



Save this instructions - For Household Use Only  
When using electrical appliances, basic safety precautions should always be followed. Do not use the PowerXL Air Fryer Grill™ until you have read this manual thoroughly.

### IMPORTANT SAFEGUARDS

#### ⚠ WARNING

#### PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

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

- Read all instructions carefully to prevent injuries.
- This appliance is **NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. **DO NOT** leave unattended with children or pets. **KEEP** this appliance and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- ALWAYS** place the appliance on a flat, heat-resistant surface. Intended for countertop use only. **DO NOT** operate on unstable surface. **DO NOT** place on or near a hot gas or electric burner or in a heated oven. **DO NOT** operate the appliance in an enclosed space or under hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. Never operate the appliance near any flammable materials, such as dish towels, paper towels, curtains, or paper plates. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
- CAUTION HOT SURFACES:** This appliance generates extreme heat and steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- DO NOT** use this appliance for anything other than its intended use.
- WARNING:** To reduce risk of electric shock, cook only using the removable containers trays, racks, etc. provided.
  - Do not touch hot surfaces. Use handles or knobs.
  - To disconnect, turn the timer to off, then remove plug from wall outlet.
  - A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like when in operation. Do not store any item on top of the appliance when in operation.
- The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
  - DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use non-metallic scrub pads.
  - Oversize foods or metal utensils **MUST NOT** be inserted in the appliance as they may create a fire or risk of electric shock.
  - EXTREME CAUTION** should be exercised when using containers constructed of material other than metal or glass.
  - DO NOT** store any materials, other than manufacturer-recommended accessories, in this appliance when not in use.
  - DO NOT** place any of the following materials in the appliance: paper, cardboard, plastic.
  - DO NOT** cover the Drip Tray or any part of the appliance with metal foil. This will cause overheating of the appliance.
  - DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use non-metallic scrub pads.
  - Before using your new appliance on any countertop surface, check with your countertop manufacturer or installer for recommendations about using appliances on our 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 wood, silicone, or other heat-resistant cutting board under the appliance before using it.
  - Please do not place your appliance on a hot cooktop because it could cause a fire, damaging the appliance, your cooktop, or your home.
- NEVER** use outlet below counter.
- NEVER** use with an extension cord. 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.
- DO NOT** use the appliance outdoors.
- DO NOT** operate if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power source. **DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE.** Contact a service center.
- UNPLUG** the appliance from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or removing parts.
- NEVER** immerse housing in water. If the appliance falls or accidentally becomes immersed in water, unplug from the wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
- The appliance's outer surfaces may become hot during use. Wear oven mitts when handling hot surfaces and components.
- When cooking, **DO NOT** place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the top, back, and sides and above the appliance. **DO NOT** place anything on top of the appliance.
- DO NOT** place the appliance on stove top surfaces.
- 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 semiprofessional 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.
- ALWAYS** unplug the appliance after use.
- EXTREME CAUTION** must be used when moving an appliance containing hot oil or other hot liquids.
- USE EXTREME CAUTION** when removing trays or disposing of hot grease.

- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use non-metallic scrub pads.
- Oversize foods or metal utensils **MUST NOT** be inserted in the appliance as they may create a fire or risk of electric shock.
- EXTREME CAUTION** should be exercised when using containers constructed of material other than metal or glass.
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- Please do not place your appliance on a hot cooktop because it could cause a fire, damaging the appliance, your cooktop, or your home.

#### ⚠ 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](http://www.P65Warnings.ca.gov).

#### ⚠ WARNING

- NEVER** put anything on top of the appliance.
- NEVER** cover the air vents on the top, back, and side of the cooking appliance.
- ALWAYS** use oven mitts when removing anything hot from the appliance.
- NEVER** rest anything on the door while it is open.
- DO NOT** leave the door open for an extended period.
- ALWAYS** ensure that nothing is protruding from the appliance before closing the door.
- ALWAYS** close the door gently; **NEVER** slam the door closed. **ALWAYS** hold the handle of the door when opening and closing the door.

#### ⚠ CAUTION: Attaching the Power Cord

- A short power-supply cord is provided to reduce the risk of becoming entangled or tripping over a longer cord.
  - Do not use an extension cord with this product.**
  - Plug the power cord into a 2-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet will cause the circuit to overload.
  - This model is designed for use with a 2-prong grounded 120V dedicated electrical outlet only. **Do not use with any other electrical outlet or modify the plug.**
  - 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. To disconnect, turn any control to off and then remove the plug from the wall.

**Electric Power**  
If the electrical circuit is overloaded with other appliances, your new appliance may not operate properly. It should be operated on a dedicated electrical circuit.

#### IMPORTANT

- Before initial use, hand wash the cooking accessories. Then, wipe the outside and inside of the appliance with a warm, moist cloth and mild detergent. Next, preheat the appliance for a few minutes to burn off any residue. Finally, wipe the appliance out with a wet cloth.
- CAUTION:** Upon first use, the appliance may smoke or emit a burning odor due to oils used to coat and preserve the heating elements.
- The appliance must be operated with the Drip Tray in place, and any food or grease must be removed from the Drip Tray if the Drip Tray becomes more than half full.
- Never operate your appliance with the door open.
- Never put the Baking Pan (or any other accessory) directly on the top of the lower heating elements.

#### SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

#### Appliance Specifications

Model Number	Supply Power	Capacity	Temperature
B-AFO-002G-1	120V~60Hz	Up to 930 Internal Cubic Inches	200°F - 450°F

### Parts & Accessories



- MAIN UNIT:** Features sturdy stainless steel construction throughout. Cleans easily with a damp sponge or cloth and a mild detergent. Avoid harsh, abrasive cleaners. **NEVER** submerge this appliance in water or liquids of any kind.
- DOOR HANDLE:** Always use the handle and avoid touching the Glass Door. The door may become very hot during the cooking process and can cause injury.
- CONTROL PANEL:** Contains the Control Buttons and Knobs (see The Control Panel).
- GLASS DOOR:** Sturdy, durable tempered glass keeps heat in and helps ensure even heat distribution to food. **NEVER** cook with this door in the open position.
- DRIP TRAY:** Place in the bottom of the appliance just below the heating elements. Never use this appliance without the Drip Tray. The Drip Tray may become full when cooking juicy foods. When the Drip Tray becomes more than half full, empty it.

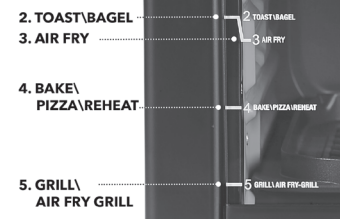
- BAKING PAN:** Use for baking and reheating various foods. Deeper oven-safe pans and dishes may be used in the appliance. **CAUTION:** When baking or cooking with baking pans and dishes, always place them on a rack. Never cook anything directly on the heating elements.
- GRILL PLATE:** Use for grilling steaks, burgers, veggies, and more.

**Adjustable Tray Positions**  
The Crisper Tray, Pizza Rack, and Grill Plate can be inserted into any of the three positions between the heating elements in the appliance.

**IMPORTANT:** The Drip Tray must be kept below the heating elements in the appliance at all times when cooking food.

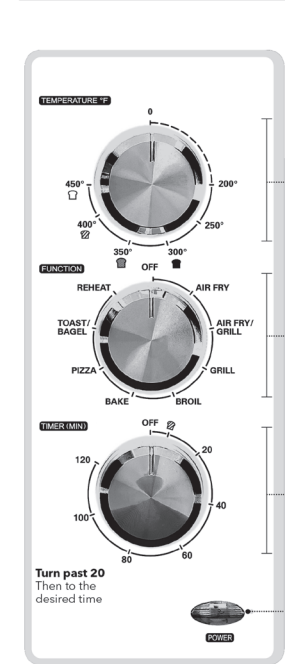
#### ⚠ WARNING

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



**NOTE:** Accessories may vary depending on the model. The images shown here are for illustrative purposes only and may be subject to change.

### The Control Panel



- TEMPERATURE/DARKNESS CONTROL KNOB:** Use to set the desired cooking temperature. Temperature control range: 200° F-450° F.
- FUNCTION KNOB:** Use to set a cooking function. Different cooking functions activate elements (see Cooking Function Information). A cooking function must be set in order for the cooking process to begin.
- TIME CONTROL KNOB:** Use to set the desired cooking time. Time control range: 1-120 minutes.
 

**Turn past 20**  
Then to the desired time

The above marking appears near the Time Control Knob on the Control Panel. The marking indicates that when setting a cooking time less than 20 minutes, first set the cooking time to 20 minutes. Then, turn the Time Control Knob to the desired cooking time.

**TO TOAST:**

  - Use the Temperature/Darkness Control Knob to select your desired darkness.
    - Light
    - Medium
    - Medium-Dark
    - Dark
  - Select Toast/Bagel on the Function Knob.
  - Turn the Time Control Knob past the 20-minute mark and then back to the toast icon. functions. The timer will sound when the cooking process is complete.

**D. POWER LIGHT:** When a cooking mode and the timer have been set, the light will turn on. Once the timer has expired, the light will turn off.

### Using the Accessories

#### Using the Pizza Rack

- Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance (see Fig. i)).
- Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii) and then place your food on the Pizza Rack



#### Using the Baking Pan

- Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance (see Fig. i)).
- Use the markings on the door to choose the shelf position recommended for your recipe. Insert the Pizza Rack into the desired slot (see Fig. ii).
- Place your food on the Baking Pan. Then, place the Baking Pan on the Pizza Rack (see Fig. iii).



#### Using the Crisper Tray

- Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance (see Fig. i)).
  - Use the markings on the door to choose the shelf position recommended for your recipe. Place your food on the Crisper Tray and insert the Tray into the desired slot (see Fig. iv).
- NOTE:** When using the Crisper Tray or Pizza Rack to cook food with a higher moisture content, use the Baking Pan below the Tray or Rack to catch any dripping juices.



#### Using the Grill Plate


- Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance (see Fig. i)).
  - Place your food on the Grill Plate and insert the Plate into Shelf Position 5 (see Fig. v).
- NOTE:** To prevent spillage, never let grease or oil build up while cooking. It is recommended to drain the grease or oil in a container so the Grill Plate does not overflow.

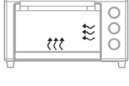



## Accessory Capacities

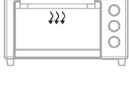
Accessory	Function	Capacity
Pizza Rack	Varies	12 lb. (5443 g)
Crisper Tray	Air Fry	10 lb. (4536 g)
Grill Plate	Grill	6 4-oz. burgers


## Cooking Function Information

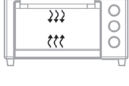
Mode	Description	Info	Heating Element Used
<b>Air Fry</b>	High-speed convection cooking used to replace deep frying. Great for cooking breaded items using super-heated air with little to no oil.	<ul style="list-style-type: none"> <li>Uses the Crisper Tray in Position 3.</li> <li>Heats from the side and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	


<b>Air Fry/Grill</b>	Get outdoor grilling results using the Grill Plate with the added benefit of superheated air cooking your food quickly and evenly.	<ul style="list-style-type: none"> <li>Uses the Grill Plate in Position 5.</li> <li>Heats from the side and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	
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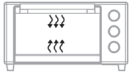
<b>Grill</b>	Char-grill food on the non-stick Grill Plate. Get even cooking with the top and bottom heating elements.	<ul style="list-style-type: none"> <li>Uses the Grill Plate in Position 5.</li> <li>Heats from the top and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	
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<b>Broil</b>	Melts cheese on burgers or cooked items, sears small cuts of meat, and cooks open-faced sandwiches.	<ul style="list-style-type: none"> <li>Uses the Pizza Rack and/or the Baking Pan in Positions 1 and 2 (the Rack/Pan should be close to the top heating element for best results).</li> <li>Heats from the top heating element.</li> <li>The Air Frying Fan is not used.</li> </ul>	
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<b>Bake</b>	Cook perfect pastries with convection cooking. Cook cakes, pies, cookies, or any other baked goods.	<ul style="list-style-type: none"> <li>Uses the Pizza Rack in Position 4. You can also add a baking tray (muffin tray, loaf pan) if desired.</li> <li>Heats from the top and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	
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<b>Pizza</b>	Perfect for cooking homemade or frozen pizza. Crisps the dough while melting the cheese from the top.	<ul style="list-style-type: none"> <li>Uses the Pizza Rack in Position 5.</li> <li>Heats from the top and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	
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<b>Toast/Bagel</b>	Used to brown and crisp bread on both sides. Great for sliced loaves, English muffins, bagels, rolls, and frozen waffles.	<ul style="list-style-type: none"> <li>Uses the Pizza Rack in Position 2.</li> <li>Use the Time Control Knob to select the desired darkness (Light, Medium, Medium-Dark, or Dark). Toasts up to 6 slices of loaf bread at once.</li> <li>Heats from the top and bottom heating elements.</li> <li>The Air Frying Fan is not used.</li> </ul>	
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<b>Reheat</b>	Used to heat prepared meals without searing.	<ul style="list-style-type: none"> <li>Uses the Pizza Rack in Position 4.</li> <li>Heats from the top and bottom heating elements.</li> <li>The Air Frying Fan is on.</li> </ul>	
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## 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	140°F (70°C)
	Steaks, roasts: medium	145°F (70°C)
	Steaks, roasts: rare	135°F (57°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)
	Ground	160°F (70°C)
Lamb	Steaks, roasts: medium	140°F (70°C)
	Steaks, roasts: rare	130°F (55°C)
	Chop, ground, ribs, roasts	160°F (70°C)
Pork	Fully cooked ham	140°F (60°C)

## Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large sizes or quantities of food may require a longer cooking time than smaller sizes or quantities.
- Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.
- Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding oil, do so just before cooking and add only a small amount onto the potato.
- Snacks normally cooked in an oven can also be cooked in the PowerXL Air Fryer Grill Plus.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- A baking tin or oven dish can be placed on the rack inside the PowerXL AirFryer Grill Plus when cooking foods such as cakes or quiches. Using a tin or dish is also recommended when cooking fragile or filled foods.

## Instructions for Use

### Before First Use

- Read all material.
- Remove all packing materials.
- Hand-washing is recommended. Wash all parts and accessories used in the cooking process with warm, soapy water.
- Never wash or submerge the cooking appliance in water. Wipe the inside and outside of the cooking appliance with a clean, moist cloth. Rinse with a warm, moist cloth.
- Before cooking food, preheat the appliance for a few minutes to allow the manufacturer's protective coating of oil to burn off. Wipe the appliance with warm, soapy water and a dishcloth after this burn-in cycle.

## Instructions

- Place the appliance on a stable, level, horizontal, and heat-resistant surface. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces, other objects or appliances and any combustible materials.
- Ensure that the appliance is plugged into a dedicated power outlet.
- Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance).
- Select the cooking accessory for your recipe.
- Place food to be cooked in appliance and close the door.
- Use the Function Knob to select a cooking function.
- Use the Temperature/Darkness Control Knob to set the cooking temperature.
- Use the Time Control Knob to set the cooking time. When setting a cooking time less than 20 minutes, first set the cooking time to 20 minutes. Then, turn the Time Control Knob to the desired cooking time.\* The cooking cycle will begin and the Power Light will

illuminate when all three settings (temperature, cooking function, and time) are set. **NOTE:** When using the Toast function, use the Temperature/Darkness Control Knob to select your desired darkness. Then, select Toast/Bagel on the Function Knob. Finally, turn the Time Control Knob past the 20-minute mark and then back to the toast icon. **9.** When the cooking process is complete and the cooking time has elapsed, the timer will sound and the Power Light will darken. When you are done cooking, ensure that the Temperature Darkness Control Knob, Function Knob, and Time Control Knob are turned to the "OFF" position. **CAUTION:** All surfaces inside and outside of the appliance will be extremely hot. To avoid injury, wear oven mitts. Allow at least 30 minutes for the appliance to cool before attempting to clean or store the appliance. \*The timer will not activate unless the Time Control Knob is turned past the 20-minute mark. When setting a cooking time less than 20 minutes, be sure to set the correct time once the timer is activated to avoid overcooking food.

## Cleaning & Storage

### Cleaning

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

- Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
- To clean the door, gently scrub both sides with warm, soapy water and a damp cloth. **DO NOT** soak or submerge the appliance in water or wash in the dishwasher.
- Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge. Do not scrub the heating coils because they are fragile and may break. Then, rinse the appliance thoroughly with a clean, damp cloth. Do not leave standing water inside the appliance.
- If necessary, remove unwanted food residue with a nonabrasive cleaning brush.
- Caked-on food on accessories should be soaked in warm, soapy water to remove the food easily. Hand-washing is recommended.
- The Grill Plate may be difficult to remove from the **PowerXL Air Fryer Grill** once the Grill Plate becomes hot due to heat expansion. To remove the Grill Plate, use an oven mitt to hold the appliance's base and another oven mitt to hold the Grill Plate while carefully removing the Grill Plate from the appliance. Removing the Grill Plate from the appliance is easier once the appliance cools down.
- Any other service should be performed by a service center.

### Storage

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

## Troubleshooting

Problem	Possible Cause	Solution
The appliance does not work	The appliance is not plugged in.	Plug power cord into wall socket.
	The appliance has not been turned on by setting the preparation time and temperature.	Set the temperature and time.
	The appliance is 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.
	If using multiple racks, trays need to be rotated.	Rotate trays from top to bottom and vice versa.
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.

## Frequently Asked Questions

- Does the appliance need time to heat up?**  
Preheating is needed when you are cooking from a cold start. Add 3 minutes to the cooking time to compensate when preheating is necessary.
- Is it possible to shut off the appliance at any time?**  
To turn off the appliance, turn the Temperature/Darkness Control Knob, Function Knob, and Time Control Knob to "OFF" to stop the cooking cycle. When the Power Light has darkened, unplug the appliance.
- Can I check the food during the cooking process?**  
You can check the cooking process at any time by looking through the glass door.
- What happens if the appliance still does not work after I have tried all the troubleshooting suggestions?**  
Never attempt home repair. Contact a service center and follow the procedures set forth by the manual. Failure to do so could render your guarantee null and void.
- Why is the grill not working?**  
Set the cooking temperature to 450°F. Set the Function Knob to Air Fry/Grill or Grill. Set the cooking time by turning the Timer Dial past the 20-minute mark and then to the desired cooking time.

### REFURBISHED PRODUCT LIMITED THIRTY DAY WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of THIRTY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

**Refurbished Product Service Center**  
13225 Marquardt Avenue Santa Fe Springs, CA 90670

### WARRANTY REPAIR INFORMATION

If you need service on your unit during the 30 day warranty period; please go to [www.ConsumerServiceRefurbish.com](http://www.ConsumerServiceRefurbish.com) or call the Refurbished Product Service Center at 562-946-3531 to obtain the required claim number. Once you obtain your claim number, pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt. Send the unit freight prepaid and insured to:

**Refurbished Product Service Center,**  
**Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670**

Your unit will be promptly exchanged and returned to you. We will refuse to accept delivery of the returned unit unless the assigned claim number appears on the outside of the shipping carton.

**Owner's Information**  
(Keep for your permanent records)

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

PHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

MODEL: \_\_\_\_\_ SERIAL NO.: \_\_\_\_\_



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