PowerXL™
products that excel

SLIMLINE AIR FRYER PLUS

Owner's Manual

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

MODEL: LF-50 (9 Qt.)

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

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

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PowerXL Slimline Air Fryer Plus

BEFORE YOU BEGIN

The ***PowerXL Slimline Air Fryer Plus™*** 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.

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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 Main Unit Housing, 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 Main Unit Housing 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. Place on a flat, horizontal surface with adequate space for air flow. Do not place other appliances within 5 in. of the appliance.
9. **TO PREVENT** food contact with the heating elements, do not overfill.
10. **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 damage the appliance or cause it to overheat.
11. **NEVER** pour oil into the Basket. Fire and personal injury could result.
12. **WHILE COOKING**, the internal temperature of the appliance reaches several hundred degrees F. 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 in. 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 appliance 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. **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 Basket from the appliance.
26. **THE APPLIANCE'S OUTER SURFACES** may become hot during use.The Basket will be hot. Wear oven mitts when handling hot components or touching hot surfaces.

IMPORTANT SAFEGUARDS

27. Before using your new appliance on any countertop surface, **CHECK** with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
28. **DO NOT** place your appliance on a hot cooktop because it could cause a fire or damage the appliance, your cooktop, and your home.
29. **SHOULD THE APPLIANCE EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop. Allow the appliance to cool and wipe out excess oil and grease from the appliance.
30. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
31. **USE EXTREME CAUTION** when removing tray or disposing of hot grease.
32. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.

⚠ 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

⚠ CAUTION

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- 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 the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- When the cooking time has completed, cooking will stop and the fan will continue running for 10 secs. to cool down the appliance.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- The appliance is equipped with an internal microswitch that automatically shuts down the fan and heating element when the Basket is removed.

Overheating Protection

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

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 secs. 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 contents from the packaging. Contents vary by model. Check all packaging material carefully for parts. Please remove any clear or blue protective film on the components.
*Optional items may be sold separately.

1. Main Unit
2. Control Panel
3. Outer Basket
4. Basket Handle
5. Air Intake Vents
6. Hot Air Outlet Vents
7. Power Cord
8. Inner Basket
9. Air Flow Rack
10. Grill Plate*

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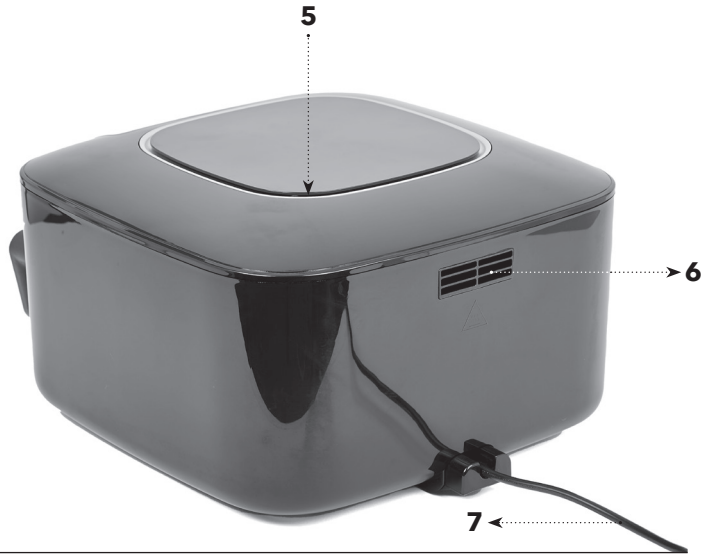

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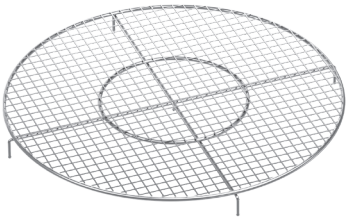

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*May be sold separately.

Parts & Accessories

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

8. Inner Basket

Use the Inner Basket when cooking to let oil and grease drain away from your food while cooking. To use, attach the Air Flow Rack to the Outer Basket and place the Inner Basket on the Air Flow Rack.

9. Air Flow Rack

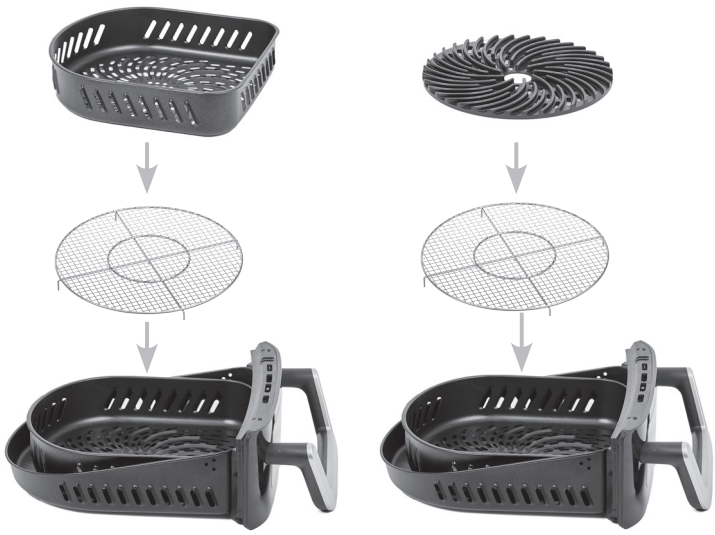
Use the Air Flow Rack as a base for the Inner Basket or Grill Plate. Slide the Air Flow Rack into the two slots in the Outer Basket before placing another accessory on top of the Air Flow Rack. The Air Flow Rack can also be used without another accessory on top of it as a crisper tray when cooking pizzas or other larger foods.

10. Grill Plate*

Use the grill plate when cooking grilled foods, like steak, chicken, and more. To use, attach the Air Flow Rack to the Outer Basket and place the Grill Plate on the Air Flow Rack.

*May be sold separately.

CAUTION: The appliance may get hot.
Be careful not to touch the appliance while in use.
Keep the appliance away from other objects.



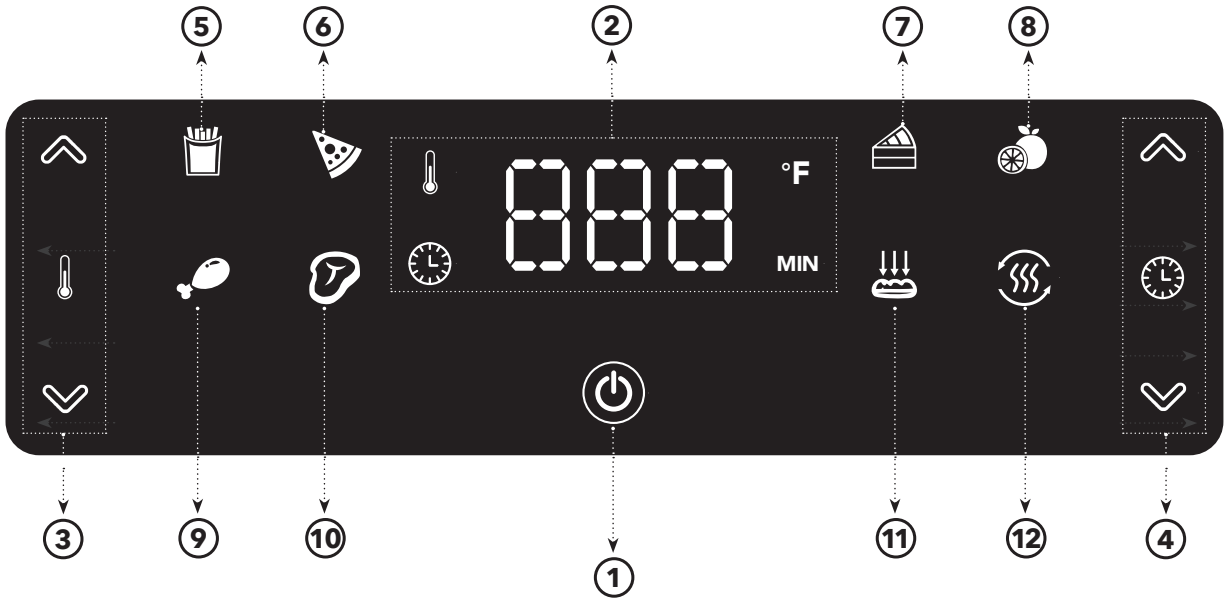
⚠ WARNING

The metal parts of this appliance will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Appliance Specifications

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
LF-50	AC 120V 60Hz	1500W	9 qt. (510 cubic inches)	90° F–400° F (32° C–204° C)	LED Touch Screen

Using the Control Panel



1. Power Button: Once the appliance is plugged in, the Control Panel will light up. Pressing the Power Button will set the appliance to a default temperature of 370° F (188° C) and time of 15 minutes. Pressing the Power Button again will start the cooking process. Pressing the Power Button during the cooking cycle will shut off the appliance.

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

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 (66° C) to 400° F (204° C). Dehydration ranges from 90° F (32° C) to 170° F (77° C).

4. Time Control Buttons: These buttons enable you to select an exact cooking time to the minute, from 1 min. to 60 mins. in all modes except when dehydrating, which uses 1-hour intervals and an operating time of 1–24 hrs.

5–12. Cooking Presets: Selecting any Preset Button sets the time and temperature to the preset's default value. The cooking process starts automatically 5 secs. after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the appliance immediately. You may use the Time and Temperature Buttons to override the preset settings.

Using the Control Panel

Preset Button Cooking Chart

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

Preset Button		Temperature	Time
5.	French Fry	400° F (204° C)	20 mins.
6.	Pizza	380° F (193° C)	15 mins.
7.	Bake	320° F (160° C)	30 mins.
8.	Dehydrate	120° F (49° C)	2 hrs.
9.	Chicken*	375° F (190° C)	35 mins.
10.	Steak	400° F (204° C)	12 mins.
11.	Broil	400° F (204° C)	10 mins.
12.	Reheat	240° F (116° C)	12 mins.

Using the Appliance Without Presets

Once you are familiar with the appliance, 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.

General Operating Instructions

Before Using The Appliance For The First Time

1. Read all material, warning stickers and labels.
2. Remove all packing materials, labels, and stickers.
3. 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.

General Operating Instructions

Using the Appliance

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 water and wipe dry. Hand wash all cooking accessories. Before cooking food, preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil. Wipe the appliance with warm, soapy water and a washcloth after the burn-in cycle.
3. Plug the appliance into a grounded wall socket.
4. To preheat, push the Power Button.
5. Press the Temperature Increase or Decrease Buttons to set the cooking temperature.
6. Press the Time Decrease Button to set the preheat time to 3 mins. When the preheat cycle finishes, carefully pull the Outer Basket out of the appliance and place the ingredients and any cooking accessories inside.
7. Do not touch the Outer Basket directly because the Outer Basket becomes very hot during operation. Only hold the Outer Basket by its handle.
8. Press the Power Button. Set the appropriate time and temperature for the ingredients you are cooking.
9. When the timer beeps five times, the set cooking time has elapsed. Pull the Outer Basket out of the appliance and place it on a heat-resistant surface.
10. Use tongs to remove food.
    CAUTION: Do not turn the Outer Basket upside down because any excess oil that has collected on the bottom of the Outer Basket will leak onto the ingredients.
11. If the food is not fully cooked, simply slide the Outer Basket back into the appliance and add a few minutes to the cooking time.

The appliance is instantly ready for preparing another batch.

⚠ 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.
- **NEVER** use the appliance's Outer Basket as a place to rest hot food or accessories. The hot food or accessory could damage the appliance or cause the appliance to tip. Personal injury could result.
- **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.

Cooking Guidelines & Tips

Cooking Guidelines Chart

Food Item	Min–Max	Time	Temperature	Shake/Flip	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	YES	4–8-oz. / 115–225 g steaks
Pork Chops (Bone In)	1–4 chops	10–14 mins.	360° F / 182° C	YES	¼ in. / 0.635 cm thick
Hamburger	1–4 burgers	7–14 mins.	360° F / 182° C	YES	3–6-oz. / 85–180 g patties
Chicken Drumstick	1–4 lb/ 454–1814 g	25–30 mins.	360° F/ 182° C	YES	
Chicken Breast	2–6 breasts	10–15 mins.	360° F / 182° C	YES	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	YES	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 tin
Muffins	1 ¼ cups/ 296 ml	15–18 mins.	400° F / 204° C		Use baking tin

Cooking Guidelines & Tips

Settings

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

NOTE: Keep in mind that these settings are 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.

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

*For maximum food safety, the U.S. Department of Agriculture recommends 165° F for all poultry; 160° F for ground beef, lamb, and pork; and 145° F, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temp.*
Beef & Veal	Ground	160° F (71° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (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 (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (55° C)
Pork	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)

Cooking Guidelines & Tips

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Flipping or turning foods halfway through the cooking process ensures that all the pieces are evenly fried.
- 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 this appliance.
- 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 appliance. A baking tin or oven dish is also suggested when baking a cake or quiche.
- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.

Shaking/Flipping

To ensure even cooking, some foods require shaking/flipping during the cooking process. Remove the Outer Basket from the appliance. Gently shake/flip the contents as needed and place them back in the appliance to continue cooking.

CAUTION: The Outer Basket will be hot. Wear an oven mitt during this procedure.

1. Place the Outer Basket on a heat-resistant surface.
2. Shake/flip the ingredients in the Outer Basket.
3. Return the Outer Basket to the appliance to finish cooking.

Troubleshooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The appliance is plugged into an outlet that is shared with other devices.	Plug the appliance into a dedicated power outlet.
Food not cooked	The appliance is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.
Food is not 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 appliance	Oil is being used.	Wipe down to remove excess oil.
	Accessories have excess grease residue from previous cooking.	Clean the components and appliance interior after each use.
French fries are not fried evenly	Wrong type of potato being used.	Use fresh, firm potatoes.
	Potatoes not blanched properly during preparation.	Use cut sticks and pat dry to remove excess starch.
	Too many fries are being cooked at once.	Cook less than 2 ½ cups of fries at a time.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.
Handle came off Outer Basket	Screw came off of the handle.	Contact customer service using the contact information on the back of this manual.
	The food inside the Outer Basket was too heavy.	

Error Codes

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

Frequently Asked Questions

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

2. ***Is the appliance 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. If you slowly pull the Outer Basket open, the previously set time and temperature will resume when you close the Outer Basket.

8. ***Is the appliance 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 a home repair. Contact Customer Service and follow the procedures set forth by the guarantee. Failure to do so could render your guarantee null and void.

Cleaning & Storage

Cleaning

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

Clean the appliance after each use. The cooking accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Parts with caked-on food should be soaked in warm, soapy water for easy removal.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. Hand wash the Outer Basket.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the inner ceiling with a soft cleaning brush.

Storage

1. Once the fan has stopped running, unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

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60-Day Money-Back Guarantee

The PowerXL Slimline Air Fryer Plus is covered by a 60-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 Slimline Air Fryer Plus
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.

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SLIMLINE AIR FRYER PLUS

We are very proud of the design and quality of our
PowerXL Slimline Air Fryer™.

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 ***973-287-5129***

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