

Toyomi®

**POWER AIRFRYER & OVEN
MODEL: AFO 2525RC**

220-240V~50/60Hz,

POWER: 1370-1650W

CAPACITY: 25L

INSTRUCTION MANUAL



INSTRUCTION MANUAL

Please read carefully and keep the instruction well

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

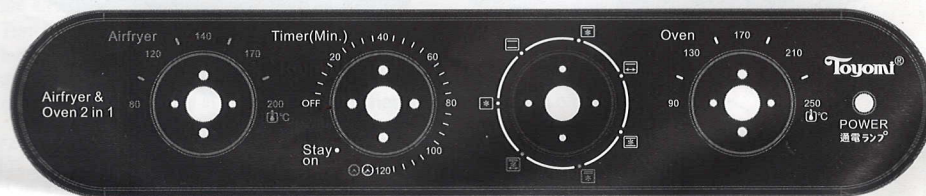
1. Read all instructions.
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.**
Allow to cool before cleaning or handling, putting on or taking off parts.
3. Do not touch hot surfaces. Use handles, or knobs.
4. To protect against electrical shock, do not place any part of the AirFryer Toaster Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the AirFryer Toaster Oven to the store or retailer where purchased for examination or repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this AirFryer Toaster Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing AirFryer Toaster Oven accessories or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended oven proof accessories in this AirFryer Toaster Oven.
15. Do not place any of the following materials in the AirFryer Toaster Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the AirFryer Toaster Oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the AirFryer Toaster Oven is covered or touching flammable materials such as curtains, draperies or walls, when in operation.
Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the AirFryer Toaster Oven is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave AirFryer Toaster Oven unattended during use.
22. Use recommended temperature settings for all cooking/baking, roasting and AirFrying.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Turn the Timer dials to the OFF position to turn off the AirFryer Toaster Oven.
25. Do not operate your appliance in an appliance garage or under a wall cabinet.
When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. To disconnect, turn Timer Dial to "off", then remove plug from wall outlet.
28. A fire may occur if the AirFryer Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
Do not store any item on top of the appliance when in operation.

FEATURES AND BENEFITS

1. **Power On Light**
Indicator light will turn on and remain lit when oven is in use.
2. **Timer Dial**
Use to set desired time for all functions including to set toast shade from light to dark. Setting the oven timer powers the unit on and begins the cooking cycle. When the timer runs out, the unit will power off.
3. **Two Temperature Dials**
Air Fry temperature dial use to set desired temperature while in Air Fry mode. Oven temperature dial use to set desired temperature while in all functions except Air Fry.
4. **Function Dial**
Use to select cooking method- Top heater, Top heater with convection, Top & Bottom heater, Top & Bottom heater with convection, fan, Bottom heater, air fry
5. **AirFryer Basket**
Use the AirFryer Basket in conjunction with the AirFry function to optimize your cooking results. The AirFryer Basket should always be used nested in the oven rack.
6. **Oven Rack**
Can be used in two positions: Position 1 (bottom), Position 2 (top). Position 2 has a 50% stop feature so the rack stops halfway out of the oven. The oven rack can be removed from Position 2 by lifting the front of the rack and sliding it out.
7. **Baking Pan**
A Baking Pan is included for your convenience. Use alone when baking or roasting.
8. Crumb tray
9. Rotisserie forks
10. Rotisserie handle
11. Kebab rod
12. Rotisserie Basket

CONTROL PANEL



Air Fry Dial Detail

Function Dial Detail

PARTS



Control panel

Door handle

4pcs Top heater

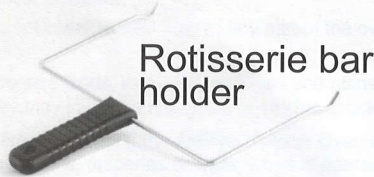
2pcs Bottom heater

Legs

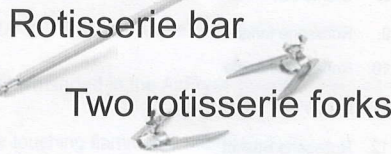
Chip/Bean/Nut Rotisserie Basket



Rotisserie Skewers



Rotisserie bar holder



Rotisserie bar

Two rotisserie forks



Crumb tray



Bake pan



Rack



Airfryer Basket

BEFORE FIRST USE

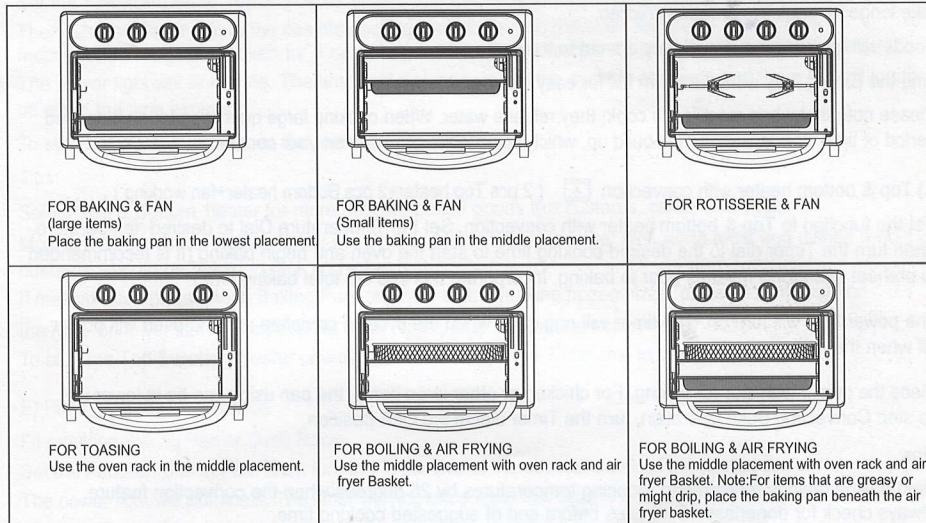
Place your AirFryer Toaster Oven on a flat surface.

Before using your AirFryer Toaster Oven, move it 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.


OVEN RACK AND PAN POSITION DIAGRAMS

Each recipe gives you step-by-step directions and will tell you where the Oven Rack and tray should be positioned for best results. Please refer to the diagrams below for oven rack positions.



OPERATION

Unwind the power cord. Check that the Crumb Tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

AirFry  (4 pcs top heater+fan working)

Place the crumb tray at the bottom of oven below the heating element. Place the air fryer basket and oven rack at position 2 for air frying. For chips or items that are greasy or might drip, place the baking pan beneath the air fryer basket.

Turn the function dial on the symbol air fry. Turn the air fry temperature dial and set the desired cooking temperature. To Switch on the oven, turn the timer on the desired cooking time. The power on light turns on and the oven starts cooking. When the set time expires, timer dial rings and the light turns off. To turn off the oven, turn the timer dial in position OFF, the heating elements turn off.

Chips(frozen)	360g	15-20 minutes	230°C
Chicken wings	740g	15-20 minutes	230°C

Tips:

AirFrying is a healthy alternative to frying. Many foods that can be fried, can be AirFried without using excess amounts of oil. AirFried foods will taste lighter and less greasy than deep-fried foods.

Most oils can be used for AirFrying. Olive oil is preferred for a richer flavor. Vegetable, canola or grapeseed oil is recommended for a mild flavor.

Distribute oil evenly on food to achieve the crispiest and most golden results. An assortment of coatings can be used for AirFry foods.

Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, corn flakes, potato chip crumbs, graham cracker crumbs, quinoa, various flours, etc.

Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be flipped halfway during cooking to ensure quick, even cooking and browning.


When AirFrying large quantities of food that crowd the pan, toss food halfway through cooking to ensure even cooking and coloring.

Use higher temperatures for foods that cook quickly, like and chips, and lower temperatures for foods that take longer to cook like breaded chicken.

Foods will cook more evenly if they are cut to the same size.

Line the Baking Tray with aluminum foil for easy cleanup.

Please note that when most foods cook, they release water. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

A) Top & bottom heater with convection  (2 pcs Top heater+2 pcs Bottom heater+fan working)

Set the function to Top & bottom heater with convection. Set the Temperature Dial to desired temperature. Then turn the Timer dial to the desired cooking time to start the oven and begin baking (It is recommended to preheat oven for 5 minutes prior to baking. Incorporate this into the total baking time).

The power light will turn on. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

Place the pan in high slot for baking. For chicken or other large items, the pan using can be in lower slot. To stop Convection Bake operation, turn the Timer dial to the OFF position.


Tips:

Most baking recipes recommend reducing temperatures by 25 degrees when the convection feature. Always check for doneness 10 minutes before end of suggested cooking time.

Select top & bottom heater with convection for most hearty baked goods that require even browning such as scones and pies, as well as roasts and poultry.

IMPORTANT

All of our recipes have been tested in our test kitchen and are specially developed to work in the AirFryer Toaster Oven.

B) Top heater with rotisserie  (2 pcs top heater + rotisserie working)

Place the crumb tray at the bottom of your oven below the heating element.

Put the chicken or roast and etc on the rotisserie bar, slide the two rotisserie forks onto the bar and into the meat so they can hold the chicken or roast in place, use the screws on the forks to tighten them to the rotisserie bar. Put the square component of the rotisserie bar into the rotisserie bar gear on to the interior right side and place the spin side of the rotisserie bar on the rotisserie bar holder on the other side of the oven.

Close the oven and set the function Dial to Top heater with rotisserie.

Set the Temperature Dial to the correct temperature.

Then turn the Timer Dial to the desired cooking time to turn on the oven and begin cooking.

The Power Light will illuminate. The timer Dial will ring when the cycle is complete.

To stop cooking, turn the Timer Dial to the "OFF" position.

C) Up heater with convection  (2 pcs Top heater + fan working)


Place the Crumb Tray at the bottom of your oven below the heating element.

Place the baking pan at either position 1 or position 2 for baking.

Set the Function Dial to up heater with convection.

Then turn the Timer dial to the desired cooking time to turn on the oven and begin broiling. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

To stop broiling, turn the Timer dial to the OFF position.

D) Top & Bottom heater  (2 pcs Top heater+2 pcs Bottom heater working)

Fit provided Baking Pan or Oven Rack into either rack position.

Set the Function Dial to Top & Bottom heater. Set the Temperature Dial to desired temperature.

Then turn the Timer dial to the desired cooking time to turn on the oven and begin baking (It is recommended to preheat oven for 5 minutes prior to baking. Incorporate this into the total baking time).

The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

To stop baking, turn the Timer dial to the OFF position.


Tips:

Select Top & Bottom heater for more delicate baked goods like custards, cakes and eggs.

Most baked goods, as well as larger items, are baked in rack on lower slot, while most egg dishes and custards should be baked in rack on higher slot.

If making fresh pizza, place Baking Pan on lower slot. If making frozen pizza, place pizza directly on the rack on lower slot. For chicken or other large items, the pan can be on lower slot.

To stop the Top & Bottom heater operation, turn the ON/Oven Timer dial to the OFF position.


E) Fan  (only fan working)

Fit provided Baking Pan or Oven Rack .

Set the Function Dial to Fan. Then turn the Timer Dial to the desired working time to start the oven.

The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

To stop working, turn the Timer dial to the OFF position.

F) Top heater with fan & rotisserie  (4 pcs Top heater +fan+ rotisserie working)

Place the crumb tray at the bottom of your oven below the heating element.

Put the chicken or roast and etc on the rotisserie bar,slide the two rotisserie forks onto the bar and into the meat so they can hold the chicken or roast in place,use the screws on the forks to tighten them to the rotisserie bar.Put the square component of the rotisserie bar into the rotisserie bar gear on to the interior right side and place the spin side of the rotisserie bar on the rotisserie bar holder on the other side of the oven.

Close the oven and set the function Dial to Top heater with fan &rotisserie.

Set the Temperature Dial to the correct temperature.

Then turn the Timer Dial to the desired cooking time to turn on the oven and begin cooking.

The Power Light will illuminate. The timer Dial will ring when the cycle is complete.

To stop cooking, turn the Timer Dial to the "OFF" position.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

Always unplug the oven from the electrical outlet.

Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning.

To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.

Oven Rack, Baking Pan, AirFryer Basket, Rotisserie forks and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush.

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.

To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.

Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven. Any other servicing should be performed by an authorized service representative.

SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.