

CHEFMAN

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Toast-Air®
OVEN+
AIR FRYER

QUICK START GUIDE

- Features
- Control Panel
- Before First Use
- Cleaning and Maintenance
- How to Use
- Cook Function Basics
- Tips

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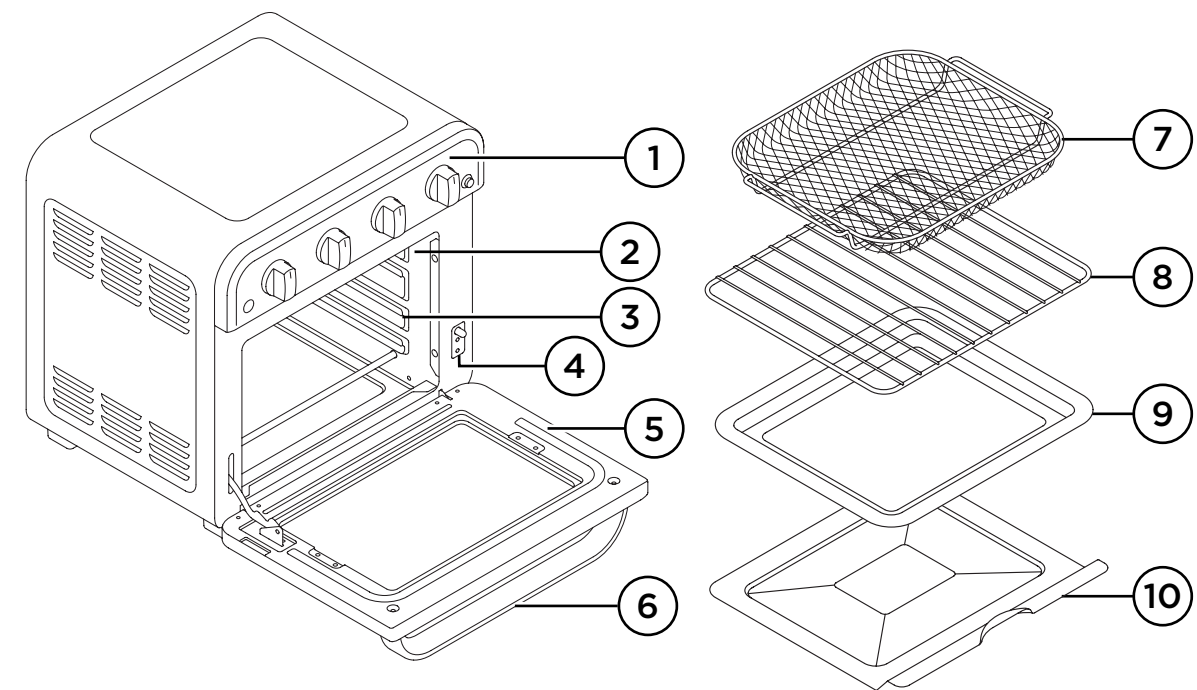
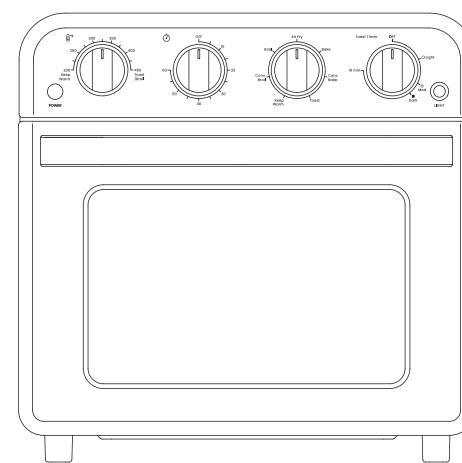
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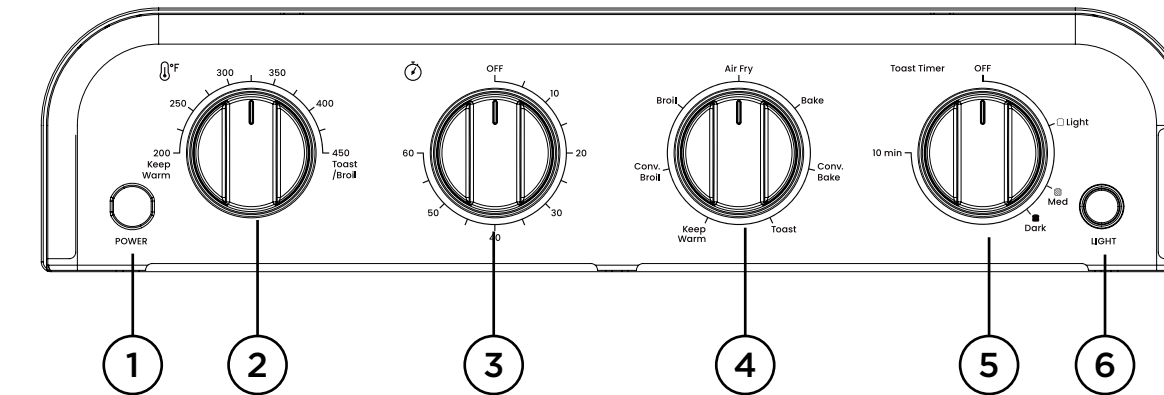
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FEATURES



- | | |
|-----------------------------|---------------------------|
| 1. Control Panel | 6. Cool-Touch Door Handle |
| 2. Easy-Clean Interior | 7. Air Fry Basket |
| 3. Rack Insert Positions | 8. Removable Wire Rack |
| 4. Door Switch | 9. Broil/Bake Pan |
| 5. Door with Viewing Window | 10. Pull-Out Crumb Tray |

CONTROL PANEL



1. Power Light
2. Temperature Dial
3. Oven Timer
4. Cook Function Dial
5. Toast Timer
6. Oven Light Button

BEFORE FIRST USE

1. Read and remove all packing materials and stickers (except for the rating label). Be sure all accessories are accounted for.
2. Gently wipe the exterior and interior of the oven with a clean, damp cloth and dry thoroughly.
3. Hand wash and dry the air fry basket, wire rack, broil/bake pan, and crumb tray. The basket and rack are also top-rack dishwasher safe; the crumb tray and broil/bake pan are not.
4. Place the unit on a flat, heat-resistant surface at least 2 inches away from the wall or any other objects.

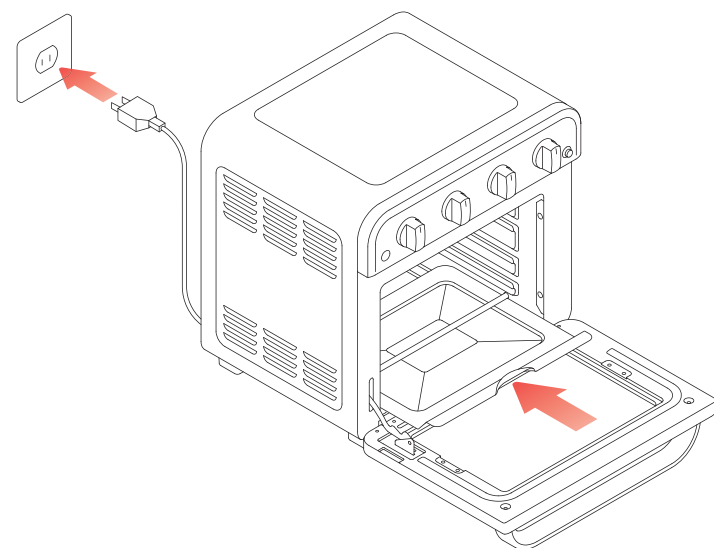
CLEANING AND MAINTENANCE

1. Unplug the unit and allow it to cool completely before cleaning.
2. Gently wipe the exterior with a clean, damp cloth and dry thoroughly. Use a mild liquid soap and a damp cloth or sponge to wipe glass on door. Do NOT use a spray glass cleaner.
3. Using a mild liquid soap and a damp cloth or sponge, wipe the interior walls. Do NOT use abrasive cleaners.
4. Slide out the crumb tray and toss out crumbs. Hand wash and dry. The crumb tray is not dishwasher safe.
5. Hand wash and dry the broil/bake pan, wire rack, and basket. The rack and basket are also top-rack dishwasher safe; the broil/bake pan is not dishwasher safe.
6. Fully dry the unit and all accessories before storing.

HOW TO USE

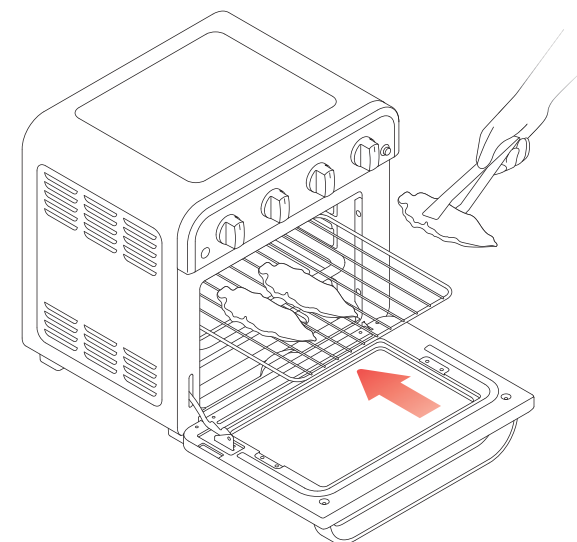
STEP 1

Make sure the crumb tray is inserted in its position at the bottom of the oven and plug in the unit.



STEP 2

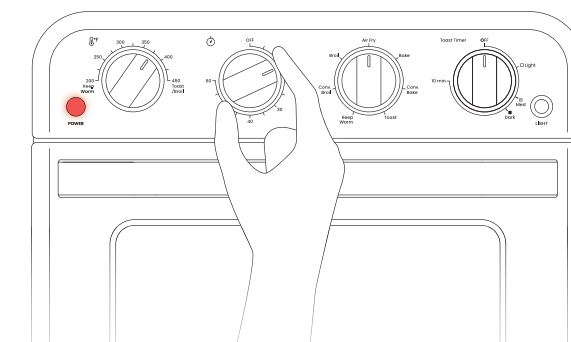
Place food on the broil/bake pan, wire rack, or in the air fry basket. Insert it into the oven in the position indicated in the chart at right. If not using the broil/bake pan, insert it into the bottom rack position for easy cleanup.



STEP 3

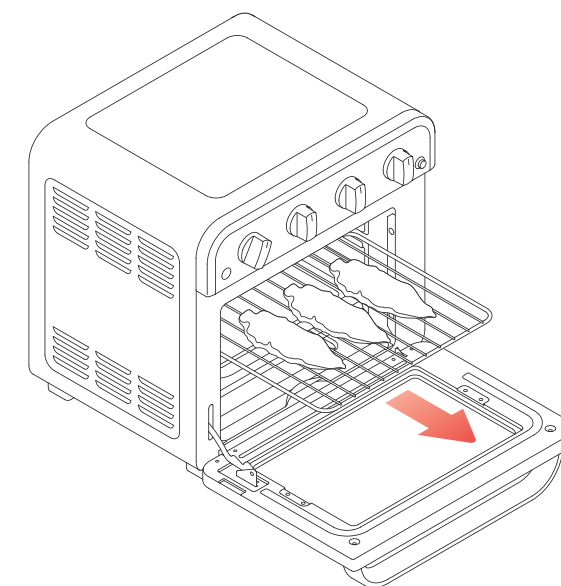
Set the cook function, temperature, and timer dials to the desired settings. (To use the Toast cook function, set the Cook Function and Temperature Dials to Toast, then set the Toast Timer Dial to the desired shade.)

NOTE: To set a time of less than 20 minutes when using the Oven Timer, first turn the timer past the 20-minute mark, then turn it back to the lower time desired.



STEP 4

Once a timer is set, the red power light will come on and cooking will begin. Cook until the timer ends (it will ring when done), then carefully remove the food from the unit. Check for doneness, serve, and enjoy.



COOK FUNCTION BASICS

Cook Function	Recommended Rack Position	Recommended Temperature
Air Fry	Top	300-450 °F
Bake	Middle or Bottom	300-450 °F
Convection Bake	Middle or Bottom	300-425 °F
Broil	Top*	450 °F
Convection Broil	Top*	450 °F
Toast	Middle	450 °F
Keep Warm	Middle or Bottom	200 °F

*If food touches heating element in top position, switch to middle rack position.

TIPS

- For best results, use the rack position indicated for your cook function in the chart above (see p. 10 of the User Guide for more details).
- If not cooking on the broil/bake pan, consider inserting it in the bottom rack position as a drip tray for easy cleanup.
- When air frying, try tossing food in a little oil before cooking to enhance browning and crisping.
- When baking, the oven benefits from a 5-minute preheat to adjust for preheating required in traditional ovens. If not preheating, baked goods may require an additional 5 minutes of bake time.
- If using a small pizza stone, heat the stone in the unit for at least 20 minutes before baking your pizza. Place the stone in the unit and set to 450°F. You can incorporate both preheating and cooking all in one cycle by setting the timer for 30 to 40 minutes.
- When working with delicate food that can easily crumble, take the rack out of the unit and assemble your food directly on the rack.