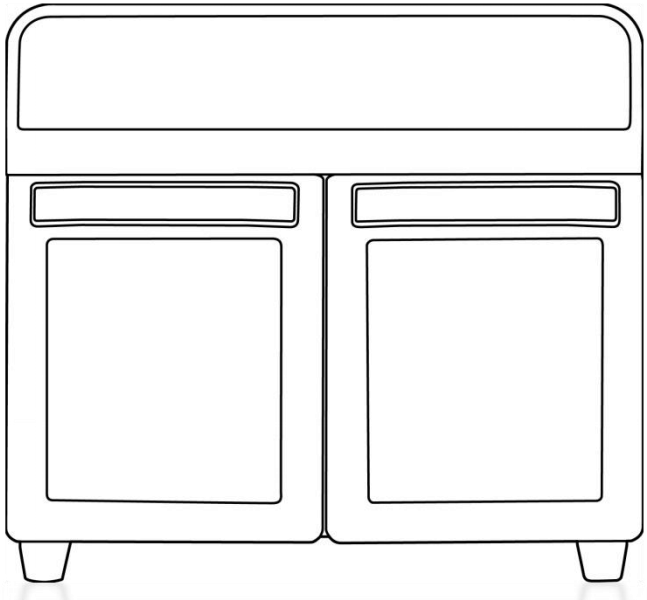
DUAL ZONE AIR FRYER OVEN



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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 ofan 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 2 inch of free space on the back and sides and 2 inch 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 and use the included tray handles 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 210˚F.
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.
40. Under no circumstances should you touch the heating elements during or after use. Even after the oven is turned off, the heating elements may remain extremely hot, and contact could result in severe burns.
41. Ensure that there is adequate ventilation around the oven to prevent overheating, which could lead to malfunction or pose a fire hazard.
42. Before using this product, ensure that the outlet you are plugging into meets the specified voltage and current requirements for this appliance. Using an incompatible power source may cause damage to the device or create electrical safety risks.
43. Regularly inspect the power cord for any signs of wear, cracking, or other damage.

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

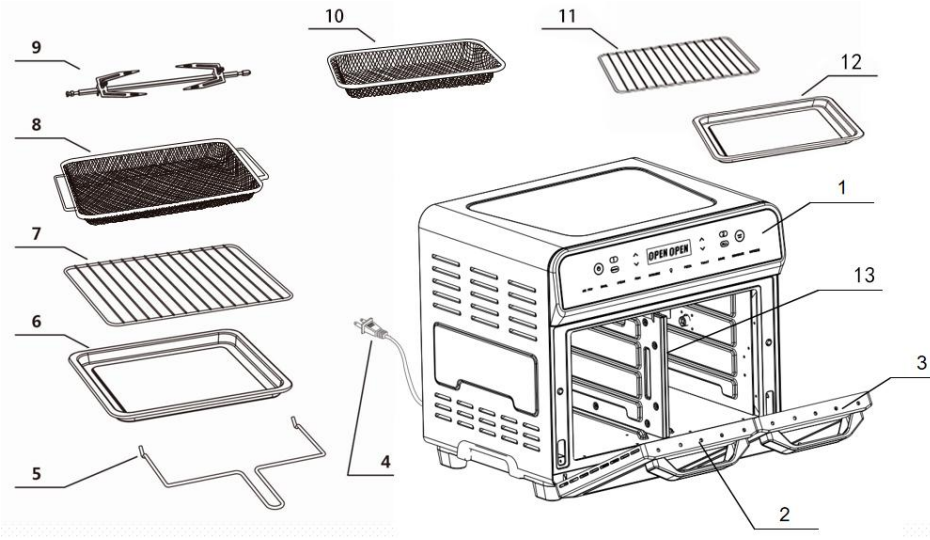
b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

*** Attention**:

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

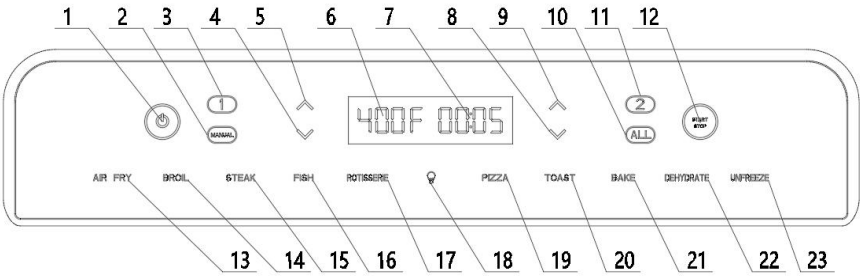
Power:	120V 60HZ 1800W

KNOW YOUR AIR FRYER OVEN



1. Control Panel
2. Door of compartment 1
3. Door of compartment 2
4. Power Cord
5. Fetch Rack
6. Bake Tray/Crumb Tray
7. Oven Rack
8. Air Fryer basket
9. Rotisserie Rack
10. Half-width Air Fryer Basket
11. Half-width Oven Rack
12. Half-width Bake Tray/Crumb Tray
13. Divider Board

Control Panel



1. Power ON/OFF
2. Whole Compartment Manual Mode
3. Compartment 1 Selection
4. Temperature Down
5. Temperature Up
6. Temperature Display
7. Time Display
8. Time Down
9. Time Up
10. Whole Compartment Mode
11. Compartment 2 Selection
12. START/STOP
13. AIR FRY
14. BROIL
15. STEAK
16. FISH
17. ROTISSERIE
18. Light Switch
19. PIZZA
20. TOAST
21. BAKE
22. DEHYDRATE
23. UNFREEZE

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 and Bake Tray with hot water, some dishwashing liquid, and a non-abrasive sponge. Dry before placing trays into Air Fryer Oven.
3. Place the Bake 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 2 inch of free space on the back and sides, and 2 inch 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 reference; the actual cooking time and temperature can be set according to the specific food.

Operating Instructions

1. Power on (power on initialization)

After plugging in the power supply, the control board enters standby mode: the buzzer drops a hint and all the buttons are displayed. Power switch ⏻ is steady on.



2. Starting up

Press ⏻ to power on and enter the function selection. The light ring next to the switch button is highlighted, the digital tube is not on, and all other buttons are half lit. The display is as follows:



3.Program setting and startup

Single Compartment Working Mode:



1.In standby mode, press (1) or (2) to enter the Single Compartment Working Mode with the default AIR FRY function ((1) and AIR FRY start blinking for 5s and then steady on). Other modes are semi-bright, DEHYDRATE and UNFREEZE these two modes are not available in Single Compartment Working Mode.Press the add or subtract symbol on the left side to adjust the temperature. Every time you press add or subtract 40°F, press for a long time to quickly add or subtract; Press the add or subtract symbol on the right side to adjust the setting time.Press add or subtract for 1 Min each time, press for a long time to add or subtract quickly. Press the start key to start the program, and the light ring around the start key is steady on.

2.When the start button is pressed again, the program will pause. The light ring outside the start button will flash at an interval of 0.5s, the temperature display on the left digital tube will remain on, and the time display on the right digital tube will pause and flash at an interval of 0.5s.
3.When the door is opened during the working process, the light will be on and enter the pause mode, the digital tube on the left will display OPEN, and the time display on the digital tube on the right will suspend and blink at an interval of 0.5s.
4.When the program counts down to the last minute, the light will automatically turn on. When the work is finished, the buzzer rings three times, the digital tube displays HOT END, and the light is turned off after 30s. When there is no action after completion, the buzzer sounds three times every one minute. If an action such as opening the door or pressing the start key is detected, the buzzer prompt is stopped.
5.After work, the motor of the corresponding chamber will continue to operate for one minute and enter the cooling mode.
6.Return to function selection after the cooling mode ends.

Dual Compartment Working Mode:



There are two ways to enter the Dual Compartment Working Mode:
1.In the function selection, select (1) to set menu/time and temperature parameters, then press (2) to set menu/time and temperature parameters, and press the start key to enter the Dual Compartment Working Mode.
2.In Dual Compartment Working Mode, press the number key of another cavity (for example, cavity (1) is running and then press cavity (2)), and press the start key to enter the Dual Compartment Working Mode.
Dual Compartment Working Mode and display logic:
1.When the two cavities run at the same time, the left and right sides of the digital tube display their respective set temperature and time, the left digital tube displays the set temperature and remaining time of the left cavity, and the two are alternately displayed by 3s. The right digital tube displays the set temperature and remaining time of the right cavity, and the two are displayed alternately by 3s.
2.If you want to adjust the corresponding time and temperature when the double cavity is running, press the corresponding cavity digital key, and the digital tube on the corresponding side blinks and displays according to the adjustment content. After parameter adjustment, the digital tube blinks for 5s and automatically starts the adjusted temperature and time.

USING YOUR AIR FRYER OVEN

3.Opening the door of the corresponding cavity displays the OPEN prompt for the corresponding cavity.
4.When the corresponding cavity is running, the digital tube shows the countdown for one minute, the corresponding cavity opens the light prompt, and the corresponding digital tube shows the HOT END prompt when the program is finished. Other logic is the same as that of the Dual Compartment Working Mode.
5.DEHYDRATE and UNFREEZE these two modes in the Dual Compartment Working Mode can not be selected, directly extinguished.
6.When the Dual Compartment Working Mode is running or suspended, long press the (1) or (2) by 2s to end the program of the corresponding cavity and restore the Single Compartment Working Mode state.
7.Return to function selection after the cooling mode ends.

Whole Compartment Working Mode:



1.In the function selection, press (ALL) to enter the Whole Compartment Working Mode (In this mode, the right NTC acts as the temperature sensing NTC, and the left NTC does not participate in temperature sensing). All function keys at the bottom are enabled.
2.When running in Whole Compartment Working Mode, the left digital tube displays the current set temperature, and the right digital tube displays the set time.
3.After the pause key is pressed, the time is paused and the interval is 0.5s flashing. At this time, the light ring of the start key blinks along with the digital tube.
4.When the program counts down to the last minute, the light will turn on automatically. When the work is finished, the buzzer rings three times, the digital tube displays HOT END, and the light is turned off after 30s. When there is no action after completion, the buzzer sounds three times every one minute. If an action such as opening the door or pressing the start key is detected, the buzzer prompt is stopped.
5.After the end of the work, the motors on both sides will continue to work for one minute and enter the cooling mode.
6.Return to function selection after the cooling mode ends.

Whole Compartment Custom Mode:



1.In the standby mode, press MANUAL to enter the Whole Compartment Custom Mode. The Whole Compartment Custom Mode is only applicable to the Whole Compartment Working Mode (the temperature sensing logic is consistent); The default temperature and time are 180 degrees for 20 minutes. Press the Start button to start running the set time and temperature. All the function keys at the bottom are off, only the light button remains.

2.When the Whole Compartment Custom Mode is running, the left digital tube displays the current set temperature, and the right digital tube is the time.

3.After the pause key is pressed, the time is paused and the interval is 0.5s flashing. At this time, the light ring of the start key blinks along with the digital tube.

4.When the program counts down to the last minute, the lights will turn on automatically. When the work is finished, the buzzer rings three times, the digital tube displays HOT END, and the light is turned off after 30s. When there is no action after completion, the buzzer sounds three times every one minute. If an action such as opening the door or pressing the start key is detected, the buzzer prompt is stopped.

5.After the end of the work, the motors on both sides will continue to work for one minute and enter the cooling mode.

6.Return to function selection after the cooling mode ends.

USING YOUR AIR FRYER OVEN

General display and operation logic:

1.The temperature column displays the set temperature, and the time column counts down the minutes. Return to the default display state of the current menu when returning to zero (the current menu is highlighted);After cooling,it enters the standby state.
2.Press the temperature adjustment ^ v on the left side to adjust the set temperature by ± 40°F each time, and the buzzer will ring once each time; Long press more than 2s, the temperature can be quickly increased or decreased; When the Single Compartment / Whole Compartment / Custom three modes are running, press the direct adjustment, and the Dual Compartment Mode needs to press the corresponding cavity selection button before entering the adjustment;
3.Press the time adjustment ^ v on the right side to adjust the set time by ±1 minute each time, and the buzzer will ring once each time; Long press more than 2s, the time can be quickly added or subtracted; When the Single Compartment / Whole Compartment / Custom three modes are running, press the direct adjustment, and the Dual Compartment Mode needs to press the corresponding cavity selection button before entering the adjustment;
4.Press the light button to turn the left and right halogen lights on or off at the same time. Turn off automatically after forgetting to turn off the light for 60s;The light icon is highlighted when the halogen light is on and half light when the light is off;
5.The light ring of the program switch lights up only when the program is working or the program is paused.(The light ring blinks when paused except in Dual Compartment Working Mode)

*The process of pressing the program start/stop:the minute value in the time bar and the program switch light flash, and the buzzer will remind the user three times every 1min until the icon is pressed again to continue working.
*During program operation, open an oven door and trigger the microswitch,the digital tube on the corresponding side will display OPEN and flash; When the door is opened, the halogen light is on, the light button flashes synchronously, and the halogen light is only extinguished when the door is closed. At the same time, the program stops working and automatically continues to work after closing the door.

After the program is finished, open an oven door and trigger the microswitch, the digital tube on the corresponding side displays open but does not flash, and the program switch light shows normally without flashing; When the door is opened, the halogen light is on, the light button is displayed synchronously but does not flash, and the halogen light is only extinguished when the door is closed.

USING YOUR AIR FRYER OVEN

Preset Program

The oven is designed with several preset programs, as shown in the following figure. Preset programs automatically control cooking time and temperature. Select a preset program, the display will show the corresponding time and temperature, and the icon lights up. Press the Start button and the oven works according to the selected preset program.

The synchronous motor (Rotisserie) is only available in the whole compartment mode.

FUNCTION	default temp	temperature range	default time	time range	Synchronous motor
AIR FRY	380˚F	140-450˚F	20min	5min-1h	ON
BROIL	360˚F	140-450˚F	20min	5min-1h	ON
STEAK	380˚F	140-450˚F	12min	5min-1h	OFF
FISH	360˚F	140-450˚F	25min	5min-1h	ON
ROTISSERIE	360˚F	140-450˚F	45min	5min-1h	ON
PIZZA	400˚F	140-450˚F	7min	5min-1h	OFF
TOAST	400˚F	140-450˚F	5min	5min-1h	OFF
BAKE	280˚F	140-280˚F	40min	5min-1h	OFF
DEHYDRATE	160˚F	140-160˚F	4h	5min-8h	ON
UNFREEZE	140˚F	100-160˚F	30min	5min-1h	OFF
MANUAL	360˚F	100-450˚F	20min	5min-1h	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

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 cheesedoes not burn.

Additional tips:

- Make sure air can circulate around food and trays.
- Place the bake tray on the bottom layer as the crumb tray in the air fryer oven.

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.
Synchronous motor(Rotary) not working	Select one of these five modes: AIR FRY,FISH,ROTISSERIE,DEHYDRATE,BROIL

CLEANING & MAINTENANCE

WARNING: Never immerse cords, plugs, or the appliance in water or any 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.

• Always place the bake tray at the bottom of the cooking to collect grease from fried food and for easy cleaning.

• 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.

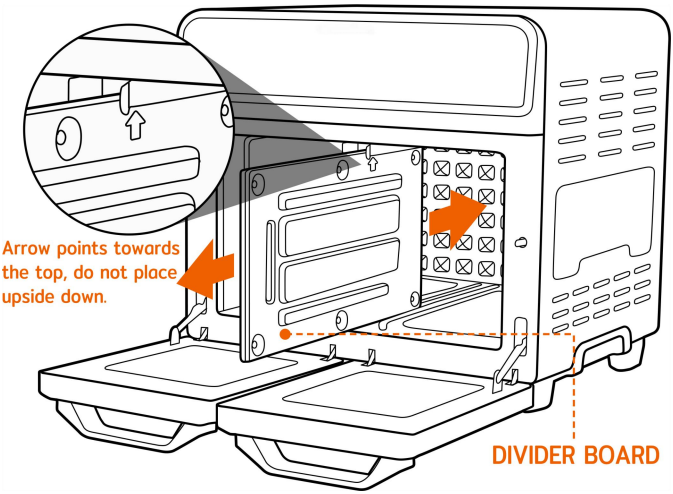
STORAGE

- Unplug the appliance and let it cool.
- Ensure 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





DUAL COMPARTMENT PRESET MODE

Before starting, please insert the divider board into the oven cavity.

Step 1: Plug in the power cord, then click "⏻". (ON/OFF)

Step 2: Click button "1" to select Compartment 1.

Step 3: Press the mode button, and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 4: Click button "2" to select Compartment 2.

Step 5: Press the mode button, and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 6: Click "START STOP" to begin operation.



WHOLE COMPARTMENT PRESET MODE

Before starting, please remove the divider board from the oven cavity.

Step 1: Plug in the power cord, then press "⏻". (ON/OFF)

Step 2: Click button "ALL" to select the whole compartment mode.

Step 3: Press the mode button, and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 4: Click " START STOP " to begin operation.



DUAL COMPARTMENT PRESET MODE(ADJUSTABLE TIME AND TEMPERATURE)

Before starting, please insert the divider board into the oven cavity.

Step 1: Plug in the power cord, then click "⏻". (ON/OFF)

Step 2: Click button "1" to select Compartment 1.

Step 3: Press the mode button and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 4: Click the temperature adjustment arrow " ⌃⌄ " to adjust the temperature.

Step 5: Click the time adjustment arrow " ⌃⌄ " to adjust the time.

Step 6: Click button "(2)" to select Compartment 2.

Step 7: Press the mode button and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 8: Click the temperature adjustment arrow " " to adjust the temperature.

Step 9: Click the time adjustment arrow " " to adjust the time.

Step 10: Click "(START STOP)" to begin operation.



WHOLE COMPARTMENT PRESET MODE(ADJUSTABLE TIME AND TEMPERATURE)

Before starting, please remove the divider board from the oven cavity.

Step 1: Plug in the power cord, then press "(⏻)". (ON/OFF)

Step 2: Click button "(ALL)" to select the whole compartment mode.

Step 3: Press the mode button and select the mode.
(AIR FRY, BROIL, STEAK, FISH, ROTISSERIE, PIZZA, TOAST, BAKE, DEHYDRATE, UNFREEZE)

Step 4: Click the temperature adjustment arrow " " to adjust the temperature.

Step 5: Click the time adjustment arrow " " to adjust the time.

Step 6: Click "(START STOP)" to begin operation.



WHOLE COMPARTMENT CUSTOM MODE

Please remove the divider board from the oven cavity before starting.

Step 1: Plug in the power cord, then press "⏻". (ON/OFF)

Step 2: Click the "MANUAL" button.
(In this mode, all the function preset buttons at the bottom are disabled, leaving only the oven light button.)

Step 3: Click the temperature adjustment arrow " ^ v " to adjust the temperature.

Step 4: Click the time adjustment arrow " ^ v " to adjust the time.

Step 5: Click "START STOP" to begin operation.

TIPS

1. 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.

2. If you need to move accessories or divider boards during the cooking process, please take precautions against scalding or wait for the equipment to cool completely before proceeding.

3. The air fryer oven cannot directly adjust the fan speed. If you wanna to reduce the fan speed a little lower, you can select the "Bake" mode. In the "Bake" mode, the oven will operate at a low fan speed. Additionally, for safety reasons, the temperature adjustment range in this mode can only be between 140˚F and 280˚F. Please note that in any mode, the fan cannot be turned off.

4. When using the air fryer oven, it is necessary to use a bake tray at the bottom to collect grease and residue from the food.

5. After pausing or turning off the oven, the fan will continue to operate for 1 minute.

6. If you want to use only one compartment in the dual compartment mode, select the cooking mode or customize the temperature and time for the corresponding compartment, then press "START STOP" to begin operation.

ACCESSORIES INSTRUCTIONS

WHOLE COMPARTMENT

Bake Tray



Function:
The Bake Tray is deep enough to cook food or use it as a crumb tray.

Installation position:
Place the Bake Tray on level 1. 2. 3

Cooking advise:
Pie/Cake/Pizza/Whole Chicken

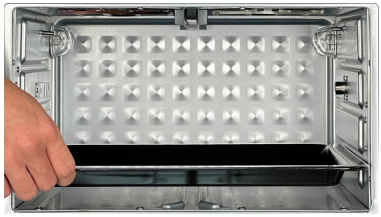
Oven Rack



Function:
Use an Oven Rack to allow hot air to heat food evenly from the top fan.

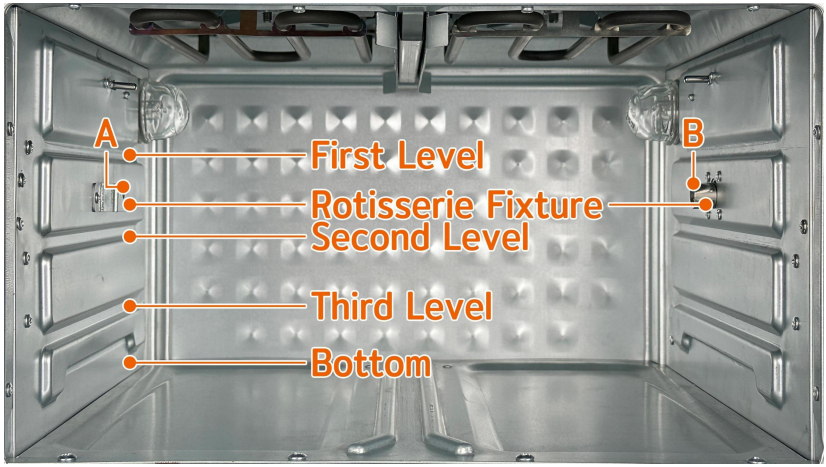
Installation position:
Place the Oven Rack on level 1.2

Cooking advise:
Steak/Chicken/Fish/Toast/ Potato/Sausage





Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

WHOLE COMPARTMENT

Air Fryer Basket



Function:
Air Fryer Basket can hold more small and large quantities of food.

Installation position:
Place the Air Fryer Basket on level 1.2

Cooking advise:
Fries/Chicken Nuggets/ Potato Wedges/Doritos

Fetch Rack



Function:
Use Fetch Rack to install and remove the rotisserie rack.

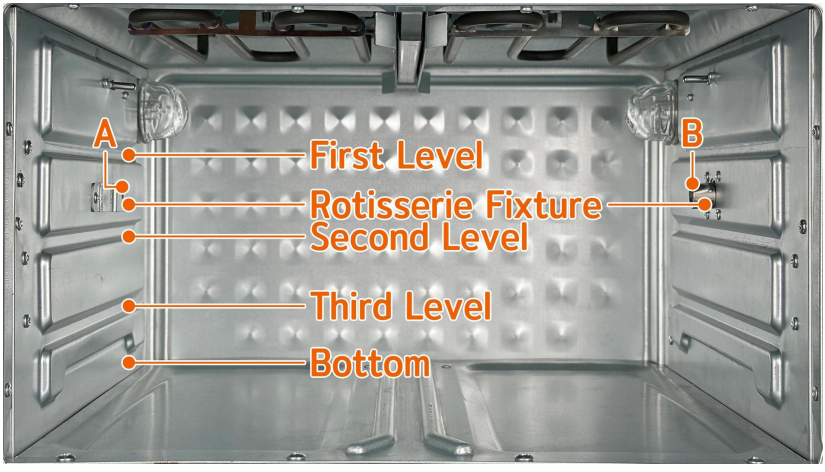
Installation position:
1.When installing, align both ends of the same letter, first align the B end, and then install the A end.
2.When taking out, lift end A first, and pull out end B outwards.

Cooking advise:
No food contact





Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

WHOLE COMPARTMENT

Gloves



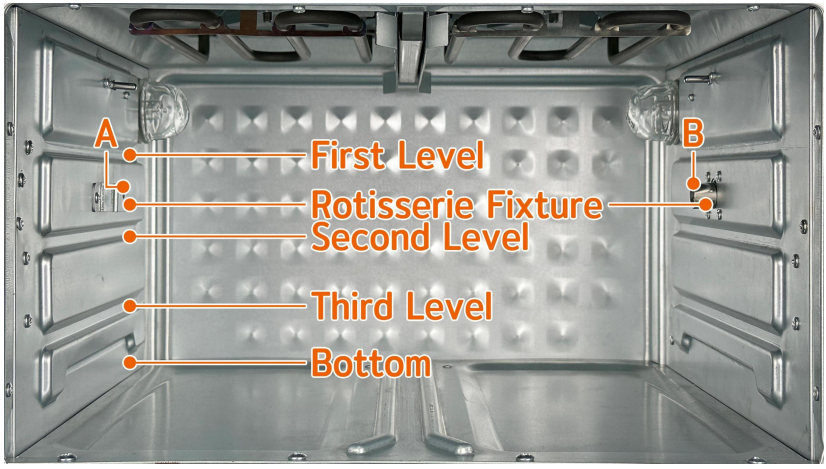
Function:
Use Gloves to remove all accessories after cooking to prevent burns.

Installation position:
Wear gloves and move hot accessories.

Cooking advise:
No food contact



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

WHOLE COMPARTMENT



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 position:

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.

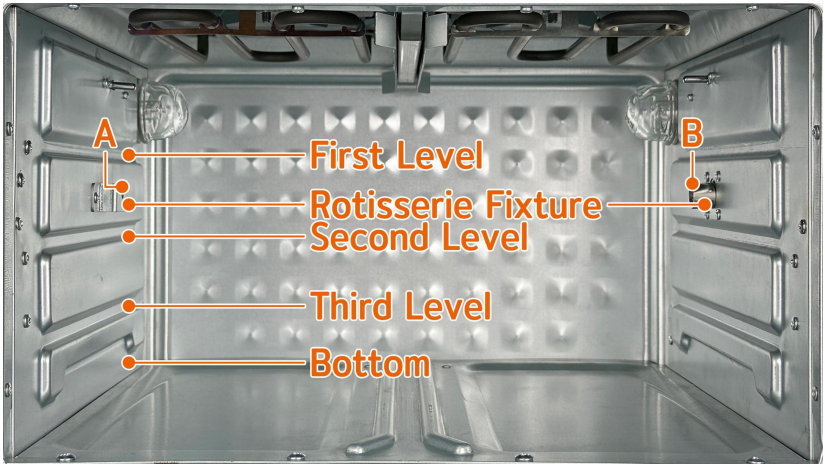
3.When installing, align the two ends of the same letter, first align the B end, and then install the A end.

Cooking advise:

Whole Chicken/Pork Knuckle



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

DUAL COMPARTMENTS

Bake Tray

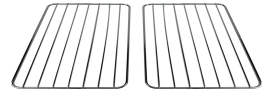


Function:
The Bake Tray is deep enough to cook food or use it as a crumb tray.

Installation position:
Place the Bake Tray on level 1.2.3

Cooking advise:
Pie/Cake/Fish/Meat

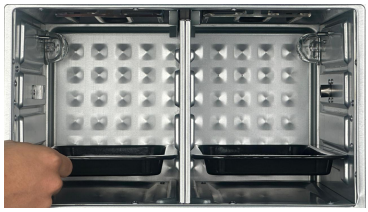
Oven Rack

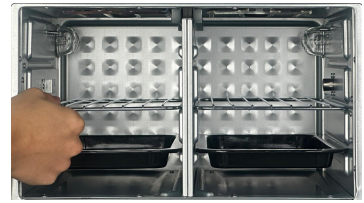


Function:
Use an Oven Rack to allow hot air to heat food evenly from the top fan.

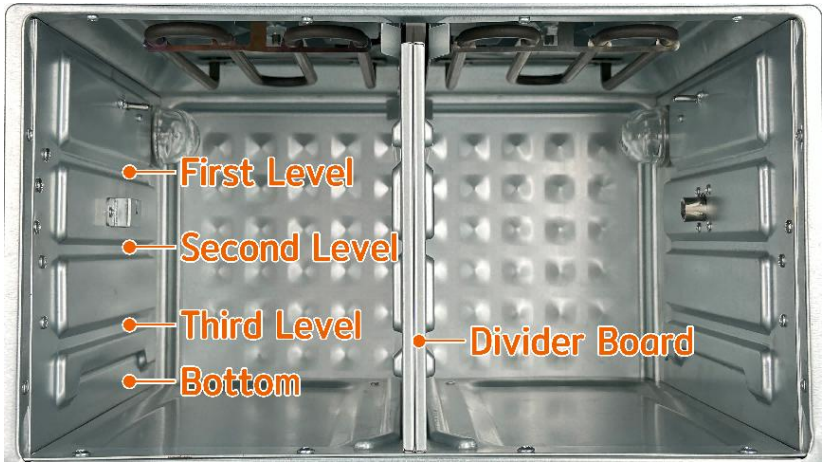
Installation position:
Place the Oven Rack on level 1.2.

Cooking advise:
Steak/Chicken/Fish/Toast/ Potato/Sausage





Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

DUAL COMPARTMENTS

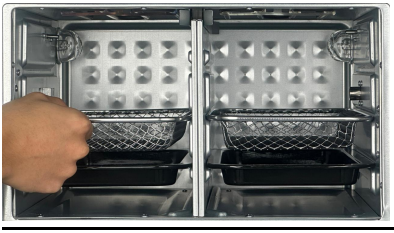
Air Fryer Basket



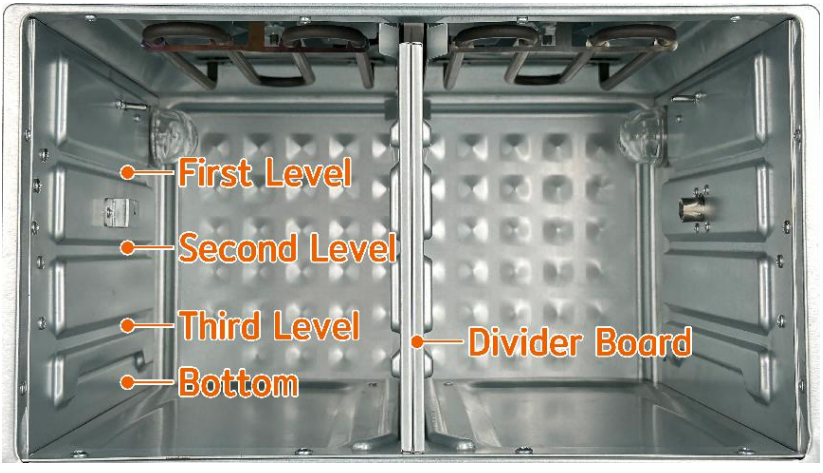
Function:
Air Fryer Basket can hold more small and large quantities of food.

Installation position:
Place the Air Fryer Basket on level 1.2

Cooking advise:
Fries/Chicken Nuggets/ Potato Wedges/Doritos



Oven Cavity Diagram



ACCESSORIES INSTRUCTIONS

WARNING&TIPS

1. Please place the Bake Tray at the bottom when cooking to catch any crumbs or grease drips.

2. Be careful not to reverse the ends of the Rotisserie, otherwise it will cause motor failure.

3. All accessories are dishwasher safe (except gloves).

4. Please refrain from touching the accessories with your hands before they cool down.

5. Please keep the rotisserie rack out of the reach of children to prevent accidental swallowing of screws.

6. Do not heat the gloves in the oven.

7. Some special foods may cause the accessories to get dirty after heating, but the accessories themselves will not fade.

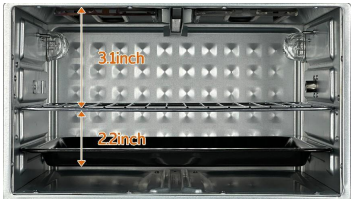
8. All accessories are free of teflon coating.

9. Ensure to clean the oven and accessories regularly to maintain their performance and hygiene.

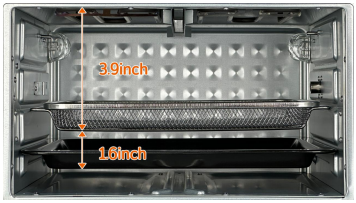
10. Please wear protective gloves before cleaning.

ACCESSORIES COMBINATION

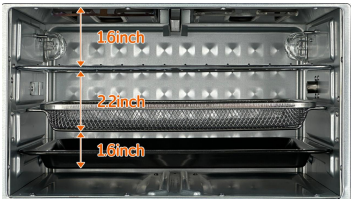
WHOLE COMPARTMENT



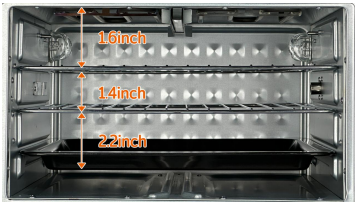
Combination 1
Oven Rack
Bake Tray



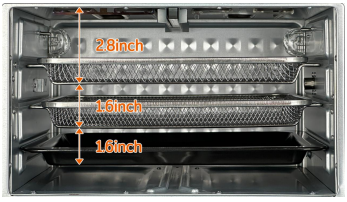
Combination 2
Air Fryer Basket
Bake Tray



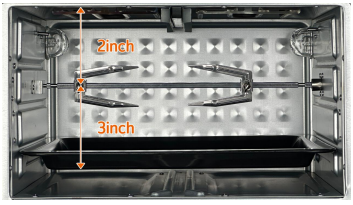
Combination 3
Oven Rack
Air Fryer Basket
Bake Tray



Combination 4
Oven Rack
Oven Rack
Bake Tray



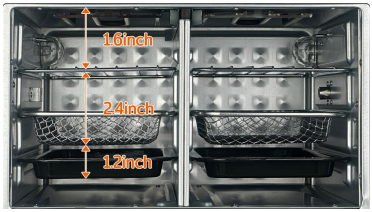
Combination 5
Air Fryer Basket
Air Fryer Basket
Bake Tray



Combination 6
Rotisserie Rack

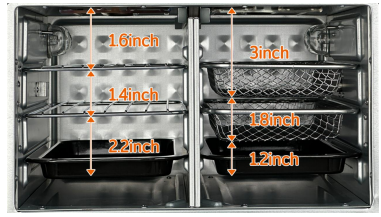
ACCESSORIES COMBINATION

DUAL COMPARTMENTS



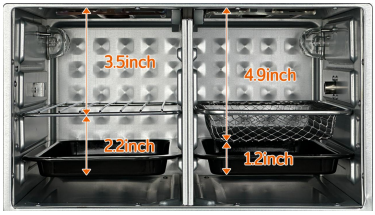
Combination 1

Oven Rack
Air Fryer Basket
Bake Tray



Combination 2

Oven Rack	Air Fryer Basket
Oven Rack	Air Fryer Basket
Bake Tray	Bake Tray



Combination 3

Oven Rack	Air Fryer Basket
Bake Tray	Bake Tray

ABOUT DUAL ZONE AIR FRYER OVEN

How Dual Zone Air Fryer Oven Works?
The Dual Zone Air Fryer Oven combines the functionalities of a regular oven and an air fryer while incorporating a dual-zone design. It is equipped with top heating tubes and two high-speed fan structures. When the fans and heating tubes operate simultaneously, it enables fast grilling, baking, and dehydration. The dual-zone design not only enhances efficiency but also brings more cooking possibilities.

Here are the distinctions between the Dual Zone Air Fryer Oven and a regular convection oven:
The Dual Zone Air Fryer Oven is equipped with two high-speed fans running each with a speed of more than 2000rpm, whereas a typical convection oven usually has a low-speed fan operating at around 1000rpm.

The Dual Zone Air Fryer Oven employs a special air duct that can absorb air from both sides of the oven, generating a 360° thermal cyclone at the top of the oven, thus creating a powerful hot air effect similar to an air fryer.

Compared to the Dual Zone Air Fryer Oven, a regular convection oven typically requires more time to cook food, whereas the Dual Zone Air Fryer Oven achieves higher efficiency and energy savings.

The distinctions between the Dual Zone Air Fryer Oven and a typical air fryer are as follows:
The Dual Zone Air Fryer Oven is made of stainless steel, while most air fryers are made of plastic.

The Dual Zone Air Fryer Oven has a larger capacity compared to most air fryers.

The Dual Zone Air Fryer Oven does not contain any teflon coatings.

FREQUENTLY ASKED QUESTIONS

Q1: What if my food is not cooked or overcooked in the preset mode?
A1: If the food is not cooked or overcooked in a specific preset mode, you can slightly adjust the temperature and time in that mode for the next cooking, as the preset mode is only for reference.

Q2: Does the air fryer have a microwave function?
A2: The air fryer does not have a microwave function. If you want to heat food, you can wrap it in aluminum foil and set the temperature to around 210°F.

Q3: What if the air fryer fills with oily smoke during cooking?
A3: The air fryer oven is equipped with a heating tube at the top, and the internal temperature of the oven can rise rapidly when the high-speed fan is in operation. Therefore, when cooking fatty meats such as pork or lamb, if smoke is generated, please carefully adjust the temperature slightly lower. Additionally, we strongly remind you to place the crumb tray underneath to collect the oil.

Q4: Why does the fan keep operating when the oven stops working?
A4: When the oven stops working the oven heater turns off, but the fan continues to operate for one minute in cooling mode

Q5: Why does moisture appear above the oven door frame?
A5: When cooking food with high water content, such as frozen food with ice, the water evaporates into vapor due to the rising temperature. When the temperature decreases, the water vapor on the surface condenses into droplets, which is a normal phenomenon.

Q6: Why do air fryer ovens have small vents on their door panels?
A6: The air fryer oven utilizes small vents on the door panel for heat dissipation during operation.It is normal for hot air to escape through these vents while in use.

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