

PowerXL™

products that excel

AIR FRYER OVEN



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: CM-001

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL Air Fryer Oven** until you have read this manual thoroughly.

Visit [TristarCares.com](https://www.TristarCares.com) for tutorial videos, product details, and more. *Guarantee Information Inside*



Air Fryer, Dehydrator & More

BEFORE YOU BEGIN

It is very important that you read this entire manual, making certain that you are totally familiar with the appliance's operation and precautions.

Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
CM-001	AC 120V 60Hz	1700W	10 qt. (577 cu in.)	90° F-400° F (32° C-204° C)	LED Touch Screen

Table of Contents

<i>IMPORTANT SAFEGUARDS</i>	4
<i>Parts & Accessories</i>	6
<i>Using the Accessories</i>	8
<i>Using the Digital Control Panel</i>	10
<i>Cooking Presets</i>	11
<i>General Operating Instructions</i>	12
<i>Cooking Chart</i>	14
<i>Cleaning & Storage</i>	15
<i>Troubleshooting</i>	16
<i>Frequently Asked Questions</i>	17
<i>Money-Back Guarantee</i>	18

IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! - CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

1. Read and follow all instructions carefully.
2. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Rinse the warm, moist cloth. Handwash all cooking accessories. Before cooking food, preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and the cloth after the burn-in cycle.
3. NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
4. DO NOT PLACE the appliance on any cooktop or stove top surfaces even if the cooktop is cool because you could accidentally turn the cooktop on and damage the appliance, your cooktop and your home.
5. TO AVOID ELECTRICAL SHOCK, DO NOT put liquid of any kind into the Main Unit Housing containing the electrical components.
6. 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.
7. MAKE SURE the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly. Do not plug appliance into an extension cord of any sort.
8. DO NOT use outdoors.
9. To prevent food contact with the interior upper screen and heat element, DO NOT OVERFILL the accessories.
10. DO NOT COVER the Air Intake Vent or Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
11. NEVER POUR oil into the appliance or accessories. Fire and personal injury could result.
12. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. TO AVOID PERSONAL INJURY, never place hands inside the appliance unless it is thoroughly cooled. Always use hand protection when removing hot items from appliance.
13. 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. This appliance is NOT INTENDED FOR USE by children.
14. When cooking, DO NOT PLACE the appliance against a wall or against other appliances. Leave at least 5 inches of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
15. DO NOT USE this appliance if the plug, the power cord, or the appliance itself is damaged in any way.
16. If the power cord is damaged, YOU MUST HAVE IT REPLACED by Tristar, its service agent, or a similarly qualified person in order to avoid hazard.
17. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the cooling process.
18. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the appliance controls with wet hands.
19. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
20. NEVER USE this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
21. DO NOT let cord hang over the edge of table or counter surfaces.
22. DO NOT OPERATE the appliance on or near combustible materials, such as tablecloths and curtains.
23. DO NOT USE this appliance for any purpose other than described in this manual.

IMPORTANT SAFEGUARDS

24. NEVER OPERATE the appliance unattended.
25. When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing accessories from the appliance. The appliance's outer surfaces may become hot during use. The ACCESSORIES WILL BE HOT. WEAR OVEN MITTS or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.
26. Should the appliance emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing oven contents.
27. When the cooking time has completed, cooking will stop and the fan WILL CONTINUE RUNNING for 20 seconds to cool down the appliance.
28. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
29. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments. If this appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and Tristar will not be held liable for damages.
30. Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, check with your manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
31. Allow the appliance to cool down for approximately 30 minutes before unplugging, handling, cleaning, or storing.

32. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
33. Make sure the food prepared in this appliance comes out cooked to a golden-brown color and is an appropriate temperature per the recipe.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance 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 appliance when the timer reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 seconds to cool down the appliance.

Electric Power

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

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.



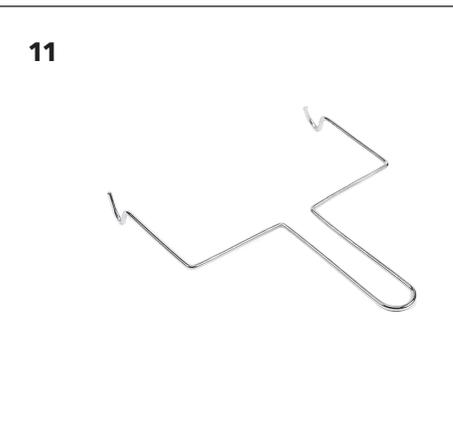
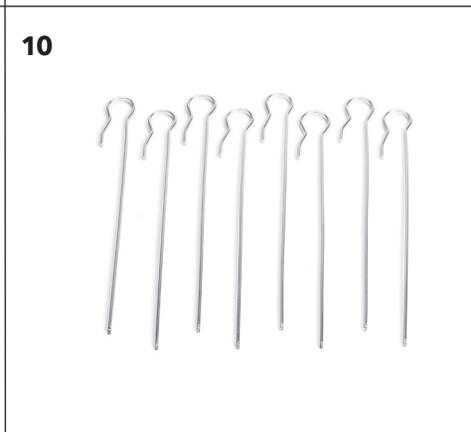
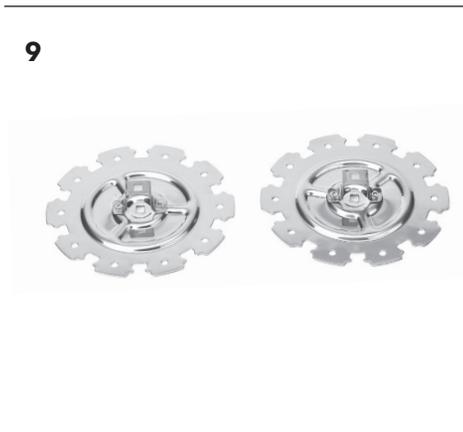
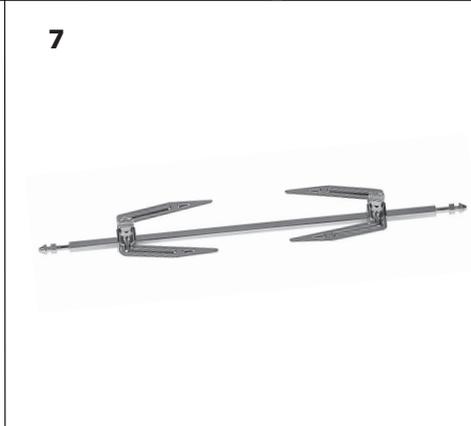
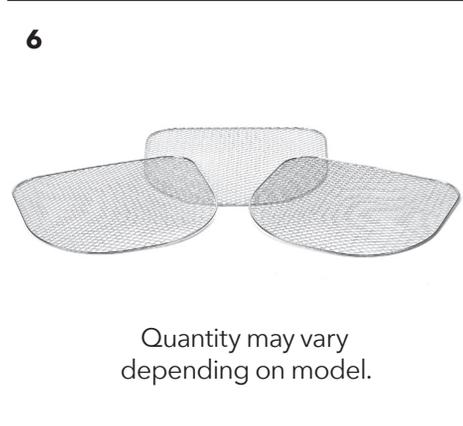
WARNING:

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.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Parts & Accessories



IMPORTANT: Please make sure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

***NOTE:** Some accessories may be sold separately.

Parts & Accessories

1. Main Appliance

Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this appliance in water or liquids of any kind.

2. Control Panel

Allows you to control the functions of the appliance (see page 10).

3. Air Intake Vents

DO NOT COVER the Air Intake Vents while the appliance is operating.

4. Hot Air Outlet Vents

DO NOT COVER the Air Outlet Vents while the appliance is operating.
DO NOT PLACE within 5 inches of other objects.

5. Drip Tray

Always cook with the Drip Pan in place for easy clean-up.

6. Air Flow Racks

Can be used for dehydration, to cook crispy snacks, and reheat foods like pizza.

7. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Slide the Shaft lengthwise through the center of the meat. Slide the Forks onto the Shaft from each end and

then into the meat. Lock in place with the Set Screws. There are indentations on the Shaft for the Set Screws. You can adjust the Screws closer to the center of the Shaft if needed but never beyond the indentation.

NOTE: Ensure that the roast or chicken rotates freely within the appliance. If the item being cooked is too large, it will not rotate or cook evenly (3.5–4 lb on average). Wrap the meat with kitchen string to help with even rotation.

8. Rotating Mesh Basket

Great for fries, roasted nuts, and other snacks. Use the Rotisserie Fetch Tool when inserting or removing the Basket.

9. Adjustable Skewer Rack (2)*

Use when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.

10. Skewers (8)*

Great for all your kabob recipes, meat, fish or veggies.

11. Rotisserie Fetch Tool

The Rotisserie Fetch Tool should be used to insert and remove any foods prepared using the Rotisserie Shaft or Skewers. Place under the Rotisserie Shaft and lift (left side first) and then gently extract the food.

* **NOTE:** Some accessories may be sold separately.

IMPORTANT

Please make sure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact Customer Service using the number located in the back of the owner's manual.

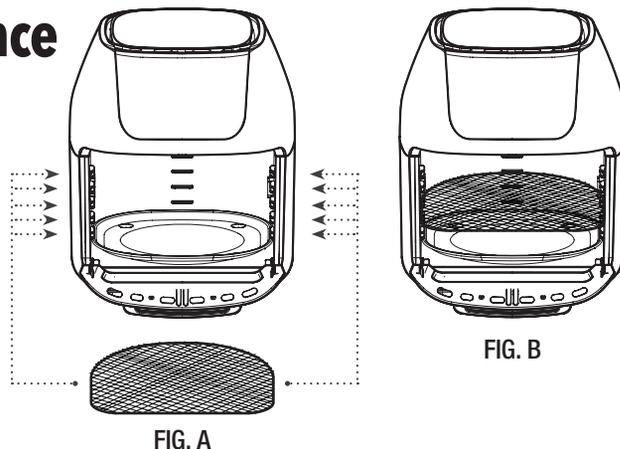
WARNING

The Forks, Shaft, and other metal parts with this appliance are sharp and will get hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

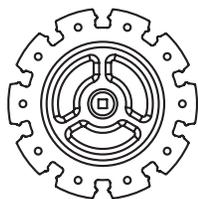
Using the Accessories

Placing Air Flow Racks into Appliance

1. Insert Drip Tray into bottom of the appliance.
2. Place Air Flow Racks into appliance by sliding through the side grooves and onto the back lip (FIG. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (FIG. B).
4. Switch the Air Flow Racks from top to bottom and vice versa to ensure even cooking.



Components



SKEWER RACK (x2)
FRONTAL VIEW



ROTISSERIE SHAFT
LEFT SIDE



RIGHT SIDE



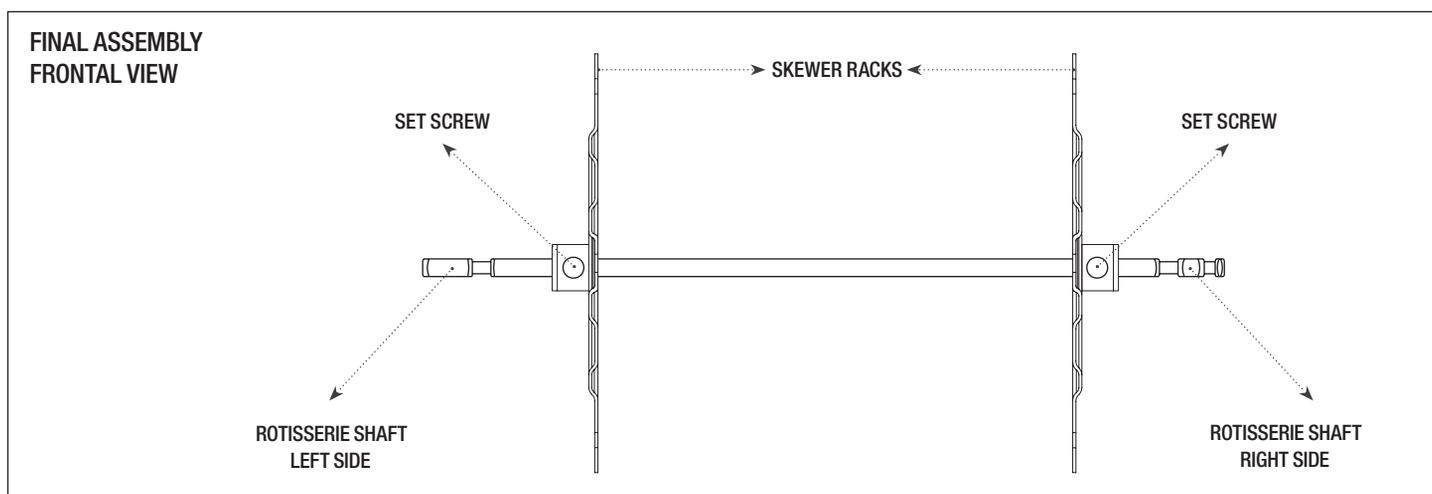
SKEWERS
(x10)



SET SCREWS
(x2)

Rotisserie Shaft & Skewers Racks

1. Place a Skewer Rack at each end of the Rotisserie Shaft. Ensure that the Set Screw box is facing the outside of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not overtighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully slide the Skewers through food.



Using the Accessories

Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the left Skewer Rack (FIG. C).
2. Squeeze the clip end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown (FIG. D).
4. Repeat steps 3-6 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Ensure the Skewer Racks are inside the indentations on the Shaft, tighten the Set Screws and ensure they are securely in place.
6. Use caution while inserting the Shaft into the appliance. The Skewer ends are sharp and can poke you.

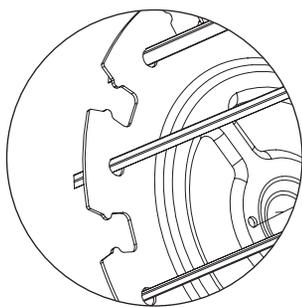


FIG. C - LEFT SIDE

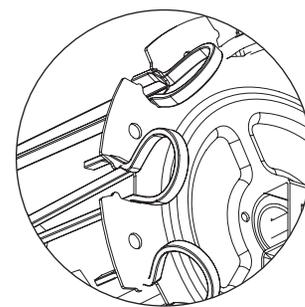
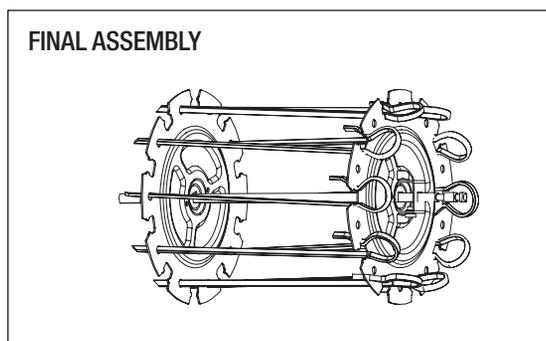


FIG. D - RIGHT SIDE

Placing Rotisserie Spit or Rotating Mesh Basket into Appliance

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (FIG. E).
2. Place the right side onto the hanger (FIG. F).

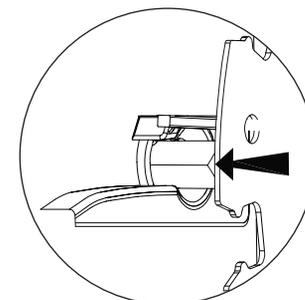
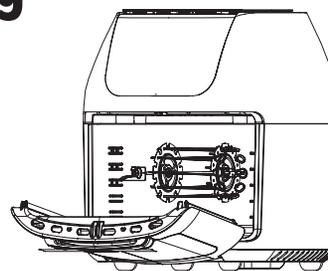


FIG. E - LEFT SIDE

Removing Rotisserie Spit or Rotating Basket from Appliance

1. Open appliance door to pause cooking cycle or turn appliance off by pressing the Power Button.
2. Insert Rotisserie Fetch Tool beneath the Rotisserie Shaft.
3. Using the Rotisserie Fetch Tool, lift the right side of the Shaft at a slight angle to clear the bracket. Then, shift to the right until the left side of the shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the appliance.
5. Place food on a plate, cutting board, or the Rotisserie Stand to remove food from the Shaft, Spit, or Basket.

IMPORTANT: See the Final Assembly diagram (page 8) to help identify the left and right sides of the Rotisserie Shaft before placing it in the appliance. The right side has two notches, and the left has one.

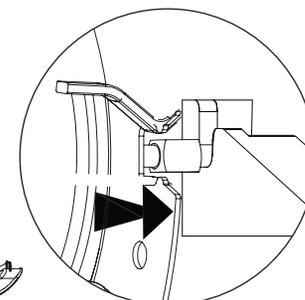
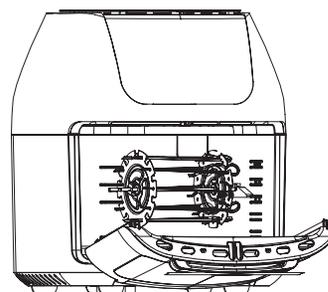
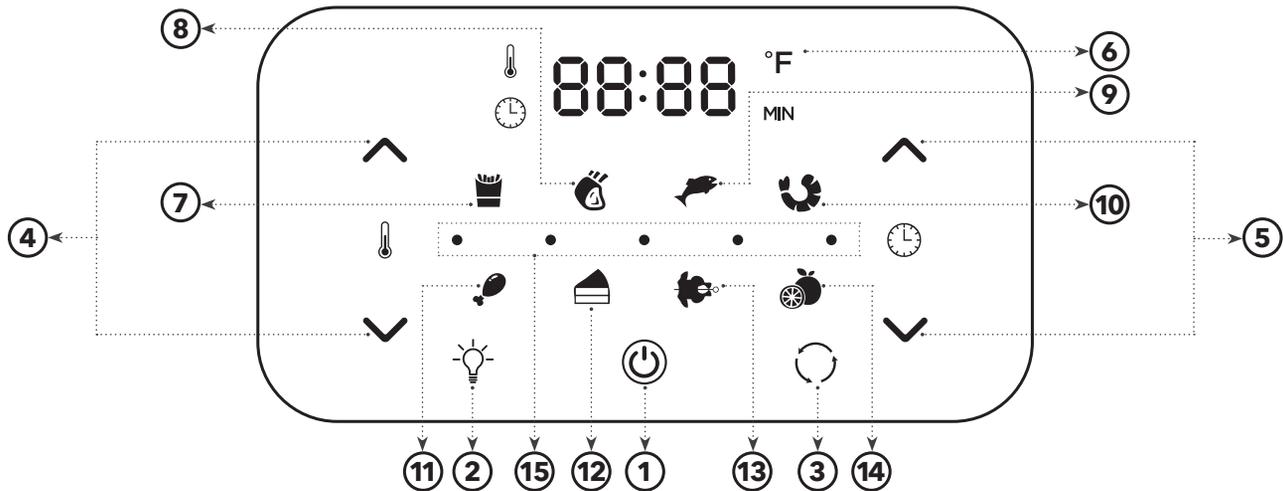


FIG. F - RIGHT SIDE

Using the Digital Control Panel



1. Power/Start-Stop Button

Once the appliance is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 370° F (190° C) and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut off the appliance, causing the display to go dark immediately and the running light to go dark within 20 secs. The fan will continue running for 20 secs. to cool down the appliance.

2. Internal Light

Selecting this button will help you check cooking progress while appliance is in operation. **NOTE:** Opening the door during the cooking process will pause the appliance. Internal light will illuminate if the door opens.

3. Rotation Button

Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from 150° F (65° C) to 400° F (204° C). Dehydration ranges from 90° F (30° C) to 170° F (75° C).

5. Time Control Buttons

These buttons enable you to select exact cooking time to the minute, from 1 min. to 60 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2-24 hrs.

6. LED Digital Display

The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

7-14. Cooking Presets

Selecting any of these will set Time and Temperature to a default setting for that particular food. You may override these presets with Time and Temperature Buttons. View presets on the next page.

15. Running Lights

These lights will blink in sequence while cooking is in progress and continue blinking up to 20 secs. once you shut appliance down.

Cooking Presets

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button		Default Temperature	Default Time
7. French Fry		400° F (204° C)	15 mins.
8. Steaks/Chops		370° F (188° C)	25 mins.
9. Fish		390° F (199° C)	15 mins.
10. Shrimp		320° F (160° C)	12 mins.
11. Chicken		370° F (188° C)	40 mins.*
12. Baking		350° F (177° C)	30 mins.
13. Rotisserie		400° F (204° C)	30 mins*.
14. Dehydrator		90° F (32° C)	4 hrs. (2–24 hrs.)

Using the Appliance Without Presets

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

WARNING

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

† For maximum food safety, the U.S. Department of Agriculture recommends 165° F/74° C for all poultry; 160° F/71° C for ground beef, lamb, and pork; and 145° F/63° C, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temperature [†]
Beef & Veal	Ground	145° F (63° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (74° C)
	Ground, stuffed	165° F (74° C)
	Whole bird, legs, thighs, wings	165° F (74° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (54° C)
Pork	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)

General Operating Instructions

Before using the appliance for the first time

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, and stickers.
3. Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
4. Wipe the inside and outside of the cooking appliance with a clean, moist cloth. Rinse with a warm, moist cloth.
NOTE: Never wash or submerge the cooking appliance in water.
5. Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a dish s not a deep fryer. Do not pour oil into the appliance.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Rinse with a warm, moist cloth. Hand wash all cooking accessories. Before cooking food, preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and a washcloth after the burn-in cycle.
3. Select the cooking accessory for your recipe.

A Versatile Appliance

This appliance is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Warning

- **NEVER** cover the air vents on the top and back of the cooking appliance. or place anything on top of the appliance
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only.
- **NEVER** use the appliance Door as a place to rest hot food or accessories. The hot food or accessory could damage the appliance Door or cause the appliance to tip. Personal injury could result.
- **ALWAYS** use oven mitts when removing hot accessories or food. Always place hot food or accessories on a heat-resistant surface. **NEVER** place them directly on the countertop.

General Operating Instructions

Cooking with the Appliance

1. Put the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Spit into the unit and shut the appliance door. Plug the power cord into a 120V dedicated outlet.
2. Place the ingredients on an Air Flow Rack, on one of the Rotisserie accessories, or in the Rotating Mesh Basket.
3. When the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Shaft are in place, press the Power Button once (page 10, FIG. G1).
4. Select a preset function (page 10, FIG. G7-14) or manually set the Temperature and then the Time (page 10, FIG. 4-5). Refer to the detailed Control Panel instructions on page 10.
5. The appliance will automatically start the cooking cycle a few seconds after a preset function is selected or the Time and/or Temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected. Add 3 mins. to the cooking time when starting with a cold appliance.

NOTE: You may open the appliance door to view the food at any time during the cooking process to check the progress.

NOTE: Consult the charts in this manual or the recipe books to determine the correct settings for the specific item and weight being cooked.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Flipping or turning foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place fragile or filled foods in a baking tin or oven dish in the appliance. A baking pan or oven dish is also suggested when baking a cake or quiche.
- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Cooking Chart

Food Item	Min-Max	Time	Temperature	Comments
Thin Frozen Fries	1 ¼-3 cups	15-16 mins.	400° F (204° C)	
Thick Frozen Fries	1 ¼-3 cups	15-20 mins.	400° F (204° C)	
Homemade Fries	1 ¼-3 ¼ cups	10-16 mins.	400° F (204° C)	Add ½ tbsp. oil
Homemade Potato Wedges	1 ¼-3 ¼ cups	18-22 mins.	360° F (182° C)	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼-3 cups	12-18 mins.	360° F (182° C)	Add ½ tbsp. oil
Hash Browns	1 cup	15-18 mins.	360° F (182° C)	
Potato Gratin	2 cup	15-18 mins.	400° F (204° C)	
Steak	¼-1.1 lb	8-12 mins.	360° F (182° C)	
Pork Chops	¼-1.1 lb	10-14 mins.	360° F (182° C)	
Hamburger	¼-1.1 lb	7-14 mins.	360° F (182° C)	
Sausage Roll	¼-1.1 lb	13-15 mins.	400° F (204° C)	
Chicken Drumsticks	¼-1.1 lb	18-22 mins.	360° F (182° C)	
Chicken Breast	¼-1.1 lb	10-15 mins.	360° F (182° C)	
Spring Rolls	¼-¾ lb	15-20 mins.	400° F (204° C)	Use oven-ready
Frozen Chicken Nuggets	¼-1.1 lb	10-15 mins.	400° F (204° C)	Use oven-ready
Frozen Fish Sticks	¼-1.1 lb	6-10 mins.	400° F (204° C)	Use oven-ready
Mozzarella Sticks	¼-1.1 lb	8-10 mins.	360° F (182° C)	Use oven-ready
Stuffed Vegetables	¼-1.1 lb	10 mins.	320° F (160° C)	
Cake	1 ¼ cups	20-25 mins.	320° F (160° C)	Use baking pan
Quiche	1 ½ cups	20-22 mins.	360° F (182° C)	Use baking pan/oven dish
Muffins	1 ¼ cups	15-18 mins.	400° F (204° C)	Use baking pan
Baked Goods	1 ½ cups	20 mins.	320° F (160° C)	Use baking pan/oven dish
Frozen Onion Rings	1 lb	15 mins.	400° F (204° C)	

Cooking Chart

Settings

The Cooking Chart will help you select the correct temperature and time for best results. As you become more familiar with the appliance cooking process, you may adjust these settings to suit your own personal tastes.

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Tips

- For foods that need to be flipped, set the timer to half the time needed for the recipe and the timer bell will alert you when it is time to flip or rotate food. When you hear the timer bell, the preset preparation time has elapsed. Flip your food and reset the appliance to the remaining time and temperature needed to finish cooking the food.
- Add 3 minutes to the cooking time when starting with a cold appliance.

Cleaning and Storage

Cleaning

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

Clean the appliance after each use. The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked in warm, soapy water for easy removal. .

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the door, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or

submerge the door or appliance in water or wash in the dishwasher.

3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance. Do not scrub the heating coils because they are fragile and may break.
4. If necessary, remove unwanted food residue with a soft nylon bristle brush.
5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature.	Set the temperature and time. Check that door is closed.
Food not cooked	The Air Flow Racks or Basket are overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking
Food is not fried evenly	Some foods need to be turned during the cooking process.	Check halfway through process and turn food if needed.
	Foods of different sizes are being cooked together.	Cook similar-sized foods together.
White smoke coming from appliance	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking.	Clean the components and appliance interior after each use.
French fries are not fried evenly	Potato is not prepared properly.	Use fresh, firm potatoes.
	Potatoes not rinsed properly during preparation.	Use cut sticks and pat dry to remove excess starch.
	Fries are not cut evenly.	Cut fries thinner or use precut fries.
	Fries are too crowded.	Spread the fries out or cook fewer fries in one batch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.
Door came off	Door came off the hinge and was not replaced properly.	With the door slightly open (1 in./2.5 cm) from the closed position, align the hinge so the joints fall into the slots and close the door.

Error Codes

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my appliance?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the *PowerXL Air Fryer Oven* Recipe Guide.

2. Is the appliance good for making or reheating soups and sauces?

Never cook or reheat liquids in the *appliance*.

3. What do I do if the appliance shuts down while cooking?

As a safety feature, the appliance has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the appliance to cool down. Plug back in and restart with the Power Button.

4. Does the appliance need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.

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

Press the Power Button once or open the door.

6. Can I check the food during the cooking process?

You can check on the progress of the cooking cycle at any time. If you open the door, the cooking time and temperature should resume from where they left off when you close the door.

7. Is the appliance dishwasher safe?

Only the accessories are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submerged in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

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

Never attempt a home repair. Contact Tristar using the contact information located on the back of this manual and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

9. Can the door come off?

Yes. Removing the door will allow you to clean the appliance and windows more easily. Open the door slightly (about 1 in./2.5 cm from the closed position), and gently lift up on the door hinge. The joints will slide out. To reattach the door, position the door to be slightly open as before. Then, align the hinge so that the joins fall into the slots. Close the door. Do not clean the door in the dishwasher.



AIR FRYER OVEN

90-Day Money-Back Guarantee

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

Replacement Guarantee Policy

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

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5129 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

PowerXL Air Fryer Oven
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5129.

Refund

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

PowerXLTM
products that excel

AIR FRYER OVEN

PowerXLTM *products that excel*

AIR FRYER OVEN

We are very proud of the design and quality
of our **PowerXL Air Fryer Oven**.

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

For parts, recipes, accessories, and everything
PowerXL, go to tristarcares.com or scan this QR code
with your smartphone or tablet:



To contact us, email us at
customerservice@tristarproductsinc.com
or call us at **973-287-5129**.



Distributed by:
Tristar Products, Inc.
Fairfield, NJ 07004
© 2021 Tristar Products, Inc.
Made in China
PXL-AFO-10QT_IB_TP_ENG_V2_210114

