

AIR FRYER OVEN



HYS-AFO-02A

USER MANUAL

USER MANUAL

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QUICK GUIDE

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IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **Do not** use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
5. **Do not** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
7. **Do not** let the cord hang over the edge of the table or counter or touch hot surfaces.
8. To protect against electric shock, **do not** immerse cord, plugs, or appliance in water or other liquid. **Do not** plug in the appliance or operate the control panel with wet hands.
9. **Never** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove plug from wall outlet.
10. **Do not** place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
11. **Do not** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. **Do not** place anything on top of the appliance.
12. **Do not** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. **Do not** let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. **Do not** use outdoors.
15. **Do not** touch the hot surfaces;

the air outlet on the back; use the handle. During air frying, hot steam is released through the air outlet. Keep your hands and face a safe distance from steam and vents. Also be aware of hot steam and air when removing the air conditioner. Pan from device.

16. After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
17. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
18. **Do not** use appliance for other than intended use.
19. Use extreme caution when removing tray or disposing of hot grease.
20. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
21. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
22. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. **Do not** store any item on top of the appliance when in operation.
23. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
24. **Do not** store any materials, other than manufacturers recommended accessories, in this oven when not in use.
25. **Do not** place any of the following materials in the oven: paper, cardboard, plastic, and the like.
26. Turn off the appliance by pressing **START/STOP**.
27. For household use only.
28. It is recommended that you wear oven mitts and use the included tray handles to remove cooked food.
29. After the oven is finished, the fan will continue to work to achieve the effect of heat dissipation. When the oven door is opened after cooking, please do not put your face close to the oven to avoid being burned by the hot air.
30. Choose suitable accessories according to different cooking purposes.
Please remove the grill pan, grill or air fryer basket when all accessories are cool.
31. **Do not** heat plastic, wood glass, glazed china, beverage cans and nonfood items in the oven.

SAVE THESE INSTRUCTIONS

- 32. The air fryer does not have a microwave function, so if you want to heat food, you can wrap it in tin foil and heat it at 100°C.
- 33. **Do not** use this product near showers, bathtubs, washbasins, swimming pools, etc. **Do not** rinse this product with water.

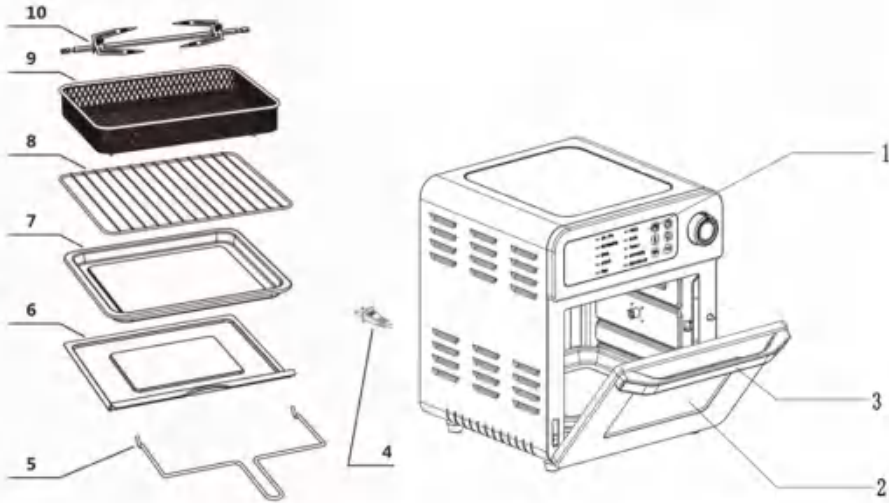
CORD SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

* Attention:
When used for the first time, white smoke and odor are normal.

| | |
|--------|------------------------|
| Power: | 220-240V 50-60HZ 1700W |
|--------|------------------------|

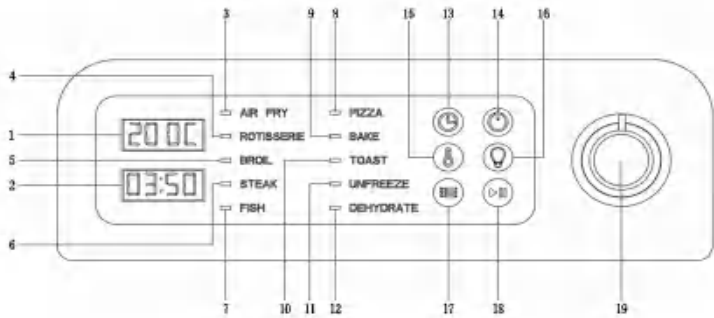
KNOW YOUR AIR FRYER OVEN



- 1. Control Panel
- 2. Glass Door
- 3. Door Handle
- 4. Power Cord
- 5. Fetch Rack
- 6. Crumb Tray

- 7. Bake Tray
- 8. Oven Rack
- 9. Air Fryer basket
- 10. Rotisserie

Control Panel



- 1. Temperature Display
- 2. Time Display
- 3. AIR FRY Menu
- 4. ROTISSERIE Menu
- 5. BROIL Menu
- 6. STEAK Menu

- 7. FISH Menu
- 8. PIZZA Menu
- 9. BAKE Menu
- 10. TOAST Menu
- 11. UNFREEZE Menu
- 12. DEHYDRATE Menu

- 13. Time Regulation
- 14. Power ON/OFF
- 15. Temperature Regulation
- 16. Light Switch
- 17. Menu Selection
- 18. Program START/STOP
- 19. Adjusting Knob

BEFORE FIRST USE

BEFORE USING FOR THE FIRST TIME

1. Remove all packaging stickers, and labels from the unit.
2. Wash the Fry Basket, Oven Rack, Baking Pan, and Crumb Tray with hot water, some dishwashing liquid, and a non-abrasive sponge. Dry before placing trays into Air Fryer Oven.
3. Place the Crumb Tray in the bottom of the Air Fryer Oven.

CAUTION:

- Do not place the Air Fryer Oven against a wall or against other appliances. It is important to leave at least 4 inches of free space on the back and sides, and 4 inches of free space above the Air Fryer Oven to allow for proper ventilation.
- Do not put anything on top of the Air Fryer Oven.


USING YOUR AIR FRYER OVEN

The Air Fryer Oven preset function is only for the reference, the actual cooking time & temperature can be settled according to the specific food

Product Features


1. Full touch screen control, even wet hands can operate, do not worry about oil/liquid entering.
2. Double layer cavity design, constant temperature baking.
3. Power ON/OFF
Start or stop the oven.
4. Program START/STOP
Start or stop the baking procedure.
5. Light Switch
During the whole cooking process, you can turn on the light by pressing the light switch when you need to observe the cooking. Press the light switch again to turn it off. The indicator will automatically turn off after one minute of forgetting to turn it off manually.

Operating Instructions

1. Power on (power on initialization), standby mode
Plug the control board into the power supply and enter the standby mode: the buzzer rings once. Power switch display 







2. Starting up


Press  to start the machine, the program will be self-check, two rows of menu indicators from top to bottom, from left to right turn on 0.1s; Then the nixie tube lights up, displaying the default mode AIR FRY of the program. The above process is defined as the boot interface. The following information is displayed:




3. Program Settings

a. After entering the boot interface, if you do not adjust the Settings, press  to directly start the program running, the  will be on, and press  again after the program is running to enter the pause process, and the  will blink alternately.


b. Menu Settings

In the boot interface, press the , it will be on. Turn the knob for menu selection operation, and the 10 menu indicators beat circulatively with the knob rotation.


c. Temperature Settings






Press  on the boot interface, it will turn on, and then turn the knob to adjust the temperature. Rotate it to the right to increase the temperature, rotate it to the left to reduce the temperature, ± 5 each time, and the buzzer will ring each operation.

d. Time Settings

Press  on the boot interface, it will turn on. Turn the knob to adjust the time. Rotate it to the right to increase the time, rotate it to the left to reduce the time, ± 1 min each time, and the buzzer will ring once each time.

e. Light Settings

Press  to turn the light on or off. Automatically turn off after 60s if you forget to turn off the lamp; The light button will turn on when the halogen light is on, and turn off when the light is off.

- * Program pause and start process: the time column and  flash, and the buzzer will remind the user three times every 1min until the start key is pressed again to continue working.
- * During the operation of the program, when the door is opened and the micro switch is triggered, the time column shows OPEN and flashes, and  flashes at the same time; When the door is opened, the halogen light is on, and  flashes synchronously. At this time, the program is suspended. Only when the door is closed, the halogen light is turned off and the program continues to work automatically.
- * 5 seconds before the end of the program, the temperature column shows HOT, the light is on, and  follows the light is on; When the program ends, the time column displays END.
- * Within 20 minutes after the end of the program, the user does not conduct any operation on the machine, at this time, the display interface jumps back to the power standby mode,  half light, other LED lights are off.

Smart Programs

As shown below, the oven comes with ten function options, as well as default time, temperature, fan speed and synchronous motor status for each function. Select a program, the display will show the time and temperature, and the icon will light up. Press the start icon and the oven works according to the smart program of your choice.

| Function | Default Temp/Time | Adjusted Temperature /Time Range | Default Fan Speed | Adjustable Fan Speed | Synchronous Motor |
|-------------|-------------------|----------------------------------|-------------------|----------------------|-------------------|
| Air Fry | 190 /20min | 60-230 /5-60min | High | NO | ON |
| Rotisserie | 180 /45min | 60-230 /5-60min | High | NO | ON |
| Grill/Broil | 230 /20min | 60-230 /5-60min | High | NO | ON |
| Steak | 230 /12min | 60-230 /5-60min | High | NO | OFF |
| Fish | 230 /25min | 60-230 /5-60min | High | NO | ON |
| Pizza | 230 /7min | 60-230 /5-60min | High | NO | OFF |
| Bake | 140 /40min | 60-140 /5-60min | Low | YES | OFF |
| Toast | 230 /5min | 60-230 /5-60min | High | NO | OFF |
| Unfreeze | 50 /60min | 40-70 /5-60min | Low | YES | OFF |
| Dehydrate | 70 /240min | 60-70 /0-900min | High | NO | ON |

*The above parameters are only for reference. In order to improve the cooking effect, the above parameters can be adjusted.

AIR FRY TIPS

TIPS ON USING THE AIR FRY SETTING

Because air fry cooks foods faster and hotter, you can reduce the cooking temperature by 25°C, and check for doneness three quarters of the way through the cook time.

Foods that are covered benefit from the air fry's even heat and will cook faster without any moisture loss.

The high temperature air circulation produces roasted foods that are golden brown on the outside and juicy and tender on the inside.

Even cooking means that you can use more than one rack and you do not have to turn foods or rotate baking trays.

Below are foods that benefit from this air fryer oven and when to use it:

Roast:

Meat, vegetables, whole fish, etc.

Bake:

Pies, pastries, cookies, biscuits, etc.

Broil:

Meat, fish, for melting cheese, etc. for browning the top of casseroles.

Pizza:

Use the lower rack position and check often so the cheese does not burn.

Additional tips:

- Make sure air can circulate around food and pans.
- Use trays, roasting pans, and baking pans with lower sides.

TROUBLESHOOTING

| Problem | Solution |
|-------------------------------------------------|----------------------------------------------------------------------------------|
| The Air Fryer Oven does not work | Ensure the unit is plugged into a dedicated power outlet. |
| Food is not cooked | Use smaller batches for more even cooking |
| | Raise temperature and continue cooking |
| Food is not fried evenly | Turn over food halfway through cooking process |
| | Cook similar sized foods together |
| White smoke is coming out of the Air Fryer Oven | Clean the Air Fryer Oven and accessories after each use to remove greasy residue |
| French Fries are not cooking evenly | Air Fry less potatoes at a time |
| | Use firm, fresh potatoes cut into sticks |
| Fries are not crispy | Remove excess water from potatoes |
| | Cut potatoes into more narrow strips |
| | Mist with a little more oil |
| Synchronous motor(Rotary) not working | Make sure rotary rack is correctly installed |
| | Select one of these five modes: AIR FRY, ROTISSERIE,BROIL,FISH,DEHYDRATE |

CLEANING & MAINTENANCE

WARNING: Never immerse cord, plugs, or appliance in water or other liquid. Do not plug in the appliance or operate the control panel with wet hands.

- Clean the appliance after every use.
- Always unplug the appliance and let it cool down completely before cleaning.
- Never clean with abrasives or caustic products appliance.
- Dishwasher clean accessories, or hand wash with nylon Score pad or brush in warm soapy water.
- Before first use, wash all accessories in hot water, detergent and a non-abrasive sponge, then wipe the interior and exterior
Wipe the air fryer with a damp cloth.
- Always place the crumb tray on the bottom of the cooking
Collects oil from fried food and cleans easily.
- For easier cleanup, it is recommended to line the baking sheet with crumbs Tray with aluminum foil.
- For a deep clean, soak accessories in warm soapy water overnight
And scrub with a non-abrasive brush or sponge.
- For cleaning the inside and outside of the oven, it is recommended to use an oven cleaner and wipe with a damp cloth or non-abrasive sponge.

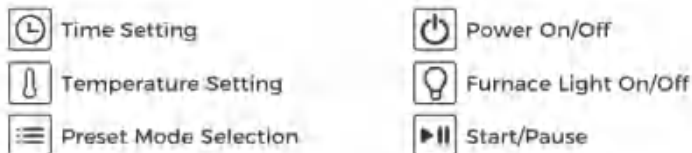
STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

ENVIRONMENT

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

HOW TO SET



OPERATING MANUAL

Settings to quickly cook your favorite meals



Step 1: Plug in the power supply and turn on the use switch.

Step 2: Press the mode icon and use the knob to select the mode.
(Air Fry/Pizza/Rotisserie/Bake/Broil/Toast/Steak/Unfreeze/Fish/Dehydrate)

Step 3: Press the Start icon.

Note:

- Please close the glass door after pressing the power button.
- Instructions for use included in the package.
- During operation, do not directly touch the outside of the oven with your hands.
- Please wash in time after use.

ABOUT HYS-AFO-02A

How HYS-AFO-02A works?

HYS-AFO-02A is combined with both normal oven and air fryer function. It has upper and lower heating tubes + high-speed fan structure, when the fan and heating tube operating together, it is equivalent to having functions such as air frying, fast grilling/ baking/ roasting/dehydration etc...

How HYS-AFO-02A differentiates from the Normal Convection Oven?

1. HYS-AFO-02A has high speed fan with the speed between 2500rpm. But Normal Convection Oven has low speed fan with the speed only about 1000rpm.
2. HYS-AFO-02A has the special air duct which can absorb the air from two sides of the oven and generate 360°thermal cyclone on the top of oven, then powerful hot wind causes the air fryer effect.

How HYS-AFO-02A differentiates from the Normal Air Fryer?

1. HYS-AFO-02A is made of the stainless steel, but most Air Fryer is made of the plastic.
2. HYS-AFO-02A has large capacity compare with most Air Fryer Oven.

ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES

Crumb Tray



25.9×25.4cm

Function:

Intercepts grease and crumbs that fall out during food cooking.

Installation Method:

Place the Crumb Tray under the bottom heating tube as shown in the picture.

Cooking advise:

No food contact

Position: 4



Bake Tray



25.9×24.7cm

Function:

Bake Trays have depth to better hold food and receive hot air from the top.

Installation Method:

Place the Bake Tray on level 1.2 .3

Cooking advise:

Pie/Cake/Pizza/
Whole Chicken

Position: 1 2 3



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES

Oven Rack



26.1×23cm

Function:

Use an Oven Rack to allow hot air to heat food evenly from the top fan and bottom heat pipes.

Installation Method:

Place the Oven Rack on level 1 .2.3

Cooking advise:

Steak/Chicken/Fish/Toast/
Potato/Sausage

Position: 1 2 3



Air Fryer Basket



25.9×23.5cm

Function:

Air Fryer Basket Holds More Small, Larger Foods.

Installation Method:

Place the Air Fryer Basket on level 1.2.3

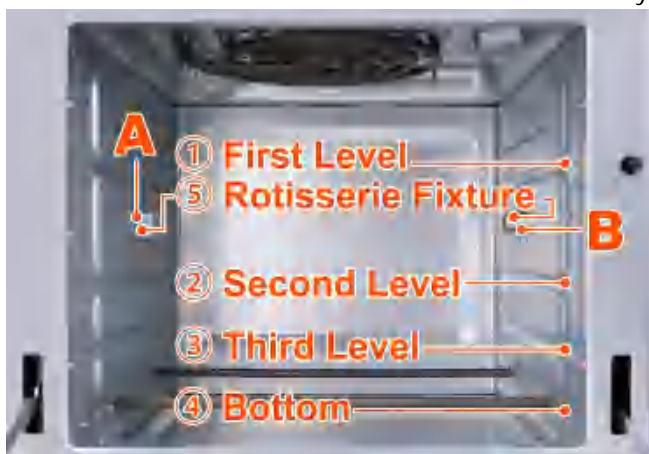
Cooking advise:

Fries/Chicken Nuggets/
Potato Wedges/Doritos

Position: 1 2 3



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES

Fetch Rack



21.7×9.7cm

Function:

Use Fetch Rack to install and remove the rotisserie rack.

Installation Method:

1. When installing, align both ends of the same letter, first align the B end, and then install the A end.
2. When taking out, lift end A first, and pull out end B outwards.

Cooking advise:

No food contact

Gloves



Function:

Use Gloves to remove all accessories after cooking to prevent burns.

Installation Method:

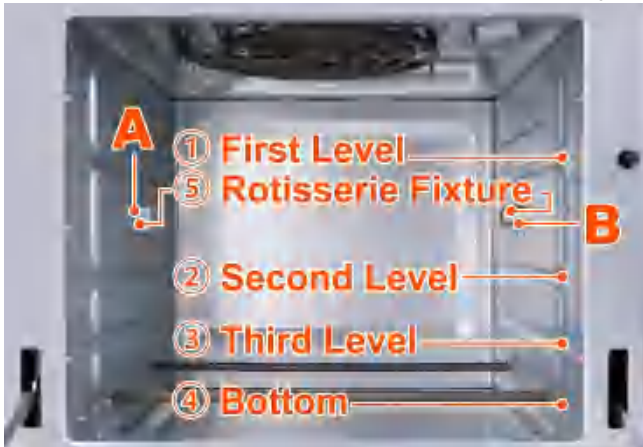
Wear gloves and move hot accessories.

Cooking advise:

No food contact



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES



Function:

Rotisserie Rack can fix larger food and the synchronous motor in the oven makes the food rotate 360 degrees in the oven to achieve the best cooking effect.

Installation Method:

- 1.Pass the shaft through the fork, adjusting the distance of the fork according to the size of the food.
- 2.Pass the screw through the hole above the fork and tighten to secure the fork.
- 3.When installing, align the two ends of the same letter, first align the B end, and then install the A end.

Cooking advise:

Whole Chicken/Pork Knuckle

Position: 5



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

OPTIONAL ACCESSORIES

Rolling Grill Basket



18×12×12cm

Cooking advise:
Fries/Chicken Nuggets

Kebab Rotary Rack



15.9×13.4cm

Cooking advise:
Chicken Kebabs
/Mutton Kebabs

Pizza Baking Sieve



d:22.86cm

Cooking advise:
Pizza

Kitchen Tongs



26.9×3.8cm

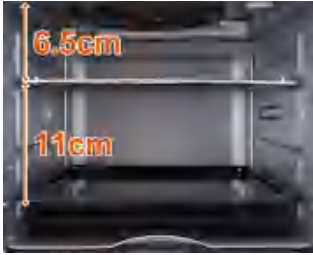
ACCESSORIES INSTRUCTIONS

WARNING&TIPS

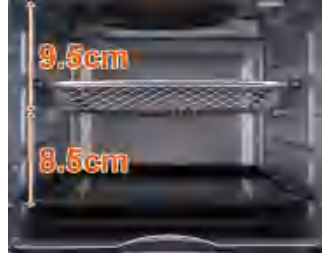
1. Optional accessories need to be purchased separately.
2. Be careful not to reverse the ends of the Rotisserie, otherwise it will cause motor failure.
3. The Crumb Tray must be placed in the designated position - under the bottom heating tube.
4. All accessories are dishwasher safe.(except gloves)
5. Please refrain from touching the items with your hands until they have cooled.
6. Place a foil-wrapped tray under the grill to reduce cooking fumes.
7. Please put the chicken rack out of the reach of children to avoid accidentally swallowing the screws.
8. Please do not heat the gloves in the oven.
9. Some special foods may cause the accessories to be stained after heating, but the accessories themselves will not fade.
10. When cooking with multiple accessories at the same time place the tray on the bottom (third level) to avoid blocking the hot air from the top.

ACCESSORIES COMBINATION

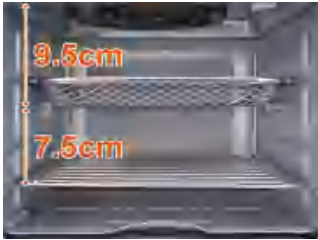
COMPLIMENTARY ACCESSORIES



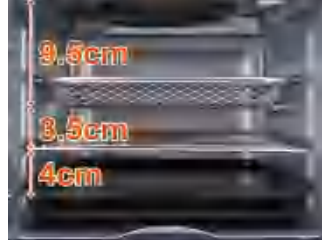
Combination 1
Oven Rack
Bake Tray



Combination 2
Air Fryer Basket
Bake Tray



Combination 3
Air Fryer Basket
Oven Rack



Combination 4
Air Fryer Basket
Oven Rack
Bake Tray



Combination 5
Rotisserie Rack

ACCESSORIES COMBINATION

COMPLIMENTARY ACCESSORIES



Combination 1
Three Oven Racks



Combination 2
Three Air Fryer Baskets



Combination 3
Two Oven Racks
Air Fryer Basket



Combination 4
Two Oven Racks
Bake Tray



Combination 5
Rolling Grill Basket

FREQUENTLY ASKED QUESTIONS

Q1: Why can't I adjust the fan speed?

A1: The fan cannot be switched off, it can only be adjusted in bake or unfreeze mode to adjust the speed of the fan.

Q2: How can I switch the air fryer oven to the oven function?

A2: You can select the Bake(cake) mode, which is an oven function with temperature range of 60-140 degrees and time of 5-60 minutes. Also adjustable for high and low speed fan.

Q3: What if my food is not cooked or over cooked when it's in preset mode?

A3: If the food is not cooked or over cooked in the certain preset mode, so for next cooking you can slight adjust the temperature and time in this mode, as the preset mode just for the reference.

Q4: Does the Air Fryer Oven have the microwave function?

A4: The air fryer oven does not have microwave function, if you want to heat up the food, you can wrap it with aluminum foil and set the temperature around 100°C.

Q5: What if the Air Fryer Oven fill with oily smoke when cooking?

A5: There is not just the heat tube on the top but also at the bottom of air fryer oven, also the oven inner temperature could reach over 200°C when operation. So if you cook the meat with rich fat, such as pork or lamb, the fat burns become the oil and drip on the heat tube could cause the smoke, because the smoke point of meat fat is around 230°C, so we strongly recommended to place the bake tray cover with aluminum foil on the lower level in the oven in order to intercepts grease that fall out. alternatively, you can lower the cooking temperature under 200°C.

Q6: Why does the fan keep operating when the oven stop working?

A6: When the oven stopped and the temperature is above 80°C, the oven heater will turn off and the fan will continue to run for a minute to help dissipate the hot air inside and cool down the oven.

Q7: Why does moisture appear above the oven door frame?

A7: When cooking food with high water content, such as frozen food with ice shards, the water vaporizes into water vapor due to temperature rise. When the temperature is lowered, the water vapor on the surface will liquefy into water droplets, which is a normal phenomenon.



easy cooking&healthy eating



Support Web:www.hysapientia.com

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