



PRO 8-IN-1 AIR FRYER OVEN QUICKSTART GUIDE

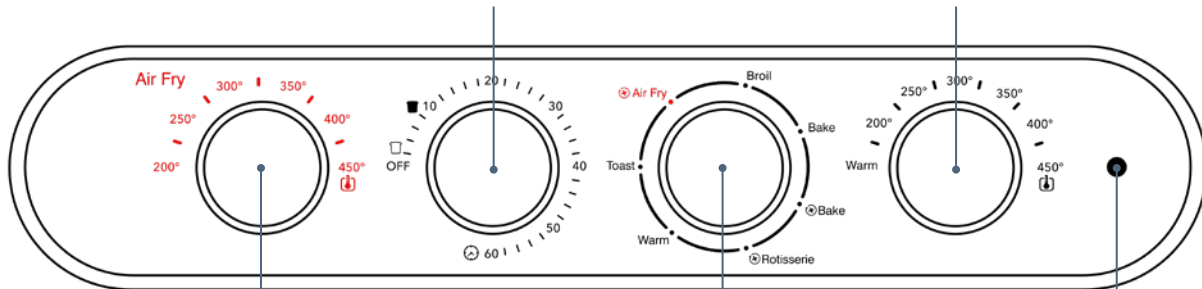
CONTROL PANEL

Timer Dial

Set the cooking time, including Dark Toast and Light Toast settings.

Temperature Dial

Set the temperature for broiling, baking, toasting, and warming.
DOES NOT affect the Air Fry function.



Air Fry Dial

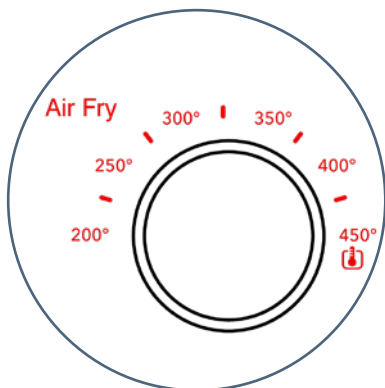
Set the temperature for air frying.

Function Dial

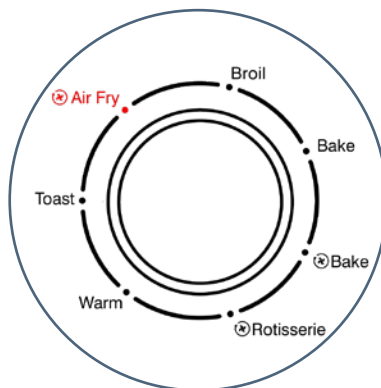
Choose the cooking method.

Power Light

Illuminates when the Air Fryer oven is on.



Air Fry Dial Detail



Function Dial Detail

Please Note: Only use the Air Fry Dial to set the temperature for **air frying**. For all other functions, use the Temperature Dial to set the temperature.

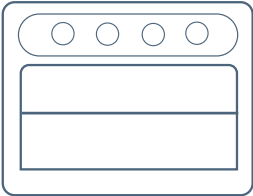


PRO 8-IN-1 AIR FRYER OVEN

QUICKSTART GUIDE

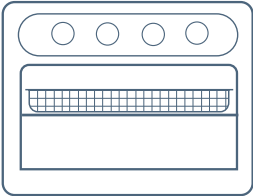
BASIC COOKING FUNCTIONS

BEFORE USE: Place the Drip Tray at the bottom of the Air Fryer Oven below the heating element.



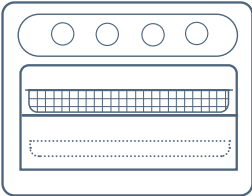
TOAST

1. Place Oven Rack in Position 2 inside the Air Fryer Oven.
2. Set the Function Dial to Toast.
3. Turn the Timer Dial to preferred shade setting, following the toast icons on the Timer Dial.
4. Oven Power Light will turn on.
5. When toast cycle is complete, the Timer Dial will ring and the oven will power off.



AIR FRY

1. Put the Air Fry Basket in Position 2.
2. Set the Function Dial to Air Fry.
3. Use the Air Fry Dial to set the temperature.
4. Turn the Timer Dial to select cooking time — oven will begin air frying.
5. The Timer Dial will ring once when the cycle is complete and the oven will power off.

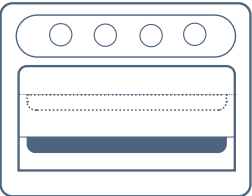


BROIL

1. Put the Air Fry Basket on top of the Baking Pan in Position 2.
2. Set the Function Dial to Broil or Convection Broil.
3. Set the Temperature Dial to Toast/Broil.
4. Turn the Timer Dial to select cooking time — oven will begin broiling.
5. The Timer will ring once when the cycle is complete and the oven will power off.

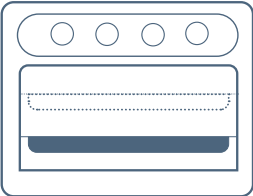
NOTE: For items that are greasy or might drip, place the baking pan beneath the Air Fry Basket in Position 1.

BEFORE USE: Place the Drip Tray at the bottom of the Air Fryer Oven below the heating element.



WARM

1. Place the Baking Pan or Oven Rack in Position 1 or 2, depending on the size of the items you are warming. For larger items, use the lower position.
2. Set the Function Dial to Warm.
3. Set the Temperature Dial to Warm.
4. Turn the Timer Dial to select warming time — the oven will begin warming.
5. The Timer Dial will ring once the cycle is complete and the oven will power off.



BAKE

1. Place the Baking Pan or Oven Rack in Position 1 or 2, depending on the size of the items you are baking. For larger items, use the lower position.
2. Set the Function Dial to Bake.
3. Set the Temperature Dial to preferred temperature. Check doneness 10 minutes ahead of end of cooking time.
4. Turn the Timer Dial to select cooking time — the oven will begin heating.
5. We recommend preheating the oven for 5 minutes prior to baking. Add this on to your baking time.
6. The Timer Dial will ring once when the cycle is complete and the oven will power off.





PRO 8-IN-1 AIR FRYER OVEN QUICKSTART GUIDE

HELPFUL HINTS:

If you need to stop the Air Fryer Oven before the time elapses, turn the Timer Dial to OFF.

Be careful when removing/inserting the Drip Tray so that it does not scrape against the heating element. This could damage the heating element.

It is normal to see some moisture on the oven door during certain cooking cycles.

When air frying, food can be lightly sprayed with oil to boost crispness and browning. You can use a sprayer or toss the food in a plastic bag with some oil. Remove food from plastic bag before cooking.

The oven light turns on only when the oven is in use and the door is closed.

IMPORTANT!

Do not throw away.

Read before operating your Pro 8-in-1 Air Fryer Oven.

Keep for future reference.

These helpful hints are intended to be a supplement to the Instruction Manual.

In order to ensure safe operation and optimum performance, please read the entire Instruction Manual.

For more helpful hints, see the Instruction Manual.

K49625_20190522_Quickstart_v3

