Pro**.

5. *Does the Air Fryer Pro need time to heat up?*

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

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

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

7. *Is the Air Fryer Pro dishwasher safe?*

Only the accessories are dishwasher safe. The Air Fryer Pro 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 Air Fryer Pro 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.

SHAQ

Air Fryer Pro

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:

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

SHAQ[®]

Air Fryer Pro

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

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

Visit us at www.TristarCares.com, email us at
customerservice@tristarproductsinc.com
or call us at **973-287-5113**



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