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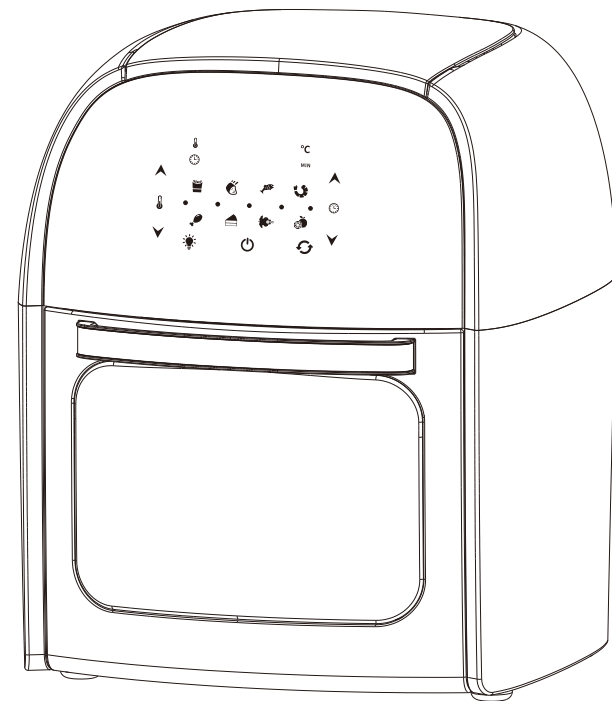
SE REQUIERE PRUEBA DE COMPRA CON FECHA PARA SERVICIO BAJO GARANTÍA.

Add: 9733 Topanga Canyon Blvd. APT310, Chatsworth, CA 91311

Phone: 213-4467172

IMPORTANT INSTRUCTIONS AND OPERATING MANUAL

AIR FRYER (AIR OVEN)



HIC-AF-8083D



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Air Circulation Fryer, Rotisserie, Dehydrator & More

In the Begining

It is very important that you read this manual entirely, making sure that you are totally familiar with the Unit's operation and precautions

The Air Oven

Not only cooks your favorite fried foods but also broils and bakes many other favorites like air-fried burgers, cal-zones, and doughnuts. It couldn't be easier, eight one-touch presets set the time and temperature for some of your favorites like crispy shrimp, fries and southern-style chicken.

Plus a Rotisserie preset and a Dehydrator preset that preserves fresh fruits and other foods for future use.

You and your family will enjoy many years of great-tasting food and snacks with the Air Oven.

We All Love Fried Food

Crispy fried chicken, french fries, coconut shrimp ,chicken Parmesan, spicy hot wings-the list goes on and on. Those tasty delights have become part of our everyday diet. Until now, it was impossible to get that great, crispy-fried crunch and flavor without frying in deep fat or oil.

Good News!

The Air Oven has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the oil from the process. Messy, unhealthy oil is replaced with Turbo Cyclonic Air that surrounds your food, cooking it to crisp and juicy perfection.

Table of Contents

Important Safeguards -----	01-02
Parts & Accessories -----	02-04
Using the Accessories -----	04-05
Using the Digital Control Panel -----	05-06
Cooking Presets -----	06-08
General Operating Instructions -----	08-09
Cooking Chart -----	09-10
Cleaning & Storage -----	10-11
Troubleshooting -----	11
Frequently Asked Questions -----	12

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including:

- **NEVER IMMERSE** the Main Unit Housing, which contains electric components and heating elements, in water. Do not rinse under the tap.
- **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electric components.
- This appliance has a polarized plug (one blade is wider than the other). **To REDUCE THE RISK OF ELECTRIC SHOCK**, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.
- **DO NOT ATTEMPT** to modify the plug in any way.
- **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Rotating Mesh Basket.
- **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the Air Oven is operating. Doing so will influence its working and may damage the Unit or cause it to overheat.
- **NEVER POUR** oil into the Rotating Mesh Basket, which will result in the fire and personal injury.
- While cooking, the internal temperature of the Unit is very high. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.
- This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or a lack of 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.
- When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** this unit if the plug, the power cord, or the appliance itself is damaged in any way.
- **DO NOT PLACE** the unit on the surface of the stove.
- 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 hazard.
- Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.
- **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT** plug the power cord into the outlet/operate the appliance with wet hands.
- **NEVER CONNECT** this appliance to an external timer switch or take out the remote-control system.
- **NEVER USE** this appliance with an extension cord of any kind.
- **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.
- **DO NOT USE** the unit for any purpose other than described in this manual.
- **NEVER OPERATE** the appliance unattended.
- When in operation, 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 while removing the Rotating Mesh Basket from the appliance.
- The Unit's outer surfaces may become hot during the usage. The Rotating Mesh Basket **WILL BE HOT** as well.

WEAR OVEN MITTS or use the Fetch Tool when handling hot components. Wear oven mitts when handling hot surfaces.

- If the Unit emits black smoke, **UNPLUG IT IMMEDIATELY** and wait for the smoke's disappearing before removing oven contents.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 15 secs. to cool down the Unit.
- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the Air Oven is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 mins. before handling cleaning, or storing.
- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
- The cooktop may produce smoke at the first time it is used. It is not defective and the smoke will burn off within a few minutes.

Important

- Before the initial use and after the subsequent use, hand wash the Rotating Mesh Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally preheat the Air Oven for a few minutes to burn off any residue.

Electric Power

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Automatic Shut-Off

The appliance has a built-in shut-off device, which will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button (Press 2 seconds).

Electromagnetic Fields (EMF)

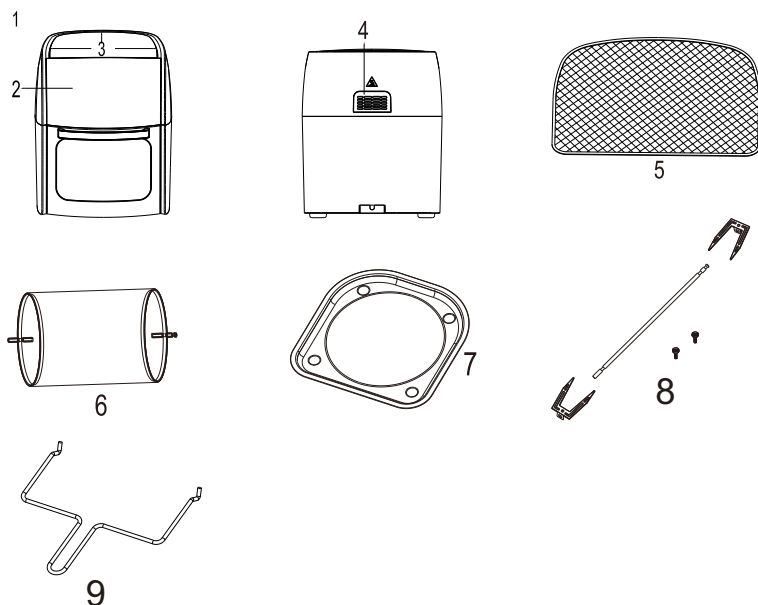
This appliance complies with all standards regarding electromagnetic fields (EMF).

If it is handled properly according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Part & Accessories

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components.

- | | |
|-------------------------|---|
| 1. Main Unit | 6. Rotating Mesh Basket |
| 2. Control Panel | 7. Drip Tray |
| 3. Air Intake Vents | 8. Rotisserie Shaft, Forks & Set Screws |
| 4. Hot Air Outlet Vents | 9. Rotisserie Fetch Tool |
| 5. Air Flow Racks | |



1. Air Frying Pan

This machine is used for frying and frying food.

2. Top Of Fuselage

The top design of the fuselage is simple and beautiful.

3. Display

It is used to operate the machine by pressing the key.

4. Air Outlet

It is used for circulating the internal air in the machine.

5. Air Flow Racks

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

6. Rotating Mesh Basket

Great for fries, roasted nuts, and other snacks. Use Rotisserie Fetch Tool to place basket into the Unit.

7. Drip Tray

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

8. Rotisserie Shaft, Forks & Set Screws

Use for roasts and the whole chicken, Force Shaft lengthwise through meat. 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 center if needed while never turn outward towards both two sides.

NOTE: Make sure the size of roast or chicken is suitable to the oven. Maximum Chicken or Roast, 1000-1500g.

9. 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(left side first) them gently.

Important

Please make sure that your Air Oven has been shipped with the components you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

NOTE: Some accessories may not be included with the purchase.

Warning

Forks, Skewers, and other metal parts with this unit are sharp and will get extremely hot during the use.

Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Using the Accessories

Placing Air Flow Racks into Unit

1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (FIG. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (FIG. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.

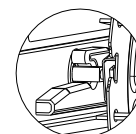


FIG.A

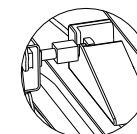
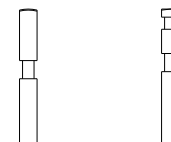


FIG.B

Components



ROTISSERIE SHAFT
LEFT SIDE RIGHT SIDE



SET SCREWS
(x2)

Rotisserie Shaft & Skewers Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.

3. Carefully poke Skewers through food.

Placing Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (FIG.C).

2. Place the right side onto the hanger (FIG.D).

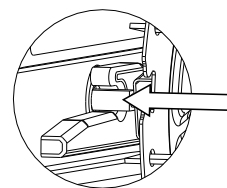
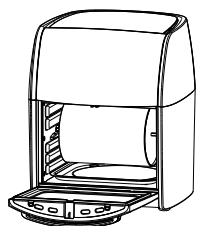


FIG.C- LEFT SIDE

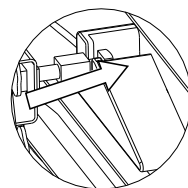


FIG.D-RIGHT SIDE

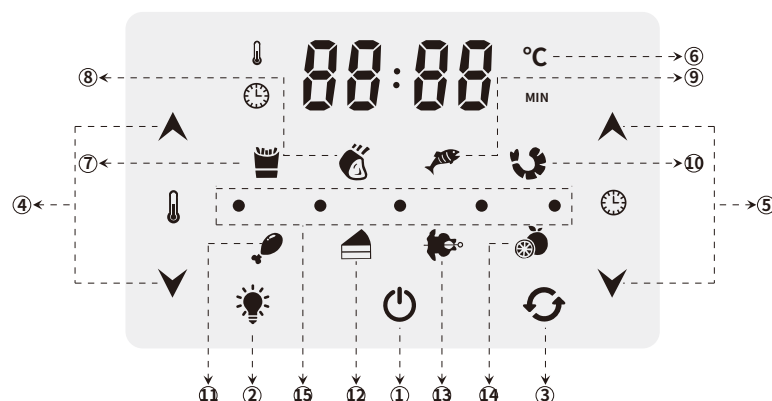
IMPORTANT

The Rotisseries Shaft right side has two notches, and the left has one.

Removing Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch Tool beneath the Rotisserie Shaft.
3. Lift the right side of the Rotisserie Fetch Tool at a slight angle to clear the bracket, then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven.

Using the Digital Control Panel



1.Power/Start-stop Button

Once the Unit is plugged in, the power button will light up. selecting the power button once (press 2 seconds) 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 365°F (185°C) and time of 15 mins. selecting the power button at any time during the cooking process will pause the unit. press 2 seconds the power button will shut down the unit. when you see digital screen showing "OFF", the motor will stop working after 15 seconds and hear the "beep" warning tone 3 times.

2. Internal Light

- Selecting this button will help you check cooking progress while Unit is in operation.

NOTE: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.

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°F/ 5°C intervals ranging from 150°F (65°C) to 400°F (200°C). Dehydration ranges from 90°F (30°C) to 175°F (80°C) .

5. Time Control Buttons

- These buttons enable you to select exact cooking time from 1 minute to 60minutes in all modes except the dehydrating mode, which needs 0.5 hour.The interval time is from 2 hours to 24 hours

6. LED Digital Display

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

7-14.Cooking Presets

- Selecting any of these will set Time and Temperature to a default setting for that particular food. You may override these presets with Time and Temperature Buttons. View presets on the next page.The function menu allows mutual switching when the unit is working.In order to avoid the users' mis-switching during the cooking time, it can be set to switch within 2 mins when working. When the time exceeds over 2 mins, the switching function will be locked. (After 2 mins, the menu is locked, but time and temperature won't be locked.)

15.Running Lights

- These lights will blink in sequence during the cooking and they will continue blinking up to 15 sec when you shut down the unit.

Cooking Presets

Preset Button Cooking Chart

*Cooking time for the whole roasted chicken varies from the size and weight. Use meat thermometer to check internal temperature like the chart shows below.

PresetButton	Temperature	Time
7. FrenchFries	400°F (200°C)	15 mins
8. Steaks/Chops	370°F (185°C)	25 mins
9. Fish	390°F (200°C)	15 mins.
10. Shrimp	320°F (160°C)	12 mins.
11. Chicken	370°F (185°C)	40 mins
12. Baking	350°F (175°C)	30 mins
13. Rotisserie	400°F (200°C)	30 mins*
14. Dehydrator	90°F (30°C)	4hrs (2-24hrs)

Using the Air Oven Without Presets

Once you are familiar with the Air Oven, you may want to experiment with your own cooking times and temperatures.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! It could result in the fire hazard or personal injury.

Internal Temperature Meat Chart

This chart should be used to check the internal temperature of cooked meats. Please remember that these data offered are only the reference.

Food	Type	Internal Temperature
Beef & Veal	Ground	160°F (70°C)
	Steaks, roasts: medium	160°F (70°C)
	roasts: medium well	145°F (63°C)
Chicken & Turkey	Breasts	165°F (75°C)
	Ground, stuffed	165°F (75°C)
	Whole bird: legs, thighs, wings	165°F (75°C)
Fish & Shellfish	Any type	145°F (63°C)
Lamb	Ground	160°F (70°C)
	Steaks, roasts: medium	160°F (70°C)
	Steaks, roasts: rare	145°F (63°C)
Pork	Chops, ground, ribs, roasts	160°F (70°C)
	Fully cooked ham	140°F (60°C)

General Operating Instructions

Before using the Air Oven for the first time

1. Read all material, warning stickers and labels.
2. Remove all packing materials, labels, and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water. Note: only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean, moist cloth.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

A Versatile Appliance

The Air Oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Warning

- **NEVER** put anything on top of the appliance.
- **NEVER** cover the air vents on the top and back of the cooking Unit.
- **NEVER** fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- **NEVER** put the hot Fry Basket with food on the Oven Door which could damage the Oven Door or cause the Unit lose its balance. It could result in the Personal injury as well.
- **ALWAYS** use oven mitts when removing hot Air Flow Racks.

General Operating Instructions

Cooking with the Air Oven

1. Place the ingredients on an Air Flow Rack, on one of the Rotisserie accessories, or in the Rotating Mesh Basket.
2. Put the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Spit into the unit and shut the oven door. Plug the power cord into socket the power provided should meet with the rated power of the product.
3. Press the Power Button once when Rotating Mesh Basket or Rotisserie and food are ready. (page 5, FIG E1)
4. Select a preset function (page 5, FIG E7-14) or manually set the Temperature and then the Time (page 5, FIG. E4-5). Refer to the detailed Control Panel instructions on page 6.
5. The Unit will automatically start the cooking cycle a few seconds after a preset function is selected or the Time and/or Temperature are adjusted manually. Alternatively, you can press the Power Button to begin the Cooking cycle immediately once the desired cooking time and temperature have been selected.

NOTE: You may open the oven door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

Tips

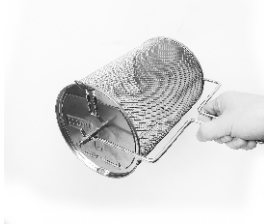
- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the Air Oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Air Oven when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the Air Oven to reheat foods. Simply set the temperature to 300°F (150°C) for up to 10 mins.

Important

Removing Cooked or Hot Food

When removing cooked or hot food use the Rotisserie Fetch Tool(FIG.F) or oven mitts The Fetch Tool can also be used with Rotisserie Spit.

FIG.F



Warning

- During the cooking process, the Rotating Mesh Basket and other accessories will become very hot. When you remove them to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to put them on NEVER place the Rotating Mesh Basket directly on a counter top or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY.

Cooking Chart

Food Item	Min- Max	Time	Temperature	Comments
ThinFrozenFries	1 ¼-3 cups	15-16mins	400°F(200°C)	
ThickFrozenFries	1 ¼-3 cups	15-20 mins	400°F(200°C)	
Homemade Fries	1 ¼-3 ¼ cups	10-16mins	400°F(200°C)	Add ½ tbspoil
HomemadePotatoWedges	1 ¼-3 ¼ cups	18-22 mins	360°F(182°C)	Add ½ tbspoil
HomemadePotato Cubes	1 ¼-3 cups	12-18mins	360°F(182°C)	Add ½ tbspoil
Hash Browns	1 cup	15-18mins	360°F(182°C)	
Potato Gratin	2 cup	15-18mins	400°F(200°C)	
Steak	¼-1.1lb(500g)	8-12 mins	360°F(182°C)	

PorkChops	¼-1.1lb(500g)	10-14mins	360°F(182°C)	
Hamburger	¼-1.1lb(500g)	7-14 mins	360°F(182°C)	
SausageRoll	¼-1.1lb(500g)	13-15mins	400°F(200°C)	
ChickenDrumsticks	¼-1.1lb(500g)	18-22mins	360°F(182°C)	
ChickenBreast	¼-1.1lb(500g)	10-15mins	360°F(182°C)	
SpringRolls	¼- ¾ lb(350g)	15-20mins	400°F(200°C)	Use oven-ready
FrozenChickenNuggets	¼-1.1lb(500g)	10-15mins	400°F(200°C)	Use oven-ready
FrozenFishSticks	¼-1.1lb(500g)	6-10 mins	400°F(200°C)	Use oven-ready
MozzarellaSticks	¼-1.1lb(500g)	8-10 mins	360°F(182°C)	Use oven-ready
StuffedVegetables	¼-1.1lb(500g)	10 mins	320°F(160°C)	
Cake	1 ¼ cups	20-25mins.	320°F(160°C)	Use bakingtin
Quiche	1 ½ cups	20-22mins.	360°F(182°C)	Use bakingtin/ovendish
Muffins	1 ¼ cups	15-18mins	400°F(200°C)	Use bakingtin
SweetSnacks	1 ½ cups	20 mins	320°F(160°C)	Use baking in/ovendish
FrozenOnionRings	1 lb(450g)	15 mins	400°F(200°C)	

Settings

The table on page 9-10 will help you select the correct temperature and time for best results. As you become more familiar with the Air Oven cooking process, you may adjust these settings to suit your own personal tastes.

NOTE: Keep in mind that these settings are just recommendations Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Tips

- Set the Timer to halt the time needed for the recipe and the Timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 mins. to cooking time when starting with a cold appliance.

Cleaning & Storage

Cleaning

Clean the Air Oven after each use.

The Rotating Mesh 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.
To clean the oven door, remove it by lifting it to a 80° angle while gently pulling upward.
2. Clean both sides with warm, soapy water by a damp cloth.DO not soak or submerge the door in water or wash in the dishwasher.

- Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
- If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

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

Troubleshooting

Problem	Possible Cause	Solution
The unit does not work	<ol style="list-style-type: none"> The appliance is not plugged in. You have not turned on the Unit by setting the preparation time and temperature. 	<ol style="list-style-type: none"> Plug power cord into wall socket. Put the basket in place. Set the temperature and time well. Check the door if it is closed.
Food not cooked	<ol style="list-style-type: none"> The Rotating Mesh Basket is overloaded. The temperature sets too low. 	<ol style="list-style-type: none"> Use smaller batches for more even frying. Raise temperature and continue cooking.
Food is not fried evenly	Some food need to be turned over during the cooking process.	See General Operations in this manual on page 8 .
White smoke coming from Unit	<ol style="list-style-type: none"> Oil is being used. Accessories have excess grease residue from previous cooking. 	<ol style="list-style-type: none"> Wipe down the unit to remove excess oil. Clean the Rotating Mesh Basket after each use.
French fries are not fried evenly	<ol style="list-style-type: none"> Wrong type of potato being used. Potatoes are not rinsed properly during preparation 	<ol style="list-style-type: none"> Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller, add a bit more oil.
Door came off	The hinge came off .	As the door is slightly open (about 1 in. / 2.5 cm from the closed position), align the hinge so the joints fall into the slots. Then, close the door.

Error Codes

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Air Oven?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the Air Oven Recipe Guide.

2. Is the Air Oven good for making or reheating soups and sauces?

Never cook or reheat liquids in the Air Oven.

3. What do I do if the Unit shuts down while cooking?

As a safety feature, the Air Oven has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

4. Does the Unit need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins. to the cook time to compensate.

5. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

6. Can I check the food during the cooking process?

You can remove the Rotating Mesh Basket at any time while cooking is in progress. During this time, you can flip the contents on the Air Flow Racks if needed to ensure even cooking. Time and temperature will resume where you left off.

7. Is the Air Oven dishwasher safe?

Only the accessories are dishwasher safe.

The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair.

Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render your warranty null and void.

9. Can the door come off?

Yes, it can. Open the door slightly (about 1 in/2.5 cm from the closed position), and gently lift up on the door hinge. The joints will slide out. You may clean the unit and windows more easily. To put the door back on, have the door slightly open as before, then align the hinge, so all the joints will go into the slots. Then, close the door.