Power AirFryer XL™

5.3 Quart shown

Owner's Manual

For models: AF-240, AF-340 & AF-530

Important: Power AirFryer XL™ Guarantee Information Inside.

c UL US

FOR HOUSEHOLD USE ONLY

Guilt-Free Frying and More...

We all love fried food...

Crispy fried chicken, French fries, coconut shrimp, chicken parmesan, spicy hot wings... the list goes on and on. Those tasty delights have become part of our every day diet. Until now, it was impossible to get that great, crispy-fried crunch and flavor without frying in deep fat or oil.

Good News!

The new **Power AirFryer XL**™ has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from the process. Messy, unhealthy oil is replaced with **Turbo Cyclonic Air** that surrounds your food, cooking it to crisp and juicy perfection.

The Power AirFryer XL™...

Not only cooks your favorite fried foods, but also broils and bakes many other favorites like “air fried” burgers, calzones, and doughnuts. It couldn’t be easier! **One-Touch Presets** set the **Time** and **Temperature** for some of your favorites like fried shrimp, French fries, and southern style chicken. You and your family will enjoy many years of crispy, mouthwatering meals and snacks with the **Power AirFryer XL**™.

Before you begin:

It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

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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 ALL INSTRUCTIONS.**
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities or lack of experience and knowledge unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children.

Where to Use the Appliance

4. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
5. **DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.

6. **DO NOT** place or use this appliance near water.
7. When cooking, **DO NOT** place the appliance against a wall or within 5 inches of other appliances. **DO NOT** place anything on top of the appliance.
8. A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
9. **DO NOT** use outdoors.
10. **DO NOT** place the appliance in any container or small confined space while the appliance is heated or in operation.
11. **ALWAYS** operate the appliance on a horizontal surface that is level, stable, and noncombustible with adequate space for airflow.
12. Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, **CHECK WITH YOUR COUNTERTOP MANUFACTURER OR INSTALLER** for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.

Electrical Safety

13. **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.
14. **DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return appliance to an authorized service facility for examination, repair, or adjustment.
15. This appliance should be serviced **ONLY** by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
16. **NEVER** immerse housing in water. If the Unit falls or accidentally becomes immersed in water, unplug from wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed.
17. To protect against electrical shock, **DO NOT** immerse cord, plugs, or expose the electrical components to water or other liquid.
18. **DO NOT** plug in the power cord or operate the appliance controls with wet hands.

SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.

19. **ALWAYS** make sure the plug is attached to the appliance first, then plug the cord into the wall outlet. To disconnect, press the Power button to turn the appliance off, then remove the plug from the wall outlet.

20. A short power supply cord is provided to reduce the risk of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:
    - **a.** The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
    - **b.** The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
    - **c**. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

21. **KEEP** the appliance and its power cord out of reach of children when it is in operation or in the cooling down process.

22. **NEVER** plug the appliance into an outlet below the surface where the appliance is placed.

23. **DO NOT** let the power cord hang over the edge of a table or counter, or touch hot surfaces.

24. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.

Operational Safety

25. Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.

26. Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.

27. **NEVER** operate the appliance unattended.

28. **NEVER** connect this appliance to an external timer switch or separate remote-control system.

29. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

30. **UNPLUG** the appliance from outlet when not in use and before cleaning. **ALLOW** 30 minutes to cool before handling, putting on or taking off parts, cleaning, or storing.

31. **DO NOT** cover the Air Intake Vent or Hot Air Outlet Vent while the appliance is operating. Doing so will prevent even cooking and may overheat or damage the appliance.

32. 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 and **KEEP** the Vent clear of obstructions.

33. 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.

34. The appliance's outer surfaces and accessories may become hot during use. **WEAR OVEN MITTS** when handling the appliance during and after use, and to protect against hot steam and air released when opening the appliance.

35. **DO NOT** touch hot surfaces. Use handles or knobs.

36. **EXTREME CAUTION MUST BE USED** when moving an appliance containing hot oil or other hot liquids or when removing accessories or disposing of hot grease. This appliance is not intended for deep-frying foods.

37. Oversized foods, metal foil packages, or utensils **MUST NOT** be inserted in the appliance as they may involve a risk of fire or electric shock. **DO NOT** overfill the appliance.

SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.

38. **DO NOT** store any materials, other than manufacturer-recommended accessories, in this appliance when not in use.
39. **DO NOT** place any of the following materials in the appliance: paper, cardboard, plastic.
40. **NEVER** pour oil into the appliance or accessories. Fire and personal injury could result.

Appliance Hazards

41. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick cooking performance.
42. **DO NOT** expose the appliance to corrosive chemicals or vapors.
43. **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective non-stick coating.
44. When cleaning the appliance interior, use **ONLY** mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
45. This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Tristar will not be held liable for damages. **DO NOT** use this appliance for anything other than its intended use.
46. **SAVE THESE INSTRUCTIONS**

⚠ WARNING: ***For California Residents***

This product can expose you to Di(2-ethylhexyl)phthalate, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

AF1.0

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

⚠ WARNING

- **NEVER** rest anything on the basket while it is open.
- **DO NOT** leave the basket open for an extended period.
- **ALWAYS** ensure that nothing is protruding out of the appliance before closing the basket.
- **ALWAYS** close the basket gently; **NEVER** slam the basket closed. **ALWAYS** hold the handle of the basket when opening and closing the basket.
- **NEVER** operate your appliance with the basket open.
- When the cooking time has completed, cooking will stop and the fan will continue to run for 10 to 20 seconds to cool down the appliance.
- The appliance is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Basket is removed.

This appliance has a polarized plug (one size 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.

AUTOMATIC SHUT-OFF

The appliance has a built-in shut-off device that will automatically shut off the appliance when the cooking time has completed. You can manually switch off the appliance by pressing the Power Button. The fan will continue running for 10 to 20 seconds to cool down the appliance.

OVERHEATING PROTECTION SYSTEM

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

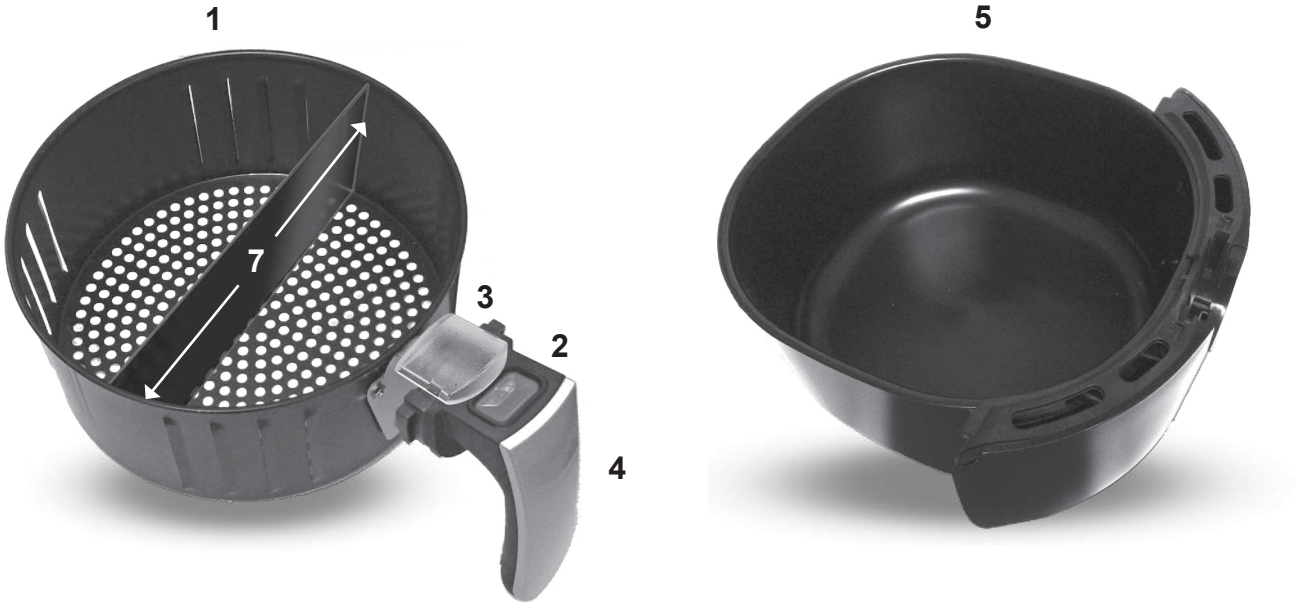
ELECTROMAGNETIC FIELDS (EMF)

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

Power AirFryer XL Parts & Accessories

IMPORTANT: Your **Power AirFryer XL**™ has been shipped with the components shown below. 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.

1. **Fry Basket**
2. **Basket Release Button**
3. **Sliding Button Guard**
4. **Easy-Grip Handle**
5. **Outer Basket**
6. **Assembled Fry Basket (1) and Outer Basket (5)**
7. **Food Divider Insert**
8. **Air Intake Vent**
9. **Digital Control Panel**
10. **Air Outlet Vent**
11. **Main Unit Housing**



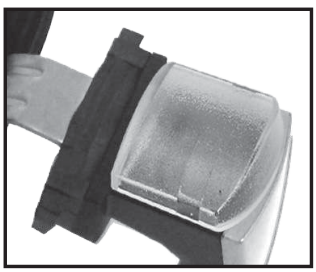
6

Assembled Fry Basket (1) and Outer Basket (5)

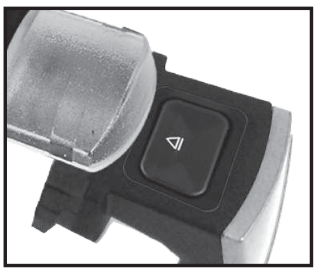
Top View | Back View | Front View

CAUTION: Be careful not to touch the **Air Outlet Vent** (10) behind the **Unit**.

Sliding Button Guard & Basket Release Button



Sliding Button Guard (3)



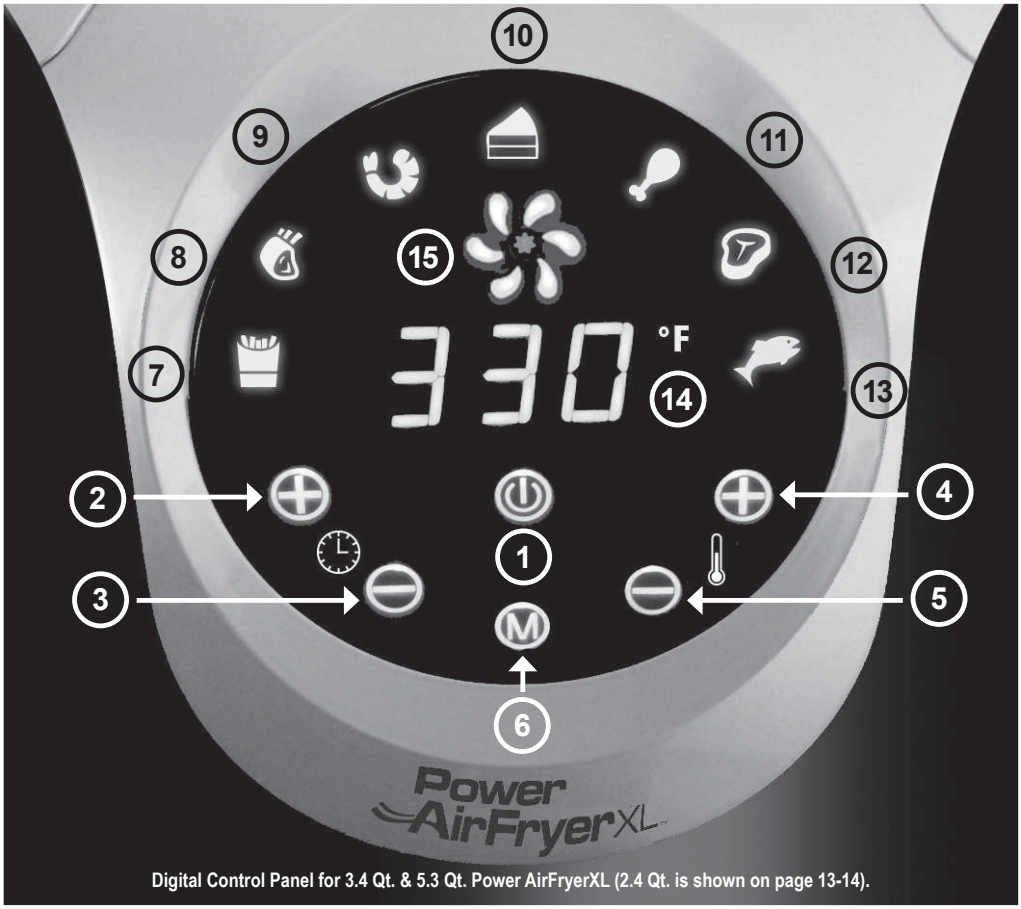
Basket Release Button (2)

The Sliding Button Guard helps to ensure you do not press the Basket Release Button by accident. Pressing the **Basket Release Button** causes the **Outer Basket** to separate from the **Fry Basket** and may result in injury if not done on a level, heat-resistant surface.

Do not move Sliding Button Guard forward until Fry Basket and Outer Basket are resting on a level, heat-resistant surface.

CAUTION: Discontinue use if Sliding Button Guard ever becomes detached from Unit.

Using The Digital Control Panel



Digital Control Panel for 3.4 Qt. & 5.3 Qt. Power AirFryerXL (2.4 Qt. is shown on page 13-14).

Button 1 - Power Button

Once the **Outer Basket** and **Fry Basket** are properly placed in the **Main Unit Housing**, the **Power Button** will be illuminated. Selecting the **Power Button** one time will set the **Unit** to a default temperature of 370° F, and the cooking time will be set to 15 minutes. Selecting the **Power Button** a second time will start the cooking process. Pressing the **Power Button** during the cooking cycle will turn the **Unit** off. The **Red Heat Light** will turn off and the **Blue Fan Icon** will continue to spin for 20 seconds.

Buttons 2 & 3 - Timer Control Buttons

The + and - symbols enable you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Buttons 4 & 5 - Temperature Control Buttons

The + and - symbols enable you to add or decrease cooking temperature 10°F at a time. Keeping the button held down will rapidly change the temperature. Temperature control range: 180°F – 400°F.

6. Button 6 - Preset Button

Selecting the **M Preset Button** enables you to scroll through the seven **Preset Buttons**.
Once selected, the predetermined time and cooking temperature function begins.

Note: You can override the **Preset** function by increasing or decreasing **Time** and **Temperature** manually.

7 - 13. Buttons 7 through 13 - Preset Choices

Seven **Presets** to choose from: **French Fries, Roast, Shrimp, Bake, Chicken, Steak, and Fish**.

14. Time and Temperature

This display will keep track of the temperature and remaining cook time.

15. Blue Fan Icon

The spinning, **Blue Fan Icon** will appear when the **Unit** is turned on and for up to 20 seconds after it is turned off. The star-shaped **Red Heat Light** will appear inside the center of the fan when the **Unit** is in “cook” or “preheat” mode.

5.3 & 3.4 QUART MODELS: PRESET BUTTON COOKING CHART		
PRESET BUTTON	TEMPERATURE °F	TIME
French Fries	400°	18 min
Roast	350°	25 min
Shrimp	330°	8 min
Bake	310°	30 min
Chicken	360°	20 min
Steak	400°	12 min
Fish	350°	10 min

2.4 QUART MODEL: PRESET BUTTON COOKING CHART		
PRESET BUTTON	TEMPERATURE °F	TIME
French Fries	400°	18 min
Chicken	360°	20 min
Steak	400°	12 min
Fish	350°	10 min

Cooking with the Power AirFryer XL™ Without Presets

Once you are familiar with the **Power AirFryer XL™** you may want to experiment with your own recipes. You do not need to select a **Preset** function. Simply choose the **Time** and **Temperature** that suits your personal taste.

Preheating the Power AirFryer XL™

You may preheat the **Unit** for more efficient cooking simply by selecting a cook time of 2 or 3 minutes and cook at the default or higher temperature. For preheating, you will need to insert the empty **Fry Basket** and **Outer Basket** (assembled) into the **Main Unit Housing**.

WARNING: **Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.**

General Operating Instructions

Before using the Power AirFryer XL™ for the first time...

Remove all packing materials, labels, and stickers. Wash the **Outer** and **Fry Baskets** with warm, soapy water. The **Outer** and **Fry Baskets** are also dishwasher safe. Wipe the inside and outside of the cooking **Unit** with a clean, moist cloth. Never wash or submerge the cooking **Unit** in water. Never fill the **Outer Basket** with oil... this **Unit** cooks with hot air only.

Preparing for Use:

- Place the appliance on a stable, level, horizontal, and heat-resistant surface.
- Place the **Fry Basket** in the **Outer Basket** properly.
- Slide the **Fry Basket** into the cooking **Unit** until it “clicks” into place.

  Note: The **Unit** will not work unless the **Fry Basket** is inserted properly.
- Plug the power cord into the 120V, dedicated outlet.

NEVER:

- Put anything on top of the appliance.
- Cover the **Air Intake Vent** or **Air Outlet Vent** on the top and back of the cooking **Unit**.

A Versatile Appliance

The **Power AirFryer XL**™ 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.

Time to Fry “Hot Air” Style...

When removing the **Outer Basket,** you may feel slight resistance. Place your hand on top of the **Unit** and pull gently on the **Outer Basket**.

CAUTION: IF THE SLIDING BUTTON GUARD MOVES FORWARD WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET RELEASE BUTTON. OUTER BASKET WILL SEPARATE FROM THE FRY BASKET AND MAY CAUSE INJURY.

WARNING:

Wear an oven mitt on the hand you use to hold the **Unit** in place.

Place the ingredients in the **Fry Basket** (fig. A).

Note: Never fill the **Fry Basket** above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the **Fry Basket** back into the **Unit** until it “clicks” in place (fig. B). Never use the **Outer Basket** without the **Fry Basket**.

Caution: During the cooking process, the **Outer Basket** will become very hot. When you remove it to check on the progress, make sure you have a heat-resistant surface nearby to set it down on.

1. When the **Fry Basket** and food is securely in place, press the **Power Button** once (page 5 fig.1).
2. Select a **Preset** function using the **M Button** (page 5 fig. 6) or manually set the Temperature and then the Time (page 5 figs. 2,3,4,5).
3. Press the **Power Button** (page 5 fig. 1) once and the **Power Air Fryer XL™** will cycle through the cooking process.

Note: You may remove the **Fry Basket** at any time during the process to check the progress. If you wish to preheat the **Unit**, see instructions on page 6.

Because **Rapid Hot Air Technology** instantly reheats the air inside the appliance, pulling the **Outer Basket** briefly out of the appliance during hot air frying barely disturbs the process.

Consult the charts in this manual or the **Recipe Guide** to determine the correct settings.

Shaking...

To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the **Outer Basket** and **Fry Basket** from the **Unit**... gently shake the contents as needed and place back in **Unit** to continue cooking. For heavier foods, you might want to separate the **Fry Basket** from the **Outer Basket** before shaking. To do this, place the assembled **Outer Basket** and **Fry Basket** on a heat-resistant surface. Move **Sliding Button Guard** forward to expose **Basket Release Button**. Press the **Basket Release Button** (top photo) and gently lift the **Fry Basket**. Shake ingredients. Place the **Fry Basket** in the **Outer Basket** and return it to the **Unit** to finish cooking.

Caution: The **Outer Basket** will be hot... wear an oven mitt during this procedure. Never move the **Sliding Button Guard** while shaking or you may press the **Basket Release Button** accidentally.

Tip: Set the **Timer** to 1/2 the time needed for the recipe. The **Timer** bell will alert you when it’s time to “shake.”

When you hear the **Timer** bell, the **Preset** preparation time has elapsed. Pull the **Outer Basket** out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the **Outer Basket** on a heat-resistant surface. Move **Sliding Button Guard** forward. Press the **Basket Release Button** (top photo) and lift the **Fry Basket** out of the **Outer Basket**. Turn the **Fry Basket** over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

Do not turn the **Fry Basket** upside down with the **Outer Basket** still attached... excess oil that has collected on the bottom of the **Outer Basket** will leak onto the food.

When a quantity of food is cooked, the **Unit** is instantly ready for preparing another batch. When the cooking cycle is over, you may begin use again immediately.

Settings

- The table on the right will help you select the correct temperature and time for best results. As you become more familiar with the **Power AirFryer XL**™ cooking process, you may adjust these settings to suit your own personal tastes.
- Because the **Rapid Hot Air Technology** instantly reheats the air inside the appliance, pulling the **Fry Basket** briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Shaking” smaller-sized foods halfway through the cooking process assures that all the pieces are fried evenly.
- Adding a bit of vegetable oil to 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 **Power AirFryer XL**™.

Cooking Chart

- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the **Fry Basket** when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or stuffed foods.
- You can use the **Power AirFryer XL**™ to reheat foods. Simply set the temperature to 300°F for up to 10 minutes.

Food item	Size	Temperature	Cook Time	Preheat*	Shake or Flip	Spray with Oil
FROZEN FOOD						
French fries		400° F (204° C)	18 min		✓	
Sweet potato fries		400° F (204° C)	22 min		✓	
Chicken nuggets		400° F (204° C)	14 min		✓	
CHICKEN						
Breaded cutlets	6 oz	400° F (204° C)	10 min	✓	✓	✓
Wings		400° F (204° C)	25 min	✓	✓	
Chicken breast	6 oz	400° F (204° C)	8 min	✓		
BEEF						
Burgers	6 oz	400° F (204° C)	10 min	✓	✓	
Hot dogs	8 pc	375° F (191° C)	5 min	✓	✓	
NY strip steaks	8 oz	400° F (204° C)	12 min	✓	✓	
Meatballs, 1 inch	1.5 lb	375° F (191° C)	10 min	✓	✓	
PORK						
Pork chops		400° F (204° C)	12 min	✓	✓	
Sausages		350° F (177° C)	15 min	✓	✓	
FISH						
Salmon filets	6 oz	390° F (199° C)	12 min	✓		
Shrimp (16–20 size)	12 oz	390° F (199° C)	10 min	✓	✓	
VEGETABLES						
Asparagus	1 lb	380° F (193° C)	8 min		✓	✓
Broccoli	8 oz	380° F (193° C)	8 min		✓	✓
Corn on the cob	2 pc	380° F (193° C)	8 min		✓	✓
PREPARED FOOD						
Hard boiled eggs, shell on		250° F (121° C)	18 min			
Cake		320° F (160° C)	20 min			
Grilled cheese sandwich	1 pc	375° F (191° C)	6 min	✓	✓	

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

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

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The POWER AIRFRYER XL does not work	The appliance is not plugged in. You have not turned the **Unit** on, set the preparation time, or temperature.	Plug power cord into wall socket. Press the **Power On Button**. Select a **Preset** or select **Time** and **Temperature**. Press the **Power Button** again and cooking will begin.
	You have probably turned off the **Unit**. If you pressed the **Power Button** while the **Unit** is cooking it will trigger the **Auto Shut-Off** mode.	Press the **Power On Button**. Select a **Preset** or select **Time** and **Temperature**. Press the **Power Button** again and cooking will begin.
Food not cooked	The **Fry Basket** is overloaded.	Use smaller batches for more even frying.
	The temperature is set too low.	Use the **Temperature Control Button** (page 5 fig. 4) to raise the temperature and continue cooking.
Food is not fried evenly	Some foods need to be “shaken” during the cooking process.	See pages 9 and 10 in this manual.
Outer Basket won’t slide into Unit properly	**Fry Basket** is overloaded. **Fry Basket** is not placed in **Outer Basket** correctly.	Do not fill the **Fry Basket** above the MAX level (see chart page 10). Gently push **Fry Basket** into **Outer Basket** until it “clicks.”
White smoke coming from Unit	Too much oil being used. **Outer Basket** has grease residue from previous cooking.	Foods heavy with oil will cause dripping in the **Outer Basket**. Oil in the **Outer Basket** will smoke having no effect on the **Unit** or the food. Clean **Outer Basket** after each use.
Fresh fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before adding oil. Cut sticks smaller. Add a bit more oil.
Error	E1 - Broken circuit of the thermal sensor E2 - Short circuit of the thermal sensor	Call Customer Service at 1-973-287-5129

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Power AirFryer XL™ ?
*You can prepare a variety of dishes including steaks, chops, burgers, and baked goods. See the **Power AirFryer XL™ Recipe Guide**.*

2. Is the Power AirFryer XL™ good for making or reheating soups and sauces?
*Never cook or reheat liquids in the **Power AirFryer XL™** .*

3. Is it possible to shut off the Unit at any time?
Press the **Power Button** *once or remove the **Outer Basket**.*

***CAUTION:** When removing the **Outer Basket**, do not move **Sliding Button Guard** forward until the **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface.*

4. What do I do if the Unit shuts down while cooking?
*As a safety feature, the **Power AirFryer XL™** has an **Auto Shut-Off** device that prevents damage from overheating. Remove the **Outer Basket** and set it on a heat-resistant surface. Allow the **Unit** to cool down. Remove the power cord from the outlet. Restart with the **Power Button**.*

5. Does the Unit need time to heat up?
If you are cooking from a "cold start," add 3 minutes to the cook time to compensate.

6. Can I check the food during the cooking process?
*You can remove the **Outer Basket** at any time while cooking is in progress. During this time, you can "shake" the contents in the **Fry Basket** if needed to ensure even cooking.*

7. Is the Power AirFryer XL™ dishwasher safe?
*Only the **Fry Basket** and the **Outer Basket** 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 hot, 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 the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. What is the purpose of the *Sliding Button Guard*?
*The **Sliding Button Guard** helps to ensure you do not press the **Basket Release Button** accidentally. Pressing the **Basket Release Button** causes the **Outer Basket** to separate from the **Fry Basket** and may result in injury if not done on a level, heat-resistant surface.*

Power AirFryer XL Models

Model Number	Features
AF-530 - 5.3 Quart 	• **Digital Control Panel** • 7 **Preset Programs** • **Timer** with **Auto Shut-Off** • 1700 Watts (120v / 60hz) • Large **Easy-Grip Handle** • Large 5.3-Quart **Fry Basket** with Non-Stick Coating • Dimensions: 13.9”w x 15.6”h x 13.9”d
AF-340 - 3.4 Quart 	• **Digital Control Panel** • 7 **Preset Programs** • **Timer** with **Auto Shut-Off** • 1500 Watts (120v / 60hz) • Large **Easy-Grip Handle** • Large 3.4-Quart **Fry Basket** with Non-Stick Coating • Dimensions: 12.7”w x 14.4”h x 12.7”d
AF-240 - 2.4 Quart 	• **Digital Control Panel** • 4 **Preset Programs** • **Timer** with **Auto Shut-Off** • 1200 Watts (120v / 60hz) • Large **Easy-Grip Handle** • Large 2.4-Quart **Fry Basket** with Non-Stick Coating • Dimensions: 12”w x 14.2”h x 12”d

Digital Control Panel	Built-In Presets
	French Fries **Roast** **Shrimp** **Bake** **Chicken** **Steak** **Fish** See page 5 of this manual for proper set up and use of the **Digital Control Panel**.
	French Fries **Roast** **Shrimp** **Bake** **Chicken** **Steak** **Fish** See page 5 of this manual for proper set up and use of the **Digital Control Panel**.
	French Fries **Chicken** **Steak** **Fish** See page 5 of this manual for proper set up and use of the **Digital Control Panel**.

Cleaning & Storage

Clean the **Power AirFryer XL**™ after each use. The **Outer Basket** and the **Fry Basket** are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

   Note: Separating the **Outer Basket** from the **Fry Basket** will allow them to cool quicker.

   CAUTION: Do not move **Sliding Button Guard** forward until **Fry Basket** and **Outer Basket** are resting on a level, heat-resistant surface. **Outer Basket** will separate from the **Fry Basket** and may cause injury.

2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. Clean the **Outer Basket** and the **Fry Basket** with hot water, a mild detergent, and a nonabrasive sponge.

   Note: The **Outer Basket** and **Fry Basket** are dishwasher safe.

   Tip: Should **Outer Basket** and **Fry Basket** contain difficult to remove food particles, leave the **Fry Basket** and **Outer Basket** assembled, fill with hot, soapy water, and soak for 10 minutes.

4. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the heating element with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

Environment

Dispose of all unwanted appliances according to local environmental regulations.

Preserve the planet.

Power AirFryer XL™

Power AirFryer XL™

90-Day Money-Back Guarantee

The ***Power AirFryer XL*** 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 973-287-5129 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:

Power AirFryer XL
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.

Power AirFryer XL™

We are very proud of the design and quality
of our ***Power AirFryer XL***.

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
Power AirFryer, go to tristarcares.com or scan this QR code
with your smartphone or tablet:

To contact us,
email us at info@tvcustomerinfo.com
or call us at 973-287-5129.

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