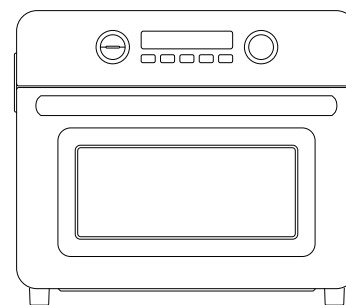


Hauswirt Air Fryer Oven User Manual

Model: K5



- 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.

Qingdao Hauswirt Electric Co., LTD

Address: 336, Yinhe Road, Xiazhuang Avenue, Chengyang District, Qingdao City, Shandong Province, China

Website: www.hauswirt.com E-mail: support@hauswirt.com

NO. 20210409

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

Table of Contents

Important Safeguards	2
Prohibited, Must-do, Caution	
Power Plug, Cord and Outlet	3
Cooking with the Oven	4
Proper Maintenance	6
When Encountering a Trouble	6
Before Using the Oven for the First Time	
Part Names, Operation Panel and Accessories	
Part Names	7
Function of the Knob	7
Functions of the Control Panel	8
Use and Setup of Accessories	9
Heating Principles of the Oven	10
Packing List	10
Use of Containers	
Plastic vessels	11
Earthenware, porcelain	11
Glass containers	11
Metal containers	11
Plastic wraps	11
Others	12
Aluminum foils	12
How to Use the Oven	
How to Use	
Power On	13
Dling to Deodorize	13
Cooking Settings	14

Instructions on Accessory and Rack Level Use	18
--	----

Recipes

Recipes	19
----------------------	----

Troubleshooting

Any Questions? Read the Following Tables First.

The Appliance Does Not Work	22
Malfunctions during Operation	22
Undesired Baking	23

Care and Cleaning

Care and Cleaning	24
--------------------------------	----

Product parameter

Specifications	24
Product Standards	24

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

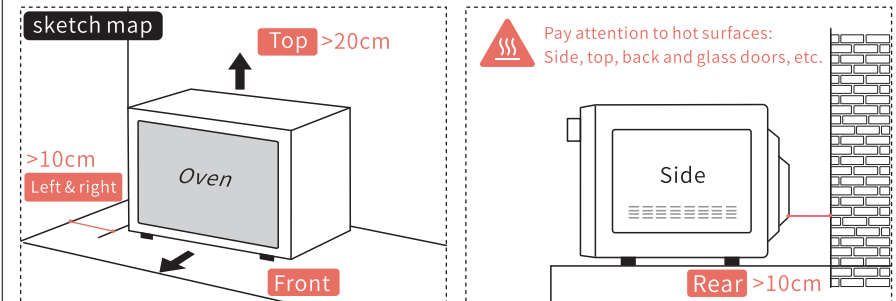
⚡ The power cord of the oven must be plugged into a grounded outlet.
 To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet.

⚠ 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.
 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

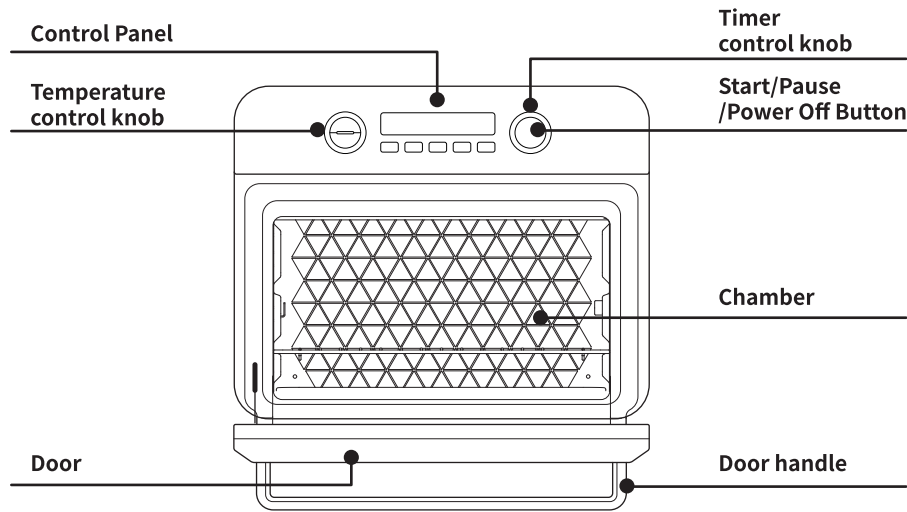
Press the "Pause" button immediately to terminate the use of the appliance.
Press the "Pause" button immediately and remove the power plug to terminate the use of the appliance and avoid fire, shock or injury. Contact the qualified repairer for after-sales service in time.

Troubles:

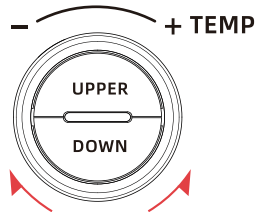
- The power cord and plug emit abnormal heat.
- There is burnt smell or sparking.
- Oven fan makes abnormal sound.
- Get pinprick-like electric shock when touching the oven.
- Food heating cannot end automatically.

Part Names, Operation Panel and Accessories

Part Names

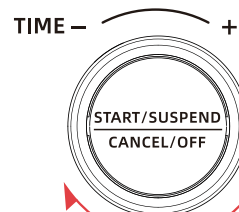


Function of the knob



Turn rotary knob to set the temperature required for cooking.

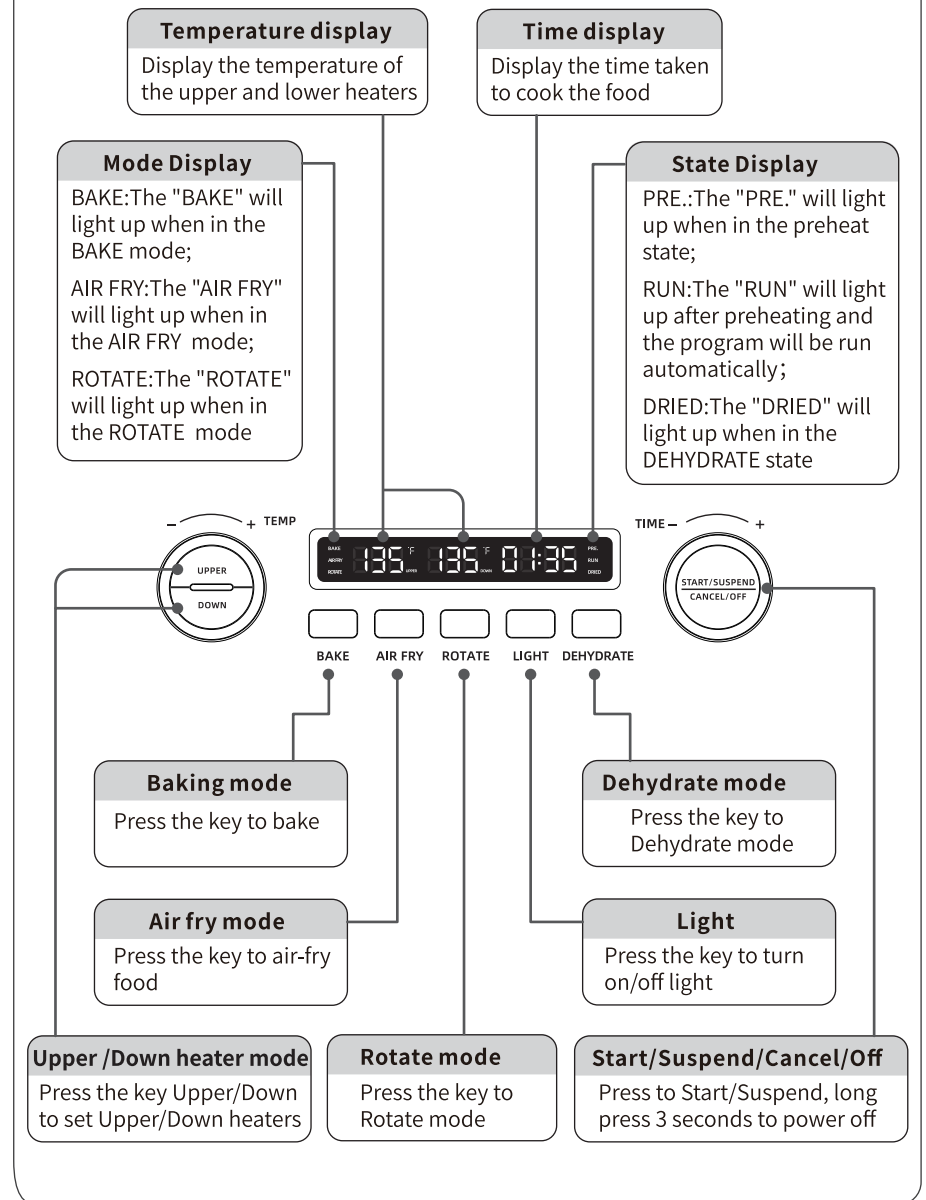
(Bake: 150~450°F;
Air fry: 150~450°F;
Ferment: 85~125°F;
Dehydrate: 90~190°F)



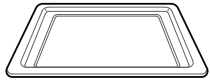
Turn rotary knob to set the time required for cooking.

(Bake: 1min~2h;
Air fry: 1min~2h;
Ferment: 10min~12h;
Dehydrate: 30min~15h)

Functions on the Control Panel



Use and Setup of Accessories



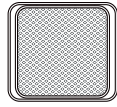
Baking tray

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

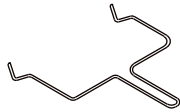
For toasting, air frying food or dehydrating fruit.



Rotisserie fork & Fry basket

Roast chicken, nuts and popcorns, etc.

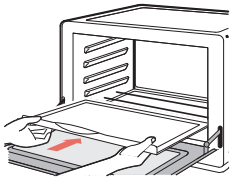
Note: The fry basket and the rotisserie kits share one rod.



Rotisserie lift

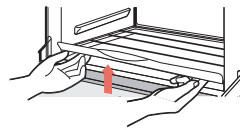
Remove the rotisserie fork & spit after cooking ends.

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

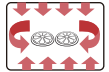
Wear an oven mitt to avoid burns when removing the crumb tray or inserting it into the hot chamber.

Heating Principles of Main Cooking Modes

Baking mode: Use the upper heaters and the lower heater to heat and cook the food.










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



Air frying mode: Use the four heaters at the top and the fan to heat and cook the food.








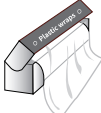
Packing List



 User Manual	 1 baking tray	 1 crumb tray	 1 Baking grill
✓	✓	✓	✓
 1 rotisserie fork	 1 Fry basket	 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
Heat-resistant plastic vessels 	Containers labeled with "Baking Only" can be used.	✗
Non-heat-resistant plastic vessels 	✗	✗
Earthenware, porcelain  <p>Baking utensils</p> <hr/> <p>Daily-use ceramics</p>	Containers labeled with "Baking Only" can be used.	Note: Please do not use containers with pictures inside because they may lose color.
Glass containers  <p>Heat-resistant glass</p> <hr/> <p>Tempered glass Crystal glass</p>	Containers labeled with "Baking Only" can be used. However, they may crack if cooled very quickly after heating.	Containers labeled with "Baking Only" can be used. However, they may crack if cooled very quickly after heating.
Metal containers 	Do not use metal containers whose handles are made of resin.	✓
Plastic wraps 	✗	Note: Fermentation mode can be used, but please do not use dried fruit mode.

Category	Roasting/baking	Fermentation/dried fruit
Others 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.	Note: Fermentation mode can be used, but please do not use dried fruit mode.
Aluminum foils and silicon paper 	✓	✗

⚠ CAUTION

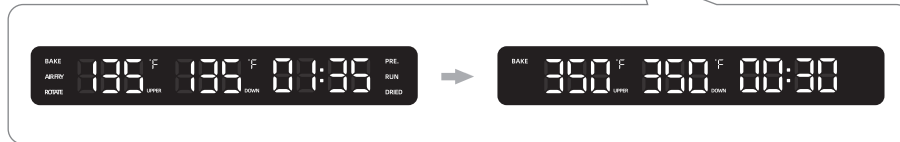
! Must-do

- 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.

How to Use

Power On

- Open the door and turn on the power. Icons and characters on the LCD will all light up, and the oven will later enter the initial state.



Idling to Deodorize

Because the interior of the oven's chamber is coated with protective oil, please follow the steps below to deodorize during the first use.

Preparation

Empty the oven and close the door

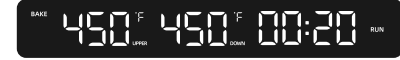


Remove all packaging materials from the chamber

1 Turn the rotary knob to set the temperature of the upper and lower tubes simultaneously. The LCD shows 350°F / 350°F and then 450°F / 450°F.

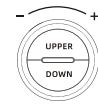
Rotate the knob to set the initial time (00:30) and then tune it to the desired time (00:20).

Idling to deodorize is done with a heater (baking & roasting heating).



Adjust to the highest temperature in the default oven mode and bake for 20 minutes

2 Press the START button to start. Stop idling after the end tone.



Note: During idling, long press the UPPER or DOWN button to cancel the preheat mode.

CAUTION



No touching



Must-do

- Do not touch the oven (door, exterior, heating chamber and its surroundings) during and immediately after idling to deodorize. (There is a chance of burns and injuries)
- Please do not put things other than the removable wire into the chamber during idling to deodorize, as this may pose a safety hazard.
- During idling to deodorize, the heating of oil may give rise to unpleasant smell and smoke. Please open the window or use the ventilation fan to ventilate.
- After the heating chamber has cooled, wipe the heating chamber with a dry rag in the power-off state. (Please do not wipe the heaters)

Cooking Settings



When the power is turned on for the first time, the device will enter the BAKE mode by default. Turn the temperature knob to enter the linkage adjustment mode with the same set value of the upper and lower tubes.

Linkage Mode

- ① Turn the rotary knob to set the temperature
- ② By default, the upper and lower tubes are set for the same temperature simultaneously
- ③ The default time is as shown
- ④ Turn the rotary knob to set the time
- ⑤ Press the START button (OK)

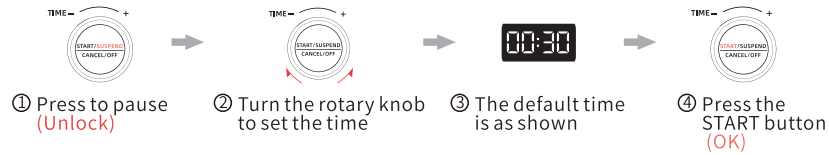
BAKE Settings

- ① Press the UPPER button
- ② The default temperature is as shown (flashing)
- ③ Turn the rotary knob to set the temperature
- ④ The default time is as shown
- ⑤ Turn the rotary knob to set the time
- ⑥ Press the START button (OK)

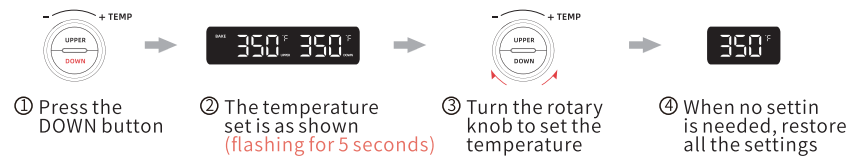
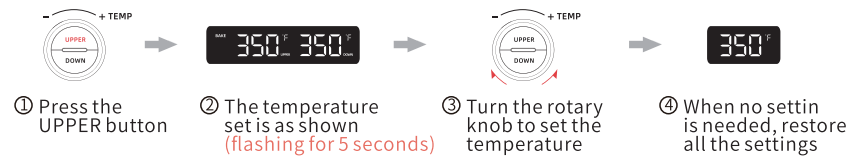
Cooking Settings

Temperature and Time Settings under BAKE Mode

Time Setting



Temperature Setting



Preheat Settings



Tips:

After being started, the oven enters the Preheat mode by default, and can reach the best temperature for food baking after being preheated. The preheating lasts for 6-7min.

*When the Preheat mode is canceled, RUN will light up automatically.

Cooking Settings

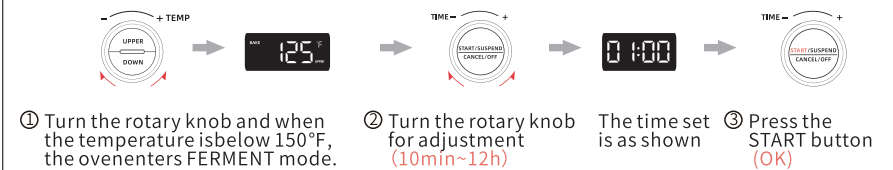
Single-tube BAKE Settings



Tips:

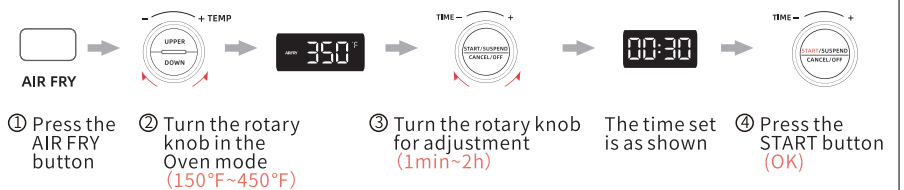
Due to the difference in the amount, type, container used, and baking time of food, you may choose one tube for baking when setting the heating.

Fermentation Settings



*At this moment, only the heating tube on the top is working. *This function can be used for the fermentation of ingredients such as dough, yogurt, and rice wine.

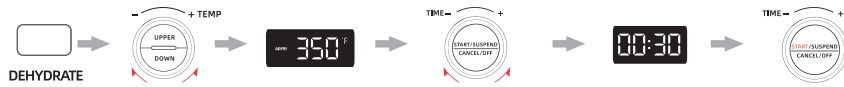
AIR FRY Settings



*In this function, the four heating tubes on the top are working with the fan on the top, which is suitable for roasting meat.

Cooking Settings

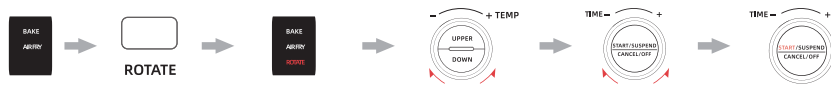
Dehydrate Settings



- ① Press the DEHYDRATE button
- ② Turn the rotary knob in the Oven mode (90°F~190°F)
- ③ Turn the rotary knob for adjustment (30min~15h)
- The time set is as shown
- ④ Press the START button (OK)

*This function can be used for air drying to make food such as dried fruit, scented tea, and dried meat.

Rotate Settings



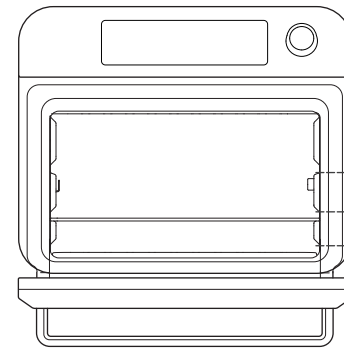
- ① Select the BAKE or AIR FRY mode
- ② Press the ROTATE button
- ③ The ROTATE icon lights up
- ④ Turn the rotary knob to adjust the temperature
- ⑤ Turn the rotary knob to adjust the time
- ⑥ Press the START button (OK)

Oven Light Settings



- ① Press the LIGHT button
- ② The oven light is turned on
- ③ Press the LIGHT button again
- ④ The oven light is turned off

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.

- The center shafts of rotisserie fork & fry basket are universal parts. For any question about their use, please contact the customer service or search on Youtube for demo video.

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

1 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 salad 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 of the upper and lower tubes for 300°F. Turn the time knob to set the time for 55 minutes. Press the Start button to start the oven, and the oven will begin to preheat, and the "Preheat" on the screen will light up.
8. After hearing the preheating completion prompt, the "PRE" on the screen goes out and "RUN" lights up. At this time, you can put the mold on the baking tray and place it at rack level 2.
9. Take out the food after the oven sounds the end prompt and the time shows 00:00.

2 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 removable wire, and put the wire 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. Press the Start button to start the oven, and the oven will begin to preheat, and the "PRE" will light up on the screen.
3. After hearing the preheating completion prompt, the "Preheat" on the screen goes out, and the "RUN" is on. At this time, put the French fries on rack level 2.
4. Take out the food after the oven sounds the end prompt and the time shows 00:00 (you can observe the state of the fries during the process. If they already turn golden yellow, take

them out in advance)

3 Dried Fruit (Multiple servings)

Ingredients:

Lemons:1-2

How to Cook:

1. Wash the lemon with salt water and dry it
2. Cut the lemon into even slices of about 3mm and place them on the baking grill.
3. Put the baking grill with lemon slices on rack level 2.
4. Select the "Dehydrate" mode. Turn the temperature knob to set the temperature of the upper and lower tubes for 130°F, and turn the time knob to set the time for 5 hours. Press the Start button to start the oven.
5. Take out the lemon slices after the oven sounds the end sound and the time shows 00:00.

4 Popcorn (Multiple servings)

Ingredients:

Corn grains:150g

How to Cook:

1. Put the corn grains in fry basket, and place fry basket in the corresponding position of the oven.
2. Select the Air Fry mode. Start the rotisserie spit function. Set the temperature for 450°F and the time for about 10-13 minutes.
3. Keep an eye on the state of the popcorn, and take it out in time to avoid over-baking. It is normal that some corn grains may not get popped.

5 Fermented Dough

Ingredients:

Flour:250g Water:150g Dried yeast 3g

How to Cook:

1. Knead flour, water, and dry yeast into dough until they are evenly mixed.
2. In the Baking mode, set the temperature for 85°F and the time for about 1h. Put a bowl of

hot water next to the dough.

3. Observe the state of the dough in time. Ferment the dough till it swells to twice the original volume.

4. After shaping the dough, put it in the oven again. Set the temperature for 105°F and the time for about 1h.

5. Observe the state of the dough in time. Ferment the dough again till its volume swells by twice.

6 Roasted Chicken

Ingredients:

A small complete chicken

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 BAKE and ROTATE mode, and set the temperature for 400°F and time for 40min.

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.

7 Toast Slices (2 servings)

Ingredients:

Toast slices:4

How to Cook:

1. Put the toast slices on baking grill. Select the Baking mode. Set the temperature for 400°F and time for 4-6min. And the oven will begin to preheat (about 5mins), and the "PRE" will light up on the screen.

2. After hearing the preheating completion prompt, the "Preheat" on the screen goes out, and the "RUN" is on. At this time, put the toast on rack level 2.

3. Turn over the toast slices during baking to make them evenly colored. For refrigerated toast slices, this process can be appropriately extended for 1-2min.

Any Questions? Read the Following Tables First

The Appliance Does Not Work		
If	Possible cause	How to fix
The oven cannot Be turned on	The power plug is not connected	Insert the plug into the right outlet
	The outlet has no electricity	Open the switch of the control outlet or ask a professional electrician to repair
	The LED is damaged	Please contact the after-sales service center
	There is a problem with the circuit board	
The oven does Not function	The Start/Pause button is not pressed	Press the Start/Pause butto
	Program setup error	Press the Start/Pause button, clear the original settings and reset the program
	Circuit board failure	Please contact the after-sales service center
The oven light Does not work	The light is damaged	Please contact the after-sales service center
	Computer board failure	
The heaters do Not work	Heater failure	Please contact the after-sales service center
	Circuit board failure	

Malfunctions during Operation		
If	Possible cause	How to fix
E1 appears on display	Short circuit/break of upper temperature sensor	Please contact the after-sales service center
E3 appears on display	The chamber temperature is higher than 525°F	Please use after cooling down or contact the after-sales service department
Fan noise	Fan blades displaced or not installed in place	Please contact the after-sales service center

Malfunctions during Operation

If	Possible cause	How to fix
Noise during heating	The sound when high temperature leads to expansion of the chamber	It is not a malfunction
Smoke	Residue or splattered oil left in the chamber	Please clean the chamber after each use

Undesired Baking

If	Possible cause	How to fix
Color is uneven	Food is too dense or placed too close to the edge	Place food in the middle and leave enough space to ensure even hot air
Cake is not fluffy	Failure to fully whisk the egg white	Use a mixer to whisk the egg white
	Over-mixing after adding flour or butter	Follow the recipe steps

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.

Specifications

Appliance name	Air Fryer Oven
Model	K5
Rated voltage	120V
Rated frequency	60Hz
Rated power	1200W
Outer dimensions(W x D x H) /mm	417*424*358
Inner dimensions(W x D x H) /mm	332*335*227
Dimensions of oven tray(W x D x H) /mm	330*248*27
Dimensions of removable wire(W x D x H) /mm	330*309*30
capacity	25L

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