

# Fabuletta

## User Manual

### Air Fryer Toaster Oven



Capacity: 32 qt, up to 9-slices, 13" pizza  
Model: FAO101 120Vac 60Hz 1800W

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# IMPORTANT SAFEGUARDS

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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 in 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 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

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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. Regarding the instructions for cleaning surfaces in contact with food thanks to refer to the below paragraph "cleaning" in manual.
28. The bread may burn, therefore do not use the appliance near or below combustible material, such as curtains.

**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.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# GETTING TO KNOW YOUR NEW OVEN

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## Main Component

### (A) Main Unit

(attached power cord not show)



### (B) Air 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

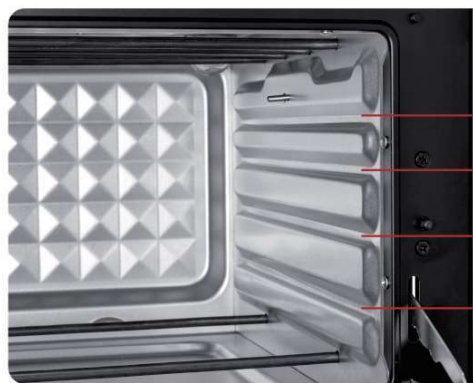
Use on its own, place on the bottom  
Hand-wash only.



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

# GETTING TO KNOW YOUR NEW OVEN

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③	TOAST CHICKEN	④	BAGEL
	AIR FRY VEGGIES		BROIL
	PIZZA DEHYDRATE		
①	SLOW COOK	②	AIR ROAST BAKE
	PROOF		REHEAT DEFROST
	WARM		COOKIES

## Using The Cooking Functions With Rack Levels

The oven has 4 rack levels, where your accessories can slide into the oven (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 Oven, be sure to:

1. Read all of the instructions 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. Clean the oven's interior. Dry and place accessories back in oven.

## Test Run

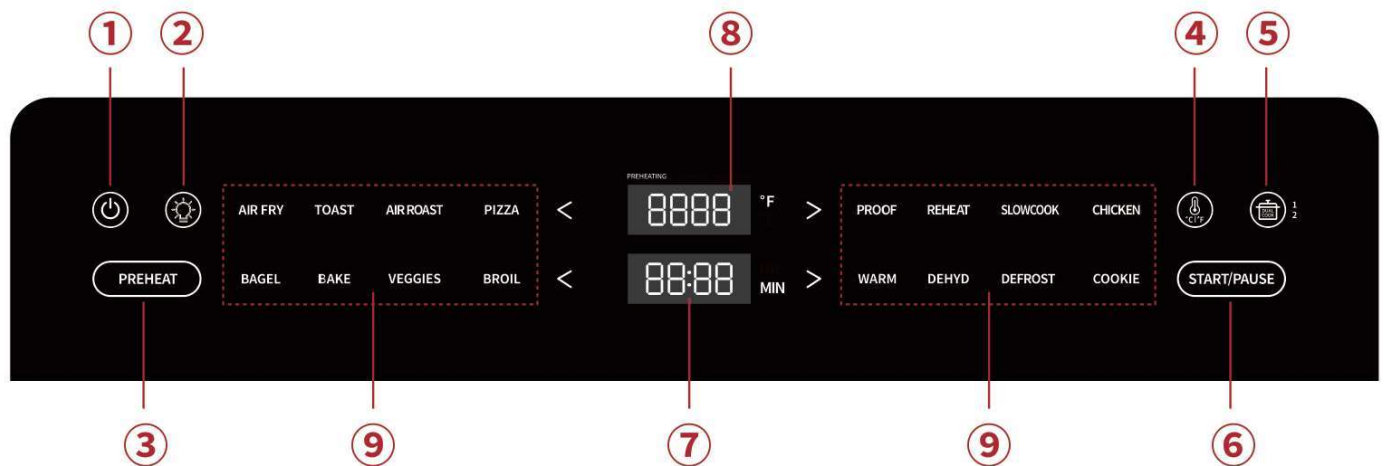
A test run will help you become familiar with your oven, make sure it's working correctly, and clean it of possible residues.

1. Make sure there is no food or packaging in the oven and plug it in.
2. Select the **AIR ROAST** and set temperature to 450°F , time 15 minutes.
3. Press **START/PAUSE** to begin heating. The display only remain Air Roast, other functions will be invisible, 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



## ① Power Button

- Press to turn the oven on/off.
- While the oven is cooking, press to cancel cooking. The oven will return to standby.
- While the oven is standby, press to OFF the oven.

## ② Light Button

Press to turn the interior light on/off.

## ③ Preheat Button

Press to start preheating, oven will beep several times after preheat finished, and the time display will show “End” .

## ④ F/C Unit Button

Press to switch temperature units between Fahrenheit and Celsius.  
Press and hold 5 seconds to close or open Beep sound.



## ⑤ Dual Cook Button

Use to program two-stage cooking operation. It is a special feature that enables to combine two cooking functions and run them consecutively.  
The functions that may program using Dual Cook are Bake, Broil, Air Roast, Pizza, Warm and Air Fry.

# USING THE CONTROL PANEL

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The operating as below stage:

1. Press  button, the functions for dual cook keep light up, others will blink no sight.
2. The step 1: press function button what you want, then press  button again to confirm.
3. Optional: Press TEMP and TIME < **8888** > to set temperature and time.
4. The step 2: repeat above 2 and 3 to select second function.
5. Place food in oven.
6. Press **START/PAUSE** button, Oven will beep when finished.

## ⑥ Start/Pause Button

- Start or pause a cooking function.
- Press to start, the time will count down while start cooking.
- Blink when the oven has paused.
- Press during cooking to change cooking functions.
- Oven will beep several times after cooking finished, and the time display will show “End” .

### Note:

- 1) When you open the oven door during cooking (such as to shake food), the oven will pause cooking automatically, and the interior light will turn on. When you close the oven door, the oven will resume cooking and the interior light will turn back off.
- 2) If paused time more than 15 minutes, the unit will stop cooking and return to standby.

## ⑦ < **88:88** <sup>HR</sup><sub>MIN</sub> > Time Display and Adjust Button

Show the cook time.

Press time button to adjust time directly, Time will adjust in increments of +/- 1 minute (less 1 hour), +/-5 minutes (1-2hour).

Adjust by increments of 30 minutes only for Dehydrate, Slow Cook and Proof.

## ⑧ < **8888** °F °C > Temperature Display and Adjust Button

Show the cook temperature.

Press temperature button to adjust temperature directly, Temperature will adjust in increments of +/- 5°F.

## ⑨ Cooking Functions

Once you selected a function, the temperature and time will set automatically. you can change manually at any time.



# OVEN FUNCTIONS

Name	Use	Accessory and Rack Level	Range
PREHEAT	Rapidly preheating Oven	Without food	200–450°F / 93–232°C
AIR FRY	<ul style="list-style-type: none"> <li>• Cooks using intense heat and maximized airflow</li> <li>• Foods that would traditionally be fried, such as French fries, and chicken nuggets</li> </ul>	Fry Basket at rack level ② or ③  <b>Tips: When cooking greasy foods (such as chicken wings), insert the food tray underneath to catch oil drippings.</b>	200–450°F / 93–232°C 1 min–2 hours
TOAST	<ul style="list-style-type: none"> <li>• Good for browning the bread.</li> <li>• Toast up to 9 slices of bread to your desired level of darkness</li> </ul>	Wire Rack, at rack level ③	Darkness Level 1–7 Time and Temperature is automatic
BAGEL	<ul style="list-style-type: none"> <li>• Toasting crumpets or thick sliced specialty breads which require one side to be toasted more than the other</li> <li>• When toasting bagels, place the inside (cut side) facing upwards</li> <li>• The top side will be toasted more than the bottom side</li> </ul>	Wire Rack, at rack level ④	Darkness Level 1–7 Time and Temperature is automatic
AIR ROAST	<ul style="list-style-type: none"> <li>• Cooking a variety of meats and poultry</li> <li>• Food will be tender and juicy on the inside and Crispy outside</li> </ul>	Food tray, at rack level ②	200–450°F / 93–232°C 1 min–2 hours
PIZZA	Melt and brown cheese and toppings while crisping crust	Wire rack, at rack level ③	200–450°F / 93–232°C 1 min–2 hours

# OVEN FUNCTIONS

Name	Use	Accessory and Rack Level	Range
BAKE	Good for baking cakes, muffins and pastries	Food Tray, at rack level ②	200–450°F / 93–232°C 1 min–2 hours
VEGGIES	Evenly bake veggies	Food Tray, at rack level ③	200–450°F / 93–232°C 1 min–2 hours
BROIL	Evenly broil meats, fish and brown the tops of casseroles and gratins	Food Tray, at rack level ④	200–450°F / 93–232°C 1 min–2 hours
PROOF	<ul style="list-style-type: none"> <li>Precisely hold low temperatures, proof bread, rolls, pizza, and dough</li> <li>Make yogurt (set 110F temperature and 12hrs time)</li> </ul>	Food Tray, or Wire Rack, at rack level ① or ②	80-110F / 27–43°C time up to 24 hours
REHEAT	Heat leftovers without over cooking	Food Tray, or Wire Rack, at rack level ②	200–450°F / 93–232°C 1 min–2 hours
SLOW COOK	<ul style="list-style-type: none"> <li>Simmer food for long periods of time at low temperatures</li> <li>Cook soup</li> </ul> Note: Usually requires placing cookware on top of tray or rack	Food Tray or Wire Rack at rack level ①	150°–250°F / 66°–121°C time up to 12 hours
CHICKEN	Good for chicken wings, drum stick, no added oil	Fry Basket at rack level ② or ③  <b>Tips: When cooking greasy foods (such as chicken wings), insert the food tray underneath the fry basket to catch oil drippings</b>	200–450°F / 93–232°C 1 min–2 hours

# OVEN FUNCTIONS

Name	Use	Accessory and Rack Level	Range
WARM	Keep food warm at the recommended temperature to prevent bacterial growth (160°F / 70°C or above)	Food Tray, or Wire Rack, at rack level ①	140-230F / 60-110°C time up to 2 hours
DEHYD	<ul style="list-style-type: none"> <li>Dehydrate combines low and stable heat with airflow to evenly dry out foods without cooking.</li> <li>Dehydrate meats, fruits, and vegetables for healthy snacks</li> </ul>	Wire Rack, or Fry Basket all rack level	100-180F / 38-82°C time up to 24 hours
COOKIE	Bake cookies and other baked treats	Food Tray, or Wire Rack, at rack level ②	200-450°F / 93-232°C 1 min-2 hours
DEFROST	Thaw frozen food for cooking	Food Tray at rack level ②	140-230°F / 60-110°C 1 min-1 hour
DUAL COOK	<ul style="list-style-type: none"> <li>Dual Cook is a special feature that enables you to combine two cooking functions and run them consecutively</li> <li>This is ideal for those recipes that require multiple cooking steps</li> </ul>	Per functions	Per functions

**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.

# CARE & MAINTENANCE

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- 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

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## 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

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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](mailto: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!

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

✉ [support.us@fabuletta.com](mailto:support.us@fabuletta.com)



[www.Fabuletta.com](http://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

