



AIRFRYER PRO™



Owner's Manual

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

MODEL: GLA-1003

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Emeril Lagasse AirFryer Pro™** 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	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

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

1. **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
2. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
3. This appliance has a polarized plug (one blade is wider than the other). To **REDUCE THE RISK OF ELECTRIC SHOCK**, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT ATTEMPT** to modify the plug in any way.
4. **MAKE SURE** the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the cooking accessories.
6. **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
7. **NEVER POUR** oil into the cooking accessories. Fire and personal injury could result. This appliance is not a deep fryer.
8. 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.
9. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
10. When cooking, **DO NOT PLACE** the appliance against a wall or other appliances. Leave at least 5 inches of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
11. **DO NOT USE** this appliance if the plug, the power cord, or the appliance itself is damaged in any way.
12. **DO NOT PLACE** your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on and damage the appliance, your cooktop, and your home.
13. If the power cord is damaged, **YOU MUST HAVE IT REPLACED** by Tristar, its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.
15. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the appliance controls with wet hands.
16. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
17. **NEVER USE** this appliance with an extension cord of any kind.
18. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
19. **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths or curtains.
20. **DO NOT USE** the appliance for any purpose other than described in this manual.
21. **NEVER OPERATE** the appliance unattended.
22. When in operation, air is released through the Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Air Outlet Vent. Also avoid the air while removing the accessories from the appliance. The appliance's outer surfaces may become hot during use. The accessories **WILL BE HOT. WEAR OVEN MITTS** when handling hot components or surfaces.

IMPORTANT SAFEGUARDS

23. Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
24. When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 seconds to cool down the appliance.
25. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
26. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. Before using your new appliance on any countertop surface, **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.

28. Always unplug the appliance after use.
29. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
30. Make sure the ingredients prepared in this appliance come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.



WARNING: For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Important

Before initial use and after each use:

1. Hand wash the cooking accessories.
2. Wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent.
3. Preheat the appliance for a few minutes to burn off any residue.

The appliance may smoke the first time it is used. It is not defective. The smoke will burn off within a few minutes.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the appliance will not function. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

Automatic Shut-Off

This appliance has a built in shut-off device that will automatically shut down the appliance when the timer reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for about 20 seconds to cool down the appliance.

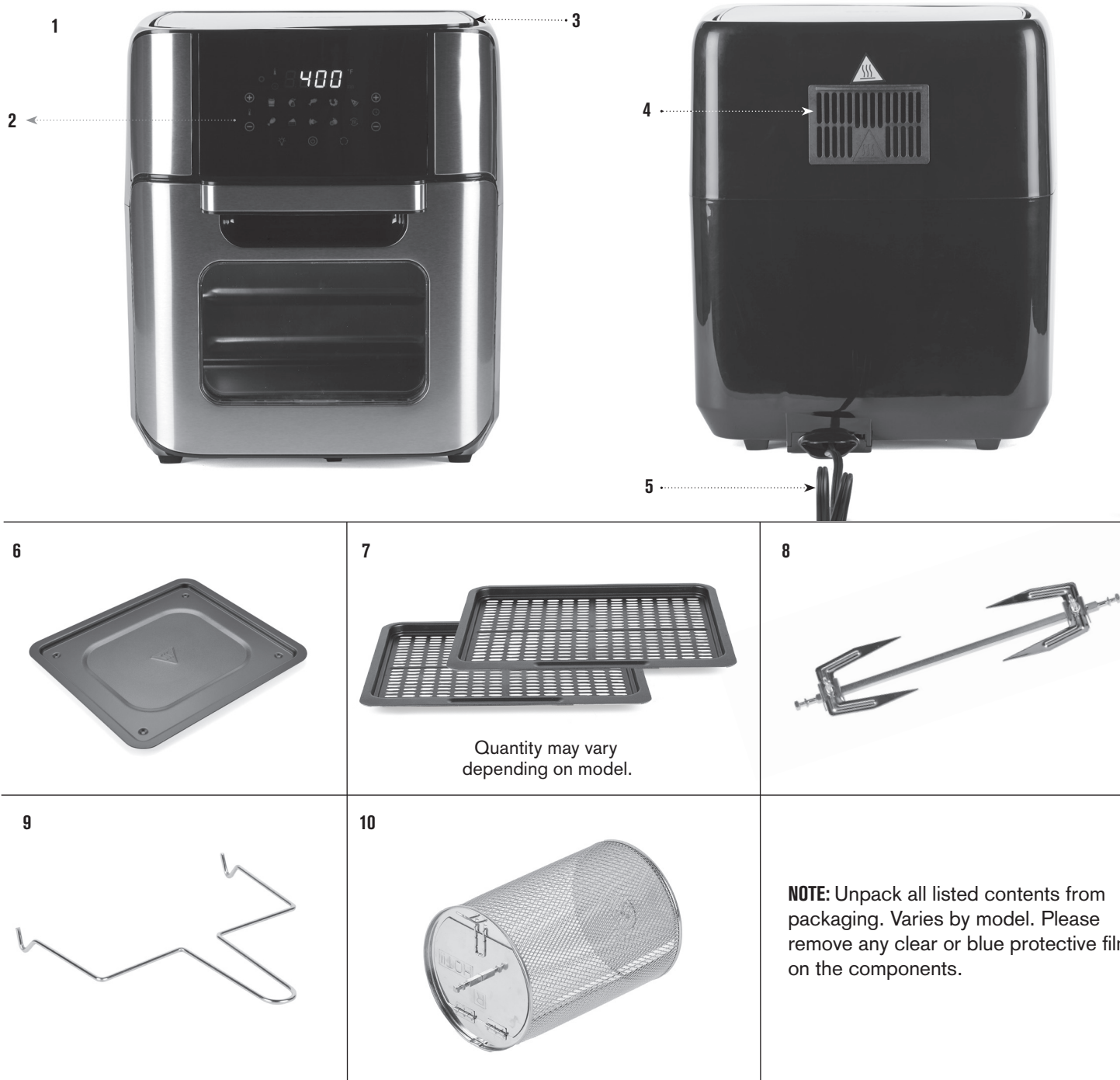
Electric Power

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

Electromagnetic Fields

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

Parts & Accessories



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

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.

8. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Slide the Shaft lengthwise through the center of the meat. Slide the Forks onto the Shaft from each end and then into the meat. Lock in place with the Set Screws. There are indentations on the Shaft for the Set Screws. You can adjust the Screws closer to the center of the Shaft if needed but never beyond the indentation.

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

9. Rotisserie Fetch Tool

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

10. Rotating Mesh Basket

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

NOTE: Some accessories may not be included with purchase.



WARNING

The Forks, Shaft, and other metal parts with this appliance 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.

NOTE: Some accessories may not be included with purchase.



Fig. A



Fig. B

Using the Accessories

Using the Rotisserie Spit

1. With the Forks removed, force the Rotisserie Shaft through the center of the food lengthwise.
NOTE: To support the food on the Rotisserie Spit better, insert the Rotisserie Forks into the food at different angles (see Fig. H).
2. Slide the Forks (a) onto each side of the Spit and secure them in place by tightening the two Set Screws (b).
3. Hold the assembled Rotisserie Spit at a slight angle with the right side higher than the left side and insert the left side of the Spit into the Rotisserie connection inside the appliance (see Fig. I).
4. With the left side securely in place, lower the right side of the Spit into the Rotisserie connection on the right side of the appliance (see Fig. J).
5. To remove cooked food, insert a large fork into the food, twist left, and raise to remove the Spit from the left slot and then remove the food from appliance with slight lifting motion (see the "Removing the Rotisserie Spit" section). Transfer the food to a carving board or serving plate.

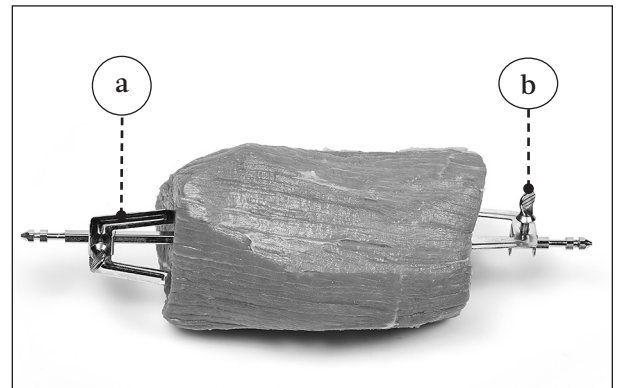


Fig. H



Fig. I



Fig. J

Using the Accessories

Removing the Rotisserie Spit

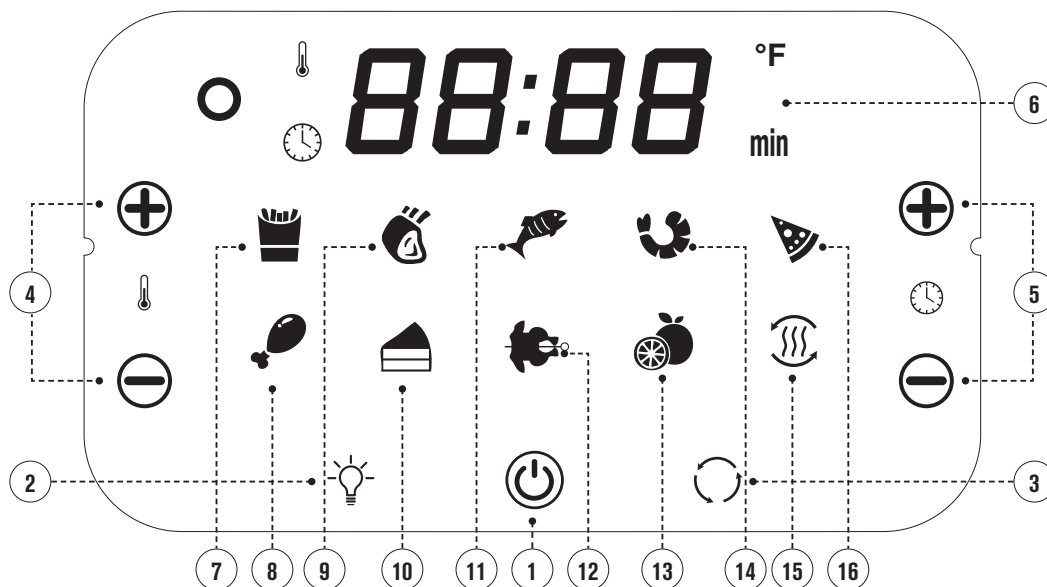
1. Using the Fetch Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Spit (Fig. K).
2. Pull the Rotisserie Spit slightly to the right to disconnect the accessory from the Rotisserie Socket.
3. Carefully pull and remove the Rotisserie Spit from the appliance.



Fig. K

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. Rotation Button

Select this button when cooking anything using the Rotisserie Mode. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from 150° F (65° C) to 400° F (204° C). Dehydration ranges from 90° F (32° C) to 170° F (77° C).

5. 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.

6. LED Digital Display

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

7–16. 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
7. French Fry		400° F (204° C)	18 mins.
8. Chicken		370° F (188° C)	40 mins.
9. Steaks/Chops		390° F (199° C)	25 mins.
10. Bake		320° F (160° C)	30 mins.
11. Fish		325° F (163° C)	15 mins.
12. Rotisserie		375° F (191° C)	30 mins.*
13. Dehydrate		120° F (49° C)	2 hrs. (2–24 hrs.)
14. Shrimp		320° F (160° C)	12 mins.
15. Reheat		240° F (116° C)	12 mins.
16. 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 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 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-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
4. Never wash or submerge the cooking appliance in water. Wipe the inside and outside of the cooking appliance with a clean, moist cloth. Rinse with a warm, moist cloth.
5. Before cooking food, preheat the appliance for a few

minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a 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.

A Versatile Appliance

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

WARNING

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking appliance.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only.
- **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.
- **ALWAYS** use oven mitts when removing hot Crisper Trays.

General Operating Instructions

Cooking with the Appliance

1. Place the ingredients on your chosen accessory. Plug the power cord into a 120V dedicated outlet. Put the chosen accessory into the appliance and shut the door.
 2. When the chosen accessory and food are in place, press the Power Button once.
 3. Select a preset function (see the “Cooking Presets” section) or manually set the temperature and then the time.
 4. The appliance will automatically start the cooking cycle a few seconds after a preset function is selected or the time and/or temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.
- 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.
- 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.

WARNING

- 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.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to avoid injury.

Cooking Chart

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

Cooking Chart

Settings

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

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

Tips

- 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.
- Add 3 minutes to the cooking time when starting with a cold appliance.

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.

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

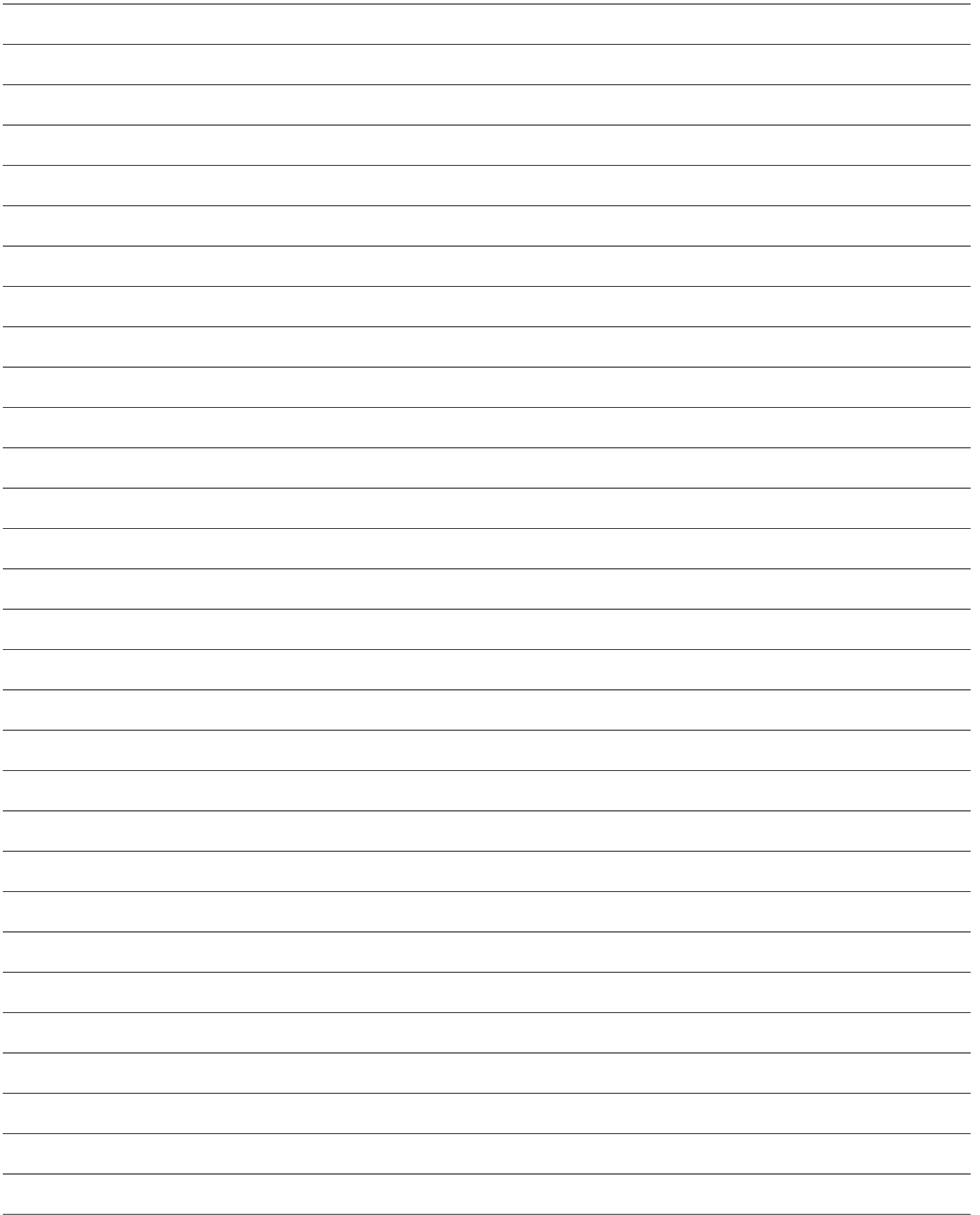
Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The appliance is not plugged into a dedicated power outlet.	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.

Error Codes

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

Frequently Asked Questions

- 1. Can I prepare foods other than fried dishes with my appliance?**
You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the Emeril Lagasse AirFryer Pro Recipe Guide.
- 2. Is the appliance good for making or reheating soups and sauces?**
Never cook or reheat liquids in the appliance.
- 3. What do I do if the appliance shuts down while cooking?**
As a safety feature, the appliance has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the appliance to cool down. Plug back in and restart with the Power Button.
- 4. Does the appliance need time to heat up?**
Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.
- 5. Is it possible to shut off the appliance at any time?**
Press the Power Button once to stop the cooking cycle at any time during the cooking process.
- 6. 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.
- 7. 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.
- 8. What happens if the appliance still does not work after I have tried all the troubleshooting suggestions?**
Never attempt a home repair. Contact Tristar using the contact information located on the back of this manual and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.



AIRFRYER PRO™

90-Day Money-Back Guarantee

The Emeril Lagasse AirFryer Pro 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 973-287-5132 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:

Emeril Lagasse AirFryer Pro
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 973-287-5132.

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.



AIRFRYER PRO™

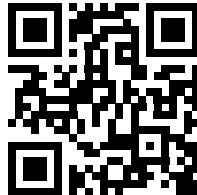


AIRFRYER PRO™

We are very proud of the design and quality of our
Emeril Lagasse AirFryer Pro™.

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
Emeril Everyday, go to tristarcares.com or
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