

PowerXL™

products that excel

AIR FRYER PRO X



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: GLA-1002

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

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



AirFryer, Dehydrator & More

BEFORE YOU BEGIN

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

Unit Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
GLA-1002	AC 120V 60Hz	1700W	6 qt. (700 cu in.)	150° F-400° F (65° C-200° 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 *PowerXL AirFryer ProX* is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- 7. NEVER POUR** oil into the cooking accessories. Fire and personal injury could result.
- 8.** While cooking, the internal temperature of the Unit reaches several hundred degrees Fahrenheit. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit 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 Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- 12. DO NOT PLACE** The Unit on stove top surfaces.
- 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 Unit 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 *PowerXL AirFryer ProX* 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 Unit's outer surfaces may become hot during use. The accessories **WILL BE HOT. WEAR OVEN MITTS** when handling hot components or surfaces.
- 23.** Should the Unit 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 Unit.

IMPORTANT SAFEGUARDS

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 *PowerXL AirFryer ProX* 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 *PowerXL AirFryer ProX* 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 *PowerXL AirFryer ProX* before using it.
28. **DO NOT** place your *PowerXL AirFryer ProX* on a hot cooktop because it could cause a fire or damage the *PowerXL AirFryer ProX*, your cooktop, and your home.
29. Always unplug the appliance after use.
30. Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
31. Make sure the ingredients prepared in this Unit 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 subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
- The appliance may smoke the first time it is used. It is not defective and 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 Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built in shut-off device that will automatically shut down the Unit 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 Unit.

Electric Power

Your new Unit should be operated on a dedicated electrical circuit. If the electrical circuit is overloaded with other appliances, the Unit 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 *PowerXL AirFryer ProX* 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 Unit

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

2. Control Panel

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

3. Air Intake Vents

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

4. Hot Air Outlet Vents

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

5. Crisper Trays

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

6. Drip Tray

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

7. Fry Basket (*Optional)

Allows you to air fry your favorite foods in your *PowerXL AirFryer ProX*

8. Basket Handle (*Optional)

Use to easily remove the Fry Basket from the Unit (see page 9).

NOTE: Some accessories may not be included with purchase.

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



WARNING

Metal parts with this Unit will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Placing Crisper Trays into Unit

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



FIG. A

NOTE: Some accessories may not be included with purchase.

Using the Accessories

Using the Fry Basket

1. With the latch off the Basket Handle (FIG. B), compress the Handle, place it between the slots on the Fry Basket and release the Handle (FIG. C).
2. Close the latch on the Basket Handle over the top of the Handle (FIG. D), pressing down on the latch to ensure that it is completely secure (FIG. E).
3. The door cannot close with the Basket Handle still attached to the Fry Basket. Remove the Handle before closing.

NOTE: The Fry Basket can be inserted into the Unit by hand (only when Unit is cold), but the Basket Handle should ALWAYS be used to remove the Basket from the Unit (FIG. F).



FIG. B



FIG. C



FIG. D



FIG. E

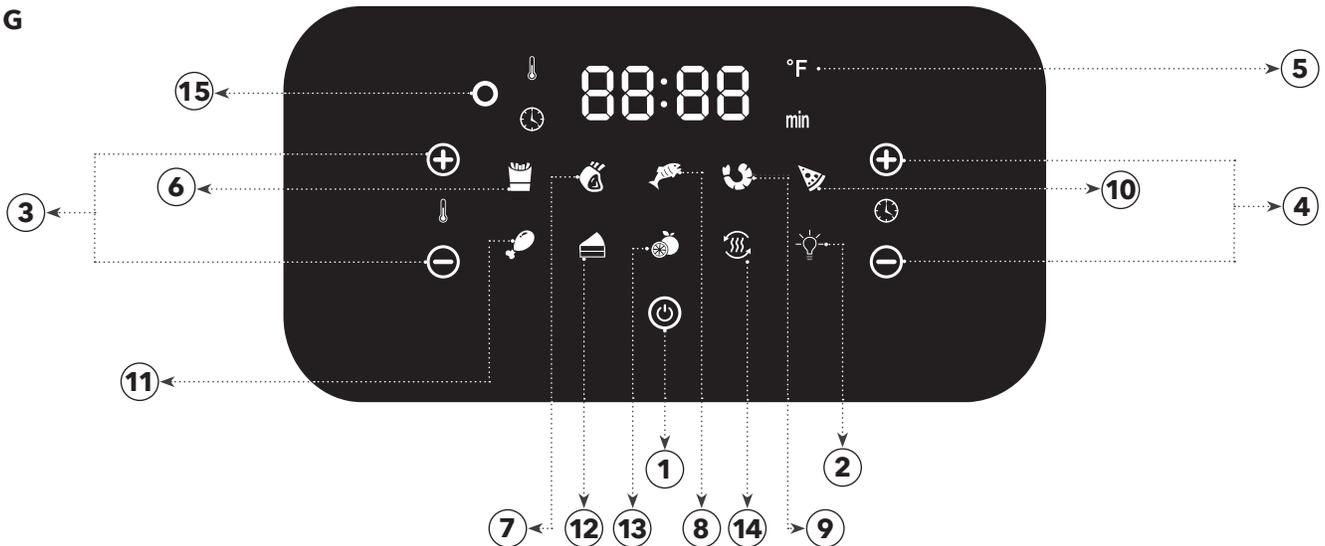


FIG. F

NOTE: Some accessories may not be included with purchase.

Using the Digital Control Panel

FIG. G



1. Power/Start-Stop Button

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

2. Internal Light

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

3. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from 150° F (65° C) to 400° F (200° C). Dehydration ranges from 90° F (30° C) to 170° F (75° C).

4. Time Control Buttons

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

5. LED Digital Display

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

6-14. Cooking Presets

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

15. Fan Icon

This icon will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you turn off the appliance.

Cooking Presets

Preset Button Cooking Chart

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

Preset Button	Default Temperature	Default Time
6. French Fry	400° F (200° C)	15 mins.
7. Steaks/Chops	350° F (177° C)	25 mins.
8. Fish	325° F (163° C)	15 mins.
9. Shrimp	320° F (160° C)	12 mins.
10. Pizza	360° F (182° C)	15 mins.
11. Chicken	370° F (185° C)	40 mins.
12. Baking	320° F (160° C)	30 mins.
13. Dehydrator*	90° F (30° C)	2 hrs. (*2-24 hrs.)
14. Reheat	240° F (115° C)	12 mins.

Using the PowerXL AirFryer ProX Without Presets

The time and temperature on the chart above refer to the basic default settings. As you become familiar with the Unit, 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.

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	145° F (70° C)
	Steaks, roasts: medium	145° F (70° C)
	Steaks, roasts: rare	125° F (63° C)
Chicken & Turkey	Breasts	165° F (75° C)
	Ground, stuffed	165° F (75° C)
	Whole bird, legs, thighs, wings	165° F (75° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (70° C)
	Steaks, roasts: medium	140° F (70° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (70° C)
	Fully cooked ham	140° F (60° C)

General Operating Instructions

Before using the PowerXL AirFryer ProX 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 Unit in water. Wipe the inside and outside of the cooking Unit with a clean, moist cloth. Rinse with a warm, moist cloth.
5. Before cooking food, preheat the Unit for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the Unit with warm, soapy water and a dishcloth after this burn-in cycle.

NOTE: Never wash or submerge the cooking Unit in water.

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

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the cooking accessories. Then, wipe the outside and inside of the Unit with a warm, moist cloth and mild detergent.

A Versatile Appliance

The *PowerXL AirFryer ProX* 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 Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** use the Unit's Door as a place to rest a hot Fry Basket filled with food. The hot Fry Basket could damage the Door or cause the Unit to tip. Personal injury could result.
- **NEVER** use oven mitts when removing hot Crisper Trays.

General Operating Instructions

Cooking with the PowerXL AirFryer ProX

1. Place the ingredients on your chosen accessory.
2. Plug the power cord into a 120V dedicated outlet. Put the chosen accessory into the Unit and shut the door.
3. When the chosen accessory and food are in place, Press the Power Button once (page 10, FIG. G1).
4. Select a preset function (page 10, FIG. G7-14) or manually set the temperature and then the time (page 10, FIG. G4-5). Refer to the detailed Control Panel instructions on page 10.
5. The appliance will automatically start the cooking cycle a few seconds after a preset function is selected or the time and/or temperature are adjusted manually. Alternatively, you can press the Power Button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the Unit'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 *PowerXL AirFryer ProX*.
- 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 a Crisper Tray inside the *PowerXL AirFryer ProX* 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 (200° C)	
Thick Frozen Fries	1 ¼–3 cups	15–20 mins.	400° F (200° C)	
Homemade Fries	1 ¼–3 ¼ cups	10–16 mins.	400° F (200° C)	Add ½ tbsp. oil
Homemade Potato Wedges	1 ¼–3 ¼ cups	18–22 mins.	360° F (182° C)	Add ½ tbsp. oil
Homemade Potato Cubes	1 ¼–3 cups	12–18 mins.	360° F (182° C)	Add ½ tbsp. oil
Hash Browns	1 cup	15–18 mins.	360° F (182° C)	
Potato Gratin	2 cup	15–18 mins.	400° F (200° 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 (200° 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 (200° C)	Use oven-ready
Frozen Chicken Nuggets	¼–1.1 lb	10–15 mins.	400° F (200° C)	Use oven-ready
Frozen Fish Sticks	¼–1.1 lb	6–10 mins.	400° F (200° 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 tin
Quiche	1 ½ cups	20–22 mins.	360° F (182° C)	Use baking tin/oven dish
Muffins	1 ¼ cups	15–18 mins.	400° F (200° C)	Use baking tin
Baked Goods	1 ½ cups	20 mins.	320° F (160° C)	Use baking tin/oven dish
Frozen Onion Rings	1 lb	15 mins.	400° F (200° C)	

Cooking Chart

Settings

The table on page 14 will help you select the correct temperature and time for best results. As you become more familiar with the *PowerXL AirFryer ProX* cooking process, you may adjust these settings to suit your own personal tastes.

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

Tips

- 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 *PowerXL AirFryer ProX* 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 Unit in water or wash in the dishwasher.
3. Clean the inside of the Unit 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 Unit thoroughly with a clean, damp cloth. Do not leave standing water inside the Unit.
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 Unit does not work	The Unit is not plugged in.	Plug power cord into wall socket.
	The Unit has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The Unit is not plugged into a dedicated power outlet.	Plug the Unit into a dedicated power outlet.
Food not cooked	The Unit is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking
Food is not fried evenly	Some foods need to be turned during the cooking process.	Check halfway through process and turn food if needed.
	Foods of different sizes are being cooked together.	Cook similar-sized foods together.
White smoke coming from Unit	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking.	Clean the components and Unit 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 PowerXL AirFryer ProX?

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

2. Is the PowerXL AirFryer ProX good for making or reheating soups and sauces?

Never cook or reheat liquids in the *PowerXL AirFryer ProX*.

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

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

4. Does the Unit 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 Unit 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 Power AirFryer Pro dishwasher safe?

Only the accessories are dishwasher safe. The Unit 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 Unit 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.



AIR FRYER PRO X

60-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 60-Day Money-Back Guarantee. You have 60 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees. To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5197 and request a return merchandise authorization number. 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 return merchandise authorization number on the outside of the package.

Send the product to the following return address:

PowerXL AirFryer ProX
Tristar Products
500 Returns Road
Wallingford, CT 06495

PowerXLTM *products that excel*

AIR FRYER PRO X

We are very proud of the design and quality
of our **PowerXL AirFryer ProXTM**.

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

Visit us at www.TristarCares.com, email us at
customerservice@tristarproductsinc.com, or
call us at **973-287-5197**



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