

INSTRUCTION MANUAL



MULTIFUNCTIONAL

AIR OVEN



MODEL 300010YWJ

PLEASE READ THIS MANUAL CAREFULLY BEFORE USING THE
APPLIANCE AND RETAIN IT FOR FUTURE REFERENCE

IMPORTANT SAFETY INSTRUCTIONS =

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

1. Never immerse the main unit or its housing in water as it contains electrical components and heating elements. Do not rinse it under the tap.
2. To avoid electrical shock, do not put liquid of any kind into the main unit, which contains the electrical components.
3. Make sure that the appliance is plugged into a wall socket. Always make sure that the plug is properly inserted into the wall socket.
4. To prevent food from touching the interior upper screen and heat element, do not overfill the round basket.
5. Do not cover the air intake vent or air outlet vent while the air oven is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
6. Never pour oil into the round basket. Fire and personal injury could result. The internal temperature of the unit can get very high when cooking. To avoid personal



injury, never place your hand inside the oven unless it is thoroughly cooled.

7. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities or by those who lack experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
8. When cooking, do not place the oven against a wall or against other appliances. Leave at least 5 inches of free space at the back and sides as well as above the oven. Do not place anything on top of the appliance.
9. Do not use this oven if its plug or power cord are damaged or if the unit itself is damaged in any way.
10. Do not place the oven on stovetop surfaces. If the power cord is damaged, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
11. Keep the appliance and its power cord out of the reach of children when it is in operation or during the cooling down process.



12. Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the oven's controls with wet hands.
13. Never connect this appliance to an external timer switch or a separate remote-control system.
14. Never use this appliance with an extension cord of any kind.
15. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
16. Do not use the air oven for any purpose other than the one described in this manual.
17. Never leave this appliance unattended during operation. When in operation, hot air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent. Also avoid the air when removing the rotating mesh basket from the appliance. The oven's outer surfaces may become hot during use. The rotating mesh basket also gets very hot during use. Wear oven mitts or use the fetch tool when handling hot components. Also wear oven mitts when handling hot surfaces.



18. Should the oven emit black smoke, unplug it immediately and wait for the smoke to stop before removing the oven contents.
19. When the set time has elapsed, the cooking will stop. However, the fan will continue to run for 20 seconds to cool down the oven.
20. Always operate the appliance on a horizontal surface that is level, stable, and non-combustible. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
21. If the air oven is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual, the warranty becomes invalid and we will not be held liable for any damages.
22. Always unplug the appliance after use.
23. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing it.
24. Make sure that the ingredients cooked in this oven are cooked to a golden-yellow colour rather than brown or dark brown. Remove any burnt remnants.
25. **Overheating Protection:** Should the



inner

temperature control system fail, the overheating protection system will be activated and the oven will not function. Should this happen, unplug the power cord and allow some time for the oven to cool completely before restarting or storing.

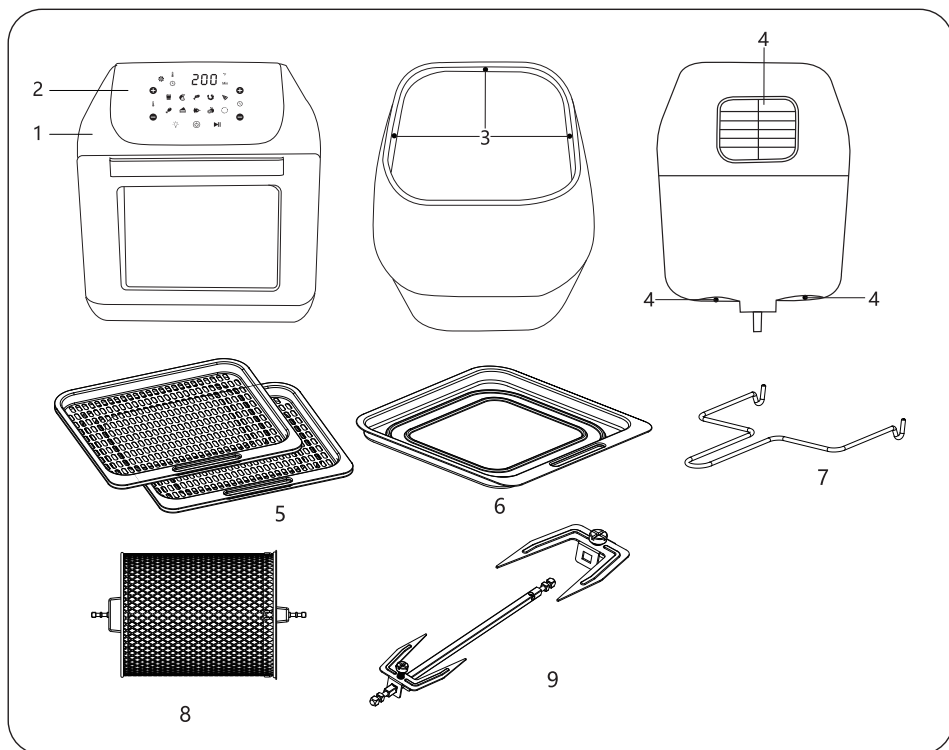
26.**Automatic Shut-Off:** The appliance has a built-in “shut-off” switch that will automatically shut down the unit when the timer LED reaches zero. You can also switch off the appliance manually by pressing the power button. The fan will continue running for 20 seconds to cool down the oven.

TECHNICAL SPECIFICATIONS	
Model No.	300010YWJ
Power Supply	120V ~ 60 Hz
Power Consumption	1500 W
Capacity	3 Gallons
Dimensions	L13.3*W13.2*H14.5 inches

Specifications and design are subject to change without notice.



PRODUCT AND ACCESSORIES OVERVIEW



Main Structure:

- ① Main unit ② Control panel ③ Air intake vents ④ Hot air outlet vents

Standard accessories (included) and their uses:

- ⑤ Crisper tray*2: Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.

- Place the crisper trays into the oven by sliding them along the side grooves and onto the back lip.

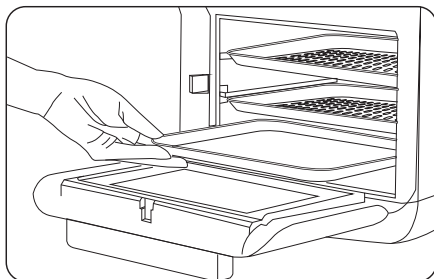
- Place the crisper trays closer to the top heating element for faster cooking and added crispiness.

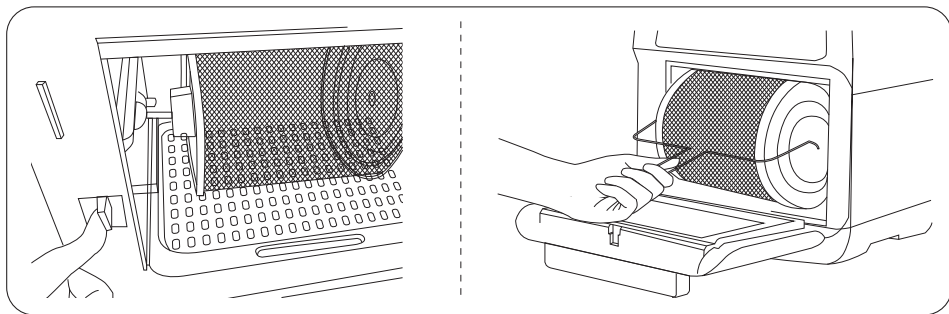
- Rotate the crisper trays mid-cycle for even cooking.

- ⑥ Drip tray : Cook with the drip tray in place for easy clean-up.

- ⑦ Rotisserie fetch tool : Use the tool to remove the rotisserie fork and round basket from the appliance.

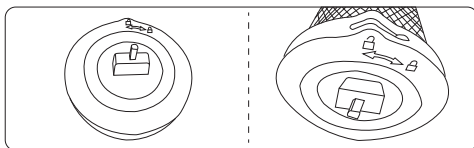
Press and hold the connector release button on the right side (be careful of the hot inner chamber). Then use the fetch tool to remove the rotisserie fork/round basket.



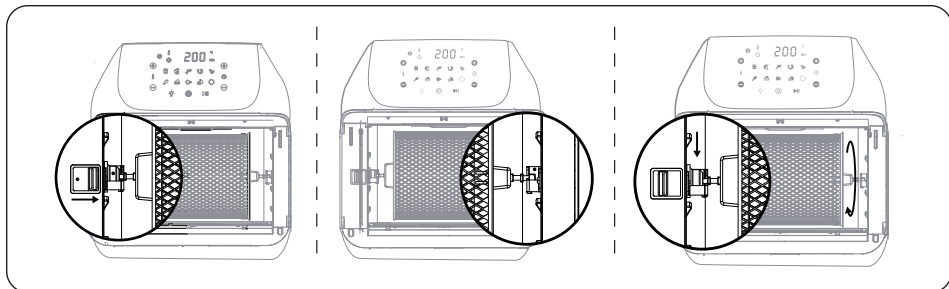


⑧ Round basket : Great for fries, roasted nuts and other snacks.

- Rotate the lid to unlock position, put the food in, then replace the lid.

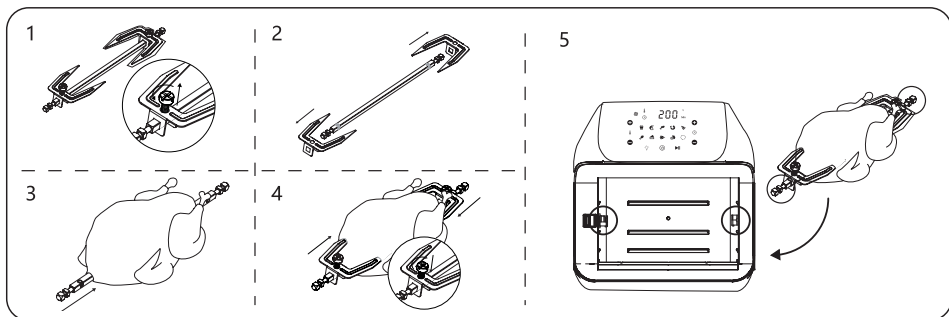


- Press and hold the connector release button on the right side, slide the round basket onto the rails in the centre of the unit. Fit the right side of the round basket into the groove. Release the connector release button so that the left side of the round basket can fit into the connector. Slightly move the round basket to fit well.

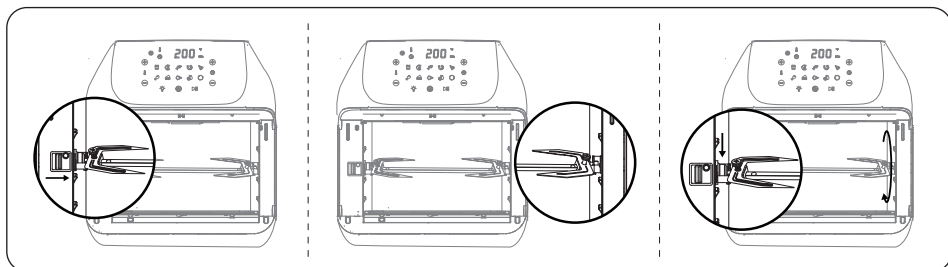


⑨ Rotisserie shaft, forks and set screws :

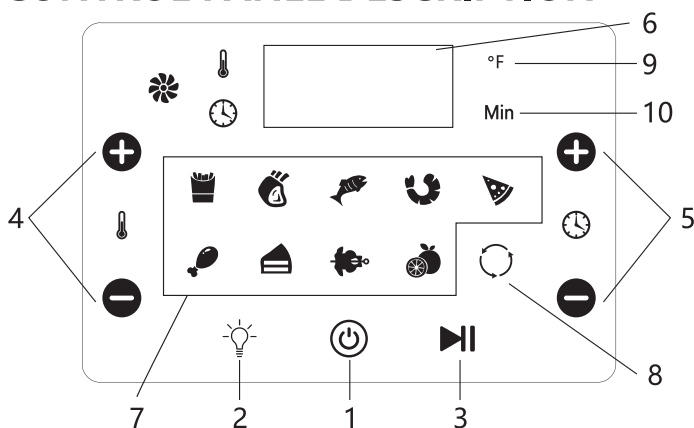
- Push the shaft through the food you want to cook and then lock the two forks in place using the set screws.
- NOTE: Make sure that the food, e.g., chicken, is not too large to rotate freely within the oven. The maximum size of a chicken or other roasted food is 3.5-4 lb.



- Press and hold the connector release button on the right side, slide the rotisserie forks onto the rails in the centre of the unit. Fit the right side of the rotisserie forks into the groove. Release the connector release button so that the left side of the rotisserie forks can fit into the connector. Slightly move the rotisserie forks to fit well.



CONTROL PANEL DESCRIPTION



1. Power button: Press to turn the unit ON or OFF.
2. Internal light
3. Start/pause function button: Press to start or pause the cooking process.
4. Temperature indicator light and temperature control button. Use "+" to increase and "-" to decrease the cooking temperature. The temperature can be set to between 150°F ~ 400°F in 5°F steps. Long-press the button to change the setting more quickly.
5. Time indicator light and time control button. Use "+" to increase and "-" to decrease the cooking time. The cooking time can be set to between 1 and 90 min in 1-min steps. Long-press the button to change the setting more quickly.
6. LED digital screen
7. Cooking presets: Select a preset button; the oven will work at the default value.
8. Rotation button: Press this button when cooking anything in the French fries mode (with the round basket) or the rotisserie mode (with the rotisserie fork). The icon will blink when in use.
9. Temperature unit indicator
10. Time unit indicator

BEFORE FIRST USE

- 1. Read and then remove all packaging materials, stickers and labels.
- 2. Wash the accessories used in the cooking process with warm soapy water. NOTE: Never wash or submerge the cooking unit in water. Only the accessories are dishwasher-safe.
- 3. Wipe the inside and outside of the cooking unit with a clean, moist cloth.
When using the oven, never fill the cooking vessel with oil or liquid of any kind. This oven cooks with hot air only.

OPERATING INSTRUCTIONS

- 1. Place the appliance on a stable, level, horizontal and heat-resistant surface.
- 2. Plug in the appliance. It will emit a "beep" sound and all the function keys on the panel will flash for 1 second. The power button will switch on and the rest of the lights will stay off as the oven enters standby mode.
- 3. Press the power button to start up the oven; all the function keys on the panel will light up. The LED screen will alternately display the default temperature and time values (375°F/15min).
- 4. Manual mode: When the appliance is in start-up mode, press the Time/Temperature control buttons to customize the temperature and time settings and then press the start/pause button. The oven will start to work. If you press the start/stop button directly after starting up, the machine will work at the default time/temperature.
- 5. Customized menu mode: When the appliance is in start-up mode and any preset cooking programme is selected, the selected menu icon will flash. The other menu icons will remain on. When the setting parameters on the menu are flashing, press the start/pause button and the oven will start to work.

You may override these presets with the time and temperature control buttons before starting.

Icon	Preset Menu	Default Temp. (°F)	Default Time (Min)
	French fries	400	15
	Steaks/chops	350	25
	Fish	325	15
	Shrimp	320	12
	Pizza	360	15
	Chicken	370	40



	Baking	320	30
	Rotisserie	375	30
	Dehydrator	90	120

NOTE: The temperature range of the dehydrator menu is 90-170°F and the time range is 1-24 hours.

NOTE: These settings are for reference only. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

- When the appliance is in working mode, the countdown time and working temperature will be alternately displayed on the screen. It is not recommended that you adjust the time and temperature while the oven is working. To make any adjustments, first pause the appliance.
- When the appliance is in working mode, it will stop working if the door is opened (the fan motor/heater and other parts will power off). However, the oven will preserve the current working data and the oven light will remain on.
- When the oven finishes working, the heater will stop although the fan will stay on. When the fan stops working, the appliance will make five "beep" sounds.

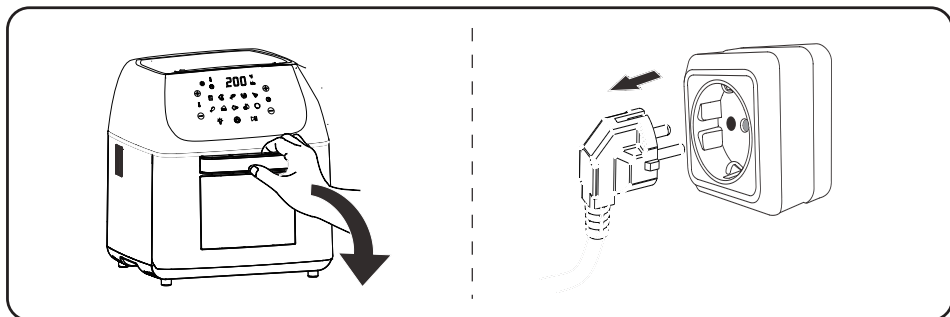
AFTER COOKING

When the cooking process has finished, make sure the motor has stopped before opening the door. Use oven mitts or the fetch tool to remove the tray and other accessories, which must be placed on a safe, level surface.

CAUTION: The accessories may be very hot. To prevent injury, never touch them with your bare hands after cooking.

Tip: If the ingredients are not properly cooked, replace the accessory in the oven and cook for a few more minutes.

When the cooking is finished, remove the cooked ingredients and place them on a plate or other tableware. Then press the power button to power off the oven and unplug the power cord from the wall socket.



TROUBLESHOOTING

Problem	Possible cause	Solution
The unit does not work	1.The appliance is not plugged in. 2.You did not start the unit after setting the time and temperature.	1.Plug the appliance into a wall socket. Press the start button after setting the time and temperature. Check that the oven door is closed.
Food is not cooked	1.The round basket is overloaded. 2.The set temperature is too low.	1.Use smaller batches for more even cooking. Raise the temperature and continue cooking.
Food is not cooked evenly	Some foods need to be turned during the cooking process.	Turn the food during the cooking process.
White smoke coming from the unit	1.Oil is being used. Accessories have excess grease residue from previous use.	1.Wipe down the unit to remove excess oil. Clean the round basket after each use.
French fries are not cooked evenly	1.Wrong type of potato is being used. Potatoes were not blanched properly during preparation.	1.Use fresh, firm potatoes. Use cut sticks and pat them dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting with oil. Use smaller potato sticks. Add a bit more oil.

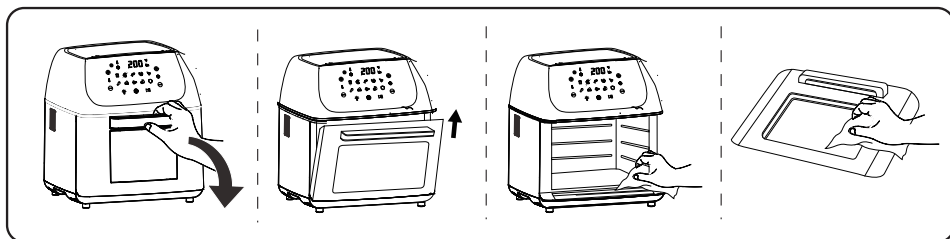
STORAGE

- Unplug the appliance and let it cool down thoroughly.
- Make sure all parts are clean and dry.
- Store in a clean, dry place away from direct sunlight.

CLEANING AND MAINTENANCE

- Remove the power cord from the wall socket and be certain that the appliance is thoroughly cooled before cleaning it.
- Wipe the outside of the appliance with a warm moist cloth and mild detergent.
- Clean the inside of the appliance with hot water, a mild detergent and a non-abrasive sponge.
- If necessary, remove unwanted food residue from the upper screen with a cleaning brush.
- Clean the appliance after each use. The accessories are made of durable stainless steel and are dishwasher-safe. Never use abrasive cleaning materials or utensils on the surfaces. Caked-on food should be soaked in warm soapy water for easy removal.

- The door can be easily detached to clean the door and inner chamber.



WARRANTY: 1 YEAR



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