

HIGH TEMPERATURE AIR FRY OVEN

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.
- 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.
- NEVER use outlet below counter.
- 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.
- DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- 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.
- In high temperature professional programs, NEVER place baking paper on top of accessories. This can cause a fire.
- 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.
- 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 except for authorized recommended accessories.
- 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.
- DO NOT place anything on the oven during operation.
- This oven has a tempered glass door and is more resistant to breakage.
- Avoid scratching door surface or nicking edges.
- DO NOT spray any type of aerosol spray or flavoring inside the

oven while cooking.

- Use caution when inserting and removing anything from the oven, especially when hot.
- Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- DO NOT place any of the following materials in the oven: paper, cardboard, plastic, roasting bags, and the like.
- 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 dials, and so on.
- Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
- Please refer to the Cleaning section for regular maintenance of the oven.
- Cleaning and user maintenance shall not be made by children.
- Press the RESET button to turn function 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.

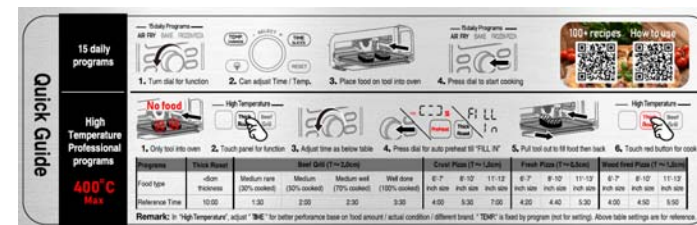
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environment.

VERY IMPORTANT:

If found the housing overheating, it is necessary to cool oven down before next time usage. Switch off then open the door for faster cooling.

QUICK GUIDE

There is a “Quick Guide” label on the product top housing.



It is showing how to use machine, time tips for different food setting, and recipes link.

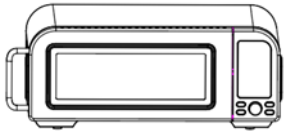
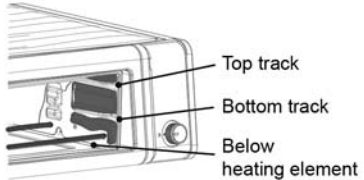
A product detailed video is available from below QR code (Same as label one), use phone scan it then you can get video.








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 (**except "Pizza Stone"**) in warm, soapy water, then rinse and dry thoroughly. **NEVER clean the main unit/these accessories in the dishwasher.**
- We recommend placing all accessories inside the oven and running it on "Air Fry" function at max temperature for 10 minutes without adding food.
- Removes any packaging residue and odor traces for completely safe and not detrimental to the performance of the oven.
- Make sure the area is well ventilated.

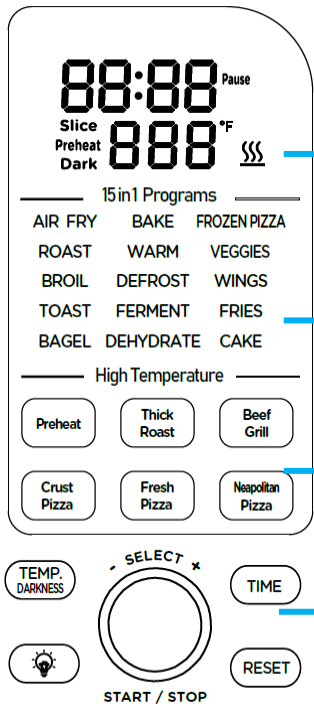
KNOW MORE ON THIS ITEM:

Accessories (picture is for reference, final base on products)	description
	<p>Product unit</p>
 <p>Top track Bottom track Below heating element</p>	<p>Parts location</p>

	<p>Crumb Tray</p> <ul style="list-style-type: none"> * Keep in "below heating element" position * The edge with a raised shape need to be inserted into oven as front side. * After usage, must wash / clean it in time in case rusty
	<p>Oven Rack</p> <ul style="list-style-type: none"> * Keep in "bottom track" position * The edge with a raised shape need to be inserted into oven as rear side. * After usage, must wash / clean it in time in case rusty
	<p>Non-stick Cast Iron Grill Plate</p> <ul style="list-style-type: none"> * Always lay on top of the Oven Rack * After usage, wash / clean it in time. Do not use hard tool for clean in case non-stick coating destroyed
	<p>Enamel coating Baking Tray</p> <ul style="list-style-type: none"> * Always lay on top of the Oven Rack * During usage, the pan possible distorted due to high temperature. Once cool down, it will be back normal shape. * After usage, wash / clean it in time. Do not use hard tool for clean in case non-stick coating destroyed
	<p>Glove (1 pcs)</p> <p>Help to take accessories from oven in case hurt from high temperature</p>
	<p>Clamp (1 pcs)</p> <p>Help to take accessories from oven or place food into oven, in case hurt from high temperature</p>

	<p>Air Fry Basket</p> <ul style="list-style-type: none"> * Use in the top track position * After usage, must wash / clean it in time in case rusty
	<p>Pizza Stone (Optional)</p> <ul style="list-style-type: none"> * For the best pizza / Bread taste. * Always lay on top of the Oven Rack * Do not wash it before cooking in cast sucking water inside. * Do not put into water when stone still hot
	<p>Pizza Shovel (Optional)</p> <p>Easy to take pizza from oven</p>

KNOW MORE ON THE CONTROL PANEL:




Region A:
Displayer

Region B:
15 in 1 Daily programs

Region C:
High temperature Professional Programs

Region D:
Setting

Region A: Displayer

- **Time display:** Shows the cook time.
- **Temperature display:** Shows the cook temperature.
- **“Preheat” word:** flashing if unit is under preheat processing.
- **“Pause” word:** in light if unit is under working paused.
- : will appear when the unit is hot
- **“SLICE” “DARK” words:** used for TOAST/ BAGEL mode function

Region D: Setting

-  **Dial:**

Turn to select a cooking function or adjust time and temperature (or number of slices and darkness level when using the TOAST/ BAGEL mode functions).

For same mode / button:

- * the first press down dial for START work
- * the second press down dial for PAUSE
- * any time press it for 2 seconds, will cancel the function and reset the unit back into default Region B/C selection.

-  **Lamp inside the oven:**

Press to turn the oven’s interior light on and off.
NOTE: The light will automatically off after 30 seconds on

-  **Reset programs**

Press this button, machine will stop and displayer showing “---”
Turn dial then will be back to function list.

- **TIME** **Time**

To select a cook time, press the TIME button, then use the dial to adjust the time.

- **TEMP. DARKNESS** **Temp / Darkness**

To adjust temperature, press the TEMP button and use the dial to adjust the temperature. When using the TOAST/ BAGEL mode function, this button will adjust the darkness level instead of the temperature.

Region B: 15 in 1 Daily programs

- **AIR FRY:**
Food could be for chicken wings, French fries, and chicken nuggets.
Under this mode, foods Fried with little to no added oil.
- **ROAST:**
For meals, thick proteins, and roasted veggies.
Under this mode, food outside could be crispy while well-cooked inside
- **BROIL:**
For steaks, fish, nachos, and for finishing casseroles
- **TOAST:**
For toast max 9 slices bread in one time.
Can set different quantity under 6 type darkness.
- **BAGEL:**
For max 9 bagel halves when they're placed cut-side up on the Oven Rack. Can set different quantity under 6 type darkness.
- **BAKE:**
For cakes, cookies and similar food.
- **WARM:**
Warm up the food without over cooking.
- **DEFROST:**
Speed up the frozen food thawing.

- **FERMENT:**
Speed up dough fermentation especially in cool/cold weather
- **DEHYDRATE:**
For healthy snacks, such as vegetables, fruits even meat.
- **FROZEN PIZZA**
Frozen pizza with food/cheese on top, bought from supermarket.
No need to wait for defrosting, place the pizza into oven directly.
It is better adding little flour on accessory surface then place pizza on it in case pizza bottom sticks on the accessory.
- **FRIES**
Programs for the food as name.
Do not put too much quantity in one time.
Suggest within 500g per time with favor spices on top. In the half time (around 10 min.), roll over fries from top to bottom with 2nd favor spices. This can be evenly baking result.
- **VEGGIES / WINGS / CAKE**
Programs for the food as name.

USING THE FUNCTIONS OF Region B

The cook time or temperature of modes can be adjusted at any time during the cooking cycle.

1. Place ingredients in the accessories then put into the product unit.
 2. Turn dial to select functions. The default time and temperature settings will display.
 3. If the time and temperature is ok, then press START/PAUSE to begin works.
 4. If need to change the cook time and temperature:
 - Press the TEMP/DARKNESS button and use the dial to select a temperature.
- Note:**
* Temperature of WARM mode is fixed, cannot changed
* Once started working of TOAST/ BAGEL mode, temperature can't

be adjusted till to cancel function for reset.

- Press the TIME/SLICE button and use the dial to select time.
 - Press down dial to begin start
5. When cook time is complete, the unit will beep.
 6. If ingredients are not perfect, add more time to cook.

Tips:

Before food inserted into oven for cooking, it is better PREHEATING oven at 160°C for 3 min., then choose and start the program mode.

Frozen meat / fish:

Before cooked, defrost completely, and keep surface no water

Frozen Chips:

No need to wait for defrosting, can be into oven directly for cooking.

Region C: High temperature Professional Programs

● “THICK ROAST” program

“THICK ROAST” designed for thicker protein (within 6cm thickness) **with skin** to get very good crispy roasted performance within around 10 min., such as thicker pig trotter.

1. Before crispy roasted, food need to be fully cooked thoroughly.
2. Take out the bone and always keep food thickness within 6cm thickness, if not, it is too high to insert into oven or too close to heater.
3. To get the best taste, it is better to sousé food before into oven cooking.
4. It is essential to cook **directly** on the **Non-stick Cast Iron Grill Plate**.
IMPORTANT: In case of a lot smoke, food having a burnt, acrid flavor.
 - **Grill plate must be cleaned and no food / oil left from last usage. If not, will be a lot smoke, burnt.**
 - **Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.**

5. Reminder that, the preset program default time is only for reference since each food each time status is different.
If need to adjust cooking time, turn the dial to reduce or add time.
6. After setting time and reconfirm time is correct, then press down the dial, preheat will be carried and program starts.

● “BEEF GRILL” program

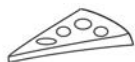
“BEEF GRILL” designed for 2cm thickness Beef to get juicy grill performance within a short time as high temperature cook.

1. there will be “Bi” sound in the first 50 seconds. Once sound, pull out the “Oven Rack” by Glove, roll over food by Clamp. This processing brings even grill. **Such roll over processing need to be done quickly** to keep high temperature oven inside.
2. It is essential to cook **directly** on the **Non-stick Cast Iron Grill Plate**.
IMPORTANT: In case of a lot smoke, food having a burnt, acrid flavor.
 - **Grill plate must be cleaned and no food / oil left from last usage. If not, will be a lot smoke, burnt.**
 - **Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.**
3. Programs default time 2:00 is for around Medium (50% cooked) for 2cm thickness beef. You can find figure “50” below the time.
4. If you need different steak level, turn the dial to adjust cooking time:
1:30 for Medium rare (30% cooked), figure “30” showing below the time
2:30 for Medium well (70% cooked), figure “70” showing below the time
3:30 for well done (100% cooked), figure “100” showing below the time
5. Reminder that, the preset program default time is only for reference since each food each time status is different.
If need to adjust cooking time, turn the dial to reduce or add time.
6. After setting time and reconfirm time is correct, then press down the dial, preheat will be carried and program starts.

● **“CRUST PIZZA”, “FRESH PIZZA” and “NEAPOLITAN PIZZA” program**

Food added onto pizza surface, **only suggest** Cheese / thin sliced ham / a little vegetable. If with large size vegetable, meat, sea food, please change into “Frozen pizza” (in 15 in 1 program) since they need more cooking time.

1. “CRUST PIZZA” designed for frozen crust bought from supermarket (thickness around 15mm). Defrosting crust into room temperature then D.I.Y to add cheese, sliced ham on surface.
2. “FRESH PIZZA” designed for hand made at home fresh pizza with flat surface, around 5mm thin thickness but no thick edge.



Use sticker to roll dough ball so that its thickness into around 5mm. Add food on surface, then ok for oven baking.

3. “NEAPOLITAN PIZZA” designed for hand made at home fresh pizza with around 5mm thin thickness and a thick edge.



Use hand to press dough ball middle area down into around 5mm thickness but with a thicker edge.

Add food on surface, then ok for oven baking.

4. It is essential to cook pizza **directly** on the **Enamel coating baking tray**. **IMPORTANT:** In case of a lot smoke, food having a burnt, acrid flavor.
 - **Baking tray must be cleaned and no food / oil left from last usage. If not, will be a lot smoke, burnt.**
 - **Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.**
5. All 3 modes programs default time is for 8-10’ pizza size. However, the preset program default time is only for reference since each food each

time status is different. If need to adjust cooking time, turn the dial to reduce or add time.

6. After setting time and reconfirm time is correct, then press down the dial, preheat will be carried and program starts.

Reference time for different size pizza:

“CRUST PIZZA” (thickness around 15mm):

Default time 5:30 is 8’-10’ pizza (figure 10’ showing below the time)

time 4:00 is 6’-7’ pizza (figure 7’ showing below the time)

time 7:00 is 11’-13’ pizza (figure 13’ showing below the time)

“FRESH PIZZA” (thickness around 5mm):

Default time 4:40 is 8’-10’ pizza (figure 10’ showing below the time)

time 4:20 is 6’-7’ pizza (figure 7’ showing below the time)

time 5:30 is 11’-13’ pizza (figure 13’ showing below the time)

“NEAPOLITAN PIZZA” (edge thickness around 10mm):

Default time 4:50 is 8’-10’ pizza (figure 10’ showing below the time)

time 4:00 is 6’-7’ pizza (figure 7’ showing below the time)

time 5:50 is 11’-13’ pizza (figure 13’ showing below the time)

Tips:

Reference recipe of dough ball for “FRESH PIZZA” and “NEAPOLITAN PIZZA”:

- 1) for 10” size pizza:

Bread flour 100g; Sugar 5g; Salt 1g; Yeast 1g; Milk 63g; Butter 5g

- 2) After well mixed above then plastic wrap for 1 hour

- 3) Add some flour on fermentative flour and make it into ball shape.

- 4) Add some oil on dough ball surface, then plastic wrap again.

- 5) Place dough ball into refrigerator at least 6 hours

- 6) Before usage, take out the dough ball and unfreeze it at least 1 hour

- 7) Only prepare your pizza when pre-heating almost finished, this will be more easy to move between desk into oven:

Add some flour on the desk then press the dough ball into the shape crust your need, it is good for movement into Oven.

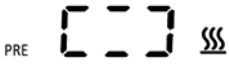
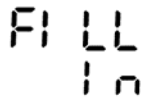


After crust finished, then add personal favor ingredient on it, such as cheese, ham, sauce....

8) To get thin and crispy bubble / edge, leave around 2cm crust edge not with any sauce or food, then you will get an amazing thin and crispy pizza

USING THE FUNCTIONS OF Region C

● VERY IMPORTANT NOTE:

1. Due to the extremely high temperatures achieved, please ensure to place the oven in a well-ventilated area, as it will emit smoke when cooking.
2. **NEVER place baking paper on top of accessories in this high professional programs.** This can cause a fire.
3. We recommend you monitor and stay close to the oven as your food can quickly become overdone and eventually ignite.
4. During usage, you may meet below signals

Signals	Means
PRE 	- Preheat is under processing - Place the accessory inside the oven - Cannot Place food into oven
	- Preheat is finished - Place food on the accessory inside the oven - Press "function button" (red light) to start program
	- Program is finished - Take out the food quickly - Turn dial to get back function list
	- Oven inside is too hot temperature for cook - Cooling down then select new function. - Cannot place food into oven

5. For Region C cooking functions,
 - **before program starts: DO NOT** add food on the accessory surface, **only** place accessory into oven for preheat.
 - **when "PREHEAT" FINISHED DONE:** will be with "BI" sound and "FILL in" words will be showed in displayer. Pull out the "Oven Rack" and add food on then accessory surface.
6. Must careful on high temperature from accessories.
 - If pull accessories out from oven, use "Glove" or other protection cloths.
 - If turn over food on accessories surface, use "Clamp".

● HOW TO USE

1. Power on the unit, Region C function buttons will be in light. "PREHAET" in first button is **automatically program**, not in light in this step.
2. Insert related accessories into oven. **MUST NO FOOD** on the accessories.
3. Touch "desired program" button. The selected one will be flashed. Turn dial can adjust its setting time to meet different food.
4. After all setting finished, press down the dial to confirm setting and start "Preheat" Job. The "PREHAET" button works **automatically** with light

However, if oven interior is too hot from last time usage, displayer will show "COOLING". in this case, "Preheat" Job cannot start work. Open the door to cool oven interior around 10-20 min. till the "COOLING" words missed, then repeat from step 1.

5. Once "PREHEAT" finished, will "Bi" sound, displayer will show "FILL IN". "PREHEAT" button light is off and "desired program" in red light.
6. Pull accessory out from oven, fill the food on the accessory. Then quickly push them back into oven.
7. Press down the "desired program" icon to start cooking. Time will start to count backwards.

Tips:

During usage, if need to add or reduce time, press down "Time" button,

turn the dial for adjustment.

At “BEEF GRILL” program, there will be “Bi” sound first 50 seconds. This is the signal to roll food over into its another side. This processing brings even grill. Once sound, **quickly** pull out the “Oven Rack” by glove, **quickly** turn over food by clamp and **quickly** return back into oven.

8. When “desired program” is finished, will “bi” sound and “End” words will be showed in displayer. Take food quickly out in case over cooked.
9. Turn dial to get back on function list.

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.
- Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the accessories (except “Pizza Stone”) in warm, soapy water, then rinse and dry thoroughly. NEVER clean the main unit/these accessories in the dishwasher.
- NEVER clean the main unit/above accessories in the dishwasher.
- 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
Should I add my ingredients before or after preheating?	<p>For 15 in 1 programs:</p> <ul style="list-style-type: none"> * Oven interior preheating before programs selected is suggested (at 160°C for 3 min.). * Accessories are NO NEED to place into oven for preheating. * Adding ingredients on accessory surface, then insert accessory into oven after preheating finished and before programs selected / started <p>For Professional programs:</p> <ul style="list-style-type: none"> * Oven interior preheating no requested * Only insert accessories into oven (MUST BE NO FOOD) then select / start the programs. Product will be into preheating. * After preheating, pull out accessory and adding ingredients on accessory surface. * Insert accessory with ingredients into oven again and press down the function button again.
The air fryer oven is not turning on.	<ul style="list-style-type: none"> • Check and ensure that you have selected a function and a temperature and set the timer. • 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).
Food is undercooked.	<ul style="list-style-type: none"> • You may have overfilled. Put smaller batches of food in the basket, which are fried more evenly. • Check and ensure that the temperature is set correctly.

	<ul style="list-style-type: none"> • If under professional programs, due to food under different status or mistaken setting no enough time. If food not cooked satisfied, place it into oven again and settle “BAKE” function of 15 in 1 programs, press “TEMP.” button for max temperature, press “TIME” button for 10 min then press down the dial to start cooking. Rechecking food during cooking.
Smoke is coming from the appliance when I switch it on.	<ul style="list-style-type: none"> • 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. • 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. • If you cleaned the appliance properly and it continues to emit smoke, stop using the appliance and contact our after sales support center. • 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.
Steam coming out from the oven door	This is normal. The door is vented to release steam created by foods with a high moisture content.
Food is fried unevenly.	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.

Home-made chips are fried unevenly.	You may not have used the right potato type. Use fresh potatoes that will remain firm during frying. Also ensure to rinse and dry the cut potato sticks properly before cooking.
The batter is coming off when air-frying.	Make sure your batter is not too wet. Add a dry layer and pat it firmly onto the (battered) food pieces to ensure it will remain on the food during air-frying.
The Baking Pan warping during cooking.	Pan warping most commonly occurs with any type of baking pans when a pan is exposed to rapid changes in temperature. It can be restored to its original shape when it cools down on a flat, hard and heat resistant surface bench top.
Circuit breaker or safety switch tripped	<ul style="list-style-type: none"> • 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. • 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.