



AIR FRYER OVEN

USER MANUAL

For family use only

Model No.	Voltage	Power	Capacity	Temperature	Display
AF-120AD	AC 220-240V, 50Hz	1500W	12L	65°C-200°C	LED Display

When using electrical appliances, basic safety precautions should always be followed. Do not use The Air Fryer Oven until you have read this manual thoroughly.



PRODUCT INTRODUCTION

The air fryer oven uses the principle of turbo hot air combined with high-speed air circulation (rapid air exchange), and is equipped with a variety of baking accessories, which is convenient for you to cook a variety of delicious foods in a healthy, fast and simple way. It will provide all-round heating for your ingredients at once, so for most ingredients, there is no need to add oil for cooking. With the help of an additional roaster, there is a more convenient way to make French fries, chicken wings, egg tarts and other foods easily.

Parts & Accessories:

NOTE: Some accessories may not be included with purchase.

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1. Main Unit
The door can be removed from the Main Unit for cleaning
2. Control Panel
Allows you to control the functions of the Unit
3. Air inlet
Pls do not cover it when cooking.
4. Air outlet
Pls do not cover it when cooking, be careful with the hot air.
5. Rotisserie Shaft, Forks & Set Screws
Use for roasts and whole chicken. Force Shaft lengthwise through meat and center.



Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends.

6. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift then gently extract the food.

7. Air fryer Rack

Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.

8. Drip Tray

Cook with the Drip Pan in place for easy clean-up.

9. Wire Rack

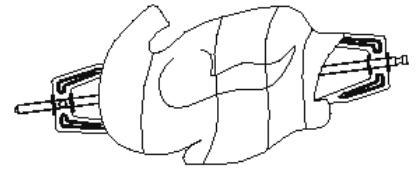
Can be used for bigger size of food like chicken wings, sweet potatoes.



Product operation and use instructions

Using the rotisserie fork

1. Align the roasting shaft with one side and place it into the fork. Use the crew to lock it.
2. Stab the fork into chicken or meat, and then align it with the other side of fork.
3. lock the screw on the other side.



Put the rotisserie fork in/out the machine

1. Open the door, and use the fetch tool to place the rotisserie fork into the machine.
2. Insert the shaft (L end) into the left hole in the machine.
3. Put the roasting shaft (R end) on the right track.
4. After use, take out the rotisserie fork by the fetch tool.

Before first use

1. Remove all packaging materials, including plastic bags, labels, stickers, foam, etc.
2. Please read all the information before use: user manual, warning stickers, warranty cards and labels.
3. Please wipe the inside and outside of the product with a damp cloth (do not spray detergent directly on the inside), and use mild detergent to clean the accessories
4. Before using it for the first time, it is recommended to adjust the temperature to the highest and burn it for 15 minutes to evaporate any residue and reduce the smell of the new machine.

NOTE: To avoid scratching your hands, please wear gloves to clean

5. If a little white smoke or odor is emitted during heating, it is caused by the protective material on the heating element. This is a normal.

Preparation before use

1. Place the product on a stable and flat surface. Do not place the product on a surface that is not heat resistant.
2. Do not pour large amounts of oil or other liquids into the machine or any cooking container. This product can only be cooked with hot air.
3. Do not place objects on top of the product, which will block the airflow and affect



the effect of hot air heating.

4. Select the necessary accessories and put them in correctly, then start the machine.

Instructions

Operation

1. Place the ingredients on the crispy plate, wire rack or other accessories.
2. Put the accessories containing the ingredients into the machine along the track, or insert the rotating hole and close the door.
3. Press the power button to activate the touch panel.
4. Select the menu required for cooking ingredients, or manually adjust the cooking temperature and time.
5. Press the power button to start the program.

NOTE : During the cooking process, you can open the door to confirm the cooking progress, but please use heat insulation to avoid burns.

NOTE : Please refer to this manual or recipe book to determine the correct setting.

Settings

To help you choose the correct settings for the ingredients you want to cook, please refer to the menu instructions.

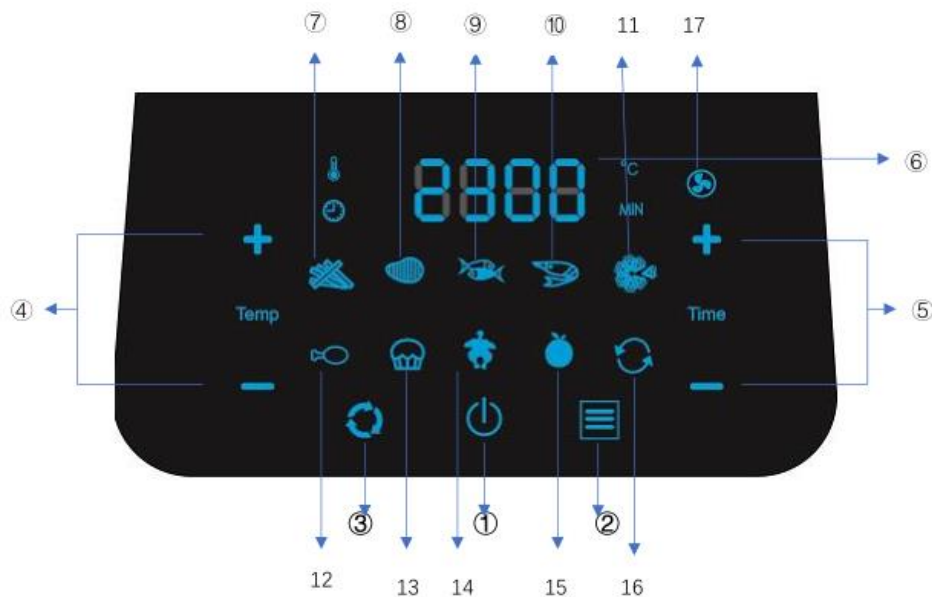
NOTE : Please remember that these settings are for reference only. Due to the different sources, sizes, shapes, and brands of ingredients, we cannot guarantee the best settings for your ingredients. Because this product's rapid ventilation technology will immediately reheat the air in the product, when using this product, quickly open and close the oven door, it will not affect the cooking process.

Suggestions

1. Compared with larger-volume ingredients, smaller-volume ingredients require slightly shorter cooking time.
2. When the amount of ingredients is large, increase the cooking time a little, and when the amount of ingredients is small, decrease the cooking time a little.
3. During the cooking process, turning over larger foods in the middle can improve the final cooking effect and help make the ingredients get even baking.
4. It is recommended to add a little oil to make the food more crispy (for example: fresh potatoes). After adding oil, the ingredients should be left for a few minutes before baking.
10. When baking cakes or pies, put a suitable baking tin or baking tray in this product.



Display and Buttons



① Power/Start–Stop Button - Once the Unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 190 ° C and time of 15 mins.

Selecting the Power Button at any time during the cooking process will shut down the Unit, causing the display to go dark immediately the running light to go dark within 20 secs. The fan will continue running for 20 secs. to cool down the Unit.

② Menu – Press this button to choose the initial function that you will use.

③ Rotation Button - Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

④ Temperature Control Buttons, These buttons enable you to raise or lower cooking temperature by 5°C intervals ranging from 65-200 ° C. Dehydration 30- 80 ° C.

⑤ Time Control Buttons - These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2–24 hrs.

⑥ Digital display

The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

⑦- ⑯ : Cooking Presets – Press Menu button to selecting any Preset function, and then press Power/start button to start cooking. You may override these presets with Time and Temperature Buttons.

⑰ Fan Icon - This icon will blink in sequence while cooking is in progress and continue blinking up to 20 secs. Once you shut Unit down.



Cleaning & Storage

Overheating protection:

If the internal temperature control system is abnormal, the overheating protection system will be activated and the product will stop working. If this happens, please unplug the power cord. Please allow time for the equipment to cool down before restarting or saving the machine.

Cooking table for reference:

Function	Temperature	Cooking time
Fries	400° F (200° C)	15 mins
Steak	350° F (180° C)	25 mins
Fish	325° F (165° C)	15 mins
Shrimp	320° F (160° C)	12 mins
Pizza	360° F (180° C)	15 mins
Chicken	370° F (185° C)	40 mins
Baking	320° F (160° C)	30 mins
Rotisserie	375° F (190° C)	30 mins
Dehydrator	90° F (30° C)	2 hrs(2-24hrs)
Reheat	240° F (115° C)	12 mins

Cleaning

Clean the Air Fryer Oven after each use. The Round Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.



2. To clean glass, open the door of the Unit. Push the button on the bottom side of the door to push the glass through the top of the door. Grab the tab at the top of the glass and carefully remove the glass from the door.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

Attention

Before using this product, please read this manual carefully and reserve it well.

Danger

1. Do not immerse the unit in water or wash it under a tap, because it contains electronic components and heating elements
2. Do not let water or other liquids enter the product to avoid electric shock.
3. Make sure to place the ingredients in the accessories for baking, so as not to touch the heating element, and do not place excessive ingredients.
4. When the product is running, please do not cover its air inlet and outlet.
5. This product is heated by hot air. Do not pour large amounts of edible oil or grease into this product, otherwise there will be a risk of fire.
6. Do not touch the inside when the product is running.
7. If other electrical appliances overload the circuit, this product may not operate normally, and this product should be operated on a separate circuit.
8. This product complies with all relevant electromagnetic field standards. If used properly and in accordance with the instructions in this manual, this product is safe to use according to national safety standards.
9. Note: hot surface.

Warning

1. This appliance is not intended to be used by users (including children) with insufficient physiological perception, mental abilities, experience or knowledge, unless it is used safely under the supervision or guidance of persons responsible for its safety. Keep this product in a safe place and store it out of the reach of children and people who are not capable of judging nearby dangers. When the product is in



- operation, you need to be especially careful and extra careful.
2. Before connecting the product to the power supply, please check whether the voltage marked on the product is consistent with the local power supply voltage.
 3. When the power cord or plug is damaged, please do not use the machine; in order to avoid danger, non-professionals such as consumers are prohibited from replacing and repairing, please contact or hand it to the distributor, manufacturer or authorized salesperson who sells this product. Professionals from the service department come to replace and maintain.
 4. Children should be supervised to ensure that children do not play with electrical appliances.
 5. When the product is energized or cooling down, the product and its power cord should be kept out of the reach of children.
 6. Do not touch the power cord to hot surfaces.
 7. When inserting the product plug or operating the touch panel, keep your hands dry.
 8. The product must be plugged into a grounded socket, and be sure to plug it in correctly.
 9. Electrical appliances must not be operated by external timers or separate remote control systems.
 10. Do not place the product on or near flammable materials such as tablecloths and curtains.
 11. Do not place the product near the wall or lean against other products. Leave a space of at least 10 cm at the top of the back of the product and on both sides, and do not place objects on top of the product.
 12. Do not use this product for any purpose other than those described in this manual.
 13. The product must be supervised during use.
 14. During baking with hot air, high temperature steam will be released from the air outlet. Keep your hands and face a safe distance from the steam and the air outlet, and pay attention to the high temperature steam and hot air when removing the basket from the machine.
 15. The surface of the product will become hot during use, please do not touch it to prevent burns.
 16. If the product emits black smoke, unplug the power immediately, and take the frying basket out of the machine after the product stops smoking.
 17. It is necessary to check whether the power cord is damaged regularly, please do not use the machine when the power cord is damaged.



Attention

1. When using this product, it should be placed on a stable and heat-resistant desktop.
2. This product is only suitable for ordinary household use, not for any commercial, retail, or outdoor use.
3. Be sure to unplug the product after use.
4. After use, before handling or cleaning the product, be sure to let the product cool for about 30 minutes.

Automatically SHUT OFF

This product is equipped with a timer function. When the timer counts down, the product will ring and automatically shut down. To manually turn off the product, press the power button.



Troubleshooting

Problem	Possible Cause	Solution
The Air Fryer Oven does not work	1. The appliance is not plugged in. 2. You have not turned the Unit on by setting the preparation time	1. Plug power cord into wall socket 2. Set the temperature and time. Check that door is closed.
Food not cooked	Too much food	Use smaller batches for more even frying.
	The temperature is set too low	Set a higher temperature
	The cooking time is too short	Set longer cooking time
Food is not fried evenly	Some foods need to be turned during the cooking process	Some foods need to be turned during the cooking process
Display shows E1	Short circuit	Contact service center
Display shows E2	Short circuit	Contact service center
Some white smoke from the unit during the cooking	The food you are cooking is with much fat/oil	When cooking the food with much oil/fat, it's normal there will be some smoke, it will not affect the cooking result.
	There are some oil/fat left in the oven from last use	Make sure clean the oven after usage
Fries are not crispy	Raw fries have too much water.	Soak for 30 mins at least, then dry it.

MADE IN CHINA

