

PARIS
HILTON



6 QT
DIGITAL AIR FRYER

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USER GUIDE

Thank you for purchasing the 6 QT Digital Air Fryer. Write down and retain the model number and serial number, which can be found on a sticker located on the bottom of the product.

READ ALL INSTRUCTIONS BEFORE USE.

For your safety and enjoyment of the product, please read all instructions in the user guide before use.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before use.**
2. Never leave the appliance unattended while in use.
3. Do not touch hot surfaces. Use handles. Use oven mitts or potholders.
4. To protect against fire, electric shock, and injury to persons, do not place or immerse cord, plug, or appliance in or near water or other liquids.
5. Do not use the appliance near water or other liquids, with wet hands, or while standing on a wet surface.
6. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. This product is not a toy and is not intended for use by children; children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
7. Unplug from outlet when not in use and before cleaning, moving, or storage. Allow appliance to cool completely before putting on or taking off parts, moving, cleaning, or storing the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped, or has been damaged in any matter. Contact Epoca International customer service for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by Epoca International may result in fire, electric shock, or injuries to persons.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near any heat source, such as radiators, heat registers, stovetops, a hot gas or electric burner, in a heated oven, or other products that produce heat. Keep away from fire or other flammable substances.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. This appliance has a built-in timer and will automatically shut off when the timer has finished. The appliance can be switched OFF manually by pressing and holding the POWER/START icon for 2 seconds.
15. To safely disconnect power at any time, turn any control to "OFF", then remove the plug from the wall outlet.
16. **WARNING!** To reduce the risk of fire or electrical shock, repair should be done only by authorized personnel. The appliance has no user serviceable parts.
17. Do not operate the appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
18. Do not fill the Frying Basket with oil to avoid a fire hazard. Never use Air Fryer to boil water.
19. During air frying, make sure all ingredients are kept in the Frying Basket. Overfilling the Frying Basket may result in damage to the Air Fryer and serious personal injury. Never fill past the MAX fill line indicator in the Frying Basket.
20. Do not obstruct the Air Outlet or Air Inlets when the appliance is functioning. Do not place anything on top of the appliance while it is operating or hot afterward.
21. **WARNING! HOT SURFACES!** This appliance generates heat and escaping steam during use, and will retain heat for some time after turning OFF. Appropriate precautions must be taken to prevent the risk of burns, fires, or any injury to persons or damage to property.
22. During operation, hot steam is released through the Air Outlet openings. Avoid escaping steam from the Air Outlet during use. Keep your hands and face at a

safe distance from the steam and from the Air Outlet openings. Be careful of hot steam and air when you remove the Frying Basket from the appliance.

23. During and after operation, extreme caution must be used when handling the Frying Basket, Crisping Tray, and cooked foods. Always use the Frying Basket Handle to open the Frying Basket drawer. After operation, ensure the Frying Basket is placed on a flat, heat-resistant surface.
24. Do not place the appliance directly against a wall or other objects. Leave at least 6 inches of free space surrounding the appliance.
25. Make sure the Crisping Tray is in place with the Rubber Tips attached before adding food. The Air Fryer will not operate unless the Frying Basket is fully closed. Make sure the Frying Basket is locked securely into the front of the Air Fryer during operation.
26. Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before you remove the Frying Basket from the appliance. If this appliance begins to malfunction during use, pull the Frying Basket out from the Body, then unplug from the outlet; do not use or attempt to repair the malfunctioning appliance.
27. Make sure that the voltage indicated on the appliance matches the local mains voltage. Always make sure that the plug is inserted into a grounded wall socket properly.
28. Epoca International shall not accept liability for damages caused by improper use of the appliance.
29. Improper use of the appliance can result in property damage or personal injury.
30. Do not use appliance for other than its intended use. It is made for household use only.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

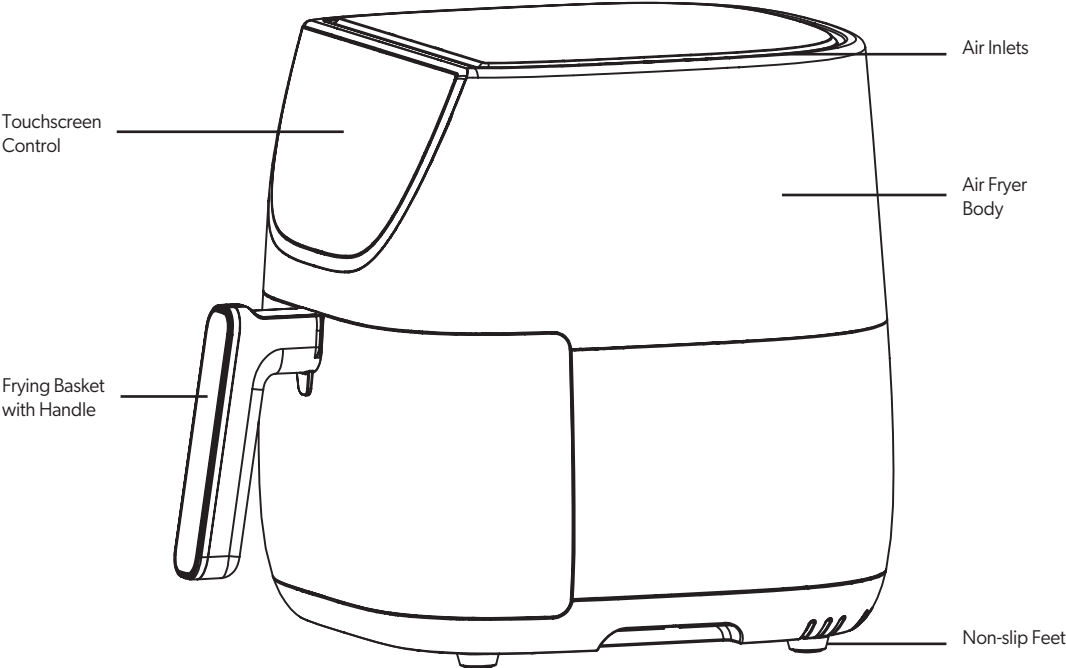
POLARIZED PLUG

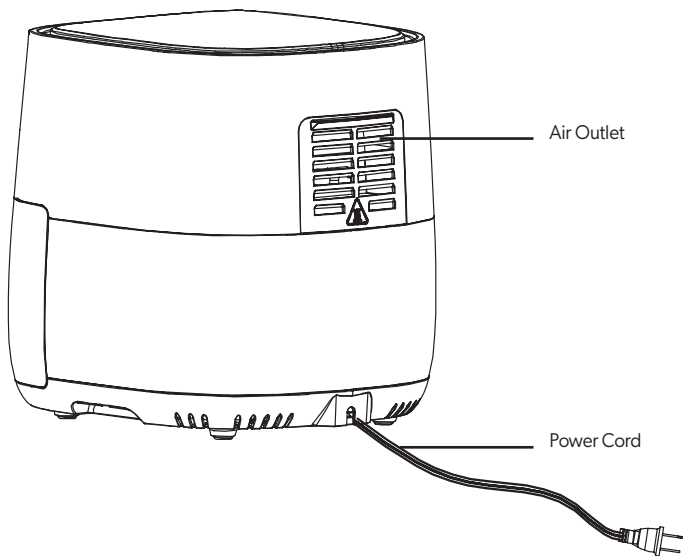
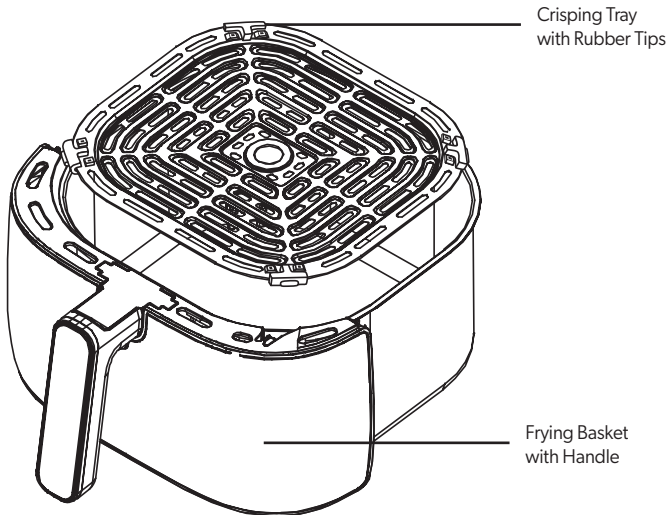
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

CORD INSTRUCTIONS

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extended 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.

PARTS & FEATURES





TOUCHSCREEN DIGITAL CONTROL PANEL



- Touch the red POWER/START button to activate the touchscreen.

AIR FRYER FUNCTION CHART

SETTING	COOKING TIME		TEMPERATURE		ADJUSTABLE INCREMENTS		TURN ALERT	SHAKE?
	Default	Range	Default	Range	TIME	TEMP		
Default	15	1 – 60 Min.	370°F	170 – 400°F	1 Min.	10 Degrees	Yes	Every 10 min.
AIR FRY	18	1 – 60 Min.	400°F	170 – 400°F	1 Min.	10 Degrees	Yes	Every 9 min.
ROAST	35	1 – 60 Min.	400°F	350 – 400°F	1 Min.	10 Degrees	Yes	Every 20 min.
BROIL	20	1 – 30 Min.	400°F	–	1 Min.	–	–	No
BAKE	18	1 – 60 Min.	350°F	170 – 400°F	1 Min.	10 Degrees	Yes	Every 9 min.
REHEAT	6	1 – 60 Min.	250°F	170 – 400°F	1 Min.	10 Degrees	–	No
KEEP WARM	60	1 – 60 Min.	170°F	150 – 200°F	1 Min.	10 Degrees	–	No
PIZZA	8	1 – 60 Min.	360°F	170 – 400°F	1 Min.	10 Degrees	–	No
DEHYDRATE	8 H	1 – 24 H	130°F	90 – 170°F	30 Min. incr. until 10 H, then 1 H incr.	10 Degrees	–	No

BEFORE USE

Remove all packaging materials and any stickers on the Air Fryer, except for the rating label on the bottom that must remain on the unit. Make sure there is no packaging underneath and around the Frying Basket and Crisping Tray.

Inspect the Air Fryer for any visible damage or missing parts. Prior to the first use or after extended storage, clean and dry the Air Fryer, per the instructions in the "Cleaning and Maintenance Instructions."

NOTE: Never use Air Fryer without Crisping Tray with all four Rubber Tips attached and inserted into the Frying Basket. The Crisping Tray is necessary to help air circulate around your food and keep excess oil and grease from collecting around your food.

OPERATING INSTRUCTIONS

1. Place the appliance on a clean, stable, and flat heat-resistant surface.
2. Remove the Frying Basket from the Air Fryer, by securely gripping its Handle and pulling out, then place on a clean, stable and flat surface. Ensure Crisping Tray with Rubber Tips attached is inserted in the Frying Basket.
3. Place food in the Frying Basket. Never fill the Frying Basket with ingredients past the MAX fill line in the Frying Basket.

NOTE: Do not fill the Basket more than $\frac{2}{3}$ full to allow for proper air circulation and cooking. For optimum performance air frying fresh vegetables, do not add more than $1\frac{1}{2}$ cups of food to the Frying Basket per batch.

4. Carefully slide the Frying Basket back into the Air Fryer Body by aligning with the guides inside the Body of the Air Fryer. Be sure the Frying Basket is completely closed.
5. Plug the Power Cord into a standard electrical outlet. You will hear an audible beep, indicating the Air Fryer is ready for use, and the POWER/START button will illuminate red on the control panel.
6. Press the red POWER/START, and the control panel will appear. The default TIME of 15 minutes and TEMP of 370°F will alternate flashing on the display, and the POWER/START button will illuminate white.
7. To select one of the 8 preset cooking options displayed across the top of the control panel, press MENU to access and advance through the options, which will blink once selected.
8. From either the default setting or the MENU selected preset cooking options, press the UP or DOWN arrows on the right side of the control panel to increase or decrease TIME, and the UP or DOWN arrows on the left side of the control panel to increase or decrease TEMP.

NOTE: Refer to the "Air Fryer Function Chart" for the functionality and shake recommendation for the default setting and each of the 8 preset cooking options. The chart identifies TIME and TEMP defaults, ranges, and adjustable increments for each, if the setting includes the audible turn/shake alert, and if turning/shaking is recommended for the setting.

9. When the desired settings appear on the display, press the white POWER/START to START the Air Fryer. You will see the white convection fan icon start to blink and the heating icon briefly illuminate to indicate the Air Fryer is in operation.

NOTE: The selected time and temperature will alternate on the touchscreen until the time has elapsed. The Air Fryer will not heat until the white POWER/START is pressed. The Air Fryer will automatically turn off if no buttons are pressed within 1 minute.

IMPORTANT: To power OFF the Air Fryer at any point, simply press and hold the white POWER/START button for 2 seconds. The white convection fan will flash for 15 seconds and then stop. "END" will be displayed for 15 seconds, accompanied by 3 beeps. The POWER/START button will turn red.

10. To ensure proper cooking and browning results, always open the Frying Basket halfway through the cooking time and check, turn or shake foods in the Frying Basket. Adjust TIME or TEMP if needed. To shake, carefully remove the Frying Basket from the Air Fryer and gently shake it from side to side. Carefully, slide the Frying Basket back into the Air Fryer.

NOTE: The Air Fryer features a turn/shake alert for default, AIR FRY, ROAST, and BAKE settings. Halfway through cooking, the display will change to "trn" and beeps for 5 seconds to alert you to turn or shake your food items. To pause the program, simply remove the Frying Basket. After turning or shaking your food as needed, reinsert the Frying Basket to automatically resume cooking.

11. When the selected air frying TIME is up, the white convection fan will continue to flash for 15 more seconds. "END" will be displayed for 15 seconds, accompanied by 3 beeps. The POWER/START button will turn red. Carefully, slide the Frying Basket out of the Air Fryer and place on a clean, stable, and flat heat-resistant surface. Check if the food is done. If additional cooking time is needed, slide the Frying Basket back into the Air Fryer, adjust the TEMP if desired, and set the TIME for between 2 and 5 minute intervals until food is fully cooked.
12. To remove food from the Frying Basket, use heat-resistant, nonstick surface safe tongs. Do not turn the Frying Basket over to dump food out, as the excess oil that has accumulated in the bottom of the Frying Basket will spill onto the food. Allow the appliance to cool completely before disposing of excess oil.

RECOMMENDED TEMP AND TIME SETTINGS

Consider these temperature and time suggestions as general guidelines. The actual cooking time required may vary, based on quantity, size, and shape of food. Always ensure your food is properly cooked before eating. Consult the USDA's Safe Minimum Internal Temperature Chart for the safe minimum internal temperature for your food.

Food Item	Cooking Temperature	Cooking Time (Minutes)	Instructions
Cake (1 layer, 7-inch)	310°F	30	Test for doneness.
Root Vegetables (fresh, roasted)	370°F	15 – 20	Toss with oil, shake the basket 3 times.
Asparagus (fresh, thin stems)	370°F	7 – 9	Spray with oil, shake the basket 2 times.
Broccoli (fresh, roasted)	370°F	5 – 7	Spray with oil, shake the basket 3 times.
Brussels Sprouts (halved)	370°F	8 – 10	Spray with oil, shake the basket 2 times.
Butternut Squash (1/2-in. chunks)	370°F	15	Spray with oil, shake the basket 3 times.
Kale Chips (stemmed, chopped)	370°F	3	Spray with oil, shake the basket 1 time.
Sweet Potato Fries (fresh, hand cut)	400°F	13 – 15	Spray with oil, shake the basket 3 times.
French Fries (frozen)	400°F	18	Spray with oil, shake the basket 3 times.
Meat (Roast, Chops, 1 lb.)	350°F	25	Rub or spray with oil, add seasoning, turn over, test for doneness.
Meatloaf (1 lb.)	350°F	35 – 40	Test for doneness.
Steak (1 lb., medium rare)	400°F	12	Rub or spray with oil, add seasoning, turn over, test for doneness.
Hamburgers (1/4 lb.)	350°F	6 – 10	Rub or spray with oil, add seasoning, turn over, test for doneness.
Chicken Wings (fresh/thawed, 1 lb.)	360°F	20	Spray with oil, shake the basket 2 times, test for doneness.
Chicken Tenders/Fingers (1 lb.)	360°F	20	Spray with oil, shake the basket 1 time.
Chicken Cutlet (1 lb.)	360°F	20 – 30	Spray with oil, turn over, test for doneness.
Fish Sticks (thawed/battered)	350°F	10	Spray with oil, turn over, test for doneness.
Fish (fresh, thawed, battered)	350°F	10	Spray with oil, turn over, test for doneness.
Shrimp (thawed, battered)	330°F	8	Spray with oil, turn over, shake the basket.

AIR FRYING GUIDE

- Smaller foods and less food per batch will require slightly less cooking time than larger foods and larger batches.
- Shaking smaller items halfway through the preparation time improves the end result and can help prevent unevenly fried foods.
- For crispier homemade fries, soak the cut-up potatoes in water for 30 minutes, then toss with a small amount of oil. Once the oil is applied, air fry within a few minutes.
- Snacks that can be prepared in an oven, like chicken nuggets or breaded mozzarella bites, can also be prepared in the Air Fryer.
- Use store-bought dough to prepare filled snacks quickly and easily. Store-bought dough also requires a shorter preparation time than homemade dough.
- To bake a cake or quiche or fry fragile or filled foods, use a baking pan in the Fryer Basket.
- The Air Fryer can also be used to reheat food.
- For browned and crispy results, all foods that are not pre-packaged and pre-oiled should be lightly oiled before air frying.
- Always check food halfway through cooking time to determine final cook time and temperature.
- Always pat food dry before cooking to encourage browning and avoid excess smoke.
- To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the Fryer Basket drawer between batches. It is not recommended to prepare extremely greasy foods in the Air Fryer.
- For crispier results, air fry small batches of freshly breaded foods. For best results, use smaller pieces and press breading onto food to help it adhere. Breaded foods should be refrigerated for at least 30 minutes before frying. Arrange breaded food in Fryer Basket so that food is not touching to allow air flow on all surfaces.
- To add oil to foods, spray olive or vegetable oil work best for even distribution with less oil needed.
- The four Rubber Tips must always be attached to the Crisping Tray during operation.

CLEANING AND MAINTENANCE INSTRUCTIONS

- The Air Fryer must be turned OFF, unplugged, and completely cool before cleaning, handling, emptying grease from the Fryer Basket, or storing. Remove the Fryer Basket to allow the Air Fryer to cool more quickly.
- Clean the appliance after every use.
- Never immerse the appliance, cord, or plug in water or any other liquids. The Air Fryer is not dishwasher safe.
- Never use abrasive cleaning products or metal kitchen utensils, as this may damage the appliance and the nonstick coating on the Fryer Basket and Crisping Tray.
- Use a soft, non-abrasive damp cloth to wipe the outside of the Air Fryer clean.
- The Crisping Tray is removable from the Fryer Basket for easy cleaning. Ensure all four Rubber Tips are reattached to the Crisping Tray after cleaning.
- The Fryer Basket and Crisping Tray are dishwasher safe. For optimal results, place them on the top rack of your dishwasher for cleaning.
- The Fryer Basket and Crisping Tray can be hand washed with hot, soapy water and a non-abrasive sponge.
- To remove difficult food residue from the Fryer Basket or Crisping Tray, fill the Fryer Basket with hot water and dish soap, place the Crisping Tray in the Fryer Basket, and let it soak for approximately 10 minutes before hand washing.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.
NOTE: Ensure the appliance has completely cooled for an extended period before cleaning the heating element.
- Allow all parts to air dry completely, or wipe completely dry with a non-abrasive cloth. Ensure the Air Fryer is completely dry before operation or storing.
- Store the unplugged, fully assembled Air Fryer in a safe, dry place, and out of reach from children.
- Never use cooking sprays on any nonstick surfaces.
- Any other servicing should be performed by an authorized service representative. If service is required, do not return to your store. The appliance has no user serviceable parts. If your appliance fails to work, contact our customer service department via email at paris@epoca.com.

1-YEAR LIMITED WARRANTY

(U.S. Only)

Congratulations on your purchase of Paris Hilton product. This product is warranted to be free from defects in material and workmanship under normal household use for a period of one (1) year from the original date of purchase or delivery, whichever is later. During this period, the manufacturer's obligation shall be limited to repairing or replacing, at its option, FOB Epoca International Distribution Facility or the authorized selling agent, any defective part of the product covered by the terms of the limited warranty.

This warranty shall not apply to glass parts, wear from normal use, use not in conformity with the printed directions, neglect including failure to clean product regularly in accordance with the manufacturer's instructions, use for commercial purposes or other than single-family household use, damages resulting from accidents, alteration, abuse or misuse, including damage caused by overheating, and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the product. This warranty extends only to the original consumer purchaser or gift recipient, and is valid only for the first quality goods purchased from an authorized selling agent of Epoca International, LLC. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. If the warranty period is based on the original date of delivery, also keep proof of the delivery date, as proof of the delivery date will also be required to make a warranty claim.

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL, INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED.

This warranty gives you specific legal rights, and you may also have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

To claim your warranty, send the product, proof of purchase, proof of delivery date (if applicable), and an \$8.00 USD check for shipping and handling to: Epoca International, LLC, Attn.: Customer Service, 931 Clint Moore Rd., Boca Raton, FL 33487 or contact paris@epoca.com.

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