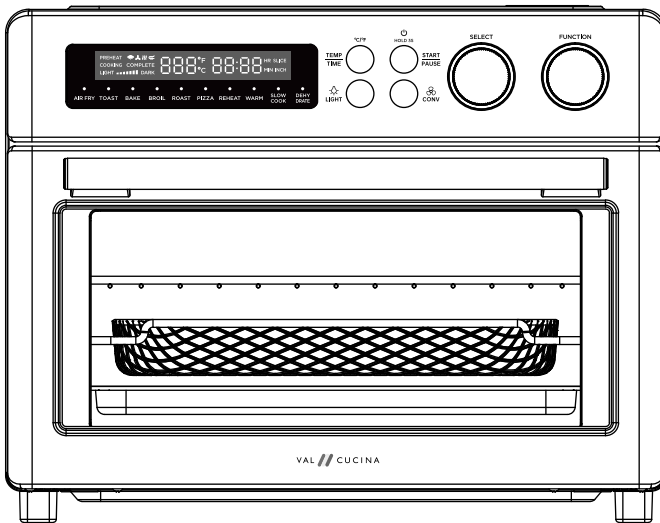


VAL // CUCINA

Air Fryer Toaster Oven

User Manual for all TA25G Series



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SPECIFICATIONS

Power Supply	AC 120V, 60Hz
Rated Power	1750W
Capacity	26qt/25L, 12" Pizza 6-slice Toaster
Temperature Range	150-450°F / 65-230°C
Time Range	1min-24hr
Weight	20.5 pounds/ 9.3kg
Dimensions	17.0×17.0×13.5 inches 43.0×43.0×34.0 cm

PACKAGE CONTENTS

- 1 × Air Fryer Toaster Oven
- 1 × Oven Rack
- 1 × Baking Tray
- 1 × Air Fryer Basket
- 1 × Crumb Tray
- 1 × User Manual
- 1 × Recipe Book

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

Key Safety Points

- Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
- To **AVOID** choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
- **DO NOT** use the appliance near the edge of a bench top or table. Ensure the surface is stable, level, heat-resistant and clean.
- **DO NOT** use on a cloth-covered surface, near curtains or other flammable materials.
- **DO NOT** use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- **DO NOT** let the power cord hang over the edge of a table or counter or touch hot surfaces.
- To **AVOID** electric shock, do not immerse the cord or plug in water (or other liquids).
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they **DO NOT** play with the appliance.

- It is recommended to regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been damaged in any way. Immediately stop use and call VAL CUCINA Customer Service.
- The appliance is not intended to be operated by means of external timer or separate remote-control system.
- This appliance is for household use only. **DO NOT** use in any type of moving vehicles. **DO NOT** use the appliance outdoors, or for anything other than its intended use. Misuse can cause injury.
- If the appliance is to be: left unattended, cleaned, moved, assembled or stored, always switch the unit off and unplug the cord from the power outlet and allow to cool completely.
- **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- The temperature of accessible surfaces may be high when the appliance is operating. **DO NOT** touch hot surfaces. To **AVOID** burns, use extreme caution when removing pans, dishes and accessories such as the included oven rack and baking pan, that contain hot oil or other hot liquids.
- **DO NOT** lay cooking utensils, baking pans or dishes on the glass door.
- **DO NOT** leave pans, dishes, or accessories halfway out of the rail, as they may tip over and cause burns.
- **DO NOT** place cardboard, plastic, paper, or other flammable materials in the oven.
- To **AVOID** overheating, **DO NOT** use metal foil in the oven unless directed. Use extreme caution when using foil, and always fit the foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.
- **NEVER** put baking or parchment paper into the oven without food on top. Air circulation can cause paper to move and touch heating elements.

While Cooking

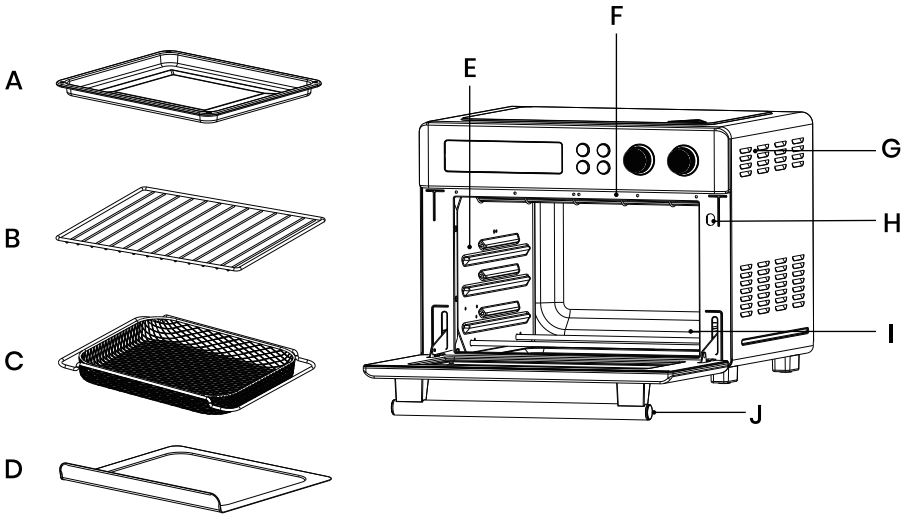
- When operating the oven, keep a minimum distance of 4 inch/10cm of space on both sides of the appliance and 6 inch/15cm above.

- **DO NOT** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. Ensure pans and dishes are oven safe before using in the oven.
- Caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack. **DO NOT** place sealed or airtight containers in the oven.
- Oversized foods and metal utensils **MUST NOT** be inserted in the oven as they may create fire or risk of electric shock.
- The use of accessories and attachments not recommended or supplied with this oven may cause injuries.
- Immediately turn off and unplug your oven if you see dark smoke coming out. Food is burning. Wait for smoke to clear before opening the oven door.

Specific Instructions for TA-25G series

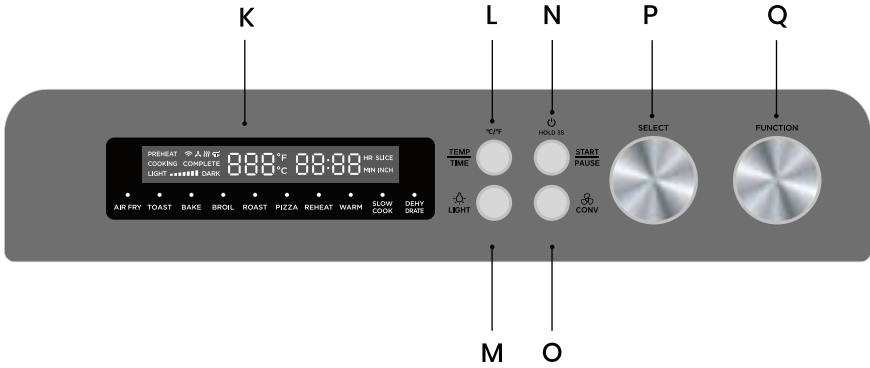
- We recommend the oven is operated on a dedicated circuit separated from other appliances. Consult a licensed and qualified electrician if you are unsure.
- To **TURN OFF** the oven, press and hold the **START/PAUSE** button for 3 seconds on the control panel. The oven is off when the display turns off and beeps 3 times.
- Press and hold **TEMP/TIME** button for 3 seconds to switch temperature units between Fahrenheit and Celsius.
- Regularly clean the crumb tray. To clean the crumb tray:
 - Turn OFF the oven.
 - Allow the oven to cool completely and then remove the power cord from the power outlet.
 - Remove the crumb tray and clean with warm soapy water.
 - Dry the tray completely before inserting it securely back in place.

COMPONENTS



- | | | |
|--------------------------|---|-----------------------------------|
| A. Baking Pan | E. Accessory Groove | H. Resuming Switch |
| B. Oven Rack | F. Infrared Heating Elements (TOP) | I. Bottom Heating Elements |
| C. Air Fry Basket | G. Ventilation Slots | J. Door Handle |
| D. Crumb Tray | | |

DISPLAY & CONTROLS



- K. LED Display
- L. Temp/Time/Temp Unit Switch Button
- M. Light Button
- N. Start/Pause/Power Off Button

- O. Convection Button
- P. Select Knob
- Q. Function Knob

LED Display

Indicate functions and its associated temperatures, times, pizza inches, toast slices and darkness. Shows cooking process and fan/light working status.

FUNCTION Knob

- Turn the knob to change cooking functions.
- The current function indicator will illuminate on the display.

SELECT Knob

- After choosing cooking function, turn the SELECT knob to change temperature and time.

- Turn clockwise to increase and counterclockwise to decrease.

START/PAUSE Button

- After FUNCTION, TEMPERATURE and TIME being set, press START/PAUSE button to start and pause cooking.
- When cooking paused, press and hold for 3 seconds to cancel current cooking and turn off the oven.

TEMP/TIME Button

- Press once to adjust time and press again to adjust temperature.
- Turn the SELECT knob clockwise to increase the setting and counterclockwise to decrease the setting.
- Time will adjust in increments of +/- 1,5,10 minutes (see chart).
- Temperature will adjust in increments of +/- 5°F/5°C .
- Press and hold to switch temperature units between Fahrenheit and Celsius.

Time Increment Chart.	
Below 30 minutes	+/- 1-minute increments
30-60 minutes	+/- 5-minute increments
Above 1 hour	+/- 10-minute increments

CONV Button

- Press to turn the convection fan on/off.
- The fan can be used with all cooking functions except TOAST and WARM.
- The fan is automatically set when cooking with AIR FRY, PIZZA, SLOW COOK and DEHYDRATE, and optional for BAKE, BROIL and REHEAT.

LIGHT Button

- Press to turn the interior light on/off.

BEFORE FIRST USE

PREPARING THE OVEN

Before first use, please run the oven empty for 20 MINUTES to remove protective substances from the heating elements. Ensure the area is well ventilated as the oven may emit vapors. These vapors are safe and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the crumb tray, oven rack, baking pan, air fry basket from the poly foam packaging. Wash them with a soft sponge in warm, soapy water then rinse and dry thoroughly.
3. Wipe the interior of the oven with a soft, damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4 inch (10cm) of space on both sides of the appliance and 6 inch (15cm) above.
5. Insert the crumb tray into the oven.
6. Unwind the power cord completely and insert the power plug into a grounded power outlet.
7. The oven alert will sound, and the LED screen will illuminate. The function options will appear with an indicator on the Air Fry setting.
8. Turn the FUNCTION knob to the right until the indicator reaches the BAKE function.
9. Keep the preset temperature 400°F/205°C and press once the TEMP/TIME button, then turn the SELECT knob counterclockwise to 20 min.
10. Press the START/PAUSE button. The LED display will indicate a blinking 'PREHEATING'. Once the oven has completed the preheating cycle, an alert will sound.
11. Open and then close the door. The timer will be displayed and automatically begin to count down.
12. At the end of the cooking cycle, the oven alert will sound.
13. The oven is now ready to use.

COOKING SETTING MEMORY

1. Any function, with changes to its default temperature, time, toast slices and darkness, pizza size etc, as soon as being operated, those changes will be automatically memorized and become the default of the function for next use.
2. Upon power on or revive from sleeping mode, the last time operated function will be displayed as stand by.
3. To clear memories and reset all functions, PRESS and HOLD simultaneously the CONV button and LIGHT button for 3 seconds until the oven beeps 1 time and a '1' display on the screen.

HOW TO BYPASS PREHEAT?

BAKE AND ROAST.

As an option for BAKE and ROAST, the oven is equipped with the option to select or cancel PREHEAT.

The TEMP/TIME button can be toggled between three selections: TEMPERATURE, TIME and PREHEAT. To activate/cancel PREHEAT press the TEMP/TIME button until PREHEAT appears on the LED screen. Turn the SELECT knob to activate or cancel PREHEAT.

If PREHEAT is selected: The oven temperature will increase to selected temperature. LED Display will flash PREHEAT. Once desired temperature is reached, the oven will beep several times and the LED display will show COMPLETE. Open door and introduce food. Once door is closed, LED display will show COOKING and oven will start.

If PREHEAT is not selected introduce food. Once door is closed, LED display will show COOKING and oven will start.

PIZZA.

Because pizza needs the oven to be preheated, on the PIZZA function, PREHEAT is allways on.

USE OF COOKING FUNCTIONS

Cooking functions are programmed with an ideal time and temperature for cooking certain foods.

For more information on each cooking function, see its individual section, or the Cooking Function Quick Reference Chart.

Cooking Function Quick Reference Chart

Function	Use	Suggested Accessory Position	Preset	Preheat Preset/ Optional	Convection Preset/ Optional	Range
AIR FRY	Cooks using intense heat and maximized airflow. Cook food such as French fries and chicken wings.	Top	400°F / 205°C 15 Min Convection	No	Yes	200-400°F / 95-205°C 1-30 min
TOAST	Toast or brown bread.	Middle	Darkness 4 Slice 4	No	No	Darkness 1-7 Slices 1-6
BAKE	Cook food evenly throughout. Bake cakes, muffins, pastries.	Middle	400°F / 205°C 30 Min Preheat	Yes/ Optional	No/ Optional	150-450°F / 65-230°C 1 min-2 hr
BROIL	Cook open-faced sandwiches, thin cuts of meat (such as bacon), poultry, fish, sausages and vegetables. Brown the tops of casseroles, gratins and desserts.	Top	450°F / 230°C 10 Min	No	No/ Optional	400-450°F / 205-230°C 1 min-30 min
ROAST	Cook a variety of meats and poultry. Food will be tender and juicy on the inside and well-roasted on the outside.	Bottom	400°F / 205°C 60 Min Preheat	Yes/ Optional	No/ Optional	150-450°F / 65-230°C 1 min-2 hr
PIZZA	Melt and brown cheese and toppings while crisping crust.	Middle	9 INCH 380°F / 195°C 9 Min Preheat Convection	Yes	Yes	Inches 6-12 150-450°F / 65-230°C 1-30 min
REHEAT	Gently reheat leftovers without browning or drying them out.	Bottom	350°F / 175°C 3 Min	No	No/ Optional	150-450°F / 65-230°C 1-20 min
WARM	Keep food warm at the recommended temperature to prevent bacterial growth.	Bottom	180°F / 80°C 60 Min	No	No	150-300°F / 65-150°C 1 min-4 hr
SLOW COOK	Simmer food for long periods of time at low temperatures. Cook soup.	Bottom	200°F / 95°C 60 Min Convection	No	Yes	150-230°F / 65-110°C 1 min-8 hr
DEHYDRATE	Evenly dry out food without cooking. Dry fruit or vegetable chips.	Top	150°F / 65°C 4 Hr Convection	No	Yes	150-200°F / 65-95°C 1 min-24 hr

OVEN FUNCTIONS REVIEW

AIR FRY



The AIR FRY function combines intense heat and maximized air flow to cook foods crispy and brown.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: TOP

1. Turn the FUNCTION knob to AIR FRY, which indicates the preset temperature of 400°F/205°C and preset time of 15 Min. The preset CONVECTION setting will also be displayed.
2. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating)
 - a. Turn the SELECT knob to adjust the temperature between 200–400°F/95– 205°C.
 - b. Press TEMP/TIME to set time. Turn the SELECT knob to adjust the time between 1 min to 30 mins.
3. Place food in the fry basket.

- Avoid overfilling the fry basket, or food may not air fry correctly.
- When air frying fatty foods (such as chicken wings), insert the baking pan underneath the air fry basket to catch oil drippings.

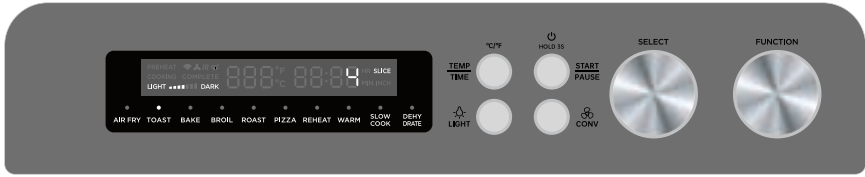
4. Insert at TOP position.

5. Close the oven door and press START/PAUSE button to begin cooking.

NOTE: For better cooking result, a shake or flip of the food during halfway is recommended.

- a. Take the fry basket out of the oven, being careful of hot steam. The oven will pause cooking automatically as long as the oven door is open.
 - b. Shake or flip the food.
 - c. Put the fry basket back into the oven. Cooking will automatically resume when you close the oven door.
6. The oven will stop heating and beep several times when finished.

TOAST



The TOAST function browns and crisps the outside of your bread while keeping the inside soft and moist. It is also ideal for English muffins and frozen waffles.

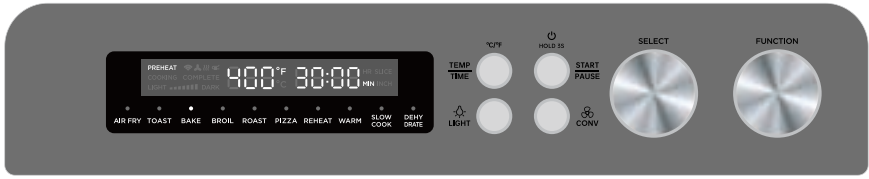
Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: MIDDLE

1. Place up to 6 slices of bread on the wire rack. Insert the wire rack at MIDDLE position and close the oven door.
 2. Turn the FUNCTION knob to TOAST, the preset number of slices 4 blinks.
 3. Turn the SELECT knob to increase or decrease the number of slices which ranges from 1 to 6.
 4. Optionally, customize the darkness level. You can only do this before cooking starts.
 - a. Press TEMP/TIME. Turn the SELECT knob to adjust the darkness level between 1-7.
 - b. Use 1-2 for a light toast, 3-5 for a medium toast, and 6-7 for a dark toast.
- NOTE:**
- When setting the darkness level, consider the type of thickness, and freshness of the bread.
 - Try lighter settings for raisin toast, white bread and thinly sliced bread.
 - Try darker settings for rye, whole wheat, heavier-textured bread and fresh bread.
 - Time and temperature are set automatically. Time can be further changed during cooking by turning SELECT knob to increase/decrease with darkness level.
5. Press START/PAUSE to begin. The display will show the timer counting down.
 6. The oven will stop heating and beep several times when finished.

BAKE



The BAKE function is to cook food evenly throughout. It is ideal for baking cakes, muffins, brownies and pastries. Also ideal for cooking pre-packaged frozen meals such as lasagna and pot pies.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: MIDDLE

1. If using the baking pan, insert at middle position and close the oven door.
2. Turn the FUNCTION knob to BAKE. The LED display will show a preset temperature of 400°F/205°C and a preset time of 30 Min.
3. Turn the SELECT knob to adjust the temperature. The temperature can be adjusted between 150-450°F/65-230°C.
4. Press TEMP/TIME to toggle between TIME, TEMPERATURE and PREHEAT. When time is set, turn the SELECT knob to adjust the time. Time can be adjusted between 1 min and 2 hours.

5. Press TEMP/TIME one more time to adjust the PREHEAT function. Turn the SELECT knob to activate or cancel PREHEAT.

NOTE: The temperature and time can be adjusted anytime during cooking (except during preheating)

6. Press START/PAUSE to begin cooking.
 - I. If PREHEAT is selected: The oven temperature will increase to selected temperature. LED Display will flash PREHEAT. Once desired temperature is reached, the oven will beep several times and the LED display will show COMPLETE.

NOTE: If PREHEAT is not SELECTED cooking will start once the door is closed.
 - II. With caution, place food inside the oven. Use the middle position if using the baking pan.
 - III. Once the door is closed, the oven will start cooking and the LED display will show the timer and the word COOKING.

BAKE

7. When the timer ends, there will be several beeps and the oven will stop heating.
8. Close the door, the oven will start cooking immediately and will show the timer count down.
9. The oven will stop heating and beep several times when finished.

NOTE:

- *To prevent damaging to the porcelain trays when baking citric acid ingredients (oranges, lemons), always line the trays with foil or parchment. Use extreme caution. Secure foil and make sure it does not touch the heating elements.*

BROIL



The BROIL function is ideal for cooking open-faced sandwiches, thin cuts of meat, poultry and fish, sausages and vegetables. Broiling can also be used to brown the tops of casseroles, gratins and desserts.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: TOP

1. Turn the FUNCTION knob to BROIL, which indicates the preset BROIL temperature of 450°F/230°C and preset time of 10 MINS.
2. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 400 - 450°F/205 - 230°C.
 - b. Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1 min to 30 mins.
3. Place the food on the baking pan.
 - a. Optionally, lightly grease the enamel baking pan or line with foil to prevent food from sticking.
 - b. Use extreme caution when using foil and always fit foil as securely as possible. To avoid overheating and risk of fire, make sure foil does not contact the heating elements.
4. Insert the baking pan at top position.
 - a. Insert at middle position instead for:
 - Bulky food that may touch the upper heating elements
 - Thick food such as burger patties
 - Marinated food such as chicken wings
 - Food requiring a gentler broil
5. Close the oven door and press START/PAUSE to begin cooking. The display will show the timer counting down.
6. The oven will stop heating and beep several times when finished.

ROAST



The ROAST function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and roasted to perfection on the outside.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: BOTTOM

1. Turn the FUNCTION knob to BAKE. The LED display will show a preset temperature of 400°F/205°C and a preset time of 1 HR.
2. Turn the SELECT knob to adjust the temperature. The temperature can be adjusted between 150–450°F/65–230°C.
3. Press TEMP/TIME to toggle between TIME, TEMPERATURE and PREHEAT. When time is set, turn the SELECT knob to adjust the time. Time can be adjusted between 1 min and 2 hours.
4. Press TEMP/TIME one more time to adjust the PREHEAT function. Turn the SELECT knob to activate or cancel PREHEAT.

NOTE:

The temperature and time can be adjusted anytime during cooking (except during preheating). If PREHEAT function is selected, wait until the oven reaches the desired temperature before introducing food. Refer to HOW TO BYPASS REHEAT? for more info.

5. Place the food on the baking pan.
 - a. Optionally, lightly grease the enamel baking pan or line with foil to prevent food from sticking.
 - b. Use extreme caution when using foil and always fit foil as securely as possible. To avoid overheating and risk of fire, make sure foil does not contact the heating elements.
6. Insert the backing pan at bottom position.
7. Close the oven door and press START/PAUSE to begin cooking. The display will show the timer counting down.
8. The oven will stop heating and beep several times when finished.

PIZZA



The PIZZA function melts and browns cheese and toppings, while crisping up the pizza crust.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: MIDDLE

1. Insert wire rack at middle position and close the oven door.
2. Turn the FUNCTION knob to PIZZA, the preset number of inches 9 blinks. The preset CONVECTION setting will also be displayed. Choose either of the cooking options from:
 - a. Auto menu by size of pizza. Turn the SELECT knob adjust the size between 6, 9 and 12.
 - b. Manually customize the temperature and time. You can do this anytime during cooking (except during preheating).
 - Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 150–450°F/65–230°C.
 - Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1–30 min.

3. Press START/PAUSE to begin PREHEATING. The display will show PREHEATING. When preheating completes, the oven will beep several times, the display will flash.
4. Place pizza on a pan and place the pan on the center of the wire rack so air will flow around all sides of the food.

NOTE:

- Remove any cardboard, plastic, paper or other flammable materials.
 - For large pizzas, open the oven door halfway through cooking and carefully turn the pizza 90 degrees for more even browning.
 - If using pizza pan, place it in the oven during the preheating cycle for the best result. Carefully place pizza on the heated pizza pan.
5. Close the door, the oven will start cooking immediately and will show the timer count down.
 6. The oven will stop heating and beep several times when finished.

REHEAT



The REHEAT function is ideal for gently reheating leftovers without browning or drying them out.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: BOTTOM

1. Place food, positioned on the included baking pan, pizza pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food. Insert at bottom position.
2. Turn the FUNCTION knob to REHEAT, which indicates the preset REHEAT temperature of 350°F/175°C and preset time of 3 MIN.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 150– 450°F/65– 230°C.
 - b. Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1 min to 20 mins.
4. Press START/PAUSE to begin REHEATING. The display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

WARM



This function is designed to keep food warm at the recommended temperature to prevent bacterial growth (160°F/70°C or above).

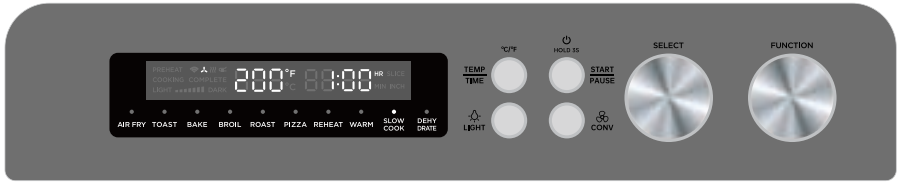
Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: BOTTOM

1. Place food, positioned on the included baking pan, pizza pan or other oven-proof dish, on the center of the wire rack, so air will flow around all sides of the food. Insert at bottom position.
2. Turn the FUNCTION knob to WARM, which indicates the preset WARM temperature of 180°F/80°C and preset time of 1 Hr.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 150– 300°F/65– 150°C.
 - b. Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1 min to 4 hr.
4. Press START/PAUSE to begin WARMING. The display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

SLOW COOK



The SLOW COOK function has cooking profiles designed for long cook times at low temperatures.

Heating Elements:

Top and bottom heating elements cycle on and off.

Rack Position: BOTTOM

1. Place food in a heat-safe container. Cover and place on the baking pan or wire rack. Insert at bottom position and close the door.

NOTE:

- *Make sure cookware is oven-proof and does not weigh over 8 lb (3.63 kg) when full.*
- *Fill container to a minimum of halfway and a maximum 3/4 full to avoid spilling and over- or under-cooking.*
- *ALWAYS slow cook with a lid on the container to prevent food from drying out.*
- *DO NOT slow cook frozen foods.*
- *Cut large pieces of meat in half to allow even heating.*

2. Turn the FUNCTION knob to SLOW COOK, which indicates the preset SLOW COOK temperature of 200°F/95°C and preset time of 1 hr. The preset CONVECTION setting will also be displayed.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 150 – 230°F/65 – 110°C.
 - b. Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1 min to 8 hr.
4. Press START/PAUSE to begin SLOW COOKING. The display will show the timer counting down.
5. The oven will stop heating and beep several times when finished.

DEHYDRATE



The DEHYDRATE function combines low and stable heat with steady airflow to evenly dry out foods without cooking. Ideal for drying fruit or vegetable chips.

Heating Elements:

Top heating elements cycle on and off.

Rack Position: TOP

1. Place the food on the wire rack or fry basket.

NOTE:

- *When dehydrating foods that may drip, such as marinated jerky, place the backing pan in the bottom position to catch drippings.*
- *Optionally, to prevent staining when dehydrating certain foods (such as beets or marinated meats with dark sauces), line the rack or basket with parchment paper.*
- *NEVER put parchment paper into oven without food on top. Air circulation can cause paper to move and touch heating elements.*

2. Insert oven rack or air fry basket at top position. Close the oven door.
3. Turn the FUNCTION knob to DEHYDRATE, which indicates the preset DEHYDRATE temperature of 150°F/65°C and preset time of 4 hr. The preset CONVECTION setting will also be displayed.
4. Optionally, customize the temperature and time. You can do this anytime during cooking.
 - a. Press TEMP/TIME once to set temperature. Turn the SELECT knob adjust the temperature between 150–200°F/65–95°C.
 - b. Press TEMP/TIME again to set time. Turn the SELECT knob to adjust the time between 1 min to 24 hr.
5. Press START/PAUSE to begin DEHYDRATE. The display will show the timer counting down.
6. The oven will stop heating and beep several times when finished.

CARE & MAINTENANCE

Clean oven accessories (including crumb tray etc.) and oven interior after every use.

NOTE:

- *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.*
- *This oven contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.*

1. Before cleaning, turn off and unplug the oven, and allow it to cool completely. Open the door for faster cooling.
2. 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.
3. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
4. Let all surfaces dry completely before plugging in or turning on the oven.

WARNING:

- Use extreme caution when cleaning the quartz heating elements.
- Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element.
- Do not use any type of cleanser or cleaning agent.
- Let all surface dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

CARE & MAINTENANCE

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

1. Ensure the oven is turned off by removing the power plug from the power outlet.
2. Allow the oven and all accessories to cool completely before disassembling and cleaning.
3. Ensure the oven and all accessories are clean and dry.
4. Insert the crumb tray into the oven. Insert the rack at up position, fry basket at middle and baking pan at bottom.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store anything on top.

TROUBLESHOOTING

Possible Problem	Easy Solution
The oven will not turn on.	Make sure the oven is plugged in. Insert the power plug into an independent or different outlet.
Food is not completely cooked.	Increase cooking temperature or time.
Food is overcooked or burned.	Decrease cooking temperature or time. Make sure food items are not too large and are not touching the heating elements.
Food is cooked unevenly.	Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 90/180 degrees for more even darkness. 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. During first use, dust from the packing process may cause white smoke. This is normal for toaster ovens and many other kitchen appliances. To eliminate any dust, see Test Run (page 9). Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and isn't greasy.
Dark smoke is coming out of the oven.	Immediately press PAUSE and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door.
Steam is coming out from the oven door	This is normal. The door is vented to release steam created from high moisture content foods such as frozen breads. Be mindful that the steam can be hot.
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. Note that the 'Preheat' alert sounds at 75% of the target temperature.
The fan continues to run after the oven stops.	It is normal for the fan to continue once the oven stops. The oven needs the fan running to lower the temperature. This should not be a cause for concern.

NOTE: If the problem is not listed, please contact CUSTOMER SUPPORT

CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful customer support team.

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