

LUMINEX™ LIGHT FRYER

OWNER'S MANUAL



PowerXL™

MODEL: AF3052-4SP

Table of Contents

- IMPORTANT SAFEGUARDS 3**
- Parts & Accessories..... 7**
- Using the Control Panel 8**
- Instructions for Use..... 10**
- General Cooking Guidelines 12**
- Troubleshooting 14**
- Frequently Asked Questions..... 16**
- Cleaning & Storage 17**
- Money-Back Guarantee 18**

Appliance Specifications

Model Number	AF3052-4SP
Wattage	1500W
Temperature Range	180° F-400° F
Exterior Dimensions	11.82"x 17.8"x10.82"
Power Cord Length	35.43" (90 cm)
Plug Type	3-prong

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.

2. This appliance is not intended for use by people (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.

3. Close supervision is necessary when any appliance is used by or near children.

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 a fire, damaging the appliance, your cooktop, and your home.



6. DO NOT place or use this appliance near water.

7. 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.

8. 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.

12. 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.

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.

14. 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 the appliance from the electrical outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed.

16. 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 electrical outlet. To disconnect, press the Power Button to turn the appliance off and then remove the plug from the electrical outlet.
19. **MAKE SURE** the appliance is properly plugged into a dedicated electrical outlet 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.
24. Should the appliance emit 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. Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.
26. **NEVER** operate the appliance unattended.
27. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
28. Avoid touching moving parts. Unplug the appliance from the electrical 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.
30. When in operation, hot air and steam are 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.
31. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, **NEVER** place your hands inside the appliance unless it is thoroughly cooled.
32. 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.
35. **USE CAUTION** when handling the Fry Basket after cooking food. Liquid in the Fry Basket, including oil, grease, or water, will be hot, and care should be taken to ensure that the liquid stays inside the Fry Basket until the liquid has cooled. Hold the Fry Basket level to avoid liquid leaking out of the holes in the sides of the Fry Basket.
36. 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.

37. **DO NOT** store any materials other than manufacturer-recommended accessories in this appliance when not in use.
38. **DO NOT** place any of the following materials in the appliance: paper, cardboard, or plastic.
39. **NEVER** pour oil into the appliance or accessories. Fire and personal injury could result.
40. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick cooking performance.
41. **DO NOT** expose the appliance to corrosive chemicals or vapors.
42. **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective nonstick coating.
43. 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 Empower Brands, LLC will not be held liable for damages. **DO NOT** use this appliance for anything other than its intended use.
44. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
45. When ready to start, plug the hardwired cord into a electrical outlet. To disconnect, press the Power Button to turn the appliance off and then remove the plug from the electrical outlet.
46. **NEVER** rest anything on the Fry Basket while it is open.
47. **DO NOT** leave the Fry Basket open for an extended period.
48. **ALWAYS** ensure that nothing is protruding out of the appliance before closing the Fry Basket.
49. **ALWAYS** close the Fry Basket gently; **NEVER** slam the Fry Basket closed. **ALWAYS** use the handle when opening and closing the Fry Basket.
50. **NEVER** operate the appliance with the Fry Basket open.
51. When the cooking time has completed, cooking will stop and the fan will continue to run for 10–20 seconds to cool down the appliance.
52. The appliance is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Fry Basket is removed.

**SAVE THESE INSTRUCTIONS -
FOR HOUSEHOLD USE ONLY**

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. Plug the power cord into a 3-prong, 120V grounded outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
2. Never tug the plug forcefully from the outlet.
3. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
4. Longer cord sets or an extension cord should not be used unless the following precautions are followed (see 5, below).
5. 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.

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 10–20 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

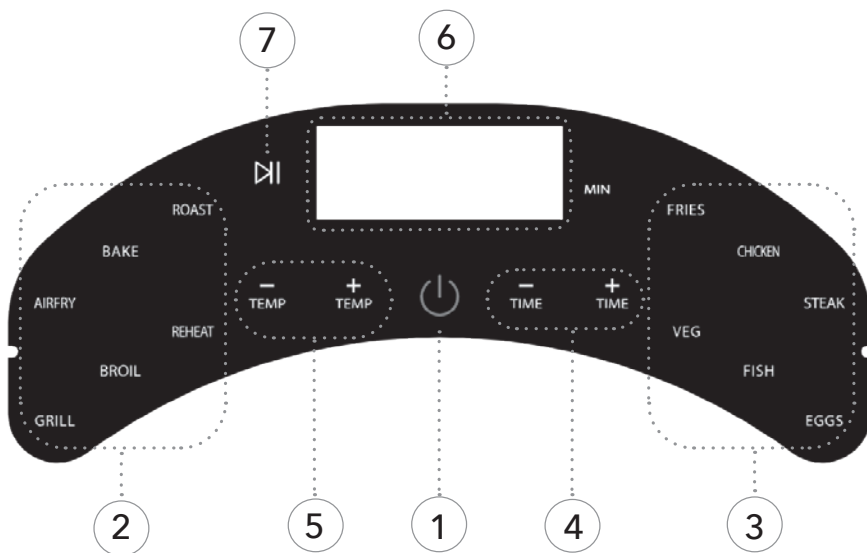
Product may differ slightly from what is illustrated.

- | | |
|------------------------|-------------------|
| 1. FRY TRAY | 9. POWER CORD |
| 2. SILICONE BUMPERS* | 10. GRILL PLATE* |
| 3. FRY BASKET | 11. EGG COOKER* |
| 4. HANDLE | 12. MESH RACK* |
| 5. CONTROL PANEL | 13. REHEAT DISH* |
| 6. HOT AIR OUTLET VENT | 14. PAPER LINERS* |
| 7. MAIN UNIT HOUSING | 15. KNIFE SET* |
| 8. AIR INLET VENT | |



* Some accessories may be sold separately.

Using the Control Panel



- 1. Power Button:** Press the Power Button to turn the appliance on and illuminate the control panel. Pressing the Power Button during the cooking cycle will turn the appliance off.
- 2. Cooking Functions:** Press the Cooking Function Buttons to choose from six cooking functions. See the Function Chart for the cooking times and temperatures associated with each function.
- 3. Cooking Presets:** Press the Cooking Preset Buttons to choose from six cooking presets. See the Preset Chart for the cooking times and temperatures associated with each preset.
- 4. Timer Control Buttons:** The + and – symbols enable you to increase or decrease cooking time 1 minute at a time. Keeping the Button held down will rapidly change the time. Time control range: 1- 60 minutes.
- 5. Temperature Control Buttons:** The + and – symbols enable you to increase or decrease cooking temperature 5° F at a time. Keeping a button held down will rapidly change the temperature. Temperature control range: 180° F-400° F
- 6. Time and Temperature Display:** This display will keep track of the temperature and remaining cook time.
Shake Indicator: The Shake Indicator will illuminate when the cooking cycle has reached its halfway point. This halfway timer gives you the opportunity to shake or flip your food in the appliance, which helps ensure even cooking (see the “Shaking/Flipping” section).
- 7. Start/Pause Button:** Once a cooking time and temperature have been selected, press the Start/Pause Button to begin the cooking process. Press the Start/Pause Button again at any point during the cooking process to pause the cooking cycle.

Function Chart

The Cooking Function Buttons set the appliance to a cooking time and temperature that is generally appropriate for the selected type of cooking. As you become more familiar with the appliance, you can use the Time and Temperature Control Buttons to adjust the set cooking time and temperature as needed.

Function Name	Temperature	Time	Shake or Flip? ¹	Preheat ²
Air Fry	400° F	18 mins.	Shake	No
Bake	320° F	20 mins.	No	Yes
Roast	400° F	10 mins.	Flip	No
Grill	390° F	20 mins.	Flip	Yes
Broil	400° F	10 mins.	Flip	No
Reheat	350° F	4 mins.	No	No

Preset Chart

The Cooking Preset Buttons set the appliance to a cooking time and temperature that should cook the selected type of food consistently every time. These cooking presets should require minimal adjustments for ideal results.

Preset Name	Temperature	Time	Shake or Flip? ¹	Preheat ²
Fries	400° F	22 mins.	Shake	No
Chicken	380° F	20 mins.	Flip	No
Steak	400° F	10 mins.	Flip	No
Veg	360° F	10 mins.	Shake	No
Fish	380° F	10 mins.	Flip	No
Eggs	300° F	18 mins.	No	No

¹**Shake Function Programming:** Halfway through the cooking cycle, the appliance will beep five times, indicating that food can be shaken or flipped over (see "Shaking/Flipping" in the "Instructions for Use" section).

²**Preheat:** Some cooking functions have a built-in preheating feature. When you select one of these functions, "PrE" will appear on the Time and Temperature Display while the appliance preheats. After 3 minutes, the cooking timer will start counting down. The cooking time and temperature are not adjustable while the appliance is preheating.

Instructions for Use

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, stickers, and labels from the appliance.
3. Please go to www.prodprotect.com/powerxl to register your warranty.
4. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
5. Place appliance on a heat-resistant surface or use heat protection. Do not place the appliance on a surface that is not heat resistant. Ensure that the appliance is used in an area with adequate air circulation. Do not place on the stove top.
6. 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 dishcloth after this burn-in cycle.

Shaking/Flipping

To ensure even cooking, some foods require shaking or flipping during the cooking process. Some of this appliance's functions and presets include a halfway timer, which is a timer that will beep and the Shake Icon on the Control Panel will blink when the cooking cycle has reached its halfway point. At the halfway point in the cycle, carefully use oven mitts to remove the hot Fry Basket from the appliance. For food with high moisture content, use tongs to flip the food. Otherwise, gently shake the Fry Basket.

NOTE: If you do not remove the Fry Basket and shake or flip the food, the Shake Icon on the Control Panel will remain illuminated.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Snacks normally cooked in an oven can also be cooked in this appliance.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Adding a bit of vegetable oil to breaded items can help produce a crispier result. When adding oil, do so immediately before cooking and add only a small amount onto the breaded items.

Using the Paper Liners

The Paper Liners can be used when cooking delicate or sticky food; they help prevent food from sticking to the Fry Tray, making clean-up easier. Lay a Paper Liner on top of the Fry Tray before adding your ingredients to the Fry Basket.

The Paper Liners are heat resistant up to 450° F.

The holes in the Paper Liners help air circulate around your food.

When using a Paper Liner, make sure you add enough food to keep the Paper Liner in place during the cooking process.

The Paper Liners should not be reused. After using one to cook, throw it away.

Using the Appliance

1. Plug the appliance into a dedicated electrical outlet.
2. Pull the Fry Basket out of the appliance. Ensure the Fry Tray has been placed in the Fry Basket. Place the ingredients inside the Fry Basket (see Fig. A). If you are using an accessory, such as the Grill Plate, place the accessory on the Fry Tray before adding ingredients.
3. Use the Handle to push the Fry Basket into the appliance (see Fig. B).
4. Press the Power Button on the Control Panel. Use either a Cooking Function Button, a Cooking Preset Button, or the Time and Temperature Control Buttons to set the appropriate time and temperature for your recipe (see Fig. C). Press the Start/Pause Button to begin the cooking process.
5. When the timer beeps five times, either the set cooking time has elapsed or the appliance is reminding you to shake or flip your food (see "Shaking/Flipping" in "Instructions for Use"). Pull the Fry Basket out of the appliance and place it on a heat-resistant surface.
6. When removing food from the Fry Basket, avoid contact with hot excess oil or any hot cooking accessories. To avoid being burned, use silicone-tipped tongs or carefully tip the food out of the Fry Basket (see Fig. D). The Fry Tray is not secured and can fall out, and hot liquid might be located underneath the Fry Tray.
7. If the food is not fully cooked, simply use the Handle to slide the Fry Basket back into the appliance and add a few minutes to the cooking time.
8. When cooking multiple batches of food, drain any grease or liquid from the Fry Basket.

⚠ CAUTION: The holes in the sides of the Fry Basket (see Fig. B) help the appliance cook food faster and more evenly, but grease or other liquids can leak out of the holes in the side of the Fry Basket if the basket is tipped. Always keep the Fry Basket level to avoid leaking.



Fig. A



Fig. B



Fig. C



Fig. D

General Cooking Guidelines

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

Food	Size	Temperature	Cook Time	Preheat	Shake or Flip	Spray with Oil
FROZEN FOOD						
French fries		400° F	22 mins.		✓	
Sweet potato fries		400° F	22 mins.		✓	
Chicken nuggets		400° F	14 mins.		✓	
CHICKEN						
Breaded cutlets	6 oz	400° F	10 mins.	✓	✓	✓
Wings		400° F	25 mins.	✓	✓	
Chicken breast	6 oz	400° F	8 mins.	✓		
BEEF						
Burgers	6 oz	400° F	10 mins.	✓	✓	
Hot dogs	8 pc	375° F	5 mins.	✓	✓	
NY strip steaks	8 oz	400° F	12 mins.	✓	✓	
Meatballs, 1 inch	1.5 lb	375° F	10 mins.	✓	✓	
PORK						
Pork chops		400° F	12 mins.	✓	✓	
Sausages		350° F	15 mins.	✓	✓	
FISH						
Salmon filets	6 oz	390° F	12 mins.	✓		
Shrimp (16-20 size)	12 oz	390° F	10 mins.	✓	✓	

Food item	Size	Temperature	Cook Time	Preheat	Shake or Flip	Spray with Oil
VEGETABLES						
Asparagus	1 lb	380° F	8 min		✓	✓
Broccoli	8 oz	380° F	8 min		✓	✓
Corn on the cob	2 pc	380° F	8 min		✓	✓
PREPARED FOOD						
Hard-boiled eggs, shell on		250° F	18 min			
Cake		320° F	20 min			
Grilled cheese sandwich	1 pc	375° F	6 min	✓	✓	

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 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.*
	Ground	160° F
Beef & Veal	Steaks, roasts: medium	145° F
	Steaks, roasts: rare	125° 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

Troubleshooting

Symptom	Possible Cause	Solution
The appliance does not work.	The appliance is not plugged in.	Plug the Power Cord into an electrical outlet.
	The appliance is plugged into an outlet that is shared with other devices.	Plug the appliance into a dedicated electrical outlet.
	The cooking time and temperature have not been set properly.	Press the Power Button. Select a time and temperature. Press the Start/Pause Button and cooking will begin.
	The appliance might have been turned off. If the Power Button is pressed while cooking, the Auto Shut-Off mode will be triggered.	Press the Power Button. Select a time and temperature. Press the Start/Pause Button and cooking will begin.
Food is not cooked.	The Fry Basket is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not fried evenly.	Some foods need to be shaken or flipped during the cooking process.	See the "Shaking/Flipping" section in "Instructions for Use."
The Fry Basket will not slide into the appliance properly.	The Fry Basket is overloaded.	Do not fill the Fry Basket above the Maximum line.
	The Fry Tray is not placed in the Fry Basket correctly.	Gently push the Fry Tray into the Fry Basket.
Smoke coming from appliance	Too much oil is being used.	Wipe down to remove excess oil.
	The Fry Basket has grease residue from the previous operation.	Clean the Fry Basket after each use.
French fries are not fried evenly	Potatoes are not prepared properly.	Consult a recipe for potato type and preparation.
	Fries are not cut evenly.	Cut fries thinner or reshape fries.
	Fries are too crowded.	Spread fries out or cook a smaller batch.
	Potatoes are not rinsed properly during preparation.	Pat dry to remove excess starch.

Symptom	Possible Cause	Solution
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.
Error code displayed on Control Panel	E1 - Broken circuit of the thermal sensor	Call Customer Service
	E2 - Short circuit of the thermal sensor	

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 recipe guide.

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

Never cook or reheat liquids in the appliance.

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

Yes. Press the Power Button once or remove the Basket.

4. What do I do if the appliance shuts off while cooking?

As a safety feature, the appliance has an Auto Shut-Off device that prevents damage from overheating. Remove the Fry Basket and set it on a heat-resistant surface. Unplug the Power Cord from the outlet. Allow the appliance to cool down. Once cool, plug the Power Cord into the outlet. Restart by pressing the Power Button

5. Does the appliance need time to heat up?

Most recipes do not require preheating. If you are cooking from a cold start and your recipe requires preheating, add 3 minutes to the cooking time to compensate.

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

You can see your food through the glass window on top of the appliance. You can also remove the Fry Basket at any time while cooking is in progress. During this time, you can shake or flip the contents in the Fry Basket if needed to ensure even cooking.

7. Is the appliance dishwasher safe?

Only the Fry Tray is dishwasher safe. The appliance itself, which contains the heating coil and electronics, should never be submerged 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.

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

Never attempt a home repair. Contact customer service and follow the procedures set forth by the guarantee. Failure to do so could render your warranty null and void.

Cleaning & Storage

Cleaning

Clean the appliance after each use. The Fry Basket and Fry Tray are coated with a special nonstick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Unplug the Power Cord from the electrical outlet and be certain the appliance is thoroughly cooled before cleaning.
2. If you used a Paper Liner during the cooking process, throw the Paper Liner out.
3. Wipe the outside of the appliance, including the glass on top of the appliance, with a warm, moist cloth and mild detergent.
4. Remove the Fry Tray from the completely cool Fry Basket. Remove any liquid from the bottom of the Fry Basket. Watch for liquid leaking out of the holes in the sides of the Fry Basket.
5. Clean the Fry Basket and Fry Tray, with hot water, a mild detergent, and a nonabrasive sponge. The Fry Tray is dishwasher safe, but hand-washing is recommended. For difficult-to-remove food, soak in hot, soapy water for 10 minutes.
6. If the Silicone Bumpers on the Fry Tray need to be cleaned, they can be removed and reattached. To remove the bumpers, locate the capped end of the bumper and push the capped end off of the Fry Tray. There will be some resistance, but keep pushing until the bumper slide off of the Fry Tray. To reattach the bumper, slide each bumper onto the slot on the Fry Tray.
7. Clean the glass inside the appliance with a warm, moist cloth and mild detergent. Use hand protection in case the inside of the appliance is still hot.
8. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
9. 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.
10. If any other service needs to be performed, contact Customer Service.

Storage

Place the cooled, dry appliance in a clean, dry place. Do not stack objects on top of the appliance.

PowerXL™

Need Help?

TWO-YEAR LIMITED WARRANTY (Applies only in the United States and Canada)

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

What does it cover?

Any defect in material or workmanship provided; however, Empower Brands, LLC's liability will not exceed the purchase price of product.

For how long?

Two years from the date of original purchase with proof of purchase.

What will we do to help you?

Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

Save your receipt as proof of date of sale.

Visit the online service

www.prodprotect.com/powerxl, or call toll-free **800-577-1557**, for general warranty service.

If you need parts or accessories, please call **1-800-738-0245**.

How does state law relate to this warranty?

This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

What does your warranty not cover?

Damage from commercial use

Damage from misuse, abuse or neglect

Products that have been modified in any way

Products used or serviced outside the country of purchase

Glass parts and other accessory items that are packed with the unit

Shipping and handling costs associated with the replacement of the unit

Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

Are there additional warranty exclusions?

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the disputed Crimea region.

PowerXL[™]

LUMINEX[™] **LIGHT FRYER**

Please do not throw this product away with normal household waste.
If possible, take it to an official collection point in your area that recycles this
type of product. Thank you for considering the environment.

Distributed by: Empower Brands, LLC
Middleton, WI 53562
[™] trademark of Empower Brands, LLC

© 2023 Empower Brands, LLC, all rights reserved.
11/2023 30326

Made in China

T22-9003627-A
E