



**1800-WATT AIR FRYER
TOASTER OVEN**

Model: AFO8002



User Manual

-READ ALL INSTRUCTIONS BEFORE USE-

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be taken:

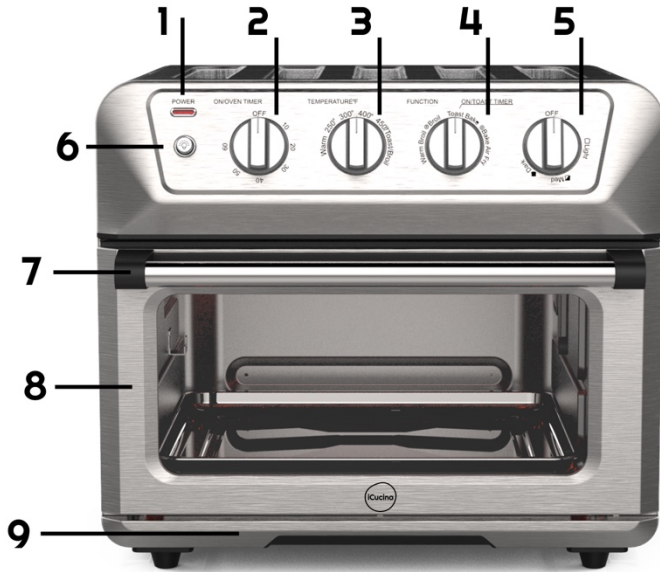
1. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning, handling, inserting or taking off parts.
2. Do not touch hot surfaces. Use oven mitts or potholders to assist.
3. To protect against electric shock, do not place any part of the Convection Air Fryer Toaster Oven in water or other liquids. See instructions for cleaning.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, has been dropped, damaged in any way, or is not operating properly. Contact customer service.
6. The use of accessory attachments other than iCucina may cause injury.
7. Do not use outdoors.
8. Do not use this Convection Air Fryer Toaster Oven for anything other than its intended purpose.
9. Do not place Convection Air Fryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
11. Do not place any of the following materials in the Convection Air Fryer Toaster Oven: paper, cardboard, plastic and similar products.
12. Oversize foods, metal foil packages and utensils must not be inserted in the Convection Air Fryer Toaster Oven, as they may involve a risk of fire or electric shock.
13. Do not attempt to dislodge food when the Convection Air Fryer Toaster Oven is plugged into electrical outlet.
14. Warning: To avoid possibility of fire, never leave Convection Air Fryer Toaster Oven unattended during use.
15. Use recommended temperature settings for all cooking/baking, roasting and Air Frying.
16. Do not rest cooking utensils or baking dishes on glass door.
17. Turn the ON/Oven Timer and the ON/Toaster Timer dials to the OFF position to turn off the Convection Air Fryer Toaster Oven. Remove plug from wall.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet.
19. Caution must be used when moving an appliance with hot liquids.

SPECIAL CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

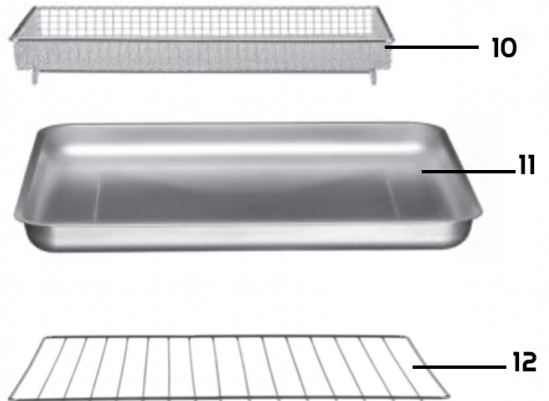
NOTICE: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS!
FOR HOUSEHOLD USE ONLY



FEATURES

1. Power Light
2. On/Off Timer Dial
3. Oven Temperature Dial
4. Function Dial
5. On/Toast Timer Dial
6. Light Button
7. Handle
8. Door
9. Baking Pan/ Drip Tray
10. Air Fryer Basket
11. Oven Rack
12. Grill Frame



BEFORE FIRST USE

Place your Convection Air Fryer Toaster Oven on a flat surface. Before using, move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

**OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN.
KEEP OUT OF REACH OF CHILDREN.**

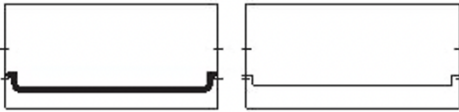
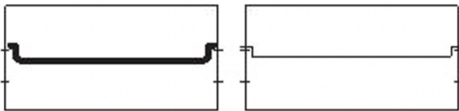
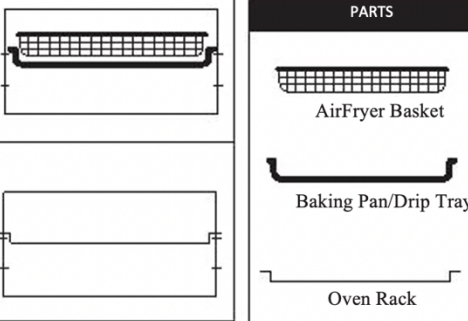
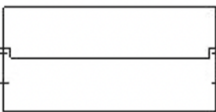
GENERAL GUIDELINES

1. **Air Fry:** This function is used to Air Fry meals as a healthy alternative to deep frying in oil. The Air Fry function uses a combination of hot air, high fan speed and 4 upper heating elements to prepare a variety of meals that are both delicious and healthier than traditional frying.
2. Use the provided Baking Pan and Air Fryer Basket when using the Air Fry function.
3. Place the Air Fryer Basket onto the Baking Pan Use Rack Position 2 for Air Frying.
4. **Bake:** Baking is recommended for a variety of foods you would normally prepare in your conventional oven. Baked goods that require a gentler cooking method like cakes, muffins and pastry yield best results on Bake. Convection Bake uses a fan to circulate heated air around food to cook faster and is ideal for even browning. It is best used for heartier baked goods such as scones and bread and is also excellent for roasts, poultry, pizza and vegetables.
5. Use the Baking Pan for fresh pizza (in Rack Position 1) and the rack alone if pizza is frozen (in Rack Position 2).
6. **Broiling:** Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. Convection Broil is best for meats and fish, while traditional broil should be reserved for top browning.
7. **Toasting:** Always have the Oven Rack in Position 2, as indicated in the diagram below, for even toasting Always position your item/items in the middle of the rack.
8. **Caution:** Aluminum foil is not recommended for covering the Convection Air Fryer Toaster Oven accessories. If covered, the foil prevents the fat from dripping into the Drip Tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the Baking Pan/Drip Tray, be sure foil is cut to neatly fit into the pan and does not touch the wall or heating elements.

WARNING: Placing the oven rack in position 1 or 2 with the rack and tray should be positioned for best results. Please refer to the diagrams below for oven rack positions.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the diagrams below for oven rack positions.

<p>POSITION 1 FOR BAKING</p>	
<p>POSITION 2 FOR BAKING NOTE: For chicken or other large items, the pan or rack can be in Position 1 as shown above</p>	
<p>POSITION 2 FOR BROILING AND AIRFRYING</p>	
<p>POSITION 2 FOR TOASTING</p>	

OPERATION

Unwind the power cord. Check that the Crumb Tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

BROIL OR CONVECTION BROIL

1. Place the Air Fryer Basket on top of the Baking Pan to use to Broil in Rack Position 2.
2. Set the Function Dial to either Broil or Convection Broil Set Temperature Dial to Toast/Broil.
3. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin broiling.
4. The power light will illuminate.
5. The timer will ring once when the cycle is complete, and the oven will power off when the time expires.
6. To stop broiling, turn the ON/Oven Timer dial to the OFF position.

Broiling Tips:

For best results, use the provided Air Fryer Basket fitted inside the Baking Pan to broil. Never use glass oven dishes to broil. Be sure to keep an eye on food – items can get dark quickly while broiling.

BAKE OR CONVECTION BAKE

1. Fit the Baking Pan or Oven Rack into either rack position (See Rack Positions, page 5).
2. Set the Function Dial to Bake or Convection Bake Set the Temperature Dial to desired temperature.
3. Turn the ON/Oven Timer dial to the recommended cooking time to turn on the oven It's recommended to preheat oven for 5 minutes prior to baking delicate items such as cakes and muffins (Incorporate this time into the total baking time).
4. The power light will illuminate.
5. The timer will ring once when time has expired, and cycle is complete; the oven will power off.
6. To stop baking mid-cycle, turn the ON/Oven Timer dial to the OFF position.

Baking Tips:

Select Bake for more delicate items like custards, cakes and eggs. Most baked goods, as well as larger items like chicken, are baked in rack. Use Baking Pan in Position 1 for fresh pizza. Place frozen pizza directly on the Rack in Position 2 to cook.

Convection Baking Tips:

Select Convection Bake for hearty baked goods that require even browning such as scones and breads, as well as for roasts and poultry. Convection Bake is also perfect for baking evenly browned and crispy homemade pizzas.

Most recipes recommend reducing heat or temperature by 25°F.

Convection Baking Tips:

Always check for doneness 10 minutes before end of suggested cooking time.

WARM

1. Fit provided Baking Pan or Oven Rack into Rack Position 2.
2. Set the Temperature Dial to Warm Set the Function Dial to Warm.
3. Turn the ON/Oven Timer Dial to the desired warming time to start the oven and begin warming.
4. The power light will illuminate.
5. The timer will ring once when the cycle is complete, and the oven will power off when the time expires.
6. To stop warming, turn the ON/Oven Timer dial to the OFF position.

TOAST

1. Fit Oven Rack into Position 2 If toasting two items, center them in the middle of the Oven Rack Four items should be evenly spaced – two in front, two in back Six items should be evenly spaced – three in front, three in back
2. Set the Function Dial to Toast Set the Temperature Dial to Toast/Broil.
3. Turn the ON/Toast Timer Dial to desired shade setting from light to dark within the marked settings to turn on the oven and begin toasting.
4. The oven power light will illuminate.
5. When completed, the timer will ring and turn off.
6. To stop toasting, turn the ON/Toast Timer dial to the OFF position.

AIR FRY

1. Place the Air Fryer Basket onto the Baking Pan Air Fry in Rack Position 2.
2. Set the Function Dial to Air Fry Set Temperature Dial to desired temperature.
3. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin Air Frying.
4. The oven power light will illuminate.
5. The timer will ring once when the cycle is complete, and the oven will power off when the time expires.
6. To stop Air Frying, turn the ON/Oven Timer dial to the OFF position.

CLEANING AND MAINTENANCE

1. Always allow the oven to cool completely before cleaning.
2. Always unplug the oven from the electrical outlet.
3. Do not use abrasive cleaners, as they will damage the appliance. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning.
4. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge.
5. Never use steel wool pads, etc. on interior of Oven, Oven Rack, Baking Pan, Air Fryer Basket and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. They are NOT dishwasher safe.
6. After cooking greasy foods and after your oven has cooled, always clean the top interior of your oven. If this is done on a regular basis, your oven will perform like new.
7. Removing the grease will help to keep toasting consistent, cycle after cycle.
8. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace.
9. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners.
10. Never operate the oven without the Crumb Tray in place.
11. Never wrap the cord around the outside of the oven.
12. Use the cord storage cleats on the back of the oven.
13. Any other servicing should be performed by an authorized service representative.

AIRFYER CHART

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be Air fried in the iCucina Convection Air Fryer Toaster Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results smaller amounts of food may require less time. For best air fry results, use the oven light to periodically check on food.

Food	Recommended Amount	Temperature	Time
Bacon	8 slices	400 °F	8 to 10 minutes
Chicken Wings	3 pounds, ~ 20 wings	400 °F	20 to 25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1 full bag	400 °F	5 to 7 minutes
Frozen Chicken Nuggets	1 pound, ~ 34 frozen chicken nuggets	400 °F	10 minutes
Frozen Fish Sticks	12 ounces, ~ 20 frozen fish sticks	400 °F	8 minutes
Frozen Fries	1 to 2 pounds	450 °F	15 to 25 minutes
Frozen Steak Fries	1 to 2 pounds	450 °F	15 to 25 minutes
Hand-Cut Fries	1 to 2 pounds	400 °F	15 to 20 minutes
Hand- Cut-Steak Fries	2 pounds, ~ 3 medium to large potatoes, cut into eight inches	400 °F	15 to 20 minutes
Shrimp	1 pound, ~ 16 extra-large shrimp	375 °F	8 to 10 minutes
Tortilla Chips	6, 5-inch tortillas cut into fourths	400 °F	5 to 6 minutes, flip halfway through

ICUCINA LIMITED WARRANTY

LIMITED ONE-YEAR WARRANTY: Thank you for choosing the iCucina 1800W Convection Air Fryer Toaster Oven. This product is warranted to be free from defects in material and workmanship under normal household use during the first one year from the date of original purchase with receipt. We will repair or replace it at our option. The limited warranty shall not apply to damages resulting from accidents, abuse, misuse, damage caused by shipping, or failure to follow safety instruction. The warranty is valid only for first quality goods purchased from an authorized resale and only valid in the United States.

CUSTOMER SERVICE INFORMATION

If you have any questions regarding to the warranty, the operation of iCucina appliances, or need parts for your appliance, please contact us via email: service@icucinakitchen.com. Inquires will be answered promptly. Thank you and we are happy to be cooking with you!



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