

The logo for iCucina, featuring the brand name in white lowercase letters inside a solid orange circle.

iCucina

The title of the guide, 'Air Fryer Toaster Oven Quick Start Guide', is displayed in white and orange text within a white rectangular border. The background of the entire page is a top-down view of various fried foods on a dark wooden surface, including french fries, onion rings, fried chicken, and pizza.

Air Fryer Toaster Oven
Quick Start Guide

Welcome to the Family!

Whether it's your first iCucina appliance or you're already part of our family, we're happy you're here! Our customers are our mission, and we hope to bring you and your loved one's new memories, lots of smiles, and happy taste buds through our Air Fryer Toaster Oven. We strive to grow alongside you on your culinary journey - if you have any questions, comments, or concerns, please reach out to our team at service@icucinakitchen.com.

We know you're hungry to get cooking, but please take a few minutes to read through this quick guide, user manual, and warranty information.

We wish you happy taste buds!

From our kitchen to yours,

iCucina Kitchen Team

Step 1



Make sure the air fryer toaster oven is properly plugged in. Place prepared food in the appropriate accessory.

Step 2



Insert or place the accessory into the air fryer toaster oven. Use the oven mitts if necessary.

Step 3



Set the temperature, mode, and time as desired.

Step 4



After complete, carefully remove the food from the air fryer toaster oven and enjoy!

Preset Function Chart

Food	Amount	Temperature	Time
Bacon	8 slices	400° F	8-10 mins
Chicken Wings	~20 wings	400° F	20-25 mins
Frozen Appetizers	1 full bag	400° F	5-7 mins
Frozen Chicken Nuggets	~34 nuggets	400° F	10 mins
Frozen Fish Sticks	~20 sticks	400° F	8 mins
Frozen Fries	1-2 pounds	450° F	15-25 mins
Frozen Steak Fries	1 to 2 pounds	450° F	15-25 mins
Hand-Cut Fries	1 to 2 pounds	400° F	15-20 mins
Hand-Cut-Steak Fries	2 pounds	400° F	15-20 mins
Shrimp	~16 XL shrimp	375° F	8-10 mins
Tortilla Chips	6 tortillas	400° F	5-6 mins

