

PowerXLTM *products that excel*

TURBO AIR FRYER



Owner's Manual

Save These Instructions - For Household Use Only

MODEL: CL-002

When using electrical appliances, basic safety precautions should always be followed. Do not use The **PowerXL Turbo Air FryerTM** until you have read this manual thoroughly.

Visit **TristarCares.com** for tutorial videos, product details, and more.
Guarantee Information Inside



PowerXL Turbo Air Fryer

BEFORE YOU BEGIN

The **PowerXL Turbo Air Fryer** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
CL-002	AC 120V 60Hz	1700W	10 qt. (577 cubic inches)	90° F-400° F (32° C-204° C)	LED Touch Screen



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IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! - CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

- 1. READ AND FOLLOW** all instructions carefully.
- 2. NEVER** immerse the Air Frying Lid, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- 3. THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities or 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.
- 4. TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the Air Frying Lid containing the electrical components.
- 5. 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.
- 6. MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- 7. DO NOT** use outdoors.
- 8. DO NOT** place the appliance on the stove top even if the stove top is cool. Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 inches (12.7 cm) of the appliance.
- 9. TO PREVENT** food contact with the heating elements, do not overfill the accessories.
- 10. DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the **PowerXL Turbo Air Fryer** is operating. Doing so will prevent even cooking and may damage the appliance or cause it to overheat.
- 11. NEVER** pour oil into the base or the accessories. Fire and personal injury could result.
- 12. 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 down.
- 13. DO NOT** use this appliance if the plug, the power cord, or the appliance itself is damaged in any way.
- 14. IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- 15. KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- 16. KEEP** the power cord away from hot surfaces. Do not plug in the power cord or operate the appliance controls with wet hands.
- 17. NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 18. NEVER** use this appliance with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- 19. DO NOT** let cord hang over the edge of table or counter surfaces.
- 20. DO NOT** operate the appliance on or near combustible materials, such as tablecloths, paper towels, or curtains.
- 21. WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5 inches (12.7 cm) free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- 22. DO NOT USE** the **PowerXL Turbo Air Fryer** for any purpose other than described in this manual.
- 23. THE USE OF ACCESSORY ATTACHMENTS** not recommended by the appliance manufacturer may cause injuries.
- 24. NEVER** operate the appliance unattended.
- 25. DO NOT** use water to clean the Glass Bowl before it cools down.



IMPORTANT SAFEGUARDS

26. WHEN IN OPERATION, hot air and steam is released through the Hot Air Outlet Vent. Keep your hands and face at a safe distance from the Hot Air Outlet Vent. Also avoid the hot steam and air while removing the accessories from the appliance.

27. THE APPLIANCE'S OUTER SURFACES may become hot during use. The accessories will be hot. Wear oven mitts when handling hot components or touching hot surfaces.

28. Before using your new *PowerXL Turbo Air Fryer* 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 Turbo Air Fryer* 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 Turbo Air Fryer* before using it.

29. DO NOT place your *PowerXL Turbo Air Fryer* on a hot cooktop because it could cause a fire or damage the appliance, your cooktop, and your home.

30. DO NOT touch the heating element or the underside of the lid.

31. DO NOT place the lid on or near combustible materials, such as tablecloths, towels, and curtains.



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.

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

The appliance has a built in shut-off device, that will automatically shut down the appliance when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for 45 seconds to cool down the appliance.

Electric Power

The appliance should be operated on a dedicated electrical outlet. If the electrical outlet is being used by other appliances, your new appliance may not operate properly.

Electromagnetic Fields

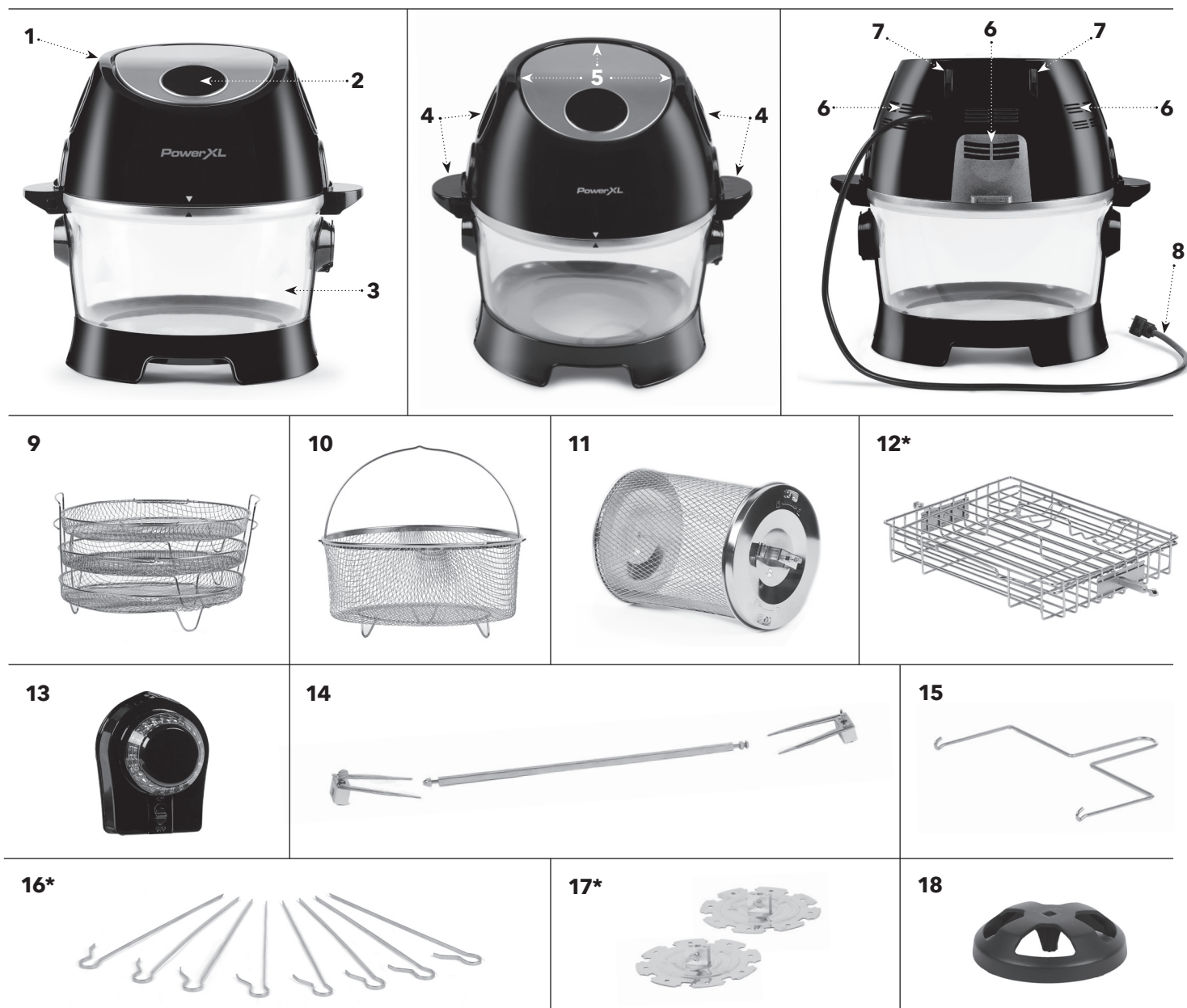
This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.



Parts & Accessories

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components. *Optional items may be sold separately.

- | | | |
|-------------------------|------------------------------|--|
| 1. Air Frying Lid | 7. Air Frying Lid Feet | 13. Rotisserie Motor Drive |
| 2. Control Panel | 8. Power Cord | 14. Rotisserie Shaft, Forks & Set Screws |
| 3. Glass Bowl | 9. Air Flow Racks | 15. Rotisserie Fetch Tool |
| 4. Handles | 10. Mesh Fry Basket | 16. Skewers (8) |
| 5. Air Intake Vents | 11. Rotating Mesh Fry Basket | 17. Adjustable Skewers Racks (2) |
| 6. Hot Air Outlet Vents | 12. Rotating Floating Basket | 18. Rotisserie Stand |



Parts & Accessories

IMPORTANT

Please make sure that your **PowerXL Turbo Air Fryer** 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 Customer Service using the number located in the back of the owner's manual.

- 9. Shallow Air Flow Racks** Can be used for dehydration and to cook crispy snacks or reheat items like pizza.
- 10. Fry Basket** Elevates your food to help surround it with a whirlwind of superheated air. Convenient handle lets you lift the basket out of the appliance easily.
- 11. Rotating Mesh Basket** Great for fries, roasted nuts, and other snacks. Use the Rotisserie Fetch Tool when inserting or removing the Basket.
- 12. Floating Rotating Basket*** Can be used for steak, seafood, and sandwiches.
- 13. Rotisserie Motor Drive** Attaches to the side of the Glass Bowl. When the Rotisserie Motor Drive is locked in place and a rotisserie accessory is inserted into the Glass Bowl, turn the switch on the Rotisserie Motor Drive "ON" to rotate the rotisserie accessory. Requires four AAA batteries (not included).
- 14. 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/1.5–1.8 kg on average). Wrap the meat with kitchen string to help with even rotation.

- 15. Rotisserie Fetch Tool** The Rotisserie Fetch Tool should be used to insert and remove any foods prepared using the Rotisserie Shaft or rotating accessories. Place under the Rotisserie Shaft and lift (left side first) and then gently extract the food.
- 16. Skewers*** Great for all your kabob recipes, meat, fish or veggies.
- 17. Adjustable Skewer Racks*** Used when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.
- 18. Rotisserie Stand** Use for placing the Rotisserie Shaft when removing hot food from the appliance. Using hand protection to avoid burns from hot food, carefully seat the Shaft into the Stand, allowing the food to stand upright.

* May be sold separately

WARNING

Forks, Skewers, and other metal parts with this appliance are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

The inside of the Air Frying Lid becomes hot during use. Rest the Air Frying Lid on a cooling rack or stand the Air Frying Lid on the Air Frying Lid Legs to avoid touching the countertop. Avoid touching the bottom of the Air Frying Lid when hot.



Digital Control Panel



- 1. LED Display Screen:** The display will alternate between showing the cooking temperature and the time remaining during the cooking process.
- 2. Power Button:** Once the Air Frying Lid is connected to a power outlet, the Control Panel will be illuminated. Pressing the Power Button once will power on the appliance. Pressing the Power Button again will power off the appliance.
- 3. Preset Button (M):** Selecting the Preset Button cycles through the cooking presets. Once a preset is selected, the predetermined time and cooking temperature are set and the cooking process begins. **NOTE:** You can override the preset function by increasing or decreasing time and temperature manually.
- 4. Indicator Light:** The Indicator Light will appear when the appliance is turned on and will remain illuminated until cooking cycle is complete. The blue fan portion of the Indicator Light indicates that the fan is powered on. The red portion of the Indicator Light indicates that the heat is powered on.
- 5. Temperature Control Buttons:** The + and – symbols enable you to increase or decrease cooking temperature 10° F at a time. Keeping a button held down will rapidly change the temperature. Temperature control range: 180° F–400° F (dehydrate temperature control range: 90° F–170° F).
- 6. Timer Control Buttons:** The + and – symbols enable you to increase or decrease cooking time 1 min. at a time (1 hour at a time for Dehydrate). Keeping the Button held down will rapidly change the time. Time control range: 1–90 minutes (dehydrate time control range: 1–24 hours).
- 7-12. Cooking Presets:** Selecting any of these will set Time and Temperature to a default setting for that particular food. You may override these presets with Time and Temperature Buttons. View presets on the next page.



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	Temperature	Time
 French Fry	400° F (204° C)	20 mins.
 Roast	350° F (177° C)	25 mins.
 Fish	350° F (177° C)	10 mins.
 Chicken	310° F (154° C)	20 mins.
 Bake	310° F (154° C)	30 mins.
 Dehydrate	120° F (49° C)	4 hrs.

Using the Appliance Without Presets

Once you are familiar with the **PowerXL Turbo Air Fryer**, you may want to experiment with your own cooking times and temperatures.

WARNING

Never use a cooking vessel filled with cooking oil or any other liquid with this appliance! Fire hazard or personal injury could result.

Internal Temperature Meat Chart

This chart should be used to check the internal temperature of cooked meats. USDA Food Safety Standards.

Food	Type	Internal Temperature
Beef & Veal	Ground	140° F / 60° 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



Assembling the Appliance

Attaching and Removing Air Frying Lid

1. Place the Glass Bowl on a stable, horizontal, heat-resistant surface.
2. Lower the Air Frying Lid onto the Glass Bowl, ensuring that the handles on the Air Frying Lid align with the handles on the Glass Bowl. Align the arrows on the front of the appliance. (see **Fig. i**)
3. Allow the appliance to run through a cool-down cycle when the cooking cycle is complete. During the cool-down cycle, the fan will run at a high rate of speed and cycle off. The lid may then be removed.
4. When removing the Air Frying Lid after use, the bottom side of the Air Frying Lid will be hot. Rest the Air Frying Lid on a cooling rack or stand the Air Frying Lid on the Air Frying Lid Legs to avoid touching the countertop (see **Fig. ii**). Avoid touching the bottom of the Air Frying Lid when hot.



Assembling the Appliance

Inserting Batteries Into the Motor Drive

1. If the Motor Drive is attached to the Glass Bowl, pull it to unlock the Motor Drive from the Glass Bowl. Remove the Motor Drive from the Glass Bowl (see **Fig. iii**).
2. Slide the Battery Cover off of the back of the Motor Drive (see **Fig. iv**). Insert four (4) new AAA batteries, ensuring that the positive and negative sides of the batteries align with the markings inside the Motor Drive.

NOTE:

- Non-rechargeable batteries are not to be recharged.
- Rechargeable batteries are only to be charged under adult supervision.
- Rechargeable batteries are to be removed from the device before being charged.
- Different types of batteries or new and used batteries are not to be mixed.
- Batteries are to be inserted with the correct polarity.
- Exhausted batteries are to be removed from the motor drive. Never drop or insert any object into any opening.



Using the Accessories

Using the Motor Drive

1. Place the appliance on a stable, horizontal, heat-resistant surface.
2. Insert one of the rotisserie accessories, such as the Round Basket or Rotisserie Shaft, into the Rotisserie Socket in the right side of the Glass Bowl. Then, insert the accessory into the Rotisserie Socket on the left side of the Glass Bowl.
3. Open the cover of the Motor Drive socket on the right side of the Glass Bowl (see **Fig. v**). Attach the Motor Drive to the right side of the outside of the Glass Bowl (see **Fig. vi**) and push the Motor Drive to lock it into place (see **Fig. vii**). Arrows should align. Do not over-tighten the Motor Drive to prevent the plastic pins from breaking.
4. Switch the Motor Drive to the "ON" position to rotate the accessory (see **Fig. viii**). The Indicator Light on the Motor Drive will turn blue when the Motor Drive is running.

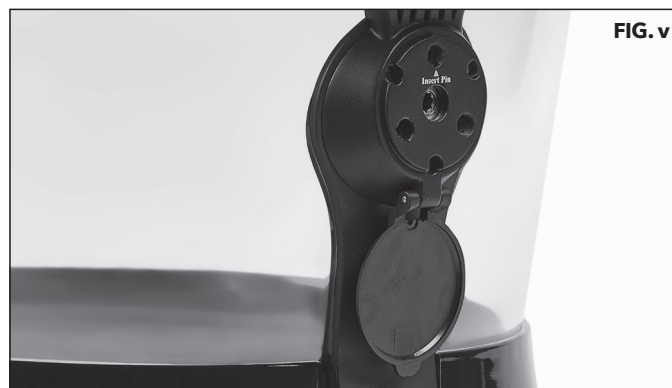


FIG. v



FIG. vi

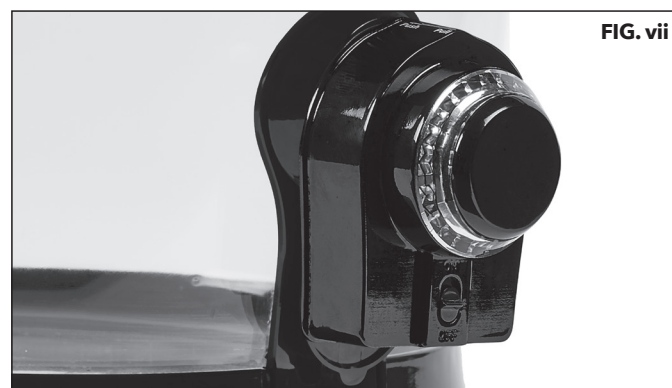


FIG. vii

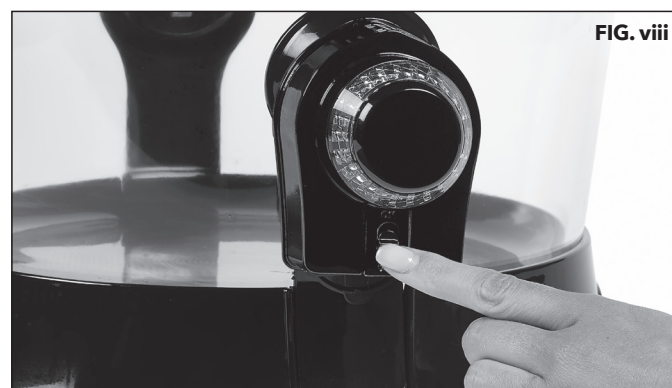


FIG. viii



Using the Accessories

Placing Accessories into the Appliance

1. Place the appliance on a stable, horizontal, heat-resistant surface. Remove the Air Frying Lid from the Glass Bowl.
2. Place food on your chosen accessory. If using the Air Flow Racks, use the two handles on the side of the Air Flow Racks to lower the Air Flow Racks into the Glass Bowl (see **Fig. ix**). If using the Fry Basket, hold the middle of the large handle to lower the Fry Basket into the Glass Bowl (see **Fig. x**).
3. When the cooking process is complete, the accessories will be hot. Use oven mitts to remove the accessories from the Glass Bowl (see **Figs. xi-xii**).



FIG. ix



FIG. x



FIG. xi



FIG. xii



Using the Accessories

Using the Rotating Accessories

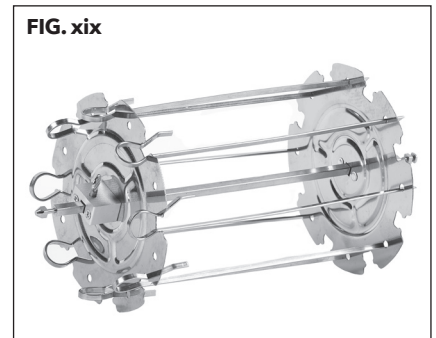
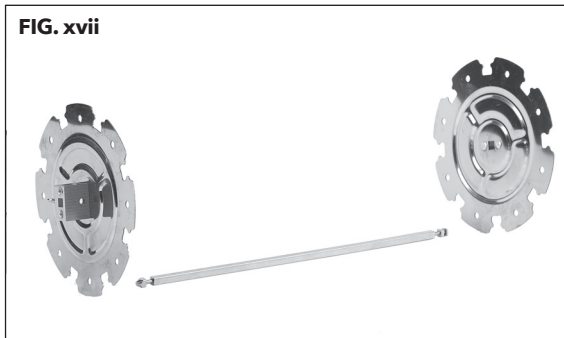
1. Place the appliance on a stable, horizontal, heat-resistant surface. Remove the Air Frying Lid from the Glass Bowl.
2. Place food on your chosen accessory, such as the Round Basket or Rotisserie Shaft. Insert the accessory into the Rotisserie Socket in the right side of the Glass Bowl. Then, insert the accessory into the Rotisserie Socket on the left side of the Glass Bowl (see **Figs. xiii-xiv**).
3. Attach the Motor Drive to the Glass Bowl (see Using the Motor Drive, p. 11).
4. When the cooking process is complete, the accessories will be hot. Use the Fetch Tool and oven mitts to remove the accessory from the Glass Bowl (see **Figs. xv-xvi**).



Using the Accessories

Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the left Skewer Rack (see **Fig. xvii**).
2. Squeeze the clip end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot (see **Fig. xviii**).
4. Repeat steps 3-6 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Ensure the Skewer Racks are inside the indentations on the Shaft, tighten the Set Screws and ensure they are securely in place (see **Fig. xix**).
6. Use caution while inserting the Shaft into the appliance. The Skewer ends are sharp and can poke you.



Rotisserie Shaft and Fork

1. Place a Skewer Fork, pointing inward, at one end of the Rotisserie Shaft. Ensure that the Set Screw box is facing the outside of the Rotisserie Shaft.
2. Poke the Rotisserie Shaft through the food.
3. Place the second Rotisserie Fork at the other end of the Rotisserie Shaft and slide the Rotisserie Fork to hold the food in place. Ensure that the food is centered on the Rotisserie Shaft. The Rotisserie Forks should be rotated differently (see **Fig. xx**). Hand tighten the Set Screws so that they do not move.
4. Insert the Rotisserie Shaft into the appliance (see Using the Rotating Accessories, p. 14).



General Operating Instructions

Before using the PowerXL Turbo Air Fryer for the first time

1. Read all material, warning stickers and labels.
 2. Remove all packing materials, labels, and stickers.
 3. Wash all parts and accessories used in the cooking process with warm soapy water.
NOTE: Only the accessories are dishwasher safe.
 4. Wipe the inside and outside of the cooking appliance with a clean, moist cloth.
NOTE: Never wash or submerge the cooking appliance in water.
- NOTE:** When using this appliance, never fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Rinse with a warm, moist cloth. Hand wash all cooking accessories. Before cooking food, preheat the **PowerXL Turbo Air Fryer** 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 washcloth after the burn-in cycle.
3. Select the cooking accessory for your recipe.

A Versatile Appliance

The **PowerXL Turbo Air Fryer** 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** cover the air vents on the top and back of the cooking appliance or place anything on top of the appliance
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This appliance cooks with hot air only.
- **ALWAYS** use oven mitts when removing hot accessories or food. Always place hot food or accessories on a heat-resistant surface.
NEVER place them directly on the countertop.



General Operating Instructions

Cooking with the PowerXL Turbo Air Fryer

1. Place the ingredients in or on one of the cooking accessories.
2. Put the chosen accessory into the appliance and place the Air Frying Lid on top of the appliance. Plug the power cord into a 120V dedicated outlet.
3. When the chosen cooking accessory is in place, press the Power Button once.
4. Select a preset function or manually set the Temperature and then the Time. Refer to the detailed Control Panel instructions on page 8.
5. Press the Power Button to begin the cooking cycle once the desired cooking time and temperature have been selected. Add 3 mins. to the cooking time when starting with a cold appliance.
NOTE: Consult the charts in this manual or the recipe books to determine the correct settings for the specific item and weight being cooked.
6. Allow the appliance to run through a cool-down cycle when the cooking cycle is complete. During the cool-down cycle, the fan will run at a high rate of speed and cycle off. The lid may then be removed.

Tips

- Smaller cuts of food usually require shorter cooking times than larger cuts.
- Flipping or turning foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting vegetable oil on fresh potatoes is suggested for a crispier result. Minimal oil should be used, and the oil should be misted immediately before cooking.
- Snacks normally cooked in an oven can also be cooked in the **PowerXL Turbo Air Fryer**.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place fragile or filled foods in a baking tin or oven dish in the **PowerXL Turbo Air Fryer**. A baking tin or oven dish is also suggested when baking a cake or quiche.
- You can use the **PowerXL Turbo Air Fryer** to reheat foods. Simply set the temperature and time to however warm you want your food.



Cooking Chart

Food Item	Min-Max	Time	Temperature	Shake	Comments
Thin Frozen Fries	12-20 oz./ 340-567 g	20-25 mins.	400° F / 204° C	YES	
Thick Frozen Fries	12-20 oz./ 340-567 g	22-25 mins.	400° F / 204° C	YES	
Homemade Fries	3 medium potatoes	25 mins.	400° F / 204° C	YES	Add ½ tbsp. / 7.4 ml oil
Homemade Potato Wedges	1 ¼-3 ¼ cups/ 296-769 ml	18-22 mins.	360° F / 182° C	YES	Add ½ tbsp. / 7.4 ml oil
Steak	1-4 steaks	8-12 mins.	360° F / 182° C		4-8-oz. / 115-225 g steaks
Pork Chops (Bone In)	1-4 chops	10-14 mins.	360° F / 182° C		¼ in. / 0.635 cm thick
Hamburger	1-4 burgers	7-14 mins.	360° F / 182° C		3-6-oz. / 85-180 g patties
Chicken Drumstick	1-4 lb/ 454-1814 g	25-30 mins.	360° F / 182° C		
Chicken Breast	2-6 breasts	10-15 mins.	360° F / 182° C		4-6-oz. breasts
Spring Rolls	2-12 pieces	15-20 mins.	400° F / 204° C	YES	Use oven-ready
Frozen Chicken Nuggets	10-20 pieces	14-16 mins.	400° F / 204° C	YES	Use oven-ready
Frozen Fish Sticks	2-20 pieces	12-14 mins.	400° F / 204° C		Use oven-ready
Mozzarella Sticks	2-20 pieces	10-12 mins.	360° F / 182° C		Use oven-ready
Cake	1 ¼ cups/ 296 ml	20-25 mins.	320° F / 160° C		Use baking pan
Muffins	1 ¼ cups/ 296 ml	15-18 mins.	400° F / 204° C		Use baking pan



Cooking Chart

Settings

The table on page 18 will help you select the correct temperature and time for best results. As you become more familiar with the **PowerXL Turbo Air Fryer** cooking process, you may adjust these settings to suit your own personal tastes.

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

Tip

- For food you want to flip, set the Timer to half the time needed for the recipe and the Timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation

time has elapsed. Flip your food and reset the appliance to the remaining time and temperature needed to finish cooking the food.



Cleaning & Storage

Cleaning

Clean the **PowerXL Turbo Air Fryer** 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. Caked-on food should be soaked in warm, soapy water for easy removal.

1. Remove the plug from the wall socket and wait for the appliance to cool down.
NOTE: Remove the Air Frying Lid from the Glass Bowl in order to let the appliance cool down quickly.

2. Wipe the the appliance with a moist cloth.
3. Clean the Glass Bowl and accessories 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.
NOTE: The accessories are dishwasher safe.
4. Clean the heating element with a nylon bristle brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Store the product in a dry and ventilated place.
NOTE: The accessories are dishwasher safe.

4. The symbol below means that in case you wish to dispose of the product once its working life has ended, take it to an authorized waste agent for the selective collection of Waste from Electric and Electronic Equipment (WEEE).



Troubleshooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	The Air Frying Lid has not been placed on the Glass Bowl properly.	Ensure that the handles on the Air Frying Lid are aligned with the handles on the Glass Bowl (see Attaching and Removing Air Frying Lid, p. 10).
	You have not turned the appliance on by setting the preparation time and temperature	Set the program with the expected time and temperature. Then, press the Power Button to start cooking.
Food not cooked	The cooking accessories are overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Raise temperature and continue cooking.
	The frying time is too short.	Increase frying time and continue cooking.
Rotisserie food is not fried evenly	The Motor Drive is not powered on and the rotisserie is not rotating.	When cooking with a rotisserie accessory, ensure that the Motor Drive is connected to the Glass Bowl and powered on correctly (see Using the Motor Drive, p. 12). Replace the batteries in the Motor Drive if necessary (see Inserting Batteries into the Motor Drive, p. 11).
White smoke coming from appliance	Frying greasy ingredients.	When frying greasy ingredients, oil may leak into the bottom of the Glass Bowl. This oil produces white smoke and the Glass Bowl might heat up more than usual. This does not affect the cooking process or the appliance.
	Accessories have excess grease residue from previous cooking.	White smoke is caused by grease heating up in the Glass Bowl. Ensure that you clean the Glass Bowl after each use.
French fries are not fried evenly	Potato is not prepared properly.	Cut fries thinner or use precut fries.
	Potatoes not rinsed properly during preparation.	Spread the fries out or cook fewer fries in one batch.
	Fries are not cut evenly.	Consult the recipe for the correct potato type and preparation instructions.
	Fries are too crowded.	Pat dry to remove excess starch.
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.



Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my PowerXL Turbo Air Fryer?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the *PowerXL Turbo Air Fryer Recipe Book*.

2. Is the PowerXL Turbo Air Fryer good for making or reheating soups and sauces?

Never cook or reheat liquids in the appliance.

4. 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.

5. 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.

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

Press the Power Button once.

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

You can check on the progress of the cooking cycle at any time by looking through the Glass Bowl. If you open the appliance, the cooking time and temperature should resume from where they left off when you close it.

8. Is the PowerXL Turbo Air Fryer dishwasher safe?

Only the accessories are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submerged in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

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

Never attempt home repair. Contact Customer Service using the contact information on the back of this manual and follow the procedures set forth by the manual. Failure to do so could render your guarantee null and void.



PowerXL[™] products that excel

TURBO AIR FRYER

90-Day Money-Back Guarantee

The **PowerXL Turbo Air Fryer** 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. Tristar 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. You can call customer service at 973-287-5129 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

PowerXL Turbo Air Fryer
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 973-287-5129.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.



PowerXLTM *products that excel*

TURBO AIR FRYER

We are very proud of the design and quality of our
PowerXL Turbo Air FryerTM.

This product has been manufactured to the highest standards.
Should you have any problem, 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 **973-287-5129**



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