

Start-Up Guide

WHY 2 LIDS?

The secret to the Emeril Lagasse Pressure AirFryer Plus is its dual-lid design. Use the Pressure Lid to cook under pressure, locking in juices and flavor. Switch to the Air Frying Lid, which creates a whirlwind of superheated air, for a crispy, crunchy finish.



PRESSURE LID

The airtight lid traps superheated steam inside. The hyperpressurized environment forces liquid and moisture into your food, locking in intense flavor and nutrients. Cook up to 70% faster. **Only use when Pressure Cooking.**

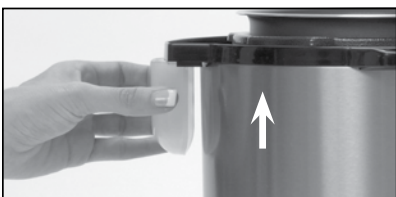


AIR FRYING LID

The Air Frying Lid has a heating element and turbo fan that create a whirlwind of superheated air. Use to caramelize, crisp, and brown food. **Only use when Air Frying.**

NOTE: Use a glass lid to prevent splatter and keep an even temperature when using the **Sous Vide, Steam, Slow Cook, and Yogurt functions.**

PRESSURE COOKER TEST RUN CONDUCTED WITH WATER ONLY



Step 1: Place the Unit on a clean, flat surface. Attach the Condensation Collector to the side of the Unit.



Step 2: Move the Release Switch to the Open position.



Step 3: Rotate the Pressure Lid clockwise and remove the Pressure Lid.



Step 4: Place the Inner Pot in the Unit. Pour 2 cups of water into the Inner Pot. Place the Pressure Lid on the Unit and align the Lid Position Mark with the Open Mark.



Step 5: Turn the Pressure Lid counterclockwise and align the Lid Position Mark with the Closed Mark. The Release Switch will move to the Closed position. Select the Stew setting.



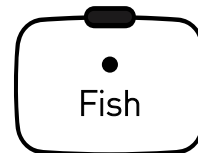
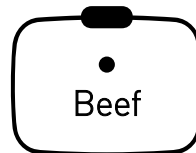
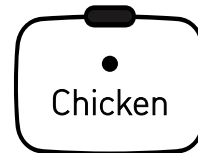
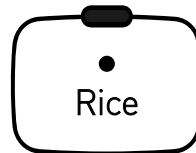
Step 6: When the cooking cycle is complete, slide the Release Switch to the Open Position. While pressure is released, the Pressure Release Valve will show a slight incline.

Cooking Presets

AIR FRYING LID



PRESSURE LID



● Indicates pressure presets

GLASS LID



Pressure Cooking



STEP 1

The Unit comes with the Pressure Lid attached to the Base. Slide the Release Switch to the Open position. Release the Switch and twist the Pressure Lid clockwise. When the Lid Position Mark is aligned with the Open Mark, lift the Pressure Lid to remove.



STEP 2

When the Pressure Lid is removed, place the Inner Pot inside the Base.



STEP 3

Add your ingredients. Do not fill past the FULL CUP line in the Inner Pot.

NOTE: Never use the Pressure Lid without the Inner Pot.



STEP 4

Place the Pressure Lid on top of the Base, aligning the Lid Position Mark with the Open Mark. Twist the Pressure Lid counterclockwise about 30° and align with the Lid Position Mark with the Closed Mark. When the Pressure Lid is locked, the Release Switch will automatically move to the Closed position.



STEP 5

Select a pressure cooking preset button on the side of the Digital Display.

- Indicates pressure presets

Air Frying



STEP 1

The Unit comes with the Pressure Lid attached to the Base. Slide the Release Switch to the Open position. Release the Switch and twist the Pressure Lid clockwise. When the Lid Position Mark is aligned with the Open Mark, lift the Pressure Lid to remove.



STEP 2

Place the wire rack on a flat, level surface with the legs facing downward. Place ingredients on the rack.



STEP 3

Place the Inner Pot inside the Base. Use both hands to hold the wire rack and lower the wire rack into the Inner Pot.

NOTE: Never use the Air Frying Lid without the Inner Pot.



STEP 4

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.

NOTE: DO NOT twist the Air Frying Lid to lock it to the base.



STEP 5

Select the Air Fry cooking preset button on the side of the Digital Display.