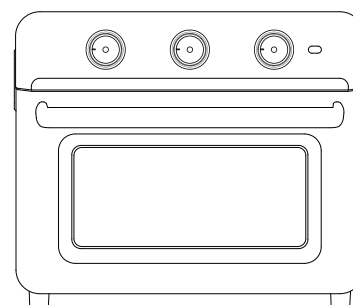


# Hauswirt Air Fryer Oven User Manual

Model: K5M



- Please read the user manual and the warranty card carefully before use and keep them properly.
- We reserve the right to interpret the user manual.

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## Qingdao Hauswirt Electric Co., LTD

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NO. 20210423

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## Inspire your Kitchen with Hauswirt

Thank you for choosing Hauswirt and start to INSPIRE YOUR KITCHEN with our premium kitchen appliances.

“Hauswirt” was created to stand for Home and Value in the year 2009. We put our brand core into people’s home and providing it with more joy and comfort is the value we pursuit.

If you need any assistance, please contact us with the model number at **support@hauswirt.com**.

Find helpful how-to video, please visit our YouTube channel.



[youtube.com/hauswirtkitchen](https://youtube.com/hauswirtkitchen)

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors, household use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods, metal foil packages, or utensils must not be inserted in a toaster as they may involve a risk of fire or electric shock.
15. A fire may occur if the 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.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of 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, cotton etc).
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Other than unplug thr cord, you can turn the knob to "off" for turning off the unit.
22. Note of extension cord:
  - a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
  - b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
  - c) If a longer detachable power-supply cord or extension cord is used:
    - 1) The marked electrical rating of the cord set or extension cord should e at least as great as the electrical rating of the appliance;
    - 2) 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;
    - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
23. Save these instyuctions.

## Prohibited, Must-do, Caution

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

**⚠ DANGER** This sign warns of highly possible death or serious injury to persons.

**⚠ WARNING** This sign warns of possible death or serious injury to persons.

**⚠ CAUTION** This sign warns of possible damage or injury to persons or property.

**⊘** Actions prohibited

**⚠** **⚡** Actions causing warning and requiring your extra care

**⚠** Actions you must comply with

### ⚠ DANGER

**⊘** **Is the body of the oven or its door damaged or broken?**

**Prohibited** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Do not disassemble the oven or fix the problem by yourself to avoid getting an electric shock or injury.

**⊘** **No remodeling**

**Prohibited** People who are not our qualified repairers are prohibited from repairing, disassembling or remodeling the oven. Otherwise, there is a danger of fire, shock or injury.

**For any trouble,**

Please contact the aftersales staff for replacement or repair. Do not disassemble or remodel the oven by yourself to avoid getting a shock.

## Power Plug, Cord and Outlet

### ⚠ WARNING

**⚠** **The voltage must be consistent with the product label.**

**Must-do** Please be sure to use 120V/60Hz power with fuse or circuit breaker protection to avoid getting an electric shock.

**⚡** **The power cord of the oven must be plugged into a grounded outlet.**

**Grounded** To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet.

### ⚠ CAUTION



**Store the oven in a well-ventilated, dry place.**

It is strictly forbidden to place the oven in a hot and humid place to avoid electric leakage or shock.



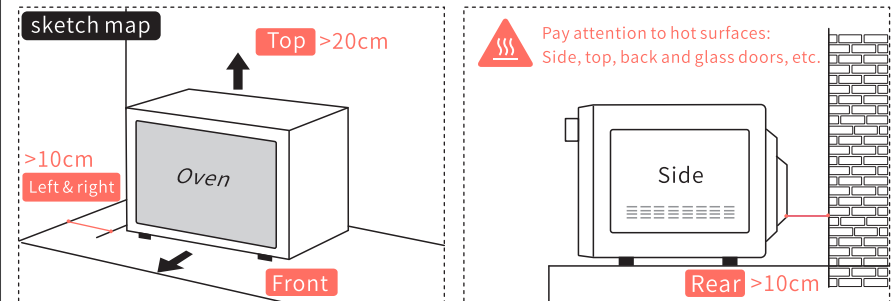
**Please install the oven on stable and level surface.**

Vibration, noise or placing the oven in an unstable place may make it fall down.



**Leave a safe distance between the oven and the wall or cabinet.**

Leave a safe distance between the oven and the wall or cabinet to prevent fire from heat generation.



There is a safety barrier component at the rear of the oven to leave a safe distance between the oven and the surrounding objects.

## Cooking with the Oven

### ⚠ WARNING



**Do not use the oven for purposes other than cooking.**

Otherwise, it may cause injury, burn or fire.

**Do not put pets in the oven.**

Otherwise, it may cause injury, burn or fire.



**The oven is not intended for use by children or persons with reduced mental capabilities.**

**Prohibited** The oven is not intended for use by children or persons with reduced mental capabilities or with a lack of experience and knowledge, unless children have been given supervision or sufficient instruction concerning safe use of the oven and harm from improper use.

## WARNING



Must-do

**Do not use the oven if its surface is broken or its parts are damaged.**  
If the oven surface is broken or its door or door seal is damaged, turn off the power and contact a qualified repairer in time for replacement.



Be Careful

**Parts of the oven that can be touched during use may become hot.**  
During and after use, the oven's surface, door, air vent, and interior will become very hot. Please do not touch them with your hands to avoid burns.

## CAUTION



Prohibited

**Do not block the air intake and vent of the oven.**  
Otherwise, it may cause fire.



Must-do

**Do not cook food directly in the chamber.**  
Food must be put onto a suitable tray or wire.



Must-do

**Use an oven mitt when handling food and containers and other accessories.**  
Direct contact may cause burns or other injuries.



Must-do

**Do not put anything on the top of the oven.**  
Otherwise, falling may cause damage to the property or personal injury.



Must-do

**Use an oven mitt when handling food and containers and other accessories.**  
Direct contact may cause burns or other injuries.



Must-do

**Use heat-resistant containers only.**  
Before using any containers of different materials, make sure they are heat resistant. When cooking in plastic or paper packaging, watch carefully to avoid catching fire.



Must-do

**When opening the door, please keep a distance and do not peer in.**  
When stirring, turning or rearranging food during cooking, please keep a distance to avoid scalding your face or hands.



Must-do

**Do not put anything on the door.**  
Otherwise, it will roll over when the door is opened.

## Proper Maintenance

### WARNING



Unplug first

**Clean the oven after removing its power plug.**  
Please remove the power plug before cleaning. Do not use corrosive cleaning agents to avoid damaging or corroding the appliance and its accessories.



Be Careful

**Please clean after the body of the oven and its accessories have cooled down.**  
After cooking, the interior and surfaces of the appliance will become extremely hot. Please clean after cooling down, otherwise it may cause burns.

## When Encountering a Trouble

### CAUTION



Must-do

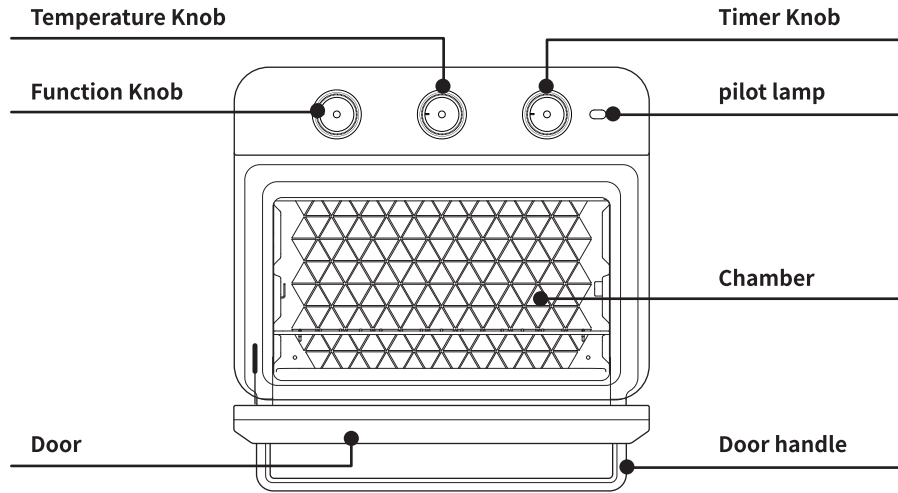
**Press the "Pause" button immediately to terminate the use of the appliance.**  
Press the "Pause" button immediately and remove the power plug to terminate the use of the appliance and avoid fire, shock or injury. Contact the qualified repairer for after-sales service in time.

#### Troubles:

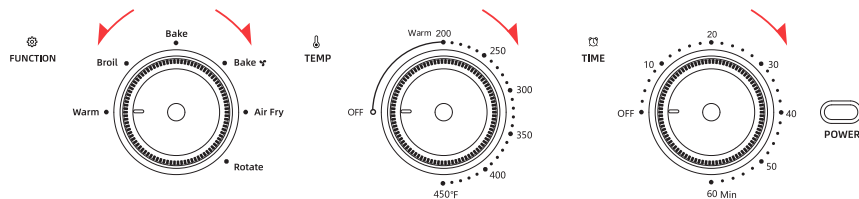
- The power cord and plug emit abnormal heat.
- There is burnt smell or sparking.
- Oven fan makes abnormal sound.
- Get pinprick-like electric shock when touching the oven.
- Food heating cannot end automatically.

## Part Names, Operation Panel and Accessories

### Part Names



### Function of the knob



#### Function Knob

Rotate the Function Knob to select the desired mode

#### Temperature Knob

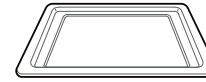
Rotate the Temperature Knob to set the temperature (200°F~450°F)

#### Timer Knob

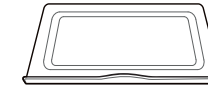
Rotate the Timer Knob to set the time (0~60 mins)

- Note: ①The warm function needs to adjust the function and temperature knobs to the WARM position.  
 ②The power indicator lights up when working.  
 ③If you want to cook food for less than 10 minutes or 15 minutes, please turn the time knob to 10 minute or 20 minute first, and then turn it to the required time.

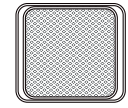
### Use and Setup of Accessories



**Baking tray**  
Hold greasy food, cookies, pizza, etc. when cooking.



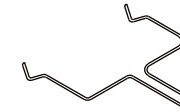
**Crumb tray**  
Catch the food residue when cooking. Please place the crumb tray under the heaters.



**Baking grill**  
For toasting, air frying food or dehydrating fruit.

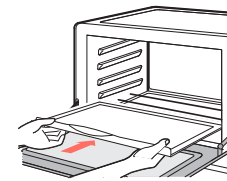


**Rotisserie fork**  
Roast chicken.



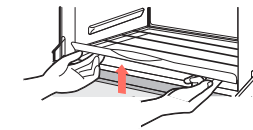
**Rotisserie lift**  
Remove the rotisserie fork & spit after cooking ends.

### How to Set up



Hold the edge of the crumb tray with both hands and slowly put it under the heaters at the bottom of the oven as shown in the picture.

### How to Remove



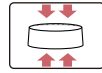
Hold the edge of the crumb tray with fingertips and pull it out smoothly.

### CAUTION

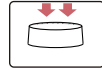
**Wear an oven mitt to avoid burns when removing the crumb tray or inserting it into the hot chamber.**

## Heating Principles of Main Cooking Modes

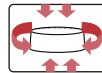
**Warm & Bake Mode:** Use two upper heaters and two lower heaters to heat and cook the food.



**Broil Mode:** Use two upper heaters to heat and cook the food.









**Bake mode:** Use two upper heaters and two lower heaters as well as the fan to heat and cook the food.



**Air Fryer & Rotate Mode:** Use four upper heaters and the fan to heat and cook the food.






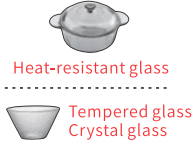

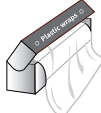
## Packing List

 User Manual	 1 baking tray	 1 crumb tray	 1 baking grill
✓	✓	✓	✓
 1 rotisserie fork	 1 oven mitt		
✓	✓		





Note: The appearance, quantity, color and pattern of the accessories of the oven depend on goods.

## Use of Containers

Please see the following description of the categories of right containers in order to avoid any damage to property. Please read them carefully and use the right containers properly.

Category	Roasting/baking	Fermentation/dried fruit
<b>Heat-resistant plastic vessels</b> 	✓	✗
<b>Non-heat-resistant plastic vessels</b> 	✗	✗
<b>Earthenware, porcelain</b>  Baking utensils ----- Daily-use ceramics	✓	<b>Note:</b> Please do not use containers with pictures inside because they may lose color.
<b>Glass containers</b>  Heat-resistant glass ----- Tempered glass Crystal glass	✓	Containers labeled with "Baking Only" can be used. However, they may crack if cooled very quickly after heating.
<b>Metal containers</b> 	✗	✓
<b>Plastic wraps</b> 	✗	<b>Note:</b> Fermentation mode can be used, but please do not use dried fruit mode.



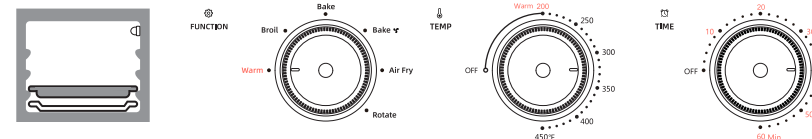
Category	Roasting/baking	Fermentation/dried fruit
<b>Others</b> Wood, bamboo, rattan and paper containers, as well as varnished lacquerware, etc. 	They may burn, turn off paint or break. But paper containers with heat-resistant processing can be used.	<b>Note:</b> Fermentation mode can be used, but please do not use dried fruit mode.
<b>Aluminum foils and silicon paper</b> 		

## CAUTION

- Must-do**
- Please read the above tables carefully before cooking. Extreme caution should be exercised when selecting and using containers. Failure to do so may result in fire or burns.
  - In terms of plastic vessels, please refer to the heat-resistant temperature labels set forth in the Household Goods Quality Labeling Act.
  - Please do not use containers made of unknown materials or with unknown heat-resistant temperatures.

## Cooking Settings

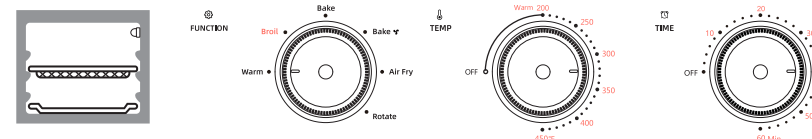
### Warm



1. Place the baking tray at the Rack level 1 or level 2.
2. Select the "Warm" mode.
3. Turn the temp knob to the placement between "Warm".
4. Turn the Timer knob to the desired warming time to turn on the oven and begin warming.
5. The timer will ring once when the cycle is complete and the oven will power off.

\*To stop warming before the timer expires, turn the Timer knob to the OFF position. This function is to keep food warm at 140 °F.

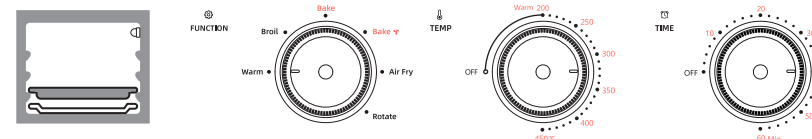
### Broil



1. Place the baking grill/baking pan at Rack level 2.
2. Select the "Broil" mode.
3. Set Temperature knob to desired temperature.
4. Turn the Timer knob to the desired cooking time to turn on the oven and begin broiling.
5. The timer will ring once when the cycle is complete and the oven will power off.

\*To stop broiling before the timer expires, turn the Timer knob to the OFF position.

### Bake & Bake ♡ (Convection Baking)



1. Select the "Bake & BAKE ♡" mode.
2. Set Temperature knob to desired temperature.
3. Turn the Timer knob to the desired baking time to turn on the oven and begin baking.
4. Please preheat oven for 10 minutes prior to baking. Incorporate this into the total baking time. And put the food after preheating.
5. The timer will ring once when the cycle is complete and the oven will power off.

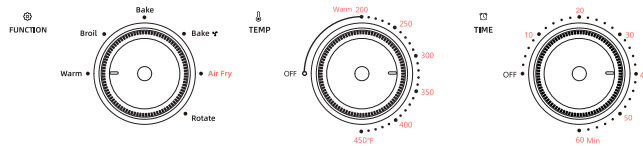
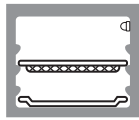
\*To stop baking before the timer expires, turn the Timer knob to the OFF position.

\*Bake ♡ mode is good for cooking hearty baked food and evenly browned, such as poultry, breads and pizza.



## Cooking Settings

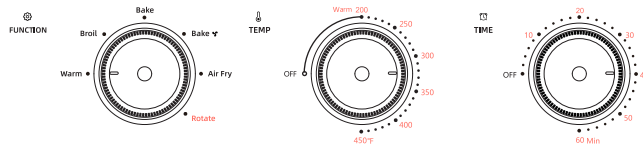
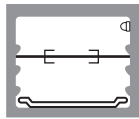
### Air fry



1. Select the "Air Fry" mode.
2. Set Temperature dial to desired temperature.
3. Turn the Timer knob to the desired cooking time to turn on the oven and begin airfrying.
4. The timer will ring once when the cycle is complete and the oven will power off.

\*To stop air frying before the timer expires, turn the Timer knob to the OFF position.

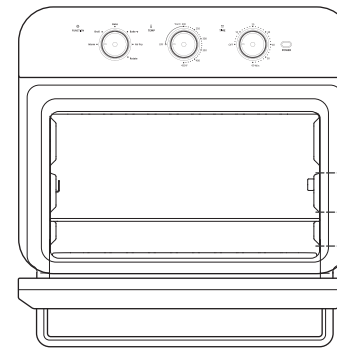
### Rotate



1. Fix the Rotisserie fork inside the oven.
2. Select the "Rotate" mode.
3. Set Temperature dial to desired temperature.
4. Turn the Timer knob to the desired cooking time to turn on the oven and begin rotating.
5. The timer will ring once when the cycle is complete and the oven will power off.

\*To stop rotating before the timer expires, turn the Timer knob to the OFF position.

## Instructions on Accessory and Rack Level Use



Rack level 1

Rack level 2

Rack level 3

- When cooking meat or reheating toast on the fry grill, it is recommended to place the grill on rack level 1, the cooking tray on rack level 2 or the crumb tray on rack level 3 to catch the grease generated during the baking.

- When making chiffon, bread, pizza and other food that needs molds, put the molds on the baking tray and then place the baking tray on rack level 2.

### Note:

Please use the rack level based on the height of the food!

## Recipes

### 1 French Fries (2 servings)

#### Ingredients:

Semi-finished frozen thin fries: 400g

#### How to Cook:

1. Spread 400g of the semi-finished frozen French fries evenly on the baking grill, and put the grill on the middle shelf of the oven.
2. Select the Air Fry mode. Turn the temperature knob to set the temperature for 400°F. Turn the time knob to set the time for 18-20 minutes.
3. Take out the food when the baking ends. (You can observe the state of the fries during the process. If they already turn golden yellow, take them out in advance)

## 2 8-inch Chiffon (4 servings)

### Ingredients:

Eggs:5      Milk:50g      Corn oil:40g      Low-gluten flour:85g      Sugar:80g

### How to Cook:

1. Separate the egg white and yolk for later use. Mix the oil and milk until there is no trace of oil.
2. Sift the flour into the mixture. Stir to mix them.
3. After adding the yolk, stir it in a zigzag pattern (to prevent the batter from becoming gluten) until it is smooth without dry powder or particles.
4. Put the egg white in a clean, oil-free and water-free container, and beat them with a whisk. When whisking it, add the sugar in three portions (respectively when there are big fish-eye bubbles, when the egg whites look fine and smooth, and when there are marks on the egg whites), and whisk the mixture till stiff.
5. Evenly mix the beaten egg white with the yolk paste in two or three times.
6. Pour the mixed cake batter into an 8-inch mold, shake it to exhaust excess gas.
7. Select the "Bake" mode, and turn the temperature knob to set the temperature at 310°F. Turn the time knob to set the time for 10 minutes, the oven will begin to preheat.
8. After hearing the preheating completion prompt, turn the temperature knob to set the temperature at 310°F. Turn the time knob to set the time for 50 minutes. At this time, you can put the mold on the baking tray and place it on the middle shelf of the oven.
9. Take out the baking tray when the baking time is up.

## 3 Roasted Chicken

### Ingredients:

A small complete chicken:1.5kg  
Coarse salt:25g      Black pepper:25g      Butter:25g      Honey:25g

### How to Cook:

1. Wash the chicken, remove the head and tail, and wipe it dry. Sprinkle coarse salt and black pepper evenly on the surface of the chicken. Repeatedly poke a toothpick into the surface of the chicken so that the seasoning can fully penetrate into it.
2. After melting 25g of butter in water, add 25g of honey and mix the butter and honey. Then brush the mixture over the chicken evenly.
3. Wrap the chicken wings and tips of chicken wings with tin foil to avoid over-baking, and fix the whole chicken legs and wings with cotton thread.
4. Put the whole chicken in the middle of the rotisserie fork and fix it inside the oven. Select the ROTATE mode, and set the temperature for 375°F and time for 50min.
5. Insert the thermometer into the chicken. When the thermometer registers above 160°F, take out the whole chicken. It is recommended to eat it immediately.

## 4 Toast Slices (2 servings)

### Ingredients:

Toast slices:4

### How to Cook:

1. Put the toast slices on the baking grill (not the baking tray). Select the Baking mode. Set the temperature for 400°F and time for 10-12 min.
2. Turn over the toast slices during baking to make them evenly colored. For frozen toast slices, this process can be appropriately extended for 14-16 min.

## 5 Steak

### Ingredients:

Steak:1      Coarse salt:25g      Black pepper:25g      Butter:25g      Honey:25g

### How to Cook:

1. Take out your steak and expose it under room temperature for about 30 mins.
2. Add some olive oil and salt onto meat.
3. Spread tin foil on the baking pan, place the steak on the baking pan, and place the baking pan on the lower level of the oven. Set the temperature to 220°F for 10 minutes.
4. Let steak rest for 10 minutes before slicing.

## 6 Garlic Bread

### Ingredients:

French bread:450g      Butter:100g      Garlic:2      Parsley

### How to Cook:

1. Mix the softened butter, minced garlic, and parsley together in a small bowl.
2. Brush over cut sides of bread, place on the baking tray.
3. Select the Baking mode, bake at 350°F for 8 minutes.
4. Then select the broil mode for 2-3 minutes or until golden brown.

## Any Questions? Read the Following Tables First

Trouble shooting	
Problem	Solution
Indicator light is off and oven does not work	Insert the plug into the right outlet
Indicator light is on but oven does not work	Check if the temperature knob is turned on. If not, turn on the temperature knob and set the cooking temperature
Unusual odor	This is normal when the oven is used for the first time. If it happens frequently, clean the oven and accessories thoroughly.

## Specifications

Appliance name	Air Fryer Oven
Model	K5M
Rated voltage	120V
Rated frequency	60Hz
Rated power	1200W
Chamber Dimension	13" * 13.2" * 8.9"
capacity	26.4 Qt

Note: All dimensions are calculated in approximate numbers, and specifications are subject to change without notice.

## Care and Cleaning

- Please wipe the oven gently with a soft cloth but do not use steel wool, scouring pads, abrasive cleansers or sharp or pointed objects on any part of the appliance.
- To remove food stuck to the surface of the cooking tray or residual dirt after over-baking, please soak the tray in hot water for about 10 minutes and then remove the dirt with a sponge brush dipped in a neutral kitchen cleaner.
- If the oven is not used for a long time, please unplug it, clean the chamber and place it in a ventilated, dry and non-corrosive place.
- Disposal of the appliance should observe the local environmental regulations.
- Any malfunction of the oven must be fixed by a qualified repairer designated by us.

### WARNING



Must unplug

#### Clean after remove the power plug.

Please remove the power plug before cleaning. Do not use corrosive cleaning agents to avoid damaging or corroding the appliance and its accessories.



Be Careful

#### Please clean after the body of the oven and its accessories have cooled down.

After cooking, the interior and surfaces of the appliance will become extremely hot. Please clean after cooling down, otherwise it may cause burns.

