

# Beautiful™

Kitchenware



9qt TriZone™ Air Fryer with Touch-Activated Display  
Instruction Manual

Freidora de aire TriZone™ de 9 cuartos de galón con  
pantalla táctil

Manual de instrucciones



The kitchen is my family's happy place. It's where we cook and eat and bake and laugh and share our most beautiful moments together. That's what inspired the creation of Beautiful, my new collection of easy-to-use kitchenware that you'll want to keep out on your kitchen counter. So whether your kitchen has flour all over the place from a kid's baking session or you're throwing an adult dinner party, I hope every step will be simple, delicious and beautiful!

— Drew ♥

[www.cookwithbeautiful.com](http://www.cookwithbeautiful.com)

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## **Sección 2: Instrucciones**

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A top-down view of a wooden platter containing several breaded chicken nuggets, a small bowl of dipping sauce, and several stalks of celery. The platter is set on a light-colored wooden surface.

Section 1


# Safety

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance may be used and cleaned by children age 8 and older or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, ONLY IF they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

**NOTE:** DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF.  
THIS WILL VOID THE WARRANTY.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, press  and pull active fryer basket out of the air fryer body. Remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. When using the crisping tray(s), make sure they are properly inserted into the air fryer basket before cooking.
16. Make sure the crisping tray is in place before adding food to be air fried.
17. Always make sure air fryer basket is fully inserted and locked into the front of the Air Fryer before operation.

**WARNING:** Air Fryer will not operate unless the air fryer basket is fully closed.

**CAUTION:** After hot air frying, roasting, broiling, baking, or reheating, the fryer basket, crisping trays (if used) and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket and crisping trays.


**FOR HOUSEHOLD USE  
ONLY**

**SAVE THESE  
INSTRUCTIONS**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and may release steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, press  and pull air fryer basket out of the body. Remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance. Contact Customer Service.
4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.

5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
6. Place the TriZone™ Air Fryer on a flat, stable, heat-resistant work area.
7. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
8. Keep appliance at least 4 inches away from walls or other objects during operation.
9. Always use the fryer basket handle to remove the fryer basket.

**WARNING:** Under- or over-filling the fryer basket may damage the Air Fryer and could result in serious personal injury.

10. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

**WARNING!** This Air Fryer should not be used to boil water.

**WARNING!** This Air Fryer should never be used to deep fry foods.

## **NOTES ON THE PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

## **NOTES ON THE CORD**

- A. A short power-supply cord (or detachable power-supply cord) is to be 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 long detachable power-supply cord or extension cord is used:
  1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
  3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## **PLASTICIZER WARNING**

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## **ELECTRIC POWER**

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

Section 2

# Instructions

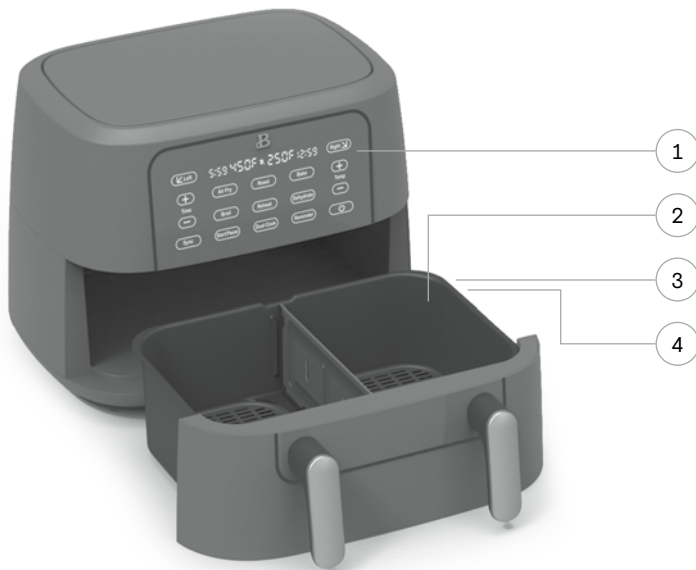


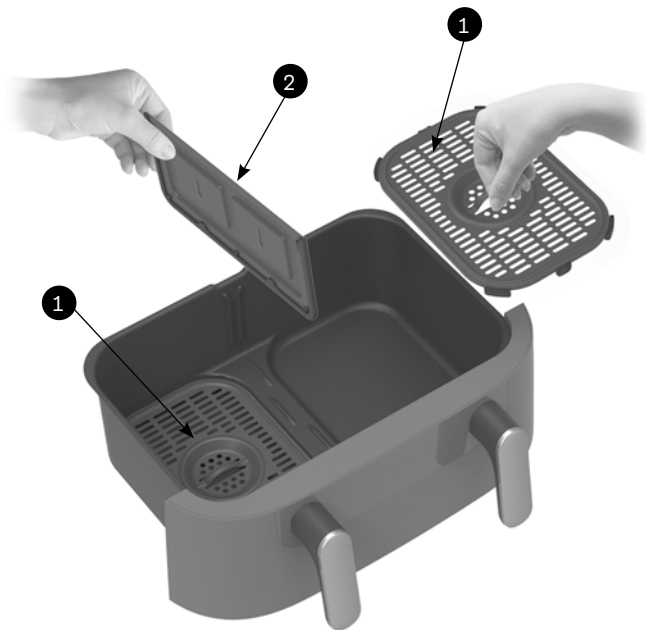
## Getting To Know Your 9qt TriZone™ Air Fryer

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Product may vary slightly from illustration

1. Touch-Activated Display Control Panel
2. 9QT Removable TriZone™ AirFryer Basket
3. Power Cord with Polarized Plug (not shown)
4. Non-Skid Feet (not shown)











1. 2 Non Stick Crisping Trays
2. Basket Divider





## Touch-Activated Display Control Panel

**A screen that only shows up when you need it.**














The  button and any FUNCTION button will illuminate when active and vanish when not in use. Steady high heat combined with convection air, ensures crispy results with a minimum or no oil. This Beautiful™ TriZone™ Air Fryer can be programmed for precision TIME and TEMPS. No need to hover in the kitchen. When TIME expires, the Air Fryer turns OFF automatically.

1.  ON/OFF
2. Dual Digital TIME/TEMP Display
3. LEFT / RIGHT Zone Control
4. AIR FRY
5. ROAST
6. BROIL
7. BAKE
8. REHEAT
9. DEHYDRATE
10. TEMPERATURE  
 and 
11. TIME  and 
12. REMINDER
13. SYNC
14. DUAL COOK
15. START/PAUSE



- When the Air Fryer is plugged in, a tone will sound, the control panel will illuminate for 1 second. The  button will illuminate and then pulse slowly on and off.
- When  is pressed, a tone will sound, the 6 preset functions: AIR FRY, ROAST, BAKE, BROIL, REHEAT, DEHYDRATE and the DUAL COOK icons will illuminate and remain active for 5 minutes.
- When in operation, press  to turn the whole unit off.
- The function sound can be muted / unmuted by pressing the  button for 3 seconds.



- When the pulsing  is pressed, a tone will sound, and the 6 preset functions: AIR FRY, ROAST, BAKE, BROIL, REHEAT, DEHYDRATE and the DUAL COOK button will illuminate. Press any preset FUNCTION button to continue.
- When any of the 6 preset FUNCTION buttons (AIR FRY, ROAST, BAKE, BROIL, REHEAT, DEHYDRATE) has been pressed, a tone will sound and the default TIME and TEMP will illuminate and continue to flash on your screen.
- Press TIME  or  to increase or decrease cook TIME.
- Press TEMP  or  to increase or reduce TEMP in 5 degree increments.
- Press and hold  or  can quickly adjust the TIME and TEMP.  
**NOTE:** By DEFAULT, the 9Qt TriZone™ Air Fryer is set up to use the whole 9Qt basket (with divider removed).
- When the DUAL COOK button has been pressed, a tone will sound and the LEFT and RIGHT buttons will illuminate and the DEFAULT LEFT button will continue to flash on your screen notifying you to program the LEFT Zone (left side) first, followed by the RIGHT zone in order to cook 2 different foods at once.
- Press the LEFT or RIGHT button to program the Left or Right zone. While LEFT or RIGHT flashes, press any preset FUNCTION button to continue.  
**NOTE:** LEFT or RIGHT zones may be programmed independently, at any time before or during operation.  
**NOTE:** Be sure to add the basket divider if you are going to use DUAL COOK (Left and Right zones) of the TriZone™ air fryer basket. See instructions to add the basket divider. (Figure 1)
- The LEFT or RIGHT button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate LEFT or RIGHT zone control button. When the button begins to flash, TEMP/TIME can be adjusted.
- Press TIME  or  to increase or decrease cook TIME.
- Press TEMP  or  to increase or reduce TEMP in 5 degree increments.
- Press and hold  or  can quickly adjust the TIME and TEMP.

### Reminder

- Press REMINDER to turn this feature ON. The Reminder button will flash when selected.
- For all preset FUNCTION selections except BROIL, REHEAT and DEHYDRATE, 5 tones will sound at 2/3 of the cook time, to remind you to shake the basket.


### Dual Cook

- With the basket divider in place, program each zone independently with its own cook times and temperatures.
- The default for DUAL COOK is to program the LEFT zone first, then RIGHT  
**TIP:** Do not set two extreme opposing temperatures in each zone. Even with the basket divider in place, the temperature from the hotter zone can affect the cooking temperature in the other zone.

### Sync

- Both LEFT and RIGHT zones must be programmed first.
- Press SYNC to ensure both zones will complete cooking together.
- HOLD will appear on the display as the TriZone™ Air Fryer synchronizes the final cook times.  
**NOTE:** Once cooking has started SYNC function will not be operable.
- DEHYDRATE is not an option when you select SYNC.

### Start/Pause

- Press  to START the cooking process or to PAUSE any operation.

## Before Using for the First Time

Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the fryer basket and crisping trays.

1. Your 9qt TriZone™ Air Fryer is shipped with 2 crisping trays and the basket divider packaged inside the TriZone™ air fryer basket.
2. Firmly grasp the fryer basket handles, to pull fryer basket out of the main body.
3. Grasp the basket divider and crisping tray handle and lift to remove from the basket. (Figure 1)
4. Wash the fryer basket, crisping trays and basket divider in hot, soapy water.
5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Replace crisping trays into the fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock securely into each basket.

**NOTE:** If you plan on using only ONE zone (one side) when using DUAL COOK, be sure to place divider firmly in the middle of the air fryer basket.

**NOTE:** Refer to Figure 1 for directions to insert the basket divider. Follow the arrow direction on the basket divider to ensure that you insert the basket divider the correct way.

7. Due to base unit's gracious front curve, the air fryer basket must be properly inserted.

**NOTE:** During first use, the TriZone™ Air Fryer may emit a slight odor. This is normal and will not affect flavor.

Figure 1



## Operating Instructions

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**IMPORTANT!** The maximum food capacity recommended for the Air Fryer basket is 9 quarts or 7.5 lbs. of food. Using the full basket will enable you to feed up to 9 people.

**WARNING!** This TriZone™ Air Fryer should not be used to boil water.

**WARNING!** This TriZone™ Air Fryer should never be used to deep fry foods.

1. Place the TriZone™ Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet. (Figure 2)
2. If needed, add crisping tray(s) and insert basket divider (add basket divider only if you are planning to use ONE zone or using DUAL COOK (both LEFT and RIGHT zones).

See “Before Using for the First Time” for a detailed description. (Figure 1)

3. Place food into the fryer basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 4 to 6 cups of food to the fryer basket. (Figure 4)

**NOTE:** Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.

4. Insert the assembled fryer basket into the front of the TriZone™ Air Fryer. Always make sure the fryer basket is fully inserted and fully closed before operating.

**NOTE:** By default, the air fryer uses its full capacity. Please remove the basket divider. If you plan on using Dual Cook or only a Single Zone, please insert the basket divider to control the temperature in the left or right zone.

Figure 2



Figure 3



Figure 4



Figure 5



## 6 Preset FUNCTIONS: AIR FRY, ROAST, BROIL, BAKE, REHEAT and DEHYDRATE

### Preset TEMPS & TIMES Chart

Menu	Default TEMP	Default TIME	TEMP Range	TIME Range	SHAKE Food
AIR FRY	400 °F	20 mins	170 °F - 450 °F	1 - 60 mins	2/3 time/ 1x
ROAST	400 °F	35 mins	350 °F - 450 °F	1 - 60 mins	2/3 time/ 1x
BROIL	450 °F	10 mins	450 °F	1 - 30 mins	not recommended
BAKE	350 °F	25 mins	170 °F - 400 °F	1 - 60 mins	2/3 time/ 1x
REHEAT	250 °F	6 mins	170 °F - 400 °F	1 - 60 mins	not recommended
DEHYDRATE	130 °F	8 hours	90 °F - 170 °F	1 hour - 24 hours	not recommended

## MANUAL OPERATION

Consult the PRESET TIMES & TEMPS chart for minimum and maximum programming options.

1. To change default TIME before or during cooking, simply press the **+** and **-** buttons to adjust the TIME or press the **+** and **-** buttons to adjust the TEMP.
2. When the desired TIME and TEMP appear on the digital display, press START/PAUSE to turn the Air Fryer ON.

The target TIME will begin to count down.













3. When the remaining TIME reaches 00:00, will appear and 2 tones will sound as the Air Fryer automatically turns OFF.

**NOTE:** The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

4. To adjust the air frying TIME or TEMP during operation use TIME or TEMP or to advance or decrease TIME or TEMP as you cook.










## TriZone™ Mode: Using the Full Basket without Basket Divider (Using both zones without basket divider)

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1. Plug cord in the wall outlet. An audible tone will sound and the control panel will illuminate. The  button will illuminate and slowly pulse.
2. Press  again. The 6 presets AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE and DUAL COOK will light up as default for TriZone™ Mode (using both zones and entire basket simultaneously).
3. Select one of the 6 presets FUNCTIONS. A tone will sound. All other function buttons and DUAL COOK will vanish when not in use. The default TEMP and TIME, and START/ PAUSE will illuminate and begin to flash. The  and  buttons for TEMP and TIME adjustments will also illuminate. If you wish to select another preset, you can go back by pressing .  
**NOTE:** REMINDER will ONLY illuminate when you select AIR FRY, ROAST, and BAKE function. REMINDER is not an option when you select BROIL, REHEAT or DEHYDRATE.
4. You can now adjust the temperature by pressing the  or  on the right side of the screen and adjust the time by pressing the  or  on the left side of the screen.  
**TIP:** You have the option of using the Reminder feature if you select AIR FRY, ROAST or BAKE. Press REMINDER to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.
5. Press START/PAUSE, the unit will begin working. The timer will begin to count down. The right side of the display will indicate the temperature and the left side will display the remaining time.  
**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective  or  buttons.
6. Pressing START/PAUSE will pause the cooking. Pressing it again will restart the cooking.
7. Press  button, the unit will stop and return to standby mode.

## Dual Cook: Using both Zones (LEFT and RIGHT side) with Basket Divider

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1. Plug cord in the wall outlet. An audible tone will sound and the control panel will illuminate. The  button will illuminate and slowly pulse.  
**NOTE:** Insert the basket divider into the middle of the air fryer basket as well as adding both crisping trays (crisping trays optional).  
**NOTE:** Refer to Figure 1 for directions to insert the basket divider. Follow the arrow direction on the basket divider to ensure that you insert the basket divider the correct way.
2. Press  again. The 6 presets FUNCTIONS, AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE and DUAL COOK button will illuminate.
3. Select DUAL COOK (Figure 5). A tone will sound. Both the LEFT and RIGHT buttons will illuminate on your screen and the default LEFT button will begin to flash.
4. You are now ready to program the LEFT zone. Select one of the 6 presets FUNCTIONS. A tone will sound. All other function buttons will vanish when not in use. The default TEMP and TIME, START/PAUSE and LEFT button will illuminate and begin to flash. The  and  buttons for TEMP and TIME adjustments and SYNC will also illuminate on your screen. If you wish to select another preset, you can go back by pressing .  
**NOTE:** REMINDER will ONLY illuminate when you select AIR FRY, ROAST, and BAKE function. REMINDER is not an option when you select BROIL, REHEAT or DEHYDRATE.
5. To adjust the temperature of the LEFT zone, press the  or  on the right side of the screen. To adjust the TIME, press the  and  on the left side of the screen.  
**TIP:** You have the option of using the REMINDER feature if you select AIR FRY, ROAST or BAKE functions. Press REMINDER to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.  
**TIP:** You also have the option of pressing SYNC to sync the finish cooking time of other basket if both your foods follow different recipes & different cooking times.
6. Press the RIGHT button on the screen to program the RIGHT zone and follow the same steps as points 4 through 5: i.e Select a preset and adjust the time and temperature for the RIGHT zone.

7. Press START/PAUSE button to begin operation. Pressing it again will pause the cooking cycle for both LEFT and RIGHT zones.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) or (-). You will need to select the LEFT or RIGHT zone first.

## Single Zone Mode: Using One Zone (either LEFT or RIGHT side) with Basket Divider

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1. Plug cord in the wall outlet. An audible tone will sound and the control panel will illuminate. The (⏻) button will illuminate and slowly pulse.  
**NOTE:** Insert the basket divider into the middle of the air fryer basket as well as adding both crisping trays (crisping trays optional).  
**NOTE:** Refer to Figure 1 for directions to insert the basket divider. Follow the arrow direction on the basket divider to ensure that you insert the basket divider the correct way.
2. Press (⏻) again. The 6 presets FUNCTIONS, AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE and DUAL COOK button will illuminate.
3. Select DUAL COOK (Figure 5). A tone will sound. Both the LEFT and RIGHT buttons will illuminate on your screen and the default LEFT button will begin to flash.
4. Select between LEFT or RIGHT zone to program.
5. Select one of the 6 presets FUNCTIONS. A tone will sound. All other function buttons will vanish when not in use. The default TEMP and TIME, START/ PAUSE and LEFT or RIGHT button (depending which zone you selected to program) will illuminate and begin to flash. The (+) and (-) buttons for TEMP and TIME adjustments and SYNC will also illuminate on your screen. If you wish to select another preset, you can go back by pressing (⏻).  
**NOTE:** REMINDER will ONLY illuminate when you select AIR FRY, ROAST, and BAKE function. REMINDER is not an option when you select BROIL, REHEAT or DEHYDRATE.
6. To adjust the temperature, press the (+) or (-) on the right side of the screen. To adjust the TIME, press the (+) or (-) on the left side of the screen.

**TIP:** You have the option of using the REMINDER feature if you select

AIR FRY, ROAST or BAKE functions. Press REMINDER to set a reminder to shake or flip your food at 2/3 the cooking time for an even air frying on the surface of the food.

7. Press START/PAUSE to begin the cooking. Pressing it again will pause the cooking cycle.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) or (-) buttons.

8. Press (⏻) button, the unit will stop and return to standby mode.

## Air Fry Technique

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Please consult the Air Fry / Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.

1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
2. To assure even cooking/browning, ALWAYS open the air fry basket halfway to 2/3 through the cooking time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.

**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.

**CAUTION:** Always use oven mitts when handling the hot air fryer basket.

**CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooking foods.

3. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
4. To ensure crispiness, make sure the skin or exterior surface of your food 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 frying.
5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.

6. Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
7. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
8. Shake air fried foods out onto serving area. Promptly insert any fryer basket into Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
9. Press REHEAT to air fry food for 6 minutes at 250 °F. Simply pull out the air fry basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
10. Unplug the TriZone™ Air Fryer when not in use.

## Air Frying Pre-Packaged Frozen Foods

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- As a rule, depending on the food and amount to be cooked, suggested cook posted cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
- Always check cooking progress after TIME has expired.

## Hints For Roast

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**IMPORTANT!** Consult the USDA Cooking Guidelines section of this instruction manual before cooking begins. Always test meat using an accurate cooking thermometer.

- A meat thermometer inserted into the center of the meat should always be used to ensure 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 temperature will continue to rise while standing.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.

- Place meat (fat side up) and turn over half-way through ROAST time.  
**IMPORTANT:** Turn and check food halfway through ROAST time.
- Press REMINDER to turn this feature ON.

## Hints For Broil

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- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner, tender 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 lusciousness, 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.

## Hints For Bake

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- When using BAKE, you may need to lower the bake recipe temperature by 50 °F to a minimum of 300 °F.
- Check package directions to determine if the container is suitable for use in an Air Fryer.
- Reminder is off by default.

## Hints For Dehydrate

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**NOTE:** When manually programming DEHYDRATE menu selection, TIME will increase or decrease in 30 minute increments.

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.
- Your TriZone™ Air Fryer's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.
- DEHYDRATE combines low, steady heat with steady convection fan power.

- Precise low temperatures dry out foods evenly without cooking or overheating.

**NOTE:** Turn food several times during DEHYDRATE .

## Air Fry / Roast Cooking Chart

Times are estimated and based on average sizes and weights.

**ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.**

**NOTE:** Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying TEMP and TIME as necessary to suit your taste.

**NOTE:** Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

		Single zone	TriZone™
Vegetables	Temp	Time	Time
Asparagus, 1 bunch thin spears	400 °F	5-7 min	10-14 min
Asparagus, 1 bunch thick spears	400 °F	7-9 min	12-15 min
Cauliflower Florets, 3-4 cups	400 °F	13-18 min	18-25 min
Egg Plant, 1 1/2 inch cubes (roasted)	400 °F	15 min	24 min
Kale, 3 cups, stems removed	375 °F	9 min	15-18 min
Peppers, Bell, 1 inch chunks	375 °F	10 min	15-20 min
Pickles, breaded	400 °F	5-7 min	9-13 min
Potatoes, white, French Fries, (fresh soaked, 1/4 to 1/3 inch thick)	400 °F	16-20 min	30-40 min
Potatoes, white, 1 inch cubed	400 °F	12-14 min	24-35 min
Potatoes, white, wedges	390 °F	20-25 min	35-40 min
Broccoli Florets, 3-4 cups	400 °F	15-20 min	22-28 min
Brussels Sprouts, 1lb	375 °F	12-15 min	20-25 min

Corn on the Cob, 4 ears	390 °F	12-15 min	18-20 min
Carrots, 2 1/2 cups, 1/2 inch pieces	400 °F	10-12 min	20-24 min
Mushrooms, 3 cups sliced	400 °F	10-12 min	18-22 min
Peppers, Jalapeno, poblano (roasted)	375 °F	10 min	12-15 min
Zucchini, 1/4 inch discs	400 °F	14-17 min	22-24 min
Root Vegetables, 1/2 inch chunks (roasted)	400 °F	15-20 min	25-40 min

		Single zone	TriZone™
Beef	Temp	Time	Time
Hamburger, 1/4lb (up to 4)	360 °F	12-16 min	16-18 min
Hot Dogs/Sausages	360 °F	10-15 min	20-25 min
Meat Loaf, 1lb	360 °F	33-40 min	45-50 min
Steak, 2 (8 oz) Steaks	360 °F	8-21 min	10-24 min
Beef Tenderloin, 1lb, rare	360 °F	16 min	18-20 min
Beef Tenderloin, 1lb, medium	360 °F	18 min	20-24 min

		Single zone	TriZone™
Chicken	Temp	Time	Time
Chicken Breast, boneless, skinless	360 °F	18-20 min	22-25 min
Chicken Thighs, 6 - 8oz ea, boneless	360 °F	20-25 min	28-30 min
Chicken Tenders/Fingers: battered	360 °F	13-15 min	16-19 min
Chicken Wings, 2Ibs	400 °F	22-27 min	40-45 min

		<b>Single zone</b>	<b>TriZone™</b>
<b>Pork</b>	<b>Temp</b>	<b>Time</b>	<b>Time</b>
Lamb Loin Chops, 1 inch thick	400 °F	8-12 min	14-18 min
Pork Chops, 1 inch thick	375 °F	10 -14 min	20-25 min
Pork Chops, 2 inch thick	375 °F	15-19 min	22-28 min

		<b>Single zone</b>	<b>TriZone™</b>
<b>Fish and Sea Food</b>	<b>Temp</b>	<b>Time</b>	<b>Time</b>
Shrimp, thawed and battered	325 °F	12 min	14-15 min
Catfish Fingers, thawed and battered	400 °F	10-15 min	18-25 min
Shrimp, thawed and sauced	325 °F	5-8min	10-12 min
Salmon Filets, thawed	400 °F	9-12 min	17-24 min

		<b>Single zone</b>	<b>TriZone™</b>
<b>Frozen Foods*</b>	<b>Temp</b>	<b>Time</b>	<b>Time</b>
Cheese Sticks	350 °F	6-9 min	10-12 min
French Fries, Thick, 2 cups	400 °F	17-21 min	24-30 min
French Fries	400 °F	15-17 min	20-24 min
Onion Rings	360 °F	12-16 min	18-22 min
Chicken nuggets, 12 oz box	360 °F	10-15 min	17-22 min
Fish Sticks	400 °F	12-18 min	18-22 min
Meatballs, 1 inch, pre-cooked	390 °F	7-9min	11-14 min
Pizza 7 inch x 8 inch	360 °F	12-15 min	15-17 min

• All items are to be air tried from frozen (do not thaw).

		Single zone	TriZone™
Deserts	Temp	Time	Time
Apple Turnovers	400 °F	10 min	14 min
Donuts	350 °F	8 min	9-11 min

## USDA Cooking Guidelines

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The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145 °F/63 °C. Pork should be cooked to an internal temperature of 160 °F/71 °C and poultry products should be cooked to an internal temperature of 170 °F/77 °C - 180 °F/82 °C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165 °F/74 °C.

## Dehydrate Chart

- Turn food several times during DEHYDRATE for even drying.

Herb	Temp	Time	Herb	Temp	Time
Oregano	135 °F	2-3 hrs	Parsley	135 °F	2-3 hrs
Thyme	135 °F	3-4 hrs	Rosemary	135 °F	2-3 hrs
Tarragon	135 °F	3-4 hrs	Sage	135 °F	3-4 hrs
Kale Chips Stems Removed	135 °F	2-3 hrs			

### Fruit / Vegetables

Wash all fruit skins well.

Slice fruit into 1/4 inch thick slices and arrange with space between each slice to ensure even drying.

Rotate foods halfway through DEHYDRATE time for even drying.

Dehydrate	Temp	Time	Dehydrate	Temp	Time
Apple Rounds Core Slice into 1/4 inch slices	135 °F	8-9 hrs	Orange Slices Fully dried Citrus is crisp when fully dried	135 °F	10 hrs
Mango/Papaya Pieces peel slice into 1/4 inch slices	135 °F	8-10 hrs	Tomatoes Roma skin side down	150 °F	8-9 hrs
Kiwi 14 inch rounds	135 °F	6 hrs	Tomatoes, Cherry/ Grape Skin side down	150 °F	5-9 hrs

## User Maintenance Instructions

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This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## Care & Cleaning Instructions

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**WARNING! Allow the TriZone™ Air Fryer to cool fully before cleaning.**

1. Unplug the air fryer. Remove the fryer basket from the Air Fryer body. Make sure the air fry basket, crisping trays and basket divider have cooled completely before cleaning.
2. Wash air fryer basket, basket divider and crisping trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. Air fryer basket, basket divider and crisping trays are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the TriZone™ Air Fryer body with a soft, non-abrasive damp cloth to clean.

## Storing Instructions

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1. Make sure the TriZone™ Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the TriZone™ Air Fryer while it is hot or wet.
3. Insert each clean crisping tray and basket divider into the fryer basket and store inside the air fryer body.
4. Store TriZone™ Air Fryer in its box or in a clean, dry place.

## Limited Two-Year Warranty

Sensio Inc. dba Made by Gather™ hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, Sensio Inc. dba Made by Gather™ will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified Sensio Inc. dba Made by Gather™ personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

Sensio Inc. dba Made by Gather™ shall not be liable for any incidental or consequential damages caused by the breach of any express or implied

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-877-775-3564. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to Sensio Inc. dba Made by Gather™ Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. Sensio Inc. dba Made by Gather™ shall bear no responsibility or liability for the returned product while in transit to Sensio Inc. DBA Made by Gather™ Customer Service Center.

Beautiful<sup>™</sup>  Kitchenware