

**PowerXL**  
*products that excel*

SMART MICROWAVE AIR FRYER PLUS™



# Owner's Manual

Save These Instructions - For Household Use Only

**MODEL:** BDK04

When using electrical appliances, basic safety precautions should always be followed. Do not use this appliance until you have read this manual thoroughly.



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# IMPORTANT SAFEGUARDS

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## **WARNING**

### **PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!**

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

 **To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:**

- Read all instructions before using the appliance.
- Read and follow the specific warning in the "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" section.
- This appliance must be grounded. Connect only to properly grounded outlet (see the "GROUNDING INSTRUCTIONS" section).
- Install or locate this appliance only in accordance with the "Countertop Installation" section.
- Some products, such as whole eggs and sealed containers - for example, closed glass jars - can explode and should not be heated in this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This appliance is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when it is used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- This appliance should be serviced only by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
- Do not cover or block any openings on the appliance.
- Do not store or use this appliance outdoors.
- Do not use this product near water, such as near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Place the front surface of the door 3 inches or more back from the countertop edge to avoid accidental tipping of the appliance during normal usage.
- Recommended clearances: 3 inches on each side, 12 inches on top, and 3 inches in the rear.
- Do not mount this appliance over a sink.
- Do not store anything directly on top of the appliance's surface when the appliance is in use.
- Oversized food or oversized metal cookware should not be used in this appliance because they increase the risk of electric shock and could cause a fire.
- When cleaning the surfaces of the door and the appliance that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts, which involves a risk of electric shock.
- Do not cover the microwave rack or any part of the appliance with metal foil. This will cause overheating of the appliance.
- To reduce the risk of fire in the appliance interior:
  - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the appliance to facilitate cooking.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in the appliance.
  - c. If materials inside the appliance ignite, keep appliance door closed, turn appliance off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

# IMPORTANT SAFEGUARDS

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- d.** Do not use the interior for storage purposes. Do not leave paper products, cooking utensils, or food in the appliance when not in use.
  - e.** Do not use the microwave function without food in the appliance.
- Liquids such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. This is called delayed eruptive boiling. Visible bubbling or boiling when the container is removed from the microwave appliance is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**
- To reduce the risk of injury to persons:
  - a.** Do not use straight-sided containers with narrow necks. Use a wide-mouth container.
  - b.** Stir liquid both before and halfway through heating it.
  - c.** Do not overheat liquid.
  - d.** Use extreme care when inserting a spoon or other utensil into the container. This may also cause delayed eruptive boiling.
  - e.** After heating, allow the container to stand in the microwave appliance for a short period of time before removing the container.
  - f.** Be careful when opening containers of hot food. Use potholders and direct steam away from your face and hands.
  - g.** Vent, pierce, or slit containers, pouches, or plastic bags to prevent build-up of pressure.
  - h.** Be careful when touching the turntable, door, or walls of the appliance, which may become hot during use.
  - i.** Do not use paper products when the appliance is operated in the air fryer or oven mode.
- Cook meat and poultry thoroughly - meat to at least an internal temperature of 160° F/71° C and poultry to at least an internal temperature of 180° F/82° C.
- Make sure all cookware used with the microwave function in this appliance is suitable for microwaving (see the "Materials to Avoid with the Microwave Function" section).
- Do not store any materials, accessories, or containers inside the appliance when not in use.
- Use of the accessories:
  - a.** Remove the Air Frying Rack and Baking Pan from the appliance when not in use.
  - b.** Use potholders when handling the cooking accessories. They may be hot.
  - c.** Be sure that the accessories are positioned properly inside the appliance. The Air Frying Rack and Baking Pan must always be placed on the Glass Tray.
  - d.** **DO NOT USE THE CRISPER TRAY AND BAKING PAN WITH THE MICROWAVE FUNCTION.**

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this appliance with the door open as this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the appliance front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the appliance if it is damaged. It is particularly important that the appliance door closes properly and that there is no damage to the door (for example, make sure that it is not bent); hinges and latches (for example, make sure that they are not broken or loosened); door seals and sealing surface.



### **WARNING:**

**For California Residents**

This product can expose you to chemicals including 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](http://www.P65Warnings.ca.gov).

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## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

# IMPORTANT SAFEGUARDS

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## Using the Power Cord

- A short power-supply cord is provided to reduce the risk of becoming entangled or tripping over a longer cord.
- This appliance has been designed for use with a 3-prong, 120V dedicated electrical outlet only.
- Plug into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet may cause the circuit to overload.

## Electric Power

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

### **WARNING**

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top, back, and side of the cooking appliance.
- **ALWAYS** use oven mitts when removing anything hot from the appliance.
- **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 from the appliance before closing the door.
- **ALWAYS** close the door gently; **NEVER** slam the door closed. **ALWAYS** hold the handle of the door when opening and closing the door.

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug and a 3-slot receptacle that will accept the plug on the appliance.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or an extension cord should not be used unless the following precautions are followed (see 3, below).
3. If a long cord or extension cord is used:
  - a. The marked electrical rating of the cord set or extension cord should match the rating of the appliance.
  - b. The extension cord must be a grounding-type 3-wire cord.
  - c. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

## IMPORTANT

Before initial use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent. Next, preheat the appliance for a few minutes to burn off any residue. Finally, wipe the appliance out with a wet cloth.

**CAUTION:** Upon first use, the appliance may smoke or emit a burning odor due to oils used to coat and preserve the heating elements.

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## Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Turtable Diameter	Temperature
BDK04	120V ~60Hz	Input (Microwave): 1450W Output (Microwave): 900W Output (Convection): 1500W	0.9 Cubic Foot	12.5 inches	150° F-450° F

# IMPORTANT SAFEGUARDS

## Countertop Use

Remove all packing material and accessories. Examine the oven for any damage, such as dents or a broken door. Do not install if the appliance is damaged.

**Cabinet:** Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown cover that is attached to the oven cavity to protect the magnetron.

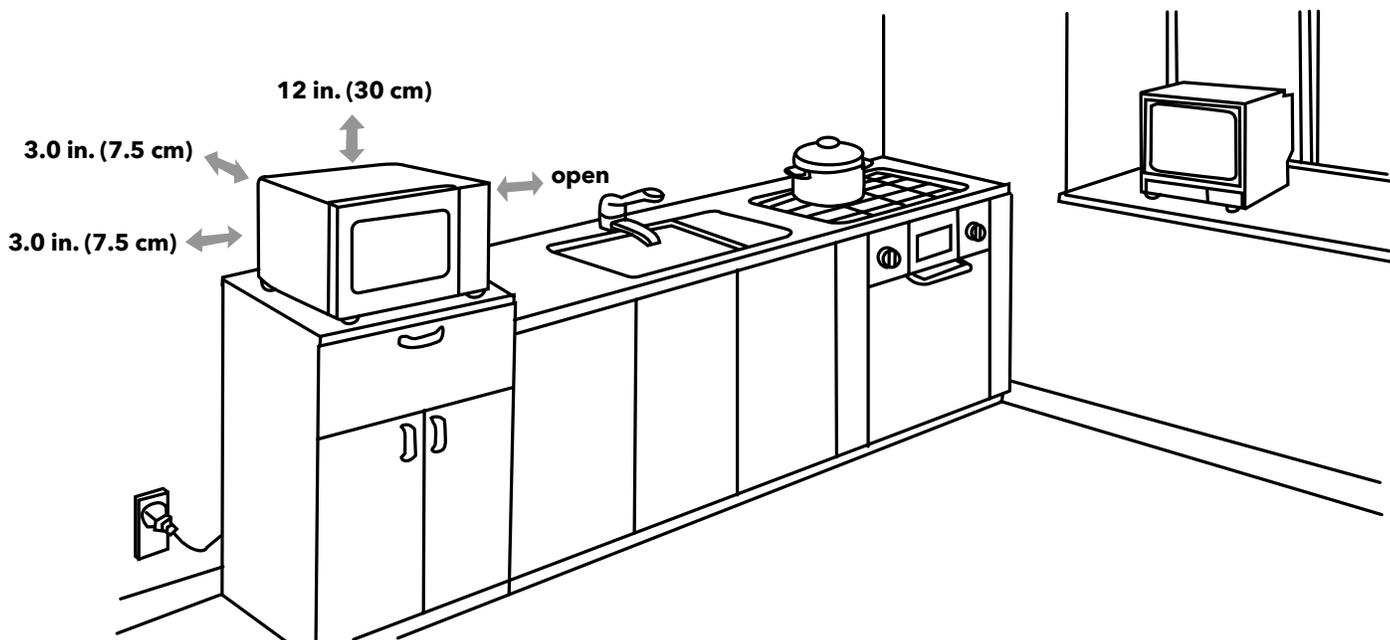
**1.** Select a level surface that provides enough open space for the intake and/or outlet vents. A minimum clearance of 3.0 inches (7.5cm) is required between the appliance and any adjacent walls. One side must be open.

- Leave a minimum clearance of 12 inches (30cm) above the appliance.
- Do not remove the legs from the bottom of the appliance.

- Blocking the intake and/or outlet openings can damage the appliance.
- Place the appliance as far away from radios and televisions as possible. This appliance's operation of microwave oven may cause interference with your radio or TV reception.

**2.** Plug your appliance into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

**WARNING:** Do not use this appliance over a range cooktop or other heat-producing appliance. If used near or over a heat source, the appliance could damage other property, could cause personal injuries, and could void the guarantee.



# Parts & Accessories



Crisper Tray



Glass Tray



Baking Pan

## Glass Tray Installation

When microwaving in this appliance, all food and food containers should be placed on the Glass Tray when cooked. If the Glass Tray is damaged, contact Customer Service using the contact information located on the back of this manual. To use the Glass Tray, center the Glass Tray on the turntable on the bottom of the inside of the appliance (see **Fig. A**).

**NOTE:** The turntable might need to be installed before use. Center the turntable over the mechanism in the center of the bottom of the interior of the appliance. The turntable can be removed for cleaning if necessary.



Fig. A

### **WARNING**

The metal components of this appliance will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Oversized metal utensils and accessories, including the Crisper Tray and Baking Pan, should not be used with this appliance's microwave function.

Function Name	Use Glass Tray?
Microwave	Yes
Air Fry	No
Bake	No
Broil	No

**IMPORTANT:** Do not use the Glass Tray when using functions other than the microwave function.

# Parts & Accessories

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## Using the Crisper Tray

1. Ensure the Glass Tray is not placed inside the appliance.
2. Slide the Baking Pan into the appliance.
3. Place food on the Crisper Tray. Place the Crisper Tray on the Baking Pan (see **Fig. B**).
4. Choose a cooking mode, time, and temperature. Press the Control Knob to begin the cooking process.  
**NOTE:** Do not use the Crisper Tray with the microwave function.



**FIG. B**

## Using the Baking Pan

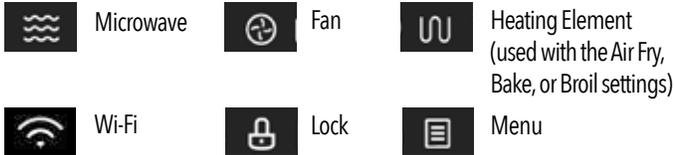
1. Ensure the Glass Tray is not placed inside the appliance.
2. Place food on the Baking Pan. Slide the Baking Pan into the appliance (see **Fig. C**).
3. Choose a cooking mode, time, and temperature. Press the Control Knob to begin the cooking process.  
**NOTE:** Do not use the Baking Pan with the microwave function.



**FIG. C**

# The Control Panel

## A. INDICATORS



**B. LED PANEL:** Displays functions, cooking times, temperatures, and weights.

**C. FUNCTION MENU BUTTONS:** Use to select presets from the preset menu (see “Preset Cooking Chart” section) or to adjust the clock.

**Power Level Button:** Press and then turn the Control Knob to adjust the microwave power level.

**Air Fry Presets:** Press and then turn the Control Knob to select an Air Fry Preset.

**Clock/Timer Button:** Press once to set the current time on the appliance. Press twice to set the timer on the appliance. Use the Control Knob to adjust and confirm the selected time.

**D. CONTROL KNOB:** Once a cooking mode, time, and temperature have been set either manually or by using the Preset Buttons, press the Control Knob to begin the cooking process. Turning the Control Knob counterclockwise when the appliance is in standby mode will allow you to select a Micro Menu function. Pressing the Control Knob when the appliance is in standby mode will start the microwave for 30 seconds.

During the cooking process, press the Control Knob to add 30 seconds to the cooking time. The Control Knob can also be used to confirm settings, such as the clock/timer on the appliance.

**E. STOP/CLEAR/ECO BUTTON:** Press the Stop/Clear/Eco Button to stop the cooking process at any time. When the cooking process is stopped, press the Stop/Clear/Eco Button to cancel the current cooking timer and enter standby mode.

When the appliance is in standby mode, press the Stop/Clear/Eco Button to darken the control panel. When the panel is darkened, press any button on the panel to illuminate the panel.

**F. WI-FI BUTTON:** See the “Using the Wi-Fi Features” section.



**G. LOCK/MUTE BUTTON:** Press to mute or unmute the appliance. Hold to lock or unlock the appliance (see “Using the Lock and Mute Functions” section).

**STANDBY MODE:** When no cooking program is running, the appliance is in standby mode.

# Microwave Programming

Function	Preset	Default Power	Power Range	Weight/Quantity	Default Time	Time Range	Display Code
Microwave	Power	100%	10-100%	N/A	N/A	5 secs.-95 mins.	
Microwave	Popcorn	100%	100%	3.2 oz 3.5 oz	2 mins. 5 secs.	N/A	
Microwave	Defrost	Varies (see chart)	Varies (see chart)	Varies (see chart)	Varies (see chart)	N/A	dEF1-dEF6
<i>Micro Menu*</i>	Auto-Reheat	100%	100%	5 oz 9 oz 12 oz 16 oz 21 oz	1 min. 30 secs. 2 mins. 30 secs. 3 mins. 30 secs. 4 mins. 30 secs. 6 mins.	N/A	A01
<i>Micro Menu*</i>	Soup	100%	100%	8 oz 16 oz 24 oz	2 mins. 10 secs. 4 mins. 5 mins. 40 secs.	N/A	A02
<i>Micro Menu*</i>	Potato	100%	100%	1 potato 2 potatoes 3 potatoes	5 mins. 20 secs. 8 mins. 30 secs. 11 mins. 30 secs.	N/A	A03
<i>Micro Menu*</i>	Vegetable	100%	100%	5 oz 12 oz 18 oz	3 mins. 4 mins. 30 secs. 6 mins.	N/A	A04
<i>Micro Menu*</i>	Pasta	80%	80%	1.75 oz 3.5 oz 5 oz	18 mins. 20 mins. 22 mins.	N/A	A05
<i>Micro Menu*</i>	Meat	80%	80%	5 oz 11 oz 16 oz 21 oz	3 mins. 4 mins. 40 secs. 6 mins. 30 secs. 8 mins. 30 secs.	N/A	A06
<i>Micro Menu*</i>	Fish	80%	80%	5 oz 9 oz 12 oz 16 oz 23 oz	3 mins. 4 mins. 30 secs. 5 mins. 30 secs. 6 mins. 50 secs. 9 mins. 30 secs.	N/A	A07

**NOTE:** Press the Control Knob at any time during the cooking process to add 30 seconds to the cooking timer.

\* To access the Micro Menu, when the appliance is in standby mode, turn the Control Knob counterclockwise.

## Defrost Charts

Defrost Code	Food	Weight	First Stage	Second Stage	Third Stage	Reminder	Fourth Stage	Fifth Stage
DEF1	Vegetable	4-32 oz	10% of total time	10% of total time	20% of total time	Two beeps reminder to flip food	10% of total time	50% of total time
DEF2	Fruit	4-32 oz						
DEF3	Chicken	4-70 oz	90%	0%	50%		10%	20%
DEF4	Fish	4-32 oz						
DEF5	Meat	4-70 oz						
DEF6	Broth	4-70 oz						

**NOTE:** This programming applies to the Defrost function's Vegetable, Fruit, Chicken, Fish, and Meat programs. Defrost's Broth program uses different power levels and does not include a reminder to flip food.

**NOTE:** Default defrost time varies by weight.

# Air Fry Programming

Function	Preset	Default Temperature	Temperature Options	Weight/Quantity	Default Time	Time Range	Display on Panel
Air Fry	Air Fry	400° F	150° F, 250° F, 275° F, 300° F, 325° F, 350° F, 375° F, 400° F, 425° F, 450° F	N/A	20 mins.	1-95 mins.	
Air Fry Menu	Frozen French Fries	425° F	N/A	7 oz	18 mins.	N/A	
Air Fry Menu	Chicken	425° F	N/A	8 oz	18 mins.	N/A	
Air Fry Menu	Steak	450° F	N/A	8 oz	12 mins.	N/A	
Air Fry Menu	Fish	425° F	N/A	8 oz	12 mins.	N/A	
Air Fry Menu	Chicken Wings	425° F	N/A	18 oz	22 mins.	N/A	
Air Fry Menu	Bacon	375° F	N/A	4 slices	15 mins.	N/A	
Air Fry Menu	Eggs	275° F	N/A	5 eggs	18 mins.	N/A	
Air Fry Menu	Vegetables	400° F	N/A	11 oz	10 mins.	N/A	
Air Fry Menu	Cake	325° F	300° F, 325° F, 350° F	16 oz	30 mins.	N/A	
Air Fry Menu	Cookies	325° F	N/A	6 oz	12 mins.	N/A	
Air Fry Menu	Pizza	400° F	N/A	11-inch pizza	15 mins.	N/A	
Air Fry Menu	Frozen Chicken Nuggets	425° F	N/A	12 oz	15 mins.	N/A	
Air Fry Menu	Frozen Fish Sticks	425° F	N/A	9 oz	20 mins.	N/A	
Bake	Bake	350° F	150° F, 250° F, 275° F, 300° F, 325° F, 350° F, 375° F, 400° F, 425° F, 400° F	N/A	N/A	1-95 mins.	
Broil	Broil	450° F	N/A	N/A	10 mins.	1-20 mins.	
Keep Warm	Keep Warm	150° F	150° F-160° F	N/A	60 mins.	1-95 mins.	

**NOTE:** Press the Control Knob at any time during the cooking process to add 30 seconds to the cooking timer.

# Instructions for Use

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## Before First Use

1. Read all material, warning stickers, and labels.
  2. Remove all packing materials.
  3. Wash all parts and accessories used in the cooking process with warm, soapy water. Hand-washing is recommended.
  4. Wipe the inside and outside of the cooking appliance with a clean, moist cloth. Rinse with a warm, moist cloth. Never wash or submerge the cooking appliance in water.
  5. Install the turntable (see the "Glass Tray Installation" section).
  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.
- 

## Setting the Clock

1. Press the Clock/Timer Button once. The LED Panel will show "00:00."
  2. Turn the Control Knob to adjust the hour setting from 1 to 12.
  3. Press the Clock/Timer Button to confirm the hour setting.
  4. Turn the Control Knob to adjust the minute setting from 0 to 59.
  5. Press the Clock/Timer Button to confirm the time setting.
- 

## Setting the Kitchen Timer

1. Press the Clock/Timer Button twice. The LED Panel will show "00:00."
  2. Turn the Control Knob to adjust the kitchen timer from 0 to 95 minutes.
  3. Press the Clock/Timer Button to start the kitchen timer.
- 

## Using the Lock and Mute Functions

1. When the appliance is in standby mode (see "The Control Panel" section), press the LOCK ON/OFF Button once to mute the appliance. When muted, the appliance's Control Panel and timer will not sound until the LOCK ON/OFF Button is pressed again to unmute the appliance.
2. Hold the LOCK ON/OFF Button for 3 seconds to lock and unlock the appliance. When locked, the Lock Icon will appear on the Control Panel.

# Instructions for Use

## Cookware in the Microwave

It is not necessary to buy new cookware. Many pieces already in your kitchen can be used successfully in your new appliance. The charts below will help you decide

which cookware and coverings should be used with each feature. Make sure the utensil does not touch the interior walls during the cooking process.

Cookware	Microwave	Air Fry
Heat-resistant glass, glass-ceramic	Yes	Yes
Metal	No	Yes
Microwave-safe plastics <b>Note:</b> Use only microwaveable cookware that is safe to 450° F/232° C.	Yes	No
Plastic films and wraps	Yes	No
Paper products	Yes	No
Straw, wicker, and wood	No	No
Aluminum foil: Use as shielding only. Small smooth pieces may be used to cover thin parts of poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from the oven walls.	No	Yes
Dinnerware: Microwave safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.	Yes	No
Oven cooking bags: Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.	Yes	Yes
Wax paper: Use as a cover to prevent splattering and retain moisture inside.	Yes	No

## Materials to Avoid in the Appliance

Material	Reasons
Aluminum Tray	May cause arcing and could cause a fire in the oven. Transfer food to microwave-safe dish.
Food carton with metal handle	May cause arcing and could cause a fire in the oven. Transfer food to microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing and could cause a fire in the oven.
Metal Twist Ties	May cause arcing and could cause a fire in the oven.
Paper Bags	May cause a fire when using the air fryer or oven function.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

# Instructions for Use

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## Containers

### CAUTION

#### PERSONAL INJURY HAZARD

Tightly closed containers could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions in the “Materials You Can Safely Use in a Microwave Oven” and “Materials To Be Avoided in a Microwave Oven” sections.

There may be certain nonmetallic materials that are not safe to use for microwaving. If in doubt, you can test the utensil in question by following the instructions in the “Material/Container Test” section.

### Material/Container Test

1. Fill a microwave-safe container with 1 cup (250 ml) of cold water and the container.
2. Set the appliance to microwave mode and cook on maximum power for 1 minute. NOTE: Do not microwave the container for more than 1 minute.
3. Carefully feel the container. If the container is warm, do not use the container in microwave mode.
4. Do not exceed 1 minute cooking time to avoid overheating the container.

### Preventing Arcing

Arcing is sparks or electric flashes that crackle or pop. Arcing can produce heat that is quite intense and can damage the interior of the microwave or containers being used in the microwave. It can also cause fire.

Arcing occurs when metal containers are used in the microwave and can also occur with the use of metal skewers, metal clamps, or twist ties for plastic bags. To prevent arcing, use the charts to determine which materials are microwave safe, or follow instructions from container/wrap manufacturer.

### Plastic Cookware

Plastic cookware designed for microwave cooking is very useful, but should be used carefully. Even microwave-safe plastic may not be as tolerant of overcooking conditions as glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and cookware could ignite.

Follow these guidelines:

- Use microwave-safe plastics only and use them in strict compliance with the cookware manufacturer’s recommendations.
- Do not microwave empty containers.
- Do not permit children to use plastic cookware without adult supervision.

# Cooking Function Information

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## Microwave Function

1. Press the Power Level Button and then turn the Control Knob to select a microwave power level (see Fig. D). Press the Control Knob to select the power level setting.
2. Turn the Control Knob again to set the microwave time. Press the Control Knob to confirm the time and begin microwaving.

### Fast Microwave

Turning the Control Knob while the appliance is in standby mode (see "The Control Panel" section) allows you to add or subtract time. Pressing the Control Knob will confirm the time and run the microwave at 100% power. Pressing the Control Knob again will increase the cooking time in 30-second increments.

Display	Level	Power
P100	10	100%
P90	9	90%
P80	8	80%
P70	7	70%
P60	6	60%
P50	5	50%
P40	4	40%
P30	3	30%
P20	2	20%
P10	1	10%

**Fig. D.** The ten different microwave power levels.

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## Defrost Button

1. Press the Defrost Button.
2. The LED Display will show "dEF1." You can scroll through the dEF1-dEF6 settings by repeatedly pressing the Defrost Button or by turning the Control Knob (see the Defrost Charts in the "Microwave Programming" section).
3. Press the Control Knob to confirm the setting.
4. Turn the Control Knob to select the defrost weight (4-70 oz).
5. Press the Control Knob to start defrosting.
6. Turn food over when the appliance beeps twice.
7. When the timer is complete, the appliance will beep five times and display "0:00."

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## Popcorn Button

1. Press the Popcorn Button.
2. The LED Display will show "3.2Oz." Turn the Control Knob to cycle between the available preset popcorn weights (3.2 oz. and 3.5 oz.).
3. Press the Control Knob to begin the cooking process.
4. When the cooking timer is complete, the appliance will beep five times and display "0:00."

# Cooking Function Information

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## Using the Micro Menu Function

1. Turn the Control Knob counterclockwise (↺) to select one of the Micro Menu settings (A1–A7; see the “Microwave Programming” section).
2. Turn the Control Knob to select the weight. Press the Control Knob to confirm the cooking settings.
3. When the cooking timer is complete, the appliance will beep five times and display “0:00.”

**NOTE:** Pressing the Control Knob increases the cooking time in 30-second increments.

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## Bake Function

1. Press the Bake Button once. The LED Panel will display “350F.”
2. Turn the Control Knob to cycle between the available cooking temperatures (150° F, 250° F, 275° F, 300° F, 325° F, 350° F, 375° F, 400° F, 425° F, and 400° F). Press the Control Knob to confirm the cooking temperature.
3. Turn the Control Knob to adjust the cooking time (30-second intervals for 5–10 minutes, 1-minute intervals for 10–30 minutes, and 5-minute intervals for 30–90 minutes). Press the Control Knob to confirm the cooking time and start the timer.
4. When the cooking timer is complete, the appliance will beep five times and display “0:00.”

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## Using the Air Fry Menu

1. Press the Air Fry Menu Button.
2. Turn the Control Knob to cycle through the 13 preset functions (see the “Air Fry Programming” section for preset times and temperatures).
3. Once an air frying setting has been selected, press the Control Knob to begin the cooking process.
4. When the cooking timer is complete, the appliance will beep five times and display “0:00.”

# Cooking Function Information

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## Air Fry Function

1. Press the Air Fry Button to set the appliance to air fry mode. "400" will flash on the LED Display.
2. Turn the Control Knob to cycle between the available cooking temperatures (150° F, 250° F, 275° F, 300° F, 325° F, 350° F, 375° F, 400° F, 425° F, and 450° F). Press the Control Knob to confirm the cooking temperature.
3. Turn the Control Knob to adjust the cooking time. Press the Control Knob to confirm the cooking time and start the timer.
4. When the cooking timer is complete, the appliance will beep five times and display "0:00."

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## Broil Button

1. Press the Broil Button.
2. The LED Display will show "450F." Turn the Control Knob to adjust the cooking time. Press the Control Knob to confirm the cooking time and start the timer.
3. When the cooking timer is complete, the appliance will beep five times and display "0:00."

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## Keep Warm Button

1. Press the Keep Warm Button.
2. The LED Display will show "150F." Turn the Control Knob to adjust the cooking time.
3. Press the Control Knob to begin the cooking process. When the cooking timer is complete, the appliance will beep five times and display "0:00." Press the Control Knob to begin the cooking timer.

**NOTE:** Opening the door at any time will pause the cooking process. Close the door and press the Control Knob to resume the cooking process.

# Using The Wi-Fi Features

## Download the PowerXL App and Create an Account

1. Download the PowerXL app from the Google Play store or App Store.
2. Select “Sign Up” and enter your email to create an account (see Fig. D). Your email will be sent a verification code.
3. Enter the verification in the app and create a password.

## Pair Your Device with the PowerXL App

1. Plug the appliance into an electrical outlet and press the Wi-Fi Button to turn the appliance on. Press and hold the Wi-Fi Button for 5 seconds. The Wi-Fi Icon on the control panel should start flashing rapidly, indicating that the appliance has entered pairing mode.
2. **To pair automatically:** In the Home tab, select “Add Device” (see Fig. E). The appliance should be able to connect to the app automatically via Bluetooth connection. If the appliance does not connect automatically, you can manually pair the appliance with your app.
3. **To pair manually:** After selecting “Add Device,” select your appliance type (Microwave) under “Add Manually” (see Fig. F). Select your 2.4 GHz wi-fi network and enter the password for that network. Select “Next” (see Fig. G).
4. Select “Confirm the indicator is blinking rapidly” and then select “Next” (see Fig. H).
5. The app will attempt to connect to the appliance. This process might take a few minutes.
6. Your appliance should now be connected to the app. After the app is connected, your appliance’s control panel can be accessed on the app’s Home tab.



Fig. D



Fig. E



Fig. F



Fig. G

# Using The Wi-Fi Features

## Controlling Your Appliance Through the App

You can use the PowerXL app to set cooking presets and set the cooking time and temperature on your appliance (see **Fig. I**).

**Power Button:** Select to light up the appliance's control panel. You must select the Power Button before selecting any other buttons.

**Preset Buttons:** Press to select a cooking preset. You can manually adjust the cooking time and temperature after selecting a preset setting.

**Time Adjustment:** Manually adjust the cooking time.

**Temperature Adjustment:** Manually adjust the cooking temperature.

**Menu Button:** Takes you to the recipe database, allowing you to select a recipe.

**NOTE:** You must press the Power Button on the appliance's Control Panel in order to begin any cooking process. The appliance cannot be started remotely using the app; only the cooking time and temperature can be set.

## Using the Recipe Database

The recipe database can be accessed by selecting the Menu button on the app's appliance control panel or by selecting the Recipe tab at the bottom of the app. Here, you can search for recipes compatible with your appliance (see **Figs. J-K**).

In addition to providing you with pictures, ingredients, and step-by-step instructions for following a recipe, the recipe portion of the app can be used to set the cooking time and temperature associated with the recipe automatically. Scroll to the bottom of the recipe and press the Start button. Select your appliance from the list of appliances that appears and press "Start cooking" to set the cooking time and temperature you will need to complete the recipe.



Fig. H



Fig. I

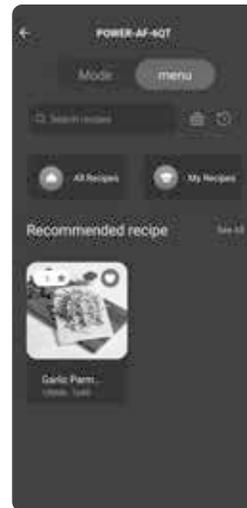


Fig. J

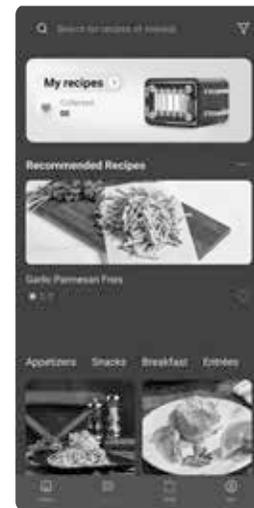


Fig. K

# Cooking Guidelines & Tips

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## Internal Temperature Meat Chart

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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 for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, 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 Temp.*
Beef & Veal	Ground	140° F
	Steaks, roasts: medium	145° F
	Steaks, roasts: rare	135° F
Chicken & Turkey	Breasts	165° F
	Ground, stuffed	165° F
	Whole bird, legs, thighs, wings	165° F
Fish & Shellfish	Any type	145° F
Lamb	Ground	160° F
	Steaks, roasts: medium	140° F
	Steaks, roasts: rare	130° F
Pork	Chops, ground, ribs, roasts	160° F
	Fully cooked ham	140° F

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## Tips

- Large sizes or quantities of food may require a longer cooking time than smaller sizes or quantities.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- 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 appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or oven dish can be placed on the Baking Pan 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.

# Recipes

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## HASH BROWN CASSEROLE

- 1 lb frozen hash browns
- 3 tbsp. butter
- $\frac{3}{4}$  cup sour cream
- $\frac{3}{4}$  cup mayonnaise
- 1  $\frac{1}{2}$  cups shredded cheddar cheese, plus more for topping
- shredded Parmesan cheese, to taste
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  tsp. garlic powder
- $\frac{1}{4}$  tsp. ground black pepper

1. Place the frozen hash browns in a microwave-safe bowl. Press the Defrost Button and set the defrost time to 10 minutes.
2. Place the defrosted hash browns in a colander to drain.
3. Place the butter in a microwave-safe bowl on the Glass Tray. Press the Control Knob to microwave and melt the butter for 10-15 seconds. Remove the butter and the Glass Tray.
4. Combine all the ingredients in a bowl.
5. Pour the mixture into a greased casserole dish.
6. Sprinkle some additional cheddar over the top of the mixture.
7. Place the dish on the Crisper Tray. Slide the Baking Pan into the appliance and place the Crisper Tray on the Baking Pan.
8. Press the Air Fry Button and set the temperature to 350° F and the cooking time to 20 minutes.
9. Press the Control Knob to begin the cooking cycle. Cook until golden brown.



## HONEY-ROASTED SALMON

- 2 4-oz salmon fillets
- $\frac{3}{4}$  cup honey
- $\frac{1}{2}$  cup sweet soy sauce
- 2 tbsp. light brown sugar
- $\frac{1}{4}$  cup orange juice
- 2 tbsp. lemon juice
- 2 tbsp. red wine vinegar
- 2 tsp. olive oil
- 2 cloves garlic, minced
- 1 scallion, chopped finely
- salt, to taste
- ground black pepper, to taste

1. Combine all the ingredients except the salmon, salt, and black pepper in a saucepan over low heat. Bring to a boil and then lower to a simmer. Reduce for 15 minutes., stirring often.
2. Rub each salmon filet with olive oil and season with the salt and black pepper.
3. Place the salmon on the Baking Pan. Slide the Baking Pan into the appliance.
4. Press the Air Fry Button and set the temperature to 375° F and the cooking time to 10 minutes. Press the Control Knob to begin the cooking cycle.
5. Once the cooking cycle has finished, brush the salmon with the sauce.
6. Return the salmon to the appliance. Press the Broil Button. Press the Control Knob to begin the cooking cycle. Remove the salmon once the glaze begins to caramelize (3-4 minutes).
7. Serve with the sauce and chopped scallions.

# Recipes

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## WHITE PIZZA

- ¼ cup ricotta cheese
- ¼ tsp. sea salt
- ¼ tsp. ground black pepper
- ½ tsp. red pepper flakes
- 1 thin-crust pizza dough
- 2 cloves garlic, sliced thinly
- 9 slices fresh mozzarella
- 2 tsp. extra virgin olive oil

1. In a bowl, mix the ricotta cheese, salt, black pepper, and red pepper flakes
2. Roll the pizza dough in the Baking Pan. Slide the Baking Pan into the appliance.
3. Press the Air Fry Button and set the cooking temperature to 375° F and the cooking time to 10 minutes. Flip the dough after 5 minutes.
4. Remove the Baking Pan.
5. Spread the ricotta mixture on the crust. Lay out the sliced garlic and fresh mozzarella. drizzle with olive oil.
6. Return the Baking Pan to the appliance. Press the Air Fry Button and set the cooking temperature to 375° F and the cooking time to 8 minutes.
7. Let the pizza cool for 5 minutes before cutting.

## STUFFED BAKED SWEET POTATO

- 2 tbsp. pecans, crushed
- 1 pinch cinnamon
- 1 pinch nutmeg
- 1 pinch sea salt
- 1 pinch ground black pepper
- 2 sweet potatoes
- 12-15 mini marshmallows

1. In a bowl, mix the pecans, cinnamon, nutmeg, salt, and black pepper together. Reserve the mixture.
2. Use a fork to poke holes in each sweet potato several times to allow steam to escape. Place the potatoes in a microwave-safe dish on the Glass Tray in the appliance.
3. Press the Control Knob repeatedly to set the cooking time to 4 minutes. After 4 minutes, use tongs to flip over each sweet potato (an extra 1-2 minutes may be required depending on the size of the potatoes). The sweet potato is done when you can poke a fork into it and there is little resistance.
4. Remove the sweet potatoes to a cutting board and then slice the top of the sweet potato. Use a towel to pinch the ends of each potato carefully and push in until the top slice opens up.
5. Sprinkle the pecan mixture on top of openings of the sweet potatoes and top with the mini marshmallows
6. Remove the Glass Tray. Place the loaded sweet potatoes on top of the Crisper Tray. Slide the Baking Pan into the appliance and place the Crisper Tray on the Baking Pan.
7. Press the Broil Button and set the cooking time to 3 minutes. Cook until the marshmallows begin to brown (2-3 minutes).

### Topping Alternatives

1. Top with a pat of butter, salt, and black pepper, to taste.
2. Top with shredded Jack cheese. Place on the Crisper Tray on the Baking Pan. Press the Broil Button. Broil until the cheese is melted (3-4 minutes). Garnish each sweet potato with diced chives, 2 tbsp. cooked and diced bacon, and a dollop of sour cream.

## TERIYAKI GARLIC WINGS

- 4 oz Buffalo wing sauce
- 1 oz soy sauce
- 1 tbsp. chopped garlic
- 1 tbsp. chopped cilantro
- 1 ½ lb frozen wings
- 1 tsp. onion powder
- ½ tsp. ground black pepper

1. In a bowl, mix the wing sauce, soy sauce, garlic, and cilantro together. Reserve the sauce.
2. Place the wings in a microwave-safe bowl on the Glass Tray. Press the Defrost Button, turn the Control Knob to dEF3, and press the Control Knob to confirm. Turn

# Recipes

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the Control Knob to 24 oz and press the Control Knob to confirm. Transfer the wings to a clean bowl. Toss the wings with the onion powder and black pepper.

3. Remove the Glass Tray. Place the wings in the Baking Pan. Slide the Baking Pan into the appliance.
4. Press the Air Fry Button and set the cooking temperature to 425° F and the cooking time to 25 minutes.
5. When the cooking cycle is complete, toss the wings with the sauce.
6. Return the wings to the Baking Pan. Press the Air Fry Button and set the cooking temperature to 400° F and the cooking time to 3–5 minutes to glaze the wings.

## ITALIAN ROULADE OF BEEF



- 1 1 ½-lb flank steak, butterflied
- ¼ cup basil pesto
- ½ lb provolone, sliced
- 3 roasted red peppers
- 1 tsp. sea salt
- 1 tsp. ground black pepper.

1. Place the steak on a cutting board and spread the pesto all over one side of the steak.
2. Layer the cheese and roasted peppers on the steak.
3. Roll the steak up and tie it with string about five times from one end to the other.
4. Season the roulade with the salt and ground black pepper.
5. Place the roulade on the Baking Pan. Slide the Baking Pan into the appliance.
6. Press the Air Fry Button and set the cooking temperature to 400° F and the cooking time to 15–20 minutes (depending on your desired doneness; see step 7).
7. Cook the roulade to the desired doneness (use a meat

thermometer to measure the internal temperature):

- Rare: 125° F
  - Medium rare: 135° F
  - Medium: 145° F
  - Well done: 165° F
8. Let the roulade rest for 10 minutes before slicing.

## CHERRY PIE



- 1 store-bought pie crust
- 2 15-oz cans cherry pie filling
- 1 egg, beaten for egg wash
- raw sugar, for garnish

1. Place a layer of the pie dough into a lightly greased 8-inch pie pan.
2. Trim the dough, leaving 1 inch over the side of the pan.
3. Fold the excess dough inward to create a thick crust.
4. Create a scalloped edge using your thumbs and pointer finger.
5. Refrigerate the dough for 15 minutes.
6. Fill the shell with the cherry filling. You may have some left over.
7. Cut the remaining pie crust into strips. Create a lattice over the filling.
8. Brush the lattice with the egg wash and sprinkle with the sugar.
9. Place the pie pan on the Crisper Tray. Slide the Baking Pan into the appliance and place the Crisper Tray on the Baking Pan.
10. Press the Air Fry Button and set the cooking temperature to 350° F and the cooking time to 45 minutes. Press the Control Knob to begin the cooking cycle.

# Troubleshooting

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<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The appliance will not start.	The power cord is not plugged in.	Plug the power cord into a dedicated electrical outlet.
	The door is open.	Close the door and try again.
	The wrong operation is set.	Check the instructions.
Arcing or sparking.	Materials that should be avoided in the microwave oven were used.	Use microwave-safe cookware only.
	The appliance was operated while empty.	Do not operate the appliance without anything inside.
	Spilled food remains in the cavity.	Clean the cavity with a wet towel.
Food is cooked unevenly.	Materials that should not be used in a microwave oven were used.	Use microwave-safe cookware only.
	Food is not defrosted completely.	Completely defrost food.
	The cooking time or microwave power level is not suitable.	Adjust the cooking time and microwave power level.
	You are attempting to cook too much food at once.	Cook smaller quantities of food in each batch.
Food is overcooked.	The cooking time or microwave power level is not suitable.	Adjust the cooking time and microwave power level.
Food is undercooked.	Materials that should not be used in a microwave oven were used.	Use microwave-safe cookware only.
	Food is not defrosted completely.	Completely defrost food.
	The appliance's ventilation ports are restricted.	Check to see that the ventilation ports are not restricted.
	The cooking time or microwave power level is not suitable.	Adjust the cooking time and microwave power level.
	You are attempting to cook too much food at once.	Cook smaller quantities of food in each batch.
Food was not completely defrosted.	Materials that should not be used in a microwave oven were used.	Use microwave-safe cookware only.
	The cooking time or microwave power level is not suitable.	Adjust the cooking time and microwave power level.
	Food was not turned or stirred during the cooking process.	Turn or stir food when the appliance beeps twice.

# Troubleshooting

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<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The appliance does not work.	The appliance is not plugged in.	Plug the power cord into an electrical outlet.
	The appliance has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The appliance is plugged into an outlet that is shared with other devices.	Plug the appliance into a dedicated electrical outlet.
Food was not cooked completely.	The appliance is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food was 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.
	If using multiple racks, trays need to be rotated.	Rotate trays from top to bottom and vice versa.
White smoke is coming from the 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 were not fried evenly.	The wrong type of potato being used.	Use fresh, firm potatoes.
	Potatoes were 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.

## Radio Interference

Operation of the microwave oven may cause interference to your radio, television, or similar equipment. Interference can be reduced or eliminated by taking the following measures:

1. Clean the door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the appliance with respect to the receiver.
4. Move the appliance away from the receiver.
5. Plug the appliance into a different outlet so that the appliance and the receiver are on different branch circuits.

# Cleaning & Storage

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## Cleaning

Clean the appliance after each use. Remove the power cord from the electrical outlet 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 nonabrasive cleaning brush.
5. Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. The turntable can also be removed for cleaning if necessary. Hand-washing is recommended.
6. If any other service needs to be performed, contact Customer Service using the contact information on the back of this manual.

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## 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.



## SMART MICROWAVE AIR FRYER PLUS™

### ***90-Day Money-Back Guarantee***

The **PowerXL® Microwave Air Fryer 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 unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Empower Brands, LLC reserves the right to replace the unit 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](http://www.customerstatus.com). You can call customer service at 973-287-5126 or email [info@tvcustomerinfo.com](mailto: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 Smart Microwave Air Fryer Plus  
Empower Brands, LLC  
500 Returns Road  
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5126.

#### ***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 Empower Brands, LLC. 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.

**PowerXL**<sup>®</sup>  
*products that excel*

## SMART MICROWAVE AIR FRYER PLUS™

We are very proud of the design and quality of our  
**PowerXL® Smart Microwave Air Fryer Plus™**.

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

Email us at [info@tvcustomerinfo.com](mailto:info@tvcustomerinfo.com)  
or call us at **973-287-5126**

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