

CHEFMAN

EXACTEMP™ OVEN+ AIR FRYER

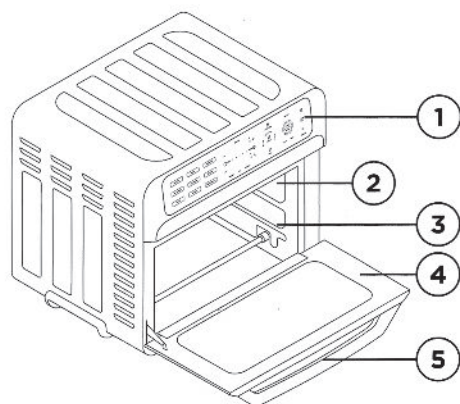
"RECIPE BOOK NOT INCLUDED"

QUICK START GUIDE

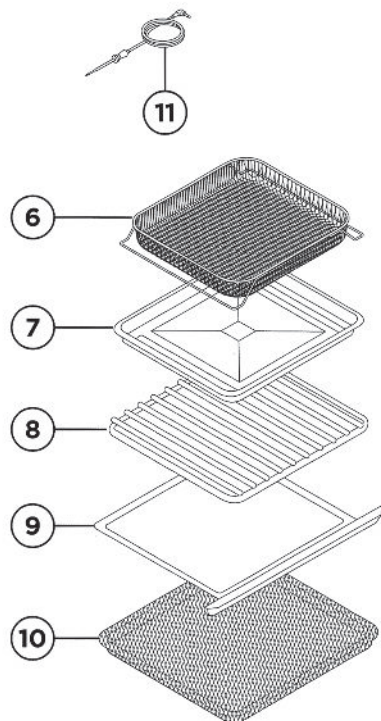


Please Read this guide carefully before using the device and keep it for future reference.

FEATURES



1. Capacitive-Touch Control Panel
2. Easy-Clean Interior
3. Rack Insert Positions
4. Safety Auto-Shutoff Door
5. Cool-Touch Door Handle

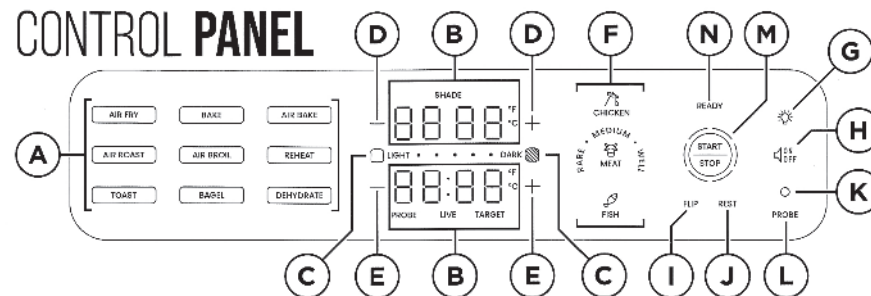


• Accessory type and quantity may vary depending on the model.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

The images shown in this guide are for illustrative purposes only and may be subject to change depending on the model.

CONTROL PANEL



- A. 9 Cook Function Buttons**
Press to choose.
- B. Temp/Time Display**
Shows set temperature and time; time display alternates between "live" and target internal temperatures during Probe Cooking.
- C. Toast Shade Buttons**
Press the darker icon for a longer toasting cycle; press the lighter icon for a shorter cycle.
- D. Oven +/- Buttons (Top)**
Press ⊕ for higher oven temperature; press ⊖ for lower oven temperature. (Press and hold both buttons for 5 seconds to switch between °F and °C.)
- E. Time and Probe +/- Buttons (Bottom)**
Press ⊕ to increase time or probe target temperature; press ⊖ to reduce time or probe target temperature. (Press and hold both buttons for 5 seconds to switch between °F and °C.)
- F. Probe Cook Preset Buttons**
Press to set target probe temperature for desired protein type; press MEAT button repeatedly to select doneness.
- G. Oven Light Button**
Turns on/off oven light.
- H. Sound Button**
Turns on/off sound (beeps) on unit.
- I. FLIP Indicator Light**
Illuminates when food needs to be flipped.
- J. REST Indicator Light**
Blinks during Rest mode at the end of Probe Cooking.
- K. Probe Attachment Port**
Connects probe to the unit.
- L. PROBE Light**
Illuminates in blue when thermometer is plugged in for Probe Cook Mode.
- M. START/STOP Button**
Press to begin or cancel cooking.
- N. READY Light**
Illuminates when food is ready to remove.

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

BEFORE FIRST USE

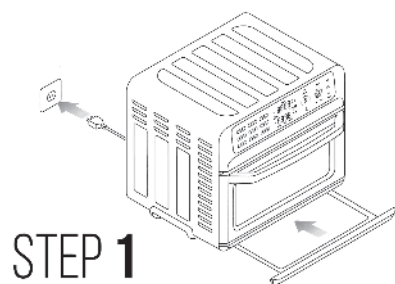
1. Read and remove all packing materials (except for rating label). Be sure all accessories are accounted for.
2. Follow steps 2 through 5 of Cleaning and Maintenance section to remove any packing debris.
3. Place unit on a flat, heat-resistant surface at least 2 inches away from the wall or any other objects.

CLEANING AND MAINTENANCE

1. Unplug the unit and allow it to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly. Using mild liquid soap and a damp cloth or sponge, wipe glass on door. Do not use a spray glass cleaner.
3. Using a mild liquid soap and damp cloth or sponge, wipe the interior walls. Do not use abrasive cleaners.
4. Slide out the crumb tray; handwash and dry. The crumb tray is not dishwasher safe.
5. Handwash and dry the broil/bake pan, wire rack, dehydrating racks, basket, and probe (make sure probe cord and jack do not come into contact with water). The racks and basket are top-rack dishwasher safe. The broil/bake pan and probe are not dishwasher safe.
6. Thoroughly dry the unit and all accessories before storing.

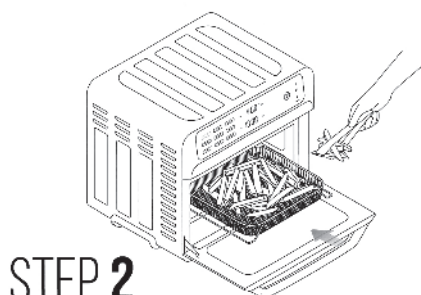
HOW TO USE THE COOK FUNCTIONS

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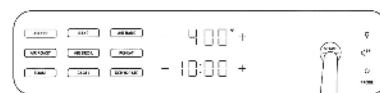
STEP 1

Ensure the crumb tray is in its position below the oven door and plug the unit in.



STEP 2

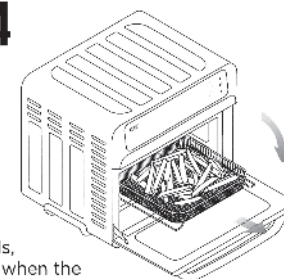
Put the food on your preferred pan, basket, or rack and insert it into the oven.



STEP 3

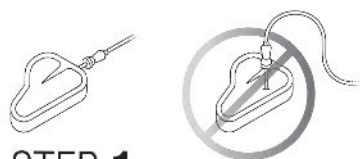
Select a cook function (the button will light up in blue). Set the temperature, time, or toast shade by pressing the $\oplus$ and $\ominus$ buttons. Press START/STOP.

STEP 4



Cook until the timer ends, flipping food when the oven prompts, if necessary. Once complete, the unit will beep, the word **READY** will appear on the display, and cooking will stop. Open door and remove food.

HOW TO USE THE PROBE THERMOMETER

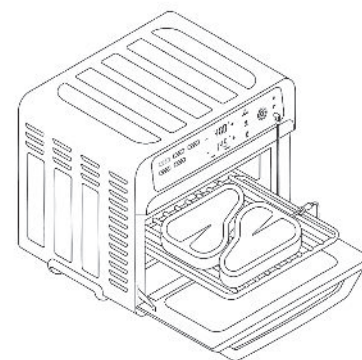
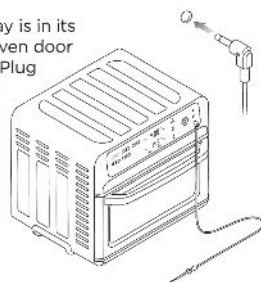


STEP 1

Insert the thermometer probe horizontally into the thickest part of your food, not touching bone (see drawings above). If you're cooking multiple pieces, put the probe in the largest one.

STEP 2

Ensure the crumb tray is in its position below the oven door and plug the unit in. Plug the other end of the thermometer into the thermometer port on the unit. (The **PROBE** light will turn blue.)



STEP 3

Put the food on your preferred pan, basket or rack. Slide the pan, basket or rack into the oven and close the door.

STEP 4

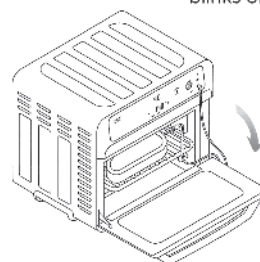
Select a cooking method (note that Air Broil, Toast, Bagel, Reheat, and Dehydrate are not available in Probe mode). Set the oven temperature by pressing the top set of $\oplus$ and $\ominus$ buttons. Set the target probe temperature by pressing the bottom set of $\oplus$ and $\ominus$ buttons OR by choosing a preset. For meat, choose your preferred doneness by pressing the **MEAT** button repeatedly.

Alternatively, you can manually set the oven and target probe temperatures by pressing the $\oplus$ and $\ominus$ buttons. Press **START/STOP**.



STEP 5

Cook, flipping the food, if necessary, when the oven prompts, until the unit beeps and the **REST** light blinks on the panel.



Open the oven door. Leave the food inside the oven with the probe inserted (the internal temperature will continue to rise).

STEP 6

When the food reaches its target temperature, the unit will beep, the word **READY** will appear on the display, and cooking will stop.

Remove the food from the oven, carefully remove the probe from the food, and serve.

