



# 6 QT AIR FRYER

## Instruction Manual



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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.  
Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.

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10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
  11. Do not place on or near a hot gas or electric burner, or in a heated oven.
  12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
  14. Do not use appliance for other than intended use.
  15. Make sure the crisping tray is in place before adding food to be air fried.
  16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.

**WARNING:** The Air Fryer will not operate unless frying basket is fully closed.

**CAUTION:** After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.

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8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
  9. Keep appliance at least 4 inches away from walls or other objects during operation.
  10. Always use the frying basket handle to open frying basket drawer.
  11. **WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.**  
**WARNING:** Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
  12. **WARNING:** Under or over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
  13. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.  
**WARNING!** This Air Convection Fryer should not be used to boil water.  
**WARNING:** This Air Convection Fryer should never be used to deep fry foods.
  14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

## NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

## NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
  - 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Getting to Know Your 6 QT Air Fryer

Product may vary slightly from illustration

**Figure 1**

Temperature Control  
Dial (175°F - 400°F)

POWER light

60 Minute Timer Dial

Air Fryer Body

Frying Basket with  
Cool Touch Handle



Nonstick coated  
crisping tray

Frying Basket with  
Cool Touch Handle



## Control Dials

### Temperature Control Dial

- Select air frying temperatures from 175°F to 400°F. Temperatures can be adjusted at any time.
- The HEAT ON light will turn off once the set temperature is reached.

### 60 Minute Countdown Timer Dial

- Turn the timer dial to the desired cook time to turn the Air Fryer ON and OFF.
- Once the timer dial is set, the POWER light will illuminate to show the Air Fryer is powered on.
- To assure even cooking/browning, open the frying basket halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.

**IMPORTANT:** When you pull the basket out from the Air Fryer body, the POWER light and the Air Fryer will turn off. The timer will continue to count down when the basket is opened.

- Heating will resume when the basket is replaced.
- One ding will sound when the set air frying time has reached 0. The Air Fryer will turn off automatically. Both the POWER light and the HEAT ON light will turn off.

**IMPORTANT:** When all air frying is finished, turn both the temperature control dial and the timer dial to 0 (OFF). Unplug the Air Fryer when not in use.

## Before Using for the First Time

1. Your Air Fryer is shipped with the frying basket locked inside the Air Fryer body. Firmly grasp the frying basket handle to open frying basket; then remove the basket from the machine and place on a flat, clean work area.
2. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket.
3. Wash frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. Drop the tray down so that the 4 rubber grips fit snugly in place in the base of the basket. (See Figure 2). Always use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
6. Insert the clean frying basket into the front of the Air Fryer.

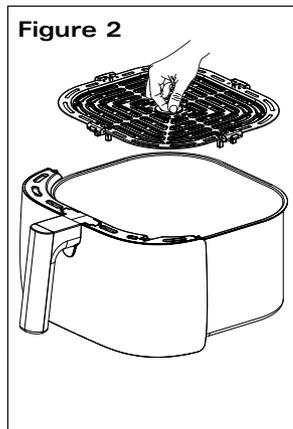
## Operating Instructions

**WARNING!** This unit should not be used to boil water.

**NOTE:** During first use, the Air Fryer may emit a slight odor. This is normal.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove the basket from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket. (See Figure 2.)
4. Arrange food on top of the crisping tray. Do not overfill frying basket with food. To ensure proper cooking and air circulation, **NEVER** fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 4 cups of food to the frying basket.

Figure 2



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5. Fully insert the frying basket into the front of the Air Fryer.
  6. Plug cord into a 120V electrical outlet.
  7. Select air frying temperature from 175°F to 400°F.
  8. Turn timer dial to the desired air frying time plus 3 minutes for preheat if the Air Fryer is cold. The POWER light will illuminate; the Air Fryer will begin heating.

**IMPORTANT:** The Air Fryer will not heat if the timer dial has not been set.

**WARNING:** Air Fryer will not heat and the POWER light will remain off, until frying basket drawer is fully closed.

9. When the unit is heating up, the HEAT ON light is on  
Note: When it reaches the temperature, the HEAT ON light is off.
10. To assure even cooking/browning, open the basket halfway through the cooking time and check, turn or shake foods in the frying basket. Adjust temperature if needed. The timer will continue to count down when the basket is opened, but the Air Fryer will stop heating until the basket is replaced.



**WARNING: Extreme caution must be used when handling the hot frying basket.**  
Avoid escaping steam from the frying basket and the food.

**CAUTION:** Always use oven mitts when handling the hot air fryer basket.

**NOTE:** The Air Fryer can be turned OFF at any time by turning the timer dial to 0.

11. One ding will sound when the set air frying time has expired. The Air Fryer will turn off automatically. Both the POWER light and the HEAT ON light will turn off.
  12. Shake the frying basket vigorously and check food for browning and doneness.  
If additional air frying is needed, adjust temperature if desired, and set timer for 2 minute increments until fully cooked.
  13. Allow cooked food to rest for 5 to 10 seconds before removing basket from Air Fryer or food from frying basket.
  14. When air frying is finished, remove the basket from the machine and place on a flat, heat resistant surface.
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15. Shake air fried foods out onto serving area. Promptly return the frying basket to the Air Fryer. Continue with subsequent batches, if any.
16. When all air frying is completed, turn both the temperature control dial and the timer dial to 0 (OFF). Both the POWER light and the HEAT ON light will turn off.
17. Unplug the Air Fryer when not in use.

## Air Frying Technique

1. Please consult the Air Frying Chart and/or follow package directions for suggested time and temperature.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To assure even cooking/browning, ALWAYS open the basket halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust TIME or temperature if needed.  
**WARNING:** Extreme caution must be used when handling the hot frying basket. Avoid escaping steam from the frying basket and the food.  
**CAUTION:** Always use oven mitts when handling the hot air fryer basket.
4. If additional air frying is needed, timer dial to extend cook time for 2 minutes at 370°F or until food tests done.
5. Allow cooked foods to rest for 5 to 10 minutes. Remove the basket from the machine and place on a flat, heat resistant surface.
6. Shake air fried foods out onto serving area. Promptly return the frying basket to the Air Fryer. Continue air frying subsequent batches, if any.
7. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the frying basket between batches.
8. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
9. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.

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10. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
  11. TO REHEAT FOOD, air fry food for 5 minutes at 370°F. Remove the basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend air fry time until food is heated to your liking.
  12. Unplug the Air Fryer when not in use.

### **A Note on Air Frying Pre-Packaged Frozen Foods**

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air frying assures reasonably fast, crispy, delicious results!
  2. As a rule, depending on the food and amount to be cooked, suggested cook times may have to be reduced slightly. Always check food halfway through cooking time to determine final cook time and temperature.
  3. Always check cooking progress after time has expired. If additional air frying is needed, air fry food for 5 minutes at 370°F.
  4. Check at 1 minute intervals until food tests done.
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## Air Frying Chart

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.** The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

FOOD	TEMP	AIR FRY TIME*	TIME	ACTION
<b>Mixed Vegetables (roasted)</b>	400°F	15 - 20 minutes	8 minutes	shake
<b>Broccoli (roasted)</b>	400°F	15 - 20 minutes	8 minutes	shake
<b>Onion Rings (frozen)</b>	400°F	12 – 18 minutes	8 minutes	shake
<b>Cheese Sticks (frozen)</b>	350°F	8 – 12 minutes	—	—
<b>Fried Sweet Potato Chips (fresh, hand cut, 1/8 to 1/16-in. thick)</b>				
<b>Blanch (Step 1)</b>	325°F	15 minutes	8 minutes	shake
<b>Air Fry (Step 2)</b>	350°F	10 – 15 minutes	5 minutes	shake
<b>French Fries, (fresh, hand cut, 1/4 to 1/3-in. thick)</b>				
<b>Blanch (Step 1)</b>	325°F	15 minutes	8 minutes	shake
<b>Air Fry (Step 2)</b>	350°F	10 – 15 minutes	5 minutes	shake
<b>French Fries, thin (frozen) 3 cups</b>	400°F	12 – 16 minutes	8 minutes	shake
<b>French Fries, thick (frozen) 3 cups</b>	400°F	17 – 21 minutes	10 minutes	shake
<b>Meatloaf, 1 lb.</b>	350°F	35 – 40 minutes	—	—
<b>Hamburgers, 1/4 lb. (up to 4)</b>	350°F	10 – 14 minutes	(rare to well done)	—
<b>Hot Dogs/Sausages</b>	350°F	10 – 15 minutes	6 minutes	turn over
<b>Chicken Wings (fresh/thawed), Blanch (Step 1)</b>	325°F	15 minutes	8 minutes	shake
<b>Air Fry (Step 2)</b>	350°F	10 minutes	5 minutes	shake
<b>Chicken Tenders/Fingers, Blanch (Step 1)</b>	350°F	13 minutes	13 minutes	turn over
<b>Air Fry (Step 2)</b>	400°F	5 minutes	3 minutes	shake

FOOD	TEMP	AIR FRY TIME*	TIME	ACTION
Chicken Pieces	350°F	20 - 30 minutes	10 minutes	turn over
Chicken Nuggets (frozen)	350°F	10 - 15 minutes	5 minutes	shake
Catfish Fingers (thawed, battered)	400°F	10 - 15 minutes	5 minutes	turn over
Fish Sticks (frozen)	400°F	10 - 15 minutes	5 minutes	turn over
Apple Turnovers	400°F	10 minutes	—	—
Donuts	350°F	8 minutes	4 minutes	turn over
Fried Cookies	350°F	8 minutes	4 minutes	turn over

\*Add 3 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

**PLEASE NOTE:** The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.



## Care & Cleaning Instructions

**WARNING!** Allow the Air Fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning.
2. Wash the basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.

**IMPORTANT:** After cleaning, always make sure that the 4 rubber grips are securely fastened to the 4 slots in the crisping tray.

3. The frying basket and crisping tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth after every use.

## Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
  2. Never store the Air Fryer while it is hot or wet.
  3. Store Air Fryer in its box or in a clean, dry place.
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## Recipes

### Lemon Za'atar Chicken with Eggplant & Zucchini

- 1 (3-1/2 - 4 -1/2 lb.) whole chicken
  - 1 lemon, zested and halved
  - 1 teaspoon salt, divided
  - 1 Chinese eggplant
  - 1 zucchini
  - 1 cup zaatar seasoning
1. Remove the chicken giblets.
  2. Rinse the chicken inside and out. Trim all excess fat and use paper towels to pat dry. Work your hands inside the chicken skin to loosen from the meat. Use a sharp paring knife to puncture all fat pockets. Make 3 to 4 slits along the chicken's backbone to relieve extra fat.
  3. Liberally coat the chicken inside and out with zaatar. Generously rub zaatar under the chicken skin. Squeeze each lemon half over the chicken; squeeze again and place inside the chicken cavity.
  4. Tuck the wing tips under the body of the chicken. To ensure crispy skin, refrigerate the chicken uncovered for 30 minutes before air frying.
  5. Trim the eggplant and zucchini, cut into discs, then use to cover the bottom of the Air Fryer basket. Lay the chicken, breast side down, onto the bed of vegetables.
  6. Air fry chicken at 365°F for 25 minutes.
  7. Turn the chicken over, breast-side-up. Sprinkle lemon zest over the breast of the chicken.
  8. Continue air frying at 365°F for 20 minutes, or until the juices run clear when you cut between a leg and thigh or when a meat thermometer inserted into the thickest part of the thigh reads 170°F/77°C - 180°F/82°C.
  9. Remove the chicken and vegetables to a platter and tent with aluminum foil for about 20 minutes. Slice the chicken onto a platter and serve it with the vegetables.

## Recipes

### Air Fried Onion Blossom

- Aluminum foil to cover onion
  - 3/4 cup rice flour
  - 1 large sweet Vidalia onion
  - 3/4 cup Italian seasoned breadcrumbs
  - 3 teaspoons olive oil
  - 4 tablespoon Cajun seasoning mix, divided
  - 2 tablespoons yogurt
  - 1 tablespoon water
  - 2 large eggs
1. 3-bowl breading station: Mix breadcrumbs with olive oil, 2 tablespoons Cajun seasoning.
  2. In a small bowl, mix 2 tablespoons Cajun seasoning into the flour.
  3. In another bowl, beat yogurt, water and eggs.
  4. Create the Blossom. Peel onion, cut off top. Place cut side down onto a cutting board.
  5. Starting 1/2 inch from the root, cut downward, all the way to the cutting board. Repeat to make 4 evenly spaced cuts around the onion.
  6. Continue slicing between each section until there are 8 cuts in total.
  7. Place sliced onion in an ice water bath for at least 2 hours to overnight. Remove from water, pat dry. Open onion so petals are exposed.
  8. Place onion in a large bowl. Sprinkle onion generously with flour mixture. Make sure to get in between all petals. Turn onion upside down to remove excess flour.
  9. Using a ladle, ladle the egg mixture into every crevice. Lift up onion and turn to make sure excess egg drips away.
  10. Sprinkle onion very generously with bread crumb mixture. Press bread crumbs between all petals.
  11. Place the breaded onion blossom into the frying basket.
  12. Cover and tent the top of the onion with aluminum foil.
  13. Air fry at 365°F for 20 minutes.
  14. Check doneness of the onion.
  15. Remove foil. Continue air frying for an additional 5 minutes until browned and crisp.

## Recipes

### General's Tso's Wife's Air Fried Cauliflower

- 1 head (4 cups) cauliflower
- 2 tablespoons canola oil
- 4 to 6 seeded and stemmed dried red chilies

#### Sauce

- 2 tablespoons unseasoned rice vinegar
- 2 teaspoons sesame oil
- 1/4 cup oyster sauce
- 2 tablespoons water, or more as needed
- 2 tablespoon grated ginger
- 4 cloves garlic, grated

#### Garnish

- brown rice
- toasted sesame seeds

1. Combine all sauce ingredients in a large bowl. Trim cauliflower into florets and toss into the bowl. Add chilies. Coat the florets well and add to the Air Fryer basket.
2. Air fry at 365°F for 12 to 14 minutes, shake at 6 minutes.

## Recipes

### Spicy Air Fried Pizza Rolls

- olive oil spray
  - 2 spicy hot Italian sausages, casings removed
  - 2 cups shredded Mozzarella cheese, or any cheese of your choice
  - 4 jalapeño peppers, seeds, stems removed, chopped
  - 1/2 lb. mushrooms, sliced
  - won ton wrappers
  - Creamy Tomato Spaghetti Sauce, for dipping
  - 1 egg, whisked, to seal the rolls
1. Cook the Italian sausage, mushrooms and peppers in the frying basket
  2. Air fry at 400°F, stirring every 5 minutes, for 10 to 15 minutes, or until browned.
  3. Drain sausage and veggies onto a plate of paper towels. When cool enough to handle, crumble cooked sausage into small pieces. Combine sausage, mushrooms, peppers in a small bowl.
  4. Place a won ton wrapper flat onto the working surface. In the lower portion of the wrapper, form a line of ingredients: sausage mixture topped with a handful of cheese.
  5. Roll once around, then fold in the sides. Continue rolling until the Pizza Roll is formed. Brush a small amount of egg wash onto the end of the wrapper to seal. Repeat until the frying basket is filled.
  6. Place assembled Pizza Rolls seam-side-down into the Air Fryer basket. Spray with olive oil.
  7. Air fry at 375°F for 8 to 10 minutes. Turn Pizza Rolls over halfway through air frying.
  8. Serve with your favorite tomato sauce for dipping.

## Recipes

### Air Fried Zucchini Fries

Serves: 4

- 2 zucchini squash, trimmed into spears
- salt
- Kosher salt, to taste
- 2 tablespoons olive oil
- 1/2 cup panko bread crumbs
- 2 tablespoons Parmesan herb seasoning

#### Yogurt Pesto Dip

- 3 tablespoons plain yogurt
- 1 tablespoon basil pesto

1. Cut zucchini in half lengthwise. Cut each half into 3 long spears. Cut the spears in half to form zucchini fries.
2. Sprinkle the zucchini fries with salt and place in a colander for at least 10 minutes to 2 hours, to draw out excess moisture.
3. Blot zucchini dry with paper towels; then add to a large mixing bowl.
4. Drizzle olive oil over the zucchini fries and stir until they are all well coated.
5. Add panko breadcrumbs, oil and seasoning to a plate, mix well.
6. Roll the oiled zucchini into the panko, coating all sides and pressing firmly so the crumbs adhere.  
**IMPORTANT:** Work in batches, do not overcrowd the Air Fryer basket.
7. Air fry at 365°F, until slightly crisp and golden brown, about 10 minutes, turning the spears over halfway through air frying.
8. Transfer Zucchini Fries to a platter, sprinkle with salt. Combine yogurt and pesto in a small dish. Serve immediately.

## Recipes

### 8 Minute Banana Chocolate Chip Cupcakes

- foil cupcake liners
  - coconut oil baking spray
  - 1 (16 oz.) box white cake mix, your favorite brand
  - 1 egg white
  - 1 egg
  - 3 tablespoons vegetable oil
  - 1 ripe banana, mashed
  - 1-1/4 cup unsweetened vanilla or plain almond milk
  - 1 cup crushed chocolate chip or chocolate sandwich cookies
  - 1/4 cup chocolate chips
  - 1/4 cup butterscotch chips
1. Mash the banana in a large bowl. Add the remainder of the ingredients and mix until well blended.
  2. Place foil cupcake liners into the frying basket. Generously spray foil cupcake liners with coconut oil. Fill cupcake liners equally, no more than 2/3 full with batter.
  3. Air fry at 365°F, until golden brown, about 8 minutes
  4. Check for doneness. Stick a toothpick in the center of the cupcake; if it comes out clean cupcakes are fully baked. If not, continue to air fry for 1 additional minute if needed.

## Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### **How To Obtain Warranty Service:**

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.







**For customer service questions or comments**  
**1-866-832-4843**  
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