

TOASTER OVEN

—— AE3001 ——

PRODUCT USE GUIDE

INTRODUCTION

Thank you for choosing our product.

This owner's manual will provide you with valuable information necessary for the proper care and maintenance of your new product.

Please take a few minutes to read it.

TABLE OF CONTENTS

SECTION 1

IMPORTANT INSTRUCTIONS PAGES 3

SECTION 2

TECHNICAL PARAMETERS PAGES 4

PACKAGE INCLUDE PAGES 5

PRODUCT DIAGRAM PAGES 5

SECTION 3

BEFORE FIRST USE PAGES 6

CONTROL PANEL PAGES 7-8

OPERATION INSTRUCTIONS PAGES 8-10

ACCESSORIES INSTRUCTIONS PAGES 11-12

SECTION 4

CARE AND CLEANING PAGES 13

TROUBLESHOOTING PAGES 14

PRESET FUNCTIONS PAGES 15

IMPORTANT SAFETY GUIDE

For your own safety, please always follow these basic precautions and read all instructions before use.

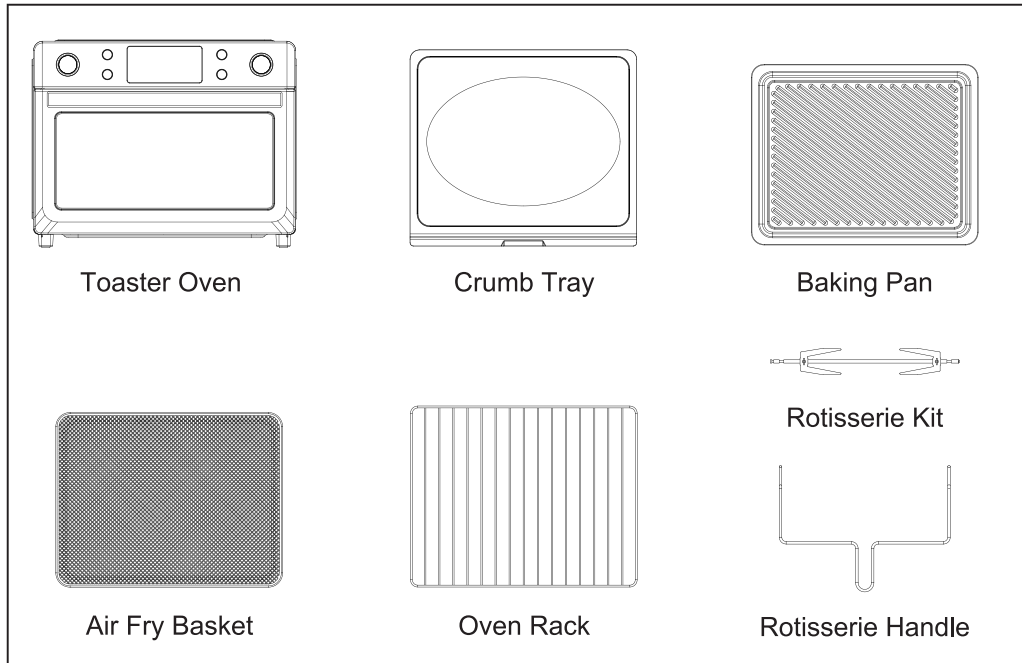
1. Do not use outdoors.
2. Do not use this toaster oven for anything other than its intended purpose.
3. Do not place any of the following materials in the toaster oven: paper, cardboard, plastic, and similar products.
4. To protect against electrical shock, do not place any part of the Toaster Oven in water or other liquids.
5. 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.
6. Do not let the cord be exposed to high temperatures, or hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, which could damage the cord.
7. Do not place this toaster oven on or near a hot gas or electric burner, or in a heated oven.
8. This appliance should not be used by or near children or individuals with certain disabilities.
9. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
10. Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
11. Oversize foods, metal foil packages, and utensils must not be inserted in the toaster oven, as they may involve a risk of fire or electric shock.
12. Do not place anything on top of the appliance, or place cookware or bakeware on the glass door, while the appliance is operating.
13. Do not store any materials other than the manufacturer's recommended ovenproof accessories in this toaster oven.

14. To disconnect, turn the control knobs to the " OFF " position, then remove the plug from the wall outlet.
15. To avoid burns, do not touch the hot surfaces of the appliance, and use extreme caution when removing toaster oven accessories or disposing of hot oil and other hot liquids.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, or not in use, always unplug the unit from the electrical outlet, otherwise could create a risk of fire.
17. Before cleaning and maintenance, unplug from the outlet, and allow it to cool before cleaning or handling, putting on, or taking off parts.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

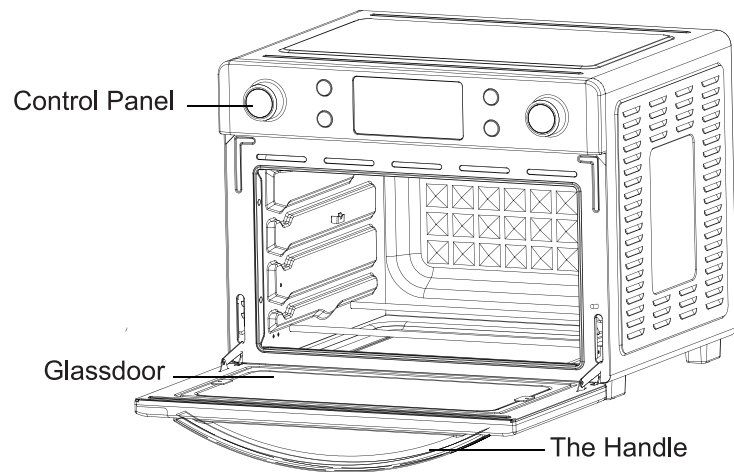
TECHNICAL PARAMETERS

Item Name	Toaster Oven
Model NO.	AE3001
Rated Voltage	120V(60Hz)
Rated Power	1700W
Oven Capacity	30L
Product Function	12 kinds
Product Size	410*385*350mm

PACKAGE INCLUDE

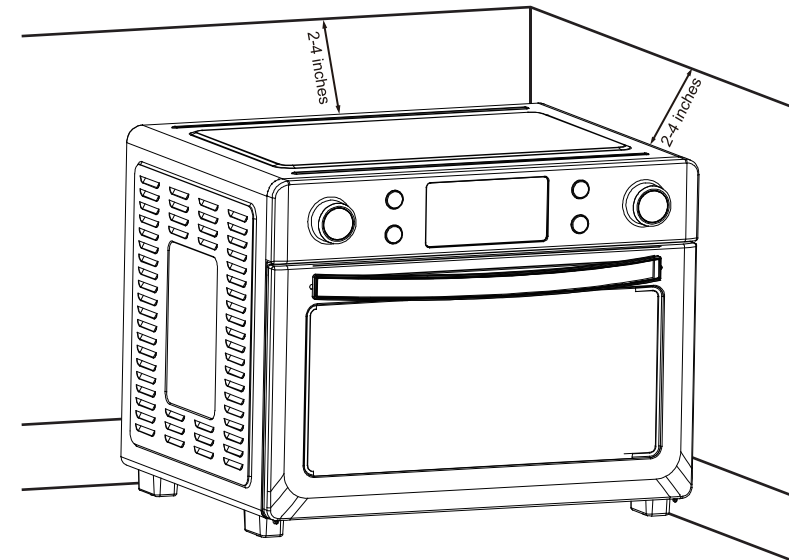


PRODUCT DIAGRAM



BEFORE FIRST USE

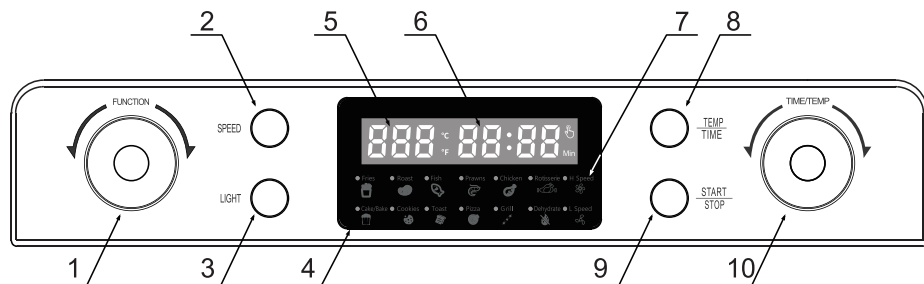
1. Unpack the Toaster Oven and remove all packaging materials.
2. Place the Toaster Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
3. We recommend performing a trial run of your Toaster Oven to eliminate any protective substance from the heating elements. Conduct the trial run in a well-ventilated area as a small amount of smoke and odor may be detected. This is normal and should be expected.
4. Clean the Toaster Oven according to the Cleaning and Maintenance section of this manual.



NOTE:

- Objects should not be stored on the top of the oven.
- The exterior housing will get very hot when in use, keeping out of reach of children.

CONTROL PANEL



1. Function Knob

Rotate it to switch the function mode, and the selected function icon will flash on the display.

2. Fan Speed Button

Each mode of the oven has a default speed, which can be switched by pressing this button.

3. Oven Light Button

Press this button to turn the oven light on or off. The oven light will turn off after one minute automatically.

4. Function Display

Digital display for preset functions.

5. Temperature Display

Digital display for working temperature.

6. Time Display

Digital display for working time.

7. Fan Speed Display

The smaller fan speed symbol lights up when the fan is running at low speed. The larger fan speed symbol lights up when the fan is running at high speed.

8. TEMP/TIME Button

Press it to temperature/time setting mode.

- When the temperature/time display will flash. Rotate the adjustable Time/Temperature knob to increase/decrease.
- If you do not perform any operation within 3 seconds of the display flashing, the display will stop flashing and confirm this temperature/time.

9. START/STOP Button

Press this button to start or stop the machine.

10. TIME/TEMP Knob

Rotate it to change the time or temperature. Rotate it clockwise to increase, and anticlockwise to decrease.

OPERATION INSTRUCTIONS

1. Plug in the power supply, the product enters standby mode, and the display shows "OFF".



2. Press the START/STOP button to enter the function selection mode.

- The FUNCTION knob can be rotated to choose between preset modes, 12 modes can be available.
- If there is no operation for 30 seconds, the machine will automatically return to standby mode.



3. After choosing the desired mode.

- If you do not need to change the default time, temperature, or wind speed, you can directly press the START/STOP button to start the machine and enter the running mode.
- If you need to change the wind speed, you can press the SPEED button to switch the wind speed of this mode.
- If you need to change the time and temperature, press the TEMP/TIME button to enter the time adjustment mode.



Adjusting speed

4. The time on the display will flash in the time adjustment mode.

- You can turn the TIME/TEMP knob to adjust the time.
- If you want to adjust the temperature, you can press the TEMP/TIME button again.
- Each time you turn the TIME/TEMP knob, the time will increase or decrease by 1 minute, and the temperature will increase or decrease by 5 °F.
- If there is no operation for 3 seconds, the machine will stop flashing and confirm the temperature or time.



Adjusting temperature



Adjusting time

5. After selecting the desired time and temperature, press the START/STOP button to start the machine into running mode.

6. In the running mode, you can press the TEMP/TIME button to enter the adjustment mode and change the time and temperature. Also, you can press the SPEED button to change the wind speed directly.



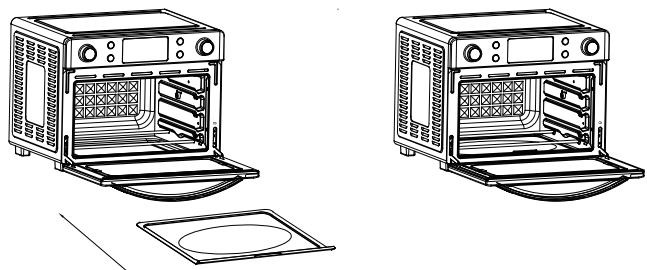
7. After plugging in the power supply, except in the standby mode, you can press the LIGHT button to light up or off the furnace light in other modes. If you do not actively turn off the furnace light, the furnace light will automatically turn off after 60 seconds.

8. After running mode ends, the machine fan will continue to run for 60 seconds to cool down.

ACCESSORIES INSTRUCTIONS

1. Crumb Tray

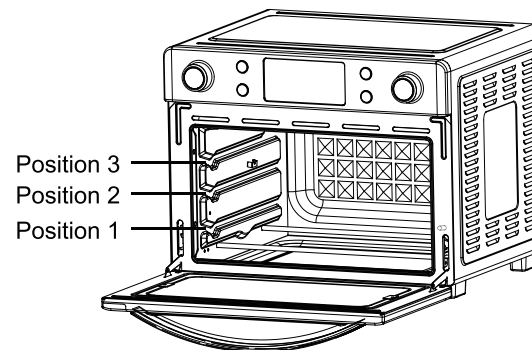
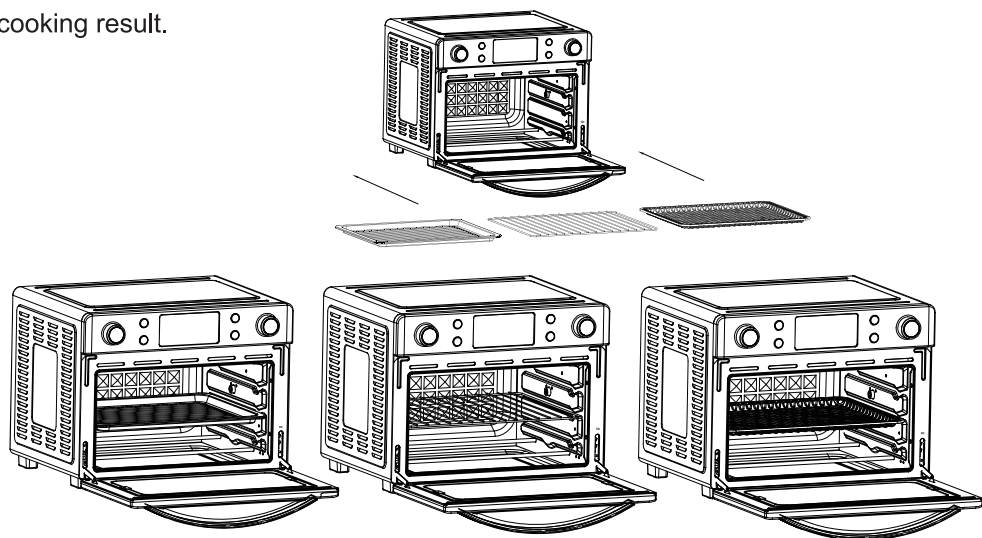
Please always place the crumb tray on the bottom of the cooking cavity to collect oil from fried food.



2. Baking Pan/Oven Rack/Air Fryer Basket

According to different cooking purposes and different foods, choose the appropriate accessories from the baking tray, oven rack, and air fryer basket, put the food in the accessories, put it into the cooking chamber, close the door, select the appropriate program and start the product to start cooking.

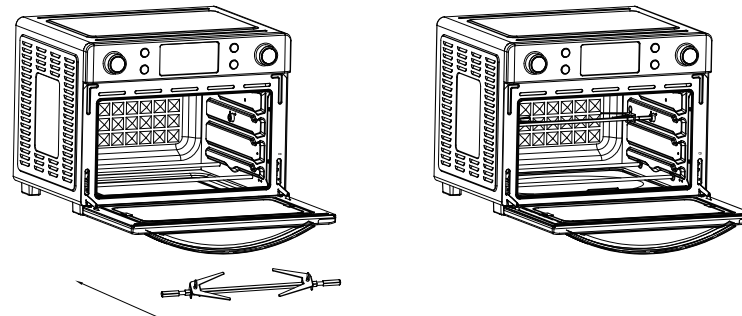
- The Toaster oven has 3 positions: Position 1 (bottom), Position 2 (middle), and Position 3 (top).
- Usually suggested to put over Baking Pan and Oven Rack in position 2 for the best cooking result.



The 3 positions of toaster oven

3. Rotisserie Kit

For roasts and whole chickens. Run the shaft lengthwise through the meat and center. Slide the fork onto the shaft from the ends, into the meat, and lock it in place with the setscrew. The shaft has notches for fixing screws. You can adjust the screws closer to the middle if needed, but not out to the ends



4. Rotisserie Handle

Use to remove or place a rotisserie or spit as shown.

NOTE:

- Do not use on heat-sensitive surfaces.
- The air fryer basket must be used with the oven rack.
- Choose suitable accessories according to different cooking purposes.
- After cooking, use oven mitts to remove the crumb tray, baking pan, oven rack, air fryer basket, etc.

CARE AND CLEANING

1. Unplug your Toaster Oven, and allow it to completely cool before cleaning.
2. Never use abrasive cleaners, as they will damage the finish. For routine maintenance and cleaning, just wipe the exterior with a clean damp cloth and dry thoroughly.
3. For some hard-to-clean stains, should choose a suitable cleaning agent to a cloth, not directly onto the Toaster Oven.
4. Never use excessive pressure when cleaning the area of the control panel as it could cause the text to be removed over time.
5. When Cleaning the interior walls and bottom of the oven, please remove the Crumb Tray first, and use a damp soapy cloth or sponge. Never use harsh abrasives, corrosive products, or metal scouring pads including oven cleaner sprays. These could damage the oven surface.
6. The Oven Rack, Baking pan, Air Fryer Basket, and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. These parts are not dishwasher safe!
7. Please always clean the Crumb Tray after each use. Excessive food particles can cause smoke and be difficult to clean from the tray.
8. To remove baked-on grease or burnt food particles you can soak the Crumb Tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
9. Please clean the top interior of the air fryer after each use to remove excess grease that may have accumulated. Doing this will prevent smoking in the oven during subsequent use.

TROUBLESHOOTING

Common Issues	PROBABLE CAUSE	How to Remedy
The oven will not power on.	Power is not connected.	Make sure the oven is plugged in.
Foods are not completely cooked.	The cooking time or temperature is not enough.	Increase cooking time or temperature. Run any preset program without food for two minutes to preheat the oven.
	The food is too big.	Divide food into appropriate sizes.
Foods are overcooked or burned.	The cooking time or temperature is too enough.	Decrease cooking time or temperature.
	The food is too big.	Make sure foods are not too large to touch the heating elements.
Black smoke is coming out from the oven.	Food is burning.	Immediately press and unplug your oven. Wait for the smoke to clear before opening the oven door.
White smoke is coming out from the oven.	The food is excess oil or fatty.	Make sure the inside of the oven is cleaned properly and not greasy.
	During first use, dust from the packing process may cause white smoke.	Before the first use, you can use the first default program to run for 10 minutes to preheat the oven.
	The oven may produce some white smoke or steam during cooking, This is normal.	

**If you have any questions, please email us.
service@lifepluspro.com**

PRESET FUNCTIONS

1. The oven is designed with several preset functions as the below chart shows. Preset function control cooking times and temperature automatically.
2. Press the Preset Function button, to select the function by Time/Temperature Knob, the display shows the default time and temperature accordingly, and the selected function icon will be lighted on.
3. Press the start button to start working. When the cooking program is finished, the oven will beep with 5 times.

Function Name	Defult Temp (°F)	Temp range	Defult Time(Min)	Time range	Defult Fan
French Fry	450	180-450	20	1-90	High
Roast	350	180-450	20	1-90	Low
Fish	450	180-450	25	1-90	Low
Prawns	450	180-450	8	1-90	Low
Chicken	400	180-450	25	1-90	High
Rotisserie	400	180-450	40	1-90	Low
Cake/Bake	350	180-450	35	1-90	Low
Cookies	350	180-450	20	1-90	Low
Toast	450	180-450	5	1-90	Low
Pizza	450	180-450	10	1-90	Low
Grill	450	180-450	20	1-90	High
Dehydrate	180	140-180	120	1-360	Low
Manual	450	180-450	10	1-90	High

Things To Be Best With Us

E-mail : service@lifepluspro.com