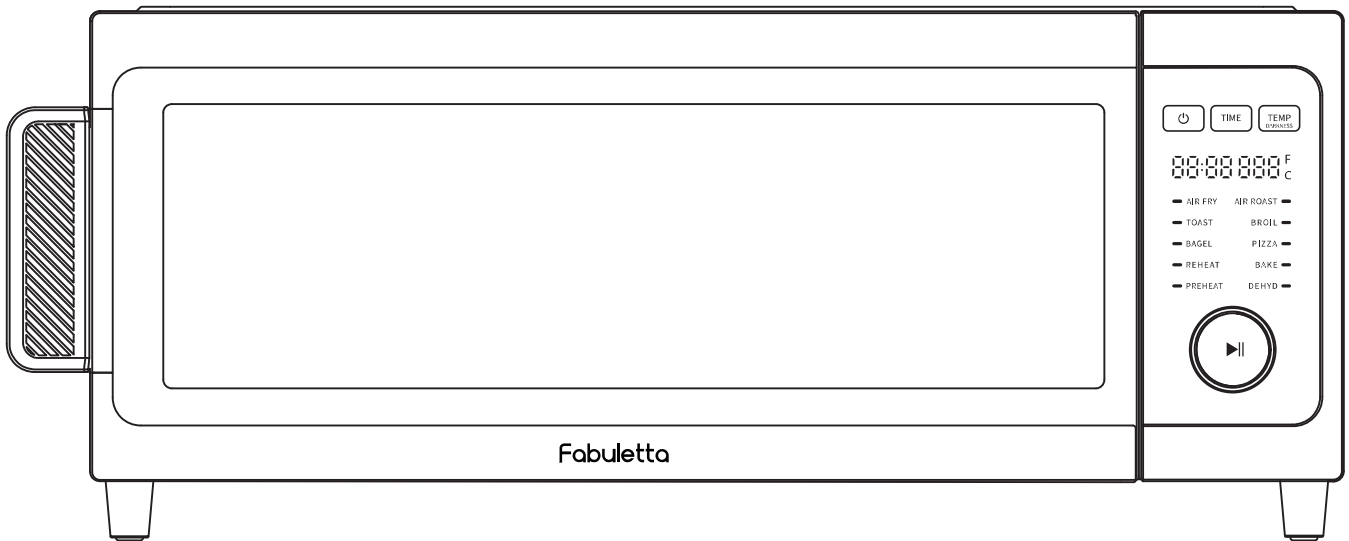


Fabuletta

User Manual

Air Fryer Toaster Oven



Capacity: 15L, 9-Slice Toaster, 12" Pizza

Model: FA0002 120Vac 60Hz 1800W

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IMPORTANT SAFEGUARDS

When using your Oven, basic safety precautions should always be followed, including the following:

1. Read all instructions, product labels and warnings before using oven.
2. **Do not** touch hot surfaces. Always use oven mitts when handling hot materials and allow parts to cool down before cleaning. Always use the oven handles when moving the unit.
3. When the unit is not in use and before cleaning, press the Power Button off and remove the oven from the outlet. Allow the unit to cool thoroughly before putting on or taking off parts.
4. To protect against risk of electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used near children. This appliance is not for use by children.
6. **Do not** operate this or any appliance with a frayed or damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return the oven to the nearest authorized service facility for examination, repair or adjustment.
7. **Do not** use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
8. **Do not** use outdoors.
9. **Do not** use this appliance for other than its intended use.
10. **Do not** let the cord hang over the edge of a table or counter or touch hot surfaces.
11. **Do not** place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution should be used when using containers constructed of material other than metal or glass.
13. A fire may occur if the oven is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
14. **Do not** store any materials other than manufacturer's recommended accessories in the oven when not in use.
15. **Do not** place any of the following materials in the oven:
cardboard, plastic, paper, or anything materials that may catch fire or melt.

IMPORTANT SAFEGUARDS

16. **Do not** cover the oven tray or rack with metal foil. This will cause overheating of the appliance.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
18. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
19. Use extreme caution when removing the tray ,racks or disposing of hot grease or other hot liquids.
20. Always wear protective, insulated oven gloves or use a special handle when inserting or removing items from the hot oven.
21. Children should be supervised to ensure that they do not play with the appliance.
22. The temperature of accessible surfaces may be high when the appliance is operating.
23. The appliance shall not be placed against a wall while working.
24. 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.
25. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
26. **NEVER** leave the oven unattended while in use.
27. The bread may burn, therefore do not use the appliance near or below combustible material, such as curtains.
28. Regarding the instructions for cleaning surfaces in contact with food please refer to the below paragraph "cleaning" in manual.

Plug & Cord

Your oven has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, do not use the plug in that outlet. Do not alter the plug in any way.

Note: This oven uses a short power supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of the extension cord must be as great as the rating of the oven.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NEW OVEN

Main Component

(A) Main Unit

(attached power cord not show)

Handle



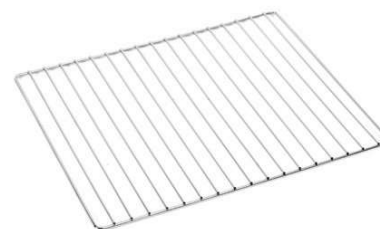
(B) Fry Basket

Install when using the air fry function.
Hand-wash recommended.



(C) Wire Rack

Use on its own or place on the pan top.
Hand-wash recommended.



(D) Food Tray (Bake Pan)

Use on its own or place under Wire Rack
or Air Fry Basket to collect drips.
Hand-wash recommended.



(E) Crumb Tray

Use on its own, place on the bottom
Hand-wash only.



IMPORTANT: Place crumb tray below lower heating elements. DO NOT slide into any rack positions.

GETTING TO KNOW YOUR NEW OVEN



Using The Cooking Functions With Rack Levels

The oven has two available rack positions where your accessories can slide into the unit (see image above). When you select a function, refer to the correspond rack which showing on the door to install accordingly.


Before Using Your Oven

Before using your **Air Fryer Toaster Oven** for the first time, be sure to:

1. Read all of the instruction included in this manual.
2. Wash the air fry basket, bake pan, wire rack, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly.
Do not put accessories in the dishwasher, finishes may degrade.
Never submerge the main unit in water.
3. Wash all accessories and clean the oven's interior. Dry and place accessories back in oven.

Test Run

A test run will help you become familiar with your oven, make sure it's working correctly, and clean it of possible residues.

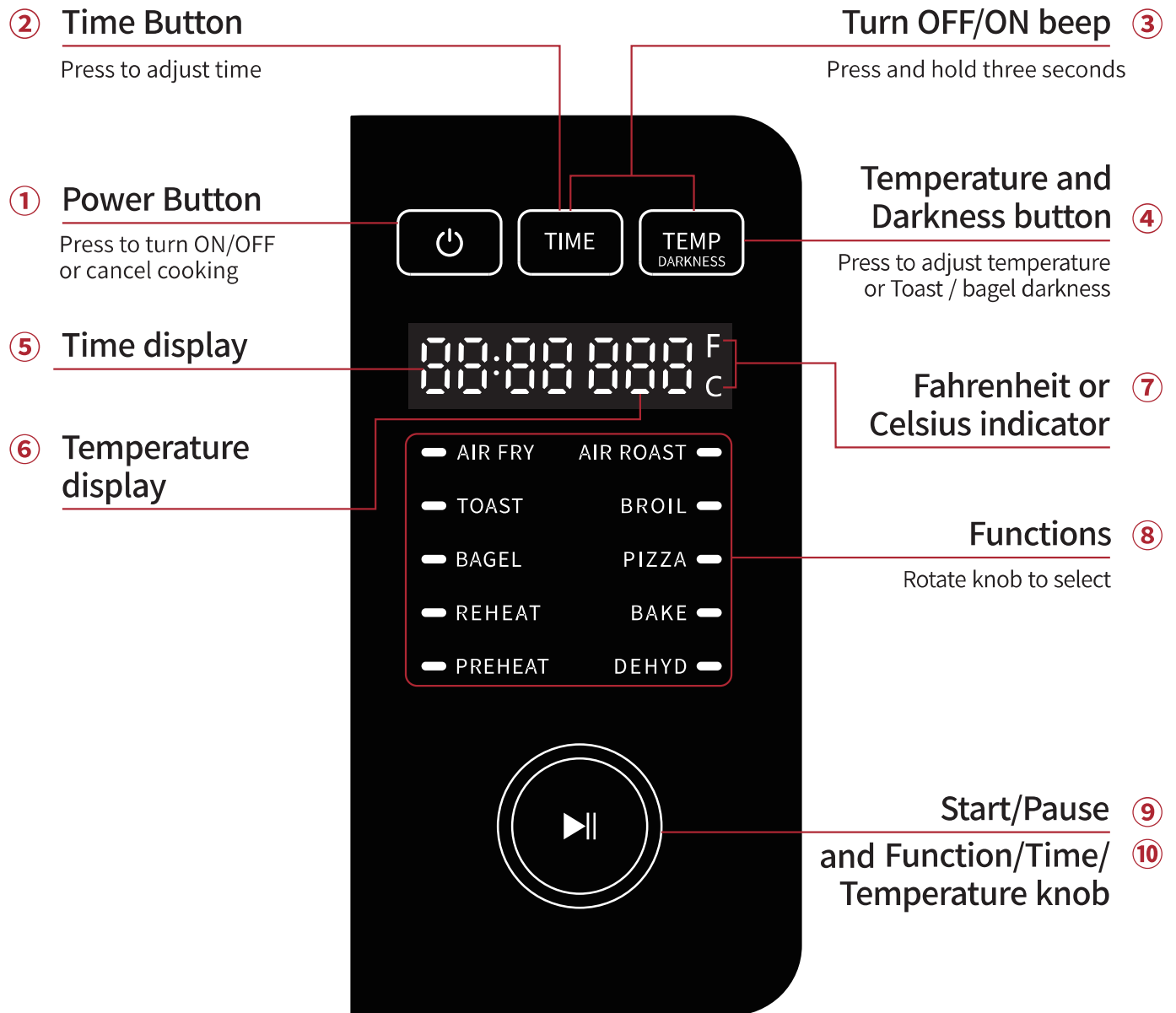
1. Make sure there is no food or packaging in the oven and plug it in.
2. Rotate knob to select the **AIR FRY** and set temperature to 450°F , time 10 minutes.
3. Press **START/PAUSE**  to begin heating., the timer counting down.
4. The oven will stop heating and beep several times when finished.

NOTE: The oven may produce some white smoke or steam during test run.
This is normal.

CAUTION: To avoid risk of injury or burns, do not touch hot surfaces when oven is in use. Always take extreme care when removing bake tray, wire rack or any hot container from a hot oven, always use oven mitt.

USING THE CONTROL PANEL

Control Panel







Note:

1. Time will adjust in increments of +/-1minute.
2. Time adjust by increments of 30 minutes only for dehydrate.
3. Temperature will adjust increments of +/- 5F.
4. F/C unit change, press and hold TEMP button two seconds to switch units between Fahrenheit and Celsius.
5. Press and hold TIME with TEMP button three seconds to turn off/on beep sound.

USING THE CONTROL PANEL

Cooking Operating

1. Place food on the Fry Basket or Food Tray or Wire Rack. Then insert to oven rack position and close the door.
2. Turn the knob  to select function what you want, which it will blink on the panel after selected.
3. Optionally, customize the temperature and time. You can do this anytime during cooking:
 - a. Press **TIME** button , the time digit will start blinking then turn the knob to adjust time.
 - b. Press **TEMP** button , the temperature digit will start blinking then turn the knob to adjust temperature.
 - c. The digit will blink three times after stop turning, the time and temperature will automatically confirm.
4. Press **START/PAUSE** knob  to start cooking. Only the working function will light up, and the display will show the timer counting down.
5. The oven will stop heating, display will show **End** and beep several times when finished.

OVEN FUNCTIONS

Name	Use	Accessory and Rack Level	Range
AIR FRY	<ul style="list-style-type: none"> • Cooks using intense heat and maximized airflow • Foods that would traditionally be fried, such as French fries, and chicken nuggets 	Fry Basket at top position ② Note: When cooking greasy foods (such as chicken), insert the food tray underneath the fry basket to catch oil drippings.	200–450°F / 93–232°C 1 min–60mins
TOAST	<ul style="list-style-type: none"> • Good for browning the bread. • Toast bread to your desired level of darkness 	Wire Rack, at top position ②	Darkness Level 1–7 Time and Temperature is automatic
BAGEL	<ul style="list-style-type: none"> • Toasting crumpets or thick sliced specialty breads which require one side to be toasted more than the other • When toasting bagels, place the inside (cut side) facing upwards • The top side will be toasted more than the bottom side 	Wire Rack, at top position ②	Darkness Level 1–7 Temperature is automatic
REHEAT	Heat leftovers without over cooking	Food tray, or Wire rack, at low position ①	200–450°F / 93–232°C 1 min–60mins
PREHEAT	Rapidly preheating Oven	Without food	200–450°F / 93–232°C Time is automatic

OVEN FUNCTIONS

Name	Use	Accessory and Rack Level	Range
AIR ROAST	<ul style="list-style-type: none"> • Cooking a variety of meats and poultry. • Food will be tender and juicy on the inside and Crispy outside 	Food Tray, at low position ①	200–450°F / 93–232°C 1 min–60mins
BROIL	Evenly broil meats, fish and brown the tops of casseroles and gratins	Food Tray, at top position ②	200–450°F / 93–232°C 1 min–60mins
PIZZA	Melt and brown cheese and toppings while crisping crust	Wire rack, at low position ①	200–450°F / 93–232°C 1 min–60mins
BAKE	Good for baking cakes, muffins and pastries.	Wire rack, at low position ①	200–450°F / 93–232°C 1 min–60mins
DEHYD	<ul style="list-style-type: none"> • Dehydrate combines low and stable heat with airflow to evenly dry out foods without cooking. • Dehydrate meats, fruits, and vegetables for healthy snacks 	Wire rack, or Airfry basket all rack position	100-180F, time up to 24 hours

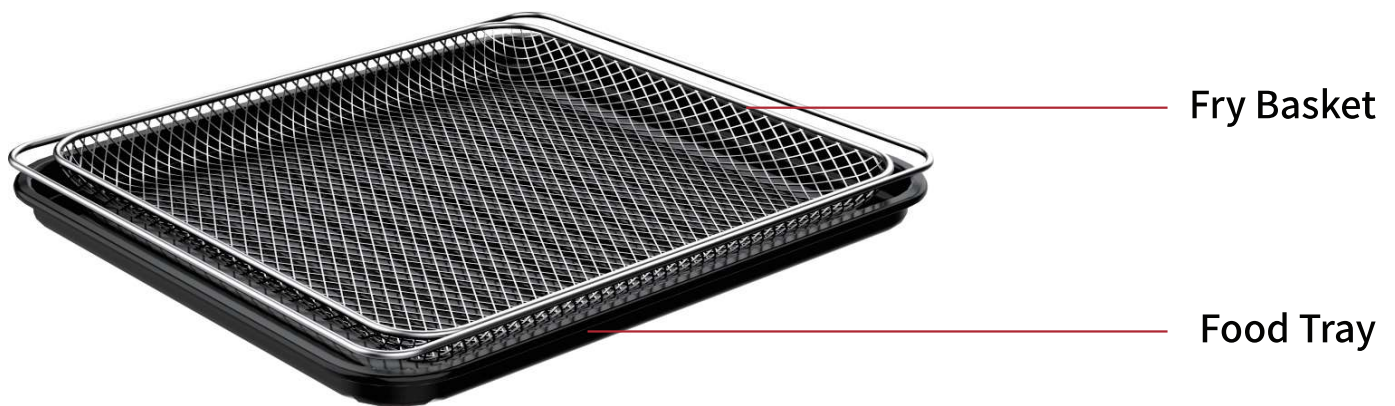
NOTE: The oven’s technology leads to faster cooking. Always monitor food to prevent overcooking. Adjust cook time and temperature according to the portion size and your favorite flavor.

CAUTION: The outer surface of the oven, including the oven door is hot during and after operation . Always use protective hot pads or insulated oven mitts when inserting , removing or handling items from the oven.

Tips of use accessories

When cooking with oil food or air frying greasy food such as beef, chicken, or pork, place the Fry Basket or Wire Rack onto the Food Tray to prevent oil from dripping on the heating elements.

You can use the Fry Basket without the food tray when air frying food with little to no oil or grease, such as vegetables or fruit.



CARE & MAINTENANCE

- This oven contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
- Clean oven accessories (including trays, etc.) and oven interior after every use.
- Do not use abrasive cleaners, metal scouring pads or metal utensils on any part of the oven, including trays and other accessories. These will scratch or damage their surfaces.

Cleaning the Oven

1. Before cleaning, turn off and unplug the oven, and allow it to cool completely. Open the door for faster cooling.
2. Empty crumb tray by sliding it out of the oven.
3. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the oven surface) and wipe all parts of the oven. Do not use a dry cloth on the display screen, or it may be scratched.
4. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
5. Let all surfaces dry completely before plugging in or turning on the oven.



Cleaning the Accessories

Note: After each use, slide out the crumb tray and discard crumbs.

1. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
2. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the trays and scrub. Let the trays sit for 15 minutes before rinsing.
 - c. Wash trays with soap and water.
3. Dry thoroughly.
4. Replace the crumb tray into the oven before plugging in or turning on the oven.



STORAGE & TROUBLESHOOTING

Storage

1. Clean and dry the oven and all accessories.
2. Insert the crumb tray into the oven before insert all the accessories and close door.
3. Store the oven in an upright position. **Do not** store anything on top

Troubleshooting

PROBLEM	POSSIBLE SOLUTION
The Oven will not turn on	Make sure the oven is plugged in.
Foods are not completely cooked	Increase the cooking temperature or time.
Foods are over cooked or burned	Decrease the cooking temperature or time.
	Make sure food items are not too large and are not touching the heating elements.
Food cooked uneven	Preheat the oven manually by using the preheat function. Make sure food items are not too closely packed into a tray, rack, or other container.
White smoke or steam is coming out of the oven	The oven may produce some white smoke or steam during cooking. This is normal.
Dark Smoke is coming out of the oven	Immediately press Power button stop cooking and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door.
Oil flow to crumb tray during cooking chicken	Put Food tray in the Low Rack position for collecting drippings.
A thermometer shows that the oven temperature is different from the oven setting	Commonly used thermometers usually have low sensitivity and take over 10 minutes to measure the correct temperature. This will not affect cooking.
Display shows Error code" E1"	There is a open circuit in the temperature monitor. Contact Customer Support.
Display shows Error code" E2"	There is a short circuit in the temperature monitor. Contact Customer Support.

WARRANTY

The One-Year Limited Warranty is valid for products purchased from our Fabuletta only, starting from the date of original retail purchase against defects in quality and materials under normal, non-commercial use. According to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

WHAT IS COVERED

The repair or replacement of your Fabuletta appliance if your Fabuletta appliance is found to be defective due to faulty materials, workmanship or function within one year of purchase or delivery (if any part is no longer available or out of manufacture, Fabuletta will replace it with a functional replacement part). This warranty provides, at no extra cost to you, all labor and parts necessary to ensure your machine is in proper operating condition during the warranty period.

WHAT IS NOT COVERED

Under your Fabuletta guarantee, Fabuletta shall not be liable for costs of repair or replacement of a product incurred as a result of:
Accidental damage, faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Fabuletta appliance which is not in accordance with this Fabuletta Operating Manual. Machines purchased from an unauthorized dealer. Use of parts and accessories other than those produced or recommended by Fabuletta. Repairs or alterations carried out by unauthorized parties or agents. Use of the machine other than for normal domestic purposes within the United States, e.g. for commercial or rental purposes.

WARRANTY SERVICE

If you have a query about your Fabuletta appliance, please contact the Fabuletta customer service email : support.us@fabuletta.com
Please inform us your model name/number, purchase date ,order number, machine problem and your requirement. Your model number can be found on rating plate. Please keep your purchase receipt in a safe place to ensure you have this information. Service under this warranty will not extend the period of this warranty.

We' re Here to Help!

If you have any questions about our products, please contact our customer support team.

✉ support.us@fabuletta.com



www.Fabuletta.com

*Please have your invoice and order ID ready before contacting Customer Support.

Thanks for your purchase!
Hope you will love it as much as we do.

Fabuletta
Start your fabulous life with Fabuletta

