EMERIL LAGASSE

FRENCH DOOR AIRFRYER 360™



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: FAFO-001

When using electrical appliances, basic safety precautions should always be followed. Do not use the ***Emeril Lagasse French Door AirFryer 360™*** until you have read this manual thoroughly.

Emeril Lagasse French Door AirFryer 360™

BEFORE YOU BEGIN

The ***Emeril Lagasse French Door AirFryer 360™*** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
FAFO-001	120V/1700W/60Hz	1700W	26 quarts (1519 cubic inches)	75° F/ 25° C–500° F/260° C	LED

Table of Contents

IMPORTANT SAFEGUARDS 4

Attaching the Power Cord 5

Parts & Accessories 6

Using the Accessories 8

The Control Panel 11

Preset Information 12

- *Preset Mode Chart* 12
- *Adjustable Tray Positions* 13
- *Preheating* 14
- *Halfway Timer* 14
- *Dual Fan Speeds* 14
- *Manual Cool-Down Function* 15
- *Heating Element Chart* 15
- *Internal Temperature Meat Chart* 16

Instructions for Use 17

- *Before First Use* 17
- *Instructions* 17
- *Shaking* 18
- *Tips* 18

Cleaning & Storage 19

Troubleshooting 20

Frequently Asked Questions 21

Money-Back Guarantee 23

IMPORTANT SAFEGUARDS

⚠ WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

1. Read all instructions carefully to prevent injuries.
2. This appliance 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 appliance. **DO NOT** leave unattended with children or pets. **KEEP** this appliance and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
3. **ALWAYS** place the appliance on a flat, heat-resistant surface. Intended for countertop use only. **DO NOT** operate on unstable surface. **DO NOT** place on or near a hot gas or electric burner or in a heated oven. **DO NOT** operate the appliance in an enclosed space or under hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. Never operate the appliance near any flammable materials, such as dish towels, paper towels, curtains, or paper plates. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
4. **CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
5. **DO NOT** use this appliance for anything other than its intended use.
6. **WARNING:** To reduce risk of electric shock, cook only using the removable containers trays, racks, etc. provided.
7. The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
8. **NEVER** use outlet below counter.
9. **NEVER** use with an extension cord. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
10. **DO NOT** use the appliance outdoors.
11. **DO NOT** operate if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power source. **DO NOT** USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE. Contact Customer Service for assistance (see the back of the manual for contact information).
12. **UNPLUG** the appliance from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or removing parts.
13. **NEVER** immerse housing in water. If the appliance falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
14. The appliance's outer surfaces may become hot during use. Wear oven mitts when handling hot surfaces and components.
15. When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 inches of free space on the top, back, and sides and above the appliance. **DO NOT** place anything on top of the appliance.
16. **DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.
17. Before using your new appliance on any countertop surface, check with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance 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 appliance before using it.
18. This appliance is intended for normal household use only. It is **NOT INTENDED** for use in commercial or retail environments. If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer will not be held liable for damages.
19. When the cooking time has completed, cooking will stop but the fan will continue running for 20 seconds to cool down the appliance.
20. **ALWAYS** unplug the appliance after use.
21. **DO NOT** touch hot surfaces. Use handles or knobs.
22. **EXTREME CAUTION** must be used when moving an appliance containing hot oil or other hot liquids.
23. **USE EXTREME CAUTION** when removing trays or disposing of hot grease.
24. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use non-metallic scrub pads.
25. Oversize foods or metal utensils **MUST NOT** be inserted in the appliance as they may create a fire or risk of electric shock.
26. **EXTREME CAUTION** should be exercised when using containers constructed of material other than metal or glass.
27. **DO NOT** store any materials, other than manufacturer-recommended accessories, in this appliance when not in use.
28. **DO NOT** place any of the following materials in the appliance: paper, cardboard, plastic.

IMPORTANT SAFEGUARDS

29. **DO NOT** cover the Drip Tray or any part of the appliance with metal foil. This will cause overheating of the appliance.
30. To disconnect, turn the control to off and then remove the plug from the wall outlet.
31. To turn off the appliance, press the Cancel Button. The indicator light around the Control Knob will change color from red to blue and then the appliance will turn off.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

⚠ Warning

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top, back, and side of the cooking appliance.
- **ALWAYS** use oven mitts when removing anything hot from the appliance.
- **NEVER** rest anything on the door while it is open.
- **DO NOT** leave the door open for an extended period.
- **ALWAYS** ensure that nothing is protruding out of the appliance before closing the door.
- **ALWAYS** close the door gently; **NEVER** slam the door closed. **ALWAYS** hold the handle of the door when opening and closing the door.

⚠ CAUTION: Attaching the Power Cord

- Plug the power cord into a dedicated wall outlet. No other appliances should be plugged into the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If a longer extension cord is used:
  a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
  c. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- 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.

Electric Power

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

Important

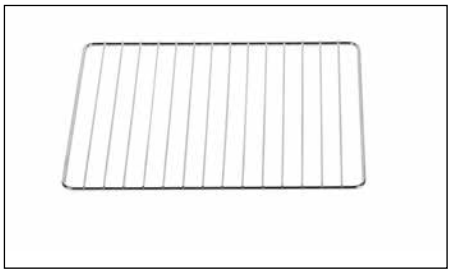
- Before initial use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent. Next, preheat the appliance for a few minutes to burn off any residue. Finally, wipe the appliance out with a wet cloth.
  CAUTION: Upon first use, the appliance may smoke or emit a burning odor due to oils used to coat and preserve the heating elements.
- This appliance must be operated with the Drip Tray in place, and any food must be cleaned off of the Drip Tray when the Drip Tray becomes more than half full.
- Never operate your appliance with the doors open.
- Never put the Baking Pan (or any other accessory) directly on the top of the lower heating elements.

Parts & Accessories





7. Drip Tray



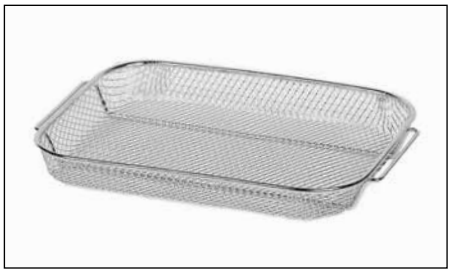
8. Wire Rack



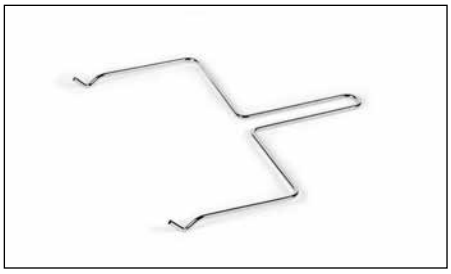
9. Baking Pan



10. Rotisserie Spit



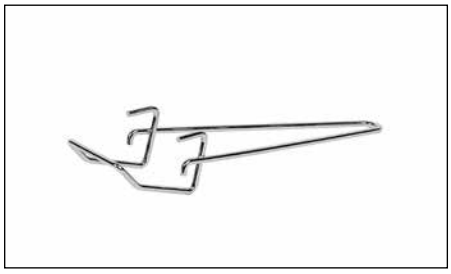
11. Crisper Tray



12. Fetch Tool



13. Grill Plate*



14. Grill Plate Handle

Parts & Accessories

1. **MAIN UNIT:** Features sturdy stainless steel construction throughout. Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this appliance in water or liquids of any kind.

2. **DOOR HANDLES:** Remains cool during cooking. Always use the handle and avoid touching the door. Opening one door will open both doors. The door may become very hot during the cooking process and can cause injury.

3. **GLASS DOORS:** Sturdy, durable tempered glass keeps heat in and helps assure even heat distribution to food. NEVER cook with these doors in the open position.

4. **LED DISPLAY:** Used for selecting, adjusting programming, or monitoring cooking programs.

5. **CONTROL PANEL:** Contains the Control Buttons and Knobs (see “The Control Panel” section).

6. **CONTROL KNOB:** Used to select the preset cooking settings (see “The Control Panel” section).

7. **DRIP TRAY:** Place in the bottom of the appliance just below the heating elements. Never use this appliance without the Drip Tray. The Drip Tray may become full when cooking large or juicy foods. When the Drip Tray becomes more than half full, empty it.

   To empty the Drip Tray while cooking:
   While wearing oven mitts, open the door and slowly slide the Drip Tray out of the appliance. BE CAREFUL NOT TO TOUCH THE HEATING ELEMENTS. Empty the Drip Tray and return it to the appliance. Close the door to finish the cooking cycle.

8. **WIRE RACK:** Use for toasting breads, bagels, and pizzas; baking; grilling; and roasting. Quantity may vary. **CAUTION:** When baking or cooking with baking pans and dishes, always place them on a rack. Never cook anything directly on the heating elements.

9. **BAKING PAN:** Use for baking and reheating various foods. Deeper oven-safe pans and dishes may be used in the appliance**.**

10. **ROTISSERIE SPIT:** Used for cooking chickens and meat on a spit while rotating.

11. **CRISPER TRAY:** Use for cooking oil-free fried foods to circulate hot air all the way around the food.

12. **ROTISSERIE FETCH TOOL:** Use for removing hot food on the Rotisserie Spit from the appliance. Use hand protection to avoid burns from hot food.

13. **GRILL PLATE*:** Use for grilling steaks, burgers, veggies, and more.

14. **GRILL PLATE HANDLE:** Attach to the Crisper Tray or the Grill Plate to remove from the appliance.

*May be sold separately.

⚠ Warning

The rotisserie parts and other metal components of this appliance are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

USING THE WIRE RACK

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance [see Fig. i]).

2. Use the markings on the door to choose the shelf position recommended for your recipe. Place food on the Wire Rack and then insert the Wire Rack into the desired slot.

USING THE BAKING PAN

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance [see Fig. i]).

2. Use the markings on the door to choose the cooking position recommended for your recipe. Place food on the Baking Pan and then insert the Baking Pan into the desired slot.
   NOTE: The Baking Pan can be inserted into a shelf below the Crisper Tray or Wire Rack to catch any food drippings (see the “Recommended Accessory Positions” section).



FIG. i

Using the Accessories

USING THE CRISPER TRAY

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance [see Fig. i]).

2. Use the markings on the door to choose the shelf position recommend for your recipe. Place food on the Crisper Tray and then insert the Crisper Tray into the desired slot.
   NOTE: When using the Crisper Tray or Wire Rack to cook food food that tends to drip, such as bacon or steak, use the Baking Pan below the Tray or Rack to catch any dripping juices and to limit smoke (see the "Recommended Accessory Positions" section).

WEIGHT CAPACITY OF ACCESSORIES

Accessory	Function	Weight Limit
Wire Rack	Varies	11 lb (5000 g)
Crisper Tray	Air Fryer	11 lb (5000 g)
Rotisserie Spit	Rotisserie	6 lb (2721 g)

USING THE GRILL PLATE

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance [see Fig. i]).

2. Place food on the Grill Plate and insert the Grill Plate into shelf position 7.

USING THE GRILL PLATE HANDLE

1. Use the larger connected hook on the Grill Plate Handle to hook the top part of the accessory and pull the accessory out of the appliance slightly. You only need to pull the accessory out far enough to fit the larger hook underneath the accessory.

2. Flip the Grill Plate Handle over and use the two smaller hooks to latch the Grill Plate Handle to the accessory. Pull the accessory out of the appliance and transfer it to a heat-resistant surface..

NOTE: The Grill Plate Handle can also be used to remove the Crisper Tray.

CAUTION: Accessories will be hot. Do not touch hot accessories with your bare hands. Place hot accessories on a heat-resistant surface.

WARNING: Do not use the Grill Plate Handle to carry the Crisper Tray or Grill Plate. Only use the Grill Plate Handle to remove these accessories from the appliance.

Using the Accessories

USING THE ROTISSERIE SPIT

1. Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance [see Fig. i]).
2. With the Forks removed, force the Rotisserie Spit through the center of the food lengthwise.
3. Slide the Forks (A) onto each side of the Spit and secure them in place by tightening the two Set Screws (B). **NOTE:** To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles.
4. Hold the assembled Rotisserie Spit at a slight angle with the left side higher than the right side and insert the right side of the Spit into the Rotisserie connection inside the appliance.
5. With the right side securely in place, drop the left side of the Spit into the Rotisserie connection on the left side of the appliance.

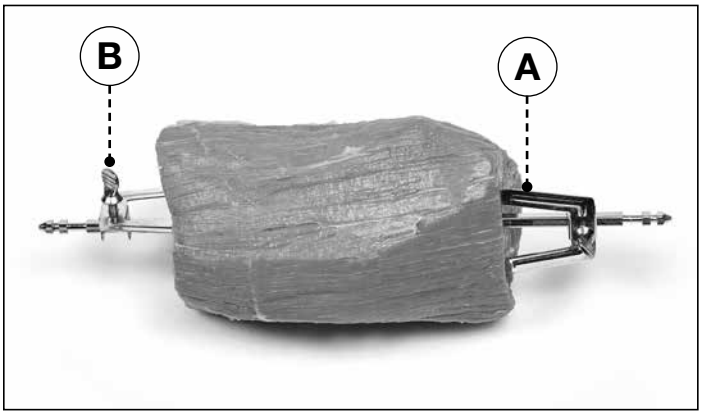


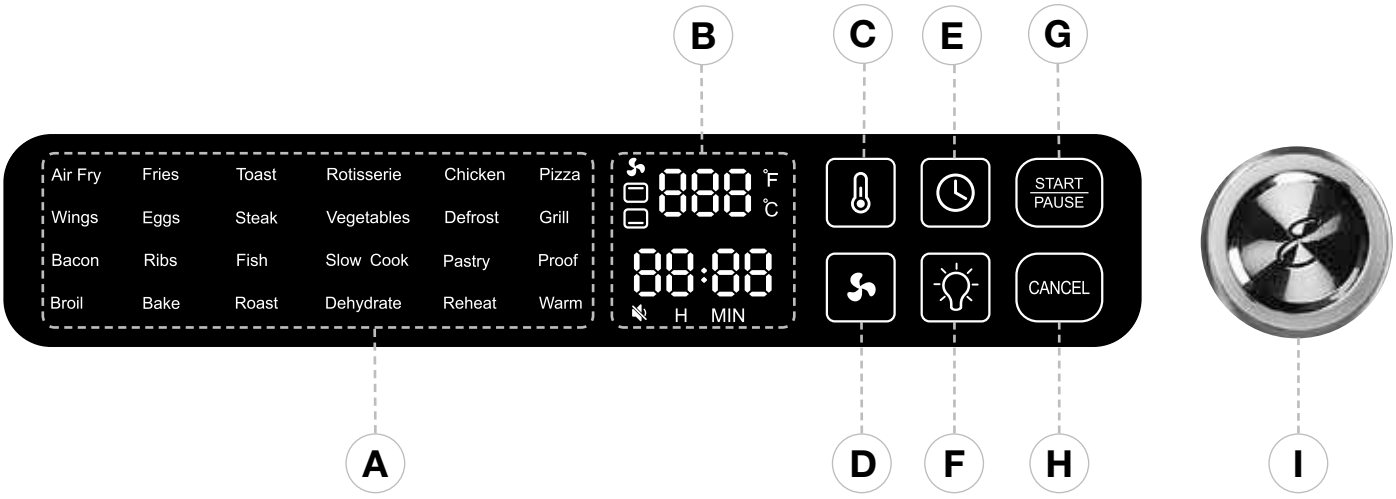
FIG. ii

REMOVING THE ROTISSERIE SPIT

1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit.
2. Pull the Rotisserie Spit slightly to the left to disconnect the accessory from the Rotisserie Socket.
3. Carefully pull and remove the Rotisserie Spit from the appliance.
4. To remove food from the Rotisserie Spit, twist to unscrew the screws on one Rotisserie Fork. Repeat to remove the second Rotisserie Fork. Slide the food off of the Rotisserie Spit.

NOTE: Some accessories may not be included with purchase.

The Control Panel



A. COOKING PRESETS: Use the Program Selection Knob to select a cooking preset (see the "Preset Chart" section). Press any button on the Control Panel or turn the Program Selection Knob to illuminate the cooking presets.

B. TIME/TEMPERATURE DISPLAY

FAN DISPLAY: Illuminates when the appliance's fan is on.

HEATING ELEMENT DISPLAY: Illuminates when the top and/or bottom heating elements are on.

TEMPERATURE DISPLAY: Displays the current set cooking temperature.

TIME DISPLAY: When the appliance is preheating (only certain cooking presets use the preheating feature; see the "Preset Chart" section for more information), displays "PH." When the cooking cycle is running, displays the remaining cooking time.

MUTE DISPLAY: Illuminates when the Mute Function is activated.

C. TEMPERATURE BUTTON: Allows you to override preset temperatures. Temperature can be adjusted at any time during the cooking cycle by pressing the Temperature Button and then turning the dial to adjust the temperature. Press and hold the Temperature Button to change the displayed temperature from Fahrenheit to Celsius.

D. FAN BUTTON: Press to turn the fan on or off when used with select presets and to change the fan speed from high to low or off (see the "Preset Chart" section). A cooking preset must first be started to adjust the fan speed. After a cooking cycle is complete, you can press and hold the Fan Button for 3 seconds to activate the appliance's manual cool-down function (see the "Manual Cool-Down Function" section).

E. TIME BUTTON: Allows you to override preset times. Time can be adjusted at any time during the cooking cycle by pressing the Time Button and then turning the dial to adjust the time.

F. LIGHT BUTTON: May be selected at any time during the cooking process to light the appliance's interior.

MUTE FUNCTION: When the Mute Function is enabled, the Mute icon will illuminate and the beeping sounds associated with various programming functions, including the alert at the end of the cooking cycle, will be muted. Press and hold the Light Button for 3 seconds to enable or disable the Mute Function.

G. START/PAUSE BUTTON: Press to begin or pause the cooking process at any time.

H. CANCEL BUTTON: You may select this button at any time to cancel the cooking process. Hold the Cancel Button for 3 seconds to power off the appliance).

I. CONTROL KNOB: Use to scroll through choices when selecting a preset mode. The ring around the Control Knob lights up blue when the appliance is powered on. The ring changes color to red when a preset has been selected and turns back to blue when the cooking cycle is complete.

Preset Information

PRESET MODE CHART

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

MEMORY: The appliance has a memory feature that will keep your last program setting used. To reset this feature, unplug the appliance, wait 1 minute and power the appliance back on.

Preset	Fan Speed	Halfway Timer	Preheat	Default Temperature	Temperature Range	Default Time	Time Range
Airfry	High	Y	N	400° F/205° C	120–450° F/50–230° C	15 mins.	1–45 mins.
Fries	High	Y	N	425° F/220° C	120–450° F/50–230° C	18 mins.	1–45 mins.
Bacon	High	Y	N	350° F/175° C	120–450° F/50–230° C	12 mins.	1–45 mins.
Grill	Low / **Off**	Y	Y	450° F/230° C	120–500° F/50–260° C	15 mins.	1–45 mins.
Eggs	High	N	N	250° F/120° C	120–450° F/50–230° C	18 mins.	1–45 mins.
Fish	High	Y	Y	375° F/190° C	120–450° F/50–230° C	10 mins.	1–45 mins.
Ribs	High / **Low** / Off	N	N	250° F/120° C	120–450° F/50–230° C	4 hrs.	30 mins.–10 hrs.
Defrost	**Low** / Off	Y	N	180° F/80° C	180 F/80° C	20 mins.	1–45 mins.
Steak	High	Y	Y	500° F/260° C	300–500° F/150–260° C	12 mins.	1–45 mins.
Vegetables	High	Y	Y	375° F/190° C	120–450° F/50–230° C	10 mins.	1–45 mins.
Wings	High	Y	Y	450° F/230° C	120–450° F/50–230° C	25 mins.	1–45 mins.
Bake	High / **Low** / Off	Y	Y	350° F/175° C	120–450° F/50–230° C	25 mins.	1 min.–4 hrs.
Rotisserie	High	N	N	375° F/190° C	120–450° F/50–230° C	40 mins.	1 min.–2 hrs.
Toast	N/A	N	N	4 Slices	N/A	6 mins.	N/A
Chicken	**High** / Low / Off	Y	Y	375° F/190° C	120–450° F/50–230° C	45 mins.	1 min.–2 hrs.
Pizza	High / Low / **Off**	Y	Y	400° F/205° C	120–450° F/50–230° C	18 mins.	1–60 mins.
Pastry	**Low** / Off	Y	Y	375° F/190° C	120–450° F/50–230° C	30 mins.	1–60 mins.
Proof	N/A	N	N	95° F/35° C	75–95° F/25–35° C	1 hr.	1 min.–2 hrs.
Broil	High	Y	Y	400° F/205° C	**Low:** 400° F/205° C **High:** 500° F/260° C	10 mins.	1–20 mins.
Slow Cook	High / Low / **Off**	N	N	225° F/105° C	225° F/250° F/275° F 105° C/120° C/135° C	4 hrs.	30 mins.–10 hrs.
Roast	High / **Low** / Off	Y	Y	350° F/175° C	120–450° F/50–230° C	35 mins.	1 min.–4 hrs.
Dehydrate	Low	N	N	120° F/50° C	85–175° F/30–80° C	12 hrs.	30 mins.–72 hrs.
Reheat	High / **Low** / Off	Y	N	280° F/135° C	120–450° F/50–230° C	20 mins.	1 min.–2 hrs.
Warm	**Low** / Off	N	N	160° F/70° C	Not adjustable	1 hr.	1 min.–4 hrs.

Preset Information

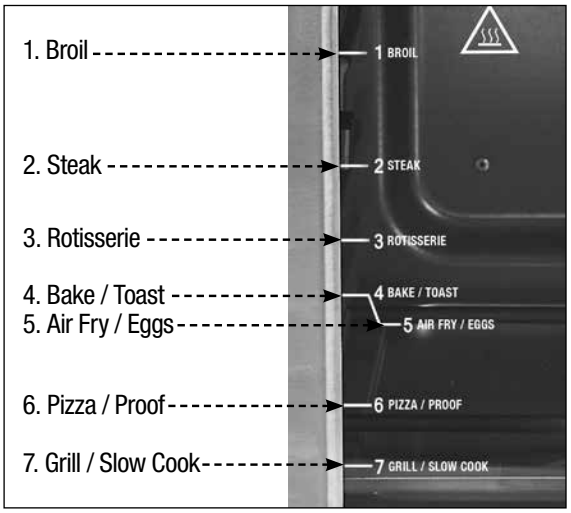
RECOMMENDED ACCESSORY POSITIONS

The Crisper Tray, Wire Rack, and Baking Pan can be inserted into position 1, 2, 4/5, 6, or 7. Position 3 is the Rotisserie slot and can only be used with the Rotisserie Spit. Note that position 4/5 is a single slot in the appliance.

IMPORTANT: The Drip Tray must be kept below the heating elements in the appliance at all times when cooking food.

Preset	Shelf Position	Recommended Accessories
Airfry	Level 4/5	Crisper Tray/Baking Pan
Fries	Level 4/5	Crisper Tray
Bacon	Level 4/5	Crisper Tray with the Baking Pan placed underneath*
Grill	Level 7	Grill Plate
Eggs	Level 4/5	Crisper Tray
Fish	Level 2	Baking Pan
Ribs	Level 7	Baking Pan/Wire Rack with casserole pot on top
Defrost	Level 6	Baking Pan
Steak	Level 2	Wire Rack with the Baking Pan placed underneath*
Vegetables	Level 4/5	Crisper Tray/Baking Pan
Wings	Level 4/5	Crisper Tray with the Baking Pan placed underneath*
Bake	Level 4/5	Wire Rack/Baking Pan
Rotisserie	Level 3 (Rotisserie Slot)	Rotisserie Spit and Forks
Toast	Level 4/5	Wire Rack
Chicken	Level 4/5	Crisper Tray/Baking Pan
Pizza	Level 6	Wire Rack
Pastry	Level 4/5	Wire Rack/Baking Pan
Proof	Level 6	Baking Pan/Wire Rack with loaf pan on top
Broil	Level 1	Baking Pan
Slow Cook	Level 7	Wire Rack with casserole pot on top
Roast	Level 6	Baking Pan
Dehydrate	Level 1/2/4/5/6	Crisper Tray/Wire Rack
Reheat	Level 4/5/6	Crisper Tray/Wire Rack/Baking Pan
Warm	Level 4/5/6	Crisper Tray/Wire Rack/Baking Pan

*When using the Baking Pan underneath the Crisper Tray or Wire Rack, place the Baking Pan one level beneath the food to catch drippings.



Preset Information

PREHEATING

Some presets include a preheating function (see the “Preset Chart” section). When you select a preset with this preheating function, the control panel will display “PH” in place of the cooking time until the appliance has reached the set temperature. Then, the cooking timer will begin counting down. For some recipes, food should be added to the appliance after the appliance is finished preheating.

CAUTION: The appliance will be hot. Use oven mitts to add food to the appliance.

HALFWAY TIMER

Some of this appliance’s presets include a halfway timer, which is a timer that will sound when the cooking cycle has reached its halfway point. This halfway timer gives you the opportunity to shake or flip your food or rotate the accessories in the appliance, which helps ensure even cooking.

To shake food being cooked in the Crisper Tray, use oven mitts to shake the food.

To flip food, such as burgers, or steak, use tongs to turn the food over.

To rotate accessories, move the top accessory to the bottom accessory's position and move the bottom accessory to the top accessory's position.
For example, if the Crisper Tray is in shelf position 2 and the Wire Rack is in shelf position 6, you should switch the Crisper Tray to shelf position 6 and the Wire Rack to shelf position 2.

DUAL FAN SPEEDS

When using some of this appliance's presets, you can control the speed of the fan located at the top of the appliance. Using the fan at a high speed helps superheated air circulate around your food as it cooks, which is ideal for cooking many types of food evenly. Using a lower fan speed is ideal when cooking more delicate foods, such as baked goods.

The “Preset Chart” section shows which fan settings are available for each preset. In the chart, the default fan speed for each preset is bolded.

Preset Information

MANUAL COOL-DOWN FUNCTION

After a cooking cycle is complete, you can press and hold the Fan Button for 3 seconds to activate the appliance's manual cool-down function.

When the manual cool-down function is running, the top fan will run for 3 minutes to cool down the appliance, which can be used to cool down the interior of the appliance when cooking food at a lower temperature than the previous cooking cycle. When the manual cool-down function is activated, the light around the Fan Display icon illuminates, the Program Selection Knob turns red, and the Cooking Presets section of the Control Panel darkens.

Pressing the Fan Button while the manual cool-down function is active switches the fan speed from high to low. Pressing the Fan Button a third time cancels the manual cool-down function.

While the manual cool-down function is active, the Program Selection Knob cannot be used to select a cooking preset. You can press the Cancel Button to end the manual cool-down function at any time.

HEATING ELEMENT CHART

Mode	Presets	Info	Heating Elements Used
Convection Oven	Ribs, Defrost, Bake, Toast, Chicken, Pizza, Pastry, Slow Cook, Roast, Reheat, Warm	• Uses the top and bottom heating elements. • Default time, temperature, and fan speed vary depending on on the selected preset. See the “Preset Mode Chart.” • All preset cooking temperatures are adjustable except the Defrost and Reheat presets.	
Dehydrate	Dehydrate	• Uses the top heating element only. • This cooking mode uses a lower temperature and a low-speed fan to dehydrate fruits and meats.	
Grill	Grill, Proof	• Uses the bottom heating elements only. • All preset cooking temperatures are adjustable. • The Grill preset should be used with the Grill Plate. • The Proof preset uses a low cooking temperature that helps dough rise.	
Turbo Fan with Spiral Heating Element	Air Fry, Fries, Bacon, Eggs, Fish, Vegetables, Wings, Steak, Broil, Rotisserie	• Uses the 1700W top spiral heating element. • Uses the turbo fan to deliver superheated air. • The fan cannot be shut off or adjusted when using these presets. • Default times and temperatures vary and can be adjusted on these presets.	

NOTE: This symbol represents the heating element in use.

Cooking Chart

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/75° C for all poultry; 160° F/70° C for ground beef, lamb, and pork; and 145° F/65° C, 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 Temp.*
Beef & Veal	Ground	160° F (70° C)
	Steaks, roasts: medium	145° F (65° C)
	Steaks, roasts: rare	125° F (50° 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 (65° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

Instructions for Use

Before First Use

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

Instructions

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces, other objects or appliances and any combustible materials.
2. Ensure that the appliance is plugged into a dedicated power outlet.
3. Select the cooking accessory for your recipe.
4. Place food to be cooked in appliance and close the doors.
5. Select a preset mode by using the Control Knob to scroll though the presets and pressing the Start/Pause Button to select the preset. The cooking cycle will begin. Note that some cooking presets include a preheating feature (see the “Preset Chart” section).
6. After the cooking cycle has started, you can adjust the cooking temperature by pressing the Temperature Button and then using the Control Knob to adjust the temperature. You can also adjust the cooking time by pressing the Time Button and using the Control Knob to adjust the cooking time.

   NOTE: When toasting bread or a bagel, you control the lightness or darkness by adjusting the same knobs.

NOTE: When the cooking process is complete and the cooking time has elapsed, the appliance will beep several times.

NOTE: Leaving the appliance idle (untouched) for 3 minutes will automatically turn the appliance off.

CAUTION: All surfaces inside and outside of the appliance will be extremely hot. To avoid injury, wear oven mitts. Allow at least 30 minutes for the appliance to cool before attempting cleaning or storing.

IMPORTANT: This appliance is equipped with a linked door system. Open the doors completely to set positions because doors are spring loaded and will close if partially opened.

Instructions for Use

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large sizes or quantities of food may require a longer cooking time than smaller sizes or quantities.
- 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 appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking pan or oven dish can be placed on the Wire Rack inside the appliance when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

Cleaning & Storage

Cleaning

Clean the appliance after each use. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.

2. To clean the doors, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or submerge the appliance in water or wash in the dishwasher.

3. Clean the inside of the appliance 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 appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance.

4. If necessary, remove unwanted food residue with a nonabrasive cleaning brush.

5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.

Storage

1. Unplug the appliance and let it cool thoroughly.

2. Make sure all components are clean and dry.

3. Place the appliance in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The appliance does not work	1. The appliance is not plugged in. 2. You have not turned the appliance on by setting the preparation time and temperature. 3. The appliance is not plugged into a dedicated power outlet.	1. Plug power cord into wall socket. 2. Set the temperature and time. 3. Plug the appliance into a dedicated power outlet.
Food not cooked	1. The appliance is overloaded. 2. The temperature is set too low.	1. Use smaller batches for more even cooking. 2. Raise temperature and continue cooking.
Food is not fried evenly	1. Some foods need to be turned during the cooking process. 2. Foods of different sizes are being cooked together. 3. Accessories need to be rotated, especially if food is being cooked on multiple accessories simultaneously.	1. Check halfway through process and turn food if needed. 2. Cook similar-sized foods together. 3. Rotate the accessories halfway through the cooking time.
White smoke coming from appliance	1. Oil is being used. 2. Accessories have excess grease residue from previous cooking.	1. Wipe down to remove excess oil. 2. Clean the components and appliance interior after each use.
French fries are not fried evenly	1. Wrong type of potato being used. 2. Potatoes not blanched properly during preparation. 3. Too many fries are being cooked at once.	1. Use fresh, firm potatoes. 2. Use cut sticks and pat dry to remove excess starch. 3. Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	1. Raw fries have too much water.	1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.
The appliance is smoking.	1. Grease or juice is dripping onto the heating element.	1. The appliance needs to be cleaned. Place the Baking Pan below the Crisper Tray or Wire Rack when cooking food with a high moisture content.

NOTE: Any other servicing should be performed by an authorized service representative. Contact customer service using the information on the back of this manual.

Frequently Asked Questions

1. ***Does the appliance need time to heat up?***

   The appliance has a smart feature that will preheat the appliance to the set temperature before the timer begins counting down. This feature takes effect with all preprogrammed settings except Toast, Bagel, and Dehydrate.

2. ***Is it possible to stop the cooking cycle at any time?***

   You can use the Cancel Button to stop the cooking cycle.

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

   Yes, the appliance can be shut off at any time by holding down the Cancel Button for 3 seconds.

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

   You can check the cooking process by pressing the Light Button or pressing the Start/Pause Button and then opening the door.

5. ***What happens if the appliance still does not work after I have tried all the troubleshooting suggestions?***

   Never attempt home repair. Contact Customer Service and follow the procedures set forth by the manual. Failure to do so could render your guarantee null and void.

EMERIL LAGASSE

FRENCH DOOR AIRFRYER 360™

90-Day Money-Back Guarantee

The **Emeril Lagasse French Door AirFryer 360™** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. Empower Brands, LLC reserves the right to replace the appliance with one of equal or greater value.

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5149 or email info@tvcustomerinfo.com for any additional questions. 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 RMA on the outside of the package.

Send the product to the following return address:

Emeril Lagasse French Door AirFryer 360
Vivitech Solutions, INC
15392 Colbalt St.
Sylmar, CA 91342

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5149.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Empower Brands, LLC. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

EMERIL LAGASSE

FRENCH DOOR AIRFRYER 360™

We are very proud of the design and quality of our
Emeril Lagasse French Door AirFryer 360™.

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

To contact us, call us at **973-287-5149**.

Distributed by: Empower Brands, LLC
Middleton, WI 53562
© 2023 Empower Brands, LLC. All rights reserved.
Made in China
EMERIL_FDR360_IB_TP_ENG_V14_230707