

USER GUIDE



PowerPoint



P83211BL DUAL BASKET AIR FRYER

1700W

SAFETY & WARNINGS

Ensure to read all instructions and warnings in this user guide prior to first use.
Retain this user guide for future reference.

Please handle this product with care and inspect it regularly to Ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact www.powerpointappliances.ie for support.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

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

- Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- When operating, the air fryer baskets and crisping trays will be hot. Do not touch. Use the handles on the air fryer to remove the baskets.
- **CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooked foods.
- **WARNING:** After operating, the air fryer baskets and crisping trays will be hot due to residual heat.
- Use oven mitts or potholders when handling the air fryer baskets. This will prevent potential burns.
- This air fryer oven is intended for indoor household use. Do not use the air fryer oven outdoors or for any other purpose.
- The power cord to this air fryer oven should be plugged into a 220-240V AC electrical outlet only.

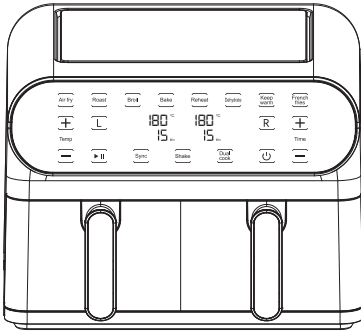
- If this air fryer oven begins to malfunction during use, press the basket release button and pull any active fryer baskets out of the air fryer oven. Unplug the power cord and stop use immediately. Contact www.powerpointappliances.ie for assistance.
- Only place the air fryer oven on fry, flat, stable and heat resistant surfaces.
- Do not place the air fryer oven on or near a hot gas or electric burner or in a heated oven.
- Be sure to use on a heat resistant and even surface, such as a heatproof mat. Do not place directly on a bench top. Keep the appliance at least 20cm away from the wall, furniture or other flammables.
- Do not immerse the power cord, plug, or air fryer oven into water or any other liquid.
- Do not allow the power cord to hang over edge of a table, counter or touch any hot surfaces.
- If the power cord is damaged, stop use immediately and contact www.powerpointappliances.ie for assistance.
- If the air fryer oven is damaged, stop use immediately and contact www.powerpointappliances.ie for assistance.
- Do not attempt to repair the air fryer oven yourself.
- **WARNING:** Under filling or over filling the air fryer basket may damage the air fryer oven and could result in serious injuries.
- **WARNING:** This air fryer oven should not be used to boil water.
- **WARNING:** This air fryer oven should never be used to deep fry foods.
- Do not obstruct the air inlets and outlets located on the back and sides of the air fryer oven with any objects.
- Do not use any third-party attachments and accessories with this air fryer oven. Doing so may cause malfunctions and injuries to users.
- When using the crisping trays, ensure they are properly inserted into each air fryer basket before adding food and cooking.
- **WARNING:** The air fryer oven will not operate unless the active fryer baskets are fully inserted into the air fryer oven body.
- Always use the handles on the air fryer basket to pull out each basket.
- Allow the air fryer oven to cool before cleaning or removing air fryer basket.
- Never move a hot air fryer oven or when containing hot food.
- Unplug the power cord the air fryer oven before cleaning, and when it is not in use.

- **WARNING:** The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- **WARNING:** This appliance is intended to be used in household and similar applications.

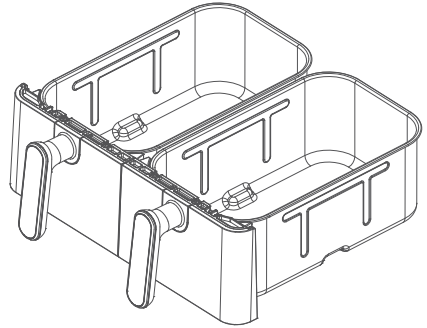
WHAT 'S IN THE BOX

AirFry , Roast , Broil , Reheat , Bake , Dehydrate

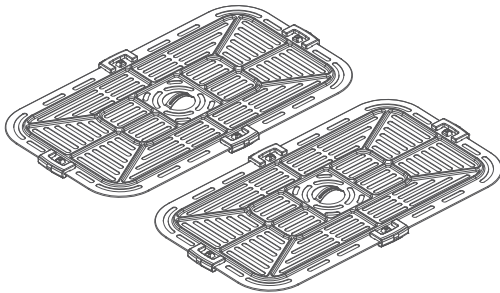
A



B



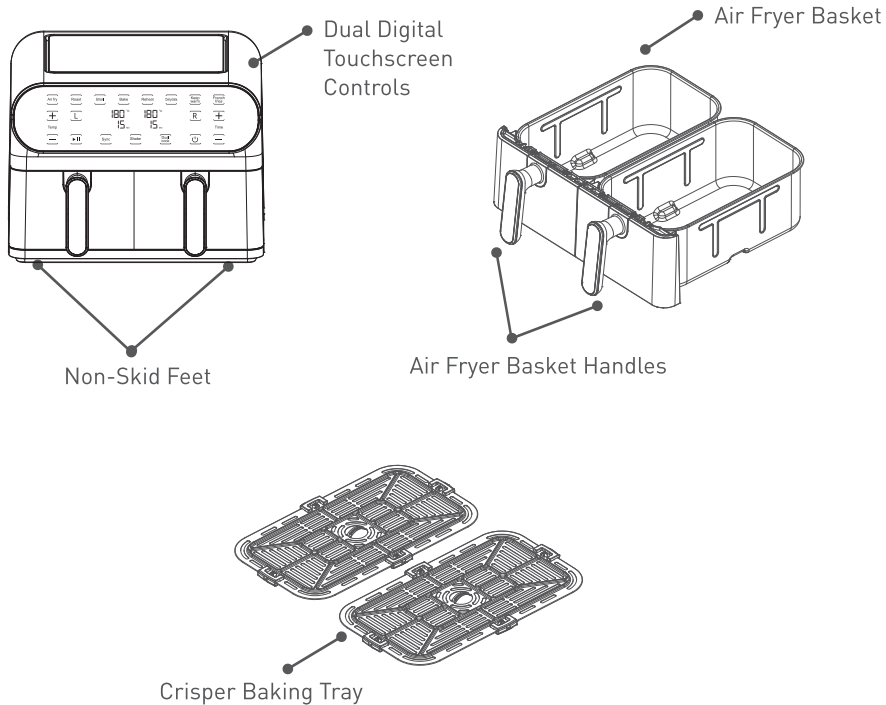
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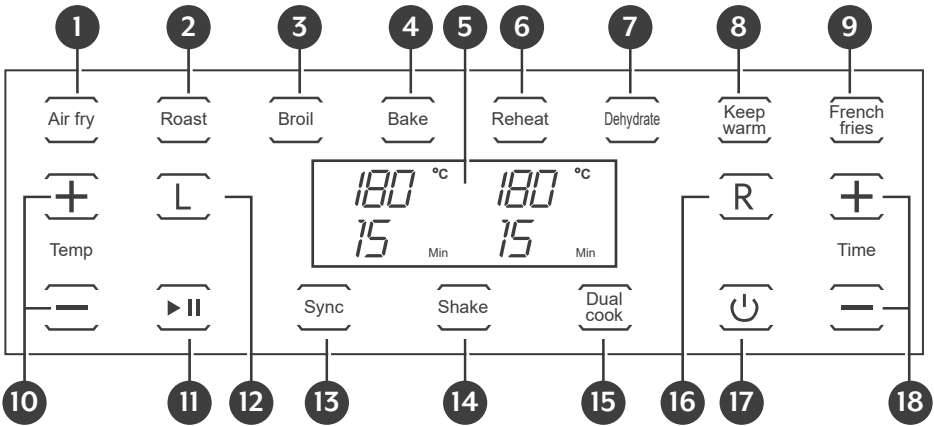
- A. AIR FYRER
- B. AIR FRYER BASKETS LEFT + RIGHT
- C. CRISPER BAKING TRAY

GETTING TO KNOW YOUR AIR FRYER

11-QT MULTIFUNCTIONAL AIR FRYER



CONTROL PANEL



1 AIR FRY

2 ROAST

3 BROIL

4 BAKE

5 DUAL DIGITAL TEMP & TIME DISPLAY

6 REHEAT

7 DEHYDRATE

8 KEEP WARM

9 FRENCH FRIES

10 TEMP CONTROL (+ OR -)

- Press + or – on the left side of the control panel to increase or reduce TEMP in 5 degree increments.

11 START OR PAUSE

- Once programming is complete, press the START and PAUSE to start the cooking process or PAUSE any operation.

12 LEFT BASKET CONTROL

- **NOTE:** LEFT or RIGHT Baskets may be programmed independently at any time before or during operation.
- The L or R Control will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate L or R Basket Control. When the Control begins to flash, TEMP and TIME can be adjusted.

13 SYNC FOOD FINISH

- Both LEFT and RIGHT Baskets must first be programmed.
- Press SYNC to ensure both baskets will finish cooking together. Then press START and PAUSE Control to begin operation.
- Cooking time will appear on the L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.
- **NOTE:** Once cooking has started, SYNC function will not be operable.

14 SHAKE

- When choose menu Air fryer, Roast, Bake, it will have show "SHK" remind and 4 sounds. If you want cancel, you can press "shake" button.

15 DUAL COOK

- Press DUAL COOK to effortlessly duplicate settings for both LEFT and RIGHT Air Fryer Baskets. After pressing DUAL COOK, you can simply adjust the temperature and time for both Baskets at the same time.

16 RIGHT BASKET CONTROL

17 ON/OFF CONTROL

- When the Air Fryer is plugged in, a tone will sound, the ON/OFF Control will light up, indicating that the unit is powered on.
- When ON/OFF is pressed, a tone will sound and all the Controls will light up.
- When in operation, press ON/OFF Control to turn both LEFT and RIGHT Basket Controls OFF.

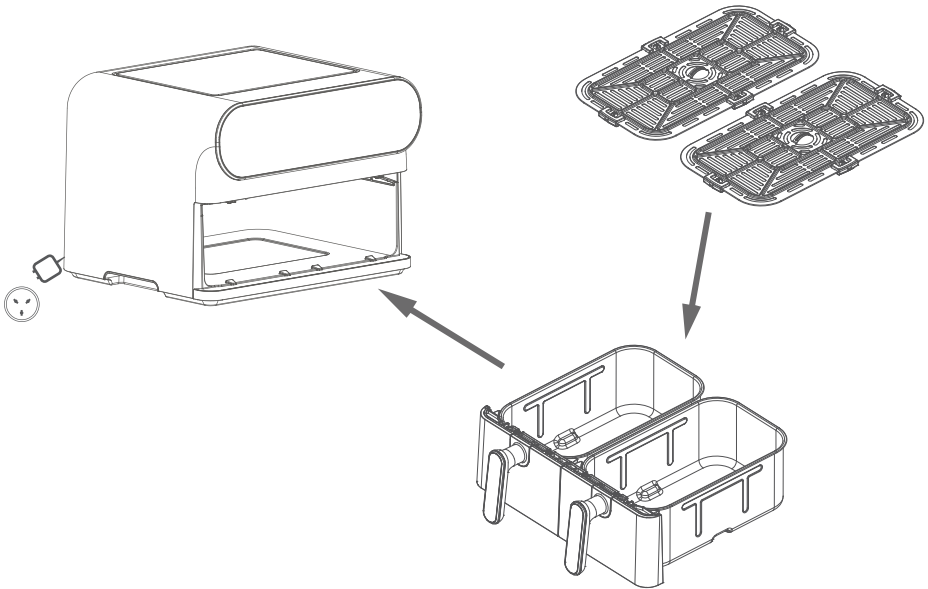
18 TIME CONTROL (+ OR -)

- Press + or – on the right side of the control panel to increase or decrease TIME in 1 minute increments.
- **NOTE:** When using the DEHYDRATE, TIME will increase or decrease in 1 hour increments.

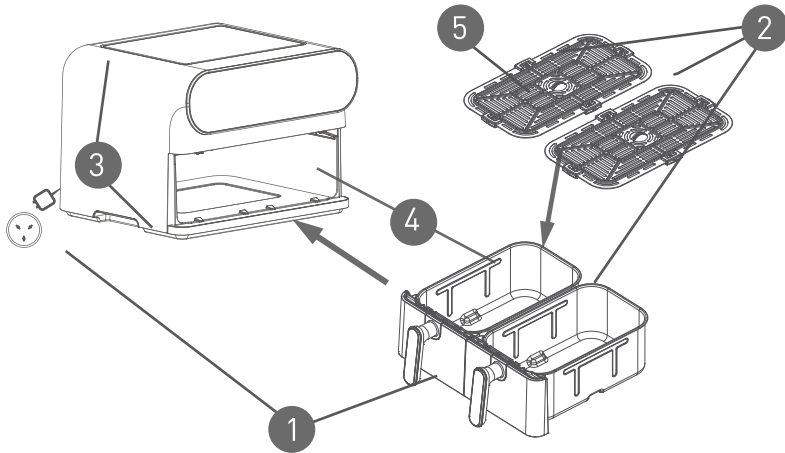
FEATURES

- Dual Digital Touchscreen Controls
- Digital Temperature and Time Display
- Removable Air Fryer Basket with Handles
- 2 x 5.5L Each
- Removable Separator
- Non-Skid Feet
- Preset Menu Controls
- Air, Fry, Roast, Broil, Reheat, Bake, Dehydrate
- Sync, shake, Dual Cook
- Temperature Controls
- Time Controls
- Left and Right Basket Controls
- ON/OFF Control
- Start and Pause Control

ASSEMBLY



BEFORE FIRST USE



1. Check that all accessories are included, and the Air Fryer is in perfect condition. Remove all packaging materials.
2. Clean all detachable parts thoroughly with mild soap and water.
 - Removable Air Fryer Basket, Crisper Baking Tray,
3. Use a damp cloth to wipe the inside and outside of the Air Fryer and a dry cloth to dry it. **DO NOT** immerse Air Fryer Body in water.
4. After cleaning, dry and place all detachable parts in the Air Fryer. **NOTE:** During first use, the Dual Air Fryer may emit a slight odor. This is normal and will not affect the flavor of the food.

PRE-PROGRAMMED COOKING SELECTIONS

| MENU | DEFAULT TEMP (°C) | DEFAULT TIME | DUAL COOK TIME | TEMP RANGE (°C) | TIME RANGE | SHAKE FOOD |
|--------------|-------------------|--------------|----------------|-----------------|---------------|-----------------|
| Air Fryer | 200 | 20 mins | 23 mins | 80 - 200 | 1 - 60 mins | 2/3 time / 1x |
| Roast | 200 | 35 mins | 37 mins | 180 - 200 | 1 - 60 mins | 2/3 time / 1x |
| Broil | 200 | 10 mins | 13 mins | 200 | 1 - 30 mins | not recommended |
| Bake | 180 | 16 mins | 19 mins | 80 - 200 | 1 - 60 mins | 2/3 time / 1x |
| Reheat | 120 | 6 mins | 9 mins | 80 - 200 | 1 - 60 mins | not recommended |
| Dehydrate | 55 | 8 hours | 8 hours | 35 - 80 | 1 hr - 24 hrs | not recommended |
| Keep Warm | 80 | 60 mins | 60 mins | 70 - 100 | 1 - 60 mins | not recommended |
| French Fries | 200 | 23 mins | 30 mins | 80 - 200 | 1 - 60 mins | 2/3 time / 1x |

START COOKING

⚠ IMPORTANT: Maximum food capacity for air fryer basket is max 5.5L per single basket.

1. Plug the air fryer cord into an electrical outlet. The **ON/OFF** control will light up in white.

COOKING USING UNIT AS 11L BASKET

2. Place food on the crisper baking tray in the air fry basket.
 - ⚠ a. WARNING: DO NOT** Overfill. To ensure proper cooking and air circulation, **NEVER** fill any Air Fryer Basket more than 2/3 full.
 - b. NOTE:** When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.
 3. Insert the basket into the air fryer and lock into place.
 4. Press the **(⏻)** control. The control panel will illuminate.
 5. Press the desired cooking function. The default cooking time and temperature with flash.
 6. If necessary, adjust the cooking time and temperature by adjust the knob.
 - a. NOTE:** In the Dehydrate Setting, time is adjustable in 1 hour increments.
 7. Press the start/pause button to initiate the cooking process.
 - a. NOTE:** To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button.
 - b. NOTE:** Two-thirds through the cooking process, the air fryer will beep and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.
 8. When the remaining time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

COOK USING BOTH BASKETS:

1. Plug the air fryer cord into an electrical outlet. The **(⏻)** control will light up in white.
2. Place food on the crisper baking tray in the air fry basket.
 - ⚠ a. WARNING: DO NOT** Overfill. To ensure proper cooking and air circulation, **NEVER** fill any Air Fryer Basket more than 2/3 full.
 - b. NOTE:** When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.
 3. Insert the basket into the air fryer and lock into place.
 4. Press the **(⏻)** control. The control panel will illuminate.
 5. Press the L button to set up the cooking process for the food on the left basket.
 6. Press the desired cooking function. The default cooking time and temperature with flash.
 7. If necessary, adjust the cooking time and temperature by adjust the knob.
 8. Press the R button to set up the cooking process for the food on the right basket.
 9. Press the desired cooking function. The default cooking time and temperature with flash.
 10. If necessary, adjust the cooking time and temperature by adjust the knob.
 - a. NOTE:** Press the Sync button to synchronize the cooking time in each basket so both dishes finish cooking at the same time.
 11. Press the start/pause button to initiate the cooking process.
 - a. NOTE:** To pause the cooking process, press the start/pause button. To resume the cooking process, press the start pause button.
 - b. NOTE:** Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.
 12. When the remaining Time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

COOK USING ONLY ONE BASKET:

1. Plug the air fryer cord into an electrical outlet. The **(⏻)** control will light up in white.
2. Place food on the crisper baking tray in the air fry basket.
 - ⚠ a. WARNING: DO NOT** Overfill. To ensure proper cooking and air circulation, **NEVER** fill any Air Fryer Basket more than 2/3 full.
 - b. NOTE:** When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.
 3. Insert the basket into the air fryer and lock into place.
 4. Press the **(⏻)** control. The control panel will illuminate.
 5. Press the L or R button to set up the cooking process for the food in the desired basket.
 6. Press the desired cooking function. The default cooking time and temperature with flash.
 7. If necessary, adjust the cooking time and temperature by adjust the knob.
 8. Press the start/pause button to initiate the cooking process.
 - a. NOTE:** To pause the cooking process, press the start/pause button. To resume the cooking process, press the start pause button.
 - b. NOTE:** Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.
 9. When the remaining Time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

SPECIAL FUNCTIONS

SYNC FOOD FINISH:

Sync Finish feature independently adjusts temperature and cooking time in each basket to allow two different dishes to finish cooking at the same time. To set up, simply program both sides, press sync and start/pause.

The cooking time will appear on both sides and the countdown will begin on the side with more time. When the remaining time on both sides are even, the countdown will proceed on both sides.

NOTE: Once cooking has started, Sync function will not be operable.

DUAL COOK:

Dual Cook function allows you to transfer settings from one basket to the other at the touch of a button. To set up, simply program one of the baskets with the desired cooking function, time and temperature. Then, press dual cook to copy that recipe on to the other basket. Finally, press the start/pause button to initiate the cooking process.

SHAKE:

Shake reminder let's you know when it's time to shake your food. You don't have to do anything to set this function up. Two-thirds through the cooking function, the display will show SHK reminding you to shake or flip your food for even cooking.

AIR FRYING TECHNIQUES

NOTE: Consult the Pre-Programmed Cooking Selections or follow the food package directions for suggested TIME and TEMPERATURE.

- Always pat food dry before cooking to promote browning and avoid excess smoke.
- Some recipes may call to brush or spray oil halfway through the cooking process and adjust TIME and TEMPERATURE.
- **⚠️ WARNING:** Extreme caution must be used when handling any hot food, Basket, or Crisper Baking Tray(s). Avoid escaping steam from the Air Fryer Basket and the food.
- **⚠️ CAUTION:** Always use oven mittens when handling the HOT Air Fryer Basket.
- **⚠️ CAUTION:** Hot oil can collect at the base of the Basket. Use caution when removing cooked foods.
- To ensure crispiness, make sure the skin or exterior food surface is dry. Air Fry small batches of freshly breaded foods.
- Create more surface area by cutting food into smaller pieces.
- Press breading onto food to help it adhere.
- Refrigerate breaded foods for at least 30 minutes before Air Frying.
- Arrange breaded food in Air Fryer Basket so that the food is not touching to allow air to flow through all surfaces. Spray oil work best if distributed evenly; canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work best.

COOKING HINTS

AIR FRYING PRE-PACKED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, suggested cooking times may have to be reduced slightly.

ROAST

- Use a meat thermometer inserted into the center of the meat to determine desired doneness.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The food temperature will continue to rise while the food is resting.
- Roast large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up the browning process, brush lean cuts of meat, chicken and fish with oil, margarine, or melted butter.

BROIL

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

BAKE

- Check package directions to determine if the container is suitable for use in an Air Fryer.

DEHYDRATE

- **NOTE:** When manually programming **DEHYDRATE** menu selection, TIME will increase or decrease in 1 hour increments.
- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.

CLEANING AND MAINTENANCE

- This Air Fryer requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- ⚠ **WARNING:** Allow the Single or Double Basket Air Fryer to cool fully before cleaning.
- Unplug the Single or Double Basket Air Fryer.
- Remove the Basket from the Air Fryer.
- Make sure Air Fryer Basket, Separator and Crisper Baking Tray have cooled completely before cleaning.
- Wash Air Fryer Basket, Separator and Crisper Baking Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal Kitchen utensils or abrasive cleaners or cleaning products as these may damage the non-stick coating.
- Only the crisper tray and basket separator are dishwasher safe. For best results place on the top rack.
- Wipe the Air Fryer with a soft, non-abrasive.

STORING INSTRUCTIONS

- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- **Never store the Air Fryer while it is hot or wet.**
- Insert the clean Crisper baking Tray and Separator inside the Air Fryer.
- Store Air Fryer in its box or in a clean, dry place.

ENVIRONMENTALLY FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.