



duo pressure cooker & air fryer

Tender juicy on the inside, golden crispy on the outside - in one, versatile unit



BM-DGW60280A INSTRUCTIONS MANUAL/ GEBRAUCHSANWEISUNG

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IMPORTANT SAFEGUARDS

Operate only in accordance with intended use as described in this manual. When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Ensure the appliance and all parts are clean and dry before
1. each use.
2. Do not touch hot surfaces. The appliance's surfaces may be hot during and after use. Use handles as directed to handle appliance.
3. A short power-supply cord is provided to reduce risk.
4. Do not let cord hang over any edge or let the cord touch hot surfaces.
5. Discard the protective plastic covering the power plug before use.
6. Do not immerse cord, plugs, or appliance in water or other liquid.
7. Close supervision is necessary when any appliance is used near children.
8. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, children, or persons with lack of experience or knowledge, unless supervised or instructed on the use of the appliance by one responsible for their safety.
9. Unplug from outlet when not in use and before cleaning.
10. Allow to cool before removing or replacing parts.
11. Do not operate if the appliance or the appliance's cord malfunctions or has been damaged in any way. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
12. Use only on a clean, stable, dry and level surface.

13. Do not use accessories or attachments not recommended by the manufacturer.
14. Do not use outdoors. This appliance is intended for noncommercial, indoor use only.
15. Do not place on or near a hot surface or in a heated oven.
16. Use caution when moving an appliance after cooking. NEVER move the appliance while it is operating and/or under pressure.
17. Unplug the appliance when not in use and allow the appliance to cool completely before cleaning or removing/replacing parts.

Additional Safeguards

1. Do not use accessories or attachments not recommended by the manufacturer.
2. DO NOT overfill the Air Fry Basket.
3. DO NOT cover the air intake or outlet vents. This may prevent the appliance from performing correctly and may damage the Unit.
4. It is not unusual for a small amount of steam and/or smoke to occasionally be released from the air outlet vent. Keep hands and face away from the air outlet vents to avoid injury.
5. When removing the Air Fryer Lid, after using, the heating elements contained inside the Lid and may be extremely hot. Place Air Fryer Lid on the Air Fryer Lid Holder to avoid damage to property. Refer to Cleaning & Maintenance for instructions.
6. The Air Fry Basket and any accessories used may be extremely hot during and immediately after use. ALWAYS use oven mitts or hot pads when handling these items.
7. This appliance is not intended for deep-frying.

8. Ensure the appliance and all parts are clean and dry before each use.
9. Unplug the appliance when not in use and ensure it is completely cool before cleaning.
10. If any part of the appliance is missing or damaged DO NOT use the appliance. For replacement parts contact your authorized service center.

SAVE THESE INSTRUCTIONS

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.

1. DO NOT use the appliance without supplied Stainless Steel Inner Pot installed.
2. This Unit cooks under pressure and releases hot steam. READ ALL instructions for proper use of this appliance to avoid injury.
3. DO NOT cover the Pressure Release Switch/Valve or Pressure Indicator. Before each use, ALWAYS check the Pressure Release Switch/Valve and the Pressure Indicator for blockage or obstructions. These should move freely and should not be stuck in one position. Foods that expand (pasta, rice, grains, beans, oatmeal, etc.) may block these so clean thoroughly after each use.
4. Use caution when removing the Stainless Steel Inner Pot from the Unit, as the pot may be heavy and hot. Use protective gloves or hot pads.

5. DO NOT place food or liquids directly into the appliance without the Stainless Steel Inner Pot.
6. DO NOT use Silicone Gasket if they are torn or damaged. Clean after each use. ONLY Baumann Living Silicone Gasket is to be used in the operation of this Unit.
7. DO NOT sear foods under pressure. The pressure-cooking Sear function is intended to be used without the Pressure Cooker Lid.
8. NEVER use the Slow Cook' or Warm functions without food or liquid in the Stainless Steel Inner Pot.
9. This appliance is not intended for deep-frying.
10. DO NOT overfill. For beans, rice, grains, dehydrated foods and fruit max should be $\frac{1}{2}$ full, and $\frac{2}{3}$ full for soups, broths, or stocks.
11. NEVER pressure cook without liquid. The amount of liquid needed is provided in the recipes.
12. NEVER attempt to open the Pressure Cooker Lid while the appliance is in use or pressure. DO NOT force the Lid to open at any time. Ensure ALL pressure is released BEFORE opening the Pressure Cooker Lid by turning the Pressure Release Switch/Valve to the "OPEN" position.
13. Keep all body parts away from the appliance when the appliance is releasing pressure. DO NOT place any body part over the Pressure Release Switch/Valve or anywhere steam may escape. When opening the Lid (ONLY after all pressure has been released and the Pressure Indicator has dropped), the contents of the appliance will still be hot and opening the Lid will release steam. Make sure to open the Pressure Cooker Lid away from yourself and others.

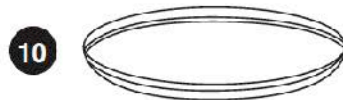
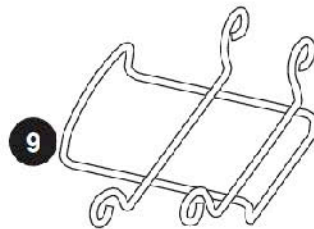
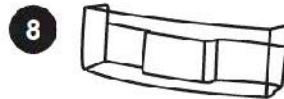
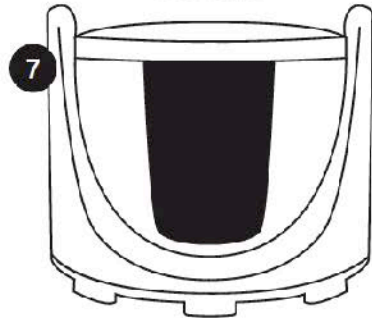
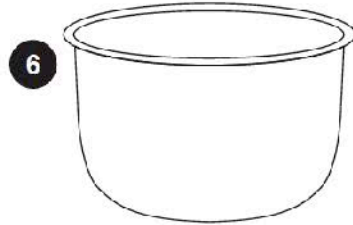
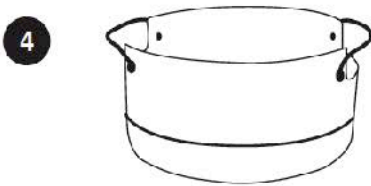
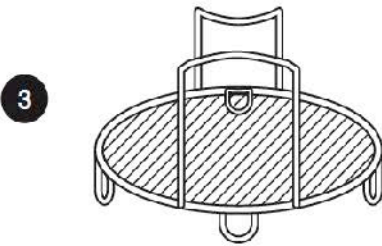
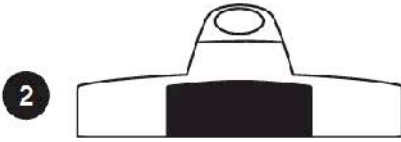
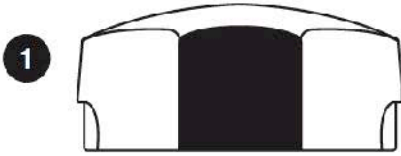
*When slow cooking, use Slow Cook Lid. Sold separately.

SAVE THESE INSTRUCTIONS

Read and understand the entire manual before using the Duo Pressure Cooker & Air Fryer. 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.

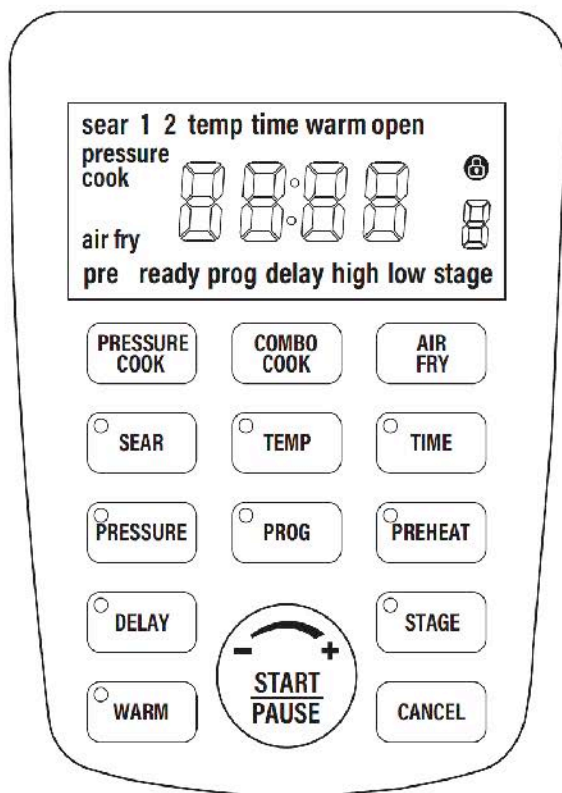
- A. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a longer detachable power-supply cord or extension cord is used:
 - 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2. The cord should be arranged so that it will not drape over the surface where it can be pulled on by children or tripped over unintentionally; and
 - 3. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

PARTS AND ACCESSORIES



- | | |
|------------------------------------|------------------------------|
| 1- Air Fryer Lid | 6- Stainless Steel Inner Pot |
| 2- Pressure Cooker Lid | 7- Base |
| 3- Stainless Steel Reversible Rack | 8- Water Collection Tray |
| 4- Non-Stick Air Fry Basket | 9- Lid Holder |
| 5- Air Fry Basket Diffuser | 10-Silicon Gasket |

Control Panel



PRESSURE COOK: Use PRESSURE COOK to initiate the pressure cooker function.

Note: *Sometimes the cooking process can create a seal between the Pressure Cooker Lid and the Stainless Steel Inner Pot. To prevent lifting the pot along with the Lid, gently shake the handle to separate the Lid from the pot before opening.*

COMBO COOK: Use COMBO COOK to initiate the combo cooking function.

AIR FRY: Use AIR FRY to initiate the air fryer function.

START/PAUSE: When START/PAUSE button is pressed, the Unit begins or pauses cooking. START/PAUSE is turned to adjust cooking functions, TEMP, TIME, and to scroll through Menu options.

Mute the beep sounds on the Unit by pressing and holding START/PAUSE for 3 seconds. To unmute, press and hold START/PAUSE for 3 seconds. Pause is disabled during pressure cooking.

Note: *Ensure the Stainless Steel Inner Pot is in the Unit. Error code "Pot" will appear if you press START/PAUSE and the Stainless Steel Inner Pot is not in the Unit. Make sure the Pressure Cooker Lid is on and locked into place. The "Lock" symbol will show on the display when the Lid is in place.*

TEMP: Use TEMP to show the cooking temperature. Use START/PAUSE button to adjust the temperature before or during cooking.

TIME: Use TIME to show the cooking time. Use START/PAUSE to adjust the time before or during cooking. Depending on the pressure set, the Unit can be set up to 24 hours under low pressure and 10 hours under high pressure.

PRESSURE: Press PRESSURE to switch between HIGH pressure and LOW pressure setting.

Note: *PRESSURE is disabled during air-frying.*

CANCEL: Is used to clear out any functions that are set into the Unit at any time.

DELAY: Use DELAY to delay cooking for up to 24 hours. Use START/PAUSE button to adjust the delay time.

PREHEAT: Use PREHEAT to heat the Unit to correct temperature before adding food. To cancel the preheat function, press PREHEAT at any time.

Note: *Preheat is disabled during pressure cooking.*

SEAR: Is used to cook at high temperature for a short amount of time.

STAGE: Is used to scroll through cooking functions during PRESSURE COOK. During AIR FRY, use STAGE to set up to 5 different cooking stages. Cooking temperatures and times can be adjusted for each stage of cooking using TEMP, TIME and START/PAUSE button.

WARM: Use WARM to keep your food warm after cooking or when keeping warm for an extended amount of time. Use START/PAUSE button to adjust the warming temperature and warming time. Press WARM again to cancel the warm cycle.

PROG: The Unit comes with 300 preprogrammed cooking recipes along with an additional 240 memory slots to add your own unique recipes the way you like them cooked. Use PROG to recall and save programmed recipes.

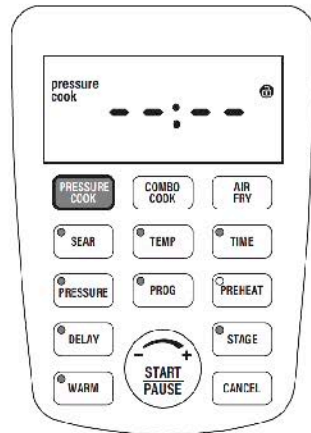
PRESSURE COOKING OPERATION

PRESSURE COOK

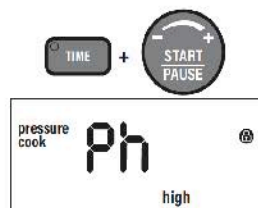
1. Ensure the Stainless Steel Inner Pot is inside the Unit.
2. Plug Unit into in to turn on.
3. Press PRESSURE COOK.
 - The lights will be on 1-2 seconds then go off indicating those functions are available for use.

Note: The Unit will go into standby mode after 5 minutes of no interaction. Simply press any button or turn START/PAUSE to "wake up."

4. Press PRESSURE to switch from HIGH to LOW pressure.
5. Press TIME. Time can be adjusted using START/PAUSE button.
6. Turn the Pressure Cooker Lid clockwise until it locks. The "Lock" symbol will show on the display when the Lid is in place.
7. Turn the Pressure Release Switch/Valve to the CLOSE position.
8. Press START/PAUSE to begin cooking.
 - 'Ph' indicates that the Unit is preheating/pressurizing.

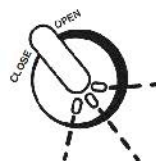


- Once the Unit reaches the correct pressure, the Unit will beep once, the display will show pressure cook, high, 00:30 (default time). The colon (:) will flash, indicating the Unit is currently cooking and 30 minutes remain.



- Once the Unit finishes cooking, the display will show 'End' and the Unit will beep 3 times.

Note: To naturally release pressure, turn the Unit off and unplug. Allow the Unit to naturally release the pressure. To quick release pressure, carefully turn the Pressure Release Switch/Valve to the "OPEN" position until all steam/pressure is released.



Remember to always turn the Pressure Release Switch/Valve to the "OPEN" position before opening the Pressure Cooker Lid to ensure all pressure is released.

		CAUTION
	Be very careful when releasing pressure from the pressure cooker. A jet of hot steam will release from the Pressure Release Switch/Valve.	

SEAR

1. Ensure the Stainless Steel Inner Pot is in the Unit.
2. Press PRESSURE COOK.
 - The lights will be on 1-2 seconds, then go off indicating those functions are available for use.
3. Press SEAR to heat the bottom of the pressure cooker pot to sear meats, fish, and vegetables before pressure cooking.
4. Turn START/PAUSE button to adjust the sear time, up to 00:30 (30 minutes).
5. Press TEMP to adjust the sear temperature. The display will show pressure cook, sear, temp, and 450°F.
6. Turn START/PAUSE button to adjust sear temperature between 60°F and 450°F.
7. Press START/PAUSE button to begin searing.
 - Both temperature and time can be adjusted with START/PAUSE, TEMP and TIME buttons during searing.
8. When finished, the display will show 'End.'



Note: *The Sear function should not be used with the Pressure Cooker Lid.*

DELAY

1. Ensure the Stainless Steel Inner Pot is in the Unit.

2. Press PRESSURE COOK.

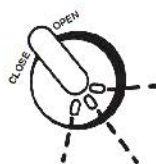
- The lights will be on for 1-2 seconds then go off indicating those functions are available for use.



3. Set cooking time and temperature to your specifications.
4. Press DELAY to delay cooking to designated time up to 24:00 (24 hours).
5. Turn START/PAUSE to adjust the delay time up to 24:00 (24 hours).
6. Press START/PAUSE to begin the delay time countdown. During the delay time countdown, the colon (:) will flash, indicating the countdown has begun.
7. Delay time can be added or reduced at any time by turning START/PAUSE.
8. Once the delay time countdown has ended, the Unit will automatically begin to pressurize and go into cooking cycle.
9. To cancel the Delay function, press DELAY. The Unit will move into the next phase of cooking.
10. After the delay time has elapsed, the Unit will automatically move into the next phase of cooking.
11. Once the Unit finishes cooking, the display will show 'End' and the Unit will beep 3 times.
12. To do a quick release of the steam and pressure, carefully turn the Pressure Release Switch/Valve to the Open position.

Natural Release Pressure

Turn the Unit off and unplug. Allow the Unit to naturally release the pressure. To quick release pressure, carefully turn the Pressure Release Switch/Valve to the "OPEN" position until all steam/pressure is released.



Remember to always turn the Pressure Release Switch/Valve to the "OPEN" position before opening the Pressure Cooker Lid to ensure all pressure is released.

WARM

1. Press the PRESSURE COOK.
 - The lights will be on for 1-2 seconds then go off indicating those functions are available for use.



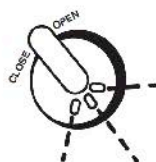
2. Set cooking time and temperature to your specifications.
3. Press WARM to engage the warm function and keep your food warm after cooking until you're ready to serve.
4. Turn START/PAUSE to adjust the warming time, up to 24:00 (24 hours).
5. Press START/PAUSE to begin cooking. To cancel, press WARM.
6. Press the WARM to adjust the warming time during cooking.
7. Use START/PAUSE to make any adjustments to the warming time.

8. Press TIME to see how much cooking time remains.
9. When the Unit finishes cooking, it will automatically go into Warm function. Once the Warm function time ends, the display will show 'End' and the Unit will beep 3 times.

Natural Release Pressure

Turn the Unit off and unplug. Allow the Unit to naturally release the pressure. To quick release pressure, carefully turn the Pressure

Release Switch/Valve to the "OPEN" position until all steam/pressure is released.



Remember to always turn the Pressure Release Switch/Valve to the "OPEN" position before opening the Pressure Cooker Lid to ensure all pressure is released.

Warm Used as an Independent Function

Warm can be used as its own function to keep food items warm.

1. Press PRESSURE COOK.
 - The lights will be on for 1-2 seconds then go off indicating those functions are available for use.
2. Press and hold WARM for 2 seconds. The Unit will automatically begin to warm.
3. Turn START/PAUSE button to adjust the warm time up to 24:00 (24 hours).

- Once the warm function time ends, the display will show 'End' and the Unit will beep 3 times.

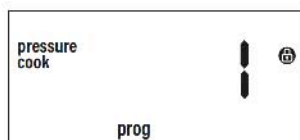
PROG (Presets)

Use PROG to retrieve 100 Pressure Cook, 100 Air Fry, and 100 Combo Cook presets. It will also let you store up 240 of your own presets (80 for each cooking function). Reference the back of the cookbook for the entire list of presets.

Memory Recall

- Press PRESSURE COOK.
 - The lights will be on for 1-2 seconds then go off indicating those functions are available for use.

- Press PROG to recall a program from the Unit's memory. The display will show pressure cook, prog, and 1. The "1" indicates program number 1.



- Turn START/PAUSE button to the right (clockwise) to count up in program number and turn it to the left (counterclockwise) to count down in program number.
- Once the number of the program that you want to use shows in the display, press the START/PAUSE button.
- The display will show the default time setting for that program as well as the default pressure setting.

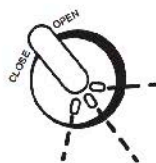
Note: *PRESSURE* adjusts pressure, *TIME* and *START/PAUSE* button adjusts time.

6. Press START/PAUSE to begin the cooking process.
7. Once the Unit finishes cooking, the display will show End and the Unit will beep 3 times.

Natural Release Pressure

Turn the Unit off and unplug. Allow the Unit to naturally release the pressure. To quick release pressure, carefully turn the Pressure

Release Switch/Valve to the "OPEN" position until all steam/pressure is released.



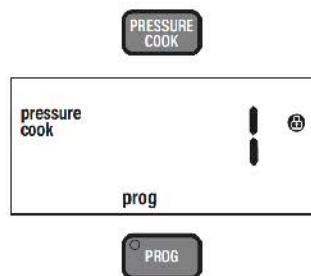
Remember to always turn the Pressure Release Switch/Valve to the "OPEN" position before opening the Pressure Cooker Lid to ensure all pressure is released.

To Program Your Own Unique Recipe Before Cooking

1. Press PRESSURE COOK.
 - The lights will be on for 1-2 seconds then go off indicating those functions are available for use.

2. Set your cooking functions for either SEAR, PRESSURE, DELAY, TIME, or WARM.

3. Once the cooking functions are programmed into the Unit, press



PROG. The display will show prog and 101.

4. Use START/PAUSE to scroll through the program memory slot numbers until you reach the number you would like to save the program to (101-180).
5. Once the desired program number is reached, press PROG a second time. The Unit will beep once and the program is saved into the memory for future recall.

To Program Your Own Unique Recipe After Cooking

1. Press PRESSURE COOK.
 - The lights will be on for 1-2 seconds then go off indicating those functions are available for use.
2. Set your cooking functions using SEAR, PRESSURE, DELAY, and WARM.
3. Once programmed into the Unit, press START/PAUSE. The Unit will begin the cooking process.
4. When done the Unit will beep 3 times and the display will show 'End.'
5. Press PROG, the display will show prog and 101.
6. Use START/PAUSE to scroll through the program memory slot numbers until you reach the number you would like to save the program to (101-180).
7. Once the desired program number is reached, press PROG a second time. The Unit will beep once and the program is saved into the memory and can be recalled later.

View Current Program During Cooking

1. During cooking, press and hold down PROG. The display will show the program number currently running.
2. Release PROG to see the previous screen on the display.

Editing a Program

You can edit the programs you create (101-180) before or during the cooking process and save any changes.

1. Edit Before Cooking:
 - Press PROG and use the START/PAUSE button to find the program number to edit.
 - Once the program number shows in the display, press STAGE until you reach the function you want to edit. Use START/PAUSE button to adjust temperatures and times.
 - To add a function, press the function of choice and use START/PAUSE to make your adjustments.
 - Once all edits are made, press PROG. The display will show prog and 101.
 - Use START/PAUSE to find the program number to save your edits to.
 - Press PROG again to save and store the edits for later recall.
2. Edit During Cooking:
 - During cooking, press STAGE until you reach the function you want to edit. Use START/PAUSE to adjust.
 - To add a function, press the function of choice and use START/PAUSE to make your adjustments.

- The Unit will continue the cooking process with the edits that you have made.

Note: *Functions that have already ended in the cooking cycle cannot be edited or added during cooking.*

- When cooking has finished, the Unit will beep 3 times and the display will show 'End' followed by SAVE.
- Press PROG, the display will show prog and 101.
- Use START/PAUSE button to find the program number to save your edits to.
- Press PROG again to save and store the edits for later recall.

Note: *If any recipe is saved into a program (memory slot) that is already filled, the new recipe with set temperatures and times will override the previous program recipe (101-180 only). Preset temperatures and times for program recipes 1-100 can be adjusted. Adjusted temps and times will not be saved when a program number (1-100) is recalled once again.*

CANCEL

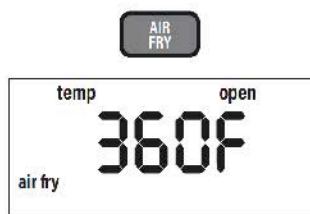
Press CANCEL at any time to cancel and end all operation of the Unit. Once CANCEL is pressed, the display will show --:--, indicating standby mode.

AIR FRYING OPERATION

Getting Started

SEAR, DELAY, WARM, TEMP, PROG, TIME, PREHEAT, and STAGE are available for use when air-frying.

1. Plug the power cord into an electrical outlet.
2. Press the AIR FRY.
 - The lights will be on 1-2 seconds then go off indicating those functions are available for use.
 - If the Lid is removed, 'open' will also show in the display.



Note: *PRESSURE is disabled during use of the air fryer.*

3. Ensure the Air Fryer Lid is on the Unit and press START/PAUSE button to begin cooking.
 - The display will show 00:15 (15 minutes).
 - The colon (:) will flash, indicating the Unit is currently cooking.
 - Turn START/PAUSE button to adjust the cooking time, if desired.
 - Press TEMP to adjust the cooking temperature, if desired.
 - Turn START/PAUSE to adjust the cooking temperature.
4. To pause cooking, press START/PAUSE or remove the Air Fryer Lid.
 - The colon (:) will no longer flash. This indicates the Unit is paused.

- If the Air Fryer Lid is removed to pause cooking, the display will show air fry, Lid, and open.
5. To resume cooking, simply return the Air Fryer Lid and the colon (:) will begin to flash, indicating the Unit has resumed cooking.
 6. Once the Unit finishes cooking, the display will show 'End' and the Unit will beep 3 times.

TEMP & TIME

1. Press TEMP or TIME at any time you want to see or adjust the cooking temperature and time.
2. The temperature can be adjusted higher or lower by turning START/PAUSE button clockwise or counterclockwise. You can adjust the temperature during cooking.
3. The cooking time can also be adjusted by pressing TIME and turning the START/PAUSE button at any time during the cooking process.

Cooking Time Range	
60F~275F	00:00 – 99:99
280F~345F	00:00 – 10:00
350F~400F	00:00 – 01:00

DELAY

Delay can be used with the Air Fry function.

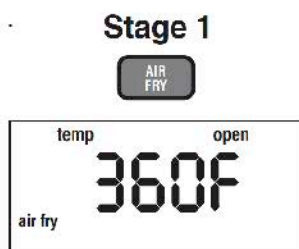
1. Press AIR FRY.
 - The lights will be on 1-2 seconds then go off indicating those functions are available for use.
 - The display will show air fry, temp, and 360F. If the Lid is removed, open will also show in the display. Place the Lid on the Unit and 'open' will no longer be lit.
2. Set cooking functions, as described in this manual, to your specifications.
3. Press DELAY to delay cooking for designated time period, up to 24:00 (24 hours). The display will show air fry, delay, time, and 01:00 (1 hour).
4. Turn START/PAUSE to adjust the delay time up to 24:00 (24-hours).
5. Press START/PAUSE to begin the delay time countdown. During the Delay time countdown, the colon (:) will flash, indicating the countdown has begun.
6. Delay time can be added or reduced at any time by turning the START/PAUSE.
7. Once the delay time countdown has ended, the Unit will automatically go into the cooking cycle.
8. To cancel the Delay function, press DELAY. If operating, the Unit will move into the next phase of cooking.

STAGE

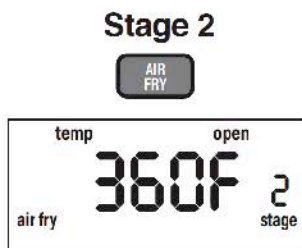
Stage cooking is used to cook foods at different temperatures and times throughout the cooking process. Up to 5 stages of cooking can be set up. DELAY, PREHEAT, SEAR 1, SEAR 2, AND WARM are NOT considered stages. Stage 1 cooking is the default (360F for 15 minutes).

1. Plug the power cord into an electrical outlet.
2. Press AIR FRY.

- The lights will be on 1-2 seconds then go off indicating those functions are available for use. The display will show air fry, temp, and 360F. This is Stage 1.



3. Adjust the cooking temperature by turning START/PAUSE button until the desired cooking temperature is reached.
4. Press TIME and use START/PAUSE button to adjust Stage 1 cooking time.
5. To add an additional stage, press STAGE once. The display will show stage, and 2 (above stage). This is Stage 2 cooking.



6. Adjust Stage 2 cooking temperature by turning START/PAUSE button until the desired cooking temperature is reached.
7. Press TIME, the display will show 00:00, time, stage and 2 (above stage). Use START/PAUSE button to adjust Stage 2 cooking time.

8. To set additional stage cooking settings, repeat steps 5-7.
 - The number above stage will change after you press STAGE and set temperature and time.
 - After Stage 5, when STAGE is pressed again, the Unit will go back to Stage 1. The display will show Stage 1 set cooking temperature, temp, stage, and 1 (above stage).
9. If you only want 2 stages of cooking, leave the time at 00:00 for stages 3-5 and those stages will be skipped.
10. Press START/PAUSE to begin cooking. The Unit will cook with the set functions.
11. During cooking, press STAGE to see and adjust upcoming cooking stages and cooking functions (sear 1 & 2, preheat, and warm).
12. When finished cooking, the display will show 'End' and the Unit will beep 3 times.

Notes:

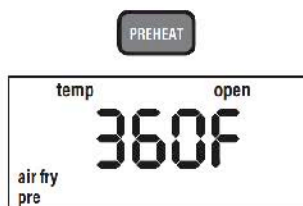
- *The display will only indicate the stage cooking number when 2 or more stages are used.*
- *The display will not show stage cooking if only one stage of cooking is used.*
- *Stage 1 default: 360°F, 00:15*
- *Stage 2-5 default: 360°F, 00:00*
- *If no time is set for stages 2-5, those stages will be skipped in the cooking cycle.*

PREHEAT

When air-frying, use the Air Fryer Lid.

1. Press AIR FRY.

- The lights will be on 1-2 seconds then go off indicating those functions are available for use.
- The display will show air fry, temp, and 360F. If the Lid is removed, open will also show in the display. Place the Lid on the Unit and 'open' will no longer be lit.



2. Set cooking functions, as described in this manual, to your specifications.
3. Press PREHEAT to engage the preheat function. The display will show air fry, set cooking temperature, pre, and temp.
- The Unit will ALWAYS preheat to the cooking temperature of the NEXT cooking cycle.
4. Press START/PAUSE button to begin preheating. The Unit will begin preheating to the set temperature.
- The display will show air fry, set cooking/preheat temperature (flashing), pre, and temp.
 - During preheat the temperature can be adjusted by turning START/PAUSE button.
 - The cooking time can also be adjusted by pressing TIME, then turning START/PAUSE button.
5. When the Unit reaches the preheat temperature, it will go into a 5-minute hold. The Unit will maintain the preheat temperature during this 5-minute hold.

- During the 5-minute hold, the display will show 5 (flashing), ready and temp, and the Unit will beep 3 times.
 - Cooking temperature can be adjusted by turning START/PAUSE during the 5-minute hold.
 - The cooking time can also be adjusted by pressing TIME then turning START/PAUSE button.
 - If no action is taken within the 5-minute hold, the Unit will automatically go into standby mode.
6. Remove the Air Fryer Lid and place your food into the Unit. Replace the Air Fryer Lid. The Unit will begin cooking at the set temperature and time.
 7. The preheat cycle can be canceled at any time by pressing PREHEAT. The Unit will end the preheat cycle and automatically go into the next cooking cycle.
 8. When the Unit is finished cooking, the display will show 'End' and the Unit will beep 3 times.

SEAR

Sear 1 will always be directly BEFORE regular stage cooking and Sear 2 will always be directly AFTER regular stage cooking.

Sear 1

Default sear 1 temperature is 400°F and default sear 1 time is 5 minutes (00:05).

1. Adjust your cooking temperatures and times for stage cooking.



2. Press SEAR once. Sear 1 searing temperature can be adjusted by turning START/PAUSE button. 400°F is the maximum searing temperature.
 - Press TIME and use START/PAUSE to adjust the sear 1 searing time up to 5 minutes (00:05).
3. Press START/PAUSE to begin cooking. The display will show sear 1 (flashing), time, and the set sear time (00:05 default) with the colon (:) flashing.
4. Once the Sear 1 cycle is complete the Unit will automatically go into stage (regular) cooking.
5. When the Unit is finished cooking, the display will show 'End' and the Unit will beep 3 times.

Sear 1 & 2

Sear 1 & 2 is used to sear before and after regular stage cooking.

1. Adjust your cooking temperatures and times for stage cooking.
2. Press SEAR once and set your sear 1 temperature and time. Default is 400°F for 5 minutes. Press SEAR again. The display will show 400F, sear, 2 (flashing), and temp.
3. Adjust the sear 2 temperature and time. Default is 400°F for 5 minutes.
4. Press START/PAUSE to begin cooking. The display will show sear 1 (flashing), 2, time, and the set sear 1 time with the colon (:) flashing.



- Once the Sear 1 cycle is complete, the Unit will beep once and will automatically go into regular stage cooking. The display will show sear 2, time, and the set regular stage cooking time (00:15 default) with the colon (:) flashing.
- Once the stage cooking cycle is complete, the Unit will beep once and will automatically go into sear 2 cooking. The display will show sear 2 (flashing), time, and the set sear time (00:05 default) with the colon (:) flashing.
- When the Unit is finished cooking, the display will show 'End' and the Unit will beep 3 times.

Sear 2

Default Sear 2 temperature is 400°F and default sear 2 time is 5 minutes (00:05).

- Adjust your cooking temperatures and times for stage cooking.
- Press SEAR 3 times. This will engage the Sear 2 function.
- The display will show 400°F, sear, 2 (flashing), and temp.
 - Sear 2 searing temperature can be adjusted by turning START/PAUSE button. 400°F is the maximum searing temperature.
 - Press TIME and turn START/PAUSE button to adjust the sear searing time up to 5 minutes (00:05).
- Press START/PAUSE button to begin cooking. The display will show sear 2, time, and the set regular stage cooking time (00:15 default) with the colon (:) flashing.



- Once the stage cooking cycle is complete the Unit will automatically go into sear 2 cooking. The display will show sear 2 (flashing), time, and the set sear time (00:05 default) with the colon (:) flashing.
- When the Unit is finished cooking the display will show End.
- Press SEAR 4 times until sear, 1, and 2 are no longer lit in the display, to clear the Sear function.

WARM

- Set cooking functions, as described in this manual, to your specifications.
- Press WARM to engage the warm function and keep your food warm after cooking until you're ready to serve.
- The display will show air fry, temp, warm, and 145F.
- Turn START/PAUSE button to adjust the Warm temperature up to 200°F.
- Press TIME to adjust the warming time.
- The display will show air fry, warm, time, and 01:00 (1 hour).
- Use START/PAUSE button to adjust Warm time up to 3 hours (03:00).
- Press START/PAUSE to begin cooking.
- To cancel the Warm function at any time, simply press and hold WARM.
- To adjust the Warm setting during cooking, press STAGE and the adjust warm temperature using START/PAUSE button.



11. To adjust the warm time during cooking, press TIME and use START/PAUSE button.
12. To see the current running function, press STAGE until that function is flashing in the display.
13. When the Unit finishes cooking, it will automatically go into Warm function.
14. When the Warm function ends, the Unit will beep 3 times and the display will show 'End.'

Warm Used as an Independent Function

Warm can be used independently as its own function to keep food items warm.

1. Press and hold WARM for 2 seconds. The Unit will automatically begin to warm.
2. The display will show air fry, temp, warm, and 145F.
3. Turn START/PAUSE button to adjust the warm temperature up to 200°F.
4. Press TIME to adjust the warming time.
5. The display will show air fry, warm, time, and 01:00 (1-hour).
6. Use START/PAUSE button to adjust warm time up to 3 hours (03:00).
7. Once the warm function time ends, the display will show 'End' with three beep sounds.

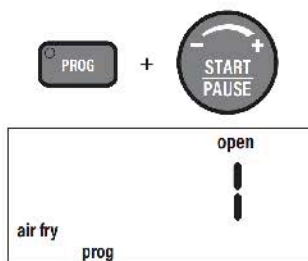
PROG

This represents program memory entry (the storage of frequently used cooking settings) and program memory recall (retrieval of cooking settings).

Memory Recall

1. Press AIR FRY.

- The lights will be on for 1-2 seconds then go off indicating those functions are available for use



2. Press PROG, the display will show air fry, prog and, 1.

- Use START/PAUSE to choose the desired program number to recall.
 - Numbers 1-100 are preset programs.
 - There is storage space for an additional 80 recipes of your own. This will be covered in **Program Your Own Recipe** below.
3. Once the program number is chosen, press START/PAUSE to begin cooking. You can make temperature and time adjustments if desired.
4. The Unit will cook at the programmed settings.
5. There are 100 preset programs already programmed into the Unit(#1-100). There are an additional 80 memory slots for you to save your own unique recipes (#101-180).

Program Your Own Recipe Before Cooking:

1. Set cooking functions, as described in this manual, to your specifications.
2. Press PROG, the display will show air fry, prog, and 101.
3. Use START/PAUSE to choose the desired program number to save the program to (101-180).
4. Once the program number is chosen, press PROG again to store and save the program to your chosen program number. The program is now stored and available for future recall.
5. Press START/PAUSE to begin cooking the program.



Program Your Own Recipe During Cooking:

1. Set cooking functions, as described in this manual, to your specifications.
2. Press START/PAUSE button to begin cooking.
3. During cooking, press PROG. The display will show air fry, prog, and 101.
4. Use START/PAUSE to choose the desired program number to save the program to (101-180).
5. Once the program number is chosen, press PROG again to store and save the program to your chosen program number. The program is now stored and available for future recall.
6. The Unit will continue to cook the recipe programmed.

Program Your Own Recipe After Cooking:

1. Set cooking functions, as described in this manual, to your specifications.

2. Press START/PAUSE button to begin cooking.
3. When the cooking process is finished, and the display shows 'End,' press PROG. The display will show air fry, prog, and 101.
4. Use START/PAUSE button to choose the desired program number to save the program to (101-180).
5. Once the program number is chosen, press PROG again to store and save the program to your chosen program number. The program is now stored and available for future recall.

View Current Program During Cooking:

You can view the current cooking program number.

1. During cooking, press and hold PROG for 2 seconds.
2. The display will show the current running program.
3. Release PROG to see the previous screen on the display.

View Programmed Cooking Functions:

You can view all cooking functions associated with a program before or during the cooking process.

1. View before cooking:
 - Press PROG and find the program number to review using START/PAUSE button.
 - Once the program number shows in the display, press STAGE to review each phase of cooking.
 - Adjustments to temperature and time can be made for each function at this time.
2. View during cooking:
 - Press STAGE to review each phase of cooking.

- Continue to press STAGE to scroll through all programmed functions for that program number.
- Adjustments to temperature and time can be made for each function at this time.
- Editing a Program: You can edit the programs you create before or during the cooking process and save any changes.

1. Edit Before Cooking:

- Press PROG and find the program number to edit using START/PAUSE button.
- Once the program number shows in the display, press STAGE until the function you would like to edit shows in the display.
- Using the TEMP, TIME, and START/PAUSE, make the edits to temperature and time as desired.
- Once all edits are made, press PROG. The display will show air fry, prog, and 101
- Use START/PAUSE button to find the program number to save your edits to.
- Press PROG again to save and store the edits.

2. Edit During Cooking:

- During cooking, press TEMP and use START/PAUSE button to adjust the cooking temperature.
- Press TIME and use START/PAUSE button to adjust the cooking time.
- If there are more cooking functions that you would like to edit, press STAGE until you reach the function you would like to edit.

- Use the TEMP, TIME, and START/PAUSE button to make edits.
- The Unit will continue the cooking process with the edits that you have made.

Note: *Functions that have already ended in the cooking cycle cannot be adjusted.*

- Once all edits are made, press PROG. The display will show air fry, prog, and 101.
- Use START/PAUSE to find the program number to save your edits to.
- Press PROG again to save and store the edits.
- When cooking has finished, the Unit will beep 3 times and the display will show End followed by SAVE.

Note: *If you save any recipe to an already filled memory slot, the new recipe will override the previous recipe. Any edits to a preset program (1-100) can only be saved and stored into program numbers 101-180. You cannot save and adjust preset program to its original preset program number.*

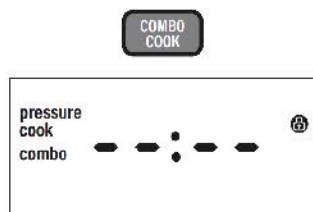
COMBO COOKING OPERATION

Combo cooking allows you to set both pressure cooker settings and air fryer settings at the beginning instead of programming in the middle of cooking. PRESSURE, TEMP, TIME, DELAY, SEAR, STAGE, WARM, and PROG are available for use with the Combo Cook function.

1. Plug the power cord into an electrical outlet.

2. Press COMBO COOK.

- The lights will be on 1-2 seconds then go off indicating those functions are available for use. The display will show pressure cook.



3. Set the pressure cooker settings.

4. Once pressure cooker settings have been entered, press COMBO COOK a second time.

- The lights on SEAR, STAGE, TEMP, TIME, PROG, and WARM will light up, indicating those functions are available for use.
- The display will show air fry, temp, and 360F.

5. Set the air fryer settings.

6. Press START/PAUSE button when all settings are entered and the pressure-cooking portion of your cooking is ready to go.

Make sure the Pressure Cooker Lid is properly in place. The Unit will first cook the pressure cooker part of the recipe.

7. Allow the Unit to naturally release the pressure. To quick release pressure, carefully turn the Pressure Release Switch/Valve to the

"OPEN" position until all steam/pressure is released. Remember to always turn the Pressure Release Switch/Valve to the "OPEN" position before opening the Pressure Cooker Lid to ensure all pressure is released.

8. Replace the Pressure Cooker Lid with the Air Fryer Lid.
9. Press START/PAUSE again to resume the air- frying portion of cooking.
10. When all cooking is complete, the Unit will beep 3 times and the display will show 'End.'

Note: *The Program function works the same as it does in both the PRESSURE COOK and AIR FRY sections with one difference: In order to activate the COMBO COOK, you will need to press COMBO COOK. This will allow you access and save preset programs for COMBO COOK.*

CLEANING AND MAINTENANCE

Before First Use:

1. Remove all the packaging materials.
2. Remove the glue and labels on the appliance.
3. Clean the Stainless Steel Inner Pot, Stainless Steel Reversible Rack, Non-Stick Air Fry Basket, and Air Fry Basket Diffuser thoroughly with hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only. Wipe the inside and outside of the Unit with a wet cloth. Do not immerse the Unit in water. Dry thoroughly.

Note: This appliance also cooks using hot air. NEVER fill the Unit with oil when air-frying.

Cleaning

ALWAYS turn off, unplug, and allow the Unit and all parts to completely cool down BEFORE cleaning. Clean the Unit after each use. Removing parts from the Unit will allow the Unit to cool down faster.

IMPORTANT - Do not immerse base and lids in water or attempt to cycle through dishwasher. The outer surface may be cleaned by wiping carefully with a damp dishcloth or sponge. Make sure Unit has cooled completely prior to cleaning.

DO NOT USE HARSH ABRASIVES OR SCOURING PADS TO CLEAN UNIT OR ANY PARTS, as scratching the surfaces may occur.

1. Unplug the Unit and allow to cool.
2. Clean the Base, Lids, and control panel of the Unit with a damp cloth or paper towel. Dry thoroughly.
3. Clean the Stainless Steel Inner Pot with warm or hot water and mild detergent. Dry thoroughly before returning to Unit. For tougher cooked-on food particles, soak Pot in warm water first. Use a soft brush or cloth to remove particles.
4. The Pressure Cooker Lid can be cleaned with water and mild detergent soap. Dry thoroughly. DO NOT clean in the dishwasher.
5. The Food Blocking Cap is removable. Wash using water and mild detergent. Return to Unit when dry. The Unit will not operate properly without part installed.
6. The Non-Stick Air Fry Basket can be cleaned using water and a soft cloth or paper towel. Or, clean in the dishwasher, top rack only. For tougher particles, soak with hot water before cleaning with a soft cloth.
7. Clean the Air Fryer Lid by wiping the outside and insides with a wet cloth or paper towel. Dry thoroughly. DO NOT clean in the dishwasher.
8. Clean the Air Fry Basket Diffuser thoroughly with warm or hot water, a nonabrasive sponge, and mild dish detergent, or in the dishwasher, top rack only.
9. Gently clean the Pressure Release Switch/Valve with a damp, soft cloth or paper towel.



10. Clean the Stainless Steel Reversible Rack with hot water and a nonabrasive sponge. For tough buildup, soak before removing particles with a soft brush, cloth, or paper towels.

Note: Dry all parts gently with a clean, dry cloth or paper towel or air-dry before returning to appliance.

Cleaning and Removing the Silicone Gasket from Pressure Cooker Lid.

MAKE SURE THE SILICONE GASKET HAS NO CRACKS OR IS IN ANY WAY DAMAGED. THE SILICONE GASKET MUST BE INSTALLED IN THE LID FOR PRESSURE COOKER FUNCTION OF THE UNIT TO WORK.

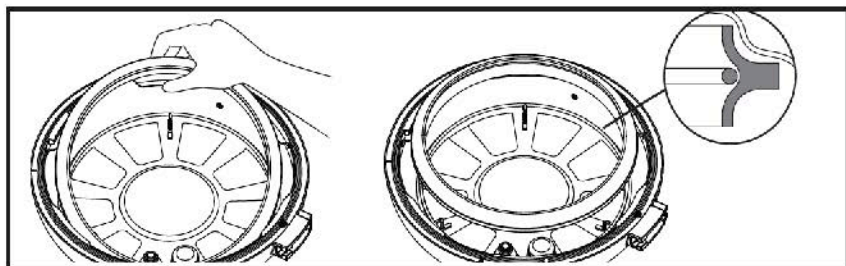
Removing the Silicone Gasket

- With one hand holding the Lid down, gently pull the Silicone Gasket up from the Pressure Cooker Lid.

Installing the Silicone Gasket

- Line up the Silicone Gasket on top of the metal ring.
- Gently push the Silicone Gasket, making sure you see the metal ring is inside the Silicone Gasket's groove. Continue pushing the Silicone Gasket all around.

Note: Clean the Silicone Gasket under lightly running warm water. Allow to air-dry.



Cleaning the Pressure Indicator Valve

Remove the Silicone Valve Gasket underneath the Lid covering the bottom of the Pressure Indicator Valve. When removed, the Pressure Indicator Valve will be released. If needed, clean the Pressure Indicator Valve and Silicone Valve Gasket before replacing.

When clean and dry, place Pressure Indicator Valve back through its hole. Replace the Silicone Valve Gasket over the bottom of the Pressure Indicator Valve. Ensure that the fit is snug and Pressure Indicator Valve is moving up and down freely.

Lid Holder

Use Lid Holder for Lid to prevent from touching hot surfaces. Place on Lid Holder to cool down Air Fryer Lid.

1. Place bottom of Air Fryer Lid on two lower horizontal bars with rim resting in between each.
2. Allow Lid to lean against the curved bar of Lid Holder.
3. Ensure Lid is correctly in place and secure on Holder.

TROUBLESHOOTING

The Unit is taking a longer time to come up to correct pressure.

1. Cooking times vary based on selected temperatures, the current temperature of the Inner Pot, and temperature or amount of ingredients used.
2. Make sure the Silicone Gasket in the Lid is properly in place and flush against rim of Lid, all the way around.
3. Make sure the Pressure Cooker Lid is locked into place and the Pressure Release Switch/Valve is in the "CLOSE" position. When the Lid is properly locked, the "Lock" icon will appear in the display.

You are unsure whether or not the Unit is pressurizing inside the Inner Pot.

"PH" with the colon (:) will be flashing, indicating it is pressurizing.

The time is counting down noticeably slower on the Unit.

The hours may have been set, and not the minutes on the Unit. When the time is set, HH:MM will be displayed. The time will increase/decrease 1-minute increments.

Steam is being released from Pressure Release Valve when pressure cooking.

This is normal. When pressure cooking, some steam will be released.

Pressure Cooking Lid is NOT removing easily from the Unit.

As an added safety feature, the Unit will only open once all pressure has been released. Allow the Unit to Natural Release pressure and always Quick Release afterward to make sure all pressure/steam is released: Turn the Pressure Released Switch/

Valve to the "OPEN" position. Once all pressure/steam is released turn the Pressure Cooker Lid counterclockwise to open and lift up away from you.

The Pressure Release Switch/Valve is loose.

The Pressure Release Switch/Valve was designed to be loose for an efficient, easier movement from the "CLOSE" position to the "OPEN" position. The Switch/Valve was engineered this way on the Pressure Cooker Lid to regulate pressure and release small amounts of steam from the Unit when pressure-cooking.

Note: ALWAYS turn the Pressure Release Switch/Valve to the "CLOSE" position when pressure-cooking or, at first, as part of the beginning of the combo-cooking process. Make sure to turn the Pressure Release Switch/Valve all the way to "OPEN" when performing a Quick Release.

The Unit is making a hissing sound and not building up pressure.

1. Make sure you have turned the Pressure Release Switch to the "CLOSE" position.
2. Silicone Gasket is not properly in place in the rim of the Lid. Stop the cooking process, perform a Quick Release until all steam/pressure is released, turn off and unplug Unit, and then carefully remove the Lid. Allow Lid and Gasket to cool. Press down on the Silicone Gasket into the groove of the Lid, all the way around. You should be able to slightly tug on the Gasket while rotating. Refer to Cleaning and Removing the Silicone Gasket from Pressure Cooker Lid under Cleaning & Maintenance.

How long does it take for the Unit to release pressure?

Natural Release can take 20 minutes or more depending on the food and ingredients. For Quick Release, it can take 2 minutes or more depending on the food and ingredients.

Error Code LID is displayed and Unit is not cooking.

1. The wrong lid is being used for specific cooking function. Place the correct lid on the Unit.
2. The lid is not properly in place on the Unit. Ensure lid is correctly in place. The Pressure Cooker Lid is not properly in place and not locked. Make sure Lid is in place and the Lock icon is displayed.
3. If correct lid is on Unit and correctly in place (or locked) and error LID is still displayed, turn OFF, unplug Unit, and contact Customer Service.

Error Code POT is displayed and Unit is not cooking.

Pot was not placed in or is not in Unit correctly. Place pot in Unit before cooking. Make sure the pot is placed in Unit correctly.

Error Code Er1 is displayed and Unit is not cooking.

Turn the Unit off and unplug to cool. If still not working after cooling and turned on, contact Customer Service.

Error Code Er2 is displayed and Unit is not cooking.

Pressure Cook Temp over 340°F.

Error Code Er3 is displayed and Unit is not cooking.

When pressure cooking, the pressure is over 50kPa. Turn off and allow to completely cool. Turn on again. If still not working contact Customer Service.

Error Code Err1 is displayed and Unit is not cooking.

Temperature Sensor Short Circuit. Contact Customer Service.

Error Code Err2 is displayed and Unit is not cooking.

Temperature Sensor is open. Contact Customer Service.

Error Code Err5 is displayed and Unit is not cooking.

The Unit has a faulty Pressure sensor. Contact Customer Service.

Error Code Err6 is displayed and Unit is not cooking.

The Unit has a faulty HIGH Pressure sensor. Contact Customer Service.

Error Code Err7 is displayed and Unit is not cooking.

The Unit has a faulty LOW Pressure sensor. Contact Customer Service.

The Unit is not turning on or working.

1. The Unit is not plugged in.
2. Air Fry Basket is not in the Unit. The Stainless Steel Inner Pot and Diffuser is not in the Unit. Insert the plug into an appropriate grounded power socket. Place the Air Fry Basket into the Unit. Place the Diffuser and Stainless Steel Inner Pot in Unit before placing Basket inside.

The ingredients fried in the Air Fry Basket are not completely cooked.

1. Too many ingredients were used. The cooking temperature is too low.
2. The cooking time is too short.
3. Remove some ingredients from Air Fry Basket; smaller batches air-fry more evenly. Cook at a higher temperature. Set the Unit to air-fry for a longer time.

Cannot place Air Fryer Lid on properly.

1. Air Fry Basket is overfilled. The Air Fry Basket is not placed in the Stainless Steel Inner Pot correctly.
2. Do not fill the Air Fry Basket more than 4/5 full. Place the Air Fry Basket in the Stainless Steel Inner Pot properly so rim of Basket is completely inside Inner Pot.

The food is fried unevenly.

1. Certain types of ingredients need to be shaken halfway through the cooking time.
2. Ingredients that are on the top need to be shaken halfway through the cooking time.

Fried snacks are not crispy when they come out of the Unit.

1. You used a type of snack meant to be prepared in a traditional deep fryer.
2. Use snacks designed to be baked in a traditional oven, or lightly brush some olive oil onto the snacks before placing into the Unit for a crispier result.

White smoke is coming out of the product.

1. You are frying greasy foods. The Air Fry Basket and Stainless Steel Inner Pot or contains greasy residue from previous uses.
2. When preparing greasy ingredients in the Unit, large amounts of oil can smoke and infiltrate the Air Fry Basket or Stainless Steel Inner Pot. The oil will produce white smoke and the Air Fry Basket or Stainless Steel Inner Pot might become hotter than usual. This will not affect the final cooking result. White smoke is caused by grease heating up in the Air Fry Basket or

Inner Pot. Make sure you clean Air Fry Basket and Inner Pot properly after use.

French fries are not crispy when they come out of the Unit.

1. You did not soak the potato sticks properly before air-frying them.
2. You did not use the right potato type or they were not fresh.
3. Soak potato sticks in a bowl of water for at least 30 minutes, remove them, and dry with paper towels. Use fresh potatoes and make sure they stay firm during air-frying.

Error Code LID is displayed and Unit is not cooking.

1. The wrong lid is being used for specific cooking function. Place the correct lid on the Unit.
2. The lid is not properly in place on the Unit. Ensure lid is correctly in place.
3. If correct lid is on Unit and correctly in place (or locked) and error LID is still displayed, turn OFF, unplug Unit, and contact Customer Service.

Error Code POT is displayed and Unit is not cooking.

Pot was not placed in or is not in Unit correctly. Place pot in Unit before cooking. Make sure the pot is placed in Unit correctly.

Error Code Er1 is displayed and Unit is not cooking.

Turn the Unit off and unplug to cool. If still not working after cooling and turned on, contact Customer Service.

Error Code Err1 is displayed and Unit is not cooking.

Temperature Sensor Short Circuit. Contact Customer Service.