



EMERIL LAGASSE

Pressure AirFryer™



Owner's Manual

Save These Instructions – For Household Use Only

MODELS: Y6D-AF-36 (6 qt.) - Y8D-AF-36 (8 qt.)

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

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



Emeril Lagasse Pressure AirFryer

BEFORE YOU BEGIN

The Emeril Lagasse Pressure AirFryer 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.

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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 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 UNIT 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 Unit 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 Unit near any flammable materials, such as dish towels, paper towels, curtains, or paper plates.
4. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
5. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from it being grabbed by children, becoming entangled in the cord, or tripping over a longer cord.
6. **NEVER FORCE THE LID OPEN.** Never attempt to open Lid during operation as a pressure cooker. Any pressure in the cooker can be hazardous. Do not open the pressure cooker until Unit has cooled and all internal pressure has been released. If the lid is difficult to open, this indicates that the Unit

is still under pressure – do not force it open. Once pressure is released, follow instructions to open Lid. Always open Lid away from face and body to avoid steam burns (see **INSTRUCTIONS FOR PRESSURE COOKING**, p. 20).

7. **Lid should rotate freely and any resistance indicates that the Lid is improperly placed or under pressure.**
8. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
9. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain Unit is properly closed before operating and the Pressure Release Valve is free from debris (see **ATTACHING LID** in **PREPARING FOR PRESSURE COOKING**, p. 18).
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. **RECOMMENDED: DO NOT LIFT OR MOVE THE UNIT** when under pressure or when contents are hot. To remove contents in cooker, use ladle provided.
11. Always check the pressure release devices for clogging before use.
12. **CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. Do not touch hot surface. Use handles or knobs. To avoid injury, do not touch the hot surfaces or the Pressure Release Valve on the Lid during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
13. **DO NOT** use this appliance for anything other than its intended use.
14. **NEVER** use the Lid Handle to lift or move cooker. Use only the black handles located on the side of the Unit's base when lifting or moving the Unit (see **PREPARING FOR PRESSURE COOKING**, p. 18).
15. **NEVER** fill above the Inner Pot's max fill line (FULL CUP). Overfilling can clog the Pressure Release Valve, which can cause excess pressure to develop.

IMPORTANT SAFEGUARDS

16. **WARNING:** To reduce risk of electric shock, cook only in the removable container (Inner Pot) provided.
17. Some foods, such as rice, beans, applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, expand and create foam when cooking and need special cooking instructions. Pay particular attention to liquid quantities. **DO NOT** fill the Inner Pot more than halfway when cooking with these foods.
18. **DO NOT** fill the Unit over maximum fill line at $\frac{2}{3}$ full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the Unit beyond the recommended level at $\frac{1}{2}$ full. Overfilling may cause a risk of clogging the Pressure Release Valve and developing excess pressure (please refer to the recipe).
19. **CAUTION: NEVER** deep fry or fill with oil. Do not use this pressure cooker for pressure frying with oil.
20. The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
21. **NEVER** use outlet below counter.
22. **WARNING:** Spilled food can cause serious burns. Keep the appliance and cord away from children. Never drape the cord over the edge of the counter, never use an outlet below the counter, and never use with an extension cord.
23. **DO NOT** use Unit outdoors.
24. **DO NOT** operate if the cord, plug, or appliance 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).
25. **TO PREVENT** risk of explosion and injury, replace only the Rubber Gaskets (dynamic seal ring) as recommended by the manufacturer (see **INSTRUCTIONS FOR PRESSURE LID ASSEMBLY**, p 16).
26. **UNPLUG** the Unit from the outlet when not in use and before cleaning. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
27. **NEVER IMMERSE THE CORD, PLUG, UNIT BASE, OR AIR FRYING LID IN WATER.** If unit falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if unit is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
28. Before using your new Emeril Lagasse Pressure AirFryer 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 Emeril Lagasse Pressure AirFryer 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 Emeril Lagasse Pressure AirFryer before using it.
29. **DO NOT** place your Emeril Lagasse Pressure AirFryer on a hot cooktop because it could cause a fire or damage the Emeril Lagasse Pressure AirFryer, your cooktop, and your home.
30. To avoid electrical shock, **DO NOT** put liquid of any kind into the Unit Base containing the electrical components.
31. If the power cord is damaged, **YOU MUST** have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
32. Keep the power cord away from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
33. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
34. **NEVER** pour oil into the Mesh Basket. Fire and personal injury could result.

IMPORTANT SAFEGUARDS

35. While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. To **AVOID** personal injury, never place hands inside the Unit unless it is thoroughly cooled.
36. When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
37. **DO NOT** place the Unit on stove top surfaces, including gas, glass, and electric stove tops.
38. **DO NOT** operate the appliance on or near combustible materials, such as tablecloths and curtains.
39. To prevent food contact with the heating elements, **DO NOT** overfill the Inner Pot when using the Air Frying Lid.
40. To prevent uneven cooking, overheating, or damage to the Unit, **DO NOT** cover the Air Intake Vent or Air Outlet Vent while the Air Frying Lid is closed.
41. During operation, hot steam is released through the Air Outlet Vent. **ENSURE** that the Air Outlet Vent is not directed toward the power cord, power outlets, or other appliances. Keep your hands and face away from the Air Outlet Vent.
42. The Air Frying Lid becomes hot during the cooking process. **ALWAYS** place the Air Frying Lid, with the heating element facing downward, on a wire rack after use to cool.
43. **DO NOT** use your bare hands to touch any accessories that were placed in the Inner Pot during the cooking process.
44. If the Unit emits black smoke during the air frying process, **UNPLUG** the unit immediately. Wait for the smoking to stop before removing the Air Frying Lid.
45. **USE EXTREME CAUTION** when closing the Air Frying Lid. Ensure that nothing is caught between the Lid and the Unit Base.
46. **USE CAUTION** when searing meats and sautéing in hot oil. Keep your hands and face away from the Inner Pot, especially when adding new ingredients, because hot oil might splatter.
47. This appliance is intended for normal household use only. It is **NOT INTENDED** for use in commercial or retail environments.
48. If the Emeril Lagasse Pressure AirFryer 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 Tristar will not be held liable for damages.
49. **ALWAYS** unplug the appliance after use.
50. Before initial use and after subsequent use, hand wash the Inner Pot and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
51. The Unit may smoke the **FIRST TIME IT IS USED**. The Unit is not defective. The smoke is the manufacturer's oil burning off. The smoke and smell should clear within a few minutes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS



WARNING:

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built-in shut-off device, that will automatically shut down the Unit when the cooking timer reaches zero. You can manually switch off the appliance by selecting the Cancel Button.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Electric Power

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



CAUTION: Attaching the Power Cord

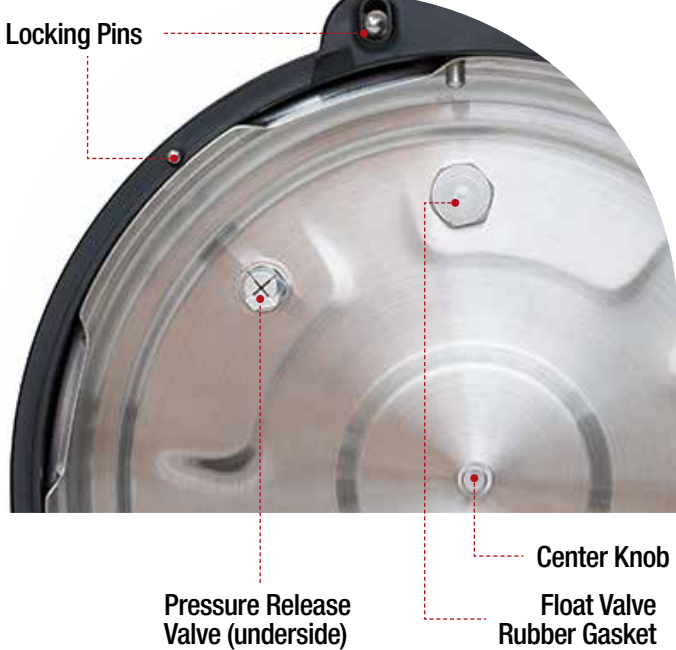
- Always attach electrical cord to the Emeril Lagasse Pressure AirFryer before plugging the Unit into an outlet. Plug into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload. If the electrical circuit is overloaded with other appliances, your Unit may not operate properly.
- **DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT.**
- Models Y6D-AF-36 and Y8D-AF-36 have been designed for use with a 3-prong, grounded, 120V dedicated electrical outlet only. **DO NOT USE WITH ANY OTHER ELECTRICAL OUTLET** or modify the plug.
- A short power-supply cord, equipped with grounding conductor and plug, is provided to reduce the risk of becoming entangled or tripping over a longer cord.
- To disconnect, turn any control to "off," then remove plug from wall outlet.

Parts & Accessories

PRESSURE LID – TOP VIEW

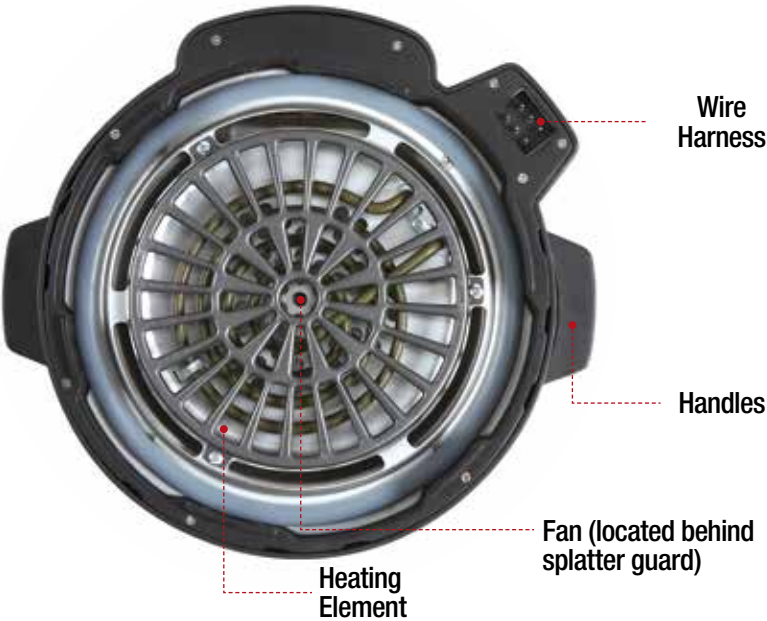


PRESSURE LID – UNDERSIDE



Parts & Accessories

AIR FRYING LID – UNDERSIDE



AIR FRYING LID – TOP VIEW



Caution Label (Do Not Remove)



Steam Release Switch



Float Valve



Pressure Release Valve



Lid Handle



AIR FRYING LID – BACK VIEW



AIR FRYING LID ALIGNMENT



NOTE: Do not tilt or angle the lid when placing or removing. Lift or lower the lid straight up or down to ensure that the wire harnesses in the lid and base connect properly.

Parts & Accessories

FRONT



STAINLESS STEEL INNER POT



The Max Fill Line in the Inner Pot is represented by "FULL CUP". DO NOT fill past the Max Fill Line.

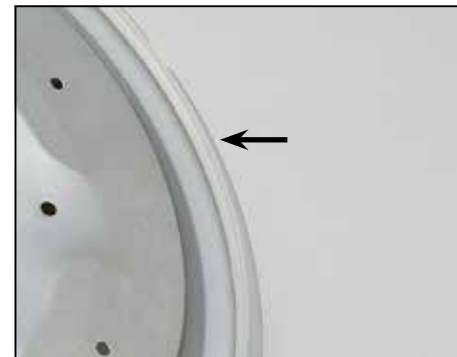
Pressure Lid Underside (with Inner Lid)



Pressure Lid: Inner Lid Center Gasket



Pressure Lid: Inner Lid Outer Gasket

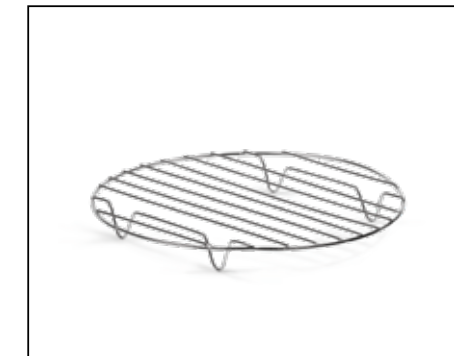


Parts & Accessories

Glass Lid (Optional)



Wire Rack (Optional)



Wire Racks (Optional)



Mesh Basket (Optional)



Ladle



Float Valve Pin



Condensation Collector



Measuring Cup



Power Cord



Your Emeril Lagasse Pressure AirFryer has been shipped with parts and accessories as shown above (except optional accessories). Check everything carefully before use.

If any part appears damaged, do not use this product. Contact Customer Service using the contact information located in the back of this manual.

For replacement parts, visit: www.PressureAirFryer.com.

Features & Benefits

A. BUILT-IN SAFETY DEVICES

- 1. SAFETY LID LOCK:** The Pressure Lid tabs connect under the Base tabs to lock the Pressure Lid to the Base when fully closed.
- 2. POSITIVE PRESSURE MECHANISM (FLOAT VALVE):** When the pressure reaches a required point, the pressure lifts the Float Valve up, contacting the Locking Pin.
- 3. LID POSITIONING SENSOR:** A magnetic sensor indicates whether the Lid is fully closed. The Unit will beep and display "LID" when the Lid is not locked or is not required for a preprogrammed setting.
- 4. LID INNER TRAY (GUARD):** The Inner Lid of the Pressure Lid prevents food from entering the Upper Lid and entering the Float Valve and Pressure Release Chambers.
- 5. ANTI-BLOCKAGE GUARD:** Guards the underside of the Pressure Release Valve.
- 6. TWO-STEP SECURITY RESET FOR QUICK RELEASE:** To open the Pressure Lid, slide the Steam Release Switch to the Open position to release steam. Continue holding the Steam Release Switch in the Open position until all steam has escaped. Once steam is no longer emitting from the Unit, you must release the Steam Release Switch to open the lid.
- 7. EXCESS PRESSURE RELEASE SYSTEM:** The Pressure Release Valve regulates the pressure inside the Unit to a controlled value. When sufficient pressure has built up inside the Unit, the Pressure Release Valve opens to release excess pressure.
- 8. AUTOMATIC TEMPERATURE CONTROL:** The temperature is regulated by the programming to maintain a consistent temperature.
- 9. PRESSURE CONTROLLER:** The Inner Pot sits on a pressure plate. When there is too much pressure, the plate depresses and turns off the heater, which stops the pressure from increasing.
- 10. ELECTRICAL (CURRENT-TEMP) PROTECTION:** There is a temperature sensor on the Base of the Unit. When the temperature rises above the preprogrammed setting, the heater shuts off and then fluctuates to allow the Unit to maintain the correct temperature.
- 11. CYCLE INDICATOR (LCD DISPLAY):** For pressure cooking: the LCD display changes colors and a program countdown is shown.
- 12. ANTI-TAMPER FLOAT VALVE GUARD:** A screen on the Lid covers the Float Valve, so it cannot be tampered with.
- 13. AUTO LID PROGRAM SELECTOR:** The Sous Vide, Steam, Sauté, Slow Cook, and Yogurt presets will not start if the Pressure Lid is locked. The Glass Lid must be used for these settings to prevent splatter and maintain a consistent temperature. The Air Fry preset will not start unless the Air Frying Lid is in place.
- 14. SMART COOLING TECHNOLOGY:** The Air Frying Lid runs for 2 minutes after the cooking cycle is complete to cool down the lid.

Features & Benefits

B. SPECIAL FEATURES

- 1. LCD DISPLAY:** The LCD Display on your *Emeril Lagasse Pressure AirFryer* offers a wide range of 44 preprogrammed settings. Cooking time may be adjusted to suit any recipe or personal preference or may be delayed to meet required time frames. The display changes color based on its operation.
- 2. KEEP WARM MODE:** At the completion of the cooking cycle, except for Sous Vide and Yogurt, the Unit will automatically switch to Keep Warm mode. Keep Warm mode keeps cooked food warm for up to 24 hrs. Do not use Keep Warm mode to warm uncooked food.
NOTE: Foods kept at Keep Warm mode for longer than 6–8 hrs. may lose flavor and texture.
- 3. STEAM RELEASE SWITCH:** Slide the Steam Release Switch on the top of the Pressure Lid from the Closed position to the Open position. Doing so quickly lowers the pressure inside the Unit by opening the Pressure Release Valve.
WARNING: After sliding the Steam Release Switch from the Closed Position to the Open position, hot steam and/or liquid can emit

from the Pressure Release Valve. Keep bare hands or exposed skin away from the Pressure Release Valve when it is emitting **HOT** steam. Do not attempt to open the Pressure Release Valve manually. Always use the Steam Release Switch.

- 4. ONE-TOUCH TECHNOLOGY:** With 44 preprogrammed settings, your family's favorite homemade meals can be quickly and easily cooked to perfection in a single pot with a single touch of a button and a turn of a dial.
- 5. COOL-TO-THE-TOUCH LID HANDLE:** The Handle stays cool to the touch, so you can open the lids even when there is hot food inside. It is always recommended to use oven mitts when opening the lids after the cooking cycle is complete. Be sure your mitts allow you to maintain a sufficient grip on the lid.
- 6. STAINLESS STEEL INNER POT:** The Inner Pot is made of stainless steel, which means it is completely PTFE and PFOA free.

Releasing Pressure After Pressure Cooking

NATURAL RELEASE AND RAPID RELEASE

Natural release and rapid release are two common methods used to depressurize a pressure cooker once active cooking is complete. Pressure cookers use steam pressure that builds up inside the closed pot to cook food. As the pot heats up, the liquid inside forms steam, which raises the pressure in the pot, cooking food at up to triple the normal rate. After active cooking is complete, the pressure built up inside the pressure cooker needs to be released.

The Emeril Lagasse Pressure AirFryer has a safety mechanism that prevents the Pressure Lid from opening until the pressure has been lowered. There are two ways to release the pressure within the Unit: natural release and rapid release. While both methods depressurize the Unit, the process for each method differs, and each process has a different impact on the food inside the Unit.

HOW NATURAL RELEASE WORKS AND WHEN TO USE IT

Natural release lets pressure reduce slowly on its own. Once the active cooking cycle is complete, you can press the Cancel Button on the Control Panel and the pressure will automatically drop inside the pressure cooker slowly. Because of this slow drop in pressure and heat, when using natural release, food continues cooking even though active cooking is complete.

Use this method when cooking meats, foods that increase in volume or that foam (like dried beans and legumes), soups, or any other foods that are primarily liquid.

Timing for natural release varies and will differ based on the type and amount of food being cooked. Generally, natural release takes between 20 and 60 mins.

NOTE: check that all pressure has been released by sliding the Steam Release Switch to the Open position and let go. There should not be any steam releasing from the Unit.

Releasing Pressure After Pressure Cooking

HOW RAPID RELEASE WORKS AND WHEN TO USE IT

To use rapid release, once the active cooking cycle is complete, cancel the cooking cycle by pressing the Cancel Button. Then, slide the Steam Release Switch to the Open position, let go of the Steam Release Switch, and wait for the steam to evacuate. Once the steam has been released, the Pressure Lid will slide open freely.

The rapid release process requires an extra degree of care because a burst of steam is released through the Pressure Release Valve. Rapid release takes no more than a few minutes and works best with foods

like eggs, vegetables, or delicate ingredients that do not benefit from any extra cooking time. This method is also helpful when you need to check the doneness of food or to add additional ingredients to the Emeril Lagasse Pressure AirFryer, such as when cooking a stew.

Avoid using rapid release when cooking foods that foam, froth, or increase in volume, such as legumes, or foods that are mostly liquid, such as soup, because the liquid can boil up and vent through the Pressure Release Valve.

Instructions for Pressure Lid Assembly

INNER LID ASSEMBLY

REMOVING LID

1. Hold the Knob on the underside of the Inner Lid and pull to remove the Inner Lid (see Fig. i).

INSERTING INNER LID

1. Ensure that the Knob on the underside of the Inner Lid is facing outward, away from the Lid.
2. Ensure that the Inner Lid Rubber Gaskets are properly attached to the Inner Lid (see Fig. ii-a & ii-b).
3. Press the hole on the Inner Lid into the Center Knob on the underside of the Lid (see Fig. iii).
4. Ensure that Knob is visible when the Inner Lid is in place and that the Inner Lid Rubber Gaskets are positioned evenly and onto the rim of the Inner Lid (see Fig. ii-a).

CHANGING OR CLEANING THE INNER LID

1. Hold the Inner Lid Knob on the underside of the Inner Lid and pull to remove the Inner Lid (see Fig. i).
2. Pull off the Inner Lid Center Gasket (see Fig. iv) and the Inner Lid Outer Gasket (see Fig. ii-b).
3. Clean the Inner Lid Rubber Gaskets after each use. Inspect the Inner Lid Rubber Gaskets to ensure that they are clear of debris.
4. Place the new or clean Inner Lid Center Gasket in the hole in the Inner Lid (see Fig. v). Attach the new or clean Inner Lid Outer Gasket to the outside of the Inner Lid. When properly attached, the Inner Lid Rubber Gaskets should sit evenly.
5. Ensure that the Knob on the Inner Lid is facing outward, away from the Lid. You should be able to see the Knob (see Fig. ii-a).
6. Press the Inner Lid onto the Lid and press the hole on the Inner Lid onto the Center Knob on the underside of the Lid (see Fig. iii).
7. Ensure that the Inner Lid is facing outward and that the Inner Lid Rubber Gasket sits correctly and evenly on the Inner Lid.

FIG. i



FIG. ii-a



FIG. ii-b

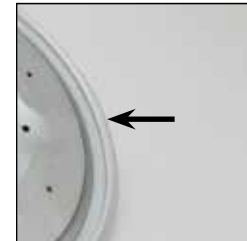


FIG. iii



FIG. iv



FIG. v



Instructions for Pressure Lid Assembly

FLOAT VALVE ASSEMBLY

1. Remove the Lid from the Unit and remove the Inner Lid (see **INNER LID ASSEMBLY**, p. 16).
2. Pull off the Rubber Gasket at the bottom of the Float Valve (see Fig. vi). The Float Valve will be loose in its chamber.
3. Inspect the Float Valve Chamber to ensure that no food is stuck in the chamber. Run water through the Float Valve Chamber to clean it. Be cautious not to submerge the whole Pressure Lid.
4. When the chamber is clear of debris, turn the Pressure Lid right side up to allow the Float Valve to drop into the Float Valve Chamber on the underside of the Lid. Turn the lid to the side so you can view the float valve.
5. Stick the pointed end of the Float Valve Pin into the side hole of the Float Valve (see Fig. vii).
6. With the Float Valve Pin inserted into the side hole, slide the Rubber Gasket onto the Float Valve, ensuring that the wider side of the Rubber Gasket is against the Pressure Lid (see Fig. viii).
7. The Rubber Gasket should be snug on the Float Valve.
8. Remove the Float Valve Pin (see Fig. vii).

PRESSURE RELEASE VALVE ASSEMBLY

NOTE: Do not attempt to assemble or disassemble the Pressure Release Valve when the Emeril Lagasse Pressure AirFryer is in use.

1. Pull to remove the Pressure Release Valve (see Fig. ix).
2. Ensure that the Pressure Release Valve and holes are not blocked by food or debris. If blocked, wash out or use a pin to unblock.
3. Look at the clip on the underside of the Pressure Release Valve (see Fig. x). It should not be damaged or severely bent.
4. Press the Pressure Release Valve back into the hole on the Lid. If the Valve does not insert correctly, it may have a bent clip.

FIG. vi



FIG. vii

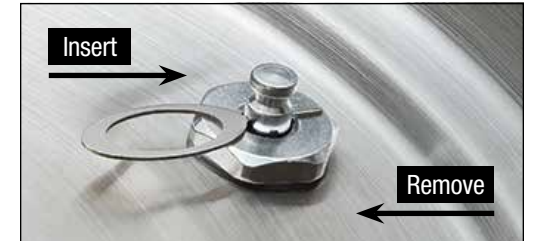


FIG. viii



FIG. ix



FIG. x



Preparing for Pressure Cooking

CHECK PARTS & ACCESSORIES

1. Before first use, remove parts and accessories from the package and ensure all parts have been included before discarding any packaging materials. Remove all packing materials such as plastic film, cardboard, and stickers on the Pressure Release Valve and Condensation Collector (see **PARTS & ACCESSORIES**, p. 8).
2. **CLEAN INSIDE:** Remove the Inner Lid from the Pressure Lid by pulling the Knob. Remove the Rubber Gaskets from the Inner Lid (see

INNER LID ASSEMBLY, p. 16). Wash the Inner Lid, Rubber Gasket, Inner Pot, and other loose accessories with warm, soapy water; rinse; and dry. NOTE: Be sure to replace the Rubber Gaskets (see **CHANGING THE INNER LID RUBBER GASKETS** and **FLOAT VALVE ASSEMBLY** sections) before reinstalling Inner Lid. Periodically check that the Inner Lid Rubber Gaskets are not cracking, breaking, or stretching and are properly installed.

TEST RUN CONDUCTED WITH WATER ONLY



FIG. A
(Float Valve Rubber Gasket)



FIG. B
(Condensation Collector)

Outer Gasket around the outside of the Inner Lid and the Inner Lid Center Gasket in the center hole. Make sure the Float Valve and Rubber Gasket are in place in the Pressure Lid (see **INSTRUCTIONS FOR PRESSURE LID ASSEMBLY**, p. 16).

Before first use and periodically afterward, perform a test run conducted with water only to ensure that the Unit is operating properly. To perform the test:

1. Place the Unit on a clean, flat surface.
2. Attach the Condensation Collector to the side of the Unit by sliding it into the slots (see Fig. B). **NOTE:** The Condensation Collector may be preassembled.
3. Remove the Pressure Lid. Place the Inner Lid

4. Place the Inner Pot in the Base. Pour 2 cups (473 ml) of water in the Inner Pot.
5. Attach the Power Cord to Unit Base and then a wall outlet (see **ATTACHING THE POWER CORD**, p. 7). When the Unit is first plugged in, “----” will appear on the LCD Display. The Unit is automatically “ON” when plugged in.
6. **ATTACHING LID:** With the LCD Display facing you, place the Pressure Lid on the Unit, aligning the Lid Position Mark with the Open Mark (see Fig. C). Twist the Pressure Lid counterclockwise about 30° and align the Lid Position Mark with the Closed Mark (see Fig. D). When the Pressure Lid is locked, the Release Switch will move to the Closed position (see Fig. E).

Preparing for Pressure Cooking

7. The Magnetic Safety Sensor assures the Pressure Lid is properly closed before the Unit can pressurize. If the Pressure Lid is not closed correctly when starting a cooking cycle, a beeping noise will sound and the word “LID” will appear on the display, indicating the Pressure Lid is not fully closed.
8. Once the Pressure Lid is properly attached, select the Canning Button on the Panel. Turn the Program Dial to the left to select the Short setting and then press the Program Dial to confirm the setting. This setting will automatically set a 10-min. cooking time. The LCD Display will turn orange while pressure builds in the Unit and will turn red when the desired pressure level is reached.

CAUTION: DO NOT ATTEMPT TO OPEN LID WHEN LCD DISPLAY IS ORANGE OR RED.

9. **SAFELY RELEASE PRESSURE:** Once the cycle is complete, the Unit will beep. Press the Cancel Button. Slide the Release Switch from the Closed to the Open position and let go (see Fig. F). Allow all pressure to escape from the Unit. You will notice a slight incline of the

Pressure Release Valve while pressure is being released (see Fig. H). After no steam is coming out of the Pressure Release Valve, the Pressure Lid can be removed easily.

WARNING: Keep your body (face, arms, torso) away from Pressure Release Valve area when operating the Release Switch to avoid being exposed to the steam released from the valve. Follow these safety precautions when releasing pressure to prevent serious injury.

10. Allow the water in the Inner Pot to cool. Remove and empty the Inner Pot. Rinse and towel dry.

WARNING: DO NOT LIFT BASE TO REMOVE CONTENTS from Inner Pot. Do not lift Inner Pot from Base when contents are hot.

NOTE: Do not use metal utensils in the Inner Pot.

WARNING: PREVENT BURNS! DO NOT TOUCH THE STAINLESS STEEL EXTERIOR. ONLY USE THE BLACK HANDLE ON THE LID TO OPEN. CONTENTS IN THE UNIT ARE HOT. ALWAYS OPEN THE LID AWAY FROM FACE AND BODY.

FIG. C (Open Position)



FIG. D (Locked Position)

FIG. E (Closed Position)



FIG. F (Open Position)

FIG. G (Valve is Down and Closed)

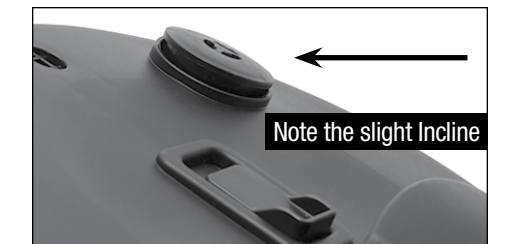
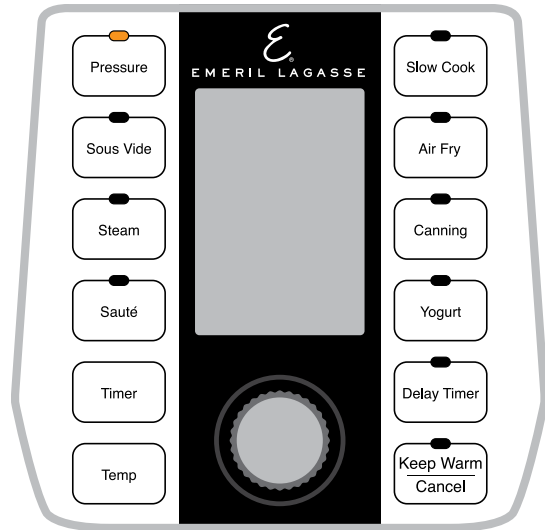


FIG. H (Valve is Up and Open)

Instructions for Pressure Cooking



IMPORTANT: Any function can be stopped immediately by pressing the Cancel Button.

1. Review **PREPARING FOR PRESSURE COOKING** (see p. 18) to learn about the Unit.
2. Place the Emeril Lagasse Pressure AirFryer on a clean, flat surface.
3. Attach the Condensation Collector to the side of the Unit (see Fig. B).
4. Open the Pressure Lid by sliding and letting go of the Steam Release Switch from the Closed position to the Open position. Then, grab the handle and twist the Lid clockwise to open the Lid see **OPEN LID** in **PREPARING FOR USE**.
5. Place the Inner Pot in the Base. Add ingredients to Inner Pot. **NEVER FILL THE INNER POT ABOVE THE FULL CUP LINE** (see **IMPORTANT SAFEGUARDS**, p. 4).
6. **ATTACHING LID:** With the LCD Display facing you, place the Pressure Lid on the Unit, aligning the Lid Position Mark with the Open Mark (see Fig. C). Twist the Pressure Lid counterclockwise about 30° (see Fig. D). When the Pressure Lid is locked, the Release Switch will move to the Closed position (see Fig. E).

7. Attach the Power Cord into the Emeril Lagasse Pressure AirFryer and then into a wall outlet (see **ATTACHING THE POWER CORD**, p. 7). When the Unit is initially plugged in, “----” will appear on the LCD Display. The Unit automatically powers on when plugged in.
8. **SELECT COOKING MODE:** You can select a preprogrammed setting (see part A, p. 24–25). The LCD Display will turn blue when a program is selected (see Fig. I).
9. **SELECT COOKING TIME:** Some presets feature multiple preset cooking times. Turn the Program Dial to the left or right to choose a preset time. (see part B, p. 24–25). Press the Program Dial to confirm the setting. When a cooking preset button is pressed and a food type is selected, the LCD Display will show the default cooking time for that preset.
10. Turn the Program Dial to the left or right to switch between SHORT, MED, or LONG cooking settings and press the Program Dial to select (see part C, p. 24–25).
11. Alternatively, you can select the Timer Button to manually adjust the cooking time (see part D, p. 24–25).

Instructions for Pressure Cooking

12. Once a cooking time and temperature have been confirmed, the LCD Display will turn orange (see Fig. J).
13. **USE DELAY TIMER:** The Delay Timer lets you delay the beginning of the cooking cycle. To use the Delay Timer, select a cooking time and temperature. Instead of pressing the Program Dial to confirm the time and temperature, press the Delay Timer Button. Then, use the Program Dial to select the desired time delay and press the Program Dial to confirm the setting.

NOTE: Using a delay time greater than 2 hrs. is not recommended because bacteria can form when uncooked food sits in the Inner Pot for too long.
14. For pressure cooking settings, once the inside of the Emeril Lagasse Pressure AirFryer has reached the desired pressure level, the LCD Display will turn red (see Fig. K).
15. At the completion of the cooking cycle, the Unit will “beep” and enter Keep Warm mode until manually cancelled by pressing the Cancel Button.

NOTE: Foods kept at Keep Warm mode for longer than 6–8 hrs. may lose their flavor and texture.

NOTE: When the cooking cycle is complete and the Keep Warm function is in use, the screen will remain Red. Allow sufficient time for the screen to turn blue and release any remaining pressure before opening.

16. Open and remove the Pressure Lid by sliding the Steam Release Switch to the Open position and then letting go. The Pressure Release Valve should move from the Closed position to the Open position (see Fig. H). A quick burst of steam will release from the Pressure Release Valve. If pressure and steam are being released, wait until no steam is being emitted by the Pressure Release Valve before trying to open the Pressure Lid. Do not force the Pressure Lid open until all the pressure is released, which may take several minutes. Next, grab the handle and twist the Pressure Lid clockwise approximately 30°.

NOTE: Some foods, especially thickly textured stews and sauces and oily foods, will percolate and form bubbles. The bubbles can burst and splatter. Before removing the Pressure Lid, gently tap/jiggle the Unit after releasing pressure to burst the bubbles.

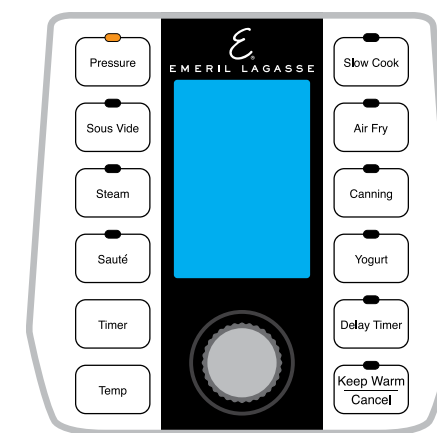


FIG. I (standby)

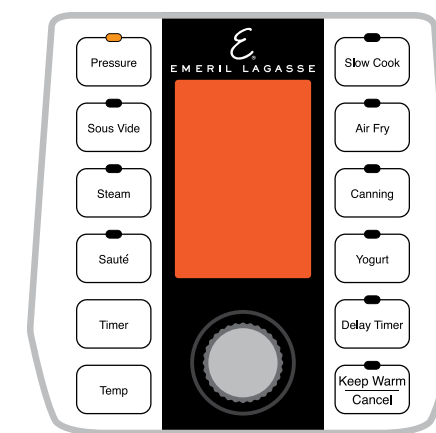


FIG. J (preheating)

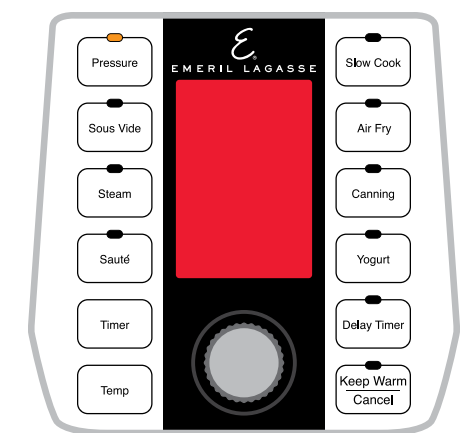
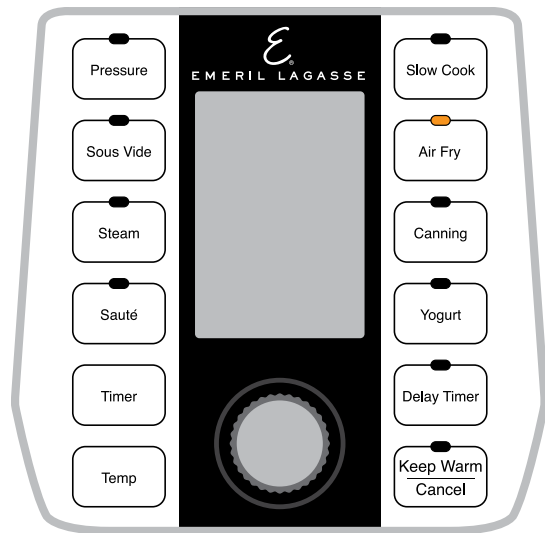


FIG. K (fully heated)

Instructions for Air Frying



IMPORTANT: Any function can be stopped immediately by pressing the Cancel Button.

1. Review **PREPARING FOR PRESSURE COOKING** (see p. 18) to learn about the Unit.
2. Place the Emeril Lagasse Pressure AirFryer on a clean, flat surface.
3. If the Pressure Lid is attached to the Unit, remove the Pressure Lid by sliding and letting go of the Steam Release Switch from the Closed position to the Open position. Then, grab the handle and twist the Pressure Lid clockwise to remove the Lid see **OPEN LID** in **PREPARING FOR USE**.
4. Place the Inner Pot in the Base. Place a rack in the Inner Pot. Place ingredients on the rack. **NEVER FILL THE INNER POT ABOVE THE FULL CUP LINE** (see **IMPORTANT SAFEGUARDS**, p. 4).
5. **ATTACHING LID:** Place the Air Frying Lid on top of the Base, aligning the six pins in the Air Frying Lid's Wire Harness with the six holes in the Base's Wire Harness. The Air Fry preset will not function unless the Wire Harnesses are aligned properly (see p. 13). Do not twist the Air Frying Lid to close. The Air Frying Lid does not lock.

TIP: Do not tilt or angle the lid when placing or removing. Lift or lower the lid straight up or down to ensure that the wire harnesses in the lid and base connect properly.

6. Attach the Power Cord into the Emeril Lagasse Pressure AirFryer and then into a wall outlet (see **ATTACHING THE POWER CORD**, p. 7). When the Unit is initially plugged in, "----" will appear on the LCD Display. The Unit automatically powers on when plugged in.
7. **SELECT COOKING MODE:** Select the Air Fry setting (see part A, p. 24–25). The LCD Display will turn blue when a program is selected (see Fig. L). The Air Fry preset will not function if the Pressure Lid is attached to the Unit.
8. **SELECT COOKING TIME AND TEMPERATURE:** Turn the Program Dial to the left or right to choose a setting (see part B, p. 24–25). Press the Program Dial to select the setting. When a cooking preset button is pressed and a food type is selected, the LCD Display will show the default cooking time and temperature for that preset.
9. Press the Program Dial to confirm the preset cooking time and temperature (see part C, p. 24–25).

Instructions for Air Frying

10. Alternatively, you can select the Timer Button to manually adjust the cooking time (see part D, p. 24–25). You can also select the Temp Button to manually adjust the cooking temperature for most presets to suit the needs of your recipe (see part E, p. 24–25).
11. Once the fan has stopped running, open and remove the Air Frying Lid. The Air Frying Lid will be hot. **ALWAYS** place the Air Frying Lid, with the heating element facing downward, on a wire rack or heat-resistant trivet that overlaps the lid after use to cool. Placing only the heating element on a small heat-resistant surface might damage the heating element.

NOTE: DURING THIS TIME OR ANY TIME DURING THE COOKING CYCLE, DO NOT ATTEMPT TO MOVE THE UNIT OR OPEN THE LID.

12. Once the cooking cycle is complete, the LCD Display will display a rotating icon for 2 minutes while the fan cools down the Air Frying Lid (see Fig. N). **DO NOT** attempt to remove the Air Frying Lid until the LCD Display turns blue to indicate that the Air Frying Lid has cooled.
13. After the LCD Display turns blue (see Fig. L), open and remove the Air Frying Lid. The Air Frying Lid will be hot. **ALWAYS** place the Air Frying Lid, with the heating element facing downward, on a wire rack after use to cool.

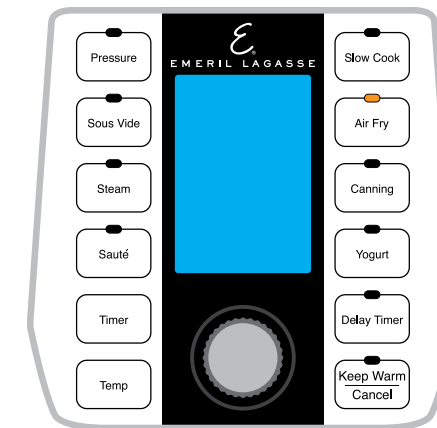


FIG. L (standby)

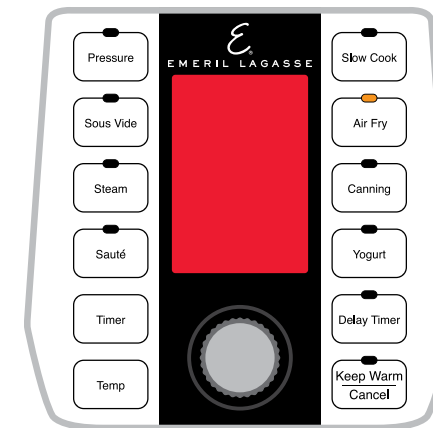


FIG. M (heating/heated)

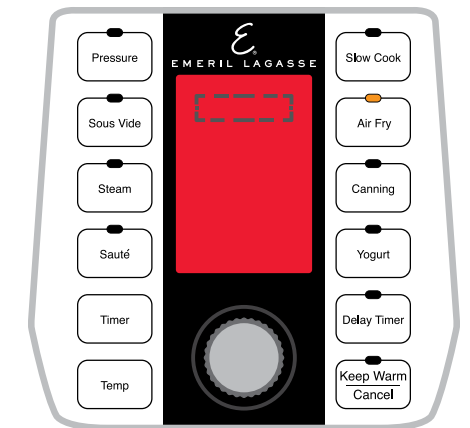


FIG. N (lid cooling)

AIR FRYING TIPS

- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Large quantities of food only require a longer cooking time than smaller quantities.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the potato.
- Snacks normally cooked in an oven can also be cooked in the Pressure AirFryer.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- You can use the Pressure AirFryer to reheat foods. Simply set the temperature and time to however warm you want your food.

Preset Cooking Programs

A	(B)	C	D	E	
PRESET	SHORT	MED	LONG	COOK TIME	TEMP
	Default Cook Time	Default Cook Time	Default Cook Time	Adjust Range (Increments)	Adjust Range (Increments)
Pressure					
CUSTOM	10 mins.	30 mins.	60 mins.	1–120 mins. (1 min.)	-
BEEF	15 mins.	30 mins.	90 mins.	1–90 mins. (1 min.)	-
POULTRY	10 mins.	30 mins.	45 mins.	1–59 mins. (1 min.)	-
FISH	2 mins.	3 mins.	10 mins.	1–59 mins. (1 min.)	-
PORK	15 mins.	30 mins.	90 mins.	1–90 mins. (1 min.)	-
RIBS	20 mins.	30 mins.	90 mins.	1–90 mins. (1 min.)	-
VEGETABLES	2 mins.	6 mins.	12 mins.	1–59 mins. (1 min.)	-
BEANS	5 mins.	20 mins.	30 mins.	1–59 mins. (1 min.)	-
EGG	2 mins.	4 mins.	6 mins.	1–59 mins. (1 min.)	-
BARLEY	-	6 mins.	-	1–59 mins. (1 min.)	-
QUINOA	-	4 mins.	-	1–59 mins. (1 min.)	-
RISOTTO	6 mins.	8 mins.	10 mins.	1–59 mins. (1 min.)	-
WHITE RICE	6 mins.	8 mins.	10 mins.	1–59 mins. (1 min.)	-
BROWN RICE	-	18 mins.	-	1–59 mins. (1 min.)	-
BAKE	10 mins.	25 mins.	40 mins.	1–59 mins. (1 min.)	-
Sous Vide					
BEEF	1 hr.	5 hrs.	12 hrs.	1–24 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)
POULTRY	45 mins.	1 hr.	90 mins.	30 mins.–24 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)
FISH	20 mins.	40 mins.	1 hr.	20 mins.–24 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)
PORK	1 hr.	3 hrs.	5 hrs.	30 mins.–24 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)
VEGETABLES	10 mins.	1 hr.	2 hrs.	10 mins.–3 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)
EGG/CUSTARD	45 mins.	1 hr.	2 hrs.	30 mins.–3 hrs. (5 mins.)	95–195° F (5° F)/35–90° C (5° C)

- Most settings have three preset cooking times (SHORT, MED, and LONG). Select the setting that is best for your recipe or use the Time Button to adjust the cooking time manually.
- The default temperature for the **Sous Vide**, **Sauté**, and **Slow Cook** presets are 140°, 340°, and 195° F (60°, 170°, and 90° C), respectively. For the **Air Fry** preset, default temperature varies.
- The maximum time the cooking cycle can be delayed with the Delay Timer Button for **all** presets is 24 hrs. (with increments of 10 mins.). When cooking perishable food (meat, fish, chicken, etc.), do not delay the cooking cycle for more than 2 hrs.

- The Keep Warm function for **all** presets (except Sous Vide and Yogurt) lasts for a maximum time of 24 hrs. Foods kept at Keep Warm mode for longer than 6–8 hrs. may lose their flavor and texture.
- Consult recipes to use the appropriate liquid amount when cooking. It is not recommended to cook dry contents unless using the Sauté function.
- It is recommended to use the Glass Lid to maintain a consistent temperature during the Sous Vide, Steam, Sauté, Slow Cook, and Yogurt cooking cycles.

Preset Cooking Programs

A	(B)	C	D	E	
PRESET	SHORT	MED	LONG	COOK TIME	TEMP
	Default Cook Time	Default Cook Time	Default Cook Time	Adjust Range (Increments)	Adjust Range (Increments)
Steam					
FISH	5 mins.	10 mins.	15 mins.	1–59 mins. (1 min.)	-
EGGS (poach)	3 mins.	9 mins.	15 mins.	1–59 mins. (1 min.)	-
VEGETABLES	15 mins.	25 mins.	35 mins.	1–59 mins. (1 min.)	-
Sauté					
BEEF	-	20 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
POULTRY	-	20 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
FISH	-	20 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
PORK	-	20 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
RIBS	-	20 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
VEGETABLES	-	10 mins.	-	1–59 mins. (1 min.)	95–360° F (5° F)/35–182° C (5° C)
Slow Cook					
BEEF	4 hr.	6 hrs.	10 hrs.	1–12 hrs. (15 mins.)	195–212° F (1° F)/90–100° C (1° C)
POULTRY	4 hr.	6 hrs.	10 hrs.	1–12 hrs. (15 mins.)	195–212° F (1° F)/90–100° C (1° C)
PORK	6 hr.	8 hrs.	10 hrs.	1–12 hrs. (15 mins.)	195–212° F (1° F)/90–100° C (1° C)
RIBS	6 hr.	8 hrs.	10 hrs.	1–12 hrs. (15 mins.)	195–212° F (1° F)/90–100° C (1° C)
VEGETABLES	1 hr.	2 hrs.	4 hrs.	1–12 hrs. (15 mins.)	195–212° F (1° F)/90–100° C (1° C)
Air Fry					
CUSTOM	-	15 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
BEEF	-	25 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
POULTRY	-	30 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
FISH	-	10 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
BAKE	-	30 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
VEGETABLES	-	18 mins.	-	1–59 mins. (1 min.)	200–400° F (5° F)
DEHYDRATE	-	4 hrs.	-	2–10 hrs. (30 mins.)	85–175° F (5° F)
Canning					
-	10 mins.	1 hr.	2 hrs.	5 mins.–3 hrs. (5 min.)	-
Yogurt					
-	5 hrs.	7 hrs.	9 hrs.	4–10 hrs. (15 mins.)	-

Sous Vide

Using traditional cooking methods, heat is transferred from a hot burner or oven to a pan and then to your food, which is heated from the outside to the middle. Using guesswork and a little luck, you sometimes get good results, but the food is often overdone on the outside and sometimes undercooked toward the center. The heat generated by a pan or air inside an oven is usually much hotter than it needs to be. If you don't remove the food at precisely the right time, results will be inconsistent.

Sous vide cooking utilizes precise temperature control to produce results that you cannot achieve

through any other cooking technique. Set up the Emeril Lagasse Pressure AirFryer as shown in this manual; place your seasoned food in a slider, snap shut, or vacuum-sealable food storage bag; place the bag in the water; and set the time and temperature. Your food will cook to perfect doneness. Once cooked, you can leave the food in the water bath until you are ready to serve.

NOTE: Do not keep food heated at the temperature beyond the completion of its cooking cycle. Doing so can cause a loss of flavor or texture.

OPERATING INSTRUCTIONS

- Put seasoned food in a sealable bag(s).
- Remove as much air as possible from the bags(s) before sealing. You may use a vacuum sealer for best results.
- Pour water into the Inner Pot, being careful not to add so much water that the water passes the FULL CUP Line when the bags are added.

NOTE: You can place the food bags in the Inner Pot first and then add the water to ensure that the water does not fill above the FULL CUP Line. Then, remove the bags before beginning the cooking cycle and preheating the water.
- Press the Sous Vide Button and use the Program Dial to choose the desired cooking preset time. You may choose between the SHORT, MED, or LONG default time settings or press the Timer Button to adjust the time to a custom time setting. Then, press the Temp Button to adjust the cooking temperature to your desired temperature.

- NOTE:** The SHORT, MED, and LONG settings are default times. You still need to adjust the temperature to the desired doneness.
- Press the Program Dial to begin cooking cycle. The LCD Display will turn orange. Once the desired cooking temperature has been reached, Unit will beep and the timer will begin counting down.
 - Carefully place the food bag in the water. Make sure you don't drop the bag in the water.
 - Once the timer has completed, use tongs to remove the sealed bag with food. Do not use your hands because the water will be hot. Do not press the Keep Warm Button.

Sous Vide

SOUS VIDE TIPS

NOTE: Do not place food in the water without placing it in a sealable bag.

- You may add seasonings and rubs to food before bagging.
- Always use BPA-free vacuum-seal or snap seal food storage bags for cooking.
- The thickness of meat, poultry, or fish will determine the cooking time. Use a food thermometer after removing food from the bag to guarantee that a safe food temperature has been reached.
- For health and safety, if unsure of doneness, add 30 mins. to the cooking time (for example, to pasteurize eggs or poultry).
- Ensure that the sealed bag with food is constantly submerged so the food is fully cooked. Clip a food-safe or sous vide weight (not included) to the food bag.
- Searing after cooking gives foods a finished look and texture. To achieve this, toss butter into a smoking-hot skillet and quickly sear cooked meat for 30 secs. on each side.
- Cook fruit to make toppings, purées, and syrups. Cook for 2–2 ½ hrs. at 160° F and let cool in the bag before using.

SUGGESTED TIMES & TEMPERATURES

FOOD	TEMP.	TIME
Beef		
Rare	125° F (52° C)	1 hr. 15 mins.
Medium Rare	135° F (57° C)	1 hr. 15 mins.
Medium	140° F (60° C)	1 hr. 15 mins.
Medium Well	150° F (65° C)	1 hr. 15 mins.
Well Done	160° F (71° C)	1 hr. 15 mins.
Rib Roast – Med.	140° F (60° C)	6–14 hr.
Pork		
Roast	155° F (68° C)	3 hrs.
Chops – Medium	145° F (63° C)	1 hr.
Chops – Well Done	160° F (71° C)	1 hr.
Poultry		
Chicken Breast	150° F (65° C)	1 hr.
Dark Meat	165° F (74° C)	1 hr.
Fish		
Filet or Steak	125° F (52° C)	45 mins.
Eggs		
Poached	150° F (65° C)	1 hr.
Vegetables		
Green Vegetables	180° F (82° C)	5–20 mins.
Root Vegetables	180° F (82° C)	1.5–3 hrs.

Yogurt

THE YOGURT-MAKING PROCESS

- Place the Inner Pot in the Base.
- Pour 2 qts. of whole or 2% milk into the Inner Pot.
- Press the Yogurt Button. The LCD Display will show "7:00." Press the Program Dial to accept the program. Use the Program Dial to choose between the default preset time settings. Press the Dial to confirm the time.
- Once the Unit reaches 180° F, the Unit will stop heating and the LCD Display will show "COOL."
- Once the milk reaches 110° F, the Emeril Lagasse Pressure AirFryer will beep and the LCD Display will show "ADD." Using a ladle or measuring cup, remove 1 cup of milk from the Inner Pot. Mix the 1 cup milk with 2 tbsp. yogurt or yogurt starter. Then, return the milk mixture into the Inner Pot with the remaining heated milk and stir gently.
- Press the Yogurt Button. Use the Program Dial to choose between the default preset time settings. Press the Dial to confirm the time.

NOTE: If the Yogurt Button is not pressed, the Unit will beep continuously, and the Emeril Lagasse Pressure AirFryer will return to standby mode.
- Place the Glass Lid on the Emeril Lagasse Pressure AirFryer.
- Leave the Emeril Lagasse Pressure AirFryer undisturbed**, allowing the yogurt to incubate for 4–10 hrs.
- Once the incubation is complete, remove the yogurt, and store in a container in the refrigerator.

TIPS

- The incubation process can be shorter (as low as 4 hrs.) or longer (as long as 10 hrs.) depending on the desired thickness of the yogurt. Longer incubation periods produce thicker, tarter yogurt.
- For thicker, Greek-style yogurt: After incubation, spoon the yogurt into a cheesecloth-lined colander set over a bowl and let the yogurt drain for at least 1 hr. (let thicker yogurt drain overnight) in the refrigerator. Discard or reserve the whey (the liquid that passes through the cheesecloth).
- Yogurt can be stored in the refrigerator in covered glass, ceramic, or plastic containers for up to two weeks (the flavor will be best within the first week).

General Pressure Cooking Time Charts

NOTE: All pressure cooking modes require the addition of liquid in some form (water, stock, etc.). Unless you are familiar with the pressure cooking process, follow recipes carefully for liquid addition suggestions.

NOTE: A minimum of 1 cup of liquid is needed to build pressure.

Vegetable	Liquid Amount (cups)	Approx. Time (min.)
Asparagus, thin whole	1	1–2
Beans, fava	1	4
Beans, green	1	2–3
Beans, lima	1	2
Beets, medium	1	10
Broccoli, pieces	1	2
Brussels sprouts, whole	1	4
Carrots, 1-in. pieces	1	4
Corn, on the cob	1	3
Pearl onions, whole	1	2
Potatoes, 1 ½-in. chunks	1	6
Potatoes, whole, medium	1	10–11
Squash, acorn, halved	1	7
Squash, summer, zucchini	1	4

Meat	Liquid Amount (cups)	Approx. Time (min.)
Beef/veal, roast or brisket	3–4	35–40
Beef, meatloaf (2 lb)	1	10–15
Beef, corned	4	50–60
Pork, roast	1	40–45
Pork, ribs (2 lb)	3	20
Leg of lamb	2–4	35–40
Chicken, whole (2–3 lb)	3–4	20
Chicken, pieces (2–3 lb)	3–4	15–20
Cornish hens, two	1	15
Meat/poultry soup/stock	4–6	15–20

Seafood/Fish	Liquid Amount (cups)	Approx. Time (min.)
Clams	1	2–3
Lobster (1 ½–2 lb)	1	2–3
Shrimp	1	1–2
Fish, soup, or stock	1–4	5–6

Frequently Asked Questions

- 1. What is the material of construction?**
This appliance has a stainless steel housing and Inner Pot.
- 2. How do you assemble/disassemble the Unit?**
This appliance comes fully assembled with the Float Valve, Pressure Release Valve, and Inner Lid already assembled in the Pressure Lid. Attach the Condensation Collector before operation (see **PREPARING FOR PRESSURE COOKING**, p. 18).
- 3. What is the default time?**
Each cooking mode has a default time that appears as soon as you select a desired program button. Before the timer on the LCD Display begins counting down, the appliance must first reach the proper pressure and/or temperature for that mode.
- 4. How long does it take for the Unit to reach full pressure and for the cook time clock to start a countdown?**
When the Unit reaches the desired cooking pressure, the LCD Display will change color from orange to red and the cooking time will begin counting down. The time required to reach the desired pressure setting depends on the volume, concentration, and ratios of solid to liquid in the Unit – generally 5–40 mins.
- 5. Can you change the cook time from the default setting?**
Yes! You can change the cook time two ways. Select SHORT, MED, or LONG. These are preprogrammed settings that will give a predetermined time. Alternatively, select the Time Button to adjust the cooking time to suit your needs.
- 6. Can you leave the Unit on while not at home?**
The Emeril Lagasse Pressure AirFryer has a delayed start function, but leaving the Unit on while not at home is not recommended.
- 7. Can you put frozen foods into the Unit without defrosting?**
Yes! Remember to add an average of 10 extra mins. to the cooking time when cooking frozen meals.
- 8. Can I deep fry in this Unit?**
No! Do not attempt to deep fry in the Emeril Lagasse Pressure AirFryer. The Unit does not have safety measures to prevent oil fumes and fire. Pressurized oil fumes are very dangerous and can cause an explosion.
- 9. How do I turn off the Unit?**
Press the Cancel Button on the Control Panel and unplug the Power Cord from the wall outlet and the Unit Base.

Care & Cleaning

CAUTION

Any leftover food or debris remaining in the Unit could prevent safety devices from operating correctly during subsequent use! FOLLOW THESE CLEANING INSTRUCTIONS AFTER EACH USE.

1. Allow the Unit to cool to room temperature before cleaning. **Do not attempt to clean a hot Emeril Lagasse Pressure AirFryer!**
2. Unplug the Power Cord from the wall and then from the Unit Base in a straight motion. Do not twist or pull the Power Cord at an angle. Twisting or pulling at an angle may damage the Power Cord, plug, or Base.
3. Clean the exterior of the Unit with a soft, damp cloth or paper towel. **Do not immerse the power cord, plug, Unit Base, or Air Frying Lid in water or pour water into the housing.**
4. If the Pressure Lid is attached to the Unit, unlock the Pressure Release Valve by sliding the Steam Release Switch to the Open position and let go. Wash with mild, soapy water and rinse well. Use a small pin if necessary to remove any blockages that may have occurred during cooking process. Check to see that the interior spring-loaded part moves freely by pressing down on it. Check to see that it is free from debris.
5. If the Pressure Lid was used, clean the Pressure Lid and Inner Lid (see **INNER LID ASSEMBLY**, p. 16). Remove the Inner Lid Rubber Gaskets from the Inner Lid. The Inner Lid Rubber Gaskets must be washed separately with a sponge or soft cloth and warm, soapy water. Rinse well. Reattach the Inner Lid Rubber Gasket to the Inner Lid.

NOTE: Check before each use to make sure the Rubber Gasket is clean, flexible, and not torn.

If damaged, replace before operating Unit (see **INNER LID ASSEMBLY**, p. 16).

6. Rinse upper and underside of Lid with warm water, making sure the Float Valve and Pressure Release Valve are free from debris. Both valves should be able to move up and down freely, with the Float Valve stopping only when the Float Valve Rubber Gasket meets the Lid. Dry.
7. Attach the Inner Lid to the Lid. Improper placement of the Inner Lid will prevent the Lid from closing properly. (see **INNER LID ASSEMBLY**, p. 16).
8. If the Air Frying Lid was used, let the lid cool and then clean it with a damp, moist cloth.
CAUTION: Do not submerge or rinse the Air Frying Lid in water. Only clean it with a damp, moist cloth.
9. Remove the Inner Pot after every use. The Inner Pot is dishwasher safe, but to prolong its use, you should wash it by hand using warm, soapy water and a soft cloth or sponge. Rinse and towel dry. Do not use harsh chemicals or scouring pads.
10. To clean the Condensation Collector, slide to remove it; clean it with warm, soapy water; allow it to dry; and then reattach it.

NOTE: Customer Service should be contacted for any questions or parts (see the back of this manual for contact information).

NOTE: The following parts can be placed in dishwasher: Inner Pot, Measuring Cup, Spoon. We recommend hand washing all parts to prolong the life of the components. Any other servicing should be performed by an authorized service representative.

Troubleshooting

Symptom	Possible Cause	Solution
Cannot open Pressure Lid		DO NOT FORCE OPEN.
Pressure Lid does not lock	Inner Lid Rubber Gasket is not properly installed	Reinstall Inner Lid Rubber Gasket.
Cannot open Pressure Lid after pressure is released	Float Valve and Pressure Release Valve are still raised	Ensure the Pressure Release Valve is open, the Steam Release Switch is in the Open position, and you have let go of the Steam Release Switch. CAUTION: Hot steam may be released during this process. DO NOT FORCE THE UNIT OPEN. Do not place face, hands, or body near valve opening.
	Pressure Lid incorrectly installed	See ATTACHING LID in INSTRUCTIONS FOR PRESSURE COOKING , p. 20.
Air escapes from the rim of the Pressure Lid and pressure will not increase	Inner Lid not installed	Install Inner Lid (see INNER LID ASSEMBLY in INSTRUCTIONS FOR PRESSURE LID ASSEMBLY , p. 16).
	Inner Lid Rubber Gasket not installed or incorrectly installed	Install Inner Lid Rubber Gasket.
	Food residue on Inner Lid Rubber Gasket	Clean Inner Lid Rubber Gasket.
	Inner Lid Rubber Gasket is damaged or worn out	Replace Inner Lid Rubber Gasket. Contact Customer Service (see the back of the manual for contact information). for replacement parts.
Air escapes from Float Valve during operation	Food stuck on Float Valve Rubber Gasket	Clean Float Valve Rubber Gasket
	Inner Lid not installed	Install Inner Lid
Float Valve does not rise	Float Valve Rubber Gasket is worn out	Replace Float Valve Rubber Gasket. Contact Customer Service for assistance (see the back of the manual for contact information).
	Appliance is not filled with enough food or water	Check recipe for proper quantities of solids and liquids.
	Air is escaping from rim of Lid and/or from Pressure Release Valve	Contact Customer Service for assistance (see the back of the manual for contact information).
	Float Valve not assembled correctly	Float Valve should be able to move up and down, stopping only when its Rubber Gasket meets the Lid interior. Ensure that its Rubber Gasket is clean and the Float Valve can move freely.*
Liquid spitting out of Float Valve	Too much liquid in Unit	Allow the cooking cycle to finish. Clean the Float Valve thoroughly. Use less liquid in future recipes.
Unit turns off unexpectedly	Appliance is overheated	Unplug and let the Unit cool for 30 mins. in order to reset.

CONTINUED ON NEXT PAGE

Troubleshooting

Symptom	Possible Cause	Solution
Display reads "LID" and beeping sound occurs	Lid not positioned correctly or not fully closed	Adjust Lid by following ATTACHING LID in INSTRUCTIONS FOR PRESSURE COOKING , p. 20. NOTE: Non-pressure programs require the Glass Lid and not the main Lid. Air frying presets require the Air Frying Lid.
Lid does not open	Lid is put on incorrectly	DO NOT FORCE LID OPEN. Unplug the Unit and allow to cool down. Then, attempt to remove the Lid.
Air Fryer does not work	Air Frying Lid is put on incorrectly	The Wire Harness must be firmly connected.

*NOTE: If necessary to reassemble Float Valve, see **FLOAT VALVE ASSEMBLY**, p. 17.

DISPLAY ERROR INDICATOR

Error Code	Cause of Error	Solution
E1	Bottom sensor open	Contact Customer Service*
E2	Bottom sensor short circuit	Contact Customer Service*
E3	Unit has overheated	Let the Unit cool down before use
E4	Pressure switch malfunction	Contact Customer Service*
E5	Air Fryer Lid short circuit	Contact Customer Service*
E6	Air Fryer Lid Overheating	Let the Air Fryer Lid cool down before use
LID	Wrong lid	Attach the correct lid before use

NOTE: DO NOT use or attempt to repair a malfunctioning appliance.

*See the back of the manual for Customer Service contact information.

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity of Inner Pot	Working Pressure	Safety Working Pressure
Y6D-AF-36	AC 120V~60Hz	1450W	6 qt.	0–80 kPa	80–90 kPa
			Dimensions with Air Fryer Lid: 13.3"(D) x 12.8"(W) x 14.5"(H);	Dimensions with Pressure Lid: 13.3"(D) x 12.8"(W) x 13.0"(H)	
Y8D-AF-36	AC 120V~60Hz	1550W	8 qt.	0–80 kPa	80–90 kPa
			Dimensions with Air Fryer Lid: 14.1"(D) x 13.9"(W) x 15.5"(H);	Dimensions with Pressure Lid: 14.1"(D) x 13.9"(W) x 14.0"(H)	

Canning Guide

⚠ CAUTION

Improper canning can lead to serious health consequences. It is important to read this guide carefully and follow all steps to ensure that food is processed to preserve its nutritional value and is safe for consumption.

Canning allows the preparation and preservation of your favorites, including fruits, jams, jellies, vegetables, and even meats. Canning is a great way to bring out-of-season foods to the table economically. Canning allows you to eat healthy, carry on a family recipe, or simply save money.

A. PRESSURE CANNING

WHY PRESSURE CANNING?

Pressure canning can be used for all foods, particularly those containing little acid, such as vegetables, meat, and seafood.

Safety Precaution: Use the exact time, temperature, and method specified in the recipes to protect food from harmful bacteria, mold, and/or enzymes. Altering times given in a recipe may destroy the nutrients and flavor in foods. Food enzymes can promote the growth of mold

and yeast, which in turn will cause food to spoil. These agents can be destroyed by achieving a temperature of 212° F with steam canning methods. However, other contaminants, such as salmonella, staphylococcus aureus, and clostridium botulinum – the cause of botulism – may develop. Killing these harmful bacteria requires a temperature of 240° F, which is provided only by the pressure canning process.

FOOD ACIDITY

The lower the acid content in the food, the greater the potential for spoilage and contamination. Foods such as fruits are high in acid. Meats, dairy

products, and seafoods have low acid levels (see chart below). Proper pressure canning minimizes the possibility of spoilage and contamination.

Foods High in Acidity

Apples	Oranges
Applesauce	Peaches
Apricots	Pears
Berries	Pickled Beets
Cherries	Pineapple
Cranberries	Plums
Fruit Juices	Rhubarb

Foods Low in Acidity

Asparagus	Mushrooms
Beans	Okra
Beets	Peas
Carrots	Potatoes
Corn	Seafood
Hominy	Spinach
Meat	Winter Squash

Canning Guide

PROCESSING TIME, PRESSURE, ALTITUDE

Do not use above 2,000 ft. above sea level. The chart on the right indicates style of packing and proper processing time (with pint-sized jars) for various foods using the **Emeril Lagasse Pressure AirFryer**. The Canning Button sets the pressure at 80 kPa (11.6 psi). For processing times and methods for additional low acid foods, please refer to the National Center for Home Food Preservation (<http://www.uga.edu/nchfp/>): or your local county extension agent.

IMPORTANT: Review USDA and FDA guidelines prior to canning.

Food Item	Canning Time
Asparagus	30 mins.
Beans (green)	20 mins.
Beans (lima, pinto, butter, or soy)	40 mins.
Beets	30 mins.
Carrots	25 mins.
Corn, whole-kernel	55 mins.
Greens	70 mins.
Okra	25 mins.
Peas, green or English	40 mins.
Potatoes, white	35 mins.
Meat strips, cubes or chunks	75 mins.
Ground or chopped meat	75 mins.
Poultry, without bones	75 mins.
Poultry, with bones	65 mins.

PINT SIZE JAR QUANTITIES

6 qts.	8 qts.
4	4

Canning Guide

B. SAFE CANNING TIPS

- Do not use over-ripe fruit or vegetables. Over-ripe fruit and vegetables degrade with storage.
- Do not add more low-acid ingredients (such as onions, peppers, garlic) than specified in recipe. Doing so may result in an unsafe product.
- Do not over-season with spices. Spices tend to be high in bacteria and may make canned goods unsafe.
- Do not add butter or fat. Fats do not store well and may increase the rate of spoilage.
- Use only USDA-recommended thickeners – never use flour, starch, pasta, rice, or barley.
- Add acid (lemon juice, vinegar, or citric acid) when directed in the recipe – especially to tomato products. If necessary, add sugar to balance the tart taste.

C. GETTING STARTED

Your **Emeril Lagasse Pressure AirFryer** is designed to accommodate a specific number of pint-size jars per session. Jars with self-sealing lids are suggested for use.

JAR CLEANING

Always wash empty jars in hot water with soap – either by hand or in the dishwasher. Rinse thoroughly. Scale or hard water films on jars are easily removed by soaking jars for several hours in a solution containing 1 cup vinegar (5% acidity) per gallon of water.

LID PREPARATION

The self-sealing Jar Lid consists of a flat metal lid held in place during processing by a metal screw band (see Fig. O). When jars are processed, the lid gasket softens to form an airtight seal with the jar. To ensure a good seal, carefully follow lid manufacturer's directions in preparing lids for use. Do not reuse jar lids.

FIG. O



FIG. P



FIG. Q



Canning Guide

D. THE CANNING PROCESS

1. Select a pretested pressure canning recipe. Although ingredients may vary, foods will be generally processed as instructed in this manual.
2. Using only the freshest ingredients and fruits and vegetables at their peak of ripeness, prepare food as instructed in the recipe.
3. Fill clean 16-oz canning jars to the liquid level mark as indicated. Do not fill above the liquid level mark. An approximate 1-in. headspace should remain at the top of the jar (see Fig. P).
4. Using a flexible, nonporous spatula, gently press food against the jar in order to remove any trapped air bubbles (see Fig. Q).
5. Place a clean flat lid on the opening of the jar (see Fig. R). Add a screw band. Turn clockwise and hand tighten in place (see Fig. S).
6. Place the Inner Pot in the Unit Base (see Fig. T). Place a wire rack (may be sold separately) in bottom of Inner Pot. Place the filled, sealed jars on wire rack (see Fig. U). The maximum jar quantity can vary per model (see **PINT SIZE JAR QUANTITIES**, p. 35).
7. Pour hot water into the Inner Pot with the jars until the water level reaches one quarter of the way up the sides of the jars. The amount of water depends on how many jars you place in the Unit. For example, for four 16-oz jars, use about 6 cups of water. When processing fewer jars, more water is necessary.
8. Following proper instructions in this manual, place the Pressure Lid on the base of the Unit and lock the Lid in place (see Fig. V). Plug the Unit into a wall outlet.
9. Press the Canning Button. Pressure will automatically set at 80 kPa. Select the cooking time indicated in your chosen recipe.

NOTE: If the screw bands are too loose, liquid may escape from jars during processing and the seals may fail. If the screw bands are too tight, air cannot vent during processing and food will discolor during storage. Overtightening also may cause lids to buckle and jars to break.

FIG. R



FIG. S



FIG. T



Canning Guide

10. When the canning process is complete, slide the Steam Release Switch to release pressure. Release pressure by moving the Steam Release Switch to the Open position and letting go (see **INSTRUCTIONS FOR PRESSURE COOKING**, p. 21).

11. Using canning tongs (not included), carefully remove hot jars and place them on a heat-resistant surface. Allow to cool to room temperature.

CAUTION: Jars are hot! If not handled properly and with extreme care, burns may occur.

12. When the jars are completely cool, remove the screw bands. The lids should be tightly sealed to jars. When the center of a lid is pressed, there should not be any give or springing motion. If the

lid springs or gives when pushed, the canning process was not successful and food must be re-processed immediately or refrigerated and used within a few days.

NOTE: Never retighten lids after processing jars. As jars cool, the contents contract, pulling the self-sealing lid firmly against the jar to form a high vacuum.

NOTE: Screw bands are not needed on stored jars. They should be removed after the jars are cooled. If left on stored jars, they become difficult to remove, often rust, and may not work properly again.

13. Place finished jars on shelves in a cool, clean, dry atmosphere.

FIG. U



FIG. V




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**Pressure
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Send the product to the following return address:

Emeril Lagasse Pressure AirFryer
Tristar Products
500 Returns Road,
Wallingford, CT 06495


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