

## Recipe oriented

### AIR FRY OVEN

A website with 200+ recipes is available for this model and the product is with preset programs related to those recipes.

3 steps to get cooked food:

- 1 Scan “recipe website” QR code (on the top of product) by phone, then use tooling “search” (on top in the website) with food name to get your desired recipe.
- 2 Prepare the food follow recipe, then put into oven.
- 3 Select the preset program No. in oven as recipe marked, press knob to start working. Your jobs are finished.

A video for product is available, scan below “introduction” QR code by phone to know our item how to work.



(will change into client information)

### IMPORTANT SAFEGUARDS

Read all instructions prior to using the oven and its accessories.

- This appliance can be used by 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.

- Keep the appliance and its cord out of reach of children. Do not allow the appliance to be used by children. Close supervision is necessary when used near children.
- Take inventory of all contents to ensure you have all parts needed to operate your oven properly and safely.
- DO NOT use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other liquid.
- DO NOT use the oven with damage to the power cord or plug. Regularly inspect the oven and power cord. If the oven malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- NEVER use outlet below counter.
- NEVER leave the oven unattended while in use.
- DO NOT cover Bottom Tray or any part of the oven with metal foil. This will cause the oven to overheat or cause a fire.
- NEVER place aluminum foil on top of the Cooking Pan or broil pan. This traps grease and can cause a fire.
- DO NOT cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- DO NOT insert anything in the ventilation slots and do not obstruct them.
- DO NOT place items on top of surface while unit is operating.
- DO NOT place any of the following materials in the oven: paper, cardboard, plastic, roasting bags, and the like.
- Before placing any accessories into the oven ensure they are

clean and dry.

- Intended for countertop use only.
- DO NOT place the oven near the edge of a countertop. Ensure the surface is level, clean and dry.
- This oven is for household use only. DO NOT use this oven for anything other than its intended use. Misuse may cause injury.
- DO NOT store any materials, other than supplied accessories, in this oven when not in use.
- DO NOT use outdoors. DO NOT use in moving vehicles or boats.
- DO NOT use accessory and attachments not recommended or sold.
- When using this oven, provide adequate space above and on all sides for air circulation.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like when in operation.
- Avoid scratching door surface or nicking edges.
- DO NOT spray any type of aerosol spray or flavoring inside the oven while cooking.
- Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
- Use caution when inserting and removing anything from the oven, especially when hot.
- Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- DO NOT touch hot surfaces. Oven surfaces are hot during and after operation. To prevent burns or personal injury, ALWAYS use protective hot pads or insulated oven mitts and use available handles and knobs.

- Please refer to the Cleaning section for regular maintenance of the oven.
- Cleaning and user maintenance shall not be made by children.
- Press the power button to turn oven off and allow to cool completely before cleaning, moving, and flipping for storage.
- Unplug from outlet when not in use. To unplug, grasp the plug by the body and pull from the outlet. Never unplug by grasping and pulling the flexible cord.
- DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- DO NOT use the oven as a source of heat or for drying.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environment.

## **BEFORE FIRST USE**

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the **accessories** in warm, soapy water, then rinse and dry thoroughly. **NEVER clean the main unit/accessories in the dishwasher.**
- We recommend placing all accessories inside the oven and running it

on Air Fry at max temperature for 20 minutes without adding food. Make sure the area is well ventilated. This removes any packaging residue and odor traces that may be present. This is completely safe and not detrimental to the performance of the oven.

## KNOW MORE ON PANEL:



6 functions region in the panel as above number marked:

**Region 1** --- Knob for “Select / Start / Pause / Cancel” function



- Turn the knob, will select function or change setting.
- Press the knob, product will start to work base on the chosen function/setting.
- Press the knob 2<sup>nd</sup> time, product will be in pause. Another press on knob will keep back to work.
- Press the knob 2 seconds in any time, the chosen function/setting is cancelled and whole panel function light will be on. Product is in “ready mode” for reset.


**Region 2** ---  “On/Off” function

- Once plug it, the button will be in blink.
- Press it, whole panel function light will be on. Product is in “ready mode” for usage.

- If no any action 5 min. panel light will be off, only this button in blink
- If no any action 10 min. this button light will be off.
- Turn the knob, this button in blink again.

**Region 3** --  “Displayer” function

- show the setting / updating data of the chosen function.
- : will appear when the unit is under heating
- : icons for Fan/Heater, working with 5 groups.

**Region 4** --  list of “functions”

- Press one of these button, the selected button will be in blink.
- After setting, press the knob, product will start to work. If optional assistant function available, related buttons keep in light on the panel. If not, other buttons will be off.



LIGHT for “lamp light”

- Press it, the lamp inside product will be on 2 min, then will be off.



MENU for “100 preset programs”

- Programs under this button cannot changeable, they are fixed.
- Front page of Recipe website is showing 100 recipes with “Menu Code”. It is related preset program number in product.



Potato wedges

Tea time, Party, Picnic, Vegetable, Newcomer  
Menu code : 003

- Press this button, turn the knob to get number on the displayer as

recipe website” Menu Code”.

- Place the food prepared as recipe into oven, then press the knob to start cooking.
- Under this button, only “light button” is optional assistant function, others button will be off



**RECORD for “100 D.I.Y new programs”**

- Different from “Menu” button, 100 programs under this button can be changeable and saved into product as new program.
- **How to create and save new program:**
  - 1) Press “RECORD” button, turn the knob to settle the blank program (showing in 00000 in displayer)

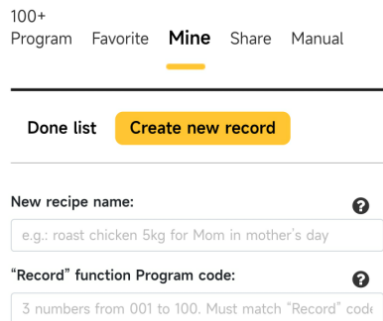


- 2) Set “TIME / TEMP.” and “FAN / HEATER”
- 3) Press “RECORD” button for 2 seconds. Will “BI” 2 sound and new data showed on the displayer. Product Setting is finished.

### Tips:

to remember the new program done, it is suggested to log in recipe website to mark down its information.

- 1) Scan QR code and log in your account.
- 2) fill information of “Create new record” under “Mine”, then click “save” button. You can see all what you did in the “Done list”.



### ● **How to use the created new program:**

- 1) Log in recipe website, check the “done” list to know code No.
- 2) Press “RECORD” button, turn the knob to settle the code No. Then press the knob to start work.



**TIME/TEMP.** for “Time” and “Temperature” function setting


- Press this button, turn the knob to settle your desired setting.



**FAN/HEATER** for “Fan / Heater” function setting

- Press this button, turn the knob to settle your desired setting.
- “Fan and Heater” they are setting as one group.
- Once temperature is set more than 180° C, the fan is forced to be on, in case oven is too hot.



- Different from “Menu” functions, “daily programs” are programs used high frequency. User can get it very fast in this region.
- Press power on / off button , turn the knob to select the program you need.
- Time / Temperature is available as optional function. User could adjust program time / temperature base on cooking request. But this adjustment cannot save into product.

### **WHOLE ROAST:**

For large proteins, like a big size whole chicken, turkey on its own size.

### **AIR ROAST:**

For meals, thicker proteins, and roasted veggies. Under this mode, food outside could be crispy while well-cooked inside

**BAKE:**

For cakes, cookies and similar food.

**AIR FRY:**

For chicken wings, French fries, and chicken nuggets and similar food.  
Under this mode, foods Fried with little to no added oil.

**BROIL:**

For steaks, fish, nachos, and for finishing casseroles

**TOAST:**

For toast max 9 slices bread in one time

**BAGEL:**

For toast max 9 bagel halves when they're placed cut-side up on the wire rack.

**WARM:**

Warm up the food without over cooking.

**FERMENT:**

Speed up dough fermentation especially in cool/cold weather

**DEHYDRATE:**

For healthy snacks, such as vegetables, fruits even meat.

**DEFROST:**

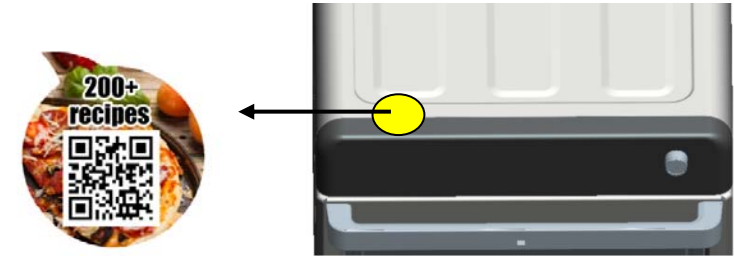
Speed up the frozen food thawing.

**WINGS / CAKE / COOKIE / FRIES / PIZZA**

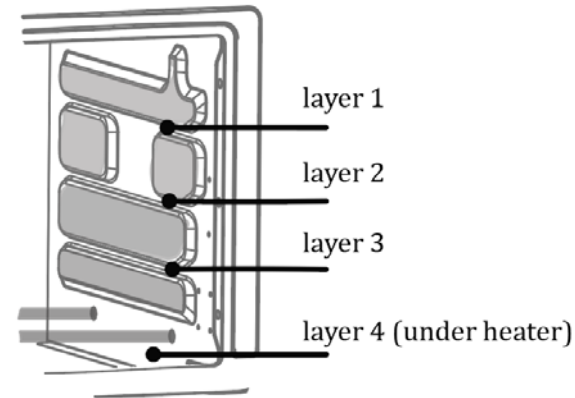
Programs for the food as name.

**Region 6** -- "recipe website" QR code



Scan the QR code by phone, enter website to check recipes (no need log in)



**KNOW MORE ON ACCESSORIES:**



	Picture	description
1		<b>2 functions Tray</b> (in layer 1/2/3 could be as baking tray; in layer 4 could be as residue tray)

4		<b>Wire Shelf</b> (in layer 1/2/3)
5		<b>Air Fry Basket</b> (in layer 1/2/3) For dry ingredients

## USING THE FUNCTIONS:

1. Scan “recipe website” QR code (on the top of product) by phone, then use tooling “search” (on top in the website) with food name to get your desired recipe.
2. Prepare the food follow recipe, then put into oven.
3. Select the preset program No. in oven as recipe marked, press knob to start working.
4. If recipe no marking preset program number, then need to set “Time/Temp.” and “Fan / Heater” button functions by manual.  
If like to keep it as program, can enter” RECORD” function button.

### Tips:

Before food inserted into oven for cooking, it is better pre-heating oven at 170°C for 5 min.

Frozen meat / fish:

Before cooked, defrost completely, and keep surface no water

Frozen Chips / Pizza: no need to wait for defrosting, can be into oven directly for cooking.

## DAILY CLEANING

The unit should be cleaned after every use.

- Unplug the unit and allow unit to cool down before cleaning.
- Remove all accessories from the unit, including the Bottom Tray, and wash separately. Use a brush to wash the air fry basket.
- Wipe the interior walls of the unit a soft, damp sponge.
- Clean the main unit and the control panel with a damp cloth.

## TROUBLESHOOTING GUIDE

Problem	Potential cause and solution
The air fryer oven is not turning on.	<ul style="list-style-type: none"> <li>• Check and ensure that you have selected a function or set the temperature and the timer, then press start button</li> <li>• Check and ensure that the power cord is plugged in, the power is turned on and that the outlet is working (check the appliance at a different outlet).</li> </ul>
Food is undercooked.	<ul style="list-style-type: none"> <li>• You may have overfilled the basket. Put smaller batches of food in the basket, which are fried more evenly.</li> <li>• Check and ensure that the temperature is set correctly.</li> <li>• Add more time for cooking.</li> </ul>

<p>Smoke is coming from the appliance when I switch it on.</p>	<ul style="list-style-type: none"> <li>• If you are using the appliance for the first time, this is normal and no cause for concern; it should subside soon. Ensure good ventilation.</li> <li>• If you have used the air fryer oven before, unplug the appliance and let it cool. Check and ensure that the interior surfaces and all accessories inside the oven are clean and free of food residues.</li> <li>• If you are air-frying greasy food, oil will dip into the pan where it may produce white smoke. This will not affect the appliance or the end result.</li> <li>• If you cleaned the appliance properly and it continues to emit smoke, stop using the appliance and contact our after sales support center.</li> </ul>
<p>Steam escaping from door</p>	<ul style="list-style-type: none"> <li>• Food is always with moisture content. When baking, steam is formed and may escape around the top of the oven door during use. It is normal to see steam; the cooking results are not compromised and not affect product quality.</li> <li>• Defrost food before cooking to reduce the moisture content.</li> </ul>
<p>Food is fried unevenly.</p>	<p>Try tossing/shaking the basket with food halfway through the cooking time, but be careful not to burn yourself. The metal parts are very hot during use.</p>

<p>Home-made chips are fried unevenly.</p>	<ul style="list-style-type: none"> <li>• You may not have used the right potato type. Use fresh potatoes that will remain firm during frying.</li> <li>• Also ensure to rinse and dry the cut potato sticks properly before cooking.</li> </ul>
<p>The batter is coming off when air-frying.</p>	<ul style="list-style-type: none"> <li>• Make sure your batter is not too wet.</li> <li>• Add a dry layer and pat it firmly onto the (battered) food pieces to ensure it will remain on the food during air-frying.</li> </ul>
<p>The Removable Tray warping during cooking.</p>	<ul style="list-style-type: none"> <li>• Tray warping most commonly occurs with any type of baking when a tray is exposed to rapid changes in temperature.</li> <li>• It can be restored to its original shape when it cools down.</li> </ul>
<p>A strange sound during usage</p>	<ul style="list-style-type: none"> <li>• Oven inside are fully metal. Parts are assembled with each other. when oven inside rapidly change in temperature. Metal parts are exposed and occurs with sound. This is most commonly regular case, not affect usage.</li> <li>• If the sound is continuous, seems scratching other thing. Stop the machine and wait for oven cooling down, then use it again.</li> <li>• If still in troubles, contact our after sales support center.</li> </ul>

<p>Circuit breaker or safety switch tripped</p>	<ul style="list-style-type: none"><li>• This appliance draws high current in operation, when used in conjunction with other kitchen appliances on the same power circuit at the same time, it is possible that it may trip circuit breaker or safety switch with incorporated overload protection.</li><li>• Check to ensure if other appliances are operating at the same time ( E.g. Kettles, toasters, microwaves) to isolate them from the same circuit, Then operate appliance separately to confirm that circuit is no longer tripping.</li></ul>
<p>Condensation / water / moisture gathers inside the oven door</p>	<ul style="list-style-type: none"><li>• It is a natural case especially when room temperature is cold. This case no affects the product functions and condensation will disappear after oven cool down.</li><li>• Pre-heating your oven 15 min. before cooking to reduce the condensation.</li><li>• If food is placed in an oven to cook from a cold start, there is more chance of condensation developing before the oven is up to hot temperature.</li></ul>