LOGO

Electric Air Fryer Oven

Instruction Manual

MODEL NO. XXXXXX
220-240V~ 50/60Hz 2100W



Please read carefully before using

IMPORTANT SAFEGUARDS

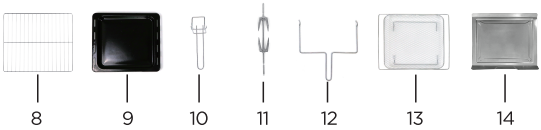
When using electrical appliances,basic precautions should always be followed,which include the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock,do not immerse cord,plug, or any parts of the appliance in water or other liquids.
5. Do not let cord hang over edge of table or counter,or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.Return appliance to the nearest authorized service center for examination,or adjustment.
7. Do not place appliance on or near a hot gas or electric burnt , or in a heated oven or in a microwave oven.
8. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
9. Unplug from outlet when not in use and before cleaning.Allow to cool before putting on or taking off parts,and before cleaning.
10. To disconnect,turn the control to OFF,before removing the plug.Always hold the plug,but never pull the cord.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
13. Do not clean the appliance with metal scouring pads.
14. Never leave the appliance unattended while broiling or toasting.
15. Oversized foods or metal utensils must not be inserted into the appliance as they may create a fire or risk of electric shock.
16. A fire may cause if the oven is covered with inflammable material during operation.Do not place any item on the oven during operation.
17. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
18. Do not place any of the following materials in the oven: cardboard,plastic,paper,or anything similar.
19. Do not store any materials,other than manufacturer recommended accessories, in this oven when not in use.
20. Always wear protective , insulated oven gloves when inserting or removing items from the hot oven.
21. Do not use appliance for other than its intended use.
22. This appliance is for HOUSEHOLD USE only.
23. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised..
24. Keep the appliance and its cord out of reach of children less than 8 years
25. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similar qualified person in order to avoid a hazard.
26. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. The temperature of accessible surfaces may be high when the appliance is operating.
28. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

LIST OF COMPONENTS

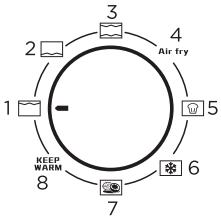
1. Thermostat
2.Selector Switch 1
3.Selector Switch 2
4.Timer
5.Indicator light
6.Door handle
7.Glass door
8.Wire rack
9.Bake tray
10.Tray handle
11.Rotisserie sets
12.Rotisserie handle
13.Air fryer basket
14.Crumb tray





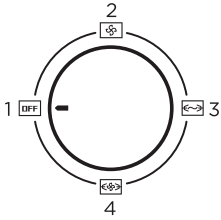
SELECTOR SWITCH 1

1.Upper heating tube
2.Lower heating tube
3.Upper & lower heating tube
4.Air fry
5.Fermentation
6.Defrost
7.Dehydrate
Keep warm



SELECTOR SWITCH 2

1.OFF
2.Convection
3.Rotisserie
4.Convection+Rotisserie



Remark : Timer control the inner light. When Timer starts to work, the inner light will always light on.

BEFORE THE FIRST USE

1. Before using your toaster oven for the first time, carefully remove all the accessories, packaging materials and recycle appropriately.
2.Remove the parts from the box then wash all removable parts with warm, soapy water and a non-abrasive sponge. Wipe inside of the oven with damp cloth or sponge. Blot dry with paper towels to be sure the appliance is completely fry before using.
3.Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant). DO NOT OPERATE THIS APPLIANCE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.

4.For the first time use only, set the TEMPERATURE KNOB"to 250℃, set the function setting to "up and down heating"and set the TIMER"to 15 minutes (with the oven empty). NOW let the unit run for the full 15 minutes. This will burn off any of the protecting oil remaining in the oven.

5.The oven should not be placed on untreated wooden surface. Place the oven on a heat resistant surface.

Be aware that the feet of the oven can leave some marks on the table, if this happens, remove the marks with a damp cloth.

NOTE: The oven may smoke during this process. This is normal for a new appliance as the protecting oil evaporates. The smoke will not last longer than the 15 minutes for the appliance that runs for the first time.

USE

- Turn the thermostat dial clockwise to the desired temperature.
- Turn the function selector switch 1 and 2 to the desired position
- Turn the timer dial clockwise to the desired cooking time.
- When the cooking procedure is done, turn the timer back to turn off the oven.

OVEN USE

THERMOSTAT: The knob is used for controlling the temperature. When turn the knob to 100℃, it means this oven is in 100℃ working temperature. When turn the knob to 250℃, it means this oven is in max working temperature setting. Turn the oven to the desired temperature you want based on the food you baking.

FUNCTION SWITCH 1

The knob is used for controlling work of Up and Down heaters, descriptions are as follows:


The up heating tube starts to work.


The down heating tube starts to work


Both up and down heating tubes starts to work together.

Air fry Both up and down heating tubes and the air fryer function starts to work together, when turn to this air fryer setting. The high speed motor starts working on. Air fryer function makes a perfect baking result .

Notice: when you use“Air fryer"function, the 3rd knob (Function Switch 2) Rotisserie function can work, but Convection function cannot work. Temperature and Timer can be use accordingly.


The up heating tube starts to work. Also the fermentation function can be use now. The Timer suggested to turn to “ON” setting, because Fermentation function may need more than 40-60 minutes to work .when timer is in “ON”setting.
The fermentation function will non-stop .If fermentation is finished. Please turn the timer to "OFF/O ”setting.


The low speed motor and the up heating tube starts to work. and the Defrost function can be used now.- Turn the timer clockwise to the desired cooking time. The oven indicator will light until the desired temperature is reached.

 The low speed motor and the down heating tube starts to work. Now the dehydrate function can be used now.The Timer suggested to turn to "ON" setting, because Dehydrate function may need more than 60 minutes to work. when timer is in "ON" setting. The Dehydrate function will non-stop . If dehydrate is finished. Please turn the timer to "OFF/0 " setting.

KEEP WARM Keep warm: The down heating tube starts to work. and the Keep warm function can be used now.

TIMER: The knob is used for controlling the baking time.When turn the knob to the most left position,the function is "OFF",and you will hear sound of bell.When you want to use it, you could turn it right to ideal position according to actual demand. And at the same time, the circuit is connected and the power light is on. Timer also control the inner light function, when Timer starts to work,the inner light will always lighting on.

FUNCTION SWITCH 2

The knob is used for controlling work of electric motor respectively, descriptions are as follows:

OFF Electric motor is in non-working and stop position.

 Hot-air motor starts to work and drive the fan blade to rotate, to keep the temperature even in the furnace

 The rotisserie in the middle of right sidewall of furnace starts to work.

 Hot-air motor starts to work and drive the fan blade to rotate, to keep the temperature even in the oven capacity, at same time,the rotisserie starts to rotate , you can use the rotisserie fork accessory to rotate food.

TIMER: The knob is used for controlling the baking time. When turn the knob to the most left "0" position, the function is "OFF", and you will hear sound of bell. When you want to use it, you could turn it right to ideal position according to actual demand. And at the same time, the circuit is connected and the power light is on. Timer also control the inner light function, when Timer starts to work, the inner light will always lighting on. When you want to operate the oven functions with non-stop working, please turn the Timer to "ON " setting. Which means this oven functions will non-stop only when you manually turn off this function, Oven stop working .

GRILL COOKING

Leave the door at the open point.
- Turn the selector dial to the upper heating element.
- Turn the temperature dial to 250℃ .
- Turn the timer to the desired grill time.

When the grill cooking is done,turn the timer back to position O to turn off the oven. Cooking results may very depending on thickness of food being broiled,adjust these times to your individual requirements, also, halfway through broiling, remember to turn the food over. To avoid overcooking,check cooking progress often.

ROTISSERIE USE

1.Put one skewer through the pointed end of the spit,making sure the points of skewer face towards the spit's pointed end. Slide the skewer towards the square end of the spit.
2.Insert the spit directly through the center of the food which you want to roast.
3.Put the other skewer through the pointed end of the spit,making sure the points of skewer face the spit's square end.
4.Put the two skewers into the food,then secure both skewers with the thumbscrews.
5.Make sure the food is centered on the spit.
6.Insert the pointed end of the spit into the drive socket,make sure the square end of the spit rests on the spit support.
7.Plug the oven ,the power indicator will light.
8.Set the thermostat to 250℃.
9.Turn the timer to the time which you require. Normally it takes 25 minutes to roast a 2.5Kg(5.5Pd)-weighed chicken.
10.Set the function switch 1 to up and lower heating tube position, the rotisserie starts rotating. It is recommended to use both upper & lower heating tubes to rotate.
11.When rotating is completed, turn the TIMER to OFF.
12.After the oven is cooled, place the hooks of the rotisserie handle under the grooves on both sides of the spit. Lift the right side of the spit first, move towards right side a little bit, so that the left side of the spit goes out of the drive socket. Then carefully move out the roasted food from the oven.
13.Take the food off the spit.
14 Round kebab basket(included in this product)can also be used to rotate the food.

AIR FRY USE (WITH HIGH SPEED FAN)

Turn the knob to Air Fry cooking function. With this function, users can deep-fry food for crispy results, requiring little or no oil. Not all food should be tossed in oil, frozen food and food with high fat such as chicken wings or bacon do not require oil.To achieve crispy and browned results on food such as hand-cut fries or vegetables, it is suggested to coat food with one tablespoon of oil evenly. Under this mode, Up and down elements and high speed fan are turned on altogether. This mode is perfect for French fries, chicken wings, chicken nuggets etc. You can also air fry other food by adjusting the time and temperature as desired.

FERMENTATION USE

This function is designed to precisely hold low temperatures, providing an ideal environment for proofing bread, rolls, pizza, and dough. It can also be used for making yogurt with an appropriate recipe.
Place dough in a heat-safe container. Cover and place on
the food tray or wire rack. Insert at low position and close the oven door. Turn the knob to FERMENTATION cooking function. Select desired time by turning the timer knob,you also can turn the timer to "ON" setting (with non-stop working). With this cooking function you can customize the temperature and time(0-12 hours) anytime before or during cooking.

DEFROST USE

Place the frozen food to be cooked on the wire rack/food tray. Insert the rack/tray into the middle position inside of the oven and close the door.
Select Defrost function. Turn the timer to start your desired time .The cooking time will begin to count down.With this cooking function you can customize the temperature and time(0-150 minutes) anytime before or during cooking.

DEHYDRATE USE

The Dehydrate function combines low and stable heat to dry out food without cooking. Good for drying fruit or vegetables chips.
Place the food to be cooked on the wire rack/food tray. Insert the rack/tray into the middle position inside of the oven and close the door. Turn the knob to select DEHYDRATE cooking function. Turn the timer to start your desired time ,the cooking time will begin to count down.
With this cooking function you can customize the temperature and time before or during cooking.

KEEP WARM USE

This function is designed to keep food warm at the recommended temperature to prevent bacterial growth (65°C or above).
Place hot food in a heat-safe container. Cover and place on the food tray.
Turn the knob select KEEP WARM cooking function. Tum the timer to start your desired time ,the cooking time will begin to count down.
With this cooking function you can customize the temperature and time before or during cooking.

PLACE THE FOOD INTO THE OVEN

MEAT	OVEN TEMP	COOKING TIME
RIB STEAK	250	20-25MIN
T-BONE STEAK	250	20-25MIN
HAMBURGER	250	15-25MIN
PORK CHOPS	250	25-35MIN
LAMB CHOPS	250	30-40MIN
CHICKEN LEGS	250	25-35MIN
FISH FILETS	200	15-25MIN
SALMON STEAKS	200	15-25MIN

WARNING: Food should Not touch heating elements.

AFTER USE

- Turn off the oven to allow it to cool off.
- Set the selector dial to OFF position.
- Unplug the appliance from the outlet.

TROUBLE SHOOTING

Please perform these troubleshooting before sending the appliance to the service center.

Problem	Possible Cause	Solution
The oven does not work	1. Unit may NOT be plugged in. 2. You have not pressed the start/stop button. 3. The oven door is not closed properly.	1. Plug power cord into wall socket. 2. Select desired function, and press start button. 3. Make sure oven door is closed securely.
Food not being cooked thoroughly	1. Too much amount of food. 2.The temperature was set too low.	1. Reduce the food amount. 2. Reset the temperature higher, then continue cooking.
Food not cooked evenly	1. The tray or rack is not placed at right position. 2.Certain food not rotated or flipped during the cooking	1.Place the tray or rack at the right position. 2.Flip, shake or turn food halfway during cooking process and continue cooking.
White smoke emitting from the unit while cooking	1.There is oil residue in the oven. 2.You are cooking greasy food	1. Wipe down or remove excess oil. 2.Try to avoid cooking greasy /fatty food in the appliance.
Chips not crispy	1. Too little oil and too much moisture. 2.Chips piece is too large	1.Add proper oil to the chips and dry them before cooking. 2.Cut the chips into smaller pieces.

MAINTENANCE AND CLEANING

- Unplug the appliance and allow it to cool before cleaning.
- If stains still appear, it is recommended to use soap.
- Clean Appliance interior with a clean damp cloth.
- The crumb tray can be removed for easier cleaning by pulling out from the front under the door.
- To clean the appliance,wipe with soft cloth or sponge dipped in neutral cleaning solution. Do not use hard brush,it may scratch surfaces.Wash baking and grill tray in hot water with sponge after each use.
- Do not use abrasive cleaner like thinner or solvent to clean the appliance.

Due to the constant development of our product functionality and design,we reserve the right to make changes to the product without prior notice.