

Mini Toaster Oven

PE-AF013

User Manual

Thank you for using our product. Before use, please read through this manual and understand the proper use of this product to make full use of its excellent performance. I believe it will bring convenience and comfort to you and your family's life. This product is limited for use at home or similar places.

Please keep the manual properly for future reference.

Product diagram

Structure diagram:

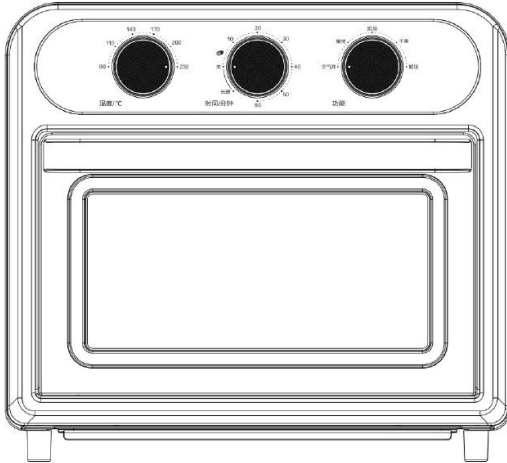


Diagram of accessories:



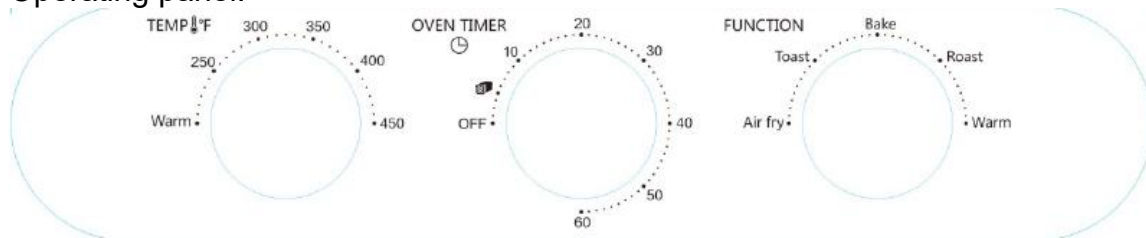
Baking tray: Used to place fatty foods. The baking tray shall be placed at the bottom layer of the fatty ingredients when baking to catch excessive oil.

Frying basket: used to place baking utensils or semi-finished foods for baking purposes.

Gridiron: 1. For baking sliced bread, 2. For baking cakes with molds, bread, etc., or for cooling purposes.

Crumb tray: for catching food residues, placed at the bottom of the inner cavity.

Operating panel:



1. Function selection: Turn the function knob to select the desired mode.
2. Temperature adjustment: Turn the temperature knob to set the desired temperature from 80 to 230°C.
3. Time setting: Time from 0 min to 60 min is selectable. A viewable window is available to observe the status of the food.
4. Once the timer rings, the cooking countdown will end. To manually turn off the timer during operations, turn the timer counterclockwise to the OFF position.
5. When the operation is finished, the light will go off.

Operating Instructions

Before first use

1. Remove all packaging.
2. Eliminate any stickers or labels on the product.
3. Wipe the interior and exterior of the product and clean the accessories with a wet cloth.
4. Before first use, select the grilling function and set the temperature up to 230°C for 30 min of empty cooking to remove the odor and the anti-corrosive protection oil in the heat pipe and the cavity.
5. A little white smoke coming out during heating is considered normal because it is coming from the heating element on the protection material.

Preparation for use

1. Place the product on a stable, level and flat surface with heat resistance.
2. Never try to pour a large amount of oil or other liquids into the product, or place any objects on the product. This may block the air flow and affect the effectiveness of the hot air heating.
3. Start the product after you have properly put the accessories you need to use.

How to use

I. Cooking Steps

1. Put the ingredients on/in: baking tray, frying basket or other accessories.
2. Put the accessories with ingredients along the track inside the product and close the door.
3. Adjust the knob to select the desired temperature and time, then the product will start heating automatically.
4. Note: You can open the door during cooking to check the cooking progress, but please use a heat insulation item to avoid burns.

II. Settings

To help you select basic settings for the ingredients you want to cook, please refer to the following.

Function	Category	Time (min)	Temperature (°C)	Remarks
Air fried	chips	25	230	300g, stir
Air fried	Chicken wing	22	230	Turn to the other side
Air fried	Pork chop	25	230	Turn to the other side
Grill to tender	Chicken skewer	18	200	
Baking	Egg tart	25	180	
Baking	Cake	25-35	160	
Baking	Cranberry cookie	18	180	Turn to the other side
Dried fruit	Dried fruit	7 hours	90	Adjust time according to thickness
Baking	Pizza	15	230	Need to thaw

*If the use time is less than 20 min, turn the time knob to greater than 40 min, then turn the time knob back to the desired time position.

Note: Please keep in mind that these settings are for reference only. Because ingredients come from different sources, sizes, shapes and brands, we cannot guarantee the best settings for your ingredients. Rapid air change technology may instantly reheat the air inside the product, so the door can be quickly opened and closed while the product is in use, with little impact on the cooking process. If the product is used in cold weather, the cooking time is increased by 3 min.

III. Tips

1. When the amount or volume of ingredients is large, increase the cooking time appropriately and otherwise decrease it.
2. Ingredients with a large volume can be turned halfway during cooking to improve the final cooking results and to help the ingredients get evenly fried, having no impact even with a halfway stop.
3. Adding a small amount of oil to fresh potatoes will make the food crisper, and the ingredients shall be kept still for a few minutes after adding the oil and before frying.

IV. Tips for changing the light

1. In case of light abnormality, contact customer service. Before replacing the light, disconnect the product from power supply, cool it, rotate counterclockwise to take off the outer light cover, remove the bulb and replace with a new one and install the light cover clockwise.

Cleaning and maintenance

1. When cleaning, disconnect the product from the power supply and then cool it completely before cleaning.
2. Do not use metal cookware or abrasive cleaning materials as they may damage the enamel non-stick layer coated on the baking tray.
3. Pull out the power outlet and let the product cool down before cleaning.
4. After use, wipe the exterior, the interior cavity and door glass with a wet cloth in time to remove the oil stains.
5. Soak the accessories in hot water or clean them with detergent immediately after use to easily remove dirt.
6. Do not dip the whole product into water or other liquids for cleaning or flushing.
7. Disconnect the product from the power supply when it is not in use or before cleaning.
8. Make sure that all parts have been cleaned and that all parts are dry before storage.

Technical parameters

Product name	Air fryer
Rated voltage	220V~50Hz
Rated power	1200w
Product capacity	14L

Packing list

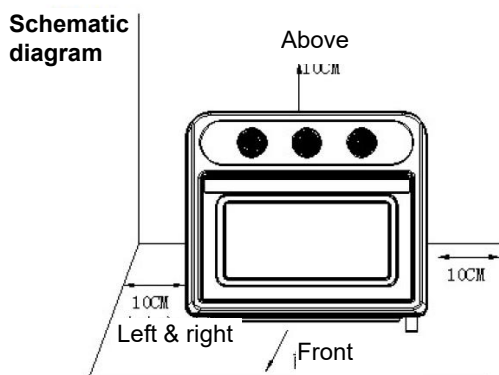
Main unit	1
Frying basket	1
Grill	1
Baking tray	1
Crumb tray	1
User manual	1

Safety warning

1. This product is intended for use only by able-bodied adults who have read through this manual. Do not allow people (including children) with physical, sensory or mental disabilities or lacking experience or knowledge to use the product.
2. Before connecting the product to the power supply, check to confirm the voltage indicated for the product is consistent with local main voltage.
3. Do not use the product if the plug, the power cord or the product itself is damaged.
4. In order to avoid danger, any damaged power cord must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
5. Keep the product away from children.
6. Move the product and its power cord out of the reach of children when the product is powered on or is cooling.
7. Never allow the power cord to come into contact with hot surfaces.
8. Keep your hands dry when plugging in the product or operating the control panel.
9. Make sure that the product is inserted into a grounded outlet properly.
10. The product cannot operate with an external timer or with a separate remote control system.
11. Do not place the product on or near flammable materials such as tablecloths, curtains, etc.
12. Do not place the product close to other articles. Install the product on a firm and stable place with a safety distance of 10 cm on both sides and above the middle. or place any objects on the product. Place it in a well-ventilated and dry environment and keep a safe distance from wall cabinets to avoid fire.

Note to high temperature:

Surface, top surface, back surface and glass door, etc.



13. Do not use this product for any other purposes other than those described in this manual.
14. The product must be supervised when in use.

15. During operations, high temperature steam will be released from the air vent. Keep your body (hands and face) at a safe distance from the steam and the air vent and be careful of high temperature steam and hot air when opening the door to take out foods.
16. Do not touch the surface of the product, which will become hot during use, to prevent burns.
17. If the product gives out black smoke, unplug the power immediately and wait until the product stops emitting smoke before removing the ingredients from the product.
18. Check the power cord regularly for breakage. Do not use the product with a damaged power cord.

III. Cautions

1. The product must remain on a stable desktop for using.
2. The product is limited to domestic use, and not applicable for other uses.
3. The plug must be removed after each use.
4. After use and before handling or cleaning, the product must be allowed to cool for about 30 min to avoid burns.

IV. Automatic shut-off

The product is equipped with a timer function. It will ring at the end of the countdown and the product will shut off automatically. To shut off the product manually, please turn the timer counterclockwise until the product rings.

Troubleshooting

Problems	Possible causes	Solutions
Air fryer does not work	The power plug is not inserted	Insert the plug into a grounded outlet
	The timer is not set	Turn the timer knob to the desired cooking time to connect power supply
Ingredients are not well cooked	The set temperature is too low	Adjust the temperature control knob to the desired temperature
	The cooking time is too short	Turn the timer knob to the desired cooking time
	Ingredients are not fried evenly	Some ingredients need to be stirred midway
The timing is not inaccurate	The timer has an error	Time can be adjusted according to actual use
Odor in the fryer	Odor for the first use	In the first use, the fryer will give out odor or smoke due to the pre-heating of protective oil applied on the heating tube. It is normal and empty cooking is suggested before use.
	Whether or not there is food residue in the fryer	Check and remove any sundries in the fryer or on the heating tube to avoid smell of

		scorching after the next use
White smoke emitted from the product	Ingredients with high oil/water content are cooked	When cooking ingredients with high oil/water content, the oil smoke will penetrate out. White smoke or steam will be generated when oil is heated, which can be discharged by opening the door and will not affect the baking function of the product
	Residual oil remains on the surface of the inner cavity or heating tube element surface after the last use	White smoke is generated by the heating of grease in high-temperature frying. Greasy food is recommended to use the frying basket/grill by the following method: put it in the middle layer of the fryer, and then put the baking tray in the next layer to catch the moisture of grease, avoid dripping on the heating tube components and cause white smoke. Please make sure to properly clean after each use
The light is not on	The light is abnormal	The light is a wearable part. Please contact the customer service for help

Note: Fault types and common problems include but are not limited to the above. If a problem persists, or other problems emerge, please contact the after-sales service center for more help.

Email: support@parishhone.co

Manufacturer: Shenzhen Danya Technology Co.,Ltd.

Address: Room 705, Building E, Galaxy World Phase II, Minle Community, MinZhi Street, Longhua District, Shenzhen, China

