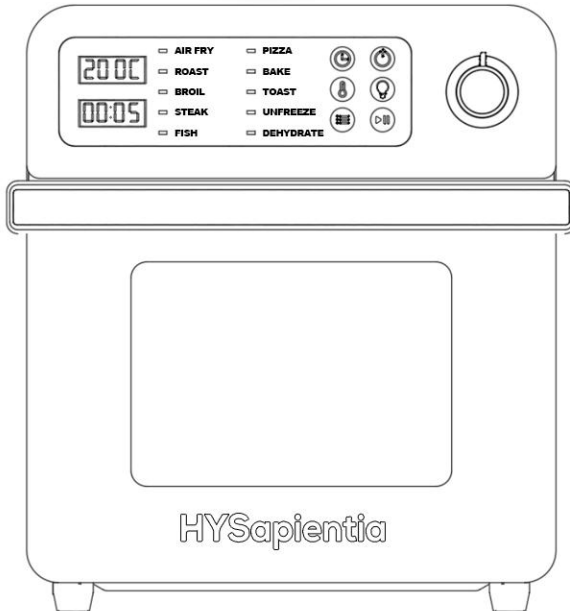


AIR FRYER OVEN



HYS-AFO-02A

USER MANUAL

USER MANUAL

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
3. Hot surface. 
4. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
5. Cleaning and user maintenance shall not be made by children without supervision.
6. 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.
7. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
8. **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.
9. **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.
10. 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.
11. **Do not** let the cord hang over the edge of the table or counter or touch hot surfaces.
12. 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.
13. **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.
14. **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.
15. **Do not** place the appliance against a wall or against other appliances. Leave at least 5cm of free space on the back and sides and 5cm of free space above the appliance. **Do not** place anything on top of the appliance.
16. **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.
17. **Do not** let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

18. **Do not** use outdoors.
19. **Do not** touch hot surfaces and 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 accessories from device.
20. 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.
21. 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.
22. **Do not** use appliance for other than intended use.
23. Use extreme caution when removing tray or disposing of hot grease.
24. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
25. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
26. A fire may occur if the air fryer 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.
27. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
28. **Do not** store any materials, other than manufacturers recommended accessories, in this oven when not in use.
29. **Do not** place any of the following materials in the oven: paper, cardboard, plastic, and the like.
30. Turn off the appliance by pressing **START/STOP**.
31. For household use only.
32. It is recommended that you wear oven mitts to remove cooked food.
33. 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.
34. Choose suitable accessories according to different cooking purposes. Please remove the bake tray, oven rack or air fryer basket when all accessories are cool.
35. **Do not** heat plastic, wood glass, glazed china, beverage cans and nonfood items in the oven.

SAVE THESE INSTRUCTIONS

- 36. The air fryer does not have a microwave function, so if you want to heat food, you can wrap it in aluminium foil and heat it at 100°C.
- 37. **Do not** use this product near showers, bathtubs, washbasins, swimming pools, etc. **Do not** rinse this product with water.
- 38. In order to ensure your safety and the stability of the product's performance, we strongly advise against attempting to disassemble the product without authorization. Product disassembly may result in severe damage and void the warranty. We do not take responsibility for any injuries or malfunctions caused by unauthorized disassembly.
If you need to clean or repair the internal components of the product, please follow these steps:
Wear gloves: Before engaging in any cleaning or maintenance operations, ensure that you wear appropriate gloves.
Contact customer support: Before proceeding with any disassembly, cleaning, or maintenance operations, please get in touch with our customer support team. Our professional team will provide you with detailed operational guidelines and advice.
By following the above steps, you can ensure not only safety but also maximize the product's lifespan during maintenance.
- 39. **Do not** operate simultaneously with other high-power appliances to prevent voltage overload and potential power interruption.

CORD SAFETY

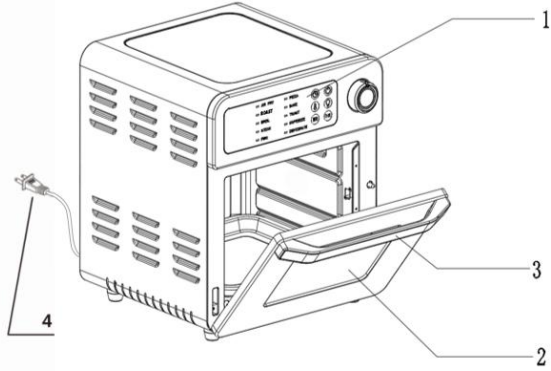
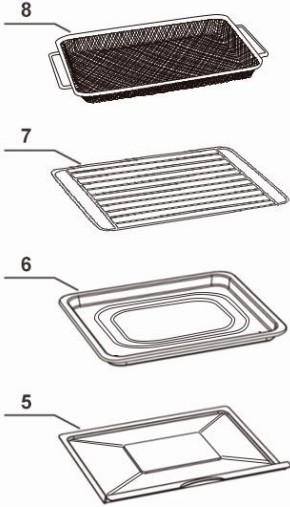
- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical 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
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KNOW YOUR AIR FRYER OVEN



1. Control Panel

2. Glass Door

3. Door Handle

4. Power Cord

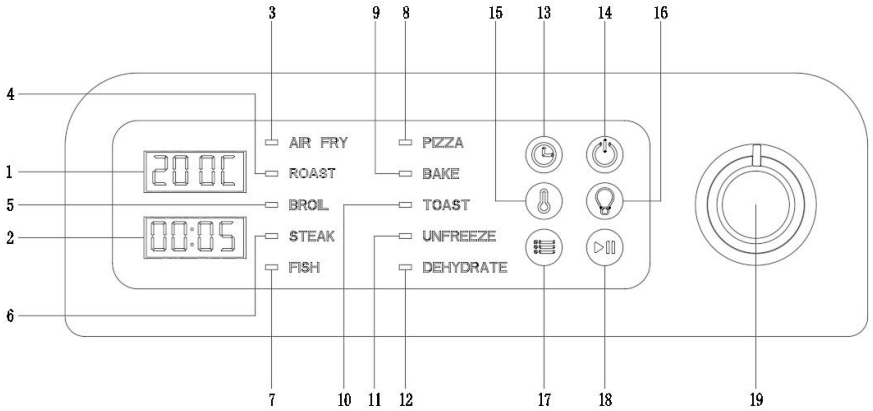
5. Crumb Tray

6. Bake Tray

7. Oven Rack

8. Air Fryer basket

Control Panel



1. Temperature Display

2. Time Display

3. AIR FRY

4. ROAST

5. BROIL

6. STEAK

7. FISH

8. PIZZA

9. BAKE

10. TOAST

11. UNFREEZE

12. DEHYDRATE

13. Time Control

14. Power ON/OFF

15. Temperature Control

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 materials before first use.
2. Wash the Air Fryer Basket, Oven Rack, Bake Tray, 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 5cm of free space on the back and sides, and 5cm 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

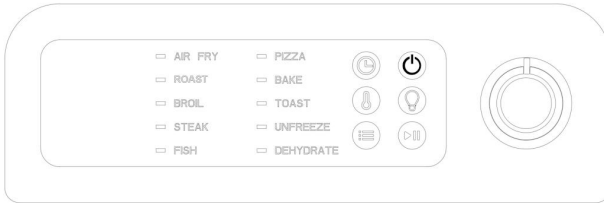
The Air Fryer Oven preset function is only for the reference, the actual cooking time & temperature can be setted according to the specific food


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.

After selecting the cooking mode, the screen indicator blinks for five seconds. If no preset mode is chosen within this time, the screen will be locked, and you must select the cooking mode again before being able to choose a preset mode.


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, $\pm 5^{\circ}\text{C}$ 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 1 min 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.

Preset Programs

As shown below, the oven comes with ten function options, as well as default time, temperature 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 preset program of your choice.

Function	Default Temp	Default Time	Temp Range	Time Range
Air Fry	190°C	20min	60-230°C	5min-1h
Roast	180°C	45min	60-230°C	5min-1h
Broil	180°C	20min	60-230°C	5min-1h
Steak	190°C	12min	60-230°C	5min-1h
Fish	180°C	25min	60-230°C	5min-1h
Pizza	200°C	7min	60-230°C	5min-1h
Bake	140°C	40min	60-140°C	5min-1h
Toast	200°C	5min	60-230°C	5min-1h
Unfreeze	60°C	30min	40-70°C	5min-1h
Dehydrate	70°C	240min	60-70°C	5min-8h

*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

The air fryer oven boasts excellent cooking speed. To achieve optimal results, pay attention to the varying temperature requirements for different foods, and it is advisable to avoid using excessively high temperatures to ensure that the food retains its ideal texture and nutritional value. You can 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 bake trays.

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

Roast:

Meat, vegetables, whole fish, etc.

Bake:

Cake, pastries, cookies, biscuits, etc.

Broil:

Meat, pies, 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 trays.

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
Food didn't get crispy	Ensure that the food is evenly placed in the oven, avoiding overlapping or overcrowding. This will ensure smooth air circulation, leading to even heating of the food.
	Excessive moisture can make the food soft instead of crispy. Before cooking, try to dry the food as much as possible or remove any excess moisture.
	Make sure to place the food in the oven for a sufficient amount of time as indicated in the cook book, allowing it to fry to crispiness completely.

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 use abrasive or corrosive products to clean the appliance.
- Utensils are dishwasher safe.
- Before the first use, clean all components with hot water, detergent, and a non-abrasive sponge, then wipe the interior and exterior. Wipe the air fryer with a damp cloth.
- Use a damp soapy cloth or sponge to clean the interior walls and bottom of the oven. Avoid using acidic or abrasive cleaning products as they may harm the oven's surface. It is recommended to use an oven-specific cleaning agent. Also, do not use steel wool pads on the air fryer oven or its accessories.
- Make sure to clean the bake tray every time you use it. Excess food particles may smoke at high temperatures and can be difficult to remove from the tray. To remove grease or burnt food particles from the tray, you can soak it in hot soapy water or use a non-abrasive cleaning tool. Do not operate the oven without the bake tray in place.
- Regularly clean the air fryer oven's air outlet to remove any excess grease that may accumulate after cooking, preventing it from smoking during subsequent use. Make sure the cleaning methods used adhere to the manufacturer's recommendations and avoid using cleaning agents containing acidic components.

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.

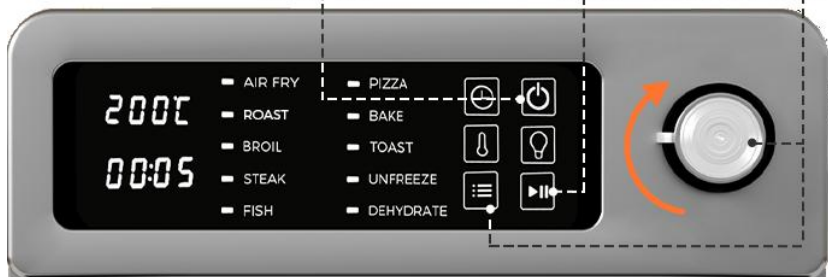
HOW TO SET

- | | |
|---|--|
|  Time Setting |  Power On/Off |
|  Temperature Setting |  Furnace Light On/Off |
|  Preset Mode Selection |  Start/Pause |

OPERATING MANUAL

Settings to quickly cook your favorite meals

STEP1 Start Up **STEP3** Start **STEP2** Select Mode



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/Roast/Bake/Broil/Toast/Steak/Unfreeze/Fish/Dehydrate)

Step 3: Press the Start icon.

Note:

- Please close the glass door after pressing the power button.
- 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 is equipped with a high-speed fan with a speed exceeding 2000rpm. 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



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



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

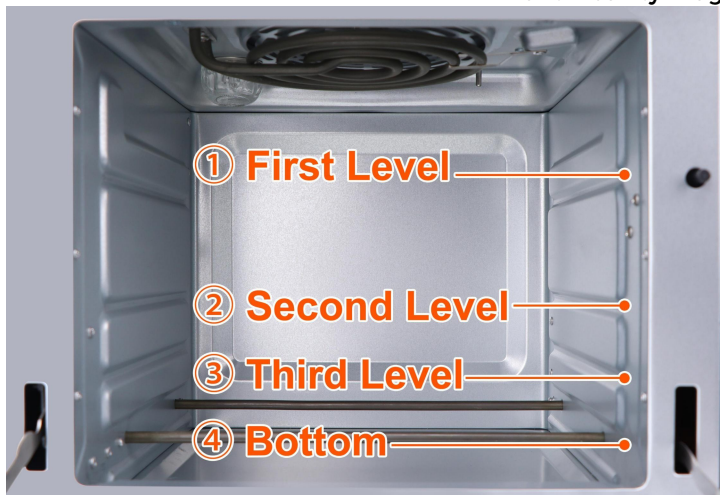
Cooking advise:

Pie/Cake/Pizza/
Whole Chicken

Position: 1 2 3



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES

Oven Rack



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



Function:

Air Fryer Basket Holds More Small, Larger Foods.

Installation Method:

Place the Air Fryer Basket on level 1.2.3

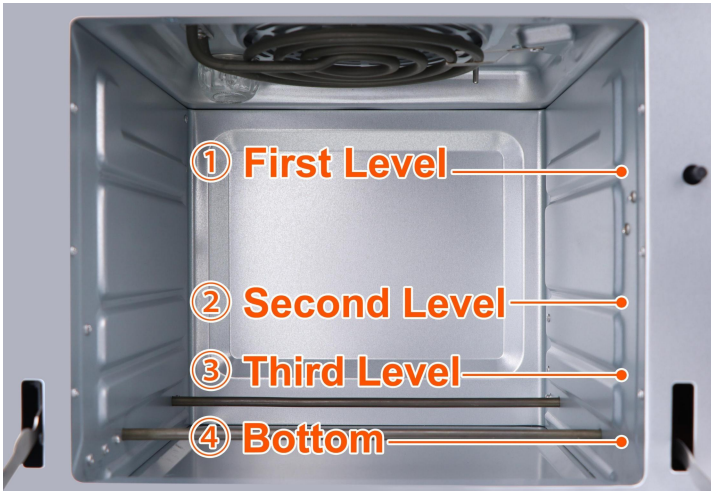
Cooking advise:

Fries/Chicken Nuggets/
Potato Wedges/Doritos

Position: 1 2 3



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

COMPLIMENTARY ACCESSORIES

Gloves



Function:

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

Installation Method:

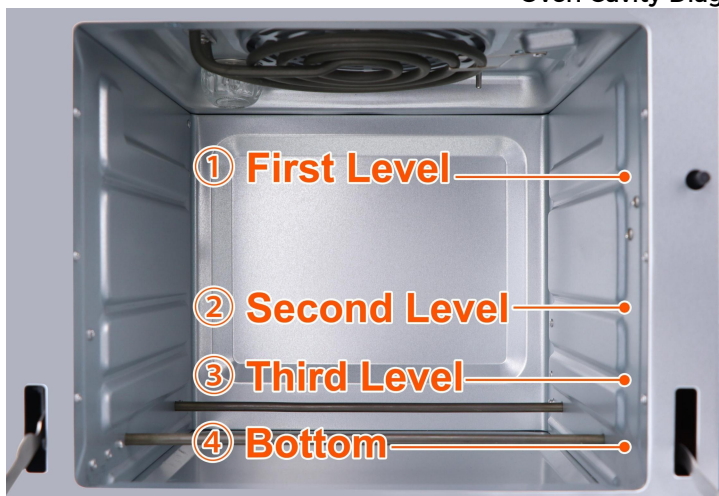
Wear gloves and move hot accessories.

Cooking advise:

No food contact



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

WARNING&TIPS

1. The Crumb Tray must be placed in the designated position - under the bottom heating tube.
2. All accessories are dishwasher safe.(except gloves)
3. Please refrain from touching the items with your hands until they have cooled.
4. Please do not heat the gloves in the oven.
5. Some special foods may cause the accessories to be stained after heating, but the accessories themselves will not fade.
- 6.All accessories are free of teflon coating.
- 7.Ensure to clean the oven and accessories regularly to maintain their performance and hygiene.
- 8.Please wear protective gloves before cleaning.

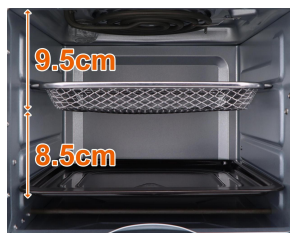
ACCESSORIES COMBINATION

COMPLIMENTARY ACCESSORIES



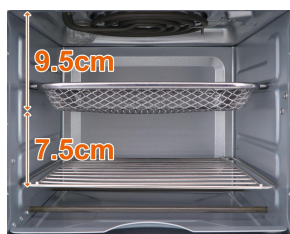
Combination 1

Oven Rack
Bake Tray



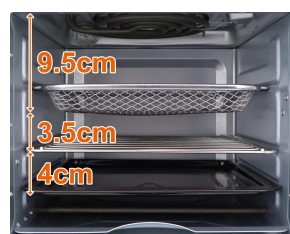
Combination 2

Air Fryer Basket
Bake Tray



Combination 3

Air Fryer Basket
Oven Rack

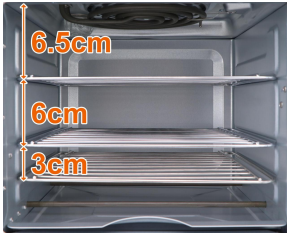


Combination 4

Air Fryer Basket
Oven Rack
Bake Tray

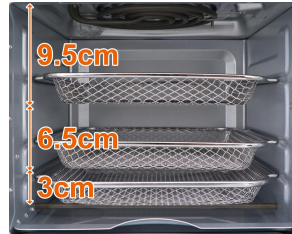
ACCESSORIES COMBINATION

COMPLIMENTARY ACCESSORIES



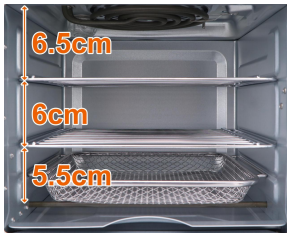
Combination 1

Three Oven Racks



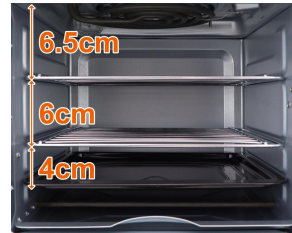
Combination 2

Three Air Fryer Baskets



Combination 3

Two Oven Racks
Air Fryer Basket



Combination 4

Two Oven Racks
Bake Tray

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 can rise rapidly when operation with the high speed fan. So when you cook the meat with rich fat, such as pork or lamb, carefully adjusting the temperature a bit lower if the smoke generated, also we strongly remind to place the crumb tray underneath to collect the oil.

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.

