

PowerXL™ *products that excel*

AIR FRYER PRO PLUS



Owner's Manual

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

MODEL: GLA-1003-NR

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

Visit 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 completely familiar with the appliance's operation and precautions.

Appliance Specifications

Model	Supply Power	Rated Power	Capacity	Temperature	Display
GLA-1003-NR	AC 120V 60Hz	1700W	12 qt. (693 cu in.)	90° F/32° C-400° F/204° C	LED Touch Screen

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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

- 1. READ ALL INSTRUCTIONS.**
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Close supervision is necessary when any appliance is used by or near children.
- Where to Use the Appliance**
- 4. DO NOT** place on or near a hot gas or electric burner or in a heated oven.
 - 5. DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home. 
 - 6. DO NOT** place or use this appliance near water.
 - When cooking, **DO NOT** place the appliance against a wall or within 5 inches of other appliances. **DO NOT** place anything on top of the appliance.
 - A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
 - 9. DO NOT** use outdoors.
 - 10. DO NOT** place the appliance in any container or small confined space while the appliance is heated or in operation.
 - 11. ALWAYS** operate the appliance on a horizontal surface that is level, stable, and noncombustible with adequate space for airflow.
 - Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, **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 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.
- Electrical Safety**
- 13. DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return the appliance to an authorized service facility for examination, repair, or adjustment.
 - This appliance should be serviced **ONLY** by qualified service technicians. Contact Customer Service using the information located on the back of this manual.

- 15. NEVER** immerse the main unit housing in water. If the appliance falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed.
- To protect against electrical shock, **DO NOT** immerse the cord or plugs, or expose the electrical components to water or other liquid.
- 17. DO NOT** plug in the power cord or operate the appliance controls with wet hands.
- 18. ALWAYS** make sure the plug is attached to the appliance first, and then plug the cord into the wall outlet. To disconnect, press the Power button to turn the appliance off, and then remove the plug from the wall outlet.
- 19. MAKE SURE** the appliance is properly plugged into a dedicated wall socket without any other appliances on the same outlet.
- 20. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 21. NEVER** plug the appliance into an outlet below the surface where the appliance is placed.
- 22. DO NOT** let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- 23. DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.

Operational Safety

- Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.
- 25. NEVER** operate the appliance unattended.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Avoid touching moving parts.
- 28. UNPLUG** the appliance from outlet when not in use and before cleaning. **ALLOW** 30 minutes to cool before handling, putting on or taking off parts, cleaning, or storing.
- 29. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may overheat or damage the appliance.
- When in operation, hot air and steam is released through the Hot Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Hot Air Outlet Vent and **KEEP** the Vent clear of obstructions.
- 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.
- The appliance's outer surfaces and accessories may become hot during use. **WEAR OVEN MITTS** when handling the appliance during and after use, and to protect against hot steam and air released when opening the appliance.
- 33. DO NOT** touch hot surfaces. Use handles or knobs.
- 34. EXTREME CAUTION MUST BE USED** when moving an appliance containing hot oil or other hot liquids or when removing accessories or disposing of hot grease. This appliance is not intended for deep-frying foods.

AF1.0

IMPORTANT SAFEGUARDS

- Oversized foods, metal foil packages, or utensils **MUST NOT** be inserted in the appliance as they may involve a risk of fire or electric shock. **DO NOT** overfill the appliance.
- 36. DO NOT** store any materials, other than manufacturer-recommended accessories, in this appliance when not in use.
- 37. DO NOT** place any of the following materials in the appliance: paper, cardboard, plastic.
- 38. NEVER** pour oil into the appliance or accessories. Fire and personal injury could result.

Appliance Hazards

- 39. DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick cooking performance.
- 40. DO NOT** expose the appliance to corrosive chemicals or vapors.
- 41. DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective non-stick coating.

- When cleaning the appliance interior, use **ONLY** mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional 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. **DO NOT** use this appliance for anything other than its intended use.

 **WARNING:** For California Residents
This product can expose you to Di(2-ethylhexyl)phthalate, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS

CAUTION

- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- When ready to operate, plug the hardwired cord into a wall outlet. To disconnect, press the Power Button to turn the appliance off and then remove the plug from the wall outlet.
- NEVER** rest anything on the (door) while it is open.
- DO NOT** leave the (door) open for an extended period.
- ALWAYS** ensure that nothing is protruding out of the appliance before closing the (door).
- ALWAYS** close the (door) gently; **NEVER** slam the (door) closed. **ALWAYS** use the handle when opening and closing the (door).
- The (appliance name) **MUST** be operated with the Drip Tray in place, and the Drip Tray **MUST** be cleaned if it becomes more than half full.
- NEVER** operate the appliance with the (door) open.
- When the cooking time has completed, cooking will stop and the fan will continue to run for 20 seconds to cool down the appliance.

This appliance has a polarized plug (one size 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.

Electric Power

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

Automatic Shut-Off

The appliance has a built-in shut-off device that will automatically shut off the appliance when the cooking time has completed. You can manually switch off the appliance by pressing the Power Button. The fan will continue running for 20 seconds to cool down the appliance.

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 appliance. Allow time for the appliance to cool completely before restarting or storing.

Electromagnetic Fields

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

Parts & Accessories



Quantity may vary depending on model.

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components.

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.



To purchase other accessories, go to tristarcare.com.

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 the "Using the Digital Control Panel" section).

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. Power Cord

6. Drip Tray

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

7. Crisper Trays

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

NOTE: Some accessories may not be included with purchase.

WARNING

The metal parts and accessories are sharp and will get extremely hot during use. Care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Placing Crisper Trays into Appliance

1. Insert the Drip Tray into the bottom of the appliance (Fig. A).
2. Place Crisper Trays into appliance by sliding them through the side grooves and onto the back lip (Fig. B).
3. Place the Crisper Trays closer to the top heating element for faster cooking and added crisp.
4. Rotate the Crisper Trays mid-cycle for even cooking.



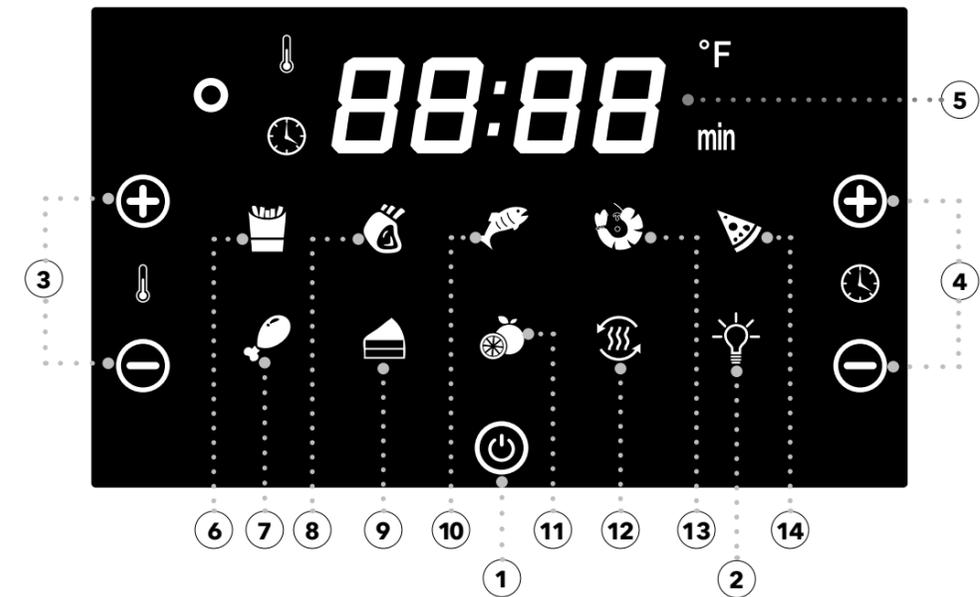
Fig. A



Fig. B

NOTE: Some accessories may not be included with purchase.

Using the Digital Control Panel



1. Power Button

Once the appliance is plugged in, the Control Panel will light up. Pressing the Power Button will set the appliance to a default temperature of 370° F/188° C and time of 15 minutes. Pressing the Power Button again will start the cooking process. Pressing the Power Button during the cooking cycle will shut off the appliance.

2. Internal Light

Selecting this button will help you check cooking progress while the 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. 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 (32° C) to 170° F (77° C).

4. Time Control Buttons

These buttons enable you to select an exact cooking time to the minute, from 1 minute to 90 minutes in all modes except when dehydrating, which uses 30-minute intervals and an operating time of 2-24 hours.

5. LED Digital Display

The Digital Numeric Display will alternate between displaying the temperature and the remaining time during the cooking process.

6-14. Cooking Presets

Selecting any Preset Button sets the time and temperature to the preset's default value. The cooking process starts automatically 5 seconds after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the appliance immediately. You may use the Time and Temperature Buttons to override the preset settings.

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
6. French Fry 	400° F (204° C)	18 mins.
7. Chicken 	370° F (188° C)	40 mins.
8. Steaks/Chops 	390° F (199° C)	25 mins.
9. Bake 	320° F (160° C)	30 mins.
10. Fish 	325° F (163° C)	15 mins.
11. Dehydrate 	120° F (49° C)	2 hrs. (2-24 hrs.)
12. Reheat 	240° F (116° C)	12 mins.
13. Shrimp 	320° F (160° C)	12 mins.
14. Pizza 	360° F (182° C)	15 mins.

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**
This appliance is not a deep fryer. Do not pour oil into the appliance.

Cooking Guidelines

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	160° F (71° 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-wash the accessories: Wash all parts and accessories used in the cooking process with warm, soapy water.
4. Wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Rinse with a warm, moist cloth.
5. Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on a surface that is not heat resistant. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on a stove top.
6. 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 dishcloth after this burn-in cycle.
NOTE: Never wash or submerge the cooking appliance in water.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.
3. Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent.

WARNING

- **NEVER** use the appliance's door as a place to rest accessories filled with food. The accessories could damage the door or cause the appliance to tip. Personal injury could result.
- During the cooking process, the cooking accessories will become very hot. When you remove the accessories to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. **NEVER** place the accessories directly on a countertop or table.

General Operating Instructions

Cooking with the Appliance

1. Plug the power cord into a 120V dedicated outlet. Press the Power Button once.
2. To preheat: Set the desired cooking temperature and set the cooking time to 3 minutes. The appliance will automatically start preheating 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 cooking time and temperature have been selected.
3. When the appliance has preheated, place the ingredients on your chosen accessory. Put the chosen accessory into the appliance and shut the door. Select a preset function (see the "Cooking Presets" section) or manually set the temperature and then the time.
NOTE: You may open the appliance's door to view your food at any time during the process to check the progress.
NOTE: Consult the charts in this manual or the Recipe Books to determine the correct settings.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Larger quantities of food may require a longer cooking time than smaller quantities of food.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked. 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.
- 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.
- A baking pan or oven dish can be placed on a Crisper Tray inside the appliance when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

General Cooking Guidelines

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

Food item	Size	Temperature	Cook Time	Preheat	Shake or Flip	Spray with Oil
FROZEN FOOD						
French fries		400° F (204° C)	18 min		✓	
Sweet potato fries		400° F (204° C)	22 min		✓	
Chicken nuggets		400° F (204° C)	14 min		✓	
CHICKEN						
Breaded cutlets	6 oz	400° F (204° C)	10 min	✓	✓	✓
Wings		400° F (204° C)	25 min	✓	✓	
Chicken breast	6 oz	400° F (204° C)	8 min	✓		
BEEF						
Burgers	6 oz	400° F (204° C)	10 min	✓	✓	
Hot dogs	8 pc	375° F (191° C)	5 min	✓	✓	
NY strip steaks	8 oz	400° F (204° C)	12 min	✓	✓	
Meatballs, 1 inch	1.5 lb	375° F (191° C)	10 min	✓	✓	
PORK						
Pork chops		400° F (204° C)	12 min	✓	✓	
Sausages		350° F (177° C)	15 min	✓	✓	
FISH						
Salmon filets	6 oz	390° F (199° C)	12 min	✓		
Shrimp (16-20 size)	12 oz	390° F (199° C)	10 min	✓	✓	
VEGETABLES						
Asparagus	1 lb	380° F (193° C)	8 min		✓	✓
Broccoli	8 oz	380° F (193° C)	8 min		✓	✓
Corn on the cob	2 pc	380° F (193° C)	8 min		✓	✓
PREPARED FOOD						
Hard boiled eggs, shell on		250° F (121° C)	18 min			
Cake		320° F (160° C)	20 min			
Grilled cheese sandwich	1 pc	375° F (191° C)	6 min	✓	✓	

Cleaning and Storage

Cleaning

Clean the appliance after each use. The cooking accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

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 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. Do not scrub the heating coils because they are fragile and

may break. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance.

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.
6. Rinse the appliance with a clean, damp cloth. Use a clean, dry cloth to dry the appliance interior. Do not leave standing water in the appliance.
7. If any other service needs to be performed, contact Customer Service, using the contact information on the back of this manual.

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.
	The appliance is not plugged into a dedicated power outlet.	Plug the appliance into a dedicated power outlet.
Food not cooked	The appliance is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking
Food is not cooked 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	Wrong type of potato being used.	Use fresh, firm potatoes.
	Potatoes not blanched properly during preparation.	Use cut sticks and pat dry to remove excess starch.
	Too many fries are being cooked at once.	Cook less than 2 ½ cups of fries at a time.
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. Blanch cut potatoes.
Door came off	Door came off the hinge and was not replaced properly.	With the door slightly open (1 inch/2.5 cm) from the closed position, align the hinge so the joints fall into the slots and close the door.
Error message displayed on Control Panel.	Varies	See the "Error Codes" Chart.

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

- 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 Pro Plus Recipe Guide.
- Is the appliance good for making or reheating soups and sauces?**
Never cook or reheat liquids in the appliance.
- 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.
- 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.
- Is it possible to shut off the appliance at any time?**
Press the Power Button once to stop the cooking cycle at any time during the cooking process.
- Can I check the food during the cooking process?**
You can open the door to check food, rotate Crisper Trays or flip food if needed to ensure even cooking. The cooking cycle will resume where you left off.
- Is the appliance dishwasher safe?**
Only the accessories are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a warm, moist cloth or nonabrasive sponge with a small amount of mild detergent.
- 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.

PowerXL™ products that excel

AIR FRYER PRO PLUS

90-Day Money-Back Guarantee

The PowerXL Air Fryer Pro Plus 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 973-287-5197 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 Pro Plus
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 973-287-5197.

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 PRO PLUS

We are very proud of the design and quality of our
PowerXL Air Fryer Pro PlusTM.

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 info@tvcustomerinfo.com
or call us at 973-287-5197.



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