

CHEF SERIES AIR FRYER OVEN QUICKSTART GUIDE

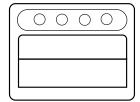
CONTROL PANEL Timer Dial Temperature Dial Set the temperature for broiling, baking, Set the cooking time, toasting, and warming. including Dark Toast and DOES NOT affect the Air Fry function. Light Toast settings. Air Fry 250° 1 300° 1 350° Air Fry 250° 200° □. OFF 200° Toast Warm Bake ⊙ 6011' Rotisserie Air Fry Dial **Function Dial Power Light** Choose the Illuminates when the Air Set the temperature cooking for air frying. Fryer oven is on. method. Broil Air Fry Air Fry 300° ▮ 350° Bake 250° 400° Toast • 200° 450° (1) (*)Bake Warm Rotisserie Air Fry Dial Detail **Function Dial Detail** Please Note: Only use the Air Fry Dial to set the

temperature for air frying. For all other functions, use the Temperature Dial to set the temperature.



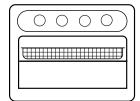


BASIC COOKING FUNCTIONS



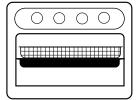
TOAST

- Place the Oven Rack in Position 2 inside the Air Fryer Oven.
- 2. Set the Function Dial to Toast.
- 3. Turn the Temperature Dial to 450°F/ Toast.
- 4. Turn the Timer Dial to 20 minutes to begin cooking, then down to your desired shade.
- 5. Oven Power Light will turn on.
- 6. When toast cycle is complete, the Timer Dial will ring and the oven will power off.



AIR FRY

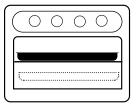
- 1. Place the Air Fry Basket in Position 2.
- 2. Set the Function Dial to Air Fry.
- 3. Use the Air Fry Dial to set the temperature.
- 4. Turn the Timer Dial to select cooking time oven will begin air frying.
- 5. The Timer Dial will ring once when the cycle is complete and the oven will power off.



BROIL

- 1. Place the Air Fry Basket in Position 2.
- 2. Set the Function Dial to Broil.
- 3. Set the Temperature Dial to Toast/Broil.
- 4. Turn the Timer Dial to select cooking time— oven will begin broiling.
- 5. The Timer will ring once when the cycle is complete and the oven will power off.

NOTE: For items that are greasy or might drip, place the Baking Pan beneath the Air Fry Basket in Position 1.

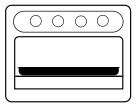


WARM

- Place the Baking Pan or Oven Rack in Position 1 or 2, depending on the size of the items you are warming. For larger items, use the lower position.
- 2. Set the Function Dial to Warm.
- 3. Set the Temperature Dial to Warm.
- 4. Turn the Timer Dial to select warming time the oven will begin warming.
- 5. The Timer Dial will ring once the cycle is complete and the oven will power off.

ROTISSERIE

For instructions on using the Rotisserie function and attachments, please refer to the Instruction Manual.



BAKE

- 1. Place the Baking Pan or Oven Rack in Position 1 or 2, depending on the size of the items you are baking. For larger items, use the lower position.
- 2. Set the Function Dial to Bake.
- 3. Set the Temperature Dial to preferred temperature. Check doneness 10 minutes ahead of end of cooking time.
- 4. Turn the Timer Dial to select cooking time the oven will begin heating.
- 5. We recommend preheating the oven for 5 minutes prior to baking. Add this on to your baking time.
- 6. The Timer Dial will ring once when the cycle is complete and the oven will power off.



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HELPFUL HINTS:

If you need to stop the Chef Series Air Fryer Oven before the time elapses, turn the On/Oven Timer dial to OFF.

Be careful when removing/inserting the Drip Tray so that it does not scrape against the heating element. This could damage the heating element.

It is normal to see some moisture on the oven door during certain cooking cycles.

When Air Frying, food can be lightly sprayed with oil to boost crispness and browning. You can use a sprayer or toss the food in a plastic bag with some oil. Remove food from plastic bag before cooking.

The Oven Light turns on only when the oven is in use and the door is closed.



IMPORTANT!

Do not throw away. Read before operating your Chef Series Air Fryer Oven. Keep for future reference.

These helpful hints are intended to be a supplement to the Instruction Manual. In order to ensure safe operation and optimum performance, please read the entire Instruction Manual.

For more helpful hints, including on how to use the Rotisserie function and attachments, please see the Instruction Manual.