



User Manual

**French Door Air Fry Countertop
Oven**



814100097

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

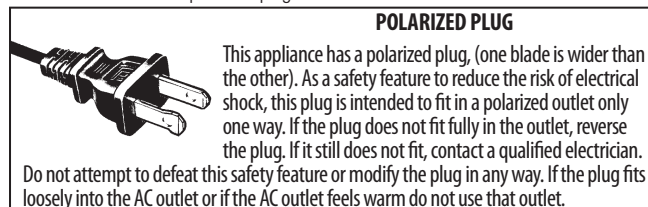
1. Read all instructions before using this product.
2.  This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord. Always grasp the plug and pull to disconnect.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance or removing a pan, containing hot oil or other hot liquids. Always protect your hands with non-slip oven mitts or similar.
13. Do not use appliance for other than intended use. Misuse can cause injuries. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
14. Oversize foods or metal utensils must not be inserted in a countertop oven as they may create a fire or risk of electric shock.
15. A fire may occur if the countertop oven is covered, touching or near flammable materials, including curtains, draperies, towels, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.

19. Do not place any of the following materials in the oven: paper, cardboard, plastic, or any materials that may catch fire or melt.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Empty the crumb tray after each use.
22. The glass door is made of tempered glass. Always inspect the glass door for chips, cracks or any other damage. Do not use the countertop oven if the glass door is damaged, as the glass may shatter during use.
23. Do not use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

North American models with polarized plugs:



POWER CORD INSTRUCTIONS:

A short power-supply cord or detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

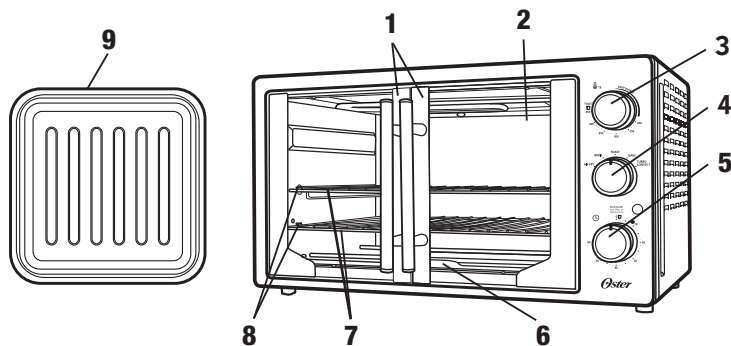
- a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
- c. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

Do not pull, twist or otherwise abuse the power cord.

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your countertop oven to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

LEARNING ABOUT YOUR COUNTERTOP OVEN



Note: The image shown here is for illustrative purposes only and may be subject to change. The actual number of accessories may vary depending on the model.

1. **Tempered Glass Doors** – For front viewing of food.
2. **Easy Clean Interior Walls** – Allows fast clean up.
3. **Temperature Control Knob** – Adjust the dial thermostat to the desired temperature. (See Figure 1)
4. **Function Selector Knob** – Select cooking function by turning knob to desired setting. (See Figure 2)
5. **Timer Control Knob with Bell Signal** – Set cooking time up to 60 minutes. Will automatically turn the oven OFF at the end of the cooking time. (See Figure 3)
6. **Removable Crumb Tray** – For crumb or fallen food particles collection. Pulls out for easy cleaning.
7. **Removable Wire/Broil Racks** – Use for all your broiling and grilling needs. See “Positioning Rack” and “Positioning Pan” sections.
8. **Air Fry Rack** – Use for air frying food. For greasy food, we recommend using the wire/broil rack with the baking pan assembled.

9. **Baking Pan & Cookie sheet in one** – Use for all your baking needs. See “Positioning Pan” section.

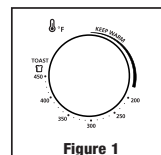


Figure 1

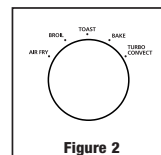


Figure 2

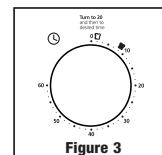


Figure 3

*The image shown here is for illustrative purposes only and may be subject to change. The actual descriptions of control panel and their locations may vary, depending on the model.

PREPARING TO USE YOUR COUNTERTOP OVEN FOR THE FIRST TIME

If you are using your Countertop oven for the first time, please be sure to:

- Remove any stickers from the surface of the oven.
- Open oven door and remove all printed documents and paper from inside the Countertop Oven.
- Clean the rack and pan with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.

CAUTION: DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.

- Dry the unit thoroughly before using.
- Select a location for the Countertop Oven. The location should be in an open area on a flat counter where the plug will reach an outlet.
- Plug the Countertop Oven into a 120 Volt AC electrical outlet.

NOTE: During initial start up you may detect a slight smell and/or smoke. Turn the temperature to max and let run for approximately 5 minutes.

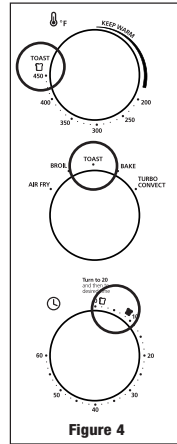
CAUTION: When Countertop Oven is in use or cooling down, please be sure there is a 6-inch clearance between the Countertop Oven and any other surface including cords. Be sure the cord is not resting against the back of the Countertop Oven.

To Use THE TOAST FUNCTION (SEE FIG. 4)

Select desired rack position. (See “Positioning Rack” Section)

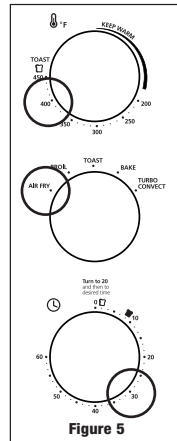
NOTE: Different types of bread require different settings. Lighter breads and waffles require lighter setting. Darker breads, muffins and English muffins require a darker setting.

- Step 1.** Place food on Wire Racks. For best toasting results, position the rack in the middle position.
- Step 2.** Close glass doors completely.
- Step 3.** Turn the Function dial to Toast. Both the top and bottom heater elements will operate.
- Step 4.** Turn the temperature control knob to the 450°/TOAST setting.
- Step 5.** To set the timer, turn the timer past the 20 minute mark to engage timer switch and set back to desired toast time.
- Step 6.** When toasting is complete, a bell will sound. Open doors completely and remove food.
CAUTION: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.



To Use THE AIR FRY FUNCTION (SEE FIG. 5)

- Step 1.** Place food evenly on the Air Fry Rack. For foods with high amounts of fat or grease, it is recommended to place the baking pan below the Air Fry Rack or Wire Rack during the cooking cycle.
- Step 2.** Carefully slide the Air Fry Tray into the middle rack position and close the countertop oven door.
- Step 3.** Turn the Function dial to Air Fry.
- Step 4.** Turn the Temperature dial to the desired temperature.
- Step 5.** Turn the Timer to desired cooking time.
NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.
- Step 6.** When the Air Fry cycle is complete, open door completely and remove food.



WARNING: Cooked food, Air Fry Rack, Baking Pan, and door can be very hot, handle with care. Do not leave Countertop Oven unattended.

FAQ ABOUT AIR FRYING

Should I toss my food in oil?

ANSWER: Not all foods will benefit from being tossed in oil prior to being air fried. Frozen foods and foods with a high fat content such as chicken wings or bacon do not require oil. To achieve crispy and browned results on foods such as hand-cut fries or vegetables, evenly coat food with about one tablespoon of oil.

Do I need to flip or toss my food halfway through the cooking cycle?

ANSWER: Large quantities of food can benefit from being flipped halfway through the cooking cycle to ensure even cooking and browning.

AIR FRY CHART

Food	Weight	Function	Temperature (°F)	Time (min)	Oil?
Potatoes					
Hand-Cut Fries	1.5 lb	AIR FRY	450 degrees	30-35 min	Yes
Hand-Cut Sweet Potato Fries	1.5 lb	AIR FRY	450 degrees	15-20 min	Yes
Frozen Hash Brown	1.5 lb	AIR FRY	450 degrees	15-20 min	No
Frozen Fries (Thick Cut)	1.5 lb	AIR FRY	450 degrees	20-25 min	No
Frozen Fries (Thin Cut)	1.5 lb	AIR FRY	450 degrees	15-20 min	No
Potato Skin	1 lb	AIR FRY	450 degrees	10 min	Yes
Meat/Poultry/Fish					
Chicken Wings	1.5 lb	AIR FRY	450 degrees	20-25 min	No
Steak	1 lb	AIR FRY	450 degrees	10-12 min	Yes
Pork Chops	1.5 oz	AIR FRY	425 degrees	20 min	Yes

Hamburger	1 lb	AIR FRY	425 degrees	12-15 min	No
Chicken Breast	1 lb	AIR FRY	400 degrees	20-25 min	Yes
Breaded Chicken Breast	1 lb	AIR FRY	400 degrees	20-25 min	No
Breaded Fish	1 lb	AIR FRY	400 degrees	12-15 min	No
Bacon	0.5 lb	AIR FRY	425 degrees	12-15 min	No
Salmon	1-1.5 lb	AIR FRY	450 degrees	15 min	No
Snacks					
Frozen Chicken Nuggets	1.5 lb	AIR FRY	425 degrees	15-20 min	No
Frozen Mozzarella Sticks	0.5 lb	AIR FRY	450 degrees	10-15 min	No
Frozen Onion Rings	1.5 lb	AIR FRY	450 degrees	10-15 min	No
Vegetable					
Tender Stem Broccoli	1 lb	AIR FRY	400 degrees	10-15 min	Yes
Asparagus	1 lb	AIR FRY	400 degrees	8 min	Yes
Brussel Sprouts	1 lb	AIR FRY	400 degrees	12-15 min	Yes
Mushroom	1 lb	AIR FRY	400 degrees	8-10 min	Yes
Fresh Mixed Vegetables	1.5 lb	AIR FRY	400 degrees	15-20 min	Yes

NOTE: Preheat oven for at least 5 minutes before use.

NOTE: Cook times are estimates and may vary based on food type and preparation.

To USE THE BAKE FUNCTION (SEE FIG. 6)

Step 1. Place baking pan with food inside on wire rack.

Step 2. Close glass doors completely.

Step 3. Turn the Function dial to Bake.

Step 4. Turn the Temperature dial to desired setting.

Step 5. Turn the Timer to desired cook time. **NOTE:** If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

Step 6. When baking is complete, open doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

FOR COOKING TWO PIZZAS

Step 1. Place the 2 pizzas on the wire rack and air fry rack.

Step 2. Cook the pizzas for about one-half the recommended time, and then switch the rack positions to allow the pizzas to uniformly cook top and bottom.

To USE THE TURBO CONVECTION HEAT FUNCTION (SEE FIG. 7)

The Turbo Convection Heat Function turns on a built in fan that circulates hot air in the oven chamber cooking your food faster and more evenly. Preheat oven 5-7 minutes at desired temperature with oven rack in place.

Step 1. Place baking pan with food inside on wire rack.

Step 2. Close glass doors completely.

Step 3. Turn the Function dial to Turbo.

Step 4. Turn the Temperature dial to desired setting.

Step 5. Turn the Timer to desired cook time. **NOTE:** If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

Step 6. When baking is complete, open doors completely and remove food.

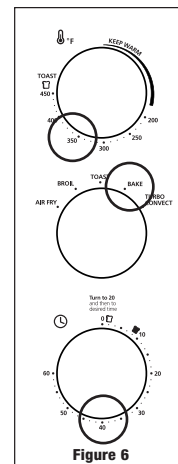


Figure 6

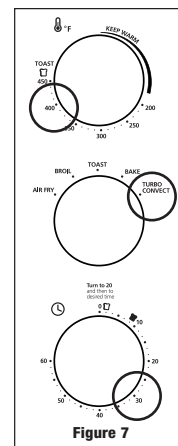


Figure 7

**The actual descriptions of control panel and their locations may vary, depending on the model.*

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

To Use The Broil Function (See Fig. 8)

Adjustable Broil allows the oven to broil at any temperature. Great for melting cheese at 150° F or cooking fish at 400° F. Adjust as needed.

Step 1. Place food on broil rack or on baking pan if needed. See “Positioning Rack” and “Positioning Pan” sections.

Step 2. Close glass doors.

Step 3. Turn the Function dial to Broil.

Step 4. Turn the Temperature dial to desired temperature.

Step 5. Turn the Timer to desired cook time. **Special note:** If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

Step 6. When Broiling is complete, open doors completely and remove food.

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

To Use The Warm Function (See Fig. 9)

Step 1. Place baking pan with food inside on wire rack.

Step 2. Close glass doors completely.

Step 3. Turn the Function dial to Bake.

Step 4. Turn the Temperature dial to Warm.

Step 5. Turn the Timer to desired to “Warm” time. **NOTE:** If cook time is less than 20 minutes, you must turn Timer past the 20 minute mark to engage the timer then back to desired time.

Step 6. When Warming is complete, open doors completely and remove food.

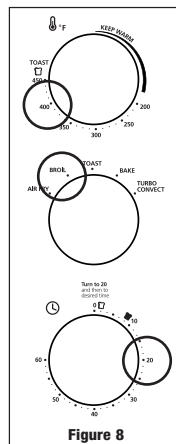


Figure 8

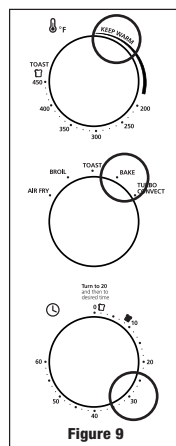


Figure 9

WARNING: Cooked food and metal rack can be very hot, handle with care. Do not leave Countertop Oven unattended.

To Use The Timer (See Fig. 10)

After rotating the Temperature Dial to your desired temperature, rotate the Timer Dial to the desired cook time. If the desired cooking time is shorter than 20 minutes, turn the dial to 20 minutes and then to the desired time.

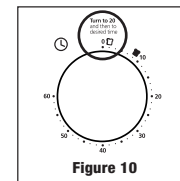


Figure 10

POSITIONING RACK

- To accommodate a wide variety of foods the oven has three rack positions. The racks can be inserted in the oven top, middle, or lower rack guides. (See Figure Below)
- Before removing the rack allow the unit to cool.
- To remove the racks, open the oven doors and pull the racks towards the front of the oven. The racks will slide on the rack guides on the inside of the oven.

PLEASE NOTE: the oven rack may tilt downward causing food to shift when the racks are pulled out, proceed with caution.

- Positioning of the oven racks will depend on the size of the food and desired browning. Move the racks to the lower rack position to prevent top browning and move the racks to the upper rack position to prevent bottom burning.
- For best toasting results, position the rack in the middle rack guide.

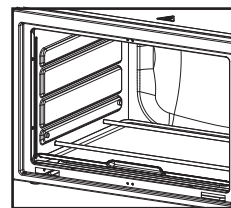
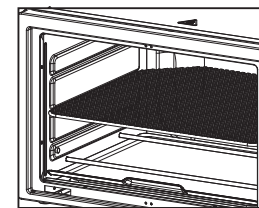


FIGURE 3



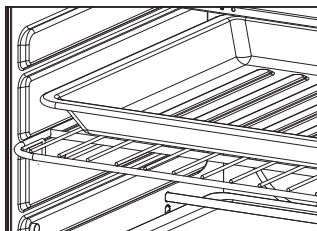
For Air Fry

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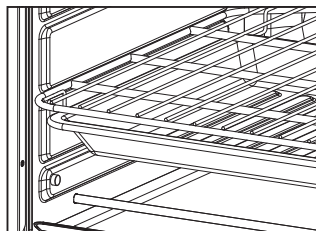
POSITIONING PAN

- To accommodate a wide variety of foods the oven has two pan positions. The pan can be placed on top of the rack or inserted into the guide rails below the rack. (See Figure Below)
- Before removing the pan allow the unit to cool.
- Positioning of the oven pan will depend on the desired cooking method. For baking, place the pan on top of the rack. For grilling or broiling, insert the pan into the guide rails below the rack and place the food on top of the rack.

PLEASE NOTE: Do not to use the broil pan under the rack in the lower position.



For Baking



For grilling, broiling or air frying

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CLEANING YOUR COUNTERTOP OVEN

CAUTION: DO NOT IMMERSE IN LIQUIDS.

- Step 1.** Turn all knobs to “OFF” position and remove plug from electrical outlet. Allow to cool.
- Step 2.** Wipe unit down with damp cloth. **DO NOT IMMERSE IN WATER.** Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.
- Step 3.** Remove crumb tray by pulling out of Countertop Oven.
- Step 4.** Shake off crumbs from crumb tray. Cleaning the crumb tray often will avoid any accumulations.
- Step 5.** Remove wire and air fry rack and clean with damp cloth or place in top rack of dishwasher.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only.

STORING YOUR COUNTERTOP OVEN

Allow the appliance to cool completely before storing. If storing the Countertop Oven for long periods of time make certain that the Countertop Oven is clean and free of food particles. Store the Countertop Oven in a dry location such as on a table or countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

HELPFUL TIPS / TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods.	• Incorrect temperature or time setting. • Rack placement.	• You may have to adjust the time and temperature to desired taste. • Because your Countertop Oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time. • Refer to “Positioning Rack” Section. Rack may need to be adjusted to accommodate food.
Burnt Smell.	• Food build-up inside oven, on heating elements or in crumb tray.	• Refer to “Cleaning Your Countertop Oven”.
Only one heating element is heating up.	• Function setting selection determines which heating element will operate.	• Check to see if the Broil setting is selected.
Heating elements do not stay ON.	• Heating elements will cycle ON and OFF to maintain proper heat.	• Confirm function setting is the correct one of choice.

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